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Originally Published: August 10, 2018 7:43 AM Modified: 11 days ago

## Bobcat Bonnie's prowls into Ferndale | Grabbagreen opens first Michigan store | Big Rock promotes chefs

A weekly roundup of local food, drink and restaurant news

By Laura Cassar and [Annalise Frank](#)



Big Rock Chophouse

Big Rock Chophouse in Birmingham has promoted Eric Voigt (left) to executive chef while Bill Morales takes over as executive sous chef.

A weekly roundup of local food, drink and restaurant news.

## Bobcat Bonnie's prowls into Oakland County

Bobcat Bonnie's is building out a third restaurant, this time in Ferndale.

"We are through the moon to announce our newest addition," Bobcat Bonnie's said on its Facebook page, noting that it's expected to open this fall. It also made a new page for the [Woodward Avenue spot](#).

The eclectic Corktown-based restaurant with a second location in [Wyandotte](#) confirmed to [the Detroit Free Press](#) that it is renovating the former Eden Nightclub building at 22061 Woodward Ave. between Eight Mile and Nine Mile roads.

Matt Buskard declined to comment Thursday afternoon on the targeted third location.

The gaspub originally opened in [Corktown in 2015](#) and in [Wyandotte in 2017](#). It serves lunch, dinner and brunch, with a range of menu options from classic sandwiches to Captain Crunch French toast and vegan chorizo tacos.



Grabbagreen Food + Juice

## Grabbagreen opens first Michigan location

Grabbagreen Food + Juice will celebrate its grand opening Saturday at its 167 N. Old Woodward Ave. location in Birmingham.

The 9 a.m.-6 p.m. event will include \$3 bowls and family friendly activities.

The Birmingham location is owned by father and son team Spencer and Michael Raymond, who said they plan to open more Michigan locations in Ann Arbor and Royal Oak. There are more than 25 franchise locations nationwide.

The chain was [founded](#) in 2013 by two Arizona moms looking for healthy food on the go. The Grabbagreen menu includes semi-organic, preservative- and GMO-free offerings based around "super food" ingredients. Fresh-pressed juices, smoothies and acai bowls are also offered.

## Big Rock Chophouse promotes chefs

Big Rock Chophouse has named new chefs in charge of the Birmingham restaurant, bar and catering service.

Eric Voigt has been promoted to executive chef while Bill Morales takes over as executive sous chef.

Voigt will be responsible for overseeing the daily back-of-the house operations of Big Rock Chophouse, The Reserve and all off-site catering events. He will train and manage a team of 30 while creating and overseeing the restaurant's menu.

Voigt has been at Big Rock Chophouse and The Reserve since 2011 as executive pastry chef. He began his culinary career at Oakland Community College and his first venture in the industry was working at Tribute Restaurant in Farmington Hills. After five years, Voigt moved on to MGM Grand Detroit, working at Michael Mina restaurants Saltwater and Bourbon Steak. In 2009, he left to oversee The Dali Group Restaurants prior to joining Big Rock Chophouse and The Reserve.

"Chef Eric has been instrumental in our success over the years and really helping to create a special dining experience for our customers at Big Rock Chophouse and The Reserve," owner Bonnie LePage said in a news release. "He is so creative, loyal and passionate about his craft and the restaurant industry."

Morales joined the Big Rock Chophouse team in August 2015 as a line cook and was quickly promoted to banquet chef for The Reserve, where he private dining events for the banquet facility until being named executive sous chef.

Morales has more than 10 years of experience working in the restaurant industry. He received his culinary arts degree from Schoolcraft College in 2012.

Big Rock Chophouse is at 245 S. Eaton in Birmingham.



### **Valentine, McClure's team on Bloody Mary kits**

Two metro Detroit companies, Valentine Distilling Co. and McClure's Pickles, have teamed up to offer a Bloody Mary box kit for this season's football tailgates.

Available in limited quantities, the kit comes with two glasses, a fifth of Valentine vodka and a jar of McClure's Bloody Mary mix for \$29.99.

"Competing for retail shelf space amongst national brands claiming craft status is a challenge," Rifino Valentine, president and founder of Valentine Distilling, said in a news release. "We decided to create the Bloody Mary Mix Kit to showcase Detroit craft, quality products in a unique way."

It will hit shelves next month at Meijer, Kroger, Walmart and Costco stores, as well as other area retailers.



### **Rochester fall harvest celebration**



Downtown Rochester next month will host an al fresco dining experience on Walnut Boulevard to celebrate the fall harvest.

The Sept. 15 event starts at 5 p.m. Tickets are \$100 per person and include a three-course dinner, drinks and entertainment. All proceeds will benefit Downtown Rochester.

Tickets can be purchased [here](#).

## **Sushi doughnuts come to metro Detroit**

Blu Bar Sushi, opening soon in Beverly Hills, has a star on its new menu: sushi doughnuts.

Business partners Bruce Cobb and Steve Campbell are excited to bring the culinary fad — they are popular in Japan and California — to Southeast Michigan.

The new restaurant will seat 40 and have a bar and liquor license, the *Detroit Free Press* reported.

The 900-square-foot location is at 31225 Southfield Rd., the former Beverly Hill Hair Care for Men location.

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