

LSA to expand kitchen, dining area
Alex Helm | Sept. 14, 2015

Lone Star Attitude Burger Company will expand within the next year. The restaurant will move into the space next door that used to be the Courthouse Collection, which moved to a new location in Krum in April. Construction is scheduled to take about six months.

The three-story restaurant has plans to extend its kitchen and upstairs patio, adding about 100 new seats. The kitchen will expand into the building next door, and the extra patio space will be built over that. There will also be an elevator and bathrooms upstairs. Much of what is downstairs will remain the same. General manager Kristin Allen said a larger kitchen is the most important part of the expansion.

“The biggest thing for us is we’ll be able to store and have more supplies in this building,” Allen said. “Right now we get deliveries every day because we’re so small. We get paper goods we have to store in cubby holes, but now we’ll be a full-functioning service restaurant.”

Another aspect of the kitchen expansion will be the ability to dispose of plastic cups. With more room available, LSA Burger Co. will be able to install a larger dishwasher. That way they can swap the plastic cups for washable glasses.

With more seats, the demand for food increases.

“In order for us to take care of 100 more guests, I have to make sure I can cook 100 more burgers,” Allen said.

Right now, the patio can hold up to 80 guests and seating can become limited downstairs, especially on Friday and Saturday nights. Design tech theater freshman Lauren Shilling, who eats at LSA Burger Co. with her family, said she’s ready for more seating.

“The wait is way too long so having a bigger place will be better because they can turn tables faster,” Shilling said. “Bigger place, happier customers.”

Kate Landers | Intern Photographer
LSA upstairs seating Kate Landers | Intern Photographer

But Allen said she worries about maintaining the LSA Burger Co. experience.

“There’s something cool about having this small little box where there’s a line out the door and people wait hours to get in to eat a burger, so God, it better be a good burger and it better be a fun time,” Allen said. “So when you create 100 more seats you worry if it’s still going to have the firepower, the line out the door and people are still really excited.”

It's LSA Burger Co.'s. goal to keep giving customers what they want to keep them coming back. Part of this is adding on to the drink menu. Four new cocktails will be added to the menu within the next two weeks. One of these new drinks is called the One O'Clocktail, named after UNT's 1 o'clock Jazz Band. In addition, LSA Burger Co. is re-doing its beer menu.

"Denton is all about Texas craft drafts," Allen said. "So LSA has to be about Texas craft drafts."

The live music stage on the patio will also be getting bigger. Instead of a three-piece band, there will be room for an eight-piece band. But they also want to keep in mind the level of noise that is put out.

"We're loud, we know we are," Allen said. "We want to play nice with the residents that live on the Square and we want to play nice with the city, so we're going to look at ways that make sure we control that. We don't want to be a nuisance."

The restaurant will be working with event coordinators in Dallas to make LSA Burger Co. a place to hold wedding receptions, homecoming events and birthday parties.

"It's not just a restaurant anymore," Allen said. "People come here to have a pretty cool experience now."