

Designing a restaurant comes with its own set of challenges. We never bite off more than we can chew. The fact of the matter is, restaurants are Larson Binkley's cup of tea.

We know you need a building that's functional and easy to operate and maintain, without a higher initial investment. We also know that customer experience must be positive in order to get repeat business.

Through the years, we've obtained experience with just about every kitchen ventilation system there is, working with equipment manufacturers to research and develop new ventilation products that exceed current industry standards and code compliance.

Larson Binkley is your answer to increasing customer comfort and reducing maintenance and energy costs without compromising the bottom line. Here, you'll find us setting the standard for restaurant ventilation performance.

We not only understand the mechanical, engineering and plumbing aspects, but we also understand budgets, time constraints, permits and codes. Timely turnaround on code comments is a promise.

With Larson Binkley, the proof is in the pudding. Take, for instance, our change-order percentage. Time and time again, it's consistently low. Low, as in less than 1/2 of 1% of the MEP construction cost. That's well below the industry standard. That comes from extensive experience and comprehensive quality control.

Sustainability

Doing green design may be popular now, but we've been doing it for more than 20 years. Why? Because conserving resources has always been important. In fact, we were instrumental in helping produce one of the

very first LEED® Retail Volume Certification Programs.

Sustainability is just common sense. For us, it means helping our clients choose long-term solutions that save money and resources, such as:

- Improving lighting efficiency with strategies that exceed energy codes, maximize flexibility and keep budgets in line.
- Designing higher performance HVAC system solutions that have improved air quality and green refrigerant alternatives.
- Specifying plumbing fixtures that consume less water and water heaters that reduce standby losses.

Our staff of LEED® Accredited Professionals can provide in-depth knowledge of LEED® rating systems, expertise on USGBC policies and procedures; experience with other programs such as EAct and Energy Star, and their correlation with LEED® certification and have numerous projects certified to various levels.

Prototype Development and Maintenance

Larson Binkley is no novice when it comes to prototypes. Many retailers across the country have come to us for this kind of engineering, no matter what form they're seeking. We can create from standard pad site plan drawing sets for freestanding buildings, to kits of parts, both complete with details, schedules and applications for various systems and conditions for existing buildings.

Our standard service includes the maintenance of drawing standards and details, such as some automation of CAD documents, which are produced in AutoCAD® and Revit®.



Select Clients

- Applebee's
- Bandera's Bar & Grill
- Ben & Jerry's Ice Cream
- Black Angus
- Blimpie's
- Boston Market
- Bojangles
- Bristol's Bar & Grill
- Canyon Café
- Capital Grille
- Champ's Bar & Grill
- Chick Fil-a
- Chili's
- Chipotle
- COSI's
- Dairy Queen
- Del Frisco
- Domino's Pizza
- Great American Bagel
- Haagen Daz Ice Cream
- Heavenly Hearth Bakery
- Houlihan's
- Houston's
- IHOP
- J. Gilbert's Wood Fired Steaks
- Jack in the Box
- Joe's Crab Shack
- Kentucky Fried Chicken
- Krispy Kreme
- Landry's Seafood
- Lonestar Steakhouse
- Long John Silver's
- Luby's Cafeteria's
- Maggie Moo's
- Moe's Grill & Bar
- Morton's Steak House
- Mrs. Fields Cookies
- Nathan's Famous
- NBA Cafe
- Noodles & Co.
- Old Chicago
- P.F. Chang's
- Panda Express
- Pizza Hut
- Ponderosa
- Quiznos
- Rain Forest Cafe
- Red Robin
- Rockbottom Brewery
- Schlotzsky's
- Spaghetti Warehouse
- Starbuck's
- Subway
- Sullivan's
- Taco Bell
- Taco Cabana
- TGI Friday's
- Tony Romas
- Uptown Café
- Wendy's