FOR IMMEDIATE RELEASE

CHEESEBURGER IN PARADISE TAPS NATIONAL BEER DAY ON MONDAY, APRIL 7; 16 LOCATIONS CELEBRATE WITH 99-CENT DOMESTIC DRAFTS UNTIL CLOSE

Houston, TX – April 2, 2014 – Cheeseburger in Paradise invites diners to put a cold one on their calendar. The tropical bar and grill chain is celebrating National Beer Day on Monday, April 7 with domestic drafts priced at just 99 cents each until close. Guests can choose from an extensive selection that includes Budweiser, Bud Light, Coors Light, Paradise Beach Ale and other domestic draft selections. Draft availability varies by location.

The beer program, which highlights an array of domestics, crafts and imports, perfectly complements Executive Chef Andrew Larue’s recently revamped menu, which now includes 50 coastal and beach-inspired items. Burger upgrades include fresh and never frozen, 100% USDA premium-cut beef with no fillers or additives, plus white and wheat buns that are baked from scratch on-site throughout the day to achieve the perfect combination of crisp crust and melt-in-your-mouth texture.

For more information about Cheeseburger in Paradise, visit www.cheeseburgerinparadise.com or follow us on Facebook: cheeseburgerinparadise and Twitter: @cometoparadise

About Luby’s, Inc.
Luby’s, Inc. operates restaurants under the brands Luby’s Cafeteria and Fuddruckers and provides food service management through its Luby’s Culinary Services division. The company-operated restaurants include 95 Luby’s Cafeterias, 67 Fuddruckers restaurants, 16 Cheeseburger in Paradise full service restaurants and bars, one Koo Koo Roo Chicken Bistro and one Bob Luby’s Seafood Grill. Its 95 Luby’s Cafeterias are located primarily in Texas. In addition to the 67 company-operated Fuddruckers locations, Luby’s is the franchisor for 113 Fuddruckers franchise locations across the United States (including Puerto Rico), Canada, Mexico, Italy and the Dominican Republic. Luby’s Culinary Services provides food service management to 26 sites consisting of healthcare, higher education and corporate dining locations.

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