

Food & Drink

How Ya Dough’n Started in a Boca Raton Backyard -- and It’s Headed to Coral Springs and Vegas Strip



Garrett and Gabby Goodman, founders of How Ya Dough’n restaurant in Boca Raton and Boynton Beach and coming soon to Coral Springs and Las Vegas.
Photo Credit: How Ya Dough’n

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BOCA RATON, FL – In the early days of the pandemic, while much of the world came to a halt, Garrett and Gabby Goodman found themselves in their Boca Raton backyard, trying to keep busy - and sane.

With two young kids, a third on the way, and Garrett's logistics and tech business suddenly remote, the couple looked for a creative outlet.

That outlet came in the form of a Kickstarter pizza oven.

“I was making a mess with flour everywhere, olive oil on the cabinets,” Garrett said. “But every day, we were baking and handing out pizzas to neighbors.”

Encouraged by a friend he now calls his “pizza mentor,” Garrett began diving deep into dough, eventually switching to sourdough.

That, he said, changed everything.

“The flavor and texture were just on another level,” he said. “People started saying it was the best pizza they’d ever had.”

Gabby saw potential in the growing neighborhood buzz.

“She said, ‘We should sell it,’” Garrett recalled. “And I told her, ‘If we’re going to do this, we need a killer name.’ A few cocktails later, she says, ‘How Ya Dough’n?’ I said, ‘Genius.’”

They launched the operation from home, taking preorders through Instagram, dropping menus on

Wednesdays for Friday pickups.

At first, they sold 25 pizzas a week. Then 35. Then 100. Slots filled within minutes.

More than a year in, Garrett made a life-changing decision: he sold his stake in his logistics company and went all-in on pizza.

In August 2021, the couple opened their first storefront in Boca.

“There was a line around the block on day one,” Garrett said. “But I realized quickly - we had to do this again tomorrow, and the next day. It was a crash course in restaurant operations.”

How Ya Dough’n has since grown to two locations in Boca Raton, another in Boynton Beach, and soon, one in Coral Springs.

A Las Vegas flagship store - just across from ARIA and Cosmopolitan - is set to open later this year.

The foundation, however, hasn’t changed.

“We don’t use anything from the big distributors,” Garrett said. Their sourdough ferments up to seven days. Every cheese, sauce, and topping is made in-house or sourced from select purveyors.

“Even our cooks, we started calling them chefs. They bring their own knives. This is a pizza place, but we treat it like fine dining behind the scenes,” he said.

Signature pizzas like the pistachio-and-stracciatella “Statachio” and the veggie-based “Creamini” have helped shape a menu built on creativity.

A mentor’s advice—to turn favorite sandwiches into pizzas—continues to guide their monthly limited-time creations.

Still, at the core of How Ya Dough’n is the duo that built it.

“Gabby’s got the vision for branding and design. I’m focused on food and operations. Together, we’ve created something we’re really proud of,” Garrett said. “It sounds cheesy - pun intended - but this is our version of the American dream.”