Minutemen Equity Fund

RESEARCH REPORT

Texas Roadhouse (NASDAQ: TXRH)

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Company Name (Texas Roadhouse)

Ticker: (NASDAQ: TXRH)

Price: (\$35.87)

Recommendation: BUY

OVERVIEW



Market Cap	2.5B	EV/EBITDA	13.03
P/E <i>TTM</i>	29.33	EV/SALES	1.57
P/E Forward	21.06	Avg. Volume	691,473
P/B	4.12	Beta	0.7
D/E	0.08	Target Price	\$43.28

Investment Summary

Texas Roadhouse has produced consistent, stable, and even predictable growth over the last five years. We believe this is a direct result of the Company's focus on employee satisfaction, unique atmosphere, and local community engagement.

Stable Growth - Texas Roadhouse has consistently opened just under 30 restaurants for the past three years and has stable, high comparable sales growth. Combined with diligent margin efficiency practices, this has led to a strong capital position.

Employee Satisfaction – The Company's performance-based incentive model requires that all managers be invested in positive bottom-line results for the restaurants they oversee, aligning their interests with those of the shareholders. In addition, Texas Roadhouse has an advantage over other chains due to the fact that many are only open in the evenings, providing a higher quality of life for employees and therefore is more able to retain talent.

Unique Atmosphere - Texas Roadhouse's competitive advantage is its lively and fun atmosphere. The rustic southern-style decor paired with line-dancing staff is unique to Texas Roadhouse, and the Company has worked hard to maintain this theme throughout all company and franchise restaurants as it has grown.

Local Engagement - Each restaurant is committed to its local community by participating in numerous events including local fundraisers. The Company markets locally only, and purchases produce, dairy and alcohol from



local suppliers. Though it is a chain restaurant, Texas Roadhouse is focused on being the neighborhood go-to, unlike its competitors.

Industry Analysis

Texas Roadhouse is part of the chain restaurant industry, which saw annual growth of 2.4% from 2010-2015 and is expected to grow at an annual pace of 1.7% from 2015 to 2020. The industry profit margin is 5.1%, but is estimated to be slightly lower for chain restaurants serving meals with an average price in the range of \$15 and \$25 per customer. The industry is heavily dependent on consumer spending and consumer confidence. Over 50% of revenue is attributable to the first and second quintile of income earners in the United States, so the industry as a whole relies on households earning \$100,000 or more in income annually for a large portion of profits.

As wages account for 32% of revenue in a typical restaurant, the industry is labor intensive and very responsive to wage changes and government policy surrounding employment. Cost of food is generally 28-32% of revenue, so the industry is also dependent on supply costs. The industry is in the mature lifestyle stage and faces intense competition. There is a current trend for consumers to choose restaurants that offer fast-paced service over more expensive and slower full service restaurants. Therefore, the chain restaurant industry faces competition from the larger food service industry, particularly from fast food chains and less service-oriented retail food locations that have the ability to cut costs and reduce prices more quickly. There is also a consumer trend toward healthier lifestyle choices, meaning restaurants with menus that are perceived to be healthier have a competitive edge.

The domestic market is somewhat saturated; therefore, many companies are expanding into emerging and high growth countries. Some potential success factors for restaurant chains are the ability to franchise operations, make fast adjustments to changing regulations, control stock on hand, maintain proximity to key markets, quickly adopt new technology, and have access to multi-skilled and flexible workforce. Marketing and technology are becoming increasingly important for restaurant chains, particularly among younger markets.

Products and Services

Texas Roadhouse focuses on consistency, quality, freshness, and speed of preparation across all restaurants with its menu. Management inspects every entrée to confirm that it meets guests' orders and standards of quality, appearance, presentation, and uniformity. All food is tested for compliance with FDA and USDA guidelines. Texas Roadhouse offers a focused range of 60 entrees and 90 total menu items. Each time a new menu item is introduced, an old one is cut out. The restaurant is adapting to the health-conscious public by offering gluten-free choices, vegetarian choices, and detailing nutritional information on the menu. The menu is also family friendly, as it offers a kids menu that features smaller portions and lower prices. The menu offers



a wide variety, serving ribs, fish, chicken, pork, vegetable plates, hamburgers, salad, and over ten steak options. All meals are customizable and begin with a bucket of peanuts and buttered rolls. Most restaurants also offer a full bar featuring regional and local beer brands, wine, and margaritas. Alcohol comprised 11% of total sales in 2014.

To ensure excellent service, Texas Roadhouse conducts regular customer surveys and employs third party individuals who are part of the "secret shopper program" to randomly visit and review restaurants. The Company is making a continuous effort to reduce customer wait time. Texas Roadhouse strives for a casual atmosphere that appeals to broad range of the population. Juke boxes featuring country music, buckets of peanuts, and various décor all contribute to the southern comfort atmosphere.

Average price per guest check at Texas Roadhouse was \$16.02 in 2014, which is less than key competitors such as Olive Garden, Buffalo Wild Wings, and Longhorn Steakhouse. Texas Roadhouse prices are heavily dependent on supply, particularly beef, so large changes in cost of food sold could impact the Company's profits and pricing strategy. To help reduce the impact of changing supply costs, Texas Roadhouse tries to qualify more than one supplier for all key food items. Major menu items are all available at short notice from different suppliers. The Company has annual contracts for beef with 4 suppliers, but could face supply shortages and higher costs to secure adequate supplies if one of these parties failed to properly fulfill the contract. Food supplied is shipped directly to individual restaurants, as there is no central warehouse for food.

Location and Ownership

Texas Roadhouse owns 372 domestic restaurants and franchises 70 domestic restaurants, totaling to 442 domestic locations. The restaurants are in 49 of the 50 states: 51 in Texas, 25 in Ohio, 20 in Pennsylvania, 17 in North Carolina, and 16 in Florida. The fact that 17% of domestic restaurants are located in Texas exposes the Company to some regional risk. Texas Roadhouse owns no foreign restaurants, but has franchises in 9 locations abroad in UAE, Saudi Arabia, Kuwait and Taiwan. The Company is planning to expand internationally with franchised restaurants. This past year, 26 new restaurants were added, bringing the current total restaurants to 451. Locations are distributed largely by population and income per capita. Chain restaurants are heavily centered in Southeast, West and Mid-Atlantic regions due to population distribution and size.

Domestic franchises pay a \$40,000 initial franchise fee plus a renewal fee specified in each individual contract. About 4% of gross sales from franchise restaurants is paid to Texas Roadhouse (the exact portion is defined in the franchise agreement). International franchises have very different terms, but the fact that the only international locations are franchises reduces currency exposure as well as invested capital. Revenue from franchises accounts for only 0.9% of total revenue.



Marketing

Texas Roadhouses utilizes an efficient and strategic marketing plan that focuses on creating a unified brand through local and in-restaurant marketing. The marketing strategy is to be a neighborhood destination that encourages frequent visits from repeat customers and exposes new customers to the brand. Texas Roadhouse does not run any national advertisements, which reduces selling and administrative costs and makes advertisements more focused. The Company does community-based marketing to generate specific awareness based on local atmosphere. This includes employing local marketing representatives to create local campaigns and community events, and weighing the costs and benefits of each effort. Additionally, social media is utilized to promote events and awareness about the restaurant. The use of popular country music artists in a monthly campaign has also proven to be a successful technique to increase restaurant traffic.

Within the restaurant, Texas Roadhouse communicates with customers via a permission-based loyalty program and the use of special offers and holiday offers. The Company's eight week holiday gift card campaign has led to a large increase in profits and could continue to drive growth in the future through the attraction of new customers. Furthermore, the realization of unspent gift card credit works to increase margins.

Financials

Texas Roadhouse has maintained consistent growth over the past four years, each year a mirror image of the year before. Revenue growth has hovered between 10% and 13% year over year, reflecting the fact that Texas Roadhouse consistently opens just under 30 stores each year and is focused on driving growth through frequent customer visits. Restaurant cost of food for 2014 was roughly 35%, just over the 28-32% industry average. This is due to the fact that each Texas Roadhouse buys from local suppliers. However, the Company's cost of labor sits at 29% of sales, below industry average. Labor expenses increased from 2013 and are projected to increase in 2015 as a result of the Affordable Care Act, which will place a new population of employees under the Company's healthcare plan. General and administrative costs decreased from 2013 to 2014 and are held relatively low as the Company does not have any national marketing campaigns. The Company's profit margin for 2014 was 5.4%, above industry averages for casual dining with average check per customer between \$15 and \$25. In addition, the Company has maintained consistent cash levels at around \$86 million since 2010 and currently has \$50 million in debt. Its debt-to-equity ratio is only 0.08, demonstrating its excellent capital position.

Notable in the DCF, the Company has negative working capital for multiple years. This is a result of deferred gift card revenue and high inventory turnover.



Average unit volume, or the average sales per restaurant, in 2014 was \$4.4 million, up from \$4.0 million in 2012. Comparable sales grew at 4.7% in 2014, up from 3.4% the year before. The average cost to open a new store was \$5.1 million for 2014, up from \$4.1 million in 2013. This is the result of land purchases made in expensive locations such as Alaska and NYC. Therefore, management expects 2015 averages to be \$4.7 million. In addition, the Company has already purchased or entered into contract for all properties necessary for the restaurants to be opened in 2015. Five of these new restaurants will be Bubba's 33, a new chain the Company has added to its portfolio. In 2014, \$124 million was spent on capital expenditures, up by about \$10 million from the previous year due to refurbishments. This expenditure was a strategic decision made by management to expand restaurants that are close to meeting maximum capacity. Net cash increased in lockstep, more than covering expenses; it rose to \$192 million in 2014 from \$174 million in 2013. It is expected that capital expenditures will increase again in 2015 to \$135-\$145 million for additional openings of 25-30 stores, and net cash from operating activities will exceed this. The Company will therefore continue to pay a dividend, which was recently raised to \$0.17.

Management

The CEO and founder of Texas Roadhouse, W. Kent Taylor, is a dedicated executive with over 25 years of experience in the restaurant industry and a 94% approval rating on Glassdoor. He receives an annual salary of \$525,000 plus an incentive-based bonus. A Compensation Committee on the Board of Directors oversees his compensation. Taylor also has a minority interest in over 10% of franchised restaurants. We believe this is indicative of his dedication to the brand and the company; he is invested in maintaining a high quality brand and reputation through excellent food and service.

All management positions of individual restaurants are compensated with a salary and a performance based bonus. The bonus is a percent of restaurant profits before tax. This encourages management of each individual restaurant to be focused on bottom-line results, incentivizing them to grow the business and to keep an eye on margins. In addition, management is trained in every position in the restaurant, which allows each restaurant to maintain a high level of efficiency, especially during busy times.

Risks

- 1. The current consumer trend could switch to faster, convenient locations versus full-service restaurants.
- 2. Same store sales could stop increasing at such a high rate because restaurant capacity could be reached.
- 3. A higher cost of labor can negatively impact bottom lines.
- 4. Supply costs, particularly beef, could increase, resulting in tighter margins.



5. There is the possibility that the CEO and founder would step down after working with the company since 1993.

Valuation

*in millions						
		Upside	20.2%			
		Value/Share	\$ 43.28			
Tax Rate	32.0%	Shares Outstanding	70			
Market Value of Equity*	2,515.6	Equity Value	3,023			
Total Debt*	50.8	Net Debt	-35			
Current Price	36.02	Enterprise Value	2,988			
Current Shares Outstanding*	Terminal Value	2,648				
WACC	7.59%	SUM FCF	340			
		WACC	7.59%			
Cost of Debt	7.22%	Gordon Growth Method				
Beta	0.70	WACC Discount Rate	7.59%			
Market Return Rate	10.0%	LT CF Growth Rate	3.0%			
Risk Free Rate (10 yr Treasury Rate)	2.14%	Last year projected FCF	118			
Cost of Equity (CAPM)	7.64%	Terminal Value	2,648			
(\$ in thousands, fiscal year end Dec. 31)					



(\$ in thousands, fiscal year end Dec. 31)												
Discounted Cash Flow Analys	sis											
Texas Roadhouse (TXRH)	Consumer Discre	tionary	Casual Dining I	Restaurants								

			Historical I	eriod.			_			jection Perio		
								Year l	Year 2	Year 3	Year 4	Year 5
	2009	2010	2011	2012	2013	2014	Averages	2015	2016	2017	2018	2019
ales	934,100	995,988	1,099,475	1,252,358	1,410,118	1,568,556		1,766,194	1,978,137	2,225,405	2,492,453	2,791,54
Total Change (YOY)		6.63%	10.39%	13.91%	12.60%	11.24%	10.95%	13%	12%	13%	12%	12%
Cost of sales	312,800	324,267	367,385	423,615	492,306	553,144		600,506	672,567	756,638	847,434	949,12
Gross Profit	621,300	671,721	732,090	828,743	917,812	1,015,412		1,165,688	1,305,571	1,468,767	1,645,019	1,842,42
Gross Margin	66.5%			66.2%	65.1%	64.7%	66.36%	66%	66%	66%	66%	669
-							14010					
G&A	47,430	52,494	57,702	70,640	77,258	81,656		0	0	0	0	
abor	276,626	293,022	326,233	367,763	411,394	459,119						
Rent	20,018	21,361	23,150	25,797	28,978	33,174						
Other operating costs	158,961	172,893	184,073	204,318	224,882	246,339						
Pre-opening costs Depreciation & Amortization	5,813 41,822	7,051 41,283	11,534 42,709	12,399 46,717	17,891 51,562	18,452 59,179						
Deprecianon et Amornsanon D pExp	550,670	588,104	645,401	727,634	811,965	897,919		1,006,731	1, 127, 538	1,268,481	1,428,698	1,591,182
OpExp/Sales	59.0%	500,104	58.7%	58.1%	57.6%	57.2%	58.M2	57%	57%	57%	57%	2,392,202 57 9
Jpr.xp/sales	59.0%	59.0%	58.7%	58.1%	57.6%	57.2%	DEC 147.22	5 7%0	57%	57%	5770	5/7
BIT	70,630	83,617	86,689	101,109	105,847	117,493		158,957	178,032	200,286	224,321	251,23
BIT Margin	7.56%	8.40%	7.88%	8.07%	7.51%	7.49%	7,87%	9.00%	9.00%	9.00%	9.00%	9.00%
Depreciation & Amortization	41,822	41,283	42,709	46,717	51,562	59,179		53,215	54,279	55,364	56,472	57,601
BITDA	112,452	124,900	129,398	147,826	157,409	176,672		212,172	232,311	255,651	280,792	308,840
BITDA Margin	12.04%	12.54%	11.77%	11.80%	11.16%	11.26%	11.71%	12.01%	11.74%	11.49%	11.27%	11.069
Γaxes	23,491	27,683	26,765	34,738	34,140	38,990		50,866	56,970	64,092	71,783	80,39
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PP&E (gross)	619,270	657,034	729,977	800,706	890,728			908,543	926,713	945,248	964,153	983,43
P&E (net)	456,281	458,983		531,654	586,192	649,637	2.0%	597,916	609,874	622,072	634,513	647,20
CapEx	45,516	45,051	81,758	84,879	111,478	125,445		107,625	109,777	111,973	114,212	116,49
Capital Expenditures (% PP&E net)	9.98%	9.82%	16.44%	15.97%	19.02%	19.31%		18.0%	18.0%	18.0%	18.0%	18.0%
Depreciation & Amortization (% PP&E n	9.17%	8.99%	8.59%	8.79%	8.80%	9.11%		8.9%	8.9%	8.9%	8.9%	8.9%
Working Capital	-33,887	1,864	-24,398	-36,190	-29,437	-68,245		-35,324	-39,563	-44,508	-49,849	-55,83
Vorking Capial (% revenue)	-3.63%	0.19%	-2.22%	-2.89%	-2.09%	-4.35%		-2.0%	-2.0%	-2.0%	-2.0%	-2.0%
Change in Working Capital		35,751	-26,262	-11,792	6,753	-38,808		-5,887	-4,239	-4,945	-5,341	-5,98
Jnlevered Free Cash Flow		16.415	47.137	40,001	5,038	51.045		59,568	69,802	84,532	100.138	117,92
Discounted Unlevered FCF		10,115	,227	.0,001	2,000	22,213		55,366	60,303	67,876	74,736	81,80
Model Assumptions	WACC	7.59%										
ales (% YoY growth)		6.6%	10.4%	13.9%	12.6%	11.2%	11.0%	12.6%	12.0%	12.5%	12.0%	12.0%
COGS (% revenue)	33.5%	32.0%	33.4%	33.8%	34.9%	35.3%	34.0%	34.0%	34.0%	34.0%	34.0%	34.0%
OpExp (% revenue)	59.0%	59.0%	58.7%	58.1%	57.6%	57.2%	58.1%	57.0%	57.0%	57.0%	57.0%	57.0%
Depreciation & Amortization (% PP&E :		9.0%	8.6%	8.8%	8.8%	9.1%	8.9%	8.9%	8.9%	8.9%	8.9%	8.9%
Capital Expenditures (% PP&E net)	10.0%	9.8%	16.4%	16.0%	19.0%	19.3%	16.1%	18.0%	18.0%	18.0%	18.0%	18.0%
Working Capial (% revenue) (take from B.		0.2%	-2.2%	-2.9%	-2.1%	-4.4%	-2.3%	-2.0%	-2.0%	-2.0%	-2.0%	-2.0%
Γax Rate (% ΕΒΙΤ)	33.3%	33.1%	30.9%	34.4%	32.3%	33.2%	32.8%	32.0%	32.0%	32.0%	32.0%	32.0%