

**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](mailto:millerj@publicityworkspr.com) or [scasola@publicityworkspr.com](mailto:scasola@publicityworkspr.com) or call 248.691.4466.

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