

What we ask of our customers:

1. Seating will be limited to outdoor only, with 20-foot distance between tables. No groups larger than 8, no moving of tables or seating, and no congregating between tables will be permitted.
2. Customers are required to cover their faces before entering the restroom area, and strongly encouraged to remain covered while in proximity to others.
3. Six-foot spacing will be established for restroom queues. Disposable gloves will be required (and supplied) to use the restroom and available via no-touch dispenser.
4. Minors must be within arm's reach of their parents at all times.

What we ask of ourselves and our staff:

1. Masks will be worn by all employees at all times. Gloves will be changed between customer interactions or hands washed/sanitized.
2. All surfaces including door knobs, counters, tables, benches, etc, will be sprayed down with industrial-strength virucide after use.
3. We're switching to table service. Your food and beers will be ordered at your table and delivered via server. Credit cards will be sanitized before they are returned to the customers.
4. No cash will be accepted except in tip form with no change given.
5. Food and drinks will be served in single-use, disposable containers on a sanitized tray covered in single-use butcher paper. Condiments will be served in single-use, individual containers.
6. Flatware will be sanitized per standard practices and immediately packaged with newly gloved hands in disposable sleeves for customer use later.
7. Extra napkin and sanitizer stations have been posted outside.
8. Foot pulls have been installed on the exterior and bathroom doors.
9. Employees will receive temperature checks before starting their shift and their temperature will be logged. Employees with any symptoms, even mild or seemingly unrelated, will be asked to stay home.
10. Menus will be posted on no-touch displays to limit contact. Electronic menus are available via our website.