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Shannon Powell has served as the owner Dalts American Grill since 2001. However, the family style restaurant has been giving people what they want since 1980. And what do the people want? Milkshakes. Dalts offers nearly every flavor combination possible. After 35 years of business, Mr. Powell boasts, “We’ll make whatever [the customers] want to do. I’m proud of that, because that’s what the whole restaurant’s factor is. You ask for it, we have it, and we can do it, we’re gonna try and do it.”

Q: Lisa Bergmanis

A: Shannon Powell

Q: What do you think you’re most known for?

A: Burgers and milkshakes. That’s what started it.

Q: So, what makes your milkshakes original, or different from other places?

A: I think very cold ice cream makes a difference. We take a lot of care in having it really hard, really frozen. I think that’s one of the biggest things, because everybody’s got ice cream, milk, flavoring. And then the way we serve it in the original tin, that’s the way places used to serve it. The soda glass and tin, that’s what makes it signature.

Q: What inspires the flavors?

A: What people want. Because we’ve put different ones on [the menu] throughout the years and if they don’t sell, they don’t move, then I don’t put them back on the menu. You have an original peanut butter banana. That’s a different one. We will do pineapple every once in a while. If we have it, we’ll do it.

Q: Who came up with the recipes?

A: That was way before my time. I have no idea who started it, we’ve just been continuing to do it the same way for 35 years.

Q: You say you try a lot of different things, has anything gone wrong?

A: I wouldn't say wrong, but like mocha was really hot for a long time and we used to do a lot of mocha shakes. We might sell one a week now.

Q: What's the craziest combination you do?

A: People just add a lot of flavors. We have a pharmaceutical rep that'll order 35 at one time, and he'll tell them, "What do you wanna order?" and we'll get the combinations that are pineapple/strawberry/banana all in one, those make it difficult. They'll come in and pick it up usually. There's been a couple times where we've delivered them to them.

Q: Spoon or Straw?

A: Myself personally? I do a straw.

Q: What makes you feel like your shakes are the best?

A: I think the quality of the ice cream. We don't skim. We use whole milk, it makes a world of difference. And the portion. The size of our milkshake for the dollar amount you spend is pretty good.

Q: Which flavor is the most popular?

A: Vanilla. Yea, straight up vanilla, and then chocolate, then everything else. Cookie is pretty close in the third or fourth range. I don't like cookie but a lot of kids do.

Q: Is it Oreo, or is it chocolate chip?

A: It's an Oreo, but it's called a Hydrox. So it's a mixture. It uses the same flavor.

Q: Presentation verses taste, which one matters more? Or are they equally important?

A: I think they're equally important, because when we bring them out they'll go "oh, it's so much." It is a lot for a milkshake, but it's not that much you can't drink it. The presentation's there, then when the flavor backs it up they'll come back. I have people all the time that used to bring their kids in here and now their kids'll bring their grandkids in here. They'll sit at the counter to have a milkshake. That's beyond me. That's 30 years of people liking them, so that's pretty cool.

Q: Is the restaurant individual or are there multiple?

A: This is it. When I bought this one in 2001, there were four Dalts remaining, and we split them up and those three have all closed. This is the last Dalts in the United States.

Q: Wow, where were the others?

A: There was one in Burbank, California, one in Indianapolis, and one in Columbus, Ohio. We had four of them, couldn't make a go of it. They said, "well, let's just split them up." And I knew this one had a good reputation, it's in a good part of town, always made money, that's why I jumped at it.

Q: What did you do before?

A: Restaurant [business]. Got in it in college and it stuck ever since. Got three kids and once you get into it, it's all you know, so [you] stay with it.

Q: Do your kids work for you in here?

A: They haven't yet. My oldest is fifteen, he's itching to, but I don't want to drive him to work every night. So, until he gets his car and his license— But he probably will, I've always brought them in. I bring them in one day a year during the summer and they love it. My middle one, I had to put a little pan out there in the dish room and he'd stand in there and wash dishes. So they're gonna want to work here for a little bit. Once they figure out it's not that fun, then they won't want to work here so much. But my littlest girl, she hasn't come with me, but she hasn't showed interest yet. She's nine. She'll be ready soon.

Q: Ok, back to milkshakes, which do you personally recommend? Or what's your favorite?

A: I'm a vanilla straight up. The vanilla bean content makes it a really distinct vanilla flavor. That's all I need.

Q: Which one are you most proud of?

A: I'm proud of them all, but I like the fact that we can make anything that people ask for. If they want cherry banana or hot fudge. We have hot fudge back there, we have caramel back there. We'll make whatever they want to do. I'm proud of that, because that's what the whole restaurant's factor is. You ask for it, we have it, and we can do it, we're gonna try and do it. Milkshakes [are] the same way.

Q: Are any of your milkshakes seasonal? Or do you have ingredients are only in at certain times of the year?

A: We keep all the stuff on hand all the time. We don't do anything seasonal.

Q: Does any thing do better at different times of the year?

A: Oh yea, in the summer when it's hot, you're gonna sell a lot more of them. I don't know that a flavor moves at any certain time. I think it's pretty standard. People like what they like.

Q: Where do your ingredients come from.

A: We shop different vendors here. We use Robert Orr Sysco, we use a company called Southern Foods, Ryan Hart out of Bowling Green, and then I get a few things at Sam's Club. So between those four is where we get all the different ingredients.

Q: Which one is responsible for your ice cream? Because you said you have the really good vanilla bean flavor, and it's really hard, really cold.

A: Robert Orr Sysco. They're about maybe three miles up the road here. We're their first stop on Tuesdays and Fridays. When they get the ice cream they keep it in a big tub, with dry ice. We're their first stop and we get it right off and put in our freezer. The servers don't like it because it's hard to scoop. I think it's a challenge. That makes it really really good I think.

Q: I'm sure you go through a lot of ice cream.

A: We use three gallon tubs, so we probably get twenty-five [tubs] a week. It goes on top of our cobbler, too. That's mostly what we use it for. Mostly, just milkshakes.

Q: I had a peanut butter and banana [milkshake]. Is it fresh bananas, or is it banana flavoring?

A: It's fresh banana. And I try and stage them when we get them so we always have fresh bananas. We used to do a banana split. That used to be a really popular item, but it's so large that people couldn't handle it. You have to have a different banana for that. You want one that's really presentable, where as on a milkshake you want them a little bit where they're soft so they'll mix up. If you get the real hard ones, they won't mix up.

Q: I'm really curious about the pineapple thing. Do you throw straight pineapple in there?

A: Uh huh. But it's not fresh. It's a canned product. We use it on pizza. We make a pineapple chicken pizza for people sometimes, so we have the pineapple on hand. When I was in high school we had a little drive-in right next to my high school and they had pineapple milkshakes. Once you try it, it's kind of odd. It was okay. I wouldn't order it a lot, some people like pineapple.

Q: What's your target demographic?

A: We're a family restaurant. So, I'll take anybody. We're close to Belle Mead, so we have an older clientele that comes, but then if you come on Friday night, it's families with kids and balloons flying. It's a mixture. We have no one direction, I would say. So family, I call it a family restaurant. We have a bar, but I've never focused the bar. It's always been more about the food and the service out here. That's where most of our sales come from.

Q: You have the pharmaceutical rep. who orders thirty-five of them. Do you have anything funny, or something really weird that somebody's ordered?

A: I can't think of anything.

Q: Is that the most you've ever had ordered at one time?

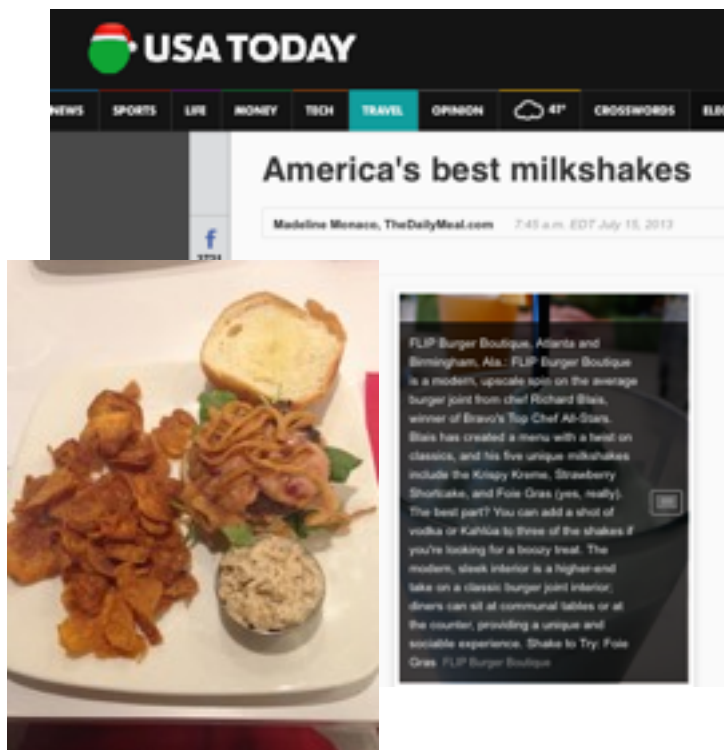
A: I would say it's in the thirty to forty range. But I can't think of any... I know when we did a remodel in 1999, and we had been out for like three months. We'd been closed down. So when we reopened, we had to get one guy to just sit there and make milkshakes, because people had missed them. When we reopened, I mean that's all he did, is make milkshakes. And he was not happy about it. His sister still works here, he doesn't. His name was Joe Dennison. He had to sit there and just, that's all he did. He'd make the shakes and turn around and take them to the table. So, yea don't close down, because you'll end up having a ton of milkshakes to make.

Q: Some of the places I've been do spiked milkshakes, do y'all do that here?

A: Nope. No spiking going on here. [He laughs] We do a kid's sized too. We do a regular smaller one for kids. But the servers, it's really a challenge for them. Because it's really a challenge to make it. It's five scoops of ice cream, and it's hard, and so you get a table that orders three or

four of them... But I think they're worth it. Yea, they're definitely hard to make. You got six spindles, so six is the maximum you can make, but that's pretty rare, that we need more than six.

Chris Cunningham  
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Framed in a modern atmosphere, Flip Burger features a tastebud experience! Though the title would suggest it's all about the burgers, the milkshakes really steal the show. Written up in USA Today for being one of the 15 places chosen to represent America's best milkshakes, Flip Burger boasts some unique flavors! With milkshakes such as Cap'n Crunch and Krispy Kreme, Flip Burger will have you reminiscing your childhood while sitting in a restaurant that looks like it should be frequented by the Jetsons.

Q: Lisa Bergmanis

A: Chris Cunningham

Q: How long have you worked here?

A: I've been here since the day of the opening, which was January 21st. So, we're coming up on 10 months.

Q: How's it going.

A: Busy. Very busy. I just became the corporate chef, so I travel a lot now. I go to Atlanta every other week and Birmingham every other week to check on all the restaurants. So, very busy.

Q: There are three locations of Flip Burger?

A: There's five total. Three in Atlanta, one in Birmingham, and this one's the fifth.

Q: Had you been with Flip Burger before?

A: Nah, I was the executive chef and managing partner at Sunset Grille for 10 years. They just closed right after I left there. So, I don't know if that was good for me or good for them. I don't know.

Q: What is your favorite thing on the menu?

A: Currently, burger wise, I'd say the Chorizo Burger is probably my favorite. Um, there's a lot of items... These are Richard Blais' original inspirations and now I've changed the menu some. We have a lot more starters and salads and entrees now. The pork belly is one of my favorite appetizers. It's hard to say. I like everything. The Stack is my favorite burger, but I think the Chorizo is a close second.

Q: What do you think Flip Burger is most known for?

A: I would say uniqueness. Obviously, Flip is putting everything backwards. We put our silverware backwards, we put our burgers upside down. We put our lettuce on top as opposed to the bottom. Our drinks are unique. We use liquid nitrogen to freeze our drinks. Same with the milkshakes. I think that's what we're most known for. If you look at the restaurants in Atlanta and Birmingham, the booths are upside down. Each location is a little different. We're a little more chic than the other ones are. They're a little more unique I think.

Q: What do you think makes your milkshakes original?

A: I would say the ingredients. We do a Cap'n Crunch, a Nutella, which is a hazelnut chocolate mixed in with chocolate, with burnt marshmallows on top. Basically, it's like a S'more without the gram cracker crumbs. Everyone of em's unique in it's own way. There's the Cap'n Crunch, the Nutella, there's the Nutter Butter and Jelly, which has peanut butter and jelly in it. We do a milkshake of the month. Last month (October) we did a spiced pumpkin, this month it's an apple bourbon and pecan. We change it every month. Our chocolate milkshake is really big. Our Krispy Kreme Donut one is really big. It just depends what you're in the mood for.

Q: Do you have any special ingredients or a particular ice cream brand that you go with?

A: We use a company called Greenwood, which is out of Birmingham. It's a specialty ice cream place, very "mom and pop" type place. It's very quality ice cream from the bases, then from there we change it to what we want it.

Q: In the Nutter Butter and Jelly, do you use Nutter Butters? In Cap'n Crunch do you really throw the Cereal in?

A: Yes. Yes, the Cap'n Crunch we throw it in a Cuisinart, and grind that and add it to the milkshake. Same thing with the Nutter Butter.

Q: What inspires the flavors?

A: My crazy brain, more or less! I always try and get childhood memories. Krispy Kreme Donut, for instance. It's hard for me, because I don't really eat sweets, to make them sometimes. I'm more of a savory person, but I think the key to food, and milkshakes, for all intensive purposes, is that it's hitting childhood memories. For instance the burger of the month, not to get away from milkshakes, is called the Turkey Dinner. It has cranberries, sage, and spinach and crisp pickled onions. It's just trying to hit on childhood memories. That's the goal of food.

Q: With those memories do you have any that are connected to the milkshakes in particular?

A: Nah, again I'm not a sweets person. They're just taking items and transforming them into a milkshake, into what I feel works well together. Again, I'm not a sweets person. I don't personally eat them. The pumpkin, the Halloween theme. This month's, the apple bourbon is kind of a Thanksgiving theme for me. Next month, I'm probably gonna do a reindeer burger and then the milkshake will be like a deer-tracks milkshake which'll be a spin off that.

Q: Have any of your recipes ever gone wrong?

A: Of course. I mean, I have this ability to put the flavors in my head before I ever make the dish, and if it sounds right in my head and I can taste the flavors in my head, it usually turns out right, but yea of course, nothing's ever perfect. I think my record is a 90% success rate as opposed to a 10% loss rate. I mean that's my opinion. Everyone has a different opinion of my food. Everyone has a different pallet, so it's hard to say. Everyone has a different opinion.

Q: Spoon or straw?

A: I think they need to be spoon ready. They should be thick enough to use a spoon, but I think they should be thin enough to use a straw. But the ingredients aren't always pureed either. So, I think a spoon. Definitely a spoon.

Q: What makes you feel like your milkshakes should be the best in Nashville?

A: I think unique ingredients [like the] liquid nitrogen, obviously. It's smoking when it comes to the table. Having dry ice at a horror show or a haunted house has that same effect. It's the drama of it. Obviously the flavor is most important, but I think they're unique. I mean there's milkshakes, there's chocolate, strawberry, vanilla, you know what have you. I think ours have touched that. We have liquor store milkshakes too if you want it. It's just a matter of what you're in the mood for.

Q: Which one is most popular?

A: I would say the Nutella. Nutella, the chocolate and the burnt marshmallows, definitely. Krispy Kreme is pretty popular too. It depends on the day.

Q: How do you feel about presentation verses taste?

A: You eat with your eyes first. I think presentation is a huge issue. I'm very big on presentation. If you can't back up the flavor, then it just doesn't matter. It has to look pretty. When I go out to eat somewhere, I look at the menu and I pick usually the oddest thing on the menu, and I visualize in my head what it's gonna come out looking like and if it looks pretty, I think a lot of

time people can get over the fact that it might not taste good. I'm kinda vice versa. I want it to look pretty, but [it] sure better taste good. Both aspects are very important.

Q: Which shake is your favorite or which one would you recommend?

A: I would say the Nutter Butter. Again., that's a childhood memory. I remember eating a lot of those as a kid. I work with shakes every day, working making shakes of the month. Right now I'm working with holiday shakes but if I were to make a shake I would actually, probably like, it would be like those orange peanuts you get...

Q: Circus Peanuts!

A: Yea, that's something I'd actually make a shake out of. Or Reese's Pieces milkshake. I do use my taste buds, and what I think is good, but I also have to think about the public over myself.

Q: Is there one you're most proud of out of your milkshakes of the month?

A: The pumpkin one last month, I was really proud of. It had pumpkin pie syrup in it, a little ice cream and it was topped with whipped cream, a little cinnamon. It just brings you into fall. I hate to see summer go. I hate the cold, but at the same time that just made the seasons change for me.

Q: Do any of the [milkshakes] that are permanently on [the menu] do better at different seasons?

A: They all sell better in the Summer, obviously. When we first opened up, we had an issue with the heating. People were in here with parkas on eating in February. It was like 35 degrees in here and they were still eating milkshakes. I personally don't understand what people's fascination with milkshakes is, but there were eating them when it was 35 degrees with a parka on. And they'll take them to go and they're walking outside. It's snowing and they're drinking a milkshake. I'm like, "What is wrong with these people?" But again, I think it's just childhood memories. Every person remembers their childhood when they're eating milkshakes.

Q: Do you have a target demographic?

A: Here, I think we ideally shoot for, or we've actually become, in their early 30s female crowd. I was really surprised. I figured it'd be more a late 20, hipster guy eating big huge burgers making a mess, but I think our target- well not our target, but what we've become is early 30s females.

Q: So, we talked about where your ingredients come from. Is there anything else that goes into them, like the milk or...

A: Nah, they're standard ingredients. Nobody's out there milking the cow for us. In a perfect world, yes. But it's such a commodity business now a days. I use a lot of local farmers for my produce and my meats. We use a local butcher down the street for some of our burgers, but in general it's mostly commodity stuff.

Q: You said you do spiked milkshakes, do you attract a 21st Birthday crowd?

A: I don't know to be honest with you. I'd say 75% of our milkshakes are straight forward. They're for kids or grownups. I'd say probably 25% are spiked. The thing is when you spike the milkshake it does make it runnier, it becomes a straw, not a spoon, because the heat of the

alcohol breaks the milkshake down, so it becomes watery, more like chocolate milk, or Krispy Kreme milk for that fact.



Patrick Burke  
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Patrick Burke is bringing a bit of Tokyo's youth culture to Hillsboro Village. The daring combination of sushi, burgers, fries, and spiked milkshakes is surprising and quite satisfying. Mr. Burke explains his revolutionary restaurant saying, "It was a concept I had for a few years to kind of combine burgers and sushi in an interesting way. I went on my second trip to Japan in August and saw that Tokyo's youth culture

was really obsessed with Americana and especially burgers. I went through Harajuku and saw this line of teenagers around the corner and they were lining up for burgers. So, Lucky Belly is all about a reflection of Tokyo's youth culture and their obsession with Americana."

Q: Lisa Bergmanis  
A: Patrick Burke

Q: [Are there] multiple Lucky Belly's?

A: No, there's just one. We have 2 other restaurants. Two Ten Jack in East Nashville and we have Two Ten Jack in Chattanooga.

Q: What are those like?

A: Two Ten Jack is izakaya which is a Japanese pub. We serve Japanese comfort food and we specialize in handmade Japanese ramen. We use real ramen noodles, not the instant kind you know prevailing on college campuses, but real, hand crafted Japanese ramen. So, Lucky Belly is a little bit more like the urban kind of youth oriented sort. We say that Two Ten Jack is like the parents that live in the country side with Japanese traditions and farmer-type cuisine. It's more serious, culinarily. Lucky Belly is off the wall and irreverent and fun and young. It's like the Japanese kid who moves to Tokyo from the country side who has an LA Dodgers hat on backwards.

Q: Are milkshakes part of that youth culture over in Tokyo that is obsessed with burgers?

A: So they play into that kind of diner aesthetic that we're playing in to. In Tokyo, I saw that they would be trying to interpret the retro American diner and they would be combining burgers and coffee, which is kind of a weird combin—Like in America we would do burgers and beer or you know, burgers and milkshakes. But over there, they had this kind of like very retro 50s/60s James Dean kind of view on the American diner. So the milkshakes play into that, where it's up to classic sort of like diner, and they pair them with burgers. Our twist on them is that we obviously do spiked milkshakes. We take classic ingredients and fun flavors of milkshakes and put an alcohol twist on them and name them in fun ways accordingly. Of course, we offer them with our alcohol. But you know, they're better with.

Q: What sparked you to go over [to Japan]?

A: I got fascinated with Japanese cuisine in graduate school at Vanderbilt and I was actually headed towards working in New York. I really wanted to stay in Nashville and become an entrepreneur, and I was really interested in the restaurant business specifically. I was real interested in creating the perfect new Japanese restaurant and so, that's something in between the very expensive special occasion restaurants like Virago more eclectic or disorganized, mom and pop restaurants um of which there are a lot of sushi restaurants. I know PM is near Belmont, but it's kinda bohemian. We wanted something that was a little more pulled together from a design stand point. That led to the creation of Zumi which led to the creation of Two Ten Jack and now we've come back and revamped this location and turned it into Lucky Belly.

Q: What's your favorite thing on the menu?

A: My latest favorite is still the LB Burger. It has the house cured pork belly, that we do. Which is a suvi method and a house seasoning. Pork belly is not prepared in the same method as bacon but it's the same part of the pig, so that is my favorite item generally. The Japanese friend chicken sandwich is also fantastic. So those are probably my two favorites right now.

Q: What do you think Lucky Belly is most known for?

A: I think we're most known for the odd, unexpected combination of burgers and sushi.

Q: What do you think sets [your milkshakes] apart from other milkshakes in Nashville?

A: Certainly the alcohol. Obviously, they're milkshake cocktails and I think we've got some fun flavors. The Chocolate Elvis is really great, the S'Mores is a top seller. But I think we just use classic milkshake ingredients and present them with an adult twist.

Q: What inspires the flavors of your shakes, because you said you have weird ones, like the Elvis and The Log Cabin. What inspires that?

A: We wanted to cover some bases. We have lighter style shakes. They're not all just chocolate or vanilla. They came about through the creative process, We designed the menu with burgers sushi and spike milkshakes, so those are the three pillars of what we do here, and that's still the case. They were designed to compliment the sushi and the burger/sandwich options that we have.

So, I guess we were just trying to achieve kind of a balance of flavors within the shakes category just like we wanted a balanced approach to sushi and the burgers.

Q: Who comes up with the recipes?

A: Jason McConnell is a partner of mine who came up with a lot of original recipes. He's got several restaurants in Franklin and is a fantastic chef. We've added, I think, the login cabin and the lemon meringue. But the rest are what we came up with during the opening process.

Q: Have you ever tried a recipe that went wrong? That didn't make the menu?

A: We have. I'm trying to think what. I tend to try and eradicate those from my memory. We did another sort of fruit oriented one for spring. I wanna say it was- lets see we have the lemon meringue- I wanna say it was like a raspberry something. Like a raspberry vanilla kind of direction and we- it it didn't turn out well. Maybe it was the alcohol that didn't work with it. I don't know. But yea, those get killed pretty early in the R and D process.

Q: What do you think is the craziest recipe that you've come up with?

A: Um the craziest... you know, I think that even though its the simplest, the Dude is one of the coolest ones we have. As a shake on its own [it] wouldn't sound very interesting. Its essentially vanilla, but because we've made it into an interpretation of a White Russian, in honor of the Dude from the *Big Lowbowski*, I think it's very unique.

Q: Spoon or Straw?

A: Both. For sure, because the straw is the way you start and the spoon is the way you finish.

Q: Why do you feel like your milkshakes should be considered the best in Nashville?

A: The thought that went into the combinations. I think they're the best because of the way that they fit in with the overall menu. They're just a great compliment. Like a lot of times people have something salty, they want something sweet to finish the meal. Obviously, we do them with sushi. Even though it's light, a lot of people do utilize soy sauce and there are other sodium driven ingredients in the sushi and of course the burgers and the fries. I think it's just an awesome compliment to what we do here. They've been designed into, they're not just an add on to, the menu. They've been designed as a critical pillar of what we're doing here. They're baked into, for a lack of a better word, the overall experience.

Q: Which one's the most popular?

A: I would have to run a report to look at that. One of my favorites is the Chocolate Elvis. I think that, Cookies N Cream, because it's just a classic, the S'mores and the Chocolate Elvis. I can look up which one is the most popular, if you need the most.

Q: In your opinion, presentation vs. taste, which do you put more emphasis on?

A: Well I think flavor always when you're developing a new menu item, and then you work on presentation.

Q: Is there anything in particular that you do for the presentation?

A: We try to for most of them. The garnish or final ingredient on them is something we want to represent well. We try to finish them well.

Q: Is there one that you're the most proud of.

A: I think I would say the S'mores. The Chocolate Elvis, it's awesome but it's kind of a flavor combination that a lot of people have put together, because it works. The S'mores is just a really fun nostalgic take on a hot dessert that we've put into a milkshake.

Q: Are there any of your shakes that are seasonal? You said that you tried the one for Spring and that didn't go so well. Are there any that you bring out at different times or that are more popular at different times?

A: Well, the Log Cabin is definitely more popular as we move into Winter. That's when it came about last year and it's stayed popular enough that we've kept it on through the Spring and the Summer.

Q: Where do you get your ingredients.

A: We get them from a variety of our vendors. A lot of the stuff we use, like I said, [are] classic ingredients. Like Oreos or peanut butter cups, we get from our main distributors. We've worked with a couple different ice cream vendors and have found one, I think it's called Blue Bunny, that we really like. Getting the right ice cream for the consistency is important, going back to that spoon/straw thing, so that you can enjoy it the way most people like to enjoy a milkshake.

Q: I've noticed that in comparison to other places, your milkshakes are much easier to put a straw in and go. Do y'all aim for that?

A: Yea we do. Ease of use for the milkshakes.

Q: Do you have a target demographic?

A: Our demographic in Hillsboro Village is very diverse. We have, obviously, Belmont students, we have Vanderbilt students, sometimes Lipscomb students. A lot of times folks from Vanderbilt Hospital, which is a very diverse group, and we have all of our residents in the Hillsboro/West End and going out Hillsboro towards Green Hills. Hillsboro Village is such a central place that it doesn't have a specific demographic. It's very localized in terms of within 3 to 5 miles, but that encompasses a lot of Nashville.

Q: Do you have any funny stories in relation to the restaurant or to the making of the shakes? Or any wild customers that have come in and ordered just really random things?

A: Yes. They happen so often. I'm trying to think of one in particular. Especially one relating to the milkshakes. We've had folks want to order the milkshakes to go. We obviously can't sell alcohol to go. So, we have to have that conversation with them. I think we've had folks try to bomb them. Like try to drop a sake shot into a milkshake and drink as fast as they can. Which doesn't sound very appealing to me, but, you know, whatever floats your boat.

Q: You do spike milkshakes. Do you have a lot of 21st birthdays? I know some of my friends are planning on coming here for that.

A: We do. We've had a lot of 21st birthdays. I'm not sure if its specifically for the shakes. We do have a lot of other alcohol to buy legally then. But we do have a fair amount of 21st birthdays. We've had a lot more birthdays and events since we've opened the private room upstairs. So there's a Japanese style Karaoke and private dining room up stairs. That's been really popular for birthdays, graduation events, things like that.