



**FOR IMMEDIATE RELEASE**

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**Lark Brewing To Open New Restaurant & Taproom On Main Street**

Today is Lark Brewing Company's 2<sup>nd</sup> Anniversary and Darin Beck announced that Lark Brewing will be moving to Main Street in Cedar Falls and opening a new restaurant concept along with the all new brewery and taproom. Bryan Sink, Barmuda's new executive chef will be spearheading the restaurant operations and Co Founder and partner Sean Christensen will continue to brew the beer and run the brewery operations. What was Palace Clothiers at 312 Main Street will become the new Brewing Facility and what is now Beck's Taproom Grill at 314-316 Main Street will become the new Lark Brewing restaurant and taproom. The new Lark restaurant and taproom will feature the Beer Wall that Beck's has installed. This will allow people to sample beers easily and pour their own favorites if they want. All of Lark's beers will also be on tap behind the bar for those who prefer not to pour their own. The new restaurant's menu will feature "comfort food re-imagined" with an eclectic menu that specializes in chef driven creations you won't find at other area restaurants. Lark's goal is to bring a truly new dining experience to the Cedar Valley. Braised beef short ribs with a rosemary demi glace, a black angus brew-house burger, smoked mac and cheese, and slow roasted pot roast with garlic mashed potatoes are just some of what people can expect on Lark's new restaurant menu. Chef Bryan and Darin continue to work on the final menu that will bring the Cedar Valley a new restaurant that promises great value with chef driven menu options at incredibly good price points along with some of the best beer brewed in Iowa. Sunday's will continue the all you can eat brunch buffet that is already happening at the Beck's Cedar Falls location on Sundays from 10am to 2pm.

The new Lark Taproom will also feature other Iowa breweries on tap as Lark continues to collaborate with other Iowa breweries. Lark just finished collaborating with Lake Time Brewing in Clear Lake to put out a joint venture beer called Slanted and Enchanted, an Imperial IPA best described as an IPA exploding with tropical flavors, and at a whopping 10.5% its name makes perfect sense. The collaboration beer will be available at local retailers until it's sold out.

The new Lark Brewing Restaurant and Taproom will open at 314 Main in early to mid November. Chef Bryan will be transitioning the existing menu that's now in place at Beck's to the new menu for Lark over the next few weeks. Patrons will be able to participate in that process as more of the Lark menu becomes available each week. The business will then

close for a couple of days while signage is changed and interior décor goes through a fast transformation to become the new Lark. “We are incredibly excited for the Cedar Valley to experience the all new Lark Brewing on Main Street. We always knew that Lark was highly likely to end up in our current Beck’s Cedar Falls location after losing the bid for the Public Market building in Waterloo earlier this year. The Beck’s Main Street location is perfect in so many ways for Lark and because I own the Palace Clothiers building next door, I’m able to build the new brewing facility right there on site without destroying the beautiful restaurant that will become the new Lark. I am so excited for people to taste the food, drink the beer, and enjoy the entertaining experience that will be the new Lark. The stage will be alive again with live entertainment every Thursday with Bob Dorr and his crew of musicians from 7pm to 10pm, and other live entertainment from time to time on weekends. The Cedar Valley simply hasn’t had anything quite like the new Lark, and I’m confident people are going to love Bryan’s cooking, Sean’s beer, and the various entertainment coming to the new Lark.” Said Darin Beck.

Beck plans to continue to look for a new Cedar Falls location for the displaced Beck’s Taproom Grill. “I’m hoping we can find a new location for Beck’s in Cedar Falls fairly quick, many people have told us how much they enjoy having us back on this side of town again and we love being back in Cedar Falls with the Beck’s brand. We have a couple of locations in mind and negotiations may begin as early as next month.”

Chef Bryan Sink had this to say about the new Lark Brewing project, “Darin challenged me to create a food style that is unique and nostalgic, and together we’ve focused on comfort food re-imagined. Think good ole fashioned meat and potatoes like Grandma used to make but with a contemporary funky twist that pairs well with Sean’s beers! Of course we will have a lot more than just meat and potatoes, every dish will have a focus on locally sourced ingredients that are always fresh. My component cooking method means everything in our kitchen starts from scratch, building components that get used throughout the menu. Even all of our salad dressings and sauces will be made from scratch. We’ve even got a solid plan to use the spent grains from the brewery to bake homemade fresh breads that pair well with our menu and beers!”

Sean Christensen, a founding partner and head brewer had this to say about the new Lark, “I can’t tell you how excited I am to finally have a new home for the brewery. It has been a long hard year of waiting for the perfect scenario, but man is it worth the wait. I have loved the Main Street property from the first moment I saw it after moving to town. Main Street offers an environment where two other breweries and other great craft beer destinations already exist. I feel like we can help Downtown Cedar Falls go to yet another level and bring even more great food, great beer, and fresh entertainment to the already successful district. Cedar Falls will become even more of a brewery tourist destination and it is truly an exciting time for Lark and Downtown Cedar Falls. I can’t wait to brew my first batch in the new facility.”

Construction on the brewing room at Palace Clothiers will get underway immediately and brewing should begin on site by the end of the year. In the meantime, Lark Beer will still be brewed in its old location and transported to the new Lark Brewing Restaurant and Taproom. The new brewing facility will more than double the current brewing capacity and allow for broader distribution throughout Iowa.