

ATELIER ACE
19 NW 5TH AVENUE
3RD FLOOR
PORTLAND, OR 97209

Food & Beverage Partners

Josephine Estelle

We went up the Mississippi River to Memphis to bring in our culinary partners, Chefs Andy Ticer and Michael Hudman. These lifelong best friends and James Beard Award nominees are at the helm of Ace Hotel New Orleans' food and beverage programming, which includes our restaurant, Josephine Estelle. This osteria-style restaurant is named after Andy and Michael's daughters, and showcases the chefs' signature culinary style of combining the craft-centric philosophy of Italian cooking with the flavors of the American South.

Josephine Estelle is Andy and Michael's first restaurant outside of their hometown of Memphis where they operate the critically acclaimed restaurants Andrew Michael Italian Kitchen, Hog & Hominy and Porcellino's Craft Butcher. They are graduates of Johnson & Wales University's Culinary Arts Program, and the Master's program at the Italian Culinary Institute in Calabria, Italy. In addition to their James Beard nods, Andy and Michael are members of Food & Wine Magazine's 2013 "Best New Chefs" class.

Stumptown Coffee Roasters

Stumptown Coffee Roasters are American craft coffee pioneers, and longtime friends of Ace. Known for sourcing and serving some of the best coffee, cold brew and espresso in the world, Stumptown's Ace New Orleans outpost is their first cafe in the South. The New Orleans coffee bar will serve their signature espresso and hot coffee drinks, and will feature an unprecedented cold brew coffee program--a reverent nod to the city that put iced coffee on the map.

Obsessed with quality and direct trade, Stumptown insists on roasting their hand-selected coffee locally whenever possible. They believe in the social, environmental and economic benefits of sustainable business practices, supporting coffee farms that are committed to the wellbeing of their workers, land and water.

Seaworthy

Next door to the hotel is Seaworthy, a cocktail and oyster bar. Set in a classic Creole cottage built in 1832, Seaworthy was opened by Ace Hotel with support from the team at New York City's popular seafood restaurant, Grand Banks. This American oyster bar showcases the sheer breadth of bivalves from the Gulf Coast, East Coast and West Coast accompanied by a seasonal selection of sustainably sourced local seafood and handcrafted cocktails.

Seaworthy was selected as New Orleans Magazine's 2016 "Seafood Restaurant of the Year," one of the Times-Picayune's 2016 "Best New Restaurants" and also was named to the New Orleans Advocate's 2017 "The Essential 100" best restaurants list.

Chef Daniel Causgrove helms Seaworthy's acclaimed kitchen, showcasing wild-caught and sustainably harvested seafare from American coastal waters, suffused with Southern inspirations.

Alto

Alto is Ace Hotel New Orleans' rooftop garden. Open daily from 10AM - 10PM, it features relaxed poolside dining, cocktails and panoramic views of our city. The hotel's culinary partners, Chefs Andy Ticer and Michael Hudman, have crafted an Italian-inspired small-plates menu for lunch and dinner featuring farm-fresh salads, seafood and a selection of spiedini--grilled skewered meats and vegetables. The bar serves an eclectic mix of seasonal cocktails, including frozen drinks and rotating on-tap specials, along with canned craft beers and refreshing wines.

Liberty's Kitchen and Cafe Reconcile

Ace proudly supports and recruits from Liberty's Kitchen and Cafe Reconcile, two New Orleans non-profits that provide important employment training in the hospitality industry for at-risk young people.