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# FOODSERVICE NEWS

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## From a Nearby Galaxy

By Joey Hamburger

**Y**OU'VE JUST GRADUATED FROM college. You're sitting in your parents' basement. You're wearing 3D glasses made out of cardboard. Everyone is telling you to get a job or at least like the one you have and hate. You just want to save the world. The doorbell rings; you answer. It's a superhero, here to save the day—and deliver your pizza. Enter Galactic Pizza: Saving the planet one pizza at a time.

Galactic Pizza isn't like most other pizza stops. Its menu is a mix of classic and modern flavor arrangements using organic ingredients purchased in season from local sources. They strive to make each of their business practices socially responsible while building the Minneapolis community. Each week, they have trivia, music and comedy performances. And did I mention their delivery drivers dress as superheroes?

Pete Bonahoom opened Galactic Pizza in 2004. After graduating from the University of Wisconsin-Madison, Bonahoom started working downtown on the path to become an investment banker. After six months of analyzing 401(k) plans, he decided investment banking wasn't what he wanted to do for the rest of his life. He quit and went back to painting houses. He worked as a one-man crew, which gave him an ample amount of time alone to think.

Bonahoom knew he wanted to open his own business, but he wasn't sure what kind so he kept a notebook of ideas in his back pocket. Finally, after reading an article on socially responsible business practices, he decided it was time to open



Find Galactic Pizza on Lyndale Avenue in Uptown and maybe you'll catch one of their superheroes snoozing (top of page).

a restaurant that was not only profitable, but also benefited society and the local community. He became a superhero and opened up Galactic Pizza.

"The business went great from the start and the customers really liked it, but it was really hard for me personally," Bonahoom said. Having no formal restaurant training, he dove right in and gave it his all. Now Galactic Pizza is celebrating its tenth anniversary.

One of the ethical practices in operation is the use of electric vehicles to deliver their pizzas. That's not an easy task in Minnesota, especially when the first superhero delivery cars had no heat,

three wheels, and shot cold air up from underneath the car when driven. "You had to have some real balls to deliver pizzas when we first started," Bonahoom said.

Galactic also gets all of its energy through Xcel Energy's Windsorce program, which allows businesses and homeowners alike to purchase their power from renewable wind energy. But one sustainability problem for pizza places is the pizza boxes, which can't be recycled like normal cardboard. Once any grease has soaked in, they have to be composted. In an effort to tackle pizza-box waste, Galactic has turned its pizza

boxes into one-dollar coupons so when you turn one in for your next pizza, they compost the box for you.

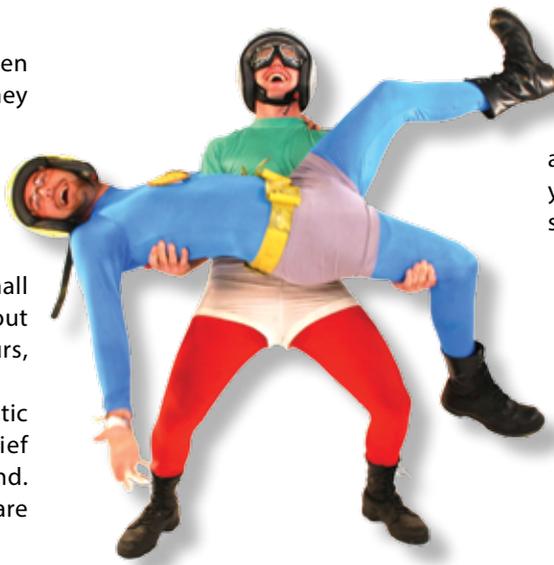
And at Galactic, they recycle and compost just about everything. There's one garbage can in the back and Bonahoom claims it fills up maybe once a week, which is an insanely small amount of trash when you think about a restaurant operating 13 or 14 hours, seven days a week.

In addition, for every order, Galactic donates a dollar to hunger-relief organization Second Harvest Heartland. And five percent of its pre-tax profits are donated to charity.



Galactic is also benefiting society through entertainment. Since opening, it has held a music open mic night that turned into a comedy open mic night that turned back into a music open mic night and then split into two open mic nights on Wednesdays and Thursdays for music and comedy, respectively. Tuesdays are trivia night. Soon headlining acts on Fridays and Saturday nights will evolve.

And did I mention they deliver their



pizzas dressed as superheroes? Bonahoom said he got the idea one Halloween in college when he delivered pizzas as a superhero and found the idea hilarious. His boss didn't go for his dress-up-all-the-time delivery idea, but he held onto the concept until the day he was the boss.

The experiences of the drivers range from your typical paid and tipped deliveries, to regular customers who dress as super villains and steal your pizzas, to a time when a driver chased down a thief and retrieved a stolen purse. The drivers are allowed to create their own superhero names and costumes, which is great fun for said drivers, some of whom are local comedians.

Local comic Sam Spadino said he delivered his pizzas in zebra leggings, pink booty shorts, a carpenter's belt, a tank top with the word "Party" printed across the front, fake tattoo sleeves, and a cape made out of a pink Abercrombie shirt with a popped collar.

Galactic Pizza delivers to the artistic and environmentally conscious lifestyle. With performances in front of their giant street-side window that continuously draws in passers-by, to their menu that can be read with 3D

glasses, Galactic is a quirky business deeply rooted in responsibility. Galactic Pizza is an inspiration to all. If what you're doing doesn't make you happy, why not quit and become a superhero? **FSN**



**Galactic's drivers show off some superhero antics.**



**Galactic Pizza uses 100 percent electric vehicles to deliver their pies.**