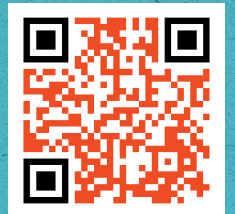

PIZZA PATRÓN

REALESTATESITECRITERIA

DALLAS · HOUSTON · PHOENIX · SAN ANTONIO



Samantha K. Martin
Director of Real Estate
samantha@pizzapatron.com

PIZZA LIKE A BOSS

At Pizza Patrón, we believe pizza is more than food. It's a celebratory, satisfying, and relaxed state of togetherness. We inspire and cultivate these feelings by providing the freshest pizza classics people crave and challenge pizza norms by crafting the boldest Latin-Inspired flavors.

- Since 1986 - Established company and brand.
- Menu - Bold Classics and Latin-Inspired pizza that redefines fresh and flavor.



PIZZA PATRÓN IS GROWING AND READY FOR THE FUTURE

At Pizza Patrón we're driving up to the future and seek to provide guests convenient order channels such as drive-thru and curbside. We are expanding how we deliver convenience and flavor in a single package and are interested in suitable sites that accelerate our growth.

Preferred Site Criteria:

- 1200-1800 square feet
- Endcap
- Drive Thru/Pick-up lane ("Boss" Lane, 1 or 2 lanes) (1 full drive thru, 1 mobile pick-up lane)
- 300 sq. ft. - 400 sq. ft. patio - optional
- PM Side
- High Visibility
- Daily Drivers such as grocery, junior and big box retailers
- 2-4 reserved parks for curbside and mobile pick up



FREE-STANDING, ENDCAP AND URBAN IN-LINE RESTAURANTS

Our first location was an urban in-line location and opened in Dallas, Texas in 1986. Since then, we've expanded and developed free-standing and endcap restaurants to help meet guests evolving behaviors with convenient order and pick-up modes.

General Site Criteria:

- Freestanding, endcap, urban inline
- PM Side
- High Visibility
- Easy Ingress and Egress
- 55k+ population in a 2-mile radius
- \$55k-\$110k median income
- Minimum 25% Hispanic population

