

EXHIBIT NO. 1

7
6-14-03

Docket Item #8
SPECIAL USE PERMIT #2003-0032

Planning Commission Meeting
June 3, 2003

ISSUE: Consideration of a request for a special use permit to operate a restaurant with outdoor seating and live entertainment.

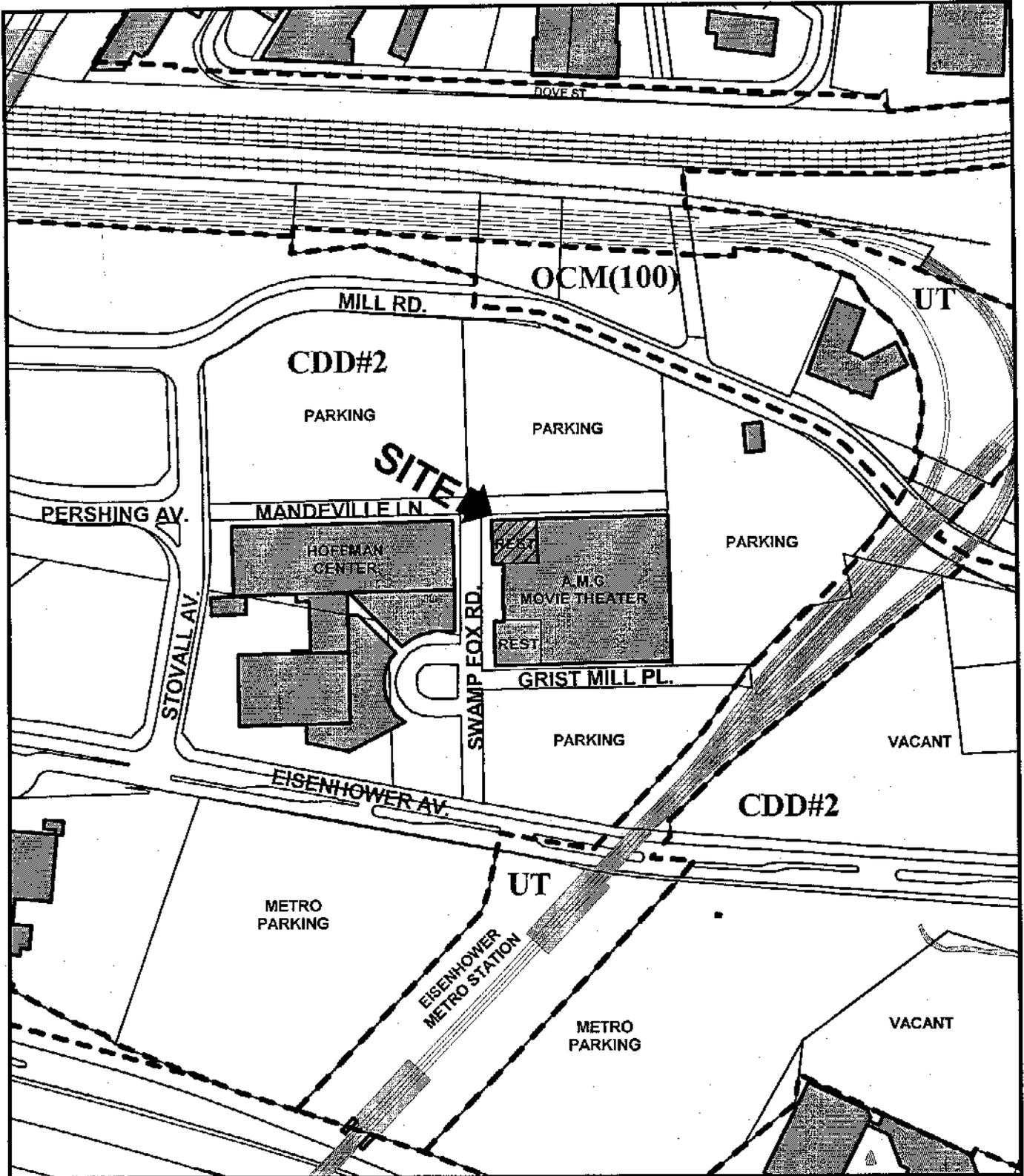
APPLICANT: Savco, Inc., d/b/a San Antonio Grill
Represented by M. Catharine Puskar

LOCATION: 2400 Mill Road (200 Swamp Fox Road)

ZONE: CDD-2/Coordinated Development District

PLANNING COMMISSION ACTION, JUNE 3, 2003: By unanimous consent, the Planning Commission recommended approval of the request, subject to compliance with all applicable codes, ordinances and staff recommendations.

Reason: The Planning Commission agreed with the staff analysis.



SUP #2003-0032

06/03/03



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 business or entity in which the applicant has a controlling interest. (P&Z)
2. Seating shall be provided for no more than 304 patrons. (P&Z)
3. Live entertainment is permitted. (P&Z)
4. The hours of operation shall be limited to 11:00 a.m. to 1:30 a.m. Monday through Friday, and 10:00 a.m. to 1:30 a.m. Saturday and Sunday. (P&Z)
5. The applicant shall post the hours of operation at the entrance to the restaurant. (P&Z)
6. Alcoholic beverages shall be sold for on-premises consumption only. (P&Z)
7. No food, beverages, or other material shall be stored outside. (P&Z)
8. 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)
9. The applicant must obtain at their expense one city standard street litter can for installation on the adjacent public right-of-way.. (T&ES)
10. Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (P&Z)
11. No equipment including kitchen equipment shall not be cleaned outside, nor shall any cooking residue or any other waste be washed onto the streets, sidewalks, alleys, or into storm sewers. (T&ES)

12. The applicant shall control 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)
13. All loudspeakers or musicians shall be prohibited outside the restaurant. No amplified noise shall be audible at the property line. (T&ES) (P&Z)
14. The applicant shall contact the Crime Prevention Unit of the Alexandria Police Department for a security survey for the business and a robbery awareness program for all employees prior to operation. (Police)
15. 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)
16. The applicant shall provide and maintain planters with evergreen and flowering plants in the area devoted to outdoor seating landscaping to the satisfaction of the City Landscape Architect. (P&Z) (Rec and Parks)
17. The applicant shall require their employees who drive to work to use off-street parking. (P&Z)
18. The applicant shall conduct employee training sessions on an ongoing basis, and shall discuss all SUP provisions and requirements, as part of that training. (P&Z)
19. The Director of Planning and Zoning shall review the special use permit one year after approval 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. Prior to the commencement of operation the applicant must obtain a business license from the Business Tax Branch.

DISCUSSION:

1. The applicant, Savco, Inc., d/b/a San Antonio Grill, represented by M. Catharine Puskar, attorney, requests special use permit approval for the operation of a full service restaurant located at 2400 Mill Road (also known as 200 Swamp Fox Road).
2. The subject property is known as the Hoffman Town Center, and is one lot of record with 333 feet of frontage on Swamp Fox Road, 342 feet of depth and a total lot area of 113,886 square feet. The site is developed with a multi-story masonry building containing a movie theater flanked by two restaurant spaces at the main theater entrance. The proposed San Antonio Grill restaurant space stands to the left or north of the main theater entrance and is approximately 5,581 square feet.

The surrounding land uses include the Hoffman office buildings to the west, a Metro station to the southwest, and the Carlyle development to the east. The site is bordered to the south by Eisenhower Avenue and to the north by Mill Road. The theater and restaurant building is part of a larger development project, which includes a pedestrian plaza area and retail uses at the base of the existing Hoffman office buildings, and one additional freestanding retail/restaurant space. Parking structures, a hotel, and an office building are also proposed for construction in later phases of this same development project.

3. On June 13, 1998, City Council granted Special Use Permit #98-0042, with site plan, to construct a theater with retail and restaurant uses. Condition #2 of that special use permit states that each restaurant is required to obtain a separate special use permit for operation.
4. Pursuant to Section 8-200 of the zoning ordinance, the proposed restaurant is required to provide 76 spaces; one space for four seats. Parking requirements for the subject restaurant space were analyzed and met under the special use permit approved in 1998 for the theater building (SUP#98-0042).

The parking requirement for the theater, retail and restaurant uses is 1,741 parking spaces. The office buildings (Hoffman I and II) require 1,523 parking spaces. The total parking requirement is 3,761 parking spaces. There are currently 2,724 spaces, 540 fewer than required. This reduced number of parking spaces should, however, suffice since the theater and office uses have different peak usage times and can share parking. When the second phase of the project is completed, a 3,000 space parking garage will replace most of the surface spaces.

5. The proposed restaurant will be open daily, between 11:00 a.m. and 1:30 a.m. Monday through Friday, and between 10:00 a.m. and 1:30 a.m. Saturday and Sunday. It will have approximately 25 employees for each shift, and expects approximately 300 patrons for lunch and 500 patrons for dinner daily. These hours of operation, number of employees and number of patrons are comparable to those reviewed for the Ruby Tuesday restaurant located on the other side of the site's movie theater.
6. There will be a total of 304 seats with 256 indoors and 48 outdoors. The indoor seating includes 218 seats in the dining area and 14 bar stools and 24 tables in the bar area. The outdoor seating includes 48 seats and is located at the front of the restaurant along Swamp Fox Road.
7. The restaurant will be a full service restaurant that serves hot and cold foods with on-premise only service of alcoholic beverages (beer, wine and mixed drinks). It will provide table, bar and carry-out service.
8. The trash will be collected six days a week and stored in screened dumpsters at the rear of the lot. The restaurant will generate approximately nine cubic yards of trash each day.
9. Loading and unloading activities will occur on the north side of the building between 8:00 a.m. and 11:00 a.m. six days a week.
10. The restaurant will provide televisions and recorded background music over a built-in sound system, and also live entertainment including Karaoke and a Mariachi band. The Karaoke is anticipated to occur Wednesday and Thursday evenings between 8:00 p.m. and 11:00 p.m. The Mariachi band will play during Sunday brunch.
11. The Health Department has identified several problems with the dumpster located to the rear of the theater and restaurant complex. The dumpster is the one that the applicant will use along with the Ruby Tuesday restaurant and the theater. It has drainage and access problems and the masonry structure is cracking. Staff has contacted the property manager to address these problems.
12. Zoning: The subject property is located in the CDD-2/Coordinated Development District, Eisenhower Avenue zone. Section 5-600 of the zoning ordinance states that the OC (Office Commercial) zoning regulations apply with exceptions in the CDD-2 zone. Section 4-800 of the zoning ordinance states that a restaurant is allowed only in the OC zone with a special use permit.

13. Master Plan: The proposed use is consistent with the East Eisenhower Avenue Small Area Plan chapter of the Master Plan which designates the property for CDD-2/Coordinated Development District, Eisenhower Avenue zone.

STAFF ANALYSIS:

Staff has no objection to the proposed restaurant located at 2400 Mill Road (200 Swamp Fox Road). Restaurant uses were part of the original development concept approved in 1998 and are supported today by staff. The proposed restaurant is compatible with the adjacent theater and office uses. It will also attract more people to the area during the evening, creating a more lively, active environment than the day time office use that has historically occupied this location. Use of the site in the evenings also maximizes the use of existing resources such as the Metro and parking lots. The proposed restaurant is consistent with the Eisenhower East Small Area Plan as it is part of a mixed use development that is convenient to Metro service.

Staff does recommend the addition of planters at the outdoor seating area, the addition of a City trash can on the sidewalk adjoining the restaurant, the standard restaurant conditions, and a condition requiring a review of the restaurant after one year so if there are any problems with its operation, additional conditions may be imposed. Staff thus recommends approval of the special use permit subject to the recommended conditions.

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

CITY DEPARTMENT COMMENTS

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

Transportation & Environmental Services:

- R-1 No equipment including kitchen equipment shall not be cleaned outside, nor shall any cooking residue or any other waste be washed onto the streets, sidewalks, alleys, or into storm sewers.
- R-2 The applicant shall control 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.
- R-3 All loudspeakers shall be prohibited from the exterior of the building and no amplified noise will be audible at the property line.
- R-4 Applicant must obtain at their expense one city standard street litter can for installation on the adjacent public right-of-way.
- 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.

Code Enforcement:

- C-1 A Certificate of occupancy shall be obtained prior to any occupancy of the building or portion thereof, in accordance with USBC 118.0.
- 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 New construction must comply with the current edition of the Uniform Statewide Building Code (USBC).
- C-4 Alterations to the existing structure must comply with the current edition of the Uniform Statewide Building Code (USBC).

- C-5 Required exits, parking, and accessibility for persons with disabilities must be provided to the building.
- C-6 Toilet rooms for persons with disabilities:
(a) Water closet heights must comply with USBC [512.0: ADAAG: 4.16.3).
(b) Door hardware must comply with USBC [512.0: ADA-AG: e4.13.9).
- C-7 Construction permits are required for this project. Plans shall accompany the permit application that fully detail the construction as well as layouts and schematics of the mechanical, electrical, and plumbing systems.
- C-8 This structure contains mixed use groups and is subject to the mixed use and occupancy requirements of USBC [313.0.
- C-9 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-10 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 only 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 # 2003-0032

[must use black ink or type]

PROPERTY LOCATION: 2400 Mill Road (200 Swamp Fox Road)

TAX MAP REFERENCE: 72.00-03-19 ZONE: CDD-2

APPLICANT Name: Savco, Inc., d/b/a San Antonio Grill

Address: 1525 Dogwood Drive, Alexandria, VA 22302

PROPERTY OWNER Name: Hoffman Family LLC c/o American Multi-Cinema

Address: Kansas City, MO 64105

PROPOSED USE: Restaurant with outdoor seating and live entertainment (Karaoke)

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.
Savco, Inc., d/b/a San Antonio Grill

BY: M. Catharine Puskar, Agent/Attorney

M Catharine Puskar
Signature

Print Name of Applicant or Agent
Walsh, Colucci, Lubeley, Emrich & Terpak, PC
2200 Clarendon Blvd., 13th Floor

703/528-4700 Telephone #
703/525-3197 Fax #

Mailing/Street Address
Arlington, VA 22201
City and State Zip Code

March 25, 2003
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.

Jaime Vargas (75%)	1525 Dogwood Drive, Alexandria, VA	22302
Amparo Magne (25%)	1525 Dogwood Drive, Alexandria, VA	22302

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. N/A

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)

The Applicant proposes to operate a full service restaurant known as the San Antonio Grill. The San Antonio Grill specializes in Tex-Mex cuisine, as reflected on the attached menu.

The proposed hours of operation are Monday through Friday, 11:00 a.m. to 1:30 a.m., and Saturday and Sunday, 10:00 a.m. to 1:30 a.m. There will be up to 25 employees on-site for the brunch, lunch and dinner shifts, where it is anticipated that approximately 800 patrons will be served per day. Background music will be provided over a built-in sound system and a large screen television and standard televisions will be located in the restaurant for patron viewing. In addition, the Applicant proposes to have Karaoke Wednesday and Thursday nights from 8:00 p.m. to 11:00 p.m. and a Mariachi band during Sunday brunch.

The proposed restaurant contains 264 indoor seats (including 38 bar seats) and 48 outdoor seats, for a total of 304 seats. Per Section 8-200A of the Zoning Ordinance, 76 parking spaces are required for the proposed restaurant (1 space per 4 seats). Pursuant to Special Use Permit 98-0042, approved by City Council on June 13, 1998, the proposed restaurant will share on-site parking with the other uses located in the Hoffman Center.

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).
- 300 patrons for lunch
- 500 patrons for dinner
- B. How many employees, staff and other personnel do you expect? Specify time period (i.e., day, hour, or shift).
- 25 employees for each shift (lunch & dinner)
6. Please describe the proposed hours and days of operation of the proposed use:
- | Day: | Hours: |
|------------------------------|--------------------------------|
| <u>Monday through Friday</u> | <u>11:00 a.m. to 1:30 a.m.</u> |
| <u>Saturday and Sunday</u> | <u>10:00 a.m. to 1:30 a.m.</u> |
| _____ | _____ |
| _____ | _____ |
7. Please describe any potential noise emanating from the proposed use:
- A. Describe the noise levels anticipated from all mechanical equipment and patrons.
- Noise levels will comply with City of Alexandria Noise Ordinance

B. How will the noise from patrons be controlled?

Noise will not be excessive

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

Normal odors for restaurant use

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?

Normal trash for restaurant use

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

Nine (9) cubic yards per day

C. How often will trash be collected?

Six (6) days a week

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

Employees will monitor the site for trash and debris.

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:

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?

The adjacent movie theater has security personnel who
monitor the property.

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 premises beer, wine and mixed drinks

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

8:00 a.m. to 11:00 a.m.

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

6 days a week

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?

Street access is adequate

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?

5,581 sq. ft. (existing) + _____ sq. ft. (addition if any) = 5,581 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: _____

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

other, please describe: Hoffman Center

RESTAURANT SUPPLEMENTAL APPLICATION

All applicants requesting special use permit approval for restaurants shall complete the following section. Applicants requesting approval of a special use permit for a restaurant in Old Town shall complete the SUPPLEMENTAL INFORMATION FOR RESTAURANTS IN OLD TOWN section and submit the required parking management plan and litter reduction plan.

Please provide the following information:

1. How many seats are proposed?

At tables: 266 * At a bar: 38 ** Total number proposed: 304
*218 indoor/ 48 outdoor ** includes 14 at the bar and 24 at tables in bar area

2. Will the restaurant offer any of the following?

alcoholic beverages beer and wine (on-premises)
 beer and wine (off-premises)

3. Please describe the type of food that will be served:

See attached sample menu

4. The restaurant will offer the following service (check items that apply):

table service bar carry-out delivery

5. If delivery service is proposed, how many vehicles do you anticipate? N/A

Will delivery drivers use their own vehicles? Yes. No.

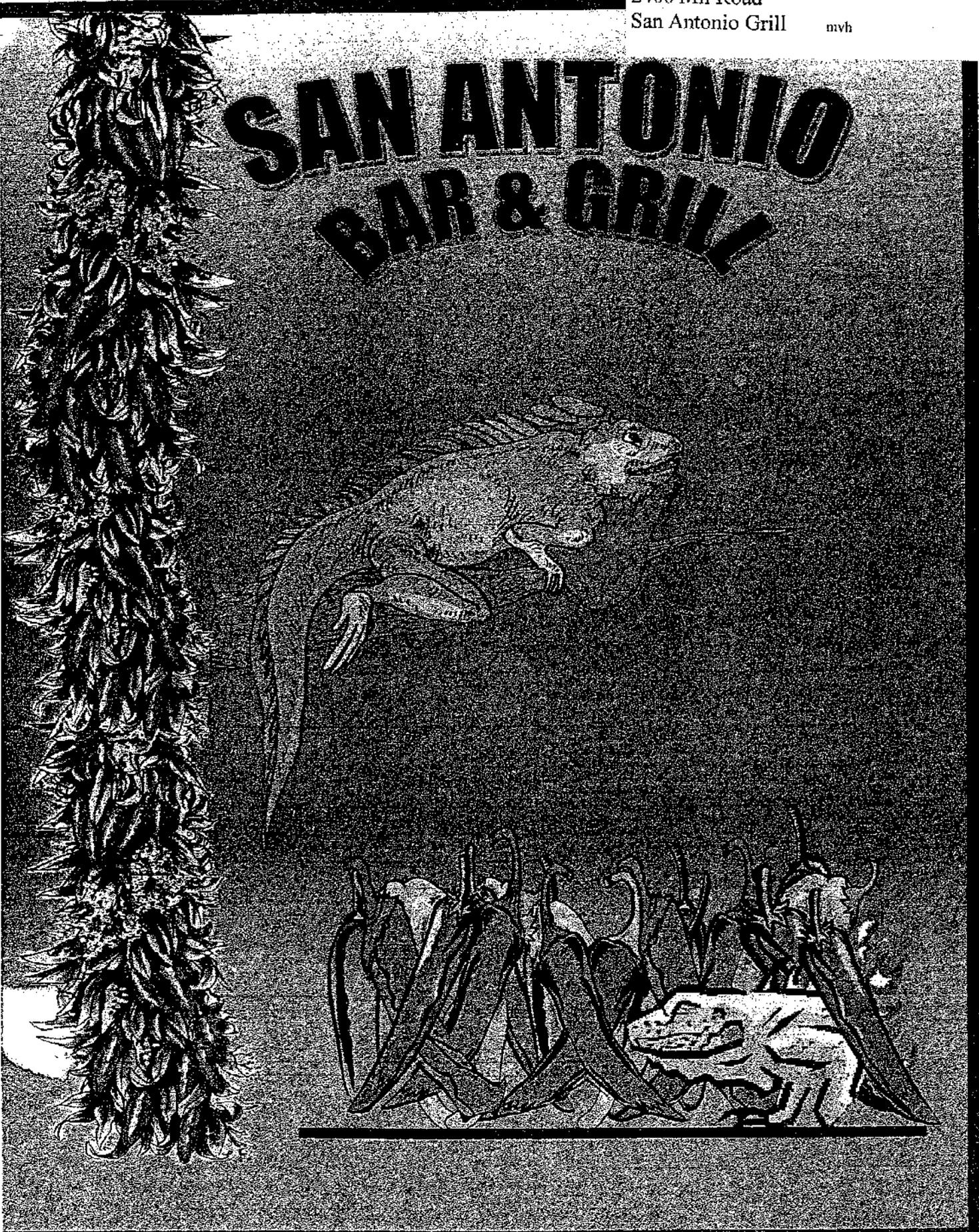
6. Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)? Yes. No.

If yes, please describe: A large screen television, standard televisions and background music provided over a built-in sound system. Karaoke Wednesday and Thursday evenings from 8:00 p.m. to 11:00 p.m. and a Mariachi band during Sunday brunch.

SUP #2003-0032
2400 Mil Road
San Antonio Grill

mvh

SAN ANTONIO BAR & GRILL



TEX-MEX FOOD

Appetizers

Ceviche Flounder marinated in a spicy citrus sauce.....			4.95
Nachos Tortilla chips with melted cheese, beans, guacamole, pico de gallo & jalapeno peppers.....			4.50
Nachos al Carbon Tortilla chips with grilled chicken or beef topped with melted cheese.....			7.25
Guacamole A blend of avocados, tomatoes, cilantro, onions & peppers.....			4.95
Quesadilla Flour tortillas baked with cheese, served with pico de gallo, guacamole and sour cream.....			5.50
Quesadilla a la Parrilla Quesadilla with either chicken or beef fajitas.....			7.25
Queso Mexicano With poblano peppers mushrooms, and onions.....			4.50
Queso Fundido With Mexican sausage, poblano peppers, mushrooms and onions.....			5.50
Chile con Queso Hot cheeses, with tomatoes & chile peppers.....	Cup	2.75	Bowl 4.50
Chile con Carne Ground beef, with tomatoes & chile peppers.....	Cup	2.75	Bowl 4.50

Soups

Black Bean Soup Served with sour cream and raw onion.....	Cup	2.50	Bowl 3.75
Seafood Soup Shrimp, scallops, calamari, and mussels.....			Bowl 7.25
Sopa de Tortilla Mexican vegetable soup.....	Cup	2.50	Bowl 4.00

Salads

Ensalada Casera Romaine lettuce, tomatoes, cucumbers and mushrooms.....	6.00
San Antonio Salad Ensalada Casera with beef or chicken fajitas.....	8.25
Taco Salad Beef or Chicken with guacamole, sour cream and refried beans in a taco shell.....	7.00
Fajita Caesar Salad Caesar salad with grilled beef or chicken.....	7.25
Seafood Caesar Salad Caesar salad with shrimp, scallops and calamari.....	8.25

San Antonio's Burger

Tex-Mex Burger Six ounces of spicy ground beef served with french-fries.....	6.95
American Burger Plain ground beef with your choice of fixing's.....	6.95
San Antonio Burger Spicy ground beef with bacon and sauteed mushrooms.....	7.25

Toppings Burgers

Cheese	0.50	Guacamole	1.25
Grilled Onion	0.50	Refried Beans	0.50
Grilled Pepper	0.50	Sour Cream	1.00

**HAPPY HOUR: 3 TO 7 PM, MONDAY THRU FRIDAY
AT THE BAR ONLY**

GRILL

Enchiladas, Tacos, Tamales & Rellenos

Enchiladas Rolled corn tortillas smothered in ranchers sauce & melted cheese, served with rice and beans.

Beef, Chicken, Cheese or Spinach	(2).....6.95	(3).....7.95
Any Combination	(2).....7.95	(3).....8.95

Crispy or Soft Tacos Beef or chicken served with pico de gallo rice or beans.

Any Combination	(2).....6.95	(3).....7.95
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Tacos a la Parrilla 2 rolled flour tortillas stuffed with yuor choice of grilled beef or checken.....9.95

Corn or Chicken Tamales Steamed corn puree stuffed with chicken, tomatoes & peppers.

Any Combination	(2).....7.95	(3).....8.95
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Chile Rellenos Poblano peppers stuffed with cheese & topped with ranchera sauce.....9.50

Burritos, Chimichangas & Flautas

Burritos Large flour tortillas baked, served with pico de gallo, guacamole, rice & beans.

Beef or Chicken7.95	Black Bean, Cheese or Veggie6.95
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Chimichangas Stuffed flour tortillas quick-friend, served with, guacamole, rice & beans.

Beef or Chicken7.95	Seafood9.95
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Flautas Beef or chicken stuffed tortillas deep fried with rice, beans, pico de gallo & guacamole.....9.50

FAJITAS

Poquito FAJITAS

All fajitas are served on a sizzling platter with guacamole, pico de gallo, beans and three flour tortillas.

Beef Fajitas Tender flank steak filet grilled & sliced your choice of guacamole or sour cream.....	9.95
Chicken Fajitas A whole breast of chicken grilled & sliced your choice of guacamole or sour cream.....	7.95
Veggie Fajitas Assorted freshly grilled vegetables.....	8.95
Carne Asada Beef fajitas served as a steak.....	9.95
Costilla Half rack of pork ribs, served with rice beans.....Half.....	9.95

Especialidades de la Casa

Pollo Asado A half chicken roasted in criollo sauce served grilled onion.....	9.95
Arroz con Pollo Cuban style morsels of sauteed chicken served with saffron rice.....	6.95
Lomo Saltado Sirloin tips sauteed with spanish onions, scallions, tomatoes, fries, cilantro & chiles.....	10.95
Pollo Saltado Chicken sauteed with spanish onions, scallions, tomatoes, fries, cilantro & chiles.....	9.95
Tex-Mex Brochette Skewered shrimp, beef, chicken, zucchini, green pepper & onions.....	8.95
Sirloin Steak 8 ounces of sirloin steak served with french fries.....	9.95

Combination Platters

Plato Azteca Chile relleno, beef or chicken enchilada & one chicken tamale.....	8.99
Plato Maya Chile relleno with two cheese enchilada.....	8.99
Plato Oaxaca Chicken enchilada, chicken taco & one chicken tamale.....	8.99
Plato Jalisco A beef & chicken enchilada, with a chicken tamale.....	8.99
Plato Chapultepec Beef enchilada with one beef & one chicken taco crispy.....	8.99

Desserts

Flan	3.50	Ice Cream	3.75	Cajeta	3.75
Sopapillas		Sm	3.00	Large	4.00
Mexican Fried Ice Cream Vanilla ice cream covered with our special crunchy cinnamon coating, fried flaky flour tortilla, and topped with cajeta sauce.....	4.50				

Margaritas - Vinos

Margaritas

Lime or Strawberry	4.78	Peach	4.78	Mango or Raspberry	6.50
		Blue	6.50	Cadillac	7.00

Mega-Margaritas

Lime, Strawberry, or Peach	7.95	Cadillac or Raspberry	13.40
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Sangria

Glass	3.95	Pitcher	16.95
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Wine

House	3.75	Zinfandel	3.75
Saint Marillon Sauvignon Blanc or Cabernet Sauvignon.....	4.42		
Cousino Macol Chardonnay or Cabernet sauvignon.....	4.42		
Bottle	19.00		

Beer & Soda

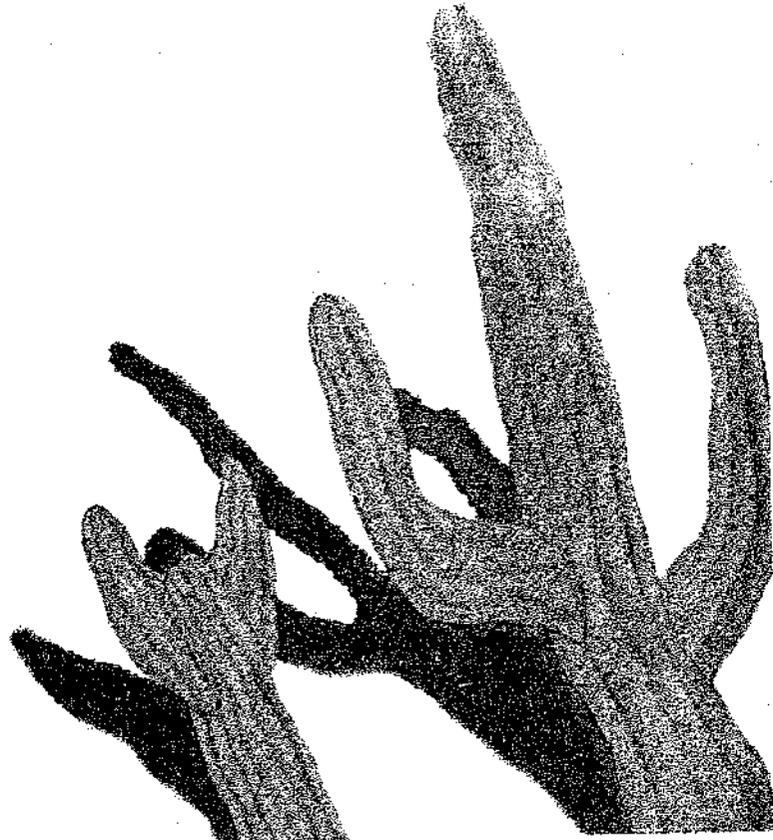
15 % gratuity included for parties of 5 or more people.

HAPPY HOUR: 3 TO 7 PM, MONDAY THRU FRIDAY
 VISIT US AT SKYLINE MALL & CRYSTAL CITY MALL
 CALL US AT (703) 527-9007 (703) 671-3700 (703) 415-0126

SUP #2003-0032
2400 Mil Road
San Antonio Grill

mvh

San Antonio Bar & Grill



Appetizers

Ceviche ★ Flounder marinated in a spicy citrus sauce	5.95
Gambas al Ajillo ★ Sautéed shrimp in olive oil, garlic & white wine	6.25
Quesadilla ★ Flour tortillas baked with cheese, served with pico de gallo, guacamole & sour cream	6.25
Quesadilla a la Parrilla ★ Quesadilla with either grilled chicken or beef	7.95
Nachos ★ Tortilla chips with melted cheese, refried beans, guacamole, pico de gallo & jalapeno peppers	4.95
Nachos all Carbon ★ Nachos with grilled chicken or beef	7.95
Queso Mexicano ★ Sautéed poblano peppers, onions & fresh mushrooms, topped with cheese & baked	7.50
Queso Fundido ★ With Mexican sausage, poblano peppers, mushrooms and onions.	7.95
Guacamole ★ A blend of avocados, tomatoes, cilantro, onions & peppers, served with tortilla chips	4.95
Chile con Queso ★ Hot cheese, with tomatoes & chile peppers CUP ... 2.95 ★ Bowl	4.50

Soups

Sopa de Tortilla ★ Mexican vegetable soup. ★	Cup 2.50	Bowl 3.99
Seafood Soup ★ Shrimp, scallops, calamari, & mussels ★		Bowl 7.95
Black Bean Soup ★ Served with sour cream and raw onions ★	CUP 2.75 ★	Bowl 3.95
Chile con Carne ★ Ground beef in fresh tomato sauce ★	Cup 2.75 ★	Bowl 3.95

Salads

Ensalada Casera ★ Romaine lettuce, tomatoes, cucumbers & mushrooms with house dressing	5.99
San Antonio Salad ★ Ensalada Casera with grilled beef or chicken	8.25
Taco Salad ★ Beef or chicken with guacamole, sour cream & refried beans in a homemade taco shell	6.99
Fajita Caesar Salad ★ Caesar salad with grilled beef or chicken	7.25
Seafood Caesar Salad ★ Caesar salad with shrimp, scallops and calamari	8.25

Enchiladas, Tacos, Tamales, Rellenos

Enchiladas ★ Rolled corn tortillas smothered in ranchers sauce & melted cheese, served with rice & beans.	
Beef, Chicken, Cheese or Spinach	8.99
Seafood	12.95
Tacos ★ Beef or chicken, soft tortilla or crispy shell, served with pico de gallo, rice & beans	10.95
Chicken Tamales ★ Steamed corn puree or corn stuffed with chicken	9.99
Chile Rellenos ★ Fresh poblano peppers stuffed with cheese & topped with ranchera sauce	10.95

5 % HANDLING CHARGE ADDED TO ALL CARRY OUT ORDERS

FAJITAS

All fajitas are served on a sizzling platter with guacamole, pico de gallo, frijoles a la charra, rice and three tortillas.

Shrimp Fajitas ★ Gulf Shrimp served split & sizzling	14.25
Beef Fajitas ★ A half pound of tender flank steak	12.95
Chicken Fajitas ★ A whole breast of chicken grilled & sliced.....	11.95
Veggie Fajitas ★ Assorted freshly grilled vegetables.....	10.95
Quail ★ Lightly grilled, served on a hot skillet(TWO).....	10.95 (Three) 14.95
Tacos a la Parrilla ★ Two rolled flour tortillas stuffed with your choice of grilled beef or Chicken.....	10.95
Pechuga de Pollo ★ Grilled chicken breast left whole	11.95
Carne Asada ★ Beef fajita served as a steak.	10.95
Plato Cozumel ★ Gulf shrimp with either beef or chicken fajitas.....	14.95
Camarones Brochette★ 6 jumbo shrimps stuffed with cheese and jalapeno pepper.	15.95
Camarones Diablo ★ 6 jumbo shrimp seasoned with spices then broiled and served w/ Mexican butter.....	14.25
Plato Sierra Madre ★ Quail with either beef or chicken fajitas	13.95
Costilla ★ Half rack of pork ribs, served with rice and beans.	12.95
Plato Durango ★ For Two! One pound of chicken or beef fajitas with extra fixings	19.95
Botana★Have it all! Beef, chicken, shrimp fajitas with two quail, half rack bibs, and enough fixing for four!	39.95

Especialidades de la Casa

Pollo Asado ★ Half chicken roasted in criollo sauce served with sautéed onion, rice & beans	11.95
Arroz con Pollo ★ Cuban style morsels of sautéed chicken cooked with saffron rice.....	8.95
Chicken Saltado ★ Chicken sautéed with Spanish onions, scallions, tomatoes, fries, cilantro & chiles.....	11.95
Lomo Saltado ★ Sirloin tips sautéed with spanish onions, scallions, tomatoes, fries, cilantro & chiles.....	14.95
Sirloin Steak ★ 8 ounces of sirloin served with fresh fries	11.95

Burritos, Chimichangas & Flautas

Burritos ★ Large flour tortillas stuffed & baked, served with pico de gallo, guacamole, rice & beans.	
Beef or Chicken	9.95
Black Bean, Cheese or Veggie	8.95
Chimichangas★ Stuffed flour tortillas quick-fried, served with pico de gallo, guacamole, rice & beans	
Beef or Chicken.....	9.95
Seafood	12.95
Flautas★ Beef or chicken stuffed tortillas deep fried served with sour cream & guacamole	9.95

Side Orders

Guacamole	2.50	Chile Relleno.....	4.25
Pico de Gallo	1.75	Enchilada	2.95
Sour Cream	1.25	Taco crispy or Soft	2.95
Grated Cheese	1.75	Taco a la Parrilla.....	4.50
Rice	1.75	Beans	1.75
Tamal	2.50	Chinchulines	2.95

Combination Platters

- Plato Azteca ★ Chile relleno, beef or chicken enchilada & one chicken tamale9.99
 Plato Maya ★ Chile relleno with two cheese enchiladas9.99
 Plato Oaxaca ★ Chicken enchilada, chicken taco & one chicken tamale.....9.99
 Plato Jalisco ★ A beef & chicken enchilada with a chicken tamale9.99
 Plato Chapultepec ★ Beef enchilada with one beef & one chicken taco9.99

Desserts

- Flan.....3.25 Cajeta.....3.50 Ice Cream.....3.50
 Sopaipillas ★ Sm. 2.75 Lg. 3.75
 Mexican Fried Iced Cream ★ Vanilla ice cream covered with our special crunchy cinnamon coating, fried flaky flour tortilla, and topped with cajeta sauce. 4.25

Cocktails - Vino - Cerveza

Margaritas

- Lime.....4.78 Strawberry4.78 Peach.....4.78 Mango....6.50
 Raspberry.....6.50 Blue.....6.50 Cadillac.....7.00

Mega-Margaritas

- Lime, Strawberry, Peach *****7.95 Raspberry ****9.95

- Sangria ***** Glass ~~~~4.78 Pitcher ~~~~16.95

- Wine ***** House ~~~~~ 3.75 Zinfandel ~~~~~ 3.75

Carbenet Sauvignon**Glass~4.42 Bottle~19.00

Cousino Macol * Chardonnay or Cabernet sauvignon** Glass ~ 4.42
 Bottle~19.00

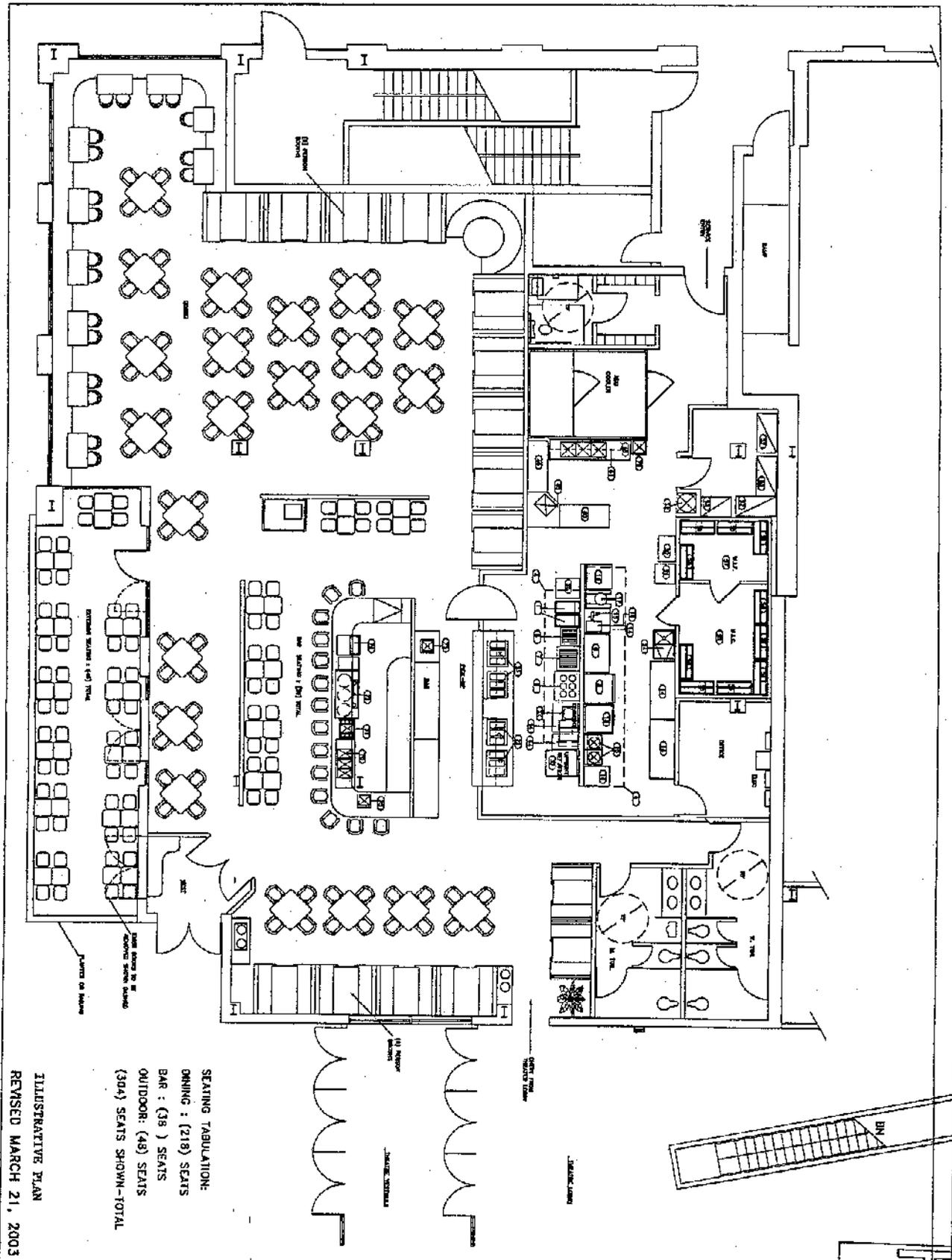
- CERVEZA** IMPORTED.....3.75 DOMESTIC.....3.25

- *CORONA*...3.75 CORONA 22oz \$6.50* *NEGRA MODELO* *DOS EQUIS* *TECATE*
 AMSTEL-LIGHT *HEINEKEN* *LONE STAR* *MILLER LITE* *BUDWEISER*
 TAQUINA *PACENA* *O'DOULS*

Chips & Salsa TO GO For 2 3.50 For 4 4.50 For 6 7.50

15% GRATUITY INCLUDED FOR PARTIES OF 5 OR MORE

GIFT CERTIFICATES AVAILABLE



SEATING TABULATION:
 DINING : (218) SEATS
 BAR : (38) SEATS
 OUTDOOR: (48) SEATS
 (304) SEATS SHOWN-TOTAL

ILLUSTRATIVE PLAN
 REVISED MARCH 21, 2003

REVISIONS: SCALE: 1/4"=1'-0" PA-2 DATE: FEB. 28, 2003	SHEET TITLE: PRELIMINARY PLAN	PROJECT: SAN ANTONIO GRILL ALEXANDRIA VIRGINIA	 WILEY & ASSOCIATES 525 MAIN STREET, #101 LAUREL, MARYLAND 20701 PHONE: (301) 778-2760
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PLANNING & ZONING
 MAR 26 2003

APPLICATION for SPECIAL USE PERMIT # 2003-0032

[must use black ink or type]

PROPERTY LOCATION: 2400 Mill Road (200 Swamp Fox Road)

TAX MAP REFERENCE: 72.00-03-19 ZONE: CDD-2

APPLICANT Name: Savco, Inc., d/b/a San Antonio Grill

Address: 1525 Dogwood Drive, Alexandria, VA 22302

PROPERTY OWNER Name: Hoffman Family LLC c/o American Multi-Cinema

Address: Kansas City, MO 64105

PROPOSED USE: Restaurant with outdoor seating and live entertainment (Karaoke)

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.

Savco, Inc., d/b/a San Antonio Grill

BY: M. Catharine Puskar, Agent/Attorney

M Catharine Puskar
Signature

Print Name of Applicant or Agent
Walsh, Colucci, Lubeley, Emrich & Terpak, PC
2200 Clarendon Blvd., 13th Floor

703/528-4700 Telephone #
703/525-3197 Fax #

Mailing/Street Address

Arlington, VA 22201
City and State Zip Code

March 25, 2003
Date

DO NOT WRITE BELOW THIS LINE - OFFICE USE ONLY

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

ACTION - PLANNING COMMISSION: ~~RECOMMEND~~ APPROVAL, UC

ACTION - CITY COUNCIL: 6/14/03PH--CC approved the Planning Commission recommendation.