

DINING

Something for everyone at Copper Canyon Brewery

BY ELEANOR HEALD
SPECIAL WRITER

What does owner Ed Miri have in mind for your enjoyment at Southfield's new Copper Canyon Brewery? Just about everything from food designed to match microbrews to live entertainment and cyberbooths. Appealing to families is a great idea menu.

The name tells you a lot. While Miri's marketing research affirmed the name as "catchy," it's more than that. Michigan's copper industry reaches deep into the state's history. Canyon suggests grand, big and beer country. Copper Canyon Brewery motif and entire operation plays on this.

Seating about 240, but convenient to the Telegraph Road, I-696 and Northwestern Highway interchanges, this eatery gets busy. Reservations are not accepted, but table calls are made by a paging system offered to each diner on the waiting list.

To the tune of \$3 million, Miri more than facelifted the former Pearl City located on the site, to a spacious, sleek, bright and inviting environment with glimpses of copper everywhere. Simultaneously, it speaks to casual but upscale, where social environment is a prime focus.

While this is Miri's first restaurant, he's been around the industry for a while. He formerly owned four Coffee Exchange outlets in Birmingham, Royal Oak, West Bloomfield and Rochester Hills. He sold these to Caribou Coffee and began to achieve another goal, "turning liquid into

Copper Canyon Brewery

Where: 27522 Northwestern Highway, Southfield (248) 223-1700

Hours: Food served seven days a week noon to midnight

Menu: American steakhouse focus with sandwiches, pasta, pizzas and seafood, all designed to accompany house brews. Lunch express menu with six items is both time and price sensitive.

Cost: Appetizers, soups, salads, sandwiches and burgers \$3-9; entrees \$11-20.

Live entertainment: Friday & Saturday 9:30 p.m. to 1:30 a.m. featuring Blues, Jazz, Top 40 and Motown.

Reservations: Not accepted.

Credit cards: All majors accepted.

liquid assets." He came up with the brewery idea in 1993 after a visit to Crescent City Brewery in New Orleans.

He translated the idea well to a great Michigan fit with a number of unique twists including roasting coffee on premise, integrating house-roasted coffee into the Stout, roasting barley on premise for the Stout, cyberbooths where one can access the Internet through a server with local telephone number, telling kids they get dessert only if they finish their plate, a billiards game room, house bread with wort spritzed ale-herb butter, house-made root beer and an equal commitment to beer and food.

All this is in the capable hands of General Manager Dan McNamara and Executive Chef Brian DeMeyer, whose 10-year "training" at Southfield's Golden Mushroom and Oakland Community College's culinary apprenticeship program, is not wast-

ed. DeMeyer's kitchen crew knows how to cook food properly, from scratch, without shortcuts.

Head Brewer, 26-year-old Matt Allyn, who trained in Utah, didn't skip a beat when I asked him to pair his four main brews and two seasonal, rotating beers with his favorite menu listings. The menu gives you some beverage pairing clues, but it never hurts to get it straight from the head suds man.

Northwestern Gold Ale with balanced malt presence and crisp bitterness from European hops is best with Honey Roasted Salmon topped with apple, walnut and raisin chutney. The nut and raisin chutney, an American style Devil's Peak Ale, appealing to hop-heads, makes an unbeatable match with The Copper Canyon Slab, full \$16 or half \$11. This is American-style eats at its best served with baked beans and coleslaw.

"I like Buffalo Jump Stout after dinner because of its coffee-like flavors," Allyn noted. "It



On tap: General Manager Dan McNamara at the newly opened Copper Canyon Brewery in Southfield.

doesn't pair that well with food." Ale, an old-style German ale, is reproduced in Copper Canyon All that Allyn likes with Pan Flashed Perch Piccata (although it's not recommended on the menu with this beer). Currently, American Ale and Peach Tea Ale are the seasonal brews. With American Ale, Allyn suggests

Lingini Chicken Florentine in a garlic cream sauce topped with roasted pineapples and freshly grated Parmesan cheese. Peach Tea Ale makes a refreshingly light opener brew.

Cost of items, given in fractions, will not befuddle the math challenged, but it will get you to look twice! Holding that math

thought, Miri said, "I believe in multiplicity. Before I'd anchor at another property, we'd debug the system here totally."

But Miri is doing a little multiplicity at this location. An outdoor beer garden is slated to open in July, next to the big grain storage silo he's erecting.

EATING OUT IN THE SUBURBS

In case you missed it, here are some of the restaurants we've recently featured on our Dining page. Call (734) 953-2105 to recommend your favorite restaurant. If you're a restaurant owner, call us with information about restaurant anniversaries, renovations, and menu changes. You can fax information to Entertainment Editor (734) 691-7279, or mail to The Observer & Eccentric Newspapers, 30261 Schoolcraft, Livonia, MI 48150.

■ **Cafe Hawaii** - 22048 Michigan Ave., Dearborn, (west of the Southfield Freeway) (313) 724-2233. There is a rear entrance on Garrison. Open: 11 a.m. to 11 p.m. Monday-Wednesday; 11 a.m. to 2 a.m. Thursday-Saturday; 1-9 p.m. Sunday. Lunch served until 3 p.m. Early Bird Dinner Specials begin 3 p.m. Menu: Hawaiian theme menu including American fare with a Polynesian flair. Cost: Lunch \$6.95 to \$10.95; dinner \$7.95 to \$18.95. Credit cards: All majors accepted. Reservations: Groups of seven or more. Can accommodate groups up to 50 people. Highlights: Hula dancers and Hawaiian singer 8-10 p.m. Wednesdays; Live bands 9 p.m. to close Thursday-Saturday.

■ **Too Chez** - 27155 E. Sheraton Drive, (northwest corner of Novi Road and I-96) Novi, (248) 348-5555. Open: 11:30 a.m. to 2:30 p.m. Monday-Saturday, (lunch); 5:30-10:30 p.m. Monday-Thursday (dinner) and 5:30-11:30 p.m. Friday and Saturday. Closed Sunday. Menu: Innovative, contemporary presentations for a variety of palates. Offerings include vegetarian dishes, pasta, seafood, steaks, and poultry. Reservations: Accepted. Credit Cards: All majors. Cost: Dinner entrees \$13 to \$27; Small courses such as steamed mussels and Nori rolls \$4.50 to \$8.25; Soups \$3.50 to \$4.95; Salads \$3.25 to \$5.25; Pizzas \$7 and \$8. Half portions available at half price, plus a buck and a half. Highlights: Heidi Hepler and Michele Ramo 6-10 p.m. Mondays; Louis Resto and David McMurray perform 7-11 p.m. Fridays; Pink dinner featuring rose wines, Monday, July 27 - call for information/reservations; Macrobiotic dinner celebrating the first frost, late September or early October. Call for details.

■ **Duet** - 3663 Woodward Avenue (at Mack), Detroit (313) 831-0811. Open: Lunch Monday-Friday 11 a.m. to 2:30 p.m. Dinner Monday-Thursday 5-11 p.m. Until midnight Friday and Saturday. Sundays 4-8 p.m., only when the Detroit Symphony Orchestra is performing. Menu:

Urban, upscale theme plays on continental cuisine notes with overtures and orchestras bringing the word creative to heightened tones. Cost: Proludes \$5-15; main course orchestras and duets (combination plates) \$16-34. Reservations: Accepted. Credit cards: All majors accepted. Smoking: Cigar-friendly bar. All dining areas non-smoking.

■ **Portabella** - 2745 W. Big Beaver Road, Troy, in Somerset Collection South, (second level, adjacent to sky bridge) (248) 649-6625. Open: 11 a.m. to 10 p.m. Monday-Thursday; 11 a.m. to 11 p.m. Friday-Saturday, noon to 5 p.m. Sunday. Menu: Italian with creative diversions. Many dishes play on the portabella mushroom theme. Cost: Starters and pizzas \$5-6; sandwiches and salads \$6.50-10; pastas \$7-10; main plates all under \$13. Pastas and main plates come with bread and choice of mine-strone or salad. Reservations: For parties of six or more. Credit cards: All majors accepted.

■ **American Table** - 33501 W. Eight Mile Road (one 1/2 mile west of Farmington Road), Livonia, (734) 888-1000. Open: 7 a.m. to 9 p.m. daily. Menu: Family style restaurant serving American, Italian, Greek specialties including burgers, meat loaf, pork chops, spaghetti, spinach and gyro plate. Breakfast served anytime. Children's menu available. Cost: Reasonable. Sandwiches \$2 to \$4.50; entrees \$6 to \$12. Credit cards: All majors, except Discover. Private dining room: For parties of up to 40 people. Reservations: Recommended for parties of eight or more. Carry-out: Yes. Seats: 200.

■ **Champps Americana** - 19470 Haggerty Road, (between Seven and Eight Mile Roads), Livonia, (734) 691-3334. Open: 11 a.m. to 1:30 a.m. Monday-Saturday; 10 a.m. to midnight Sunday. Sunday brunch menu 10 a.m. to 2 p.m. Menu: Classic American dining including salads, sandwiches, pasta, chicken, steaks, seafood, pizza and hamburgers. Children's and late night menus available. Cost: Entrees \$9.95 to \$14.50; sandwiches \$6.25 to \$10.50; burgers \$4.75 to \$6.95; pizza \$6.50 to

\$8.25. Sunday brunch items range from \$6.95 to \$8.95. Reservations: Not accepted. Credit cards: All majors accepted. Magician performs 11 a.m. to 2 p.m. Sundays during brunch. Bloody Mary Bar 10 a.m. to 3 p.m. Saturdays, noon to 3 p.m. Sundays. Specialty martini menu.

■ **Fire Academy Brewery & Grill** - 6877 N. Wayne Road, Westland, (734) 695-1988. Open: 11 a.m. to 11 p.m. Monday-Wednesday; 11 a.m. to midnight, Thursday-Saturday; noon to 11 p.m. Sunday. Menu: Something for everyone including hand-crafted beers and root beer, sandwiches, soup, salads, steaks, baby back ribs, chicken, shrimp, whitefish, and pasta. Children's menu available. Cost: Ranges from \$4.75 to \$5.95 for sandwiches, entrees \$7.95 to \$15.50. Credit cards: All majors accepted. Reservations: Not accepted after 5 p.m. Very busy 5-9 p.m. Friday-Saturday, expect to wait.

■ **Restaurants at Greenfield Village** - At Oakwood Boulevard and Village Road, west of the Southfield Freeway,

and south of Michigan Avenue, Dearborn. With the exception of monthly special dinners at The Eagle Tavern, restaurants are open to Greenfield Village and Henry Ford Museum visitors only. Admission: Adults \$12.50; senior citizens 62 and over, \$11.50; kids 6-12 years old, \$7.50; children under five and members admitted free. Call (313) 271-1620 for more information. Museum & Village open daily 9 a.m. to 5 p.m.

A Taste of History - What? Casual cafeteria-style restaurant offering a variety of soups, salads, sandwiches, entrees, and desserts. Lunch served 11 a.m. to 4 p.m. Seats: 250 people. Cost: Sandwiches and entrees \$2.25 to \$5.75. Desserts \$1.35 to \$4.25.

Engle Tavern - Dinners served at candlelit tables. Offers an authentic 16th century dining experience. Open: 11 a.m. to 4:30 p.m. daily. Seats: 200 people. Public dinners: 6:30 p.m. Thursday, August 13; Sunday, Sept. 20 and Oct. 25. Cost \$22.50 per person. Call (313) 271-1620 for reservation/menu information.

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