



## Syracuse, NY Grand Opening

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FOR IMMEDIATE RELEASE

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### **Gordon Biersch to Open at Destiny USA December 10**

#### **Brewery restaurant to partner with Food Bank of Central New York**

**Syracuse, NY (November 19, 2012):** Local fans of craft beers, microbreweries and brew pubs won't want to miss the grand opening of Central New York's first [Gordon Biersch Brewery Restaurant](#) Monday, December 10, 2012, at [Destiny USA](#).

Head Brewer Dave Collins said Gordon Biersch will occupy a unique niche in Syracuse's brewery and restaurant scene.

"Gordon Biersch specializes in brewing German-style lagers, while most of the brew pubs in Central New York brew English-style ales," said Collins. "We age our lagers at least 35 days, so they're mellow, crisp and clean. They go right from the fermenter to the serving tank, and never see the light of day. They're definitely the freshest, best-tasting lagers you'll find in Syracuse."

The restaurant 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.

"We love the idea of partnering with Gordon Biersch, especially this time of year when people may have to start choosing between paying for heat or buying food," said Stress. "These donations will allow us to purchase more than 100 different types of nutritious high-quality foods for the agencies we serve."

The Syracuse Gordon Biersch will employ 130 Central New Yorkers and seat more than 400 diners. In addition to award-winning house beers, Gordon Biersch offers made-from-scratch, California-inspired cuisine in an upscale-casual environment. Non-beer drinkers can enjoy fresh-squeezed lemonade and house-made root beer. For more information, visit [www.gordonbierschrestaurants.com](http://www.gordonbierschrestaurants.com)

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](http://craftworksrestaurants.com).

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