

In advancing our company, Cara Pubs is creating an innovative food production subsidiary to provide artisan meat products and charcuterie. The name of our new subsidiary is Green Ox Foods, and our partner, the chef/artist behind Green Ox is local chef of distinction, Mike Phillips. Service and responsibility to the city and community has long defined Cara's vision and Chef Mike Phillips is a natural fit with us to achieve our goals for both traditional pub foods and a Midwest food identity.

Our short-term objective with Green Ox, in partnership with Mike, is to produce locally sourced, specialty meats of a high quality unique to our name, consistent with our brand and true to our mission that each customer leaves with an experience that creates a reason to return. Our long-term objective is to develop Green Ox into a brand that gives our region an artisan food product with far ranging retail distribution.

Mike's understanding of, experience with and respect for farmers, animals and artisans uniquely positions him as an expert in this climate of expanding interest in local, sustainable and responsible food. Green Ox seeks to deliver culinary specialties that are sourced regionally, reach a large audience and remain value driven. New menu items at Cara's pubs, seasonal and sustainable, with reasonable price points means fair access, everyday favorites and affordable "luxury" food for all customers.

Green Ox Foods is the next phase for Cara Pubs, and its intent and artistic vision establishes yet another reason to come back.