

THE SPEAKEASY

19 N. High St. Janesville
(just north of the 5 Points intersection)

(608) 531-0012

Hours: Mon-Thurs. 11am-11pm;
Fri & Sat 11 am - late, late



Todd Kreilkamp
Executive Chef

BizSnaps

A Snapshot look at local businesses

When was the business started: July 11, 2004

Describe your products/services: Our restaurant's menu is diverse, including our Original Signature Creations for the gourmet appetite featured alongside popular Wisconsin favorites. We have daily martini specials, a variety of other specialty cocktails, wines and cold beer.

What do you do, product, service or philosophy, which differentiates you from your competitors? We separate ourselves from our competitors by playing the "originality card". The eclectic ambiance & old-world charm of our restaurant and banquet rooms (the New York Room & the Hideout), our large, unique lounge & bar area combined with interesting menus offers big-city atmosphere, with small town "the customer always comes first" service.

How did you get interested and/or started in this business? I worked in restaurants just to pay the bills, at first. Eventually I realized my passion for food and the fast-paced environment. This is what led me to culinary school and the rest is history.

What kind of training or background do you have? I graduated from Le Cordon Bleu in 2000 and continued my work/training in places such as St. Marten Island in the Caribbean, Oxford, England and Chicago.

What have you learned from this business? Having fun while working hard is achievable.

What are your future plans for your business? To continue to develop and promote a unique, energetic atmosphere and serve quality, interesting cuisine.

What or who has had the most influence in the way you do business? It's all about the people and offering something different to the community.

Do you have a favorite saying that applies to your business? The customer always comes first.

What have been some of the challenges you've faced and how did you work them out? Writing The Speakeasy menu. I found it challenging to find a happy medium between fine dining cuisine and cheeseburgers. I think that after some trial and error, we've hit a homerun with our current menu.

What do you find most rewarding about this type of work? I personally enjoy changing the way people think about food. Watching someone's face light up after tasting something for the first time is the ultimate for me!

What type of customers use your products/services? Anyone who enjoys great food, live entertainment and likes to "step off the beaten path now and again".

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