



FOR IMMEDIATE RELEASE

Pork Ninjas Jason Rees Brings Award-Winning BBQ to Wenona Craft Beer Lodge

November 17, 2015 - Wenona Lodge is pleased to welcome Pitmaster Jason Rees to its kitchen. Rees has rolled out a new menu featuring his signature Farm-to-Table BBQ, as “**Kitchen By Pork Ninjas**”.

Rees’ fusion of Kansas City, Carolina and “Competition Style” BBQ has earned him wins at the New England Barbeque Society and the Kansas City Barbeque Society, where he sits as a member and judge. He brings over ten years of experience and success in a number of arenas, including catering, pop-up dinners, and most recently, a ten-month stretch running the kitchen at Baju BBQ. During that time, [Now Magazine](#) declared that Rees might “put Toronto on the International barbecue map.”

“We’re elated to have Jason join our team at Wenona Lodge. He is widely regarded as one of Toronto’s top BBQ chefs, his passion and creativity in the kitchen will have Wenona in the conversation for top BBQ restaurant in the city”, raves Wenona Lodge’s Phil Cacace.

Rees and his dedication to ethically-raised meats and seasonal ingredients sourced from local farmers will be at home with Wenona Lodge’s craft-focused, neighbourhood vibe.

“I feed my customers the same food I would feed my friends and family, and happy animals taste better,” says Rees.

Kitchen by Pork Ninjas serves food at Wenona Lodge 7 days a week from 4:00 pm until close. Delivery service will be available via Hurrier and DoorDash. Take-out is available and reservations can be booked from Sunday through Thursday.

Menu highlights:

The menu at Kitchen By Pork Ninjas includes favourites such as farm-fresh pastured Ontario side ribs, hickory & apple smoked pork shoulder, and hickory-smoked beef brisket. Vegetarians aren’t excluded either; new dishes to look forward to are the Porky Poutine and Mess of Greens, a seasonal spin on his classic Collard Greens. For more details visit wenonalodge.ca.

In this new kitchen, Rees incorporates beer into signature Ninja Scratch Sauces. With several Ontario craft brews flowing from Wenona Lodge’s 10 rotating taps, Rees has a lot of inspiration to work with.

Wenona Lodge opened in Bloorcourt in June 2015. It offers up a curated list of Ontario’s tastiest craft beers, signature cocktails, and a growing lineup of bourbon to match its new smoky BBQ menu. In its first few months, Wenona Lodge has been named one of *Now Magazine*’s “[Best Beer Bars](#)” and *Blog TO*’s “[Top 15 Bars on Bloor](#)”.

Images available via Dropbox [here](#). Please credit Faye Blais for all photos.

FOR PRESS INQUIRIES PLEASE CONTACT

Jason Rees, Pork Ninjas - jrees@porkninja.com - 416-843-9025

Faye Blais, Wenona Craft Beer Lodge - wenonacraft@gmail.com - 416-841-9779