



CITY BIRD

TENDERS

TENANT PROFILE

CONTACT FOR DETAILS
JOSH BEAVER
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ABOUT

CityBird Tenders specializes in house brined and dredged free range chicken tenders, six house made sauces, three tender based sandwiches and one great salad. Sauces are made from scratch every single day from fresh ingredients. With three locations in Cincinnati, Ohio and one in Kentucky, CityBird Tenders is seeking locations in Charlotte, NC as it expands throughout the Southeast.

SITE CRITERIA

- 1,500 - 2,000 SF
- Seating Requirement: 35 seats
- Ideal for central business districts, college campus areas, affluent suburbs and neighborhoods
- End-cap space preferred
- Ample parking and high visibility desired



Menu

Dip into a menu of the tenderest of tenders.

They are house brined and dredged, free roaming and no antibiotics ever.

Sauces are made from scratch every single day from real ingredients.

After 10pm, we do not accept cash payments!

Tender Combos

4 Tender Meal **\$7.49**

1 sauce, fries

6 Tender Meal **\$9.49**

1 sauce, fries

8 Tender Meal **\$11.49**

2 sauces, fries

10 Tender Pack **\$11.49**

2 sauces

Add a Tender- \$1.29

Extra Sauce- \$.49 • Sub 1/2 Salad- \$1.49

Sandwiches

Citybird **\$5.99**

Tenders, City Slaw, City Sauce, pickles, toasted potato bun

Lemon Thyme **\$5.99**

Tenders, shredded iceberg, lemon thyme ranch, pickles, toasted potato bun

Spicy **\$5.99**

Smoky tenders, Green Goddess Slaw, sriracha mayo, toasted potato bun

Salad

Romaine, iceberg, cabbage, carrots, black quinoa, **\$6.99**

sunflower seeds, golden raisins, almonds

Choice of:

Green Goddess Vinaigrette

CityBird Vinaigrette

Lemon Thyme Ranch

Kids

Kids Combo **\$4.49**

2 Tenders & fries

Kids Sandwich **\$4.49**

Tenders & pickles

Sides

Fries **\$1.99**

City Slaw **\$1.99**

1/2 Salad **\$3.49**

Sauces

All sauces house made

City Sauce

Lemon Thyme Ranch

Green Chile Hot

Hot Honey

Honey Dijon

Drinks

Pellet ice and filtered water available

Canned Soda

House Made Lemonade

Cucumber Lime Fresca

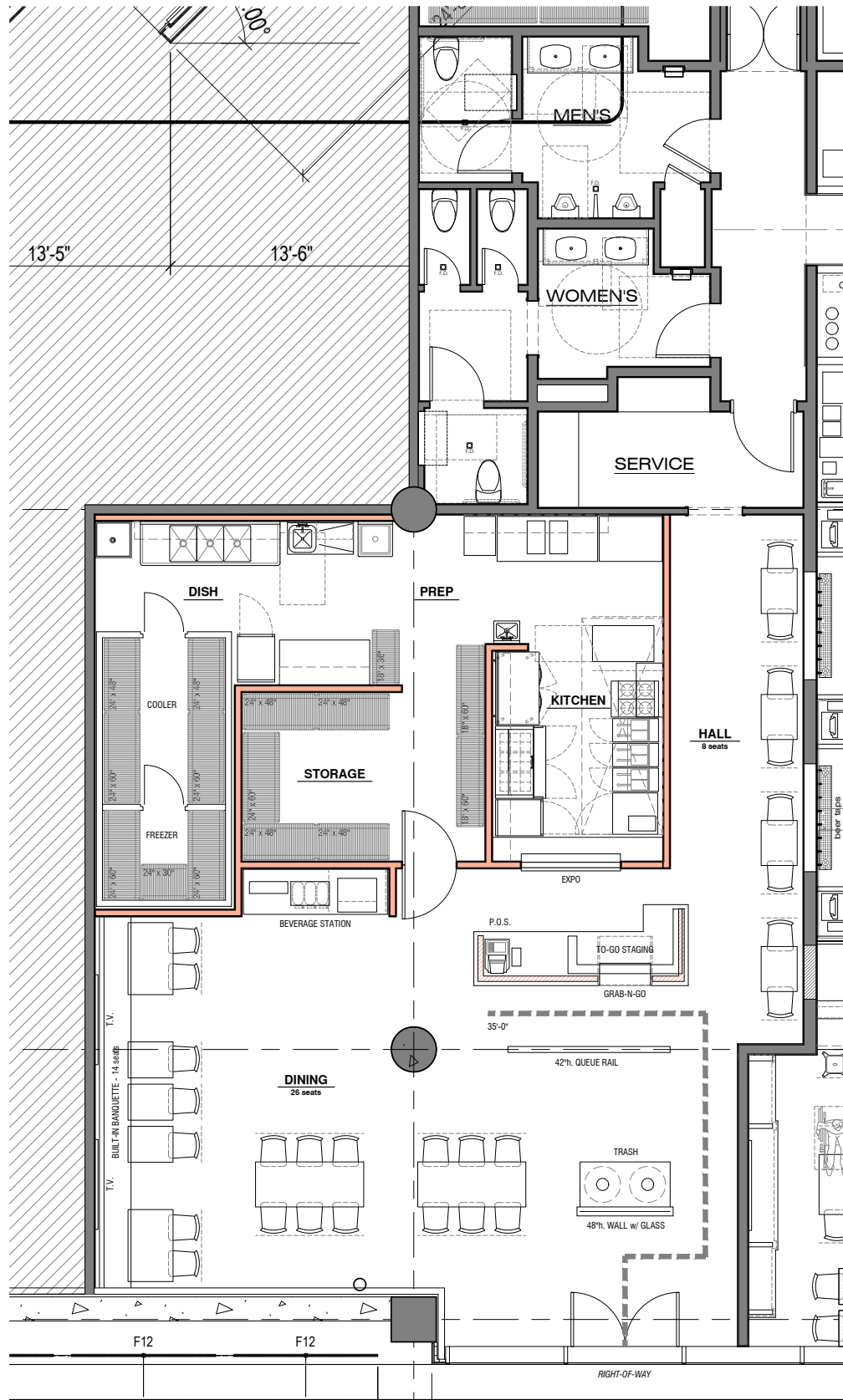
Iced Tea

Smart Water

Topo Chico

Catering

**Packs of 10-1,000,000
Tenders Available**



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SCHEMATIC LAYOUT

1/4" = 1'-0"

34 seats // 1692 SQ. FT.



JOE LANNI

Co-Founder and Owner - Bakersfield, Eagle, Kruegers, SoHi, Currito, Maplewood

Joe Lanni attended Babson College and graduated with a Bachelor's degree in Entrepreneurial Studies. After college Joe moved to Chicago and became a Manager of Franchise Development for Wingate Hotels. He later accepted a position as Director of Franchise Development for Cendant Hotels (now called Wyndham Hotels) and was also the Director of Franchise Development and Real Estate for Uno Chicago Grill Restaurants. In 2004 Joe moved back to Cincinnati to open the Currito chain of restaurants with his brother John. The two went on to create SoHi Grilled Sandwiches and later partner with Alex Blust to create Thunderdome restaurants. Joe is an avid golfer and fly fisherman who lives in Cincinnati with his wife Katie, son Leo, and daughter Nina.



JOHN LANNI

Co-Founder and Owner - Bakersfield, Eagle, Kruegers, SoHi, Currito, Maplewood

Johnathan Lanni grew up in Hamilton, OH just outside of Cincinnati. John had his sights set on the restaurant industry, working in his father's restaurants from an early age. John attended Badin High School and then went on to study at the School of Hotel Administration at Cornell University. Upon graduating in 2003, he worked for Lettuce Entertain You in Chicago. In 2005 he and his brother Joe decided to start their own restaurant business. After creating Currito in 2005 and SoHi Grilled Sandwiches in 2010, Thunderdome Restaurant Group was officially formed in 2012 with the addition of the Bakersfield. John enjoys tennis, golf, and skiing, as well as spending time with friends and family.



ALEX BLUST

Co-Founder and Owner - Bakersfield, Eagle, Kruegers, Maplewood

Alex Blust is from Okeana Ohio, and is a graduate of La Cordon Bleu culinary institute in Pittsburgh. He also attended the CIA at Greystone Napa Valley. Alex has worked for Houston's Restaurants, Ritz Carlton, and Winegardner and Hammons Hotels. Opening Thunderdome Restaurant Group is the culmination of a life long dream of owning his own business. He has 3 children and is happily married to Geraldine Blust.



LEARN MORE ABOUT CITYBIRD TENDERS

WWW.CITYBIRDTENDERS.COM

WWW.FACEBOOK.COM/CITYBIRDCINCY

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