

Sanitary Guidelines

These health precautions may be modified as new guidance and allowances are distributed by local government health agencies.



** Before you arrive please check yourself for COVID-19 symptoms. If you display any symptoms please stay at home and take the necessary precautions. Symptoms of COVID-19 are:

- Fever or chills
- Cough
- Shortness of breath or difficulty breathing
- Fatigue
- Muscle or body aches
- Headache
- New loss of taste or smell
- Sore throat
- Congestion or runny nose
- Nausea or vomiting
- Diarrhea

** When you arrive in the parking lot we'll have an assisted parking system, not a traditional valet. One of our valet will help in guiding you where to park. The valet will not take possession of your car unless asked to do so.

**If you come from the front door expect one of our host to help you check in maintaining physical distance. You'll also find a hand sanitizer station for you to use.

** Customers will only be seated at every other booth in the Old Room, and at every other booth and at tables placed six-feet apart in the New Room.

** No groups larger than 6 people will be seated or served.

**50% of the restaurant's capacity will be permitted to dine at one time.

** All diners who enter the restaurant will be asked to clean their hands with hand sanitizers upon their arrival. Sanitizers will be located at both the front door (Hollywood Blvd.) and back door (via Cherokee Avenue parking lot), as well as throughout the venue.

** Managers will be stationed at both entryway doors to ensure the proper flow of people and to make certain they maintain a distance of six feet from each other.

** Employees will have to go through daily screening questionnaires to ensure their health is up to par prior to their arriving at the restaurant and be temperature tested once they are here.

** Only customers wearing masks will be permitted to enter the restaurant. Guests will be asked to wear cloth face coverings at all times when away from his/her table.

** Server assistants will lay out table settings (silverware, glasses, etc.) only AFTER each party has been seated at their table or booth.

** Only single-use menus, which will be printed daily, will be utilized. The menus can then either be taken home by customers as souvenirs or else they will be discarded.

** Bathrooms will be deep cleaned and sanitized every 30 minutes, social distancing will be observed in both bathrooms.

** Air conditioning filters have been retrofitted to include hospital grade filtration.