



## **A Spirited Summer**

*Chef Steve McHugh Delivers a Strong Cocktail Program at Cured in San Antonio, TX*

**Chef Steve McHugh** successfully beat cancer to open **Cured** in San Antonio – endowing it with a name that speaks to his survival. His progressive, unadulterated approach that supported his healing is seen across his menu, right down to the handcrafted sips. Cured is getting even more spirited this season with new menus, toast-worthy programs and more.

### **House-Infused Spirits**

In Texas, moonshine is an important spirit as any! Keeping with tradition, McHugh infuses local 'shines with herbs, fruits, citruses, spices and ingredients to add his own stamp. Drinks like the signature *Cured with Lemon Thyme Moonshine, Ginger, Citrus Bitters and Cava* illustrate the artful deliberation in this craft. The jars of infused liquor are stored behind the bar in the 111-year-old gilded vault that is original to the building from the historic Pearl Brewery's heyday.

### **"Offal Hours" [Late Night Happy Hours]**

Cured is keeping guests well-fed and imbibed way into the wee hours on Friday & Saturdays from 11pm-2am during summer "Offal Hours." The menu features dishes with innovative spins on traditionally unwanted "Offals," like *Lamb Fries - 2 Ways with Raviolo & Crispy Lamb Fries* and *Cock's-Combs* [from a rooster]. "Rowdy Drinks" are there for sipping, like the *Dark & Shroomy* with *Beefeater, Anchor Porter, Shiitake & Nutmeg*. Throughout each night, Cured invites you to "Meet Your Maker" as they host a favorite producer for a tasting and open forum.

### **Daily Dozen Bottled Cocktails**

Cured popped off the season with *Daily Dozen Bottled Cocktails* – effervescent, house-made bottled libations with fresh juices and infusions, like *Vanilla Mint Crush with Absinthe & Melon, Texas Peach Pops, or Basil-Watermelon Mojitos*. These small-batch concoctions are made only by the dozen, so guests have to get 'em when they first pop-up each day!

### **Cellared Beer Program**

Cured's bartender Forrest Hyde recently passed his Certified Cicerone® exam, making him one of the few in the city with this prestigious designation. Forrest and McHugh developed a Cellared Beer Menu that perfectly encompasses Cured's mantra that good things take time and reflects the building's origin as the president's office of the famed Pearl Brewery. Guests can enjoy ales from breweries near and far, like the new *Bishop's Barrel No. 10* by St. Arnold Brewing Co. in Houston.

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