ALL MANAGERS ARE SERVSAFE CERTIFIED, AND ALL SERVERS ARE SERVSAFE FOOD HANDLER TRAINED.

ALL STAFF MUST WEAR A MASK AT ALL TIMES.

WE WILL DESIGNATE SPECIFIC EMPLOYEES TO SANITIZE HIGH TRAFFIC TOUCH POINT AREAS IN THE LOBBY, DINING ROOM, RESTROOMS, AND KITCHEN.

WE HAVE HEIGHTENED OUR STRICT HAND-WASHING AND SANITATION PROCEDURES.

THOROUGH SANITATION OF EACH TABLE AND CHAIR AFTER EACH USE ALONG WITH A SPECIAL TAG TO SIGNAL THAT IT’S BEEN DONE.

ALL EMPLOYEES HAVE BEEN PROVIDED A MASK AND A PACK OF ALCOHOL WIPES TO TAKE HOME AND KEEP ON THEIR PERSON AT ALL TIMES.

NO EMPLOYEE WILL BE ALLOWED TO WORK SICK AND THEY MUST ALL LOG THEIR TEMPERATURES DAILY.

THINGS MAY BE SLIGHTLY DIFFERENT FOR OUR GUESTS

ALL ENTERING PERSONS MUST HAVE A TEMPERATURE OF BELOW 100.4 DEGREES FAHRENHEIT.

HAND SANITIZER MUST BE USED BY ALL GUESTS UPON ENTERING THE BUILDING.

SINGLE USE ALCOHOL WIPES STATIONS ARE AVAILABLE TO OPEN DOORS.

OUR RESTAURANTS MAY LOOK DIFFERENT

ULTRA VIOLET LIGHTS HAVE BEEN INSTALLED IN A/C UNITS, WHICH WILL KILL DANGEROUS VIRUSES & PATHOGENS THAT MAY BE IN THE AIR.

WE SWITCHED TO SINGLE USE MENUS AND CONTACT-LESS PAYMENT SYSTEMS.

ALL DELIVERY PEOPLE ARE REQUIRED TO WEAR A MASK.

OUR DINING ROOM IS SET UP TO FOLLOW SOCIAL DISTANCING WHICH INCLUDES PLEXI GLASS BETWEEN ALL BOOTHs.

ALL SILVERWARE WILL BE PRE-ROLLED.

GUESTS MUST BE KEPT SEPARATED IN DESIGNATED AREAS, WHILE WAITING TO BE SEATED.

WE ARE EXCITED TO SERVE YOU AGAIN. STAY SAFE.