



NEWS RELEASE

Burger Republic Caters to Canines

Patios in all four Nashville-area locations now open to dog lovers

Nashville, Tenn., July 2, 2018 – [Burger Republic](#), an original and “fiercely independent” local concept specializing in gourmet burgers, American craft beers and hand-spun milkshakes, has received permits for each of its four area locations to allow pooches on its patios.

Servers will offer canine customers bowls of water and complimentary doggy treats.

“Requests to make our patios dog-friendly have increased tremendously over the past few years,” said Drew Jackman, who partnered with another industry veteran, Jeff Warne, to create Burger Republic. “It makes sense to cater to the canine-loving crowd and give them a reason to ‘sit and stay’ with us. Even Instagram-famous Doug the Pug wandered by recently to check out our patio in the Gulch, so it’s officially broken in.”

About Burger Republic

Burger Republic was created to provide the best-tasting burgers and beverages at an affordable price. To make the perfect burger, Burger Republic starts with 100-percent fresh Certified Angus Beef that is hand-formed into a patty and cooked-to-order on a flat-top grill to sear in the juicy flavor. The beef is ground using a combination of cuts: brisket, chuck and short rib. Local and regional products play a key role in the line-up, such as Benton’s bacon and Charpier’s brioche buns.

For non-beef eaters, other sandwich possibilities include an all-natural ground turkey burger, an Ahi Tuna burger, all-natural chicken breast fillet, and a savory vegetarian patty made in-house with red beans. Burgers and sandwiches are paired with a hearty side. Selections include crisp “tator tots,” French fries, homemade chips, and creamy mac and cheese topped with Benton’s bacon. Lighter options include mixed salad greens and vegetable of the day. Several entrée salads round out the menu.

Beverages receive special treatment at Burger Republic, which offers 30 rotating craft beers on tap from America’s best brewers as well as 25+ milkshakes – from ice cream made in-house and handspun in both spiked and non-alcoholic concoctions.

The first Burger Republic opened May 23, 2012 in the Lenox Village Town Center development, off Nolensville Road in southern Davidson County. The second location opened Jan. 23, 2014 in the Pine Street Flats building in the Gulch area of downtown Nashville. A third opened Jan. 12, 2017 at the Providence Station complex in Mt. Juliet. The fourth location opened Oct. 7, 2017 at the Fountains at Gateway complex on Medical Center Parkway in Murfreesboro.

Since the first Burger Republic opened six years ago, it has consistently been recognized in the best burger categories by readers of *The Tennessean*, *Nashville Scene*, and *Nashville Lifestyles*. Recent accolades came via MSN: <https://www.msn.com/en-us/foodanddrink/restaurantsandnews/the-50-best-burgers-in-america-by-state/ss-BBBd31R?ocid=spartanntp&fullscreen=true#image=42>.

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To learn more about Burger Republic, visit www.burgerrepublic.com

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