



Villain & Saint
The Facts

Proprietor	Robert Wiedmaier, RW Restaurant Group [with partners Brian McBride and Joe Lively]
Location	7141 Wisconsin Avenue Bethesda, MD 20817
Website	VillainandSaint.com
Social Media	@VillainandSaint
Telephone	240.800.4700
Email	info@villainandsaint.com
General Manager	Sean O'Neil
Marketing Coordinator	Polly Wiedmaier polly@marcelsdc.com
Media Relations	Simone Rathlé simone@simoneink.com
Interior & Lighting	Scott and Sharma Severson, Shelter Studios
Date of Opening	April 16, 2015
Kitchen Hours	Monday-Wednesday 3PM-12AM Thursday 3PM-12AM Friday-Saturday 3:30PM-2:00AM Sunday Jazz Brunch 11:00AM-3PM Sunday: 3PM-12AM
Show Times	Thursday Night Performances: 9PM-12AM Friday Night Performances: 9PM-12:15AM [Tickets can be purchased at the door or on the website]
Menu	Villain & Saint serves an eclectic bohemian menu complemented by the standout selection of spirits, craft beers, and signature cocktails. Guided by chef Robert

Wiedmaier, his culinary style jives with the rock vibe through his gastropub-style cooking anchored with American sensibilities and farm fresh ingredients. Soothing, restorative, and unfailingly delicious with some panache, it appeals as much to the diner's hearts as to their taste buds with meaty favorites from the "Villain" side of the menu such as the *Saint Louis Slow Smoked Pork Ribs with V&S BBQ Sauce, Baked Beans, Coleslaw & Fries*, to lighter fare on the "Saint" side like *Salt Roasted Beet, Avocado, Pickled Red Onions, Chickpea Puree, Coriander & Sriracha Cream*. V&S is ideal for club dining, late night grooving, Sunday jazz brunches, and entertainment on the patio through monitors that bring the live action of the stage to the open air.

Beer & Spirits

At Villain & Saint, the name is a play on "Hell's Angels" and the bar isn't messing around with a standout selection of more than 50 bourbons, whiskeys, rye and moonshine, 60 craft bottled beer, house barrel-aged Manhattans, Fireball, syrups and infusions. A selection of signature hand-crafted cocktails pays tribute to classic rockers and greatest hits with sips such as the "Bye-Bye Miss American Pie" with House-made Fireball, Calvados and Lemon, or the "Can't You See" with Chocolate-infused Bourbon and a Bacon-infused Ice Sphere.

Venue

Classic rockers dig the eye-popping interior recalling San Francisco's most famously psychedelic '60s neighborhood – right on Wisconsin Avenue in downtown Bethesda. Funky accents include lava lamps, a pressed tin ceiling and a mural dedicated to dearly departed music legends. V&S is the ideal rock 'n' roll hangout for club dining and late nights of music and drinks, with the spotlight on the live talent performing nightly, Sunday jazz brunches, and television monitors on the patio bringing the live shows to the open air.

Seating Capacity

Villain & Saint seats 30 inside with 25 at the bar. The inside capacity holds 138 both seated and standing. The outside patio seats 75 total with 40 seated.

Dress Code

Rock & roll casual

Reservations

Tickets can be purchased at the door in form of a cover charge, which is waived for those seated at least 30 minutes prior to the start of the show. As a nightly closing ritual, a

light show will illuminate the scene in sync with Don McLean's "American Pie," in honor of Wiedmaier's mother, an original California girl. For upcoming performances, visit www.VillainandSaint.com.

Payment

Credit cards [Visa, MasterCard and American Express] are accepted as well as cash.

Gift Certificates

Gift certificates are available for purchase at the restaurant or on RWRestaurantGroup.com.

Parking / Metro

Parking lot is available behind Villain & Saint. It is a half-mile walk from the Bethesda Metro Station and accessible by Bus Route 34 on Wisconsin Avenue.