

business member profile

BUSINESS MEMBER PROFILE

Keith Arnold
The Garlic Knot LLC
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Hours of Operation: Sun.-Thurs., 11 am-9:30 pm;
Fri.-Sat., 11 am-10 pm
www.garlicknot.net
Member since 2002



the garlic knot

Having grown up in New York City, Keith Arnold was fortunate to have had the opportunity to work in numerous outstanding restaurants. In fact, his first job (as a 12-year-old) was shucking clams, cleaning shrimp and

prepping salads in the Hamptons on Long Island. But after several jobs in both the film industry and the technology sector, Keith got the opportunity to move to Littleton, Colo., to join two boyhood friends in the ownership of The Garlic Knot. "There's nothing better than being in business with friends," said Keith, who operates two units while his partners continue to live in NYC.

According to Keith, The Garlic Knot is unique to the Colorado area because it offers authentic New York pizza. "A lot of places west of the Hudson make this claim, but not a lot deliver. We offer Garlic Knots like no others in our area. They are our signature item. Garlic is a key ingredient in our cooking and in all Italian cooking."

"I am still affiliated with pizza/pasta restaurants back home and have had them come out to consult with us. They're always surprised by our pizza. One owner even reluctantly admitted that the Garlic Knot pizza was better than what he offered at his Queens pizzeria," he added.

Keith shops at his local Sam's Club® several times a week, especially when he needs something in a pinch. "Quite often, restaurant operators need items immediately, and Sam's Club stocks a large variety of restaurant goods. It's a great, and quick, alternative to having to order from food vendors that do not have retail facilities. Any restaurant operator who hasn't compared food supplier



prices with Sam's Club should check them out. I'm sure they will be pleasantly surprised," Keith said.

He likes to tell the story of a time when he was in dire need of a particular item crucial to a pizzeria, "which happens often." So Keith called Sam's Club. "They didn't have what I needed in stock but were receiving a shipment in the morning. The manager, Rob Campbell, said he would call me when it came in, [and to my surprise, he called first thing the next morning]," Keith reported.

Is there a secret recipe for running a successful restaurant? Here is Keith's advice: "Use quality ingredients, believe in your product, give outstanding service to your customers and be good to your employees. Sounds like a piece of cake, doesn't it?"