



FOR IMMEDIATE RELEASE

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**Hit the Road this Summer with Maverik's
Nitro Card Now Offering More Savings at the Pump**

*Travelers now save 10-cents off every gallon every day;
new premium smokey meats to set road trips off right!*

***High resolution photos of Maverik stores, fuel pumps, and
smokey meats food images to accompany any stories can
be downloaded [HERE](#).***

Salt Lake City, UT — Get ready to roll the windows down, get out and see some sights. With Travel Pulse reporting US road trips are outpacing pre-pandemic counts for the first time, summer travelers can rely on Maverik — Adventure's First Stop's revved-up Nitro Card to get instant savings on fuel coupled with a collection of additional high-value benefits on its huge selection of tasty food, drinks, and snacks.

Maverik's **elevated Nitro Card benefits** now provide an instant 10-cents or more discount per gallon on fuel off the posted fuel price in addition to:

- 4x Trail Points* for every \$1 spent inside the store (excluding gift cards, lottery tickets, tobacco items and alcohol)
- 1x Trail Point for every gallon of fuel pumped
- \$1 XL fountain drinks – including foam cups!
- \$1 Large hot beverages every day – including coffee, hot chocolate, and cappuccino
- Exclusive offers
- Free BonFire burrito with signup!

*Trail Points can be used to "Win Stuff and Buy Stuff" (enter sweepstakes and redeem for free items)

With **Nitro BestPrice**, customers save money without thinking about it. Maverik continuously tracks the best advertised fuel prices in the area so that

when customers pay with their Nitro card, they know they are getting the lowest posted fuel price.

Enjoy the open road and a pit stop at Maverik, which now offers fresh-made BonFire food featuring **premium, hardwood-smoked meats**, including burnt ends and pulled pork. Presenting dynamic mouthwatering flavors, smoked meats are now available in Made-to-Order items like tacos, quesadillas, nachos, and salads, and highlighted in the following staple dishes:

- Burnt Ends Breakfast Burrito \$5.99 (burnt ends, eggs, potatoes, cheese & sauce)
- Burnt Ends & Tots Burrito \$5.99 (burnt ends, potatoes, cheese & sauce)
- King's Hawaiian Pulled Pork Sandwich \$4.49 (pulled pork and sauce made on a King's Hawaiian bun)
- Two Meat Treat Bowl \$7.99 (burnt ends and pulled pork and sauce with cheesy tots)

"Among the many BonFire food options, Maverik's new premium meat selection will make you want to get off the highway!" said Ryan Boothe, Senior Director of Food Service. "We're showcasing high-quality meats prepared with natural hardwood slow smoking, the richest smoky flavors, texture, and natural juices."

Maverik Adventure Club members are in for additional summer savings with the **79-cent/89-cent Fountain Frenzy** beginning May 25! Maverik features state-of-the-art fountain machines and a variety of flavor shots to give drinks a special twist. Top-notch refreshment is available for 79-cents up to a large size fountain drink at Maverik stores in Arizona, Colorado, Idaho, Nebraska, New Mexico, South Dakota, Utah, and Wyoming and 89-cents in California, Nevada, Oregon, and Washington.

Maverik's the ultimate one-stop shop to fuel up for a road trip adventure with award-winning clean restrooms, fast and friendly service. To save on every gallon of gas, earn free stuff, and get great deals with an Adventure Club Card or a Nitro Card, join the club by downloading the [mobile app](#).

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About Maverik Adventure's First Stop

[Maverik — Adventure's First Stop](#) fuels adventures in more than 380+ locations and growing across 12 western states, making it the largest

independent fuel marketer in the Intermountain West. Locations include Arizona, California, Colorado, Idaho, New Mexico, Nebraska, Nevada, Oregon, South Dakota, Utah, Washington, and Wyoming. Maverik is known for its premium BonFire food, made fresh in every Maverik, every day, and awesome values on fuel, drinks, and snacks. Maverik sells exclusive products such as fresh-made, gourmet burritos, sandwiches, pizzas, cookies, and coffee blends from around the world. For more information, visit maverik.com, [Facebook](#), [Instagram](#), [Twitter](#), or [YouTube](#).

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