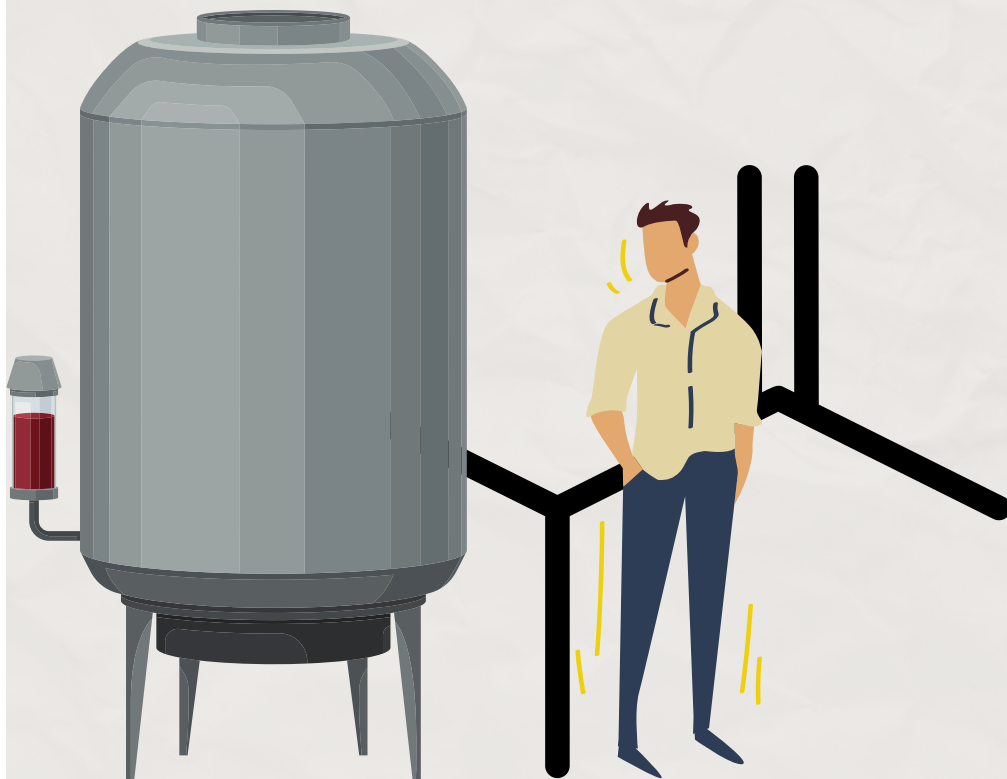




UNCOMMON PATH BREWING

ABOUT US

We have focused on loving the craft of creating excellent food and beer for over 8 years.





UNCOMMON PATH BREWING

JOSHUA BREAUULT

Owner / Brewer



BORN AND RAISED IN MASS, I'VE WORKED IN RESTAURANTS SINCE I WAS 16, ONLY TO CHASE HIGHER INCOME INSIDE THE IT INDUSTRY. I MOVED TO FLORIDA 8 YEARS AGO TO START A NEW IT JOB, FIND A NEW RESIDENCE, AND EXPLORE FLORIDA WITH MY WIFE.

ITS ALWAYS BEEN A GOAL OF MINE TO HAVE MY RESTAURANT, AND SINCE I'VE BEEN ABLE TO DRINK LEGALLY, I'VE WANTED TO ADD HOUSE-MADE SPIRITS AND BEER TO THE OFFERINGS OF THE RESTAURANT (S) (YES, ID LIKE TO HAVE SEVERAL)

PAST INDUSTRY EXPERIENCE

- WAITSTAFF, BARTENDER, EXPO, PREP COOK, CHEF FOR 8+ YEARS
- GM OF RUBY TUESDAYS FOR 3 YEARS
- GM OF RED ROBIN FOR 1 YEAR
- BREWER AT A LOCAL BREWERY FOR 2 YEARS



UNCOMMON PATH BREWING

MARCOS CABRERA

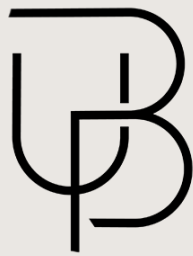
Owner / Brewer



BORN IN THE DOMINICAN REPUBLIC AND RAISED IN NEW JERSEY, FLORIDA, AND ITALY. AFTER COLLEGE, I MOVED TO GERMANY AND TRAVELED TO EXPERIENCE ALL CULTURES WITH FOOD AND LIBATIONS. MOVING BACK TO FLORIDA AS AN ADULT, WORKING IN THE HOSPITALITY INDUSTRY FOR YEARS INTRODUCED ME TO FINE DINING. I DECIDED TO LEAP INTO HOMEBREWING AND FIND A CAREER IN THE BEER INDUSTRY. SINCE FALLING IN LOVE WITH GASTRONOMY, WINE, AND BEER, IT WAS CLEAR TO ME THAT I WANTED TO HAVE MY OWN RESTAURANT SOMEDAY, SERVING WINE, BEER, AND SPIRITS FROM AROUND THE WORLD, ALL WHILE CREATING MY OWN LIBATIONS.

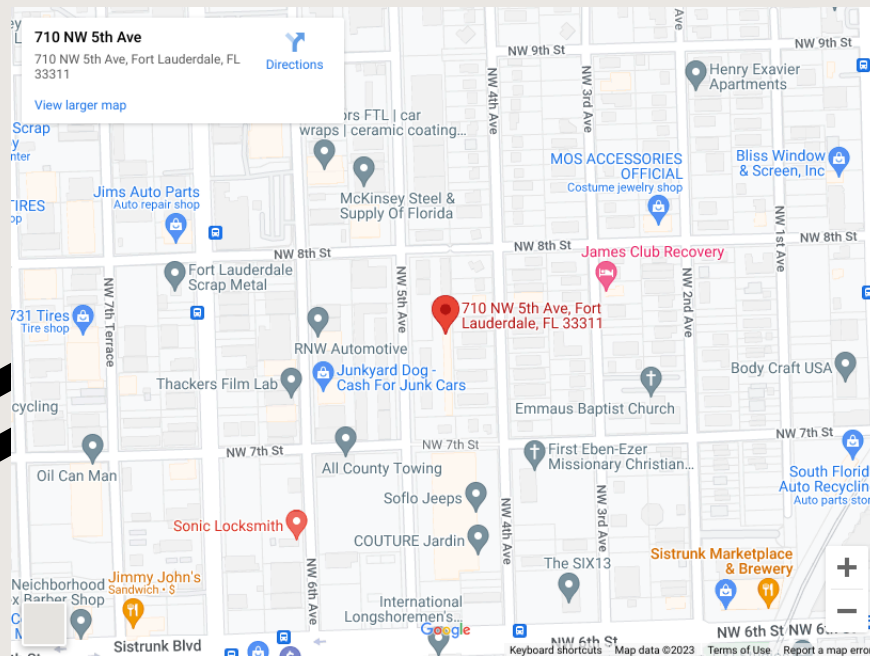
PAST INDUSTRY EXPERIENCE

- CONCIERGE FOR HIGH-END HOTELS 4+ YEARS
- MANAGING HOMEBREW SHOP 4 YEARS
- TEACHING CLASSES ON HOW TO MAKE BEER 3+ YEARS
- LEAD BREWER AT LOCAL BREWERY FOR 3 YEARS



UNCOMMON PATH BREWING

LOCATION



UPB IS LOCATED IN THE HEART OF FORT LAUDERDALE, BETWEEN SUB-COMMUNITIES NAMED SISTRUNK AND PROGRESSO VILLAGE. WE ARE ALSO SITUATED IN A NEWLY RENOVATED DEVELOPMENT THAT CONSISTS OF 2 TOTAL BLOCKS (AND THE LANDLORD IS CURRENTLY DEVELOPING 2 MORE BLOCKS TO THE WEST.

THE DEVELOPMENT IS NAMED "THRIVE" - THE IDEA BEHIND IT WAS SIMPLE, GIVE LOCAL BUSINESSES THE ABILITY TO THRIVE IN THEIR LOCAL ENVIRONMENT. THIS DEVELOPMENT WILL ALSO BE THE NEW LOCATION OF FORT LAUDERDALE ARTWORK AND ALL CITY EVENTS RELATED TO ARTS AND ENTERTAINMENT.

[HTTPS://WWW.ARTWALK.CITY/](https://www.artwalk.city/)

ON TOP OF ALL THAT, THE LANDLORD HAS ALREADY COMMITTED LEASES TO A LOCAL COFFEE SHOP, YOGA STUDIO, 3 ART STUDIOS, AND 2 NICHE RESTAURANTS (THAT DON'T SERVE PIZZA).



UNCOMMON PATH BREWING

EQUIPMENT

STANDARD KEGS & EQUIPMENT

BREWING SYSTEM (HOT SIDE AND COLD SIDE)

- BREWHOUSE
- HOT LIQUOR / COLD LIQUOR
- 7 FERMENTERS
- 2 LAGERING TANKS
- 2 BRITE TANKS

TOTAL SPEND - 158,000 (PAID IN FULL)

MARRA FORNI

PIZZA OVEN +

- PIZZA OVEN
- ROOF EXHAUST
- PROPRIETARY DUCTING

TOTAL SPEND - 28,000 (PAID IN FULL)

G&D CHILLERS

GLYCOL

- 70GAL 7HP CHILLER

TOTAL SPEND - 22,000 (PAID IN FULL)

SS BREWTECH

1BBL PILOT SYSTEM / FERMENTERS / GLYCOL

- 1BBL PILOT SYSTEM
- 3X 1BBL FERMENTERS
- 2X 3/4HP GLYCOL CHILLERS

TOTAL SPEND - 22,000 (PAID IN FULL)

RESTAURANT DEPOT

KITCHEN EQUIPMENT

- PIZZA PREP STATION
- SWIM COOLER
- WALK/FLY COOLER
- MIXER / ROLLER

TOTAL SPEND - 28,000 (PAID IN FULL)

TOTAL CASH INVESTED \$258,000



UNCOMMON PATH BREWING

PICS

