



FLAVORS AND FLAIR DELIVER EXCEPTIONAL DRINKS AND DINING: REBELLE AND HAUNT

The St. Anthony's In-Residence Culinary Wonder and Creative Cocktail Lounge Are a Perfect Fit for the Hotel's New Era

SAN ANTONIO (2016) – Whether you're looking to rebel against the standard dining experience or simply want to enjoy hauntingly spirited drinks, The St. Anthony, a Luxury Collection Hotel, San Antonio, offers options sure to fit the bill.

The St. Anthony hotel is once again a beacon beckoning people to enjoy downtown San Antonio surrounded by elegance and glamour. Featuring the historic feel and flow of a truly elegant property, the hotel is polished like never before, offering the perfect spot to toast, dine and celebrate any occasion, or just a night out, thanks to the hotel's in-residence culinary wonder, Rebelle, and its sister cocktail lounge, Haunt. The two join the reborn St. Anthony Club, as well as the hotel's Loggia, to offer an array of creative culinary and cocktail options at the hotel.

The latest creations from the team behind San Antonio's acclaimed Feast, restaurateur Andrew Goodman and Executive Chef Stefan Bowers are helming Rebelle and Haunt, promising to deliver the same unforgettable experiences that Feast is famous for. Combining creativity in design and in the kitchen, the two have mastered "experience driven" dining, creating a culinary culture that goes beyond fabulous flavors to deliver an unparalleled experience—the perfect fit for the hotel that offers the same.

Determined to include establishments that offered the same level of culinary service and quality as hotel itself, the team behind the renaissance of The St. Anthony looked far and wide before determining that nothing compared to what San Antonio already had to offer.

"When we started exploring what made sense for the restaurant and bar, we travelled and explored options from Chicago and Dallas to New York and more, but why bring in something national versus highlighting local talent and flavor? What Andrew (Goodman) has created with Feast and the flavors that Stefan (Bowers) delivers are fantastic. We want everything about The St. Anthony to provide the best that San Antonio has to offer and we know that Rebelle and Haunt reflect that," explains Brandon Raney, Chief Executive Officer of BC Lynd, part of the larger partnership that owns and operates The St. Anthony.

"Feast helped set the stage for San Antonio's culinary rebirth. What they've done there has drawn national attention, yet has stayed true to San Antonio. It's well-rounded and well liked—they have a legion of fans. And Andrew (Goodman) is a local, while Stefan (Bowers) is local by marriage. We wanted to stay local and highlight local talent," adds Clyde Johnson IV, Chief Investment Officer of BC Lynd.

Enjoying Rebelle and Haunt

Accessible from the hotel's lobby as well as an exterior entrance on Navarro Street, Rebelle and Haunt offer free valet parking through The St. Anthony's valet located at 300 Travis Street.

Rebelle is open Monday through Thursday, 5 to 10 p.m., and Friday and Saturday, 5 to 11 p.m. Reservations may be made through [OpenTable.com](https://www.opentable.com).

Haunt is open Tuesday through Thursday, 4 to 11 p.m., and 4 p.m. to midnight on Friday and Saturday. A happy hour is offered 4 to 7 p.m. each day.

For more information on dining at The St. Anthony, visit www.thestanthonyhotel.com.

Like everyone else in San Antonio, Goodman has stories and memories of The St. Anthony. “My grandfather had a standing reservation at The St. Anthony barbershop and my father would accompany him as a boy. I also came here as a child, I’ve been to weddings and events here. My grandparents and parents celebrated here. The hotel is part of the fabric of San Antonio and the restoration is magnificent,” explains Goodman. “Being part of the next era of such a tradition is an honor.”

With the tradition behind The St. Anthony, how does the name Rebelle fit in? It ties back to the rebels who had the vision to create the hotel in the first place.

In 1909, successful cattlemen, businessmen and friends Augustus H. Jones and B.L. Naylor poured their vision and hearts into opening San Antonio’s first luxury hotel, The St. Anthony. The men believed that San Antonio was destined to become an important tourist destination, and a luxury hotel would not only help make this dream come true, but also take advantage of the influx of wealthy people coming to the city.

Many people scoffed, but the two bucked public opinion, took a risk and put everything into making their new venture a success. More than a century later, it seems that the rebels knew what they were doing after all. And that rebellious nature is the basis for Rebelle, honoring the rebels who took a risk and invested in the hotel and San Antonio itself.

Rebellious, Refined Fun—With a Bit of Sin Thrown In

With dusky colors and purple light, stepping into Rebelle gives you the feeling that you’ve been swept away to a new location. The décor offers the feeling of an upscale lounge, with see-through “ghost” acrylic chairs and white pearl leather seating giving everything a clean, modern look centered around the restaurant’s bar, set in the midst of four pillars that anchor the room. With two floors and an open balcony that looks down onto the bar and diners below, the spacious restaurant seats 190 and can accommodate private dining in an enclosed dining room.

The menu offers a unique sharing style and personal plate experience of overnight shipped coastal seafood and farm-fresh produce sourced from Texas’ vast agricultural locales. Featuring familiar items delivered with elevated French technique, Rebelle’s dishes are vibrant with flavor, and when paired with the décor, take you on an unforgettable journey.

Distinguished as “Divide”—the plates recommended for sharing—and “Conquer”—those dishes that you’ll want to cherish for yourself—the menu offers everything from Lump Crab Salad with Celery Root Remoulade featuring green apple, curried crisp garlic and sorrel, to a 32 ounce Cote de Bouef, a bone-in ribeye served with tarragon butter that serves two to four people. The menu is separated into “chilled” and “hot”, such as Pernod Cured Salmon or Char-Grilled Spanish Octopus, as well as “Cast Iron Seared”, for items such as the Cote de Bouef as well as 16 ounce Prime Strip Loin served with crispy yellow potatoes confit. The other classifications include “Off-Shore”, where you’ll find Diver Sea Scallops, Petrale Sole Meuniere and Lobster in Green Curry, and “Slow and Low”, offering options like Duck Leg Confit and Rosemary and Red Pepper Spiced Goat Shank.

In case you don’t feel rebellious enough simply enjoying the restaurant’s amazing culinary options, Rebelle’s cocktail menu offers the Seven Deadly Sins: Pride, Lust, Envy, Wrath, Sloth, Greed and Gluttony, meaning that for once, you might enjoy swallowing your “Pride”, a concoction of Rebecca Creek Fine Texas Whiskey, apricot liqueur, lemon and mint. Or induce “Envy” and savor Tito’s Texas Vodka, St. Germaine, pear purée, and rosewater.

Delivering Dynamic Dining: The Chef Behind it All

Behind the creative dishes is Stefan Bowers, Executive Chef. Growing up in Berkeley, CA, Bowers’ culinary career developed its initial roots as he experienced the organic movement first-hand, witnessing the start of the now popular sustainable culinary food culture first-hand in a city that was on the forefront of the organic movement.

After a 5-year Naval career as a helicopter rescue swimmer where he logged 1,000 flight hours reading cookbooks in the back of HH-60 helicopters, Bowers entered into a year-long apprenticeship under Chef

Catirina Di Luccia at restaurant Trattoria Positano in San Diego, CA. Under Chef Catirina, Bowers never touched a burner: in fact, he never left the cutting board, which gave him the opportunity to physically learn proper technique while observing true Italian cooking principles from the ground up.

With the desire to attend Culinary School, he made a blind move to Houston in order to attend the Alain and Marie LeNotre French Culinary Institute in 2003. While studying at the culinary institute he worked at Restaurant 17 in the Alden Hotel under Chef Jeffrey Armstrong.

After completing culinary school in 2004, he moved to his wife's hometown of San Antonio and became the Chef de Cuisine under Chef Jason Dady at the acclaimed Lodge of Castle Hills. In 2008, he was given the opportunity as Executive Chef at 20nine Restaurant and Wine Bar, where he met entrepreneur Goodman. In 2011, Bowers joined Goodman to open Feast, the popular Southtown restaurant that has had San Antonio buzzing since it debuted.

The successful collaboration has allowed Bowers to express his personal ideals about menu style and cuisine in the dynamic, elegant and contemporary restaurant that has "style to burn"—and legions of dedicated fans who routinely pack Feast. Both the restaurant itself, with its fantastic décor and always cool vibe, as well as Bowers' culinary creativity and fantastic flavors are favorites with culinary media as well. Feast is consistently ranked as one of the best restaurants in San Antonio, with accolades from *Southern Living*, *Texas Monthly*, *Eater*, *San Antonio Express News*, *The Current*, *San Antonio Magazine* and more.

Haunting "Spirits"

Like *Rebelle*, *Haunt's* name is tied to the hotel itself. A nod to the numerous spirits that haunt The St. Anthony, as well as a clever play on the traditional idea of a bar being a neighborhood "haunt", *Haunt* delivers a sophisticated vibe that makes it much more than your typical corner bar—and somewhere that every spirit can feel at home.

The sexy, swank cocktail bar features a refined, ultra modern décor with clean lines and white furniture, highlighted with pops of glittering silver and glass accents—as well as a polished zebra skin motif here and there—an interesting juxtaposition with the 1936 Anthony D. Young piece, "Chuck Time On The Lazy R. Scene from Anacacho Ranch," that adorns the back wall of the bar. Part of The St. Anthony's collection of art, the piece has been in the hotel since former owner Ralph W. Morrison expanded the hotel, creating the ballroom that is known as the Anacacho Room in honor of Morrison's Spofford, Texas, ranch. The name comes from the Anacacho Hills, named by local Native Americans whose word for sunrise and sunset was "anacacho". The pairing of the Western art and the sleek design of the bar is fitting for The St. Anthony, itself a pairing of modern and classic design.

A terrific addition to downtown San Antonio's night scene, *Haunt* exudes style and adds an air of cool class to a night with friends. Settle in on a tufted settee or a low-slung lounge chair and bask in the dusky glow of the purple accent lighting as you enjoy a perfectly crafted cocktail in a space that would make even the sexiest James Bond feel right at home.

Like the bar's name, the signature cocktails at *Haunt* are inspired by The St. Anthony's ghost stories. Bar Manager Ryan Jones created the cocktails to match the spirited tales of the ghosts who linger in the historic hotel. Paired with a menu of light bites crafted by Bowers, the cocktails make the perfect start—or end—to any evening. The spirited drinks include:

- The Lavender Lady – Usually experienced in the Library, just one floor above *Haunt*. Although she doesn't appear visually, the scent of lavender perfume washes over you and you know that she is present. The *Haunt* cocktail named for the spirit features house-made infused lavender gin, house-made lavender bitters and lemon, topped with Prosecco.
- The Pixie – When the hotel began its renovation, all the spirits were disturbed. When pictures of the demolition of Peacock Alley, were reviewed, the owners discovered a "glow" of light which looked like a Pixie. She sometimes appears in wedding photos that are taken in the lobby. *Haunt's* "The Pixie" includes Tanqueray, a sugar cube, lime and blackberry liqueur.

- The Lady in Red – A beautiful woman who appears to have lived in the 1940s wears a gorgeous red ball gown. She was jilted by her lover at a dance in the Anacacho Ballroom and is sometimes seen looming the corridors looking for him. Her drink at Haunt includes vodka, hibiscus liqueur, grapefruit and Burlesque Bitters.
- Emerick – On February 8, 1965, Walter Emerick checked into room 636 of the Gunter hotel with his girlfriend. They got into an argument and he killed her. Her body was never found as allegedly he disposed of the pieces. He fled the hotel and checked into room 536 in The St. Anthony (636 was occupied). He committed suicide. Their presence is felt from time to time. Her presence is seeking revenge. Haunt's "The Emerick" includes Ghost Whiskey, rose water, simple syrup and Amarena cherry juice.
- The Naylor – In 1909, successful cattlemen, businessmen and friends Augustus H. Jones and B.L. Naylor took a chance on San Antonio and decided to build the city's first luxury hotel, The St Anthony. The rooms had every modern convenience: circulating ice water, steam heat, phones in every room, and the "finest furniture that money could buy". Mr. Naylor makes an appearance in the lobby from time to time, just to check on things. He can now try "The Naylor" at Haunt, with cognac, apple whiskey, sweet vermouth and apple bitters.
- The Jilted Bride – A bride who was to be married in the 1930s, but was stood up at the altar by her groom. The story goes that she died of a broken heart and returns to Peacock Alley and the Anacacho Room from time to time wearing her tattered, long lace gown in search of the groom who jilted her. Her hair is long and now grey, messy with dead flowers in her veil. Haunt's "The Jilted Bride" includes Don Q coconut rum, Sailor Jerry Spiced Rum, grapefruit and mezcal rinse.
- The Crooked Wig – This gentleman lived in the hotel and frequented San Antonio's first private club, The St. Anthony Club, wearing a blue leisure suit and sporting a jet black toupée (to make him look younger). He was quite the lady's man in his earlier years. He died of natural causes in the hotel and now returns to The S. Anthony Club—his suit a little tattered and old fashioned, his wig a bit crooked—still looking for his true love, or a love for the evening. Haunt's cocktail tribute to him includes Sauza Anejo Tequila, sweet vermouth, hibiscus liqueur and lemon.

About The St. Anthony, a Luxury Collection Hotel, San Antonio

A Texas jewel reborn, crafted from the dreams of two Texas cattlemen in 1909, The St. Anthony, a Luxury Collection Hotel, was the first luxury hotel in San Antonio and has remained one of the finest expressions of Texas hospitality for more than a century. Featuring 277 guest rooms and suites, as well as more than 31,500 square feet of indoor and outdoor meeting and event space in the heart of downtown San Antonio, The St. Anthony is an unrivaled classic reborn with contemporary glamour and opulence. The hotel's timeless elegance and tradition, fused with stunning city views and modern design, serve as the epicenter of San Antonio's social scene, including its sixth-floor outdoor pool and tenth-floor rooftop lounge, as well as the storied St. Anthony Club, a cocktail lounge with historic tales to share, Rebelle, San Antonio's newest culinary destination, and Haunt, a bar offering classic cocktails inspired by the haunting legends of The St. Anthony. For reservations or for more information, contact 210-227-4392 or visit www.thestanthonyhôtel.com. #TheStAnthony, #TexasJewelReborn

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