



larkburger®

**For Immediate Release
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**LARKBURGER, A QUICK-GOURMET BURGER EATERY, EXPANDS TO
DENVER**

- Larkburger Opening Third Location Late February 2010 in Denver Tech Center

Edwards, Colo.— Larkburger, a Vail Valley based quick-gourmet burger establishment, will soon tempt Denverites' taste buds with its delicious burgers at a new location in the Denver Tech Center (DTC). This will be Larkburger's second Front Range expansion in a one-year period and its third restaurant in Colorado. The new location is set to open its doors in late February 2010 in the Denver Tech Center at 8000 East Belleview Avenue, Suite B45.

Having opened a second Larkburger location in Boulder March of 2009, the restaurant's success surpassed all predictions and Larkburger quickly began to prepare development of another Front Range eatery.

"Sales at our Boulder location quickly exceeded our best expectations," says Larkburger President Adam Baker. "We're grateful to have such a supportive community in Boulder and are thrilled to open another Front Range store. We hope Denver embraces Larkburger and we can offer something the city craves."

According to Baker, the DTC was selected as Larkburger's first Denver location due to the area's sizeable business population and close proximity to residential neighborhoods. Baker also suggests that DTC is currently under-served and hopes businesses and residents are excited for the new dining addition to the area.

"Larkburger is ecstatic to have built such a strong Colorado-base and is very fortunate to be able to continue its regional expansion so quickly," asserts Baker. "Following Larkburger's DTC opening, we will begin building a Fort Collins, Colorado Larkburger with plans to open in summer 2010."

About Larkburger

Larkburger's short-menu includes its Cattlemen's Select 100% Black Angus beef Larkburger, turkey burger, tuna burger and portabella mushroom burger, fresh salads with house-made dressings, Breyers® chocolate and vanilla shakes, and the ever-popular truffle and parmesan hand-cut fries. Competitively priced, a meal at Larkburger, including a burger, a beverage and fries costs less than \$10.

"At Larkburger we make the best burger we possibly can," says Baker. "We're committed to serving a superior burger, made fresh, fast and affordable, with all natural ingredients. By focusing our efforts, we are able to offer a small menu of superb choices. We're doing one thing, and doing it right."

Keeping it Natural

Larkburger is dedicated to *Keeping it Natural*, minimizing its environmental impact while offering a unique dining experience. Driven by an eco-friendly philosophy and health-consciousness, Larkburger's restaurant, menu and daily operations are designed around an all-natural experience. Larkburger uses all-natural ingredients, including fresh baked buns from Aspen Baking, Cattlemen's Select 100% Black Angus beef, house-made sauces, heartland soybeans and Breyers® natural ice cream.

Larkburger uses compostable cups, containers, utensils and paper packaging. It also reuses its canola oil for automotive fuel and was designed with efficiency-rated commercial appliances as well as reclaimed Monterey Cypress timber to minimize its environmental footprint. As the restaurant grows, Larkburger is committed to improving its eco-friendly practices by continuing its stewardship of all-natural ingredients, building responsibly, using sustainable, recyclable and renewable materials and decreasing waste.

Larkburger offsets all of its electric energy with wind power through wind power broker Renewable Choice Energy Inc. of Boulder, Colo., which "connects wind power producers with wind power consumers," according to the company.

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Media Contact:

Natalie Fandrey, PR Manager
(970) 476-6797 x108; Natalie@gohighline.com
Website: www.larkburger.com
Twitter: www.twitter.com/larkburger