



**Here is what you can expect to see, when dining in our restaurants, that we hope will make you feel very comfortable. Below are commitments that we have made to you and commitments that we hope you will make to us. By upholding these commitments, we will achieve a safe dining environment for you, our valued guest, and a safe working environment for our team**

- Sanitation and Public Health are at our highest concern and we will maintain strict policies to achieve a safe dining & working environment
- All employees must pass a daily health screening, including their temperature taken, before beginning work
- Increased handwashing and sanitation is required of our team
- Increased handwashing and sanitation is strongly encouraged of our guests
- Frequent sanitizing & cleaning of high touch point surfaces.
- We will clean and disinfect each dining area after each use
- Our team is required to wear face masks during their shift
- Face masks are required while entering, exiting and moving around the restaurant. You may remove your mask while seated
- Parties will maintain a distance of at least 6 feet apart
- No table will have more than 10 people
- Sanitizer is available all around our dining room
- There are individual alcohol towelettes on each dining table for your use
- We use a single use disposable menu
- We have rolled our silverware in linen napkins instead of having individually placed silverware
- We ask that you follow the distancing and sanitary guidelines that have been put in place to protect you, other guests, and our team members
- Please self-screen before entering our restaurants for any signs of COVID-19
- Please do not enter our restaurant if you have signs of COVID-19, but consider using our contactless options like Curbside Carryout, or Delivery

We thank you for choosing us for your dining experience and look forward to seeing you when you are ready to return.

With Sincerest Gratitude,

Chef Larry and Jessica Delgado