Program
Location: The Duniway Portland (formerly the Hilton Executive Tower Portland)
Type: 4,300 SF Restaurant and Lobby Bar Renovation Project
Budget: Withheld

Set in Downtown Portland’s business and entertainment district, Jackrabbit at The Duniway Portland makes it easy to explore the city. Walk to music and theater venues, offices, Providence Park, tax-free shopping, breweries and Pioneer Courthouse Square. The light rail is a 3-minute walk and PDX Airport is 30 minutes away.

Capturing Portland's trailblazing spirit, a bold new restaurant and hotel emerges. The Duniway is a unique Portland hotel experience with unexpected details and elevated touches curated for contemporary, eclectic tastes. Nostalgia meets modern, casual meets curated and playfulness meets sophistication in every room, complemented by the innovative cuisine of 'Top Chef Masters' winner Chris Cosentino's (Cockscomb in San Francisco, Acacia House in Napa, and others) Jackrabbit.

The design takes cues from Chef Consentino’s passions combined with a nod to Portland’s character and history as seen in a variety of details we designed including:
- Custom Bike Frame Chandeliers (locally made)
- Vintage artwork and memorabilia from Portland
- Portland local commissioned artists
- Custom furniture made in Portland
- Jackrabbit Neon Sign with angled neon in homage to iconic Elk Neon Sign
- Patterns/Detailing based off the Architectural heritage of Portland Bridges
- Alice in Wonderland + Pink Floyd + Portland inspired private dining room
- Charcuterie Stripper Pole (homage to the seedier side of Portland)
- One-of-a-kind custom made Jackrabbit Faema e61 Espresso Machine
- Custom Leather Belt Wall in homage to Portland Lumberjacks and Chefs
- And many more details throughout the space....

Sustainable Design Intent and Innovation
Nearly all materials were locally sourced including (but not limited to):
- Reclaimed 100+ yr old Doug Fir Timbers
- Reclaimed Oregon Black Walnut and White Oak Live Edge Slabs
- Locally Sourced Tanner Goods Leather
- Sourced tiles from the Bay Area where Chef Consentino lives
MATERIALS

Concrete
- Charcoal
- Medium Grey (diamond honed aggregate)

Leather
- Hunter Green
- Oxblood
- Navy
- Tan

Metal
- Steel (hot rolled, blackened bronze patina)
- Brass (heat patina and satin)

Special
- Burnished Plaster (grey-matte)
- Textural Plaster

Wall
- Wallpaper - Calico
- Tectum Acoustical Panel (black)
- Leather Belt Wall*

Stone
- Black Diamond Granite (Honed)
- Calacatta Emerald
- Feather Grey (Limestone)
- Tower Black (Honed)

Tile
- Heath Tile (San Francisco)
  - Paprika Gunmetal
- Fireclay Tile (California)
  - Black Brick

Wood**
- Reclaimed Oregon Black Walnut
- Reclaimed Oregon White Oak
- Reclaimed Doug Fir Timbers
- Shou Sugi Ban (Charred)
- Shou Sugi Ban (Grain)

*Used locally sourced Tanner Leather Goods
**Locally sourced from Goby Walnut
JACKRABBIT By Chef Chris Cosentino

The design concept for jackrabbit combines the creative approach of Chef Chris Cosentino’s behind the scenes kitchen craftsmanship with the grit, flava, and character that makes Portland one of the country’s premier dining and lifestyle destinations. As with kitchen environments; the ingredients of jackrabbit’s interiors are meticulously selected and come together to create vignettes that highlight key areas of use. Chef Cosentino’s philosophy is to use everything the animal gives us, which we also reiterated by utilizing the entire space. This was further developed by keeping to Chef’s holistic approach of simplicity, sustainability, authenticity, and craft. The design embraces Portland and Chef Cosentino’s approach to cooking and lifestyle. The design and layout works in tandem with the kitchen and bar again reiterating the philosophy practiced there. The result will be a synergy between flavor and atmosphere, place and taste.
Jackrabbit is located at the Duniway Hotel in Downtown Portland, Oregon.
PORTLAND
DETAILS | JACKRABBIT MAIN DINING