



## Ranger Creek News Release

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FOR IMMEDIATE RELEASE

### San Antonio's Ranger Creek Celebrates Release of Texas Bourbon with Special Dinner at "Brewstillery"

SAN ANTONIO, TX, November 21, 2011 – On Veterans Day, 11/11/11, Ranger Creek released one of the first Texas bourbons ever made. In San Antonio, the official time to start buying the bourbon was 3:00 pm. The shelves were empty by 3:15 pm. In Austin, the official release started at 5:00 pm. The city was dry by 7:30 pm. Hundreds of bottles of Batch #1 of the boutique Texas bourbon were sold. Many customers maxed out their 4 bottle limit, which was imposed after some were buying it by the case. Apparently Texans were thirsty.

To celebrate the successful release and a huge milestone for the company, Ranger Creek is holding a special bourbon release dinner at their "brewstillery" in San Antonio. The official release party will feature menu pairings from Lüke, the casual, chic John Besh restaurant on the Riverwalk. The upscale yet relaxed dinner will feature a reception cocktail made with Ranger Creek .36, along with an amazing dinner and dessert menu with suggested beer and bourbon pairings. Attendees are encouraged to bring their .36 bottle to have it signed by TJ Miller, co-founder and head distiller of Ranger Creek.

Ranger Creek is proud to be celebrating this special occasion with Lüke. Not only does Ranger Creek consider Chef Steven McHugh and his crew friends, but Lüke is also part of Ranger Creek's history. They received one of the first kegs ever delivered by Ranger Creek and some of the first bottles of .36 Bourbon. Limited spots are available for this special dinner.

**What:** Ranger Creek .36 Release Dinner with Lüke

**When:** Sat, November 26, 7:00 pm to 9:00 pm

**Where:** Ranger Creek Brewing & Distilling, 4834 Whirlwind Dr., San Antonio, TX 78217

**Menu:**

- Whole Roast Suckling Pig stuffed with Jambalaya
- House-made sausages
- Ranger Creek OPA fried chicken
- Traditional Southern sides
- Bourbon pecan pie
- Suggested pairings with Ranger Creek beer and bourbon

*\$60 per person, plus tax and gratuity. Limited spots available. Call Luke to RSVP at 210-227-LUKE or email [jsoloman@chefjohnbesh.com](mailto:jsoloman@chefjohnbesh.com)*

## About Ranger Creek

Ranger Creek Brewing & Distilling is a combined brewery/distillery handcrafting beer and bourbon in San Antonio, TX one batch at a time. They are the only microbrewery in San Antonio, one of a few combined brewery/distilleries in the U.S., and one of the only combined operations making both beer and bourbon. They focus on interesting recipes and use local ingredients from the state of Texas as much as possible. The company uses much of the same equipment to make both beer and bourbon, which is possible because in order to make bourbon, beer must be made first. They encourage visitors to San Antonio to sign up for one of their regularly scheduled tours and come by for a visit.

For more information and interviews, contact Mark McDavid at 832-969-3800 or [mark@drinkrangercreek.com](mailto:mark@drinkrangercreek.com). High-res photos of **Ranger Creek .36** are available at <http://www.drinkrangercreek.com/community/press-media/ranger-creek-36/>.



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