



NEWS RELEASE

Burger Republic Celebrates Nashville Predators' Stanley Cup Run with Promotions

Featuring "Gold Monster" Shake, Stanley Cup Commemorative Beer Mug, and Replica Trophy onsite at Gulch Location

Nashville, Tenn., May 29, 2017 – Burger Republic, a fiercely independent and original concept specializing in gourmet burgers, American craft beers and handspun milkshakes, is celebrating the Nashville Predator's NHL championship playoff with specialty beverage promotions at its area locations and a homemade replica of the Stanley Cup on display at its Gulch location. Specials include:

- **The Gold Monster:** In honor of the loudest crowd in the NHL and the Western Conference champs, Burger Republic presents this oversized spiked milkshake. The **Gold Monster** consists of homemade vanilla ice cream, brown sugar syrup, caramel and bourbon – crowned with a cookie and a unique Stanley Cup topper.
- **A 25-oz. commemorative Stanley Cup** mug that is available for refills at a discounted price throughout the NHL finals.

In addition, owner Drew Jackman worked with several employees over the Memorial Day weekend to make a life-size **replica of the Stanley Cup** out of materials purchased at Tractor Supply Co. The "cup" will be on display at Burger Republic's Gulch location during the Stanley Cup finals.

"I have been a Preds fan since day one and a long-time season ticket holder," said Jackman. "So when the Preds advanced to the Stanley Cup finals, I began thinking of ways to engage our customers in the championship run. I am pumped to be a part of this community and play a small part in building excitement for the Preds."

About Burger Republic

Burger Republic was created to provide the best-tasting burgers and beverages at an affordable price. To make the perfect burger, Burger Republic starts with 100-percent fresh Certified Angus Beef that is hand-formed into a patty and cooked-to-order on a flat-top grill to sear in the juicy flavor. The beef is ground using a combination of cuts: brisket, chuck and short rib. Local and regional products play a key role in the line-up to further the "better burger" experience, such as Benton's bacon and Charpier's brioche buns.

For non-beef eaters, other sandwich possibilities include an all-natural ground turkey burger, an Ahi Tuna burger, all-natural chicken breast fillet, and a savory vegetarian patty made in-house with red beans. Burgers and sandwiches are paired with a hearty side. Selections include crisp tator tots, French fries, homemade chips, and creamy mac and cheese topped with Benton's bacon. Lighter options include mixed salad greens and vegetable of the day. Several entrée salads round out the menu.

Beverages receive special treatment at Burger Republic, which offers 30 rotating craft beers on tap from America's best brewers as well as 25+ milkshakes – handspun in both spiked and non-alcoholic concoctions.

Drew Jackman partnered with another industry veteran, Jeff Warne, to develop Burger Republic. The first Burger Republic opened May 23, 2012 in the Lenox Village Town Center development, just off Nolensville Road in southern Davidson County. The second location opened Jan. 23, 2014 in the Pine Street Flats building in the Gulch area of downtown Nashville. The third location opened earlier this

year on Jan. 19 at 1982 Providence Parkway in Mt. Juliet. A fourth location is scheduled to open later this fall in Murfreesboro.

Since the first Burger Republic opened, it has consistently been recognized in the best burger categories by readers of *The Tennessean*, *Nashville Scene*, and *Nashville Lifestyles* publications.

"Unlike so many other new restaurants in town, we are a Nashville-based and locally owned concept," said Jackman. "We are proud to be homegrown and appreciate the support we've received since opening our first location five years ago."

To learn more about Burger Republic, visit www.burgerrepublic.com

On Facebook: www.facebook.com/BurgerRepublic

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