



The Relentless Pursuit of Results

Media Alert

Interview/Photo Opportunity

Summer 2009

Embrace the taste and sip the flavors of summer at Ann Arbor's Grizzly Peak Brewing Company

What: Grizzly Peak Brewing Company is capturing the flavors of summer, both in a new summer lunch menu, featuring items under \$10, and two new seasonal brews.

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: Celebrate summer with these fresh lunch specials:

- **Moroccan Chicken Salad** – Spiced chicken, organic baby greens, chickpeas, roasted sweet peppers, sweet onions and fried plantains served with lemon aioli dressing. \$9.50
- **Philly Steak Sandwich** – Grilled flat iron steak with provolone cheese, balsamic roasted onions and stone-ground mustard on toasted beer bread. \$8.95
- **Fried Green Tomato Salad** – Summer corn succotash, arugula and goat cheese with a sweet and sour vinaigrette. \$9.95
- **Tuna Wrap** – Grilled tuna with avocado salad, pepper relish and shredded romaine in a flour tortilla. \$9.50

On Tap: Pair your entrée with a seasonal brew:

- **El Hefe** – a German style Hefeweizen brewed from 50% wheat and fermented with a special yeast that produces a banana/clove character. 4.5% abv
- **Wee Owens Roggen Bier** – a rye Hefeweizen brewed with rye instead of wheat. 4.2% abv

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.

###