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Rib Crib Goes Hog Wild during “Pork-a-Palooza” Promotion
Restaurant adds pork chops, club sandwich to menu through August

Pork takes center stage this month as Tulsa-based Rib Crib BBQ & Grill rolls out two new menu items, fire-grilled Crib Chops and the Crib Club Sandwich, for the chain’s “Pork-a-Palooza” summer promotion.

The dishes are all new to Rib Crib and will be available in most stores through Aug. 30.

The Crib Chops, two juicy, 6-ounce pork chops seasoned and grilled to tender perfection, are the main “Pork-a-Palooza” event and are served with a spicy pineapple barbecue sauce and two classic Rib Crib sides for \$10.99.

“Grilling and summer are just synonymous,” said Bret Chandler, Rib Crib founder and president. “Based on the popularity of other grilled items like our Fire-Grilled Burgers and Sandwiches, the Crib Chops are sure to be a hit.”

The Crib Club Sandwich features tender smoked chicken and pulled pork, melted American and pepper jack cheeses, crisp bacon, mayonnaise and savory honey mustard layered between three buttery, crisp slices of Texas toast. Served with fries, the sandwich costs \$6.99.

The “Pork-a-Palooza” promotion will run in Rib Crib restaurants throughout Oklahoma and in surrounding states.

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During the promotion, diners also can create their own two- or three- meat combos by choosing among four “Palooza” meats: pulled pork, Polish sausage, hot links and St. Louis-style ribs. Served with two sides, a two-meat combo is \$9.99, while a three-meat combo is \$10.99.

The introduction of the “Pork-a-Palooza” menu items follows an exciting time of growth for Rib Crib Corporation, which in January purchased its largest franchise group, Bold Ribs, out of Springfield, Mo. The purchase included seven restaurants in the Springfield, Branson, Joplin and Topeka markets.

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About Rib Crib BBQ & Grill

With 42 locations in eight states, Tulsa-based Rib Crib BBQ & Grill offers a family-friendly menu featuring a wide variety of hickory-smoked meats served in sandwiches, dinners, salads and combination platters. Open daily for lunch and dinner, Rib Crib’s bold barbecue is perfect for dining in, carryout or catering.