

EXHIBIT NO. 1

4

1-25-03

Docket Item # 3
SPECIAL USE PERMIT #2002-0111

Planning Commission Meeting
January 7, 2003

ISSUE: Consideration of a request for a special use permit to operate a restaurant.

APPLICANT: Thoi Nguyen

LOCATION: 3819 Mount Vernon Street
Mount Vernon Village Center

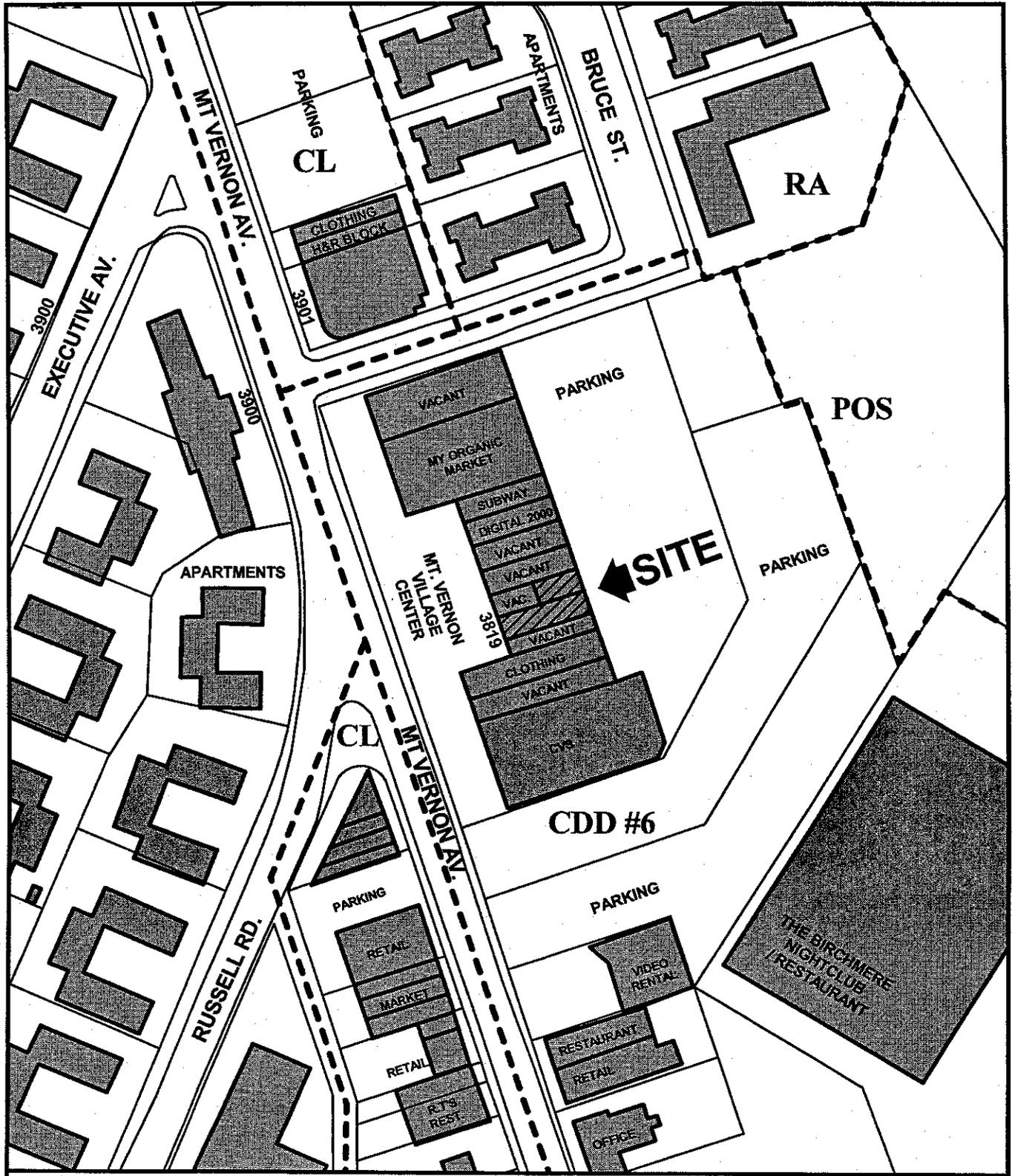
ZONE: CDD-6/Coordinated Development District

PLANNING COMMISSION ACTION, JANUARY 7, 2003: On a motion by Mr. Komoroske, seconded by Mr. Gaines, the Planning Commission voted to recommend approval of the request, subject to compliance with all applicable codes, ordinances and staff recommendation. The motion carried on a vote of 7 to 0.

Reason: The Planning Commission agreed with the staff analysis. Mr. Komoroske noted that he was particularly supportive of outdoor seating at the restaurant.

Speakers:

There were no speakers on this item.



SUP #2002-0111

01/07/03



STAFF RECOMMENDATION:

Staff recommends **approval** subject to compliance with all applicable codes and ordinances and the following conditions:

1. The special use permit shall be granted to the applicant only or to any corporation or entity in which the applicant has a controlling interest. (P&Z)
2. The hours of operation of the restaurant shall be limited to between 10:00 AM and 10:00 PM, daily. (P&Z)
3. No more than 138 seats shall be provided at the restaurant. (P&Z)
4. Outside dining may be provided subject to a plan that is reviewed and approved by the Director of Planning and Zoning. The applicant shall ensure the outdoor seating does not restrict pedestrian access to other merchants in the shopping center. The outdoor seating area shall be cleaned and washed at the close of each day of operation. No seating shall encroach on a public right-of-way. (P&Z)
5. No live entertainment shall be provided at the restaurant. (P&Z)
6. No food, beverages, or other material shall be stored outside. (P&Z)
7. Trash and garbage shall be placed in sealed containers which do not allow odors to escape and shall be stored inside or in a closed container which does not allow invasion by animals. No trash and debris shall be allowed to accumulate on site outside of those containers. (P&Z)
8. Litter on the site and on the public right of way and spaces adjacent to or within 75 feet of the premises shall be picked up twice a day, and more often if necessary, to prevent an unsightly and unsanitary accumulation, on each day that the business is open to the public. (P&Z)
9. The applicant shall post the hours of operation at the entrance to the restaurant. (P&Z)
10. Meals ordered before the closing hour may be served, but no new patrons may be admitted and no alcoholic beverages may be served after the closing hour, and all patrons must leave by one hour after the closing hour. (P&Z)

11. The applicant shall require that employees who drive to work use off-street parking. (P&Z)
12. On-site alcohol service is permitted; no off-premise alcohol sales are permitted. (P&Z)
13. No amplified sound shall be audible at the property line. (P&Z)
14. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
15. The applicant shall control cooking odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation and Environmental Services. (T&ES)
16. Loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
17. The applicant shall conduct employee training sessions on an ongoing basis, including as part of any employee orientation, to discuss all SUP provisions and requirements. (P&Z)
18. The Director of Planning and Zoning shall review the special use permit one year after the use becomes operational and shall docket the matter for consideration by the Planning Commission and City Council if (a) there have been documented violations of the permit conditions, (b) the director has received a request from any person to docket the permit for review as a result of a complaint that rises to the level of a violation, or (c) the director has determined that there are problems with the operation of the use and that new or revised conditions are needed. (P&Z)

Staff Note: In accordance with section 11-506(c) of the zoning ordinance, construction or operation shall be commenced and diligently and substantially pursued within 18 months of the date of granting of a special use permit by City Council or the special use permit shall become void.

DISCUSSION:

1. The applicant, Thoi Nguyen, requests special use permit approval for the operation of a restaurant located at 3819 Mount Vernon Avenue.
2. The subject shopping center site contains approximately 537 feet of frontage on Mount Vernon Avenue and 377 feet of frontage on Bruce Street. The site consists of four parcels with a total lot area of 202,776 square feet (4.6 acres). The site is developed with the Mount Vernon Village Center, an existing small-scale shopping center. The restaurant is proposing to occupy a vacant tenant space of 2850 square feet located near the CVS Pharmacy (see attached plan). Access to the property is from both Mount Vernon Avenue and Bruce Street.

To the north of the site are retail establishments including Lillian's restaurant and the Chirilagua Housing Cooperative, to the south are retail establishments including Blockbuster Video, to the east is Four Mile Run Park, and to the west are the Presidential Greens Apartments.

3. The applicant requests special use permit approval to operate a Vietnamese restaurant. The restaurant will serve traditional Vietnamese foods (see attached menu) and operate between the hours of 10:00 a.m. and 10:00 p.m. daily. The applicant anticipates 100 patrons each day with the peak hours of operation between 6:30 p.m. and 9:00 p.m. Between ten and fifteen employees will be on the premises during each of the two daily shifts. Seating for 130 patrons will be provided at the premises (see attached interior layout).
4. The restaurant will offer both table service and carry-out. The applicant would like to serve beer, wine and mixed drinks, on-premise only.
5. Under Section 8-200 (A) (8) of the zoning ordinance a restaurant with 130 seats is required to have 33 parking spaces. In this case, the subject property has a total of 297 parking spaces for the shopping center lot which will accommodate the restaurant's parking requirement..
6. Loading and unloading will occur once a day. One off-street loading space is provided for the applicant and other tenants at the rear of the shopping center.
7. The applicant anticipates about two to four square yard containers each week of regular restaurant trash. Trash will be picked up two to three times each week from a dumpster to be located behind the building. Each tenant of the shopping center is responsible for its own receptacle and pickup. Dumpsters are located behind the tenant spaces in required parking spaces near the building.

The property management company acknowledged that the existing dumpster arrangement may need improvement and is willing to work with staff in the coming months on a design and arrangement to consolidate and screen the dumpsters for the entire center.

8. The applicant already operates two Vietnamese restaurants; one is in Arlington and the other in Washington, and both are called "Nam Viet."
9. Zoning: The subject property is located in the CDD/Coordinated development district #6 zone. According to Section 5-602 (A) of the zoning ordinance, the CG/Commercial general regulations apply to this zoning district. Section 4-403 of the zoning ordinance allows a restaurant in the CG zone only with a special use permit. Therefore, a restaurant in the CDD #6 zone requires a special use permit.
10. Master Plan: The proposed use is consistent with the Potomac West chapter of the Master Plan which designates the property for a mix of commercial and residential use. The Potomac West Small Area Plan encourages the support of neighborhood oriented, small-scale retail and coordinated mixed use development. The CDD designation specifically demarcates the Arlandria Shopping Center and the adjacent Berkey photo site with the intent of fostering development / redevelopment in accordance with a coordinated plan for mixed-use development.

STAFF ANALYSIS:

Staff does not object to the proposed restaurant located at 3819 Mount Vernon Avenue. The restaurant will compliment and enhance this small neighborhood commercial district by adding to the diverse retail uses already found along Mount Vernon Avenue. From an economic development perspective, staff notes that the subject space has been vacant for a number of months and is pleased to see a business filling the space. There is an abundance of parking behind the center that will adequately serve the restaurant, and the applicant has agreed to utilize the rear door of the business as a second entrance so that customers are encouraged to utilize the abundance of parking at the rear of the shopping center. The restaurant use would also draw pedestrian traffic from the nearby neighborhoods alleviating some demand on parking.

Although the applicant has not requested permission for outdoor seating, staff and the community support opportunities for outdoor dining in the neighborhood because it provides an amenity and creates a positive element of activity and interest for the restaurant's residential and commercial neighbors. Staff recommends that the applicant be permitted to offer outdoor dining so long as a plan for the seating is reviewed and approved by the Director of Planning and Zoning, pedestrian access

is maintained along the sidewalk, and the seating does not encroach on a public right-of-way. The applicant has agreed to this condition. There is sufficient parking for the additional eight seats staff recommends for the outdoor area.

With these conditions, staff recommends approval of this special use permit.

STAFF: Eileen P. Fogarty, Director, Department of Planning and Zoning;
Barbara Ross, Deputy Director;
Valerie Peterson, Urban Planner.

CITY DEPARTMENT COMMENTS

Legend: C - code requirement R - recommendation S - suggestion F - finding

Transportation & Environmental Services:

- C-1 The applicant shall comply with the City of Alexandria's Noise Control Code, Title 11, Chapter 5, which sets the maximum permissible noise level as measured at the property line.
- R-1 Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers.
- R-2 The applicant shall control cooking odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation & Environmental Services.
- R-3 Loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line.

Code Enforcement:

- C-1 Alterations to the existing structure must comply with the current edition of the Uniform Statewide Building Code (USBC).
- C-2 A fire prevention code permit is required for the proposed operation. An egress plan showing fixture location, aisles and exit doors shall be submitted for review with the permit application.
- C-3 Alterations to the existing structure and/or installation and/or altering of equipment therein requires a building permit. Four sets of plans, bearing the signature and seal of a design professional registered in the Commonwealth of Virginia, must accompany the written application. The plans must include all dimensions, construction alterations details, kitchen equipment, electrical, plumbing, and mechanical layouts and schematics.

- C-4 When a change of use requires a greater degree of structural strength, fire protection, exit facilities or sanitary provisions, a construction permit is required.
- C-5 This structure contains mixed use groups and is subject to the mixed use and occupancy requirements of USBC.
- C-6 Required exits, parking, and accessibility for persons with disabilities must be provided to the building.
- C-7 the following code requirements apply where food preparation results in the development of grease laden vapors:
 - (a) All cooking surfaces, kitchen exhaust systems, grease removal devices and hoods are required to be protected with an approved automatic fire suppression system.
 - (b) A grease interceptor is required where there is drainage from fixtures and equipment with grease-laden waste located in food preparation areas of restaurants. Food waste grinders can not discharge to the building drainage system through a grease interceptor.
- C-8 A rodent control plan shall be submitted to this office for review and approval prior to occupancy. This plan shall consist of the following:
 - (a) Measures to be taken to control the placement of litter on-site and the trash storage and pickup schedule.
 - (b) How food stuffs will be stored on-site.
 - (c) Rodent baiting plan.

Health Department:

- C-1 An Alexandria Health Department Permit is required for all regulated facilities.
- C-2 Five sets of plans are to be submitted to and approved by this department prior to construction. Plans must comply with the Alexandria City Code, Title 11, Chapter 2, Food and Food Establishments. There is a \$135.00 fee for review of plans for food facilities.

- C-3 Permits must be obtained prior to operation.
- C-4 This facility must comply with the Alexandria City Code, Title 11, Chapter 10, Smoking Prohibitions.
- C-5 Certified Food Managers must be on duty during all hours of operation.
- C-6 Provide a menu or list of foods to be handled at this facility to the Health Department prior to opening.

Police Department:

- R-1 The applicant is to contact the Crime Prevention Unit of the Alexandria Police Department at 703-838-4520 regarding a security survey for the business.
- R-2 The applicant is to contact the Crime Prevention Unit of the Alexandria Police Department at 703-838-4520 regarding a robbery awareness program for all employees.
- R-3 Recommend "ABC On" license only. If "ABC Off" is approved we recommend the following conditions:
 - 1. Beer or wine coolers may be sold only in 4-packs, 6-packs or bottles of more than 40 fluid ounces. Wine may be sold in bottles of at least 750 ml or 25.4 ounces. Fortified wine (wine with an alcohol content of 14% or more by volume) may not be sold.
 - 2. That the SUP is reviewed after one year.

APPLICATION for SPECIAL USE PERMIT # 2002-0111

[must use black ink or type]

PROPERTY LOCATION: 19 3829 MOUNT VERNON ST

TAX MAP REFERENCE: Map 7.00 Blk. 09L4.01 ZONE: CD#6

APPLICANT Name: THOI NGUYEN

Address: 1308 N. HUDSON ST. ARLINGTON 22201

PROPERTY OWNER Name: ~~DIVARDS REAL STATE~~

Address: 11300 ROCKVILLE PIKE, # 704 MD 2085

PROPOSED USE: VIETNAMESE RESTAURANT

→ ARLANDER Center LLC.
3618 N. NELSON ST. ARLINGTON 22207

THE UNDERSIGNED hereby applies for a Special Use Permit in accordance with the provisions of Article XI, Section 11-500 of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED, having obtained permission from the property owner, hereby grants permission to the City of Alexandria to post placard notice on the property for which this application is requested, pursuant to Article XI, Section 11-301(B) of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED hereby attests that all of the information herein provided and specifically including all surveys, drawings, etc., required to be furnished by the applicant are true, correct and accurate to the best of their knowledge and belief. The applicant is hereby notified that any written materials, drawings or illustrations submitted in support of this application and any specific oral representations made to the Planning Commission or City Council in the course of public hearings on this application will be binding on the applicant unless those materials or representations are clearly stated to be non-binding or illustrative of general plans and intentions, subject to substantial revision, pursuant to Article XI, Section 11-207(A)(10), of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THOI NGUYEN
Print Name of Applicant or Agent

[Signature]
Signature

1308 N. HUDSON ST
Mailing/Street Address

703-522-7110 703 243-4535
Telephone # Fax #

ARLINGTON VA 22201
City and State Zip Code

10-29-02
Date

==== DO NOT WRITE BELOW THIS LINE - OFFICE USE ONLY =====

Application Received: _____ Date & Fee Paid: _____ \$ _____

ACTION - PLANNING COMMISSION: _____

ACTION - CITY COUNCIL: _____

All applicants must complete this form. Supplemental forms are required for child care facilities, restaurants, automobile oriented uses and freestanding signs requiring special use permit approval.

1. The applicant is (check one) the Owner Contract Purchaser
 Lessee or Other: _____ of the subject property.

State the name, address and percent of ownership of any person or entity owning an interest in the applicant, unless the entity is a corporation or partnership in which case identify each owner of more than ten percent.

SAIGON MAJESTIC INC.

If property owner or applicant is being represented by an authorized agent such as an attorney, realtor, or other person for which there is some form of compensation, does this agent or the business in which the agent is employed have a business license to operate in the City of Alexandria, Virginia?

- Yes. Provide proof of current City business license
 No. The agent shall obtain a business license prior to filing application, if required by the City Code.

2. Submit a floor plan and a plot plan with parking layout of the proposed use. One copy of the plan is required for plans that are 8½" x 14" or smaller. Twenty-four copies are required for larger plans or if the plans cannot be easily reproduced. The planning director may waive requirements for plan submission upon receipt of a written request which adequately justifies a waiver. This requirement does not apply if a Site Plan Package is required.

NARRATIVE DESCRIPTION

3. The applicant shall describe below the nature of the request in detail so that the Planning Commission and City Council can understand the nature of the operation and the use, including such items as the nature of the activity, the number and type of patrons, the number of employees, the hours, how parking is to be provided for employees and patrons, and whether the use will generate any noise. (Attach additional sheets if necessary)

VIETNAMESE CUISINE

HOURS : 10 AM → 10 PM

CAPACITY : ~~99~~ 130

PARKING : STOPPING CENTER
SHARE PARKING

AB - BEERS + WINES
ON PREMISE

USE CHARACTERISTICS

4. The proposed special use permit request is for: (check one)

- a new use requiring a special use permit,
- a development special use permit,
- an expansion or change to an existing use without a special use permit,
- expansion or change to an existing use with a special use permit,
- other. Please describe: _____

5. Please describe the capacity of the proposed use:

A. How many patrons, clients, pupils and other such users do you expect? Specify time period (i.e., day, hour, or shift).

100 PATRONS PER DAY
PEAK 6:30 PM → 9 PM

B. How many employees, staff and other personnel do you expect? Specify time period (i.e., day, hour, or shift).

2 shift
10 → 15 EMPLOYEE & STAFF

6. Please describe the proposed hours and days of operation of the proposed use:

Day:

7 DAYS

Hours:

10 - 10 PM

7. Please describe any potential noise emanating from the proposed use:

A. Describe the noise levels anticipated from all mechanical equipment and patrons.

STAND RESTAURANT EQUIPMENT
NO EXPECT NOISE

B. How will the noise from patrons be controlled?

NO EXPECT MUCH NOISE

8. Describe any potential odors emanating from the proposed use and plans to control them:

~~NO~~
HOOD & FAN

9. Please provide information regarding trash and litter generated by the use:

A. What type of trash and garbage will be generated by the use?

2 → 4 S. YARD PER WEEK
REGULAR TRASH. FOR RESTAURANT

B. How much trash and garbage will be generated by the use?

2 → 4 S. YARD
CONTAINER

C. How often will trash be collected?

3 PER WEEK
BY GARCIA 'NC

D. How will you prevent littering on the property, streets and nearby properties?

TRASH CONTAINER
LAND LORD MONITOR PROPERTY

10. Will any hazardous materials, as defined by the state or federal government, be handled, stored, or generated on the property?

Yes. No.

If yes, provide the name, monthly quantity, and specific disposal method below:

~~HAZARDOUS WASTE~~

11. Will any organic compounds, for example paint, ink, lacquer thinner, or cleaning or degreasing solvent, be handled, stored, or generated on the property?

Yes. No.

If yes, provide the name, monthly quantity, and specific disposal method below:

12. What methods are proposed to ensure the safety of residents, employees and patrons?

ALCOHOL SALES

13. Will the proposed use include the sale of beer, wine, or mixed drinks?

Yes. No.

If yes, describe alcohol sales below, including if the ABC license will include on-premises and/or off-premises sales. Existing uses must describe their existing alcohol sales and/or service and identify any proposed changes in that aspect of the operation.

ON PREMISE
ABE

PARKING AND ACCESS REQUIREMENTS

14. Please provide information regarding the availability of off-street parking:

A. How many parking spaces are required for the proposed use pursuant to section 8-200 (A) of the zoning ordinance?

parking shopping center ~~33~~ spaces

B. How many parking spaces of each type are provided for the proposed use:

X Standard spaces

_____ Compact spaces

X Handicapped accessible spaces.

_____ Other.

C. Where is required parking located? on-site off-site (check one)

If the required parking will be located off-site, where will it be located:

Pursuant to section 8-200 (C) of the zoning ordinance, commercial and industrial uses may provide off-site parking within 500 feet of the proposed use, provided that the off-site parking is located on land zoned for commercial or industrial uses. All other uses must provide parking on-site, except that off-street parking may be provided within 300 feet of the use with a special use permit.

D. If a reduction in the required parking is requested, pursuant to section 8-100 (A) (4) or (5) of the zoning ordinance, complete the PARKING REDUCTION SUPPLEMENTAL APPLICATION.

15. Please provide information regarding loading and unloading facilities for the use:

A. How many loading spaces are required for the use, per section 8-200 (B) of the zoning ordinance? _____

B. How many loading spaces are available for the use? _____

C. Where are off-street loading facilities located? _____

ON BACK DOOR

D. During what hours of the day do you expect loading/unloading operations to occur?

NO

E. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?

1 per day

16. Is street access to the subject property adequate or are any street improvements, such as a new turning lane, necessary to minimize impacts on traffic flow?

SITE CHARACTERISTICS

17. Will the proposed uses be located in an existing building? Yes No

Do you propose to construct an addition to the building? Yes No

How large will the addition be? _____ square feet.

18. What will the total area occupied by the proposed use be?

2850 sq. ft. (existing) + _____ sq. ft. (addition if any) = 2850 sq. ft. (total)

19. The proposed use is located in: (check one)

a stand alone building a house located in a residential zone a warehouse

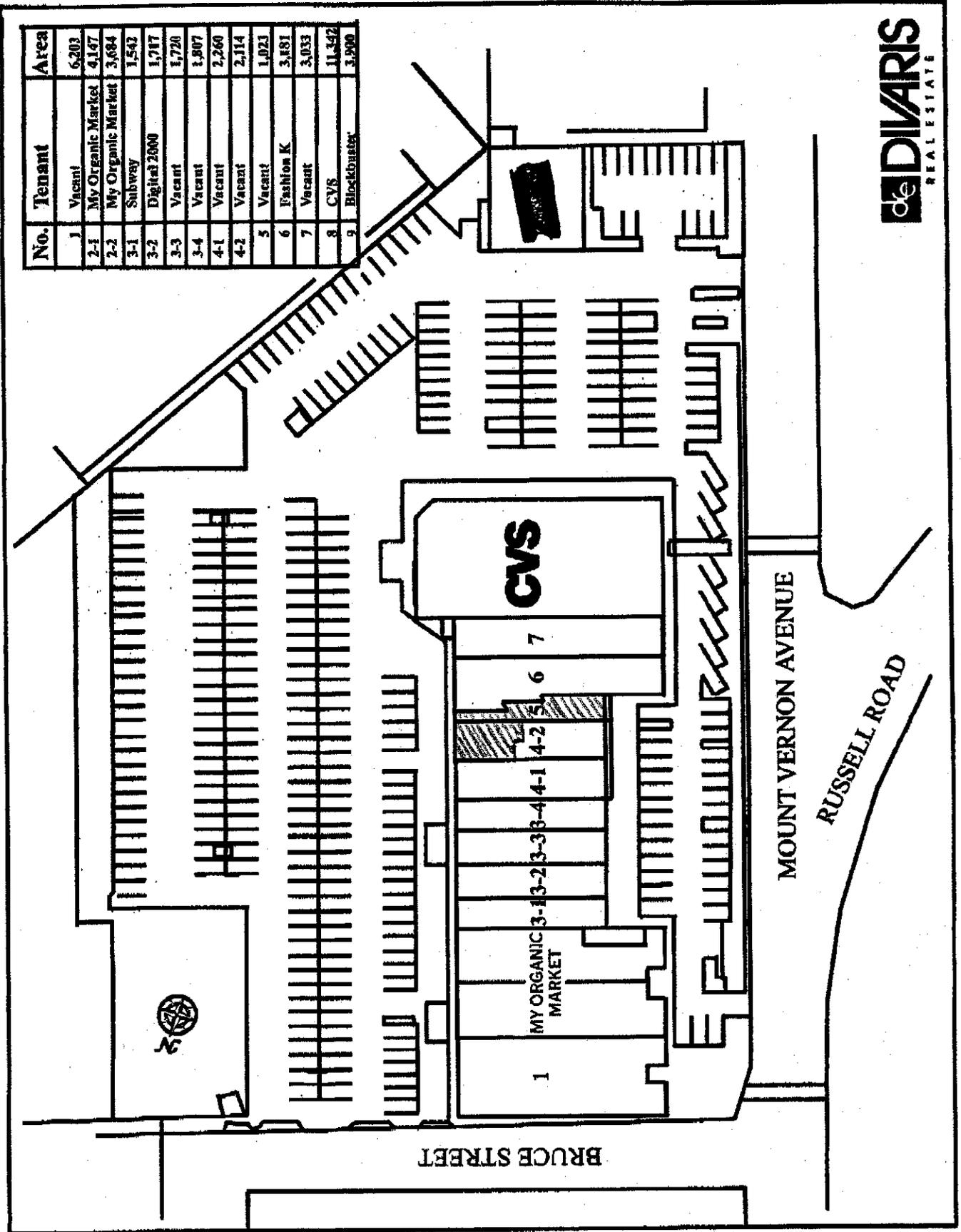
a shopping center. Please provide name of the center: MT VERNON Village

an office building. Please provide name of the building: Center

other, please describe: _____

SUP 2002-0111

MT. VERNON VILLAGE CENTER



No.	Tenant	Area
1	Vacant	6,203
2-1	My Organic Market	4,147
2-2	My Organic Market	3,684
3-1	Subway	1,542
3-2	Digital 2000	1,717
3-3	Vacant	1,720
3-4	Vacant	1,807
4-1	Vacant	2,260
4-2	Vacant	2,114
5	Vacant	1,023
6	Fashion K	3,481
7	Vacant	3,033
8	CVS	11,342
9	Blockbuster	3,900



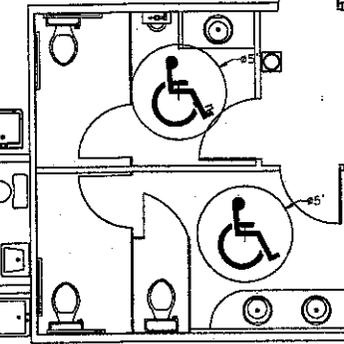
REAR DOOR
DELIVERY ONLY

REAR ENTRANCE
CUSTOMER ACCESSES

REAR PARKING LOT

DINING AREA

KITCHEN



JEWELRY STORE

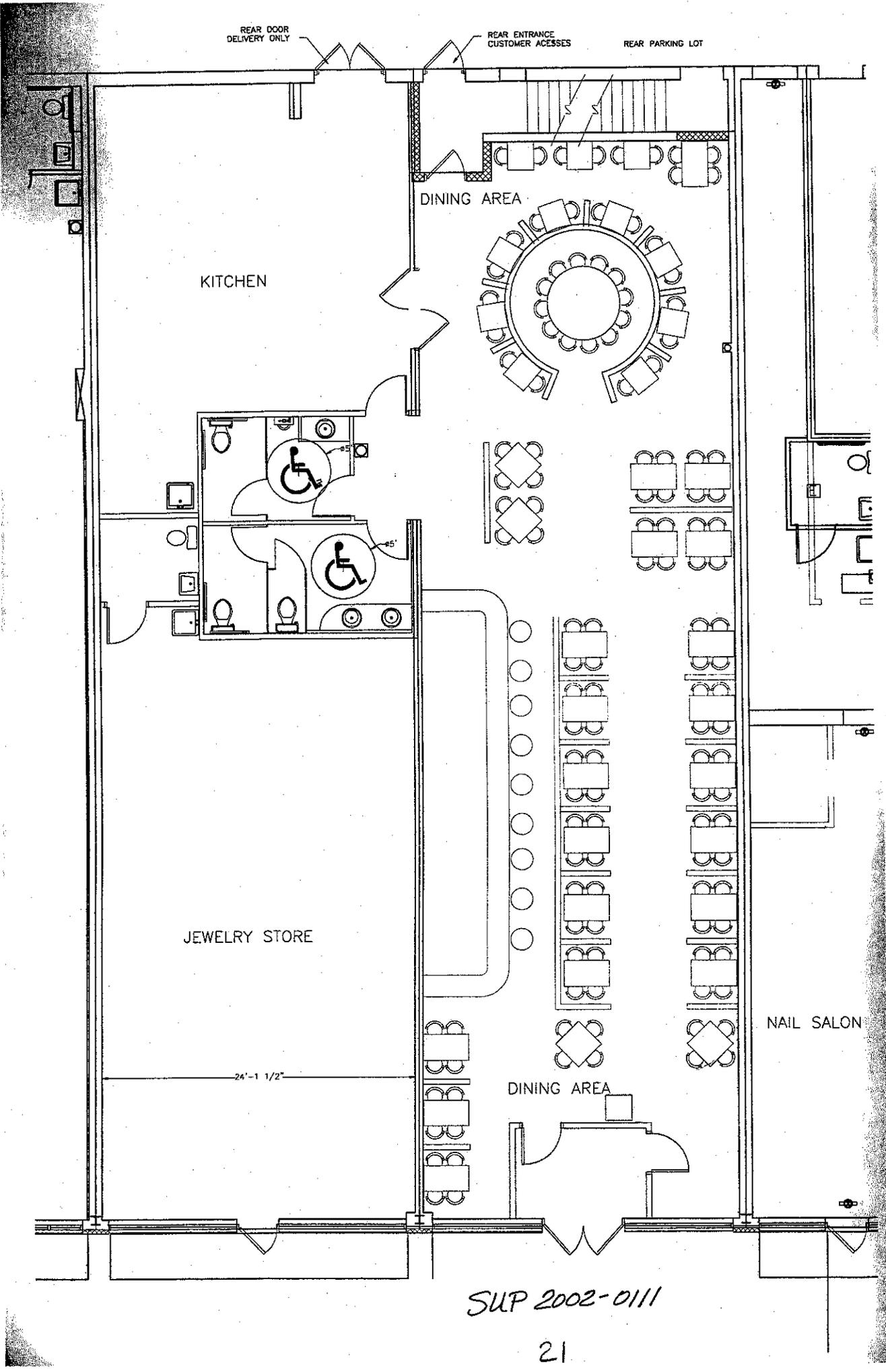
24'-1 1/2"

DINING AREA

NAIL SALON

SUP 2002-0111

SUP 2002-0111



GRILLED ENTREE

- 51. Nam Viet stir fried noodles with Shrimp, Roasted Pork, and Chicken (Banh Pho Xao) 8.95
- 52. Chicken sauteed with mixed vegetables (We give you tender chunks of chicken, and mixed vegetables marinated in our special house sauce, served with your choice of soft yellow noodles) (Mi Men/Dan Ga) 8.95
- 53. Pork sauteed with mixed vegetables served with steamed jasmine rice (Xao Xao Rau) 8.95
- 54. Pork sauteed with mixed vegetables served on soft, or crispy yellow egg noodles (Xao Xao Mi Men/Dan) 8.95
- 55. Beef sauteed with mixed vegetables (Bo Xao Rau) 9.55
- 56. Sauteed green mussels with ginger and green onion's, and in our special house sauce (So Hank Giang) 10.55
- 57. Shrimp sauteed with mixed vegetables (Tom Xao Rau) 10.55
- 58. Sauteed eggplant with your choice of beef, chicken, or pork served with steamed jasmine rice (Ca Xao Bo, Heo, hay Ga) 9.95
- 59. Beef sauteed with snap peas or broccoli served with steamed jasmine rice (Bo Xao Dau/Bong Xanh) 9.95
- 60. Chicken sauteed with snap peas or broccoli served with steamed jasmine rice (Ca Xao Dau/Bong Xanh) 9.95
- 61. Shrimp sauteed with snap peas or broccoli served with steamed jasmine rice (Tom Xao Dau /Bong Xanh) 10.55
- 62. Nam Viet Sauteed Watercress with gravy garlic sauce with steamed jasmine rice (Ca Lanh Son Xao Tu) 7.95
- 63. Nam Viet Mixed Combination (Juicy, tender, and moist chunks of beef, chicken, with jumbo shrimp sauteed with mixed vegetables, and placed on a bed of crispy yellow egg noodles. A perfect dish for those who just can't decide between the two meats that are sauteed) (Mi Xao Doo) 9.95
- 64. Seafood Combination (Shrimp, scallops, and squid mixed with vegetables, and served with a side of steamed jasmine rice) (Do Bien Xao) 10.95
- 65. Seafood combination with Soft or Crispy yellow noodles (Mi Don/Men Bien) 10.95
- 66. Seafood combination with fresh asparagus (Mang Bien) 11.75

Note: Mixed Vegetables whenever used in this menu include: broccoli, cauliflower, bamboo, baby corn, carrots, bell peppers, and onions.

OUR CHICKEN SPECIALTIES

- 67. Lemongrass chicken (All white meat chicken blended with our sweet marinated, and lemongrass served in a clay pot, served with jasmine rice) (Ga Xao) 8.25
- 68. Caramelized pork with black pepper (Heo Kho Tieu) 4.95
- 69. Caramelized shrimp with Ginger (Tom Giang) 11.95
- 70. Caramelized chicken with Ginger (Ga GanG) 8.25
- 71. Caramelized fish with black pepper (Ca kho Tieu) 9.50
- 72. Curried chicken with coconut juice (Cari Ga) 8.25
- 73. Curried shrimp/squid (Cari tom/muc) 10.95
- 74. Curried salmon or green amulet (Cari ca salmon / so) 10.95
- 75. Sweetly seasoned, and glazed roasted quail with steamed jasmine rice (Chim Cut Roll) 5.95
- 76. Chicken with cashew nuts served with steamed jasmine rice (Ca Dieu) 8.95
- 77. Spicy jumbo shrimp in special house sauce (Tom Rau Man) 10.95
- 78. Vietnamese crepe (A Vietnamese "omelette" that can be eaten at anytime during the day. This entree offers pork, shrimp, mushrooms, mungbeans, and bean sprouts in a crispy, but soft outer crepe) (Banh Xeo) 8.95
- 79. Nam Viet special seasoned shrimp served on fresh salad (Tom Rang Muoi) 9.95
- 80. Vietnamese Orange chicken (Tender, and juicy chunks of chicken with your choice of spicy or mild flavor stir fried in our special house citrus sauce served with Steamed rice) (Ga Cam) 9.25
- 81. Vietnamese Orange shrimp served with steamed rice (Tom cam) 11.95
- 82. Vietnamese Orange Beef served with steamed rice (Bo Cam) 9.95
- 83. Vietnamese Steak (Carefully marinated steak chunks sauteed over an open grill, and served along side onion slices, bell peppers, and salad. Perfect for those who want a quick, and fulfilling meal) (Bo Lac Tac) 9.95

DESSERTS

- Banana Bambé au rizotto (Fried banana set a blazed at your table) .. 3.95
- Banana Bambé & Ice Cream (Vanilla or strawberry) 5.25
- Caramel custard (Vietnamese Flan) 2.95
- ICE CREAM - CUP 2.95

*An 18% gratuity fee will be automatically added to your bill for parties of 7 or more.

Thank You!
We have appreciated having you as a customer. Please come again soon.



1127 N. HUDSON STREET, ARLINGTON, VA 22201. TEL. (703) 522-7110

APPETIZERS

- 1. Nam-Viet Appetizer combo platter (A Vietnamese sampler consisting of our Crispy Spring roll, shrimp and pork garden roll, shrimp toast, and lemongrass beef) 7.95
- 2. Crispy Spring rolls (2) (Cha Gio) 3.25
- 3. Shrimp and pork, pork, or shrimp garden rolls (2) (Tom Goi Cuon) 3.45
- 4. Roasted Quail (Nam Viet's Famous Quail Dish only served as an appetizer with the same sauce, and seasonings) 4.95
- 5. Shrimp toast (2) (a traditional Vietnamese dish with our famous shrimp paste with sesame on a piece of toast) (Banh Mi Chien Tom) 3.45
- 6. Nam Viet Scallops or squid (One of Nam Viet's famous dishes. You have your choice of scallops or squid sauteed with scallions, and ginger served over fresh salad, and Nam Viet's lemon pepper dipping sauce) 7.95
- 7. Barbecued slow-roasted Lemongrass beef or Lemon pest chicken (2) (Two of the top three slow-roasted meats from the grilled entrees only served as an appetizer portion) 7.25

SALADS

- 8. Nam Viet Fresh Garden Salad w/ our own unique vinaigrette dressing 3.25
- 9. Shrimp salad (Nam Viet's one of a kind salad where our chefs blend a mixture of shredded cabbage, celery, bell peppers, and mint. Topped off with fresh shrimp, fried red onion, and chopped peanuts. Perfect for a low fat and nutritious meal) (Goi Tom) 6.95
- 10. Chicken Salad (A salad dish similar to the shrimp salad above only that this salad is topped with chunks of tender, moist, and juicy chicken) (Goi Ga) 5.95
- 11. Green Papaya Beef Jerky, or Shrimp salad (Freshly julienned green papaya with special house wine, topped off with your selection of beef jerky, or shrimp. Another dish that is perfect for the weight watchers out there) (Goi Du Du Tom/Bo) 6.95
- 12. Nam Viet's Mixed Shrimp and Chicken Salad (Struck between choosing the shrimp and chicken salads? This Nam Viet Salad has both Shrimp and Chicken that is also served with our fresh vegetables, and our special house dressing) (Goi Tom Thit) 6.95

22

CC Attachment
SUP 2002-0111
3819 Mt. Vernon Ave

SOUPS

GRILLED ENTRÉES

VEGETARIAN SPECIALS

	Small	Large
13. CHICKEN NOODLE SOUP (Pho Ga)	3.55	6.25
14. CRABMEAT and ASPARAGUS SOUP (One of Nam Viet's Traditional Soups served with crabmeat, and white asparagus in a consistent texture that will always please your appetite) (Sop Hạng Cua)	3.55	5.95
15. VIETNAMESE WORTON SOUP (another One of Nam Viet's most appealing soups, served with barbecued pork, and Vietnamese style wonton filled with pork and shrimp. Another tasty soup that is very low in calories)	3.55	6.25
16. Saigon's Pork and Shrimp Noodle Soup (A Soup that has been passed down from many generations. This entrée consists of clear rice noodles, and our famous barbecued pork, and jumbo shrimp served in a extremely flavorful broth. A perfect dish for those who want to have a quick meal, or just want to sit back, relax, and enjoy this delightful soup) (He Thiet Saigon)	3.55	6.25
17. Mixed Beef Noodle Soup ala Pho (A very traditional soup entrée that has been apart of the Vietnamese culture for many great generations. With it's tender beef strips, traditional fat, and thin rice noodles, and a beautiful broth, you would wonder where this restaurant would be without pho)	3.55	6.25
18. Special Hue Spicy Beef Soup (similar to our pho dish, but this dish contains rice stick noodles, and a spicier broth. The Hue spicy beef soup welcomes any fan of spicy entrees, or anyone that would like to experience something new) (Bun Bo Hue)	3.55	6.25
19. Saigon Pork, and Shrimp Yellow Noodle Soup (Similar to the saigon pork and shrimp noodle soup this soup entrée contains egg noodles instead of the clear rice noodles. Also like our other soups, this one especially is low in calories, as well as fat) (Bò Xà Xì)	3.55	6.25
20. Nam Viet Vegetable Noodle Soup (served with mushrooms, broccoli, cauliflower, snap peas, carrots, and Tofu over rice noodles) (Sop Chay)	3.25	5.95
21. Seafood Rice Noodle Soup (An entrée that has brought the world of pho noodles, and fresh seafood together. This entrée's main features are succulent shrimp, scallops, fish balls, and squid. A Perfect Meal or appetizer for any seafood fan out there) (Pho Seafood)	3.95	7.25
22. Seafood Yellow Noodle Soup (similar to the seafood rice noodle soup, but this soup dish has egg noodles instead of the rice noodles) (Mi seafood)	3.95	7.25
23. Spicy Sweet and Sour Shrimp Soup (An authentic Vietnamese soup served with fresh vegetables with pieces pineapple, and our Fresh Shrimp) (Canh Chua Tom)	4.95	6.55
24. Spicy Sweet and Sour Salmon Soup (Similar to the shrimp soup above, only this one is served with spicy salmon steamed over rice) (Canh Cá)	4.95	6.55

25. Grilled pork with rice or rice vermicelli (grilled marinated pork served over rice or rice vermicelli) (Bun Thit Nuong/ Com Heo Nuong)	8.25
26. Grilled Jumbo Shrimp with rice vermicelli noodles (Bun Tom Nuong)	10.95
27. Steamed Rice Crepes with grilled Pork (a dish that originated out of Saigon, we put our marinated grilled pork over steamed Rice crepes. The steam crepes are made from grains of the finest rice out of vietnam.) (Banh Uot Thit Nuong)	6.55
28. Honey Grilled Pork with Rice Noodles (Bun Hanoi)	9.35
29. Grilled pork with Rice Vermicelli squares (Banh Hoi Thit Nuong)	6.55
30. Nam Viet's Saigon Style Pork Chops (Irory Pork Chops marinated and grilled over an open grill, served along side jasmine rice, and mixed steamed vegetables.)	9.95
31. 31. Nam Viet Grilled Pork and Crispy Spring Roll over rice vermicelli (Bun Thit Nuong Cha Gio)	6.95
32. Nam Viet grilled Lemmon Peel Chicken over rice noodles (Bun Ga Chanh)	8.25
33. Nam Viet grilled lemon peel chicken over steamed jasmine rice (Com Ga chanh)	8.25
34. Lemongrass flavored skewered beef over steamed jasmine rice (Com Bo Xa)	8.95
35. Lemongrass flavored skewered beef over rice vermicelli (Bun Bo Xa)	8.95
36. Ho Dun on skewer - (tender beef marinated with special house seasonings, plus cooking wine, and honey, charbroiled, and served with rice vermicelli, and rice paper) (Bo Dun)	9.95
37. Barbecued Shrimp Paste on sugar cane served with rice paper, and rice vermicelli (Chao Tom)	11.95
38. Marinated Shrimp and Scallops served on skewer (Jumbo grilled shrimp, and scallops marinated, then charbroiled to perfection. Served with rice vermicelli, and rice paper) (Tom Nuong)	12.95
39. Grilled Fillet of Salmon Vietnamese Style (Juicy, moist, and succulent salmon grilled in our famous marinades served with steamed mixed vegetables, and steamed jasmine rice) (Salmon Nuong)	11.95
40. Nam Viet grilled combo (Your choice of Chicken, beef, or pork from our three famous grilled meats, served with shrimp, on rice vermicelli)	9.95

Your waiter will assist you in making your selection. Please include your choice of hot or mild sauce. We also let you to enjoy the delicious variety of our fresh fish appetizers, please order the chicken and to complete the traditional Vietnamese feast, don't forget our Honey and Citrus sauce of fresh salmon.

41. Mixed Vegetables with mushrooms and tofu (One of our many traditional vegetable dishes that include, broccoli, cauliflower, hot peppers, carrots, celery, and baby corn, sautéed in our gray like brown sauce, and served with a side of jasmine rice. This dish is not only flavorful, but is low in fat always) (Rau Chay)	6.25
42. Buddha's delight with mixed vegetables (a dish very similar to the dish above, only we add your choice of crispy egg noodles, or soft egg noodles to the mix. Another perfect dish that is very low in fat) (Mi Wem/Don Chay)	6.25
43. Curried mixed vegetables with tofu (Canh Chay)	6.25
44. Spicy Lemongrass Tofu with mushrooms and mixed vegetables (Tofu Xa)	6.25
45. Nam Viet special stir fried noodles with tofu, and mixed vegetables (Pho Xao Chay)	6.25
46. Eggplant with mushrooms, and tofu in a special house sauce (Ca Xao Chay)	6.95

FRIED RICE

47. Vegetarian Fried Rice (Com Chien Chay)	7.95
48. Shrimp Fried Jasmine Rice (Com Chien Tom)	7.95
49. Pork fried rice (Com Chien Heo)	7.95
46. Chicken Fried Rice (Com Chien Ga)	7.95
48. Crab Meat Fried Rice (Com Chien Cua)	7.95
50. Combination Fried Rice (Our fried rice combination with shrimp, chicken, pork, and egg) (Com Chien Thap Cua)	8.25

23

4
APPLICATION for SPECIAL USE PERMIT # 2002-0111

[must use black ink or type]

PROPERTY LOCATION: 19 38~~29~~ MOUNT VERNON ST

TAX MAP REFERENCE: Map 7.00 Blk. 09 Lt. 01 ZONE: CD #6

APPLICANT Name: THOI NGUYEN

Address: 1308 N. HUDSON ST. ARLINGTON 22201

PROPERTY OWNER Name: ~~DIVARDS REAL STATE~~

Address: 11300 ROCKVILLE PIKE, # 704 MD 2085

PROPOSED USE: VIETNAMESE RESTAURANT

→ ARLANDRIA Center L.L.C.
3618 N. NELSON ST. ARLINGTON 22207

THE UNDERSIGNED hereby applies for a Special Use Permit in accordance with the provisions of Article XI, Section 11-500 of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED, having obtained permission from the property owner, hereby grants permission to the City of Alexandria to post placard notice on the property for which this application is requested, pursuant to Article XI, Section 11-301(B) of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED hereby attests that all of the information herein provided and specifically including all surveys, drawings, etc., required to be furnished by the applicant are true, correct and accurate to the best of their knowledge and belief. The applicant is hereby notified that any written materials, drawings or illustrations submitted in support of this application and any specific oral representations made to the Planning Commission or City Council in the course of public hearings on this application will be binding on the applicant unless those materials or representations are clearly stated to be non-binding or illustrative of general plans and intentions, subject to substantial revision, pursuant to Article XI, Section 11-207(A)(10), of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THOI NGUYEN
Print Name of Applicant or Agent

Thoi Nguyen
Signature

1308 N. HUDSON ST
Mailing/Street Address

703-522-7110 703 243-4535
Telephone # Fax #

ARLINGTON VA 22201
City and State Zip Code

10-24-02
Date

=====DO NOT WRITE BELOW THIS LINE - OFFICE USE ONLY=====

Application Received: _____ Date & Fee Paid: _____ \$ _____

ACTION - PLANNING COMMISSION: 01/07/03 RECOMMEND APPROVAL 7-0

ACTION - CITY COUNCIL: 01/25/03 PH--CC approved the Planning Commission recommendation.