

EXHIBIT NO. 1

4
9-20-05

Docket Item #5
SPECIAL USE PERMIT #2005-0071

Planning Commission Meeting
September 8, 2005

ISSUE: Consideration of a request for a special use permit amendment to change the hours of operation and to increase seating at a restaurant.

APPLICANT: Yeon S. Son

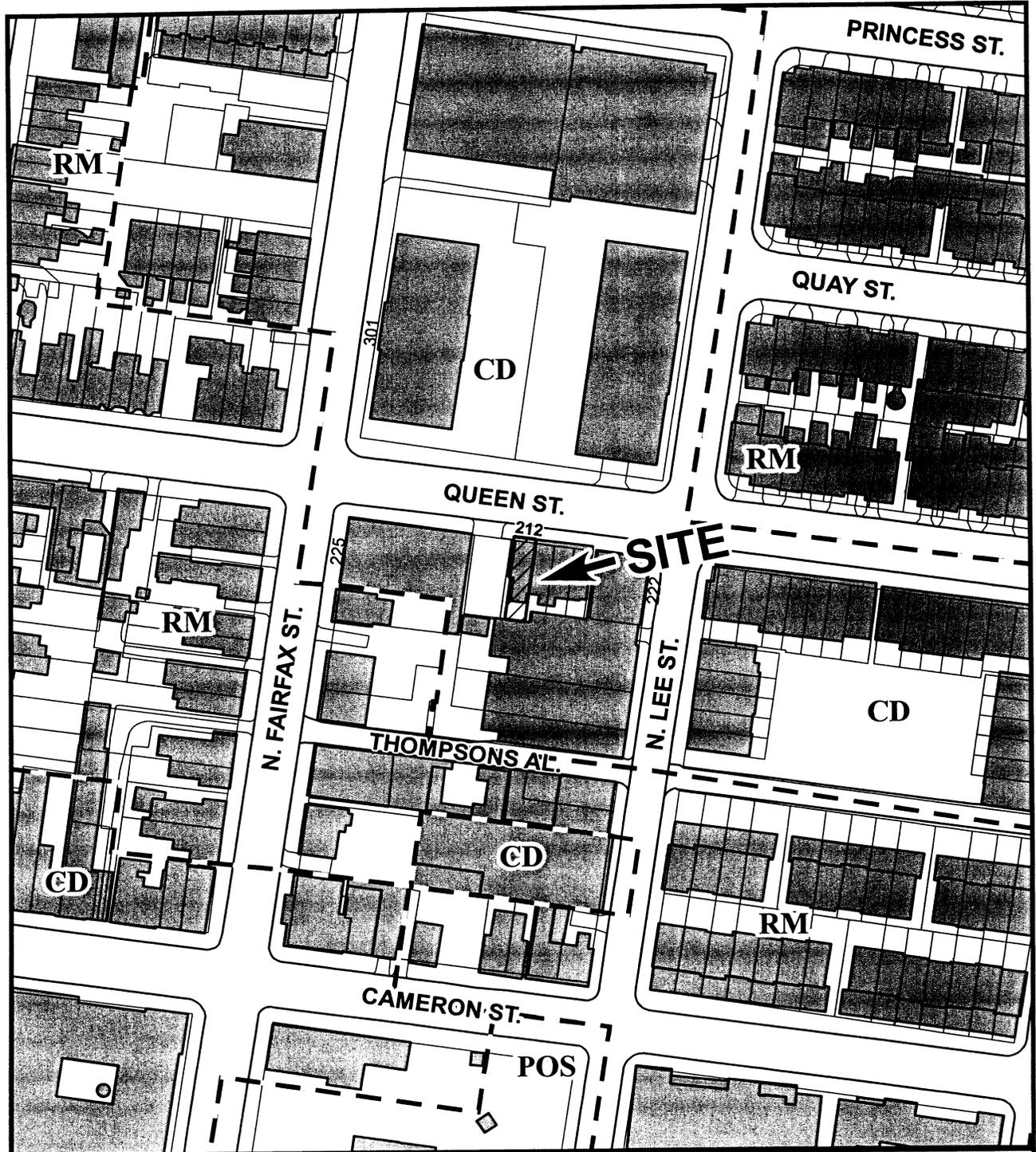
LOCATION: 212 Queen Street

ZONE: CD/Commercial Downtown

PLANNING COMMISSION ACTION, SEPTEMBER 8, 2005: 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.

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 #2005-0071

09/08/05



I. DISCUSSION

REQUEST

The applicant, Yeon S. Son, requests a special use permit amendment to change the hours of operation, allow on-premise beer and wine sales and to increase the number of seats at a restaurant located at 212 Queen Street.

SITE DESCRIPTION

The subject property is one lot of record with 16 feet of frontage on Queen Street, 64 feet of depth and a total lot area of 1,015 square feet. The site is developed with a two-story brick semi-detached building. Access to the property is from Queen Street.

The surrounding area is occupied by a mix of commercial uses. Immediately to the north is a public surface parking lot. To the south is a commercial use (Crilley Warehouse). To the east is Bilbo Baggins restaurant and to the west is an office use.



BACKGROUND

On May 17, 1997, City Council granted Special Use Permit #97-0026 for the operation of a restaurant (coffee shop) with carry-out service located at 212 Queen Street. On February 21, 1998, City Council granted Special Use Permit #97-0181 to expand the existing coffee shop by adding seats and the on-site preparation of sandwiches. On June 26, 2003, a change in ownership was approved to transfer the ownership to Vitalino Roberto DeLeon (Special Use Permit #2003-0046). On June 17, 2005, staff approved Special Use Permit #2005-0053 to change the ownership of the restaurant to the current owner and applicant Yeon S. Son.

On July 15, 2005, staff visited the subject property to determine if the business was in compliance with the conditions of its special use permit. Staff found no violations of the special use permit. During an earlier inspection in June 2005, staff did find signage that had not been approved by the Board of Architectural Review (BAR). Once notified, the applicant removed the signage and applied for and received BAR approval for signage.

PROPOSAL

The applicant proposes to extend hours of operation, increase the number of seats, and serve on-premises beer and wine. The specific aspects of the restaurant are as follows:

- Hours: The hours of operation are proposed to be 7:00 a.m. to 11:00 p.m. seven days a week.
- Seating: The applicant proposes 12 seats.

- Alcohol: The applicant proposes on-premises beer and wine service.
- Noise: The applicant does not expect noise audible from outside of the building.
- Entertainment: No live entertainment is proposed.
- Trash/Litter: Trash will consist of regular restaurant refuse. Trash will be kept behind the building and will be picked up 3 times per week.
- Loading: Loading is expected to occur between 10:00 a.m. and 11:30 a.m. three times a week. No loading space is required.

PARKING

According to Section 8-300 (B) of the Zoning Ordinance, a lot within the central business district containing less than 10,000 square feet shall not be subject to parking requirements. As the restaurant is contained within the central business district, no parking is required. However, the applicant leases two spaces within the Torpedo Factory parking garage for employee parking.

ZONING/MASTER PLAN DESIGNATION

The subject property is located in the CD/Commercial Downtown zone. Section 4-503 of the Zoning Ordinance allows a restaurant in the Commercial Downtown 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.

II. STAFF ANALYSIS

Staff supports the addition of on-premises beer and wine sales, extending the hours, and increasing the number of seats of this restaurant on Queen Street. Currently, the six-seat restaurant can operate between 7:00 a.m. to 6:00 p.m. daily. The proposed changes will provide area residents with a dinner carry-out option. The proposed changes are also consistent with the adjacent restaurant, Bilbo Baggins, in its closing hour of 11:00 p.m. and service of alcohol. Staff finds that even with the additional hours, seats, and service of alcohol, this relatively small operation will not negatively impact the nearby residential area.

With the following conditions, staff recommends approval of the special use permit.

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 business or entity in which the applicant has a controlling interest. (P&Z)(SUP 97-0026)
2. **CONDITION AMENDED BY STAFF:** Seating shall be provided for a maximum of six 12 customers, ~~which refers to a table with two chairs and four stools.~~ (City Council) (SUP #97-0181) (P&Z)
3. No outside dining facilities shall be located on the premises. (P&Z)(SUP 97-0026)
4. No live entertainment shall be provided at the restaurant. (P&Z)(SUP 97-0026)
5. **CONDITION AMENDED BY STAFF:** The hours of operation shall be limited to 7:00 a.m. to ~~6:00 p.m.~~ 11:00 p.m. daily. (P&Z)(SUP 97-0026)
6. The applicant shall post the hours of operation at the entrance to the restaurant. (P&Z)(SUP 97-0026)
7. **CONDITION AMENDED BY STAFF:** ~~Alcoholic beverages are not permitted.~~ (P&Z)(SUP 97-0026) On-premises sale of wine and beer are permitted with appropriate ABC license. (P&Z)
8. No food, beverages, or other material shall be stored outside. (P&Z)(SUP 97-0026)
9. 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)(SUP 97-0026)
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)(SUP 97-0026)
11. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)(SUP 97-0026)

12. **CONDITION AMENDED BY STAFF:** Loudspeakers shall be prohibited from the exterior of the building, and ~~no~~ amplified sounds shall be audible at the property line. (P&Z)(SUP-97-0026) (T&ES)
13. **CONDITION AMENDED BY STAFF:** The applicant shall ~~assist and~~ require its employees who drive to use off-street parking. (P&Z)(SUP-97-0026)
14. **CONDITION DELETED:** ~~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. (Police)(SUP-97-0026)~~
15. **CONDITION AMENDED BY STAFF:** 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 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)(SUP-97-0026)
16. **CONDITION AMENDED BY STAFF:** The applicant shall direct patrons to the availability of parking at nearby garages and shall ~~participate in the Park Alexandria program or an equivalent~~ offer a parking subsidy program by in which the regular parking price is discounted by at least \$1. (P&Z) (SUP#2003-0046)
17. The applicant shall control cooking odors and smoke from the property to prevent them from becoming a nuisance to neighboring properties, as determined by the Department of Transportation and Environmental Services. (T&ES) (SUP#2003-0046)
18. The applicant shall contact the Community Relations Unit of the Alexandria Police Department at 703-838-4520 for a security survey and robbery awareness program for employees. (Police) (SUP#2003-0046)
19. **CONDITION AMENDED BY STAFF:** The applicant shall conduct employee training sessions on an ongoing basis, including party of any employee orientation, to discuss all SUP provisions and requirements, and on how to prevent underage sales of alcohol. (P&Z) (SUP#2005-0053)

20. **CONDITION ADDED BY STAFF:** The applicant shall encourage its employees to use mass transit or to carpool 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 carpooling opportunities. (P&Z)

21. **CONDITION ADDED BY STAFF:** Applicant shall provide the City \$1000.00 for one Model SD-42 Bethesda Series litter receptacle for installation on the adjacent public right-of-way (monetary contribution to be submitted to the Department of T&ES, Engineering Division, Room 4130, 301 King Street). Contact T&ES Solid Waste Division (703/751-5130) regarding information on ordering and installation. (T&ES)

STAFF: Eileen Fogarty, Director, Department of Planning and Zoning;
Richard Josephson, Deputy Director;
Lorrie Pearson, 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 No amplified sounds shall be audible at the property line.
- R-5 Applicant shall provide the City \$1000.00 for one Model SD-42 Bethesda Series litter receptacle for installation on the adjacent public right-of-way (monetary contribution to be submitted to the Department of T&ES, Engineering Division, Room 4130, 301 King Street). Contact T&ES Solid Waste Division (703/751-5130) regarding information on ordering and installation.
- 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 The proposed increase in occupant load exceeds the approved occupant load of 8 persons. The applicant shall obtain a new Certificate of Occupancy in order to comply with the USBC for the increased occupant load of 16.
- C-2 New construction must comply with the current edition of the Uniform Statewide Building Code (USBC).
- C-3 Alterations to the existing structure must comply with the current edition of the Uniform Statewide Building Code (USBC).

- 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 Alterations to the existing structure and/or installation and/or altering of equipment therein requires a building permit. Five 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-6 This structure contains mixed use groups and is subject to the mixed use and occupancy requirements of USBC 302.3.
- C-7 Required exits, parking, and accessibility for persons with disabilities must be provided to the building.
- C-8 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-9 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:

- F-1 No comments nor objections.

Police Department:

- F-1 The Police Department has no objections to the change of hours or increased seating.
- F-2 The business previously did not seek an “ABC” permit. It is seeking an “ABC” permit under this SUP. The Police Department reviewed the calls for service for this business from January 1, 2003 – July 8, 2005. There are no calls that would suggest opposing an “ABC” permit. Therefore, the Police Department has the following recommendation:
- R-1 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 # 2005-0071

[must use black ink or type]

PROPERTY LOCATION: 212 Queen St., Alexandria, VA 22314

TAX MAP REFERENCE: 65.03-09-03 ZONE: CD

APPLICANT Name: Yeon S. Son

Address: 3405 Gallows Rd., Falls Church, VA 22042

PROPERTY OWNER Name: G. E. Winslow

Address: _____

PROPOSED USE: Carry-out

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.

Yeon S. Son
Print Name of Applicant or Agent

[Signature]
Signature

212 Queen St.
Mailing/Street Address

(703) 299-9092 (703) 299-9288
Telephone # Fax #

Alexandria, VA 22314
City and State Zip Code

6/70/05
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.

Yean S. Son, 3405 Gallows Rd., Falls Church, VA 22042
- 100% Ownership

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.

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)

Carry out Restaurant
We serving sushi and Beverage
we expect 16 patrons, other time
4 employee (maximum)
Open 7:00 AM - 10:00 PM
No parking require, but we do have
2 Garage parking space.
No noise expected.

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).

About 35 patrons per day.

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

Four (4) employees including the owner.

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

Day:

Hours:

Monday ~ Friday Sunday

7:00 a.m. ~ 10:00 p.m.

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

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

No noise expected from mechanical equipment.

No loud music or entertainment.

B. How will the noise from patrons be controlled?

No noise expected from patrons.

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

No odors expected from the proposed 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?

Leftover food + preparation materials, paper supplies such as napkins, paper towels etc.

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

About 10 trash bags - size 33 x 43 per week.

C. How often will trash be collected?

Three (3) times a week.

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

I will regularly clean litter adjacent to the 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:

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?

Caution sign for non-slippery floor, Sanitization sign for cleanliness.

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.

There is no existing ABC license on premises.
Will apply for Beer & Wine on premises only.

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:

<u>2</u>	Standard spaces
<u> </u>	Compact spaces
<u> </u>	Handicapped accessible spaces.
<u> </u>	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:

Union St. (Torpedo factory)

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? 0

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

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

Between 10:00 A.M. ~ 11:30 A.M.

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

About Three (3) times 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?

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?

985 sq. ft. (existing) + _____ sq. ft. (addition if any) = 985 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: _____

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: 2 At a bar: 10 Total number proposed: 12

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:

Japanese Sushi + Beverages

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: _____

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:
 - 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:

$$\begin{array}{r} \underline{2} \text{ Maximum number of patron dining seats} \\ + \quad \underline{10} \text{ Maximum number of patron bar seats} \\ \quad \underline{4} \text{ Maximum number of standing patrons} \\ \hline \underline{16} \text{ Maximum number of patrons} \end{array}$$

2. 4 Maximum number of employees by hour at any one time

3. Hours of operation:
(check one)

- Closes by 8:00 P.M.
 Closes after 8:00 P.M. but by 10:00 P.M.
 Closes after 10:00 P.M. but by Midnight
 Closes after Midnight

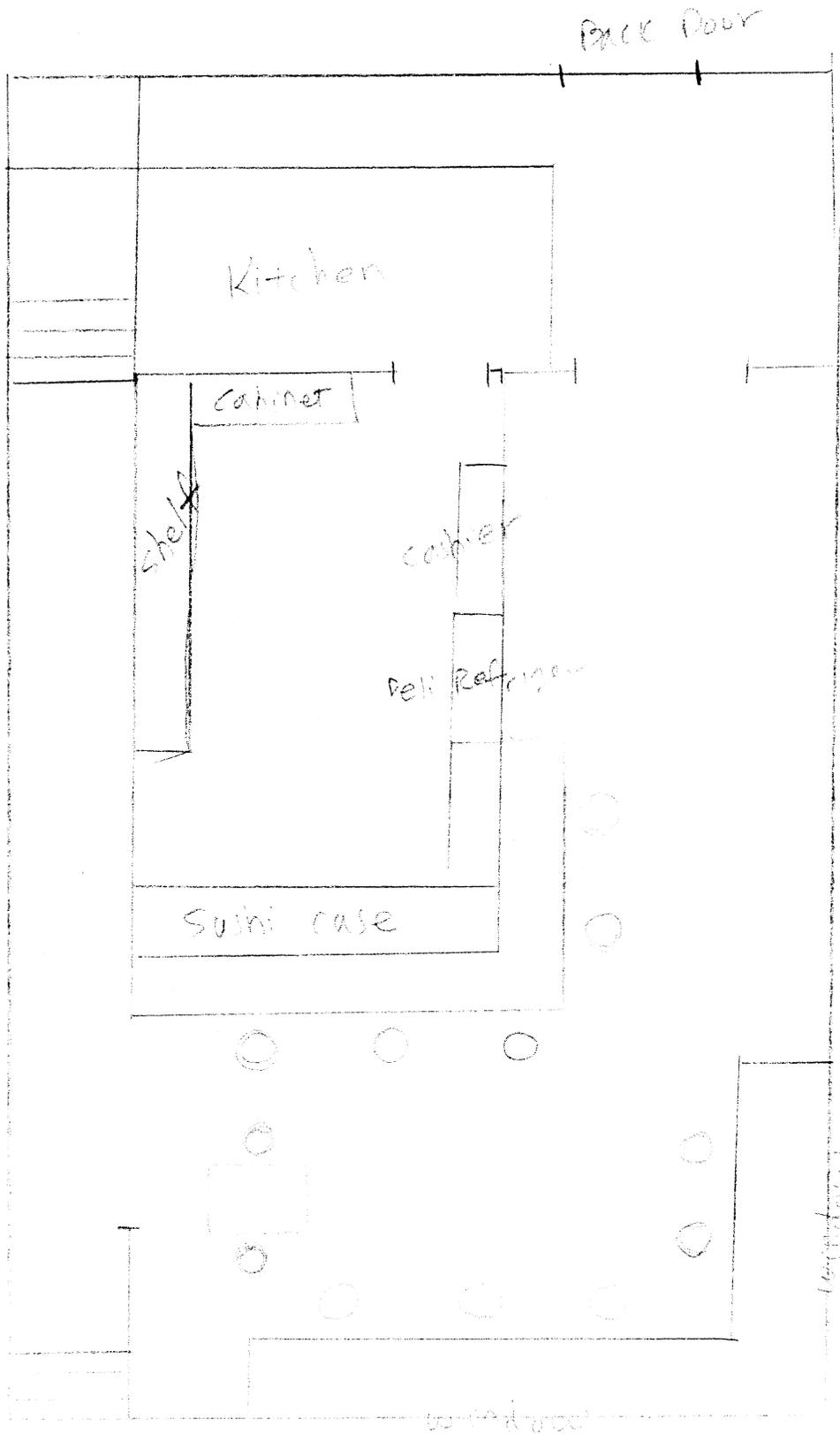
[Closing time means when the restaurant is empty of patrons.]

4. Alcohol Consumption:

(Check one)

- High ratio of alcohol to food
 Balance between alcohol and food
 Low ratio of alcohol to food

BILBO
FRIGGINS



ALLEY AND PARKING FOR ADJACENT BUILDING