



LOS ANGELES' GOLDEN ROAD BREWERY OPENS BOOTH IN GRAND CENTRAL MARKET

Twenty Golden Road craft beers now on tap at Grand Central Market, plus creative beer and pierogi pairings featured on new sustainable food menu

LOS ANGELES, CA – March 7, 2016 -- [Golden Road Brewing](#), the craft beer canned and brewed in Los Angeles, is now bringing its hop-forward brews to Downtown Los Angeles' historic [Grand Central Market](#). Boasting twenty Golden Road taps and an eclectic food menu, the craft brewer's new market booth offers visitors an escape from the city hustle and an invitation to slow down with a fresh pint of their favorite local beer.

"Grand Central Market has become a central hub for Los Angeles' artisans featuring a curated collection of the best food and drink that Los Angeles has to offer, and it's a huge point of pride for Golden Road to be welcomed so warmly into a place that celebrates craft businesses of all sorts," said Golden Road Brewery president Meg Gill. "It's an honor to bring our craft beer to this iconic Los Angeles location, and we look forward to sharing a beer with our new friends and neighbors."

The booth, situated just off of the Hill Street market entrance, will stand as Golden Road's third public location, joining its brewery and pub in Los Angeles and tap room in Anaheim. Unique to this location, the food menu offers a wide array of pierogi - both sweet and savory - complemented by breakfast parfaits, entree salads and a selection of delicious hot sides served up all day. As always, Golden Road's Grand Central Market food and beverage menus are crafted with sustainability top of mind and features primarily vegan cuisine.

"Our Grand Central menu was inspired by a recent trip to the Czech Republic where I fell in love with Eastern European culinary traditions, especially their pierogi," said Adam Levoe, head chef for Golden Road. "Grand Central Market is a true melting pot of culinary traditions, and we're excited to contribute to this cultural fusion with our creative take on pierogi. And most importantly, nothing pairs better with a plate of fresh pierogi than a pint of beer brewed right here in LA."

"We're honored to welcome one of Los Angeles' favorite craft breweries into the historic Grand Central Market," said Christopher Farber, director of development and special projects at Grand Central Market. "It's an incredibly exciting time in the market with many new developments, and Golden Road brings a unique offering that our patrons have been craving, especially our nighttime audience."

In celebration of the launch and to give back to its newfound downtown Los Angeles home, Golden Road will be donating all beer sale proceeds from the Grand Central Market booth's March 7 opening day to [St. Vincent Meals on Wheels](#). One of Grand Central Market's local charity partners, St Vincent Meals on Wheels delivers nutritious meals to homebound seniors and other vulnerable residents across Los Angeles.

ABOUT GOLDEN ROAD BREWING

In 2011, beer enthusiast Meg Gill founded Golden Road Brewing to bring fresh, delicious craft beer to the Los Angeles area in the most sustainable way possible. Beginning with its headquarters in Los Angeles, CA, Golden Road has since become the city's largest craft brewer. Now available throughout California, Arizona, Nevada and Hawaii, Golden Road's year-round offerings include Point the Way IPA, Golden

Road Hefeweizen, Get Up Offa That Brown and Wolf Among Weeds IPA. The brewers are constantly experimenting with the freshest ingredients through a collection of rotating, seasonal and limited-edition brews including its Custom IPA Series, a lineup of diverse, hop-forward IPAs. Committed to engaging and supporting the growing community of socially-minded beer enthusiasts, Golden Road offers Heal the Bay IPA year-round, donating sale proceeds to keep Southern California's coastal waters and watersheds safe, healthy and clean in partnership with Heal the Bay non-profit organization. To learn more, please visit <http://www.goldenroad.la/>.

ABOUT GRAND CENTRAL MARKET

In addition to Golden Road Brewery, Grand Central Market recently welcomed Knead & Co. Pasta Bar + Market helmed by Chef Bruce Kalman, as well as Ramen Hood, an all-vegan ramen shop by Chef Ilan Hall. The Market eagerly awaits the arrival of Bar Moruno, a Spanish-themed wine bar. The ongoing revitalization of the iconic arcade has garnered numerous media accolades, including being to Jonathan Gold's 101 Best LA Restaurants of 2015, as well as being named one of the "Hot 10" restaurants nationwide by Bon Appetit magazine in September 2014. Celebrating the cuisines and cultures of Los Angeles since 1917, the historic Grand Central Market food arcade (between Broadway and Hill Street at the base of Angels Flight) is an unparalleled eating and shopping experience showcasing the best local chefs, culinary purveyors and entrepreneurs. For more information and connect with us @GrandCentralMarketLA or <https://www.facebook.com/GrandCentralMarket>.

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Media Contact:

Sarah Chavey | Praytell | sarah@praytelligence.com | 313.407.7571