

PRESS RELEASE - FOR IMMEDIATE RELEASE

BACKBONE GOURMET GRUB |+|AMP|+| BREWHOUSE HOSTS JAN. 21 BEER DINNER TO  
BENEFIT LOCAL NONPROFIT HEARTS |+|AMP|+| HORSES

Event features comfort-inspired cuisine combined with Grimm Brothers  
Brews

LOVELAND, COLO. - Jan. 10, 2012 - On Jan. 21, 2012, Backbone Gourmet Grub & Brewhouse will host its first beer dinner to benefit local nonprofit Hearts & Horses. The beer dinner will pair three courses of Backbone's comfort-inspired cuisine with complimenting Grimm Brothers Brewhouse beer, all for an affordable price of \$25 per person. 10 percent of all proceeds from the evening will go to support the work of Hearts and Horses in Loveland. 5:30 and 7:30 p.m. seating times are available.

The event corresponds with the release of Grimm Brothers Brewhouse's newest specialty brew - 7 Ravens, a Schwa**rt**bier. This is a dark German lager that balances roasted yet smooth malt flavors with moderate hop bitterness. The Backbone is the only restaurant with access to Grimm's specialty brews in addition to what's on tap. The beer will be paired with Backbone's newly created dish, a beef stroganoff, which is the highlight of the dinner. The full menu for the evening is as follows:

- APPETIZER: Thai Lettuce Wraps (a delicious blend of chopped chicken, crisp vegetables with a Thai peanut sauce served with crunchy lettuce cups) paired with a sampling of Grimm Brother's The 'Griffin'-German style Hefeweizen combination of wheat, barley and special yeast makes this unfiltered wheat beer a quaff of lore. The Weizen yeast produces spicy citrus, clove and pepper.
- MAIN COURSE: Beef Stroganoff (hearty chunks of our Flatiron steak mixed into a spiced cream sauce with the perfect blend of sour cream and tomato. Diner's choice of white rice or egg noodles,) paired with a pint of Grimm Brother's 7 Ravens.
- DESSERT: Chocolate cake (the chefs own raspberry stuffed double layer chocolate cake topped with a "Grimm brothers master thief" caramel mocha frosting and a white chocolate drizzle,) paired with a sampling of Grimm Brother's Coffee Master Thief, an English Porter with a dark complexion and subtle coffee flavors.

Since opening on Nov. 8, 2011, the Backbone Gourmet Grub & Brewhouse has planned to launch monthly fundraising events to benefit local nonprofits. Owners Hamid and Janice Eslan are no strangers to giving back to the community and see this as another way to benefit the community of Loveland and those who need it most. Reservations for the dinner are recommended as it will likely sell out early. Please call (970) 622-8008 to make reservations.

ABOUT THE BACKBONE GOURMET GRUB |+|AMP|+| BREWHOUSE RESTAURANT\_\_

The Backbone Gourmet Grub & Brewhouse is more than just a neighborhood eatery - it will redefine what a casual dining experience means. Guests will please their pallet and feel at home all while enjoying Loveland's

picturesque backdrop featuring Devil's Backbone and Colorado's Rocky Mountains. Favorite and inspired comfort foods hit a new level with customized, freshly-prepared dishes paired with a mouth-watering mix of signature sauces. Wash it all down with any of Backbone exclusive's Grimm Brothers Brewhouse's beers including its current offering, the Griffin, or any other of their mouth-watering brews including the award-winning Little Red Cap. The Backbone Gourmet Grub & Brewhouse, located right off US Highway 34 in west Loveland, Colo. is the perfect location for locals and visitors alike to indulge. For more information, visit [www.backbonerestaurant.com](http://www.backbonerestaurant.com) [4] or call (970) 622-8008.

#### ABOUT HEARTS AND HORSES

Hearts & Horses, a nonprofit therapeutic riding facility nestled in the foothills of northern Colorado, has been changing lives for people with disabilities since 1997. In addition to its work with handicapped individuals it offers Equine Assisted Learning programs for at-risk youth. Its instructors are rigorously trained and certified by PATH Intl., the Professional Association of Therapeutic Horsemanship International. Hearts & Horses is a PATH Intl. Premier Accredited Center  
- the highest level of accreditation possible and is a highly regarded training facility for therapeutic riding instructors.

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