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Chandler
All-America City
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MEMORANDUM **Planning Division – PZ Memo No. 16-062**

DATE: AUGUST 17, 2016

TO: PLANNING AND ZONING COMMISSION

THRU: JEFF KURTZ, PLANNING ADMINISTRATOR
KEVIN MAYO, PLANNING MANAGER KM

FROM: SUSAN FIALA, AICP, CITY PLANNER SF

SUBJECT: LUP16-0014 VB LOUNGE

Request:	Liquor Use Permit approval to sell and serve all types of spirituous liquor for on-premise consumption indoors along with an extension of premises within a new outdoor patio as permitted under a Series 12 Restaurant License. The request includes live entertainment indoors.
Location:	81 W. Boston Street, the southwest corner of Arizona Avenue and Boston Street
Applicant:	Dragana Cosic, SCDC LLC
Zoning:	City Center District (CCD)

RECOMMENDATION

Upon finding the request to be consistent with the General Plan, Planning Staff recommends approval subject to conditions.

BACKGROUND

The property is located at 81 W. Boston Street, at the southwest corner of Arizona Avenue and Boston Street. The building was the former diSciacca Glass gallery and prior was the Rowena Theater. Concurrent with this request, permits are in review for tenant improvements and forthcoming review by the Architectural Review Committee for exterior modifications.

The request is for Liquor Use Permit approval to sell and serve all types of spirituous liquor for on-premise consumption indoors along with an extension of premises within a new outdoor patio as permitted under a Series 12 Restaurant License. The request includes live entertainment indoors.

The new restaurant is approximately 5,334 square feet. A new outdoor patio, approximately 245 square feet, is designed to meet the CCD zoning standards including location, distance from public infrastructure, pedestrian passing space, and fence height. Hours of operation are from 11 a.m. to 11 p.m., seven days a week. Staffing includes approximately 20 total full time and part time employees. Indoor live entertainment may occur on Friday and Saturday nights until midnight. Live music may include acoustical three-person bands playing cover songs in the genres of jazz, light or classic hits. Planning Staff is including conditions to address any potential noise from the live entertainment indoors.

A Series 12 Restaurant License allows the on-site sale of beer, wine, and spirits for on-site consumption. Under a Series 12 license, the establishment must derive at least forty (40) percent of its gross revenue from the sale of food and non-alcoholic beverages. A menu is attached.

PUBLIC / NEIGHBORHOOD NOTIFICATION

- This request was noticed in accordance with the requirements of the Chandler Zoning Code.
- A neighborhood meeting was held on July 26, 2016. No one other than the applicant attended.
- As of the writing of this memo, Planning Staff is not aware of any opposition to the request.

RECOMMENDED ACTION

Planning Staff recommends Planning Commission motion to recommend approval of LUP16-0014 VB LOUNGE, subject to the following conditions:

1. Expansion or modification beyond the approved exhibits (Site Plan, Floor Plan, Patio Plan, and Narrative) shall void the Liquor Use Permit and require new Liquor Use Permit application and approval.

2. The Liquor Use Permit is granted for a Series 12 Restaurant license, and any change of license shall require reapplication and new Liquor Use Permit approval.

3. The Liquor Use Permit is non-transferable to any other location.

4. The site shall be maintained in a clean and orderly manner.

5. Any substantial change in the floor plan to include such items as, but not limited to, additional bar serving area or the addition of entertainment related uses shall require re-application and approval of a Liquor Use Permit.

6. Music shall be controlled so as to not unreasonably disturb area residents and businesses and shall not exceed the ambient noise level as measured at the commercial property line.

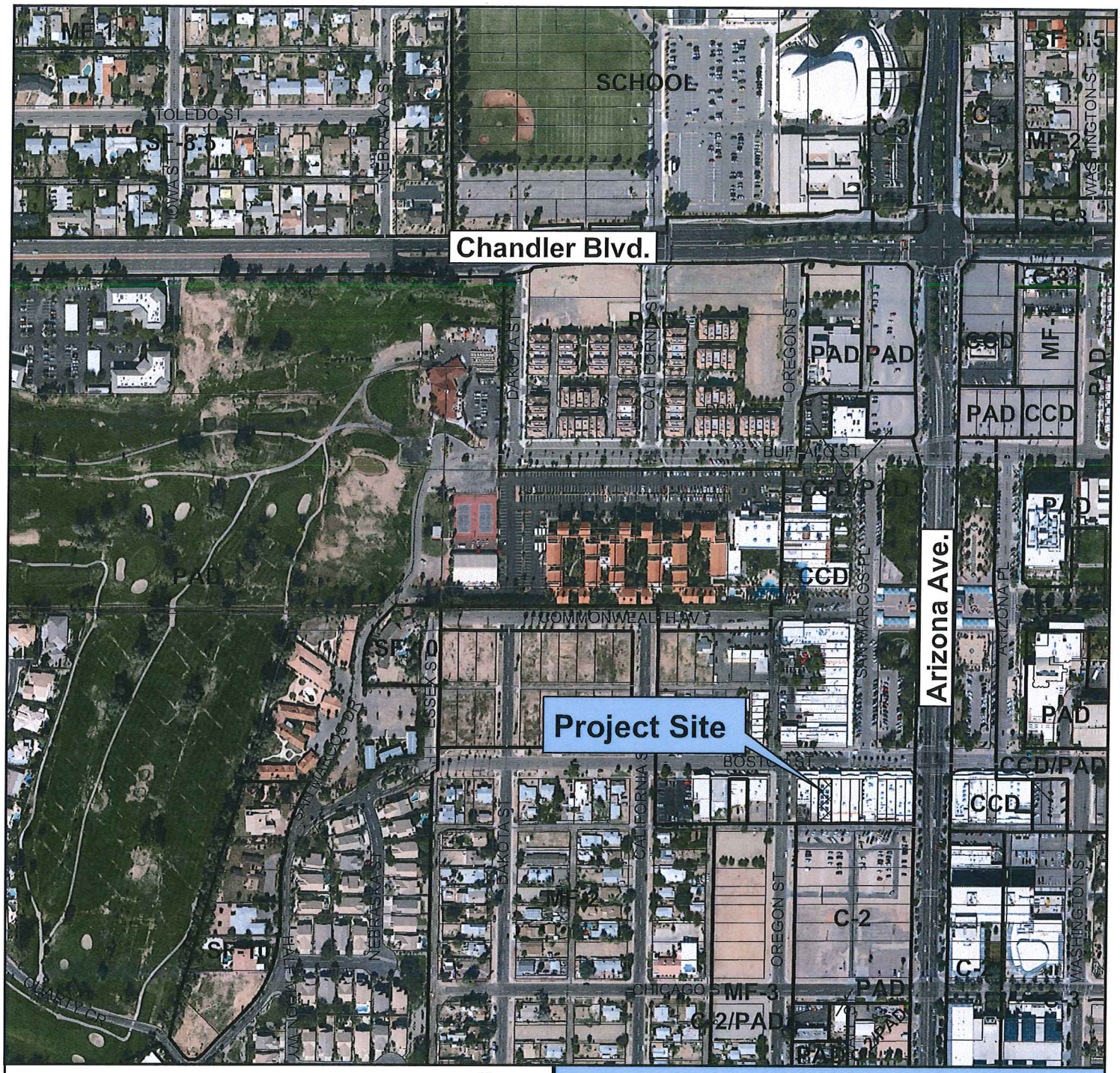
7. Music shall occur indoors only.

PROPOSED MOTION

Motion Planning Commission to recommend approval of Liquor Use Permit LUP16-0014 VB LOUNGE, subject to the conditions as recommended by Planning Staff.

Attachments

1. Vicinity Maps
2. Site Plan
3. Floor Plan
4. Patio Plan
5. Narrative
6. Menu



Vicinity Map

LUP16-0014

VB Lounge
Liquor Use Permit

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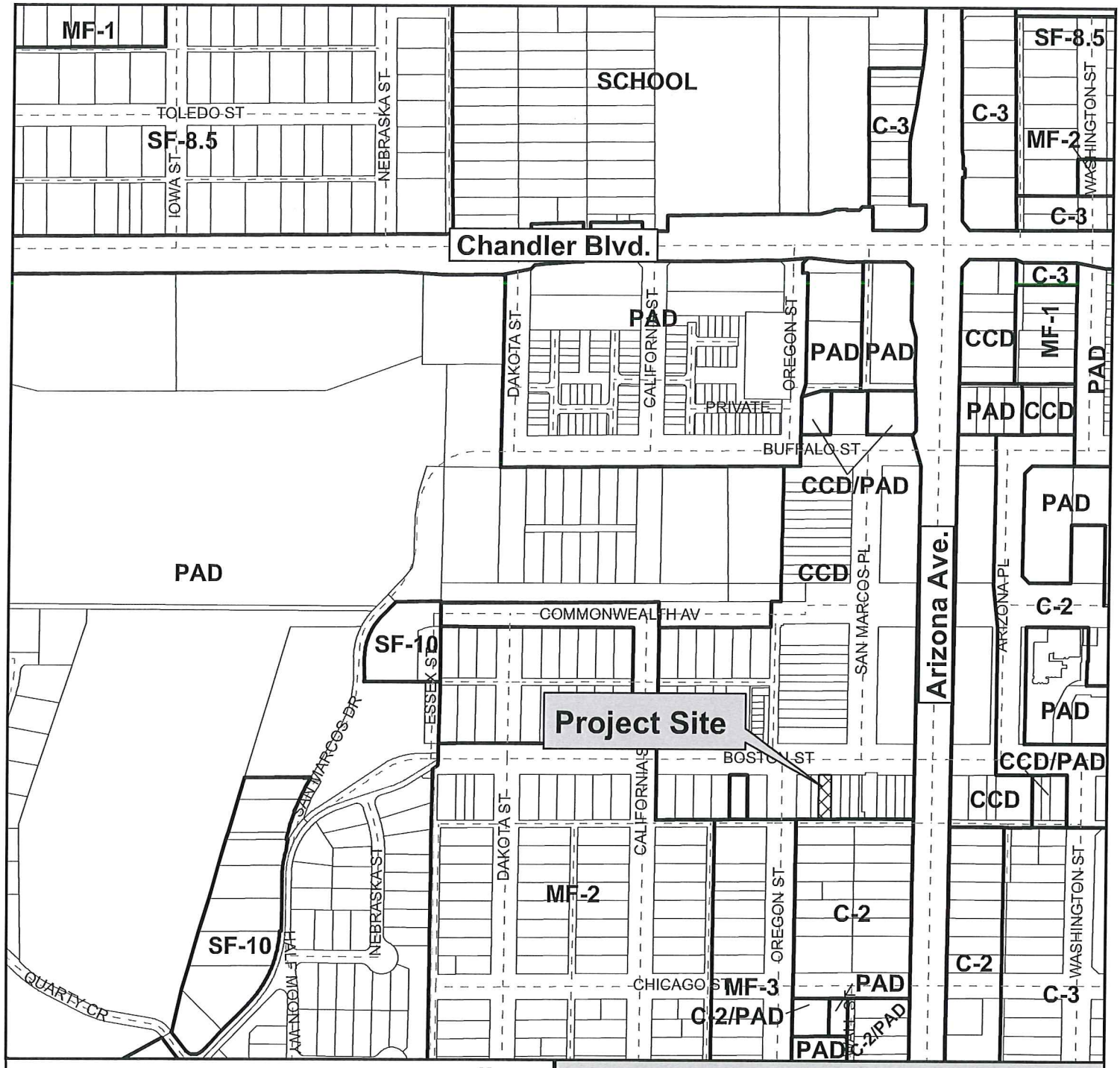
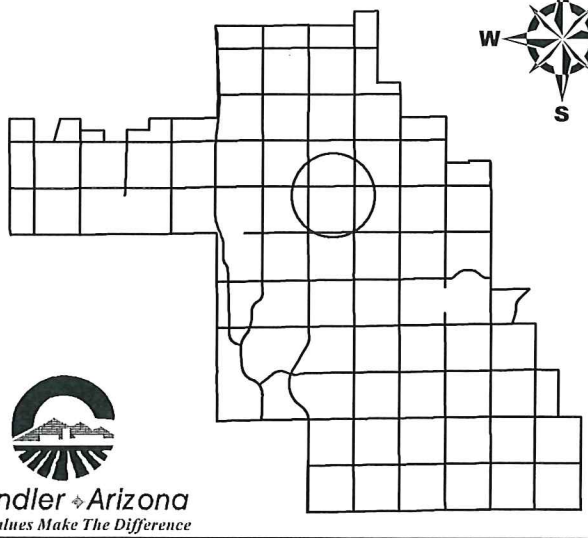


Vicinity Map



LUP16-0014

VB Lounge
Liquor Use Permit

Chandler Arizona
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01 . photo exhibit site plan

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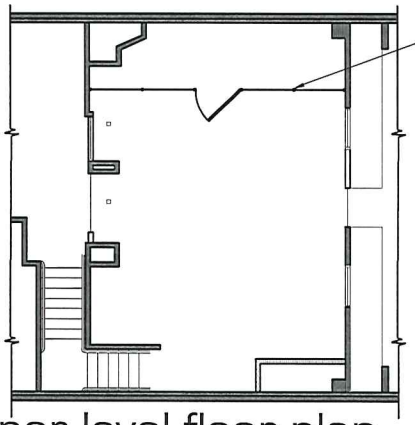
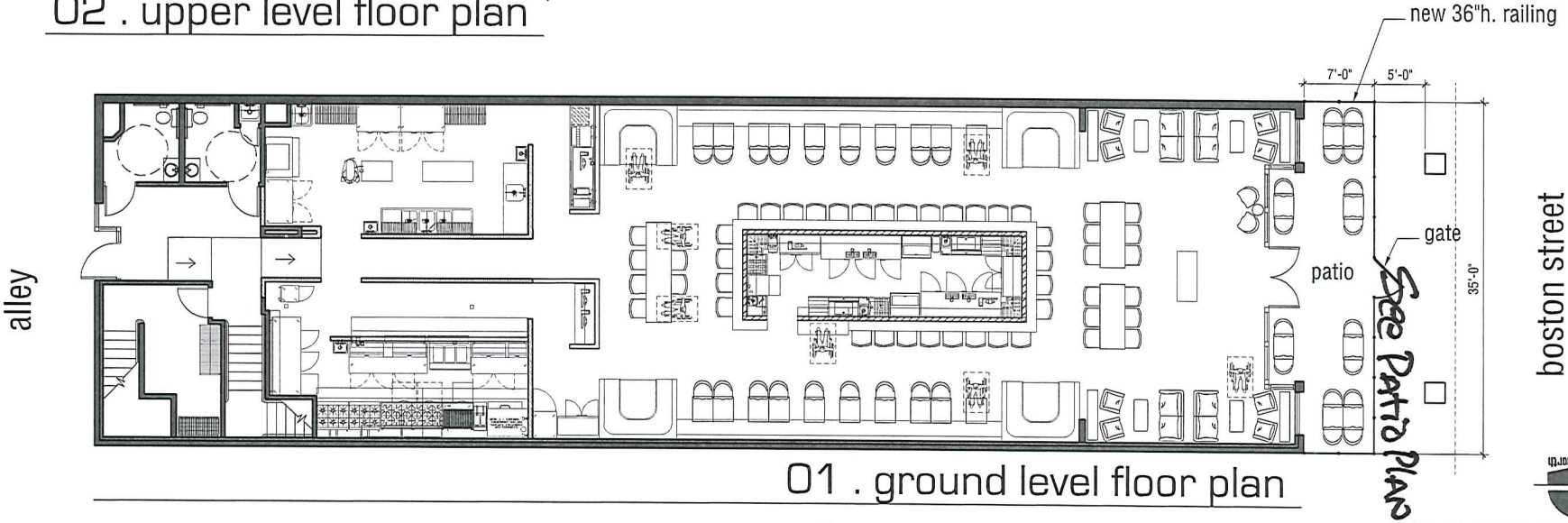


02 . upper level floor plan



01 . ground level floor plan

VBLOUNGE [redacted]

81 w. boston st. chandler, az 85225

date: june 30, 2016

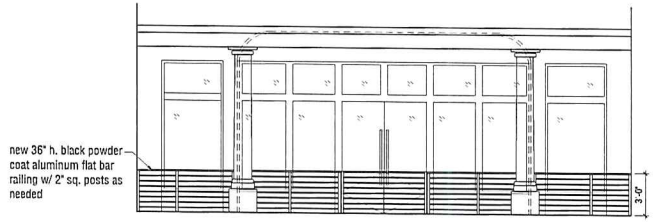
scale:3/32" = 1'-0"

7340 east main street #220
scottsdale, az 85251
t. 480.225.7359
www.alinedesignstudio.com

architecture . concepts

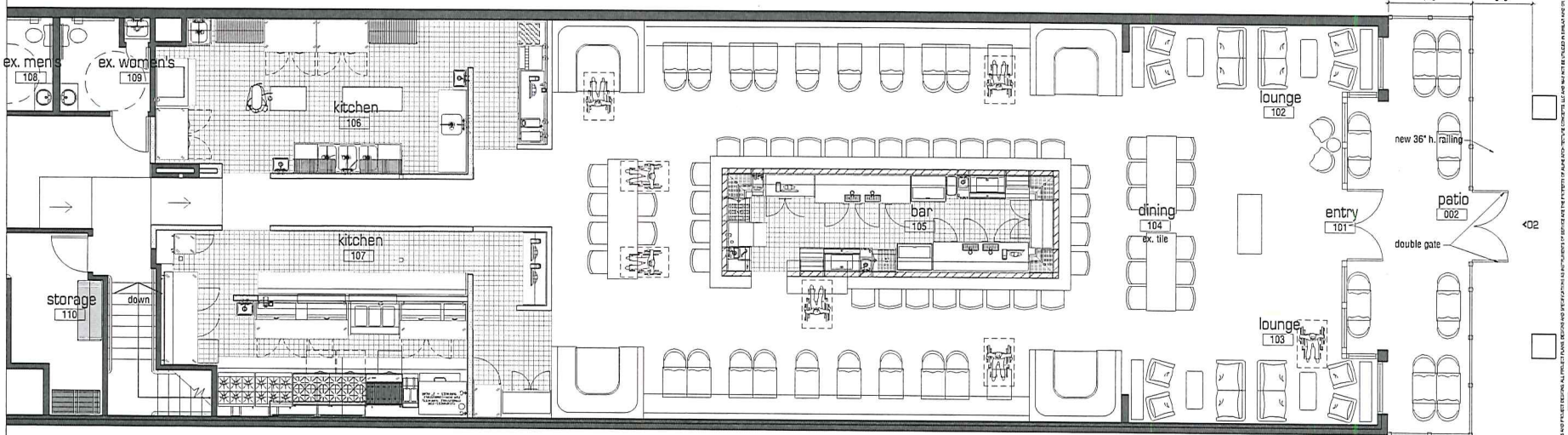
aline

Photo of proposed 36 inch tall railing.



02 . north elevation

1/4"=1'-0"



01 . ground level floor plan

1/4"=1'-0"

PATIO & RAILING

arc submittal

81 w. boston st.
chandler, az 85225

date issued: june 30, 2016

state house t.i.

revisions

floor plan

sk-2.0

PROJECT OVERVIEW
City of Chandler,
Liquor Use Permit: LUP 16-0014

VB Lounge & Restaurant will be located at 81 West Boston St. in downtown Chandler. The property is the former diSciacca Glass gallery. Peter & Sigrid Sciacca will have an active part in this new restaurant.

"VB" is an abbreviation taken after our Va Bene Italian Restaurant in Ahwatukee. We have 20 years history operating restaurants here and in Europe.

We are requesting a liquor use permit for a series #12 restaurant liquor license. We are going to have a full service restaurant and bar. We will have 10 craft beers on tap, 5 or more bottle or can choices, over 50 bottles of wines, and a craft cocktail list for mixed drinks and martinis. We will have a staff of about 20.

The 5334 sq. ft. building will be an upscale, semi-sophisticated yet affordable dining choice. We will offer some our popular Italian menu items from Va Bene as well as add some new modern, contemporary continental cuisine items. From our famous eggplant parmesan, to baked salmon, to some hand tossed salads, VB Lounge will not have a walk-in freezer or cooler; instead we will focus on fresh, sautéed dishes.

We have approximately 30 seats at the bar, 68 in the dining area, and 16 outside on sidewalk patio. The fencing will be horizontal, simple, and modern compared to other downtown fencing patios. We plan on being open every day from 11am to 11pm. We will have 6 TV's over our bar area and live entertainment indoors only on Friday and Saturday nights. We may stay open until midnight on live entertainment nights. There will be no entertainment outside, but we will keep the current speaker to play soft background music for our front patio patrons in accordance with any ordinances. Our dining seating has many sofa type seats and club chairs instead of bench seating. This will create a more cozy, modern feel.

Peter Sciacca (602) 330 6888
o.b.o. Donna Cosic, owner

MENU

STARTERS

Bruschetta — $7
Fresh tomatoes, garlic, basil and olive oil on crostinis

Vegetariano — $8
Grilled mixed vegetables
(Zucchini, eggplant, peppers, onion and mushrooms)

Eggplant Parmesan — $9
Baked eggplant stuffed with squash zucchini, ricotta cheese with our homemade marinara sauce and topped with milk mozzarella

Calamari Fritti — $9
Saffron beer battered calamari with our homemade garlic mayonnaise sauce

Escargot — $11
Sautéed with garlic and a creamy gorgonzola cheese baked in a puff pastry with a spicy mustard sauce

**Carpaccio* — $13
Thinly sliced filet with parmesan, arugula in a lemon caper sauce

Clams — $10
Fresh clams steamed in white wine, olive oil, garlic sauce with crostini (toasted bread)

Mussels Tarragon — $11
Fresh mussels in a light cream, shallots, tarragon sauce

Mussels & Sausage — $11
Fresh mussels and sausage sautéed with peppers and onions in a tomato red wine broth

Shrimp with Prosciutto — $13
Fresh shrimp wrapped with basil and prosciutto in a roasted pepper cream sauce

Chef's Board — $16
Italian platter with prosciutto, spicy sopersatta & Genoa salami, roasted bell peppers, artichokes hearts, kalamata olives, fresh mozzarella, parmesan and milk mozzarella.
(Serves Two)

***Consuming undercooked meat or fish may cause food-borne illness**

SALADS

House Salad — $5
Mixed greens and tomatoes with a balsamic vinaigrette

Cesare Salad — $7
Traditional cesare salad with our homemade dressing

State House Salad — $8
Romaine lettuce in a mango-citrus vinaigrette with candied pecans, mandarin oranges and cranberries

Mediterranean Salad — $8
Romaine lettuce with fresh tomatoes, red onions, kalamata olives, artichoke hearts, pepperoncini, in a raspberry vinaigrette topped with feta cheese

Arugula Salad — $8
Fresh arugula with sliced apples, pecans, crumbled feta cheese in a raspberry vinaigrette

Spinach Salad — $8
Fresh spinach in a champagne vinaigrette with mushrooms, pecans, red onions, tomatoes and fresh mozzarella cheese

Caprese Salad — $9
Fresh buffalo milk mozzarella, sliced tomato and fresh basil with extra virgin olive oil

SOUPS

Tomato Soup — $7
Homemade tomato basil soup

Mushroom Soup — $8
Mushrooms in light cream sauce with sherry wine

Shrimp Bisque Soup — $9
Variety of seafood in sherry cream sauce

- **Split charge $3**
- **You can add chicken, shrimp, sausage extra charge**

ENTREES

Spaghetti Marinara — $12
Spaghetti pasta with our famous marinara sauce

Rigatoni Bolgnese — $15
Rigatoni pasta with our homemade Italian meat sauce

Gnocchi alla Vodka — $15
Our famous homemade potato gnocchi in a pink vodka sauce with shallots, fresh tomatoes and a touch of cream

Rigatoni Con Salsiccia — $15
Rigatoni pasta with bell peppers and sausage in a very light cream sauce

Fettuccine Alfredo — $16
Fettuccine pasta and chicken with mushrooms in a light cream sauce

Artichoke Chicken — $17
Chicken breast with artichoke hearts, Dijon mustard in a light cream sauce

Mushroom Chicken — $17
Chicken breast in a light mushroom cream sauce

Asparagus Chicken — $17
Chicken breast in a light lemon sauce with fresh asparagus

Stuffed Pork — $20
Roasted pork tenderloin stuffed with prosciutto, grana adano parmesan over cranberry port wine reduction.

Pan-seared Salmon — $22
Salmon filet with herb grain mustard sauce with a side of roasted potatoes and French beans.

*Ahi Tuna — $23
8 ounce Ahi Tuna seared rare with sesame crusted, soy ginger demi glaze

Lamb Shanks — $25
8 oz lamb shanks braised in a red wine and rosemary demi served with a creamy feta risotto

***Consuming undercooked meat or fish may cause food-borne illness**
**** Split charge $4 ***Gluten Free Pasta available upon request**