

SAFETY PROCEDURES

Capacity Management

We are currently only operating at 50% capacity. Guests are counted upon entering the building.

Disposable Menus

All menus are single-use and disposed of after each guest. Mobile menus are available to view as a contactless option.

Single Use Condiments

All condiments provided are single use and are not shared between multiple tables.

6-feet!

Surfaces Disinfected

All surfaces are disinfected between each guests visit. Doors are propped open to avoid additional contact.

Sanitation Provided

Hand sanitizer is provided at every entrance with signage requiring sanitation upon entering the establishment.





Marked Waiting Spots

An appropriate and safe waiting area is designated with signage implementing social distancing.

Employee Health Screening

Upon arrival, every employee will stop at a check point before entering the building and undergo a wellness check. Wellness check points ensure all employees have had no exposure to COVID-19 and show no symptoms.

Social Distancing

Proper signage and floor spacing indicate appropriate social distancing.

98.6!

Seating Separation

All tables are at least 6-feet apart and do not seat more than 6 guests.

Employee Mask & Gloves

All employees are required to wear a mask upon entering the building. Gloves are changed between every interaction.



No Parties of 6+

We are not accepting parties larger than 6 guests at this time. Any parties larger than 6 guests will be sat separately.

gloves & masks