



**ZACK BRUELL RESTAURANT GROUP**

*For Immediate Release*

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***Alley Cat Turns Up the Heat on Father's Day with Big Al's Slam Dunk BBQ***

***Former NCAA Basketball Star and Cleveland-native Serves Up Southern-Style Dishes at Blues, Bourbon & BBQ***

CLEVELAND – Father's Day is the yearly ode to that special family enforcer of the barbecue grill. To entice Northeast Ohio fathers away from their smoky cauldrons of hearty goodness this year, Alley Cat Oyster Bar, a Zack Bruell Restaurant, will be treating guests to Al Vilcheck's Slam Dunk BBQ at its Blues, Bourbon & BBQ on Father's Day, June 17.

Sponsored by Bulliet Bourbon, the event will feature Chef Zack Bruell, Alley Cat Executive Chef Al Ives, and Al Vilcheck, an award-winning barbecue pit master and Cleveland basketball legend. Guests will be treated to mouth-watering smoked meats, including brisket, pork shoulder, ribs, and chicken, and Vilcheck's Southern-style sauces to generously slather over the tender meat, including a North Carolina-inspired vinegar-based barbecue sauce, a South Carolina-inspired mustard-based sauce, and a Kansas City-inspired sweet barbecue sauce. Attendees will also enjoy the Vilcheck family's tangy vinegar-based coleslaw and grilled vegetable sides. Also featuring Alley Cat's selection of shucked oysters!

Al Vilcheck, is a Euclid-native and former restaurateur in Greenville, SC and Southport, NC. Al made a national name for himself as a member of Denny Crum's University of Louisville basketball team that made it to the 1972 NCAA final four tournaments. Following his basketball days, Vilcheck owned successful restaurants, including Big Al's Slam Dunk B-B-Q, which was billed as, "The Best Butt in Town" and earned the Best Ribs distinction from the Brunswick County People's Choice Awards.

Vilcheck's cooking style is low and slow smoking – prepared at a low temperature for a long period of time. The meat is cooked with indirect heat, unlike grilling which places the meat over direct heat. Smoking is celebrated for its ability to tenderize meat and impart flavor. At Alley Cat, Vilcheck will have his commercially-made steel drum smoker complete with a Peterbilt chrome stack.

"One bite of Al's barbecue will have you hooked," says Zack Bruell, owner of Alley Cat Oyster Bar. "Come down for a great time, great Q and great oysters!"

Guests at the Blues, Bourbon, & BBQ will be treated to live music on the patio by Joe Bell & The Swing Lizards from 5-8 p.m. There will drink specials and games to round out the family-friendly event.

Reservations are suggested, call 216-574-9999 or visit [Alley Cat's website](#).

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**The Zack Bruell Restaurant Group** is a leading provider of contemporary cuisine, including high-end restaurants, custom catering and business consulting. Founder Zack Bruell is one of the nation's most prolific chefs and restaurateurs who first emerged on the forefront of California cuisine in the 1970s and brought his unique culinary style to Ohio, where he has established a nationally known brand throughout the past 40 years.