



beansprouts®

a hip & healthy café chain serving family destinations

ABOUT BEAN SPROUTS



Founded in 2007, Bean Sprouts is an award-winning hip and healthy café chain that serves family destinations.

Named as one of the “Top 100 Movers & Shakers” in the restaurant industry, Bean Sprouts is a fast casual concept that operates in zoos, science centers, cultural attractions, children’s museums and amusement parks, and is in front of more than 10 million annual visitors.

Our PhilosoPEA is to “Spark children’s appetites with yummy and good-for-you food; and delight grown-ups with a happier mealtime!”

Though Bean Sprouts offers a well-rounded menu for grown-ups, we are especially known for *Imaginibbles*™—the name of our award-winning kids’ menu. Complete with a lower kids’ counter, Bean Sprouts engages children at their level, encouraging them to try new tastes.

Bean Sprouts also accommodates most allergy and dietary needs, making it a trusted source for families.

Bean Sprouts is one of the only restaurant chains in the country exclusively founded by women, and the co-founders have been to the White House to share ideas of how to make wholesome kids’ food more appealing in the food industry.

KEY MILESTONES



2007
Bean Sprouts opens
first café
Madison, WI



2013
Bean Sprouts
evolves business
model to solely serve
family destinations



2017
Bean Sprouts
plants first zoo
location



2018
Bean Sprouts
launches second
cookbook



2020
Bean Sprouts to
open 25th location

2010
Bean Sprouts in national
spotlight with launch of
first cookbook



2016
Bean Sprouts
opens first
licensed café



2018
Bean Sprouts opens in
first national natural
landmark
Garden of the Gods, CO



2019
Newest Bean Sprouts
opening puts audience at
more than 10 million
annual visitors



LOCATIONS



Bean Sprouts currently plants cafés inside of family destinations nationwide, and are looking to expand with the right partners.

Today we have **15 cafés** in **7 states** and are in front of more than **10 million** annual visitors.

Arizona Science Center, AZ

Bay Area Discovery Museum, CA

Center of Science & Industry, OH

Cincinnati Museum Center, OH

Discovery Cube LA, CA

Discovery Cube Orange County, CA

DuPage Children's Museum, IL

Dutch Wonderland, PA

Garden of the Gods Visitor Center, CO

JCC San Francisco, CA

Kennywood, Park PA

Kidspace Children's Museum, CA

Milwaukee County Zoo, WI

New Children's Museum, CA

Pittsburgh Zoo, PA

Santa Ana Zoo, CA

BEST
Food Allergy
Innovation

BY ALLERTRAIN

AWARDED NAT'L RESTAURANT ASSOCIATION'S
BEST
Kids' Meal
in the U.S.

Top 100
Mover &
Shaker

FOR HIP & HEALTHY MENU

PRODUCT RANGE AND OFFERINGS

Bean Sprouts uses clean ingredients:

- No artificial colors
- No artificial flavors
- No artificial preservatives
- No antibiotics
- Allergy-friendly (incl. nut-free kitchen)

Our *Imaginibbles*™ menu is the shining star of our cafés, and what sets us apart in the industry.

Bean Sprouts brings innovation and playfulness to wholesome foods for youngsters. Studies show that creative styling and fun names make kids 30 percent more likely to try something new.



PRODUCT RANGE AND OFFERINGS

SANDWICHES

Served with side of organic greens. Sub gluten-free bread 

COLD

Tuna Dillight

Or try as a melt!

Dill Tuna Salad + Cucumbers +
Tomatoes + Organic Greens

Hum Diggity

Avocado Hummus Spread +
Fresh Veggies + Dollop of
Lemony Dill Yogurt

The Great Turkado

Turkey + Avocado + Tomatoes +
Organic Arugula + Smoked
Paprika Honey Aioli



HOT

Chicken Pesto Chango

Chicken + Melty Mozzarella +
Sun-Dried & Fresh Tomatoes +
Nut-Free Pesto + Balsamic
Vinaigrette on Ciabatta

Mona Cheesa

Melty Mozzarella & Feta +
Spinach + Artichoke + Pesto

Meat & Greet

Turkey + Pepperoni + Balsamic
Onions + Mozzarella + Olives +
Dijon Mustard on Ciabatta

Chickadilla

BBQ Chicken Quesadilla with
Mozzarella + Cheddar +
Red Onions

 GLUTEN-FREE

SOUPS & SALADS

Organic Soup

BBQ Chicken Salad

Organic Greens + BBQ Chicken + Red Peppers + Balsamic
Onions + Mozzarella + Carrots + Ranch Dressing

Mediterrane-Yum

Organic Greens + Red Peppers + Artichokes + Cucumbers +
Chickpeas + Olives + Red Onions + Feta

Add: ● Grilled chicken ● Avocado ● Tuna salad

PIZZA

Sub cauliflower crust 

Cheese

Pepperoni

Mediterranean Pesto

Artichokes + Olives + Pesto +
Feta + Mozzarella

Roasted Veggie

Three Cheese

Mozzarella + Feta + Ricotta



Add:
Grilled chicken
Pepperoni
Side of organic ranch

 GLUTEN-FREE

PRODUCT RANGE AND OFFERINGS

SNACKS & TREATS

Pancake Puffadoodles with Dippers

Organic Jam
Chocolate
Sunbutter & Chocolate



GF Fruit 66
Fruit + Honey
Ricotta Dip



GF Googly
Fruit Cup



GF Veggie Tots



Pea-Moji
Cookies



Ice Cream
Sandwich



GF Frozen Fruit
Pops



GF GLUTEN-FREE

DRINKS

HOT OR ICED We use organic fair trade beans!

Americano
Hot Cocoa
Organic Tea
Organic Coffee
Café Au Lait
Latte
Vanilla Latte
Toffee Latte

Caramel Latte
Caramel Brûlée Latte
Mocha
Chai
Vanilla Chai
Cappuccino
Espresso

Extra shot • Extra pump
Sub organic soy milk or oat milk



SMOOTHIES

Flamango
Mango + Pineapple
Pink Patootie
Strawberry + Banana



HOMEMADE ADES

Classic Lemonade
Raspberry Lemonade
Hibiscus Lemonade
White Peach Lemonade

PRODUCT RANGE AND OFFERINGS

Birthday parties
Camp meals
Field trip lunches
Board meetings
Special events



HOW WE HELP

“The Bean Team gets who we are, and they fit right into our culture. Our guests do not even know that they are a separate company, which we like!” ~ Mike McGee, CFO, California Academy of Sciences (Former CFO, Discovery Cube)



True partnership

- Understand the multiple audiences you serve and your seasonality
- Enhance exhibit opening/special events with food component
- Discount for members and staff
- Opportunities for cross-marketing and promotions

Improve existing service

- Quick delivery times of 4-6 minutes for freshly-prepared dishes
- Comprehensive training program resulting in record low turnover levels in food service industry
- Mystery shopper program conducted by third-party
- Regular food and workplace safety audits
- Master allergy trainer on Food & Beverage team

HOW WE HELP

“Kiddspace is proud to launch this new partnership with a café onsite that aligns with our value of healthy living and playful, family experiences,” ~ Michael Shanklin, Kiddspace Chief Executive Officer



Solid income stream

- Bean Sprouts typically DOUBLES capture rates and revenues of previous food service operations (outsourced and in-house)
- Revenue-share model allows you to profit from proven concept
- Range of price points (<\$2 – \$10) makes wholesome offering accessible to all audiences
- Regular and transparent reporting

Design and construction

- Work with your footprint to maximize amenity and customer flow
- Assist in planning and design process
- Attend construction and design meetings on bigger scope projects (i.e. expansion) for seamless execution.

MARKETING PARTNERSHIP

Bean Sprouts' national accolades and awards trickle down to make a nice splash in the local markets and at the family destinations Bean Sprouts serves. Our relationship with local media and leading parenting and travel bloggers can garner lots of positive attention for our host partners.



BEST KIDS' MEAL IN THE U.S.
National Restaurant Association

BEST WELLNESS CONCEPT
Food Management magazine

BEST ALLERGY INNOVATION
AllerTrain

TOP 100 MOVERS & SHAKERS
Fast Casual

HALO AWARD MENU INNOVATION
QSR and FSR magazines

TOP 25 RESTAURANT EXECUTIVES
Fast Casual

MOST INSPIRING COMPANIES OF '18
Inc.

CORPORATE AND SOCIAL RESPONSIBILITY

Bean Sprouts' **HIPP** core values provide the foundation for sustainable practices, and the wellbeing of our team and communities.

HEALTH
INNOVATION
POSITIVITY
PLAYFULNESS



Sustainable practices

Compostable/biodegradable/
recyclable packaging and utensils

Paper straws

Recycles and composts where host
partners are set up to do so

No Food Packaging Chemicals

Sources locally whenever possible

Uses suppliers who have sustainable,
ethical, and low-impact practices

Health and wellness

Health and dental care *benefits* for all
full-time employees

Partial reimbursement for all full and
part-time employees:

- Classes (college or continuing education)
- Gym membership
- Race entry fee (i.e. marathon)
- Family outings to attractions

Commitment to communities

With each *Bean Sprouts Kitchen* cookbook
sold, we donate enough to feed five
children through No Kid Hungry

Spokespeople for National Junior League
and Kids in the Kitchen campaign

Ambassadors and content contributors for
Girl Scouts of America

Ongoing donations of time, food, and
other resources to our non-profit partners



BEAN OUR GUEST AND VISIT
BEANSPROUTS.COM

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