

GOLDEN VALLEY BREWERY & RESTAURANT

HANDCRAFTED BEERS OF GREAT BALANCE & RARE COMPLEXITY
FRESH FOODS OF THE GREAT NORTHWEST
EXCEPTIONAL ALL NATURAL ANGUS BEEF RAISED ON OUR ANGUS SPRINGS
RANCH

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www.GoldenValleyBrewery.com

Golden Valley's Angus Springs Ranch

All Natural Angus Beef, tender raised on our ranch,
with Spring Fed Pastures and Golden Valley Brewery Grain
No hormones or feed antibiotics in the process

Golden Valley Brewery and Restaurant was started in 1993 by Peter & Celia Kircher. At Golden Valley we are dedicated with providing our customers with fresh and healthy handcrafted cuisine, handcrafted beers of exceptional balance and complexity, and local Oregon wines. After fifteen years of operation, Golden Valley has a solid reputation for providing high quality food and beverage using as many fresh and local ingredients as possible. Our commitment to high standards of quality, freshness, and use of local products will be taken to another level as we introduce our own high quality all natural Angus beef produced at Golden Valley's Angus Springs Ranch.

In 2003, the Kirchers bought one of the oldest homestead ranches in Yamhill County, just outside of McMinnville. The property is seventy-six acres of rolling green pastures, six springs, and tall stands of Douglas fir, and was ideal for their vision of raising all natural Angus beef of exceptional quality for Golden Valley Brewery and Restaurant. During the winter of 2003 a huge storm came through and the old 120-year-old barn on the ranch collapsed under the weight of a foot and snow with rain and ice on top. During the summer of 2004, a new state of the art cattle barn was built on the old foundation and 26 Angus cattle were brought to the ranch in the fall of 2004.

The spent grain from making the beer at Golden Valley Brewery is ideal feed for cattle. Because the barley has been malted and then cooked in water during the brewing process, it has 25% protein, nearly double regular rations, and is high in fiber and carbohydrates. It is easy for the cattle to digest and they love the sweetness of the malt. A Porter or Stout brew is popular with the steers, but the Tannen Bomb grain mix is the favorite of all the Angus.

Our Angus Beef are tender raised with plenty of room in the barn and out in the pasture where they are allowed to graze on spring fed pastures nearly every day. They do not experience the stress of overcrowding and competition in a feedlot setting and no hormones or feed antibiotics are used in our Angus Springs program. Our steers are on our premium-finishing program for eight to ten months, which is nearly double the

normal time for feedlot finishing. This allows the development of beef with exceptional quality and tenderness that is extraordinary for the Northwest. We feed nearly two tons of grain a week along with pasture grazing and local hay supplement in the winter. **Our beef is so tender that our steaks and burgers cook in nearly half the normal cooking time.**

We now serve Angus Springs beef in our restaurant. Our steaks are served au natural or with one of our chef's exceptional sauces like our New York steak seared in a black peppercorn crust with marsala sauce and pan juices or our Filet Mignon topped with our Gorgonzola sauce. Even our Angus Springs burgers are above and beyond the norm like our famous Wowza Yowza burger with Roasted Red Peppers Portabello Mushrooms and Oregon Blue Cheese. Beyond the extraordinary beef we provide a huge selection of great salads, pastas, fresh fish, locally raised pork, and chicken entrees as well as our homemade desserts. Our full menu is online at WWW.GOLDENVALLEYBREWERY.COM

Our goal is to provide you with an exceptional level of healthy quality beef that is unsurpassed in the Pacific Northwest. Our chef Greg Meixner has over twenty years of culinary experience in high end restaurants and hotels in California, Colorado, and Oregon. Greg has been with us for five years and will take his third professional chef continueing education course at the Culinary Institute of America in Napa this Fall. All of our food is made from scratch fresh every day and features local ingredients whenever possible. We also have a large organic vegetable garden providing seasonal homegrown vegetables to Golden Valley. Rich spring fed pastures, high quality brewery grain, and exceptional Angus genetics raised on a small family ranch all go together to provide you with the quality and cutting edge diversity you have come to know and expect at Golden Valley.