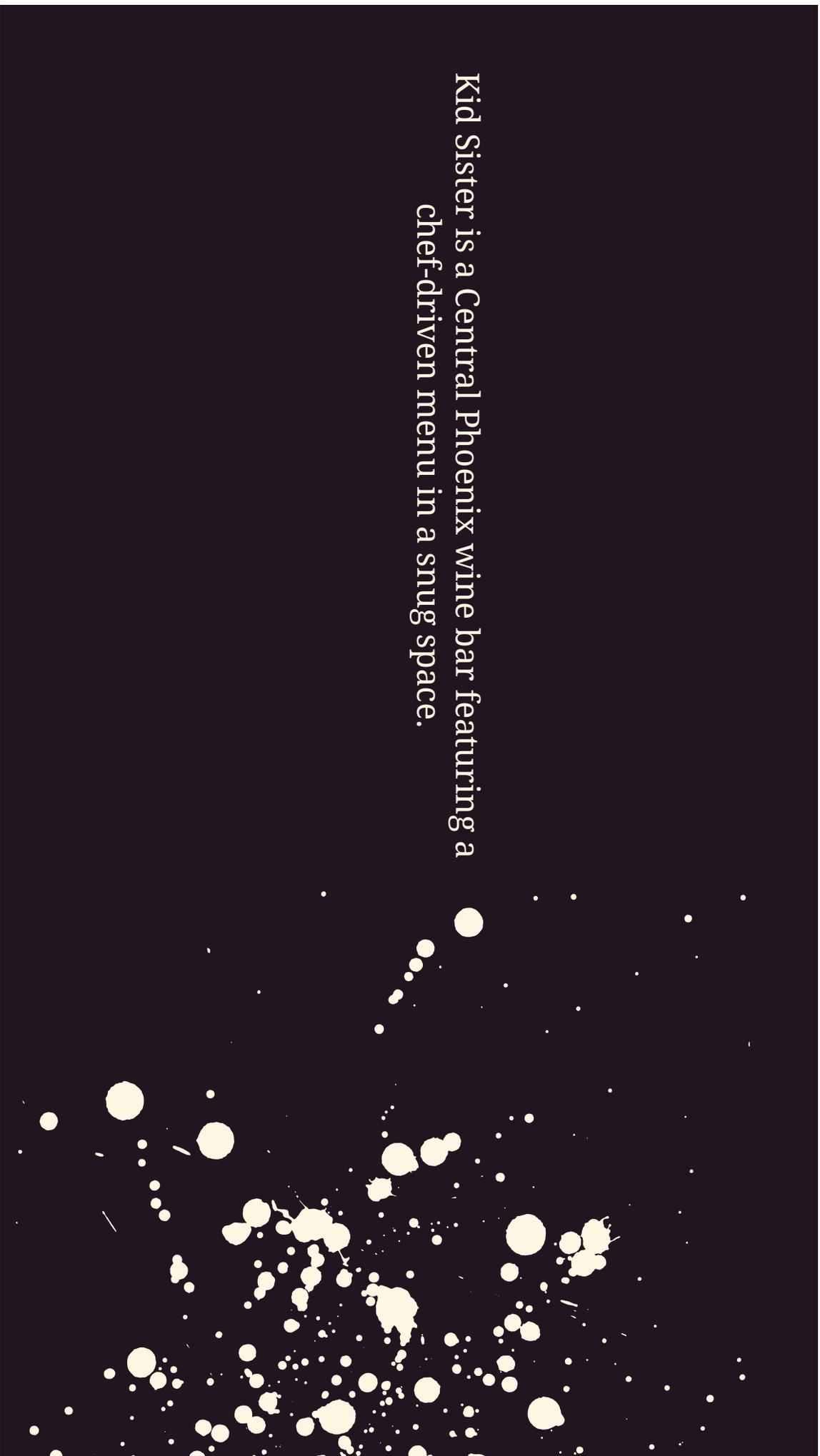


# SirKID a WINE BAR

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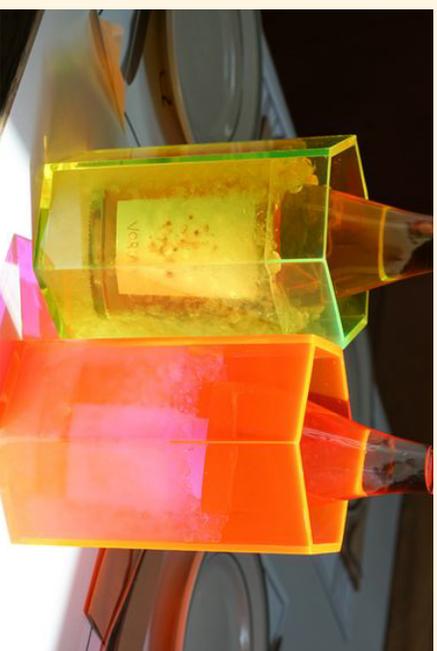
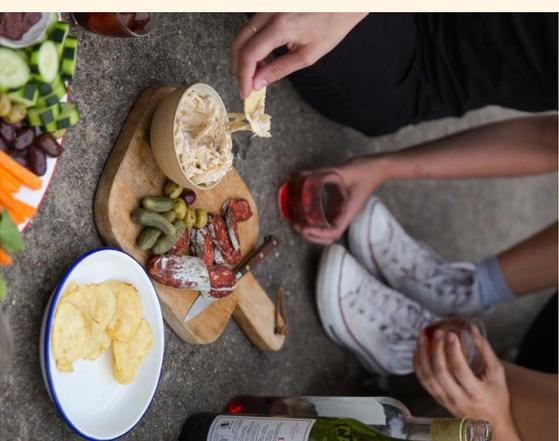
brand & concept

Kid Sister is a Central Phoenix wine bar featuring a chef-driven menu in a snug space.



# LANGUAGE

*Loose & Untraditional  
Eclectic & Intentional  
Modern & Familiar*



# AUDIENCE

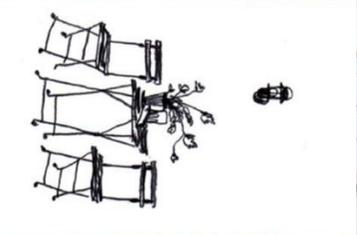
*New wave individuals interested in good, fun, honest, sustainably produced food & wine. Quality & simplicity, with a focus on hospitality in an intimate space for the community.*



mood boards



# GONDENSED SAS FOR MOVIES & JY



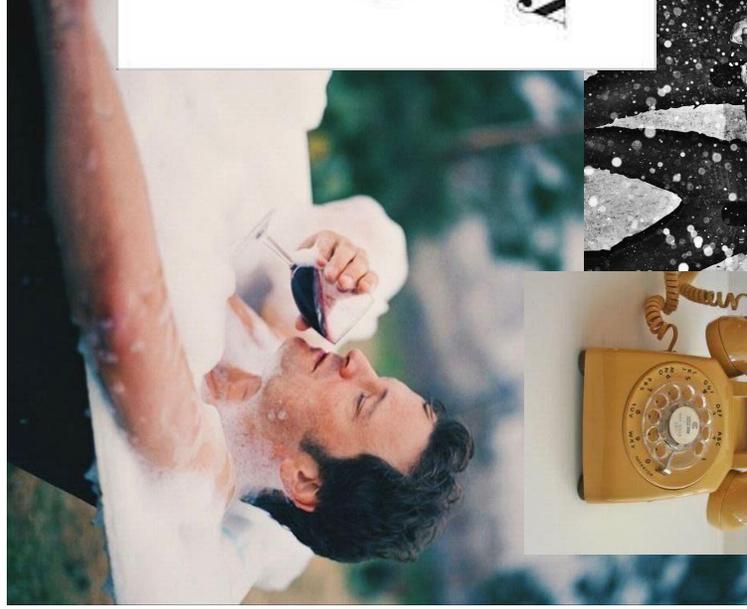
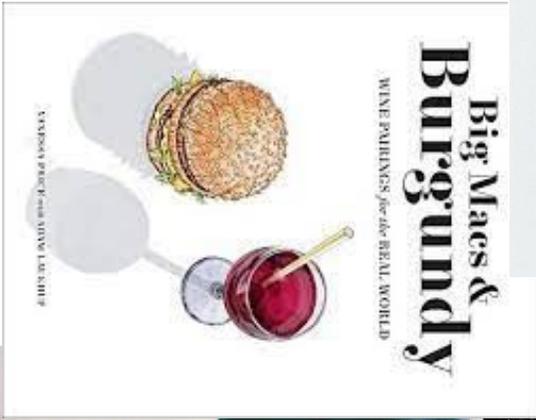
**L'ART EST  
INUTILE  
PAS D'ART**

GOOD WINE IS FOR GOOD PEOPLE  
BAD WINE IS FOR BAD PEOPLE

BUT YOU DON'T ALWAYS GET THE WINE YOU DESERVE THAT'S JUST THE WAY IT IS



# 六六六 a WINE BAR



food & beverage

# food we serve

## INSPIRATION

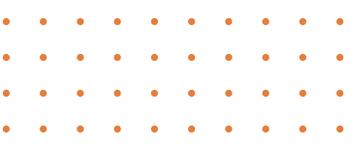
Kid Sister is influenced by other chef-driven wine bars in New York, San Francisco, Washington DC and beyond. A delicate balance of technique and simplicity, inventive but familiar. There isn't a dedicated genre of cuisine. Kid Sister stays up on current food trends and techniques, pulling inspiration from all over to make something exciting, challenging, and special for guests.

Arizona (AZ) is an agricultural state. Though not restricted to local purveyors, the menu is built first around what is readily available, showcasing what AZ has to offer. The menu utilizes a combination of local ingredients and unique items sourced responsibly outside of the state.

Creativity, thoughtfulness, and gumption drive its evolution.

## OVERVIEW

Kid Sister's menu is small, eight to ten dishes. Split into thirds, the first two are smaller and the lower third are entrée-sized. The entire menu is built to be shared, encouraging guests to order multiple dishes. Dishes move with the season and rotate in and out, giving guests a chance to experience something different each time they dine. The sample menu is set for the season from winter to spring.



sample menu

**CRUDO**  
*ora king salmon, sorrel broth, salmon roe, strawberries*

**ENDIVE SALAD**  
*walnut vinaigrette, gruyere, chives*

**CRISPY SUNCHOKES**  
*miso mornay, thyme*

**GRILLED LAMB STEAK**  
*sauce choron, rainbow chard, roasted turnips*

**ZEPPOLE / ITALIAN DONUT**  
*carrot curd, cardamom honey, pistachio*



# beverage program

## INSPIRATION & DIRECTION

Kid Sister's has a unique and ever-changing wine program, developed through a culmination of experience in different wine-centric settings.

By carefully sourcing a rotating glass list as well as a 70-100 bottle list, there are options to satisfy guests of any knowledge level. Because the list constantly evolves, guests are encouraged to experiment. Be it with a new varietal or producer. Staff learn and adapt to popular pours along the way.

Creating an approachable environment to learn about – or just enjoy – wine is a key component of the program and brand.



# sample by the glass menu

## BUBBLES

NV *Bouvet-Ladubay, Brut Rose, Loire Valley, FR* CABERNET FRANC \$13  
NV *Divella "Blanc de Blancs", Franciacorta, IT* CHARDONNAY \$23

## WHITE

2018 *Woodlands, Margaret River, AUS* CHARDONNAY \$13  
2021 *Simonsig, Stellenbosch, SA* CHENIN BLANC \$12  
2021 *Cristina, Carnuntum, AUST* GRUNER VELLTLINER \$12  
2020 *Hans Wirsching, Franken, GER* SYLVANER \$14

## SKIN CONTACT / ROSE + ORANGE

2021 *Constabile Vaira, "Bianco Macerato", Campania, IT* TREBBIANO \$12  
2021 *Red Car Rose, Sonoma County, CA* PINOT NOIR \$12

## RED

2019 *Olga Raffault, Chinon, FR* CABERNET FRANC \$14  
2020 *Ken Wright Cellars, Willamette Valley, OR* PINOT NOIR \$15  
2020 *Bodega Lanzaga, "LZ", Rioja, SP* TEMPRANILLO \$12  
2018 *Gros Jean, Valle d'Aoste, IT* GAMAY \$19

## RARETE DE LA CAVE

2003 *Karterhauserhof "Karterhauserhofberg" Spatlese, Rhinegau, GER* RIESLING \$25  
2015 *Groth, "Oakville", Napa Valley, CA* CABERNET SAUVIGNON \$25



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service style

*laid back, familiar*

*small & consistent team*

*neighborhood staple*

*full service*

the team

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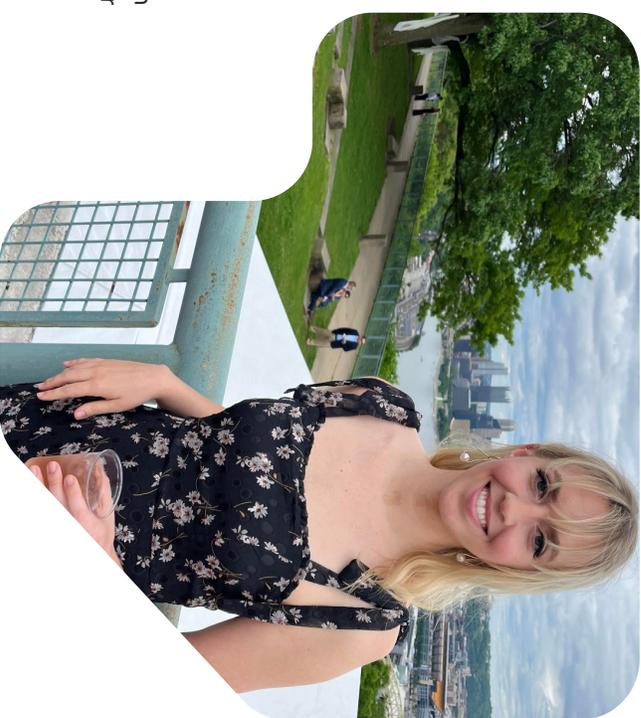
# COURTNEY



## OWNER & GENERAL MANAGER

**AREAS OF EXPERTISE:** HOSPITALITY, FOOD & BEVERAGE, WINE PRODUCTION, ACCOUNTING, HUMAN RESOURCES

NOTEWORTHY EXPERIENCE: Maître d and server at **Valentine** in Phoenix, AZ; Accounting Associate at **JJManstfield** in Phoenix, AZ; Assistant Director of Hospitality at **RdV Vineyards** in Delaplane, VA; Hospitality Associate at **RdV Vineyards** in Delaplane, VA; Area Sales Manager at **Kimpton Hotels** in Washington, D.C.



## ACCOLADES & EDUCATION

LEVEL 4 DIPLOMA IN WINES, WINE & SPIRITS EDUCATION TRUST (WSET) *IN PROGRESS*  
LEVEL 3 AWARD IN WINES, WINE & SPIRITS EDUCATION TRUST (WSET) 2018  
CERTIFICATE OF TERRIOR & VINEYARD MANAGEMENT, UNIVERSITÉ DE BORDEAUX 2018



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# DEJ

## OWNER

**AREAS OF EXPERTISE:** PROJECT MANAGEMENT, BUSINESS STRATEGY, ACCOUNTING, FOOD & BEVERAGE, BUDGETS & CONTRACTS, COMMUNITY OUTREACH

**NOTEWORTHY EXPERIENCE:** Substance Use Program Contract Analyst at [Maricopa County](#), [Department of Public Health](#) in Phoenix, AZ; Director of Client Services at [JIMansfield](#) in Phoenix, AZ; Office Manager at [JIMansfield](#) in Phoenix, AZ; Server at [Blance](#) in Phoenix, AZ; Server at [Wildflower](#) in Tucson, AZ.

## ACCOLADES & EDUCATION

**LEVEL 2 AWARD IN WINES, WINE & SPIRITS EDUCATION TRUST (WSET) 2022**  
**MASTERS OF PUBLIC HEALTH (MPH), UNIVERSITY OF ARIZONA 2018**  
**B.S. // VETERINARY MEDICINE, UNIVERSITY OF ARIZONA 2015**



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# CASEY

## OWNER & BUSINESS MANAGER

**AREAS OF EXPERTISE:** BUSINESS STRATEGY, ACCOUNTING, BRANDING, ADVERTISING, PROJECT MANAGEMENT, HOSPITALITY, DIGITAL MARKETING, SYSTEMS & OPERATIONS

NOTEWORTHY EXPERIENCE: Director of Operations at [JManfield](#) in Phoenix, AZ; Marketing Community Manager at [The Cosmopolitan of Las Vegas](#) in Las Vegas, NV; Web & Social Media Producer at [The Cosmopolitan of Las Vegas](#) in Las Vegas, NV; Account Coordinator, Toyota at [Satchi & Satchi](#) in Portland, OR.



## ACCOLADES & EDUCATION

LEVEL 2 AWARD IN WINES, WINE & SPIRITS EDUCATION TRUST (WSET) 2022  
CERTIFICATE OF FOOD & BEVERAGE MANAGEMENT, CORNELL 2021  
B.A. // COMMUNICATION, UNIVERSITY OF ARIZONA 2015



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# ISAAC

## CHEF & INVESTOR

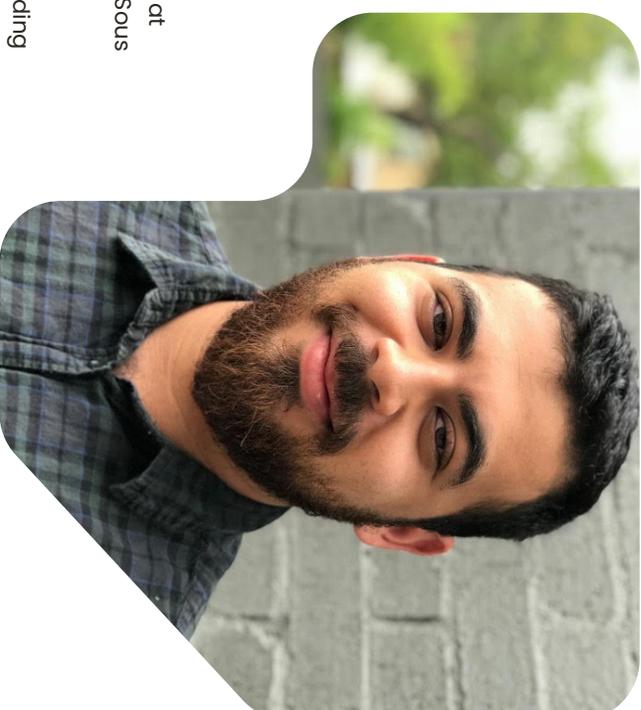
**AREAS OF EXPERTISE:** RESTAURANT OPERATIONS & MANAGEMENT, STAFF TRAINING, PURCHASING & PRICING, MENU DEVELOPMENT, LOCAL & SUSTAINABLE SUPPLY CHAIN MANAGEMENT, JAPANESE & MEXICAN CUISINE

NOTEWORTHY EXPERIENCE: Chef de Cuisine at [Restaurant Progress](#) in Phoenix, AZ; Sous Chef at [Loca d'Oro](#) and [Odd Duck](#) in Austin, TX; Line Cook at [The Carpenter's Hall](#) in Austin, TX; and Sous Chef at [Uchi](#) in Houston, TX.

Volunteered with [Good Work Austin](#), a group focused on supporting small business and feeding communities facing food insecurity. Through a partnership with [World Central Kitchen](#), helped to provide 700 meals a day to those struggling during the pandemic & Texas ice storms in 2021.

## ACCOLADES & EDUCATION

WORKED FOR BRYCE GILMORE, 8 TIME JAMES BEARD NOMINATED, BEST CHEF SOUTHWEST CATEGORY 2019  
SOUS CHEF IN TYSON COLE'S HAI HOSPITALITY GROUP, JAMES BEARD WINNER, BEST CHEF SOUTHWEST 2018  
AAS // CULINARY ARTS, PHOENIX COMMUNITY COLLEGE 2015



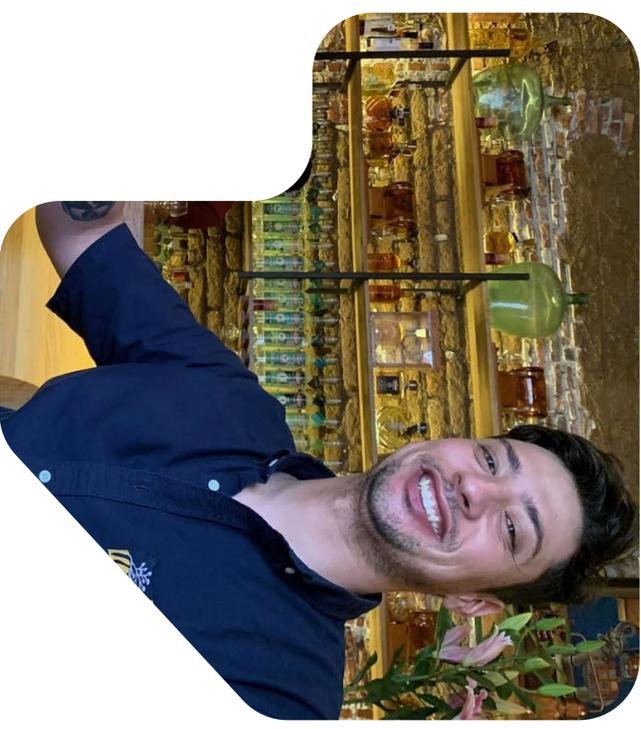
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# ZAC

## SOMMELIER

**AREAS OF EXPERTISE:** RESTAURANT OPERATIONS & MANAGEMENT, WINE EDUCATION, SALES, BEVERAGE PROGRAM DEVELOPMENT, PURCHASING & PRICING

NOTEWORTHY EXPERIENCE: Server & Sommelier at [La Cuchara](#) in Baltimore, MD; General Manager (GM) & Sommelier at [Blood & Sand](#) in St. Louis, MO; GM & Sommelier at [Reeds American Table](#) in St Louis, MO; GM & Beverage Director at [INDO](#) in St Louis, MO; GM & Sommelier at [Restaurant Progress / The Montecito Bottle Shop](#) in Phoenix, AZ



## ACCOLADES & EDUCATION

**ADVANCED SOMMELIER, COURT OF MASTER SOMMELIERS 2020**

**WORKED & STUDIED UNDER MASTER SOMMELIER, ANDREY IVANOV 2017-2020**

**AAS // CULINARY & BEVERAGE MANAGEMENT, HOWARD COMMUNITY COLLEGE 2015**



partners

LEGAL



MANSFIELD

TAX & ACCOUNTING

BRAND & DESIGN



desertWORKS studio

ARCHITECTURE &  
INTERIOR DESIGN

COMMERCIAL  
CONTRACTOR

