*First and foremost, restaurants are cultural anchors to a community. Yes, they serve food, but it’s more than food, they are part of the heartbeat of a community and city. They are places to come together and celebrate friends, family and life. When you go to a restaurant you want to sit down, hangout, eat some food, drink some libations and celebrate life. Restaurants are social gathering places for a community and they are filled with the festive sounds of people.*

**Dear Friends, Neighbors and Community,**

As many of you know, the State of Oregon has given the permission to businesses to reopen under the Phase 1 guidelines. For many businesses, these mandatory requirements, although not necessarily desirable, are manageable. However, for many businesses, such as restaurants, these requirements and constraints would be difficult to manage, let alone, be profitable.

As we weighed the health and financial risks and benefits of reopening, it came down to three basic questions.

1. Can we logistically and practically execute and operate under these mandatory requirements. **ANSWER:** *Although we could technically execute most of the Phase 1 requirements, it would be structurally difficult, procedurally impractical and financially unviable.* ***NO***
2. Can we reopen our doors to a 70% reduction in dine-in revenue, while absorbing the addition cost of personnel required to carry out these non-revenue positions required by Phase 1—without losing money? **ANSWER:** *Even in the best of economies, 70% of restaurants fail in the first 3 years of business. All structural phases of a successful dine-in restaurant business model and plan, including; design, layout, pricing, labor force, menus, service and atmosphere are designed specifically and precisely to operate at full capacity. Dine-in restaurant are simply not designed to operate at reduced capacity.* ***NO***
3. Can we assure our customers and our employees that we can maintain, with confidence, a safe environment where they can both work and dine safely? **ANSWER:** *Considering the ever-changing data, knowledge, and projections regarding the COVID-19 epidemic, the wide-range of views on safety measures, and the belief that dine-in service is not a necessary nor essential service at this time, we do not feel confident, based on what we know today, that we can assure our employees and our customers an acceptable low risk environment in which they can both work and dine together.* ***NO***

Like most of you, we would love to get back to some sense of normal. But for now—it’s not viable option for us. Our decision to not reopen at this time is both a financial and health safety decision. However, what is true for us today, may change tomorrow, based on new information and data. For businesses that have made the decision to reopen—we definitely fully support their decision. Every situation is different. In fact, we are a little jealous.

However, **HERE’S THE GOOD NEWS!** We do believe that we can best serve our community and our staff by continuing to offer takeout only. Offering takeout only, allows us the ability to better monitor and control our work environment for the safety of our employees and our customers. There is always some level of risk involved in any endeavor. In weighing both the safety and financial risks, we believe that offering takeout only is an acceptable level of risk at this time.

Thank you for your understanding and support.