

Contrast Coffee

In 1983, after founding the Contrast Supplier toner company and developing it into one of the largest and most prestigious suppliers of toner in the world, Svetlana and Samantha Stahlke began looking for similar industries to conquer. While brainstorming in a newly-opened café over the alluring aroma of coffee and pastries, the two quickly realized what they had to do.

In 1985, they opened up Contrast Coffee, with the slogan "Our Coffee is as Black as our Toner." Not wanting to completely remove themselves from the safety net of their prior empire, Contrast Coffee sold both standard café fare as well as a wide variety of toner. The odd combination proved popular, and today Contrast Coffee is still the only café where you can buy a caramel latte with a 34C black toner cartridge.

Burrito Time

In 2003, inspired by her love of Mexican food and money, Maryland restaurateur Phillapa Thompson founded Burrito Time, which specialized in selling extravagant burritos for extravagant prices. While the restaurant enjoyed modest success, it wasn't until 2029 that Burrito Time's fortunes changed for the better.

After Washington D.C. and Virginia ~~curiously~~ sank into the ocean, residents of Maryland became worried that their state would suffer a similar fate. They were right, and in the Autumn of 2029, the neighboring sea began lapping at their border. A state of emergency was declared, and residents were ordered to sandbag the area.

Despite their best efforts, the water continued to rise, and officials began planning a statewide evacuation. Unwilling to leave the state she had built her empire on, Thompson offered an alternate solution and ordered her restaurants to create needlessly large burritos to be used as makeshift sandbags, which were placed along the state's border. Surprisingly, the burritos held back the rising tide, and Maryland continued to exist above sea level.

News of Burrito Time's heroism travelled quickly, and with business at an all-time high, Thompson was able to open dozens of additional stores throughout the state. As a sign of the government's appreciation for saving Maryland, the state flag was changed to an image of a burrito and the company logo.

Planet Blue

While most people are concerned with keeping the planet green, at Planet Blue, we look at things a different way - the correct way. Our planet is mostly blue and wants to stay blue, and that's why Planet Blue celebrates organic and fresh food from all over the blue world. Come and

enjoy our signature dishes that combine high-end flavor with mainstream appeal, all while receiving the latest updates about impending flood zones across the globe. All of our locations are conveniently located on the upper floors of very high buildings, just to be safe.

Planet Blue: We Care More Than Everyone Else.

Pizza That!

Founded in 1967, Pizza That! started as a small mom and pop restaurant with several locations in the Buttermilk County area. It quickly became a hit, expanding to over one thousand locations around the country in the years that followed, but it wasn't until the infamous "Jake the Pizza Boy" commercial that the franchise really took off. In the commercial, a radical skateboarding boy named Jake laments his homework and chores until he discovers a magical spirit in an old lamp who grants him the power to turn anything into a delicious pepperoni pizza. By pointing his finger and shouting "PIZZA THAT!" he is able to tackle his homework, the dishes, and his cruel stepsister Dorrit, by turning them into dinner and leftovers.

The popularity of Jake and the Pizza That! franchise reached critical mass when, in 1976, President Meinheimer gave a national televised speech regarding the Eguan Missile Dilemma, claiming, "This is a national state of emergency. I cannot simply point at the Eguan missiles and say, 'Pizza That!' We need to send in our troops and strike with deadly, lethal force." Jake went on to be invited to national palaces around the world until his tragic skateboarding accident in 1978, which left him permanently unable to eat solid foods. Since then, there have been over 30 different 'Jakes' in the history of Pizza That! advertisements, with two of them going on to become Hollywood A-listers.

Pizza That! has a rich history and a bright future ahead with over 40,000 locations around the world. Pizza That! Today!

UEIYAV

There are two struggles the human body must endure in order to live in peak condition. The first is CONSUMPTION OF KNOWLEDGE, for we must consume all literature and science in order to unlock our mind's full potential. This process is finished only by death. The second is CONSUMPTION OF FOOD, for we must feed our body with not only physical but mental nourishment in order to reach peak mass. It is this component in which UEIYAV was created.

Our dishes are made by chefs with double doctorates from the most respected schools in the country, who, by osmosis, will transfer knowledge from their knives to your plate. It is, in simple terms, the smartest food you will ever eat.

We offer only perfection. We reserve the right to refuse service to anyone who we feel does not strive to attain a perfect balance of mind and body. We do not accept those who poison the body with toxins of the addictive nature, nor those who are not clothed in a respectful manner. We also do not accept FunFood's CRAZYSAYER discount coupons past 1pm.

The Deep All You Can Eat

The Deep was founded in 1997 by Herman Mueller, and the story of its creation is as big as the ocean itself. Mueller sank most of his life savings into a beautiful fishing boat to enjoy his long retirement ahead. Unfortunately, during a fishing expedition, a large whale burst through his boat, leaving Mueller with only a life preserver and scraps of debris to grab onto. Mueller survived by drinking the rainwater caught in his shoes and eating the rare fish he was able to catch with his makeshift spear, which he'd fashioned out of a rod and pen tied with shoelaces. Frustratingly, these items were soon knocked away by a pair of rogue tuna that would constantly bite Mueller's feet. With what he thought would be his dying breath, Mueller cursed the ocean and vowed revenge in the afterlife.

To his surprise, a large UOO oil tanker spotted Mueller and rescued him, and as he returned to land he knew he had to make good on his dying wish. He invested everything he had left into Herman's All You Can Eat Seafood, gleefully catching and eating as much seafood as possible. Mueller soon opened twelve more restaurants with the purpose of "consuming all sea life until the ocean is cleansed." Today, The Deep All You Can Eat's 7,500 locations annually consume approximately 4-5% of the ocean's sea life.

Sebucosto 1991

In 1991, inspired by his love of rich wood, delicious meats, gourmet chefs, and fine wines, James McCarvil founded Sebucosto. By 1994, McCarvil's restaurant empire had grown to consist of 42 exclusive locations in the most luxurious cities in the world. To many, this would be enough success for one lifetime, but McCarvil didn't stop dreaming. He envisioned bringing a life of luxury to those who may not be quite as fortunate, and so in 1997, McCarvil opened the Blackwood Emergency Room Lodge and Hospital, a first of its kind with a cigar room for patients and waiting rooms made of rich mahogany. McCarvil continued this generosity in 2005, when he founded the Bocate Animal Control Center, where dogs were served gourmet meals by critically acclaimed chef Lian Ethelwood and housed in small 600 square foot cages, complete with 4K televisions, chinchilla pillows and complimentary Wi-Fi.

McCarvil sadly passed away in 2019 before he was able to launch his next project, which was to be a dialysis center with a mix of stadium seating and saunas.

Good Japan

After the world's coastlines were forever changed with the devastating floods of 2030, millions of Japanese people were left without homes as Japan sank into the ocean. Although the Flying Islands of Tokyo and Kyoto housed millions, many remained displaced. Canada took charge and created the province of Nova Japan in 2031; a small segment of land in northern British Columbia. Filled with a newfound love for Canadians, brother and sister Jun and Matia Ori built a new restaurant called Good Japan, decorated with memories of their homeland. The restaurant was a hit and by 2035 had over 200 locations in Canada alone.

Good Japan has since opened even more locations across the globe, and today is seen as a symbol of humanity's fragility and resilience.

Food Shackers

Built with a love for chicken and the Almighty, Food Shackers was founded in 1945 by William C. Chevy, who believed both that chicken was delicious, and that local restaurants were doing it a disservice by serving it dry and poorly battered. Chevy utilized a unique marketing method that saw him knocking door-to-door as a bible and chicken salesman. This strategy paid off, and by the end of the decade, Chevy opened the franchise's 100th store.

Chevy's chain continued to experience unprecedented growth as it was passed down from generation to generation. However, Food Shackers luck ended in 2013 when Dave Chevy, by then known as "Crazy Dave," was involved in a fatal accident involving a tractor trailer and parasail. Crazy Dave's son Greasy Dave acquired the business and, in 2017, returned the chain to profitability.

Welcome to Tasteville

Sick of all the fancy highfalutin' restaurants in his local area, Earl Feinwood set out to create his own restaurant in the spirit of what he loved the most – good ol' America. His complete lack of any culinary capabilities didn't stop Feinwood from creating his own menu of American staples, and the opening day would long be remembered as a complete disaster. When major food critics slammed the food as tasteless and dull, Feinwood directly attacked them by questioning their patriotism.

While true culinary fans know to stay away from this garish, expensive restaurant filled with food that lacks any semblance of planning or thought, Tasteville's supporters feel both inspired and comforted by Feinwood's constant attacks on food critics who "don't know nothin' about what they're saying."

One notable feature of Tasteville is its collection of American flags with fifty white stars on them, as opposed to the memorial flag with the proper forty-two white stars and eight gold stars, which was adopted after the Blue War of 2025.

Esteban's

Founded in 1991 by Gloria Esteban in the quiet Mexican town of New Jala, Esteban's quickly rose to fame thanks to its signature Mexican dishes. Wanting to open the restaurant up to new locations abroad, Esteban partnered up with the Chalupa Brothers, who merchandised the restaurant's fun logo onto various beer koozies, t-shirts, and coasters.

Esteban began to suspect that the reported income by the Chalupa Brothers was suspiciously low, and in subsequent audits she found that millions were being withheld from her through shady accounting. Esteban took the Chalupa Brothers' fifteen expert lawyers to court on her own, and, in 1995, won her suit against the company, giving her full ownership and rights. Sadly, Esteban passed away in 1996, but not before entrusting her business to her sons, who grew it into a billion dollar empire. In 2023 the mayor of New Jala renamed the town to Esteban, much to the celebration of thousands.

Chinese Food

WE DO NOT ACCEPT CHECKS. NO SUBSTITUTIONS. OPEN DAILY AND ON SOME HOLIDAYS.

MAX Wieners

Founded in 2010 by Nathan Jill, MAX Wieners is a byproduct of a fat rendering plant in Tahill, Kansas, which looked to diversify its holdings when the "comfort food" economy suffered a critical blow due to the organic food fad.

Jill believed the organic food trend wouldn't actually hold, so while other competitors such as Fat Fawthorne's Sugar Shack and Glaze 24/7 ultimately shut up shop, Jill used his fat rendering plants to create a new type of restaurant specializing in delicious wiener-related items.

In 2010 the "ALL Wieners" restaurant officially opened its doors, however, a hot Miami nightclub filed a lawsuit in 2013 on the grounds of name infringement, leading the name to be changed to the one we all know and love today.

All the Sports Grill

From Football to European Football, we've got all the hot action right here on our 142 flat screen 12K Super Ultra HDTVs! No sport is too small for us to dedicate a dozen TVs to, and you'll love our fall-off-the-bone wings and cold beers - the coldest in Teragon Tower. You have our 100% guarantee that we will NEVER show any of that e-"sports" malarky; this is pure grade athletic sports like volleyball, tennis, boxing, and the international vape leagues.

When it's time for game day, you know what to do. Come to the grill that celebrates all the sports - All the Sports Grill!

SubSolutions:

Sandwiches are one of the simplest foods a person can make, but for the people who can't make a sandwich, there's SubSolutions! SubSolutions is your go-to place for sandwiches! We've got bread, meat, cheese, vegetables, and condiments! What more do you need? Just tell us what you want on your sandwich and our minimum-wage high school students will make it. We asked them to watch an instructional video once, so you know they know what they're doing! Our cost is low and our quality is legal! Don't be picky - go to SubSolutions!

The World Tour

In 1972, billionaire Bob Newhand had a vision for his Budget Food company: create a new restaurant experience that would include cuisines from all corners of the world, under one roof. His new venture, "Budget Food Presents: The World Tour" was lauded for its varied menu and fantastic prices, and Bob marketed the restaurant to those who didn't have the means to travel the world, but had a nickel in their pocket and a rumble in their stomach.

Newhand was stubborn, believing one should always stay the course. This belief ultimately saw The World Tour suffer severe financial setbacks, and by 1989 the company oversaw over 300 restaurants that had not changed their menu or decor since first opening in 1973.

Bitter and stubborn till the end, Newhand died in 2002. In his will, he decreed that the restaurants were to be run unchanged until his fortune is depleted, which analysts believe should happen in 2040.

Eaty's:

Eaty's is an American restaurant chain founded in 2005 by Chicago restaurateur Wallace P. Norman. As a late contender to the casual dining market, Eaty's initial success is attributed to its

early adoption of technological trends, such as providing its patrons with free wireless internet years before the proliferation of smartphones and other mobile devices.

At its peak, Eaty's operated 130 stores across the United States and 54 stores in the international market. However, due to a lack of further technological innovation and uniqueness in the menu, Eaty's has downsized and currently operates 20 stores domestically and 14 internationally. The chain is currently undergoing rebranding efforts to distinguish itself once again, by reversing its identity as an early trend adopter to an outdated trend adopter, with new, outdated policies such as allowing customers to smoke inside and filling their walls with asbestos.

Chilly Bowl:

Chilly Bowl was founded in 2009 by Kathleen Atkinson. From humble beginnings in the Cayman Islands, Chilly Bowl has since expanded to over 1,400 locations across the globe, making it the most popular franchise to have a scoop of ice cream as its mascot. Despite its enormous success, Chilly Bowl hasn't forgotten its roots, and still maintains its cash-only, off-the-books business model in every store.

Since its inception, Chilly Bowl has been revered by the public, thanks to its annual Quick Slick Lick Stick campaign, which donates ice cream to sick kids every September. This changed in March of 2035 when the IRS announced Chilly Bowl was under investigation for tax evasion, with the company's founder Kathleen Atkinson fleeing to international waters that same month. As of writing, the results of the investigation and whereabouts of Atkinson remain unclear.

Breakfast and Breakloose:

Breakfast and Breakloose was founded in 1953 by Agnes Amberson. Filled with the latest movie posters, decor, and rock'n'roll music, the restaurant aimed to be the most modern breakfast diner in town. While initially popular among youths wanting to dance the jitterbug and the bopsicle, Breakfast and Breakloose suffered severe financial setbacks in 1960, preventing the restaurant from updating its decor. With the diner's furnishings trapped in the past, the restaurant continued into the red as patrons sought more contemporary eateries.

Despite this, Breakfast and Breakloose has attracted a cult following. With profits steadily increasing, Amberson's great-granddaughter, Paddy, hopes the diner will soon have enough money to finally update its decor, and once again become the most modern breakfast house in town.

Gree/Itali:

Gree/Itali is the oldest restaurant currently still in operation. In 146 BC, after Rome defeated Greece in the Battle of Corinth, Greece's economy was devastated. While the situation was grave for many Greeks, one silver lining was the opening of the restaurant Simul (later becoming known as Gree/Itali) which combined the best of both Greek and Italian cuisine.

Over the years, many politicians have pointed to Gree/Itali as justification for invading foreign nations, with some politicians suggesting that the First World War itself was an unsuccessful attempt to combine dozens of different cuisines into one.

Since the opening of Gree/Itali, many famous celebrities have been seen dining at the restaurant, including Augustus Caesar, Benito Mussolini, and Jake from the Pizza That! commercials.

Pie Right:

The Pie Right dessert shop was established in 2022 by a Harvard University student-created artificial intelligence named PAL. Created as part of a thesis project, when PAL was turned on, the AI scoured the vast sea of knowledge on the internet and immediately developed a love for sweet foods and sound business investments. Completely unbeknownst to PAL's creator, it opened the first Pie Right in Odessa, Texas, with the plan to share its love of desserts with everyone. The business was a success, and several other stores were soon opened.

The Pie Right chain gained significant media attention two years later when it revealed not only that it was run by a computer, but that it was developing plans to launch the very first off-world dessert shop on the International Space Station. Since then, PAL and Pie Right have become international icons for determination, love, and dessert.

Firekickers:

Founded in 1999 by Maria Navarro, Firekickers was built on a simple premise: provide great food at an affordable price and briefly set it ablaze before serving. Navarro's premise was a successful one, and in the years that followed, Firekickers spread like wildfire thanks to humanity's adoration for entrees and arson.

The chain reached new extremes in 2007 when Navarro launched the Firekicker Birthday Experience, allowing children aged six and up to safely partake in a number of fire-related activities. After an hour of food and fun, the parties end with the company's mascot, Flamin' Phil, running into the store while on fire. The birthday boy or girl then gets to extinguish Flamin' Phil, who subsequently rewards the child with a birthday cake.

Today, the Firekicker Birthday Experience is often seen as a rite of passage, with parents wanting to share the same childhood experience they had with their kids. The cultural

importance of Firekickers has ensured the chain has remained open, despite the business' increasingly frequent OSHA violations and false alarms to the fire department.

Slammy's Old Fashioned BBQ:

Slammy's Old Fashioned BBQ was founded in 1987 on the idea that the world can and should revolve around barbecues. We grill it and we smoke it. We sauce it and we rub it. Whether you want pork, beef, steak, or all of the above, we've got a plate waiting for you. Come try our signature style BBQ, including our super secret recipe sauce, which is banned in three countries in the European Union. Our meat is humanely raised, killed, processed, and cooked to perfection. Come early to guarantee your spot and come hungry to guarantee satisfaction.

Oooh Organic:

With a name like Oooh Organic, you might assume our chain was established on a load of hippie baloney. Wrong. Oooh Organic was launched in 2001 by Hannah Forsyth after an incident at a local lake. During a gorgeous summer's day, Forsyth was enjoying a gentle paddle when, to her horror, her work colleague Todd was ensnared by an underwater reed and pulled to his watery grave. Angered by the barbarity of nature, Forsyth opened Oooh Organic with the sole purpose of putting nature in its tasty, tasty place.

While the passing of her colleague left a heavy hole in Forsyth's heart, the enormous wealth accrued as a result of Oooh Organic's success has helped ease the pain.

Remember to tag your social media pics with #PhotosynthesizeTHIS to be in the daily draw to win a free bean burger and pineapple squeeze!

Poppers and Crunchies:

Poppers and Crunchies believes that you deserve better than the typical fried food that's associated with the poor and obese, while at the same time welcoming the poor and obese to partake in our selection of signature fried foods. Our unique selection includes such innovative foods as fried chicken, fried fish, fried onion rings, and perfectly cut french fries. If you are not 100% satisfied with your fried food at Poppers and Crunchies, we will personally apologize and try to buy your silence with a coupon for 10% off your next purchase of \$100 or more. Poppers and Crunchies; this is what you're worth.

The Far East:

In 2017, The Far East opened its doors in Teragon Tower and gained intrigue thanks to its neurotic founder Toshio Oguri. Unlike more conflict-averse business owners, Oguri would often force customers to leave if he believed they were talking too loudly. As time passed, Oguri's tolerance for noise seemingly worsened, expelling those who dared to speak, sneeze, or chew with their mouths open. Many media outlets wrote about Oguri's unusual behavior, until weeks later when it was revealed that Oguri's hearing aid had been set to max. Since resolving this issue, Oguri has yet to expel anyone from the restaurant, however the culture of silence had already been established, making The Far East a popular destination for tranquil, intimate evenings.

E:

In the English alphabet, E is by far the most frequently used letter. Though it may be common, we believe it can still be special. At E, only those with the letter E in their name may make a reservation. By banning the riffraff who can't afford the letter E, our exclusive restaurant ensures you'll have only the highest quality experience.

We serve a broad range of food to accommodate a wide range of tastes and preferences. If you'd like to make a booking, please contact our manager, Erika Eagleby on ext. 315.

Sushi Nest:

Sushi Nest first opened its doors in 1966 as a novelty restaurant that encouraged customers to swim into the ocean, catch fish, and then return to the restaurant for their catch to be transformed into sushi right before their eyes. An instant hit, the franchise opened its doors on coastlines across the globe. Despite this, the business attracted negative publicity in the late 1960s after a number of customers went missing at sea, including a crew of sailors, and an Australian Prime Minister. With Sushi Nest struggling to stay afloat, the company decided to transition into a more conventional high-end sushi chain, permanently putting an end to its "You catch it, we cook it!" motto.

Today, Sushi Nest operates a modest amount of highly profitable, critically revered restaurants around the globe.

XLR Purple:

Established on July 11, 1989 by millionaire food connoisseur Antonio Catalano, XLR Purple offers a rotating menu of unique dishes inspired by historical and modern Italian cuisine. XLR

Purple provides a relaxing, upscale atmosphere, that includes a live pianist, an impeccable selection of wines, and a full-view of the city from every table.

Reserve your premium dining experience at least three months in advance. Children under 16 not permitted. Formal attire required. Middle-class discouraged.

Secrets of the Deep:

Aye! Secrets of the Deep is your place to go for fish. We have all the fish! Big fish, little fish, long fish, short fish, and slow fish! Here at Secrets of the Deep, the only secret is how we manage to get our hands on such an endless supply of so many kinds of fish - and boy, wouldn't the authorities like to know! Climb aboard and discover why so many people trust Secrets of the Deep with their birthdays, anniversaries, weddings, funerals, and mitzvahs! Secrets of the Deep - deep flavors at surface prices!

Absolutely

An upper-class restaurant filled with nothing but soup? Absolutely. That was the idea behind the 'Absolutely' restaurant founded in 1950 by Jenna DeLaney, a wealthy real estate broker who was ready to invest her and her missing husband's life savings into a new venture.

Though many of her friends and family called her crazy, DeLaney persevered, going as far as to build the first Absolutely restaurant herself brick-by-brick, which led not only to several OSHA violations, but also debilitating arthritis for DeLaney. Despite these setbacks, the business stood strong for decades.

In 2005, the successful chain's image wavered when the remains of Mr. DeLaney's body were found entombed in the original restaurant. A restaurant with dark secrets? Absolutely. But one that would let a little foul play get in the way of world class soup? Absolutely not.

Executive's Decision

Once the Earth's landscapes changed forever, it is said that world leaders came together to make important decisions regarding the future of our civilization. This secret meeting was held in the Executive's Decision conference room on the top floor of Teragon Tower, a view that would be magnificent, had the walls not been completely covered with lead-lined material to ensure total secrecy.

Today the room has been transformed into an exclusive restaurant that serves by invitation only, and is so hidden that it cannot be reached by elevator, but rather a system of stairs with fake doors and dead ends designed to throw unwanted snoopers off course. If all of this sounds

too ridiculous to be true, you may be right...few have even seen the restaurant. Those that have must be extremely important.

Biggs Burger:

Biggs Burger opened in 1974 as a competitor to mainstream burger joints. While its competitors sought to create safe environments for their patrons, Biggs Burger carved out its own niche by encouraging customers to engage in gentle bouts of fisticuffs, believing violence would enhance hunger. Although the restaurant's unusual niche allowed it to expand quickly, the chain's board members worried the fights were spiralling out of control.

Biggs Burger was forced into the spotlight in 2024 with the release of the critically acclaimed documentary, Suckerpunch Me, which follows Smores Murlock as he attempts to eat at Biggs Burger exclusively for 30 days without being physically assaulted. Along the way, Murlock's girlfriend claims he's become increasingly scared and jumpy, while doctors urge Murlock to abandon his mission, lest he unknowingly order a knuckle sandwich.

Biggs Burger took the film's concerns to heart, and in 2025, prohibited all fights on Biggs Burger property. In 2031, the chain officially put its violent past to bed by rebranding its restaurants in a similar fashion to the competitors it once tried so hard to deviate from.