

Your Safety First

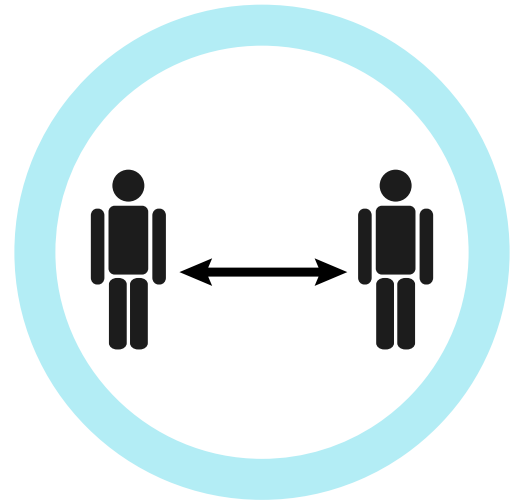
PLEASE OBSERVE THESE BEST PRACTICES



Wash Hands
Thoroughly



Use Soap
or Hand Sanitizer



Keep Safe Distance
from Other People

How We're Prioritizing Safety for our Team and Guests

- Increased cleaning and sanitation measures including tables, chairs, and common contact surfaces
- Offering hand sanitizer stations throughout the restaurant
- Providing disposable one-time use paper menus and direct access to our digital menu from personal mobile devices
 - Limiting guest capacity, limiting parties to no more than 10, and arranging tables to maintain a 6-foot minimum
- Implementing a strict employee screening process with temperature checks before each shift.

****Screening confirmed with ● green sticker****



IN THIS TOGETHER

