

#31

MAR 12 2009



Chandler • Arizona
Where Values Make The Difference

MEMORANDUM

Planning and Development – CC Memo No. 09-027

DATE: FEBRUARY 20, 2009

TO: MAYOR AND CITY COUNCIL

THRU: W. MARK PENTZ, CITY MANAGER *WMP*
JEFF KURTZ, ACTING PLANNING AND DEVELOPMENT DIRECTOR *JK*
BOB WEWORSKI, PLANNING MANAGER *BW*

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

SUBJECT: UP08-0066 BLU BURGER GRILLE

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

Location: 4995 S. Alma School Road, Suite 1, northeast corner of Alma School and Chandler Heights Roads

Applicant: Kelly Ferguson, SKD Architecture

RECOMMENDATION

The application requests Use Permit approval to allow liquor sales as permitted under a Series 12 Restaurant License for on-premise consumption indoors at a new restaurant within an existing commercial center. Planning Commission and Staff, finding consistency with the General Plan and Planned Area Development (PAD) zoning, recommend approval.

BACKGROUND

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 must derive at least forty (40) percent of its gross revenue from the sale of food.

The new restaurant is located within the Promenade at Fulton Ranch commercial retail center. Blu Burger Grille is a family-style restaurant with a menu specializing in gourmet hamburgers, sandwiches, and side dishes. The tenant space is approximately 2,000 square feet with an outdoor dining area that is 845 square feet in area. The restaurant is open for business 11 a.m. to

9 p.m. seven days a week. The indoor dining area seats up to 50 people including a small bar with seating for 6 people. The outdoor patio will seat up to 57 people.

The decorative railing along the patio is designed to match the Fulton Ranch railing standard, see attached.

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 January 27, 2009. No one attended other than the applicant.
- The Police Department has been informed of the application and has responded with no issues or concerns.
- At the time of the memo, Staff is not aware of any opposition to this request.

PLANNING COMMISSION VOTE REPORT

Motion to Approve.

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

RECOMMENDED ACTION

Planning Commission and Staff, upon finding consistency with the General Plan and PAD zoning, recommends approval of Use Permit UP08-0066 BLU BURGER GRILLE, subject to the following conditions:

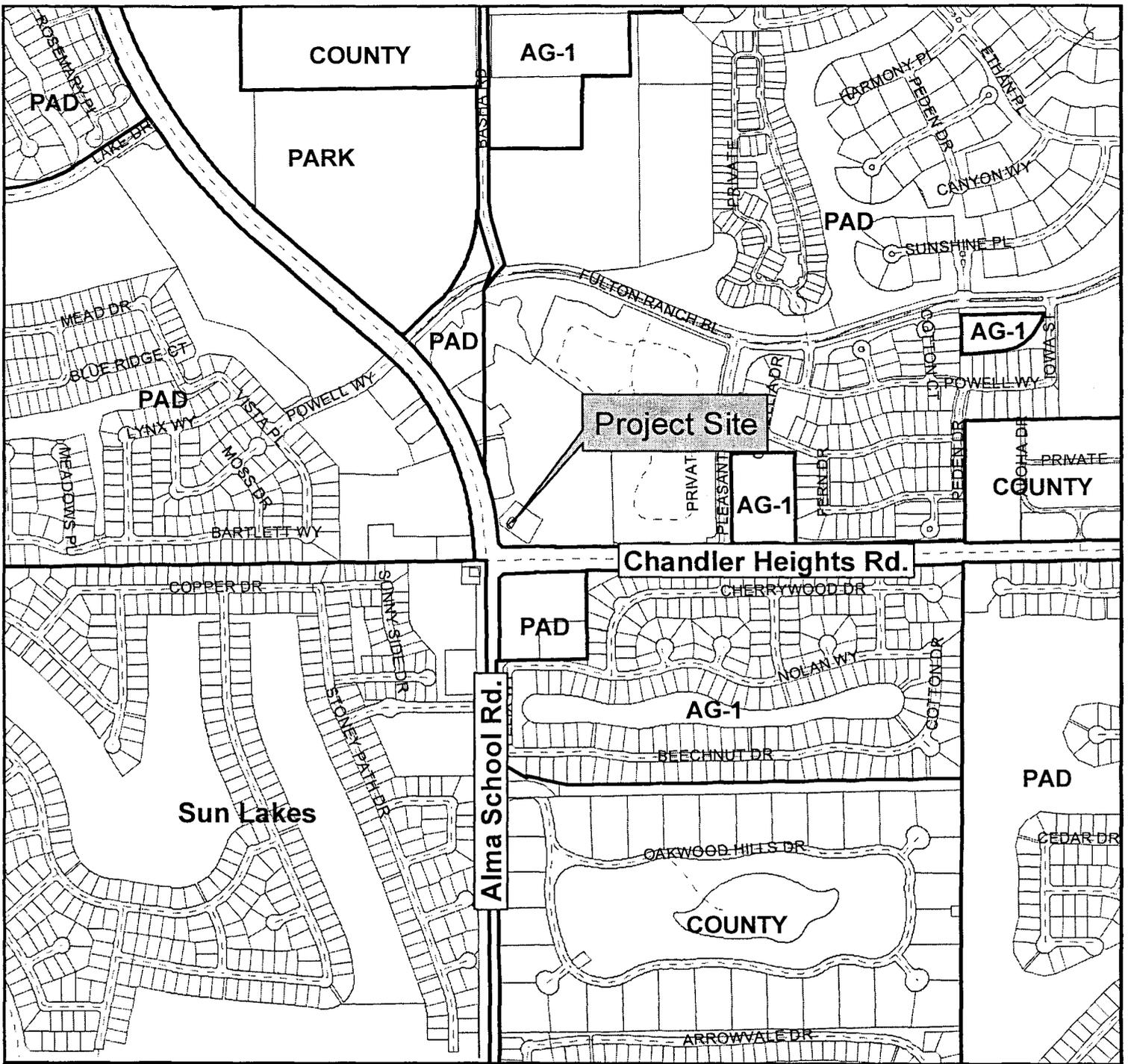
1. Expansion, modification, or relocation beyond the approved exhibits (Site Plan, Floor Plan, and Narrative) shall void the Use Permit and require new Use Permit re-application and approval.
2. The Use Permit is granted for a Series 12 license only, and any change of licenses shall require re-application and new Use Permit approval.
3. The Use Permit is non-transferable to other restaurant locations.
4. The site shall be maintained in a clean and orderly manner.

PROPOSED MOTION

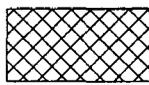
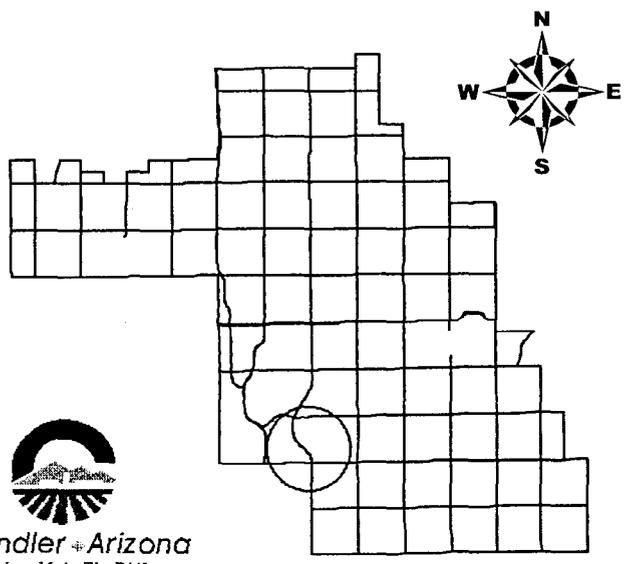
Move to approve Use Permit UP08-0066 BLU BURGER GRILLE, subject to the conditions recommended by Planning Commission and Staff.

Attachments

1. Vicinity Maps
2. Applicant Narrative
3. Site Plan
4. Rail Design
5. Floor Plan
6. Menu



Vicinity Map

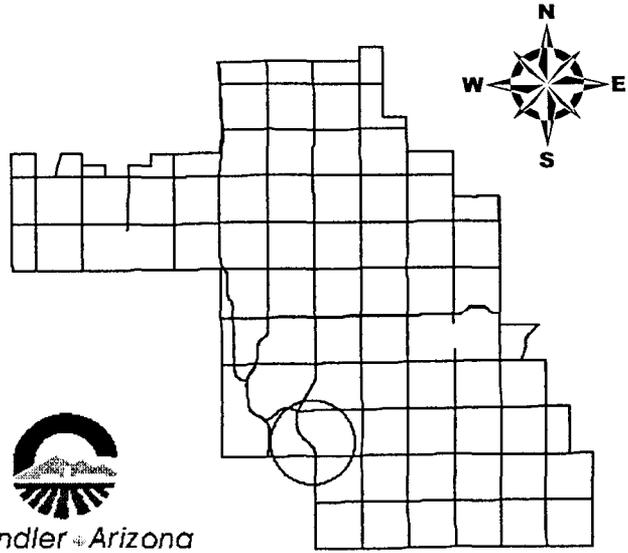


UP08-0066

**Blu Burger Grille
Liquor Use Permit**



Vicinity Map



UP08-0066

**Blu Burger Grille
Liquor Use Permit**



Chandler Arizona
Where Values Make The Difference

SKD, Inc.
10446 N. 74th St., Suite 150
Scottsdale, Arizona 85258
Ph.: 480-948-8053
Fax: 480-609-9227
www.skdinc.net



TO: City of Chandler – Zoning Department

RE: Blu Burger Grille at 4995 S. Alma School Rd., Suite 1
Liquor Sales Use Permit Application

Activity No.: TNT08-1189 / Use Permit No.: UP08-0066

Project Narrative

Blu Burger Grille is a proposed new family style restaurant located within the Promenade at Fulton Ranch – Northeast Corner of Alma School Road and Chandler Heights Boulevard. The proposed restaurant will include approximately 2,000 s.f. of interior kitchen, dining and bar area with an additional 845 s.f. of outdoor dining area. The hours of operation will be from 11:00 a.m. to 9:00 p.m., seven days a week. The menu consists primarily of gourmet hamburgers, sandwiches and side dishes and features multiple flavors of gelato made on-site.

This application is to obtain a Use Permit to allow the sale of alcohol within the restaurant. Beer, wine and liquor will be served mainly as an accessory to meals – there will be a small bar with seating for up to six people located within the dining area. The indoor dining area will seat up to fifty people and the outdoor dining area will seat up to fifty seven people. This restaurant will obtain a Series 12 Restaurant Liquor License. All liquor sales will be for on-site consumption only.

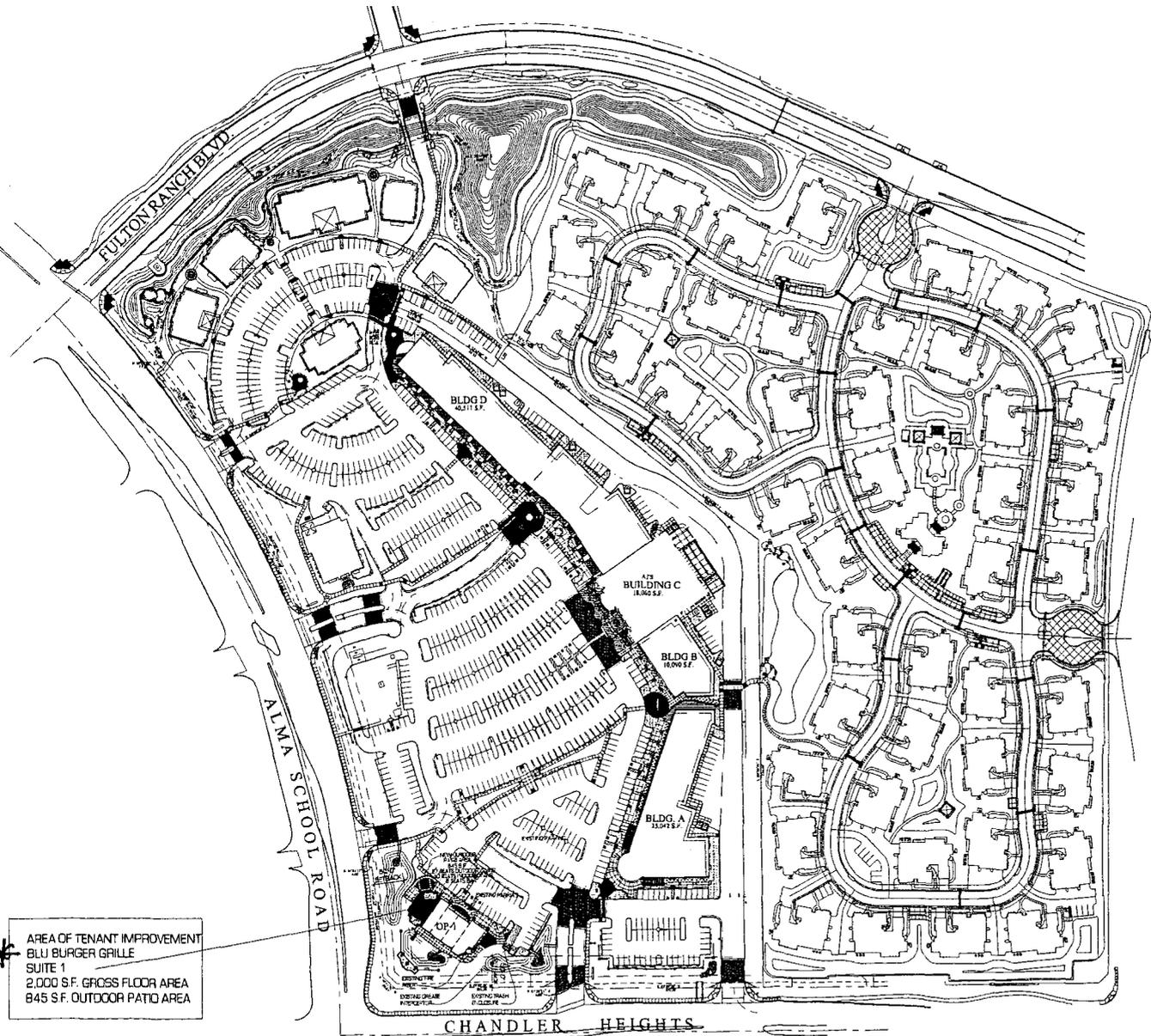
Blu Burger Grille is a locally established restaurant unique to the Phoenix Metro Area with multiple locations currently in operation. They are quickly establishing a reputation as a place to get a quality meal at a fair price in a family friendly environment.

This restaurant has a planned opening date of February, 2009.

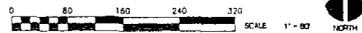
A separate application is being processed by the State of Arizona Liquor Control for issuance of the proper license.

DATE PLOTTED: 01.08.09

AREA OF TENANT IMPROVEMENT
 BLU BURGER GRILLE
 SUITE 1
 2,000 S.F. GROSS FLOOR AREA
 845 S.F. OUTDOOR PATIO AREA



SITE PLAN



SITE DATA

OWNER / DEVELOPER
 RED DEVELOPMENT, LLC
 5063 NORTH SCOTTSDALE ROAD,
 SUITE 530
 SCOTTSDALE, ARIZONA 85250
 PHONE: (480) 358-7731
 FAX: (480) 247-7997
 CONTACT: DONNA HARMAN
 EMAIL: dharm@reddevelopment.com

TEENANT
 BLU BURGER GRILLE
 154 NORTH SCOTTSDALE ROAD
 SUITE 110
 SCOTTSDALE, ARIZONA 85254
 PHONE: (602) 558-4431
 FAX: (480) 351-6911
 CONTACT: WILLIAM NARBALLA
 EMAIL: wn@bluburger.com

ARCHITECT, APPLICANT
 SKD INC.
 10446 N. 74TH STREET
 SUITE #100
 SCOTTSDALE, ARIZONA 85258
 PHONE: (480) 848-8033
 FAX: (480) 823-9227
 CONTACT: KELLY FERRELLSON
 EMAIL: kelly@skd.com

PROJECT ADDRESS THE PROMENADE AT FULTON RANCH
 BLU BURGER GRILLE
 4995 SOUTH ALMA SCHOOL ROAD, SUITE 1
 CHANDLER, ARIZONA 85248

ASSESSOR'S PARCEL NUMBER: 3034488430
FAD SITE DEVELOPMENT NUMBER: PFE 03 0049

MASTER SITE PROJECT DATA

EXISTING ZONING	P40
PROPOSED USE	RETAIL / COMMERCIAL
TOTAL NET SITE AREA	879,244 SF (20.0821 ACRES)
TOTAL GROSS SITE AREA	1,004,080 SF (23.0505 ACRES)
TOTAL GROSS BUILD AREA	7,204 S.F. (0P-1)
PARKING REQUIRED	1 SPACE PER 250 S.F.
	= 7,204 / 250 = 28 SPACES
PARKING PROVIDED	41 SPACES

PROJECT DATA (THIS PROJECT)

TOTAL EXISTING BUILDING (0P-1) AREA: 7,204 S.F.
 AREA OF TENANT IMPROVEMENT: 2,000 S.F.

BASE ALLOWABLE AREA: UNLIMITED PER IBC 5072

PARKING ANALYSIS: EXISTING MASTER PARKING NO CHANGE SEE ABOVE

THIS PROJECT ONLY
 GROSS TENANT AREA: 2,000 S.F.
 PARKING REQ: 1 SPACE PER 250 S.F.
 2,000 / 250 = 8.00 X 4.8 = 8 SPACES REQUIRED
 8 SPACES PROVIDED

BUILDING INFORMATION - THIS PROJECT

OCCUPANCY GROUP: RESTAURANT
 BUILDING USE: RESTAURANT
 CONSTRUCTION TYPE: V-B
 FIRE SPRINKLERS: YES THROUGHOUT (NFPA 13)
 STORIES: 1 STORY

OCCUPANCY LOAD (ALSO SEE PLAN)

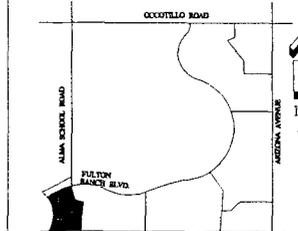
USE: DINING 725 S.F.	FACTOR / 15 = 48 OCC
USE: OUTDOOR DINING 838 S.F.	FACTOR / 10 = 83 OCC
USE: RETAIL 500 S.F.	FACTOR / 200 = 2.5 OCC
USE: BATH 176 S.F.	FACTOR / 200 = 0.88 OCC

OCCUPANT LOAD - INDOOR AREA 118 OCCUPANTS
REQUIRED EXITS 2 @ 30' CLEAR EACH
PROVIDED EXITS 1 @ 30' CLEAR
TOTAL 2 EXITS 180' CLEAR

SCOPE OF WORK

THIS PROJECT CONSISTS OF A TENANT IMPROVEMENT AT THE PROMENADE AT FULTON RANCH FOR BLU BURGER GRILLE. IMPROVING 2,000 S.F. OF AN EXISTING IN-SHELL BUILDING BUILT UNDER THE 2000 IBC AS THIS RESTAURANT. THERE ARE 800 S.F. OF KITCHEN AREA AND 735 S.F. OF DINING AREA. IT WILL ALSO HAVE 845 S.F. OF OUTDOOR DINING AREA. THIS APPLICATION IS TO OBTAIN USE PERMIT TO ALLOW THE SALE OF ALCOHOL WITHIN THE RESTAURANT, BEER, WINE, AND CIGAR. WILL BE SERVED MAINLY AS AN ACCESSORY TO MEALS. THERE WILL BE A CIGAR BAR WITH SEATING FOR 10 TO 15 PEOPLE LOCATED WITHIN THE DINING AREA. THERE IS PARTY SEATING OF INDOOR DINING AND PARTY SEATING SEATING OF OUTDOOR DINING. ALL LIQUOR SALES WILL BE FOR ON-SITE CONSUMPTION ONLY.

VICINITY MAP



SITE



SKD, INC.
 ARCHITECTURE
 10446 NORTH 74TH STREET
 SCOTTSDALE, AZ 85258

PHONE: 480.848.8033
 FAX: 480.823.9227
 WWW.SKD.COM

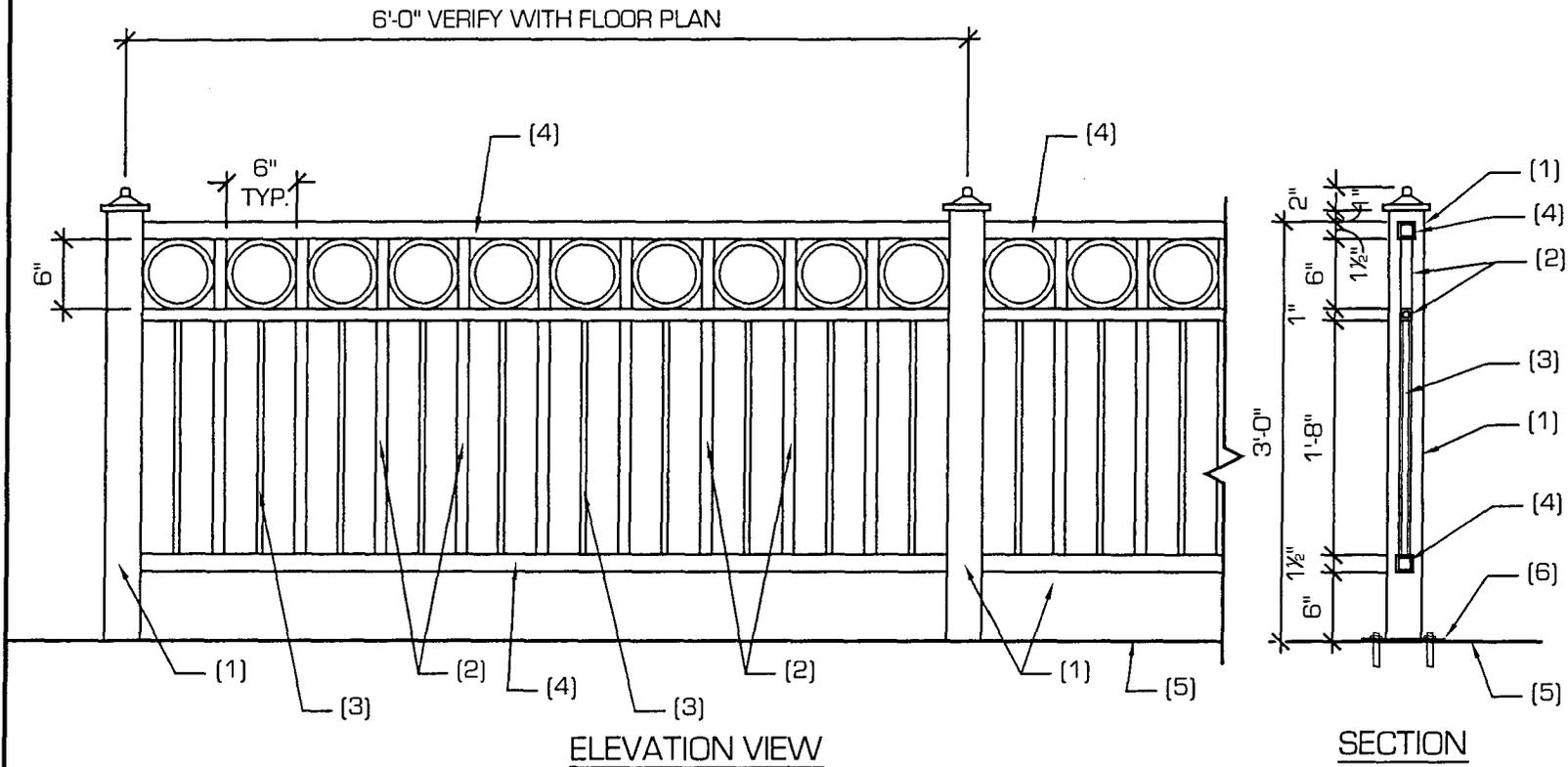


Project No. 090203
 This drawing and its contents are hereby certified to comply with the applicable provisions of the Arizona Building Code and the Arizona State Board of Building and Safety. These drawings are not to be construed as a contract or a warranty of any kind, and are subject to any conditions, which may be stated on any drawings or specifications, and shall be subject to the terms and conditions of the contract of the Arizona State Board of Building and Safety.

A LIQUOR USE PERMIT FOR:
BLU BURGER GRILLE
 AT THE PROMENADE AT FULTON RANCH
 4995 SOUTH ALMA SCHOOL ROAD, SUITE E 1
 CHANDLER, ARIZONA 85248

REVISIONS	NO.
PLANNING COMMENT 01.07.08	1
DRAWN/CHECKED EMC/KF	
ISSUE DATE 12.08.08	
JOB NO. 2008-032	
SHEET A 1.00	

NO.: TINT08-1189 / UPO8-0066



NOTES

- | | | |
|--|---|---|
| (1). 3"x3" TUBE STEEL
PAINTED BLACK | (4). 1 1/2" x 1 1/2" TUBE STEEL
TOP AND BOTTOM PAINTED | (6). PROVIDE 7" SQ. x 1/4" STL. PLATE
W/ 1/2" dia. EXPANSION BOLTS.
2-BOLTS MIN. IN OPPOSITE CORNERS. |
| (2). 1"x1" TUBE STEEL
PAINTED BLACK | (5). EXISTING CONC.
PAVING | |
| (3). 1/2"x1/2" TUBE STEEL
PAINTED BLACK | | |

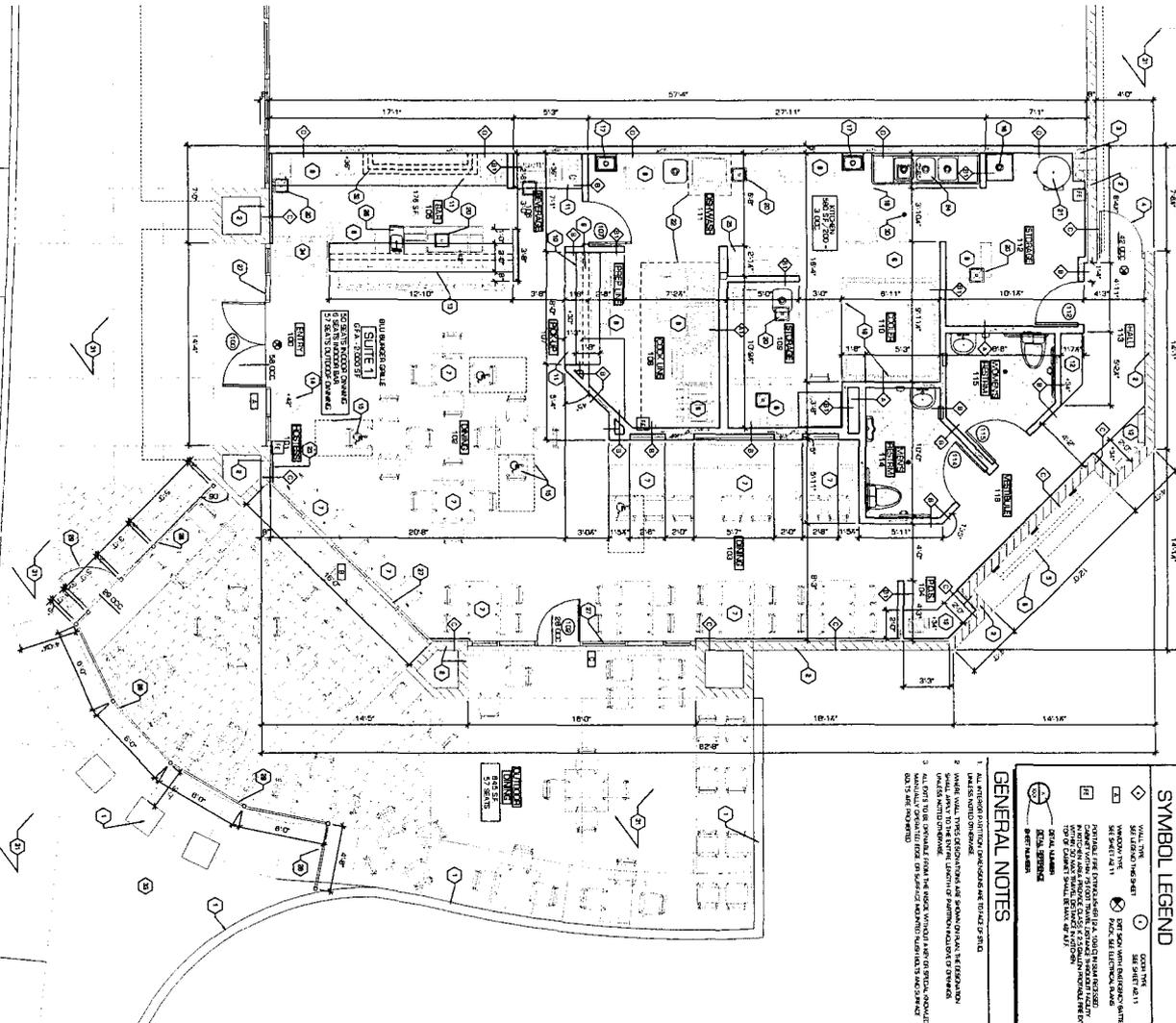
9

GAURD RAILING AT PATIO

SCALE 3/4" = 1'-0"

FLOOR PLAN

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



SYMBOL LEGEND

- WALL TYPE
- DOOR TYPE
- WINDOW TYPE
- MECHANICAL
- ELECTRICAL
- PLUMBING
- FINISH
- LANDSCAPE
- EXISTING

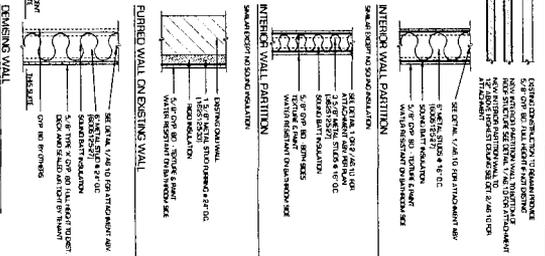
GENERAL NOTES

1. ALL INTERIOR FINISHES TO BE AS SHOWN ON THE DRAWING.
2. ALL EXTERIOR FINISHES TO BE AS SHOWN ON THE DRAWING.
3. ALL WORK TO BE IN ACCORDANCE WITH THE SPECIFICATIONS AND SCHEDULES.
4. ALL WORK TO BE IN ACCORDANCE WITH THE LOCAL, STATE AND FEDERAL CODES.
5. ALL WORK TO BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE BUILDING CODES.
6. ALL WORK TO BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE MECHANICAL, ELECTRICAL AND PLUMBING CODES.
7. ALL WORK TO BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE LANDSCAPE ARCHITECTURE CODES.
8. ALL WORK TO BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE FINISHES CODES.
9. ALL WORK TO BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE EXISTING CODES.

FLOOR PLAN NOTES

1. EXISTING WALL TO REMAIN.
2. EXISTING WALL TO BE DEMOLISHED.
3. EXISTING WALL TO BE RECONSTRUCTED.
4. EXISTING WALL TO BE RECONSTRUCTED WITH FINISHES AS SHOWN.
5. EXISTING WALL TO BE RECONSTRUCTED WITH FINISHES AS SHOWN AND MECHANICALS AS SHOWN.
6. EXISTING WALL TO BE RECONSTRUCTED WITH FINISHES AS SHOWN AND MECHANICALS AS SHOWN AND ELECTRICALS AS SHOWN.
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WALL TYPE LEGEND



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 AT THE PROMENADE AT FULTAN RANCH
 4995 SOUTH ALMA SCHOOL ROAD, SUITE E 1
 CHANDLER, ARIZONA 85248

SKD, INC.
 ARCHITECTURE
 1046 NORTH FAIR STREET
 SCOTTSDALE, AZ 85258
 PHONE: 480.988.8888
 FAX: 480.988.8887

NO.: TNT08-1189 / UP08-0066

SHEET
A2.10

blu Burger Grille

STEP 1 Choose Your Burger

*Kobe	1/2 lb (8 ounces)	\$13
*Bison	1/2 lb (8 ounces)	\$13
*Angus	1/2 lb (8 ounces)	\$10
*Salmon	1/3 lb (6 ounces)	\$10
*Triple Mini™	1/3 lb (6 ounces)	\$8
Turkey	1/2 lb (8 ounces)	\$9
Organic Veggie	1/3 lb (6 ounces)	\$8

Served with a Mixed Greens Salad, Coleslaw, Skinny Fries, Sweet Potato Fries or (Onion Rings add \$1.00)

STEP 2 Hand Crafted Buns

Whole Wheat, White, Poppy Seed
Onion, Ciabatta, Lettuce Wrap

STEP 3 Cheese (extra cheese 50¢)

Swiss, Sharp Cheddar, Pepper Jack,
American, Mozzarella, Provolone,
Gorgonzola, Goat

STEP 4 From the Fields

Spinach, Red Onion, Jalapeno, Sprouts,
Tomato, Romaine, Pickle, Mixed Greens,
Chopped Garlic, Mushrooms, Arugula

STEP 5 Special Sauces

Ketchup, A1 Sauce™, Mayo, Tabasco™, Chipotle Mayo, Dijon, Relish,
BBQ, Herb Mayo, 1,000 Island, Mustard, Honey Mustard, Ranch
Roasted Red Pepper Mayo, Tartar

STEP 6 SPECIALTY INGREDIENTS (\$1 each)

Applewood Bacon, Sautéed Mushrooms, Caramelized Onion,
Green Chile, Sautéed Bell Peppers, Asparagus, Fried Egg, Onion Rings,
Avocado, Homemade Guacamole

LETTUCE BUILD YOUR BURGER FOR YOU

All burgers use our 1/2 lb Angus (8 ounces)

- NO SUBSTITUTIONS -

*Royal Blu	\$13
Mixed greens, tomato, sautéed mushrooms, caramelized shallots, finished in a red wine reduction with gruyère on a ciabatta bun	
*Blu Burger	\$11
Sautéed onions, gorgonzola cheese, applewood bacon, onion bun	
*California	\$11
Avocado, mushrooms, sprouts, herb mayo, arugula, poppy seed bun	
*Southwest	\$11
Chipotle mayo, pepper jack, sautéed bell peppers, onion bun	
*Barbeque	\$11
Homemade BBQ, cheddar, applewood bacon, onion rings, onion bun	

Choose Your Side

Skinny fries | Sweet Potato Fries | Coleslaw | Mixed Greens Salad | Onion Rings (\$1)

THE SANDWICHES

Served on whole wheat or sourdough with choice of one side

Blu Chicken	\$9
Grilled chicken breast, avocado, lettuce, applewood bacon, tomato, swiss cheese and herb mayo	
Tuna Salad	\$7
Freshly made tuna salad with lettuce, tomato and a hard boiled egg	
Clubhouse	\$8
Turkey, ham, lettuce, tomato, bacon, herb mayo with swiss cheese	
Egg Salad	\$7
Freshly made egg salad with lettuce and tomato	
Grilled Veggie	\$8
Lettuce, tomato, asparagus, bell peppers, mushrooms with mozzarella	
BLT	\$8
Bacon, lettuce, herb mayo and tomato	

THE SALADS

Caprese Salad	\$9
Fresh mozzarella, tomato, fresh basil, mixed greens, balsamic vinegar	
Pear Chicken Salad	\$9
Mixed greens, grape tomatoes, onions, goat cheese, almonds, chicken, fresh pears served with a raspberry vinaigrette	
Blu Cobb Salad	\$9
Romaine lettuce, blue cheese, avocado, applewood bacon, tomato, hardboiled egg, chicken with balsamic vinaigrette	
Caesar Salad	\$7
Crisp romaine, parmesan, croutons with caesar dressing	
Add Chicken	\$3
Add Salmon	\$5

THE BEVERAGES

Soft Drinks \$2.5 Bottled Water \$3.5
Freshly Brewed Iced Tea \$2.5
Coffee \$2.5 Specialty Sodas \$4
Ask about our beer, wine & drink selection

THE SIDES

Skinny Fries \$3 Salad \$5
Onion Rings \$4 Cole Slaw \$2
Sweet Potato Fries \$4
Split plate \$2

*All burgers are cooked to order. Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.