

**For Immediate Release:**

Contact: Elizabeth Borsting  
562.856.9292  
[tripwriter@yahoo.com](mailto:tripwriter@yahoo.com)

**YARD HOUSE TO HOST FREE “MEET THE BREWERS” WITH  
MAUI BREWING CO. ON WEDNESDAY, JUNE 4, FROM 5-8PM**

*Dynamic Husband and Wife Duo, Garrett and Melanie Marrero, Owners and Master  
Brewers, Will Be On Hand to Educate and Mingle with Guests*

Oahu, Hawaii--(May 27, 2008) – Yard House, the award-winning restaurant known for its American fusion fare, classic and Hawaiian music, and vast selection of draft beer, will host a free “Meet the Brewers” event on Wednesday, June 4, from 5pm-8pm at the restaurant’s Waikiki Beach Walk location. Garrett and Melanie Marrero, owners and master brewers of Maui Brewing Co., will be on hand for the event.

Yard House, which boasts 130 taps of draft beer, is the only restaurant on the island to offer Maui Brewing Co.’s beer on tap. The popular dining destination has designated a trio of taps to pour the company’s handcrafted beer, which is normally available in eco-friendly cans. Selections include **Bikini Blonde Lager**, a lighter beer, a Munich Helles Lager, made from 100% malted barley with little bitterness and a slight malt finish; **Big Swell IPA**, an American India Pale Ale developed in England around 1800 and boasting a smooth, malty creaminess followed with a burst of dry-hop flavor garnered from huge amounts of American hops; and **CoCoNut PorTeR**, a classic robust porter spiced with all-natural toasted coconut to give it an island flavor coupled with a rich, silky feel with overtones of dark malt, chocolate and hints of coffee. While all three beers are multiple medal winners, it’s the CoCoNut PorTeR that holds the Gold Medal from the 2006 World Beer Cup making it the best tasting beer in the world in its category.

“We are pleased to be the only restaurant on the island to offer Maui Brewing Co.’s on tap,” said Patrick Faas, general manager of Yard House Waikiki. “Since we tapped their first keg a few weeks ago, the request for their product has been overwhelming.”

While Yard House is dedicated to using local and sustainable products, Maui Brewing Co. is also committed to supporting the environment and local community.

They provide local farmers with all spent grain from the brewing process to help raise local cattle, as well as provide composting for vegetables. Vegetable oil used for cooking fried foods at the company's brewpub, is transformed it into Bio Diesel fuel, which is then utilized in all company vehicles.

“Yard House shares our philosophy when it comes to supporting the community, which is one of the reasons it was important for us to form an alliance with the restaurant,” said Garrett Marrero. “It’s evident, from the fresh fish pulled from our local waters to the selection of music by local Hawaiian artists to having a locally-produced product such as ours, that Yard House is committed to supporting local purveyors.”

Guests attending the “Meet the Brewers” event can gather around the island bar, where an array of interesting and eye-catching tap handles are displayed, including the one representing Maui Brewing Co., fashioned after Garrett’s tattoo. In addition, there will be opportunities to mingle with the Marreros, learn about the brewing process, and be educated on food and beer pairings.

“Meet the Brewers” takes place at Yard House at Waikiki Beach Walk on Wednesday, June 4, from 5-8pm. The restaurant is located at 226 Lewers Street between Beach Walk, Lewers Street and Kaila Road and is open daily for lunch, dinner and late-night dining. For information, call 808.923.YARD (9273) or visit online at [www.yardhouse.com](http://www.yardhouse.com).

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