



CONTACTS: AnnMarie Kemp, [akemp@cronin-co.com](mailto:akemp@cronin-co.com)  
Hannah Buckingham, [hbuckingham@cronin-co.com](mailto:hbuckingham@cronin-co.com)  
Cronin  
860-659-0514

## **ZINBURGER WINE & BURGER BAR PARTNERS WITH BEYOND MEAT®**

### ***Beyond Burger™ Vegan Bowl Featured on Spring Seasonal Menu***

April 11, 2019 - Zinburger Wine & Burger Bar, an upscale boutique burger restaurant, is partnering with Beyond Meat® to offer its guests a 100 percent plant-based patty. Zinburger has created the Beyond Burger™ Vegan Bowl to be featured on the restaurant's Spring seasonal menu catering to consumers' growing demand for plant-based protein. Guests will also have the option of substituting the plant-based patty on regular menu items.

“At Zinburger, we pride ourselves on providing guests with a modern twist on the classic American burger,” said Chef David Maini, vice president of culinary development. “Beyond Burger provides another way for us to do this while appealing to vegetarians, vegans and meat-eaters alike. Beyond Burger also closely aligns with the taste and quality standards of our made-from-scratch kitchen which makes it a perfect partner.”

The Beyond Burger patty will be available at all 17 Zinburger East Coast locations beginning April 16<sup>th</sup>. The Beyond Burger Vegan Bowl features The Beyond Burger patty on a bed of baby arugula, red quinoa, radish, grilled Portobello mushrooms and stir-fried vegetables and is topped with lemon vinaigrette, tamari glaze and scallions. The Beyond Burger is the only burger that looks, cooks and satisfies like beef but is made entirely from plants without GMOs, soy or gluten.

“Zinburger shares in our vision for creating delicious, innovative food. The Beyond Burger provides the satisfying taste and texture of a traditional burger but offers the added health and sustainability benefits of plant-based meat, creating a new option for Zinburger enthusiast to enjoy,” said Chuck Muth, Beyond Meat's Chief Growth Officer.”

## **About Zinburger**

Since opening its first East Coast location in New Jersey eight years ago, Zinburger has developed an almost fanatical customer following who enjoy made-to-order gourmet burgers, hand-spun shakes and floats, decadent pies and a wide selection of wines, beers and cocktails.

All the gourmet burgers at Zinburger are scratch-made and cooked-to-order on a griddle in their own juices. The Certified Angus Beef and American-style Kobe Beef are ground fresh daily. In addition to gourmet hamburgers, Zinburger offers a turkey burger, Ahi sandwich, veggie burger, two chicken sandwiches, chili bowl and six hearty salads along with a variety of house-made sides, hand-spun shakes and desserts.

Zinburger also offers a full bar with cocktails and an extensive wine and beer selection including perfectly paired wine selections for every item on the menu and many local craft beers. Zinburger is owned by The Briad Group®, one of the fastest-growing hospitality companies in the U.S.

For additional information, visit [www.zinburger.com](http://www.zinburger.com) and follow @Zinburger on Instagram and @ZinburgerEast on Facebook and Twitter.

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