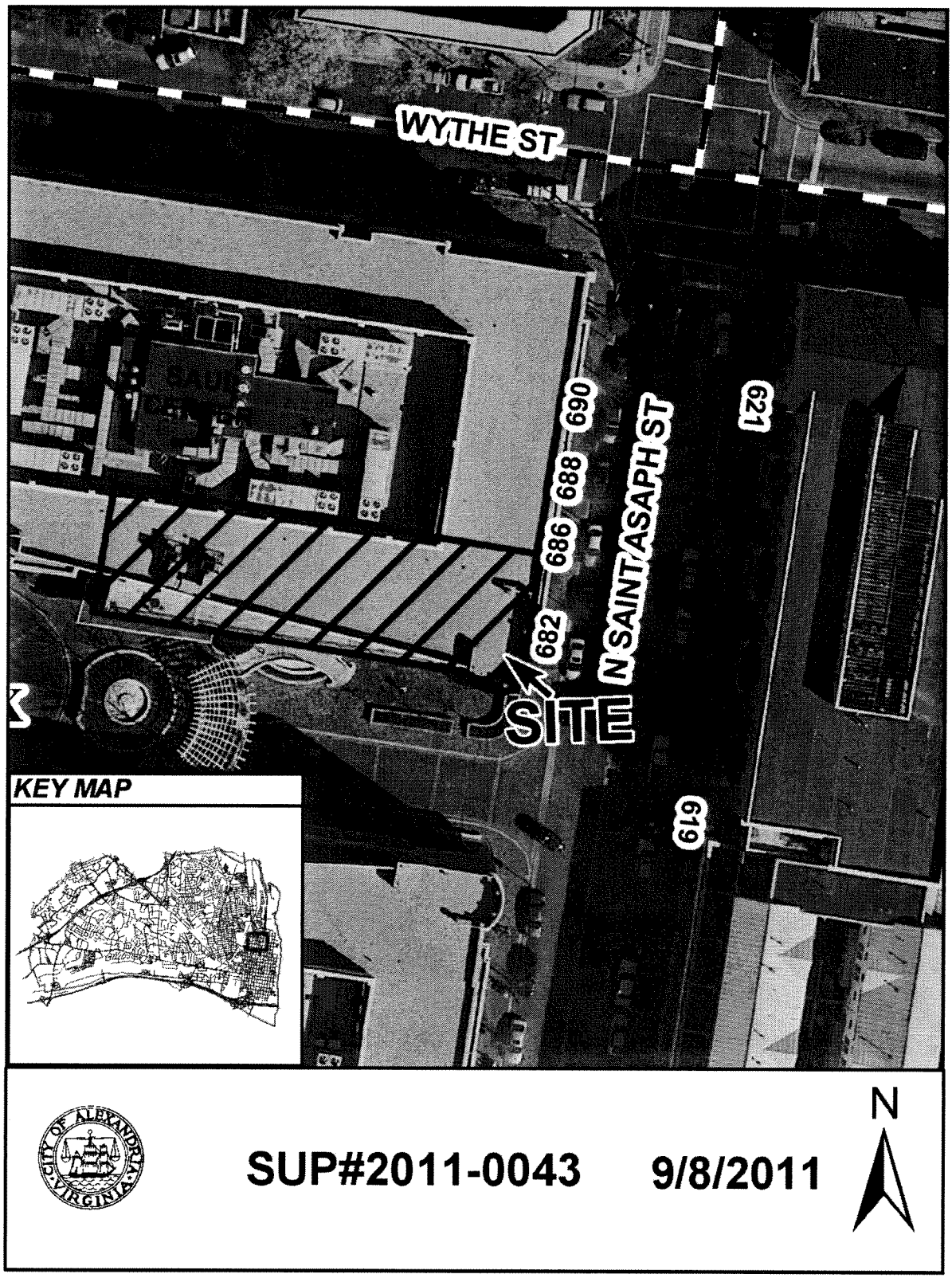
DOCKET ITEM #10
Special Use Permit #2011-0043
682 North Saint Asaph Street - Teaism

Application	**General Data**	
Consideration of a request to operate a restaurant and a request for a parking reduction.	**Planning Commission Hearing:**	September 8, 2011
	City Council Hearing:	September 17, 2011
Address: 682 North Saint Asaph Street (Parcel Address: 615 North Washington Street)	**Zone:**	CRMU-X/Commercial Residential Mixed Use (Old Town North)
Applicant: Vitalitea, LLC represented by Linda Neumann	**Small Area Plan:**	North Old Town

Staff Recommendation: APPROVAL subject to compliance with all applicable codes and ordinances and the recommended permit conditions found in Section III of this report.
Staff Reviewers: Nathan Randall nathan.randall@alexandriava.gov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CITY OF ALEXANDRIA VIRGINIA
SUP#2011-0043
9/8/2011
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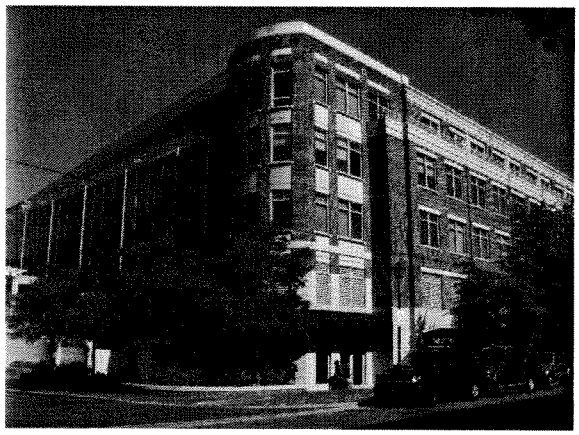
I. DISCUSSION

The applicant, Vitaltea, LLC by Linda Newmann, is requesting a Special Use Permit to operate a restaurant, with a parking reduction, at 682 North Saint Asaph Street.

SITE DESCRIPTION



The subject site is one parcel of record measuring approximately 89,000 square feet (2.05 ac) and comprising an entire city block bounded by North Washington, North Saint Asaph, Pendleton and Wythe Streets. The property is improved with two multi-story office buildings featuring ground-level retail and shared parking which is collectively known as the Saul Center. Current retail tenants in the Saul Center include Trader Joe's, Starbucks, and FedEx/Kinko's.

The surrounding area is comprised of a mix of commercial, office and residential uses. A gas station and office building are located to the north across Wythe Street. Residential uses including the Portner's Landing condominium/townhouse and Shad Row townhouse communities are located to the east and south respectively. An office building and commercial townhouses are located to the west across North Washington Street.

BACKGROUND

City Council approved the Saul Center building in 1998 (DSUP#98-0003). The prior restaurant at the site, known as Sizzling Express, was first approved by SUP in the year 2000 and was amended to increase outdoor seating in 2002. Most recently, in 2008, staff administratively approved a change of ownership (SUP#2008-0008). The restaurant closed in August 2009 and, since the tenant space has been vacant since that time, the prior SUP has expired.

PROPOSAL

The applicant proposes to operate a fast-casual restaurant in approximately 4,700 square feet of space in the Saul Center. It will offer international cuisine, with an emphasis on Asian-inspired dishes, along with an extensive menu of tea and coffee beverages. A total of 197 seats are proposed, with 157 inside and 40 outside, representing an increase of 66 indoor seats compared to the prior restaurant at the site. A small area inside the restaurant will be dedicated to the accessory retail sales of specialty teas, tea equipment and other food and gift items. Accessory catering services will also be offered and food will be delivered directly to customers using one delivery van, which will be parked off-street. To provide proper egress and to more conveniently access the proposed outdoor dining area, two new doors will be added to the side of the building facing Trader Joe's. The applicant is also requesting a 13-space parking reduction in connection with the proposal. Additional elements of the applicant's proposal are as follows:

Hours of Operation:	7:30am – 11:00pm Monday-Thursday 7:30am – 12:00 midnight Friday 8:00am – 12:00 midnight Saturday 8:00am – 10:00pm Sunday
Number of Seats:	157 indoor seats 40 indoor seats **197 total seats**
Type of Service:	Self-service, bar service, carry-out, delivery
Alcohol:	On-premises alcohol sales only
Live Entertainment:	No live entertainment will be offered
Food Delivery:	One delivery vehicle, which will be parked off-street, will be used to transport catering orders to customers
Employees:	Maximum of 24 at any one time
Noise:	Typical restaurant noises are expected from equipment and customers. Equipment will be properly maintained to prevent noisy operation.
Odors:	Normal cooking odors will be controlled by exhaust system
Trash/Litter:	Several bags of trash and recyclables will be stored in an on-site compactor and will be removed once each week. The applicant plans to patrol the site for litter and reduce the use of disposable serving products by using real dishes for dine-in customers.

PARKING

According to Section 8-200(A)(8), one off-street parking space is required for every four restaurant seats. A restaurant with a total of 197 seats is required to provide 50 off-street parking spaces plus one space for each delivery vehicle. The applicant partially satisfies this requirement by providing 37 parking spaces, plus one parking space for its delivery vehicle, in the on-site parking garages. The 37 parking spaces on-site represent the balance of the 209 retail parking spaces built with the Saul Center after accounting for all of the other uses on the site. The applicant has applied for a 13-space parking reduction to meet the balance of the parking requirement.

ZONING/MASTER PLAN DESIGNATION

The subject property is located in the CRMU-X / Commercial Residential Mixed Use (Old Town North) zone. Section 5-403(V) of the Zoning Ordinance allows a restaurant in the CRMU-X zone only with a Special Use Permit.

The proposed use is consistent with the Old Town North chapter of the Master Plan which designates the property for commercial-residential mixed use.

II. STAFF ANALYSIS

Staff supports the applicant's request to operate a restaurant in this location. Although residences are located nearby, a restaurant has previously occupied the site and the proposal is appropriate for the mixed-use Saul Center. The proposed continuation of outdoor dining at this site will add visual interest and enhance the pedestrian experience along North Saint Asaph Street. Additionally, the restaurant will occupy tenant space that has been vacant for approximately two years. Staff believes that this restaurant is a good fit for the neighborhood and will be a unique addition to the array of dining options in Alexandria.

While restaurants have some potential for creating neighborhood impacts as a general matter, staff does not anticipate these impacts to be significant given the nature of the business and the inclusion of recommended conditions in this report. For instance, no live entertainment is proposed here and staff has included condition language prohibiting it (Condition #7). The absence of live entertainment, when considered together with the reasonable hours of operation and the proposal's emphasis on gourmet food and non-alcoholic beverages, also indicates that this restaurant is unlikely to be a destination for entertainment and alcohol consumption.

With regard to the proposed outdoor dining, pedestrian movement will not be impeded along North Saint Asaph Street because the outdoor dining area is located on the side of the building on private property. Staff has also recommended a 10:00pm closing hour (Condition #5) for outdoor dining consistent with prior SUP approval on the site and since residences are located nearby. Given that restaurants offering carry-out present some increased potential for litter issues, staff has included standard condition language requiring the applicant to pick up litter on and around the premises at least twice a day (Condition #15). Since the on-site parking garage has multiple entrances here, and to encourage its full use, staff has also included Condition #10 to require the applicant to post signage indicating to customers where available parking is located. Staff has included several other standard conditions regarding matters such as odors, the final design of the outdoor dining elements, and where the proposed delivery vehicle must park.

Staff also supports the applicant's proposal for a 13-space parking reduction for four reasons. First, the applicant proposes 40 outdoor seats that will be seasonal in nature. Second, this location is well-served by public transportation, with several bus lines located nearby and Braddock Road Metro station located just over a half-mile away. Third, given that the proposed location is within a mixed-use office and retail complex and that residences are also located nearby, it is reasonable to believe that some customers will either walk or bike. Fourth, staff

believes that overall parking demand at the site is reduced by the likelihood that individual customers who drive to the site may visit more than one commercial business in the building. A Trader Joe's customer, for example, may stop in for dinner or to buy specialty teas at the applicant's restaurant during the same trip.

Staff supports the applicant's proposal and, subject to the conditions contained in Section III of this report, recommends approval of the request.

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)

2. The maximum number of indoor seats permitted at the restaurant shall be 157. The maximum number of indoor seats at the restaurant shall be 40. (P&Z)

3. The applicant shall post the hours of operation at the entrance to the restaurant. (P&Z)

4. The hours of operation shall be limited to between 7:30am and 11:00pm Sunday through Thursday and between 7:30am to 12:00 midnight Friday and Saturday. (P&Z)

5. Outside dining shall be limited to between 7:30 a.m. and 10:00 p.m. daily. The outdoor dining area shall be closed and cleared of all customers by 10:00pm daily and shall be cleaned and washed at the close of each business day that it is in use. (P&Z)

6. Outdoor dining at the restaurant shall be substantially consistent with the plan submitted. The applicant shall submit final design specifications for all chairs, tables, barriers, umbrellas, planters, wait stations, other components to be located within the outdoor dining area, and such additional information as the Director may reasonably require, for the review and approval by the Director of Planning & Zoning. The outdoor seating area shall not include advertising signage, including on umbrellas. (P&Z)

7. No live entertainment shall be allowed at the restaurant either inside or in the outdoor dining area. (P&Z)

8. On-premises alcohol service may be offered but no off-premises alcohol sales shall be allowed. (P&Z)

9. Not more than one delivery vehicle may be used to deliver food to customers. The delivery vehicle must park in an off-street parking space when at the restaurant. (P&Z) (T&ES)

10. The applicant shall provide signage directing patrons to the availability of parking within the on-site retail spaces in the parking garage. (P&Z) (T&ES)

11. For indoor dining, 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)

12. 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)

13. No food, beverages, or other material shall be stored outside. (P&Z)

14. 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)

15. 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. (T&ES)

16. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)

17. All waste products including but not limited to organic compounds (solvents) shall be disposed of in accordance with all local, state and federal ordinances or regulations and not be discharged to the sanitary or storm sewers or be discharged onto the ground. (T&ES)

18. The applicant shall require its employees who drive to use off-street parking and/or provide employees who use mass transit with subsidized bus and rail fare media. The applicant shall also post DASH and Metrobus schedules on-site for employees. (T&ES)

19. The applicant shall control cooking odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation and Environmental Services. (T&ES)

20. All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property lines. (T&ES)

21. Supply deliveries, loading and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)

22. The applicant shall contact the Community Relations Unit of the Alexandria Police Department at 703-838-4520 for a security survey and a robbery awareness program for employees. (P&Z)

23. The applicant shall provide a menu or list of foods to be handled at this facility to the Health Department prior to opening. (Health)

24. 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 as a result of a complaint that rises to the level of a violation of the permit conditions, 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: Barbara Ross, Deputy Director, Department of Planning and Zoning;
Nathan Randall, 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:

F-1 T&ES supports the proposed parking reduction of 13 spaces. The development contains 209 spaces for retail, which are shared among numerous retail establishments. This sharing of spaces maximizes the efficiency of the existing spaces. In addition, the development is mixed use, with office above the retail and other residential and office buildings located in close proximity to the development. The mixed use nature of the development and surrounding neighborhood will support pedestrian based trips to the site, which will in turn decrease parking demand. (T&ES)

R-1 The applicant shall provide signage directing patrons to the availability of parking within the on-site retail spaces in the parking garage. (T&ES)

R-2 Not more than one delivery vehicle may be used to deliver food to customers. The delivery vehicle must park in an off-street parking space when at the restaurant. (T&ES)

R-3 All waste products including but not limited to organic compounds (solvents) shall be disposed of in accordance with all local, state and federal ordinances or regulations and not be discharged to the sanitary or storm sewers or be discharged onto the ground. (T&ES)

R-4 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. (T&ES)

R-5 Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)

R-6 The applicant shall require its employees who drive to use off-street parking and/or provide employees who use mass transit with subsidized bus and rail fare media. The applicant shall also post DASH and Metrobus schedules on-site for employees. (T&ES)

R-8 The applicant shall control cooking odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation and Environmental Services. (T&ES)

R-9 All Loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property lines. (T&ES)

R-10 Supply deliveries, loading and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)

C-1 The applicant shall comply with the City of Alexandria's Solid Waste Control, Title 5, Chapter 1, which sets forth the requirements for the recycling of materials (Sec. 5-1-99). (T&ES)

In order to comply with this code requirement, the applicant shall provide a completed Recycling Implementation Plan (RIP) Form within 60 days of City Council approval. Contact the City's Recycling Program Coordinator at (703) 746-4410, or via e-mail at commercialrecycling@alexandriava.gov, for information about completing this form.

C-2 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. (T&ES)

Code Enforcement:

F-1 The following comments are for preliminary review only. Once the applicant has filed for a building permit, code requirements will be based upon the building permit plans. If there are any questions, the applicant may contact Thomas Sciulli, Plan Review Supervisor at 703-746-4190 or thomas.sciulli@alexandriava.gov.

C-1 Alterations to the existing structure must comply with the current edition of the Uniform Statewide Building Code (USBC).

C-2 Alterations to the existing structure and/or installation and/or altering of equipment therein requires a building permit (USBC 108.1). Five sets of plans, bearing the signature and seal of a design professional registered in the Commonwealth of Virginia, must accompany the written application (USBC 109.3).

C-3 A seating/table layout (indoor and outdoor) complete with dimensions showing all aisle and passageway clearances will be required to be submitted for review to determine if any increase in occupant load is permitted.
Note: The existing maximum occupant load for this space is 107.

C- 4 The proposed space used for outdoor seating with tables must provide a minimum of 15 square feet per person.

C- 5 Any configuration of outdoor seating shall comply with the following conditions:

- Fire Dept. Connections must remain accessible - not be blocked by tables or fixtures.
- Daily Sweeping/washing of outdoor dining area is recommended to control rodent activity.
- Fire Hydrants shall not be obstructed by tables, chairs or other fixtures.
- The configuration of any outdoor seating shall not obstruct or diminish the required egress from the structure or any adjacent structures.

C-6 A fire prevention code permit is required for the proposed operation.

C-7 Required exits, parking, and accessibility within the building for persons with disabilities must comply with USBC Chapter 11. Handicapped accessible bathrooms shall also be provided.

C-8 Required exits, parking, and facilities shall be accessible for persons with disabilities.

C-9 Sufficient toilet rooms must be provided to accommodate the total occupancy load for restaurant staff and the combined indoor and outdoor patron seating capacity (USBC 2902.1).

C-10 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 cannot discharge to the building drainage system through a grease interceptor (USBC 2801).

C-11 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:

C-1 An Alexandria Health Department Permit is required for all regulated facilities.

C-2 Permits are non-transferable.

C-3 This facility must meet current Alexandria City Code requirements for food establishments. Contact Environmental Health at 703-746-4866 or 4867 to arrange for a "change of ownership" inspection.

C-4 If changes to the facility are to be done, six sets of plans must be submitted through the Permit Center 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 $200.00 fee for review of plans for food facilities.

C-5 Permits must be obtained prior to operation.

C-6 The facility must comply with the Alexandria City Code, Title 11, Chapter 10, Smoking Prohibitions.

C-7 Certified Food Managers must be on duty during all hours of operation.

C-8 Restrooms, including those in common areas, serving the restaurant, are to meet Alexandria City Code, Title 11, Chapter 2 requirements.

F-1 This facility is currently vacant.

R-1 Provide a menu or list of foods to be handled at this facility to the Health Department prior to opening.

Parks and Recreation:

F-1 No Comment

Police Department:

F-1 No Comment

APPLICATION
SPECIAL USE PERMIT

SPECIAL USE PERMIT # 2011-0043

PROPERTY LOCATION: 682 NORTH ST. ASAPH ST. ALEXANDRIA VA 22314

TAX MAP REFERENCE: 054.04-15-01 **ZONE:** CRMU/X

APPLICANT:

Name: VITALITEA LLC

Address: BUSINESS OFFICE - 400 8th ST NW #205 WASHINGTON DC 20004

PROPOSED USE: limited service restaurant with gift & grocery merchandise in a mixed retail & office project in a space that was formerly a sizzling express restaurant

[✓]**THE UNDERSIGNED**, hereby applies for a Special Use Permit in accordance with the provisions of Article XI, Section 4-11-500 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 staff and Commission Members to visit, inspect, and photograph the building premises, land etc., connected with the application.

[✓]**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 IV, Section 4-1404(D)(7) 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 Director of Planning and Zoning 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.

LINDA NEUMANN Print Name of Applicant or Agent	Signature	6/14/11 Date
400 8th ST NW #205 Mailing/Street Address	202-464-0256 Telephone #	202-638-7741 Fax #
WASHINGTON DC 20004 City and State Zip Code	linda@teaism.com Email address	

ACTION-PLANNING COMMISSION: _____ **DATE:** _____

ACTION-CITY COUNCIL: _____ **DATE:** _____

SUP # 2011-0043

PROPERTY OWNER'S AUTHORIZATION

As the property owner of 682 N. St. Asaph Street, Alexandria VA 22314 (Property Address), I hereby grant the applicant authorization to apply for the RESTAURANT (use) use as described in this application.

Name: Saul Holdings Limited Partnership, by Saul Centers, Inc., general partner (Please Print) Phone 301/986-6200

Address: 7501 Wisconsin Ave. Suite 1500E Bethesda, MD 20814 Email: brian.downie@saulcenters.com

Signature: Brian Downie Date: 6-16-11

BRIAN DOWNIE, VP

1. Floor Plan and Plot Plan. As a part of this application, the applicant is required to submit a floor plan and plot or site plan with the parking layout of the proposed use. The SUP application checklist lists the requirements of the floor and site plans. The Planning Director may waive requirements for plan submission upon receipt of a written request which adequately justifies a waiver.

[✓] **Required floor plan and plot/site plan attached.**

[ ] **Requesting a waiver. See attached written request.**

2. The applicant is the *(check one)*:
[ ] 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 or owner, unless the entity is a corporation or partnership, in which case identify each owner of more than ten percent.

VITALITEA LLC

50% LINDA NEUMANN 646 EAST CAPITOL ST NE WASHINGTON DC 20003

50% MICHELLE BROWN 400 MASSACHUSETTS AVE NW WASHINGTON DC 20001

SUP # 2011-00043

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.

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. The description should fully discuss the nature of the activity. (Attach additional sheets if necessary.)

please see attached.

SUP 2011-0043

Teaism SUP Application
June 21, 2011
Narrative Description

Teaism is an Asian-inspired tea house restaurant with three locations in Washington DC. Our first location opened in 1996 and we've finally decided that it's time to expand to Virginia. Old Town is a natural choice for us – we appreciate the community and the city's commitment to small, independent businesses.

We have about fifty different loose leaf teas on our brew list – tea from Japan, Korea, Vietnam, India, China, Bolivia, and Sri Lanka. On our food menu, we serve dishes inspired by these countries – bento boxes, curries, sandwiches and salads.

Teaism is what is called a fast casual concept. Our guests order with the cashier, get their food from the open kitchen and seat themselves. This allows us to keep our prices affordable and put a lot of value into the food. We are determined to offer a healthy menu – with food cooked from scratch and pastries baked on premises. Our chef is vigilant - working very hard to eliminate trans fats, high fructose corn syrup, additives, genetically modified organisms, and MSG. We strive, whenever available and affordable, to select organic ingredients.

We plan to be open for breakfast, lunch and dinner seven days a week to meet the needs of the residents, the shoppers and the surrounding office community. We also plan to get a liquor license, in order to offer beer, wine and sake to compliment our food. At our similarly sized location in Washington, liquor amounts to only 2% of our sales. When it comes to Old Town, we anticipate that this might be a bit higher but not by much.

We also sell our loose leaf teas in two-ounce packages, as well as a variety of grocery items and giftware. We've sourced a line of very functional tea equipment – pots, mugs, brewing equipment, etc. so that our guests can enjoy tea at home. This will be accomplished in the Old Town location with a small separate retail area. Our most popular grocery items are our Salty Oat Cookies. We are the exclusive Washington DC area licensees for the recipe and we currently bake 14,000 cookies a month. These are sold individually and in six packs and we anticipate that they will be a huge hit in Alexandria.

We are delighted with this location – adjacent to Trader Joes and slightly off the beaten path. Formerly a Sizzling Express, the space comes already outfitted with a great deal of equipment. Unfortunately, as the Sizzling Express concept devoted so much space to the hot and cold buffets, they had fewer seats than our concept requires. With this SUP application, we are requesting approval to increase the number of indoor seats from 91 to 157, while keeping the outdoor patio at 40 seats for a total of 197 seats. We plan to have a combination of seating types – stools at a tea bar, stools at counters and high bar-style tables and regular height chairs at tables for two guests that can be pulled together for larger groups. Our architects have developed an attractive plan to add an additional door from the space, which we hope, will make the increase in seating possible.

As with our other locations, we do a very small amount of catering deliveries – mainly bento box lunches for the nearby office community. Our food and beverage minimum for delivery is $200 before sales tax and a delivery fee. We anticipate doing similar jobs at a similar minimum in Old Town. So while we will have an employee using his own vehicle for these deliveries, it will only make a handful of deliveries a week. We are working with the landlord, BF Saul, to secure a parking spot for the vehicle in the retail parking lot off St. Asaph Street.

As with our downtown locations, we expect that Teaism Old Town will attract a loyal group of devoted guests. Our diners, won-over by our commitment to healthy dining, our relaxed atmosphere and our affordable prices, represent all types of people – young and old, families, couples and singles, residents and tourists. As a whole, they tend to be educated, active, healthy and eco-conscious. We expect that many will use public transportation, bike and walk or combine a visit to Teaism with errands to other nearby businesses.

Two women, Linda Neumann and Michelle Brown, own Teaism. Before opening Teaism in 1996, we worked together at other restaurants beginning in 1985. Our chef Alison Swope, who may be known to people in Virginia from her days at Santa Fe East, is looking forward to "going home" to Old Town.

Thank you for considering our application and we look forward to your guidance as we continue in the process.

SUP # 2011-0043

OWNERSHIP AND DISCLOSURE STATEMENT

Use additional sheets if necessary

1. Applicant. 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. The term ownership interest shall include any legal or equitable interest held at the time of the application in the real property which is the subject of the application.

Name	Address	Percent of Ownership
1. LINDA NEUMANN	646 EAST CAPITOL ST NE WASH. DC 20003	50%
2. MICHELLE BROWN	400 MASS AVE NW WASHINGTON DC 20001	50%
3.		

2. Property. State the name, address and percent of ownership of any person or entity owning an interest in the property located at 625/675 N. Washington St., Alexandria, VA 22313 (address), unless the entity is a corporation or partnership, in which case identify each owner of more than ten percent. The term ownership interest shall include any legal or equitable interest held at the time of the application in the real property which is the subject of the application

Name	Address	Percent of Ownership
1. Saul Holdings Limited Partnership - ("SHLP")	7501 Wisconsin Avenue, 1500 E Bethesda, MD 20814	Owner of Property
2 Saul Centers, Inc, a publicly traded company, general partner of SHLP	7501 Wisconsin Avenue, 1500 E Bethesda, MD 20814	77.4% owner of SHLP (general partner)
3 Various Other B.F. Saul entities, incl. B.F. Saul Real Estate Investment Trust, Limited Partners of SHLP	7501 Wisconsin Avenue, 1500 E Bethesda, MD 20814	22.6% owner of SHLP (limited partner)

3. Business or Financial Relationships. Each person or entity listed above (1 and 2), with an ownership interest in the applicant or in the subject property is required to disclose any business or financial relationship, as defined by Section 11-350 of the Zoning Ordinance, existing at the time of this application, or within the12-month period prior to the submission of this application with any member of the Alexandria City Council, Planning Commission, Board of Zoning Appeals or either Boards of Architectural Review.

Name of person or entity	Relationship as defined by Section 11-350 of the Zoning Ordinance	Member of the Approving Body (i.e. City Council, Planning Commission, etc.)
1 N/A as to Property Owner		
2. N/A as to tenant		
3		

NOTE: Business or financial relationships of the type described in Sec. 11-350 that arise after the filing of this application and before each public hearing must be disclosed prior to the public hearings.

As the applicant or the applicant's authorized agent, I hereby attest to the best of my ability that the information provided above is true and correct.

6/22/11 — Date

LINDA NEUMANN — Printed Name

Signature

JUN-23-2011 02:08 From:TEAISM 2026387741 To:7038386393 Page:2/2

SUP # 2011-0043

USE CHARACTERISTICS

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

[ ] a new use requiring a special use permit,
[ ] an expansion or change to an existing use without a special use permit,
[✓] an 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).

Mon-fri breakfast - 50
Mon - fri Lunch & afternoon - 200
Mon-fri Dinner & evening - 400
Sat < day 400, dinner/evening 350
SUN < day 300, dinner/evening 250

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

Two 8-hour shifts
day shift - 24 employees night shift - 20 employees

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

Day:	Hours:
Mon-Thurs	7:30 Am to 11:00 pm
Fri	7:30 Am to Midnight
SAT	8 am to Midnight
SUN	8 am to 10:00 pm

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

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

minimal noise from serene background music, normal conversation, normal noise from normal restaurant equipment

B. How will the noise be controlled?

appropriate volume control on background music to allow for pleasant conversation, appropriate maintenance on equipment to prevent noisy operation

SUP # 2011-0043

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

NORMAL COOKING ODORS - CONTROLLED by appropriately designed & maintained hood exhaust system

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? (i.e. office paper, food wrappers)

food waste, recyclable food containers, cardboard boxes, restroom trash

B. How much trash and garbage will be generated by the use? (i.e. # of bags or pounds per day or per week)

we estimate ~~22~~ 16 bags of food waste type trash, ~~X~~ 4 bags of recycling type trash & ~~X~~ 18 cardboard boxes per day

C. How often will trash be collected?

the project has a 34 yard compactor WHICH IS removed ONE TIME per week.

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

there is an attractive trash receptacle in our outdoor patio space and we will schedule bus staff to keep our patio space & outdoor space as well as adjacent sidewalks neat & trash-free.

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:

as few toxic cleaning compounds as possible - handled per the hazardous materials sheets that accompany them.

SUP # 2011-0043

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:

degreasing solvent handled & disposed of per TPO accompanying hazardous material instructions.

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

well-lit space to encourage visibility, buddy system for employees departing at night & arriving in am, monday to friday cash depositing to limit cash on premises, compliance with ABC training to prevent impaired driving, no alcohol consumption policy for employees.

ALCOHOL SALES

13.

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

[✓] Yes [ ] No

If yes, describe existing (if applicable) and proposed alcohol sales below, including if the ABC license will include on-premises and/or off-premises sales.

on-premises sales of beer, wine, sake & mixed drinks. At our similarly sized downtown location, liquor is less than 2% of our total sales. We anticipate similar sales in old town but hope for a slight increase.

SUP # 2011-0043

PARKING AND ACCESS REQUIREMENTS

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

170 Standard spaces 8'9" x 18'
-0- Compact spaces
10 Handicapped accessible spaces. 11'5" x 18'
-0- Other.

please see attached list of the other retail tenants in the project.

Planning and Zoning Staff Only
Required number of spaces for use per Zoning Ordinance Section 8-200A_____
Does the application meet the requirement? [ ] Yes [ ] No

B. Where is required parking located? *(check one)*
[✓] on-site
[ ] off-site

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

_____

PLEASE NOTE: 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.

C. 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.

[ ] Parking reduction requested; see attached supplemental form

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

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

Planning and Zoning Staff Only
Required number of loading spaces for use per Zoning Ordinance Section 8-200_____
Does the application meet the requirement? [ ] Yes [ ] No

SUP # 2011-0043

B. Where are off-street loading facilities located? entrance to loading dock is off WYTHE STREET

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

7am-4pm Monday to Saturday

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

40 deliveries 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 completely adequate to fulfill the needs of retail & office tenants in Washington Square project with entrances to parking garages from 3 different streets - St Asaph, Wythe & Pendleton.

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?

4695 sq. ft. (existing) + -0- sq. ft. (addition if any) = 4695 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: WASHINGTON SQUARE mixed retail & office project developed by BF SAUL

End of Application

SUP 2011-0043

Vitalitea LLC trading as Teaism

SUP Application

6/17/11

Retail Tenants - North St Asaph Street Side

Art and Framing	795 SF	
Ann's Cleaners	890 SF	
Nail Magic	1,090 SF	
United Studios Karate	2,300 SF	largest class - 35 students
Teaism	**4,695 SF**	**157 seats inside & 40 outside**
Trader Joe's	12,145 SF	
Available for Lease	1,450 SF	

Retail Tenants - North Washington Street Side

The Business Bank	1,920 SF	
California Burrito Grille	1,585 SF	40 seats
Fed Ex Kinko's	6,500 SF	
Starbucks	1,220 SF	16 seats
Talbots	11,483 SF	

JUN-23-2011 00:55 From:TEAISM 2026387741 To:7038386393 Page:2/2

SUP # 2011-0043

APPLICATION

RESTAURANT

All applicants requesting a Special Use Permit or an Administrative Use Permit for a restaurant shall complete the following section.

1. How many seats are proposed?

   Indoors: 157 Outdoors: 40 Total number proposed: 197

2. Will the restaurant offer any of the following?

   Alcoholic beverages (SUP only) ✓ Yes ___ No

   Beer and wine — on-premises ✓ Yes ___ No

   Beer and wine — off-premises ___ Yes ✓ No

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

   ASIAN inspired healthy dishes to accompany our list of 50 different loose leaf teas. Menu includes curry dishes, bento boxes, salads, sandwiches.

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

   ✓ ~~table~~ self service ✓ bar ✓ carry-out ✓ delivery

   we are a quick service fast casual concept where guests order with the cashier, get their food from open kitchen and seat themselves

5. If delivery service is proposed, how many vehicles do you anticipate? just 1

   Will delivery drivers use their own vehicles? ✓ Yes ___ No

   Where will delivery vehicles be parked when not in use?

   we are working with the landlord BF Saul to secure a parking spot in the St Asaph street lot.

6. Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)?

   ___ Yes ✓ No

   If yes, please describe:

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SUP # 2011-0043

Parking impacts. Please answer the following:

1. 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

2. 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

3. 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 plan. 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. Please fill in the following information.

1. Maximum number of patrons shall be determined by adding the following:
   - 186 Maximum number of patron dining seats (inside and outside)
   - \+ 11 Maximum number of patron bar seats
   - \+ -0- Maximum number of standing patrons
   - = 197 Maximum number of patrons

2. 24 Maximum number of employees by hour at any one time

3. Hours of operation. Closing time means when the restaurant is empty of patrons.(check one)
   - ____ Closing by 8:00 PM
   - ____ Closing after 8:00 PM but by 10:00 PM
   - ✓ Closing after 10:00 PM but by Midnight
   - ____ Closing after Midnight

4. Alcohol Consumption (check one)
   - ____ High ratio of alcohol to food
   - ____ Balance between alcohol and food
   - ✓ Low ratio of alcohol to food

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REVISED

SUP # 2011-0043

APPLICATION - SUPPLEMENTAL

PARKING REDUCTION

Supplemental information to be completed by applicants requesting special use permit approval of a reduction in the required parking pursuant to section 8-100(A)(4) or (5).

1. Describe the requested parking reduction. (e.g. number of spaces, stacked parking, size, off-site location)

We are requesting a parking reduction in the amount of ~~12~~ 13 spots based on ~~229~~ 229 total retail parking spots in the Washington Square Project. ~~There is the possibility that this number will be reduced to 13 spots if there are actually 209 retail parking spots in the development.~~

2. Provide a statement of justification for the proposed parking reduction.

We feel strongly that there are several reasons why our customers will not be bringing additional vehicles into the neighborhood. I describe these reasons in detail in the attached parking management plan.

3. Why is it not feasible to provide the required parking?

We are part of a project with an already fixed number of retail and office parking spots. As well, we are a very moderately priced quick service restaurant with a check average of $12 per person. The economics of this do not allow us to provide valet parking.

4. Will the proposed reduction reduce the number of available parking spaces below the number of existing parking spaces?

___ Yes. ✓ No.

5. If the requested reduction is for more than five parking spaces, the applicant must submit a *Parking Management Plan* which identifies the location and number of parking spaces both on-site and off-site, the availability of on-street parking, any proposed methods of mitigating negative affects of the parking reduction. ✓

6. The applicant must also demonstrate that the reduction in parking will not have a negative impact on the surrounding neighborhood.

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RECEIVED JUL 26 2011 PLANNING & ZONING

SUP2011-0043

REVISED

Parking Management Plan
Supplemental Parking Reduction Applicationtv 2q 34g5rtv44

Vitalitea LLC trading as Teaism
July 22, 2011

We propose to operate a quick service restaurant in the Washington Square office and retail project developed by BF Saul. The project has ~~180 (or possibly~~ 209 parking spots devoted to customers of the retail tenants of the project, which include Trader Joe's, a dry cleaner, a nail salon, Talbots, a karate studio, Starbucks, a small restaurant, an art & framing shop and Kinkos. There is a retail parking garage on our side with an entrance off N. St. Asaph Street with 98 spots. There are two other retail parking garages, off Wythe and off Pendleton streets, with another 82 parking spots for retail visitors. There is separate parking for the office tenants of the project. ~~Of the 180 retail parking spots, 10 are handicapped accessible, leaving 170 standard sized regular parking spots~~.

We anticipate that a fair number of our customers will be the office tenants who are already parked in the separate office parking ~~(which has 427 parking spots)~~ or retail visitors who are already there shopping at Trader Joe's or combining a visit to Teaism with a visit to another retail tenant in the project – the nail salon, the karate studio. This limits the need for additional parking as our guests are already current customers of the existing businesses.

As well, there are metered parking spots on all of the surrounding streets.

At our other locations, we are fortunate to have loyal and devoted customers who eat with us several times a week while maintaining their commitment to healthy living. We expect that a fair amount of our Old Town customers will walk from the nearby residential housing to take advantage of our healthy and affordable offerings. As well, our customers tend to be concerned about the environment and the future of the planet and choose to take public transportation or use a bicycle to get around. There are already bike cages and bike racks in the parking garages (both office and retail) however we feel that this is not enough and we have petitioned the landlord to install some more prominently in the project.

Our employees are not allowed to park in the retail or office parking lots in the Washington Square project. If they drive, they will have to park in the metered spots on the surrounding streets. Our goal however, with the employees is to promote the use of metro and buses. One of the owners of the business is an evangelical bicycle rider who has shared her passion for riding with many of our current employees. We are confident that many of our employees will be biking to work. There is a secured, caged bicycle rack that is available to our employees in the upper level parking garage as well as two bicycle racks in the N. St. Asaph Street garage.

Nathan Randall

From: Linda Neumann <linda@teaism.com>
Sent: Tuesday, August 02, 2011 5:03 PM
To: Nathan Randall; Michelle Brown
Subject: Re: Additional Information

Nathan -

ELEVATION DRAWINGS - Architect sending them to you – today possibly tomorrow.
PARKING – Brian was out last week – he or someone else will call you. There are the full 209 spots allocated for retail – some are in the office parking lot. I just hung up with the leasing agent – Zachary Friedlis – Zach will make sure that Brian calls you to go over this.

So after you hear from him and are satisfied – please let me know what the adjusted shortfall is and what I need to do to amend/update our initial sup application and the parking reduction application.

Thanks
Linda

--
Linda Neumann
Teaism Business Office
400 8th St NW #205
Washington DC 20004
202-464-0256
Fax 202-638-7741

From: Nathan Randall <Nathan.Randall@alexandriava.gov>
Date: Tue, 2 Aug 2011 13:02:22 -0700
To: Teaism <linda@teaism.com>
Subject: Additional Information

Hi Linda-

I thought I'd send you an email in case you're back from your trip abroad. I haven't received the elevation drawings from the architect nor have I heard back from the landlord's representative about the discrepancy in the number of retail parking spaces (though I reminded him via voicemail late last week.) I do need these pieces of information as soon as possible.

Thank you,
Nathan

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SUP 2011-0043

Teaism
SUP Application
June 21, 2011
Litter Plan

We are very committed to maintaining our space and the space around our restaurant. There is an attractive trash can existing in the outdoor patio area. We will have bus people scheduled at all times, assigned to maintain the interior and exterior. Their job will be to pick up and transport customer trays to the dish area. They will also be tasked with picking up trash, tidying the planters and sweeping/hosing down the outdoor patio and adjacent sidewalk at least two times a day.

At our downtown Dupont Circle location, we have a front garden with a sculpture and low benches for guests. At our Lafayette Park location, we have an outdoor patio with tables, chairs and umbrellas. We have always maintained the highest standards, taking ownership of not only our space but also the surrounding areas.

To reduce trash, we will serve all "here" food on real plates, bowls, etc. with real utensils. We will use disposables only when a customer orders "to go" and expect that these orders will be taken back to the office or taken home for consumption.

SUP 2011-0043

June 18, 2011

The City of Alexandria
Department of Planning and Zoning
301 King Street, Room 2100
Alexandria, VA 22314

Re: Teaism – Letter of Support

Dear Sir or Madam:

As the owner of both 910 and 914 N Columbus St, I am very excited that Teaism has taken an interest in the vacant space on St. Asaphs Street next to the Trader Joe's. With the abundance of national chains (ie: starbucks, cosi, chipotle, etc…) on King Street, it is refreshing to have a budding local enterprise with a focus on the community move into our neighborhood. Their healthy food and beverage allows all stakeholders an opportunity to explore pure unadulterated whole leaf teas at an affordable price. I frequent their locations in Washington DC and believe that Michelle and company will open up another great location that will serve as a hub for community events and activities for years to come.

Should you need to get a hold of me for any reason, please feel free to contact me at 202-573-8333. If there is anything else I can do to show my support for this establishment, I would be more than happy to abide.

Sincerely,

Michael Johns

Subject: Fwd: Support for Teaism in Alexandria
Date: Monday, June 20, 2011 2:02:03 PM ET
From: Michelle Brown
To: Linda Neumann

SUP 2011-0043

Begin forwarded message:

From: Katie Gustafson <kmgustafson@gmail.com>
Date: June 20, 2011 1:35:09 PM EDT
To: <michelle@teaism.com>
Subject: Support for Teaism in Alexandria

Hi Michelle,

I am not sure if this letter will be too late, but I heard from Michael Johns that you are contemplating putting a Teaism shop in Old Town Alexandria. I would like to express support of this idea. I am a resident at 910 N. Columbus Street, within walking distance of the potential Teaism location. I have extensive experience with Teaism, both the Dupont Circle and Federal Triangle locations, and very much enjoy the food, drink, and embiance at these shops. As someone who works from home on my computer, I like to frequent local coffee and tea shops for a change of scenery, and I would happily make a nearby Teaism store part of my usual schedule.

Best wishes,
Katie Gustafson

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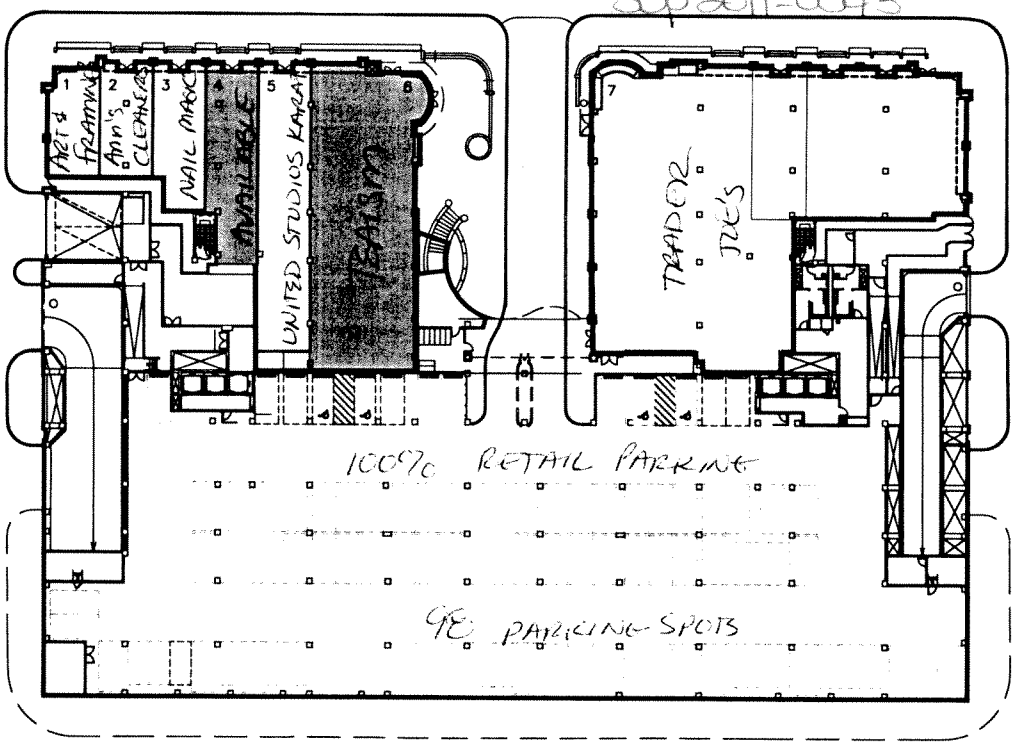
N. St Asaph Street Level

North Saint Asaph Street

SUP 2011-0043



Wythe Street

Pendleton Street

North Washington Street

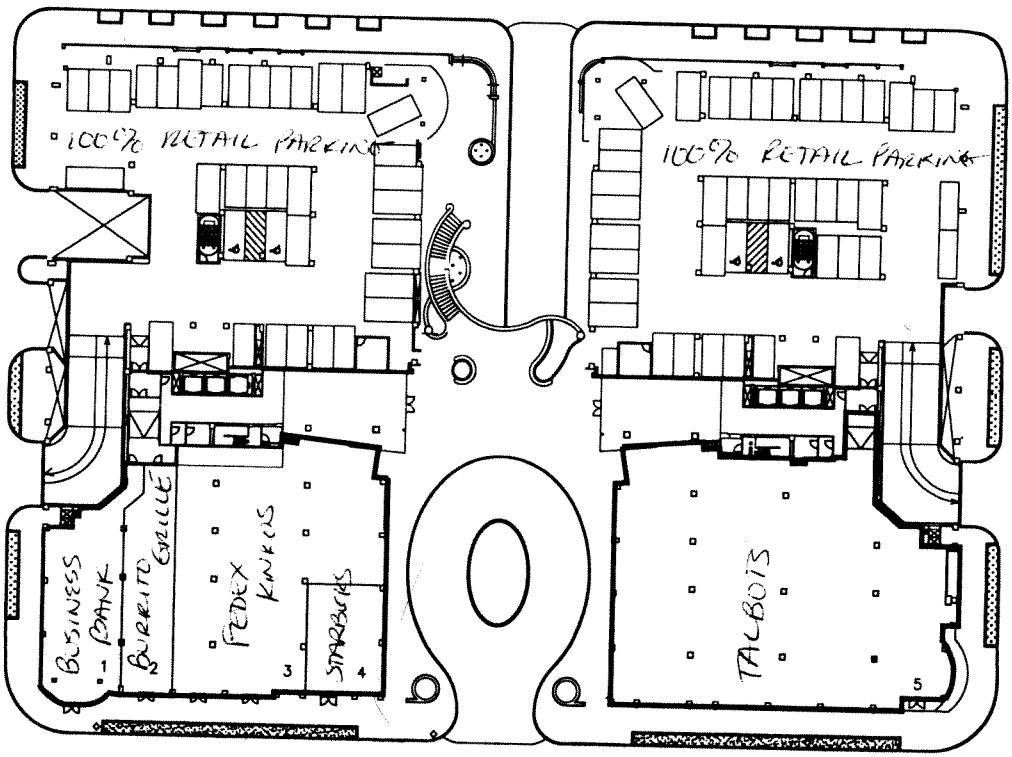
180 total retail spots on 2 levels

10 handicapped 11'5" x 18' 170 standard 8'7" x 18'

N. Washington Street Level

2 PARKING LOTS WITH 40 + 42 = 82 SPOTS TOTAL

North Saint Asaph Street



Wythe Street

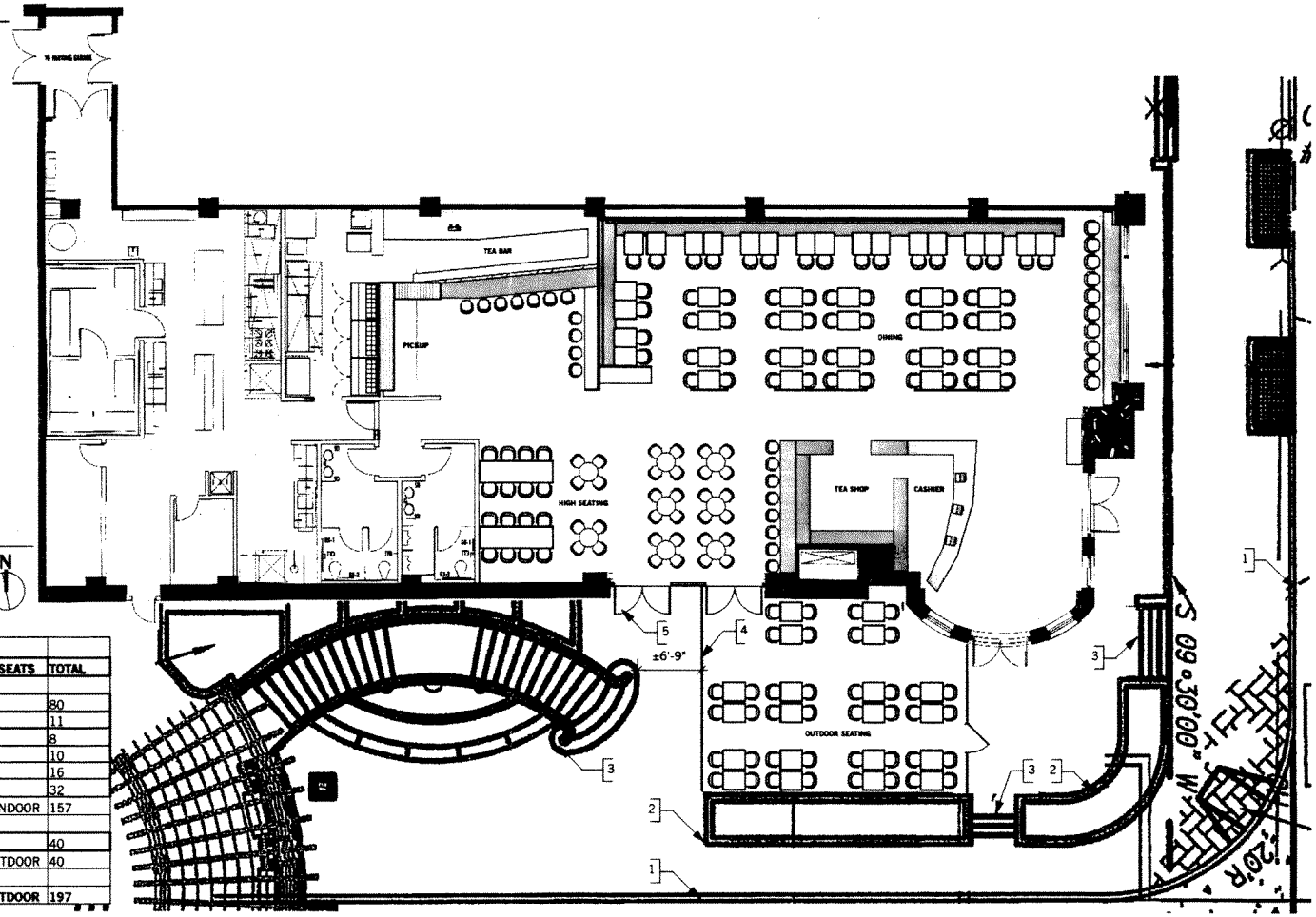
Pendleton Street

North Washington Street

WASHINGTON SQUARE / TRAISM SITE PLAN

KEY NOTES

1. CURB
2. EXISTING PLANTERS
3. EXISTING STAIRS
4. NEW LOW BARRIER (48" MAX) WITH ENTRY FROM BUILDING AND SINGLE 36" WIDE GATE EXIT FOR ALCOHOL/BEVERAGE CONTROL COMPLIANCE.
5. NEW ENTRY DOORS FOR EXIT COMPLIANCE, WHEELCHAIR ACCESSIBLE ENTRY AND EXIT, AND OUTDOOR SEATING ACCESS.



1 FURNITURE PLAN
Scale: 3/32" = 1'-0"

0 8 16 FT

N

SEATING COUNT			
QTY	DESCRIPTION	#/SEATS	TOTAL
GROUND FLOOR			
40	DINING TABLE 28x24	2	80
11	BAR STOOLS	1	11
8	COUNTER STOOLS	1	8
10	COUNTER CHAIRS	1	10
2	BAR TABLES 84X24	8	16
8	BAR TABLES 28X24	4	32
	TOTAL INDOOR		157
OUTDOOR SEATING			
20	DINING TABLE 30X28	2	40
	TOTAL OUTDOOR		40
	TOTAL INDOOR + OUTDOOR		197

Architect
Grupo7
1010 Wisconsin Avenue NW
Number 200
Washington, DC 20007
202.342.0890

Client
TEAISM
682 N. ST. ASAPH STREET
ALEXANDRIA, VA

Issue
DRAFT SUP 17 JUN 11

Drawings and specifications are and shall remain the property of the designer. These documents are not to be used, in whole or in part, for any other projects or purposes, or by any other parties, than those properly authorized by contract, without the specific written authorization of Grupo7 LLC.

11.08 TEAISM

A2

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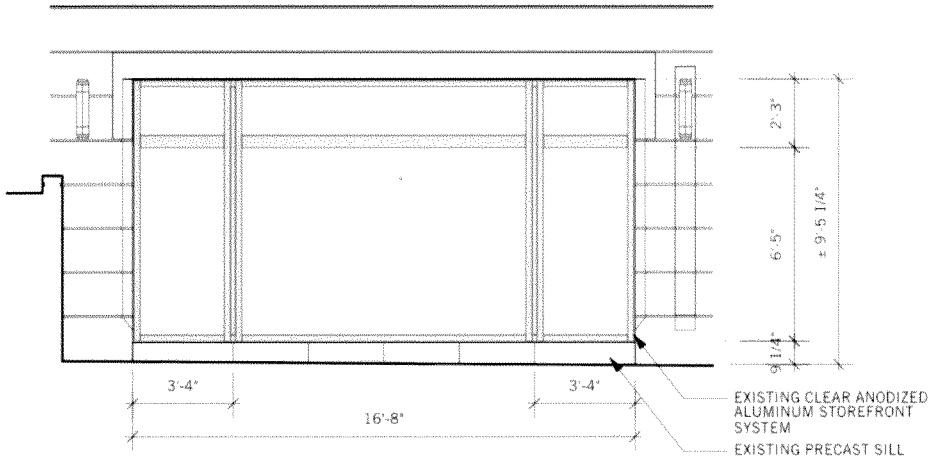
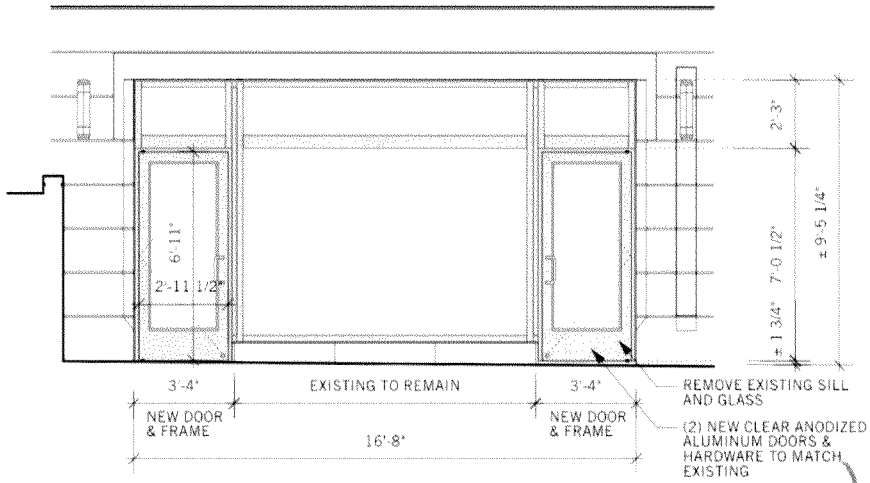
SUP2011-0048



1 EXISTING WINDOW ELEVATION
Scale: 1/4" = 1'-0"



35

2 PROPOSED WINDOW ELEVATION
Scale: 1/4" = 1'-0"

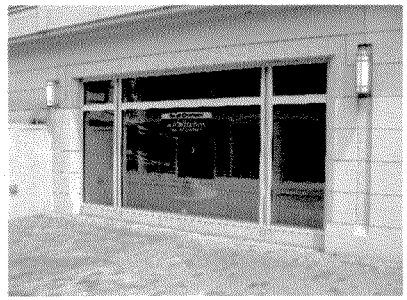


PHOTO 1

PHOTO 2

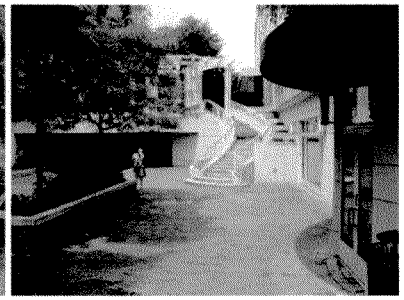


PHOTO 3

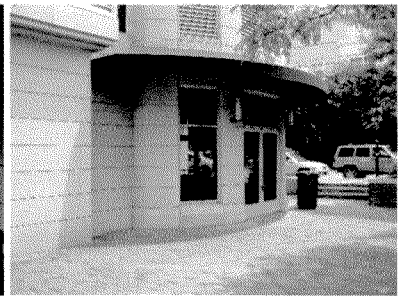


PHOTO 4

Architect
Grupo7
1010 Wisconsin Avenue NW
Number 200
Washington, DC 20007
202.342.0890

Client
TEAISM
682 N. Street Asaph Street
Alexandria, VA

Issue
STOREFRONT SKETCH 01 AUG 11

Drawings and specifications are and shall remain the property of the designer. These documents are not to be used, in whole or in part, for any other projects or purposes, or by any other parties, than those properly authorized by contract, without the specific written authorization of Grupo7 LLC.

Teaism Black Teas 2 ounce packages

Assam *organic* 4.00
rich and malty Indian tea known to many as the base for Irish Breakfast blends

☕ **Black Peony** 2.00 per flower
mild Chinese tea hand-tied into flower-like rosettes, lovely in a clear glass vessel

Ceylon 6.00
New Vithanakande Estate, a bright, wiry, tippy black tea from Sri Lanka

Darjeeling *organic* 8.75
from Avongrove Estate, and India's most renowned tea, classic floral taste

Darjeeling Second Flush *organic* 7.00
from Avongrove Estate, the season's second picking, bright and astringent in flavor

Earl Grey *organic* 5.75
Chinese tea with oil of bergamot, a citrus flavor, a fuller leaf softens the tannins

☕ **Golden Dragon** 8.50
rare Chinese rolled leaf with many golden tips, mild & spicy, and lower in caffeine

Golden Monkey 14.00
simply elegant, beautiful full-leaf from China, with hints of toast and wine

Guranse *organic* 6.00
from Nepal with an exquisite aroma and addictive muscatel flavor

Jinzhen 14.25
golden needle from Yunnan, China, with loads of golden tips, sweet & malty taste

Keemun 5.75
winey, rich, full-bodied tea used in many English Breakfast blends

Lapsang Souchong *organic* 4.00
tarry tea with pine smokiness, from China

Pu'er Loose Leaf 20.50
an earthy, musty tea from Yunnan, China, aged ten years, with a large leaf

Pu'er Round Cake *organic* 22.00
4.5 oz. pressed cake, very smooth and mellow aged tea from Yunnan, China

Teaism Black Teas *continued*

Pu'er Tuo Cha 5.00
individual pellet, a hearty, earthy, musty, aged Chinese tea, reputed to aid digestion

Yunnan Gold *organic* 9.75
superior quality of prized tips, reddish infusion and exquisite aroma, from China

Teaism Oolong Teas 2 ounce packages

Described as the champagne of teas, with the complexity to be infused several times.

Anxi 5.50
slightly oxidized, this oolong retains some of its greenness, from mainland China

Baihao 15.25
from Taiwan, it is made from young tea buds with a floral aroma and rich red color

Baozhong 14.50
close to green tea with a rich, fresh aroma and complex, grassy flavor, from Taiwan

Formosa 14.75
sweet, creamy flavor with tightly rolled whole leaves, a classic oolong

Qingxiang 10.75
a subtler expression of our Formosa, from Taiwan

Tie Guanyin 14.75
known as Iron Goddess of Mercy, with a roasted fragrance and robust, woody flavor

☕ = available at the tea shop only

Teaism on Tea

There are two remarkable things about tea: 1. the simplicity and ease of the tea-making process - all you need is a vessel and hot water, and 2. the incredible diversity of the tea product. From a single plant, *Camellia Sinensis*, come so many different flavors and aromas, from a spinachy Sencha to a malty Assam. Here at *Teaism* we celebrate the classic teas, offering the finest product available, steering clear of the current trend to corrupt tea with oils and essences.

Teaism Green Teas 2 ounce packages

Bi Luo Chun 12.50
tightly curled dry leaves, a Chinese tea with hints of hay

Bolivia *organic* 8.50
large leaf from the Andes Mountains with a clean, smooth and slightly sweet taste

Dragon Well 5.25
celebrated Chinese tea with a grassy flavor

Gen Mai Cha 10.50
spinachy tea from Japan with toasted rice, it brews up buttery and works well with food

☕ **Green Peony** 2.00 per flower
Chinese, hand-tied into flower-like rosettes

☕ **Gyokuro** 32.00
very, very high grade Japanese green tea, with much depth and flavor

Hojicha 7.00
toasted tea leaves and stems from Japan with a nutty flavor, low in caffeine

Jasmine 8.50
Chinese green tea scented with batches of fresh jasmine blossoms, good with dessert

Jasmine Pearl 13.00
high grade of jasmine, hand rolled into tiny pearls which unfurl as they steep

☕ **Joongjak** 38.50
rare Korean green tea with a mild, smooth flavor, and creamy aroma

☕ **Matcha** 26.00
tin of fine grade powdered tea used in the Japanese tea ceremony

Moroccan Mint 5.00
blend of green tea with *organic* spearmint, great hot or iced

☕ **Saejak** 60.75
a higher grade of Korean tea, the spring picking, 2-3 infusions possible

Sencha 15.00
the highest grade of sencha from Japan, buttery and spinachy in flavor

Thai Nguyen 7.50
light green tea from Vietnam, grown in the mountains north of Hanoi

Teaism **Chai** *organic* 4 oz. pkg. 10.50
Indian black tea with freshly ground spices: cinnamon, ginger, cloves, star anise, cardamom & fennel, prepared with milk & sugar, makes 26 mugs.

Teaism White Teas 2 ounce packages

Bai Mu Dan 6.00
sweet, spring-harvested Chinese tea with silvery buds and some dark green leaves, clear yellow infusion & low in caffeine

Silver Needle Zhenghe *organic* 14.25
classic white tea from southeast China's Zhenghe Province, pure leaf buds, very low in caffeine

About *Teaism*

Teaism is an Asian-style tea house with three critically acclaimed restaurants in Washington D.C. Infusing the cultures of tea and the ideals of teaism with the casualness of America, *Teaism* produces simple, healthy, and delicious foods from the cuisines of tea - bento boxes from Japan, and curries from India and Thailand.

Hours *at our locations*

Dupont Circle *breakfast, lunch & dinner*
M-Th 8 am-10 pm, F 8 am-11 pm, Sa 9 am-11 pm, Su 9 am-10 pm

Lafayette Park *breakfast, lunch, afternoon tea* M-F 7:30 am-5:30 pm

Penn Quarter *breakfast, lunch, afternoon tea & dinner* M-F 7:30 am-10 pm, Sa & Su 9:30 am-9 pm

Tea Shop M-F 10 am-6 pm, Sa 11 am-7 pm, Su 12 noon-7 pm, Thursdays open until 7pm during farmer's market (April-Nov.)

Teaism Tisanes 2 ounce packages

Tisanes, or herbal infusions, have no tea and therefore no caffeine, perfect in the evening!

Berry Beauty 5.75
dried elderberries, currants & hibiscus with a delicious creamy note, great iced

Cinnamon Apricot *4 oz.* 8.00
a wonderful blend of Indonesian cinnamon, dried apricots & Egyptian marigolds

French Verveine 5.75
also known as lemon verbena, producing an elegant, clean, lemony brew, great iced

Ginger Zing ***organic*** 5.50
sweet, sour & fruity with ginger, rosehips, tangerine zest, and licorice root

Kuding 5.00
Vietnamese herbal, quite bitter & unusual, helps lower cholesterol and blood pressure

Lavender Lemon Mint 5.00
flowery and minty, this contains verveine along with lavender, mint, and cinnamon

Mind & Body 4.75
lemongrass, apple, rooibos, ginger, ginseng, cinnamon, to energize, rejuvenate, restore physical balance, boost immune system

Now & Zen 4.75
ginkgo, St. John's wort, lemongrass & birch leaves to block stress, improve memory

Quiet Evening ***organic*** 6.50
chamomile, peppermint & rosehips to relax, prevent headaches & relieve cold symptoms

Soba Cha 6.00
buckwheat infusion from Japan with a toasted grain flavor, great hot or iced

Spearmint 5.25
stimulating and refreshing dried herb from a farm in the Pacific Northwest

Star of Africa 4.25
rooibos, yellow plum, orange, apple, papaya pineapple & ginger, great iced

World Peace 4.00
licorice root & cloves, and lots of *organic* peppermint, great for clearing up congestion

Tea Tips *for brewing the perfect cup*

- **Freshness** is essential. Tea's enemies are light, heat, strong odors, air, and moisture. Store tea in a tight-sealing, opaque container.
- Use **fresh filtered or bottled water**. While your kettle heats, warm your tea pot and cups with hot water.
- **Water temperature** matters. Use boiling water (212°F) for black teas, water at 180° to 195°F for oolongs, and water at 160° to 180°F for greens and whites.
- Because of the differences among the tea leaves, measuring the **quantity of tea** by weight rather than volume is more accurate. Use 4-5 grams of tea to eight ounces of water. Without a scale, you'll have to experiment. If the leaf is small and dense like most blacks and greens, use a teaspoon; if the leaf is large and wiry like oolongs and whites, use two teaspoons. Measure tea directly into the pot or a roomy infuser basket.
- **Brewing time** varies according to tea type. Generally, the smaller the leaf, the shorter the brewing time. Try steeping green teas 3-5 minutes, black teas 3-4 minutes, white teas5 minutes, and oolongs 5-7 minutes. Swirl the pot before pouring. To prevent oversteeping and bitterness, pour off the tea or remove the leaves.
- Some teas, oolongs for example, are good for **several infusions**. Add more hot water and increase the steeping time with each subsequent infusion.
- All tea has less **caffeine** per cup than coffee. Green tea has less than oolong, which has less than black. To decrease the caffeine content, tea experts suggest steeping for 30 seconds. Then pour off this first infusion, rinsing away a significant portion of the caffeine, add more water and steep for the correct amount of time.

Teaism Gourmet Market

Teaism **Ginger Scone Mix** 4.50
Yields one dozen small scones.

Teaism **Granola** 9.75
16 oz. bag of our baker's homemade granola-oats, pecans, dried apricots & blueberries, raisins, coconut, honey, maple syrup.

Salty Oat Cookies 6-pk 11.95
These curious cookies are hand-crafted with the finest ingredients and just a light dusting of salt on top.

Chocolate Salty Oat Cookies 6-pk 12.95
With the finest Belgian chocolate & a hint of coconut.

Chunky Chocolate Pecan Salty Oat Cookies 6-pk 12.95
Newest member of the family, with bitter-sweet & semi-sweet chunks, pecans & a hint of coconut

Mixed Salty Oat Cookies 6-pk 12.95
Two each of all three flavors

Japanese Sweet Green Tea 8.75
Very sweet and very green! Powdered green tea from Japan and sugar, just add water. 12 ounce tin makes one gallon.

How to Order

Except for our chai & cinnamon apricot which come in 4 oz. packages, the tea prices are for 2 oz.s, which makes about 20 cups of tea. We can package the tea in larger quantities in 2 oz. increments. Our sturdy black foil bags protect the tea from light, heat, air, strong odors, and moisture. Call *Teaism* Tea Shop at 877-8TEAISM or 202-638-7740 to place your order. Shipping is via UPS Ground or Express Service. We accept Visa, MasterCard, and Discover cards.

Teaism

LOOSE LEAF TEAS

visit our restaurants

Teaism **Dupont Circle**
2009 R Street NW
Washington, DC 20009
202-667-3827

Teaism **Lafayette Park**
800 Connecticut Avenue NW
Washington, DC 20006
202-835-2233

Teaism **Penn Quarter**
400 8th Street NW
Washington, DC. 20004
202-638-6010

Teaism **Tea Shop** is our retail store two doors up from the Penn Quarter restaurant at 8th & D Streets NW

To order tea please call *Teaism* Tea Shop at 877-8TEAISM or 202-638-7740. You can also order on-line on our web site.

www.teaism.com