



Syracuse, NY Grand Opening

Contact:
Kim Parr
Director of Public Relations
[LP&M Advertising](#)
(315) 476-1646, ext. 225
Cell: (315) 857-7489
kparr@lpm-adv.com

Fact Sheet

[Gordon Biersch Brewery Restaurant](#) specializes in fresh, handcrafted German-style lagers and California-inspired, made-from-scratch cuisine. The first Gordon Biersch in Central New York opens in Syracuse, December 10, 2012.

Location: [Destiny USA](#), 304 Hiawatha Blvd. West, Syracuse, NY 13290

Hours: Sunday and Monday, 11 a.m. – 10 p.m. (Bar 11 a.m. – 11 p.m.)
Tuesday – Thursday, 11 a.m. – 11 p.m. (Bar 11 a.m. – midnight)
Friday and Saturday, 11 a.m. – midnight (Bar 11 a.m. – 2 a.m.)

Staff: Matt Swanner, General Manager
Dave Collins, Head Brewer
Michael Edgar, Executive Chef

Phone: (315) 478-0990

Menu:

Gordon Biersch offers an expansive and diverse menu of fresh, California-inspired cuisine featuring bold, international flavors. Made-from-scratch offerings include salads, pizzas and flatbreads, premium burgers, pastas, fresh seafood, steaks and a wide variety of appetizers. Gordon Biersch menu items are frequently updated with fresh, innovative offerings and seasonal creations. A child's menu is available, as well as vegetarian and gluten-free options.

Beers:

Gordon Biersch adheres to the *Reinheitsgebot*, the German Purity Law dating back to 1516 which mandates beer can only be made with three ingredients: barley, hops and water. Five centuries later, Dave Collins, head brewer at Gordon Biersch in Syracuse, abides by the guidelines of the *Reinheitsgebot*, melding ancient brewing traditions with the latest brewing innovations to create handcrafted beers in small batches using authentic Weyermann malt and Hersbrucker hops imported from Germany. Gordon Biersch signature brews include:

- **Golden Export:** The lightest lager on the menu with a clean, crisp finish.
- **Hefeweizen:** A traditional German wheat beer with subtle notes of banana and clove.
- **Czech Pilsner:** A classic Bohemian-style Pilsner with a rich golden hue, medium-bodied and boldly bittered with spice and signature Saaz hops from the Czech Republic.
- **Märzen:** A smooth, auburn Bavarian lager with a mildly sweet, Munich malt finish.
- **Schwarzbier:** A light-bodied, dark lager with a dry, roasted coffee finish.

In addition to its signature brews, Gordon Biersch also offers seasonal brews and a selection of national and local craft guest beer.

Charity partnership:

Gordon Biersch will be partnering with [Food Bank of Central New York](#), which supplies food to local pantries, soup kitchens and emergency shelters. Nearly 95 percent of every dollar donated at Gordon Biersch grand opening events will go directly into Food Bank programs and services, according to Kathleen Stress, Chief Operating Officer at Food Bank of Central New York.

Ambiance:

Located on the first floor of the Canyon area of Destiny USA, Gordon Biersch Brewery Restaurant offers an upscale, casual dining experience. The restaurant seats more than 400 diners.

Parking: Free indoor and outdoor parking is available at Destiny USA.

For more information:

Visit the Gordon Biersch Brewery Restaurant website at www.gordonbierschrestaurants.com.

Company information:

Gordon Biersch Brewery Restaurant is a brand of [CraftWorks Restaurants & Breweries](#), Inc., a leading operator of brewery restaurants with 14 brands, including Old Chicago and Rock Bottom Restaurant & Brewery. CraftWorks' nearly 200 restaurants range from traditional casual dining concepts to upscale, fine-dining establishments. All serve craft beers and made-from-scratch cuisine. For more information, visit craftworksrestaurants.com.