



PRESS KIT

Our Story:

“So we were driving around in our beat up 1988 Oldsmobile, looking for something to eat. But not just anything. We wanted a delicious All American meal - and without the side order of guilt.

After driving what seemed like 400 miles, EVOS was born.

We decided to create a place where family and friends could enjoy great tasting All American food made with healthier ingredients and cooked without the excess fat. A place where you could feel great about yourself and the world around you.

That place? We call it EVOS.”

Alkis Michael Dino



Our first EVOS, 1994

Passionate about making a difference. Since 1994:

There are a lot of food options out there. But none as unique as EVOS.

EVOS is delicious All American food. But without the guilt.

Because EVOS Airbakes™ instead of deep-frying. Sealing in flavor without the excess fat.

We select naturally raised beef, natural poultry, and wild caught Alaskan salmon because we know you'll taste the difference. And because it makes a difference.

We make our food with great ingredients, not cheap ingredients. Our Milkshakes? Organic milk and sugar. Simple, natural, delicious. Our Fruitshakes? Real fruit and fruit juices. Again, simple, natural, delicious.

It's not just great food we are committed to, but being great people too. By supporting our local communities, our farmers, and by being a leader in sustainability since 1994. Our packaging is made with recycled, bleach free paper. Our cups are biodegradable. Even our gift cards are made with recycled credit cards.

You can find all this goodness packed under a roof that has been made with sustainable building materials and running in part on renewable energy sources. And that is why we have been named one of the greenest restaurants in America.

Great tasting food while making a world of difference. It feels great!

Fresh Facts:

- Spelled EVOS (capitalized with no apostrophe)
Name derived from the word evolve ... EVOS® is 'fast casual evolved.'™
- Started by three good friends who were tired of feeling regret after eating their favorite American meal of burgers, fries and shakes.
- Dino Lambridis, Alkis Crassas, & Michael Jeffers amassed over 40 credit cards and \$150,000 of debt, to open their first store in 1994.



- Not a health food or vegetarian restaurant – just a restaurant that appreciates All American favorites made with respectable ingredients in a respectable atmosphere at a respectable price.
- NO dirty oil deep-fryers used. Instead, EVOS Airbakes™.
- Sustainable business practices since its inception in 1994- EVOS believes business can be about people, planet, and profits. Named “Greenest burger Chain in America” and voted in top 3 most sustainable companies in foodservice industry.
- All American favorites healthfully recreated:
 1. EVOS Original Steakburger made with naturally raised grass fed beef, hormone/antibiotic-free.
 2. Grilled Beef Hot Dog, made with naturally raised and all natural beef, hormone/antibiotic/nitrate-free, yellow mustard and organic ketchup. Three new varieties now available: Chili Dog (low-fat veggie chili with beans, natural aged cheddar, Monterey Dog (fresh avocado, tomato, onion, spicy chipotle mayo) and Good Bad Dog (natural bacon, aged cheddar, sweet tangy bbq). All served on our own organic bun.
 3. EVOS Wild Alaskan Salmon burger made with wild, not farm raised salmon. Rich in omega-3’s, and served with freshly chopped dill spread on our own organic bun.
 4. EVOS Wraps are made with natural meats and organic field greens wrapped in an organic wheat or spinach wrap. The new Bacon Chicken Caesar Wrap features an all natural chicken breast, natural bacon, organic field greens and leaf lettuce, tomato, shaved aged parmesan, 5-star Caesar dressing inside an organic wheat wrap.
 5. EVOS Famous Airfries™, the original since 1994, never deep-fried, half the fat as regular fries yet maintaining 100% full flavor.



End World Grease.

EVOS Airbakes™ instead of deep-frying. Sealing in flavor without the excess fat.

6. EVOS Homemade Organic Milkshakes, made with only certified organic milk and sugar EVOS Real Fruitshakes, made with real live fresh fruit and all natural juices.
 7. EVOS Original Championburger, our signature meatless burger, cholesterol-free. A vegan, lower fat, option is also available.
 8. Airbaked™ Chicken Strips, 100% breast meat, hormone-free, half the fat of regular strips.
 9. The Veggie Garden Grill is a savory veggie burger, leaf lettuce, tomato, fresh Hass avocado, light creamy pepper ranch.
 10. Spicy Thai Chicken™ with natural chicken and organic greens, aka 'The Crack Wrap' due to its high addiction rate.
 11. EVOS Hand Tossed Salads, made with organic greens, nutrient rich green leaf lettuce (versus romaine and iceberg) and the freshest fruits, vegetables and nuts. They are hand tossed with dressing to order, and made with fresh locally grown produce whenever available.
 12. EVOS Original Ketchup Karma™ bar, serving naturally infused flavored ketchups since 1994.
 13. Organic & Free Trade Iced Teas and Sodas
 14. Fruit Cups, made with seasonal and local ingredients including fresh cut strawberries. Simple, natural and delicious.
- EVOS 100% Taste Guarantee. Like its food, EVOS' guarantee is simple. If you don't like it, they will make you something else, or your money back. No ifs, ands, or buts about it.



Earth Day. Every Day:

EVOS has made a commitment to clean renewable energy. It offsets 1/3 of its stores energy usage with renewable wind energy. Each store alone has the environmental impact of taking 8 cars off the road or planting 32 acres of trees every year.

In addition: EVOS purchases Energy Star qualified commercial equipment; uses Compact Fluorescent Lighting (CFL) which produce up to 75% less energy and heat; and automatic light switches which turn off when not being used.

Sustainable materials are utilized in the building of EVOS stores. Examples include: Environmentally friendly zero VOC paints and adhesives; recycled wood panels made of pressed sorghum plant stalks; eco-friendly flooring and building materials.

EVOS cooks with 100% pure air vs. oils. No dirty grease for you. No wasting energy, recycling it.

Guest materials are printed on recycled paper with vegetable based inks vs. petroleum based inks, and 100% recycled plastic gift cards made of old credit cards.

Biodegradable plastic cups and bags made of vegetables vs. petroleum; and kitchens that recycle cardboard content.

EVOS supports sustainable family farming by using Certified Organic ingredients whenever possible and purchases Fair Trade Certified products, which guarantee a better deal for third world producers.

And, everyone tries not to take things too seriously. Including ourselves!

Find out more at evos.com/environment



What they're saying:

"I am not relegated to eating a sub/sandwich or salad anymore when I am thinking about eating lower fat and healthy." - Guest

"Happy to know my dollar vote goes towards a restaurant that's contributing to the well being of society, the environment, and its employees." -Guest

"Thanks for respecting my intelligence without the need to overemphasize a point of view or to be preachy about eating healthier or being green!" -Guest

"An earth-friendly attitude and greater good conscience" – QSR Online

"..created "Healthy Kids Lunches" program... baked instead of fried and no nitrates, hormones or antibiotics..." – Tampa Tribune



"A quick food place that didn't make you feel sick after you ate."



"Eat good while eating fast!"



"Eating healthy isn't easy...but we've found an alternative for you."

Questions & Answers:

Q: Are you considered a 'health food' restaurant/cafe?

A: "EVOS' menu is not like what you would find at health food cafes. EVOS offers traditional All American food, but with 50-70% less fat, and with healthier/sustainable ingredients. Yup, it looks and tastes just like a regular fare except it's made with healthier ingredients and unique recipes to bring out the taste and keep out the extra fat and regret. But it doesn't just stop at better ingredients-we go even further by using special Airbaking™ ovens to cook our meats and Airfries™."

Q: How is your food 'healthier' if you still have fat in your food?

A: "Well, we think a balanced approach to eating healthier works best. Besides, your body needs a healthy amount of fat, and can certainly do without many of the ingredients typically found in 'fat free' foods. We strive to provide an array of items to fit every body. For example, someone that works out intensely may want a meal with higher amount of calories/fat than someone on a very strict diet. As for the word 'healthy/healthier', it is based on many things and not just fat grams or even sodium content. It includes: higher quality; natural; organic; minimally processed; and reduced or zero saturated fat and

cholesterol. Again, there are many factors that determine whether something is healthier. We provide the options that fit for each person's dietary needs."

Q: How is your beef different than everyone else's?

A: "Our beef is raised by family farmers, free of added hormones, antibiotics & nitrates. And, it's raised humanely primarily on green grass, with some grain finish. It's also the safest beef money can buy because it is 'source verified'. This means that there is tracking system in place, from birth to the moment it reaches our restaurant. This process ensures that our family farm beef is never contaminated with other random meat from other sources. These strict requirements are verified by independent third party audits."

Q: Why don't you recycle everything in your stores?

A: "Having liquids and food in containers creates unsanitary conditions for our restaurants. Due to these reasons, we have simply focused our energy towards more effective long term initiatives that make a bigger impact, and have gained us national recognition for our sustainable business practices. Some of those include: purchasing biodegradable cups and bags, purchasing renewable wind energy; using recycled gift cards, paper and printing with vegetable based inks; purchasing energy saving and sustainable materials for our stores, and buying Certified Organic and Fair Trade whenever possible."

Q: Why can't we call in our orders in advance and pick them up?

A: "Our operations are set up just like other fast food kitchens. Unfortunately, burgers, fries and shakes don't do well under a heat lamp, so we only make them fresh. Fortunately, we are really fast and will get your food out in minutes. If you're having a party or office luncheon, please order in advance from our Catering Menu."

Locations:

Visit our website for up to date locations

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