



A vision for the future of FSD

Our vision for these spaces is to create two distinct but complementary hospitality experiences that serve different passenger needs while operating together as one efficient food and beverage platform.

Area #1 would serve as the primary restaurant and bar operation.

With approximately 86 seats, including 12 bar seats and 74 traditional dining seats, this space would be designed to accommodate the widest range of passenger needs. The restaurant would offer a full menu with host seating and traditional table service for guests who have the time to sit down and enjoy a meal.

At the same time, we recognize that airport passengers do not always have the luxury of time. For that reason, the concept would incorporate a significant quick-service component directly into the restaurant. Guests would be able to walk up or order ahead from a streamlined menu featuring the operation's best-selling items, with a goal of producing those meals fresh from the grill in four minutes or less. A fresh condiment and salsa-style station would further allow guests to customize their meal without slowing down service.

We would also like to incorporate a secure, heated pickup system similar to the heated pickup cases being used successfully in other high-volume restaurant environments. This would create an easy and intuitive pickup experience for passengers ordering ahead while helping us maintain food quality and temperature.

The full-service bar would remain an important component of Area #1, but it would be intentionally positioned so that it does not dominate the overall restaurant experience. Guests who want to dine at the bar would be able to self-seat, while the broader concept remains focused on food, service, convenience, and accessibility.

An additional opportunity we would like to explore with the Airport is the ability to offer select alcoholic beverages, particularly margaritas and draft beer, for consumption within approved areas of the post-security concourse. This could potentially be accomplished through a stadium-style licensing structure, utilizing highly visible and clearly marked cups and limiting consumption to specifically designated areas. Sky Dine would be willing to work alongside the Airport and appropriate regulatory agencies to determine whether the current license accommodates this model or whether an expanded license would be required. Similar approaches have recently been implemented at other airports, including Fargo.





The concept itself remains flexible at this stage. Working names such as Tacos and Tequilas, Beef n Bourbon, or Foss Fields Grill illustrate the range of concepts that could successfully operate within the proposed footprint. The immediate priority is not selecting the final name or brand. It is creating the right infrastructure and layout so the Airport maintains flexibility as the final concept is developed.

Area #2 would provide a very different experience.

We envision this space as a grand bar and patio concept with approximately 45 to 60 seats, depending upon the final design. The bar would accommodate approximately 15 to 17 guests, with another 30 to 43 seats available at tables.

Where Area #1 is designed around flexibility, throughput, and convenience, Area #2 would be intentionally more elevated. The space would feature upscale finishes, a strong architectural presence, and a beverage program focused on premium wines, signature cocktails, and high-quality bar service.

Guests would be able to self-seat and order from a full-service menu, with several signature items available exclusively within this space. Importantly, both concepts would be supported by a common kitchen. This allows us to create two distinct guest experiences without unnecessarily duplicating expensive back-of-house infrastructure, equipment, or staffing.

The patio would become an extension of the passenger environment rather than simply additional restaurant seating. Our vision is for it to remain a public patio where passengers can sit and enjoy the space without being required to make a purchase. It would be self-seating, accessible from two entrances and exits, and designed to create an inviting place for passengers to relax before their flight.





Taken together, these two areas give the Airport the ability to serve nearly every type of traveler.

A passenger with 20 minutes can order ahead, pick up a fresh meal, and continue to their gate. A family with additional time can sit down for a full meal. A business traveler can enjoy a premium cocktail or glass of wine. Another passenger can simply sit outside on the patio and enjoy the space.

Just as importantly, the proposed design allows these experiences to share infrastructure behind the scenes. One common kitchen can support multiple service styles, multiple menus, and multiple points of sale. That gives us greater operational efficiency while giving the passenger more choice.

With the accelerated construction timeline, our immediate goal is to develop and approve a layout that preserves all of these opportunities without delaying the project. Final branding, menu development, cuisine, and certain operational details can continue to evolve. What is most important today is ensuring that the physical footprint, utilities, kitchen design, bar infrastructure, and passenger flow support the concepts we ultimately choose to bring forward.

This should also be viewed as an evolving conversation rather than a finished concept. Sky Dine intends to continue working collaboratively with our outside consultants, Airport Administration, and the Airport Board to evaluate the opportunities within these spaces and determine the best overall direction.

That collaboration will ultimately help determine not only the final design and branding, but also the cuisine and service offerings that make the most sense for the Airport, its passengers, and the community it serves.

Our goal is not simply to arrive with a predetermined concept.

Our goal is to bring our operational experience to the table, listen to the perspectives of the Airport and its partners, and collectively develop the best possible food and beverage program for these locations.

The objective is to create something that works operationally on day one, provides flexibility for the future, and represents a solution that Sky Dine, Airport Administration, the Airport Board, and the broader community can be proud of.

