

Digital Menuboard Optimization
A Key to Black Rock Coffee Bar's Sales Growth

## WHY DIGITAL MENUBOARD OPTIMIZATION?

Digital Menuboard Optimization results in maximizing the revenue and profits of a brand's menu offerings through a proven business process that is grounded in consumer research. The process involves the redesign of a brand's food and beverage offering. It is based on consumer research and data analytics. Activities include: Consumer Insights; Menu Assessment; Menu Simplification; Menu Strategy; and Menu Architecture.

## **OVERVIEW & OBJECTIVES**

Black Rock Coffee Bar is a chain based in Portland, Oregon with over 150 locations. Management was aware that their digital menuboard communications needed to be optimized to assure optimum business performance.

They came to King-Casey to undertake a digital menuboard optimization initiative to achieve several key business objectives, that included:

- Maximize revenue (increase check)
- Grow fuel energy drink sales
- Grow food sales
- Conduct a TURF analysis to objectively assess menu items and determine how the menu (and menuboard) can be streamlined to speed the ordering process and increase throughput
- · Optimize guest ease-of-ordering

The following pages highlight King-Casey's proprietary menuboard optimization process that was used with success for this project and scores of other clients.



## MENUBOARD OPTIMIZATION FOLLOWED . . .



**Original Menuboard.** The first phase included an assessment of Black Rock Coffee Bar's current menu communications (drive-thru version is pictured above) noting specific, actionable opportunities for reengineering the menu communications to achieve the desired business objectives established in the brand's new menu strategy.

King-Casey's Digital Menuboard Optimization involves a four-phase process resulting in the redesign of a brand's food and beverage offering to increase sales and profitability, improve operational work flows, and maximize customer satisfaction. The process that follows was utilized to optimize Black Roack Coffee Coffee Bar's digital menuboards.

#### Phase 1: Menu Assessment

- Determined the current menuboard strengths and weaknesses
- Assessed menu differentiation versus the competitive set
- Identified key opportunities relative to the menu communications

#### **Phase 2: Menu Simplification**

- TURF Analysis was used to determine the shortest list of menu items to satisfy the vast majority of Black Rock's customers
- Used menu operations analytics and item complexity ratings to streamline the menu (item simplification and/or elimination)
- Finalized an optimized food and beverage menu

### ... A STRUCTURED DATA-DRIVEN PROCESS



**Optimized Architecture.** The fourth phase (Menu Architecture) involved the development of a range of black & white schematic diagrams illustrating how the menu should be organized, and showing the prioritization and placement of menu items and images. The above schematic was one of several variations that addressed the improvement opportunities. These b/w schematics were refined further and then developed into color versions that were tested quickly using quantitative research to evaluate the effectiveness of the various strategies (see next page).

#### **Phase 3: Menu Strategy**

- Established business objectives for Blackrock's menu categories and items
- Prioritized food and beverage platforms, categories and items
- Optimized revenue and profitability by establishing pricing parameters and increasing prices on low risk items
- Drafted a new menu strategy based on all of the above actions

#### Phase 4: Menu Architecture

 Developed a range of strategic alternatives (based on the menu strategy) to express in words and diagram form how the items would be organized and prioritized on the digital menuboard to achieve the objectives set forth in the previous phases.



## **EVALUATING THE STRATEGIES**

ONLINE RESEARCH
QUICKLY IDENTIFIED THE
STRATEGIES TO BE USED
FOR IN-MARKET TESTING

For this phase, three of the schematics were developed into color renderings illustrating how the new strategies would look when developed into digital menuboard communications. The color renderings of the optimized digital menuboard strategies were used for online surveys among hundreds of potential customers. The current digital menuboard was used as the control. This technique provided a fast and cost-effective way to identify the strongest strategies before testing in actual store and drive-thru locations.

IN-STORE TESTING
IDENTIFIED THE BEST
PERFORMER FOR
SYSTEM-WIDE ROLL-OUT

Following the online validation research, final menu production artwork was created based on the strongest strategy. The new digital menuboards were then put into a market test. Based on their business improvement performance in the test stores, the optimized digital menuboards were rolled out to the entire system.



**Optimized Digital Menuboard Communications.** This image (above) shows the best performing drive-thru strategy that was tested against the current menuboard during the quantitative evaluation research. This also served as the framework for the optimization of the interior digital menuboards.

Black Rock Coffee Bar's Optimized Menuboard Performance

- Black Rock Coffee Bar's Optimized Digital Menuboards have performed well despite the restaurant industry's drop in sales as a result of consumer traffic declines. Black Rock's optimized menuboards have:
- Grown Percentage of Food Sales (+300 BPS)
- Grown Fuel Energy Category (+300 BPS)



# KING-CASEY IS THE FIRM THAT THE WORLD'S LEADING RESTAURANT AND FOODSERVICE BRANDS COME TO WHEN THEY WANT RESULTS

King-Casey provides practical, data-driven insights and research-validated solutions for restaurant and foodservice brands. We are renowned as the leader in providing comprehensive, turn-key Menu Optimization Services that increase Sales and Profitability.

Our team of industry professionals provides a suite of totally integrated menu optimization services. Collectively, our services provide advanced solutions that enable our clients to unlock the full potential of their menu communications, and achieve significant, measurable business results. No other firm provides such comprehensive menu optimization solutions.

#### King-Casey's Suite of Services Include

- Consumer insights
- Attitude and usage research
- TURF analysis
- PMIX analysis
- Menu performance analysis
- Menu operations analysis
- Menu reengineering
- Pricing and Revenue Management
- Menu strategy
- Menu communications
- Customer zone merchandising (P2P)
- Total store communications

#### The Benefits Are Immediate and Meaningful

- Increased sales and profitability
- Improved customer experience
- Totally integrated solutions
- No loss/dilution of insights and data due to their transfer from one consulting resource to another
- Cost and timing savings resulting from combining the full suite of services under one umbrella

#### Want to Know More?

Please call Tom Cook, Principal, King-Casey at (203) 571-1776. Or e-mail tcook@king-casey.com. Take the first step in optimizing your menuboards and increasing your business performance.



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