



WOOD RANCH INTRODUCES NEW DRINKS MENU

Fresh Fruit & Organic Sweeteners Are Key

For Immediate Release

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Agoura Hills, CA -- Fresh berries and fresh-squeezed juices take center stage in the new drinks menu at Wood Ranch BBQ & Grill, Southern California's premier American and barbecue restaurants.

"Also, we're using organic agave nectar in many of the drinks," added Wood Ranch co-founder, Eric Anders. "We spent a lot of time, and did a lot of testing with our guests, to come up with a select list of signature drinks. We chose from dozens of drink recipes that our bartenders and others in the company submitted. We think the ones that made the list make up a good mix."

The drinks better represent Wood Ranch's emphasis on quality ingredients while still maintaining great value. The use of fresh fruit did not result in price increases.

Wood Ranch favorites, margaritas and mojitos, continue to anchor the new drinks menu.

A sample of the menu is attached. Prices and wine availability may vary slightly by location.

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WINES WE LOVE

White

Sparkling, Mumm Brut Prestige, Napa Valley Split 9
 Champagne, Moet-Chandon White Star, Eprenay, Fr 50
 Sauvignon Blanc, Casa Lapostolle, Rapel, Chile 7/21
 Pinot Grigio, Campagnola, Veneto, IGT, Italy 6/18
 Pinot Grigio, Bollini, Trentino, D.O.C., Italy 27
 Chardonnay, Sycamore Lane, Ca 6/18
 Chardonnay, Kendall Jackson, Vintner's Rsrv, Ca 8/24
 Chardonnay, La Crema, Sonoma Coast 10/30
 Riesling, Schmitt Sohne "Kabinett," Germany 7/22
 White Zinfandel, Beringer, Ca 6/18

Red

Pinot Noir, Bearboat, Russian River Valley 10/30
 Pinot Noir, Orogeny, Green Valley, Sonoma Cnty 13/43
 Pinot Noir, Byron, Bien Nacido, Santa Maria Valley 49
 Shiraz, Little Boomey, Australia 6/18
 Shiraz, Jacob's Creek Rsrv, Southern Australia 8/24
 Merlot, 14 Hands, Wa 7/21
 Merlot, Sterling, Central Coast 8/26
 Malbec, Alamos, Mendoza, Argentina 6/18
 Cabernet Sauvignon, Ravenswood, Ca 6/18
 Cabernet Sauvignon, Sterling, Central Coast 9/27
 Cabernet Sauvignon, Buehler, Napa Valley 13/40
 Cabernet Sauvignon, Ferrari-Carano, Alexander Valley 42
 Zinfandel, Opolo Vineyards, Paso Robles 11/33

BEERS

Draft Beer

Stella Artois	Manager's Selection
Coors Light	Widmer Hefeweizen
Fat Tire	Firestone Double Barrel Ale

Bottled Beer

Amstel Light	Corona	Miller Lite
Bud Light	Guinness	Newcastle
Budweiser	Heineken	O'Douls

Anderson Valley Barney Flats Oatmeal Stout 6
 St. Louis Framboise (Raspberry) Premium Lambic 10



WR SIGNATURE COCKTAILS

Margaritas

WR Margarita 7/13

Herradura Silver Tequila, organic agave nectar and lime juice.

Cadillac Margarita 8/15

Cazadores Reposado Tequila, organic agave nectar, Grand Marnier and lime juice.

Super-Premium Margarita 9/17

Patron Reposado Tequila, organic agave nectar, Cointreau and lime juice.

Mojitos/Vojitos

Havana's Best Mojito/Vojito 7.5

Bacardi Rum/Ketel OneVodka, lime juice, and mint leaves.

Cucumber-Basil Mojito/Vojito 7.5

Bacardi Rum/Ketel One Vodka, lime juice, fresh cucumber slices and basil leaves.

Wild Berry Mojito/Vojito 9

Cruzan Raspberry Rum/Ketel One Vodka, fresh blueberries and blackberries with lime juice and mint leaves.

Martinis

Strawberry-Basil Martini 9

Grey Goose Vodka, fresh strawberries and basil leaves.

Raspberry-Pomegranate Martini 7

Cruzan Raspberry Rum, fresh raspberries and all-natural pomegranate juice.

Elderflower Martini 10

Grey Goose Vodka, St. Germain and fresh-squeezed grapefruit juice.

Lemon Drop 7

Ketel One Vodka and fresh-squeezed lemon juice.

Other

Raspberry Ranch Lemonade 7

Cruzan Raspberry Rum, fresh lemonade and raspberries.

The Big Mak 9

Maker's Mark Bourbon, fresh blackberries, fresh lemon juice and a splash of cranberry.

Barcelona Sangria (Red or White) 8.5

Hand-crafted with Shiraz or Pinot Grigio.