

28

MAY 26 2011



Chandler · Arizona
Where Values Make The Difference

Chandler



2010

MEMORANDUM

Transportation & Development – CC Memo No. 11-052

DATE: MAY 13, 2011

TO: MAYOR AND CITY COUNCIL

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

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

SUBJECT: LUP11-0003 SANDBAR MEXICAN GRILL

Request: Use Permit approval to sell liquor as permitted under a Series 6 Bar License for on-premise consumption only indoors and on an outdoor patio at an existing restaurant/bar

Location: 7200 West Ray Road, north of Ray Road and east of 54th Street

Applicant: Amy Nations, Arizona Liquor Industry Consultants

RECOMMENDATION

The application requests liquor Use Permit approval to allow liquor sales as permitted under a Series 6 Bar License for on-premise consumption indoors and within an outdoor area at an existing establishment within the Chandler Pavilions commercial center. Planning Commission and Planning Staff, finding consistency with the General Plan and Planned Area Development (PAD) zoning, recommend approval.

BACKGROUND

The application requests liquor Use Permit approval to sell liquor as permitted under a Series 6 Bar License within an existing establishment with outdoor dining area. A Series 6 Bar License allows the on-site sale of beer, wine, and spirits for on-site consumption without a limitation on gross revenue from the sale of food. A Series 6 license also permits “To Go” packaged liquor sales; however, Planning Staff has included a condition and the applicant has agreed to prohibit “To Go” packaged liquor. Another restaurant within the commercial development with liquor is Red Lobster, which has a Series 12 Restaurant license.

A Series 6 Bar 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. The initial liquor Use Permit was granted for a Series 12 in July 2009 with no time limit. The business has operated under a Series 12 since then; however, the business has determined they are close to not meeting the 40% requirement and would like to switch to a Series 6 license in case they do go below the 40% requirement. The Series 6 Bar License has no food sales requirement.

The subject property is located on the north side of Ray Road and east of 54th Street in the Lowe's Home Improvement anchored commercial center. The property is the former Bahama Breeze restaurant, which was converted to the Sandbar Mexican Grill. The business is approximately 12,704 square feet in size. The indoor dining area is approximately 3,645 square feet in size, which includes a dining area and a bar accommodating approximately 164 seats. The outdoor area is approximately 4,912 square feet in size which includes the outdoor beach sand seating area and the paved area which is also partially covered. This area includes its own bar, shade cabanas, and seating within a paved outdoor patio covered with sand and a water feature. The outdoor patio accommodates approximately 96 seats. The outdoor area will have heaters for use in cooler temperatures.

The restaurant will be open for business 7 days a week from 10 a.m. to 2 a.m. The restaurant includes live entertainment via a disc jockey 2-3 times a week allowing for an indoor dance floor area and will have 20 speakers for amplified music. There are 4 speakers on the outdoor patio. The remaining speakers are in the interior. The restaurant also has dancing on weekends. There are approximately 10 to 20 televisions both indoors and outdoors. Sandbar's weekend events include food and drink specials as well as dancing. Parking is provided on-site as well as shared parking with adjacent parking areas.

DISCUSSION

Planning Commission and Planning Staff are 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.

Planning Commission and Planning Staff recommend approval with no time limit to maintain consistency with other Series 6 liquor Use Permits approved for Dos Gringos, Iguana Mack's, and Tom Ryan's with no time limit condition given the establishments had no outstanding concerns, opposition, or violations.

PUBLIC / NEIGHBORHOOD NOTIFICATION

- The request was noticed in accordance with the requirements of the Chandler Zoning Code.
- The applicant's neighborhood meeting was held on April 6, 2011. No one attended other than the applicant.
- The Police Department has been informed of the application and has responded with a summary of the calls for service since July 2009. Police Staff conveyed that the calls for service are at a reasonable level and there are no concerns.

- At the time of the memo, Staff is not aware of any opposition to this request. Staff did receive a phone call from a nearby commercial property owner who supports the request.

PLANNING COMMISSION VOTE REPORT

Motion to Approve.

In Favor: 6 Opposed: 0 Absent: 1 (Cunningham)

RECOMMENDED ACTION

Planning Commission and Planning Staff, upon finding consistency with the General Plan and PAD zoning, recommend approval of Use Permit LUP11-0003 SANDBAR MEXICAN GRILL, subject to the following conditions:

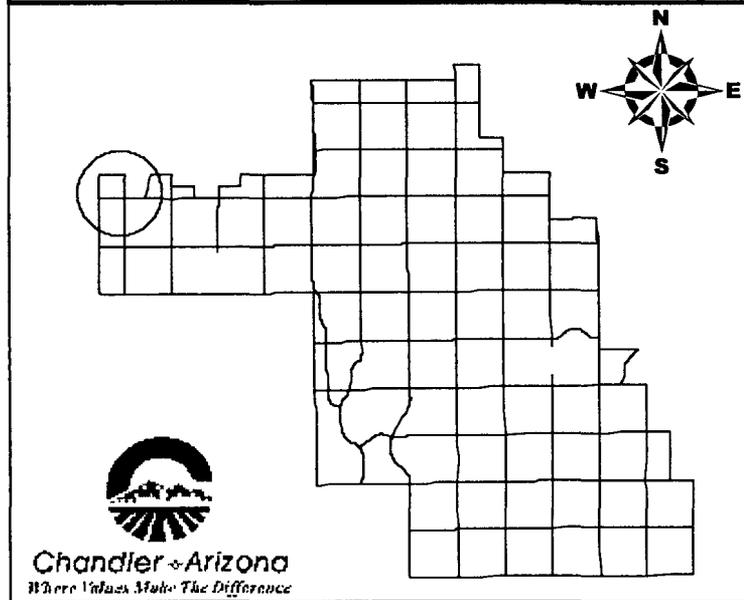
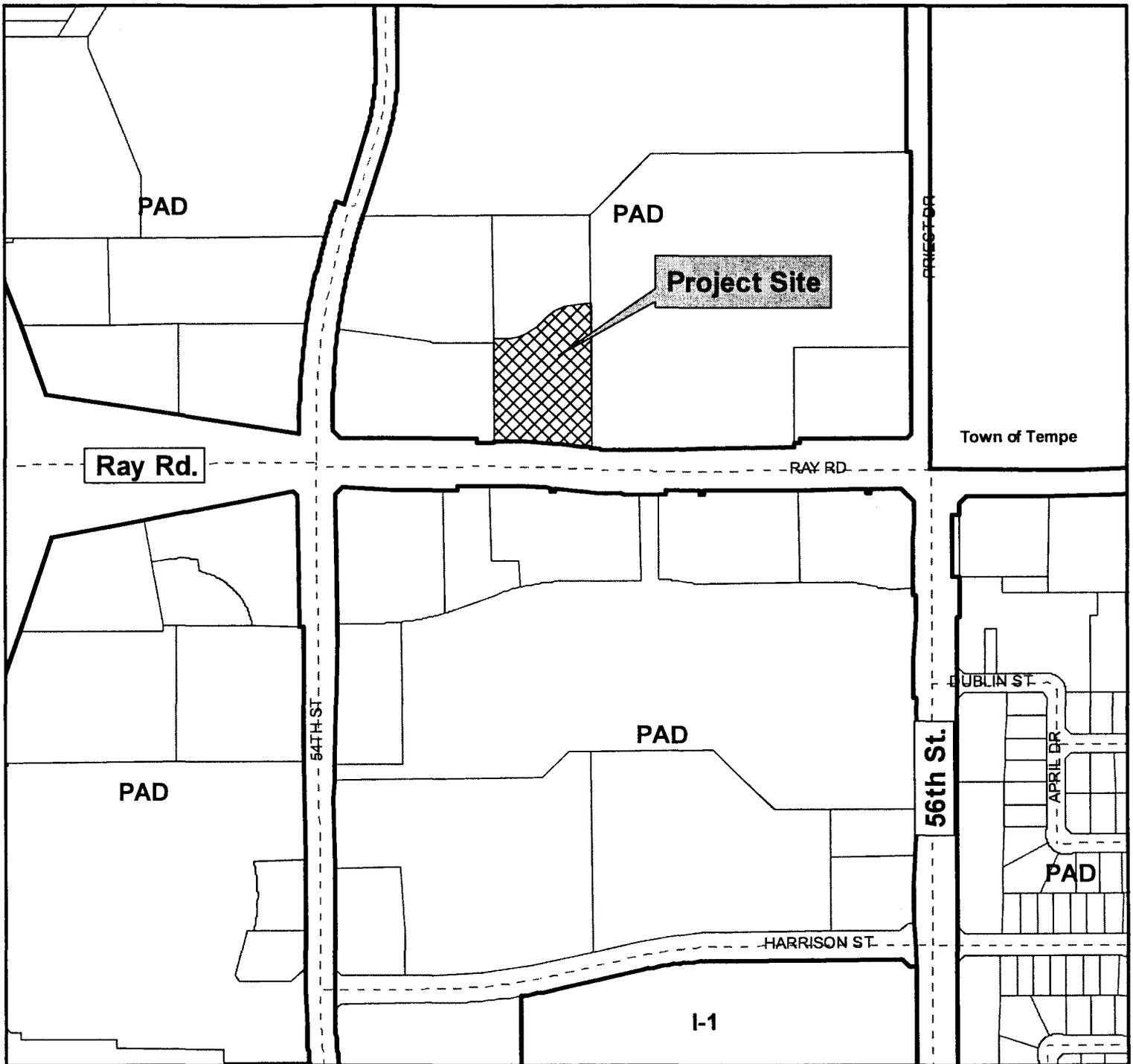
1. Expansion, modification, or relocation beyond the approved exhibits (Site Plan, Floor Plan, and Narrative) shall void the Use Permit and require new liquor Use Permit re-application and approval.
2. The liquor Use Permit is granted for a Series 6 license only, and any change of licenses shall require re-application and new liquor Use Permit approval.
3. The liquor Use Permit is non-transferable to other restaurant locations.
4. The site shall be maintained in a clean and orderly manner.
5. The patio shall be maintained in a clean and orderly manner.
6. "To Go" packaged liquor sales are not permitted.

PROPOSED MOTION

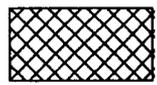
Move to approve liquor Use Permit case LUP11-0003 SANDBAR MEXICAN GRILL, subject to the conditions recommended by Planning Commission and Planning Staff.

Attachments

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



Vicinity Map



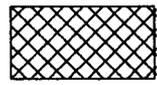
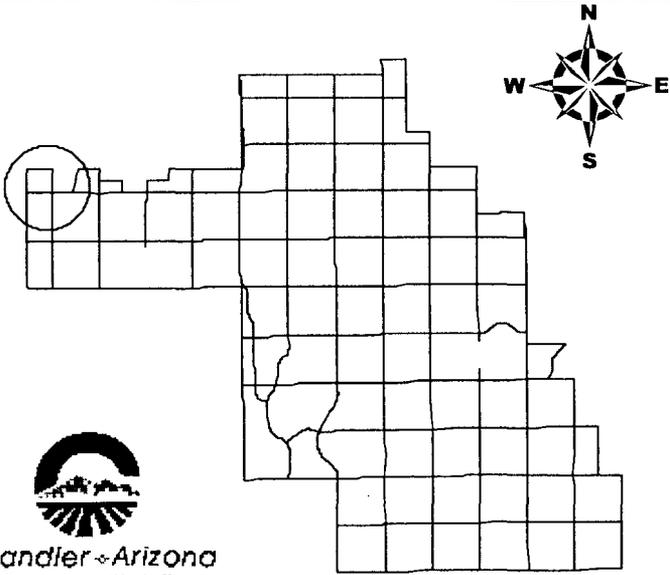
LUP11-0003

**Sandbar Mexican Grill
Liquor Use Permit**





Vicinity Map



LUP11-0003

**Sandbar Mexican Grill
Liquor Use Permit**

P.O. Box 2502
Chandler, Arizona 85244
(480) 730-2675 Phone (480) 730-2676 Fax



ARIZONA LIQUOR
INDUSTRY CONSULTANTS

City of Chandler Planning and Development Department
Current Planning Division
215 E. Buffalo Street
Chandler, Arizona 85225

February 22, 2011

To Whom It May Concern:

We would like to respectfully request a liquor use permit for a series 06 Bar liquor license located at Sandbar Mexican Grill 7200 W. Ray Road in Chandler. It's a casual restaurant with a menu that consists of Mexican food such as tacos, fajitas, burritos / chimichangas, salads, burgers and appetizers.

Sandbar Mexican Grill is located in the Pavilions Shopping Center at 7200 W. Ray Road, east of the north east corner of ~~Weber Drive~~ and Ray Road.
~~54th Street~~

Sandbar Mexican Grill will be open 10am to 2am, 7 days a week. Our restaurant is 7,792 square feet on the inside and will seat 164. Our patio is 4,912 square feet, will be enclosed by steel railing, has 4 exit gates and will seat 96. Our total square footage is 12,704. We will employ 60 full time people. The restaurant has 86 parking spaces. We have live entertainment (DJ) 2 or 3 times a week and 20 12 x 18 speakers to amplify music and live bands on special occasions. We have 4 speakers on the patio. We decided to add small speakers throughout the restaurant instead of large speakers to even out the sound. We will have mainstream, top 40 and classic rock music. We will also have 10 to 20 televisions. Sandbar Mexican Grill will also have dancing on the weekends.

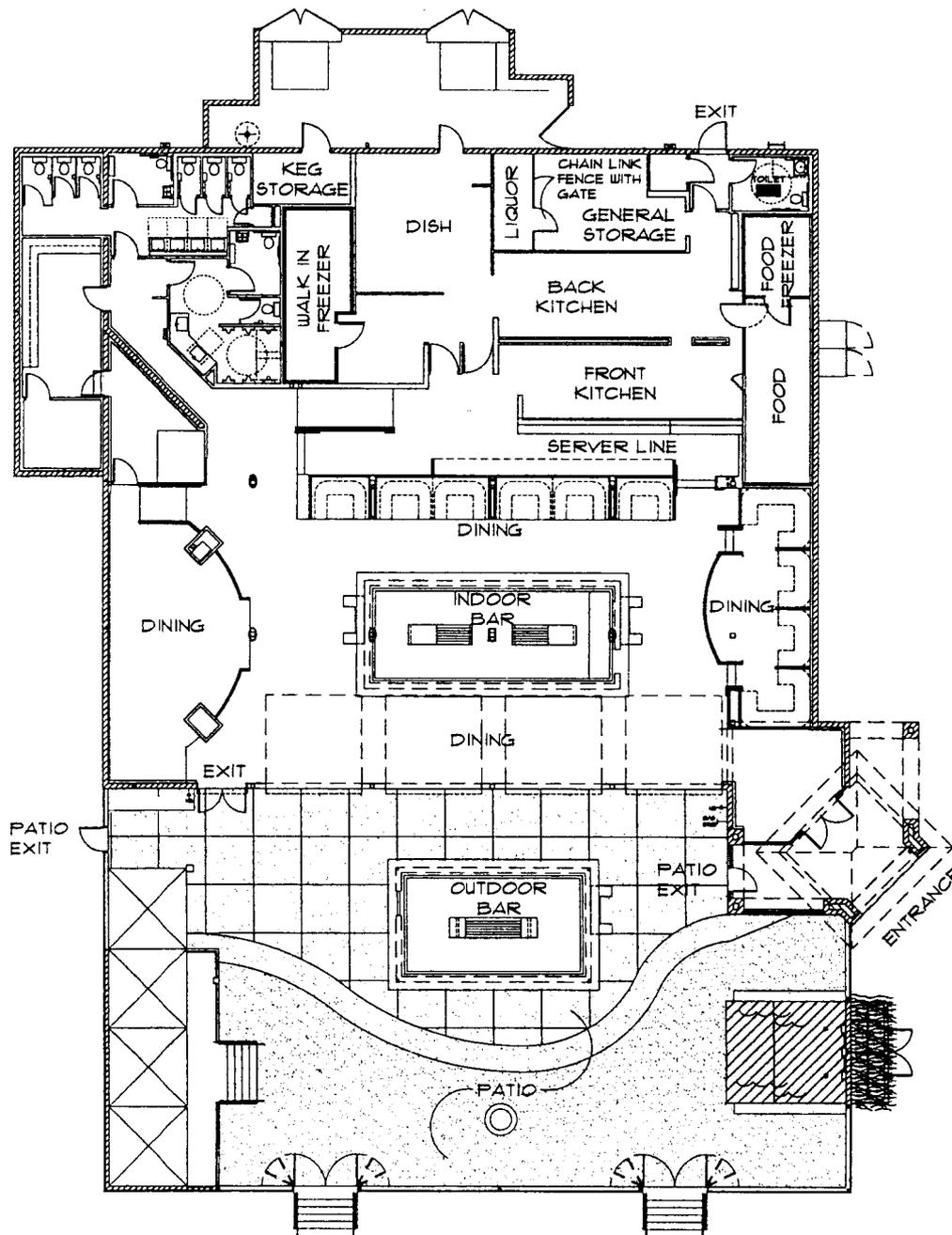
Please feel free to contact us if you have any questions.

Sincerely,

A handwritten signature in cursive script that reads "Amy Nations". The signature is written in black ink and is positioned above the printed name.

Amy Nations
AZ Liquor Industry Consultants

Floor Plan



KITCHEN:	2,752 S.F.
BACK OF HOUSE:	1,395 S.F.
INDOOR DINING:	3,645 S.F.
OUTDOOR DINING:	4,912 S.F.
TOTAL:	12,704 S.F.



730 N. 52nd Street
Suite 203
Phoenix, AZ 85008
602.393.5060



**SANDBAR
MEXICAN GRILL
AT CHANDLER
PAVILIONS**

7200 W RAY ROAD
CHANDLER
ARIZONA 85226

05-22-2009

NOTES TO CONTRACTOR

1. The contractor shall be responsible for obtaining all necessary permits and approvals from the local authorities.

2. The contractor shall be responsible for coordinating with the existing building systems and utilities.

3. The contractor shall be responsible for maintaining the safety of the site at all times.

4. The contractor shall be responsible for protecting the existing building structure and finishes.

5. The contractor shall be responsible for the quality of the work and the materials used.

6. The contractor shall be responsible for the completion of the project within the specified time frame.

FLOOR PLAN
1/8" = 1'-0"



Project: SMC

A2.3
of 30



230 N. 3rd Street
Phoenix, AZ 85008
602.893.5060



**SANDBAR
MEXICAN GRILL
AT CHANDLER
PAVILIONS**

7200 W BAY ROAD
CHANDLER
ARIZONA 85228

10-11-2008

PROJECT NAME:
SANDBAR MEXICAN GRILL AT CHANDLER PAVILIONS

PROJECT NO.:
10-11-2008

DATE:
10-11-2008

SCALE:
AS SHOWN

DESIGNED BY:
D.J.S.

CHECKED BY:
D.J.S.

APPROVED BY:
D.J.S.

Project: SMC
A2.3
of 26

DRAWING LEGEND

██████ WALL, TYPE AND FINISH

▤▤▤▤ WINDOW TYPE, SIZE, AND FINISH

▭▭▭▭ DOOR TYPE, SIZE, AND FINISH

▭▭▭▭ FLOOR FINISH

▭▭▭▭ CEILING FINISH

▭▭▭▭ MECHANICAL EQUIPMENT

▭▭▭▭ ELECTRICAL EQUIPMENT

▭▭▭▭ PLUMBING EQUIPMENT

▭▭▭▭ HVAC EQUIPMENT

▭▭▭▭ LIGHTING EQUIPMENT

▭▭▭▭ FURNITURE

▭▭▭▭ OTHER

GENERAL NOTES

1. REFER TO ALL SHEETS IN THIS PROJECT FOR THE COMPLETE SET OF DRAWINGS.

2. ALL WORK SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE INTERNATIONAL BUILDING CODES (IBC) AND ALL APPLICABLE LOCAL ORDINANCES.

3. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE LOCAL AUTHORITIES.

4. ALL MATERIALS AND WORKMANSHIP SHALL BE SUBJECT TO INSPECTION AND APPROVAL BY THE LOCAL AUTHORITIES.

5. THE CONTRACTOR SHALL MAINTAIN ACCESS TO ALL ADJACENT PROPERTIES AT ALL TIMES.

6. ALL UTILITIES SHALL BE PROTECTED AND MAINTAINED AT ALL TIMES.

7. THE CONTRACTOR SHALL BE RESPONSIBLE FOR THE PROTECTION OF ALL EXISTING UTILITIES AND STRUCTURES.

8. ALL WORK SHALL BE COMPLETED WITHIN THE SPECIFIED TIME FRAME.

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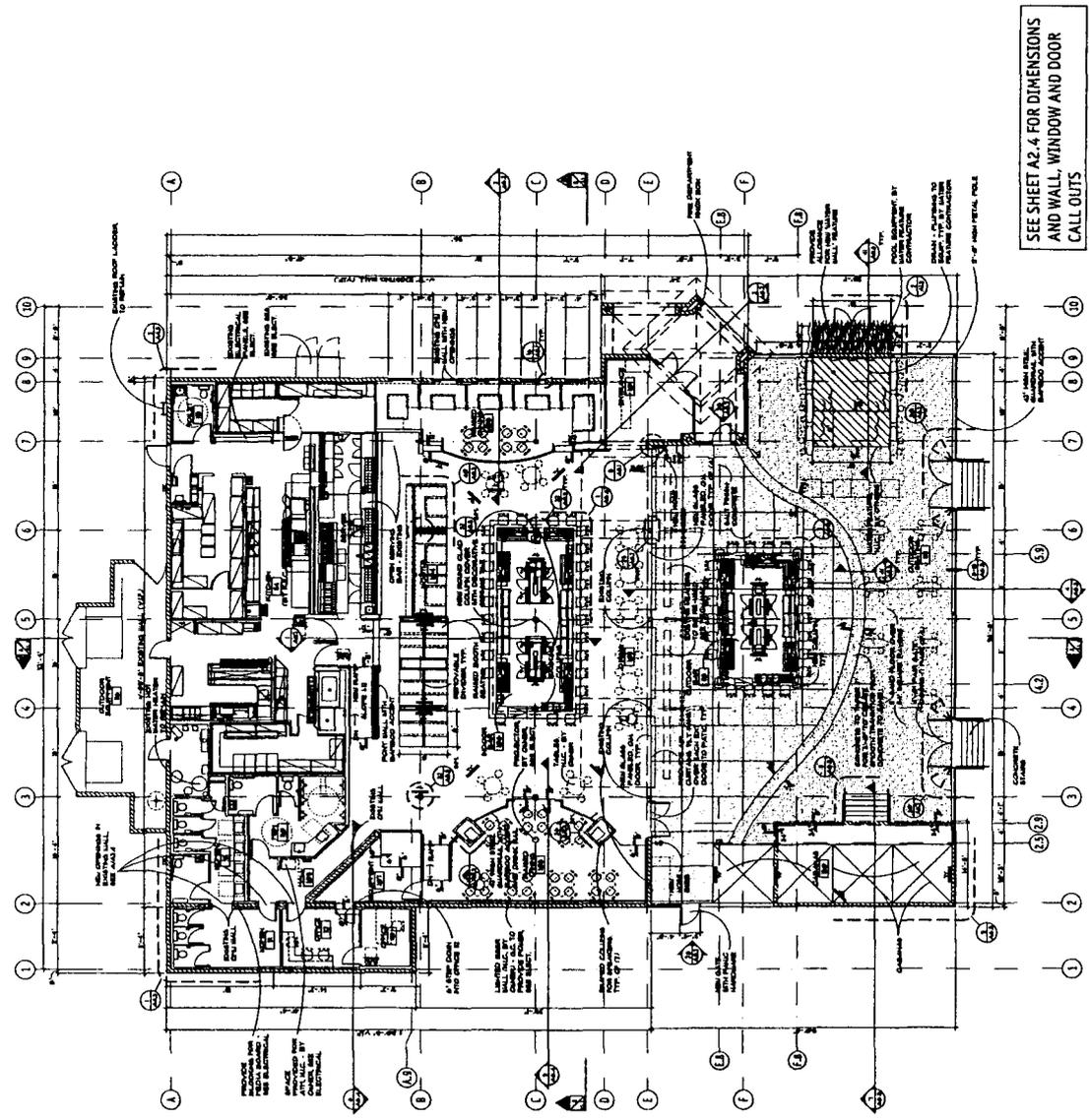
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FLOOR PLAN
10'-0" = 1"



floor plan

appetizers

MEXICAN CHEESE STICKS

mononita cheese breaded, deep fried and served with enchilada sauce.....\$6.95

FRIZZLED ONIONS

thinly sliced homemade seasoned onions-fried to a golden brown served with a remoulade dipping sauce.....\$5.95

MESQUITE CHICKEN

a masa cake topped with chicken, black bean, corn relish, drizzled with a chipotle aioli.....\$6.95

SOUTHWESTERN CRAB CAKES

a crab cake on a bed of field greens topped with a chipotle corn relish, drizzled with a smoked gouda-shrimp sauce and remoulade sauce.....\$12.95

POTATO FUSION

potato, bacon, green onions, sour cream, pepper jack and cheddar cheese, rolled in a tri-color tortilla breading, deep fried & served with a southwestern ranch.....\$6.95

QUESADILLA

flour tortilla, queso fresco, asadero cheese, roasted red bell peppers, poblano chilies, tomatoes, grilled red onions, cilantro, and served with salsa, sour cream and guacamole.....\$6.50 w/chicken or beef \$8.50

SOUTHWEST CALAMARI

southwestern seasoned calamari fried golden and served with sweet chili sauce.....\$7.50

PEEL & EAT SHRIMP

served with cocktail sauce and atomic horseradish sauce.....1 lb \$17.00 - ¼ lb \$9.50

COCONUT SHRIMP

served with orange chili dipping sauce.....\$11.95

MINI CHIMIS

shredded chicken and jalapeños cream cheese rolled in a flour tortilla then deep fried, topped with cheese and served with guacamole and salsa.....\$5.95

TAQUITOS

five corn tortillas rolled with machaca beef and fried crispy, served with sour cream, guacamole, and salsa.....\$5.95

WINGS

your choice of mild, medium, hot, honey BBQ, or teriyaki, served with celery, carrots, and ranch or bleu cheese.....\$8.50

MEXICAN PIZZA

fried flour tortilla layered with guacamole, chicken, jalapeños cream cheese, tomatoes, cilantro, green onions, chilies and a blend of mexican cheeses.....\$6.95

NACHOS

tortilla chips covered with melted pepper jack cheese topped with tomatoes, and jalapeños.....\$6.95
available with ground beef, carne asada or grilled chicken \$8.95

GUACAMOLE

made fresh served mild, medium or hot with tortilla chips.....\$6.95

SANOBAR QUESO DIP

pepper jack cheese, mushrooms, spinach and tortilla chips.....\$5.95

CHIPS & SALSA

complimentary with dinner purchase.....\$1.95

SOUTHWESTERN FRIED RAVIOLI

breaded cheese filled ravioli topped with chorizo, oven dried tomatoes, green chilies, roasted corn and queso fresco.....\$10.95

soup & salads

SOUP OF THE DAY.....\$4.95

SMOKED CHICKEN BREAST SALAD

smoked chicken salad, celery, sliced avocado, cheddar cheese, tomato and cucumber served over fresh field greens in a creamy southwestern dressing.....\$8.95

BBQ CHICKEN SALAD

grilled BBQ chicken breast over a romaine mix tossed with grilled corn, black beans, green onions, avocado, tomato, cilantro and BBQ ranch dressing.....\$9.95

PECAN CRUSTED AHI TUNA SALAD*

mesclun mix covered with a prickly pear vinaigrette, red and green onions, cucumbers, fresh ahi tuna seared rare, topped with mango-pineapple salsa, mandarin oranges, and sesame seeds.....\$11.95

TUNA SALAD

albacore tuna, red onions, granny smith apples, dill and water chestnuts served on a crispy romaine mix, topped with tomato, cucumbers and tossed with a champagne vinaigrette.....\$7.95

MESQUITE CHICKEN ENSALADA

citrus marinated mesquite grilled chicken breast served over field greens with mango, mandarin oranges, strawberries and goat cheese with a prickly pear vinaigrette.....\$8.95

*Items may be served raw or undercooked and may contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness

burgers & sandwiches

served on sourdough bun with sweet potato and shoe string fries

FRIZZLED ONION BURGER*

1/2 lb. angus burger served with bacon, bleu cheese and stacked with frizzled onions.....\$9.95

BBQ BURGER*

1/2 lb. angus burger topped with our house BBQ sauce, smoked gouda cheese and caramelized onions.....\$9.95

SOUTHWESTERN BURGER*

1/2 lb. angus burger covered with sliced avocado, green chilies, salsa and asadero cheese.....\$9.95

ANGUS BURGER*

1/2 lb. angus burger with lettuce, tomato and onion.....\$8.50
add cheddar cheese or asadero cheese for.....\$.75

TERIYAKI CHICKEN SANDWICH

teriyaki marinated chicken breast served with grilled pineapple and pepper jack cheese.....\$8.50

SMOKED CHICKEN AVOCADO SANDWICH

a grilled chicken breast served with smoked gouda cheese and avocado.....\$8.95

CHICKEN PO' BOY

deep fried cornflake breaded chicken breast with sliced tomatoes, topped with a southwestern cole slaw.....\$8.95

SHRIMP PO' BOY

breaded shrimp fried golden brown and tossed in a smoked gouda shrimp sauce, topped with a southwestern cole slaw.....\$9.95

TUNA SALAD SANDWICH

albacore tuna, red onions, granny smith apples, and water chestnuts served with lettuce, tomato and onion.....\$7.95

SOUTHWESTERN BUFFALO CHICKEN WRAP

grilled chicken breast with lettuce, tomato and ranch dressing wrapped in a large flour tortilla served mild, medium, hot or with BBQ sauce\$8.50
add guacamole or bacon.....\$1.50

desserts

STRAWBERRY CHIMIS

banana, marshmallow, peanut butter and chocolate rolled in a mini chimi, deep fried and served with caramel dipping sauce.....\$5.95

FRUIT ICE CREAM

vanilla ice cream rolled in corn flakes, deep fried golden, smothered in banana rum sauce and served with fresh whip cream and sliced strawberries.....\$5.95

TWO SCOOPS PREMIUM VANILLA ICE CREAM

caramel or chocolate syrup upcharge \$0.50.....\$3.95

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sandbar

MEXICAN GRILL

tacos

FISH TACOS

battered fried fish, wrapped in a flour tortilla with cabbage and fresh pico de gallo.....\$6.00

GROUND BEEF TACOS

seasoned ground beef in a corn tortilla shell with lettuce, tomato, and shredded cheese served with hot sauce.....\$4.00

GRILLED CHICKEN TACOS

marinated chicken breast and cabbage wrapped in a flour tortilla with a pineapple-mango salsa.....\$4.00

CITRUS CARNITAS

slow cooked pork wrapped in soft corn tortillas and cabbage served with salsa verde.....\$4.00

AHI TUNA TACOS*

seared rare ahi tuna served in a flour tortilla with mexican slaw and a chipotle aioli.....\$8.50
available in lettuce cups

CARNE TACOS

mesquite grilled carne asada in a flour tortilla with roasted peppers and salsa.....\$4.00

CAMARONES

spicy grilled shrimp served in soft corn tortillas with slaw and pineapple-mango salsa.....\$7.00

6 PACK OF BEEF OR CHICKEN TACOS.....\$10.00

6 PACK OF SHRIMP OR FISH TACOS.....\$15.00

fajitas

**All fajitas served with grilled onions, roasted red bell peppers, poblano chilies, guacamole, sour cream, salsa, asadero cheese and warm flour tortillas, served with rice and beans

BEEF.....\$13.95

CHICKEN.....\$12.95

SHRIMP.....\$14.95

burritos & chimichangas

served with rice and beans or french fries

BUILD YOUR OWN BURRITO

standard burrito: machaca chicken or beef, three cheese blend, sour cream, guacamole, and salsa.....\$8.50

additional toppings for.....\$0.75

choice of rice, refried beans, black bean and corn relish, lettuce, tomato, roasted peppers or grilled onions

SANDBAR CHIMICHANGA

shredded chicken and jalapeños cream cheese rolled in a large flour tortilla then deep fried, topped with cheese and served with guacamole and salsa.....\$9.95

GRILLED STEAK BURRITO *

grilled carne asada, roasted onions and peppers, lettuce, tomatoes, guacamole, sour cream and salsa wrapped in a flour tortilla.....\$11.95

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sandbar

MEXICAN GRILL



entrees

SONORAN CHICKEN ROULADE

chicken breast rolled with roasted red peppers, mild green chilies, goat cheese and roasted corn, served with fiesta rice and tomatillo verde sauce.....\$10.95

STUFFED CHICKEN BREAST

chicken breast stuffed with chorizo, spinach, goat cheese and served with a roasted red pepper enchilada sauce.....\$10.95

CHICKEN EMPANADOS

puff pastry stuffed with chicken, mushrooms, spinach, pepper jack and boursin cheese served with seasonal vegetables and drizzled with a red wine-dijon reduction.....\$12.95

GRILLED HALIBUT

grilled halibut served over spinach, spoon bread and a chipotle-red pepper cream sauce.....\$17.95

CHIPOTLE BBQ RIBS

a whole rack of baby back ribs basted in chipotle BBQ sauce, served with a twice baked potato, stuffed poblano chili and a grilled vegetable skewer.....\$19.95

CHILI RUBBED PORK CHOP

pork chops rubbed with sandbar's house blend spicy chili seasoning, grilled and served with poblano corn spoon bread, vegetable skewer and prickly pear applesauce.....\$17.95

MESQUITE FRODO FILET*

8oz choice mesquite grilled filet served medium rare and drizzled with bleu cheese cream sauce, served with twice baked potato stuffed poblano chili & sautéed spinach.....\$21.95

SOUTHWEST PENNE ALFREDO

Penne tossed with sautéed peppers, onions and garlic in a chipotle Alfredo sauce.....\$12.95

Add chicken.....\$2.00

Add shrimp.....\$4.00

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sandbar

MEXICAN GRILL