



**Special Use Permit #2015-0022**  
**1725 Duke Street (King Street Station) – Good Beer**

---

<b>Application</b>	<b>General Data</b>	
Public hearing and consideration of a request to operate a restaurant.	<b>Planning Commission Hearing:</b>	June 2, 2015
	<b>City Council Hearing:</b>	June 13, 2015
<b>Address:</b> 1725 Duke Street (King Street Station)	<b>Zone:</b>	OCH/Office Commercial High
<b>Applicant:</b> Good Beer LLC	<b>Small Area Plan:</b>	King Street Metro/Eisenhower Avenue

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

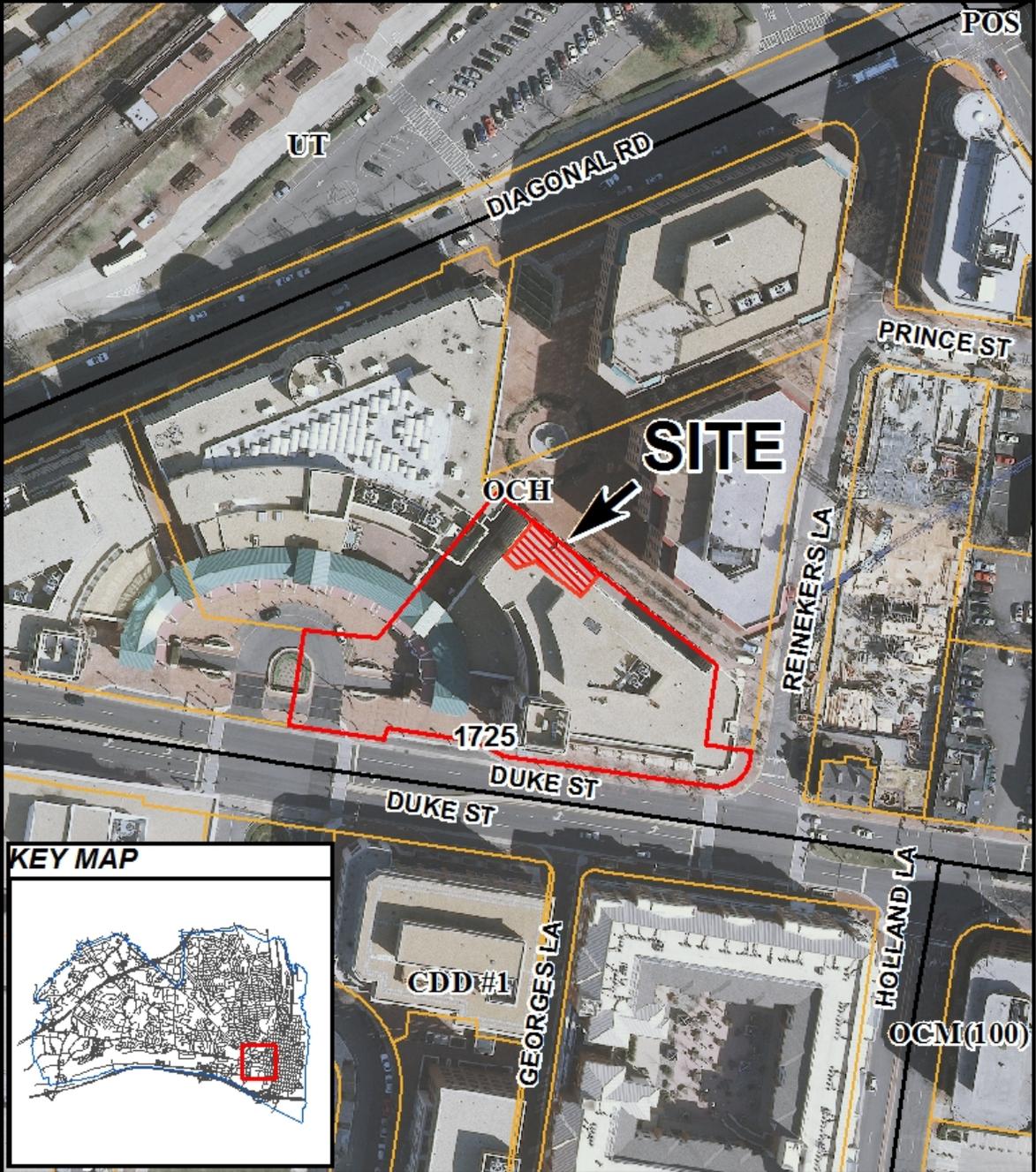
**Staff Reviewers:** Nathan Randall [nathan.randall@alexandriava.gov](mailto:nathan.randall@alexandriava.gov)

**PLANNING COMMISSION ACTION, JUNE 2, 2015:** On a motion by Vice Chair Dunn, seconded by Commissioner Macek, the Planning Commission voted to recommend approval of Special Use Permit #2015-0022, with amendments to Conditions #4 and #5, and subject to compliance with all applicable codes, ordinances, and other staff recommendations. The motion carried on a vote of 7 to 0.

**Reason:** The Planning Commission agreed with the staff analysis and asked staff to investigate greater standardization of operating hours for restaurants, particularly for morning hours. The Commission amended Condition #4 and #5 to offer the applicant an opening hour of 6 a.m. for indoor and outdoor seats, and a closing hour of 1 a.m. weeknights and 2 a.m. weekends for indoor seating.

**Speakers:**

Sarah and Ryan Schradin, applicants, spoke in support of the request and answered questions from the Planning Commission.



 **SUP #2015-0022**  
**1725 Duke Street (King Street Station)**



## I. DISCUSSION

The applicant, Good Beer LLC, requests Special Use Permit approval to operate a restaurant at 1725 Duke Street in the King Street Station complex.

### SITE DESCRIPTION

The subject site is a 4,914 square-foot tenant space and an adjacent outdoor area on the ground-level of a six-story office building that is a part of the five-building King Street Station complex. Although it carries a Duke Street address like other tenant spaces in the building, the subject tenant space has no direct frontage on Duke Street. It is located instead on the north, or rear, side of the building adjacent to a plaza and fountain. The property on which the building is located measures 48,925 square feet (1.12 acres) and has frontage on both Duke Street and Reineker's Lane.



The site is surrounded by other King Street Station tenants, including many offices, the Embassy Suites Hotel, and three other restaurants (Quattro Fromaggi, June Coffee, and Theismann's.) Surrounding the King Street Station site is the King Street Metro Station to the north, the 1701 Duke Street office building, the Royalton Condominium and Whole Foods Market, and several office buildings in Carlyle.

### BACKGROUND

The King Street Station complex was constructed in four phases in the late 1980s and early 1990s. The office building in which the subject tenant space is located was approved by site plan in 1987 as King Street Station Phase III and constructed in 1989. A restaurant first operated in the subject tenant space in 1990 and was known as Stella's starting in 1993. In 2002, City Council granted SUP approval to the operators of Stella's to expand the restaurant into immediately adjacent tenant space to the south, resulting in the restaurant having frontage on both the plaza area (the north side of the building) and Duke Street (the south side of the building).

Stella's closed in April 2007. Staff approved changes of ownership for a deli in 2008 and again for Mezze Mediterranean Grill in 2010. The latter restaurant closed in approximately 2011 and the SUP expired in 2013. The deli and, later, Mezze Mediterranean Grill occupied only the portion of the former Stella's space that was closest to Duke Street. The rest of the former Stella's space, for which the current applicant now seeks SUP approval, has therefore been vacant for the last eight years.

PROPOSAL

The applicant proposes to operate a new “gastropub” restaurant serving “elevated” comfort food with a significant focus on craft beer. The restaurant would offer up to 109 indoor seats and 128 outdoor seats, the latter of which would be located in an outdoor dining area in the plaza located in front of the business, for a total seating capacity of 237 seats. A quick-service format is anticipated in which food, as well as alcoholic and non-alcoholic beverages, would be ordered at a front counter and then typically served to customers at their tables. Carry-out service would also be available.

The applicant also expects to offer a retail store, as an accessory use to the restaurant, in which customers could purchase off-premises beer in the form of bottles, cans, and growler fills. Beer-themed merchandise and home brewing supplies would also be offered in the retail area. Additional elements of the applicant’s proposal are as follows:

<u>Hours of Operation:</u>	11 a.m. – 12 midnight (Sunday-Thursday) 11 a.m. – 1 a.m. (Friday and Saturday)
<u>Number of Seats:</u>	109 indoor seats <u>128 outdoor seats</u> <b>237 total seats</b>
<u>Type of Service:</u>	Dine-in (quick service) and carry-out
<u>Delivery:</u>	No delivery service of food to customers is proposed
<u>Alcohol:</u>	On and off-premises alcohol sales are proposed
<u>Live Entertainment:</u>	No live entertainment is proposed, although the applicant does propose to install multiple large-screen televisions in the bar area and dining room
<u>Employees:</u>	Up to 30 employees at any one time
<u>Noise:</u>	Patron noise and mechanical equipment are not expected to be a source of complaints
<u>Odors:</u>	No offensive odors are anticipated. All cooking equipment would be equipped with proper venting and exhaust systems.
<u>Trash/Litter:</u>	Typical restaurant trash will be collected daily and stored in a container within the restaurant area. It would then be transferred to shared trash room in the building for pick-up.

### ZONING/MASTER PLAN DESIGNATION

The subject property is located within the OCH / Office Commercial High zone. Section 4-1103(W) of the Zoning Ordinance allows a restaurant in the OCH zone with a Special Use Permit unless the proposal meets eligibility criteria for Administrative SUP approval. Given that the restaurant exceeds 100 seats, has more than 20 outdoor dining seats, does not provide full wait service, and offers off-premises alcohol, the proposal does not qualify for an Administrative SUP.

The proposed use is consistent with the King Street Metro – Eisenhower Avenue Small Area Plan chapter of the Alexandria Master Plan, which designates the property for commercial uses.

### PARKING

The subject site is located within the King Street Transit Parking District, which contains special parking requirements for restaurants that are ancillary to hotel or office building projects. Pursuant to Section 8-400(B)(8) of the Zoning Ordinance, if such uses occupy more than 10,000 square feet of space within such hotel or office projects but no more than 25% of the overall project, which is true in this case, one off-street parking space is required for each 1,000 square feet of restaurant space. The 4,914 square-foot restaurant is therefore required to provide a total of five off-street parking spaces.

Parking for the proposed use was accounted for as part of the 1987 site plan approval for King Street Station given that the subject space was anticipated to be occupied by retail uses, which have the same parking requirement as restaurants in hotel or office building projects in the King Street Transit Parking District. The applicant therefore meets the parking requirement for the proposed restaurant through the shared use of the nearly 1,200-space underground parking garage that was constructed on-site for all uses in the King Street Station complex.

## **II. STAFF ANALYSIS**

Staff supports the applicant's request to operate a gastropub-style restaurant. Although a total of 237 total seats are proposed, the new restaurant would nonetheless have fewer seats than the former Stella's, and the site is appropriate for a restaurant of this size given its proximity to other office and commercial uses as well as King Street Metro. The proposal would provide a positive degree of additional activity in the King Street Station plaza area, which given its hidden, internal location within the complex, is underutilized. Importantly, the request would also occupy tenant space that has been vacant for nearly eight years.

In particular, the proposed closing hours, provision of parking, and off-premises alcohol sales have been reviewed with regard to their potential for negative impacts. Although later expanded by Planning Commission, the applicant-proposed closing hour of 12 midnight on weeknights and 1 a.m. on weekends matches the closing hour of the former Stella's and is relatively common for indoor seating at restaurants in the area, including those restaurants farther east into Old Town. The predominance of commercial uses around the site, and absence of residences in the immediate vicinity, also helps to support the proposed closing hours for indoor seating. With regard to outdoor seating, however, staff recommends a daily closing hour of 11 p.m. in

Condition #5. This earlier closing hour would help mitigate the potential for excessive noises negatively impacting uses such as the neighboring hotel. It is also consistent with the maximum 11 p.m. closing hour allowed for outdoor dining in nearby locations that are subject to the King Street Outdoor Dining Program.

The provision of parking for the use is adequate both as a technical and a practical matter. The nearly 1,200-space public, underground parking garage located at the site has excess capacity and a variety of public transportation options available approximately one block away at King Street Metro. Staff has also recommended in Condition #22 that the applicant advertise the availability of the garage parking by posting a sign inside the restaurant and by informing customers about the parking through additional means such as a posting on the restaurant website. The request for off-premises alcohol, including bottles, can, and growler fills, is also acceptable and would complement the craft-beer emphasis at the restaurant and accessory retail area. Staff has recommended recently-amended limitations for off-premises alcohol sales in Condition #8. The condition language is consistent with the discussions staff had with the Planning Commission last fall, and is consistent with staff's recommendations to the Commission in a separate June 2015 docket item on the topic.

Several other standard conditions have been included in this report as well to address matters such as trash, odors, and noise. Live entertainment and delivery service of food to customers' homes have also been prohibited in Conditions #9 and #10, respectively, since they have not been requested as part of the applicant's proposal. Conditions #6 and #7 address matters relating to the outdoor dining in addition to the earlier closing hour recommended in Condition #5.

In conclusion, the proposed gastropub-style restaurant is reasonable and appropriate in this long-vacant commercial space. Subject to the conditions contained in Section III of this report, staff recommends approval of the Special Use Permit request.

### III. RECOMMENDED CONDITIONS

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

1. The special use permit shall be granted to the applicant only or to any corporation in which the applicant has a controlling interest. (P&Z)
2. The maximum number of indoor seats at the restaurant shall be 109. The maximum number of outdoor seats at the restaurant shall be 128. (P&Z)
3. The applicant shall post the hours of operation at the entrance of the business. (P&Z)
4. **CONDITION AMENDED BY PLANNING COMMISSION:** The hours of operation for the indoor portion of the restaurant shall be limited to between ~~10 a.m.~~ 6 a.m. and ~~12 midnight~~ 1 a.m. Sunday - Thursday and between ~~10 a.m.~~ 6 a.m. and ~~1 a.m.~~ 2 a.m. Friday and Saturday. For indoor seating, meals ordered before ~~12 midnight~~ 1 a.m. Sunday - Thursday and before ~~1 a.m.~~ 2 a.m. Friday and Saturday may be sold, but no alcoholic

beverages may be served and no new restaurant patrons may be admitted after ~~12 midnight~~ 1 a.m. Sunday – Thursday and ~~1 a.m.~~ 2 a.m. Friday and Saturday and all patrons must leave by ~~1 a.m.~~ 2 a.m. Sunday - Thursday and ~~2 a.m.~~ 3 a.m. on Friday and Saturday. (P&Z) (PC)

5. **CONDITION AMENDED BY PLANNING COMMISSION:** The hours of operation for the outdoor dining area shall be limited to between ~~10 a.m.~~ 6 a.m. and 11 p.m. daily. The outdoor dining area shall be closed and cleared of all customers by 11 p.m. daily and shall be cleaned and washed at the close of each business day that it is in use. (P&Z) (PC)
6. Outdoor dining at the restaurant shall be substantially consistent with the plan submitted. The applicant shall submit final design specifications for all chairs, tables, barriers, umbrellas, planters, wait stations, other components to be located within the outdoor dining area, and such additional information as the Director may reasonably require, for the review and approval by the Director of Planning & Zoning. The outdoor seating area shall not include advertising signage, including on umbrellas. (P&Z)
7. Outdoor dining, including all its components such as planters and barriers, shall not encroach onto the public right-of-way unless authorized by an encroachment ordinance. (P&Z)
8. On-premises alcohol service may be permitted. Off-premise sales of beer, cider, or wine products may be sold. Products actively marketed as malt liquor may not be sold. Off premises wine may be sold, however, fortified wines (or wine with an alcohol content of 14% or more by volume) may not be sold except for dessert wines, premium ports, sheries, madeiras, and sake. (P&Z)
9. No live entertainment shall be allowed either inside the restaurant or in the outdoor dining area. (P&Z)
10. No delivery service of food to customers shall operate from the restaurant. (P&Z)
11. 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)
12. No food, beverages, or other material shall be stored outside. (P&Z)
13. Trash and garbage shall be placed in sealed containers 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)
14. Kitchen equipment including floor mats shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)

15. 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)
16. All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
17. Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (T&ES)
18. 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)
19. Supply deliveries, loading, and unloading activities shall not occur between the hours of 11 p.m. and 7 a.m. (T&ES)
20. The applicant shall require its employees who drive to use off-street parking and/or provide employees who use mass transit with subsidized bus and rail fare media. The applicant shall also post DASH and Metrobus schedules on-site for employees. (T&ES)
21. The applicant shall provide information about alternative forms of transportation to access the location of the use, including but not limited to printed and electronic business promotional material, posting on the business website, and other similar methods. (T&ES)
22. The applicant shall install signage inside the building indicating the location of off-street parking for the restaurant and shall inform customers about the parking. (P&Z)
23. The Director of Planning and Zoning shall review the Special Use Permit after the use has been operational for six months and again after the use 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: Nathan Randall, Urban Planner III, Department of Planning and Zoning  
Alex Dambach, Division Chief, Department of Planning and Zoning

---

Staff Note: In accordance with Section 11-506(C) of the Zoning Ordinance, construction or operation shall be commenced and diligently and substantially pursued within 18 months of the date of granting of a Special Use Permit by City Council or the Special Use Permit shall become void.

#### IV. CITY DEPARTMENT COMMENTS

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

##### Transportation & Environmental Services:

- R-1 Operating hour for outside dining shall be limited to 11 PM every day. (T&ES)
- R-2 Kitchen equipment, including floor mats, shall not be cleaned outside, nor shall any cooking residue or wash water be washed into the streets, alleys or storm sewers. (T&ES)
- R-3 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-4 All waste products including but not limited to organic compounds (solvents and cleaners) shall be disposed of in accordance with all local, state and federal ordinances or regulations. (T&ES)
- R-5 Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
- R-6 All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line.(T&ES)
- R-7 The applicant shall require its employees who drive to use off-street parking and/or provide employees who use mass transit with subsidized bus and rail fare media. The applicant shall also post DASH and Metrobus schedules on-site for employees. (T&ES)
- R-8 The applicant shall provide information about alternative forms of transportation to access the location of the use, including but not limited to printed and electronic business promotional material, posting on the business website, and other similar methods. (T&ES)
- R-9 Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (T&ES)
- C-1 The applicant shall comply with the City of Alexandria's Solid Waste Control, Title 5, Chapter 1, which sets forth the requirements for the recycling of materials (Sec. 5-1-99). 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](mailto:commercialrecycling@alexandriava.gov), for information about completing this form. (T&ES)

- C-2 The applicant shall comply with the City of Alexandria's Noise Control Code, Title 11, Chapter 5, which sets the maximum permissible noise level as measured at the property line. (T&ES)

Code Enforcement:

- F-1 The following comments are for site plan review only. Once the applicant has filed for a building permit and additional information has been provided, code requirements will be based upon the building permit plans and the additional information submitted. If there are any questions, the applicant may contact Charles Cooper, Plan Review Division at Charles.cooper@alexandriava.gov or 703-746-4197.
- C-1 Building, trades and a certificate of occupancy permits are required for this project. Five sets of *construction documents* 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, corporation or location to another. Permit application and fee are required.
2. Construction plans shall be submitted to the Health Department located at 4480 King Street and 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. Construction plans shall comply with Alexandria City Code, Title 11, Chapter 2, The Food Safety 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. A Food Protection Manager shall be on-duty during all operating hours.
5. The facility shall comply with the Virginia Indoor Clean Air Act and the Code of Alexandria, Title 11, Chapter 10, Smoking Prohibitions.
6. In many cases, original wooden floors, ceilings and wall structures in historical structures may not be suitable for food service facilities. Wood materials shall be finished in a manner that is smooth, durable, easily-cleanable, and non-absorbent.

7. Facilities engaging in the following processes may be required to submit a HACCP plan and/or obtain a variance: Smoking as a form of food preservation; curing/drying food; using food additives to render food not potentially-hazardous; vacuum packaging, cook-chill, or sous-vide; operating a molluscan shellfish life-support system; sprouting seeds or beans; and fermenting foods.

Parks and Recreation:

F-1 No comment received

Police Department:

F-1 No comment received

Fire Department:

F-1 Based on provided information, a fire prevention permit will be required. Total projected occupant load exceeds 49.



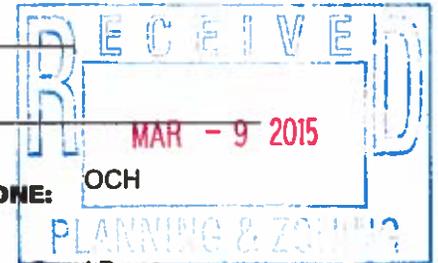
# APPLICATION SPECIAL USE PERMIT

**SPECIAL USE PERMIT #** 2015-0022

**PROPERTY LOCATION:** 1725 Duke Street – King Street Station III

**TAX MAP REFERENCE:** 073.02-01-04

**ZONE:** OCH



**APPLICANT:**

Name: Good Beer LLC is a Virginia Limited Liability Company, doing business as Good Beer

Address: 901 Commonwealth Avenue, Alexandria, VA, 22301

**PROPOSED USE:** Restaurant and Retail Store

**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.

Sarah Schradin  
Print Name of Applicant or Agent

3/8/15  
Signature Date

901 Commonwealth Avenue  
Mailing/Street Address

609-680-6904   
Telephone # Fax #

Alexandria, VA 22301  
City and State Zip Code

sgbrant@gmail.com  
Email address

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

**PROPERTY OWNER'S AUTHORIZATION**

As the property owner of 1725 Duke Street, I hereby  
(Property Address)  
 grant the applicant authorization to apply for the restaurant/retail use as  
(use)  
 described in this application.

Name: Mark Yacovetta Phone: 704 988 4993  
Please Print  
 Address: 8500 Andrew Carnegie Blvd, Charlotte Email: myacovetta@hidacrefi.org  
NC 28262  
 Signature:  Date: March 9, 2015

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.

Good Beer LLC is a Virginia Limited Liability Company. Ryan and Sarah Schradin each own more than 10% of the company (50% each). Their address is 901 Commonwealth Avenue, Alexandria, VA 22301.

# 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.	Good Beer LLC Owner: Sarah Schradin	901 Commonwealth Ave., Alexandria, VA 22301	50.0%
2.	Good Beer LLC Owner: Ryan Schradin	901 Commonwealth Ave., Alexandria, VA 22301	50.0%
3.			

**2. Property.** State the name, address and percent of ownership of any person or entity owning an interest in the property located at 1725 Duke Street, Alexandria, VA 22314 (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.	T-C King Street Station LLC	Attn: TIAA CREF, 730 Third Ave., New York, NY 10017	100.0%
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. Sarah Schradin	None	None
2. Ryan Schradin	None	None
3. T-C King Street Station LLC	None	None

**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.

5/22/15  
Date

Sarah Schradin  
Printed Name

  
Signature

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

**REVISED**

**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.)

**Good Beer LLC, a Virginia Limited Liability Company doing business as Good Beer, is requesting a Special Use Permit in order to turn the currently vacant space at 1725 Duke Street into a restaurant serving the residents of Alexandria elevated comfort food with a focus on highlighting the region's local burgeoning craft beer community. The previous occupant, Stella's, a restaurant with indoor and outdoor dining, ceased operations in April 2007.**

**The restaurant will feature 109 seats inside the gastropub and 128 outside on the patio. In addition to the more than 2,300 square feet of indoor dining space, approximately 300 square feet of indoor space will be dedicated to a retail store where patrons can purchase merchandise, beer by the bottle, can and growler, and home brewing supplies.**

*(4,914 SF total restaurant space),*

**Food service will be done in a "fast casual" format, with patrons purchasing food directly via a walk-up window. Food will then be brought to the patron's table via food runner. Alcoholic beverages will be obtained in a similar manner at the bar.**

**The restaurant will offer a menu of elevated comfort food and some traditional beer garden classics, including a selection of hamburgers, sausages, hot and cold sandwiches and hearty entrees. The restaurant will offer approximately 30 different beer varieties on tap, with a larger selection available in bottle. However, the restaurant will not be serving liquor or mixed drinks; only beer and wine will be served. The restaurant is projected to earn approximately 66 percent of its revenue from the sale of food, and only 34 percent of its revenue from the sale of beer and wine.**

**The restaurant's projected hours of operation are 11AM to 12AM, Sunday to Thursday and 11AM to 1AM Fridays and Saturdays.**

**Parking for customers will be provided in an underground garage beneath the building.**

**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: \_\_\_\_\_

**REVISED**

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 restaurant's proposed seating includes 109 indoor seats and 128 outdoor seats for a total of 237 seats.**

**In the spring, summer and fall, it is anticipated the following number of patrons will be served:**

- Monday through Thursday lunch shift: 50**
- Friday lunch shift: 75**
- Monday through Wednesday dinner shift: 100**
- Thursday dinner shift: 150**
- Friday dinner shift: 200**
- Saturday and Sunday lunch shift: 200**
- Saturday dinner shift: 300**
- Sunday dinner shift: 130**

**In the winter, it is anticipated the following number of patrons will be served:**

- Monday through Friday lunch shift: 50**
- Monday through Friday dinner shift: 100**
- Saturday and Sunday lunch shift: 175**
- Saturday dinner shift: 200**
- Sunday dinner shift: 100**

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

**The restaurant will employ approximately 45 hourly employees and 4 salaried employees working in two shifts (lunch and dinner) daily. The highest number of employees that would be on the premises at one time is 30.**

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

Day:	Hours:
<u>Sunday to Thursday</u>	<u>11AM to 12AM</u>
<u>Fridays and Saturdays</u>	<u>11AM to 1AM</u>

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

A. Describe the noise levels anticipated from all mechanical equipment and patrons.  
**All mechanical equipment will comply with the noise levels permitted by the regulations of the City of Alexandria. Some low volume, ambient music will be played indoors and out.**

B. How will the noise be controlled?  
**It is not anticipated that patron noise will be a source of complaints; as such no control measures are necessary or warranted.**

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 and retail store. All cooking equipment will be equipped with exhaust and venting in accordance with City regulations.**

9. Please provide information regarding trash and litter generated by the use.

- A. What type of trash and garbage will be generated by the use? (i.e. office paper, food wrappers)

**Food waste/scraps, food packaging, paper napkins and beer and wine bottles.**

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

**It is anticipated that approximately 5 bags will be generated by day.**

- C. How often will trash be collected?

**All trash and garbage will be deposited in a self-enclosed container within the restaurant. Trash is collected daily. When the enclosed container is full, its contents are deposited in the trash room within the building awaiting pick-up.**

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

**Busboys and food runners will be charged with clearing all tables outside to ensure no trash is left on the patio. The exterior is maintained by the staff of King Street Station.**

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 cleaning solvents, 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.**

- 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 store, 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 restaurant's location and its hours of operations should provide a safe environment for its patrons and staff. In addition, all cooking surfaces, kitchen exhaust systems, grease removal devices and hoods will be protected with an approved automatic fire suppression system.**

## **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.

**The restaurant will be applying for a wine and beer on and off premises license with ABC. The restaurant will not be serving liquor or mixed drinks. According to ABC, the restaurant only needs to apply for one license for both the restaurant and retail space. Food sales are expected to generate 66 percent of the restaurant's revenue, and wine and beer will generate 34 percent.**

**The retail space will sell beer by the bottle, can and growler for off premises consumption.**

**PARKING AND ACCESS REQUIREMENTS**

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

- Standard spaces
- Compact spaces
- Handicapped accessible spaces.

~~1193~~ 1193 Other – Parking spaces are located below grade parking garage for King Street Station. *Shared with other businesses*

<p>Planning and Zoning Staff Only</p> <p>Required number of spaces for use per Zoning Ordinance Section 8-200A _____</p> <p>Does the application meet the requirement?</p> <p style="text-align: center;"><input type="checkbox"/> Yes <input type="checkbox"/> No</p>
--

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?

**Below grade parking structure for King Street Station**

PLEASE NOTE: Pursuant to Section 8-200 (C) of the Zoning Ordinance, commercial and industrial uses may provide off-site parking within 500 feet of the proposed use, provided that the off-site parking is located on land zoned for commercial or industrial uses. All other uses must provide parking on-site, except that off-street parking may be provided within 300 feet of the use with a special use permit.

C. If a reduction in the required parking is requested, pursuant to Section 8-100 (A) (4) or (5) of the Zoning Ordinance, complete the PARKING REDUCTION SUPPLEMENTAL APPLICATION.

Parking reduction requested; see attached supplemental form

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

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

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

B. Where are off-street loading facilities located?

**Loading and unloading of goods will take place from an off-street loading space accessed from Reineker's Lane.**

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

**Deliveries are expected between 7am and 11am daily.**

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

**It is anticipated that there will be 10 deliveries per week.**

16. Is street access to the subject property adequate or are any street improvements, such as a new turning lane, necessary to minimize impacts on traffic flow?

**Street access to the subject property is adequate and no new street improvements are required.**

**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?

4,914 sq. ft. (existing) + 00 sq. ft. (addition if any) = 4,914 sq. ft. (total)  
*total* *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: King Street Station

other. Please describe:

End of Application

SUP # 2015-0022  
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.

- How many seats are proposed?  
Indoors: 109                      Outdoors: 128                      Total number proposed: 237
- 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
- Please describe the type of food that will be served:  
The restaurant will offer a full menu of elevated comfort food and traditional beer garden classics, including a selection of hamburgers, sausages, hot and cold sandwiches, and hearty entrees. Food sales are projected to account for 66 percent of restaurant sales.
- The restaurant will offer the following service (check items that apply):  
 table service       bar       carry-out       delivery
- If delivery service is proposed, how many vehicles do you anticipate? NA  
Will delivery drivers use their own vehicles?       Yes       No  
Where will delivery vehicles be parked when not in use?  
\_\_\_\_\_
- Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)?  
 Yes       No  
If yes, please describe:  
The restaurant will offer multiple large screen televisions in the bar area, and two in the dining room for sporting and special event viewing.  
\_\_\_\_\_

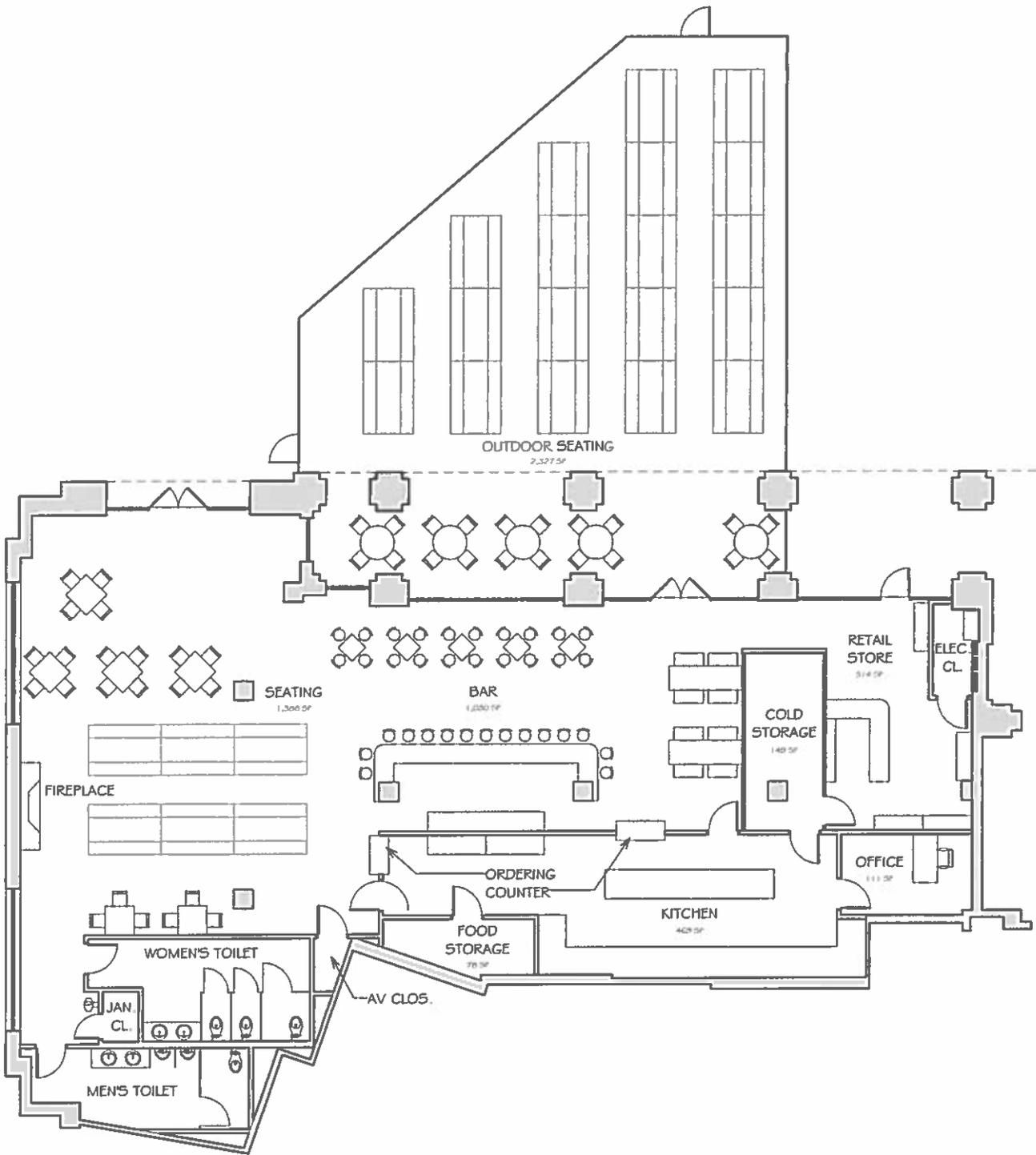
**Parking impacts.** Please answer the following:

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:  
228 Maximum number of patron dining seats  
+ 15 Maximum number of patron bar seats  
+ 73 Maximum number of standing patrons  
= 316 Maximum number of patrons
  
2. 30 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



SCALE: 1" = 10'  
 0' 5' 10' 20'



NOT FOR CONSTRUCTION

**Cole&DennyArchitects**

333 North Fairfax Street  
 Alexandria, VA 22314

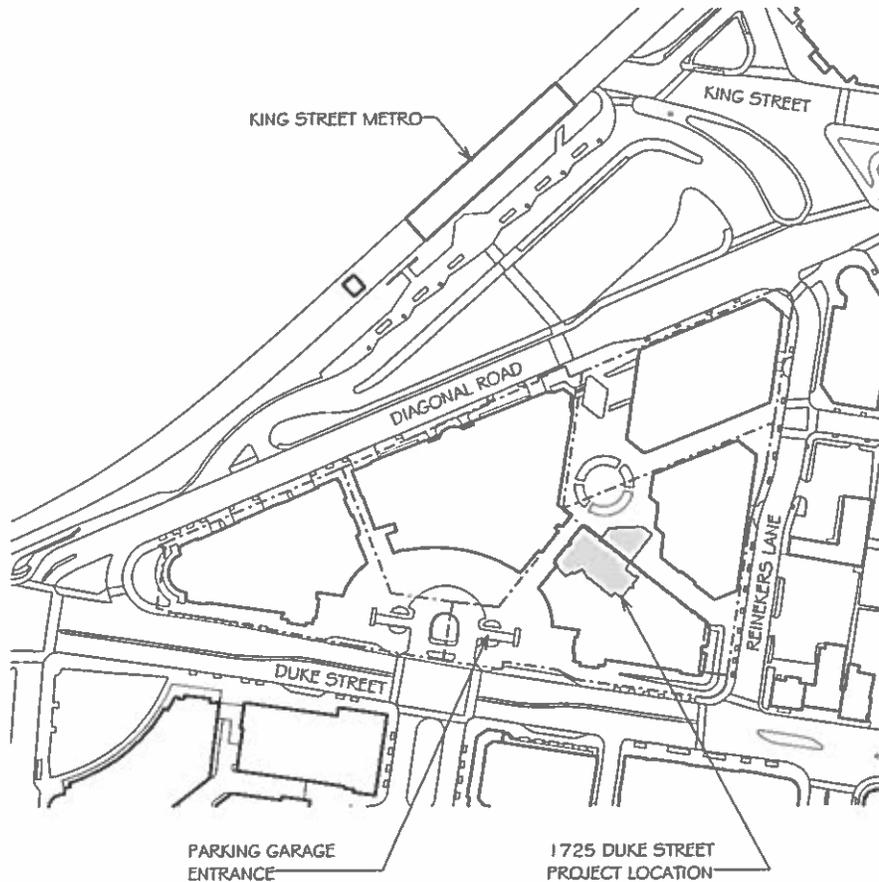
703.684.5994  
 coleanddenny.com

**Conceptual Layout**

Good Beer - 1725 Duke Street

**ASK-1**

Project No. 15002  
 Date 03/04/15



SCALE: 1" = 160'  
 0 60 160 240



NOT FOR CONSTRUCTION

**Cole&DennyArchitects**

333 North Fairfax Street  
 Alexandria, VA 22314

703.684.5994  
 coleanddenny.com

**Architectural Site Plan**

Good Beer - 1725 Duke Street

Copyright © 2015 - Cole & Denny Architects. No part of this document or design may be reproduced or distributed in any way without the expressed written permission of the Architect.

**ASK-2**

Project No 15002  
 Date 03/04/15

**From:** Sarah Brant Schradin <sgbrant@gmail.com>  
**Sent:** Tuesday, March 24, 2015 9:21 AM  
**To:** Ann Horowitz  
**Subject:** Re: Answers for Good Beer LLC SUP Application

Ann,

Great to hear. I finally received a list of retail businesses that can use the parking garage and a more specific breakdown on the number of spaces in the garage.

As was listed on our application, there is a total of 1,193 parking spaces in the garage. Of these spaces, 108 of them are for hotel parking (Embassy Suites), 80 spaces are specifically dedicated for retail customers at anytime and 1,005 spaces are primarily used by the office tenants during regular office hours; however, on weekends and evenings all 1,005 spaces are available to retail customers in addition to the 80 spaces (and those are the times when we expect the majority of our business). I also spoke with one of the parking attendants after walking through a primarily empty garage who confirmed that the garage is largely empty most nights and weekends. The list of retail businesses are Fidelity Investments, Green Dental, Quattro Formagi Pizzeria (mainly carry-out though), Solutions Physical Therapy and Joe Theismann's.

If you need any other information, please let me know.

Best,

Sarah

On Mon, Mar 23, 2015 at 4:15 PM, Ann Horowitz <[ann.horowitz@alexandriava.gov](mailto:ann.horowitz@alexandriava.gov)> wrote:

Sarah,

Thank you for putting together this information. It is very helpful. I'll include the parking information with your application when I receive it.

Ann

**From:** Sarah Brant Schradin [<mailto:sgbrant@gmail.com>]  
**Sent:** Friday, March 20, 2015 4:10 PM  
**To:** Ann Horowitz  
**Subject:** Answers for Good Beer LLC SUP Application

Hi Ann,

It was very nice speaking with you on Wednesday.

As promised, attached is the revised answer to question 5A on our SUP application. I am still waiting to hear back from our landlord's broker on a list of businesses who have access to the parking garage, but will send you that list as soon as I receive it.

Please let me know if you need anything else.

Thanks and have a nice weekend,

Sarah

--

Sarah Schradin  
c. 609-680-6904

--

Sarah Schradin  
c. 609-680-6904