

Docket Item #6

Special Use Permit #2013-0076

5 Cameron Street – Blackwall Hitch Alexandria

Application	General Data	
Consideration of a request to operate a restaurant with indoor live entertainment and outdoor dining in the former Food Court Pavilion.	Planning Commission Hearing:	December 3, 2013
	City Council Hearing:	December 14, 2013
Address: 5 Cameron Street	Zone:	CD/Commercial Downtown
Applicant: Blackwall Hitch Alexandria, LLC represented by Duncan Blair, attorney	Small Area Plan:	Waterfront Small Area Plan

Staff Recommendation: Approval of the SUP subject to compliance with all applicable codes and ordinances and the recommended permit conditions found in Section IV of this report.

Staff Reviewers:

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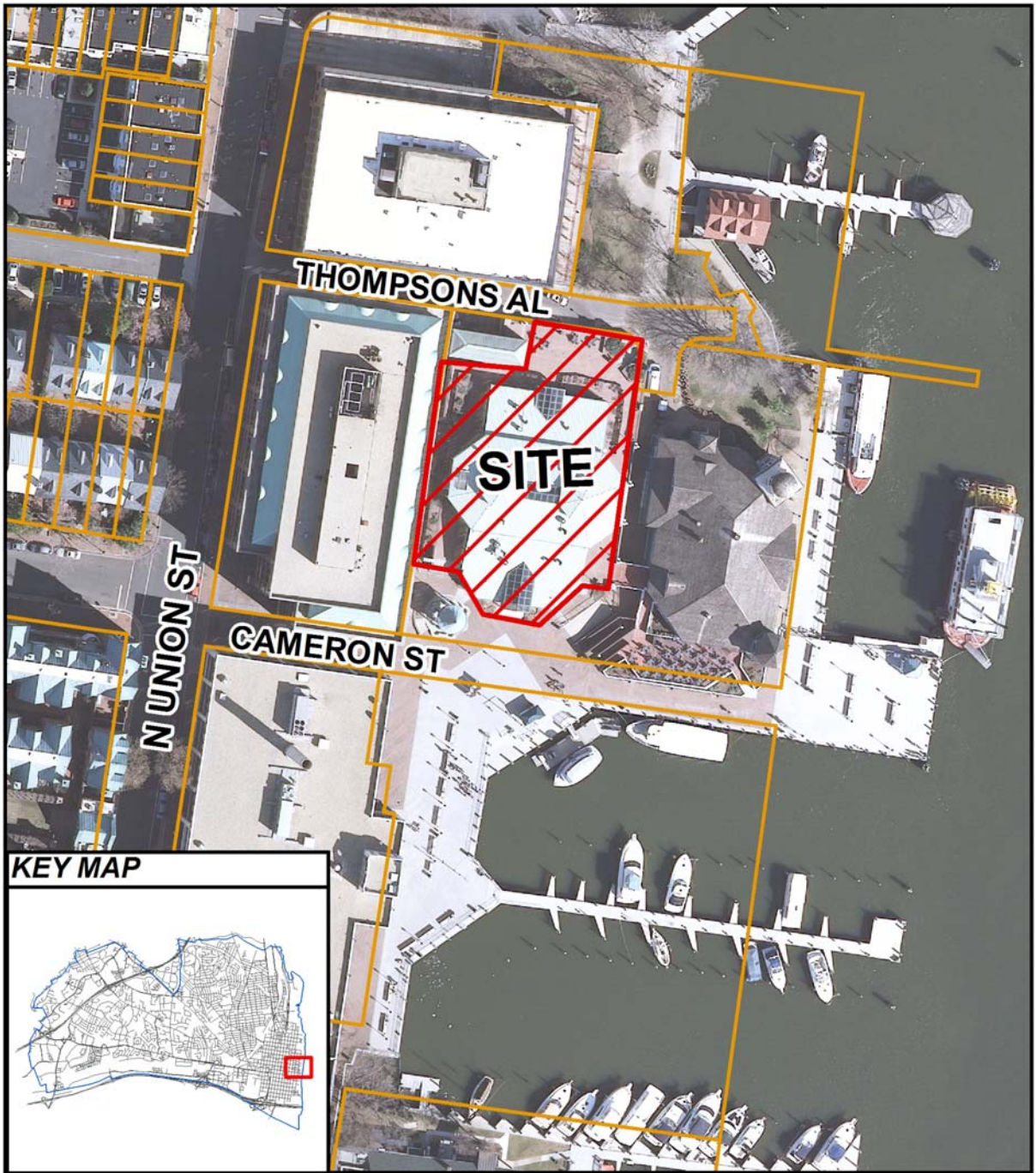
PLANNING COMMISSION ACTION, DECEMBER 3, 2013: On a motion by Vice Chair Dunn, seconded by Commissioner Wagner, the Planning Commission voted to recommend approval. The motion carried on a vote of 6 to 0.

Reason: The Planning Commission agreed with the staff analysis.

Speakers:

Duncan Blair, representing the applicant, spoke in support of the request. Mr. Blair stated that Recommendation 3.65 of the Waterfront Small Area Plan calls for this building to be renovated for a use such as this. Mr. Blair noted that the building was unsuccessful in its operation as a food court and the owners have sought to occupy the space for the last two years. Mr. Blair presented drawings of the proposed design stating that the new design would bring the building down to engage the City marina and attract people to the activity along the waterfront. Mr. Blair stated that a key objective to the parking is to maximize the use of the Thompson’s Alley garage which is directly below the restaurant.

Paul Hortel, 1217 Michigan Court, spoke to address the Old Town Restaurant Policy and the need to address issues such as parking as new or expanded restaurants are proposed. Mr. Hortel stated the purpose was to protect neighborhoods and the balance of uses between residential, retail, and residential. Mr. Hortel believes that staff should place additional emphasis on parking to prevent conflicts between residents and the patrons of restaurants on a citywide basis.



SUP #2013-0076

12/3/2013



I. DISCUSSION

REQUEST

The applicant, Blackwall Hitch Alexandria, LLC, requests Special Use Permit approval to operate a restaurant (Blackwall Hitch) with indoor live entertainment and outdoor dining at 5 Cameron Street.

SITE DESCRIPTION

The subject site is on one lot of record with approximately 247 feet of frontage on Cameron Street and approximately 217 feet of depth for a total area of approximately 53,477 square feet. The lot is developed with two buildings: the Torpedo Factory Food Pavilion (Food Court) and the Chart House restaurant. The subject site of this special use permit application is Food Court building.

The site is part of a complex of buildings bounded by King Street on the south, Queen Street on the north, Union Street on the west and the Potomac River on the east. It consists of the Torpedo Factory and City Marina Plaza complex and contains a mix of commercial, cultural, recreational, and office uses. The Food Court building adjoins the Torpedo Factory Office Building to the west; the City Marina to the south; Thompson’s Alley to the north; and the Chart House Restaurant and Potomac River to the west. The Food Court building is elevated above a city-owned parking garage.

The subject site is located within the Old and Historic Alexandria Historic District. Any exterior changes to the building that are visible from a public-right-of-way, including but not limited to installation of new signage, window decals, window replacements, roofing, repairs to the exterior masonry, exterior light fixtures, awnings, and any exterior demolition or encapsulation greater than 25 square feet requires approval by the Board of Architectural Review (BAR).

BACKGROUND

5 Cameron Street is one of the five buildings that comprise the Torpedo Factory and City Marina Plaza complex. Four of these buildings sit on land owned by the City that is leased to Alexandria Waterfront Associates, LP (The Realco Group):

- 5 Cameron Street (the site in question),
- 1 Cameron Street (Chart House Restaurant),
- 201 North Union Street (The Torpedo Factory Office Building), and
- 101 North Union Street (Office/Retail).



5 Cameron Street – from City Marina



Rear deck on northern portion of site proposed for outdoor dining

The other building in the complex is the City-owned Torpedo Factory Art Center at 105 N. Union Street.

The Food Court is located on lease areas 2A and 2B of the Deed of Lease Agreement between the City of Alexandria (Landlord) and the Alexandria Waterfront Restoration Group (Tenant) dated March 27, 1986. On October 18, 1986, the City Council granted Special Use Permit (SUP) #1945 to Alexandria Waterfront Restoration Group to operate a Food Court with nine vendor areas and open seating for 200 patrons. On April 17, 1993, City Council granted SUP #1945-C which allowed a change in the hours of operation, an increased amount of seating to 350 patrons, and a waiver of certain floodplain requirements for the storage of portable food carts beneath the Chart House Restaurant. The applicant also requested approval for live entertainment at that time to allow for piano, guitar, big band or jazz band music but withdrew that portion of the request because of staff and area resident concerns about parking. In 1998, an SUP application was submitted requesting the addition of live entertainment to a restaurant that had occupied the Food Court at that time. That application was later withdrawn. At that time, staff and City Council thought live entertainment would increase the number of people attracted to the area, and this was not considered desirable because of parking concerns. Since that time, the City adopted the Waterfront Small Area Plan, which envisions a lively and active Waterfront that attracts greater numbers of people and conducted a study identifying existing available parking, so staff's position on the types of activities and businesses suitable for this area has evolved.

For several years the Food Court struggled to maintain vendors, and it lacked a long term tenant. It ultimately went vacant in December 2011 and has remained unoccupied since then.

After the Food Court's closing, the City held several meetings with the Alexandria Economic Development Partnership (AEDP) and real estate professionals. The City met with Realco, a representative of the lessee, in November 2012 to encourage a marketing strategy for attracting a new long term tenant. The City then met in February 2013 with Realco and The Rappaport Company, who was the new realtor of the property. Another meeting was held in February 2013 with the Waterfront Commission to discuss the active marketing of the site. As an interim solution to keep the area activated during the marketing process, the City installed and maintained an Interim Civil War Exhibit in the exterior glass panels for a brief period.

The site is surrounded by active land uses. Cultural activities are held at the adjacent Torpedo Factory Art Center and the Alexandria Archeology Museum. Retail shops, a café, and a yogurt shop are also located within the Torpedo Factory building arcade. Also, a newly approved Waterfront Market with indoor and outdoor dining was approved by the City Council in May 2013 and is opening in Fall 2013. Additional retail shops and restaurants are located south of the area between The Strand and Union Streets, King and Duke Streets, and westward along King Street. Office buildings buffer the site from residential condominiums to the north and west. The Old Town portion of King Street continues westward for one mile to the King Street Metrorail station, with an active mix of retail and restaurant establishments and commercial and civic uses. The King Street Trolley route runs from the Metrorail Station to the eastern terminus and unit block of King Street very close to the site.

PROPOSAL

The proposed Blackwall Hitch restaurant would occupy the building at the site in question at 5 Cameron Street. A City-owned parking garage could continue to operate below this building with access from Thompson's Alley. The restaurant would front on Cameron Street next to the Chart House Restaurant and near the street's terminus at the river. The Blackwall Hitch would occupy the entire building as well as the upper outside platform/patio on the northern side of the building. This is an area where outdoor dining would be located. The building currently has approximately 13,841 square feet of floor area plus patio space. The site would accommodate 450 total seats, including 255 indoor seats, 135 rear deck outdoor seats, and 60 seats in a solarium that may be removed and converted from indoor to outdoor dining space.

Inside the restaurant, the 255 seats would be dispersed throughout the building and distributed in small and intimate bar, lounge, and dining areas on the main and mezzanine levels. Indoor features would include an oyster bar, chef's exhibition area, and private dining areas for patrons. The 135 rear-deck outdoor dining seats are to be distributed in two outdoor dining spaces, an outdoor bar, seats at a bar with rollup windows on the eastern elevation, and around 5 outdoor fire pits. The applicant does not plan for the restaurant to be fully occupied with use of all 450 seats at any given time, but 450 seats are needed to fill the cavernous building and large patio areas. The applicant anticipates that the restaurant will serve approximately 220 patrons at a time on weekdays and approximately 350 patrons at a time on weekends.

Part of the building includes a solarium fronting on the Marina. The applicant has indicated that it is considering removal of this solarium and that 60-seat area would be converted from indoor dining space to outdoor dining space. If this solarium remains, its dark glass panels facing the Marina would be replaced with retractable glass walls to provide patrons with views of the Marina and Potomac River. The retractable glass walls would need to be screened, consistent with Health Department regulations. If, however, the solarium was to be removed, that area would become a marina-facing deck area for open-air dining. The removing of the solarium would open the main dining area to views of the river and Marina and would create an opportunity for a fully revised façade for the structure. All of these design modifications are consistent with the recommendations in the Waterfront Master Plan and would be subject to OHAD Board of Architectural Review approval.

The restaurant is proposed to be open for lunch and dinner during the weekdays, and open for breakfast, lunch, and dinner on weekends offering locals, boaters and visitors "New American Cuisine" prepared by a high caliber chef. The menu is proposed to include seafood, salads, burgers, steaks, small plates, flatbreads and a variety of specialty items. An assortment of beverages, including wine and beer for on-premises sale is proposed. Televisions would be placed behind the bar counter for entertainment.

With enhanced lighting, improved landscaping, and indoor/outdoor dining, Blackwall Hitch would be visible to pedestrians, bicyclists, Water Taxi passengers, and others, thus making the area more inviting and enlivening the space in the evening year-round. Live entertainment is proposed inside the restaurant only. The outdoor dining area would have background music transmitted through directional speakers with mitigating technology to minimize noise

transmittal beyond the site in accordance with City Code. Staff believes that outdoor live entertainment is appropriate in this area and would not create adverse noise issues and has recommended approval conditions in Section IV of this report for that purpose.

Operation would include:

<u>Hours (Indoors):</u>	11:30am – 2:00am, Monday – Friday 7:00AM – 2:00AM, Saturday - Sunday
<u>Hours (Patio):</u>	7:00AM – 11:00PM, Daily
<u>Number of seats:</u>	450 seats total (includes seasonal outdoor dining): 255 indoor seats, 135 rear deck outdoor seats, and 60 solarium seats
<u>Type of Service:</u>	Dine-in
<u>Alcohol:</u>	On premise alcohol sale is proposed.
<u>Entertainment:</u>	Live entertainment is proposed to include jazz/acoustical acts to provide background and ambient music indoors as well as several large-screen televisions located by bar areas.
<u>Delivery:</u>	No customer delivery service is proposed
<u>Noise:</u>	Noise levels are to be consistent with the City Code requirements.
<u>Trash/Litter:</u>	Food wrappers, bottles, cans, utensil waste and other debris would be collected and transported to the Torpedo Factory/Food Court Complex loading and unloading dock area off Thompsons Alley where dumpsters are located; the restaurant is anticipated to generate approximately two dumpster per day and debris would be collected by a commercial collector six days a week. Employees would monitor the vicinity for litter.

LEASE AGREEMENT

As noted above, the applicant's proposal is located on Lease Areas 2A and 2B (See Lease Areas graphic in Section III of this report) on the lease agreement between the City of Alexandria and Alexandria Waterfront Restoration Group (now Alexandria Waterfront Associates) dated March 27, 1986. Based on the applicant's proposal, staff determines that no amendments to the lease agreement are required. The tenant (Alexandria Waterfront Associates, LP) and subtenant (Blackwall Hitch Alexandria, LLC) will be in compliance with the terms and requirements contained in the lease agreement. Staff and the applicant have addressed elements of the lease such as landscape and garage area maintenance and operation through other avenues that will not require changes to the existing lease.

ZONING/MASTER PLAN DESIGNATION

The subject property is in the CD/Commercial Downtown zone (Section 4-503 (W) of the Zoning Ordinance) which allows restaurants with a Special Use Permit. The CD/Commercial Downtown zone is intended to provide for an urban mix of retail, office, service, hotel, residential, and civic functions for the City's downtown business core. Additionally, the property is located within the Central Business District (CBD) which provides additional regulation on restaurants within the CBD per Section 8-300 (B).

The proposed restaurant use is within the boundaries of the Waterfront Small Area Plan planning area which encourages active uses and amenities along the Waterfront such as retail, restaurants, Waterfront dining, enhanced parks and public space and programming.

PARKING

The subject property is located within the Central Business District (CBD). According to Section 8-300 (B) of the Zoning Ordinance, restaurants located within the CBD are exempt from parking requirements. Given the size and scale of the restaurant the applicant has submitted a parking plan to address how anticipated patrons and employees can access the restaurant through a variety of transportation modes.

The proposed restaurant is also located in the Waterfront Small Area Plan area. During the early stages of Waterfront Small Area Plan development, the City undertook the Old Town Area Parking Study which showed the availability of 2,693 public on- and off-street parking spaces in the area between Duke Street and Princess Street and between Pitt Street and the Potomac River. Of those spaces, 721 were available on a Friday evening during peak hours (6-8 pm), thus giving visitors to lower King Street and the Waterfront ready access to parking. Because of the availability of nearby public parking and the many multi-modal options for accessing this site, parking is not anticipated to be an issue. For example, the restaurant site has a prominent location that is highly visible to pedestrians at the Marina, riverfront park trails, the Seaport Foundation office, and other office buildings. It is within walking distance of other Old Town attractions, hotels, and residences and is in close proximity to the free King Street Trolley stop at the intersection of King Street and Union Street that routes passengers from the King Street Metrorail station. The site is adjacent to the Water Taxi service at the City Marina which brings visitors from National Harbor and the District of Columbia. Additionally, bicyclists can park in a new bicycle corral at Union and King Streets, use rented bicycles from The Strand, or obtain a bicycle from the Capital Bikeshare, which has a docking station at Union and Prince Streets. Additionally, the applicant has indicated that management will encourage employees to use mass transit and provide employees with a parking or transit subsidy. The applicant also indicated that the restaurant's website and print advertisements will contain information about the availability of parking in Thompson Alley and adjacent garages. Furthermore, the restaurant staff will advise patrons making reservations of available parking garages including the Thompson Alley's Garage. The applicant also offered to implement and advertise a program to subsidize the cost of patron parking by offering one dollar (\$1) off for each diner that presents a parking ticket to the staff at the time the patron requests its bill.

Although parking demand generated by this project is not anticipated to have a negative impact on surrounding residential blocks, in order to further minimize any potential spillover effect, staff proposes the following tiered parking management approach:

1. Employees must park off-street, preferably in the Thompson Alley garage according to the terms of lease between the City and the tenant.
 - a. The applicant shall conduct a parking survey every six months to document how many employees drive to work and where they park.
 - b. The applicant shall provide Capital Bikeshare memberships to its employees per employee request.
 - c. If City staff finds parking conditions in the area to be significantly impacted by on-street employee parking based on the biannual employee parking survey results conducted by the applicant and, the applicant shall lease employee parking spaces in off-street facilities.
2. The applicant will encourage patrons to park off-street through information about nearby garages and through subsidies of off-street parking.
 - a. The City will monitor on- and off-street parking in Old Town as milestones in Waterfront Plan implementation occur, as outlined in the Waterfront Small Area Plan and discussed by the Old Town Area Parking Study (OTAPS) work group.
 - b. If City staff finds parking conditions in the area to be significantly impacted by patron parking, the applicant will take steps to mitigate that impact, such as participating in a citywide parking valet program (if offered by the City at that time) or provide a private in-garage valet service to increase the capacity of the Thompson Alley Garage and to utilize other off-street parking options.

In order to make the Thompson Alley garage more appealing, and in accordance with the City's Wayfinding and Signage Program, City staff is planning to add a parking directional sign in the public right-of-way at the intersection of Union Street and Thompson's Alley to direct patrons down the alley to the garage. The Department of General Services is also planning to paint the entire garage, restripe the spaces and curbs, and improve the lighting inside of the garage.

PUBLIC OUTREACH

The applicant held a presentation to the Waterfront Commission on October 15, 2013, and it has presented this project to the leadership of the Old Town Civic Association and the King Street Merchants Association. It will continue its outreach with community stakeholders.

II. STAFF ANALYSIS

Staff recommends **APPROVAL** of the proposed new restaurant. The new use is proposed to occupy the Food Court Pavilion that has been vacant and marketed for almost two years and was underutilized for years prior to that. As expressed in the Waterfront Plan, the King Street Retail Strategies, and in other forums, it has been a high priority of the community for the building to be renovated or replaced, for there to be additional Waterfront dining options, for the dining options to be complimentary to the existing Chart House and the new Waterfront Market, and for the Marina and Strand areas of the Waterfront to be lively and vibrant.

City Plans and Policies

Waterfront Small Area Plan

A key goal of the Waterfront Small Area Plan, adopted in 2012, is to create a living and active Waterfront that is welcoming to all Alexandrians and visitors through:

- an expansion and enhancement of public spaces with amenities such as a public pier near King Street with space for a historic ship,
- expanded and enhanced parkland along the Waterfront with passive and programmed activity areas,
- an Art Walk that integrates art and history and connects spaces in an engaging and accessible manner,
- an increase in services such as outdoor Waterfront dining, retail and cultural venues, particularly in the core area from Queen Street to Duke Street, and
- transformation of the intersection of King Street and The Strand into a high quality public space that serves as the hub of Waterfront activity and the key link between the Waterfront and the activity of King Street..

Recommendation 3.56 in the Waterfront Small Area Plan is: “Work with the leaseholder of the Food Court to attract more successful uses that better meet resident and visitor needs, including options such as a market hall, cultural venue, restaurants or shops featuring locally-made goods. The Plan supports interior and exterior changes to the Food Court structure, including replacement, that are necessary to accommodate more successful uses. A renovated or replaced Food Court structure should be designed to actively engage with Torpedo Plaza and Marina activity, better address the use conflicts and other design problems in Thompsons Alley, and generally maintain a similar height and footprint as the current building.”

This application is consistent with the goals of the Waterfront Small Area Plan. This restaurant would be one of the first places visitors will see as they disembark from the Water Taxi, thus drawing them to it and to other parts of the area where they can visit the Torpedo Factory Art Center, shop in the retail stores along Union and King Street, rent a bicycle on The Strand, or enjoy other nearby establishments and cultural institutions.

King Street Retail Strategy

The City undertook two retail studies for King Street in 2005 and 2009 to look for ways to strengthen and sustain the economic and cultural qualities that make King Street such a unique and special destination. It is the City’s Main Street for residents and visitors, and it is important to maintain its vitality. While this project does not directly front on King Street, its proximity to King Street, the Torpedo Factory Marina, and the Water Taxi station make the location of this project a catalyst to further attract residents and visitors to the area potentially increasing activity along King Street and the Waterfront area. The studies indicated that the Waterfront could serve as an anchor for the foot of King Street in much the same way that the Metro station serves as the anchor for the western end. The 2009 study showed that Old Town can support 250,000 square feet of additional retail and restaurant space, generating more than \$100 million in additional annual sales revenues by capturing local and regional spending occurring elsewhere. The study

also suggested that local Alexandrians were disappointed with the range of offerings at the Waterfront and would support additional dining and retail options. This project is in keeping with this finding and can add to the mix of retail space by offering food and beverage for onsite consumption and entertainment.

King Street Outdoor Dining Overlay Zone

The King Street Outdoor Dining Overlay Zone, adopted in 2007, liberalized outdoor dining, standardized guidelines, and streamlined City approvals. Today, most restaurants along King Street and the general vicinity offer seasonal outdoor dining, which is very popular, increases economic activity and enlivens the streetscape. Near this site, a Starbucks and the Mai Thai Restaurant both on the south side of the unit block of King Street have outdoor seating regulated by the King Street Outdoor Dining Overlay Zone. The proposed restaurant, due to its location along the Waterfront one block away from King Street, is not subject to the King Street Outdoor Dining Program restrictions, but several elements of the policy are applicable to this special use permit. Other Outdoor Dining Program restrictions, such as seasonal limits and limits on the use of sidewalk space, are not suitable to this site, since the outdoor dining is not in the public right of way and would have infrastructure to operate year-round in a setting quite different from the King Street corridor.

For example, the recently approved Waterfront Market (SUP#2013-0009) located within the Torpedo Factory Building at 101 N. Union Street will have both outdoor dining along King Street as well as on a portion of the City Marina. As a part of that approval, the conditions placed on the outdoor seating elements (tables, chairs, umbrellas, awnings, railings) located along the Marina could be somewhat less strict than the King Street Outdoor Dining requirements for the following reasons: 1) the location of the outdoor dining along the Marina is managed through a lease agreement between the City and the applicant; 2) the larger physical space of the location along the Marina is not as constrained as the sidewalks of King Street; and 3) the Waterfront Small Area Plan envisions increased year-round activity along the Waterfront.

The outdoor seating proposed under this project would place outdoor dining at the northern and eastern side of the building and possibly at the southern end if the solarium structure is removed. Although it is not appropriate for this application to meet all of the King Street Outdoor Dining Policy Design Guidelines, staff has conditioned that the design of outdoor fixtures and furniture be consistent with the appearance and quality standards in those guidelines (i.e., tables and chairs would not be permitted to be white plastic, etc.). The applicant shall submit illustrations and specifications to the Director of Planning and Zoning or, if required, the Board of Architectural Review, for review and approval. In addition, the closing hour for outdoor dining will be limited to 11:00 PM, consistent with the King Street Outdoor Dining Policy and recent restaurant approvals in the vicinity. Staff supports the outdoor dining as proposed by the applicant as it meets unmet demand for outdoor dining along the Waterfront and would add activity to the area.

Old Town Restaurant Policy

The Old Town Restaurant Policy requires a finding that any new or expanded restaurant in the neighborhood will not significantly impact nearby residential neighborhoods. More specifically it asks that that each restaurant be reviewed with regard to the following factors: the impact of

the restaurant on parking in the adjacent neighborhood, late night hours, predominance of alcohol, litter, and diversity of uses.

A) Availability of Off-Street Parking:

A large, 450 seat, restaurant has the potential for competing with residents for on-street parking in the area. The recent Old Town Area Parking Study showed that despite the popularity and consistent use at peak times of on-street parking in areas such as lower King Street, South Union Street, and the nearby residential streets, the garages in the vicinity have excess capacity. To increase the utilization of these facilities, the City and local businesses are funding mechanisms to attract customers to use available off-street parking. Through such mechanisms as the City's new Wayfinding Program, garages are becoming more attractive to parkers due to their convenient location, good signage, and inexpensive rates.

The restaurant site is elevated above the City-owned Thompsons Alley garage, which has 68 spaces and is operated by Republic Parking. The operations and maintenance of the garage are governed by the March 27, 1986 lease agreement. Per that lease agreement as well as SUP #1945, the Thompson's Alley Garage as well as the Torpedo Factory Residences public garage, located off Union Street, are to provide sufficient parking for the Food Court (site), Chart House, and the Torpedo Factory Condominium residences. In working with City staff, the applicant and staff have identified needed physical improvements to the Thompsons Alley garage including lighting, painting, drainage, and general maintenance. The City assumes responsibility for the maintenance and operation of the garage and has begun the process for identifying the costs and prioritizing these improvements based on funding availability. The applicant will continue to work with the City to aid in maximizing the utilization of the garage.

The applicant has compiled a multi-strategy parking plan which relies heavily on advertising and Internet interactivity to direct patrons to garages as well as public transportation. The applicant is proposing to provide information via its website and print material about the availability of parking in the Thompson Alley garage and other nearby garages, advise patrons of available parking at other locations, provide links to the City's wireless remote parking payment provider, and provide taxi cab or similar services to patrons upon request. Most importantly, the applicant has proposed to implement a program to subsidize the cost of patron parking by offering a one dollar (\$1.00) off discount for each diner that presents a parking ticket to staff at the time the patron requests its bill. Staff welcomes this effort and believes it is an incentive that should be attractive to restaurant customers and will help inform them of nearby off-street parking options. Finally, the applicant is suggesting that signage be added along Union Street directing customers to the parking garage at Thompsons Alley. If the applicant's parking proposal is successful, it should benefit the nearby residential area by minimizing competition for parking spaces there. Staff has added condition language which incorporates the applicant's parking efforts, acknowledging that components of the plan may change over time, and allowing changes with staff approval.

B) Hours and Alcohol

The hours are noted above with a closing time of 2:00 AM daily. For the outdoor dining, closing is proposed to be at 11:00 PM daily consistent with the Standards for Outdoor Dining under the King Street Outdoor Dining Overlay Zone (Section 6-805(E) of the Zoning Ordinance). Hours will be posted appropriately and, through conditions of this approval, the applicant will be required to comply with the designated closing times. These business hours correspond with other restaurant establishments in the vicinity and along the waterfront. The Chart House is approved to operate until 2:00 AM daily per SUP1944. Additionally, Chadwick's, located along the Strand, operates until 2:00AM daily and Union Street Public House (along South Union Street) operates until 2:00AM on Saturdays and Sundays. Other Old Town restaurants such as The Wharf and 100 King Street (formerly Red Curry) are grandfathered to operate until 2:00AM. The restaurant is in a mixed use area that is reasonably distant from residences. The Torpedo Factory Offices to the west and the office building to the north of the Pavilion buffer residential units along North Union Street from the site.

While this application does include live entertainment, staff does not anticipate negative impacts to the surrounding area. The live entertainment will be limited to indoors only providing ambient/background music for patrons and would be subordinate to the restaurant use. No admission or cover fee shall be charged for live entertainment. Any advertising of the entertainment shall reflect the subordinate nature of the entertainment to the principal function of the restaurant as an eating establishment by featuring the food service as well as the entertainment. The applicant has been notified that noise levels shall not exceed 60 decibels measured at the property line per the Alexandria City Code and staff has conditioned these requirements in Section IV of this report. On a limited basis, when sound is transmitted to the outdoor dining areas it will be managed through the use of directional speakers and other noise mitigating tools. Outdoor activity must be discontinued at 11:00 PM consistent with the King Street Outdoor Dining program. Staff finds that these conditions are consistent with City policy and will reduce the potential of late night problems.

C) Extent of Litter Impact

Although litter is not anticipated to be an issue by the applicant, the establishment will be required to monitor the site and the adjacent areas for debris and shall, through a condition of this approval, remove and dispose of it in a timely manner to an appropriate space. The space is part of the Torpedo Factory and/City Marina Plaza complex loading and unloading dock area which provides dumpsters where such debris and other waste can be disposed.

D) Diversity of Uses

The restaurant would add a complimentary use to the King Street and Waterfront retail areas. It would offer breakfast, lunch, and dinner on weekends offering locals, boaters and visitors "New American Cuisine" prepared by a high caliber chef complimenting the variety of cuisine types offered in the area. The proposed menu includes seafood, salads, burgers, steaks, small plates, flatbreads and a variety of specialty items. An assortment of beverages, including wine and beer would also be provided. Additionally, there are very limited opportunities in the Old Town/Waterfront area where local residents can enjoy a meal and live entertainment

simultaneously. This restaurant would also differentiate itself by offering year-round waterfront outdoor dining, river views from dining areas, and indoor live entertainment which is in high demand by local residents and visitors. Staff finds benefit in the increased vibrancy of activity and people to the Waterfront consistent with the objectives of the Waterfront Small Area Plan and the King Street Corridor Study.

Design

The restaurant would occupy the entire Food Court structure creating separate and unique dining, bar, and lounge areas on the ground and mezzanine levels. The current external structure and footprint will not change unless the solarium is removed. Staff is requesting some enhancements to make the building more attractive and clean such as lightening the glass, adding a cupola, creating a new entrance, painting the building and removing unneeded smoke stacks and other mechanical equipment from the roof. If the solarium is removed, the building would have a new façade with windows from the main dining area facing the Marina. The goal of the improvements is to enhance the architecture with clean lines and expansive volume, abundant glass for vistas of the river, indoor and outdoor dining spaces, and multiple levels to create spatial variety around the site and within the restaurant. The interior is contemplated to be an “urban chic” design realized through the use of high quality textiles, fixtures, colors, and extraordinary lighting.

As part of the Waterfront Small Area Plan planning process, the Food Court was envisioned to provide increased visibility within the restaurant through clear glass as well as outdoor seating along the Marina. The design submitted with this plan shows two solarium dining areas along the Marina with retractable glass walls that would increase visibility into the restaurant and provide indoor/outdoor seating, weather permitting. The applicant acknowledges that working with staff on the exterior design changes including the cupola and new entrance to the Pavilion, replacement of glass, and other design improvements will be required as part of BAR approval.

Old & Historic Alexandria District (OHAD) BAR Review

The proposed exterior changes to the building will require review from Historic Preservation staff and approval by the OHAD Board of Architectural Review. The applicant anticipates submitting drawings to the OHAD BAR subsequent to approval of this SUP. The design improvements and alterations to the building include a new signature entrance via a glass cupola to rebrand the building, new awnings, and replacement sliding doors. The applicant is aware that approval for a Certificate of Appropriateness from the OHAD Board of Architectural Review prior to the installation of these items is required. Any other exterior changes to the building that are visible from a public-right-of-way, including but not limited to, new signs, window replacements, roofing or siding material replacement, trellis, fencing, exterior light fixtures, new exterior vents, and any exterior demolition or encapsulation greater than 25 square feet requires approval by the Board of Architectural Review.

Public Amenities

With this application, the applicant proposes to provide space in the western portion of the building to allow for public restrooms. Public restrooms along the Waterfront have been a much

desired amenity since the restrooms in the Torpedo Factory Art Center close after business hours. Additionally, restrooms are recommended by the Waterfront Small Area Plan and the Waterfront Commission has subsequently reiterated its support for public restrooms in this location. Working with staff, the applicant has agreed to provide space, utility connections, and rough-in construction for public restrooms to serve the Marina and Waterfront. Through this partnership, the City acknowledges responsibility for the final design and finish of the public restrooms as well as the operations and maintenance. As part of the overall Marina improvements area, the City will seek to provide screening along the western portion of the site adjacent to the public restrooms so as to not adversely affect the adjacent office tenants or patrons of the restaurant. Additionally, when the City determines an alternate location for public restrooms elsewhere at the Torpedo Factory and City Marina Plaza complex as part of the Waterfront Small Area Plan Implementation process, the area designated for public restrooms shown on the plan drawings will revert back to the control of the lessee.

While not a part of this application, the applicant has discussed working with other subtenants/businesses and the City to help activate the gazebo/bandstand immediately in front of the site as well as exploring the opportunity of providing family movie nights on the rear deck on a special events basis. Staff believes the provision of these amenities and programs align with the vision and the intent of the Waterfront Small Area Plan by creating lively and active spaces for residents and visitors alike and provide a much desired public facility.

Landscaping

Per the Deed of Lease Agreement between the City and the lessee, the landscaped planter boxes located along the western ADA ramps, in front of the Food Court entrance, and along the northern and eastern side of the rear deck, fall outside lease areas 2A and 2B that would be managed by the applicant. The lease agreement defines the landscaping and maintenance of those areas as a responsibility of the City. Given the immediate proximity of the landscaped planter boxes around the perimeter of the site, the applicant has agreed to a maintenance agreement/Adopt-a-Garden program with the City to ensure that the landscaping is maintained to a high quality level desired by the applicant.

While not a part of this application, the applicant will discuss improvements to the landscaped area north of the site across Thompsons Alley with the Department of Recreation, Parks, and Cultural Activities. Additionally, the final design and landscaping of that area will be determined by the flood mitigation and landscape architecture consultants as part of the Waterfront Small Area Plan Implementation process.

Deliveries/Loading

The applicant will only utilize the Torpedo Factory Office Building/Food Court loading and unloading dock that is located off Thompson's alley and immediately adjacent to the restaurant. The applicant is restricted to the designated times for deliveries/loading that are noted as a condition of this approval.

Trash Storage

The applicant will have access to dumpsters maintained in the Torpedo Factory Office Building/Food Court Complex loading and unloading dock area off Thompsons Alley. The trash will be sealed appropriately and stored in the contained dumpsters as stipulated under a condition included in Section IV. The applicant anticipates using two dumpsters per day collected by a commercial collector six (6) days a week.

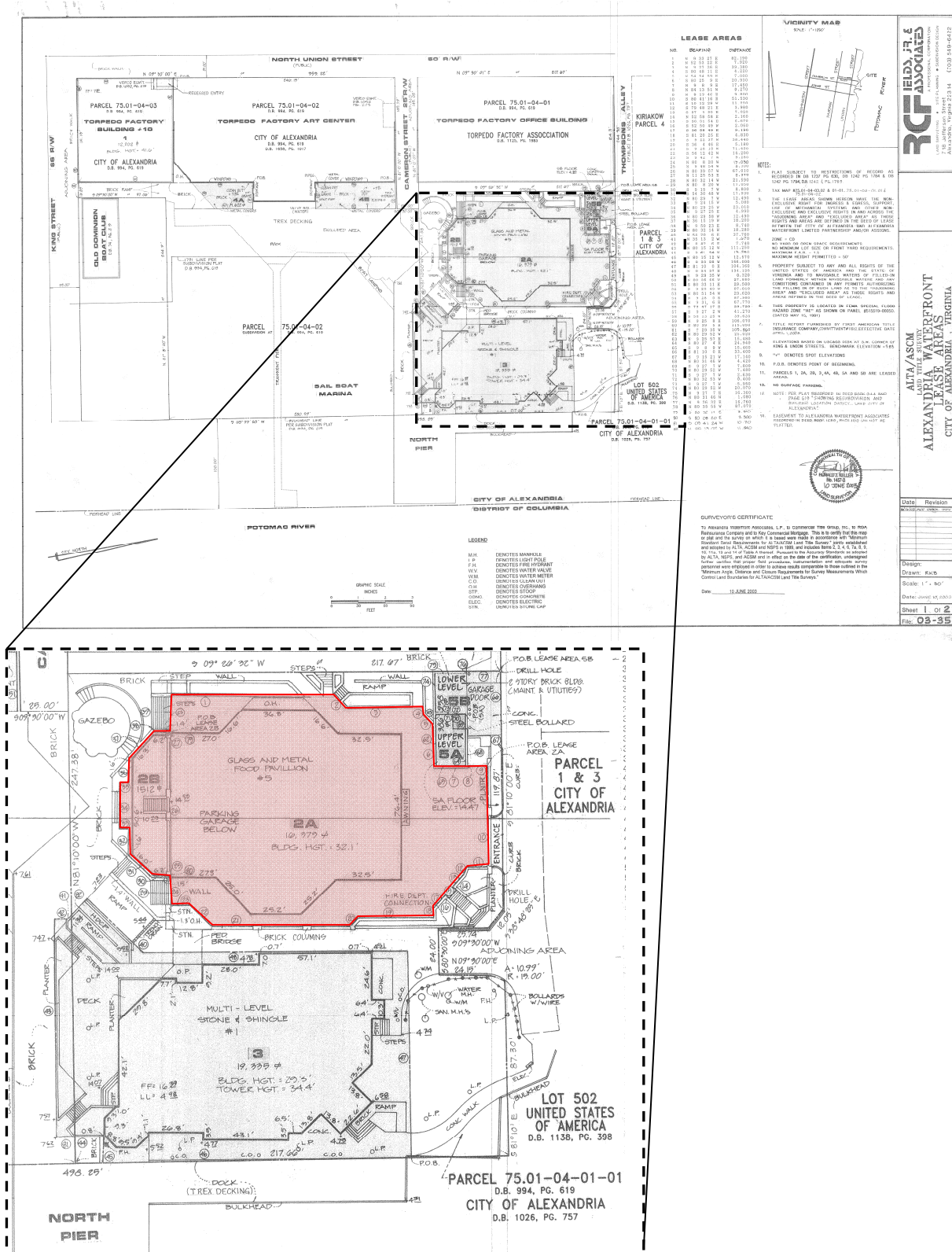
Conclusion

The proposed restaurant with outdoor seating would be an asset to the Waterfront as the City begins implementation of the Waterfront Small Area Plan and advances its goals and objectives to make the area a more vibrant, viable, and active with key amenities, expanded open and public space, and other features that will be engaging and welcoming to residents and visitors alike. Also, it is consistent with the City's other policies and planning efforts to strengthen and sustain the economic and cultural viability of the Waterfront and of the general King Street Retail area. It is located in an area with excellent public transit access in the form of the Water Taxi, the King Street Trolley, bicycle routes, bus service and nearby ample parking. This has been documented in the Old Town Area Parking Study. The proposed restaurant also utilizes the entire Food Court which has been vacant for almost two years. With the following conditions, staff has assessed that this project will be a good neighbor and an asset to the area increasing activity and vibrancy along the waterfront.

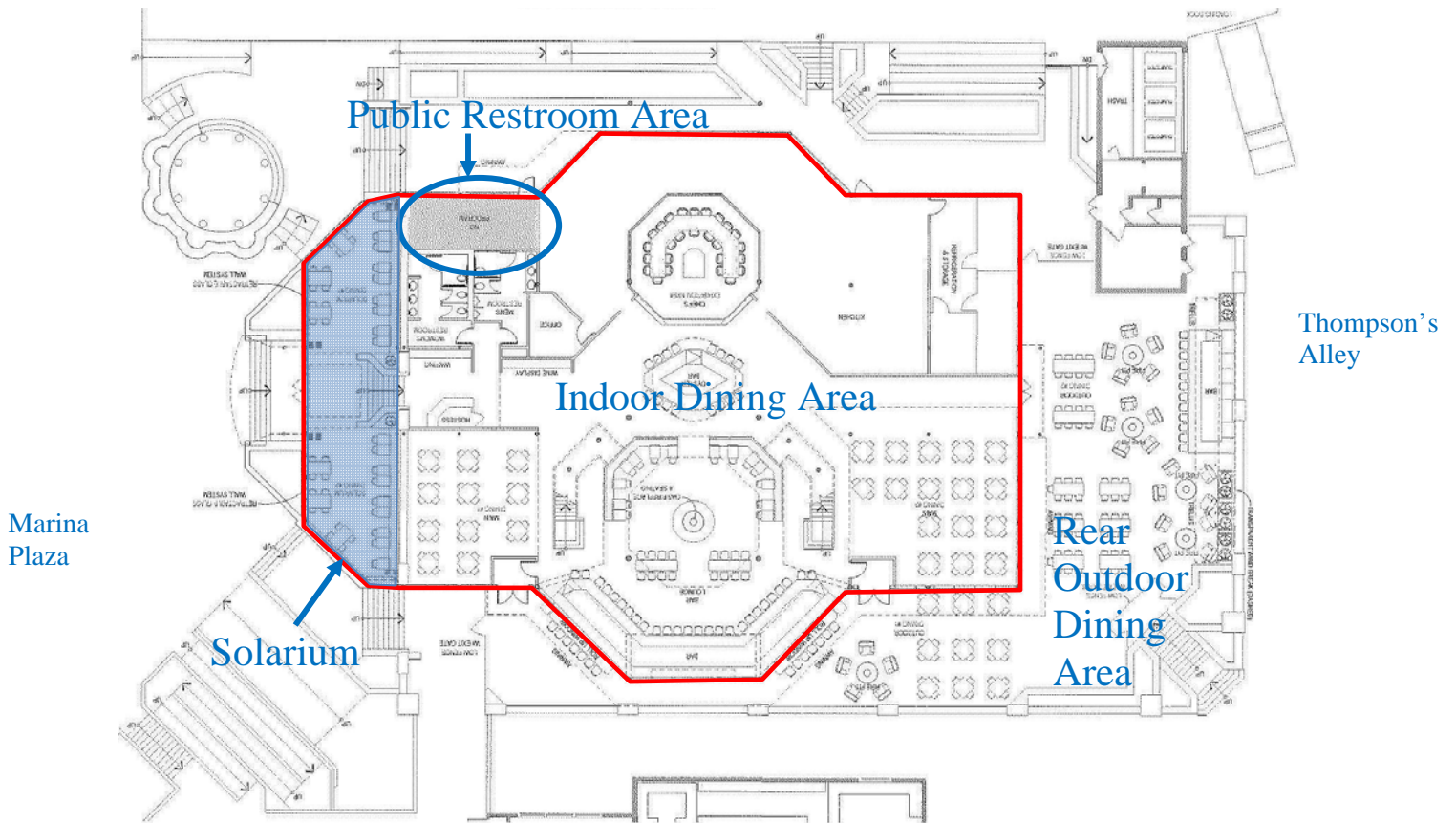
Therefore, staff recommends approval of the SUP subject to the conditions contained in Section IV of this report.

III. GRAPHICS

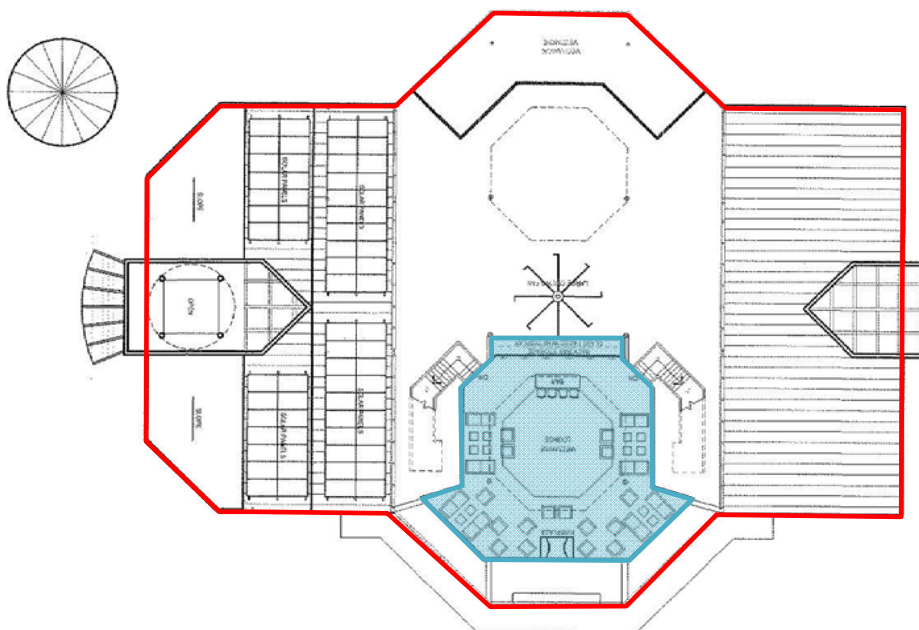
Lease Areas per Lease Agreement



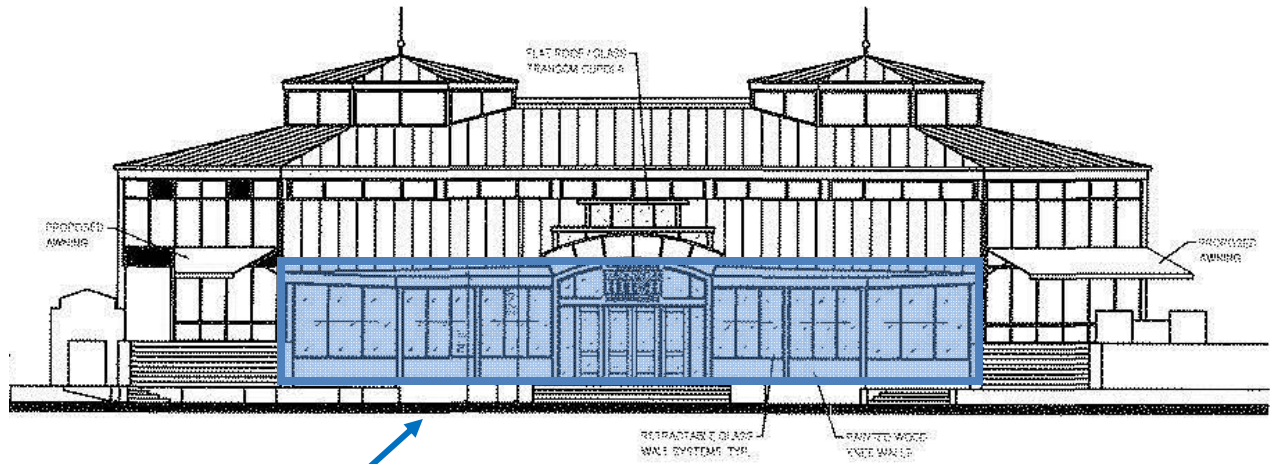
Ground level floor plan



Mezzanine level floor plan



South Elevation from Torpedo Factory Marina



Solarium

IV. RECOMMENDED CONDITIONS

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

1. The special use permit shall be granted to the applicant only or to any corporation in which the applicant has a controlling interest. (P&Z)
2. Whenever there is a conflict between the provisions of the lease between the City of Alexandria and the applicant, and the conditions imposed under this permit, the conditions of this special use permit shall govern, and the lease shall be amended accordingly. (P&Z)
3. The hours of operation for indoor seats shall be limited to between 11:30AM to 2:00AM Monday through Friday, and 7:00AM to 2:00AM Saturday and Sunday. The outdoor dining area shall be closed and cleared of all customers by 11:00PM. The outdoor seating area shall not include advertising signage, including on umbrellas. (P&Z)
4. For indoor seats, meals ordered before 2:00AM may be sold, but no new alcohol may be served and no new patrons may be admitted after 2:00 AM. All patrons must leave by 3:00 AM. (P&Z)
5. The applicant shall post the hours of operation at the entrance of the business. (P&Z)
6. On-premises alcohol sales may be offered at the restaurant only. (P&Z)
7. No food, beverages, or other material shall be stored outside. (P&Z)
8. The maximum number of total seats at the restaurant shall be 450 seats. (P&Z)
9. The outdoor dining areas shall be limited to the areas delineated on accompanying plan drawings as well as the solarium area if that part of the structure is removed. When outside dining facilities are provided, the outdoor dining area shall be properly maintained to be free of litter and cleaned and washed at the close of each business day that it is in use. (P&Z)
10. The design improvements and alterations to the building including changes to new awnings, glass cupola, and replacement sliding doors, the applicant must receive approval for a Certificate of Appropriateness from the OHAD Board of Architectural Review prior to the installation of these items. Any other exterior changes to the building that are visible from a public-right-of-way, including but not limited to, signs, awnings, windows, roofing /siding material replacement, trellis, fencing, exterior light fixtures, new exterior vents, and any exterior demolition or encapsulation greater than 25 square feet requires approval by the Board of Architectural Review. (P&Z/BAR)

11. The design elements of the outdoor dining area should, be consistent with the appearance and quality standards approved in the King Street Outdoor Dining Design Guidelines; i.e., tables and chairs are not permitted to be white plastic, etc. The applicant shall submit illustrations and specifications to the Director of Planning & Zoning or, if required, the Board of Architectural Review, for review and approval. (P&Z)
12. Amplified sound shall be limited to background music at or below 60 decibels at the property line and shall be discontinued at 11:00 PM or when there is a City-sponsored program in the Marina area. (P&Z)(T&ES)
13. Live entertainment shall be limited to indoors only providing ambient/background music for patrons and should be subordinate to the restaurant use. Noise levels shall not exceed 60 decibels measured at the property line per the Alexandria City Code. On a limited basis, when sound is transmitted to the outdoor dining areas it will be managed through the use of directional speakers and other noise mitigating tools and must be discontinued at 11:00 PM. (P&Z)(TES)
14. No admission or cover fee shall be charged for live entertainment. Any advertising of the entertainment shall reflect the subordinate nature of the entertainment to the principal function of the restaurant as an eating establishment by featuring the food service as well as the entertainment. (P&Z)
15. No customer delivery service shall be available from the restaurant. (P&Z)
16. Trash and garbage shall be placed in sealed containers maintained in the Torpedo Factory Office Building/Food Court Complex loading and unloading dock area off Thompsons Alley. The trash shall be sealed appropriately and stored in the contained dumpster which do not allow odors to escape and shall be stored inside or in closed containers which do not allow invasion by animals. No trash or debris shall be allowed to accumulate on site outside of those containers. (P&Z)
17. The applicant shall conduct employee training sessions on an ongoing basis, including as part of any employee orientation, to discuss all SUP provisions and requirements, and on how to prevent underage sales of alcohol. (P&Z)
18. The applicant shall require its employees who drive to use off-street parking. In order to achieve this, the applicant shall provide employees who use mass transit with subsidized bus and rail fare media and also provide subsidies for off street parking. The applicant shall also post DASH and Metrobus schedules on-site for employees. Furthermore, the applicant shall conduct a survey of all of its employees every six months to document the method each employee uses to get to work as well as the exact locations where each employee who drives parks his/her car. The results of each survey shall be provided to the City upon request. (P&Z)(T&ES)

- a. Employees who drive to work must park off-street, preferably in the Thompson Alley garage according to the terms of lease between the City and the tenant.
 - b. If the Director of Planning and Zoning and the Director of Transportation and Environmental Services find parking conditions in the area to be impacted by on-street employee parking based on the biannual employee parking survey results conducted by the applicant, the applicant shall lease employee parking spaces in off-street facilities.
19. The applicant shall provide membership in the Capital Bikeshare program to its employees who request to participate.
20. The applicant will encourage patrons to park off-street through the provision of information about nearby garages on advertising and on the restaurant's website and through subsidies for off-street parking by way of the offering of a one dollar (\$1) off discount on the cost of the meal order for each diner that presents a parking space ticket to restaurant staff at the time the patron requests its bill.
 - a. The City will monitor on- and off-street parking in Old Town as milestones in Waterfront Plan implementation occur, as outlined in the Waterfront Small Area Plan and discussed by the Old Town Area Parking Study (OTAPS) work group.
 - b. If the Director of Planning and Zoning and the Director of Transportation and Environmental Services find parking conditions in the area to be significantly impacted by patron parking, the applicant will take steps to mitigate that impact, such as participating in a citywide parking valet program (if offered by the City at that time) or provide a private valet service to increase the capacity of the Thompson Alley Garage and to utilize other off-street parking options.
21. The applicant shall comply with the Parking Plan submitted with the revised application, dated November 8, 2013, which is hereby incorporated into this Special Use Permit. Modifications to the Parking Plan as required shall be made to the satisfaction of the Directors of Planning and Zoning and Transportation and Environmental Services. (T&ES)(P&Z)
22. The proposed fire pits located on the rear deck shall meet all appropriate building and fire prevention requirements to the satisfaction of the Alexandria Fire Department and Fire Marshall. (P&Z)
23. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
24. 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. (T&ES)

25. The applicant shall control cooking odors, smoke and any other air pollution from operations at the site and prevent them from becoming a nuisance to neighboring properties, as determined by the Department of Transportation & Environmental Services. (T&ES)
26. The applicant shall only utilize the Torpedo Factory Office Building/Food Court loading and unloading dock that is located off Thompsons alley for deliveries and refuse removal. Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00PM and 7:00AM. (P&Z)(T&ES)
27. Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be monitored and picked up at least twice during the day and at the close of the business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is in operation. (T&ES)
28. The applicant shall be responsible for the maintenance and landscaping within planter boxes located immediately adjacent to the property on the west, east, and the southern elevations of the site through a maintenance agreement/adopt-a-garden program between the applicant and the City. (RPCA)(P&Z)
29. The applicant shall provide utility connections and rough-in construction for public restrooms to serve the Marina and Waterfront. The City acknowledges that it is responsible for the final design and finishing as well as the operations and maintenance of the public restrooms. Should such a time occur that the City determine an alternate location for public restrooms along the Torpedo Factory Marina Plaza area, the area designated for public restrooms shown on the plan drawings will revert back to the control of the lessee once other public restrooms become available on the Waterfront. (RPCA)
30. 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 the 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: Richard Lawrence, AICP, Urban Planner
 Alex Dambach, AICP, Division Chief
 Nancy Williams, AICP, Principal 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

P&Z - BAR:

- F-1 The subject property, 5 Cameron Street is located in the locally regulated Old and Historic Alexandria District (OHAD); therefore all exterior alterations, including signs, are subject to approval by the Board of Architectural Review (BAR).
- F-3 The applicant indicates on the proposed plans that intended exterior changes include new awnings, glass cupola, and replacement sliding doors. The applicant must receive approval for a Certificate of Appropriateness from the OHAD Board of Architectural Review prior to the installation of these items. The applicant is reminded that any other exterior changes to the building that is visible from a public-right-of-way, including but not limited to, new signs, awnings, window replacements, roofing or siding material replacement, fencing, exterior light fixtures, new exterior vents, and any exterior demolition or encapsulation greater than 25 square feet requires approval by the Board of Architectural Review. It is the applicant's responsibility to inform BAR Staff should such issues develop.

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. (T&ES)
- 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. (T&ES)
- R-3 Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
- R-4 Litter on the site and on public right-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up by the applicant at least twice a day, and more often if necessary, to prevent an unsightly and unsanitary accumulation on such day that the business is open to the public. (T&ES)
- R-5 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)
- R-6 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).

- R-7 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. (T&ES)

Code Enforcement:

- F-1 The following comments are for SUP review only. Once the applicant has filed for a building permit and additional information has been provided, code requirements will be based upon that information and the building permit plans. If there are any questions, the applicant may contact Ken Granata, Plan Review Division Chief at ken.granata@alexandriava.gov or 703-746-4193.
- C-1 Building and trades permits are required for the request to operate a full service restaurant in the former Torpedo Factory Food Court. Six sets of *construction documents* sealed by a *Registered Design Professional* that fully detail the construction as well as layout and schematics of the mechanical, electrical, and plumbing systems shall accompany the permit application(s) The building official shall be notified in writing by the owner if the registered design professional in the responsible charge is changed or is unable to continue to perform the duties.
- C-2 New construction must comply with the current edition of the Uniform Statewide Building Code (USBC).

Health:

Food Facilities

1. An Alexandria Health Department Permit is required for all regulated facilities. A permit shall be obtained prior to operation, and is not transferable between one individual or location to another.
2. Plans shall be submitted to the Health Department through the Multi-Agency Permit Center. Plans shall be submitted and approved by the Health Department prior to construction. There is a \$200.00 plan review fee payable to the City of Alexandria.
3. Plans shall comply with Alexandria City Code, Title 11, Chapter 2, The Food and Food Handling Code of the City of Alexandria. Plans shall include a menu of food items to be offered for service at the facility and specification sheets for all equipment used in the facility, including the hot water heater.
4. Facilities engaging in the following processes may be required to submit a HACCP plan: Smoking as a form of food preservation; curing food; using food additives to render food not potentially-hazardous; vacuum packaging, cook-chill, or sous-vide; operating a molluscan shellfish life-support system; and sprouting seeds or beans.
5. A Certified Food Manager shall be on-duty during all operating hours.

6. The facility shall comply with the Virginia Indoor Clean Air Act and the Code of Alexandria, Title 11, Chapter 10, Smoking Prohibitions.
7. Wood flooring in eating areas shall be finished in a manner that is smooth, durable, easily-cleanable, and non-absorbent. In many cases, original wooden flooring in historical structures may not be suitable for food service facilities.

Fire Department:

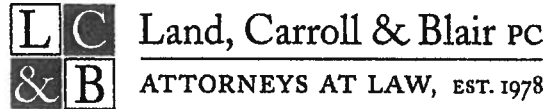
- F-1 Applicant will need to apply for appropriate fire prevention permits. At a minimum, applicant will need one for assembly occupancy, but a final determination will be made once the operational characteristics are provided.
- F-2 Applicant will need to apply for all required construction permits including fire protection, electrical, mechanical, plumbing, and building.
- F-3 As new information becomes available and as necessary, additional comments will be provided.

Police Department:

- F-1 The applicant is seeking an “ABC On” license only. The Police Department has no objections.
- R-1 The Police Department requests that the SUP is reviewed after one year to ensure applicant is compliant with Planning and Zoning recommendations and that the hours has not caused an increase in nuisance crime.

Parks and Recreation:

- F-1 No Comment



H. CARTER LAND, III
F. ANDREW CARROLL, III
RICHARD S. MENDELSON
DUNCAN WARDMAN BLAIR
MARTIN J.A. YEAGER (VA, DC, & MD)

524 KING STREET
ALEXANDRIA, VA 22314-3104
703-836-1000
FAX 703-549-3335
WWW.LANDCARROLL.COM

November 20, 2013

BY ELECTRONIC MAIL

Alex Dambach, AICP
Division Chief – Land Use Services
City of Alexandria
301 King Street, Room 2100
Alexandria, VA 22314

Re: Blackwall Hitch, 5 Cameron Street, Alexandria, Virginia

Dear Mr. Dambach:

Pursuant to our discussions I am writing to advise you that the applicant would like to supplement and amend his pending Special Use Permit Application to operate a restaurant at the above referenced location. The requested amendment and modification is to accommodate potential changes in the design of the food pavilion. As the application is currently filed, it shows that there are sixty (60) seats in the proposed solarium on the south elevation of the pavilion.

An alternative design would remove that portion of the structure and create an outdoor dining area on that façade with sixty (60) seats. In order to accommodate this potential redesign, on behalf of the applicant I would like to amend and supplement the current application to provide for flexibility in the location of the seating in that area so that it may be either sixty (60) indoor or outdoor seats.

If you have any questions or require any further information, please do not hesitate to contact me.

Best Regards,
LAND, CARROLL & BLAIR, PC

A handwritten signature in black ink that reads 'Duncan W. Blair'.

Duncan W. Blair, Esq.

cc: Larry Ray
Dennis Burns
Gary Baker



APPLICATION

SPECIAL USE PERMIT

SPECIAL USE PERMIT # 2013-0076

PROPERTY LOCATION: 5 Cameron Street - Waterfront Food Pavilion

TAX MAP REFERENCE: Part of 75.01 04 06 **ZONE:** CD

APPLICANT:

Name: Blackwall Hitch Alexandria, LLC, a Virginia limited liability company.

Address: 329 Gambrills Road, Gambrills, MD. 21054

PROPOSED USE: 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.

Duncan W. Blair
Print Name of Applicant or Agent
524 King Street, Alexandria, Va.
Mailing/Street Address
Alexandria, Virginia 22314
City and State Zip Code

703 836-1000 703 549-3335
Telephone # Fax #
dblair@landcarroll.com
Email address

9/23/13 revised 10/7/13 *

*Revised 11/8/13

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

X

PROPERTY OWNER'S AUTHORIZATION

As the property owner of _____, I hereby
(Property Address)
grant the applicant authorization to apply for the _____ use as
(use)
described in this application.

Name: _____ Phone _____
Please Print

Address: _____ Email: _____

Signature: _____ Date: _____

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.

Blackwall Hitch Alexandria, LLC, is a Virginia limited liability company. GTLR, LLC is the only entity that owns more than a 10% interest in Blackwall Hitch Alexandria, LLC.
Larry Ray, 329 Gambrills Road, Gambrills, MD is the sole owner and member of GTLR, LLC

2

07

SUP # 2013-0076

PROPERTY OWNER'S AUTHORIZATION

As the property owner of 5 Cameron Street, Alexandria, Virginia, I hereby
(Property Address)

grant the applicant authorization to apply for the Restaurant use as
(use)

described in this application.

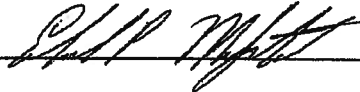
Name: ALEXANDRIA WATERFRONT ASSOCIATES II
BY REALCO MANAGEMENT COMPANY G.P.

Phone: 703-684-0222

BY EDWARD P. McCRAUSTAL V.P.
Please Print

Address: 201 Union Street, Alexandria, Virginia

Email: gbrealco@erols.com

Signature: 

Date: 9/23/2013

X

01

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.		
2.		
3.		

2. Property. State the name, address and percent of ownership of any person or entity owning an interest in the property located at 5 Cameron Street, Alexandria, Virginia (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.	See Attached	
2.		
3.		

3. Business or Financial Relationships. Each person or entity indicated above in sections 1 and 2, with an ownership interest in the applicant or in the subject property are require 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 the 12-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. **All fields must be filled out completely. Do not leave blank. (If there are no relationships please indicated each person or entity and "None" in the corresponding fields).**

For a list of current council, commission and board members, as well as the definition of business and financial relationship, [click here](#).

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.	See Attached	CC & PC
2.		
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.

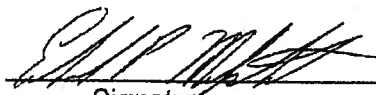
As the applicant or the applicant's authorized agent, I hereby attest to the best of my ability that the information provided above is true and correct.

9/23/2013

Edward P. McCrystal

Date

Printed Name


 Signature

①

OWNERSHIP & DISCLOSURE STATEMENT

Owner:

Alexandria Waterfront Associates, II, a Virginia limited partnership – Owner.

Alexandria Waterfront Restoration Group, a Virginia limited partnership, 96% of Alexandria Waterfront Associates, II.

Realco Company # 17, Limited, a New Jersey limited partnership, 75% of Alexandria Waterfront Restoration Group.

Realco Management Company, a Virginia corporation, General Partners of Alexandria Waterfront Associated, II.

Business or Financial Relationship:

None.



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. GTLR, LLC	329 Gambrills Road, Gambrills, MD 21054	99%
2. Laurence Ray,	Same	
3.		

2. Property. State the name, address and percent of ownership of any person or entity owning an interest in the property located at _____ (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.		
2.		
3.		

3. Business or Financial Relationships. Each person or entity indicated above in sections 1 and 2, with an ownership interest in the applicant or in the subject property are require 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 the 12-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. **All fields must be filled out completely. Do not leave blank. (If there are no relationships please indicated each person or entity and "None" in the corresponding fields).**

For a list of current council, commission and board members, as well as the definition of business and financial relationship, [click here](#).

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. GTLR, LLC	None	CC & PC
2. Laurence Ray	None	CC & PC
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.

9/24/2013 Duncan W. Blair
Date Printed Name



Signature

(66)

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.)

SEE ATTACHED

K



BLACKWALL HITCH

Blackwall Hitch Alexandria, LLC, a Virginia limited liability company (the “**Applicant**”) is requesting a special use permit to operate a full service restaurant in the former Torpedo Factory Pavilion (the “**Pavilion**”) on the Alexandria Waterfront. Blackwall Hitch will provide Alexandria residents, visitors, government and business people desiring destination dining on the Alexandria waterfront with excellent food in a warm, inviting and pleasurable ambience taking full advantage of its wonderful water vistas. Blackwell Hitch will occupy the entire Pavilion and within the Pavilion Blackwall Hitch will create separate and unique dining, bar and lounge areas; including an oyster bar, a Chef’s Exhibition Area, a private party and dining area on the mezzanine level. The architecture will consist of clean lines with expansive volume, abundant glass for vistas of the Potomac River, indoor and outdoor spaces, and multiple levels to create spatial variety. The interior will boast an urban chic design utilizing soft and luxurious textiles, warm vibrant colors, extraordinary lighting, and high comfort with a feeling of home. Blackwall Hitch will enhance the sense of the public space on the Waterfront Plaza and add to the vibrancy of this portion of the Alexandria Waterfront. The Applicant is committed to working with the Department of Planning and Zoning’s preservation staff and other staff members to reposition the Pavilion and creating a design that is both inviting and open from the outside and inside and consistent with the character of the Old and Historic District and the historic waterfront. It is critical that the Pavilion’s character is welcoming to all.

Blackwall Hitch New American cuisine will bear the stamp of a high caliber chef, utilizing quality, and locally sourced ingredients. A Raw Bar will showcase the fruits of our local waterways and harken back to that port in southeast London. The food will be supported by a wide selection of craft and micro beers, extensive international wine selections, and seasonal and specialty cocktails. A sample and illustrative menu is included with this Special Use Permit application. Service at Blackwall Hitch will be easy going but excellent, with unobtrusive attention to detail. Part of our service proposition will be to provide customers with a listening experience to enhance the dining experience, featuring comfortable acoustic and jazz genres, performed by local musicians.

Finally, Blackwall Hitch will employ a completely holistic approach to creating a unique dining and lounge experience, with all components supporting the overall theme. The Applicant is committed to making Blackwall Hitch a source of pride for the City of Alexandria. After dining with us, we are confident Alexandrian’s will say, "I have found my new favorite place!"

The name Blackwall Hitch is taken from an historic shipping port in southeast London. In 1862 the shipping industry was strong and Blackwall port ships were in and out in quick order. Many families left their farms and machine posts to engage in an adventure that would not only change their world, but the world we enjoy today. The ships set sail and docked at the sandy coasts of Maryland and Virginia and other parts of the Eastern Seaboard. The strong hooks attached to the docks were the only connection the boats would have, and a nimble shipmate would need to dock the boat and make it secure in a flash. The unique blackwall hitch knot allowed for a fast connection as the line draws itself tighter and tighter as the vessel rises and falls with the tide.

Blackwall Hitch's character will draw on this rich history of exploration, adventure, and especially connection. While harkening back to the past and this country's roots, Blackwall Hitch will provide customers a high quality contemporary yet comfortable gathering place to connect with one another along the Alexandria waterfront.

The Applicant looks forward to becoming a corporate resident of the City of Alexandria and is committed to working with the City and its neighbors to improve public realm surrounding the Pavilion; including potentially adopting the planters adjacent to the Pavilion, assisting in the programming of the Band Stand, providing special events that take full advantage of the restaurant's facilities and siting on the Waterfront.

BLACKWALL HITCH'S OPERATIONS WILL INCLUDE:

HOURS: Monday - Friday 11:30 am until 2:00 am
 Saturday & Sunday 7:00 am until 2:00 am

NUMBER OF SEATS: 450 (315 Indoor, 135 Outdoors)

TYPE OF DINING: Full service dining.

ALCOHOL: On premise Beer, Wine and Mixed Beverages

NUMBER OF BARS: 3 (2 indoor and 1 outdoor)

ENTERTAINMENT: Live entertainment will be provided in the interior of the restaurant. On a limited basis, sound will be supplied to the rear deck through directional speakers that will fall well within the limitations of the City Noise Ordinance.

EMPLOYEES: Blackwall Hitch will employ approximately 80 employees on a full or part time basis.

PARKING: Parking for the restaurant patron and employees is available on the public garages in the immediate area, including the Thompson Alley garage under the restaurant. Employees will not be allowed to park on street.

The following summary highlights the favorable components of the Blackwall Hitch restaurant concept:

- ♦ Sophisticated and experienced ownership group:
 - **Larry Ray**
 - 30+ years experience in health club and restaurant ownership and management
 - **Steve Schuh**
 - 30+ years experience in finance and private equity
 - **James King**
 - 20+ years experience in restaurant and hospitality industry
 - **Derek Fink**
 - 15+ years experience in restaurant industry
 - **Larry LeDoyen**
 - 25+ years experience in promotional products and restaurant industry
- ♦ Professional site management team and systems
- ♦ Extraordinary location
- ♦ Highest quality design and décor
- ♦ Friendly and inviting atmosphere
- ♦ Extensive Chef-inspired, and well-priced food and beverage selections
- ♦ Unparalleled service, meeting the needs of the customer graciously and consistently
- ♦ Blackwall Hitch Group will be opening a new location in Annapolis, MD, January 2014

REVISED

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).
The applicant anticipates that the restaurant will serve approximately 350 patrons on weekends and 220 patrons on weekdays.

B. How many employees, staff and other personnel do you expect?
Specify time period (i.e., day, hour, or shift).
The restaurant will employ 80 people on a full or part time basis. The anticipated maximum numbers of employees on the site at any given time is 20 on week days and 30 on weekends.

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

Day:	Hours:
<u>Monday - Friday</u>	<u>11:30 am - 2:00 am</u>
<u>Saturday & Sunday</u>	<u>7:00 am - 2:00 am</u>
_____	_____
_____	_____

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

A. Describe the noise levels anticipated from all mechanical equipment and patrons.
It is not anticipated that noise levels will exceed the permitted levels under the Alexandria City Code. See: Attached.

B. How will the noise be controlled?
It is not anticipated that noise will be a source of complaints; as such, no extraordinary noise mitigation or control measures are required.

X

BLACKWALL HITCH

5 CAMERON STREET, ALEXANDRIA, VIRGINIA

THE TORPEDO FACTORY PAVILION

SUP #2013-00076

7 Noise Emanating from the Proposed use: Supplemental Questions Dambach 11/4/13

Email

A. How would the Applicant want to conduct the outside live entertainment and the television activities in terms of day and frequency during the week/month?

Response: The Applicant is not proposing live outdoor entertainment or outdoor television activities as part of this Special Use Permit Application. As such, responses to questions 2 and 3 contained in the Dambach 11/4/13 email concerning the outdoor activities is not required.

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

It is not anticipated that offensive odors will emanate from the use of the
_____ property as a restaurant.

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)

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

The restaurant will generate approximately two (2) dumpsters of trash and garbage per day.
Trash and garbage will be deposited in an enclosed dumpsters in the trash and loading bay off Thompson's Alley.

C. How often will trash be collected?

Trash and garbage will be collected by a commercial collector six (6) days a week.

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

Littering by patrons is not an anticipated problem. The leased premises will be policed for litter by the restaurant's staff.

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:

Small quantities of Hazard materials appropriate for use in restaurants, will be stored, used and disposed of in accordance with all applicable regulations.

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:

Small quantities of organic compounds, generally recognized to be appropriate for use by restaurants in the operation of the business, will be stored, used as solvents, and disposed of in accordance with applicable regulations.

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

The location in the central business district and the proposed hours of operations of the restaurant should provide a safe environment for its patrons and staff. It is not anticipated that extraordinary security measures will be required.

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-premise consumption of beer, wine and spirits.

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PARKING AND ACCESS REQUIREMENTS

14. A. How many parking spaces of each type are provided for the proposed use:
 None. The property is located in the Downtown Central Business District.
- 0 Standard spaces
0 Compact spaces
0 Handicapped accessible spaces.
 _____ Other.

SEE: ATTACHED PARKING SUPPLEMENT

Planning and Zoning Staff Only
Required number of spaces for use per Zoning Ordinance Section 8-200A _____
Does the application meet the requirement? <input type="checkbox"/> Yes <input type="checkbox"/> 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?

Not Applicable. The property is located in the Downtown Central Business District.

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? None.

Planning and Zoning Staff Only
Required number of loading spaces for use per Zoning Ordinance Section 8-200 _____
Does the application meet the requirement? <input type="checkbox"/> Yes <input type="checkbox"/> No

BLACKWALL HITCH

5 CAMERON STREET, ALEXANDRIA, VIRGINIA

THE TORPEDO FACTORY PAVILION

SUP #2013-00076

PARKING AND ACCESS REQUIREMENTS

14 A:

The Torpedo Factory Food Pavilion (the “**Pavilion**”) is located within the Central Business District (the “**CBD**”). According to Section 8-300 (B) of the Zoning Ordinance, restaurants located within the CBD are exempt from parking requirements. As such, Blackwall Hitch is not required to provide dedicated parking spaces for the use of the Pavilion as a restaurant.

The Pavilion is constructed on a podium over a City owned garage known as the Thompson Alley Garage (the “**Garage**”). The Garage contains approximately Sixty-eight parking spaces and is operated by Republic Parking as both an attended and self-parking public transient and monthly account parking facility. The hours and operations of the Garage are governed by Section 4.2 et seq. of a Deed of Lease dated March 27, 1986 between the City of Alexandria (Landlord) and Alexandria Waterfront Restoration Group (Tenant), as amended (the “**Lease**”). The Lease and associated documents and subsequent zoning approvals, among other things, governs the use and development of the Waterfront Plaza, the Charthouse Restaurant building and the Pavilion and constituted a public-private partnership for the redevelopment of the Alexandria Waterfront behind the Torpedo Factory Arts Center. The Garage as stated in the Lease was intended to provide parking for the “general public, including customers, patron and invitees of subtenants” of Alexandria Waterfront Restoration Group. The Special Use Permit legislative histories of for the Food Court and the Charthouse indicate that the Garage, and the Torpedo Factory Residences public garage, was intended to be sufficient for those two uses and no additional parking was required (See: SUP 1945, as amended for the Food Court). The applicant believes, based on the parking analysis and utilization analysis of the Garage in the Waterfront Small Area Plan, a monthly utilization report for the Garage provided by the City, an analysis of that report by a parking consultant, and visual inspections of the usage on different days and at different times during the day demonstrate that the Garage is greatly underutilized in the evenings and if its operations are maximized would continue to provide for adequate parking for the Pavilion and Charthouse.

In addition to the capacity in the Garage, there are two public garages within easy walking distance of the Garage, the Torpedo Factory Garage on the one hundred block of North Union Street and the City garage on the two hundred block of North Union Street directly across the street from Thompson Alley. The recently adopted Alexandria Waterfront Small Area plan indicates in its parking analysis and utilization study that both facilities have are not fully utilized

and that there is an ample supply of public parking in the Waterfront area. The issue is how to maximize the use of the available off street parking.

The applicant proposes the following measures to encourage its customers to use the available off street parking, with particular attention on the Garage, and to use inform customers of the availability of alternative modes of transportation for arrival and departure.

- Work the City of Alexandria to identify ways to make the Garage more accessible and inviting. The Garage needs to be well lit, clean and safe. Signage for the Garage needs to be placed on North Union Street directing the public to the Garage. Signage within the Garage needs to direct the public to the Waterfront Plaza and the businesses on the Waterfront.
- The Blackwall Hitch website and print advertising will contain information about the availability of parking in the Garage and the other public garages in the area.
- Blackwall Hitch staff will advise patrons making reservations of the availability of parking in the Garage and other parking facilities in the immediate area.
- The Blackwall Hitch website shall provide a link to the City's wireless remote parking payment provider.
- The Staff on duty at Blackwall Hitch's Welcome Station will at the request of patrons order taxi cabs or similar services.
- Implement a program to subsidize the cost of patron parking by offering one dollar (\$1.00) off for each diner that presents a parking ticket to the staff at the time the patron requests its bill.
- Blackwall Hitch's management will encourage it employees to use mass transit.

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Thompson's Alley Parking Garage
Utilization - Oct 2012 - Sept 2013

Month	Daily Parkers /1	Monthly Parkers	TOTAL PARKERS /1
October-12	963	61	1,024
November-12	897	58	955
December-12	959	58	1,017
January-13	804	58	862
February-13	894	57	951
March-13	1,093	57	1,150
April-13	1,268	57	1,325
May-13	1,504	57	1,561
June-13	N/A	56	N/A
July-13	N/A	47	N/A
August-13	N/A	47	N/A
September-13	987	48	1,035
TOTAL	9,369	661	8,845

Notes:

/1 As a result of the installation of the new automated parking pay stations at the garage, daily parking numbers v

Thompson's Alley Parking Garage
Utilization - Oct 2012 - Sept 2013

Month	Daily Parkers /1	Parking Days (inc WE)	Parkers per day	Assumed Day 65%	Assumed Night 35%	Monthly Parkers	Assumed Day Occ 75%	Assumed Nt Occ 10%	Total Occ Day	Total Occ Night	TOTAL PARKERS /1
October-12	963	31	31	20	11	61	40	6	60	17	1,024
November-12	897	30	30	19	10	58	38	6	57	16	955
December-12	959	31	31	20	11	58	38	6	58	17	1,017
January-13	804	31	26	17	9	58	38	6	55	15	862
February-13	894	28	32	21	11	57	37	6	58	17	951
March-13	1,093	31	35	23	12	57	37	6	60	18	1,150
April-13	1,268	30	42	27	15	57	37	6	65	20	1,325
May-13	1,504	31	49	32	17	57	37	6	69	23	1,561
June-13	N/A										N/A
July-13	N/A										N/A
August-13	N/A										N/A
September-13	987	31	32	21	11	48	31	5	52	16	1,035
TOTAL	9,369					511					8,845

Notes:
/1 As a result of the installation of the new automated parking pay stations at the garage, daily parking numbers were not available in June, July and August 2013.

REVISED
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B. Where are off-street loading facilities located? Delivery vehicles will be directed to use the loading area off Thompson Alley.

C. During what hours of the day do you expect loading/unloading operations to occur? It is anticipated that loading and unloading activities will occur Monday – Saturday 9:00 a.m. – 3:00 p.m.

D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate? It is anticipated that there will be 2 – 4 deliveries per day Monday – Saturday.

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 to the property is adequate.

SITE CHARACTERISTICS

17. Will the proposed uses be located in an existing building? Yes No
Do you propose to construct an addition to the building? Yes No
How large will the addition be? _____ square feet.

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

13,841 sq. ft. (existing) + 0 sq. ft. (addition if any) = 13,841 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: _____

End of Application

~~X~~

SUP # 2013-0076

~~Admin-Use Permit #~~ _____



SUPPLEMENTAL 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: 315 Outdoors: 135 Total number proposed: 450

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:
New American cuisine created by a high caliber chef, using high quality local ingredients. The menu will include seafood, salads, burgers, steaks, small plates, flatbreads and a variety of specialty items.

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? No.
Will delivery drivers use their own vehicles? Yes No
Where will delivery vehicles be parked when not in use?

6. Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)?
 Yes No
If yes, please describe:
Live entertainment and Televisions. Inside only.

**Changes to Old Town Small Area Plan Chapter of the Master Plan
Adopted by City Council on November 13, 1993**

On November 13, 1993, the City Council adopted Resolution No. 1672, which outlines new policy and criteria used in applying the revised Old Town Restaurant Policy. Individuals who apply for a special use permit to operate a restaurant in Old Town must address in their entirety five criteria in order to be considered for a special use permit. An application will not be formally accepted for processing until this questionnaire is completed.

GOALS OF THE OLD TOWN RESTAURANT POLICY

1. To lessen the on-street parking impact of restaurants in Old Town and adjacent areas;
2. To prevent rowdiness and vandalism from patrons leaving restaurants, particularly in the late evening; and
3. To control the spread of litter in Old Town.

POLICIES TO ATTAIN THE GOALS OF THE OLD TOWN RESTAURANT POLICY

City Council shall not approve a request for special use permit for any new restaurant, carry-out or fast food establishment or an expansion of an existing restaurant, carry-out or fast food establishment, unless it finds that the request does not significantly impact nearby residential neighborhoods. City Council shall consider the cumulative impact of the proposal and the number of already established restaurants, carry-outs, fast food establishments and the number of food service seats, bar seats and standing service areas in the immediate area. In the case of an expansion or other intensification, the entire operation of the establishment may be taken into account in determining its impact upon the nearby residential neighborhoods. In making that determination, City Council shall consider the following factors:

- The availability of off-street parking.
- The predicted impact of the restaurant on parking supply in the adjacent neighborhood.
- The extent to which the restaurant is open in the late night hours.
- The extent to which alcohol (such as spirits, mixed drinks, wine, and beer) consumption will predominate over food consumption, including consideration of the number of bar seats, if any, and the standing areas in the vicinity of bars.
- The predicted extent of litter generated in nearby neighborhoods.

CRITERIA TO BE USED TO EVALUATE NEW OR EXPANDED RESTAURANTS

Parking Management Plan. The applicant must submit a parking management plan (PMP), which specifically addresses the following issues:

- The parking demand generated by the proposed restaurant.
- 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.
- How employees who drive will be accommodated off the street at least in the evenings and on weekends.
- The predicted impact of the restaurant on the parking supply at the evening, weekend, and daytime peaks.
- 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.

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:

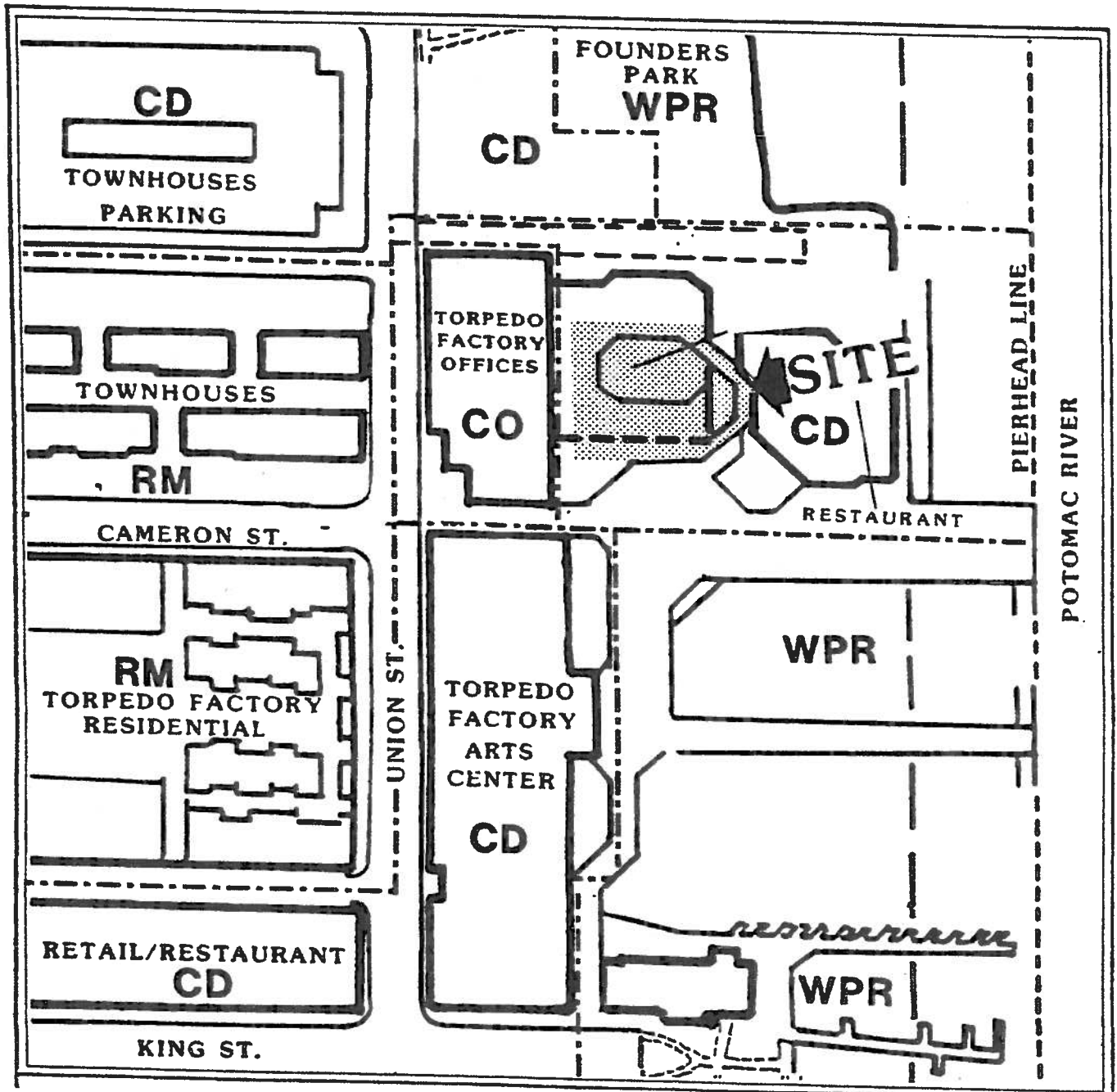
	<u>394</u>	Maximum number of patron dining seats
+	<u>56</u>	Maximum number of patron bar seats
+	<u>300</u>	Maximum number of standing patrons
=	<u>700</u>	Maximum number of patrons

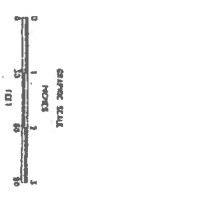
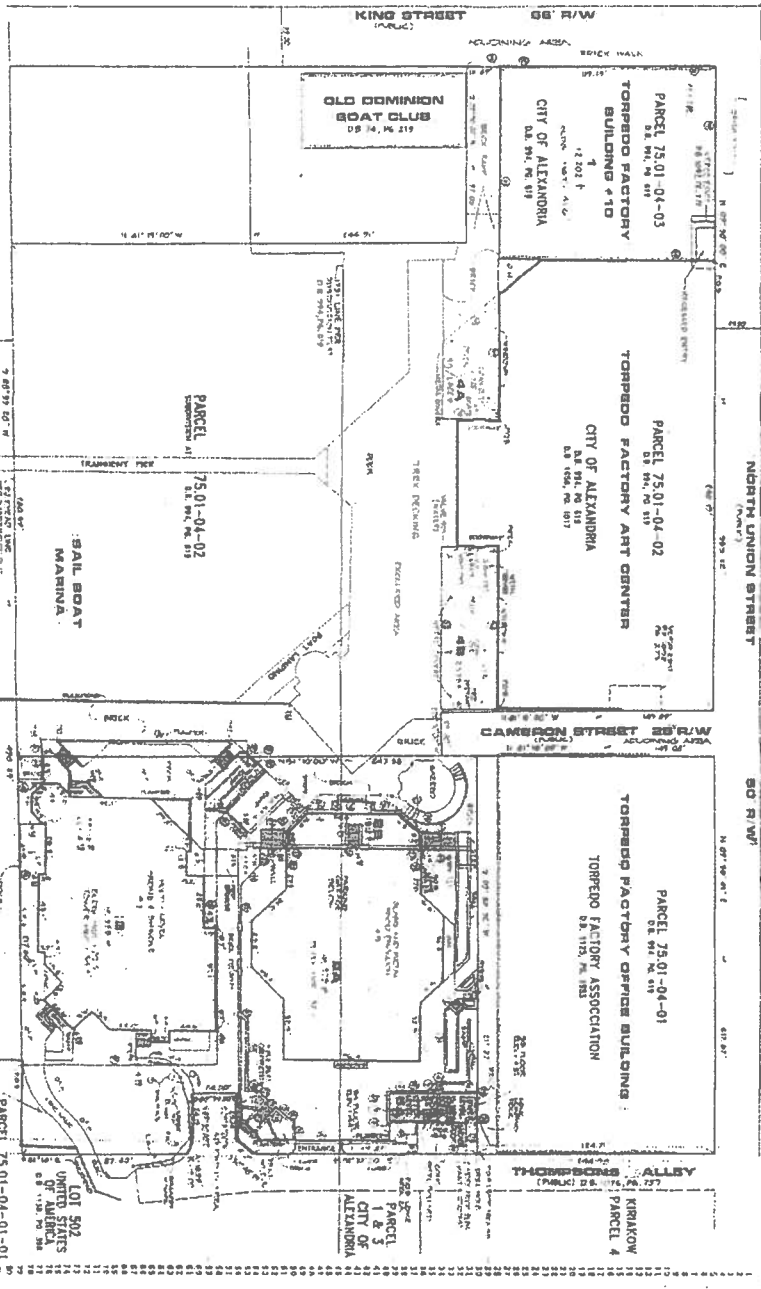
2. 35 Maximum number of employees by hour at any one time

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

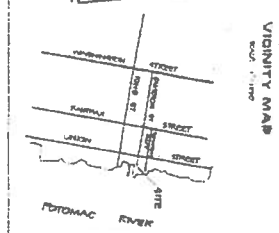
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- LEGEND
- WM WATERWAY
 - PAV PAVED AREA
 - MASS MASS CONCRETE
 - ASPH ASPHALT
 - CONC CONCRETE
 - FM FORMWORK
 - CEM CONCRETE
 - HTM HYDRAULIC CONCRETE
 - MEM MASSIVE CONCRETE
 - CONC CONCRETE
 - HTM HYDRAULIC CONCRETE
 - MEM MASSIVE CONCRETE
 - HTM HYDRAULIC CONCRETE
 - MEM MASSIVE CONCRETE
 - HTM HYDRAULIC CONCRETE
 - MEM MASSIVE CONCRETE
 - HTM HYDRAULIC CONCRETE
 - MEM MASSIVE CONCRETE

NO	BOUNDARY	PERMITS	LEASER
1	N. 104° 15' 30" W. 184.18	21,800	1.100
2	N. 83° 31' 30" W. 184.18	7,500	1.100
3	N. 77° 31' 30" W. 184.18	7,500	1.100
4	N. 82° 31' 30" W. 184.18	7,500	1.100
5	N. 87° 31' 30" W. 184.18	7,500	1.100
6	N. 92° 31' 30" W. 184.18	7,500	1.100
7	N. 97° 31' 30" W. 184.18	7,500	1.100
8	N. 102° 31' 30" W. 184.18	7,500	1.100
9	N. 107° 31' 30" W. 184.18	7,500	1.100
10	N. 112° 31' 30" W. 184.18	7,500	1.100
11	N. 117° 31' 30" W. 184.18	7,500	1.100
12	N. 122° 31' 30" W. 184.18	7,500	1.100
13	N. 127° 31' 30" W. 184.18	7,500	1.100
14	N. 132° 31' 30" W. 184.18	7,500	1.100
15	N. 137° 31' 30" W. 184.18	7,500	1.100
16	N. 142° 31' 30" W. 184.18	7,500	1.100
17	N. 147° 31' 30" W. 184.18	7,500	1.100
18	N. 152° 31' 30" W. 184.18	7,500	1.100
19	N. 157° 31' 30" W. 184.18	7,500	1.100
20	N. 162° 31' 30" W. 184.18	7,500	1.100
21	N. 167° 31' 30" W. 184.18	7,500	1.100
22	N. 172° 31' 30" W. 184.18	7,500	1.100
23	N. 177° 31' 30" W. 184.18	7,500	1.100
24	N. 182° 31' 30" W. 184.18	7,500	1.100
25	N. 187° 31' 30" W. 184.18	7,500	1.100
26	N. 192° 31' 30" W. 184.18	7,500	1.100
27	N. 197° 31' 30" W. 184.18	7,500	1.100
28	N. 202° 31' 30" W. 184.18	7,500	1.100
29	N. 207° 31' 30" W. 184.18	7,500	1.100
30	N. 212° 31' 30" W. 184.18	7,500	1.100
31	N. 217° 31' 30" W. 184.18	7,500	1.100
32	N. 222° 31' 30" W. 184.18	7,500	1.100
33	N. 227° 31' 30" W. 184.18	7,500	1.100
34	N. 232° 31' 30" W. 184.18	7,500	1.100
35	N. 237° 31' 30" W. 184.18	7,500	1.100
36	N. 242° 31' 30" W. 184.18	7,500	1.100
37	N. 247° 31' 30" W. 184.18	7,500	1.100
38	N. 252° 31' 30" W. 184.18	7,500	1.100
39	N. 257° 31' 30" W. 184.18	7,500	1.100
40	N. 262° 31' 30" W. 184.18	7,500	1.100
41	N. 267° 31' 30" W. 184.18	7,500	1.100
42	N. 272° 31' 30" W. 184.18	7,500	1.100
43	N. 277° 31' 30" W. 184.18	7,500	1.100
44	N. 282° 31' 30" W. 184.18	7,500	1.100
45	N. 287° 31' 30" W. 184.18	7,500	1.100
46	N. 292° 31' 30" W. 184.18	7,500	1.100
47	N. 297° 31' 30" W. 184.18	7,500	1.100
48	N. 302° 31' 30" W. 184.18	7,500	1.100
49	N. 307° 31' 30" W. 184.18	7,500	1.100
50	N. 312° 31' 30" W. 184.18	7,500	1.100
51	N. 317° 31' 30" W. 184.18	7,500	1.100
52	N. 322° 31' 30" W. 184.18	7,500	1.100
53	N. 327° 31' 30" W. 184.18	7,500	1.100
54	N. 332° 31' 30" W. 184.18	7,500	1.100
55	N. 337° 31' 30" W. 184.18	7,500	1.100
56	N. 342° 31' 30" W. 184.18	7,500	1.100
57	N. 347° 31' 30" W. 184.18	7,500	1.100
58	N. 352° 31' 30" W. 184.18	7,500	1.100
59	N. 357° 31' 30" W. 184.18	7,500	1.100
60	N. 362° 31' 30" W. 184.18	7,500	1.100



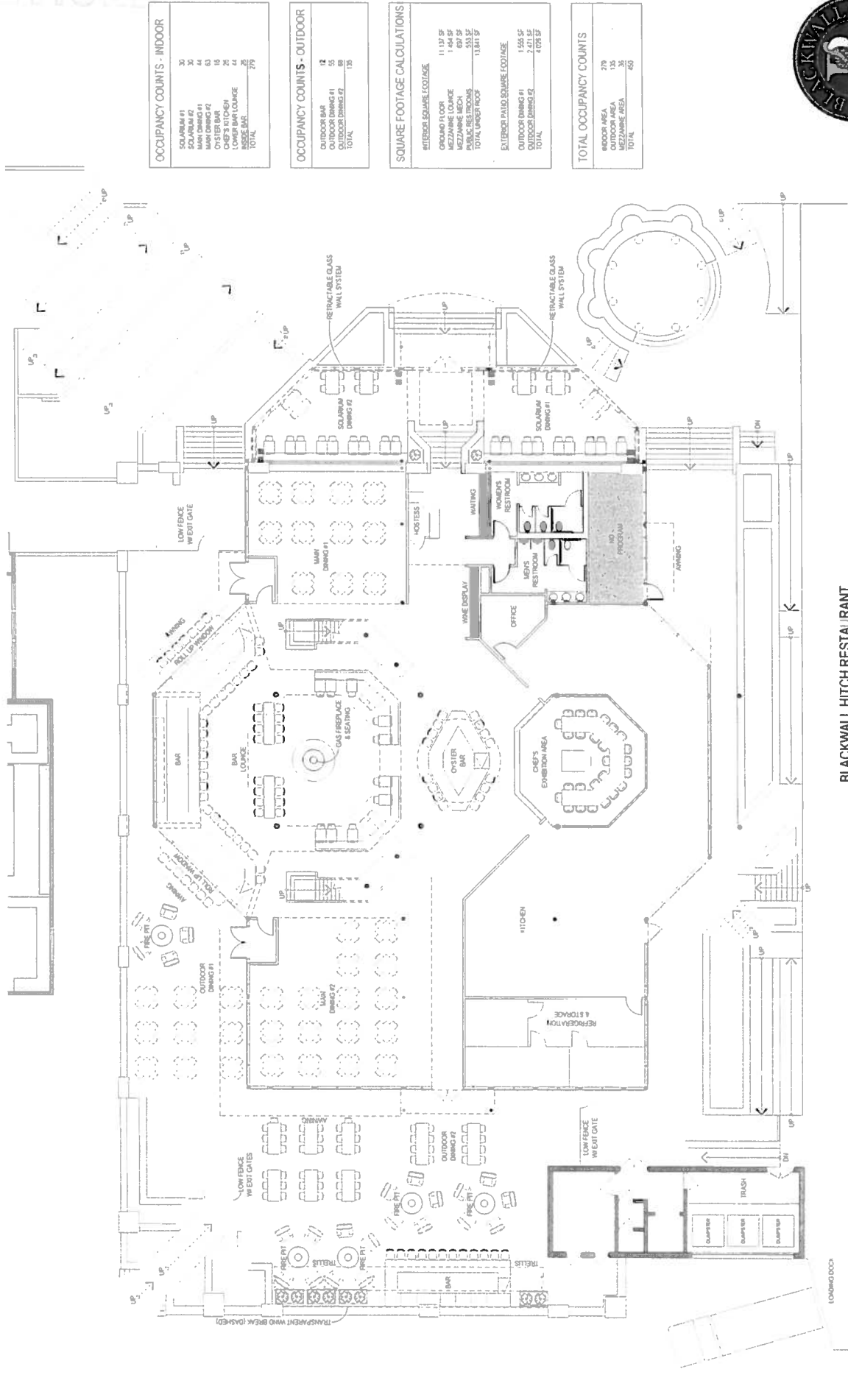
DATE: 12/28/11
 DRAWN: RCF
 SCALE: 1" = 40'
 SHEET: 1 of 2
 PROJECT: ALTA/ASCM LAND TITLE SURVEY ALEXANDRIA WATERFRONT LEASE AREAS CITY OF ALEXANDRIA, VIRGINIA

ALTA/ASCM LAND TITLE SURVEY ALEXANDRIA WATERFRONT LEASE AREAS CITY OF ALEXANDRIA, VIRGINIA

RCF FIELDS, JR. & ASSOCIATES
 A PROFESSIONAL CORPORATION
 718 Jefferson Street
 Alexandria, Virginia 22314 (703) 549-6422

REVISED

SUP2013-0076



OCCUPANCY COUNTS - INDOOR

SQUAREM #1	30
SQUAREM #2	30
MAIN DINING #1	14
MAIN DINING #2	63
OYSTER BAR	18
CHEF'S KITCHEN	21
BAR LOUNGE	21
BAR	25
TOTAL	279

OCCUPANCY COUNTS - OUTDOOR

OUTDOOR BAR	12
OUTDOOR DINING #1	55
OUTDOOR DINING #2	125
TOTAL	192

SQUARE FOOTAGE CALCULATIONS

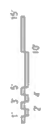
INTERIOR SQUARE FOOTAGE	
GROUND FLOOR	11,137 SF
MEZZANINE LOUNGE	1,454 SF
MEZZANINE KITCHEN	1,454 SF
MEZZANINE RESTROOMS	503 SF
TOTAL UNDER ROOF	13,548 SF
EXTERIOR STAIRS SQUARE FOOTAGE	
OUTDOOR DINING #1	1,555 SF
OUTDOOR DINING #2	4,022 SF
TOTAL	5,577 SF

TOTAL OCCUPANCY COUNTS

INDOOR AREA	279
OUTDOOR AREA	192
TOTAL OCCUPANCY AREA	471

**BLACKWALL HITCH RESTAURANT
PROPOSED GROUND FLOOR PLAN
5 CAMERON STREET, ALEXANDRIA VA 22314**

OWNER: BLACKWALL HITCH ALEXANDRIA, LLC
329 GAMBRIELLS ROAD, SUITE B
GAMBRIELLS, MD 21054

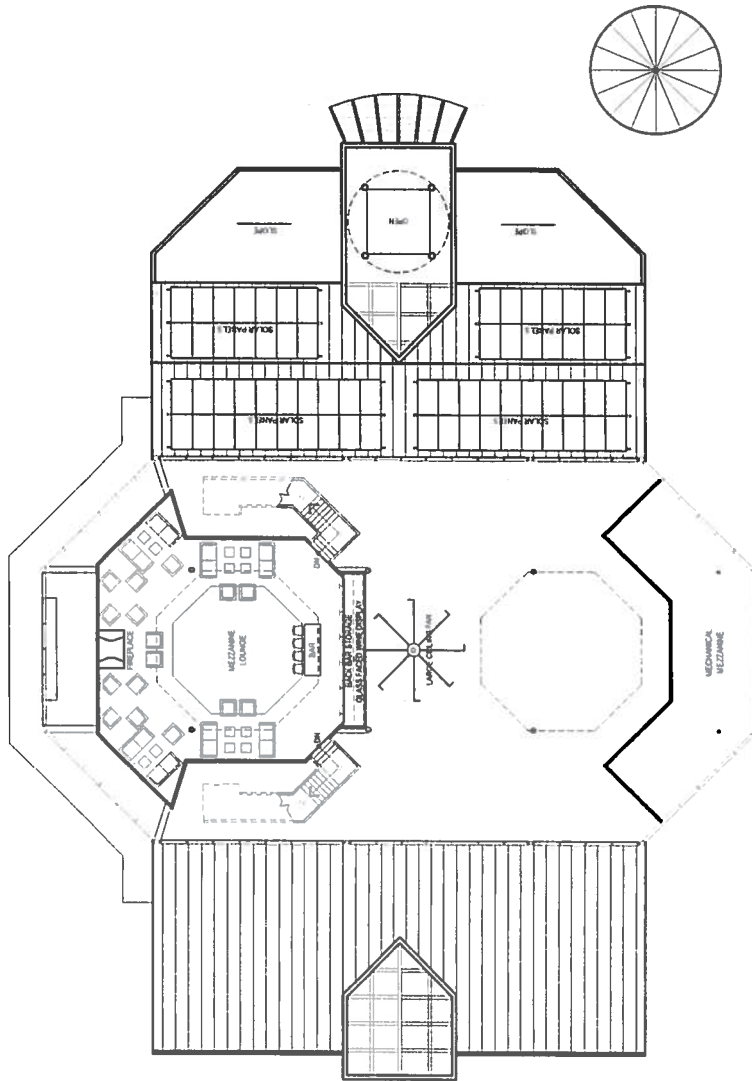


REVISED

SUP2013-0076

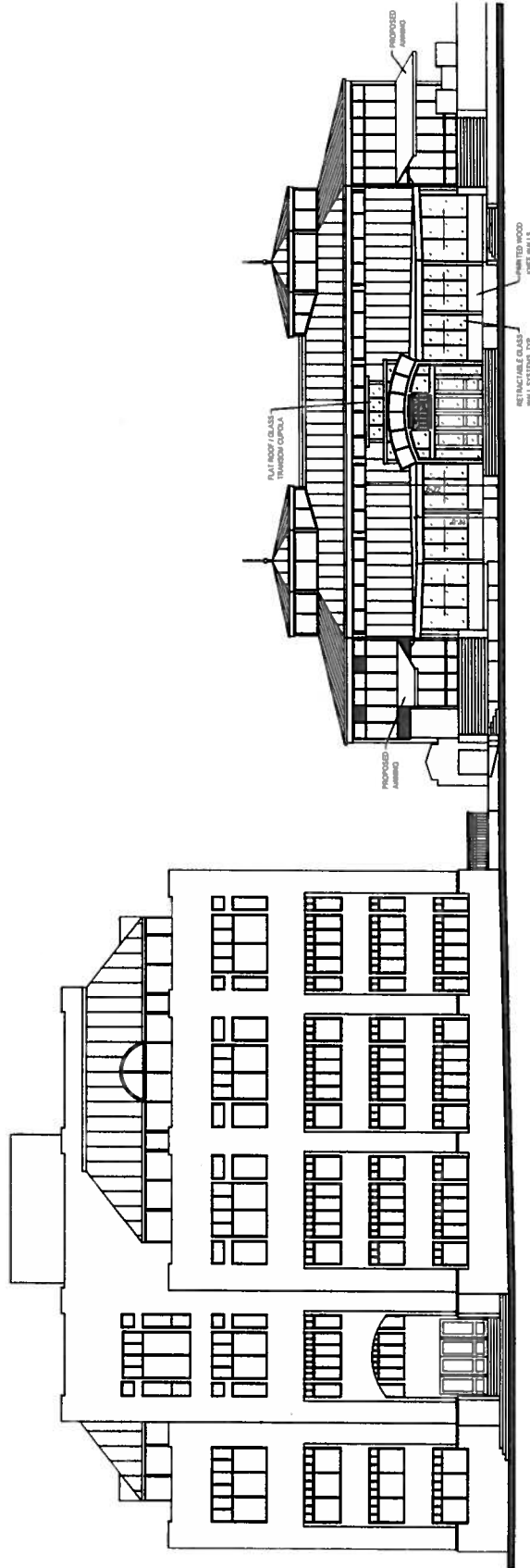


OCCUPANCY COUNTS	
RESTAURANT	4
LOUNGE	28
TOTAL	32



BLACKWALL HITCH RESTAURANT
 PROPOSED MEZZANINE FLOOR PLAN
 5 CAMERON STREET, ALEXANDRIA VA. 22314
 OWNER: BLACKWALL HITCH ALEXANDRIA, LLC
 329 CAMBRILL'S ROAD, SUITE B
 CAMBRILLS, MD 21054

SUP2013-0076



BLACKWALL HITCH RESTAURANT
PROPOSED EXTERIOR ELEVATION - CAMERON STREET
5 CAMERON STREET, ALEXANDRIA VA, 22314

OWNER: BLACKWALL HITCH ALEXANDRIA, LLC
328 CAMBRILLS ROAD, SUITE B
CAMBRILLS, MD 21054



BLACKWALL
HIT H

Sandwiches

Sandwiches are served on a sesame seed brioche or a French roll and come with one side. A wheat brioche is available.

Mediterranean Grilled Vegetable Sandwich

Grilled zucchini, eggplant, red onion, roasted red peppers and portobello mushroom with pesto, goat cheese, sundried tomatoes, and glazed with balsamic and garlic aioli. \$12.95

Oak Grilled Blackened Salmon Sandwich

Spicy remoulade, lettuce, tomato, and red onion. \$14.95

Oak Grilled Turkey Burger

Caramelized onions, roasted tomatoes, arugula & melted Havarti cheese on a wheat brioche. \$14.95

Half-Pound Oak Grilled Angus Burger or Chicken Sandwich

Lettuce, tomato, red onion, dill pickle slices and your choice of cheese. \$14.95

Prime Beef Dip

Grilled french roll, house made au jus, caramelized onions with melted Swiss. Side of horseradish cream. \$15.95

Pasta Creations

All of our pasta dishes are topped with shredded Parmesan cheese.

Seafood Jambalaya

Clams, shrimp, fresh fish, andouille sausage and mushrooms in spicy Cajun cream sauce over rice or linguini. \$25.95

Blackened Salmon with Penne

Blackened salmon atop penne tossed in creamy pesto with Kalamata olives, sun-dried tomatoes, mushrooms and toasted pine nuts. \$22.95

Shrimp Scampi

Giant prawns lightly dusted in seasoned flour and sauteed with garlic, butter, and mushrooms, served with linguini pasta tossed with our marinara sauce. \$24.95

Linguini

Shrimp, clams, calamari, and fresh fish in a marinara sauce, served with garlic cheese toast. \$23.95

Freshly Prepared Sides

Seasonal Vegetables, Cup of Soup, Cole Slaw, Shoestring Fries, Sauteed Spinach, Spicy Mac 'N Cheese, Sweet Potato Fries, Garlic Mashed Potatoes, Sticky Rice, Cajun Corn on the Cob, Steamed Broccoli, Fresh Fruit, Grilled Asparagus, Baked Potato*

*\$1.00 for loaded baked potato

Appetizers & Starters

New England Style Clam Chowder

Rich and hearty chowder with smoked bacon.
Small bowl \$6.95 Large bowl \$8.95

Coconut Crusted Mahi Mahi Sliders

Slider buns, tropical mango slaw, avocado & sweet chili aioli. \$12.95

Crispy Calamari

Tartar sauce and our signature cocktail sauce. \$14.95

Teriyaki Beef Tenderloin Skewers

Served over a bed of sticky rice with "Hibachi" teriyaki sauce.
*Can be prepared medium to well done. \$17.95

Giant Coconut Prawns

Giant prawns, shredded coconut and panko, and pineapple beurre blanc. \$14.95

Oak Grilled Artichoke

Roasted garlic aioli. \$12.95

San Francisco Garlic Cheese Toast

Half Order \$4.95 Full Order \$6.95
Marinara, ranch, or blue cheese dressing for dipping. \$1.00

Fresh Salads

Dressings: Blue Cheese, Ranch, Caesar, Balsamic Vinaigrette, Sesame Vinaigrette, Louie.

Add grilled chicken \$4.95, grilled salmon \$5.95, chilled shrimp \$7.95, or seared Ahi \$8.95.

Garden Fresh Dinner Salad

Chopped romaine lettuce, cucumber, red cabbage, carrots, beets, cherry tomatoes and garlic croutons. \$6.95

Cashew Chicken

Chopped romaine lettuce, carrots, red cabbage, wantons, green onions, cashews and wheat soba noodles tossed in sesame vinaigrette. \$14.95

Fork and Knife Caesar

Whole Romaine hearts, garlic croutons, and Parmesan tossed in our Caesar dressing. Starter Size \$6.95 Full Size \$12.95

Blue Cheese Wedge

Iceberg lettuce, blue cheese dressing, red onions, black smoked bacon, tomatoes, and candied walnuts.
Starter Size \$9.95 Full Size \$13.95

Classic Cobb

Black smoked bacon, avocado, egg, tomato, green onions and blue cheese crumbles, chopped romaine lettuce, tossed in your choice of dressing and your choice of freshly grilled chicken or chilled shrimp. Starter Size \$12.95 Full Size \$16.95

Glorious Seafood Starters

Freshly Shucked Oysters on the Half Shell

Lemon, horseradish, Tabasco®, and our signature cocktail.

Half-Dozen \$14.95 Dozen \$22.95

Wild Jumbo Prawns on Ice

Chilled jumbo Mexican prawns, our signature cocktail sauce & fresh horseradish. \$14.95

Maui Style Ahi Poke

Fresh diced Ahi tuna, shrimp, avocado, cucumber and sesame vinaigrette. Served with crispy wontons. \$14.95

Sesame Seared Ahi

Asian slaw and wheat soba noodles. \$14.95

Oak Grilled Seafood

Each seafood entree is lightly seasoned and includes your choice of two freshly prepared sides.

Fresh Atlantic Salmon

Lunch \$16.95 Dinner \$20.95

Fresh Mahi Mahi

Lunch \$19.95 Dinner \$24.95

Fresh Seared Wild

Ahi Tuna

Lunch \$21.95 Dinner \$26.95

Fresh Wild Swordfish

Lunch \$21.95 Dinner \$26.95



Oak Grilled Steaks

Each entree includes your choice of two freshly prepared sides. Add an oak grilled Shrimp Brochette for \$6.95.

Aged Petite Sirloin

6oz Coulotte steak, aged for 30 days, Midwest, grain fed. \$22.95

New York Strip USDA PRIME

14oz center cut steak, aged 28 days, all natural, grain fed. \$44.95

Aged Petite Filet Mignon

6oz center cut Greater Omaha Filet, herbed roasted potatoes, grilled asparagus, Mine Shaft Blue Cheese beurre blanc. \$26.95

Aged Filet Mignon

10oz center cut Greater Omaha Filet, aged for 30 days, grain fed. \$39.95

Seafood Specialties

Crab Cakes

Pan sautéed crab cakes, spicy rémoulade and two sides. Lunch \$19.95 Dinner \$26.95

New Orleans BBQ Shrimp

HOT, HOT, HOT, but also SWEET. Shrimp sautéed with bell peppers, onions, tomatoes, mushrooms, and lemon, served over sticky rice. Lunch \$17.95 Dinner \$22.95

Oak Grilled Shrimp and Garlic Brochettes

Grilled tiger shrimp and garlic skewers with tomatillo salsa and two sides. \$22.95

Beer Battered Fish and Chips

Alaskan cod beer-battered and served with shoestring fries, cole slaw, tartar sauce, and our signature cocktail sauce. Lunch \$16.95 Dinner \$19.95

Big Easy™ Shrimp and Sausage Gumbo

Spicy Creole classic with sautéed shrimp and andouille sausage served over sticky rice. Lunch \$16.95 Dinner \$19.95

Blackened Halibut

Served with avocado aioli and two sides.

Lunch \$24.95 Dinner \$34.95

Macadamia Nut Crusted Mahi Mahi

Served with pineapple beurre blanc and two sides.

Lunch \$20.95 Dinner \$26.95

Desserts

Desserts \$9.95 Add a la mode to any dessert \$2.95

Sticky Toffee Pudding

Warm, moist toffee-cake topped with a decadent caramel sauce.

New Orleans' Style Bread Pudding

Served with Jack Daniels Sauce and whipped cream.

Creme Brulée

Creamy vanilla bean custard with a crunchy caramelized sugar shell.

House Specialty Dessert — KonaPie

\$14.95 (serves two)

Chocolate, vanilla, and coffee ice cream layered with Butterfinger, toffee, and Oreo crumbs, topped with almonds and whipped cream.

Beverages

Bottomless Beverages

Coke, Diet Coke, Sprite, Barq's Rootbeer, Ginger Ale, Hi-C Fruit Punch, Minute-Maid Lemonade, Fresh Brewed Passion Fruit Iced Tea, Arnold Palmer \$2.95

Juices

Fresh Squeezed Orange Juice, Fresh Squeezed Grapefruit Juice, Cranberry Juice. \$3.95

Beer

Draught

Pint (16 oz.) Schooner (23 oz.)

Bud Light	\$5.50	\$8.00
Widmer Hefeweizen	\$7.00	\$9.50
Goose Island Honker's Ale	\$7.00	\$9.50
Blue House White Dog IPA	\$7.00	\$9.50
Firestone Double Barrel Ale	\$7.00	\$9.50
Stella Artois	\$7.00	\$9.50
Strand Atticus IPA	\$7.00	\$9.50

Coffee and Tea

Hot Tea, Regular or Decaf French Roast \$3.95

Water

Source Badoit (Sparkling) 750mL, Fiji (Still) 1.0L. \$5.50

Energy Drinks

Red Bull or Sugar-Free Red Bull. \$4.25

Signature Beer

Chimay Triple White \$9.00 (8 oz.)

Bottles

O'Doul's (Non-alcoholic) \$5.00
Hoegaarden \$6.00
Amstel Light \$6.00
Michelob Ultra \$6.00
Fat Tire Ale \$6.50
Omission Lager (Gluten Free) \$6.50
Ballast Point Sculpin IPA \$7.00
Corona \$7.00

Wines by the Glass

Sauvignon Blanc

Sea Glass, 2011, Santa Barbara County- Tropical fruit aromas and a clean grassiness yield to a well balanced acidity.
New Harbor Vineyards, 2012, Marlborough- An enticing bouquet of citrus, passionfruit and guava with a crisp finish.

Chardonnay

Tobin James, Radiance, 2010, Monterey County- Firm and well bodied, pear, banana, and nectarine flavors; finish lingers through supple oak tannins, cream, and hints of vanilla.
William Hill, 2011, Central Coast- Aromas and flavors of ripe tree fruit and spice with hints of citrus and tropical notes. Notes of vanilla and toasty oak round out the palate.
Simi, 2011, Sonoma County- Aromas of peach and apricot; accented notes of vanilla lightly spiced with hints of clove, cinnamon and citrus flavors. Hints of spice and oak; long, lingering finish.
Sebastiani, 2011, Sonoma County- Citrus, green apple, vanilla and caramel in the nose with toasty oak on the palate.
Trefethen, 2011, Oak Knoll, Napa Valley- Bright and crisp on the palate with a touch of oak enhancing the allure of the wine's fruit-filled aromas.

Sparkling & Other Whites

Ruffino "Lumina" Pinot Grigio, 2011, Venezia, Italy- Tropical fruity aromas with hints of golden delicious apple; fresh, crisp, and well-structured.
La Vielle Ferme Rose, 2011, Rhone Valley- Beautiful pink and red tones and a floral nose with hints of aniseed and brown sugar. Full of cherry fruit.
Chandon, Brut, California- Exhibits apple and pear flavors with a hint of spice that builds to a soft, dry finish.
Avisi Prosecco, Italy- Bouquet of delicate floral notes and fruity aromas. Fresh fruit flavors lead to crisp finish.
Trimbach Riesling, 2011, Alsace, France- Hint of mineral flavor associated with good ripeness; flavors of ripe fruit - white peaches, quince and lemon, with good ripe acidity in the clean, lingering finish.

Pinot Noir

Bridlewood, 2011, California- Dark fruit flavors of currant, plum and blueberry with nuances of vanilla. Well-balanced with a smooth lingering finish.
BV Carneros, 2011, Napa Valley- Firm round structure and subtle flavors of dark chocolate, espresso, ripe blueberries and black raspberry melding into a lingering finish.
Ceja Vineyards, 2009, Los Carneros, Napa Valley- Aromas of rose petals, hibiscus, spice, and dark fruit; dense, silky and balanced with structure to age; intense and forward with polished finesse.

Merlot

Mainstreet, 2009, Monterey County- Well balanced with juicy black cherry and plum flavors with a hint of vanilla and cedar on the finish.
Sterling Vineyards, 2010, Napa Valley- Black cherry, nutmeg, and toasty oak aromas. Bright ripe fruit flavors and a velvety smooth, lingering finish.

Zinfandel

Tobin James Cellars "Ballistic," 2010, Paso Robles- Over-the-top jammy blackberry and raspberry liqueur flavors join up with chocolary oak and a bit of pepper spice as the fruit fades into a warm finish.
Rancho Zabaco Reserve, 2010, Dry Creek Valley- Intense and rich, with concentrated cherry and blackberry flavors.

Cabernet Sauvignon

Wisdom 2009, Sonoma County- Fruit forward black cherry, pomegranate, plum & blackberry fruits with touches of spice, mineral & cocoa, with a smooth velvety finish.
Murphy-Goode, 2010, California- Dark and bold with explosive cherry and blackberry flavors.
Andrew Lane, 2010, Napa Valley- 60% Rutherford Cab., 25% Merlot, 15% St Helena Cab. Supple core of minerality and black cherry, currant and a touch of anise.
Opus One, 2009, Oakville, Napa (302)- Well balanced, with appealing spice, currant and blackberryfruit; excellent structure, tannins and acidity, with sturdy currant, blackberry and mineral.

EXTRAORDINARY

Alexandria

November 19, 2013

Alexandria City Council
301 King Street
Alexandria VA 22314

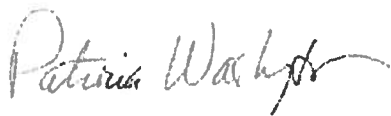
Honorable Mayor and Members of City Council:

On behalf of the members of the Alexandria Convention & Visitors Association, I would like to express my wholehearted support for the arrival of the new Blackwall Hitch restaurant on Alexandria's waterfront.

We're thrilled to see this enhancement to our dining scene, and to know that it will be located in one of Alexandria's most pivotal locations. Following the lead of the just-opened Waterfront Market, this new participant will strengthen Alexandria's "Extraordinary" brand. The planned cuisine and ambience of this restaurant, and the redevelopment of the currently idle property, will be an asset to the entire community and strengthen our collective offering.

Again, on behalf of the tourism community, I extend my heartiest endorsement of Blackwall Hitch.

Sincerely,



Patricia Washington
President
Alexandria Convention & Visitors Association