

CULINARY DISTANCING COS PROFILES

Tim Hines, co-owner and husband of chef/owner Monse Hines, Monse's Taste of El Salvador

"On Culinary Distancing COS, Monse's made it a point to highlight other businesses that we knew were struggling. A lot of them weren't actively promoting themselves, I think people feel hesitant sometimes because they feel like they're begging. So it's great when other businesses highlight them instead. It's a place to promote positive initiatives, to mention someone who might have been overlooked, or is new and doesn't have a fan base yet to promote themselves to. That's very valuable."

"I had a customer in-town from Chicago, asking where else to go eat. I told him to follow the group to find other local restaurants to support. It's a really neat platform, especially since everyone's positively promoting businesses instead of talking about what's wrong and leaving bad reviews. People are so used to having quick access with their fingertips to comment, that they forget they have an impact and that their words have a reach. The responsibility to manage the platform is unfortunately needed, but it helps protect the little guys out there."

"This platform has been nice because it expands beyond what Yelp and others do, which is more for feedback and reviewing. This became a place for conversations to promote other businesses. We restaurant owners eat at other local places too. We'll regularly buy a lunch or dinner for our staff from somewhere else local to support them, like Paravicini's or the Warehouse. Or places like the Burrowing Owl will bring their employees here for a meal."

"Colorado Springs has a great food community. It's not so much click-y as it is tight. People support each other. The gluten-free and vegan communities especially because there's not a lot of dedicated spots like us out there."

Monse's Taste of El Salvador is a locally owned and operated small business rooted in El Salvadoran culture and located in Old Colorado City. Monse's makes everything locally and takes pride in its authentic El Salvador cuisine and 100% gluten free menu using organic, all natural and non-GMO ingredients. 115 S. 25th St. Colorado Springs, CO, 80904, (719) 473-0877



Monse's Chilaquiles Salvadoreñas — two pupusas smothered in homemade red chile sauce — with a side of pickled onions, jalapeños, and cilantro.



Monse and Tim Hines, co-owners of Monse's Taste of El Salvador