



The Relentless Pursuit of Results

Media Alert

Interview/Photo Opportunity
Sept. 28-Oct.22 2009

Ann Arbor's Grizzly Peak Brewing Company taps into Oktoberfest '09

- What:** Grizzly Peak Brewing Company, Michigan's top selling brew pub, combines German dishes with an array of fall craft beer specials for an Oktoberfest to remember.
- Where:** 120 W. Washington Street in Ann Arbor.
- Hours:** 11 a.m. to 11 p.m. Monday-Thursday, 11 a.m. to midnight Friday-Saturday and noon to 11 p.m. Sunday.
- Menu:** Dig into these German-inspired Oktoberfest dishes:
- **Bavarian Pork Chops** – Grilled bone-in cutlets with toasted caraway fingerling potatoes, fresh vegetable and mustard glaze for \$16.95.
 - **Beer Braised Bratwurst** – With herb spaetzel, caramelized onions and pan-fried cabbage for \$14.95.
 - **Pretzel Crusted Salmon** – Fresh Atlantic filet, baked with a mustard pretzel crust and served with horseradish potatoes and wilted spinach for \$15.95.
 - **Chicken Schnitzel** – Thin skinless breast filet, pan seared with an herb breadcrumb coating and served with horseradish potatoes, pan fried cabbage and a raisin sauce for \$14.95.
- On Tap:** Pair your entrée with a seasonal brew:
- **Oktoberfest Lager** – malty with a light hop character and slightly fruity note
 - **The Rotweizen** – Toasted red wheat ale fermented with Hefe yeast which gives it a rich maltiness, and light banana, clove flavor
 - **Schwartzweizen** – This black wheat also uses Hefe yeast but adds lots of chocolate and toasted malts
 - **Bear Bones Brown Porter** – 2009 Brew Off winner Mark Malowicki created this mild, gentler Porter in the English tradition.
- Buy the Pint:** Visitors to Grizzly Peak can purchase a limited edition pint glass for \$5, and refill it with craft beer for \$2 off the regular price.
- Contact:** For more information about Grizzly Peak, contact Jim Miller or Stephanie Casola of Publicity Works at millerj@publicityworkspr.com or scasola@publicityworkspr.com or call 248.691.4466.

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