



PLANT FAST POWER FOOD

CHANGING THE WAY WE EAT VEGAN



**FLOCKE &
AVOYER**

Commercial Real Estate

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Plant-based diets are becoming more popular in the United States. Even those of us carnivores often opt for a savory “chipotle portobello taco” in place of a chicken taco. Today’s vegan options are delicious. California and the entire West Coast lead the way in vegan diets. With this increasing demand for vegan options restaurants catering to a vegan diet are on the rise.

I am excited to represent the approved multi-unit franchisee of San Diego County for an amazing vegan restaurant, Plant Power Fast Food. This growing San Diego based drive-thru restaurant concept, converts plants into mouthwatering traditional craveable food that is easier on the body, the planet and our animal friends. They are most known for launching their first drive-thru located at the Von’s supermarket anchored shopping center at I-5 and Santa Fe Drive in Encinitas, CA. All food is responsibly sourced, natural and 99% GMO free with no artificial flavors. So, you can enjoy some of your favorites like burgers, fries, shakes and “chicken” tenders guilt free.

Randy Corrigan, who heads up the master San Diego Plant Power franchise group, knows that vegan and plant-based foods are here to stay. He has been in the industry for over 10 years and has owned and operated multiple Broken Yolk Café locations in San

Diego as well as being the founding member of new brands including 3Ten Churrobar and the new proposed Taco Reforma concept.

There are currently 7 Plant Power restaurants in Southern California. Randy’s group is planning to open 20 stores spread throughout the San Diego, Orange County, Los Angeles and Las Vegas trade areas within the next 5 years. Randy has a strong belief that their unique vegan concept fills a void in the market. He said “People are looking for smaller, refined menus, a unique drink menu, and they appreciate the use of technology to complement their dining/ordering experience. The brands who evolve will survive and thrive. Developing off-premise sales, incorporating technology, reducing building footprint, streamlining labor model and treating employees well to retain top talent.” He feels moving more brands into Nevada, Arizona and Texas are some key changes the industry should consider. He is cautiously optimistic about the drive-thru and fast-casual sectors. “These concepts are going to withstand this pandemic the best.”

If you have not tried Plant Power yet head to one of the multiple locations in Southern California and give it a go!

Have a site in mind? Please contact Jon Horning at Flocke & Avoyer.

Ideal Site Characteristics:

±1,500 – 2,500 SF building | patio | 1-2 drive-thru lanes

For more information, visit plantpowerfastfood.com



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