Your Safety First

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**

PLEASE OBSERVE THESE BEST PRACTICES

Wash Hands Thoroughly
Use Soap or Hand Sanitizer
Keep Safe Distance from Other People

IN THIS TOGETHER