



MASSACHUSETTS RESTAURANTS UNITED

PRESS
KIT

2026



WWW.MASSRESTAURANTSUNITED.ORG
DIRECTOR@MASSRESTAURANTSUNITED.ORG

WHO WE ARE

Massachusetts Restaurants United (MRU) is a group of restaurant industry professionals that make up your beloved local date night destinations, cafes, lunch spots, and everything in between in the state of Massachusetts. As COVID-19 began affecting our state, we formed Mass Restaurants United, along with more than 800 independent restaurant owners and operators fighting to keep our lights on to continue serving food for all of you.



WHAT WE DO

When the pandemic pushed Massachusetts' independent restaurants to the edge, MRU stepped forward as the voice our industry needed most. We advocate for the restaurants that define our neighborhoods, sustain our local economies, and reflect the cultural heartbeat of our state. Our work is centered on protecting these vital businesses and ensuring they have the support to survive and thrive.

OUR WINS

SUPPORTED A BILL WHICH BECAME LAW IN 2025 THAT ALLOWS QUALIFIED IMMIGRANTS (LIKE GREEN CARD HOLDERS) TO SERVE AS ALCOHOL LICENSE MANAGERS, NOT JUST U.S. CITIZENS, ENABLING MORE DIVERSE RESTAURANT/BAR OWNERSHIP AND MANAGEMENT.

HELPED LEAD THE CAMPAIGN TO DEFEAT BALLOT QUESTION #5 WHICH SOUGHT TO ABOLISH THE TIPPED MINIMUM WAGE.

SUCCESSFULLY WON LEGISLATION FOR DELIVERY FEE CAPS DURING THE PANDEMIC.

STEAMLINED THE LICENSING PROCESS BY MOVING PERMANENT OUTDOOR SEATING LICENSES OUT OF STATE OF EMERGENCY PROCESSES.

SECURED MEANINGFUL GRANT FUNDING FROM ORGANIZATIONS LIKE DOORDASH, MCC AND IRC.

400 MEMBERS SINCE 2020



JEN ZISKIN, LA MORRA EXECUTIVE DIRECTOR

Jen was initiated into the restaurant business when she was fifteen years old and is familiar with all aspects of the industry from bussing tables, serving food, bartending, marketing, and managing the front of the house. She has worked at many of Boston's fine restaurants such as Maison Robert, Chez Henri, Eight Holyoke and Aigo Bistro. Jen's dreams became a reality with the creation of Heritage of Sherborn, La Morra's sister restaurant. Jen is a Certified Sommelier with the Court of Master Sommeliers, received certification as an Italian Wine Specialist from the North American Sommelier Association, and is a current WSET Diploma candidate.

RYAN LOTZ, TRAVELER STREET HOSPITALITY PRESIDENT

Ryan Lotz has been a key voice working with state legislators and officials to secure support for independent restaurants. Ryan is the Beverage Director and partner for Traveler Street Hospitality, managing the beverage program for Bar Mezzana, Shore Leave, No Relation, and Black Lamb. Known for his innovative and inclusive approach to cocktail creation, Lotz has been recognized with several awards, such as StarChefs Boston Rising Stars Bartender Award and Boston Magazine's Best Beverage Director Award. His work is characterized by a commitment to quality, creativity, and community, making him a pivotal figure in Boston's vibrant dining and cocktail scene.





DEMETRI TSOLAKIS, XENIA HOSPITALITY - VICE PRESIDENT

Since a young age, right when I could see over my family's restaurant's counter, I was pouring Pepsi out of a fountain machine for guests. It was that moment that I fell in love with hospitality. Being Greek-American and growing up in a close-knit family and restaurant setting, I basically lived in booth 1 of the restaurant. It is there I did my homework, ate, took naps until it was time to go home and get ready for the next day. Restaurant business was always in my blood. Although getting a degree from Suffolk University and getting a job as an investment banker, I knew it wasn't what I wanted to do with my life. I wanted to do what I loved growing up.

NANCY CASWELL, BRINE - TREASURER

Born in New Bedford after her family immigrated to America from Portugal, Nancy grew up watching her mother cook in their family's commercial kitchens and quickly fell in love with the time spent around the dinner table.

She graduated from Johnson and Wales University in 2000 and was a manager in Westport, Ma at The Backeddy. After many years spent working in the industry Nancy embarked on owning her own restaurant and established Caswell Restaurant Group, which previously owned Ceia in Newburyport, oak + Rowan in Boston and currently operates Brine in Newburyport.



KRISTIN CANTY, WOOD'S HILL - SECRETARY

Kristin is the owner of four restaurants, Woods Hill Table and Adelita in Concord and Woods Hill Pier 4 and The Block at Woods Hill in Boston, as well as a 360-acre farm in Bath NH. She is a nationally acclaimed filmmaker, avid supporter of small farming, and an enthusiast for nutrient dense and ancestral foods. Known for her documentary, "Farmageddon – The Unseen War on American Family Farms", and for being a much sought-after speaker on a range of local food and farming issues, Canty's restaurants are the culmination of her passions: food, family farms, sustainable sourcing and ancestral health.

BRAND IDENTITY

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THE FULL
LOGO KIT
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Primary Logo (Stacked Version)



Logo Badge (Used for secondary applications where full logo is not needed or a more graphic approach is preferred, i.e. stickers, hats, t-shirts etc.)

Secondary Logo (Horizontal Version)



Brand Colors



CMYK: 67/61/60/47
RGB: 65/65/65 HEX: #414141
Pantone: Black C



CMYK: 0/85/100/0
RGB: 240/78/35
HEX: #f04e23
Pantone: Orange 021C



CMYK: 0/5/13/0
RGB: 255/239/220
HEX: #fffedc
Pantone: 9064C

Typography

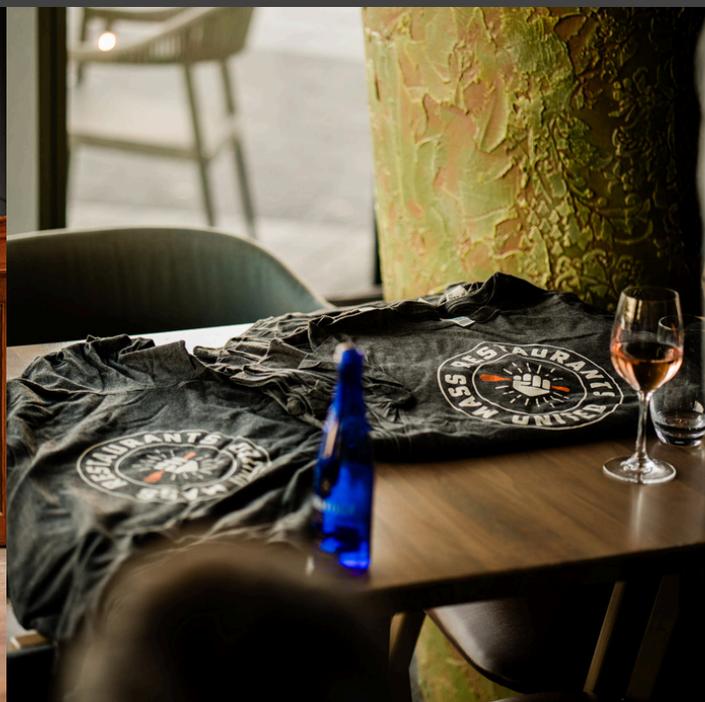
PRIMARY HEADLINE: POSTER GOTHIC ROUND BOLD

SECONDARY HEADLINE: POSTER GOTHIC ROUND MEDIUM

Body Copy: Merriweather Sans Regular



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