

**MEMORANDUM**                      **Planning Division – CC Memo No. 16-032**

**DATE:**            MARCH 31, 2016  
**TO:**                MAYOR AND COUNCIL  
**THRU:**            MARSHA REED, ACTING CITY MANAGER *MNR*  
                          JEFF KURTZ, PLANNING ADMINISTRATOR *JK*  
                          KEVIN MAYO, PLANNING MANAGER *KM*  
**FROM:**            SUSAN FIALA, CITY PLANNER *SF*  
**SUBJECT:**        LUP16-0004 LA BOCCA / MODERN MARGARITA

**Request:**            Liquor Use Permit approval to sell and serve liquor as permitted under a Series 12 Restaurant License for on-premise consumption indoors for two new restaurants along with an extension of premises within outdoor patios on Boston Street and Arizona Avenue. The request also includes entertainment indoors for a DJ.

**Location:**            1 East Boston Street, at the southeast corner of Arizona Avenue and Boston Street

**Applicant:**            Amy Nations, Arizona Liquor Industry Consultants

**Zoning:**              City Center District (CCD)

**RECOMMENDATION**

Upon finding the request to be consistent with the General Plan, Planning Commission and Planning Staff recommend City Council approve the Liquor Use Permit subject to conditions.

**BACKGROUND**

The property is located at 1 East Boston Street, at the southeast corner of Arizona Avenue and Boston Street. The existing building was the former location of ‘Coach and Willie’s restaurant. Tenant improvements to the interior and façade renovations, along with signage, were approved by the Architectural Review Committee on February 18, 2016.

The request is for Liquor Use Permit approval to sell and serve liquor as permitted under a Series 12 Restaurant License for on-premise consumption indoors for two new restaurants along with an extension of premises within outdoor patios on Boston Street and Arizona Avenue. The request also includes entertainment indoors for a DJ.

A new Liquor Use Permit herein known as “extension of premises permit” in the City Center District (CCD) is required due to revisions to the floor plan and liquor service within the outdoor patios located in the City’s right-of-way.

Two new restaurants will occupy the building. Separate entrances to each restaurant are proposed. Existing patios and railings along each street frontage will be renovated to coordinate with the façade renovations. The patios are designed to meet the CCD zoning standards including location, distance from public infrastructure, passing space, and fence height.

La Bocca’s entrance is on Boston Street. The existing outdoor patio expands to include casual lounge seating and four settee booths. Three new planters will be interspersed with the 36 inch tall railing constructed with grey/brown horizontal barnwood siding. Sidewalk pavers will replace existing decomposed granite, thus creating a wider pedestrian walkway. Modern Margarita’s entrance is on Arizona Avenue. This outdoor patio renovation includes four settee booths, a ten seat countertop which opens from the interior through new bi-fold doors located over the bar top, and retrofitting the 42 inch tall railing with a natural cedar finished horizontal barnwood siding.

Indoor entertainment is included as part of the request for a DJ, from 9 p.m. to 2 a.m. on Thursdays through Sundays. Business hours are proposed from 11 a.m. to 2 a.m., seven days a week. Staffing includes 15 full time and 40 part time employees.

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. Menus are attached.

#### **PUBLIC / NEIGHBORHOOD NOTIFICATION**

- This request was noticed in accordance with the requirements of the Chandler Zoning Code.
- A neighborhood meeting was held on March 2, 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.

#### **PLANNING COMMISSION VOTE REPORT**

Motion to Approve.

In Favor: 5    Opposed: 0    Absent: 2 (Baron, Pridemore)

#### **RECOMMENDED ACTION**

Upon finding consistency with the General Plan, Planning Commission and Planning Staff recommend City Council approve the Liquor Use Permit, LUP16-0004 LA BOCCA / MODERN MARGARITA, subject to the following conditions:

1. Expansion or modification beyond the approved exhibits (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. The patios shall be maintained in a clean and orderly manner.
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**

Move City Council approve Liquor Use Permit case LUP16-0004 LA BOCCA / MODERN MARGARITA, subject to the conditions as recommended by Planning Commission and Planning Staff.

**Attachments**

1. Vicinity Maps
2. Floor Plan
3. Patio Plans
4. Railing Details
5. Narrative
6. Menus



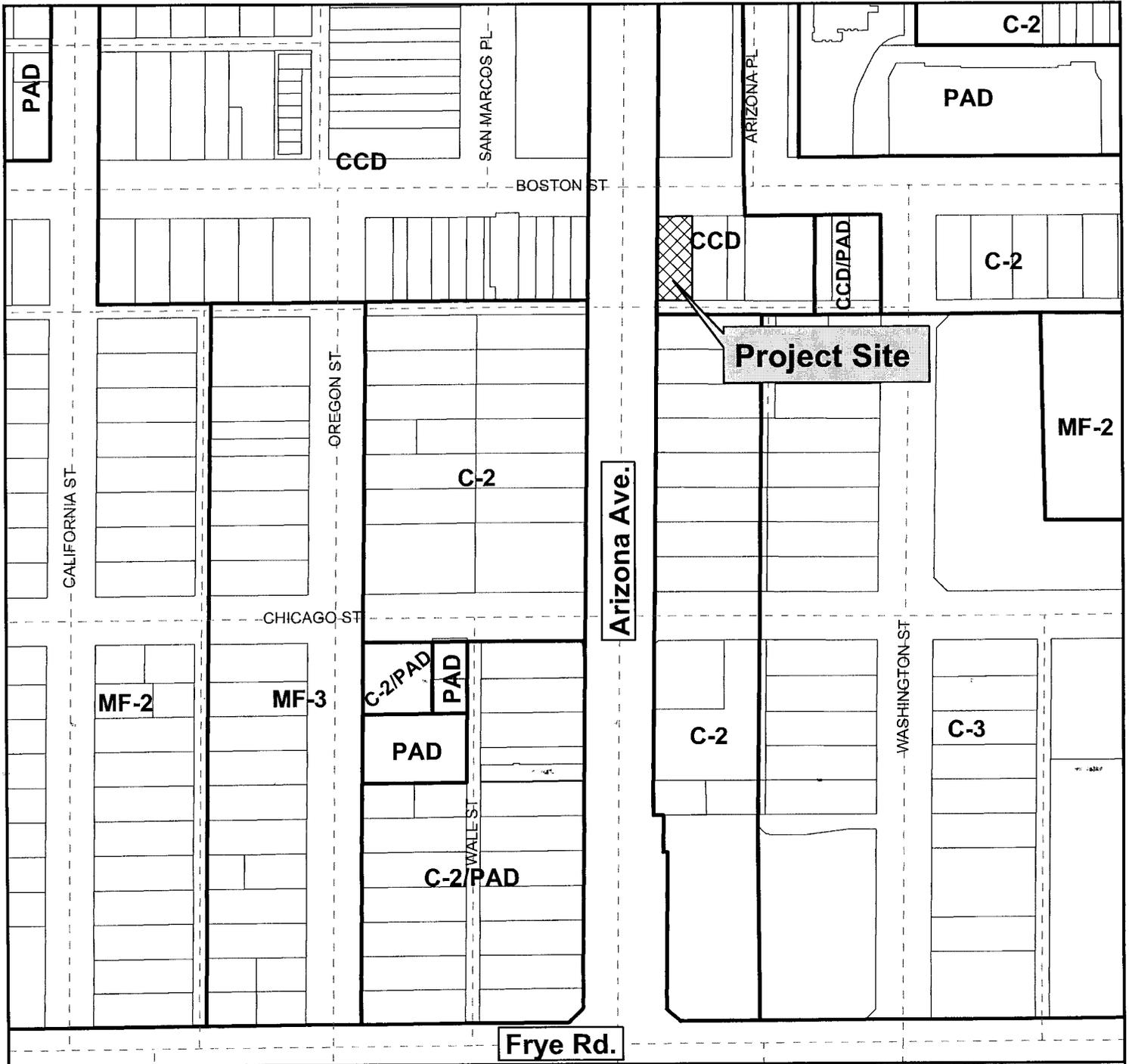
## Vicinity Map



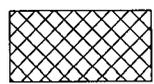
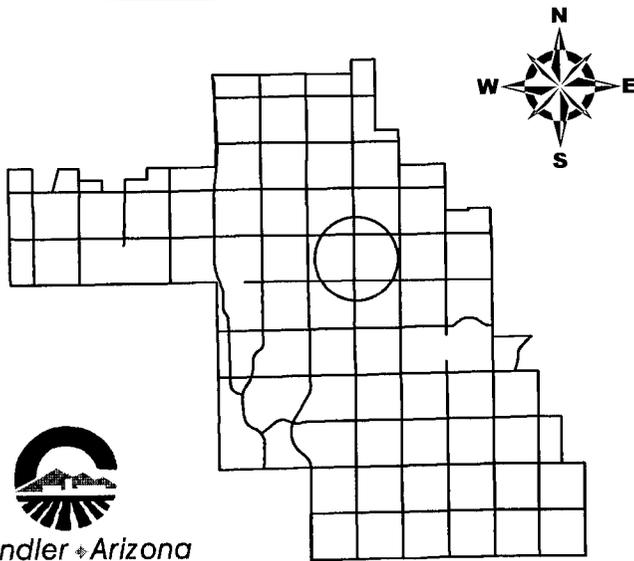
LUP16-0004

**La Bocca / Modern Margarita  
Liquor Use Permit**





## Vicinity Map

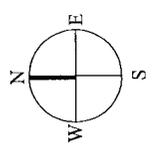
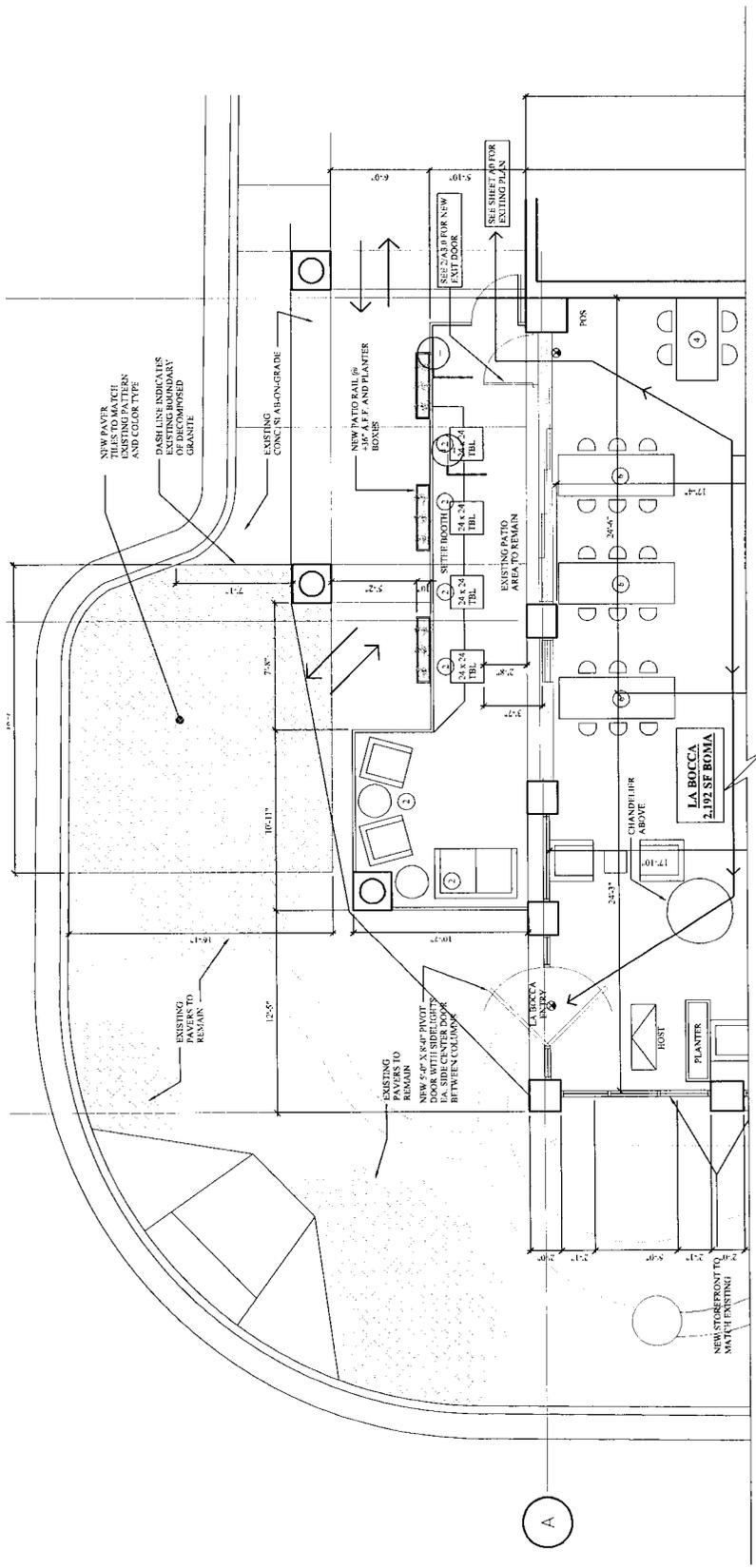


LUP16-0004

**La Bocca / Modern Margarita  
Liquor Use Permit**

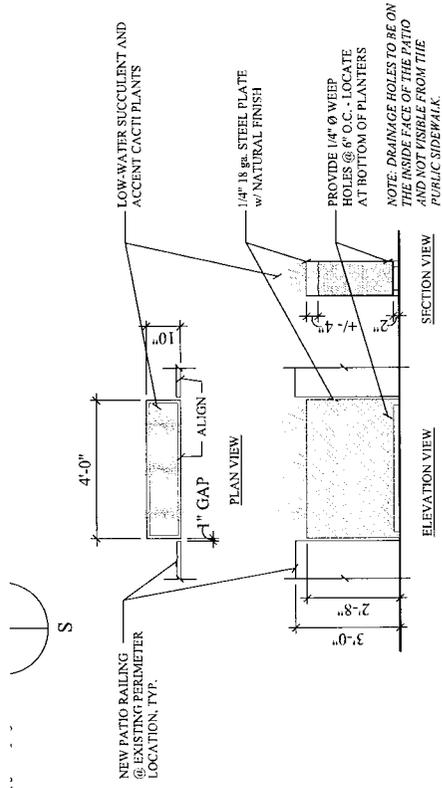






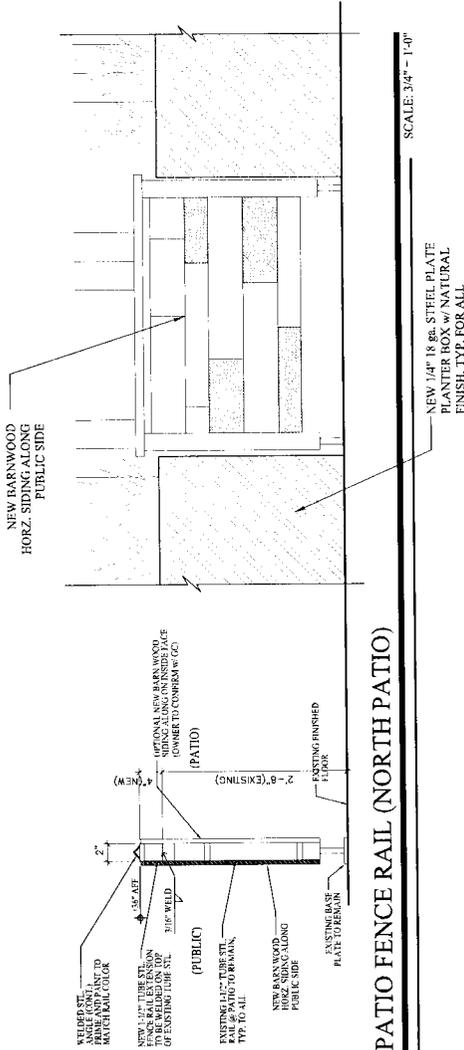
LA BOCCA - NORTH PATIO  
 SCALE: 3/16" = 1'-0"

BOSTON STREET



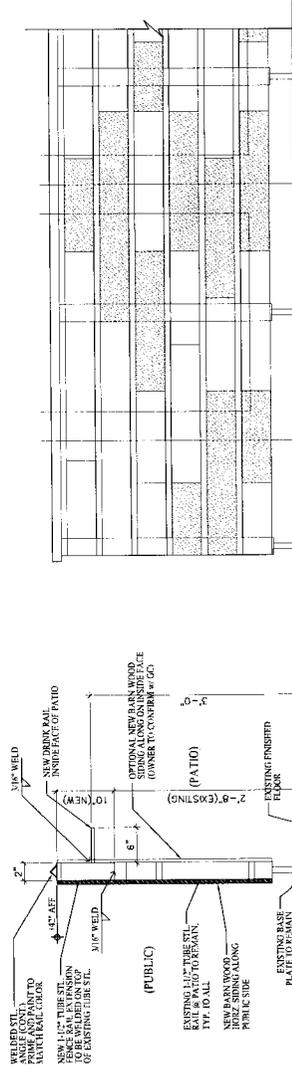
3 PATIO FENCE RAIL (NORTH PATIO)

SCALE: 3/8" = 1'-0"



1 PATIO FENCE RAIL (NORTH PATIO)

SCALE: 3/4" = 1'-0"



2 PATIO FENCE RAIL (WEST PATIO)

SCALE: 3/4" = 1'-0"

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



ARIZONA LIQUOR  
INDUSTRY CONSULTANTS

City of Chandler Transportation and Development Department  
Planning Division  
215 East Buffalo Street  
Chandler, AZ 85225

January 19, 2016

To Whom It May Concern:

We would like to respectfully request a new Liquor Use Permit for a Series 12 on sale liquor license for a restaurant La Bocca Urban Kitchen/Modern Margarita located at 1 E Boston St in Chandler. This location currently has a Use Permit but because of the approval stipulations that state, "if the floor plan is altered" a new Use Permit is required.

La Bocca Urban Kitchen/Modern Margarita in total is a 6,539 square foot restaurant with two patio areas, La Bocca on the north side being ~~254~~ 254 square feet and Modern Margarita on the west side with ~~331~~ 331 square feet. The patio areas are fully enclosed with patio rail.

The regular business hours will be from 11am to 2am, 7 days a week. It will employ 15 full time and 40 part time employees approximately. We will have approximately 145 restaurant seats, 30 bar seat and 32 in total for both patios. There will be 10- 55 inch TV's throughout restaurant 4 of them may face the patio but will not be on the patio. We may put a few small speakers on the patio, but haven't decided this yet. We will provide a DJ Thursday through Saturday from 9 pm – 2 am.

Sincerely,

  
Amy Nations

# COMIDA

MODERN  
MARGARITA

## DIPS

All Dips Come with  
House Made Tortilla Chips

<b>HOUSE SALSA</b> * First One Free	Refills * 2
<b>HOUSE MADE FRESH SALSAS</b>	Each * 3
— Salsa Verde (Hot)	
— Chipotle Tomato Salsa (Medium)	
— Pico De Gallo (Mild)	
<b>SALSA FLIGHT</b> * Try All Three Fresh Made Salsas	* 6
<b>HOUSE MADE FRESH GUACAMOLE</b> * Delicious & Made Daily	* 6
<b>QUESO</b> * American Cheese, Jalapeno, Tomato & Beer	* 6
<b>HOT BEAN DIP</b> * Black Bean Puree with Tomato and Cotija	* 5

## TACOS

Three Per Order

Choice of Flour Tortilla  
Corn Tortilla or Lettuce Wrap

Served with Rice  
& Black Beans

<b>CHICKEN</b> * Grilled Marinated Chicken with Roasted Red Pepper Salsa, Cilantro / Onion / Cabbage	* 11 🍷
<b>PORK</b> * Slow Roasted Yucatan-Style Pork with Pineapple, Avocado Crema, Cilantro / Onion / Cabbage	* 11 🍷
<b>VEGETARIAN</b> * Mushrooms & Zucchini w/ Chimichurri, Tomato Salsa, Lettuce, Goat Cheese & Pickled Onion	* 11
<b>FRIED FISH</b> * Beer Battered Mahi Mahi with Spicy Slaw, Lime-Spiked Aioli, Pickled Peppers, Cilantro / Onion / Cabbage	* 14
<b>GRILLED FISH</b> * Grilled Mahi Mahi with Pico de Gallo, Spiked Aioli, Cilantro / Onion / Cabbage	* 14
<b>CARNE ASADA</b> * Grilled Steak, Topped with Crushed Tomato Salsa, Chimichurri, Grilled Onions, Sliced Avocado, C/O/C *	* 16
<b>SHRIMP</b> * Grilled Shrimp with Avocado Crema, Purple Cabbage, Corn Salsa, Cotija	* 14
<b>TACO FLIGHT</b> * 15 Tacos! - Chicken, Pork, Fried Fish, Carne Asada & Veggies	* 39
<b>SURF &amp; TURF</b> * Build Your Own Tacos with a Combo of Shrimp and Carne Asada with all the Toppings *	* 26

## BITES

Great for Sharing!

<b>NACHOS</b> * House Made Chips, Queso, Pico de Gallo, Mexican Crema   Add Chicken *3   Add Carne Asada * *6	* 7
<b>WINGS</b> * Tossed in Buffalo Sauce, served with Celery and choice of Ranch or Blue Cheese   Add Agave Glaze *1	* 9
<b>STEAK TOSTADAS</b> * Grilled Steak, Lettuce, Guac, Amarillo Sauce, Caribbean Peppers, Cotija Cheese (served cold) *	* 8
<b>VEGGIE TOSTADAS</b> * Lettuce, Corn, Tomato, Guac, Amarillo Sauce, Caribbean Peppers, Cotija Cheese (served cold)	* 6
<b>BEER BATTERED ONION RINGS</b> * Served with Chile-Lime Spiked Aioli	* 6
<b>STEAK FRIES</b> * Your Choice Regular or Garlic, Served with Spiked Ketchup	* 5

## SALADS

<b>CHOPPED CHICKEN SALAD</b> * Romaine, Egg, Radish, Tomato, Roasted Corn, Apple, Cherry Tomato & Lime Vinaigrette	* 11
<b>STEAK SALAD</b> * Romaine, Cherry Tomato, Red Onion, Avocado, Chipotle Vinaigrette *	* 14
<b>GRILLED SHRIMP SALAD</b> * Romaine, Pepitas, Roasted Corn, Radish, Cherry Tomato, Red Onion, Cotija, Agave Lime Vin	* 13

## BURGERS

### & SIDES

Burgers Served  
Medium-well with  
Choice of Side

<b>ANGUS BURGER</b> * Grilled Angus Burger, Sautéed Mushrooms, Roasted Red Bell Pepper, Oaxaca Cheese *	* 12
<b>GREEN CHILI BURGER</b> * Grilled Angus Burger, Roasted Green Chili Pepper, Oaxaca Cheese, Lettuce, Tomato *	* 12
— <b>RICE</b> * Long Grain Rice, Green Chili Pepper, Corn, Cilantro, Butter	Regular * 3   Large * 5
— <b>BLACK BEANS</b> * Served With Tomato and Cotija Cheese	Regular * 3   Large * 5
— <b>STEAK FRIES</b> * Your Choice, Regular or Garlic, Served with Spiked Ketchup	* 3
— <b>BEER BATTERED ONION RINGS</b> * Served with Chile-Lime Spiked Aioli	* 3
— <b>SIDE SALAD</b> * Lettuce, Tomato, Onion, Avocado, Choice of Dressing	* 3

\* Items are 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.

ASK YOUR SERVER ABOUT OUR MEXICAN FLAN DESSERT

## A GOOD PLACE TO START

**olives** warm queen creek olives & artisan toast\* **6**

**med plate** basil hummus, babaganoush with warm feta, roasted peppers, queen creek olives, artisan toast, and house made flat bread\* **14**

**antipasti plate** salami, prosciutto wrapped goat cheese, manchego cheese, pesto, queen creek olives, roasted garlic, dijon, artisan toast\* **14**

**cheese plate** a trio of craft cheese with rosemary raisin pecan crackers and artisan toast\* **16**

**charcuterie plate** smoked prosciutto, coppa, finocchiona salami, calabrese sopressata, fruit mustarda, pickled vegetables, artisan bread, caper berries **18**



## SANDWICHES COMES WITH SIDE SALAD, MISO COLESLAW OR KETTLE CHIPS

**pesto caprese** with housemade fresh mozzarella, basil, tomato, and housemade pesto\* **9**

**boar's head roast beef au jus** with miso coleslaw, melted provolone, red wine vinny, roasted pepper horseradish\*\* **11**

**boar's head turkey brie** with fig, lettuce, tomato, mustard vinaigrette **10**

**boar's head turkey & sautéed mushroom** with melted provolone, mayo, tomato, red onion **10**

**italiano** with salami, pepperoni, prosciutto, provolone, lettuce, tomato, red onion, xxvo, red wine vinny **10**

**chicken salad (italian style)** with lettuce, tomato, red peppers, walnuts, red onion, red wine vinny\* **10**

## CHEF'S PIZZAS

**bocca trio** crushed san marzano tomatoes, pepperoni, finocchiona salami, schreiner's "sicilian" sausage, mozzarella & fontina, queen creek olives, fresh herbs\* **14**

**chicken pesto** bacon, mozzarella & fontina, caramelized onions\* **16**

**sicily** schreiner's sicilian sausage, sundried tomatoes, parmesan and goat cheese, shallots, xvoo, herbs **13**

**porco** house made natural pulled pork, serrano chilies, fresh mozzarella, caramelized onions, herbs **13**

**spicy pepperoni** crushed san marzano tomatoes, pepperoni, serrano chilies, mozzarella and fontina cheese **13**

## BRUSCHETTA PLANKS CHOOSE FOUR **12**

À LA CARTE **3.50**

**housemade pesto** with fresh roma tomato\*

**fresh ricotta** with rosemary & honey

**brie cheese** with kumquat marmalade

**salami** with housemade pesto\*

**sopressata** with housemade fruit mustarda

**roasted baby beets** with goat cheese & honey drizzle

**gorgonzola** with pear & basil with balsamic reduction

**mozzarella** with basil, roma tomato, qc olive oil & balsamic

**spanish** with manchego cheese, olives, roasted peppers

**smoked prosciutto** with fig, mascarpone & truffle oil

## SALADS ANY SALAD CAN BE SPLIT FOR **2**

**grilled peach summer salad** arugula, buratta, candied walnuts, white onion, sherry vinnigrette **9**

**the chicken caesar** housemade caesar dressing, roasted chicken, roma tomatoes & shaved reggiano parmesan cheese\*\* **8**

**goat cheese & pear** spring mix, candied walnuts, cranberries, grape tomatoes, balsamic vinaigrette\* **8**

**harvest chop** tubetti pasta, romaine lettuce, bacon, blue cheese crumbles, green onion, grape tomatoes, dijon mustard vinaigrette **8**

**caprese** fresh mozzarella, kumato tomatoes, basil, red onion, balsamic drizzle, s/p **8**

**heirloom beets** heirloom tomatoes, goat cheese, candied walnuts, arugula, balsamic shallot vinaigrette\* **9**

## BUILD YOUR OWN PIE **8** | BUILD YOUR OWN CALZONE **9** | RICOTTA ADDED UPON REQUEST **11**

basil <b>1</b>	arugula <b>1</b>	fresh spinach <b>1</b>	blue cheese <b>2</b>	chicken <b>3</b>
garlic <b>1</b>	sundried tomatoes <b>1</b>	sautéed spinach <b>1</b>	goat cheese <b>2</b>	salami <b>3</b>
q.c. olives* <b>1</b>	mushrooms <b>1</b>	caramelized onion <b>1</b>	feta cheese <b>2</b>	pulled pork <b>3</b>
truffle oil <b>2</b>	roasted peppers <b>1</b>	serrano chilies <b>1</b>	ricotta cheese <b>2</b>	pepperoni <b>3</b>
chili oil <b>1</b>	roasted zucchini <b>1</b>	red onion <b>1</b>	ground beef <b>3</b>	bacon <b>2</b>
shallots <b>1</b>	grape tomatoes <b>1</b>	seasoned tomatoes <b>1</b>	smoked prosciutto <b>3</b>	anchovy <b>3</b>
pesto* <b>2</b>	roasted artichoke <b>1</b>	heirloom tomatoes <b>2</b>	"sicilian" sausage <b>3</b>	capers <b>1</b>

\*Some menu items may have nuts and or olive pits | \*\*Items are 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 borne illness

## HANDCRAFTED COCKTAILS

**icelandic mule** reyka vodka, fresh lime, ginger beer 9  
**sedona sunset** bulleit rye, fresh lemon sour, pinot noir 9  
**clean slate martini** dry gin, cucumber, lemon 9  
**orange blossom martini** vodka, fresh orange, sugared rim 9  
**french 75** bombay sapphire east, lemon ginger simple, bubbly 10  
**house made lemoncello** (delicious!) 6



## white wines

	glass	bottle
<b>bubbles</b>		
<b>Tiamo</b> Prosecco D.O.C.	(187ml)	10
<b>Ruby Donna</b> Moscato, Puglia, Italy	8	32
<b>Perelada Cava</b> Brut Rosé, Peñedes, Spain	9	36
<b>Saint-Hilaire</b> Brut, France	11	44
<b>lighter bodied</b>		
<b>La Fiera</b> Pinot Grigio, Veneto, Italy	7.5	28
<b>Torres</b> "organic" Sauv Blanc, Chile	9	36
<b>medium bodied</b>		
<b>Fernlands</b> Sauv Blanc, New Zealand	9	36
<b>Selbach</b> Riesling, Mosel, Germany	10	40
<b>Wildchild White</b> Blend, Cochise, AZ	11	44
<b>Perligues</b> Semillon/Sauv Blanc, Graves, Bordeaux	11	44
<b>Tormaresca</b> "un-oaked" Chardonnay, Puglia Italy	9	36
<b>medium to full bodied</b>		
<b>Tangley Oaks</b> Chardonnay, Sonoma, CA	8	32
<b>Arrowood</b> Chardonnay, Sonoma, CA	13	52
<b>Hartford Court</b> Chardonnay, Russian River, CA	14	56
<b>rosé</b>		
<b>1749</b> Loire Valley, France	7.5	30

## BEVERAGES

**desert bloom iced tea (local)** 2.5    **iced green tea (local)** 2.5  
**real lemonade** 2.5  
**panna h2o** 3.5/7    **pelligrino sparkling** 3.5/7  
**coca-cola (12oz can)** 1.75    **diet coke (12oz can)** 1.75  
**sprite (12oz can)** 1.75    **red bull products** 6

## HAPPY HOUR: EVERY DAY 3PM- 6:30PM

**\$5 OFF ALL WINES (\$11 & UP) | \$5 WINES (\$10 & BELOW) | \$2 OFF ALL DRAFT BEERS | \$1 OFF BOTTLED BEERS**  
**\$2 OFF SINGLE LIQUOR/SINGLE MIXER COCKTAILS**

OTHER SPECIALS:

**MONDAYS-WEDNESDAYS: SELECT BOTTLES OF WINE STARTING AT \$19 AFTER 6:30PM (FOR A LIMITED TIME)**  
**SUNDAYS: BUY ONE ITEM GET ONE ITEM FREE WITH WINE BOTTLE PURCHASE AFTER 6:30PM**

## DESSERTS

**villa dolce gelato and sorbet** 5  
 banana dolce | coffee chocolate chip | dark chocolate  
 fresh mint chip | vanilla bean | raspberry sorbet  
**try a flight of three!** 6

**tiramisu** 6    **crème brulee** 6  
**cookies or chocolate brownie made to order** 8  
 (they're worth the wait!) chocolate chip cookie, macadamia nut cookie  
 or chocolate brownie with villa dolce vanilla bean gelato

## OUR SANGRIA

our special recipe of wine, spirits, spices and fresh fruit  
**rojo, blanco or mixto (new) - glass** 6  
**rojo or blanco - carafe** 22

## DRAFT

**krombacher** 5.5    **sierra nevada kellerweis** 6  
**left hand milk stout** 6    **bells two hearted ipa** 6  
**new belgium trippel** 7.5  
**four peaks kilflifter** 5.5    **four peaks hop knot** 5.5  
**seasonal ask**

## BOTTLES

**coors light** 4    **michelob ultra** 4    **dos xx lager** 5  
**old rasputin RIS** 8    **la fin du monde** 8    **anchor steam** 6  
**ace pear pineapple** 5    **krombacher n/a wheat** 4  
**saison dupont** 10

## red wines

	glass	bottle
<b>lighter bodied</b>		
<b>La Fiera</b> Montepulciano, Italy	7.5	28
<b>Left Coast Cellars</b> Pinot Noir, Willamette, OR	13	52
<b>Fox Farm</b> Pinot Noir, Willamette, OR		63
<b>medium bodied</b>		
<b>La Crema</b> Pinot Noir, Sonoma, CA	12	48
<b>Carmel Road</b> Pinot Noir, Monterey, CA	12	48
<b>Ghostwriter</b> Pinot Noir, Santa Cruz, CA		72
<b>Laetitia</b> Pinot Noir, Arroyo Grande Valley, CA	14	56
<b>Durigutti</b> Malbec Familia, Argentina	11	44
<b>Padrillos</b> Malbec, Argentina	8.5	34
<b>Revelry Vinter's</b> Merlot, Walla Walla, WA	10	40
<b>Covila Crianza</b> Tempranillo, Rioja, Spain	11	44
<b>Nugan Estate</b> Cabernet, Riverina, Australia	9	36
<b>full bodied</b>		
<b>Smith &amp; Hook</b> Cabernet, Monterey, CA	12	48
<b>Freemark Abbey</b> Cabernet, Napa, CA		75
<b>Silver Oak</b> Cabernet, Alexander Valley, CA		140
<b>Peirano Estate</b> Petite Sirah, CA	9	34
<b>il Fauno</b> Super Tuscan, Toscana, Italy	14	56
<b>Bogle Phantom</b> OV Zin Blend, California	13	52
<b>Oupé</b> Syrah, Central Coast, CA	12	48
<b>Halter Ranch</b> Syrah, Paso Robles, CA		66
<b>Edmeads</b> Zin, Mendocino, CA	11	44
<b>The Prisoner</b> Zin, Cab Sauv, Syrah, Petite Sirah, Napa, CA		72
<b>Turley Juvenile</b> Zinfandel, St. Helena, CA		47