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MEMORANDUM **Planning Division – PZ Memo No. 16-069**

DATE: SEPTEMBER 7, 2016

TO: PLANNING AND ZONING COMMISSION

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

FROM: SUSAN FIALA, AICP, CITY PLANNER

SUBJECT: LUP16-0026 RUBIO'S COASTAL GRILL

Request: Liquor Use Permit approval to sell and serve all types of spirituous liquor for on-premise consumption indoors and within an outdoor patio as permitted under a Series 12 Restaurant License

Location: 3885 S. Arizona Avenue, Suite 1, the northeast corner of Arizona Avenue and Ocotillo Road

Applicant: Dan Kramer, DJK Law Group, P.C. on behalf of Rubio's Restaurants, Inc.

RECOMMENDATION

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

BACKGROUND

Rubio's Coastal Grill is a new restaurant located at 3885 S. Arizona Avenue, Suite 1, at the northeast corner of Arizona Avenue and Ocotillo Road. The building is currently under construction within the Paseo Lindo commercial center. The anticipated opening is in November, 2016.

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

Suite 1 is approximately 2,500 square feet and the outdoor patio is approximately 380 square feet. Hours of operation are from 10 a.m. to 9:30 p.m., Monday through Thursday, 10 a.m. to 10

p.m. on Friday and Saturday, and 11 a.m. to 9 p.m. on Sunday. Staffing includes approximately 24 total employees. No live entertainment is proposed.

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 August 31, 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 LUP16-0026 RUBIO'S COASTAL GRILL, 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.

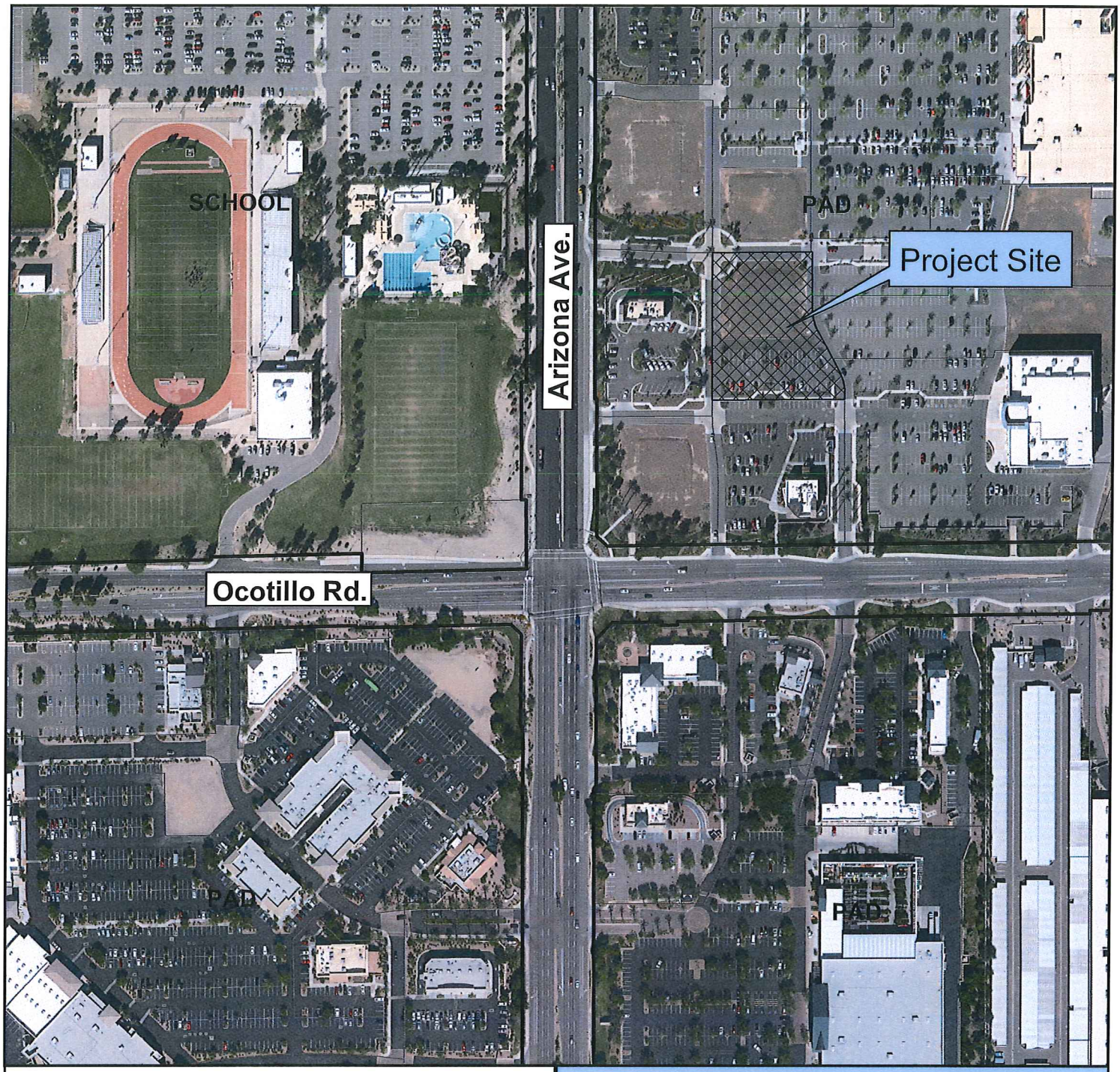
5. Any substantial change in the floor plan to include such items as, but not limited to, additional bar serving area or the addition of entertainment related uses shall require re-application and approval of a Liquor Use Permit.

PROPOSED MOTION

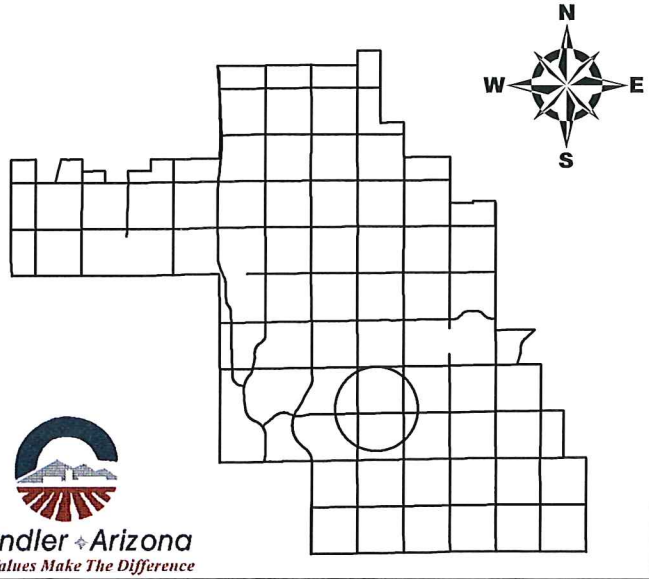
Motion Planning Commission to recommend approval of Liquor Use Permit LUP16-0026 RUBIO'S COASTAL GRILL, subject to the conditions as recommended by Planning Staff.

Attachments

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



Vicinity Map



LUP16-0026

Rubio's Coastal Grill
Liquor Use Permit

Chandler Arizona
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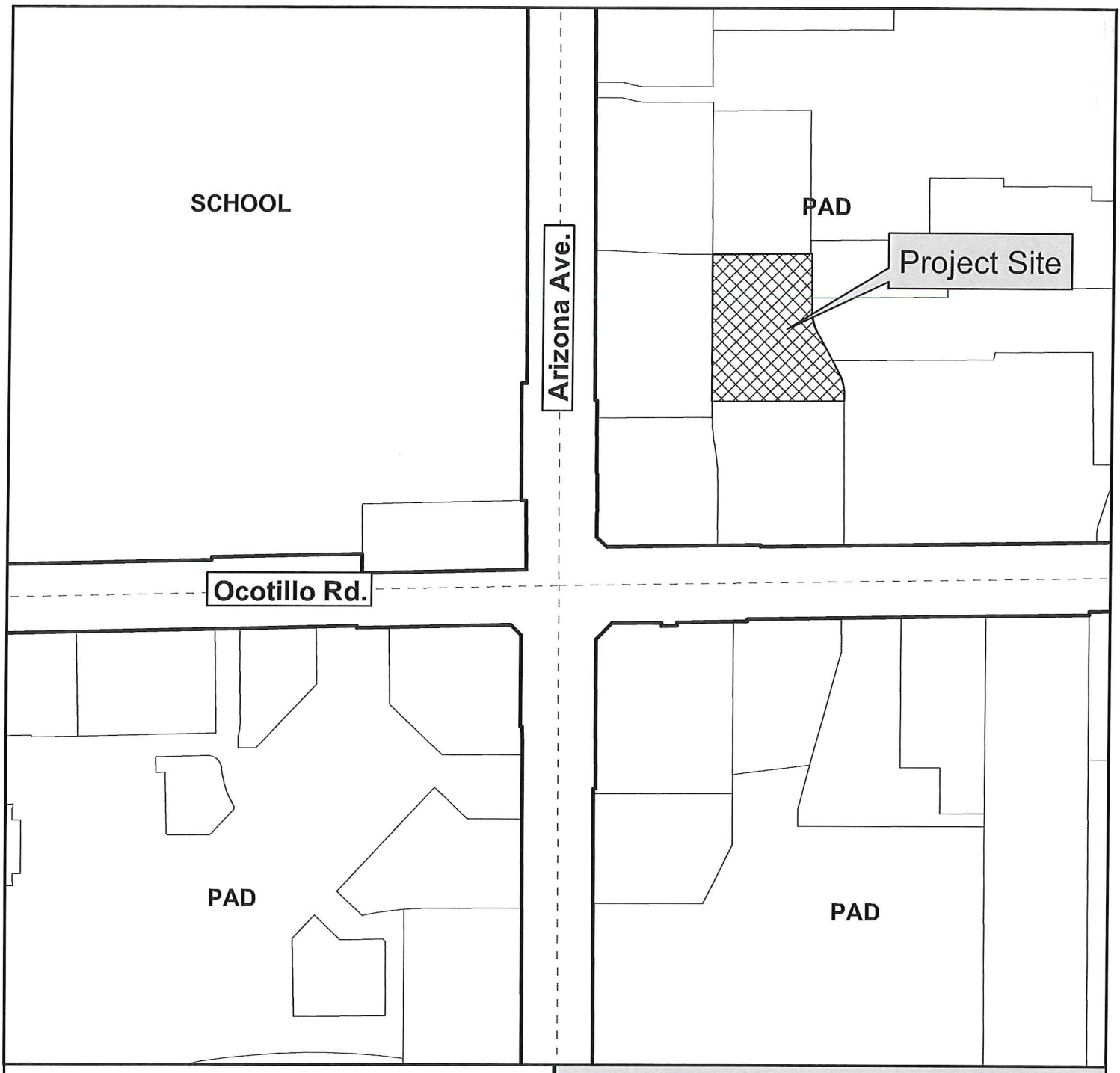
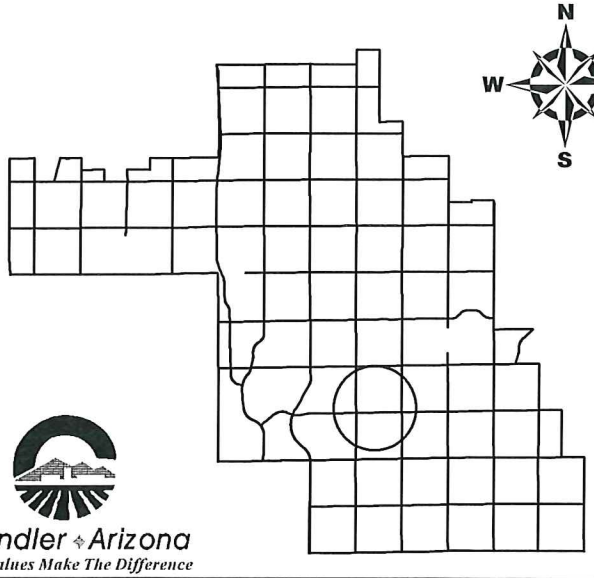
CITY OF CHANDLER 6/23/2016



Vicinity Map



LUP16-0026

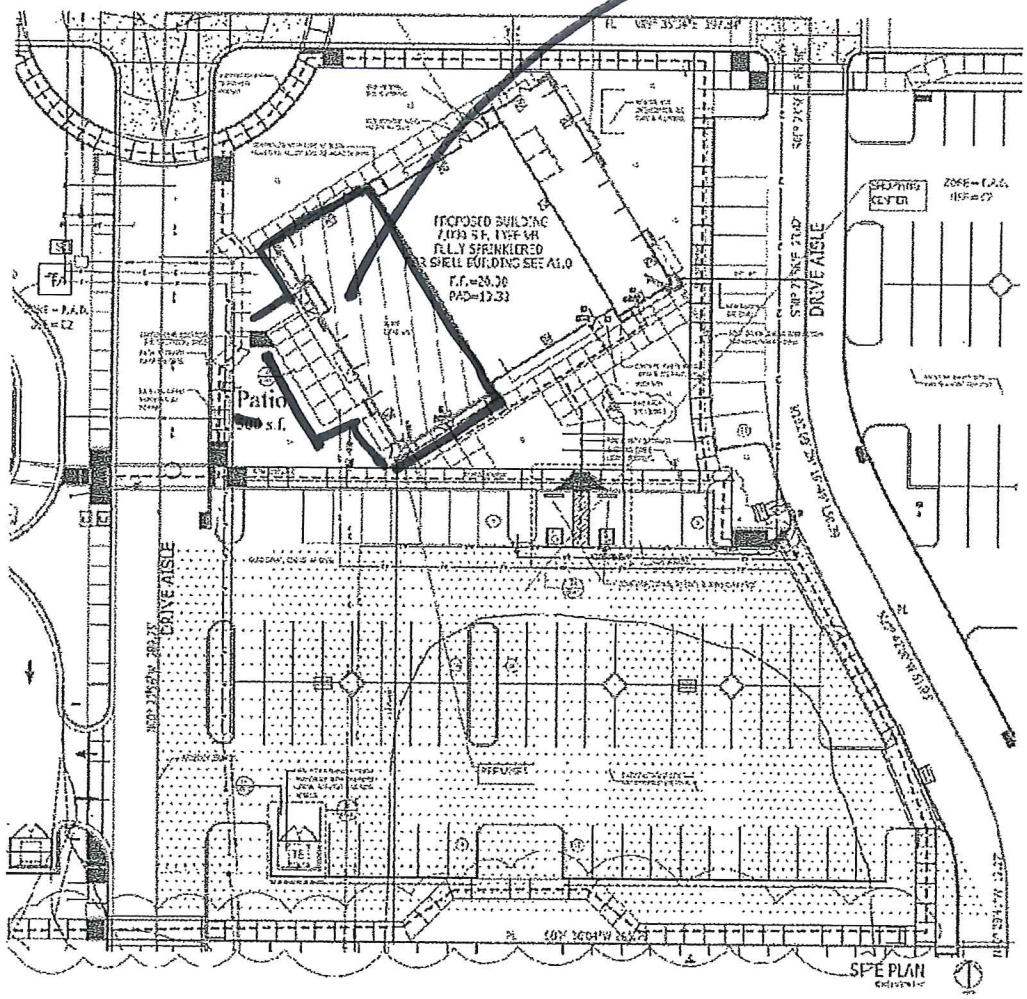
Rubio's Coastal Grill
Liquor Use Permit

Chandler Arizona
Where Values Make The Difference

CITY OF CHANDLER 6/23/2016

EXHIBIT "A"

SITE PLAN



The purpose of this Exhibit is to show the approximate location of the Shopping Center and the Premises. It shall not be deemed to be a warranty, representation or agreement on the part of Landlord that the Premises and/or the Shopping Center will be, or will remain, as depicted hereon, or that the tenants shown hereon (if any) are now, or will be, in occupancy at any time during the Lease Term, or that the number of square feet depicted for any space, if any, is accurate or will remain the same during the Lease Term.

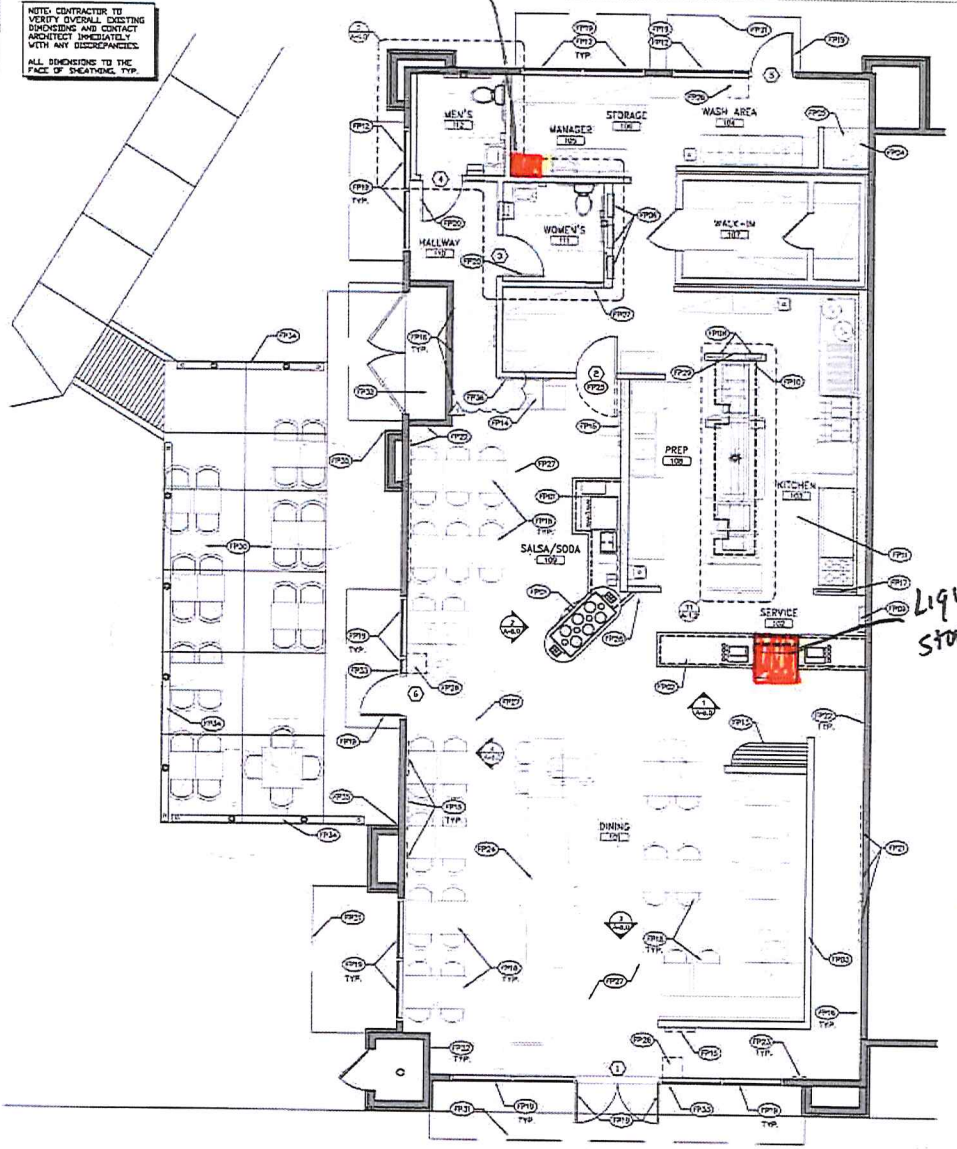
HEALTH DEPARTMENT NOTES

1. ALL WINDOWS ARE FIXED AND NON-OPERABLE.
2. EXTERIOR DOORS ARE FULL HEIGHT, TIGHT FITTING AND SELF-CLOSING.

NOTE: CONTRACTOR TO VERIFY OVERALL EXISTING DIMENSIONS AND CONTACT ARCHITECT IMMEDIATELY WITH ANY DISCREPANCIES.

ALL DIMENSIONS TO THE FACE OF SHEATHING, TYP.

Liquor Storage



1 FLOOR PLAN

SCALE: 1/4" = 1'-0"

FLOOR PLAN KEY NOTES

FP01 NEW SODA STATION +31" AND SALSA BAR +34", SEE DETAIL 8/A1.2. PROVIDE 3/4" PVC DRAIN LINE - WRAP W/ INSULATION - FROM SALSA BAR COLD PAN TO FLOOR SINK (TDL = <12"-0") SEE 10/A1.2

FP02 NEW FRONT POS/SERVICE COUNTER +34", SUPPLIED AND INSTALLED BY MILLWORK VENDOR. SEE 3/A1.2 FOR MERCHANDISER

FP03 NEW LOW WALL WITH WOOD CAP AND MAPLE WAINSCOTING, +42". SEE DETAIL 1/A1.2. INSTALL WITH TUBE STEEL POSTS WHERE NEEDED

FP04 36"x36" POUR IN PLACE MOP SINK, SEE DETAIL 5/A1.2

FP05 TANK-TYPE WATER HEATER ON SHELF ABOVE MOPSINK. SEE PLUMBING. SEE DETAIL 6/A1.2.

FP06 ELECTRIC PANELS, G.C. TO MAKE CONNECTIONS, SEE ELECTRICAL SHEETS.

FP07 LIGHTING CONTROL PANEL PROVIDED BY VENDOR, INSTALLED BY G.C.

FP08 HOOD CONTROL PANEL. SEE HOOD SHEETS.

FP09 WALL-MOUNTED POS. SEE DETAIL 7/A1.2.

FP10 HOT/COLD KITCHEN TABLE, PANEL AND BREAKER PROVIDED BY LIGHTING VENDOR, G.C. TO MAKE FINAL CONNECTION SEE 11/A1.2 FOR CURB.

FP11 HOOD WITH EXTINGUISHING SYSTEM. SEE HOOD SHEETS AND MECHANICAL PLANS.

FP12 BLACK SPANDREL GLASS.

FP13 WAIT BENCH SUPPLIED AND INSTALLED BY MILLWORK VENDOR - SEE DETAIL 9/A1.2

FP14 BUSSING STATION SUPPLIED AND INSTALLED BY MILLWORK VENDOR. GC TO ADJUST HEIGHT TO ACCOMMODATE TRASH CAN.

FP15 PAMPHLET HOLDER, SEE ARTWORK SCHEDULE AND INTERIOR ELEVATIONS SHEET A3.0. INSTALL ON LOW WALL WITH TOP 1/2"-1" BELOW WAINSCOT CAP THRU.

FP16 ARTWORK, TYPICAL. SEE SHEETS A3.0 FOR TYPE AND MOUNTING HEIGHT.

FP17 WING WALL WITH HEAT-TEMPERED GLAZING, SILL AT 42" A.F.F. HEAD AT 6'-8" A.F.F., SEE DETAIL 11/A2.1, 12/A2.1 AND 13/A2.1

FP18 FURNITURE PROVIDED BY OWNER.

FP19 EXISTING STOREFRONT WINDOWS AND DOORS. OWNER TO SUPPLY ROLL SHADES, INSTALLED BY VENDOR

FP20 SYMBOL OF ACCESSIBILITY SIGN, MOUNTED AT 60" A.F.F. TO CENTER OF SIGN.

FP21 3PC NOTICE BOARD (AW2a/AW2b/AW2c), 36"X60" EACH, MOUNTED WITH CENTERLINE AT 6'-8" A.F.F.

FP22 WAINSCOTING AT DINING ROOM WALLS. SEE DETAIL 4/A1.2 INSTALL ON ALL INTERIOR DINING ROOM WALLS PER A3.0.

FP23 OCCUPANT LOAD SIGN AT 5'-8".

FP24 NEW COMMUNITY TABLE WITH ACCESSIBLE SECTION. SUPPLIED AND INSTALLED BY MILLWORK VENDOR. DIMENSIONS SHOWN ARE TO CENTERLINE OF HIGH TABLE SECTION AND RAFT ABOVE. SEE DETAIL 7/A2.1

FP25 G.C. TO PROVIDE A 38" X 81" H ROUGH OPENING FOR EUSION DOOR AND FRAME

FP26 NEW TACTILE EXIT OR EXIT ROUTE SIGN. SEE SHEET 4/A7.0 FOR MOUNTING HEIGHT AND DESIGN DETAIL.

FP27 ACCESSIBLE PATH OF TRAVEL. EGRESS PATH SHALL BE 44" THROUGH DINING AT MAIN AISLES AND NOT LESS THAN 36" WIDE AT AUXILIARY AISLES. OBJECTS SHALL PROTRUDE 4 INCHES MAX. HORIZONTALLY INTO THE CIRCULATION PATH (ICC/ANSI 117.1 - 2009, SECTION 307.2)

FP28 TYPE 2A10BC SURFACE-MOUNTED EXTINGUISHER TO BE WITHIN 75FT OF ALL LOCATIONS.

FP29 TYPE K FIRE EXTINGUISHER TO BE PLACED WITHIN 30FT OF KITCHEN COOK LINE.

FP30 SEE A2.0 FOR ENLARGED PATIO PLAN.

FP31 LINE OF EXISTING ROOF LINE ABOVE SHOWN DASHED.

FP32 MAIN BUILDING MECH. ROOM WITH SEE TO REMAIN.

FP33 PROVIDE INTERNATIONAL SYMBOL FOR ACCESSIBILITY AT ENTRANCE

FP34 NEW RAILING, SEE SHEET A3.2.0

FP35 INSTALL GFI OUTLET AT 10'-0" A.F.F. FOR PATIO LIGHTING STRING. CONNECT TO SIGN OR EXTERIOR LIGHTING CIRCUIT.

FP36 PROVIDE DIRECTIONAL SIGNAGE TO RESTROOMS (PER ICC/ANSI 117.1 - 2009, SECTION 703.1.2)

LEGEND

- SEE 1/A1.2 FOR WALL TYPES.
- WALL BACKING: SEE SCHEDULE ON SHEET A1.3
- SEE DOOR SCHEDULE ON SHEET A7.0
- M-1 MATERIAL/FINISH - SEE SHEET A7.1
- ELEVATIONS
- INTERIOR PARTITION 3 5/8", 20 GA. METAL STUDS @ 16" O.C. SEE 1/A1.2 FOR WALL TYPES.
- INTERIOR PARTITION 6", 20 GA. METAL STUDS @ 16" O.C. SEE 1/A1.2 FOR WALL TYPES.
- EXISTING EXTERIOR OR DEMISING INSULATED WALL BY LANDLORD, N.I.C.
- LOW WALL 3 5/8", 20 GA. METAL STUDS @ 16" O.C. SEE 1/A1.2 FOR WALL TYPES.

Arizona Drive
1703 WEST BIG SURVEY PARKWAY
SUITE 207
TEMPE AZ 85281
PHONE 480 388 9928
FAX 480 258 9935
WWW.ARIZONADRIVE.NET

EXP. DATE: 09-30-2019

rubio's

NO.	DESCRIPTION	DATE
1	PLANCHECK	29 APRIL 2016

RUBIO'S
STORE #282
3885 SOUTH ARIZONA AVENUE, SUITE 1
CHANDLER, ARIZONA 85248

SHEET TITLE: FLOOR PLAN

JOB NO: A16155
DATE: 29 APRIL 2016
SCALE: AS INDICATED
DRAWN: MM
CHECKED: CC
SHEET NO: A1.0

PROJECT NARRATIVE

Rubio's Restaurants, Inc. *dba* Rubio's Coastal Grill
3885 South Arizona Ave., Suite 1, Chandler, AZ 85286

Rubio's Coastal Grill (Rubio's) will be located in Phase II of the Paseo Lindo lifestyle village, a 73-acre community of residential and commercial properties with pedestrian-friendly trails, parks, and recreational facilities. Located at 3885 South Arizona Ave., the chain restaurant specializes in fast casual "Fresh Mex" food and a fun, family-friendly atmosphere. Rubio's Coastal Grill desires to apply for a Liquor Use Permit with the City of Chandler in order to serve beer, wine and spirits for on-premise consumption under a Series 12 Restaurant liquor license.

Rubio's Coastal Grill offers a wide variety of "Fresh Mex" offerings, including fish tacos, seafood burritos, salads, enchiladas, quesadillas, and nachos. In addition to their extensive food menu, Rubio's will sell a selection of local craft beers, Mexican beers, wine, and sangria, available only to patrons over the age of 21.

The restaurant is scheduled to begin construction in August and has a projected November 2016 opening date. The hours of the restaurant will be Monday – Thursday: 10:00 am – 9:30 pm; Friday - Saturday: 10:00 am – 10:00 pm; and Sunday: 11:00 am – 9:00 pm. No alcoholic beverages will be served after 10:00 pm on any day of the week. In addition, there will be no live entertainment of any kind.

The restaurant will have an outdoor seating patio with 32 seats and alcoholic beverages purchased from Rubio's will be permitted on the patio. Total lease area is 2,500 square feet total with a dining area of 1,564 square feet and an outdoor patio of 380 square feet. Access to the patio will be restricted to one door leading in and out of the restaurant and there will be no street access to the patio. The patio is enclosed with a 3-foot high galvanized steel railing with ¼" galvanized steel strand wires running between the steel posts. The posts will be painted black to match existing patio railing within the development. In compliance with the Smoke Free Arizona law, no smoking will be permitted less than 20 feet from the premises and the required "No Smoking" signs will be placed at every entrance to the establishment. All outdoor ashtrays and smoking receptacles will be placed at least 20 feet from every entrance, and all employees will be educated on the requirements of the Act.

Rubio's will have around 24 employees, including 4 managers. All employees serving alcohol undergo training in responsible alcoholic beverage service. Training of the servers and bartenders is done through training courses approved by the Arizona Department of Liquor. Additionally, the restaurant will have a bar manager who is tasked with overseeing all alcoholic beverage service, and ensuring that all servers and bartenders are adhering to responsible alcoholic beverage service policies. There will be no speakers or televisions within the restaurant or on the patio.

THE ORIGINAL FISH TACO®

Wild Alaska Pollock, beer-battered by hand and cooked to crispy perfection.

Available À La Carte or as a Two Taco Plate

☑ **The Original Fish Taco®**
Our original white sauce, mild salsaand cabbage. (330/660 cal)

☑ **Fish Taco Especial**
Fresh guacamole, cheese, our original white sauce, mild salsa, cilantro/onion and cabbage. (390/780 cal)

☑ **The Coastal Trio®**
The Original Fish Taco®, Salsa Verde Shrimp Taco and Regal Springs® Tilapia Taco. (880 cal)

☑ **Cabo Plate**
The Original Fish Taco®, Classic Grilled Shrimp Burrito, pinto beans and chips. (1390 cal)

Mix & Match Taco Plate
Any two different tacos, "no-fried" pinto beans™ and chips. (740–1120 cal)

SUSTAINABLE SEAFOOD

We offer seafood that is certified sustainable or from responsibly managed fisheries that maintain healthy fish populations and ecosystems. We use this symbol to identify our seafood that meets this goal.

*CALORIES LISTED FOR TACO PLATES AND BURRITOS WITHOUT SIDES.
Tacos served on a stone-ground corn tortilla unless noted (flour tortilla +40 cal).
Taco Plates served with pinto beans (130 cal) and chips (210 cal).
May substitute black beans (140 cal) or rice (100–110 cal).
Burritos served with a side of chips (210 cal).

All prices/items may vary by location and are subject to change.
Additional nutritional information is available upon request.

GRILLED SEAFOOD TACOS

Available À La Carte or as a Two Taco Plate

PAN-SEARED SHRIMP

☑ **Gourmet Shrimp**
A toasted blend of cheeses, all natural bacon, avocado and cilantro/onion layered with two chile sauces. (320/640 cal)

☑ **Salsa Verde Shrimp**
Sliced avocado, cheese, creamy chipotle sauce, cilantro/onion and cabbage on a flour tortilla. (290/580 cal)

FISH Choose Grilled or House Blackened

Pacific Mahi Mahi
Fire-roasted corn, creamy chipotle sauce, cilantro/onion and cabbage. (240/480 cal)

☑ **Regal Springs® Tilapia**
Cilantro jalapeño slaw, salsa fresca and creamy chipotle sauce. (260/520 cal)

☑ **Atlantic Salmon**
Fire-roasted corn, creamy chipotle sauce, cilantro/onion and cabbage. (270/540 cal)

SEAFOOD BURRITOS

Served on a flour tortilla with chips.*

☑ **Ancho Citrus Grilled Shrimp**
Fresh guacamole, citrus rice, black beans, lettuce, roasted chipotle salsa, salsa fresca and creamy chipotle sauce. (700 cal)

☑ **Classic Grilled Shrimp**
Pinto beans, cheese, mexican rice, salsa fresca and creamy chipotle sauce. (730 cal)

☑ **Grilled Shrimp & Bacon**
Toasted cheese, all natural bacon, avocado, blackened jalapeños, citrus rice, salsa fresca and chipotle sauce. (900 cal)

Pacific Mahi Mahi (Grilled or House Blackened)
Fresh guacamole, fire-roasted corn, mexican rice, creamy chipotle sauce, cilantro/onion and cabbage. (770 cal)

☑ **Regal Springs® Tilapia** (Grilled or House Blackened)
Fresh guacamole, fire-roasted corn, mexican rice, creamy chipotle sauce, cilantro/onion and cabbage. (790 cal)

☑ **Atlantic Salmon** (Grilled or House Blackened)
Fresh guacamole, fire-roasted corn, mexican rice, creamy chipotle sauce, cilantro/onion and cabbage. (820 cal)

☑ **Signature Beer-Battered Fish**
Wild Alaska Pollock, fresh guacamole, black beans, our original white sauce, mild salsa, sour cream, cabbage and cilantro/onion. (910 cal)

Add a fountain drink and beans to any burrito for an additional charge | Make any burrito Enchilada-Style for an additional charge

CHICKEN, STEAK & VEGGIES

Our chicken is all natural and raised without antibiotics.

TACOS Available À La Carte or as a Two Taco Plate

Grilled Gourmet Tacos™
Toasted cheese, all natural bacon, avocado and cilantro/onion layered with two chile sauces. bacon
CHICKEN (330/660 cal)
STEAK (340/680 cal)
VEGGIE (290/580 cal)
without

Classic Tacos
Fresh guacamole, cheese, salsa fresca and lettuce. Chicken taco drizzled with chipotle sauce.
CHICKEN (250/500 cal)
STEAK (200/400 cal)

Rubio's Street Tacos®
Chicken or Steak. On street-sized tortillas with fresh guacamole and cilantro/onion. (100–120/300–360 cal)

BURRITOS Served on a flour tortilla with chips.*

Burrito Especial with Guacamole
Citrus rice, black beans, lettuce, roasted chipotle salsa, salsa fresca and chipotle sauce.
CHICKEN (910 cal)
STEAK (950 cal)
VEGGIE (870 cal)

Baja Grill Burrito® with Guacamole
Melted cheese and salsa fresca.
CHICKEN (640 cal)
STEAK (690 cal)

Bean & Cheese Burrito
Our signature "no-fried" pinto beans™, cheddar, jack and mozzarella cheese and mild salsa. (760 cal)

Add a fountain drink and beans to any burrito for an additional charge | Make any burrito Enchilada-Style for an additional charge

QUESADILLAS, NACHOS & MORE

Quesadilla
Cheese, fresh guacamole, sour cream, salsa fresca and chips.
CHEESE (1020 cal)
CHICKEN (1110 cal)

Nachos
Cheese, fresh guacamole, pinto beans, sour cream and salsa fresca.
CHEESE (1110 cal)
CHICKEN (1210 cal)

Side of Chips, Beans or Rice (100–460 cal)

ENCHILADAS

Two enchiladas served with mexican or citrus rice and black beans.

☑ **Pan-Seared Shrimp** with VERDE SAUCE (1050 cal)
All Natural Chicken with FIRE-ROASTED SAUCE (1070 cal)
Cheese with FIRE-ROASTED SAUCE (1090 cal)
Mix & Match CHOOSE ANY TWO (1050–1090 cal)

SALADS & BOWLS

Served with seafood or all natural chicken raised without antibiotics.

Chipotle Orange Salad
Mandarin oranges, avocado, fire-roasted corn, fresno chiles, black beans, tortilla strips, white sauce and chipotle orange vinaigrette. (380 cal)

Balsamic & Roasted Veggie Salad
Grilled peppers, zucchini & onions, fire-roasted corn, avocado, cilantro/onion and light balsamic vinaigrette. (210 cal)

Chipotle Ranch Salad
Fresh guacamole, salsa fresca, cilantro/onion, tortilla strips and smoky chipotle ranch dressing. (400 cal)

Chopped Salad
Cheese, tortilla strips, salsa fresca, mild salsa, cabbage, romaine lettuce and chipotle dressing. (350 cal)

California Bowl
Fresh guacamole, citrus rice, black beans, lettuce, chipotle sauce and salsa fresca topped with roasted chipotle salsa or salsa verde. (590–600 cal)

CHOICE OF

☑ **Pan-Seared Shrimp** (+60 cal)
Pacific Mahi Mahi (+110 cal)
Grilled or House Blackened.
☑ **Regal Springs® Tilapia** (+150 cal)
Grilled or House Blackened.
☑ **Atlantic Salmon** (+190 cal)
Grilled or House Blackened.
Grilled All Natural Chicken (+100 cal)

KIDS AGES 12 & UNDER

Choose any two items: Mott's® applesauce, beans, rice, churro or chips.
Served with HONEST KIDS organic apple juice, rBST-free milk or kid's drink.
–Our chicken is all natural and raised without antibiotics.–

Bean & Cheese Burrito (690–1190 cal)
Chicken Taquitos (350–850 cal)
Chicken Bites (340–840 cal)
Chicken Taco (260–760 cal)
Quesadilla CHEESE or CHICKEN (640–1140/680–1180 cal)
☑ **The Original Fish Taco®** without salsa (430–930 cal)

DRINKS & DESSERTS

Coca-Cola **Fountain** (0–450 cal)
Fresh Brewed Iced Tea (0 cal)
Craft Beer/Mexican Beer
Wine Chardonnay or Spanish Red Blend
Sangria Fruit-infused wine
DASANI Bottled water
Premium Bottled Drinks
Churro & Specialty Desserts

Rubio's

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@rubioscoastalgrill

We participate in Healthy Dining Finder.com

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rubios.com

MIX
Paper from responsible sources
FSC® C013744

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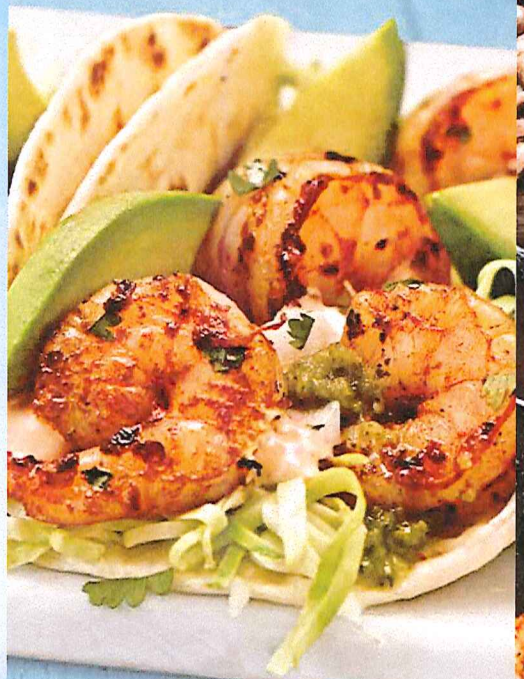
Rubio's

MENU



WITH EVERY BITE, A STORY

Fresh coastal flavors come to life in our kitchens every day. The key is pairing unique cooking techniques with our inventive recipes and delicious ingredients.

MADE WITH A MISSION℠

At Rubio's, the techniques we practice, recipes we create, and ingredients we use are all focused on one thing: to deliver coastal food that not only tastes great, but that you can feel great about eating. That's our mission, and it's why we only source, slice, and sizzle quality ingredients and have for years.

But our commitment isn't just about using great ingredients. It's also about the ones we refuse to use. Additives like artificial sweeteners, certified FD&C colors, added MSG, partially hydrogenated oils, and many more with names too difficult to pronounce are never allowed in our kitchen.*

We believe that when food is crafted with delicious, quality ingredients, great experiences happen. It is our mission to deliver that every time you walk through our doors.

*Excludes many drinks and desserts.

TO THE OCEAN®

Without the ocean, there would be no fish. Without fish, there would be no Rubio's. It's why we're so passionate about serving sustainable seafood whenever possible. And why we celebrate the ocean and its delicious bounty wherever we can.

HOW WE SIZZLE

Like the coastal flavors on our menu, the techniques and recipes we use to prepare them are equally authentic. It's why the sustainable Wild Alaska Pollock in The Original Fish Taco® is hand-dipped in our signature beer batter. And why we grill our seafood on a Mexican comal, a centuries-old cooking tool. Seasoned over time, the comal gives our seafood a perfectly seared exterior and delicate interior. Making every meal a delicious, authentic experience.

DISTINCTLY DIFFERENT

All those salsas at our salsa bar? They're prepared fresh in our kitchens. From mild to spicy to rich to smoky, each salsa has its own unique flavors. And the unique ability to make a great meal even better.

HASS TO BE HASS

Not all avocados are created equal. That's why we source only Hass avocados, buttery in flavor with a rich creamy texture.