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FEB 14 2008



Chandler • Arizona
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MEMORANDUM Planning and Development – CC Memo No. 08-024

DATE: FEBRUARY 7, 2008

TO: MAYOR AND CITY COUNCIL

THRU: W, MARK PENTZ, CITY MANAGER ^{RP}
 DOUG BALLARD, PLANNING AND DEVELOPMENT DIRECTOR ^{DB}
 JEFF KURTZ, ASSISTANT PLANNING AND DEVELOPMENT DIRECTOR ^J
 BOB WEWORSKI, PLANNING MANAGER ^{BW}

FROM: JODIE M. NOVAK, MEP, SENIOR CITY PLANNER ^{JMN}

SUBJECT: UP07-0112 CORK

Request: Use Permit approval to allow liquor sales as permitted under a Series 12 Restaurant License for on-premise consumption only indoors and outdoors within a new restaurant

Location: 4991 South Alma School Road in the Promenade at Fulton Ranch, northeast corner of Alma School and Chandler Heights Roads

Applicant: Robert Morris, owner

RECOMMENDATION

The application requests Use Permit approval to allow liquor sales as permitted under a Series 12 Restaurant License for on-premise consumption indoors and within outdoor patios at a new restaurant within the Promenade at Fulton Ranch shopping 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 locating within the Promenade at Fulton Ranch shopping center and surrounded by various retailers and restaurants. Cork is approximately 4,350 square feet in size. Cork is an upscale dining restaurant featuring New American small plates cuisine with an extensive wine list. The restaurant would like to serve wine, beer, and other alcoholic beverages.

The restaurant will be open for business at lunch and dinner seven days a week; Monday through Saturday 11:30 a.m. to 10 p.m. and Sunday 10 a.m. to 8 p.m.

The restaurant includes an interior dining area with a bar and outdoor patio areas. There are approximately 136 total seats with 93 interior seats and 43 seats outdoors. There are two patios adjacent to the restaurant. One patio is on the west side by the entrance, and the other patio is on the restaurant's north side. The north patio is located within a pedestrian corridor area and occupies the corridor's south half. The pedestrian corridor leads to a pedestrian gate behind the shopping center. The pedestrian access is for Cachet Homes' Serenity Shores Condominiums at Fulton Ranch. The two patios do not impact pedestrian access. The northern patio maintains a minimum 8 foot 4 ½ inch walkway within the pedestrian corridor area.

The patio's railing is a decorative design, which is a standard for the shopping center, see attached exhibit. The patio's railing will follow the adjacent decorative pavement's curve. This patio is accessed through sliding door systems, which allows for an open-air feel to interior dining tables.

The restaurant will not have live entertainment or games. There will be background music through speakers. There are a couple of televisions at the bar.

The restaurant intends to open for business in March 2008.

PUBLIC / NEIGHBORHOOD NOTIFICATION

- The request was noticed in accordance with the requirements of the Chandler Zoning Code including a neighborhood meeting.
- 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: 7 Opposed: 0

RECOMMENDED ACTION

Planning Commission and Staff, upon finding consistency with the General Plan and PAD zoning, recommend approval of Use Permit UP07-0112 CORK, 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.

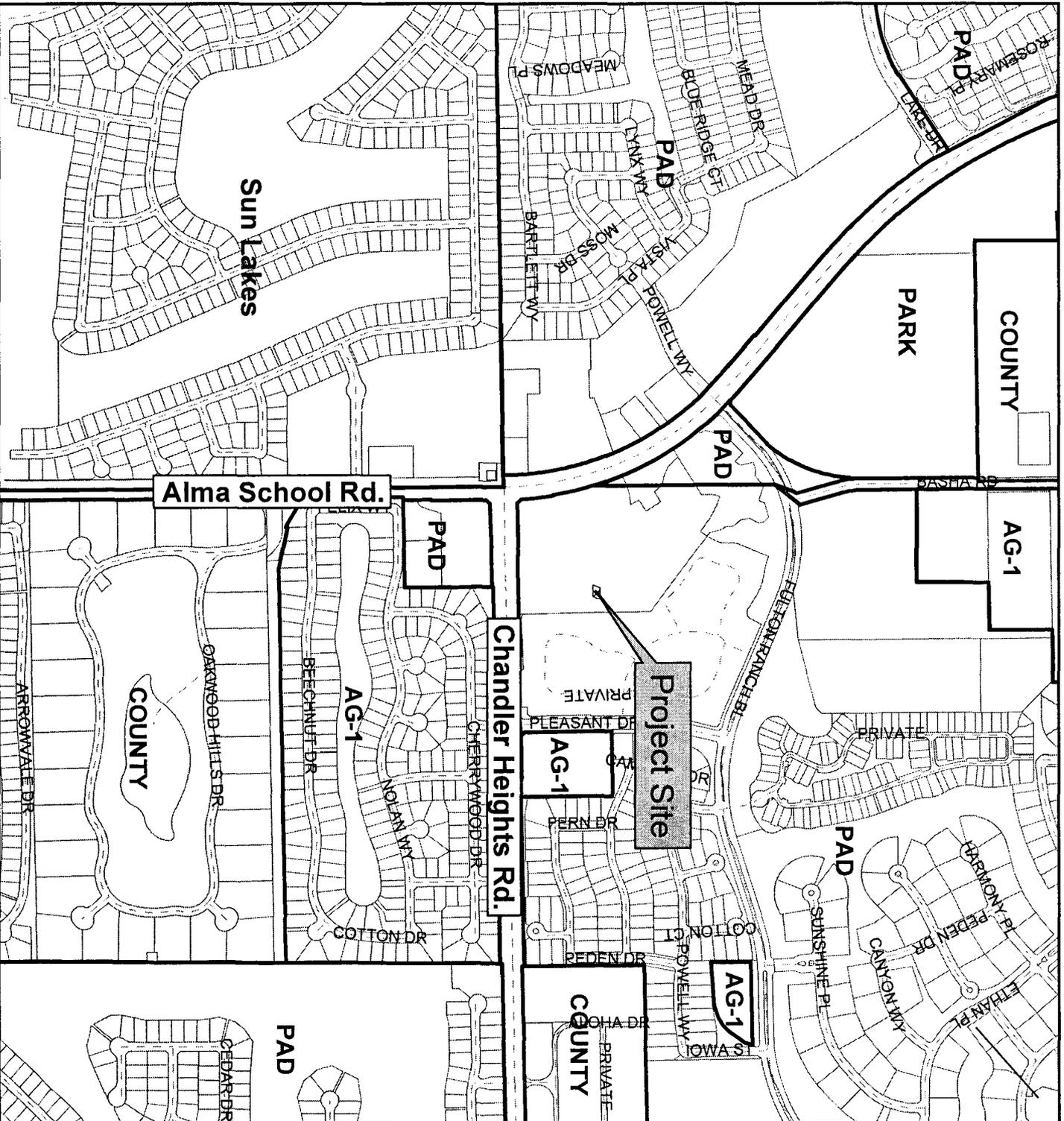
3. The Use Permit is granted for a Series 12 license only, and any change of licenses shall require re-application and new Use Permit approval.
4. The Use Permit is non-transferable to other restaurant locations.
5. The site and outdoor dining area shall be maintained in a clean and orderly manner.

PROPOSED MOTION

Move to approve Use Permit case UP07-0112 CORK, subject to the conditions recommended by Planning Commission and Staff.

Attachments

1. Vicinity Maps
2. Narrative
3. Floor Plan
4. Site Plan
5. Patio Railing Design
6. Menu



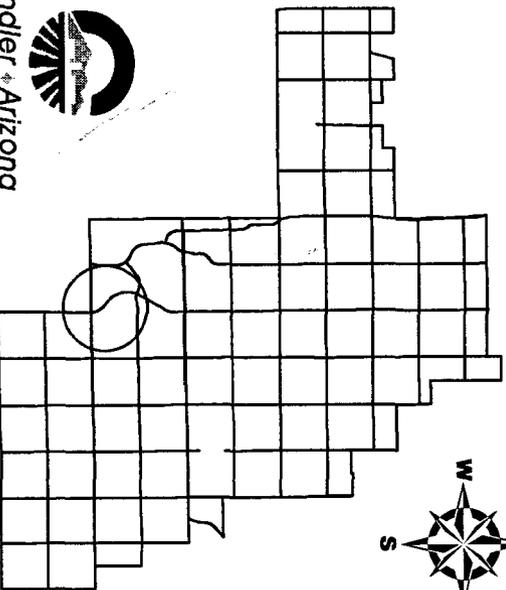
Vicinity Map



UP07-0112

Cork

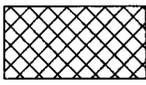
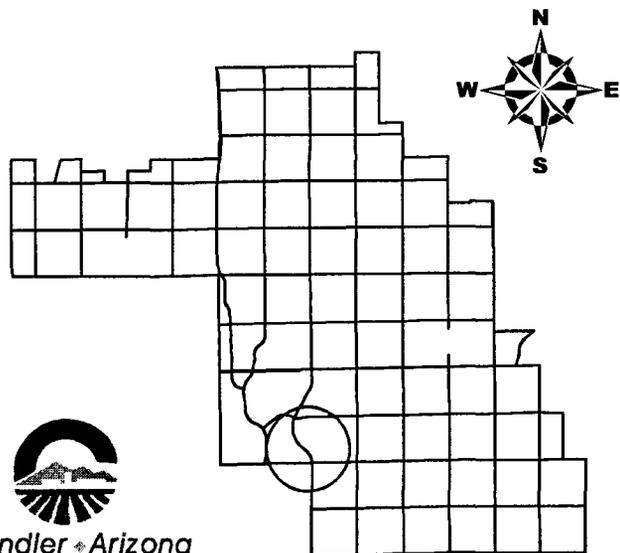
Liquor Use Permit



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Vicinity Map



UP07-0112

**Cork
Liquor Use Permit**

Cork

The upscale dining restaurant, Cork, located at 4991 S. Alma School Road Suite 101, Chandler, Arizona, 85248, inside the Promenade at Fulton Ranch development requests to be granted a Series 12 Restaurant Liquor License by the State of Arizona. The restaurant will have a full-service bar including liquor, beer and an extensive wine list.

Hours of Operation: Monday-Saturday 11:30 A.M.-10 P.M.
Sunday 10 A.M.-8 P.M.

Number of Employees: 26

Entertainment/Games: no

Music: background only

Televisions: yes, two 20" screens in bar

Square footage: ~~3500~~

Patio: yes, smoke free Size: ~~750~~ square feet Patio fence: yes, 40" tall

Patio access: door located at the front of restaurant, two gates give access from the outside

Indoor Seating: ~~146~~

Bar Seating: 18

Outdoor Seating: ~~24~~

Total Seating: ~~178~~

Contact Information:

Robert Morris

480-323-8949

see below

~~*~~ 1/28/08 updated information for Cork, UP07-0112

Total Square Feet: 4350 Interior: 3500, Patio: 850

Total Occupancy: 136 Interior: 93, Patio 43

Description of Cork: Cork is an upscale dining restaurant featuring New American small plates cuisine with an extensive wine list from the world's greatest regions.

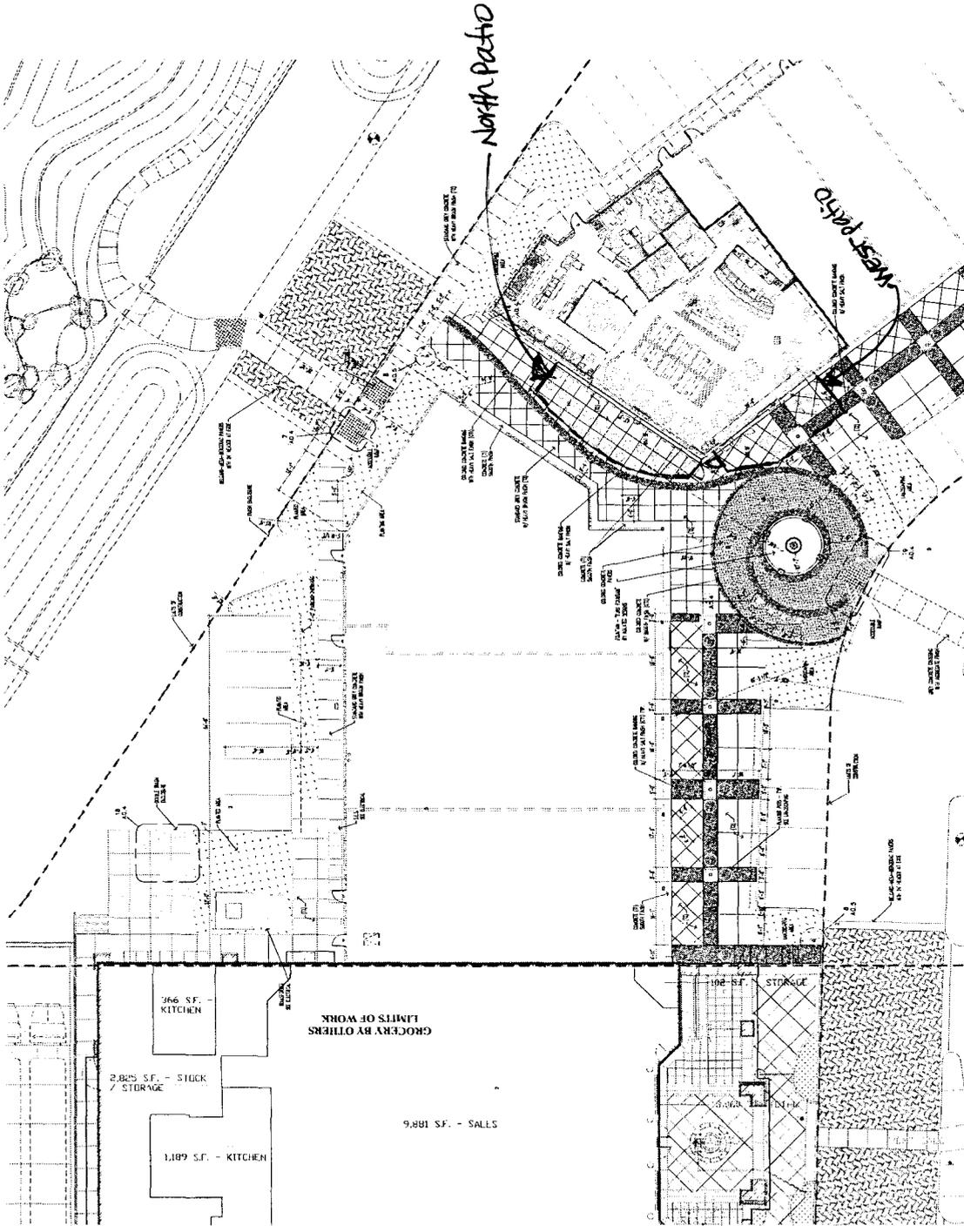
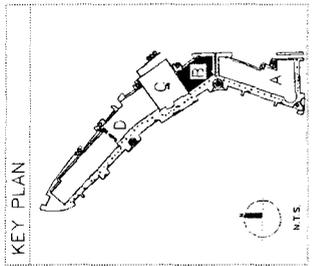
Nanative

THE PROMENADE AT FULTON RANCH
 N.E.C. ALMA SCHOOL & CHANDLER HEIGHTS
 CHANDLER, ARIZONA

1 CITY CENTER - 20-10-07
 2 COMBINATION - 07-24-07
 3 SECOND REVISION - 07-24-07
 4 THIRD REVISION - 07-24-07

BUILDING PLAN
 HARDSCAPE PLAN
 P/N/S
 03/15/09-ADD.

A0.2

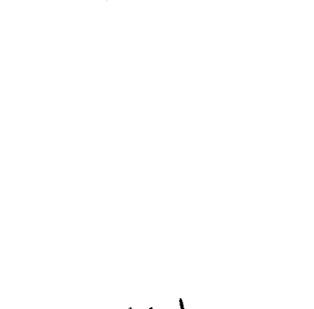


- USE L/C REBAR EXPANSION MATERIAL AT ALL LOCATIONS WHERE FORM MATERIAL IS USED AT JOINTS OR CONCRETE PLACES OR WHERE CONCRETE IS PLACED AGAINST FORMS. APPLY HORIZONTAL TRAFFIC SEALANT AT JOINTS.
- PROVIDE THICKED FINISHES ON ALL EDGES ADJACENT TO LANDSCAPE.
- PROVIDE FINISHES AS SHOWN - ALL FINISHES MUST BE MATCHED TO THE FINISHES SHOWN ON THE EXISTING SITE PLAN AND SPECIFICATIONS AND SOLE REPORT FOR CONTRACT DOCUMENTS.
- FOR ADDITIONAL SITE LANDSCAPE DETAILS REFER TO SITE PACKAGE.
- ALL TRANSITION WALLS, INTER PANELS AND ELEVATION COMPONENTS TO BE SUPPLIED BY LANDSCAPE OR WALLS SHALL BE FINISHED TO MATCH THE BUILDING COLOR.

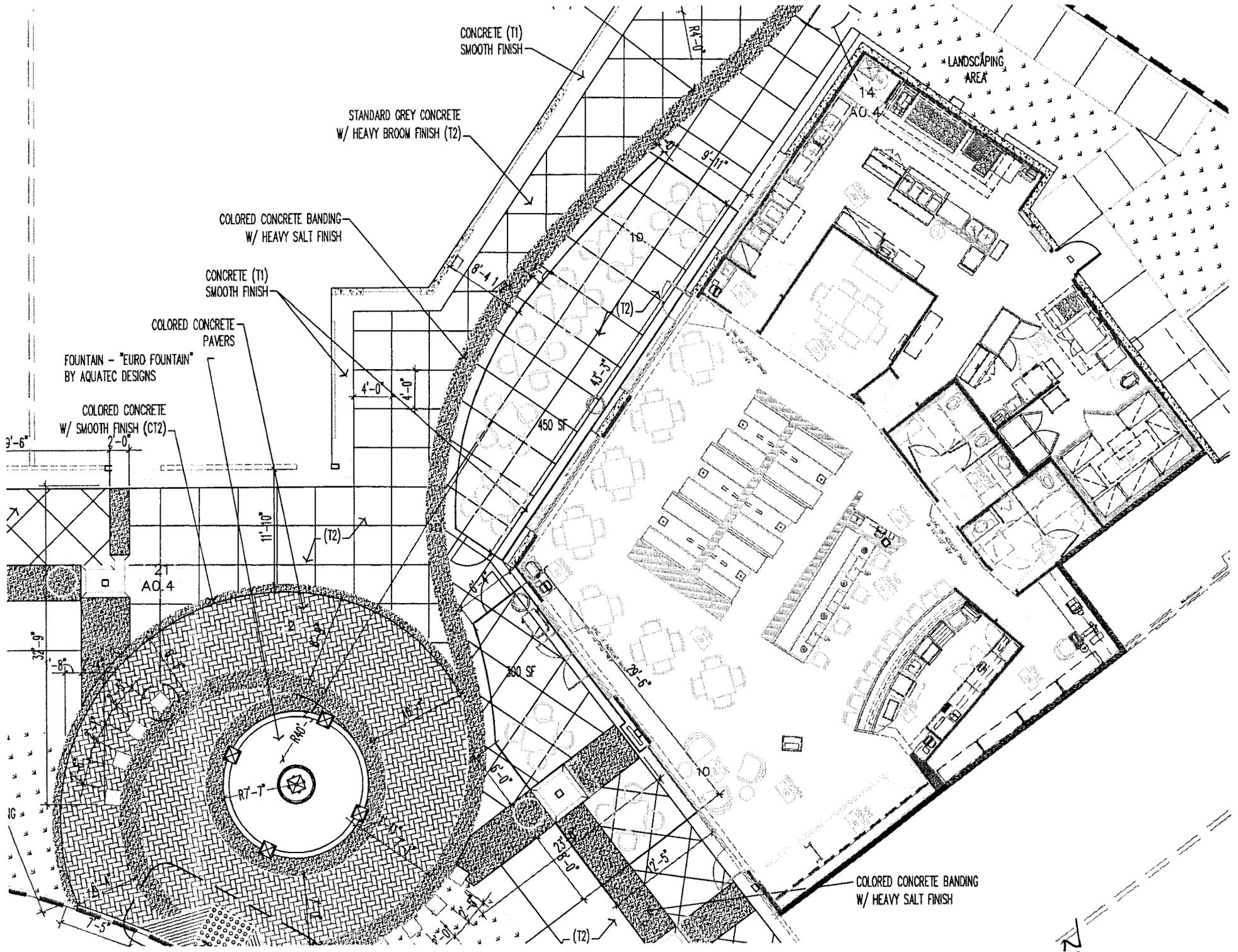
- LANDSCAPE (SOUTHWEST) AREA - SEE LANDSCAPE PLAN
- LANDSCAPE (SOUTH) AREA - SEE LANDSCAPE PLAN
- LANDSCAPE (EAST) AREA - SEE LANDSCAPE PLAN
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- LANDSCAPE (WEST) AREA - SEE LANDSCAPE PLAN

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SITING PLAN



CONCRETE (T1)
SMOOTH FINISH

STANDARD GREY CONCRETE
W/ HEAVY BROOM FINISH (T2)

COLORED CONCRETE BANDING
W/ HEAVY SALT FINISH

CONCRETE (T1)
SMOOTH FINISH

COLORED CONCRETE
PAVERS

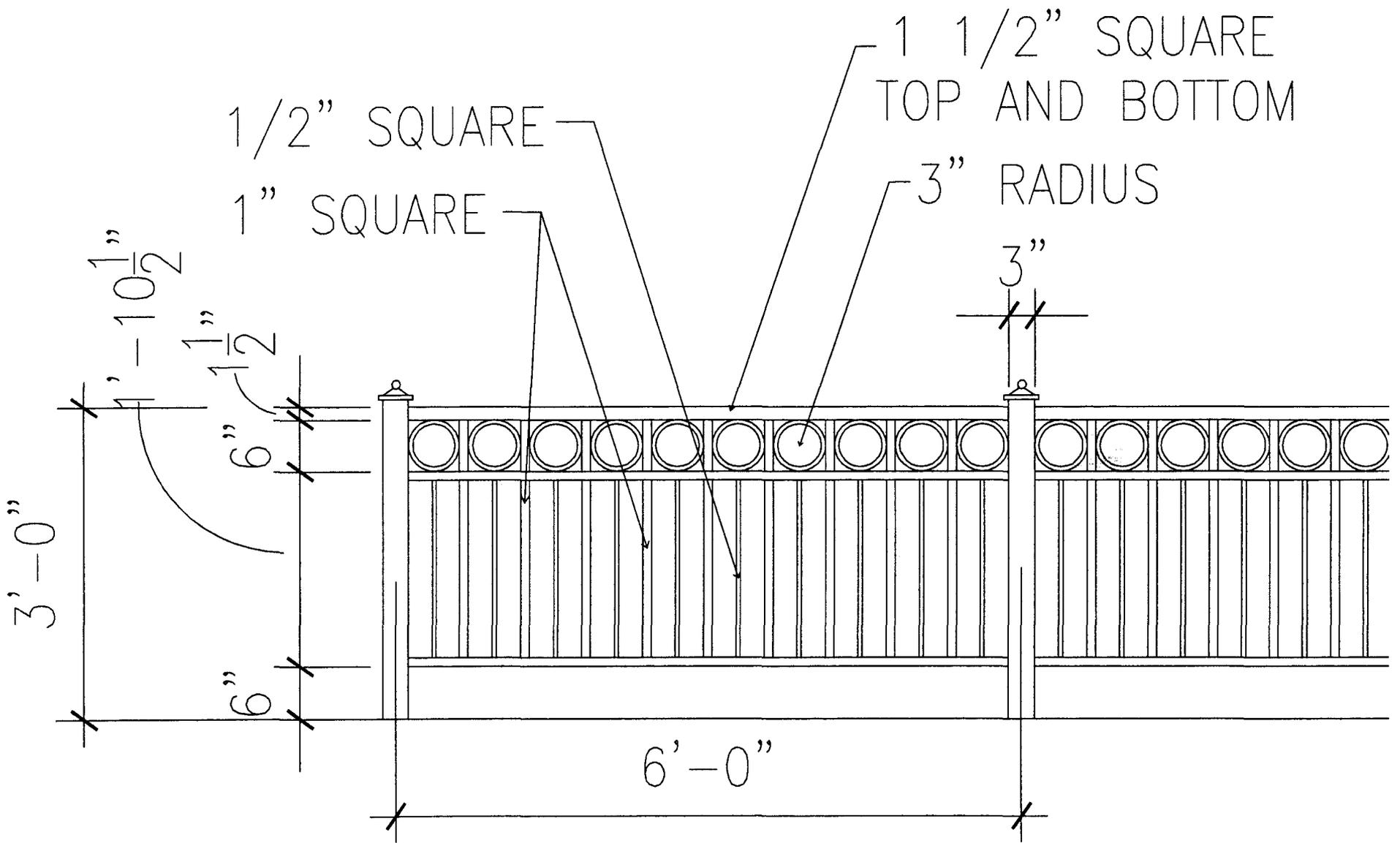
FOUNTAIN - "EURO FOUNTAIN"
BY AQUATEC DESIGNS

COLORED CONCRETE
W/ SMOOTH FINISH (CT2)

LANDSCAPING
AREA

COLORED CONCRETE BANDING
W/ HEAVY SALT FINISH





RED DEVELOPMENT
 STANDARD RAILINGS & CENTER

1 TYPICAL HANDRAIL DETAIL
 SCALE: 1/4" = 1'-0"

c o r k

let's get started

- oyster bisque, fried oyster/red pepper mousse
7
chestnut and spiced rum soup/clove chantilly cream
5
organic greens, candied hazelnuts, roquefort and poached pear/honey cider vinaigrette
6
asparagus salad with prosciutto, parmesan, celery root, yellow beans/mustard vinaigrette
6
rocket and endive salad with duck confit, pistachios, apricots/apple maple vinaigrette
6
wild mushroom consommé with winter truffles
7

keep going

- crab cake with truffled microgreens/crab veloutte
7
scallop with salsify puree/vanilla emulsion with saffron sweet peppers
7
roasted breast of squab with goat cheese risotto/natural jus
8
seared foie gras with walnut pumpkin bread, satsuma orange chutney/truffle honey
9
quail with polenta cake and wild boar bacon/sage peanut pesto
8

oh yes, there's more

- braised kobe short ribs with parsnip puree, crushed cauliflower/cabernet reduction
10
rosemary and garlic smoked pork tenderloin with white bean and fall vegetable ragu/smithfield ham
9
roasted rack of lamb with butternut squash gratin, matsutake mushrooms/lamb demi-glace
11
line-caught turbot with saffron potato soufflé, asparagus, carrot/vanilla bean beurre blanc
9
grilled veal tenderloin with truffle potato puree, wilted swiss chard/port reduction
10
pan-roasted sturgeon with braised oxtail, spiced carrot puree/merlot reduction
10

the big finish

- unbaked alaska/coffee ice cream enveloped in marshmallow
5
chocolate pot de crème/chipotle cream
5
flight of sorbets
apple champagne, strawberry merlot, grapefruit chardonnay
6
vanilla bread pudding, fig apricot compote/anglaise
5
chocolate mousse, english toffee/earl grey syrup
6

executive chef Brian Peterson - sous chef Danielle Morris