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Contact: info@conejococina.com

## Big Kitchen Hospitality to Open Mexican Restaurant at Patterson and Libbie

Richmond, Virginia -- Big Kitchen Hospitality, a Richmond based restaurant group which owns and operates Tazza Kitchen, announces plans for a casual Mexican restaurant at the Westhampton Commons development at the corner of Patterson and Libbie Avenues.

"We are thrilled to be partnering with Mexican Chef and cookbook author, Danny Mena, who has become an integral part of our menu and concept development," said partner Susan Davenport. "He has a wealth of knowledge about Mexican cuisine and Mezcal – both from his upbringing in Mexico City and his work on his cookbook, *Made in Mexico*. He has owned and operated several Mexican restaurants in New York but was ready for a change and has moved his family to Richmond to join us on the project. As a Virginia Tech graduate, Virginia is familiar ground. The pieces just fell into place."

Conejo (pronounced Koh-nay-ho) will feature an lunch/dinner menu of fresh drinks, a curated list of mezcals and tequilas, house-made masa, rotisserie meats, tacos, unique salads and vegetarian options, and a variety of classic Mexican antojitos.

"In addition to being Spanish for rabbit, Conejo is one of the varieties of Mexican heirloom corn we plan to use for our masa. And according to the Aztec myth of the 400 Conejos, divine rabbits are the gods of agave spirits. So, the word Conejo represents elements of this restaurant that are important to us. I am very excited to be here in Richmond and be a part of this team," said Mena.

The 4,474 square foot full-service restaurant will seat 120 inside and 50 on the partially covered patio. A separate entrance will provide easy access for take-out orders. The targeted opening date is around yearend. Big Kitchen Hospitality Partners include John Davenport, Susan Davenport and Jeff Grant. The company has engaged 510 Architects as the architect and Whiting Turner as the general contractor. To sign up for updates on our progress visit conejococina.com.

