GET IN TOUCH

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#STAYEPIC

Core Values

LOVE
SINCERELY TREATING EACH TEAM MEMBER AS FAMILY, PLACING ONE ANOTHER'S LIVELIHOOD AND GROWTH ABOVE ALL ELSE

COMMUNITY
RESPECT AND NOURISH THE COMMUNITIES THAT HAVE ALLOWED US TO OPEN SHOP IN THEIR NEIGHBORHOODS

EPIC HOSPITALITY
PROVIDE 5-STAR SERVICE, WITHOUT PRETENSION

EXCEED EXPECTATIONS
EXCEED OUR GUESTS' EXPECTATIONS WITH EPIC FOOD & DRINKS, EVERY TIME

INSPIRE
CREATE AN INSPIRING ENVIRONMENT FOR OUR GUESTS AND FAMILY MEMBERS TO MINDFULLY PLAY

RESPECT
RESPECT EACH OTHER, OUR GUESTS, OUR HOME, AND MOST IMPORTANTLY, YOURSELF

#STAYEPIC
Agave & Rye is a modern Tequila and Bourbon Hall that creates EPIC experiences – from the menu to the service, from the way we treat each other to the way we treat our guests. Every restaurant location looks different, bringing its own feel from the surrounding community to blend both Agave & Rye and its chosen location together into one EPIC experience.

Agave & Rye’s concept walks an intriguing line between fine art and street art, which gives each location the feel of “urban grunge” with an eclectic mix of music that spans everything from 80’s pop hits to today’s essential tracks. Visually, both rustic wood and brightly colored, plush cushions dress the space to create a comfortable atmosphere.

The menu itself sets Agave & Rye apart from the traditional restaurant with street favorites, as well as EPIC tacos. Signature craft cocktails offer a mix of modern and traditional. Fresh, made-from-scratch recipes with only the best ingredients available offer inventive ways for guests to enjoy expertly crafted food, bite-by-bite and sip-by-sip.

Agave & Rye ranks in the top 10% of restaurants worldwide through TripAdvisor

Our Story

Agave & Rye initially opened its doors in Covington, KY, on February 8, 2018. The concept was born from a deep, deep passion for the restaurant industry, and from Yavonne and Wade Sarber’s understanding of just how impactful a restaurant could be when it’s done right.

From the start, we promised to deliver epic experiences to our community. We do this by providing house-made food in each of our restaurants daily, in addition to our cocktails, which are made with freshly-squeezed juices and premium spirits.

Our team is full of bold, beautiful & fearless individuals who are authentic without prejudice, period. We are a perfect collection of brilliant misfits, always driven to serve others and help one another with kindness, integrity and humility. Truly, one Epic family.

Our team whole-heartedly embraces our story and the story behind Agave & Rye... because they’re a part of it. We firstly focus on one thing: taking care of our employees. Agave & Rye’s story has naturally, and almost magically, unfolded from that foundational belief.

This vision made reality is all owned, led, and operated by founders living their dream and determined to make a difference.

Our Promise

We promise to deliver an EPIC experience to our Team Members, Patrons, and Community.

Our Dream

To create a family of restaurants in communities where we can deliver our promise, which will fundamentally help shape the lives of those who are determined to work for their dream with the highest of standards and ethics.
IN THE NEWS

We’re not trying to boast, but we make headlines wherever we go

Blame It on the Tequila
**NATIONAL MARGARITA DAY**

Fox19 visits Agave & Rye on National Margarita day to highlight some of our famous margaritas.

**THE ART OF IMPROVEMENT**

Karen Clauss interviews guests about their lives and businesses.

Yavonne Sarber, Founder of Agave & Rye talks about her modern Tequila and Bourbon Hall that creates EPIC experiences - from the menu to the service, from the way they treat each other to the way they treat our guests. Every restaurant location looks different, bringing its own feel from the surrounding community to blend both Agave & Rye and its chosen location together into one EPIC experience. Sarber says the menu itself sets Agave & Rye apart from the traditional restaurant with street favorites, as well as EPIC tacos. Signature craft cocktails offer a mix of modern and traditional. Fresh, made-from-scratch recipes with only the best ingredients available offer inventive ways for guests to enjoy expertly crafted food, bite-by-bite and sip-by-sip.

**WOMEN WHO MEAN BUSINESS**

The Courier’s Women Who Mean Business program celebrates Greater Cincinnati women across a broad range of fields whose achievements over the past year are helping transform their organizations as well as our region.

**COVINGTON NAMED BEST RESTAURANT CITY IN AMERICA**

This fun restaurant, offering a wide selection of tequila and bourbon, in addition to their “EPIC” tacos, is so good they have expanded to other locations in the Northern Kentucky and Cincinnati area, but the original, or “OG Agave & Rye” as they call it, is in Covington, Kentucky.
MEAT AMERICA

Today we’re traveling to Louisville to visit Agave & Rye to learn about this TASTY Braised Short Ribs Recipe with… Bourbon & Coke? We’ll learn how to make spoon tender braised short ribs and then, turn use it for some truly EPIC tacos!

YAVONNE SARBER OF AGAVE & RYE: 5 THINGS I WISH SOMEONE TOLD ME BEFORE I BECAME A RESTAURANTEUR

Know that it’s hard, but you have to persevere: In today’s age, there’s so much information available at your fingertips. Take advantage of that and continue reading to educate yourself. Knowledge is power. Keep searching and learn to crave the feeling of success you get when you learn something new or solve a problem.

AGAVE & RYE: A MODERN TEQUILA & BOURBON HALL MERGING COUNTRY AND COSMOPOLITAN

FSR MAGAZINE

Taco Concept Agave & Rye fulfilling its ‘magical’ potential. Despite COVID, the brand went from three to six stores in 2020.

NEXT GEN BRANDS

These 20 full-service restaurants with fewer than 20 locations are worth watching - They may soon conquer the industry.

RESTAURANT HOSPITALITY

Upscale casual restaurants are ready to get back to business in face of uncertainty.

POSITIVELY DELICIOUS

Agave & Rye should be nicknamed ‘Hallelujah & Try’
Meet the 5 restaurant brands we’re betting will become household names.

Agave & Rye, a modern Tequila and Bourbon Hall, with its initial roots in Covington, Kentucky, will bring its unique menu and dining experience to Indianapolis, Indiana – it’s second venture into “The Crossroads of America.”

Agave & Rye brings out-of-this-world taco flavors to New Albany

Agave & Rye taco restaurant sees ‘unprecedented’ business after opening in downtown Troy.

Agave & Rye coming to Hamilton in 2022.

Birria Tacos: You can believe the hype.
REAL ESTATE

Agave & Rye is expanding, and there’s a high demand for suitable sites. We’re interested in securing a prime location in your area right now!

LOCATIONS WHERE WE BUILD

• Prefer second generation restaurant space in Class A locations. Will consider shell-condition spaces if there is a build-to-suit opportunity

• Near dense evening populations, including central business districts, entertainment districts and stadiums

• In retail areas with strong daytime traffic that will stay for a happy hour

SHELL CONDITION & TENANT IMPROVEMENT

• Size: Occupies approximately 5,000 square-feet with flexible floor plans, one can be structured in a footprint ranging from 4,000-7,000 square-feet

• Exposure: Corner or end-cap location is ideal, will consider in-line or stand alone

• Architecture: Building must offer unique or progressive architectural character

• Ceiling Height: We like high ceilings! Exposed mechanicals/truss systems preferred

• HVAC: Suitable for restaurant with kitchen; 1 ton of cooling for every 150 feet is ideal. Must be able to install commercial range hood at reasonable cost if not present

• Gas & Water: Needs to be able to service a bar/restaurant of this size

• Restrooms: ADA restrooms as required per code to service this use. An allowance of $30k per restroom expected if not already in place

• Parking: Ideally, 35 dedicated parking spaces (if not a high pedestrian area)

• Signage: Must permit A&R signage package. Please look at our other locations to see what we do

• Patio: Outdoor seating / patio space a must. The bigger the better

• Any municipal fees, including but not limited to; tap fees, impact fees, meter fees and development fees are paid by landlord
LEASE TERMS

- 10-year base term with two 5-year options
- Will consider percentage rent
- No personal guarantees will be given
- 4 months minimum free rent (no abated rent, free rent) (open for business or not)
- No radius restrictions will be accepted

SITE SELECTION PROCESS

We are developing a site acquisition and qualification process incorporating management’s experience as well as extensive data collection, analysis and interpretation. We are actively developing restaurants in both new and existing markets, and we will continue to expand in selected regions throughout the U.S.

- The key criteria we have for a site is that the population within a three mile radius of the site has a high concentration of our target demographic, which is persons ages 24-44 and persons with a median income in excess of $60k per year that dine out frequently
- We also prefer locations with high visibility, especially in a new market, and ample surface parking spaces
- We seek to identify sites that contribute to our “if you’ve seen one A&R you’ve seen one A&R” vision; meaning, no two locations are alike. As we do not have standardized restaurant requirements with respect to size, location or layout, we are able to be flexible in our real estate selection process
- On average, from site identification to opening is about 7 months

EXPLORE EPIC | AGAVE & RYE
NEW RESTAURANT DEVELOPMENT (SO FAR)

We have opened numerous locations since 2018 and our management believes we are well positioned to continue to grow at a rate of 8-10 new openings per year.

We are actively looking for sites in the following markets:

Indianapolis, Nashville, Asheville, Cincinnati, Memphis, Bowling Green, Chattanooga, Paducah, Morgantown, Pittsburgh, Columbus, Lake Cumberland, Columbia, Huntington, Frankfort, Charlotte, Atlanta and Birmingham... Just to name a few. Priority will be given to Nashville areas.