



## **PlantX Welcomes Meek's Vegan Pizza to Chicago Foodhall Lineup**

VANCOUVER, British Columbia — October 30, 2023 — PlantX Life Inc. (CSE: VEGA) (Frankfurt: WNT1) (OTCQB: PLTXF) (“PlantX” or the “Company”), the digital face of the plant-based community, operating a one-stop shop for plant-based products, is thrilled to announce a delectable addition to the Chicago Foodhall lineup. **Meek’s Vegan Kitchen**, showcasing Meek’s Famous Vegan Pizza with its origins in the dynamic culinary landscape of Houston, Texas, is primed to enthrall pizza lovers in the Windy City.

Meek's Vegan Pizza, a celebrated black-owned establishment, is renowned for its unwavering commitment to cruelty-free ethics and the creation of exquisite flavors. The culinary sensation was conceived by Demetrius Walker, a dedicated father on a mission to craft a vegan pizza that would captivate his son's taste buds. In May 2022, Antonio “Tone” Barnes, a fellow culinary visionary and seasoned entrepreneur, presented his longtime friend Demetrius with an exciting opportunity to expand and establish a location in Palos Heights, IL. To bring this dream to fruition, Tone rallied a group of like-minded individuals. Together, they formed MAKAS Management, a dynamic team composed of Antonio “Tone” Barnes, Demetrius Walker, Allen Slovick, Gregory Henderson Jr, and Keith Johnson. Their collaborative efforts culminated in the birth of Meek’s Vegan Kitchen, which opened its doors in February of this year.

Antonio “Tone” Barnes commented on the exciting update stating that “I've faced challenges, embraced opportunities, and dedicated myself to this journey. It's been a path of hard work, but I'm humbled and grateful for the opportunity. With Meek's Vegan Kitchen, we aim to create something extraordinary, to give our all to a community that deserves nothing but the best. I'm confident in our mission and gracious for the chance to make it a reality.”

The transition of Meek's Vegan Kitchen into our foodhall signifies the end of PlantX's unique collaboration with Kitchen 17's Station 17:B, which stood apart from other foodhall restaurants due to PlantX's management and procurement of wholesale products from Kitchen 17. With Kitchen 17's primary focus on expanding their wholesale enterprise, they were not originally contracted to fully oversee the foodhall concept. After a month of operations, PlantX has recognized that partnering with restaurants looking to run their own restaurant operations is the ideal approach. This allows PlantX to focus on top-level foodhall operations while restaurant owners can take over the complete management of their booths. PlantX reaffirms its dedication to supporting their restaurant and will continue to stock Kitchen 17's frozen products both in our bodega and on our online store.

The Kitchen 17 owners weighed in on the changes: “We have been partnering with PlantX to carry our wholesale product since their inception in Chicago, and are excited to continue that partnership with the bodega. For our frozen pizzas wholesale just makes more sense, and while we were eager to give PlantX’s foodhall partnership a try we understand their desire to stop operating a booth and bring in a self-contained outside vendor. We wish Meek’s all the best and welcome them to the Chicago pizza community!”

Sean Dollinger, the founder of PlantX, expressed his enthusiasm about this exciting change: "After my

first call with Tone and the entire team behind Meek's, I was just so blown away by the grit and hustle, and I knew they needed to be a part of what we're doing here. I would also like to give a shoutout to Joe and Jennie from Kitchen 17. They have been amazing partners since day one, and I know their wholesale business is going to thrive. I cannot wait to see sales for their frozen pizzas online and in our bodega."

This transition marks an exciting chapter in PlantX's journey to redefine plant-based dining, and we look forward to the continued support of our dedicated patrons and the warm embrace of Meek's Vegan Pizza.

## **About PlantX Life**

As the digital face of the plant-based community, PlantX's platform is a one-stop shop for plant-based products. With its fast-growing category verticals, PlantX offers customers across North America more than 5,000 plant-based products. PlantX also has other brands in the PlantX portfolio including a juice brand, a coffee company, a plant shop, and brick-and-mortar grocery stores. PlantX uses its digital platform to build a community of like-minded consumers and, most importantly, to provide education. PlantX's digital presence eliminates entry barriers for anyone interested in living a plant-based lifestyle and thriving in a longer, healthier, and happier life.

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## **Forward-looking Information**

This press release contains "forward-looking information" within the meaning of applicable securities laws. All statements contained herein that are not clearly historical in nature may constitute forward-looking information. In some cases, forward-looking information can be identified by words or phrases such as "may," "will," "expect," "likely," "should," "would," "plan," "anticipate," "intend," "potential," "proposed," "estimate," "believe" or the negative of these terms, or other similar words, expressions and grammatical variations thereof, or statements that certain events or conditions "may" or "will" happen, or by discussions of strategy. The forward-looking information contained herein includes, without limitation, statements regarding the anticipated closing of the Transaction, including the timing thereof; the anticipated financing by Veg House, including the terms and gross proceeds to be raised; the anticipated benefits of the Transaction, and the business plans of Veg House, including further expansion and innovation, and the business and strategic plans of the Company.

By its nature, forward-looking information is subject to inherent risks and uncertainties that may be general or specific and which give rise to the possibility that expectations, forecasts, predictions, projections or conclusions will not prove to be accurate, that assumptions may not be correct, and that objectives, strategic goals and priorities will not be achieved. A variety of factors, including known and unknown risks, many of which are beyond our control, could cause actual results to differ materially from the forward-looking information in this press release including, without limitation: receiving sufficient demand for the Offering; the Company's ability to comply with all applicable governmental regulations including all applicable food safety laws and regulations; impacts to the business and operations of the Company due to the COVID-19 epidemic; the conflict in eastern Europe; having a limited operating history; the ability of

the Company to access capital to meet future financing needs; the Company's reliance on management and key personnel; competition; changes in consumer trends; foreign currency fluctuations; and general economic, market or business conditions.

Additional risk factors can also be found in the Company's continuous disclosure documents, which have been filed on SEDAR+ and can be accessed at [www.sedarplus.ca](http://www.sedarplus.ca). Readers are cautioned to consider these and other factors, uncertainties and potential events carefully and not to put undue reliance on forward-looking information. The forward-looking information contained herein is made as of the date of this press release and is based on the beliefs, estimates, expectations and opinions of management on the date such forward-looking information is made. The Company undertakes no obligation to update or revise any forward-looking information, whether as a result of new information, estimates or opinions, future events or results or otherwise or to explain any material difference between subsequent actual events and such forward-looking information, except as required by applicable law.