



LOCUS

RESTAURANT + LOUNGE

MEDIA KIT



OVERVIEW

Located at Vancouver's busy and thriving trendy Main Street neighborhood, the Locus Restaurant offers an eclectic fusion of modern and classic favourites. As a funky eatery with gothic decor serving eclectic seasonal eats, local wines and craft beers, the Locus Restaurant and Lounge thrives on creating globally inspired, innovative dishes and delicious daily specials.

Catering to diverse tastes, we feature a variety of meat, seafood and vegetarian choices that are constantly refreshed to reflect the best local and seasonal ingredients.

Established on 1998, Locus offers a casually unique dining experience that welcomes both locals and newcomers alike. Open from 9 AM to late daily, the Locus offers daily food and drink specials for brunch, lunch, happy hour and dinner.

Visit the Locus Restaurant and enjoy the natural yet unique and dynamic, gothic decor. The atmosphere is friendly, cozy, and casual, so relax and enjoy your dining experience!



CONCEPT

Globally inspired cuisine with local influence, utilizing seasonal ingredients, everything made in house daily. Casual bar scene with happy hour and weekly features, such as Fish and Chips Tuesdays, Butcher's Choice Thursdays and Three Course Family Dinner Sundays.



DETAILS

Address	4121 Main St, Vancouver, BC V5V 3P6
Phone	604 708 4121
Operating Hours	Monday to Thursday, Sunday and Holidays: 9 AM – 12AM Friday and Saturday: 9 AM – 1 AM
Daily Service	Brunch: 9 AM – 3 PM Happy Hour: 3 PM – 6 PM, 10 PM - Closing Dinner: 5 PM – 12 AM (Weekdays), 5 PM – 1 AM (Weekends)
Owner	Freddie Miller
Year Established	1998
Head Chef	James Green
Cuisine	Modern Classic Fusion
Seating	Restaurant seats 85 including 12 bar seats
Attire	Casual
Website	locusonmain.com
Facebook	@locusonmain
Instagram	@locusmain
Twitter	@locusonmain

TEAM

FREDRIC MILLER, OWNER

Coming from a family of restaurateurs, Fredric is no stranger to the industry as he's worked, managed and owned restaurants in Saskatchewan and Calgary with his family. Born and raised in Saskatchewan, Fredric moved to Vancouver in 1992. In 1997, he found the perfect space to open a new restaurant. After a year of renovations, Locus officially opened its doors on April 1998. Locus Restaurant and Lounge has been a staple on Main Street and has grown with the neighborhood as it flourished into the trendy locale it is today.

Favorite Fall Menu dish: Butternut Squash Wellington

Favorite drink: Jameson McCree

JAMES GREEN, HEAD CHEF

James has worked in almost every aspect of the culinary field from being a personal chef to the celebrity and rich elite to owning his own catering company and consulting to dozens of restaurants and hotels all over North America.

Favorite Fall Menu dish: Lingcod & Scallops

Favorite drink: Jameson

JEFF FISCHER, SOUS CHEF

Jeff has almost 30 years in the restaurant industry with a broad spectrum of experience from corporate kitchens like Earls to running his own restaurant. His passion for cooking shows in the fresh, innovative yet affordable plates from Locus.

Favorite Brunch dish: Ham and 3 Cheese Benny

Favorite drink: 1516 Lager

DUSTIN ADEKAT, DINNER CHEF

With his 20 years culinary experience, Dustin is the only Aboriginal double Red Seal Chef in Canada as Rider Chef for Live Nation. His unique and adventurous style has taken him all over the world on luxury cruise ships and mega yachts, holding the position of executive chef for some of the biggest rock stars today.



CONTACT

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