



FOR IMMEDIATE RELEASE
Wednesday, January 26, 2011

SUPER BOWL PARTY AT THE ORE HOUSE AT MILAGRO
Tailgate under the skylights

Santa Fe, N.M.— The Ore House at Milagro will present Super Bowl XLV Sunday, Feb. 6, in high definition on the big screen. The doors open at 3 p.m. and the game starts at 4:30 p.m. The Ore House at Milagro staff will serve beer, brats, nachos and sliders to football enthusiasts with the great HD viewing of the game in the big room. The \$10 ticket includes one Session Lager Beer with special thanks to National Distributing Co., and one brat, dog or slider.

“We are looking forward to a good game between the Green Bay Packers and Pittsburgh Steelers,” says bar manager Charles Torre. “We’ve planned a great afternoon for football lovers with the best viewing of the game and fabulous food, cocktails and beer.”

WHAT: ORE HOUSE AT MILAGRO SUPER BOWL XLV PARTY
Tailgate under the Skylights

The Ore House at Milagro staff will serve beer, brats, nachos and sliders to football enthusiasts with the best HD viewing of the game in the big room.

WHEN: Sunday, Feb. 6, 3 p.m. until the whistle blows. The doors open at 3 p.m.; Game starts at 4:30 p.m.

COST: \$10. Ticket to the game one brat, dog or slider and one Session Lager Beer.

TICKETS: Call 505-995-0139 for tickets, or pick one up from Charles, Roma, Shawn, Jill or AJ at the Ore House at Milagro bar.

WHERE: Ore House at Milagro 139, Where Galisteo Street Meets San Francisco, 1 ½ blocks off the southwest corner of Plaza just a short block away from the Lensic. 139 W. San Francisco, Santa Fe, NM.

www.orehouseontheplaza.com and www.Milagro139.com

INTERVIEWS AND IMAGES ARE AVAILABLE UPON REQUEST

CONTACT:

Jennifer Marshall, 505-231-1776

jennifer@jmarshallplan.com

ORE HOUSE AT MILAGRO FACTS

The Ore House tradition continues with 35 years of history at their new Milagro location with the celestial ambiance under the skylight roof and on the outdoor entry patio. The Ore House at Milagro is Santa Fe's live music, chile and margarita headquarters. The restaurant serves great New Mexico cuisine in an exquisite setting with chile prepared in many traditional and new ways.

Chef Carlos Hernandez specialties include the savory, signature Red Chile Relleno and Milagro's wonderful Chiles en Nogada. Top aged choice to prime domestic and grass-fed Argentine beef and seasonal fresh, wild caught seafood are prepared Southwest style with the flavorful additions of New Mexico's and Old Mexico's famous red and green chiles including ancho, pasilla, poblano, guajillo, chipotle and for a bit more "spice," jalapeno and habanero.

Salsas are made fresh daily on premises, most notably Ore House "Charred Tomato Salsa" which is also available for sale in jars. The Ore House at Milagro features more than 60 tequilas, all 100 percent Blue Weber Agave Silver, Reposado, and Añejo Tequilas all from the state of Jalisco, Mexico, the source. Ore House at Milagros two bars "El Toro" and "Cielo" offer a broad selection of the best beers, with Stella, and Modelo Especial and Negro Modelo on tap, cold and delicious paired with the Ore House's entrees. More than 10,000 margaritas are served up, on the rocks or blended with amazing flavors, liqueurs and fruit garnishes such as oranges, cherries and limes.

A beautiful banquet room is available upstairs for parties and can accommodate up to 45 people. Add the mezzanine and 100-plus can be comfortably hosted in a stunning, private setting. Guests will be surrounded by gorgeous photos of the American West by documentary photographer Edward Curtis (1868–1952) at the main bar and in the banquet room.

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