



## **Chipotle Mexican Grill offering \$5 burritos today to benefit Brentwood High PTO**

Chipotle Mexican Grill, the national restaurant chain known for serving Food With Integrity, will open the doors to its new Brentwood restaurant located at 269 Franklin Road, for the first time on Tuesday, Sept. 28.

To celebrate, today, Sept. 27, Chipotle will donate 100 percent of proceeds from guests who purchase a burrito for \$5, to the Brentwood High School PTO. The fundraising event will be open to the public and will take place from 5-8 p.m. The new restaurant will be the area's third Chipotle and is located near the intersection of Franklin Road and Williamsburg Road.

Nashville's new Chipotle holds true to the company's Food With Integrity commitment to serve higher quality ingredients that are naturally, sustainably raised or locally produced. The restaurant will feature the company's signature menu items which include burritos, tacos, bowls (a burrito without the tortilla) and salads. Guests can choose from naturally raised pork, chicken or beef, or the restaurant's vegetarian option, which comes with Chipotle's famous black beans, and homemade guacamole made with ripe Haas avocados. Freshly steamed rice with a hint of cilantro and fresh squeezed lime juice add even more flavor, but to top it off, guests can further customize their meals by adding any of the mild, medium or hot salsas, hormone-free sour cream and freshly grated cheese, and crisp romaine lettuce chopped fresh daily.

Featured on Oprah and ABC News' Nightline, Chipotle's Food With Integrity philosophy means simple ingredients are used in creative ways to elevate ordinary into extraordinary. As the nation's first restaurant company to commit to local and organically grown produce, Chipotle has already served about 5 million pounds of locally grown produce, and in the U.S. Chipotle sells more naturally raised meat than any other restaurant and will purchase 75 million pounds of naturally raised meats this year alone. A full 40 percent of the black and pinto beans that Chipotle uses are organically grown, a percentage that will increase as Chipotle finds more farmers who grow high quality organic beans.

"We are changing the way the world thinks about and eats fast food," said Chipotle Founder, Chairman and co-CEO Steve Ells. "For too long, great food has really only been available at the best restaurants and high-end specialty food markets, but we think it's time to end the notion that great food is only for elite customers. It's a new perspective on eating in America."

Chipotle's Food With Integrity philosophy inspired not only the sustainable food the company serves, but also has it evaluating its environmental footprint. As part of the company's green initiative, the new Brentwood restaurant features sustainable architecture such as recycled drywall, low VOC (volatile organic compounds) paints and energy efficient appliances. Burritos, tacos and salads are also served using bowls made from recycled newsprint and unbleached tray liners and napkins, and cups are made from post consumer waste.

Chipotle opened its first new restaurant in 1993 and currently operates more than 1,000 restaurants. For more information, visit [Chipotle.com](http://Chipotle.com).