

# Your Safety First

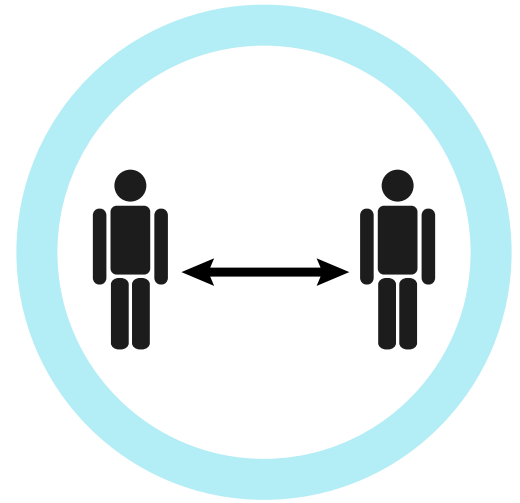
## PLEASE OBSERVE THESE BEST PRACTICES



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\*\***

