

TAP & BARREL

WE ARE OPEN FOR DINE-IN AND ARE COMMITTED TO YOUR SAFETY

On behalf of our entire team at Tap & Barrel, I want to thank you for your overwhelming support through these unprecedented times. Now that we have reopened for dine-in, we want you to know that we are committed to the health and safety of our staff and our guests.

Whether you choose to dine-in with us or prefer to enjoy our food and drinks at home, you can be confident that we have implemented enhanced measures to our already rigorous health, safety and cleanliness standards.

Here are some of the things we are doing:

- All team members have completed enhanced training
- Team members will wear personal protective equipment and undergo daily health checks
- Tables and high-touch surfaces will be thoroughly sanitized between each use
- Seating capacities have been reduced to 50% with reconfigured layouts (there will be a maximum of 6 guests per group)
- Increased handwashing and hand sanitizing stations for guests and staff
- Digital menus will be provided
- Contactless payment option will be provided (cash will not be accepted)

Here's what we ask of our guests to ensure the safest environment possible:

- Avoid visiting our restaurant if you are feeling unwell or have travelled outside of Canada within the past 14 days (takeout and delivery are available)
- Maintain physical distancing of at least 6ft/2m apart and obey all directional signage
- Follow proper hand hygiene and cough/sneeze etiquette

We understand that these measures will make dining with us a little different, but our promise to provide great food, drinks and hospitality remains the same. Again, we sincerely thank you for your trust and continued support. We wouldn't be here without you and we can't wait to see you!

Sincerely,
Daniel Frankel
Founder & CEO, Tap & Barrel Group

[**CLICK HERE TO VIEW OUR FULL HEALTH & SAFETY PLAN**](#)