

PRESS RELEASE

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Sacramento Beer Week Returns February 25 - March 6

Guests can enjoy seven days of beer-themed fun at Sacramento's "Best New Restaurant"

SACRAMENTO, CA (February 10, 2011) - Barley, and malt, and hops, oh my! Whet your appetite with amazing beer specials paired with some of the most popular and unique bar bites in the city at Ten22 during Sacramento's Beer Week. Located at 1022 Second Street in Old Sacramento, the casual-chic and family-friendly restaurant features a beautiful and modern outdoor patio, as well as boardwalk dining.

As the sister restaurant to The Firehouse Restaurant, Ten22 boasts the largest selection of beers on tap in all of Sacramento, making it the perfect fit for seven days of beer-themed specials in celebration of Sacramento's Beer Week.

With more than 200 events, Sacramento Beer Week is back and bigger than ever - let Ten22 guide you through your thirst-quenching journey.

February 25

Kick off Beer Week by stopping in for an array of Happy Hour specials from 4 - 7 p.m., including draft beer for only \$2! How can you resist?

February 27

Enjoy a pint of Rubicon IPA with a Curried Lamb Spring Roll appetizer for only \$5 during Happy Hour from 4 to 7 p.m.

February 28

Spice up your Monday with a pint of Bass Ale and a Jalapeno Cheddar Hushpuppy for \$5 during Happy Hour from 4 to 7 p.m.

March 1

Are you a fan of the North Coast Brewing Company? Stop by for two Pulled Pork Sliders and a pint for \$10 during Happy Hour from 4 to 7 p.m.

March 2

Drop in for El Dorado Brewing's finest with brewery owner Greg Upton, and enjoy a pint with Spicy Ale Wings for \$5 during Happy Hour from 4 to 7 p.m.



March 3

Get your fill with us, as we offer a five-course Chef's Beer Tasting Menu perfectly paired with some of Northern California's best beers! Cost is \$35 per person and reservations are required. The fun starts at 6 p.m. Space is limited to 48 people, so act fast!

First Course

Bayley Hazen and Roasted Molasses Figs Tarte Tatin
Auburn Ale House Old Prospector Barleywine, Auburn, California

Second Course

Boston Cod Stew with whole milk and celery
Odonata Beer Company Saison Ale, Sacramento, California

Third Course

Fried Duck "Crackling" Salad with wild winter dates and Saison "piquant" dressing
Two Rivers Cider Company Blood Orange Cider, Auburn, California

Fourth Course

Coffee and Stout-Braised Short Rib with sage-brown sugar-bacon "pudding" and ale-glazed carrots
Drake's Brewing Imperial Stout, San Leandro, California

Fifth Course

Wicked "Mince Meat" Bread Pudding with fried ice milk and bitter caramel
High Water Brewing Retribution Imperial IPA, San Leandro, California

The dinner will be hosted by our very own Executive Chef Jay Veregge, with special guests attending from Brian Thorson, head brewer of Drake's Brewing; Peter Hoey, founder and brewmaster of Odonata Beer Company; and Vincent Sterne, owner and operator of Two Rivers Cider Company.

March 4

Enjoy a pint of New Belgium and a Corned Beef and Cabbage dinner entrée for \$13.

March 6

I'm thinkin' breakfast! Come in for a Breakfast Pizza or Huevos Rancheros and a pint of any beer for \$10 during Happy Hour from 4 to 7 p.m.

About Ten22

Ten22, Sacramento's Best New Restaurant (2010), brings a casual-chic dining experience to Old Sacramento. Known for its fresh style and open architecture, Ten22 features palate-pleasing lunch and dinner menus to suit all tastes. Launched in 2009 and a sister restaurant to The Firehouse Restaurant, Ten22 boasts the largest selection of beers on tap than any other restaurant in Sacramento. The family-friendly restaurant features a beautiful and modern outdoor patio, boardwalk dining, as well as a private event space for parties and large groups. Valet and validated



parking is available. For more information about Ten22, please visit www.Ten22oldsac.com or call (916) 441-2211 for reservations.

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