

#A12

JAN 22 2009



**Chandler • Arizona**  
*Where Values Make The Difference*

**MEMORANDUM**

**Planning and Development – CC Memo No. 08-222**

**DATE:** DECEMBER 18, 2008

**TO:** MAYOR AND CITY COUNCIL

**THRU:** W. MARK PENTZ, CITY MANAGER  
for JEFF KURTZ, ACTING PLANNING & DEVELOPMENT DIRECTOR  
BOB WEWORSKI, PLANNING MANAGER

**FROM:** BILL DERMODY, SENIOR CITY PLANNER

**SUBJECT:** UP08-0051 GINGERROOT

**Request:** Use Permit approval to sell liquor for on-premise consumption only within a restaurant (Series 12 Restaurant License)

**Location:** 1076 W. Chandler Boulevard, Suite 111—northwest corner of Chandler Boulevard and Alma School Road

**Applicant:** Susan Bilas, owner

**RECOMMENDATION**

The request is for Use Permit approval to sell liquor for on-premise consumption only within a restaurant (Series 12 Restaurant License) in the Chandler Plaza at the northwest corner of Chandler Boulevard and Alma School Road. Planning Commission and Staff, finding consistency with the General Plan, recommend approval subject to conditions.

**BACKGROUND**

The subject suite is within the Chandler Plaza retail center at the northwest corner of Chandler Boulevard and Alma School Road. The space has been occupied by the Gingerroot restaurant since May 2008 and was previously occupied by another restaurant without alcohol service. The restaurant's hours of operation are 11 a.m. to 9 p.m. Tuesday through Sunday. The 1,240 square foot interior provides seating for 40 persons. Two tables are often set up outdoors on the sidewalk, but they will not have any alcohol service.

A Series 12 Restaurant License allows the on-site sale of beer, wine, and spirits for on-premise consumption. Under a typical Series 12 license the establishment must derive at least 40 percent of its gross revenue from the sale of food and non-alcoholic beverages.

### **PUBLIC/NEIGHBORHOOD NOTIFICATION**

- This request was noticed in accordance with the requirements of the Chandler Zoning Code.
- The Police Department has been informed of the application and has not responded with any issues or concerns.
- A neighborhood meeting was held December 9, 2008 at the Downtown Community Center. No citizens attended.
- At the time of this writing, Staff is not aware of any opposition.

### **PLANNING COMMISSION VOTE REPORT**

Motion to approve.

In Favor: 4    Opposed: 0    Absent: 3 (Kelley, McClendon, Veitch)

The owner of a day care across Alma School Road spoke in opposition to the request with several concerns, including that it is generally not appropriate for alcohol to be sold near children, that it is a bad precedent for proliferation of other alcohol sales in this area, and that the request could make her day care business less appealing to parents. Planning Commission responded that the request is for a Series 12 Restaurant License with on-premise consumption in a restaurant-like layout that would not likely have an effect on her business.

### **RECOMMENDED ACTION**

Planning Commission and Staff, upon finding consistency with the General Plan and Community Commercial District (C-2) zoning, recommend approval of UP08-0051 GINGERROOT subject to the following conditions:

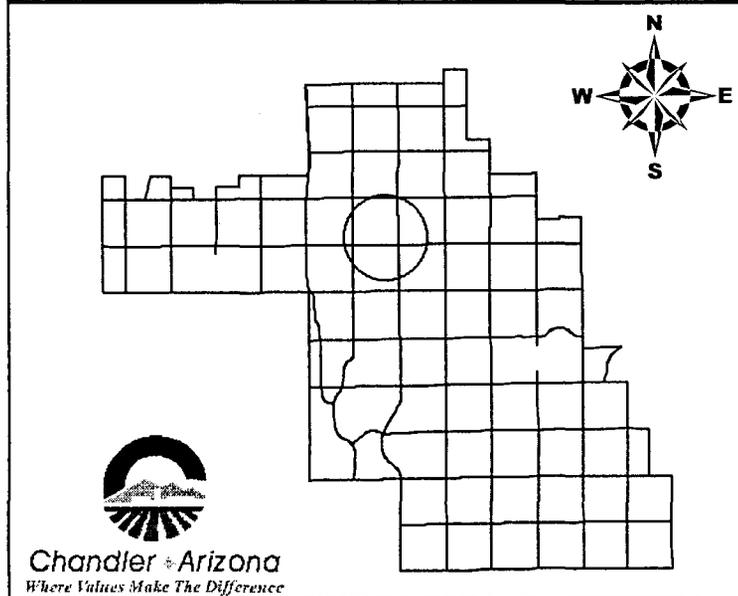
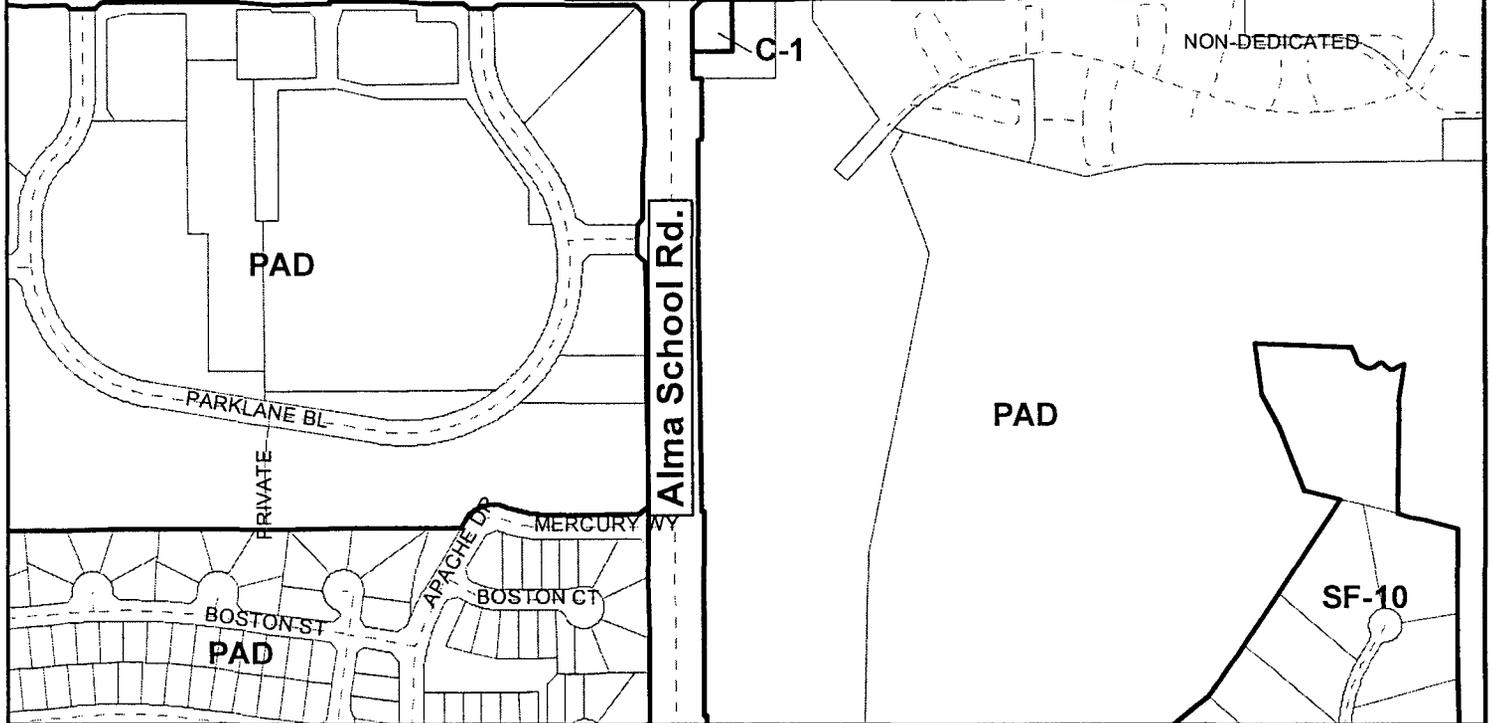
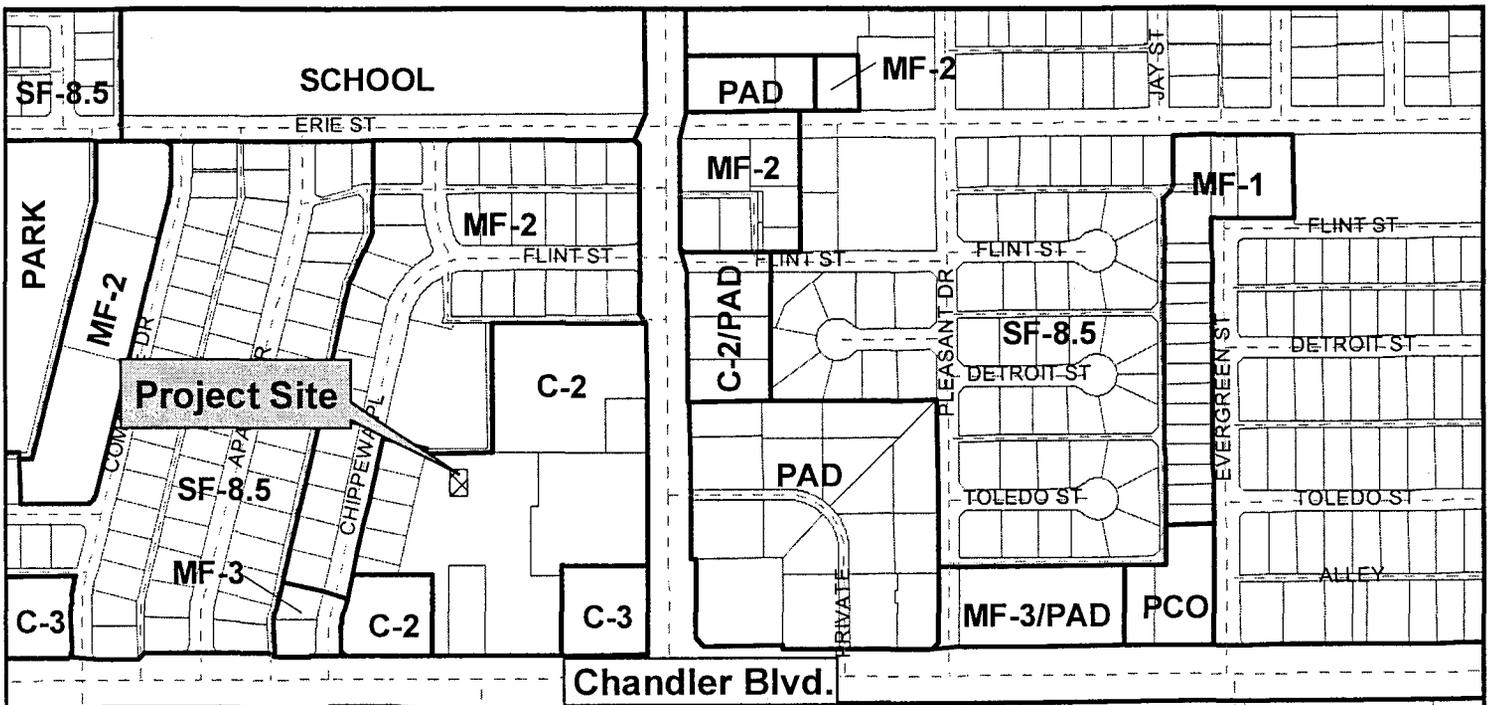
1. The Use Permit granted is for a Series 12 license only, and any change of license shall require reapplication and new Use Permit approval.
2. The Use Permit is non-transferable to any other location.
3. Expansion or modification beyond the approved exhibits (Floor Plan and Narrative) shall void the Use Permit and require new Use Permit application and approval.
4. 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 reapplication and approval of the Use Permit.
5. The area adjacent to the establishment shall be maintained in a clean and orderly manner.

### **PROPOSED MOTION**

Move to approve UP08-0051 GINGERROOT Use Permit for liquor sales subject to the conditions recommended by Planning Commission and Staff.

**Attachments**

1. Vicinity Map
2. Floor Plan
3. Applicant Narrative
4. Menu

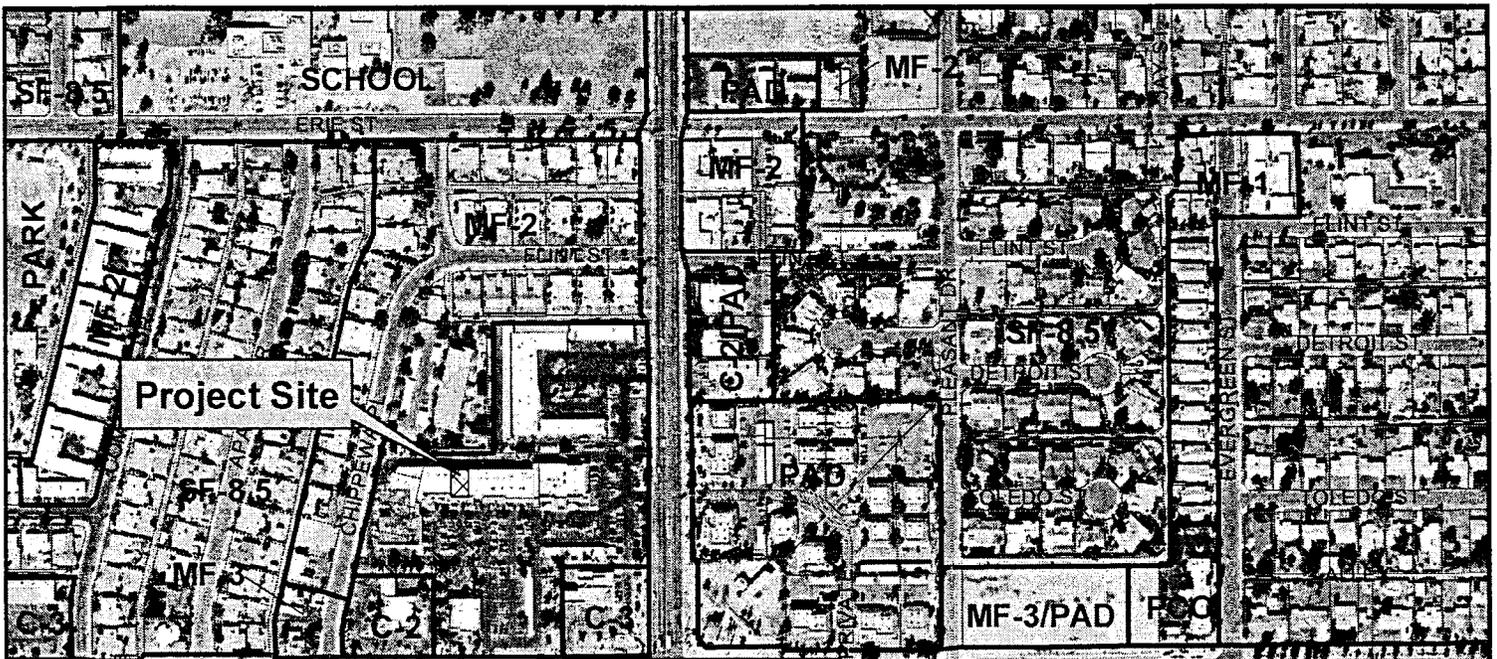


**Vicinity Map**



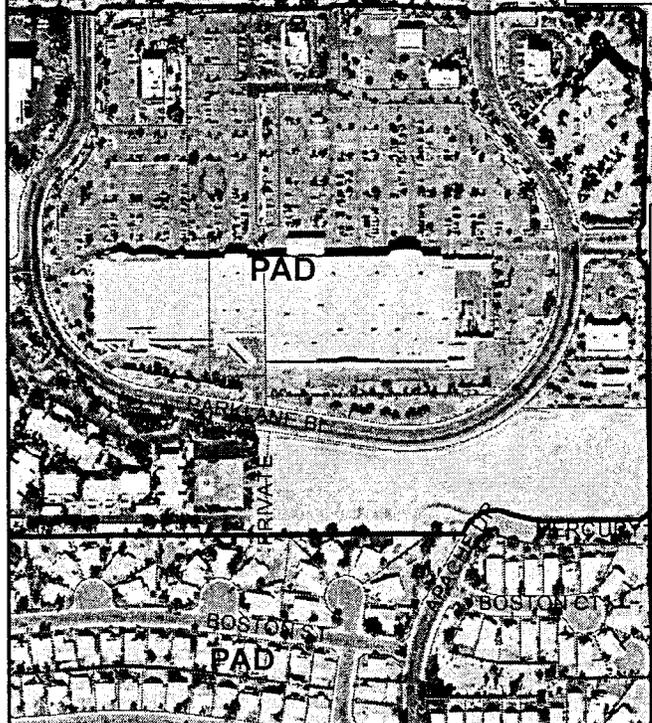
**UP08-0051**

**Gingerroot  
Liquor Use Permit**

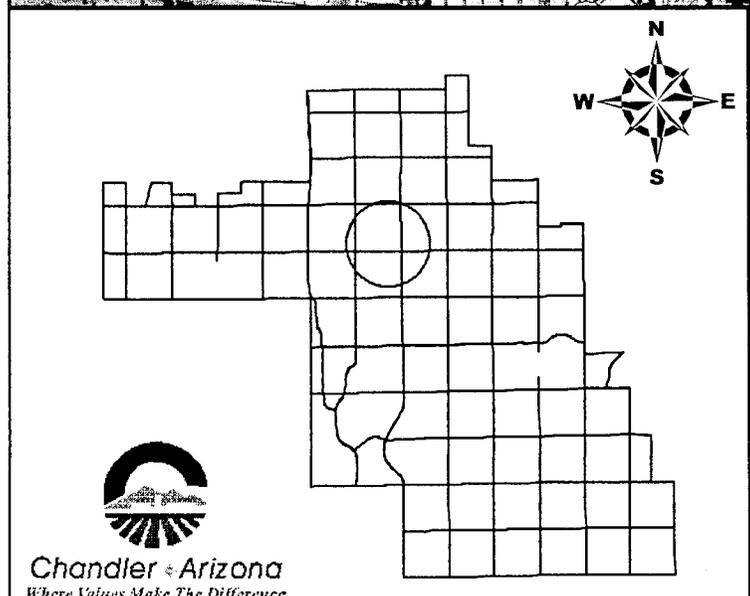


Project Site

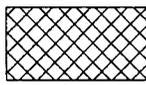
Chandler Blvd.



Alma School Rd.



### Vicinity Map



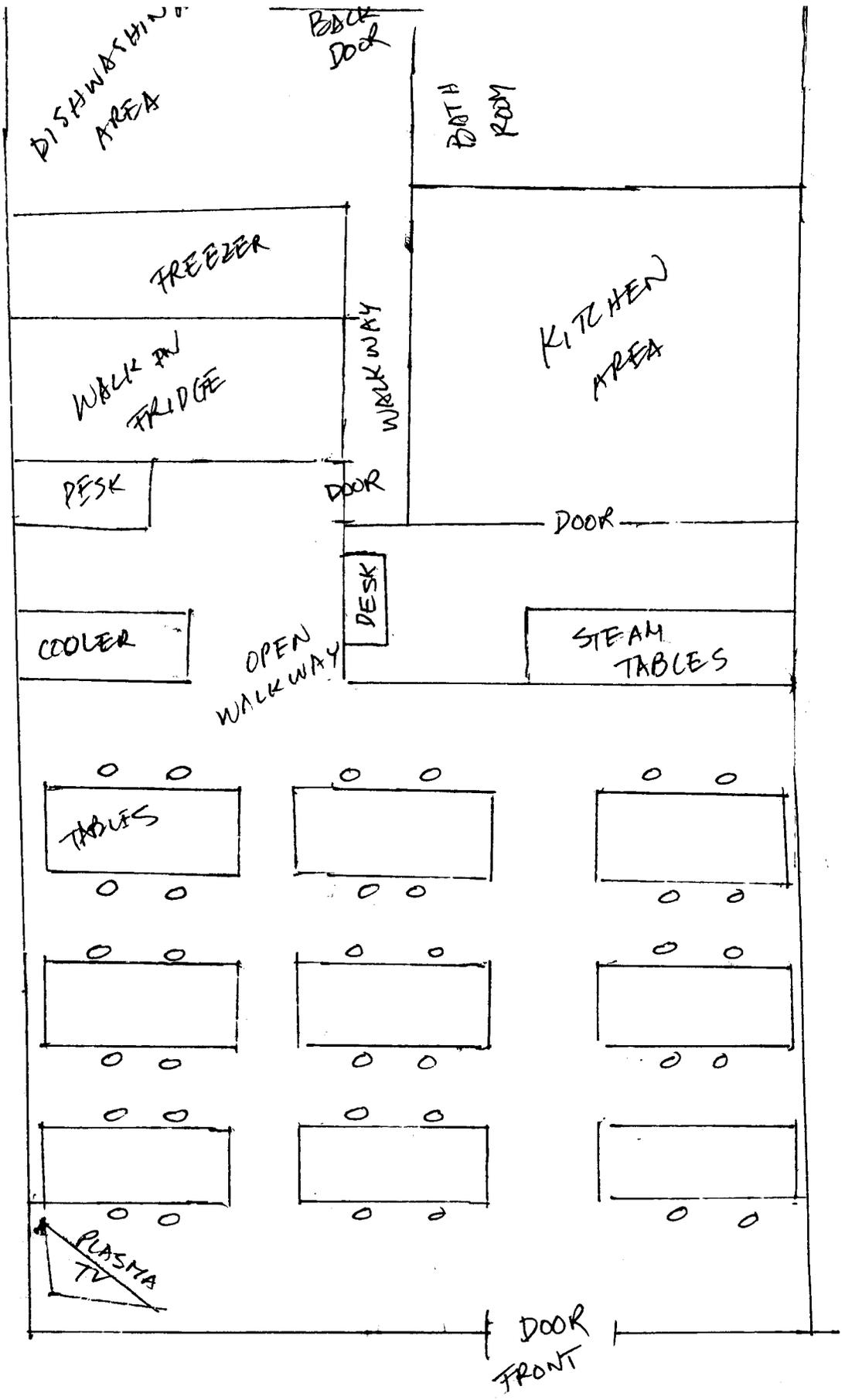
UP08-0051

Gingerroot  
Liquor Use Permit



Chandler - Arizona  
Where Values Make The Difference

CITY OF CHANDLER 10/29/2008



GINGERROOT

My name is Susan Bilas and I am requesting for a beer and wine liquor license for my restaurant, Gingerroot, located at 1076 W. Chandler Blvd, Chandler, AZ 85249. I am a small restaurant that opened up in May, 2008. I have a seating capacity of 40, with 3 – 5 people on our staff, depending on how busy we are. Gingerroot is a casual restaurant for lunch and fine dining at night. We are open 6 days a week, Tuesday thru Sunday from 11AM to 9PM. Liquor will be served only at the restaurant premises during our business hours and stored in the restaurant cooler. We do not have an open bar, no live music or dancing, no pool tables. We do have a plasma TV and speakers for the television. There are 2 small round tables and 4 chairs outside the restaurant. We have not used those tables to serve food as yet. We are a Smoke Free Restaurant and if we do use the tables outside, we will comply with the Smoke Free Arizona Law. The restaurant is approximately 1,240 sq. ft. and approximately half of that is the kitchen area. We plan no improvements to the property related to the liquor Use Permit. We have one neon sign “Gingerroot” above the restaurant and we have no intention of adding any other signage in relation to the liquor Use Permit. The businesses that are in my surrounding areas at Chandler Plaza, are doctor offices, a beauty parlor, a bakery shop, 2 banks, a therapy office and a retail outlet selling pool tables. All of these businesses are open during normal business hours of 8-5PM and as far as I know, our business is the only one open after 5 PM. On Saturdays, some of the surrounding businesses are open until 12 Noon. No other businesses that I can see are open after 12 Noon Saturdays and all day Sundays, except for our restaurant. Attached is our menu.

Susan Bilas, Owner/Manager Gingerroot Restaurant  
480-917-1240

# gingerroot

## A LA CARTE MENU

### APPETIZERS

CRISPY SPRING ROLLS stuffed with ground pork, carrots, and water chestnuts, with sweet & sour sauce	7.00
CHICKEN WINGS marinated in lemongrass, garlic, and hoisin sauce, deep fried and served with lemon dip	7.00

### ENTREES

*(except for steak and noodle dishes, all dishes are served with jasmine rice)*

CHICKEN ADOBO chicken simmered in our classic soy-and-vinegar sauce	9.50
BULALO boiled bone-in beef shank served with vegetables in a rich and flavorful broth	13.95
VEGETARIAN MIXED VEGETABLES seasonal fresh vegetables, stir fried	8.50
TILAPIA ESCABECHE (WHOLE OR FILET) fresh tilapia, deep fried, served with escabeche sauce	11.95
SISIG crispy pork dish served with green chiles and onions on a sizzling platter	10.95
SHRIMP HALABOS fresh whole shrimp stir-fried in lots of garlic	19.95
PAN-FRIED FLOUNDER (WHOLE) fresh, crispy whole flounder pan fried with a mild ginger/soy dressing	14.95
HALIBUT GINGERROOT fresh halibut steaks in fresh tomatoes and ginger-infused black bean sauce	14.95
SIZZLING STEAK* T-bone steak with onions and mushrooms served on a sizzling platter (includes side of Mediterranean salad) <i>*consumption of undercooked food may increase your risk of food-borne illness</i>	14.95
SEAFOOD PLATTER a mélange of shrimp, scallops, mussels, and baby squids served in a sizzling platter	11.95

## ENTREES (CONTINUED)

SPAGHETTI, FILIPINO STYLE (CHILD PORTION 6.95) Pasta in Filipino-style sauce with ground pork, frankfurters, and parmesan cheese	10.00
PANCIT BIHON thin rice noodles with carrots, cabbage, snow peas, and pork strips	10.00
PANCIT PALABOK thick rice noodles with shrimp and ground pork	10.00
PANCIT CANTON wheat noodles with red and green peppers, carrots, cabbage, and choice of chicken, pork, or shrimp	10.00
RED SNAPPER ESCABECHE fresh, crispy whole red snapper in sweet-and-sour ginger sauce	16.95
OXTAIL AND TRIPE STEW IN PEANUT SAUCE tender beef, oxtail, and tripe simmered in roasted rice powder and peanut-butter sauce with Asian string beans, eggplant, and artichokes	13.95
LECHON KAWALI pan-roasted crispy pork served with liver sauce	12.95
FRIED MILKFISH De-boned large whole milkfish marinated in vinegar and garlic and fried to a golden brown, served with tomatoes and onion relish	14.95
CRISPY PATA a large serving of knuckles of pork, deep fried to perfection and served with a vinegar-and-garlic dipping sauce (good for 2)	16.95
PAELLA SPECIAL ( <i>serves six to eight; requires 24-hour notice</i> ) scallops, shrimps, New Zealand mussels, chorizos, and chicken on a bed of yellow rice with saffron and clam juice, garnished with roasted red peppers and peas	49.95

## DESSERTS

FLAN a rich custard dessert topped with a soft layer of caramel	5.00
HALO-HALO ROYALE sweet beans, coconut strings, purple yam, jackfruit, palm fruit, and roasted rice crispies topped with vanilla ice cream	5.00
CRISPY BANANA ROLL WITH JACKFRUIT served with vanilla ice cream, layered with chocolate sauce and chopped nuts	5.00

## DRINKS

CALAMANSI JUICE	3.00	COCONUT JUICE	2.00	ICED TEA	3.00	SAGO	3.00
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