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DEC 13 2012



**MEMORANDUM                      Transportation & Development – CC Memo No. 12-157**

**DATE:**            NOVEMBER 21, 2012

**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*  
                          KEVIN MAYO, PLANNING MANAGER *KM*

**FROM:**            JESSICA SARKISSIAN, CITY PLANNER *JS*

**SUBJECT:**        LUP12-0027 NOSH

**Request:**            Use Permit approval for wine production, the selling and serving of wine for on or off-premise consumption within a proposed restaurant (Series 13 Domestic Farm Winery License), to be used in conjunction with the existing Series 12 Restaurant Liquor License

**Location:**            4080 West Ray Road, Suite 26

**Applicant:**            Stacey Carson

**Zoning:**              C-2/PAD

**RECOMMENDATION**

Planning Commission and Staff, finding consistency with the General Plan and the zoning (C-2/PAD), recommend approval subject to conditions.

**BACKGROUND**

The site is located at the northwest corner of Ray Road and McClintock Drive within the Copper Point shopping center. The subject site's zoning is C-2 Commercial PAD, which allows for various neighborhood retail and restaurant uses. The General Plan designation for the site is Commercial Node, which is reflected in the existing commercial development of the site.

The subject site includes a 1,482 square foot building interior with restaurant and lounge seating and a bar. Seating is provided for approximately 45 patrons. They are not proposing any outdoor seating, dining or any live music or gaming on the site.

The restaurant will be open Tuesday through Thursday and then again on Sunday from 4 p.m. to 10 p.m., Friday and Saturday from 4 p.m. to 11 a.m. and will be closed on Mondays. They may also be open for lunch one day a week on Fridays. The restaurant will employ approximately 11 people.

This request is for a Liquor Use Permit approval to allow for wine production, the selling and serving of wine for on or off-premise consumption within a proposed restaurant under a Series 13 Domestic Farm Winery License, to be used in conjunction with the existing Series 12 Restaurant License approved under UP03-0024 on July 24, 2003 which is still in effect. They intend to use both the Series 12 Restaurant and the Series 13 Domestic Farm Winery Licenses together. These two uses are correlative to each other and the proposed restaurant.

A Series 13 Domestic Farm Winery License allows the holder to manufacture or produce more than 200 gallons, but less than 40,000 gallons of wine annually (no other spirituous liquors). The holder of this license may sell wine produced or manufactured on premises for consumption on or off the premises, may make sales and deliveries of wine to persons licensed to sell wine, and may serve wine produced or manufactured on the premises for the purpose of sampling.

Wine production will occur within the kitchen area as designated on the floor plan. Prepressed grapes will be delivered in juice form to eliminate waste in the production process and only fermenting of the wine will be occurring onsite as well as bottling. The applicant does not intend to produce more than 400 gallons of wine per year onsite. Storage will occur behind the bar, in the kitchen and in designated locked cabinets.

### **DISCUSSION**

Planning Commission and Staff support the request, finding that a Series 13 Domestic Farm Winery License to be used in conjunction with the existing Series 12 Restaurant License is appropriate at this location.

### **PUBLIC / NEIGHBORHOOD NOTIFICATION**

- This request was noticed in accordance with the requirements of the Chandler Zoning Code.
- A neighborhood meeting was held on November 1, 2012 at the subject site. There were no neighbors in attendance.
- The Police Department has been informed of the application and has no issues or concerns.
- As of this writing, Staff is not aware of any opposition to the request.

### **PLANNING COMMISSION VOTE REPORT**

Motion to approve:

In Favor: 7    Opposed: 0

### **RECOMMENDED ACTION**

Planning Commission and Staff, upon finding consistency with the General Plan, recommend approval of LUP12-0027 NOSH subject to the following conditions:

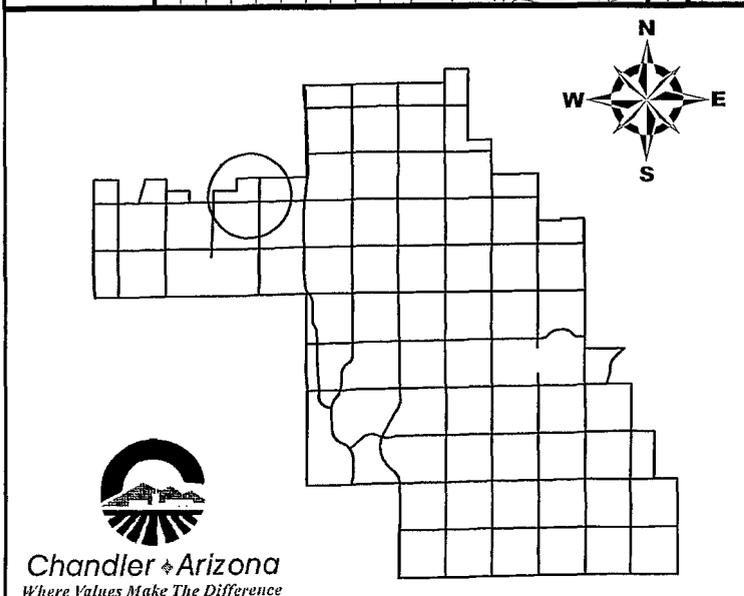
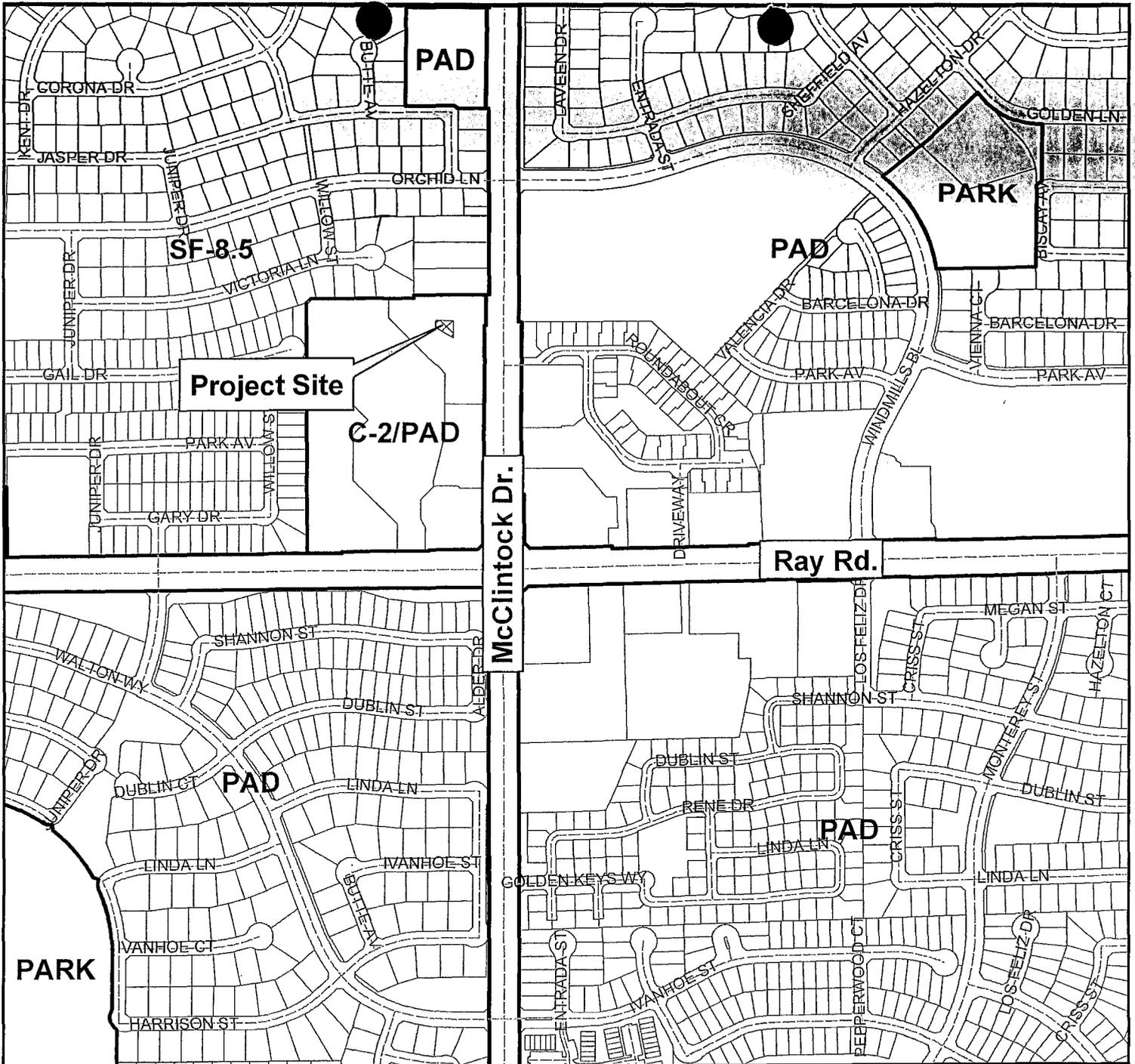
1. The Use Permit granted is for a Series 13 license only, and any change of license shall require reapplication and new Use Permit approval.
2. The addition of the Series 13 license Use Permit shall not revoke the existing Series 12 license Use Permit.
3. The Use Permit is non-transferable to any other location.
4. Expansion or modification beyond the approved exhibits (Floor Plan and Narrative) shall void the Use Permit and require new Use Permit application and approval.

**PROPOSED MOTION**

Move to approve LUP12-0027 NOSH subject to the conditions recommended by Planning Commission and Staff.

**Attachments**

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



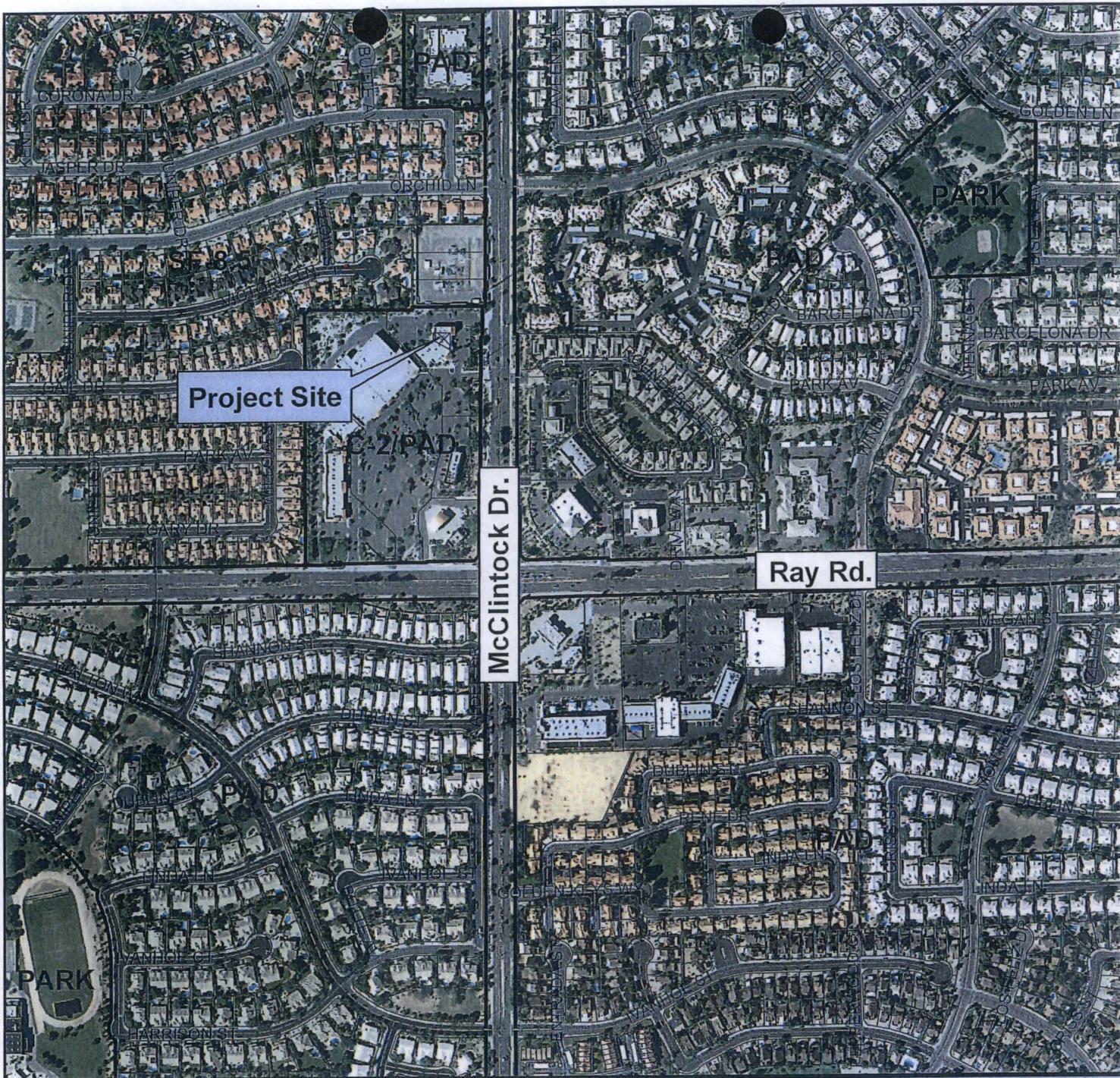
## Vicinity Map



**LUP12-0027**

**Nosh  
Liquor Use Permit**

CITY OF CHANDLER 10/1/2012



**Vicinity Map**

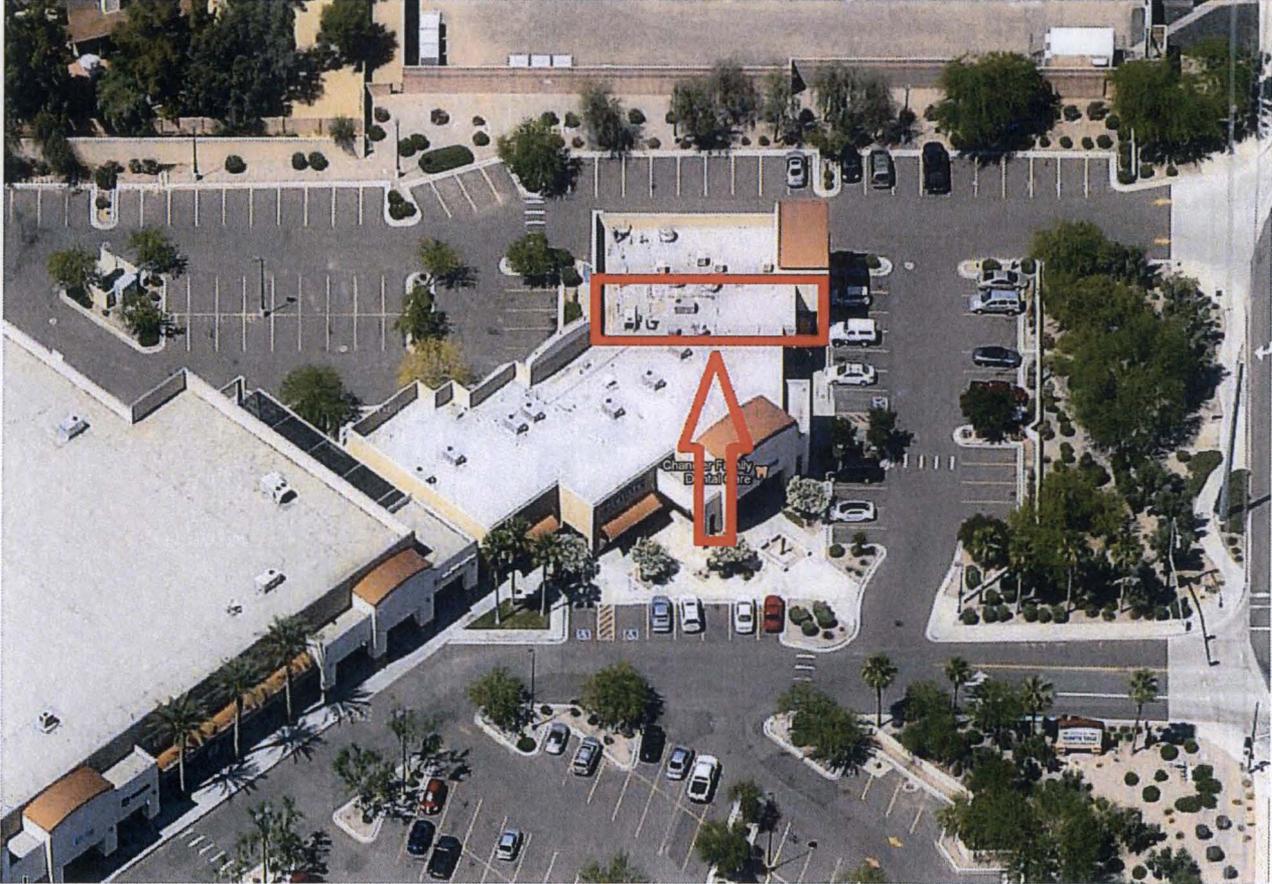
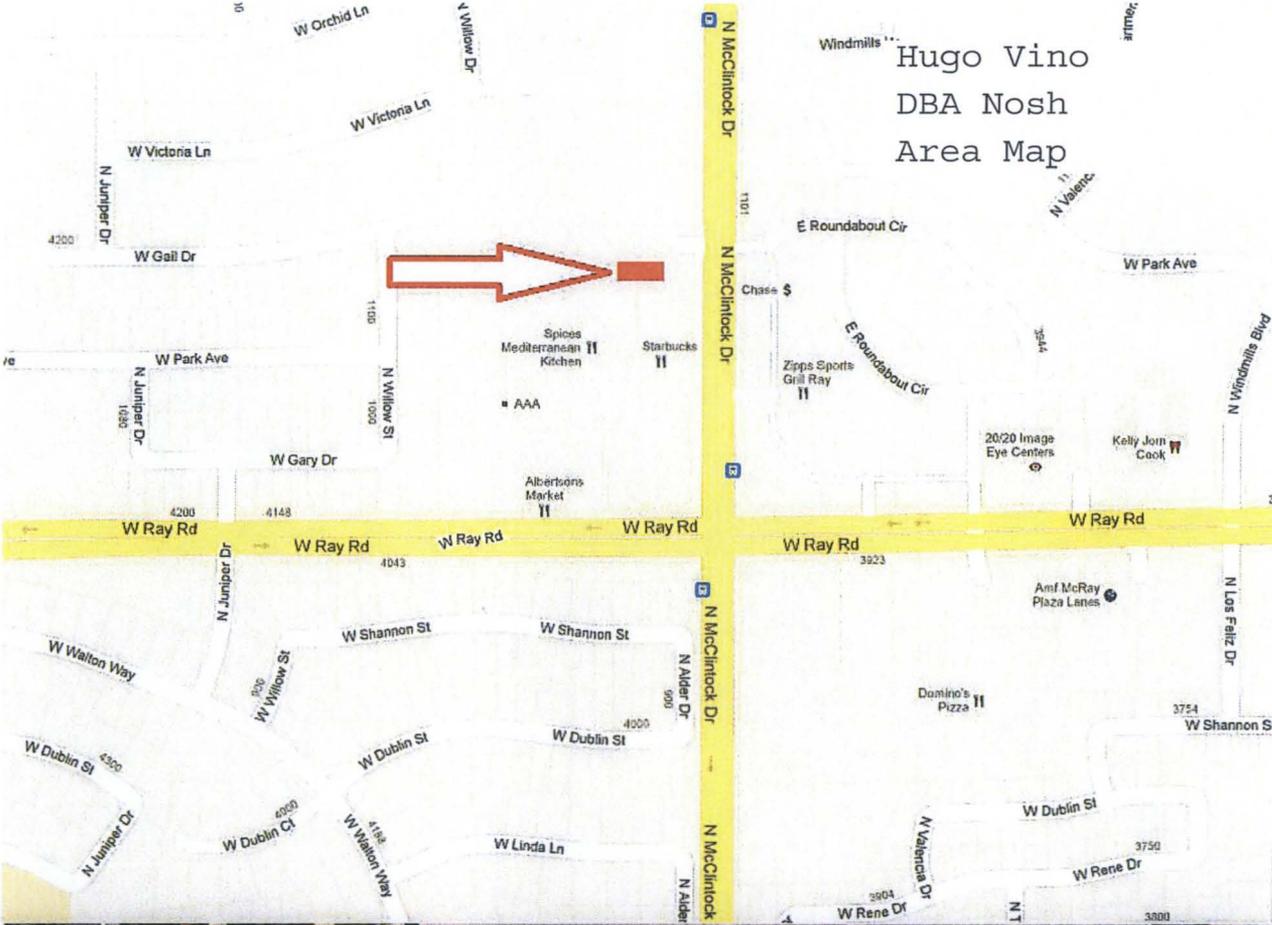


**LUP12-0027**

**Nosh  
Liquor Use Permit**



# Hugo Vino DBA Nosh Area Map



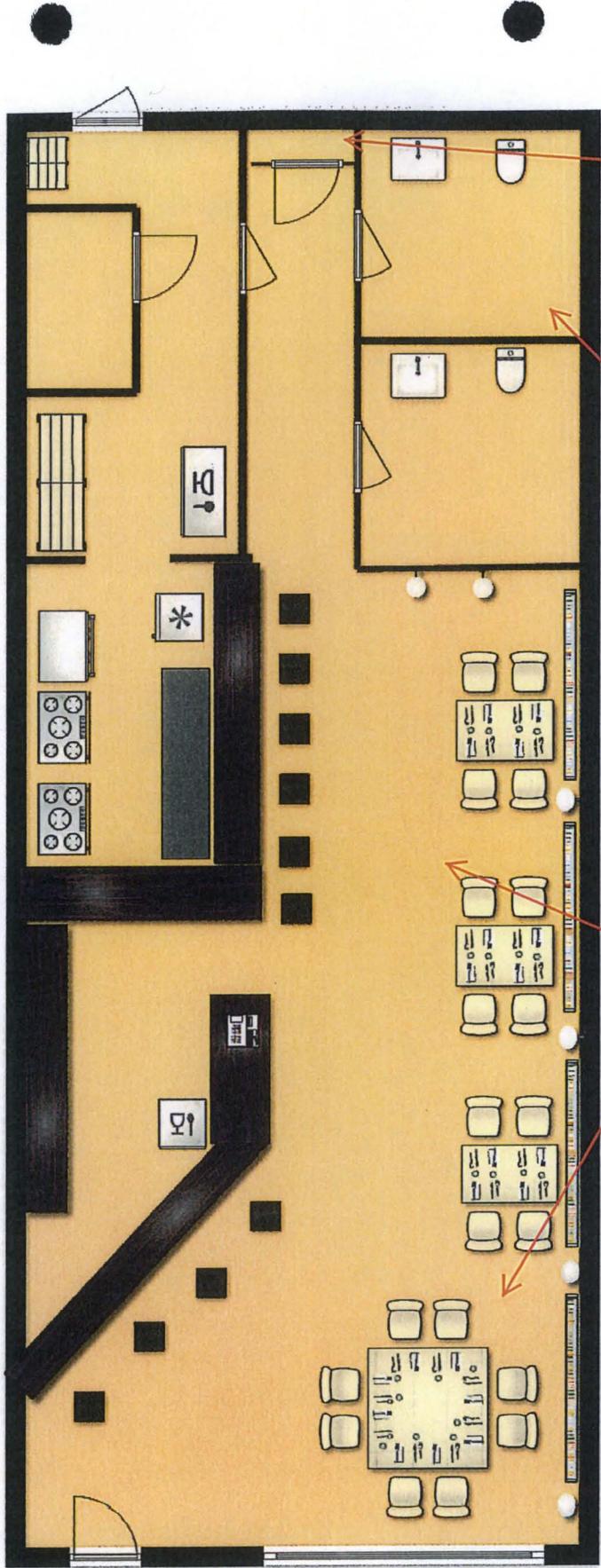
Wine Making Area

Liquor Storage

Liquor Storage

Cabinets being added for future liquor storage

Dining Area



0ft

12ft

24ft

36ft

LUP12-0027



Project Narrative  
Series 13 – Domestic Farm Winery License

**Name:**

HugoVino Inc dba Nosh

**Location:**

4080 W Ray Rd, Suite 26  
Chandler AZ 85226

**Primary Contact Information:**

Stacey Carson

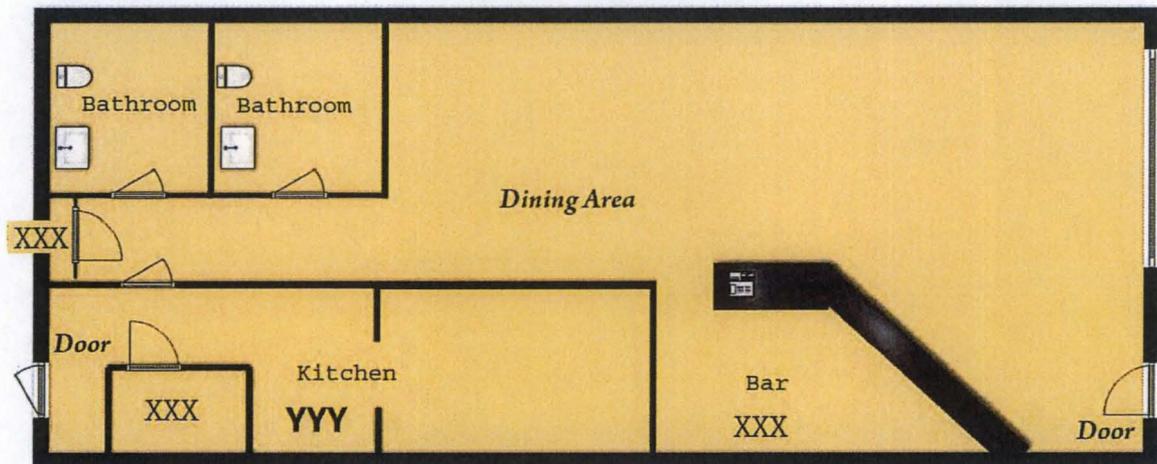
[StaceyC@NoshArizona.com](mailto:StaceyC@NoshArizona.com)

1172 N Apollo Dr  
Chandler AZ 85224  
(602) 565-7771

Nosh Arizona or simply 'Nosh' is a restaurant opening in December in Chandler on the North West corner of McClintock and Ray Roads. It is in the process of completing the state requirements for a series 12 restaurant license. As the previous owner of the building already had a series 12 we are adding a series 13 for the production of house wines estimated at 300-400 gallons per year.

The property is located at 4080 W Ray Rd, Suite 26, Chandler AZ 85226; APN 308-02-155 and encompasses 1,482 square feet. There is no patio or other exterior area's available for expansion so the entire facility is within the existing structure walls.

The license being requested is a Series 13 for the production of wine along with an existing Series 12 that will be in effect. The following map shows both where the storage and the production will occur in order to better determine their relationship to each other.



Alcohol to be stored in the three zones marked by XXX

- 1 - Behind Bar
- 2 - Locked Hallway Cabinet
- 3 - Walk In Refridgerator

Alcohol Production will occur in the area marked by the YYY

The primary locations for storage of liquor are in the bar as part of the production environment and a locked cabinet at the end of a hallway near the back of the facility by the restrooms. It is also reasonable to assume that the walk-in refrigerator will be used periodically for the bulk storage of alcohol. As the production of wine does not require heat or special electrical sources the entire production area will be limited to the south wall of the kitchen between the restaurant production area and the walk-in refrigerator. The change this creates from our existing series 12 license is the addition of production in the kitchen area and liquor will continue to be served in the same areas (Bar and Dinning Room)

We have no intention of offering gaming or live music and as noted there are no patios or external areas. As a result we expect the impact to the immediate area to be negligible and non-disruptive.

The primary business of Nosh is that of a restaurant that will offer small plates and appetizers of various cuisines from across the world in addition to specialty cocktails and a limited wine list. The production of wine in our facility will be used to supplement our 'house wine' list and believe will add a unique facility to Chandlers growing list of specialty and fine dining establishments that lend character to the entire city. A tentative menu, drink list and bar menu are listed in the end of this document.

Our hours will be from 4pm to 10pm each night with the expectation of Friday and Saturday when we will remain open until 11pm. Monday we will be closed. At this time we do not plan on being open for lunch but for a trial basis will be open for Friday lunches. If the Friday lunch is well received we will continue to remain open for lunch one day a week but do not intend to be open on any additional days during lunch.

The restaurant and bar area seat approximately 45 people which is a combination of several different areas including an open kitchen which has sushi-style seating, the bar area, a standard dining area with tables and chairs in addition to a small segregated area in the front of the facility being called the 'lounge' which is a more informal and a nice area for relaxing but technically part of the overall dining room.

While operations may dictate differently at a later date we anticipate a total of 11 employees to run the facility. This staff includes 2 Chefs, 2 Bartenders, a Bar Assistant/Food Expediter, A dishwasher and 3 food servers. Additional positions include the business owner/manager and the wine maker which are partners in the business.

The actual wine production will not generate any solid waste as the winemaker will be utilizing pre-pressed grapes delivered in juice form. Additionally, winemaking does not require heat or create any airborne or aerosol outputs that could pollute the air. Liquid waste will be generated in limited quantities, estimated at less than 40 gallons a year, with the cast off from the fermentation process being a mixture of yeast and high quality grape juices. The liquid waste generated is actually an edible product and is removed for cosmetic reasons; as a result there are no special disposal requirements.

As liquor will be served during ours of operation we will promote a Designated Drivers program and Nosh carries special insurance that will allow our employees to drive customers to their home and be fully covered in the event of an accident. Prior to opening the entire staff will be trained on checking ID's and the required basics of liquor law. All servers and bar tenders will receive advanced training in addition to periodically being retrained to ensure all compliance with the law. All patrons consuming liquor in any of the area of the restaurant will be required to have appropriate ID at all times.

We believe that Nosh Arizona will help improve the overall stature of Chandler as a progressive and destination city within Maricopa County. The addition of a winemaking facility will only help enhance Chandler's unique dining community further.

# NOSH ARIZONA

## Cocktails

- Pink Barbie A variation of the Cosmo with rhubarb, lime and vodka
- Purple Reign Citron and Blueberry vodkas, muddled blueberries, akai liquor and lemon
- Desert Sage Our house margarita featuring Arizona's botanical wonders of Anejo tequila, lemon, and muddled sage leaves
- Rumba Crusta Classic crusta style with vanilla rum, lemon, cointreau, and maraschino
- Manhattan Transfer Aperol and Maraschino are the ticket in this version of the classic bourbon drink. Order two and we promise not sing.
- Brigadoon Irish whiskey sour with lemon, ginger liquor and peppercorn syrup.
- La Boheme English gin, elderflower liquor, lemon, cucumber and ginger.
- Salty Poodle Best in show with blanco tequila, lime, grapefruit, cointreau, and falernum. This little doggy is so good you might wake up wearing a dog collar.

### THE ADVENTURE DRINK

- Scantly Rose Scandinavian concoction featuring akvavit with campari, falernum, lime, and grapefruit. It's very unique. (note that we aren't guaranteeing you will like it, just pointing out it is interesting. Thus the reason it is called the 'Adventure Drink')

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# NOSH

## Appetizers

### Lemongrass Curry Soup

Lemongrass curry with Angel hair

\$4.00

### Roasted Beet Salad

Beets, Pickled Onions and Cotija  
cheese

\$6.50

### Assorted Bruschetta 3.00e

Goat cheese, oven dried tomato,  
radish sprout

Assorted olive, roasted red bell  
peppers crispy Capers

Ricotta cheese, caramelized onion,  
sautéed young spinach, crispy  
pancetta

### Mixed greens

Wrapped in hot house cucumber

Green tea vinaigrette

\$4.50

### Assorted Cheese Plate

Brilliant Sovereign, Parmesan,  
Drunken Goat

\$12.00

### Charcuteri Board

Artisan Salami, Prosciutto,  
Sopressata and Cappicola

14.00

Both boards can be combined  
enough for 4

\$35.00

### Meatball sliders

Marinara, parmesan

\$8.00

### Burrata

Roasted red pepper,  
capers, tomato

\$9.00

# NOSH

## Small Plate

### Moroccan Spiced Key Lime Shrimp Scampi

Over cappelini

\$9.00

### Peach Smoked Salmon

Sweet chili reduction, over frisee  
salad

\$9.00

### Balsamic Short Rib

Roasted pablano mash, Balsamic

\$12.00

### Lamb Chop

Prosciutto parmesan grits and  
fonduta dipping sauce

14.00

### Tuna Tar-Tar

Taro Chips and Belgian endive

15.00

### Pizzette

Margarita - mozzarella, tomato and  
basil

(Can add sausage or pepperoni  
\$3.00)

\$8.00

Prosciutto, Goat cheese, Pear,  
Arugula

\$10.00

Alfredo - spinach, sausage and  
sundried tomato

\$11.00

# *NOSH*

## Sweets

### **Sea Salt Vanilla Ice Cream**

Chocolate covered Maple Bacon Bits

**\$6.00**

### **Butter Pecan Goat Cheese Cake**

**\$5.00**

### **Mascarpone Strawberries**

Pistachios, local honey drizzle

**\$4.50**

### **Assorted Homemade Marshmallows**

Flavors change with the seasons

**\$4.00**