



FOR IMMEDIATE RELEASE

## **CENTRAL TEXAS-STYLE BBQ NOW ON THE MENU AT LA'S HISTORIC GRAND CENTRAL MARKET**

### **Horse Thief BBQ Soft Opens At The Market's Hill Street Patio on July 9, 2013**

(LOS ANGELES, CA – July 2, 2013) – Beginning July 9, Los Angeles' historic [Grand Central Market](#) will become a magnet for barbecue lovers with the soft opening of [Horse Thief](#), specializing in Central Texas-style BBQ. The debut of Horse Thief is part of the unprecedented year-long celebration of new restaurant openings every month at the iconic food arcade, which is the oldest food hall in the city.

Named after Kicking Horse, the infamous horse thief in Larry McMurtry's *Comanche Moon*, Horse Thief will showcase classic smoked meats of the region including brisket, spare ribs, pulled pork and chicken. The restaurant is helmed by two native Texans, Wade McElroy and Russell Malixi, who with religious zeal have spent over a year perfecting the recipes. Overseeing Horse Thief's trio of Ole Hickory smokers is chef Max Henriquez, formerly of Mezze and Little Dom's.

"We are thrilled to bring the authentic smoked goodness of Central Texas BBQ to the Los Angeles restaurant scene," said co-owner Wade McElroy.

"We can't imagine a better location than the patio deck at the landmark Grand Central Market to establish our interpretation of the down-home, open-air BBQ joint -- right in the heart of Downtown LA," added co-owner Russell Malixi.

Sides and desserts at Horse Thief are made with the same level of craft and love, where an ingredient driven and from scratch mentality is reflected in dishes like drop biscuit cobbler, bacon & blue cheese potato salad, heirloom beans, and jicama slaw.

The Grand Central Market is in the midst of adding a wide array of new vendors with new flavors, cuisines and tastes throughout the marketplace. The first wave of new establishments includes Sticky Rice, serving a seasonal, market-driven menu of authentic Thai food; Valerie at Grand Central Market, a bakery and coffee shop from renowned Valerie Confections; and specialty coffee innovators G&B Coffee. Additional upcoming openings include DTLA Cheese and The Oyster Gourmet.

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Horse Thief at Grand Central Market  
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*Celebrating the cuisines and cultures of Los Angeles since 1917, the historic Grand Central Market food arcade (between Broadway and Hill Street at the base of Angels Flight) is an unparalleled eating and shopping experience showcasing the best local chefs, culinary purveyors and entrepreneurs. For more information visit [www.grandcentralmarket.com](http://www.grandcentralmarket.com) and connect with us @GrandCentralMkt or <https://www.facebook.com/GrandCentralMarket> .*

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