



The Relentless Pursuit of Results

Media Alert

Interview/Photo Opportunity

May 2009

Café Habana celebrates Cinco de Mayo all month long with a special menu and craft-brewed cerveza pairings

What: Café Habana won't confine its celebration of Cinco de Mayo to just one day. Celebrate all May long with a special menu and craft-brewed beer pairings

When: Daily specials served after 4 p.m. May 5-31, 2009.

Hours: Café Habana is open 11 a.m. to 11 p.m. Monday-Friday; 9 a.m. to midnight Saturday; and 9 a.m. to 10 p.m. Sunday.

Where: Café Habana is located at 109 E. Fifth Street in Royal Oak.

The Menu: For a limited time diners can enjoy the following features:

Chicken Picante Nacho Platillo – Braised shredded chicken, baked with cheddar cheese and roasted tomato salsa. Served with fresh tomatoes, avocado, cilantro and pickled jalapenos. \$8

Sauteed Walleye – Served with a creamy cilantro tomatillo rice, chile dusted yucca chips, fresh cilantro and diced tomatoes. \$15

Carnitas Tamales – House-made tamales stuffed with spicy braised beef, served with creamy rancho beans and yellow rice. \$10

Mexican Arepas – A griddled cornmeal pancake topped with refried beans, spicy shredded pork, sour cream, tomatoes, green onions, diced green chiles, avocado and olives. \$13

Cerveza: All month long these specials may be paired with a craft-brewed beer for just \$2.50 a pint.

Contact: For more information or to arrange an interview, contact Jim Miller or Stephanie Casola of Publicity Works at millerj@publicityworkspr.com or scasola@publicityworkspr.com or call 248.691.4466.