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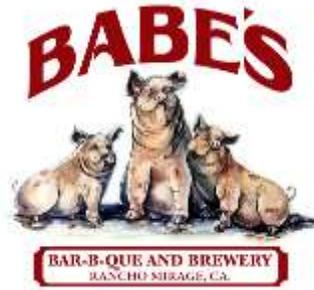
BABE'S CELEBRATES THE START OF SUMMER IN MAY
"Seis de Mayo" launches new Latin BBQ fusion menu with a Mexican lager
and a 50% off early bird dining special brings home the savings



April 9, 2019, RANCHO MIRAGE--- Summertime starts early in Rancho Mirage when Babe's Bar-B-Que & Brewery launches a new Latin BBQ fusion menu and a Mexican lager at its very own "Seis de Mayo"/May 6th celebration next month. These delicious dishes and its Mexican lager are a terrific complement to the menus and beers which have made Babe's famous. In addition, Babe's will offer a real summertime special: 50% off dinner menu prices in its dining room from 4:30-6pm, weekdays.

"We're excited to add the new flavors from our Latin BBQ fusion menu at Babe's which will include a selection of street tacos with homemade tortillas, tasty tri-tip and queso Oaxacano quesadillas, tamales, short rib chile negro, and chef specialties that include my favorite dish, honey habanero glazed baby back ribs," said Donald "Lucky" Callender, the owner of Babe's and one of its brewers. "The perfect pairing to this menu is our new Mexican lager which will be available on tap at Babe's and in cans and bottles very soon at select locations."

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Babe's complete summertime Latin BBQ fusion menu includes:

Tacos with fresh tortillas from hominy house made masa

- Smoked Brisket
- BBQ Pulled Pork
- Pork Belly - slow smoked and crisped pork belly with piloncillo glaze, grilled peaches, pickled onions, micro cilantro
- Arrachera - Hanger steak, roasted peppers, queso Oaxacano, creamy avocado salsa
- Smoked Mole de Pollo - Jidori chicken, mole negro, queso fresco & pickled onions
- Pescado Frito

Quesadillas

- Queso Oaxacano
- Tri-Tip & Cheddar Cheese

Tamales

- Goat Cheese
- Pulled Chicken

Chef Specialties

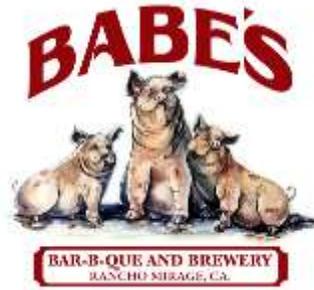
- Short Rib Chile Negro
- Honey Habanero BBQ Baby Back Ribs
- Chile Relleno Nogada

Dessert/Postre

Home made Churros with warm chocolate dipping sauce

Babe's Bar-B-Que & Brewery is the oldest microbrewery in the Coachella Valley and the only brewery in Rancho Mirage. It was a vision come true for Don Callender who had an earlier career making Marie Callender (his mother) a household name. A legend and innovator in the restaurant business, he never slowed down in his quest for the best and Babe's is a true reflection that. Over the years, Don's beers have become famous with Babe's Belgian Vanilla Blonde Ale, Blackfin Lager, and Honey Blonde Ale winning state, national and international awards. Now, under the stewardship of Don's son Lucky, the legacy continues and so does the growing selection of seasonal beers like Peach Scotch Ale, Chocolate Cherry Stout and the soon-to-be released Mexican Lager.

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The menus at Babe's are equally impressive offering bar-b-que favorites like pulled pork, tri tip, brisket and pulled chicken BBQ sandwiches, smoked baby back ribs, and smoked chicken, brisket, tri tip and short rib meats, an array of fresh salads, and made-from-scratch Callender family recipes for skillet cornbread, homemade tamales and their famous pies.

If you're dining in or having a poolside party at home or at your vacation rental, everything on Babe's menu is available for take-out or Babe's Catering can bring it all to you. We have a dedicated catering team standing by to make the delicious food served at Babe's ready for you at home. Call Carol Davis at Babe's Catering today for the details at 760-424-9641.

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For editors:

Babe's Welcomes Summer with a Latin BBQ Fusion Menu. Babe's add a summertime Latin BBQ fusion menu of tacos, quesadillas, tamales, and more, plus a Mexican-style lager to its impressive menu of fine BBQ, sandwiches, salads and family recipes. Dine in early for special savings: from 4:30-6pm, weekdays, get 50% off of Babe's outstanding dinner menu. Begins May 1. Babe's Bar-B-Que & Brewery, 71-800 Hwy 111, Rancho Mirage. 760-346-8738. <https://babesbbqbrewery.com/>