



RESTAURANT

A great dining experience isn't just about taste buds. It's also about the space.

Quick serve to fine dining, restaurants must distinguish themselves and create memorable experiences that will turn customers into fans. The right mechanical, electrical and plumbing (MEP) design can make it happen. Paired with creative architecture, it can produce a unique environment and an establishment that runs well.

For over 30 years, **Dialectic** has created MEP designs that enhance a restaurant experience. We're focused on aesthetics, scale, location, comfort and sustainability of spaces. Our designers create sustainable plans that make low energy and water usage a high priority. We also understand the importance of managing operation costs. These goals are top of mind whether we're creating energy-efficient prototypes or continuing green efforts by implementing new technology.

Dialectic is the go-to source for prototypes and standards development and maintenance. Our engineers create designs to fit a variety of situations and needs:

- Standard pad-site plan drawings for freestanding buildings
- Kits of parts complete with details
- Schedules and applications for various systems and conditions for existing buildings

Restaurateurs look to us for expert MEP engineering design, no matter the building or type of restaurant space.

PARTNERS

&pizza	Chuck E. Cheese	Jack In the Box
Applebee's	Chuy's	Joe & The Juice
Baja Fresh	City Works	Joe's Crab Shack
Baskin-Robbins	Cooper's Hawk	KFC
Benihana	Cosi's	Lone Star Steakhouse
Black Angus Steakhouse	Del Frisco's	Krispy Kreme
Bonefish Grill	Dutch Bros	Maggie Moo's
Boston Chicken	Eddie V's Prime Seafood	Marco's Pizza
Briazz	Einstein Bros. Bagels	Marlow's Tavern
BurgerIM	Five Guys	McDonald's
Burger King	Fogo de Chao	Moe's Grill & Bar
Cantina Laredo	Gringo's	Morton's The Steakhouse
The Capital Grille	Haagen-Dazs	Mrs. Fields
The Capital Burger	Houlihan's	
CAVA	Houston's	
Chick-fil-A	Huey Magoo's	
Chili's	IHOP	



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ENGINEERING