36 MILLION CUSTOMERS PER WEEK

7000 + RESTAURANTS

OUR FOOD IS UNIQUE AND BROADLY APPEALING. WE OFFER MADE-TO-ORDER AND CUSTOMIZABLE TACOS, BURRITOS, AND LOWER CALORIE FOOD CHOICES IN THE FRESCO AND POWER MENU.
OUR RESTAURANT DESIGN

OFFERS INNOVATIVE AND FLEXIBLE EXPRESSIONS ON
THE EXTERIOR & INTERIOR OF THE BUILDING. USING
UPGRADED FINISHES, LIGHTING AND LANDSCAPING.
ENDEAVOR design

INSPIRED BY AGRARIAN FARM TO TABLE MOVEMENT WHICH REINFORCES OUR COMMITMENT TO THE BEST INGREDIENTS, AUTHENTICITY AND TRANSPARENCY OF MATERIALS AND DINING PREPERATION.
INLINE or CANTINA design
OPTIMAL SITE STANDARDS

**CORNER SITE**
- SITE: 25,000 SF
- DRIVE-THRU STACK: 8
- PARKING SPACES: 22

**MID-BLOCK SITE**
- SITE: 23,000 SF
- DRIVE-THRU STACK: 8
- PARKING SPACES: 20

**SQUARE SITE**
- SITE: 28,000 SF
- DRIVE-THRU STACK: 8
- PARKING SPACES: 22

EXAMPLES OF FLEXIBLE AND ADAPTABLE FLOOR PLANS

- **FORWARD QUEUE**
  - Very Narrow
  - +16'-0" Wide

- **ALT. REVERSE QUEUE**
  - Narrow
  - +19'-0" Wide

- **LATERAL QUEUE**
  - Wide
  - +35'-5" Wide

- **FORWARD QUEUE**
  - Very Narrow
  - +14'-9" Wide

- **REVERSE QUEUE**
  - Wide
  - +23'-6" Wide