



Real Estate Development

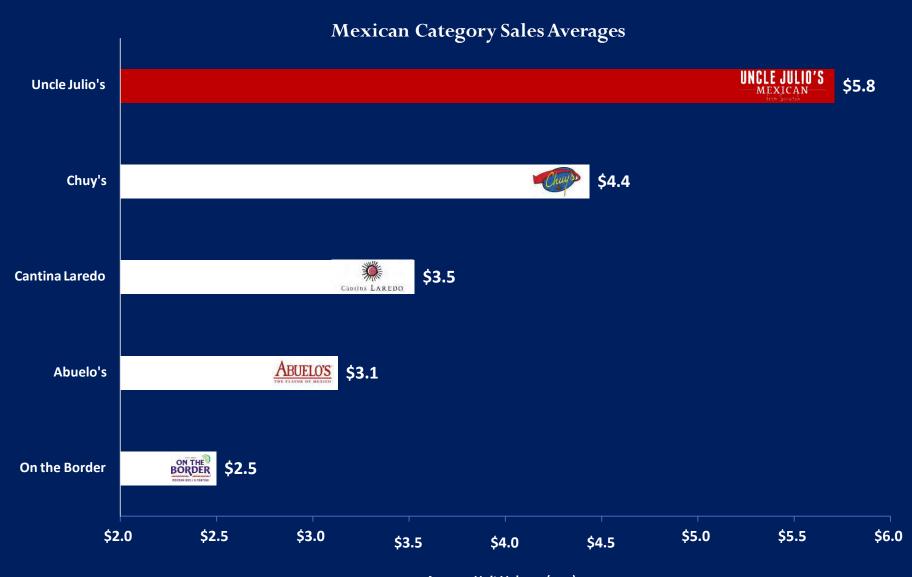


Authentic Mexican dining experience with an on-trend brand and broad consumer appeal in the growing polished casual Mexican space that resonates across a variety of occasions and demographics





Leading the Mexican Category



Average Unit Volume (mm)

Sources: NRN & Restaurant Business Online (pre-pandemic)

Current Footprint

Currently 41 restaurants in 12 states

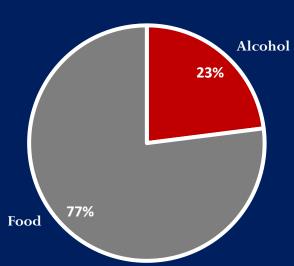
> 5 Additional by 2023



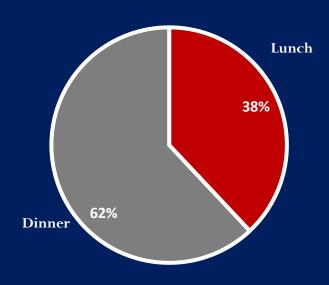


Consumers use Uncle Julio's in a variety of ways

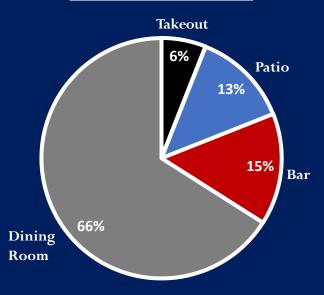




Dinner / Lunch Mix



Revenue Center Mix













Recipes made from Scratch with the freshest ingredients



World Famous Fajitas are the menu "gold star"

Leading Mexican concept offering an unmatched dining experience for nearly any occasion

Legendary Bar Program with the Signature Swirl













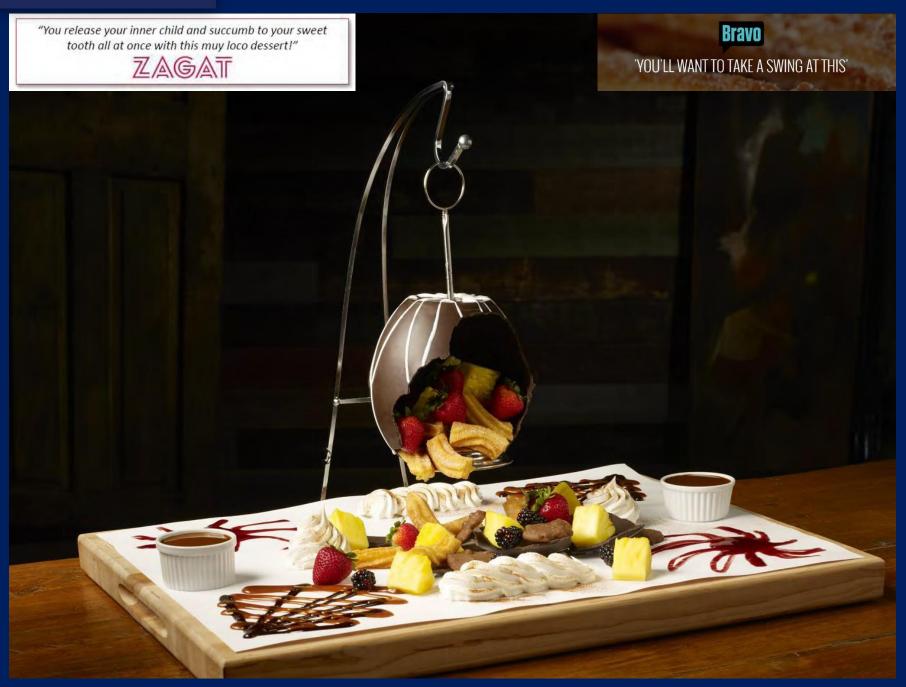








<u>Unique and Inventive Menu Offerings</u>









The Chocolate Piñata-Filled with home-made churros, fresh fruit and berries. Served with raspberry, chocolate & caramel sauces and house-made whipped cream.



Served in a Comfortable Upscale Restaurant Environment











Fresh from Sourcing to Serving

High-Quality Ingredients

Fresh produce, fresh chicken and fresh fish
Dairy from industry leading vendors
21 days aged outside skirt steak hand trimmed and marinated in house
Jumbo shrimp peeled, deveined and butterflied in house

Hand-Made Fresh in House

Over 25 sauces and soups made from scratch Batters for chicken and churros made in house Salsa roasted every morning Pork and chicken tamales handmade from scratch

Made FreshThroughout the Day

Tortilla chips fried in house Masa dough for tortillas made from scratch daily Hand squeezed fresh juice for margaritas Vegetable mixes and relishes prepared throughout the day

Made to Order

Proteins grilled to order over mesquite wood charcoal open flame Tableside guacamole and Chocolate Pinata made to order Desserts made from scratch and cooked to order Margaritas prepared and shaken to order





Nationwide



Hispanic Magazine 50 Best Hispanic Restaurants



Gourmet Magazine
Americas Top Table Winner
- Top for Family



The Golden Local NBC Dallas/Fort Worth



Fort Worth Magazine
Best Mexican Food and
Best Services



Dallas Observer Best Salsa, Readers Choice Best Mexican

Washington D.C.



D Magazine Best Margaritas

Texas



Texas Monthly
Top 75 Mexican Restaurants



Fort Worth Child Magazine Readers Poll Best for Families



WFAA A-List 1st Place Best Mexican



Texas

Best of Loudoun Mexican/Southwest Restaurant

Florida



Bethesda Magazine Best Mexican/Latin American Food

Chicago



Washington Post
50 Favorite Restaurants – 11
Years



Washington D.C.

Washington Magazine
Best Mexican/Latin American



Arlington Unwired
Best Mexican



Boca Raton Magazine Reader's Choice-Best Mexican Food



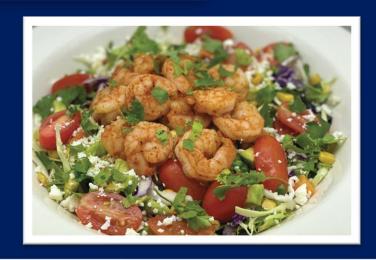
Chicago Scene Magazine Best of Chicago-Best Mexican

























- Intimate, Mexican Kitchen Design (7.500 +/- Sq. Ft.)
- ➤ Authentic, Warm Atmosphere with Modern Elements
- Unique Lighting
- Open Floorplan & Farmhouse Tables
- ➤ Inviting Bar & Patio

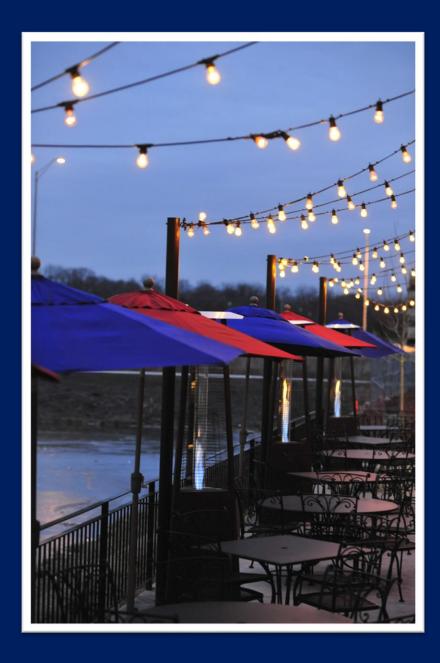












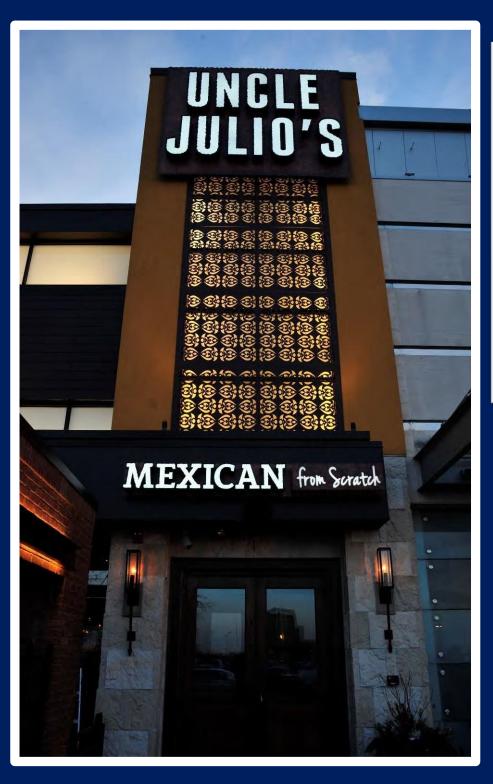
Uncle Julio's has several exterior designs and blends those designs to maintain a unique collection of restaurants













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