

ANDREW EASTMAN DESIGN

CAPABILITIES

2026

ANDREWEASTMANDESIGN.COM

ABOUT ANDREW

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OVERVIEW

Andrew Eastman is a creative and marketing consultant in Portland, Oregon who offers a range of services to the hospitality and adjacent industries.

His capabilities are wide-ranging, spanning brand identity, print and digital design, web development, interior design and environmental graphics, product packaging, apparel, and 360° marketing campaigns across multiple platforms.

Andrew has worked with a number of noteworthy concepts throughout the U.S. and abroad, including one and two Michelin-starred restaurants and James Beard Award-winning chefs. His work has been included in *The New York Times*, *Variety*, and *The Infatuation*.

His aim is to help these concepts find their voice through a variety of media to both improve brand perception and entice patrons to explore their offerings through repeat visits.



CLIENTS, PAST & PRESENT

N/NAKA ❁❁

MANZKE ❁

METEORA ❁

CHEF EARL NINSOM 2024
James Beard
Awards

CHEFS WALTER & MARGARITA MANZKE 2023
James Beard
Awards

RÉPUBLIQUE 2023
James Beard
Awards

YANGBAN SOCIETY

BICYCLETTE BISTRO

BAR MORUNO

CAUSITA

RÁPIDO

UNCOOL BURGERS

TU MADRE

LANGBAAN

LAZY SUSAN

PETTY CASH TAQUERIA

CAFE STELLA

DESIGN

LOGO EXAMPLES

manzke

Lang
Baan



KHAO
MHOO
DANG



Causita

RÁPIDO

BAR MORUNO

Causita
NIKKEI
PERUVIAN
CUISINE



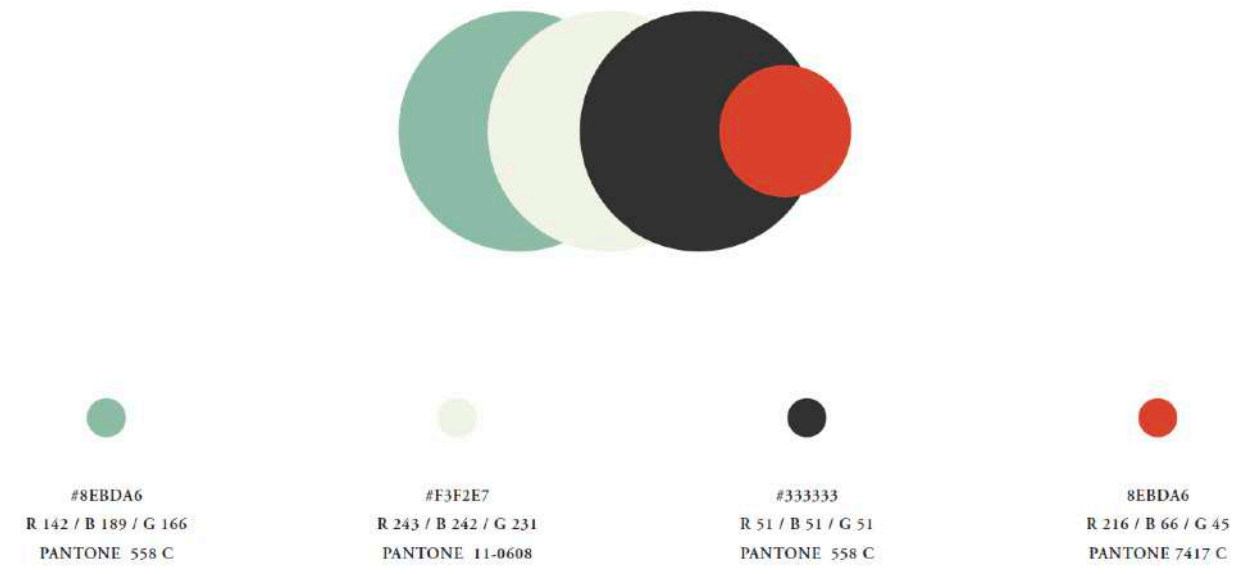


manzke

610

bistro

BICYCLETTE | BRAND IDENTITY



PRASIE FOR COCKTAIL BOOK DESIGN AT BICYCLETTE BISTRO

FROM VARIETY:

"The whimsically-illustrated 28-page cocktail menu with pages devoted to vintage drinks like sours and cobblers along with eaux de vie and creative non-alcoholic concoctions. It's so charming that some diners are making off with souvenirs."

FROM *THE INFATUATION*:

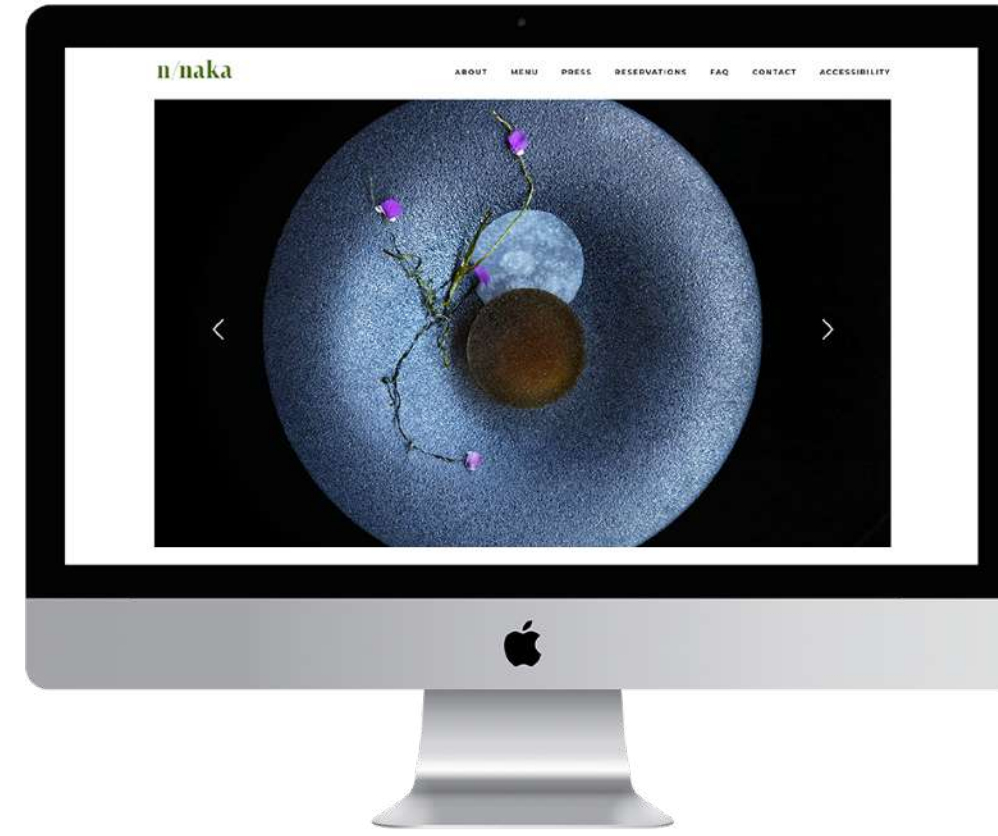
"Bicyclette's cocktails aren't just listed - they come bound in a literal zine. In addition to apéritifs, spirits, and non-alcoholic libations, there are also kitschy illustrations we wish we could turn into wallpaper."



WEB DESIGN

WEBSITE EXAMPLES

click on an image to view site



ADDITIONAL CAPABILITIES

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GENERAL CONSULTING

CREATIVE STRATEGY

BRAND STRATEGY

MARKETING STRATEGY

INTERIORS DESIGN & CONSULTING

PRINT & DIGITAL COLLATERAL

DECKS & PRESENTATIONS

MENU DESIGN

COPYWRITING

EMAIL MARKETING

PRODUCT PACKAGING

SIGNAGE, WALL, & WINDOW GRAPHICS

EMPEZAMOS

LOS DIPS CON TOSTADAS
salsa molcajete // 6*
salsa tomatillo // 6*
enfrijoladas de norte // 7
crab esquites // 13
smashed avocado // 13*

PAN DE MAIZ // 15*
jalapeño corn bread, cheddar, whipped honey butter

HANDMADE TORTILLAS
heirloom corn // 2 for 4*
heirloom organic Sonoran flour // 2 for 4

CEVICHE Y ENSALADA

HEIRLOOM TOMATO AGUACHILE // 17
mango, ponzu pearls, wakame, nopal granita

TIJUANA CAESAR // 18
baby gems, avocado, cotija anejo

COCTEL DE MARISCOS // 22
shrimp, scallops, octopus

KAMPACHI AGUACHILE TATEMADO // 24
habanero, black lime, tomatillo

TOSTADAS

CALLO DE HACHA // 16
scallops, sofrito, black lime, peanut salsa

LA TUNA LOCA // 15
line caught local bluefin, heirloom tomato, ponzu pearls

LOS TACOS

FRIED CHICKEN TACO // 9
tomatillo chutney, Mexican ranch, brussel's leaves
corn tortilla

PORK BELLY TACO // 9
al pastor salsa, smashed avocado, tepache, corn tortilla

LOS TACOS ARABES

GRILLED FISH TACO // 10
grilled rock cod, wasabi crema, jicama slaw, flour tortilla

BEEF BRISKET TACO ARABE // 10
tomato-nopal vinaigrette, feta cheese, flour tortilla

MUSHROOM TACO // 10*
spicy oyster mushroom, ground esquites, sesame salsa, flour tortilla

SEGUIMOS

LA QUESADILLA // 19*
corn tortilla filled with huitlacoche, quesillo, spicy guacasalsa

STEAK TLAYUDA // 24
koji cured hanger steak, mayocoba beans, salsa chiltelpin

COCHINITA PIBIL // 21
beeler's heritage duroc pork shoulder, mayan spices, pickled onions tortillas

EL CHICANO BURGER // 23
sharp cheddar, mil islas, grilled onions, potato bun, fries

HONEYNUT SQUASH // 16*
squash purée, red pipián, spiced seeds, cotija

CONE CABBAGE // 15*
sumac crema, chichatanas, cotija, pickled onions & fresnos, chapulines

YUCCA SUCIAS // 15
cheesy chorizo yucca fries

ESPECIALES

WOOD OVEN ROASTED LOBSTER // 61
corn esquites, enfrijoladas del norte, chile and purslane salad, flour tortillas

WHOLE FRIED SNAPPER // 69
masa jus, avocado pico, fermented chintextle salsa or chile cascabel salsa

CARNE ASADA CON PAPAS // 39
mesquite grilled koji cured hanger steak, Mexican chimichurri, fries

FIN

CHURRO DONAS // 11*
miso dulce de leche

COOKIES & MILK // 13*
mocha mole spiced cookies
vanilla ice cream, miso cajeta

MEZCAL FLAN BRALEE // 13*
nixtamalized papaya, cacao crunch

MIRAFLORES

COMIDA

MEZCAL

LA CA

RESULTS

MENU DESIGN
RÉPUBLIQUE

Designed a menu for dinner service that was included in *The New York Times*' "The Menu Trends That Define Dining Right Now" published February 2024

COCKTAIL BOOK DESIGN
BICYCLETTE BISTRO

Worked with Bar Director Shawn Lickliter to create a playful "zine" for Bicyclette's spirits program, the design of which received mention in *Variety* and *The Infatuation* and which was (to our delight and dismay) pocketed by a number of guests who admired its design.

E-MAIL MARKETING
MANZKE HOSPITALITY GROUP

Developed engaging, aesthetically crafted e-mail marketing campaigns via MailChimp that increased open rate average from 15% to 40%, which saw measurable increases in merch sales and tasting menu reservation numbers year over year.

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THANK YOU

PLEASE CONTACT

ANDREW EASTMAN

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