community, exchanging legal tender for its patrons for over a century.

Tender draws inspiration, and its name, from the Arsenal Bank building it occupies—a storied financial institution that served the Lawrencetown

The space is open and communal, the atmosphere warm and inviting, the

The inspired food menu offers soul-satisfying small plates prepared with

professionals behind the bar.

Cocktails are crafted with pride and in the classic tradition by respected

TENDER is a concept for an American Gastropub—our homage to a return

CONCEPT
With our cuisine, flavors and create a natural harmony and approachable (both in price and made in-house). The resulting cocktails will be distinct.

Blends, infusions, and sodas that are made in-house. The focus on single-ingredient drinks balanced in modern, forward-thinking cocktails balance.TENDER’s owners and bartenders have an uncanny passion for craft cocktails.
Cuisine

Each place will allow guests to share among their group or stand alone as a personal choice.

Country cuisine from all regions of the earth, reflecting American, European, and South African influences – and prepared and comforting to the palate. The dishes will be freshly cooked.

Cocktail Lounge

Upscale cuisine with an intimate setting to reflect your meeting or event needs. The Basso Lounge concept is perfect for private gatherings.
Glassware, locally salvaged antiques and linens story from reclamation materials to... Each design element will have a local... within.

ingredients as the cocktails and cuisine that are served the same respect for history, elegant simplicity, and raw communal established. The finished space will reflect... The open floorplan and 14,500 square feet make for a uniquely...

and eventually merged into what is today PNC. The venerable institution survived the Great Depression which began business in Pittsburgh on March 20, 1873. TENDER will be located in the former Arsenal Bank...
The bar will be the focal point of TENDER's main room, spanning nearly its entire length. Multiple mixing stations will allow guests to engage their favorite alchemists, and the back wall will showcase an impressive selection of spirits.

A combination of full-service tables and "lounge" seating complement the bar in the main room. A second dining room will offer additional seating and fresco dining will be available on the sidewalk patio. Seasonal al fresco dining will be available on the sidewalk patio. And a basement dining room will add yet another space for special occasions.

The kitchen is small but optimized for efficiency.
Our current plan is to open December 1st, 2012.
Pittsburgh restaurants

with Verde gaining one of the largest followings online among all
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Jeff & Erin have also established themselves as masters of social and digital

The restaurant was provable in its first full month of operation. Expansion

for success and then diligently worked to achieve it.
smart, experienced, and CEO-free team that together, recognized the formula

In bringing Verde to life, Jeff & Erin took the approach of putting together a

In bringing Verde to life, Jeff & Erin took the approach of putting together a

Kitchen & Cantina, also located in Pittsburgh’s East End.

Jeff & Erin Carlin are proud owners of the acclaimed Verde Mexican

OWNERS