

#### FOR IMMEDIATE RELEASE

# Mezé Greek Fusion to Offer Three Ways to Toast, Taste and Gather in June

**SAN DIEGO** – May 22, 2025 – <u>Mezé Greek Fusion</u>, GBOD Hospitality Group's Greek restaurant located at 345 Sixth Ave., will kick off summer with three flavorful ways to sip, savor and socialize throughout June – National Falafel Day, National Rosé Day and Father's Day.

## Photos available for download <u>here</u>, *courtesy of GBOD Hospitality Group*

Mezé will honor National Falafel Day on Thursday, June 12 with a special offer – diners who purchase two beverages and any falafel appetizer or plate will receive a second falafel appetizer, regularly priced at \$10, for free. Mezé's falafel favorites feature an appetizer of chickpea and fava bean croquettes with fresh herbs, served with tahini and pita; and the plate served with pickled turnips, tahini, hummus and pita bread, priced at \$24.

On Saturday, June 14, guests can sip and swirl for National Rosé Day with half-off any glass of rosé when paired with any food item. Refreshing rosé pours include Olema Rosé 2022, Côtes de Provence, France; Avantis Estate Rosé 2022, Syrah, Evia, Greece; and the Santa Julia Brut Rosé, NV, Mendoza, Argentina a Pinot Noir brut rosé.

Mezé will give dads what they really want this Father's Day – a bold burger and a cold beer. Guests can enjoy the restaurant's signature Mezé Burger, made from seasoned ground beef and lamb mixed with feta cheese, garlic, onion and mint, topped with sautéed onions, mushrooms, Swiss cheese and fiery feta, all finished with a drizzle of garlic aioli – paired with any draft beer for \$19. Local and imported beer selections include Harland Hazy IPA from Harland Brewing Co.; Space Dust IPA from Elysian Brewing; .394 pale ale from Alesmith Brewing; Mythos Greek lager; among others.

Mezé Greek Fusion is open Sunday through Thursday from 11:30 a.m. to 9:30 p.m. and Friday and Saturday from 11:30 a.m. to 10:30 p.m. Reservations can be made by calling 619-550-1600. For more information, visit the website at <u>www.GaslampMeze.com</u>.

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#### About Mezé Greek Fusion

In December 2014, GBOD Hospitality debuted its first restaurant concept, Mezé Greek Fusion, in downtown San Diego's Gaslamp Quarter. The restaurant was an instant game-changer, pairing innovative Greek cuisine with open and contemporary design. With features like sky-high ceilings, indoor/outdoor dining, a lively bar, happy hour, late night specials and exemplary service, Mezé harnesses the pillars of Greek culture with a distinctly Southern California vibe. Awarded "Best Greek," "Best Small Plates," "Best Mediterranean," and "Best Late-Night Menu" by San Diego media

and diners, Mezé is one of the most popular restaurants in Downtown San Diego. More information may be found on the website at <u>www.GaslampMeze.com</u> and on <u>Instagram</u> and <u>Facebook</u> at @GaslampMeze.

#### **About GBOD Hospitality Group**

GBOD Hospitality Group was founded in 2012 by brothers Raymond and Patrick Davoudi in San Diego with the opening of <u>Mezé Greek Fusion</u> in San Diego's Gaslamp Quarter. Building on the success of Mezé, the brothers engaged a new partner in hospitality veteran Joe Santos and set their sights on building a portfolio of dynamic hospitality brands. GBOD took over operations of <u>Prohibition Lounge</u>, an underground speakeasy at 548 Fifth Ave., in February 2017; and introduced two new concepts the same year: <u>El Chingon Bad Ass Mexican</u>, located at 560 Fifth Ave. and <u>Havana 1920</u>, located at 548 Fifth Ave. GBOD expanded to a new market for the first time with the opening of <u>El Chingon Bad Ass Mexican</u> and La Chingona, El Chingon's private event space, in Fort Worth, Texas. In 2023, GBOD Hospitality Group grew its San Diego footprint, acquiring Little Italy dining destinations <u>Bencotto Italian Kitchen</u> and <u>Monello</u> located at 750 W. Fir St. in the heart of Little Italy. GBOD plans to continue introducing the company's concepts to new markets, as well as developing new sister companies in related industries. More information is on the website at <u>www.gbodgroup.com</u>, and on <u>Facebook</u> and <u>Instagram</u> at @GBODGroup.

### **Media Contacts**

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