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**RIO HOTEL & CASINO INTRODUCES THE CANTEEN FOOD HALL**

*Slated to open in January 2024*

**A restaurant with tables and chairs

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**LAS VEGAS (November 6, 2023) –** [Rio Hotel & Casino](https://www.riolasvegas.com/) is pleased to introduce the **Canteen Food Hall**, a new culinary marketplace that will be taking over the former space previously occupied by the Carnival World Buffet. Opening January 2024, this new culinary hub will feature a dynamic lineup of first-to-market concepts and Las Vegas favorites that invite locals and visitors alike to explore, indulge and savor in a lively dining experience.

“When we started planning the revitalization the resort, one of the first things we wanted to deliver was an approachable yet exciting dining destination that appealed to a wide variety of people, much like the Carnival World Buffet did back in its heyday,” said Trevor Scherrer, President and C.E.O. of Rio Las Vegas. “With a balanced mix of familiar favorites and some amazing first-to-market concepts, Canteen Food Hall is going to be a lively space where vibrant flavors and approachable cuisine unite. Our partners behind each of these restaurants have been nothing short of exceptional in their commitment to create food experiences that represent the future Rio and we are excited to introduce them to our guests.”

Restaurant concepts include:

**Southland Burrito Co.**

A love letter to the rich culinary history of the Southwest, Baja and Northern Mexico, Southland Burrito Co. is set to become one of the first restaurants in the market to specialize in Sonoran-style burritos. Transporting guests to the laid-back, coastal towns and sunny weather of the region, every aspect of the restaurant invokes the feeling of backyard gatherings with friends and family.

An homage to his experience as a first-generation Mexican American and the flavors that shaped his cultural identity, Chef Marco Herrera’s expertly curated menu features dishes like burritos and quesadillas, all made with a fluffy, crepe-like regional variation of the flour tortilla.

Perfect for both a sit-down meal or an on-the-go stop, Southland Burrito Co. offers a contemporary twist on crowd-pleasing burrito mainstays like *The Tejano, made with brisket barbacoa, rice, beans, cabbage, house salsa, jalapeño crema, onions, cilantro and cheese; and the Chicken Californio, made with pollo asado, french fries, guacamole, cheese, beans, jalapeño crema, cilantro and pico.*

**Shogun Ramen**The result of a partnership between world-renowned, Master Ramen Chef Foo Kanegae and restauranteur Takashi Segawa, Shogun Ramen is serving umami by the bowlful with an ever-evolving lineup of nostalgic, yet innovative ramen meant to be savored to the very last drop. Known as one of Japan’s most influential ramen creators, Kanegae previously served as the Master Chef at world-renowned ramen chain Ippudo Ramen where he created over 600 types of ramen and was hailed as a key player in the restaurant’s international expansion into the United States, Southeast Asia, the United Kingdom and Australia.

Hailing from Fukuoka, Kyushu, the birthplace of tonkotsu ramen, Chef Kanegae has continued to hone his craft, riding a fine line between traditional and avant-garde. Shogun Ramen inside the Canteen Food Hall will mark his third restaurant in Las Vegas. A testament to its namesake, Shogun Ramen embodies Kanegae’s relentless quest for the new while preserving the traditions of Japanese cuisine and is a symbol of his continued reign at the top of the ramen world.

**Tony Luke’s**A name that is synonymous with the iconic sandwich, South Philadelphia’s legendary cheesesteak chain Tony Luke’s is making its west coast debut at the Canteen Food Hall inside the Rio Hotel & Casino. A story of humble beginnings, Tony Luke’s began as a neighborhood sandwich shop before being catapulted into stardom with its crave worthy specialty favorites like the roast pork Italian with broccoli rabe and sharp provolone, chicken cheesesteaks and chicken cutlet. Made exclusively with high-quality ribeye, Tony Luke’s take on the classic cheesesteak has earned him critical acclaim from the likes of EATER, New York Times, USA Today, The Washington Post, Zagat and many more. For over 30 years this humble sandwich shop has become the definitive cheesesteak the preferred destination for both Philadelphians in the know and visitors up and down the Eastern Seaboard.

**Tender Crush**Chris Barish & Julie Mulligan, founders and visionaries of Black Tap Craft Burgers & Beer, are bringing the first outpost of their new chicken concept, Tender Crush, to the Canteen Food Hall. Inspired by the melting pot of flavors born of the five NYC Boroughs, Tender Crush delivers New York's fresh take on chicken tenders. Available fried or grilled, with a bevy of sides, sandwiches, and sauces, they deliver flavor in a big way! Whether it’s familiar favorites, or innovative remixes (think Bird Pepper, White BBQ, and Sweet Sticky Chili), this fast-casual concept delivers quality food with bold flavor, for a solid taste of NYC.

**Nama Nama**From the creators of Las Vegas Strip favorite Tekka Bar, this street food style sushi restaurant, Nama Nama transports guests to the bustling streets and hidden alleyways of Tokyo. Obsessed with providing the highest quality sushi experience, the restaurant is meant to capture the spirit of communal dining spaces and social atmosphere of street food stalls throughout Japan. With a focus on fresh seafood and traditional Japanese flavors, the menu will feature made-to-order handrolls, cut rolls, poke bowls, nitro matcha and sake on-the-go.

**Attaboy Burger**After working with some of the culinary scene’s biggest names like Jordan Kahn, Jose Andres, Ray Garcia and Chris Cosentino, Chef Alex Resnick is set to open his brand-new burger restaurant Attaboy Burger inside the Canteen Food Hall. Adopting a “less is more” mindset, the short, but straightforward menu will focus on doing a few things perfectly, offering guests a choice of just four burgers—the single smash, the double smash and fried bologna sandwich. Simple and crafted with expert precision, Attaboy Burger reflects Resnick’s philosophy of packing as much flavor as possible, without adding unnecessary toppings or over-the-top additions.

**About the Rio Hotel & Casino Las Vegas**Located one block off the famed Las Vegas Strip on Flamingo Road, Rio Hotel & Casino Las Vegas features over 2,500 580 Sq. Ft. all-suite guest rooms, 220,000/sf of convention and meeting space, a 5-acre pool area, and a 150,000/sf casino with 40+ tables and 1000+ slot machines. Dreamscape’s plan for the resort’s future includes a property refresh, from dynamic new dining offerings to a variety of entertainment options. Dreamscape’s intent is to preserve the property’s architecture and honor its legacy. The property will remain open throughout the renovations.

**About Dreamscape**

Dreamscape’s talented team of real estate professionals has collectively deployed in excess of $35 billion across residential, retail, hospitality, entertainment and gaming properties and has decades of experience in these verticals. Eric Birnbaum and his team have assets in New York, Miami, Phoenix, Los Angeles, Nashville, New Orleans, Charleston and Philadelphia. The team has worked on a diverse portfolio of significant properties, including critically acclaimed endeavors such as Henry Hall in New York's Hudson Yards, The Pod Hotel in New York’s Times Square, The Goodtime Hotel in South Beach, Miami and Rio Hotel & Casino in Las Vegas.

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