

EXHIBIT NO. 1

8
1-21-06

Docket Item #11
SPECIAL USE PERMIT # 2005-0118

Planning Commission Meeting
January 3, 2006

ISSUE: Consideration of a request for a special use permit to locate a full-service restaurant and bar with live entertainment.

APPLICANT: La Tasca, Inc.
by M. Catharine Puskar, attorney

LOCATION: 605-607 King Street

ZONE: KR/King Street Urban Retail Zone

PLANNING COMMISSION ACTION, JANUARY 3, 2006: On a motion by Mr. Robinson, seconded by Mr. Komoroske, the Planning Commission voted to recommend approval of the request, subject to compliance with all applicable codes, ordinances and staff recommendations. The motion carried on a vote of 6 to 0. Mr. Dunn was absent.

STAFF RECOMMENDATION: Staff recommends **approval** subject to compliance with all applicable codes and ordinances and the recommended permit conditions found in Section III of this report.



SUP #2005-0118

01/03/06



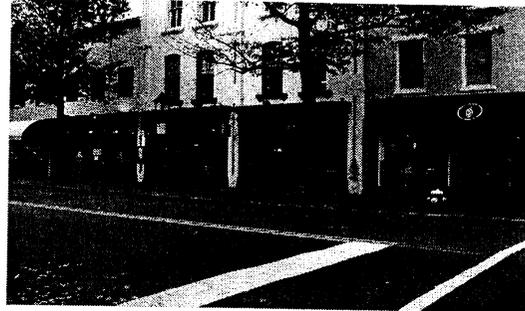
I. DISCUSSION

REQUEST

The applicant, La Tasca, Inc., requests special use permit approval for the operation of a restaurant located at 605-607 King St.

SITE DESCRIPTION

The subject properties are two lots of record with 62.4 feet of frontage on King Street, 100.6 feet of depth and a total lot area of 5,500 square feet.



SURROUNDING USES

The surrounding area is occupied by a mix of office buildings, restaurants, and retail. Immediately to the north is Eagle Eye Antiques Store. To the south is Red Mei Restaurant. To the east and west respectively are Chipotle Restaurant and King's Jewelry.

BACKGROUND

On May 13, 1995, City Council granted SUP# 95-0041 for the operation of a full service restaurant and micro-brewery, named Virginia Beverage Company. On December 14, 1996, City Council granted SUP# 96-0172 to increase the number of bar stools and to permit limited live entertainment with extended hours of operation. On March 18, 2003, staff approved administrative SUP # 2003-00001 for a change in ownership from The Virginia Beverage Company to Founders Restaurant and Brewing Company, which currently occupies the space.

PROPOSAL

La Tasca, Inc. plans to renovate the existing Founders Restaurant and Brewing Company to accommodate the new full service restaurant, La Tasca. The proposed restaurant will offer Spanish cuisine and tapas. The specific aspects of the restaurant as proposed by the applicant are as follows:

Hours:	Sunday- Thursday	11:00AM- 12:00 A.M.
	Friday- Saturday, and Holidays	11:00AM- 1:00A.M.

Number of seats: 170

Entertainment: There will be live Spanish music and Flamenco dancing exhibitions, occurring on select nights of the week. Noise levels will comply with City of Alexandria Code requirements.

- Alcohol: The applicant proposes on-premises beer, wine, and alcohol service.
- Trash/Litter: Typical restaurant trash such as food, paper, cardboard, plastic, and glass, is anticipated. Approximately 3, four- yard containers are generated three times per week. The trash will be collected three times per week. Restaurant staff will monitor the area in front of the premises for litter.

PARKING

According to Section 8-300 (B) of the Zoning Ordinance, parking provisions do not apply to restaurants located within the central business district.

As part of the King Street Retail Strategy, a validated parking program, similar to “Park Alexandria,” should be established in order to encourage the use of garages. The parking validation program involves negotiating agreements with garage operators to accept a subsidy given by King Street restaurants to be used for customer’s valet parking. Both garage operators and restaurants will calculate the amount that has been subsidized and the restaurant will pay the subsidized amount due to garage operators for allowing their customers to park there. At this time, the validated parking program does not exist, however it is anticipated to be operational by December 2007.

ZONING/MASTER PLAN DESIGNATION

The subject property is located in the King Street Urban Retail (KR) Zone. Section 6-702 (A) (2) of the Zoning Ordinance allows a restaurant in the King Street Urban Retail (KR) Zone only with a special use permit.

The proposed use is consistent with the Old Town Small Area Plan chapter of the Master Plan which designates the property for Commercial use.

The King Street Retail Strategy indicates that there is a significant unmet demand for pubs/ bars and an existing over-supply of restaurants that lack bars.

BOARD OF ARCHITECTURAL REVIEW

The applicant has submitted an application with the Board of Architectural Review. The property is located within the Old and Historic Alexandria District and the applicant proposes a new sign. Any exterior changes or alterations to the building, including but not limited to new signage, lighting, or storefront alterations, must be submitted for review and approval of the Old and Historic Alexandria Board of Architectural Review, to ensure visual compatibility compliance with the Historic Preservation Ordinance and Design Guidelines.

II. STAFF ANALYSIS

Staff does not object to the proposed La Tasca Spanish Tapas Bar & Restaurant at 605- 607 King Street. The proposed restaurant is occupying a space that has been a restaurant for several years. The applicant also proposes a new sign, which will be reviewed by the BAR. The number of seats at the proposed restaurant is less than what currently exists at Founders Restaurant. The hours are not proposed to change and are consistent with other King Street restaurants such as What's The Scoop (110 King St.) and Las Tapas Restaurant (710 King Street).

The applicant indicates that music and dancing will be subordinate to the restaurant use and will add to entertainment along King Street. The King Street Retail Strategy indicates that, within the economic overview section of the report, "King Street also lacks a significant base of entertainment venues, which often forms an integral part of a main street retail environment, creates return visitors to the street and provides nighttime activity." Within the applicant's proposal, entertainment would not occur on regularly scheduled nights. The applicant is proposing that the entertainment may start as early as 6:00pm and not conclude past midnight with the exception of New Year's Eve.

In anticipation of a City of Alexandria parking validation program, staff has included language in the conditions section of this report which will require the applicant to participate when and if such a program is established. As indicated within the King Street Retail Strategy, a parking validation program encourages valet parking at Central Business District garages catering to King Street customers. Currently, the program is not in operation, however it is anticipated to be in operation by December 2007.

Staff recommends the standard restaurant conditions, including a condition that the entertainment be subordinate to the restaurant and no cover charge be required. This same condition was approved for the Irish Restaurant at 108 King Street.

III. RECOMMENDED CONDITIONS

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 in which the applicant has a controlling interest. (P&Z)
2. The hours of operation of the restaurant shall be limited to Sunday- Thursday 11:00 A.M.- 12:00 A.M., Friday- Saturday and Holidays 11:00 A.M.- 1:00 A.M..(P&Z)

3. The applicant shall post the hours of operation at the entrance of the business. (P&Z)
4. The applicant shall encourage its employees to use mass transit or to car pool when traveling to and from work, by posting information regarding DASH and METRO routes, the location where fare passes for transit are sold, and advertising of car pooling opportunities. (P&Z)
5. 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, and on how to prevent underage sales of alcohol. (P&Z)
6. Indoor live entertainment shall be permitted to the extent that no amplified sound is audible outside the restaurant. No admission or cover fee shall be charged. All entertainment shall be subordinate to the principal function of the restaurant as an eating establishment. Any advertising of the entertainment shall reflect the subordinate nature of the entertainment by featuring food service as well as the entertainment. (P&Z)
7. 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)
8. When adopted, the applicant shall participate in any City of Alexandria organized parking validation program to assist with customer parking for businesses, such as the Park Alexandria program, that was formed as a result of suggested parking strategies in the King Street Retail Strategy.(P&Z)
9. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
10. 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. (T&ES)
11. Loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
12. Applicant shall contribute \$500.00 to the Streetscape Beautification Fund for the installation of litter receptacles along the public right-of-way. Monetary contribution to be submitted to the Department of T&ES, Engineering Division, Room 4130, 301 King Street). (T&ES)

13. Provide a menu or list of foods to be handled at this facility to the Health Department prior to opening. (Health)
14. The applicant is to contact the Community Relations Unit of the Alexandria Police Department at 703 838-4520 regarding a security survey for the business as well as robbery awareness program for all employees. (Police)
15. The Director of Planning and Zoning shall review the special use permit after it has been operational for one year, 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 which were not corrected immediately, constitute repeat violations or which create a direct and immediate adverse zoning impact on the surrounding community; (b) the director has received a request from any person to docket the permit for review, 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: Eileen Fogarty, Director, Department of Planning and Zoning;
Richard Josephson, Deputy Director;
James Hunt, Urban Planner.

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.

IV. CITY DEPARTMENT COMMENTS

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

Transportation & Environmental Services:

- 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.
- R-4 Applicant shall contribute \$500.00 to the Streetscape Beautification Fund for the installation of litter receptacles along the public right-of-way. Monetary contribution to be submitted to the Department of T&ES, Engineering Division, Room 4130, 301 King Street).
- 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 New construction must comply with the current edition of the Uniform Statewide Building Code (USBC).
- C-2 Alterations to the existing structure must comply with the current edition of the Uniform Statewide Building Code (USBC).
- C-3 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-4 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-5 Required exits, parking, and accessibility for persons with disabilities must be provided to the building.
- C-6 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-7 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 hours of operation
- R-1 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 Community Relations Unit of the Alexandria Police Department at 703 838-4520 regarding a security survey for the business.

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- R-2 The applicant is to contact the Community Relations Unit of the Alexandria Police Department at 703 838-4520 regarding a robbery Awareness program for all employees.
- F-1 The applicant is seeking an "ABC on" license only. The Police Department has no objections.

APPLICATION for SPECIAL USE PERMIT # 2005-0118

[must use black ink or type]

PROPERTY LOCATION: 605-607 King Street

TAX MAP REFERENCE: 74.02-03-11 &12 ZONE: CD

APPLICANT Name: La Tasca, Inc. dba La Tasca Spanish Tapas Bar and Restaurant

Address: 722 7th Street, NW, Suite B, Washington, DC 20001

PROPERTY OWNER Name: Jemals Old Town Holdings LLC

Address: 702 H Street, NW, Washington, DC 20001

PROPOSED USE: Restaurant

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.

La Tasca, Inc.

by: M. Catharine Puskar, Attorney/Agent

Print Name of Applicant or Agent

M Catharine Puskar

Signature

Walsh, Colucci, Lubeley, Emrich & Terpak

2200 Clarendon Blvd., 13th Floor

Mailing/Street Address

703-528-4700

Telephone #

703-525-3197

Fax #

Arlington, VA

City and State

22201

Zip Code

October 25, 2005

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.

La Tasca, Inc. is a wholly owned subsidiary of La Tasca Group, PLC, a
British publicly traded company.

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? N/A

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.

STATEMENT

La Tasca, Inc. is requesting approval of a special use permit ("SUP") to locate a La Tasca Spanish Tapas Bar & Restaurant ("La Tasca") in the current Founders' Restaurant space at 650-607 King Street (the "Premises").

In the way of background, the Premises has been occupied by a restaurant for years. On May 13, 1995, City Council granted SUP #95-0041 for the operation of a full service restaurant and micro-brewery, named Virginia Beverage Company. On December 14, 1996, City Council granted SUP #96-0172 to increase the number of bar stools and to permit limited live entertainment with extended hours of operation. Finally, on March 18, 2003, Staff administratively approved SUP #2003 for a change in ownership from The Virginia Beverage Company to Founders Restaurant and Brewing Company. La Tasca, Inc. now plans to renovate the existing space to accommodate its full service restaurant known as La Tasca.

La Tasca is a careful blend of everything that is good about Spain. Warm décor, authentic cuisine and friendly hospitality are combined to create a unique and genuine atmosphere. La Tasca has been described as being "so authentic that you won't find anything better in Spain." The combination of over 35 Tapas dishes, delicious menu specials, paellas and wide range of Spanish wines and beers served in warm and colorful surroundings make it a truly unique experience. This experience is further enhanced by live Spanish music and flamenco dancing exhibitions on select nights of the week.

La Tasca will contain 150 seats and 18 bar stools for a total of 168 seats. This is less than the 176 seats approved to serve the existing restaurant. The hours of operation will be 11:00 a.m. to midnight Sunday through Thursday and 11:00 a.m. to 1:00 a.m. Friday and Saturday. There will be approximately 85 lunch patrons and 350 dinner patrons per day Friday through Sunday and approximately 65 lunch patrons and 150 dinner patrons per day Monday through Thursday. Approximately 8 -10 employees will be on site during the day and 15 - 18 employees will be on site at night.

La Tasca will also be filing an application with the Board of Architectural review for a Certificate of Appropriateness for installation of new signage and alterations to the façade to accommodate the new restaurant. The proposed improvements will be consistent with the Washington Street Design Guidelines.

La Tasca has reviewed the Old Town Restaurant Policy and, based on the applicable factors to be considered, maintains that the proposed restaurant in the proposed location will not significantly impact nearby residents for the following reasons.

a) *The availability of off-street parking.* There is ample parking in the vicinity with three public parking lots within three blocks of the restaurant and over 200 metered and district permit on-street public parking spaces in the vicinity.

b) *The predicted impact of the restaurant on parking supply in the adjacent neighborhood.* Given that the proposed restaurant is replacing an existing restaurant that had a higher number of seats, it is unlikely that La Tasca will generate new vehicle traffic to the market. In addition, as mentioned above, there are public parking lots in close proximity to this restaurant. As such, the restaurant should not impact parking supply in the adjacent neighborhood.

c) *The extent to which the restaurant is open in the late night hours.* The restaurant will be open between the hours of 11:00 a.m. and midnight Sunday through Thursday and 11:00 a.m. to 1:00 a.m. Friday through Saturday.

d) *The extent to which alcohol (such as spirits, mixed drinks, wine and beer) consumption will predominate over food consumption and would consider the number of bar seats, if any, and the standing areas in the vicinity of bars.* There are 18 bar seats at which both drinks and food will be served. There will also be standing room for approximately 12 patrons. The anticipated food to alcohol ratio is 70/30. As such, food predominates over alcohol.

e) *The predicted extent of litter generated in nearby neighborhoods.* It is not anticipated that La Tasca will generate litter in nearby neighborhoods. As an added measure though, employees will monitor the exterior of the site for litter.

Diversity of Uses. The City should do whatever possible to retain a mix of restaurants and shops providing a diversity of goods and services in the King Street area. The proposed restaurant will replace an existing restaurant. As such, the mix of restaurants and shops will remain the same.

La Tasca, Inc. looks forward to operating in this location and respectfully requests approval of its proposed restaurant.

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).

Approximately 85 lunch patrons and 350 dinner patrons per day Friday through Sunday; approximately 65 lunch patrons and 150 dinner patrons per day Monday through Thursday.

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

8-10 during the day
15-18 during the night

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

Day:	Hours:
<u>Sunday - Thursday</u>	<u>11:00 a.m. - midnight</u>
<u>Friday - Saturday</u>	<u>11:00 a.m. - 1:00 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 Code requirements.

B. How will the noise from patrons be controlled?

N/A

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

N/A

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?

Typical restaurant trash - food, paper, cardboard, plastic,
and glass.

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

Approximately 3 four-yard containers are generated 3 times per week.

C. How often will trash be collected?

3 times per week.

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

Staff will monitor the area in front of the premises for litter.

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 premises is monitored by an alarm system. In addition, there
is an internal safety program for employees during employee training.

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.

ABC license for on-premises sales of beer, wine, and liquor.

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?

0

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

0 Standard spaces

0 Compact spaces

0 Handicapped accessible spaces.

0 Other.

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

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? 0

B. How many loading spaces are available for the use? 1

C. Where are off-street loading facilities located? At the rear of the building along the alley.

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

Deliveries will occur in the morning prior to noon.

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

Deliveries will occur twice per 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?

5,500 sq. ft. (existing) + _____ sq. ft. (addition if any) = 5,500 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: existing in-line retail/office building

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: 150 At a bar: 18 Total number proposed: 168

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:

Spanish tapas.

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: Live Spanish music and Flamenco dancing
exhibitions occur on select nights of the week.

SUPPLEMENTAL INFORMATION FOR RESTAURANTS IN OLD TOWN

***CRITERIA TO BE USED TO EVALUATE NEW OR EXPANDED RESTAURANTS
ADOPTED BY CITY COUNCIL BY RESOLUTION, NOVEMBER 13, 1993***

Parking

1. The applicant must submit a parking management plan (PMP), which specifically addresses the following issues: *See Application Narrative

- A. The parking demand generated by the proposed restaurant.
- B. The availability of off-street parking for patrons. For the purpose of this policy, availability shall be measured in terms of the number of vacant off-street parking spaces within 500 feet from the entrance to the restaurant.
- C. How employees who drive will be accommodated off the street at least in the evenings and on weekends.
- D. The predicted impact of the restaurant on the parking supply at the evening peak, weekend peak, and daytime peak.
- E. A proposal to reduce the impact of parking created by the restaurant on nearby areas. Acceptable alternatives for reducing parking impacts include, but are not limited to, the following: validated parking or valet parking for patrons, and off-street parking or transit subsidies for employees.

2. Additionally, please answer the following:

A. What percent of patron parking can be accommodated off-street?
(check one)

- 100%
- 75-99%
- 50-74%
- 1-49%
- No parking can be accommodated off-street

B. What percentage of employees who drive can be accommodated off the street at least in the evenings and on weekends?
(check one)

- All
- 75-99%
- 50-74%
- 1-49%
- None

C. What is the estimated peak evening impact upon neighborhoods?
(check one)

- No parking impact predicted
- Less than 20 additional cars in neighborhood
- 20-40 additional cars
- More than 40 additional cars

Litter

The applicant for a restaurant featuring carry-out service for immediate consumption must submit a plan which indicates those steps it will take to eliminate litter generated by sales in that restaurant.

Alcohol Consumption and Late Night Hours

1. Maximum number of patrons shall be determined by adding the following:

	<u>150</u>	Maximum number of patron dining seats
	<u>18</u>	Maximum number of patron bar seats
+	<u>12</u>	Maximum number of standing patrons
<hr/>		
	<u>180</u>	Maximum number of patrons

2. 18 Maximum number of employees by hour at any one time

3. Hours of operation:
(check one)

<u> </u>	Closes by 8:00 P.M.
<u> </u>	Closes after 8:00 P.M. but by 10:00 P.M.
<u> </u>	Closes after 10:00 P.M. but by Midnight
<u> X </u>	Closes after Midnight

[Closing time means when the restaurant is empty of patrons.]

4. Alcohol Consumption:
(Check one)

<u> </u>	High ratio of alcohol to food
<u> </u>	Balance between alcohol and food
<u> X </u>	Low ratio of alcohol to food

SUP 2005-0118

Acompañamientos

To start with...

Aceitunas mixtas \$3.95

Mixed olives marinated with peppers, onion and lemon

Pan de acientunas y pan de tomate \$2.95

Basket of olive bread and sun dried tomato

Pan de ajo \$2.95

Garlic Bread

Pan de ajo con queso \$3.75

Garlic bread with cheese

Pan a la Catalana \$2.95

Toasted bread topped with garlic, tomato and cilantro

Patatas panadera con salmorejo \$4.75

Fried slices of potato with a cold dip of tomato and garlic

Berenjenas fritas con cabrales \$5.25

Fried eggplant with a cabrales cheese dip

Surtido de Entremeses

For the table, a sampler of starters including mixed olives, anchovies, Manchego cheese, Serrano ham and Spanish cured meat...\$16.95

Tapas del Mar (Pescados y Mariscos)

Tapas from the Sea

Fritura mixta de pescado \$5.95

Deep fried squid, swordfish and shrimp

Boquerones en vinagre \$4.95

Fresh anchovies marinated in garlic and olive oil

Gambas gabardina \$6.25

Shrimp deep fried in our special batter

Vieiras gratinadas \$5.25

Scallops sautéed with garlic, onions and peppers

Rape al pimenton \$6.95

Grilled monkfish served simply with paprika and olive oil

Ventresca de atun con piquillos y salsa verde \$7.25

Tuna loin confit with sweet Peppers

Gambas al Ajillo \$6.45

Shrimp sautéed in olive oil, garlic and "Guindilla" peppers

Langostinos a la plancha \$9.95

Grilled on shell jumbo shrimp with sea salt

Calamares a la Andaluza \$5.25

Battered squid, deep fried with garlic mayonnaise

Montado de salmon y queso fresco \$4.95

Toasted bread topped with smoked salmon and cream cheese

Salmon a la plancha sobre pisto Manchego \$6.75

Grilled salmon over a ragout of vegetables

Pulпитos a la Gallega \$6.75

Sautéed baby octopus with garlic, paprika & olive oil

Ensalada mixta \$4.95

Mixed greens, tomato, tuna, onion and egg wedges

Mejillones a la marinera \$6.25

Fresh mussels cooked with tomato, onion and garlic

Ask about our Party Menus

A great place to celebrate any occasion with family and friends. We're also perfect for celebratory lunch parties and after-work gatherings when you want to wait out traffic or take your time and party into the night. So eat a little, drink a little talk a little and have a lot of fun! We look forward to extending a warm La Tasca welcome to you and your party
Viva La Tasca!

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Tapas del Campo (Carnes y Aves)

Tapas from the Land

Pollo al ajillo \$5.95

Roasted chicken thighs in white wine and garlic

Buey al jerez \$7.95

Grilled marinated flank stake with sherry sauce

Selecion de embutidos \$6.50

A selection of Spanish cured meats

Chorizo de Cantimpalo-From Salamanca, this delicious pork sausage is seasoned with sweet smoked Spanish paprika

Salchichon-From Segovia, this Salchichon differs from chorizo, with more garlic and less paprika

Lomo-From Huelva, a dry-cured loin of pork, meaty and tender with virtually no fat

Jamon Serrano \$6.25

Traditional Spanish cured Serrano ham

Cordero en salsa casero \$6.25

Lamb casserole cooked with white wine

Brocheta de pollo \$5.45

Skewered chicken breast, red peppers marinated in spices

Chorizo frito al vino tinto \$5.45

Spicy Spanish sausage pan fried in red wine

Croquetas de pollo \$5.45

Chicken croquettes

Albondigas a la jardinera \$5.45

Our famous meatballs with vegetable and tomato sauce

Paella Valenciana \$5.95

Paella rice with mixed seafood and chicken

Montado de lomo \$5.95

Grilled pork loin marinated with paprika and garlic, on toasted bread

Costillas de cerdo \$7.95

Pork spare ribs in a tangy sauce

Filetitos de solomillo iberico encebollados \$6.95

Grilled pork tenderloin, served with peppers and onions

Tapas de la Huerta

Tapas from the Field



Vegan



Vegetarian

Patatas bravas \$3.45

Deep fried potatoes in a spicy sauce

Paella de verduras \$4.95

Vegetarian paella (garlic, onion, carrots, asparagus)

Tortilla Española \$3.95

Traditional Spanish potato and onion omelet

Espinacas salteadas \$4.25

Sautéed spinach with garlic, pine nuts and raisins

Esparragos verdes a la plancha \$4.95

Grilled fresh asparagus with extra virgin olive oil

Patatas a lo pobre \$3.95

Fried potatoes sautéed with onion, red & green peppers

Champiñones al ajillo \$3.95

Mushrooms sautéed in garlic and olive oil

Berenjenas gratinadas \$4.95

Fresh eggplant baked with cheese, tomato and herbs

Ensalada de tomate y queso de cabra \$5.25

Goat cheese and tomato salad

Queso Manchego \$5.45

Manchego cheese with fresh tomato and olive oil



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Paellas

Paellas and Rice Dishes (Minimum 2 People)

Paella de marisco \$16.95 per person
Seafood paella with shrimp, squid, mussel and swordfish

Paella Valenciana \$14.95 per person
Valencian paella with chicken, seafood and swordfish

Paella de carne \$13.95 per person
Meat paella of chicken and sausage

Paella de langosta \$19.95 per person
Lobster and seafood paella

Paella de verduras \$12.95 per person
A great vegetarian paella

Paella negra \$14.95 per person
Black ink paella (shrimp, swordfish, squid and squid ink)

Postres-Desserts

Flan de huevo con salsa de caramelo, pasas y piñones \$5.45
Spanish flan with caramel sauce, raisins and pine nuts

Arroz con leche \$3.95
Traditional Spanish rice pudding

Trufa de chocolate con helado de vainilla \$5.95
Dark chocolate truffle served with vanilla bean ice cream

Helado de vainilla con turrón de chocolate \$4.25
Vanilla bean ice cream with traditional Spanish chocolate nougat
(this dish contains nuts)

Pastel de merenge y leche merengada \$5.95
Meringue tart with cinnamon

Copa de helado con fresas \$3.95
Strawberry ice cream with fresh strawberries

Tarta de crema Catalana \$4.95
Catalan custard cake with raspberry sauce

Tarta de café con leche con salsa de café \$4.95
A light coffee mousse with Spanish espresso sauce

Vinos de Postre

Dessert Wines Glass/bottle

Espumoso de Moscatel Flare \$28/\$5.25

Moscatel Emilin \$38/\$5.75

Monastrel Silvano Garcia \$44/\$6.50

Silvano Moscatel \$44/\$6.50

Hidalgo Pedro Ximenez \$44/\$6.75

Cafés-Coffee

Café Solo \$2.50
espresso coffee

Café Doble \$3.25
double espresso coffee

Café Cortado \$3.25
espresso topped with steamed milk

Café Filtro \$1.95
regular coffee

Cappuccino \$3.25

Café con Leche \$3.25
coffee with milk

Carajillo \$4.95
coffee with Spanish brandy

Sangrias

Glass \$4.95 2-liters pitcher \$17.95

Tradicional Sangria Tinta

our traditional sangria. A refreshing blend of red wine, fresh oranges & apples, and our secret mix from Andalucia

Sangria Blanca

peaches, brandy with white wine

Sangria Rosada

red and white grapes, triple sec, grape juice with rosé wine

Cava Sangria

brandy, triple sec, grape juice and sparkling wine

Agua de Sevilla

pineapple juice and sparkling wine frothed with cream

Rebujito

lemons, limes, and sherry

Agua de Valencia

oranges, brandy, triple sec, orange juice and sparkling wine

Margarita Sangria

triple sec, tequila and white wine

Sangria La Tasca

apples, brandy and red wine with a hint of cinnamon

Special La Tasca Cocktails \$5.50

Torero ≈ The Bullfighter

A martini only a bullfighter can endure. Rum, sherry and lemons

Gitana ≈ Gipsy Queen

The perfect cocktail to get the evening started on the right foot. Liqueur 43, Torres orange liqueur and orange juice

Tasca-tini

Our signature vodka martini, stirred like Spaniards do...

Don Quijote

Cervantes would be proud. Need we say more?

Gin, red vermouth & Pacharan

Sherry Wenster

Sure to fight the hair of the dog. A Bloody Mary but with a Spanish twist!

Ole..Ole

A cocktail to captivate each of the 5 senses.

Bourbon & apple liqueur

Muchas Flores

For the woman who can never get enough flowers and for the man who can never give enough of them.

Champagne with tequila and Chambord...

Vinos de Jerez-Sherry Wines Glass/Bottle

Fino Jarana \$25/\$3.75

Manzanilla La Guita \$29/\$4.25

Palo Cortado Peninsula \$33/\$4.75

Oloroso Don Nuño \$33/\$4.75

Amontillado Los Arcos \$27/\$3.95

La Tasca

SPANISH TAPAS BAR & RESTAURANT

For your convenience an 18% gratuity will be added to parties of 8 or more

722 7th Street NW • Washington, DC 20001
202.347.9190

2900 Wilson Blvd • Arlington, VA 22201
703.812.9120

www.latascausa.com

Especiales
Specials of the Week

Paella de chorizo \$5.95
Spanish sausage paella

Pinchito moruno \$5.95
Grilled pork skewer marinated in spices

Cordero al chillidron \$5.95
A lamb casserole with red peppers and tomato

Gambas embueltas en queso manchego y tocino \$7.95
Wrapped shrimp with Manchego cheese and bacon

Champiñones rellenos de gambas y jamon serrano \$7.95
Beef casserole with sherry and brandy

Jamon Serrano y queso Manchego \$12.00
A combination of Serrano ham and Manchego cheese

Tabla de quesos Espanoles \$10.95
A combination of Spanish cheeses served with quince paste

Happy Hour

Every Day 4:00 pm to 7:00 pm at the Bar

\$3.00 Draft Beer

2-Liter Draft Pitchers \$15.00

Sangria by the Glass \$3.00

Sangria Pitcher \$13.00

House Wines, White or Red **\$3.00 per Glass, \$12.00 Bottles**

Top Shelf Spanish Margaritas or Cosmos **\$5.00**

Enjoy Select La Tasca Appetizers Spanish-Style...share a little, eat a little and enjoy a lot! **Only \$2.45**

Late Fare Menu

Everyday from 11:00 pm to closing

Boquerones en vinagre \$4.95
Fresh anchovies marinated in garlic and olive oil

Selecion de embutidos \$6.50
A selection of Spanish cured meats

Chorizo frito al vino tinto \$5.25
Spicy Spanish sausage pan fried in red wine

Jamon Serrano \$6.25
Traditional Spanish cured Serrano ham

Paella de verduras \$4.95
Vegetarian paella (garlic, onion, carrots, asparagus)

Tortilla Española \$3.95
Traditional Spanish potato and onion omelet

Berenjenas gratinadas \$4.95
Fresh eggplant baked with cheese, tomato and herb

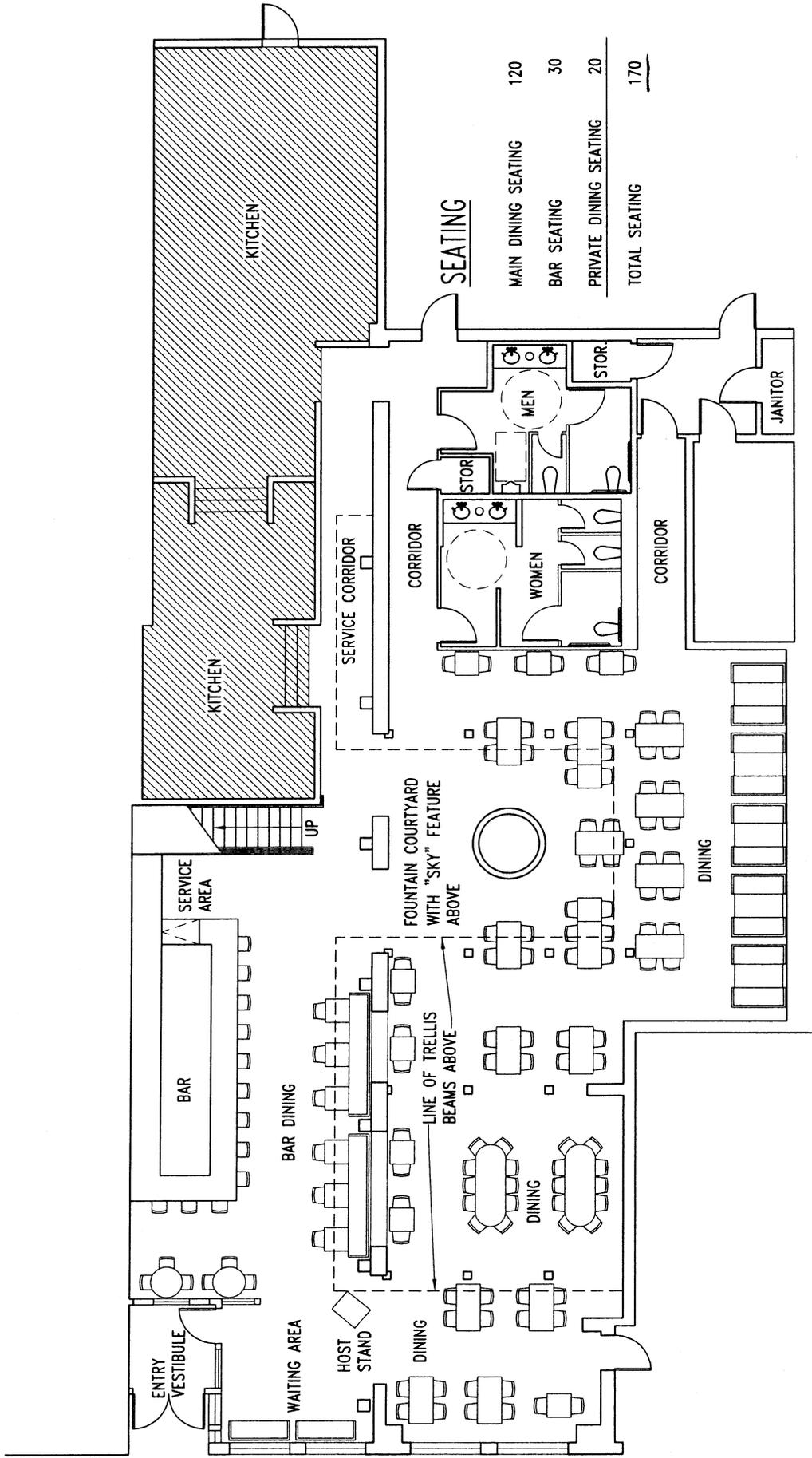
Queso Manchego \$5.45
Manchego cheese with fresh tomato and olive oil

Something Special Every Day

- Monday** Half Price Bottles of Wine from Opening to 9:00 pm
- Tuesday** 25% Off Any Paella Entrée All Day
- Wednesday** Free Coffee with Dessert all Day
(dessert purchase required)
- Thursday** Half-Price Desserts from Opening to 9:00 pm
- Friday** Free Happy Hour from 4:00 to 7:00 pm
- Saturday** Kids Eat Free from Opening till 6:00 pm
(One free kid's meal per child per paying adult)
- Sunday** Half Price Desserts All Day

Every Day Features: \$9.95 Menu del Dia Express Lunch from Opening till 3:00 pm; Happy Hour Daily from 4:00 pm to 7:00 pm; Ask For Our Special Kid's Menu

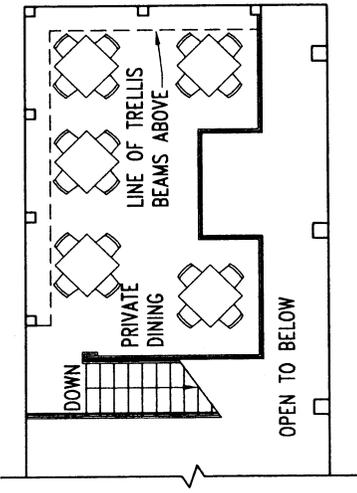
Please Respect Our Neighborhood:
Park in our Garage 1303 North Fillmore Street
(In Front of La Tasca) 1/2 Hour \$1, 1 Hour \$1.5, 2 Hours \$2, 3 Hours \$2.5
Please Don't litter in the streets



MAIN DINING SEATING	120
BAR SEATING	30
PRIVATE DINING SEATING	20
TOTAL SEATING	170

1 MAIN LEVEL FLOOR PLAN

SCALE: 1/8" = 1'-0"



MEZZANINE FLOOR PLAN

2

SCALE: 1/8" = 1'-0"

APPLICATION for SPECIAL USE PERMIT # 2005-0118

[must use black ink or type]

PROPERTY LOCATION: 605-607 King Street

TAX MAP REFERENCE: 74.02-03-11 &12 ZONE: CD

APPLICANT Name: La Tasca, Inc. dba La Tasca Spanish Tapas Bar and Restaurant

Address: 722 7th Street, NW, Suite B, Washington, DC 20001

PROPERTY OWNER Name: Jemals Old Town Holdings LLC

Address: 702 H Street, NW, Washington, DC 20001

PROPOSED USE: Restaurant

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.

La Tasca, Inc.

by: M. Catharine Puskar, Attorney/Agent M Catharine Puskar
Print Name of Applicant or Agent *Signature*

Walsh, Colucci, Lubeley, Emrich & Terpak
2200 Clarendon Blvd., 13th Floor 703-528-4700 703-525-3197
Mailing/Street Address *Telephone #* *Fax #*

Arlington, VA 22201 October 25, 2005
City and State *Zip Code* *Date*

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

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

ACTION - PLANNING COMMISSION: Recommended Approval 6-0

ACTION - CITY COUNCIL: 1/21/06 - CC approved the PC recommendation 7-0