



HIGH ROAD RESTAURANTS

February 17, 2021

Dear United States Congressmembers,

Thank you so much for your leadership during these most trying times. We hope this email finds you safe and healthy.

In late January, Representative Bobby Scott and Senator Bernie Sanders introduced the Raise the Wage Act. This bill includes eliminating the sub minimum wage for tipped workers. As a small business owner, I want you to know that I, and many other business owners like me, fully support and endorse the Raise the Wage Act.

Research has shown that restaurants flourish in states with a full minimum wage for tipped workers. We must stop with scarcity policies that hold working Americans down. This bill will lift millions of tipped workers out of poverty. If we give these Americans a raise, they will fuel our economy as we recover from the devastation of COVID. Our workers do not invest in Wall Street. They spend their money on Main Street, and that is where my restaurant is located.

President Biden's American Rescue Plan includes the Raise the Wage Act, which abolishes the subminimum wage for tipped workers. This bill is particularly important to restaurant owners, because restaurants that would like to pay our employees liveable wages are at a competitive disadvantage to restaurant groups that continue to leverage wages as low as \$2.13 per hour to keep the true cost of food and hospitality artificially low in the minds of consumers. We must protect and uplift the most marginalized in the restaurant sector and ensure that as we level the playing field, tipped workers are not left behind.

I urge you to support the Raise the Wage Act in its entirety as part of the American Rescue Plan.

Thank you for your good work today and everyday.

Sincerely,
Mikey Knab, Ponce's Mexican Restaurant, CA
Jeanie Chunn, Seattle Restaurants United, WA
Craig Panzer, Roundhead Brewing, LLC, MA

Beverly Clark, Parachute, IL
Gary Crunkleton, The Crunkleton, NC
Marshall Davis, Ex-Voto, NC
Andrew Magowan, Geer Street Garden, NC
David Lockwood, Trophy Brewing Company, NC
Nicole Evans, Groth Anisette, NC
Christine Lemieux, bar helix, CA
Gray Brooks, Pizzeria Toro/Littler/Jack Tar & the Colonel's Daughter, NC
Melissa Katrincic, Corpse Reviver Bar & Lounge (Durham Distillery), NC
Meave McAuliffe, Rory's Place, CA
Zoe Schor, Split-Rail, IL
Manuel Rosas, La casa del pandebono, MA
Russell Jackson, Reverence, NY
Ricky Dolinsky, Tzarevna, NY
Jesus Caicedo, Skål Brooklyn, NY
Melissa Morales, Pomp and Circumstance, NY
Beejhy Barhany, Tsion Café, NY
Elena Barcenos, Rincón Salvadoreño Rest, NY
Miao Li, stand up tea garden, NY
Mutale Kanyanta, LOCALS, NY
Wei Yie, 7 West 20 LLC BDA: BAODEGA, NY
Evan Hanczor, Egg, NY
Elizabeth Murray, The Marlow Collective, NY
Michael Van, Camp Amali, NY
Waleed Aljahmi, Waleed Aljahmi, NY
Maria Simon, La Adelita de Woodside Restaurant Corp, NY
Tracy Campbell, Blend, MA
Sherry Guan, Best Little Restaurant, MA
Yency Perez, Chamo's Arepas Bar, NY
Dominique Crenn, Petit Crenn, CA
Amanda Cohen, Dirt Candy, NY
Andrew Zimmern, Lucky Cricket, MN
Tomoyuki Iwanami, Kaikagetsu, NY
Padmore John, Tsion Cafe, NY
Carol Cochran, Horse & Dragon Brewing Company, CO
Blanca Calvente, Huaraches Dona Chio, IL
Dianna Calvente, Huaraches Dona Chio, IL
Julie Feng, Blue Asia Cafe, MA
Rick Bayless, Frontera Grill, IL
Juan Tello, Sol de Mexico, IL
Sheldrick Holmes, The Grail Cafe, IL
Amar Harrag, Tahona Bar, CA
Rishi Manoj Kumar, Bar Sotano, IL
Jonathan Macedo, Peke's Pozole, IL

Andrea Sundell, Stockhome Restaurant, CA
Kenny Johnson, Bureau Bar and Restaurant, IL
Carrie Blease, Lord Stanley, CA
Samantha Lukaszewski, WYNWOOD KITCHEN AND SPIRITS, IL
Andrea Borgen, Barcito & Bodega, CA
Xavier Ayora, Boulevard Sports Lounge, IL
Penny Baldado, Cafe Gabriela, CA
Vanya Shekell, Ne Timeas Restaurant Group / Flour+Water Pizzeria, CA
Cesar Vallin, Cloak and petal, CA
Brandon Jew, Mister Jiu's, CA
Jason Hammel, Lula Cafe, IL
Adam Orman, L'Oca d'Oro, TX
Daniel JacobsDandan, Esterev, and Foll's Errand, WI
John Kessen, Mamaleh's, State Park, Vincent's @ Café du Pays, MA
Matthew Abbick, Atera, NY
Hai Vo, Reem's California, CA
Brett Isbell, The Corners, NY
Victor Love, Josephine's Cooking, IL
Aviva Paley, Kitchens for Good, CA
Rachel Miller Munzer, Big Dipper Hospitality Group: Mamaleh's Delicatessen, State Park, Vincent's, MA
Sara Jenkins, Nina June, ME
Michael Fuquay, The Queensboro, NY
Kimberly Alter, Nightbird, CA
Oleg Golovko, Zhivago, IL
Mica Talmor, Pomella, CA
Rachel Sundet, Mamaleh's Delicatessen, MA
Marjorie Boulden, Pacha Organic Cafe, TX
Eric Montagne, Locals Oyster Bar, NC
Romney Steele, The Cook And Her Farmer, CA
Catherine O'Brien, Lord Stanley, CA
Latasha Taylor, Flammin Company, IL
Constance Simms-Kincaid, 5 Loaves Eatery, IL
Ryan Clancy, Bounce Milwaukee, WI
Terri Evans, Windy City Ribs & Whiskey, IL
Anna Dicenso, Rino's Place, MA
Latrice Wright, Pink Panini Soups & Salads, IL
Bobby Stuckey, Frasca Hospitality Group, CO
Barbara Sibley, La Palapa, NY
Dan Swenson-Klatt, Butter Bakery Cafe, MN
Kristel Arabian, Kitchen Culture Recruiting, CA
Wiki Wang, Spicy Moon, NY
Raoul Momo, Terra Momo Restaurant Group, NJ
Rebecca Kean, Brassica Kitchen, MA

Sarah Suarez, Gaskins, NY
Barbara Carr, Mcdonald's, MI
Sarah Greer, Bleecker & Greer - Maine Street Meats, ME
Fred Mullins, Nina June, ME
Elizabeth Button, Curate, NC
Rick Bayless, Frontera Grill, IL
Elizabeth Aguirre, Huaraches Mexican Restaurant, IL
Matthew Chaoman, Casey's New Orleans Snowballs, LLC, TX
Courtney Fugate, Local's Oyster Bar, NC
Angelo Sacerdote, Petaluma Pie Company, CA
Shom Gupta, 232 Bleecker, NY
Walker Bradham, Locals Oyster Bar, NC
Kathleen Menegozzi, Jack's Pizza, NH
Josh Margolis, Rosamunde Sausage Grill, CA
Mo Carter, MJB Restaurant Group, IL
Elisa Lyew, Elisa's Love Bites Dessert Atelier, NY
Lana Porcello, Outerlands, CA
Katuska Valient, Peka Restaurant, MA
Jeff Hanak, Liholiho Yacht Club, CA
Don Mahaney, Scratch & Co, PA
Ashley Christensen, Poole's Diner, Beasley's Chicken & Honey, Death & Taxes, NC
Sarah Grace, Smith Locals Oyster Bar, NC
Zack Gragg, Locals Oyster Bar, NC
Kristen Heaney, Yard Bar, TX
Michael Fojtasek, Olamaie, TX
Christopher Powers, State of Beer, NC
Juan Pablo Sanchez, Super Cocina CA
Angela Salamanca, Centro Mexican Restaurant, NC
Ben Knight, Benny's Big Time Pizzeria, NC
Michael Landgarten, Lil's Cafe, ME
Beth Bishop, Honky Tonk BBQ, IL
William Wagner, Honky Tonk BBQ, IL
Karie Leonardo, Honky Tonk BBQ, IL
Aaron Kienow, Farmer Foodshare, NC
Mason Hereford, Turkey and the Wolf, LA
Vien Dobui, Cong Tu Bot, ME
Zacharey Carter, Locals Oyster Bar and Seafood Butchery, NC
Miguel Bustos, El Nandu Restaurant, IL
Brandon Paul Weaver, Liberty Bar, WA
Nick Pitsilionis, the black cypress, WA
Dale Orman, L'oca d'oro, PA
Heather, Lubell, Loca doro, PA
AmandaCohen, Dirt Candy, NY
Elena Barcenes, Rincón Salvadoreño, NY

Nina Compton, compere lapin, LA
Carla Leonardi, Cafe Lago, WA
Nat Stratton-Clarke, Cafe Flora, WA
Kika Westhof, Restaurant Homer, WA
Jeremy, Hardy, Mioposto, WA
Miguel Bustos, El Nandu Restaurant, IL
Yasuaki Saito, the London Plane, WA
Yuka Loroi, Cassava, CA
Jessica Sanders, DrinkWell, TX
Christina Van Der Merwe, Porsena, NY
Rania Zayyat, Bufalina, TX
Ari Weinzweig, Zingerman's, MI
Libbey Goldberg, Salt of the Earth, TX
Johanna Jackson, Lil's Cafe, ME
Jessica Bueno, Xanadu Coffee Co., AZ
Valtoria, Jackson, Olive Garden, AL
Sam Richman, Sammy's Deluxe, ME
Diane Honeyman, Windy City Cafe, IN
Lester Houze, Donnie's Tavern, OH
Bertha Morales, Taco Veloz, IL
Jimmy Wilnewic, Windy City Cafe, IL
Lindsey Ofcacek, 610 Magnolia, KY
Edward Lee, 610 Magnolia, KY
Niquenya Collin, Cocoa Chili Restaurant & Catering, IL
Sara Alqaragholy, Saffron De Twah, MI
Cathy Whims, Nostrana, OR
Audrey Sayer, Roma Market, CA
Audrey S, Thai Basil, CA
James Lim, Watson's Counter, WA
Ben Curran, Watershed Pub & Kitchen, WA
Christopher Gadd, Nuance Chocolate, CO
Robert Brewer, Robert Brewer, AR
Rocio Meza, Rocio's Mexican Restaurant, OR
Carmel Spiro, Growler Guys, WA
Pete Turner, Illegal Pete's, CO
Caroline Herritt, MD
Elsie Heyrman, Klumpner Mandalay Restaurant, MD
Patricia Caple, Burger King, McDonald, Taco Bell, Kentucky Fried Chicken, MD
Angela Teixeira, Bleu Boheme, CA
Dan Jacobs Dandan, EsterEv, & Fool's Errand, WI
Don Mahaney, Scratch & Co, PA
Andrew Cini, Le Cavalier at the Green Room, DE
Charles Vogt, Le cavalier, NJ
Tyler Akin, Stock Restaurants / Hotel Du Pont, DE

Matthew Kern, Heirloom, DE
Rachael Thorn, Stock, PA
Patrick Omalley, Fitz and Starts, PA
Brad Hayward, Beco, NY
Bailey Swilley, Le Cavalier, NY
Katherine Button, Curate, NC
Mir Podheiser, Pumpkin, PA
Lily Zaballos, Brooklyn Server, NY
Matthew Pincus, Mi Cuba Cafe, DC
Michael Shemtov, Butcher & Bee, SC
James Mallios, Civetta Hospitality, NY
Andy Shallal, Busboys and Poets, DC
Stuart Barney, METL, CA
Wesley Andujar, Puerto Rico Latin Grill, AZ
Larry Feygin, Farming Hope, CA
Daniel Miller, Mamaleh's, WI
Ryan Lowe, Ore House, CO
Nathan Norris, Zuni Cafe, CA
Craig Jaques, Fete, HI
Robin Dumler, Pizza Hut, MD
Alice Pham, Red Lobster, MD
David Mott, East Dumpling House, MD
Roderick Ryon, Peppermill, MD
John Clark, Wherewithall, IL
Terri Evans, Windy City Ribs & Whiskey, IL
Brandon Payson, Jack's Pizza, NH
Jason Isabelle, Jack's Pizza, NH
Hailey Joyal, Jack's Pizza, NH
Stefne Ricci, Jack's Pizza, NH
Zecharya Shaaban, Jack's Pizza, NH
Abbie Rhoads, Parachute, IL
Nichole Cato, Mae's Que House, IL
Keeley Steele, Bluegrass LLC, WV
Gary Crunkleton, The Crunkleton, NC
Shannon Kimball, Bar Bruno, NY
Victor Chavez, Capital Grill, IL
Bertha Morales, Taco Veloz, IL
Denise Arnold, Dee's Delight Catering, IL
Latrice Wright, Pink Panini Soups & Salads, IL
Tracy Singleton, Birchwood Cafe, MN
Peter Ternes, Middle Brow Brewpub LLC, IL
Noelle DiPrizio, Chicago Distilling Company, IL
Eric Montagne, Locals Oyster Bar, NC
Jen Faigel, CommonWealth Kitchen, MA

