

#41
APR 26 2007



Chandler • Arizona
Where Values Make The Difference

MEMORANDUM Planning and Development – CC Memo No. 07-098

DATE: APRIL 19, 2007

TO: MAYOR AND CITY COUNCIL

THRU: W. MARK PENTZ, CITY MANAGER
 DOUG BALLARD, PLANNING AND DEVELOPMENT DIRECTOR
 JEFF KURTZ, ASSISTANT PLANNING AND DEVELOPMENT DIRECTOR
 BOB WEWORSKI, PLANNING MANAGER

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

SUBJECT: UP07-0021 RED WHITE AND BREW

Request: Use Permit approval to sell liquor (Series 12 Restaurant License) for on-premise consumption at a new restaurant within the Chandler Heights Marketplace commercial center

Location: 4850 South Gilbert Road, Building D, Suite 4 at the northwest corner of Chandler Heights and Gilbert Roads

Applicant: Amy Nations, Arizona Liquor Industry Consultants

RECOMMENDATION

The applicant requests a Use Permit approval to sell liquor (Series 12 Restaurant License) in a new restaurant located in southeast Chandler. The restaurant will have indoor and outdoor dining areas with liquor sales. Planning Commission and Staff, finding consistency with the General Plan and PAD zoning, recommend approval.

BACKGROUND

The applicant's request is for Use Permit approval to sell liquor as permitted under a Series 12 Restaurant liquor license within an outdoor dining area. A Series 12 license, which is considered a "restaurant license," allows the on-site sale of beer, wine, and spirits for on-site consumption. Under a Series 12 license, the establishment derives at least forty (40) percent of its gross revenue from the sale of food.

The restaurant is located within the Chandler Heights Marketplace shopping center anchored by Bashas'. The application requests Use Permit approval to allow liquor indoors and within an outdoor dining area. The restaurant's hours of operation are Monday through Saturday 11:00 a.m. to 10:00 p.m. and Sunday 12:00 p.m. to 10:00 p.m. The restaurant has another valley location in east Mesa. The restaurant offers a variety of pasta, seafood, pizza, chicken, salads, and appetizers.

The tenant space is approximately 6,100 square feet in size. The restaurant is occupying all of the shops in Building D. The interior dining area seats approximately 152 persons. The dining area is approximately 921 square feet with 90 seats. The interior bar area is 859 square feet in size with 62 seats. The proposed outdoor dining area seats approximately 44 persons and is 967 square feet in size. The total seating capacity is approximately 196 seats. There is no representation of live entertainment, game rooms, pool tables, dance floor, stage, and the like. The exhibits do not represent any televisions, heaters, shade canopies, and the like on the outdoor patio.

The proposed patio is located on the suite's northeast side adjacent to a covered common pedestrian seating area. The outdoor dining area utilizes half of the existing outdoor patio area, which was intended for outdoor dining use. The patio is accessed from the restaurant's dining area. The patio is cordoned off with rail fencing that matches the existing site's fencing. The patio does not affect the use of the common pedestrian area and provides appropriate passing space for pedestrians adjacent to the patio. The rest of the common pedestrian area remains unoccupied at this time.

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 Tuesday, April 10, 2007. No one attended.
- The Police Department has been informed of the application and has responded with no issues or concerns.

PLANNING COMMISSION VOTE REPORT

Move to approve. In Favor: 6 Opposed: 0 Absent: 1 (Anderson)

RECOMMENDED ACTION

Planning Commission and Staff, upon finding consistency with the General Plan and PAD zoning, recommend approval of UP07-0021 RED WHITE AND BREW Use Permit, 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 Use Permit re-application and approval.
2. Any substantial change in the floor plan to include such items as, but not limited to, a bar serving area or the addition of entertainment related uses shall require new Use Permit re-application and approval.

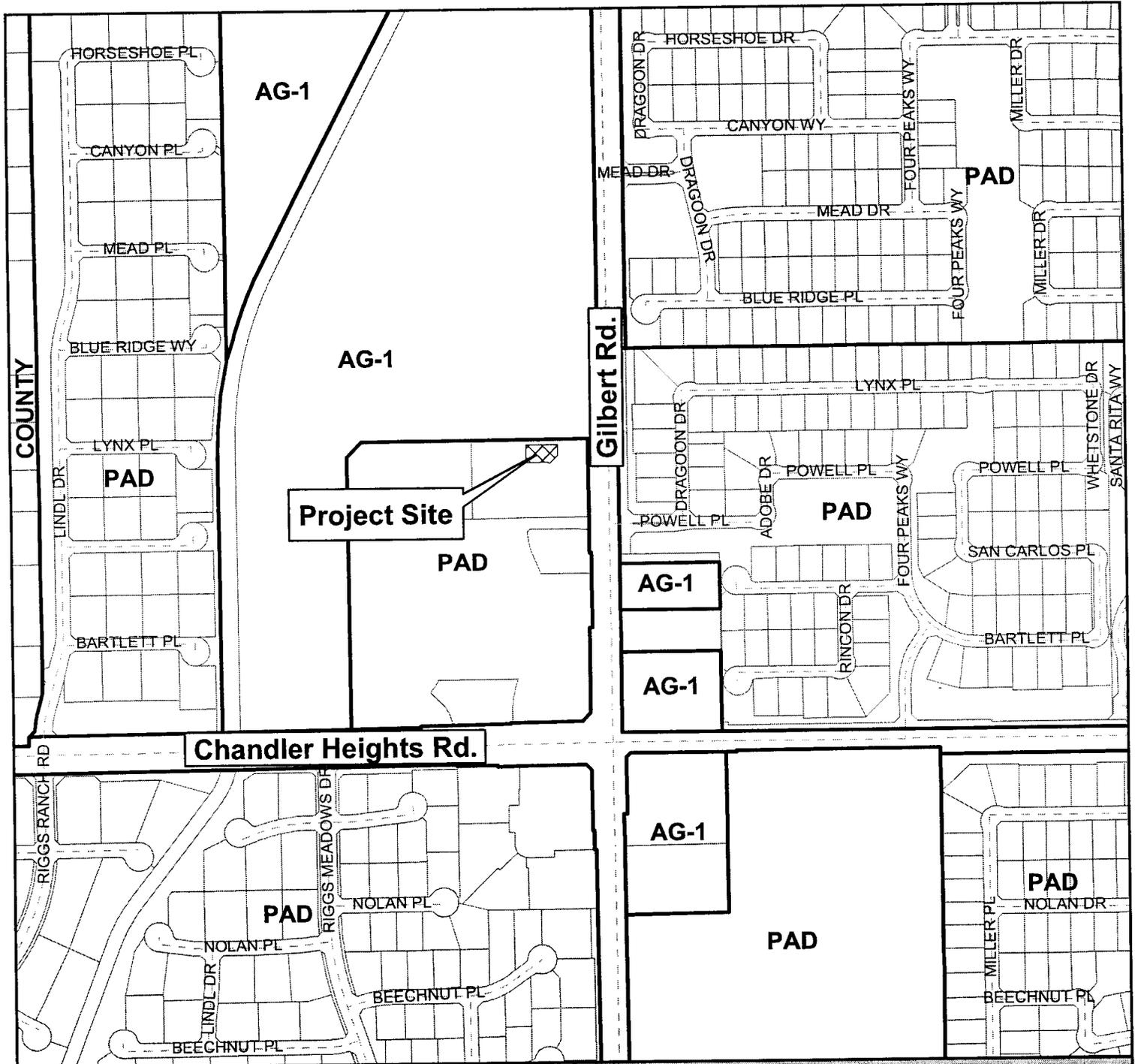
3. The Use Permit is granted for a Series 12 license only, and any change of licenses shall require re-application and new Use Permit approval.
4. The Use Permit is non-transferable to other restaurant locations.

PROPOSED MOTION

Move to approve Use Permit case UP07-0021 RED WHITE AND BREW, subject to the conditions recommended by Planning Commission and Staff.

Attachments

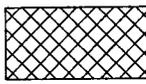
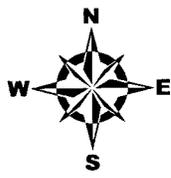
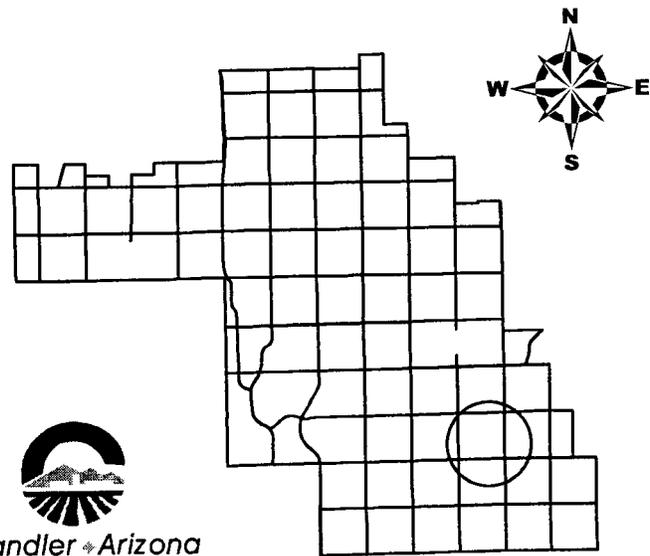
1. Vicinity Maps
2. Site Plans
3. Floor Plan
4. Narrative
5. Menu
6. Photos
7. Patio fence exhibit



Chandler Heights Rd.

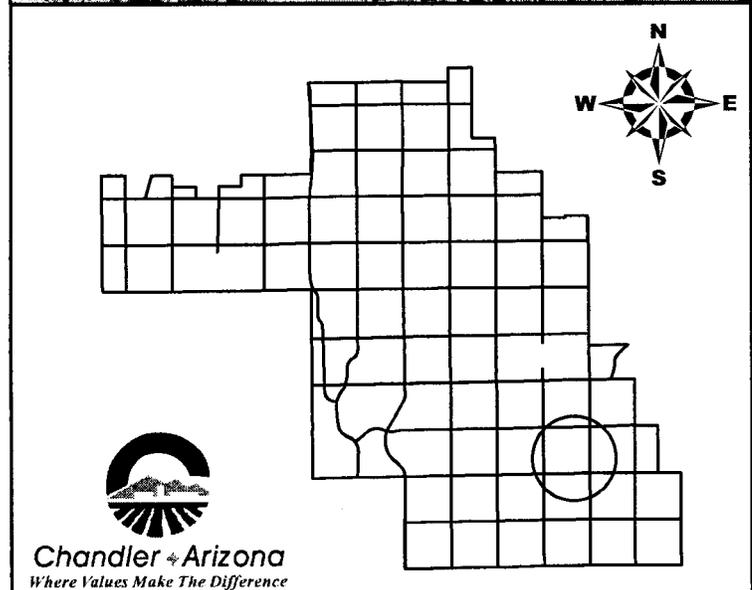
Gilbert Rd.

Vicinity Map



UP07-0021

**Red White and Brew
Liquor Use Permit**



Vicinity Map



UP07-0021

**Red White and Brew
Liquor Use Permit**

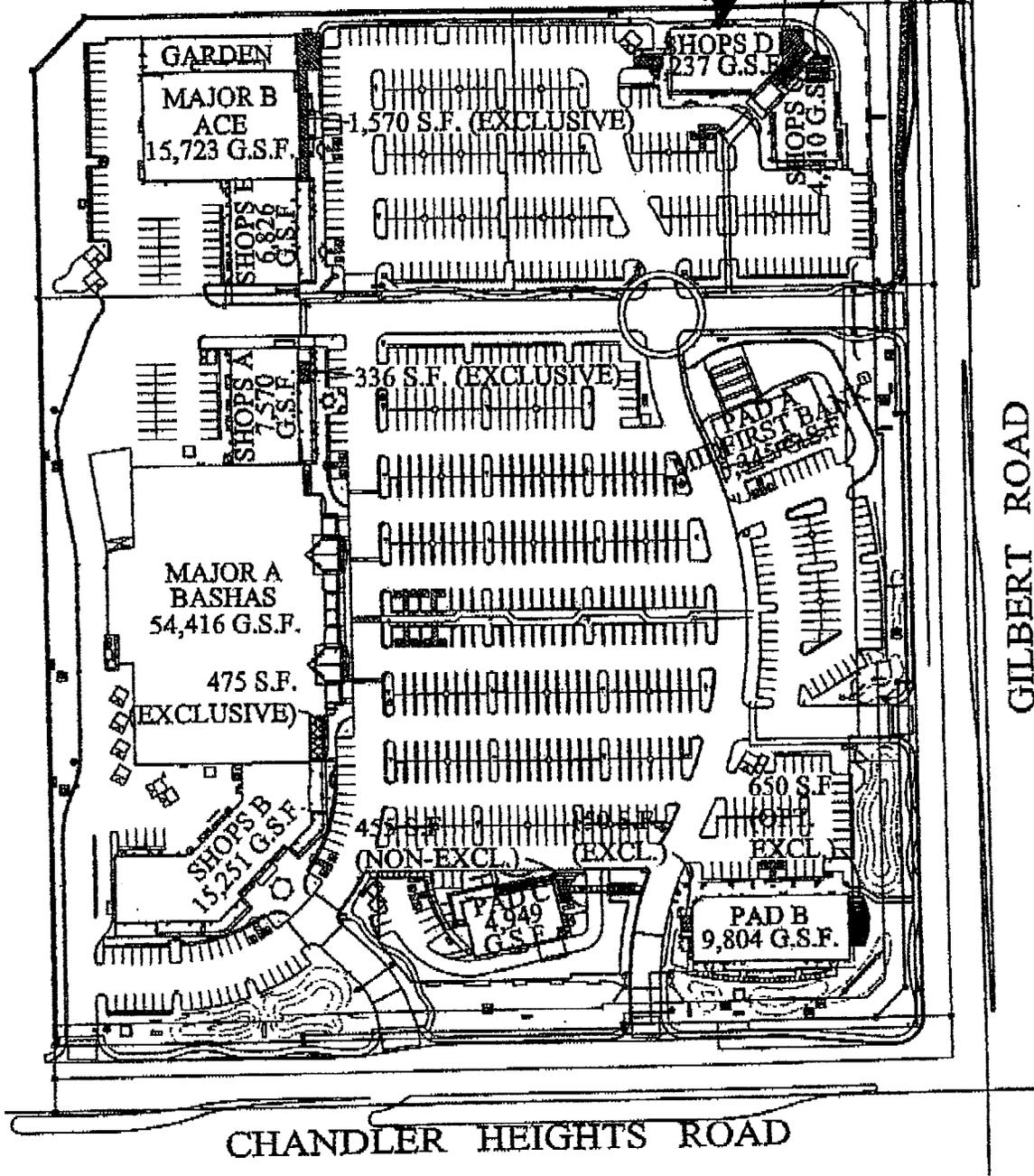


Chandler + Arizona
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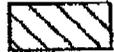
CITY OF CHANDLER 3/9/2007

COPY
subject site

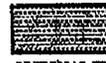
975 S.F. (EXCLUSIVE)
445 S.F. (OPT. EXCLUSIVE)




 BASHAS
 EXCLUSIVE
 PATIO AREA


 ACE'S
 EXCLUSIVE
 PATIO AREA


 EXCLUSIVE
 PATIO AREAS


 OPTIONAL EXCLUSIVE
 PATIO AREAS


 NON-EXCLUSIVE
 PATIO AREAS

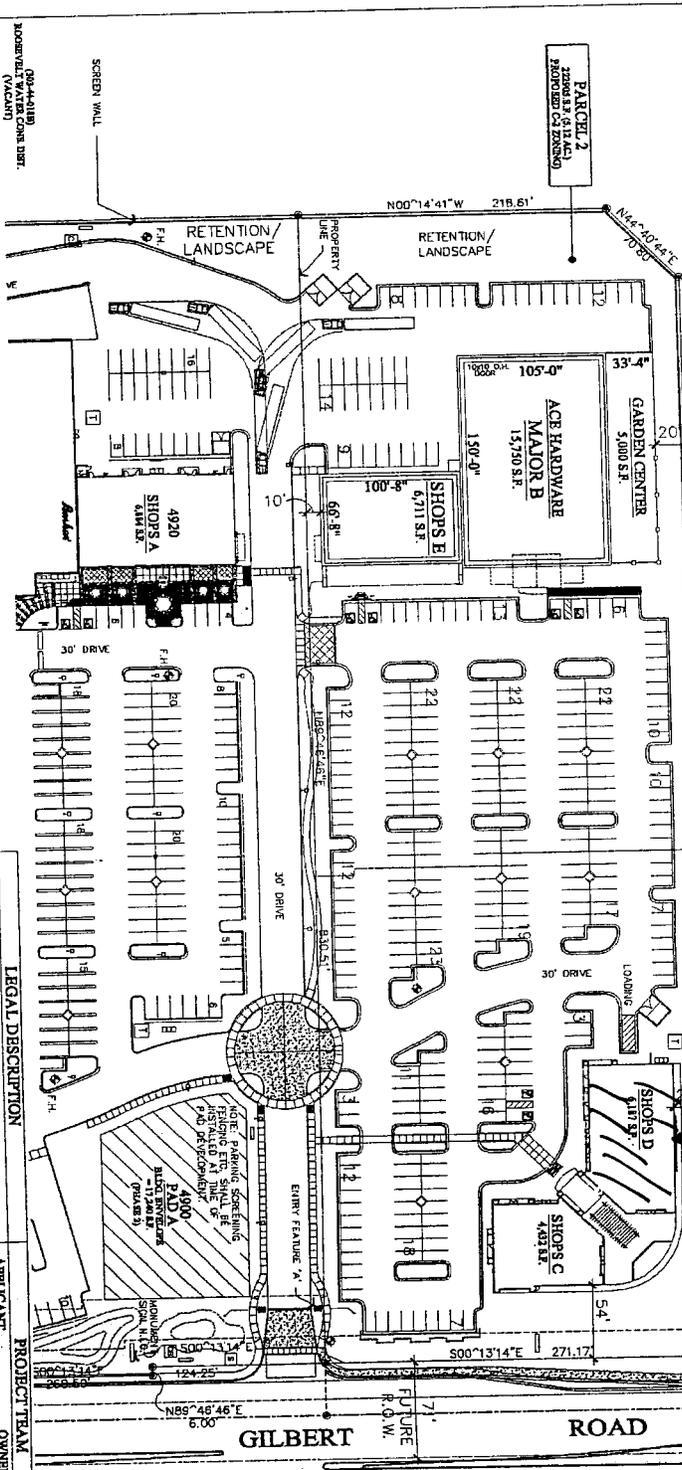
**CHANDLER HEIGHTS MARKETPLACE
 EXHIBIT 'M' - PATIO AREA**

09.12.06

(303-44-0188)
ROOSEVELT WATER CONS. DIST.
(VACANT)

N89°36'09"E 780.63'

subject
30' LANDSCAPE
SETBACK



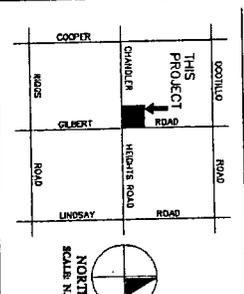
LEGAL DESCRIPTION	
<p>PARCEL 1 COMMENCING AT A POINT BEING TO THE WEST AND SOUTH 11 FEET 0 INCHES OF THE SOUTHWEST CORNER OF SECTION 10, T12N, R12E, S12E, OF THE SEVENTH RANGE, SIXTH TOWNSHIP, AND PARCELS TO THE SOUTH AND WEST OF SAID SECTION 10, COMMENCING AT THE SOUTHWEST CORNER OF SAID SECTION 10, THENCE S89°41'11" W, A DISTANCE OF 218.61 FEET; THENCE S00°13'14" E, A DISTANCE OF 271.17 FEET; THENCE N86°48'46" E, A DISTANCE OF 6.00 FEET; THENCE N00°14'41" W, A DISTANCE OF 218.61 FEET; TO THE POINT OF BEGINNING.</p>	<p>PARCEL 2 COMMENCING AT A POINT BEING TO THE WEST AND SOUTH 11 FEET 0 INCHES OF THE SOUTHWEST CORNER OF SECTION 10, T12N, R12E, S12E, OF THE SEVENTH RANGE, SIXTH TOWNSHIP, AND PARCELS TO THE SOUTH AND WEST OF SAID SECTION 10, COMMENCING AT THE SOUTHWEST CORNER OF SAID SECTION 10, THENCE S89°41'11" W, A DISTANCE OF 218.61 FEET; THENCE S00°13'14" E, A DISTANCE OF 271.17 FEET; THENCE N86°48'46" E, A DISTANCE OF 6.00 FEET; THENCE N00°14'41" W, A DISTANCE OF 218.61 FEET; TO THE POINT OF BEGINNING.</p>

SITE PLAN

SITE DATA

PROPOSED TOTAL AREA AT IMPROVEMENT AREA	20,911.44
TOTAL IMPROVEMENT AREA	27,041.32
TOTAL LOT AREA	28
TOTAL IMPROVEMENT PERCENTAGE	10.00%

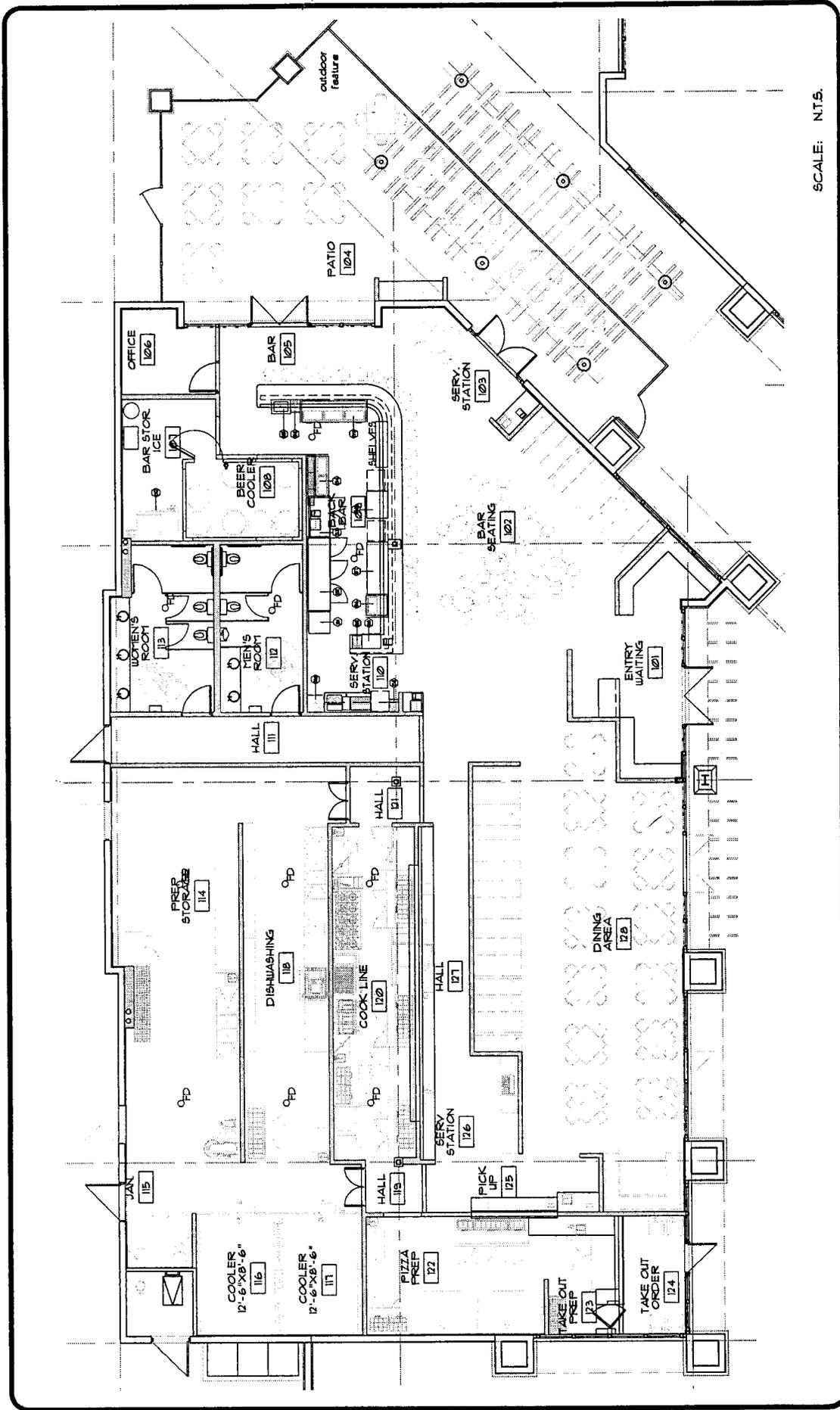
VICINITY MAP



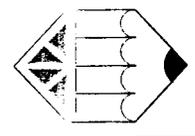
PROJECT DESCRIPTION

THIS PROJECT IS A DEVELOPMENT OF A 20,911.44 SQUARE FOOT COMMERCIAL CENTER LOCATED AT THE NORTH END OF THE IMPROVEMENT AREA. THE PROJECT WILL CONSIST OF A MAJOR HARDWARE STORE, THREE SHOPS, AND A GARDEN CENTER. THE PROJECT WILL BE DEVELOPED IN ACCORDANCE WITH THE CITY OF GILBERT ZONING ORDINANCES AND THE CITY OF GILBERT SUBDIVISION MAP ACT. THE PROJECT WILL BE DEVELOPED IN ACCORDANCE WITH THE CITY OF GILBERT ZONING ORDINANCES AND THE CITY OF GILBERT SUBDIVISION MAP ACT.

DATE: 04/28/2009
DRAWN BY: [Name]
CHECKED BY: [Name]



ARCHICON LLC
 Architecture & Interiors
 4041 NORTH CENTRAL AVENUE
 SUITE C-100
 PHOENIX, ARIZONA 85012
 (602) 222-4086
 FAX (602) 279-0886
 WWW.ARCHICON.COM



DESCRIPTION:

RED WHITE & BREW II
 4850 S. GILBERT ROAD
 CHANDLER, AZ

PROJECT NO: 060512-01
 PROJECT MGR: MFM/MAIL
 DRAWN BY: MFT
 CHECKED BY: FSARANTES
 DATE ISSUED: 07.09.07

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



ARIZONA LIQUOR
INDUSTRY CONSULTANTS

February 27, 2007

City of Chandler Planning & Development
215 E. Buffalo Street
Chandler, Arizona 85225

To Whom It May Concern:

We would like to request a series 12 use permit / liquor license for our Arizona business located at 4850 S. Gilbert Rd. Bldg D #4 Chandler, Arizona 85248.

Red White and Brew is a casual restaurant who will employ 85 local residents and contribute tax revenues to the City of Chandler.

Hours of operation will be limited to Monday through Saturday 11 am to 10 pm and Sunday 12 pm to 10 pm.

Red White and Brew currently holds another license in the City of Mesa.

If you have any questions, please feel free to give us a call.

Respectfully submitted,

A handwritten signature in cursive script that reads "Amy Nations".

Amy Nations



As Seen On TV!

Sign up for email alerts of upcoming events & special offers:

Name*

Email

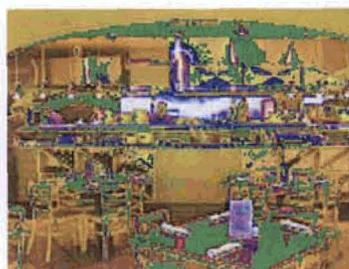
Zip*

(*optional)

OUR MENU

A common question we hear from many people is "what type of food do you serve"? Our typical response is "a little bit of everything". Our goal is to provide our customers with a wide array of food rather than focusing on one specific type. The menu consists of a unique collection of not so typical appetizers, salads, pizzas, sandwiches, pastas, entrees and desserts made from the freshest ingredients available.

[View Our Catering Menu](#)



[click for larger view](#)

Don't forget, all our menu items are available for takeout as well!

APPETIZERS

Beer Battered Onion Rings

served with a spicy chipotle pepper dipping sauce \$8

Fresh Mozzarella, Tomato and Roasted Red Peppers

with fresh basil and balsamic vinaigrette \$8

"Four-Alarm" Spicy Chicken Wings

served with celery sticks and bleu cheese dressing (wimpy or BBQ wings also available) \$8

Coconut Crusted Shrimp

served with a pineapple jalapeno dipping sauce
\$8.50

Soup du Jour

please check our daily selections \$3

Chicken & Cheese Empanadas

slightly spicy chicken and cheese empanadas served with a creamy Thai sweet chili salsa dip \$8

Baked Homemade Onion Soup

baked in a crock with garlic croutons, mozzarella and romano cheese \$4

Big City Shrimp Cocktail

JUMBO shrimp served with a tequila infused cocktail sauce (traditional cocktail sauce also available) \$8

Mussels Vin Blanc

tender mussels sauteed with white wine, butter, garlic and lemon \$9

Chilled House Hickory Smoked Salmon Platter

house hickory smoked fresh salmon served with a side of dill cream sauce, sliced red onion, tomato and warm flatbread \$8.50

Toasted Jalapeno Ravioli

breaded ravioli served with our homemade creamy salsa ranch dipping sauce \$8

SALADS

ADD ONS.. Grilled & Chilled Chicken \$3...Cajun or Chilled Smoked Salmon \$5...Cheese \$.50

Marinated Sliced Steak Salad*

fresh greens tossed with sliced roasted red peppers, diced tomato, shredded asiago cheese, red onions and balsamic vinaigrette dressing. Topped with a sliced marinated steak and crisp fried onion strings \$14

Chicken Cobb Salad

grilled and chilled sliced chicken breast, fresh tomato, sliced avocado, crumbled bacon, sliced egg and gorgonzola cheese with fresh mixed greens and choice of dressing \$11

No Meat Steakhouse Salad

thick wedge of iceberg lettuce dipped in creamy ranch dressing, sprinkled with crumbled gorgonzola cheese and garnished with red onion, croutons, olives and fresh tomato \$8

Mediterranean Salad

mixed greens with imported kalamata olives, tomatoes, red onions, cucumbers, fresh diced peppers, chunky feta cheese and citrus vinaigrette (anchovies on request) \$8.50

Gorgonzola Salad

mixed greens, crumbled gorgonzola cheese, fresh tomato, red onions and glazed walnuts with balsamic vinaigrette \$8.50

House Salad

mixed greens, tomato, shredded carrots, garlic croutons and sliced red onions. Choice of ranch, bleu cheese, honey mustard, thousand island,

non-fat raspberry vinaigrette, golden Italian or balsamic vinaigrette \$5

Caesar Salad

Creamy dressing, romaine, garlic croutons and shredded asiago cheese
\$7.50

Cajun Spiced Chicken Salad

hot cajun spiced chicken tossed with crisp greens, cheddar cheese, fresh tomato, black olives, green and red onion, tortilla ribbons and a creamy salsa ranch dressing on the side \$11

BRICK OVEN PIZZA

PIZZA AVAILABLE IN INDIVIDUAL 10" or LARGE SIZE 18" ADD A SIDE SALAD OR SOUP DU JOUR TO ANY PIZZA FOR \$2

Cheezy New Yawka. Traditional NY style Cheese Pizza \$10 ind \$15 lg

Dressed NY Pizza...our New Yawka with up to 4 toppings individual - \$12 large - \$18 extra toppings...\$.50 / \$1

Toppings: pepperoni, sausage, diced chicken, mushrooms, fresh peppers, red onions, roasted red peppers, spinach, tomato, bacon, artichoke hearts, fresh garlic, sliced black olives, pineapple, Canadian bacon, jalapeños and anchovies

SIGNATURE BRICK OVEN PIZZA \$12 / \$18

Creamy Garlic with Chicken & Artichoke Hearts

grilled chicken in a roasted garlic cream sauce with quartered artichoke hearts

BBQ Chicken

smokey BBQ sauce, fresh tomato, red onion, mozzarella and cheddar

Athenian

creamy ricotta sauce, fresh garlic seasoned spinach, kalamata olives, diced fresh tomatoes, feta and mozzarella cheese

White Sauce with Spinach and Tomato

creamy ricotta sauce topped with garlic seasoned spinach and diced fresh tomato

Portabella With 4 Cheeses

sliced marinated portabella mushrooms with mozzarella, romano, ricotta, gorgonzola and fresh garlic

Chicago

our homemade dough and sauce topped with sweet Italian sausage, pepperoni, roasted peppers, mushrooms, bacon and red onions

Vegetable with Creamy Garlic Sauce

fresh tomato, sliced mushrooms, mixed peppers, garlic seasoned spinach, black olives and red onions in our creamy garlic sauce

Eggroomato

homemade dough and pizza sauce topped with lightly breaded eggplant, fresh garlic, diced fresh tomatoes, sliced mushrooms and mozzarella

Spartica

plum tomato sauce, capers, kalamata olives, sun-dried tomatoes and artichoke hearts

Individual Grilled Pesto Pizza with Chicken

our pizza dough cooked over our char-broiler and then finished in the brick oven. Topped with basil pesto sauce, fresh tomato, diced chicken and mozzarella cheese

INDIVIDUAL STUFFED PIZZA ROLLS \$12

Sproccoli

fresh garlic seasoned spinach and broccoli with ricotta cheese, mozzarella and Romano cheeses rolled in our gourmet crust

Meet the Meat

our homemade dough stuffed with sausage, pepperoni, bacon, mozzarella cheese and our homemade pizza sauce

Eggplant, Tomato & Shrooms Stromboli

lightly breaded eggplant, fresh tomato, sliced mushrooms, mozzarella and creamy garlic sauce wrapped in our homemade pizza crust

Stuffed Meatball

perfectly seasoned sliced meatballs, pizza sauce and mozzarella stuffed in our delicious crust

SANDWICHES

Served with choice of fries, soup du jour, or a side salad

Just A SIRLOIN Burger*

half pound fresh 100% ground SIRLOIN burger on a grilled bun with lettuce, tomato and sliced red onion \$8.50 (cheese or bacon...\$.50 addl.)

Marinated Grilled Chicken

marinated in citrus juice, herbs, olive oil and garlic with roasted red peppers, fresh mozzarella and sliced tomatoes with a touch of pesto mayonnaise on the side \$9.50

Grilled Italian Sausage with Peppers, Onions & Provolone

sliced Italian sausage, pan seared and served with our homemade

tomato sauce on the side \$9

Grilled Chicken Club

marinated breast of chicken with crisp bacon, lettuce, sliced tomato and mayonnaise on a grilled bun \$9

No Bones Buffalo Chicken Breast

lightly breaded and basted with our spicy homemade wing sauce. Served with onion ring garnish and a side of bleu cheese dressing \$9.50

Spicy Black Bean Veggie Burger

spicy all vegetable burger topped with lettuce, sliced tomato, red onion, provolone cheese and chipotle mayonnaise \$9

PASTA...

Penne Pasta With.....

fresh mushrooms, sweet basil, garlic and fresh mozzarella with a touch of homemade plum tomato sauce. Your choice of sliced Italian sausage \$12.....sliced meatballs \$12.....grilled chicken \$13.....sauteed shrimp \$14.....or fresh vegetables \$11

Fettucini Alfredo With.....

our classic alfredo cream sauce tossed with fettucini and your choice of :sliced Italian sausage \$14.....sliced meatballs \$14.....grilled chicken \$15.....sauteed shrimp \$16.....or fresh vegetables \$13

Stuffed Eggplant Florentine over Linguini

sliced eggplant stuffed with ricotta, garlic seasoned fresh spinach, mozzarella and imported romano cheese. Topped with our homemade tomato sauce \$12

Spaghetti with Meatballs

we serve "linguini" with plenty of homemade sauce and three meatballs \$11

CHICKEN

Unless served over pasta, entrees include your choice of baked or mashed potato, rice pilaf or friesAdd a side salad or soup du jour for \$2

Chicken RWB

boneless breast of chicken braised in a garlic butter wine sauce with sauteed mushrooms all crowned with a layer of mozzarella cheese \$13

Chicken Marsala

tender chicken cutlets sauteed with marsala wine, fresh garlic, mushrooms and a touch of butter \$14

Cajun Breast of Chicken

boneless chicken breast dipped in our homemade spice blend and pan-blackened \$13

Chicken Cutlet Parmigiana

tender chicken breast lightly breaded, sauteed and covered with our homemade tomato sauce and mozzarella cheese on a bed of linguini \$14

Romano Crusted Breast of Chicken over Fettucini

breast of chicken coated in our romano cheese crust with artichoke hearts, garlic, mushrooms and capers in a light lemon wine sauce \$14

Grilled Chicken Orogenata

marinated and grilled chicken cutlets finished under the broiler with a sprinkling of zesty bread crumbs and a touch of scampi sauce \$13

Pesto Chicken over Cheese Tortellini

sliced grilled chicken breast tossed with our homemade pesto cream sauce and cheese tortellini. Sprinkled with green onions and sun dried tomatoes \$14

FROM THE OCEAN...

Unless served over pasta, entrees include your choice of baked or mashed potato, rice pilaf or friesAdd a side salad or soup du jour for \$2

Seafood Scampi

tender mussels, jumbo shrimp, littleneck clams and sea scallops sauteed in a garlic butter wine sauce over linguini \$17

Shrimp RWB

jumbo shrimp sauteed in a fresh garlic and butter wine sauce crowned with fresh mushrooms and mozzarella over linguini \$15

Broiled Captains Seafood Platter

shrimp, sea scallops, and fillet of the day in a light garlic butter sauce \$15

Pan Seared Sea Scallops Orogenata over Linguini

fresh jumbo sea scallops baked in scampi sauce and topped with a zesty bread crumb mixture \$16

Shrimp Monaco

jumbo shrimp sauteed with fresh mushrooms in a lemon wine sauce. Served on a bed of garlic seasoned leaf spinach and crowned with a layer of mozzarella \$15

Coconut Fried Shrimp

served with a pineapple & jalapeño dipping sauce \$15

Mussels Marinara

tender mussels sauteed in garlic, white wine and our homemade tomato

sauce over linguini \$13

Fillet of Salmon

fresh salmon grilled and finished in the oven with honey mustard or pan sauteed with Cajun seasoning \$15

Bourbon Glazed Pecan Crusted Salmon with Sweet Potato Raviolis in a Creole Mustard Sauce

Fresh fillet with homemade sweet potato raviolis and fresh spinach in a Creole mustard sauce \$16

STEAKS and COMBOS

Unless served over pasta, entrees include your choice of baked or mashed potato, rice pilaf or friesAdd a side salad or soup du jour for \$2

ADD OUR ZESTY HOMEMADE OLIVE BUTTER OR GORGONZOLA TOPPING TO ANY STEAK \$1.50

Marinated 10 oz Flat Iron Steak*

tender marinated steak garnished with onion rings \$14

Beef and Reef *

tender 10 oz top sirloin steak paired with six jumbo shrimp in scampi sauce \$17.50

NY Strip Steak *

flame grilled with onion ring garni \$18

Top Sirloin Steak and Coconut Shrimp Combo *

choice 10 oz. top sirloin paired with three jumbo coconut shrimp and a side of jalapeno-pineapple dipping sauce \$16.50

Flame Broiled Top Sirloin Steak*

10 oz USDA choice top sirloin seasoned and flame-grilled to order. Garnished with beer battered onion rings \$14

16 oz Olive Crusted Ribeye Steak*

USDA Choice ribeye steak encrusted with a savory blend of butter, romano and parmesan cheese, chopped Spanish olives, capers and shallots. Served with garlic mashed potatoes and vegetables \$18

***thoroughly cooking foods of animal origin reduces the risk of foodborne illness. Those with certain health conditions may be at greater risk if these foods are consumed undercooked. As a courtesy to our guests, we will cook meats as ordered however we recommend that they be ordered medium-well.**

SPLIT pastas and entrees will be subject to a charge of \$2

* Thoroughly cooking foods of animal origin such as beef, eggs, fish or poultry reduces the risk of food borne illness. Those with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. As a courtesy to our guests we will cook beef as ordered, however we recommend that these items be ordered medium well.

6740-102 E. McDowell Mesa, AZ 85215
480.807.9393

