

# afterword

BY TUPELO PARK CITY

**Contact:** Christa Graff  
Graff Public Relations  
435-640-7921  
christa@graffpr.com

**FOR IMMEDIATE RELEASE**

## **AFTERWORD BY TUPELO PARK CITY CELEBRATES SUMMER WITH LIVE MUSIC & OLD FASHIONED FRIDAYS**

PARK CITY, UTAH (July 21, 2021) — Afterword by Tupelo Park City, nestled in downtown Heber City, invites guests to enjoy their inspired Main Street dining paired with two nights of live music every week and their newest experience, Old Fashioned Fridays. Savor the freshest menu offerings of the season, as well as original Old Fashioned recipes all summer long.

“We’re excited to offer multiple nights of live music to complement our guests’ dining experience this summer,” said tupelo Partner Maggie Alvarez. “The addition of Afterword’s Old Fashioned Fridays gives patrons the opportunity to sample our mixologist’s most inventive creations each week to help decide which recipe will land on our permanent menu.”

### **Live Music**

Enjoy local talent every Wednesday and Saturday evening on the patio from 6 – 9 p.m. The summer lineup includes:

7/14: Rylee McDonald  
7/17: Andrew Wiscomb  
7/21: Dillion Finn  
7/24: Josh  
7/28: Scott Foster  
7/31: Casey Morgan

### **Old Fashioned Fridays**

Every Friday, Afterword features three specialty Old Fashioned cocktails for \$10 each. The top seller from the Old Fashioned Friday will move forward to the next week, and whichever sipper wins at the end of the summer will be added to the menu.

Contenders for this Friday, July 16 include:

**Smoke & Cinnamon** (last week’s winning cocktail)  
Bourbon  
Scotch  
Cinnamon Syrup  
Orange Bitters

### **The Hounddog**

Peanut Butter Whiskey  
Banana Liqueur  
Lime Bitters  
Black Walnut Bitters

**Summer Lovin'**

Bourbon  
Apricot Basil Syrup  
Lemon Bitters

The 21+ restaurant currently accepts walk-ins only and does not take reservations. Arrive early and stay late to make the most of these unforgettable summer nights.

To learn more about Afterword's live music lineup and Old Fashioned Fridays, contact Christa Graff with Graff Public Relations, LLC, at 435.640.7921 or [christa@graffpr.com](mailto:christa@graffpr.com). Additional information, hours of operations and reservations are available at [afterwordrestaurant.com](http://afterwordrestaurant.com).

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**ABOUT AFTERWORD BY TUPELO PARK CITY**

At Afterword by Tupelo Park City, Chef Matt Harris continues to honor artisanal and sustainable producers worldwide. With notes of global inspiration and a nod towards quality ingredients, Afterword is sharing vibrant stories through lush, unconventional fare. Located in a two-story historic home in the heart of Heber City, Utah, Afterword's menu is inspired by Chef/Partner Matthew Harris' world travels and personal experiences with sustainable, artisanal food producers. Tupelo Farm, Harris' micro-farm located just a couple miles away in Midway, Utah, cultivates seed-grown pesticide-free produce to sustain the restaurant, and heirloom varieties include tomatoes, squash, Swiss chard, arugula, spinach, bok choy, and rhubarb to name a few. Afterword by Tupelo earned the 2021 Heart of Hospitality GastroPub award from the Utah Restaurant Association.

For more information, visit the restaurant's website at [afterwordrestaurant.com](http://afterwordrestaurant.com).