

PRESS RELEASE

FOR IMMEDIATE RELEASE

NEW CHEF, NEW MENU AND LOTS OF GREAT EVENTS IN OCTOBER  
AT KINGS WINE BAR & RESTAURANT

Minneapolis, MN (October 3, 2010) – Kings Wine Bar & Restaurant owners and sisters Molly Barnes and Samantha Loesch are pleased to introduce their new chef Chad Reilander.

As a teenager, Reilander started working in a fast food restaurant and then became a short order cook. At 24, he landed a job in St. Paul at Chet's Taverna. Under the tutelage of Chef Mike Phillips, Reilander learned the importance of "simple yet elegant cooking" -- taking quality local ingredients giving them a little bit of love and letting them stand on their own. He went on to be a partner in Mad Cookin' in Kutztown, PA. After completing a sustainable agriculture class and a summer internship on an organic farm in southeastern Minnesota, Reilander became Chef Du Cuisine at Signatures Restaurant (formerly the Winona Country Club) and Sous Chef at Nosh, under Chef/Owner Greg Jaworski. For a time, Reilander also owned The Old Ways Restaurant in Wabasha.

Ready for his next big adventure, Reilander recently came to Kings and is now making his culinary mark with a new menu, featuring food from local farms and suppliers. Reilander and his crew make in-house catsup and jams and grind their own grass-fed beef and smoke their own bacon. Come in for lunch and check out Chef Reilander's P.L.T. Sandwich – house-made pancetta, tomato, mixed greens and garlic aioli. Or try the Small Bites Duck Sausage Blue Corndogs (which musician Billy Bragg had when he stopped by) or the sumptuous Garlic Shrimp.

For dinner, order the mouth-watering Pot Roast with mashed potatoes and seasonal vegetables. Or try the Fresh Fettuccine with roasted Brussels and carrots, parmesan and smoked almonds, which can be prepared with or without bacon. Dessert pastries are created by Aaron Tiesel, one of the pastry chefs from 46th Street Patisserie.

On the weekend, stop by for brunch, which features Pancakes and French Toast.

Special events in October include:

\* Sunday, October 17, 8 p.m.

Kings Story Hour

The theme for October is FEAR.

Open to everyone! Stories need to be true events, unscripted and limited to 10-minutes

\* Sunday, October 24, 7 p.m.

Kings' Book Club

October's Book is Never Let Me Go (2005) by Kazuo Ishiguro.

For more information, click here to join our Facebook group. The book club is open to everyone.

\* Monday, October 25, 6 p.m.

Alexis Bailly Vineyards

Hastings winemaker Nan Bailly will introduce some of her nationally recognized wines. \$25 includes tasting and small bites. Reservations required -- call or stop in.

\* Sunday, October 31, 4-9 p.m.

Mad Ripple Halloween Hootenanny

Full line up TBA.

Sit by the fire pit and warm up with chili specially created by Chef Reilander

And don't forget:

\* Every Monday Night 8:30 p.m.

Trivia Mafia! The Life of the Party. The Brains of the Operation.

Best pub trivia in Minneapolis. It's loads of fun and you can win stuff too!

\* First Tuesday of Each Month at 9 p.m.

"MUSIC" hosted by DJ Jake Rudh

It's a night for the discerning music fan and features guest hosts/DJs. Each month, MUSIC brings a new theme and, if used properly, it will actually bring you happiness.

Kings is located at 4555 Grand Avenue South in Minneapolis.

Open 11 am-midnight Monday through Friday

10 am-midnight Saturday and Sunday -- Brunch served from 10 am-2 pm

Happy Hour: Monday-Friday 2-6pm & Sunday-Wednesday 10pm - midnight

\$2 off tap beer and wines by the glass and \$2 off Small Bites

For more information, visit [www.kingsmpls.com](http://www.kingsmpls.com)

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