

Dear Friends, Valued Guests, and Newcomers,

I'm thrilled to announce the beginning of our next chapter here at barcito: **hospitality included.**

For years, the practice of tipping has left me with a bad taste in my mouth (pun intended). An experience that should be fueled by hospitality, by genuine connection, and by a desire to make people happy, has, historically, been slapped with a dollar sign.

To add insult to injury, it's unlawful to share those tips with anyone working in the kitchen. Which puts our hard working back of house staff at a tremendous disadvantage.

As an alum of Danny Meyer's restaurant group (based in NYC), I've decided to join his gratuity free movement, and eliminate the awkward, antiquated practice of tipping here at barcito.

What does this mean for our employees?

We, as a restaurant, are better positioned to compensate our entire staff with a competitive, living wage. This includes health benefits, improved stability, and greater opportunities for advancement and growth.

What does this mean for our guests?

There will no longer be a tip line on the credit card receipt (and we politely request you resist the urge to leave any gratuity). It's difficult, I know! But important.

We believe these changes will significantly improve the quality of the experience here at barcito– as an employee, or a guest– and we look forward to sharing this journey, together.

If you have any further questions, or would like to learn more, please don't hesitate to ask! Feel free to flag me down at the restaurant, or reach me directly: **aborgen@barcitola.com**

In the meantime, sit back, relax, and order with confidence – hospitality is already included.

Thank you!

Andrea.