

During Prairie Grass Cafe's "Craft Beer Tuesdays" in October, Artisan Beer Rules

Written by Australian Business

CHICAGO, IL, October 02, 2013 **/24-7PressRelease/** -- Prairie Grass Cafe, located at 601 Skokie Boulevard in Northbrook, Ill. (telephone 847-205-4433), has planned a special celebration for beer lovers throughout the month of October with Craft Beer Tuesdays. Each Tuesday during October, beginning at 5 p.m., guests aged 21 and over will be offered complimentary 2-oz. tastings of three featured craft beers (\$10 minimum food order is required). The three beers will change every Tuesday, giving guests the opportunity to enjoy tasting fifteen different artisan beers throughout the month, which has five Tuesdays in 2013.

"We know that many of our guests have gotten the craft beer bug, and so we thought October would be a good time to educate people about some of these amazing local brews," said Chef Sarah Stegner who, along with Chef George Bumbaris, is the restaurant's co-owner. "We often take for granted that wine is the beverage to pair with food, but we also think that artisan beer, when correctly chosen, also enhances the dining experience. With Craft Beer Tuesdays and our 3-beer sampling, we will give our guests a head start in finding one they really enjoy. Beer lovers should come in and give them a try!"

Prairie Grass Cafe will add a tasty element to Craft Beer Tuesdays with some special appetizers, especially chosen to accompany the craft beers. Enjoy the Local Heirloom Luxury Pie Pumpkin Fritters with cinnamon pumpkin butter (\$7.50) or the Crispy Brussels Sprouts with basil remoulade, parmesan and local bacon (photo left; \$8.50). Both appetizers are perfect for sharing.

To kick off "Craft Beer Tuesdays," on October 1, Prairie Grass Cafe will feature beers from Revolution Brewing in Chicago: Oktoberfest (label image, below right), Eugene Porter, and Anti-Hero IPA. Revolution Brewing, one of the new Chicago breweries, was founded in 2010. Its managing partner, Josh Deth, started his beer career as a home brewer and cleaned the kegs at the now defunct Golden Prairie Brewery.

On October 8, the beers of Bell's Brewery from Comstock, Michigan will be showcased: Oberon, Two Hearted Ale and Best Brown Ale. Bell's was founded by Larry Bell in 1985, one of the first Midwest micro breweries. Larry's newest venture is going to be in the Upper Peninsula of Michigan in Escanaba - a completely new brewery named Upper Hand.

Three beers also will be featured on October 15, 22, and 29.

To obtain more information about Prairie Grass Cafe's "Craft Beer Tuesdays," or to make lunch

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or dinner reservations, please call the restaurant at (847) 205-4433 or visit their website at <http://www.prairiegrasscafe.com>.

About Prairie Grass Cafe
Prairie Grass Cafe (601 Skokie Blvd.; Northbrook, IL.; 847-205-4433) supports Chicago's Green City Market and local sustainable farms, selecting the freshest ingredients to reflect the season. Prairie Grass Cafe currently serves lunch Monday through Friday, 11 a.m. to 2 p.m. Dinner is served Monday and Sunday, 5 p.m. to 9 p.m.; Tuesday through Thursday, 5 p.m. to 9:30 p.m.; Friday and Saturday, 5 p.m. to 10:30 p.m. Prairie Grass Cafe also serves brunch Saturday, 10 a.m. to 2 p.m. and Sunday, 9:30 p.m. to 2 p.m. Light fare is available in the bar Monday through Friday, 2 p.m. to 5 p.m. For more information or to make a reservation, please call (847) 205-4433 or visit <http://www.prairiegrasscafe.com>.