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# N.Y. hotspot Thunder Jackson's stomping into D.C. area

Washington Business Journal - by [Missy Frederick](#) Staff Reporter

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Another New York restaurant has D.C. envy.

For the past year and a half or so, **Thunder Jackson's** has been livening up Bleecker Street in Manhattan with its massive, boot-shaped beers, Dirty Burgers and Scorpion Bowl flaming drinks. With a second spot slated to open in the Hamptons any day now, the company is turning its eye toward D.C.

"It's kind of logical — it's a market with similar demographics, close by," owner **Billy Bishop** says.

Bishop has enlisted **Grubb & Ellis Co.** broker **Edward Goldmeier** to land three locations in the next 18 months.

Bishop describes Thunder Jackson's as having a road-house atmosphere with higher-end bar food. You might even find woman dancing on the bars, Bishop tells me, so **Coyote Ugly** fans should start dusting off their cowboy boots. Drink prices are aggressively low during happy hour, Bishop says, and the owners make a point to have fun music and unusual decor, such as sculpture art pieces resembling motorcycles.

Goldmeier says he is exploring locations in Clarendon, Penn Quarter, Tysons Corner and Bethesda. He's eyeing spots around 3,000 square feet, ideally spaces already outfitted as restaurants.

One word of warning: The restaurant takes a bit of a Soup Nazi approach to its Dirty Burger, so if you're the "extra pickles, no ketchup type," you've been warned. It's their way or the highway on this particular menu item.

**Car talk** » It may be tough times for the auto industry, but **Matt Curry** wouldn't know it.

The owner of Northern Virginia repair shop **Curry's Auto Service Inc.** is now on his fifth location. Curry has purchased the former **World Motors Auto** at 4160B S. Four Mile Run Road and is rebranding it under his own name. He's invested between \$150,000 and \$200,000 in new equipment for the shop, which has been around more than 50 years under its former name.

"Our business model is pretty simple," says Curry, who opened up his first location in Chantilly 11 years ago. "Provide the best customer service and fix cars right the first time." He must be doing something right: Sales are up 35 percent over last year. Curry says the bad economy means people are holding on to their cars as long as possible.

**Hops happy** » **Restaurant 3** is putting on its beer goggles — for good.

The Clarendon restaurant, at 2950 Clarendon Blvd., is debuting a new beer menu, with more than 70 options.

"Beer fans should be stoked," co-owner **Jonathan Williams** promises. The new beer bible is broken down by regions of the U.S., with imports and Belgian offerings as well. The beers are rated from light to dark for those less familiar with label names. Williams' favorite: the Weyerbacher Slam Dunkel.

Livening up the draft menu are choices like Bell's Oberon and Dale's Pale Ale. The wallet-conscious should get there from 5 p.m. to 8 p.m., when drafts are \$3.

For the indecisive, a large chalkboard dominates the bar, with favorite choices from every member of the restaurant's staff.

Williams says he's been a big beer fan for awhile. The new list is part of the restaurant's transition from a higher-end dining spot to a more comfortable neighborhood restaurant. The eatery recently began serving lunch and has created a hybrid bar and dinner menu featuring Southern comfort food, from chicken and waffles to catfish.

Meanwhile, I'll be waiting excitedly until September, when the restaurant plans a "beer and bacon" event. What more does one need in life?

**Tiki time** » Restaurant 3 isn't the only place experimenting with something new.

Georgetown waterfront restaurant **Agraria** reopened June 24 with a new menu, updated look and even a new name — **Agraria Farmers & Fishers**.

The goal: make the place more casual, affordable and comfortable than the original farm-to-table restaurant.

Look for regional cooking and artisanal pizzas on the menu. Particularly festive — a cocktail program with a “Tiki bar twist,” thanks to the help of **Jon Arroyo**, who mixes things up at sister restaurant **Founding Farmers**.

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