

Food & Beverage Studio

How we bring **VALUE** to your project

- Your design will be **uniquely yours**.
- Our smart design = **lower long-term costs**
- We design for **efficient** restaurant operations
- We design for hospitality that feels **effortless**
- We have **deep technical expertise**
- Our experience **anticipates challenges**
- Because we do the architecture and interior design, we have **built-in efficiency**



Your design will be uniquely yours

We understand that this is your vision.

What is your brand and how does it translate into your space? What will your customers and guests experience? We use our highly attuned design eye and deep experience to create a three-dimensional manifestation of your vision.

Our design philosophy centers around creating places with meaning and **DEPTH**

- **Dynamic**
- **Emotive, Experience-based**
- **Personal**
- **Timeless**
- **Human-centered**

We've completed **150 + F&B projects** to date, with a broad range of clients, from mom + pop to national brands.

We have **deep interior design expertise** and can adeptly source and specify beautiful and durable commercial-grade finishes, furniture and fixtures.

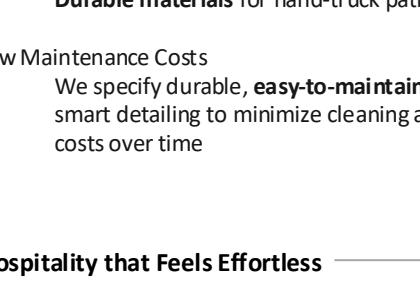
We prioritize customer experience, especially **lighting and sound**, and partner with sound engineers and lighting designers to create dynamic, award-winning spaces.

Smart Design = Lower Long-Term Costs

Great service feels seamless—for staff and for customers.

We design with hospitality in mind, supporting smooth movement, clean sightlines, and intuitive wayfinding and overall guest experiences.

A good layout can reduce staffing needs and increase efficiency.



We Design for Efficient Restaurant Operations

Flow is everything. We design with efficient and consistent daily operations in mind:

- **Moving Product:**
Raw materials in
Finished food out
Soiled dishes and waste back

- **Moving Staff and Patrons:**
Making sure **sightlines are clear** between host and entering guests
Minimizing cross traffic
Minimizing steps for bartenders, cooks and runners

- **Service Operations**
Server Stations are well designed and within sightlines to guests
Efficient trash and load-in locations
Durable materials for hand-truck paths and corridors

- **Low Maintenance Costs**
We specify durable, **easy-to-maintain finishes** and use smart detailing to minimize cleaning and maintenance costs over time



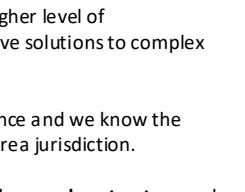
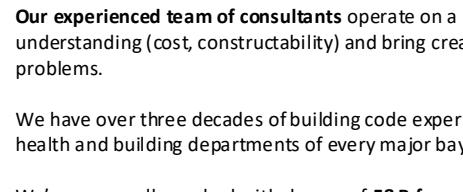
At **Yellow Moto**, brass wainscot protects walls from tables and chairs while tile and steel baseboards resist damage from mopping.

Hospitality that Feels Effortless

We design with hospitality in mind, providing warm, inclusive spaces with **ergonomic seating, comfortable lighting and the ability to hear your dining companions**. There are no bad seats in our dining rooms, and the options are varied and interesting, so that every visit feels different and new.

We value a **layered lighting design** highlighting feature elements and back bars, avoiding glaring overhead lighting at all costs.

Attention to acoustics and **sound attenuation** preserves customer comfort and keeps them coming back.



At the **vinyl listening bar**, **Bar Shiru**, we used **acoustic fabric art** and **soft layered lighting** to create a serene audiophile environment.

Deep Technical Expertise

We have **over 30 years of restaurant design** experience coordinating with MEP, food service equipment, and structural consultants. We understand venting, hoods, and systems, and food service equipment of all types. We've built a trusted team of consultants and contractors that bring creativity and efficiency to your project, saving time and money in countless ways.

Our **experienced team of consultants** operate on a higher level of understanding (cost, constructability) and bring creative solutions to complex problems.

We have over **30 years of experience** building every major service area and jurisdiction.

We've personally worked with dozens of **F&B focused general contractors** and have strong relationships with a select few. The best GCs listen and communicate early and often, know the ins and outs of restaurant construction and specific jurisdictions, and are a willing and open creative partner. We can recommend these top tier GCs for your project.

A common bid duplication is showing stainless steel sheathing and the food service equipment. Duplication of information is a duplication of cost.

We always begin using existing MEP locations to save on construction costs.

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