DINING

At Bo's Brewery, beer isn't blue collar anymore

BY CHRISTINA FUOCO STAFF WRITER

Doug Young, vice president of Bo's Brewery and Bistro in Pontiac, and his executive chef Theodore Teeter are out to prove that beer "isn't just a blue collar

that beer "isn't just a blue collar drink."

"He ties in the beer with the food like beer marinated sirbin and our beer chutney dressing," Young explained.

"We wanted to tie the two tegether to ahow people that beer can be like wine. You can pair different products with different foods. They do go hand in hand. It sin't just a blue collar drink either. It's a cocktail drink for everybody."

The sirloin and dressing are given on the menu by boor brisket of beef (\$9.95), Brewhouse burger (\$7.25), beer-basted fajitas (\$9.95), a cheddar all earved in a hollowed fresh-baked bread bow! (\$4.95), and eaveral disher made with brower's sausage (\$6.95.\$12.95).

"It takes on the flavors of the beer. It's not everpowering but it less hot sureducing it." The deep.

"It takes on the flavors of the been It's not overpowering but it also helps tenderize it. The alco-hol, the enzymes, the yeast and the beer itself actually help break down the meat a little bit and make it tender, Young said. The extensive menu offers a wide variety of appetizers like



Beer connoisseurs: Burgess "Bo" Young and his sons . Doug (shown above with his father) and Burgess opened Bo's Brewery and Bistro in Pontiac in mid-August to show that beer isn't just a blue-collar drink.

Shark Stick and mozzarella sticks ranging from \$3.95-\$7.95; (\$8.95-\$13.95), and pastas a raw bar, steamer and seafood with grilled shrimp skewers, oysters on a half shell, peel and east shrimp, and smoked whitefish (\$5.95-\$13.95); and soups and salads (\$3.95-\$3.95).

Moxican food (\$5.95-\$9.95), sandwiches (\$5.50-\$7.25), pizzas (\$6.95-\$7.95), beef, pork and

in the beer in the dough. We just sell a ton of that. Our beer-mari-nated sirloin is very popular as are our smoked ribs. We smoke all our own in house," Young

and our smoke in the west, we smoke all our own in house," Young explained.

The plan was to effer "something for everyone," Young said.

"We're trying to make it comfortable for everybody's palate. It isn't a typical brower, I wanted to do something that's a little more American-bistro style. Pontiac is an arts and entertain-entertone to the West of t

restaurant also sells seasonal flavors. The Great Pumpkin Ale and chocolate raspberry mocca

porter are past offerings.

To hone their beer-making skills, Young and his formor head brower attended the Siebel Institute in Chicago.

"We took various courses which cover beer formulation and quality control and what not, as well as home brewing. We both got started in the home browing industry and said, 'Hey this is something we'd enjoy doing' and ventured on from the.

this is something we'd enjoy doing' and ventured on from there."

Bo's Brewery and Bistro — owned by Young, his father Burgess Bo' Young who serves as president, and brother Burgess, a partner—opened Aug. 20 after nearly four years of planning, Young earned restaurant/club experience by working at the Unique Restaurant Corp., Fishbono's, TGI Friday's, Clubland, Star of Detroit and as a bartender at Industry night-club. Knowing the importance of customer satisfaction, Young put his staff through 60 hours of training.

The servers are able to recommend dishes to people with food allergies. They know what every dish is made with. You can ask them what's in Mushroom Essence (an appetizer) and they'll be able to describe the mushrooms in it, the blue cheese

Bo's Brewery and Bistro
Where: Bo's Browery and Bistro, 51 N. Saginaw Jaturon, Pontac.
Hours: 11 a.m. to 2 a.m. daily. The kitchen is open daill's a.m. Credit: All major credit cards including Discover and Diners Club.

Information: (810) 338-

and the bacen that's in it, and how it's prepared instead of saying. It's great."

The atmesphere of Bo's is what sets his restaurant apart from others, Young said.

"There aren't a lot of micro-breweries around here. There's one in Reyal Oak, one in Frasar, and Ann Arbor's got a couplr. Customers are looking [ornarighter quality been They want to go out enjoy a meal, have a beer, and watch television. With all the big screen TVs (in hiere), there's a god seat no matter where you're sitting.

"You can go anywhere to watch the game. You can go anywhere to get some food, but you can't go anywhere to get some food, but you can't go anywhere to get some food, but you can't go anywhere to get some food, but you can't go anywhere to get some food, but you can't go anywhere to get some food, but you can't go anywhere to get some food, but you can't go anywhere to get hand-crafted ale to accompany those things."

RESTAURANT SPECIALS

Restaurant Specials features theme dinners, wine tastings, menu changes and other restaurant news. Send news leads to Keely Wygonik, Arts & Entertainment Editor, Observer & Eccentric Newspapers, Inc., 36251 Schooleraft, Liuonia, MI 48150, or fax them to (313) 591-7279.

NORMAN'S ETON'S STREET STATION NORMAN'S ETON'S STREET STATION
Norman's Eton Street Station,
245 S. Eton, Birmingham is temporarily closed for renovations. It
will reopen in spring 1997. "We
are looking forward to introducing our new look and new concept soon," said Norman LePage
who owns the historic train station with his wife Bonnie.

STORBAITE CASE COUTINA

RISTORANTE CAFE CORTINA

RISTORANTE CAFE CONTINA
The restaurant is hosting
"Breakfast with Bill Bonds," 6-9
a.m. Thursday, Jan. 30, 30715 W.
10 Mile Road, Farmington Hills,
(810) 474-3033. The program
airs on WXYT AM 1270.

Buy One Seafood

Effett Dinner at

12.95

Buy One Seafood

Effett Dinner at

12.95

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Associates will present a dinner featuring some of the best vineyards in California wine country. The wineries are Murphy-Goode, Flora-Springs, Quivera, Dry Creek and Alexander Valley, Dave Rendy, owner of Murphy-Goode is the guest speaker. Call (\$10) 349-0505 for reservations/information.

WINE TASTING/SILENT AUCTION

WINE TASTING/SILENT AUCTION
The College of Arts, Sciences
and Letters Alumni Affiliate at
the University of Michigan,
Dearborn is holding its second
annual "Beat the Winter Blahs"
wine tasting and silent auction
7-10 p.m. Saturday, Jan. 26 at
the Henry Ford Estate to fund
an endowed alumni merit scholarship for outstanding students.

Tickets are \$35 per person, call
(313) 593-5490.

Wines have been chosen for
the event by the Merchant's Fine
Warchouse in Dearborn.
Representatives from leading
vineyards will be available to
answer questions. There will also
be live jazz. The auction features
items from Detroit-aren merhants, sports teams and local

artists.

SCHOOLCRAFT COLLEGE

Make reservations to celebrate
Valentine's Day at a dinner
dance at Schoolcraft College,
18600 Haggerty Road (between
Six and Sevon Mile Road)
Livonia, 7 p.m. Saturday, Feb. 16.
Tickets \$37.50 per person, call

the Johnny Trudell Orchestra.

ZIA'S ITALIAN RESTAURANT
New restaurant specializing in southern Italian cooking, 12 Mile Rond at Orchard Lake Road, Farmington Itills. Owned and operated by the same group that operated D. Dennison's Scafood Restaurant in the same location for 15 years. There's still a D. Dennison's in Lourel Park Place, Six Mile road at 1-275 in Livenia.

UNIQUE RESTAURANT

CORPORATION

Has entered into an agreement with the new ownership of Kingsley Hotel & Suite to operate its restaurants and catering operations. Unique Restaurant Corp. will be opening two new restaurants at The Kingsley. The first will be Doil Unique of Bloomfield Hills. It will be designed by Ron Rea and will have a deli-50s-style soda shop motif. The menu will be similar to the other Deli Uniques. The second to open will be Northern Lakes Seafood Company. The bar will feature a baby grand piano and humidor for cigar lovers. Stay tuned for details.

CHICK MUER'S SEAFOOD INVERN

CHUCK MUER'S SEAFOOD TAVERN

Chuck Muer's Seafood Tavern, 5656 W. Maple Road (near Orchard Lake Road) in West Bloomfield tolls the story. Executive Chef Jim Blake knows Executive Chef Jim Blake knows a lot about where to find the fresheat fish for his seven area restaurants. Whether he buys from local distributors or flies is seafood delicacies from East and West Const suppliers, he demands that the product meets high standards. The chef has instructed managers at each instructed managers at each high standards. The chel has instructed managers at each restaurant to post the actual bills of sale, with the day's shipping date prominently featured, in the lobby of each location for the clientle of each restaurant to see for themselves.







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