



#42

JAN 27 2011

CITY OF CHANDLER
CITY CLERK



MEMORANDUM

Transportation & Development – CC Memo No. 10-163

DATE: JANUARY 20, 2011

TO: MAYOR AND CITY COUNCIL

THRU: RICH DLUGAS, ACTING CITY MANAGER *RD*
PATRICK MCDERMOTT, ASSISTANT CITY MANAGER *PM*
R.J. ZEDER, TRANSPORTATION & DEVELOPMENT DIRECTOR *RJZ*
JEFF KURTZ, PLANNING ADMINISTRATOR *JK*
KEVIN MAYO, PLANNING MANAGER *KM*

FROM: JODIE M. NOVAK, MEP, SENIOR CITY PLANNER *JMN*

SUBJECT: LUP10-0044 B-L-D BREAKFAST LUNCH DINNER

- Request: Approval of a Use Permit to sell liquor as permitted under a Series 12 Restaurant License for on-premise consumption indoors and within an outdoor patio at a new restaurant within The Shops at Pecos Ranch development
- Location: Northeast corner of Dobson and Germann Roads
- Applicant: Robert Morris, business owner
- Project Info: Approximately 4,711 square feet, restaurant tenant space with one outdoor patio

RECOMMENDATION

Upon finding the request to be consistent with the General Plan, Planning Commission and Planning Staff recommend approval of the requested liquor Use Permit for the sale of liquor as permitted by a Series 12 Restaurant License with conditions.

BACKGROUND

The application requests liquor Use Permit approval to sell liquor as permitted by a Series 12 Restaurant License within a new restaurant and outdoor patio area. 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.

This new restaurant is located within The Shops at Pecos Ranch and is one of a few restaurants that will be opening in this center. At this time, Rancho de Tia Rosa and Oregano's will be opening soon. Uncle Bear's has already opened. B-L-D intends to open by March.

B-L-D is casual restaurant open for breakfast, lunch, and dinner daily with the emphasis on breakfast with an espresso bar and lunch. The restaurant is approximately 4,711 square feet with a 697 square foot outdoor patio. The restaurant will have approximately 227 total seats with 180 inside and 47 on the outdoor patio. The restaurant's hours of operation are Monday through Sunday 6 a.m. to 10 p.m. There is no representation of live music, pool tables, dancing, gaming, or the like. There are televisions indoors and background music in the restaurant.

Staff is of the opinion that the sale of alcohol as a retail commodity ancillary or incidental to the sale of other retail products occurring in a commercially zoned area does not establish a land use conflict. The sale of alcohol from a land use compatibility analysis is a typical retail transaction in commercial districts throughout the City.

PUBLIC / NEIGHBORHOOD NOTIFICATION

- This request was noticed in accordance with the requirements of the Chandler Zoning Code.
- The applicant's neighborhood meeting was held on January 3, 2011. No one attended other than the applicant.
- The Police Department has been informed of the application and has not responded with any concerns.
- At the time of the memo, Staff is not aware of any opposition or concerns to this request.

PLANNING COMMISSION VOTE REPORT

Motion to Approve.

In Favor: 6 Opposed: 0

RECOMMENDATION

Upon finding consistency with the General Plan, Planning Commission and Planning Staff recommend approval of liquor Use Permit LUP10-0044 B-L-D BREAKFAST LUNCH DINNER, subject to the following conditions:

1. The Use Permit is granted for a Series 12 Restaurant license only, and any change of license shall require reapplication and new Liquor Use Permit approval.
2. Expansion or modification beyond the approved exhibits (Site Plan, Floor Plan and Narrative) shall void the Use Permit and require new Use Permit application and approval.
3. 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.

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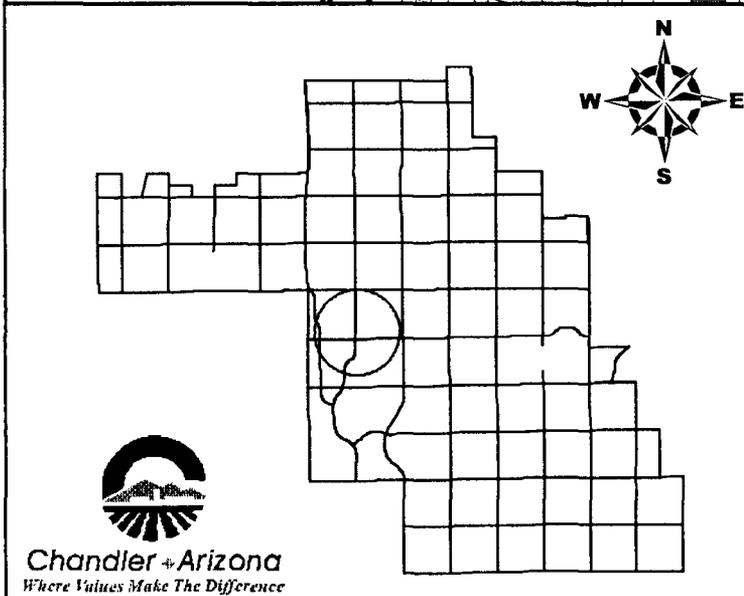
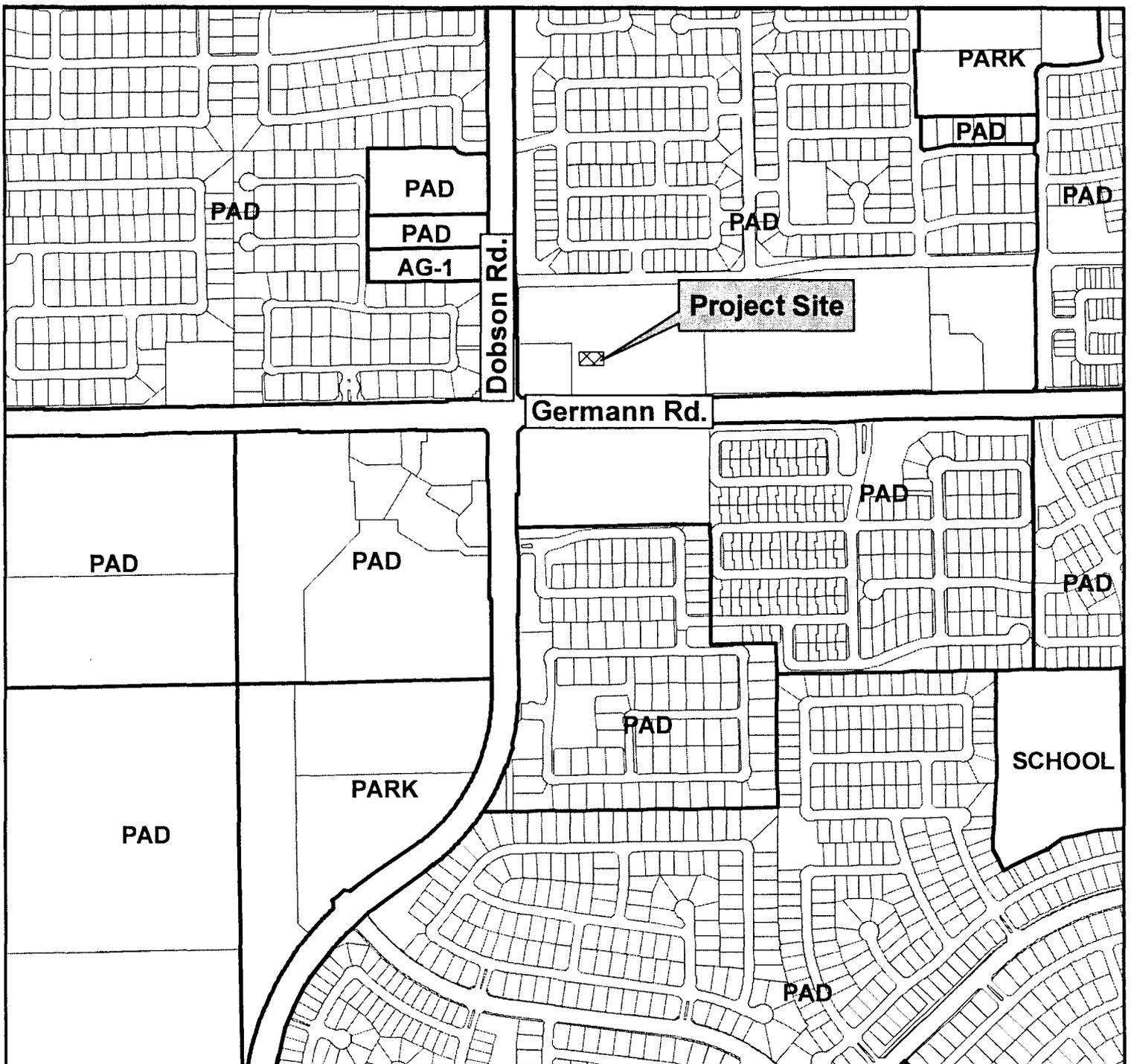
4. The site and patio areas shall be maintained in a clean and orderly manner.

PROPOSED MOTION

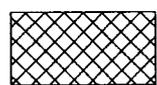
Move to approve liquor Use Permit case LUP10-0044 B-L-D BREAKFAST LUNCH DINNER, subject to the conditions recommended by Planning Commission and Planning Staff.

Attachments

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

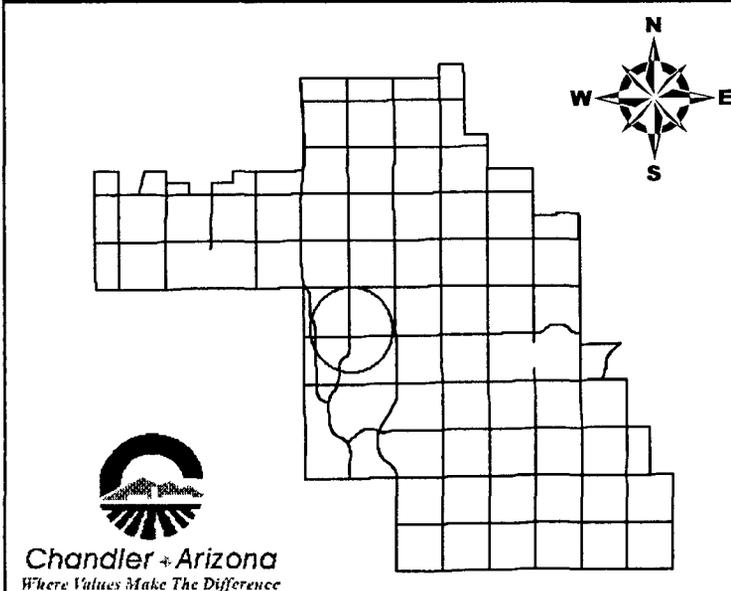


Vicinity Map



LUP10-0044

**B-L-D Breakfast Lunch Dinner
Liquor Use Permit**



Vicinity Map



LUP10-0044

**B-L-D Breakfast Lunch Dinner
Liquor Use Permit**

B-L-D is contemporary yet casual restaurant serving breakfast, lunch, and dinner daily, with the emphasis on breakfast/ espresso bar and lunch. Alcohol service will focus on local breweries, a modest wine list and cocktails. The restaurant will have 227 total seats with 180 inside and 47 on the patio.

- The Shops At Pecos Ranch
- 1920 W. German Rd. Chandler AZ 85826
- A series 12 liquor license will be required. Beer, Wine and Alcohol will be served
- Employees in the amount of 40 persons
- Hours of Operation – Daily 6:00 A.M until 10:00 P.M.
- NO – live music, pool tables, dancing
- Televisions provided in the bar area, Speakers for background music located throughout the restaurant
- Space square footage 4711
- Patio square footage 697
- Patio entrance 32 feet from main entrance (main entrance & patio entrance within smoking guidelines)
- Contact: Robert Morris 480.323.8949

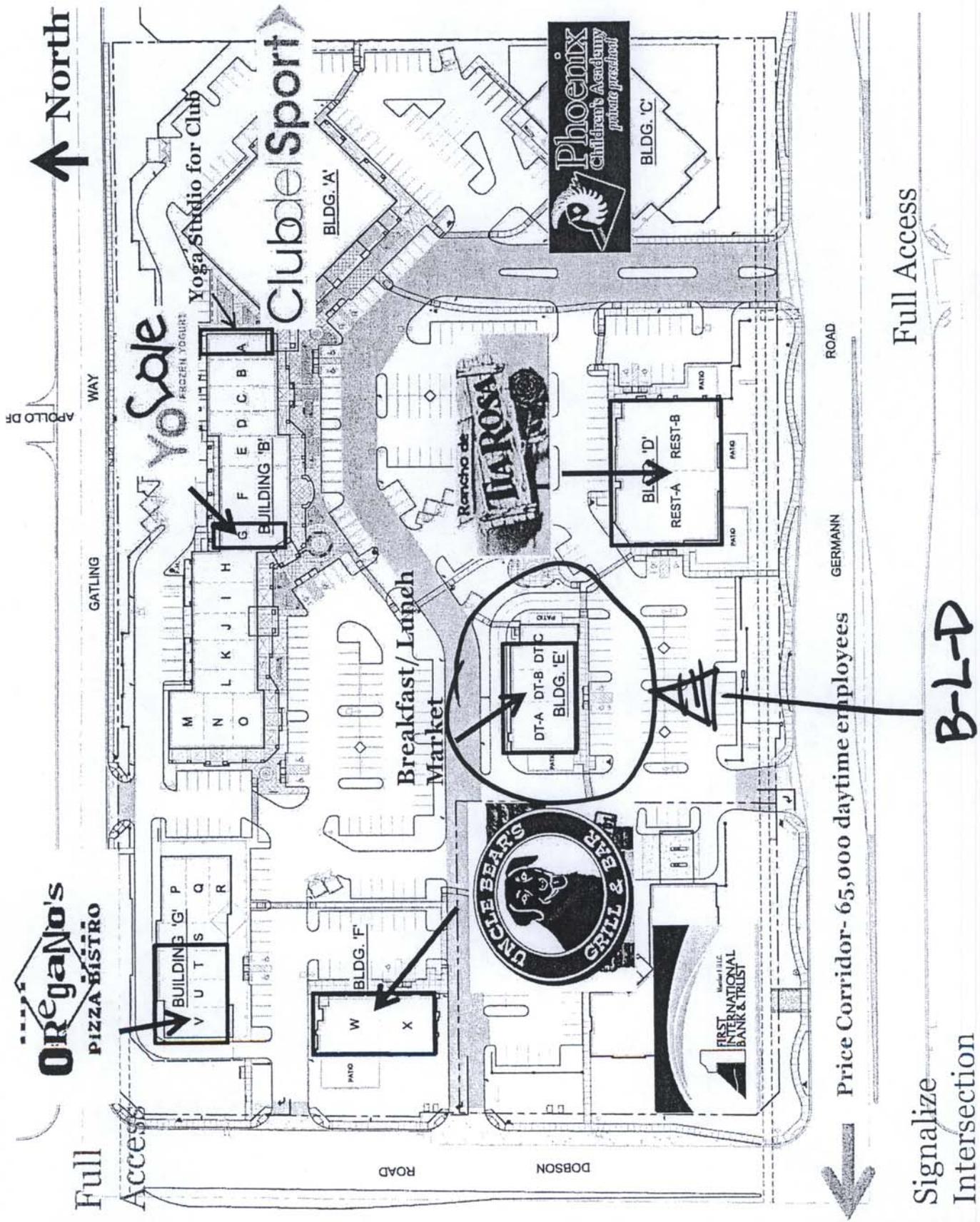
Building B:
 A: Club del Sport: 1,00
 B: 1,620
 C: 1,300
 D: 1,325
 E: 1,600
 F: 2,810
 G: 1,530
 H: 1,205
 I: 1,400
 J: 1,355
 K: 1,355
 L: 1,050
 M: 1,330
 N: 1,320
 O: 1,330

Building D:
 Tia Rosas: 10,220

Building E:
 DT-A: 2,200
 Patio 1: 700
 DT-B: 2,000
 DT-C: 1,885
 Patio 2: 280

Building F:
 W: 3,200
 Patio: 1,495
 X: 1,655

Building G:
 Oregonos: 4,415
 S: 1,404
 R: 1,108
 Q: 1,165
 P: 1,165



The Shops at Pecos Ranch

Full Access

B-L-D

Signalize Intersection

Price Corridor - 65,000 daytime employees

BREAKFAST

QUICK START MENU*

Quick Start

2 eggs, Bacon, Toast & Fruit
\$5.95

Quick Start Loaded

4 eggs, Potatoes, Bacon, Toast & Fruit
\$7.95

Quick Start Conscious

4 egg whites, Broccoli, Cottage Cheese,
Tomato & Fruit
\$7.95

BC Sandwich

Egg, bacon, tomato, fontina cheese &
horseradish mayo on an English muffin
\$4.95

BEVERAGES

Coffee "Miscelad'oro"	\$2.50
Iced Tea, 16 oz.	
Traditional Black or Green	\$2.00
Hot Tea - Premium Broken Leaf	\$3.50
Orange Juice "Sun Orchard"	
Glass - small 10 oz.	\$2.50
Glass - large 16 oz.	\$4.50
Grapefruit Juice 10 oz.	\$2.50
Apple Juice 10 oz., unflavored	\$3.25
Cranberry Juice "Ocean Spray"	\$3.00
Pineapple Juice 10 oz., "Chile"	\$3.50
V-8, 10 oz.	\$3.50
Milk (Whole, 2% & Skim) 10 oz.	\$2.50
Soy Milk "Silk" 10 oz.	\$2.75
Chocolate Milk 10 oz.	\$2.75
Bottled Water "Fiji"	
Small, 500 ml	\$2.75
Large, 1 liter	\$4.75
Soda:	\$2.00
Pepsi, Diet, Mountain Dew, Sierra Mist & Dr. Pepper	

Breads

Assorted Bagels w/Cream Cheese	\$3.00
Cinnamon Roll	\$3.50
Croissant	\$2.75
English Muffin	\$1.95
Jalapeno Biscuits	\$2.50
Chipotle Cornbread	\$2.00
Assorted Toasts	\$1.95

Sides

2 Eggs Any Way*	\$2.00
Short Stack Cakes	\$3.50
Hash Browns	\$2.50
Potatoes O'Brien	\$2.50
Carved Virginia Ham	\$3.95
Roasted Turkey	\$3.95
Steak Filet* 4oz. "Harris Ranch"	\$7.95
Bacon, Apple smoked	\$3.95
Sausage Patties	\$3.95
Pork Green Chile - cup	\$3.95
Biscuit & Gravy	\$4.00
Cottage Cheese	\$2.95
Seasonal Berries - cup	\$4.95
Fresh Fruit - cup	\$2.00

OMLETTE'S

BUILD YOUR OWN - CHECK THE BOARD!

\$6.95 to start... plus choices...

Served with Fresh Fruit, Potatoes O'Brien & topped w/ Crème Fraiche
Four Cheese Fontina, Mozzarella, Swiss & Feta \$8.95
Wild Mushroom Wild Sautéed Mushrooms and Fontina cheese \$9.95
Whole Hog Bacon, Ham, Sausage & Chorizo w/Pepper Jack \$10.95
The Bird Turkey, Avocado, Mushrooms & Boursin Cheese \$10.95

BENEDICT STYLE EGGS*

Traditional Benedict with Carved Virginia Ham & Hollandaise \$9.95
Turkey Bene with Carved Roasted Turkey & Hollandaise \$9.95
Bello Bene with Portabella mushrooms, Bordelaise & Hollandaise \$9.95
Oscar with Crab, Asparagus & Choron Sauce \$13.95
Mignon with "Harris Ranch Filet, Sautéed Spinach, Bordelaise & Hollandaise \$14.95

BAR HARBOUR FLAPJACK

Our Signature Cake with Fresh Blueberries & Blueberry Pure'e
 "The Undisputed King of Blueberry Pancakes" \$9.95

CINNAMON CHALLAH FRENCH TOAST

Candied Nuts, Seasonal Berries & Vermont Maple Syrup \$10.95

BC's B&G*

Jalapeno Biscuits & Sausage Gravy w/Fontina & 2 Eggs \$9.95

PANCAKES &

BELGIAN WAFFLES

Buttermilk, Whole Wheat & Honey Cakes, Buckwheat Waffles

Straight Up: Vermont Maple Syrup & Butter \$6.95

Nutty: Toasted Candied Nuts & Vermont Maple Syrup \$8.95

Foster: Topped with Bananas Foster & Vanilla Ice Cream \$9.95

Jubilee: Topped with our Sautéed Bing Cherries & Vanilla Ice Cream \$9.95

Strawberry: Topped with Strawberries, Pure'e & Whipped Cream \$8.95

Chocolate Chip: chocolate chips & Whipped Cream \$7.95

CLUB PLATES*

Served with Potatoes O'Brien, Fresh Fruit & Toast

Steak & Eggs \$15.95

Ham & Eggs \$10.95

Turkey & Eggs \$10.95

B.C. SOUTHWEST STYLE EGGS*

Huevos Rancheros with Refritos Negros, PORK Green Chile, Lettuce,
Pepper Jack Cheese & Pico de Gallo \$9.95

Huevos Con Masa w/ Chipotle Cornbread, Chorizo Queso & Pico de Gallo \$9.95

Breakfast Burrito w/ Eggs, Refritos negros, Lettuce, Chorizo & Pepper Jack
Cheese \$8.95, Smothered w/ Pork Green Chile or Chorizo Queso \$9.95
Monster Style \$10.95

BC Burro Scrambled eggs, ham & pepperjack cheese wrapped in a chipotle
tortilla \$4.95...or build your own!

LEAN & MEAN

Yogurt w/ granola & fresh berries, bowl \$5.95, cup \$3.00

"McCann's" Irish Oatmeal oats served w/ brown sugar and raisins \$4.95

"Kashi Crunch" 7 whole grain cereal \$3.50 w/almonds & blueberries, add \$1.50

Salmon Lox w/choice of bagel served with fresh Alaskan Salmon, cream
cheese, tomato, capers, egg and red onion. \$10.95

* Arizona State Law requires that we inform you that consuming raw or undercooked foods can be hazardous to your health.

LUNCH

Soup

Homemade Tomato Soup

cup \$2.00 / bowl \$3.50

W/ grilled cheese sandwich, cheddar and fontina cheeses, add \$3.95

Salads

Spring Berry Seasonal berries, candied walnuts, and goat cheese, tossed with baby field greens in our raspberry vinaigrette. \$6.95

Caesar Salad Crisp romaine lettuce with toasted pine nuts and house made brioche croutons, tossed in our caesar dressing. \$5.95

Buffalo Mozz Salad Our seasonal greens, vine ripened tomatoes and buffalo mozzarella, drizzled with extra virgin olive oil and balsamic reduction. \$6.95

Cobb Salad Crisp romaine lettuce, turkey, bacon, egg, tomatoes, scallions and blue cheese. Tossed with ranch, Blue cheese or raspberry vinaigrette on request. \$9.95

Available for any salad:

Pine nut crusted chicken breast*, add \$4.00 / Grilled chicken breast*, add \$3.00
Portabella mushroom, add \$3.50 / Filet mignon*, add \$7.95 / Albacore tuna salad, add \$3.50

Sandwiches

BLT Applewood smoked bacon, tomatoes, crisp lettuce and chipotle mayo served on toasted sourdough. Served with sweet potato fries. \$5.95

Add: Turkey, ham, egg or avocado... \$2.00 and/or cheese \$.50

Grilled Chicken Sandwich* Seasoned chicken breast on a warm bagel w/ chipotle mayo, bacon, lettuce, tomato and fontina cheese. Served with sweet potato fries. \$7.95

Turkey Reuben Our own house roasted turkey, sauerkraut, swiss cheese and thousand island dressing on rye. Served with sweet potato fries. \$7.95

Tuna Salad Sandwich Tuna Salad placed on fresh baked 9 grain bread, with romaine and tomato slices. Served with cottage cheese. \$7.95

Turkey Club Wrap Fresh turkey breast, crisp bacon, lettuce, tomatoes, avocado, pepper jack cheese, and chipotle mayo wrapped in a fresh 12" tortilla. Served with sweet potato fries. \$7.95

Grilled Portabella Sandwich Marinated and served on your choice of bagel with lettuce, tomato and pesto mayo. Served with sweet potato fries. \$6.95

Grilled Cheese Fontina and cheddar cheeses grilled to perfection on Challah. Bread. \$3.95

DINNER

Soup

Homemade Tomato Soup

cup \$2.00 / bowl \$3.50

W/ grilled cheese sandwich, cheddar and fontina cheeses, add \$3.95

Salads

Spring Berry *Seasonal berries, candied walnuts, and goat cheese, tossed with baby field greens in our raspberry vinaigrette.* \$6.95

Caesar Salad *Crisp romaine lettuce with toasted pine nuts and house made brioche croutons, tossed in our caesar dressing.* \$5.95

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Portabella mushroom, add \$3.50 / Filet mignon*, add \$7.95 / Albacore tuna salad, add \$3.50*

ENTREES

Grilled Hanger Steak *Parmesan Risotto, Duck Prosciutto Broth, Asparagus, Port Demi* \$17.95

Organic Buttermilk Fried Chicken *Yukon Gold Mashed Potato, Haricot Vert, Chicken Gravy* \$15.95

Berkshire Pork Tenderloin *Jalapeno Maple Cured Pork Belly, Carrot Velouté, Duck Fat Potato* \$17.95

Wild Sockeye Salmon *White Bean Ragout, Duck Confit, Tomato, Sweet Corn, Brussels Sprouts,* \$15.95

Organic Lamb Chop *Fingerling Potato, Roasted Artichokes, Smoked Tomatoes, Herb Cream,* \$18.95

Dungeness Crab Napoleon *Prosciutto di Parma, Truffle Aioli, Cherry Heirloom Tomato* \$13.95