DOCKET ITEM #3 Special Use Permit #2017-0126 1725 Duke Street – Sancerre Restaurant

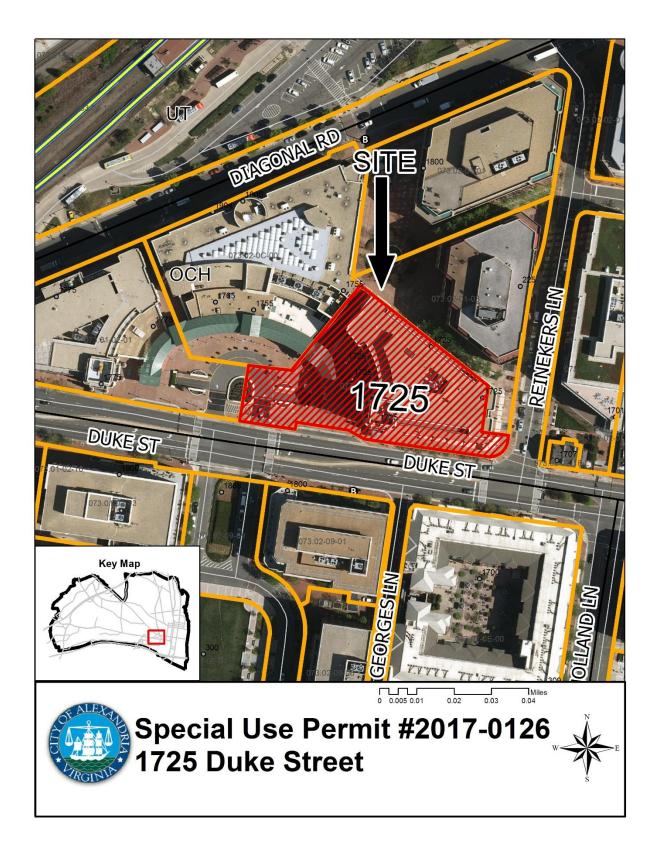
CONSENT AGENDA ITEM

If no one asks to speak about this case prior to the hearing, it will be approved without discussion as part of the Consent Agenda.

Application	General Data		
Request:	Planning Commission	February 6, 2018	
Public hearing and consideration of	Hearing:		
a request to operate a restaurant	City Council	February 24, 2018	
with outdoor dining, live	Hearing:		
entertainment and off-premises			
alcohol sales			
Address: 1725 Duke Street	Zone:	OCH / Office Commercial High	
Applicant: Sancerre, LLC	Small Area Plan:	King Street Metro / Eisenhower	
		Ave	

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 Reviewer: Madeleine Sims, madeleine.sims@alexandriava.gov



I. DISCUSSION

The applicant, Sancerre, LLC, requests Special Use Permit approval for a restaurant including outdoor dining, off premises alcohol sales, and live entertainment at 1725 Duke Street.

SITE DESCRIPTION

The subject site is a 7,885 square foot tenant space on the ground floor of a six-story office building (Figure 1). This office building is part of a five-building complex that comprises the King Street Station (Figure 2). Though the subject tenant space has a Duke Street address, the unit is accessed from Reinekers Lane and through a courtyard shared by four of the complex's buildings. The subject lot has approximate 386 feet of

frontage along Duke Street, and 29 feet of frontage along Reinekers Lane. The lot has approximately 48,560 square feet of area. The subject building also hosts ground floor businesses such as Quatro Formaggi and a dental office.

The surrounding area is comprised of mixed commercial uses which include personal service, restaurants, and retail operations. The site is directly adjacent to the Embassy Suites Hotel. The subject site is bordered by the King Street Station buildings to the north. Across Duke Street to the south are additional office buildings and Whole Foods Market. The King Street Metro Station is located 342 feet to the north.



Figure 1: Proposed tenant space with outdoor dining area outlined in red.

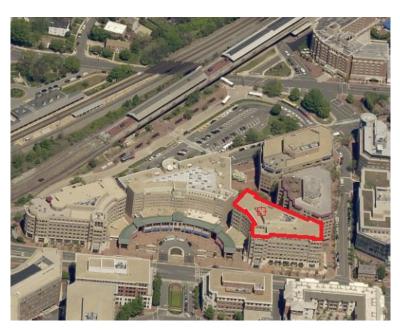


Figure 2: Subject building

BACKGROUND

The King Street Station complex was constructed in phases in the late 1980s and early 1990s. The office building in which the subject tenant space is located was constructed in 1989 as King Street Station Phase III. Stella's Restaurant first operated in the subject tenant space in 1990. In 2002, City Council granted SUP approval to the operators 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).

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. The most recent approval was in 2015, SUP #2015-0022, for a beer garden-themed restaurant with 237 seats, a 1 a.m. closing hour, Sunday through Thursday; a closing hour of 2 a.m., Friday and Saturday; and off-premises alcohol sales. This restaurant never opened and the tenant space has remained vacant since the 2015 SUP approval.

PROPOSAL

The applicant proposes to operate a 212 indoor and 100 outdoor seat restaurant specializing in French and American cuisine. The 100 outdoor seats would be located in a portion of the courtyard plaza, adjacent to the restaurant (Figure 3). A full-service dining format would be employed with the availability of carry-out. Off-premises sales are also proposed.

The restaurant also proposes to host events such as weddings, graduation parties and baby showers in the courtyard space as well as the indoor portion of the restaurant. The restaurant proposes indoor and outdoor live entertainment in the form of amplified piano through speakers, in the courtyard.

The applicant originally proposed valet parking with this SUP application, however, it will pursue this at a later date through an administrative SUP.

Additional characteristics of the proposed restaurant would be:

<u>Hours of Operation:</u> 11 a.m. – 1 a.m. (Monday-Friday)

10 a.m. – 1 a.m. (Saturday) 10 a.m. – 9 p.m. (Sunday)

Number of Seats: 212 indoor seats

100 outdoor seats
312 total seats

<u>Type of Service:</u> Dine-in and carry-out

<u>Delivery:</u> No delivery service of food to customers is proposed

Alcohol: On and off-premises alcohol sales

<u>Live Entertainment:</u> Live entertainment is proposed as music amplified through

speakers in the indoor and outdoor dining area

Employees: Up to 30 employees at any one time

Noise: Patron noise and mechanical equipment are not anticipated.

The applicant intends to keep any outdoor music at a low

enough volume as to not disturb the surrounding

businesses.

Odors: No offensive odors are anticipated. All cooking equipment

would be filtered and vented, exiting the system at the

rooftop level.

<u>Trash/Litter:</u> Typical restaurant trash will be collected daily. The

applicant anticipates generating six large bags of typical restaurant trash a day which will be placed in rodent proof containers and stored in the interior of the premises until

deposited in receptacles designated by the landlord.

PARKING

The subject site is located within the King Street Transit Parking District, which contains parking requirements that pertain to restaurants that are ancillary to hotel or office complexes. Pursuant to Section 8-400(B)(8) of the Zoning Ordinance, if such a use occupies no more than 10,000 square feet of floor area within an office building or hotel in this zone, but no more than 25% of the overall building square footage, one off-street parking space is required for each 1,000 square feet of restaurant space, including the outdoor dining area. The 7,885 square foot indoor dining restaurant and associated outdoor dining area requires ten parking spaces.

Parking for this use is accounted for in the site plan approval of SIT #87-0005, which anticipated the ground floor would be occupied by a retail use which has the same parking requirements as restaurants in this zone. The applicant meets the requirement for parking by providing eight spaces in the nearly 1,200 space underground parking garage. In addition, to encourage off-street parking, the applicant would offer \$1 parking options for patrons to park in the underground garage after 5 p.m., Monday through Friday, and all day Saturday and Sunday. Regular parking rates will apply at all other times as established by the parking garage operator.

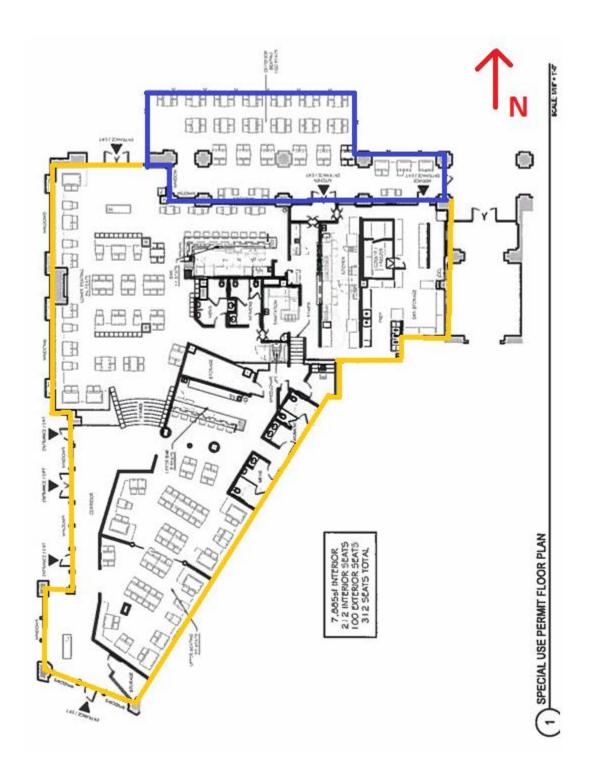


Figure 3: The proposed layout of the restaurant. The outdoor dining area is outlined in blue, and the indoor dining in yellow.

ZONING/MASTER PLAN DESIGNATION

The subject site is located within the OCH / Office Commercial High zone, which allows for restaurants with special use permit approval as stipulated in Section 4-1103 of the Zoning Ordinance.

The subject site is also located in the King Street Metro / Eisenhower Avenue Small Area Plan which designates this site for commercial uses.

II. STAFF ANALYSIS

Staff supports the applicant's request for a restaurant with outdoor dining, off-premises alcohol sales, and for limited-live entertainment at this long-vacant tenant space. The proposed large-scale restaurant use would accommodate office workers, visitors, and residents who frequent this commercial area in proximity to the King Street Metro Station. A restaurant of this size is appropriate for this site which serves five large office buildings and a largely commercial area. The outdoor dining proposal would activate an underutilized plaza area, visible to public transit users of the King Street Metro Station.

Staff analyzed the hours of previously approved restaurants in the northern portion of King Street and previous restaurants in this operating space and found a 1 a.m. closing hour, Monday through Saturday, to be consistent with the neighborhood standard and restaurants that have previously operated out of this space. Staff has standardized the indoor hours to 7 a.m. to 1 a.m., daily, in Condition #2 to allow the applicant flexibility in its business operations. The outdoor hours of operation are limited to between 7 a.m. and 11 p.m., in Condition #10, to minimize potential noise impacts for guests of the adjacent hotel

Staff recommends that the live entertainment request does not exceed the limited live entertainment standard and that it music is not amplified in the outdoor dining area, as stated in Condition #5. The lack of amplified music and the prohibition of outdoor speakers, as stated in Condition #14, would limit noise impacts on hotel guests or office workers. Condition #14 also requires the applicant abide by the City's Noise Ordinance, which prohibits amplified sound audible at the property line. In addition, staff has limited outdoor entertainment to between 11 a.m. and 9 p.m. in Condition #13.

Staff finds the request for off-premises alcohol sales to be reasonable and it has recently been approved for several City restaurants. The applicant would be required to obtain approval from the Virginia ABC and abide by their regulations. Additionally, staff has not received zoning violation complaints pertaining to impacts associated with off-premises alcohol sales in restaurants. The applicant is required in Condition #8 to educate its staff on methods of preventing underage drinking.

Further, staff has included standard conditions that relate to public transportation, parking, and odor mitigation. The applicant shall encourage employee and patron use of public transportation (Conditions #20-#22) and direct patrons to off-street parking locations (Condition #21). Staff has also included standard conditions to mitigate odors (Conditions #22 and #24).

Subject to the conditions stated in Section III of this report, staff <u>recommends approval</u> 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:

The owner is responsible for ensuring that the following conditions are adhered to at all times. Violation of any of the conditions may result in fines and/or referral by the Director to public hearing by the Planning Commission and City Council.

- 1. The Special Use Permit shall be granted to the applicant only or to any corporation in which the applicant has a controlling interest. (P&Z)
- 2. The hours of operation for indoor and seating shall be 7 a.m. to 1 a.m., daily. Meals ordered before 1 a.m. may be served, but no new patrons may be admitted and all patrons must leave by 2 a.m., daily. (P&Z)
- 3. The maximum number of indoor seats shall be 212. The maximum number of outdoor seats shall be 100. (P&Z)
- 4. The applicant shall post the hours of operation at the entrance of the business. (P&Z)
- 5. Limited live entertainment shall be permitted in the form of background music for restaurant patrons. Indoor music may be amplified; music in the outdoor dining area shall not be amplified. No cover or admission fee may be assessed. All entertainment shall be subordinate to the principal function of the restaurant as an eating establishment. Any advertising of the entertainment shall reflect the subordinate nature of the entertainment by featuring food service as well as the entertainment. (P&Z)
- 6. On-premises alcohol service shall be permitted, consistent with a valid Virginia ABC license. Off-premises alcohol sales may be permitted at the restaurant. Beer may be sold only in 4-packs, 6-packs, or growlers. Wine may be sold in bottles of at least 375 ml. Fortified wines (or wine with an alcohol content of 16.5% or more by volume) may not be sold unless in the form of dessert wines, premium ports, sherries, madeiras, and similar wines. (P&Z)
- 7. No food, beverages, or other material shall be stored outside. (P&Z)
- 8. 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)
- 9. No delivery of food to customers may operate from the restaurant. (P&Z)

- 10. The hours of operation for the outdoor dining area shall be limited to between 7 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)
- 11. 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)
- 12. The design of the outdoor dining areas and all its components must comply with the King Street Outdoor Dining guidelines. Any outdoor seating areas, including umbrellas, shall not include advertising signage. The applicant shall submit illustrations and specifications to the Director of Planning & Zoning for review and approval. (P&Z)
- 13. Limited live entertainment in the courtyard is allowed from 11 a.m. to 9 p.m. (P&Z) T&ES)
- 14. The use must comply with the city's noise ordinance. All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
- 15. The applicant shall require its employees who drive to use off-street parking. (T&ES)
- 16. The applicant shall encourage its employees to use public transportation to travel to and from work. The business shall contact Go Alex at goalex@alexandriava.gov for information on establishing an employee transportation benefits program. (T&ES)
- 17. The applicant shall direct patrons to the availability of parking at nearby public garages and shall participate in any organized program to assist with both employee and customer parking for businesses that is formed as a result of suggested parking strategies in the King Street Retail Strategy (Old Town Area Parking Study). (T&ES)
- 18. The applicant shall provide information about alternative forms of transportation to access the site, including but not limited to printed and electronic business promotional material, posting on the business website, and other similar methods. Contact Go Alex at goalex@alexandriava.gov for more information about available resources. (T&ES)
- 19. Exterior power washing of the building shall not be completed using any kind of detergents. (T&ES)
- 20. Chemicals, detergents or cleaners stored outside the building shall be kept in an enclosure with a roof. (T&ES)
- 21. If used cooking oil is stored outside, the drum shall be kept securely closed with a bung (a secure stopper that seals the drum) when not receiving used oil, it shall be placed on

- secondary containment, and it shall be kept under cover to prevent rainwater from falling on it. (T&ES)
- 22. Trash and garbage shall be stored inside or in sealed containers that do not allow odors to escape, invasion by animals, or leaking. No trash or debris shall be allowed to accumulate outside of those containers. Outdoor containers shall be maintained to the satisfaction of the Directors of P&Z and T&ES, including replacing damaged lids and repairing/replacing damaged dumpsters. (P&Z) (T&ES)
- 23. 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)
- 24. 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)
- 25. 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)
- 26. Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (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 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)
- 28. 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: Madeleine Sims, Urban Planner

<u>Staff Note:</u> 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 date of granting of a special use permit by City Council or the special use permit shall become void.

IV. CITY DEPARTMENT COMMENTS

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

Transportation & Environmental Services:

- F-1 Under the new commercial parking requirements, this restaurant would be required to provide a minimum of 10 spaces and can provide a maximum of 30 spaces based on an area of 9,855 sf (7,855 sf interior and 2,000 sf exterior). Existing parking above the maximum is grandfathered.
- R-1 The use must comply with the city's noise ordinance. 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-2 Live music in the courtyard is strictly allowed from 11 am to 9 pm.
- R-3 The applicant shall require its employees who drive to use off-street parking. (T&ES)
- R-4 The applicant shall encourage its employees to use public transportation to travel to and from work. The business shall contact Go Alex at goalex@alexandriava.gov for information on establishing an employee transportation benefits program. (T&ES)
- R-5 The applicant shall direct patrons to the availability of parking at nearby public garages and shall participate in any organized program to assist with both employee and customer parking for businesses that is formed as a result of suggested parking strategies in the King Street Retail Strategy (Old Town Area Parking Study). (T&ES)
- R-6 The applicant shall provide information about alternative forms of transportation to access the site, including but not limited to printed and electronic business promotional material, posting on the business website, and other similar methods. Contact Go Alex at goalex@alexandriava.gov for more information about available resources. (T&ES)
- R-7 Exterior power washing of the building shall not be completed using any kind of detergents. (T&ES)
- R-8 Chemicals, detergents or cleaners stored outside the building shall be kept in an enclosure with a roof. (T&ES)
- R-9 If used cooking oil is stored outside, the drum shall be kept securely closed with a bung (a secure stopper that seals the drum) when not receiving used oil, it shall be placed on secondary containment, and it shall be kept under cover to prevent rainwater from falling on it. (T&ES)
- R-10 Trash and garbage shall be stored inside or in sealed containers that do not allow odors to escape, invasion by animals, or leaking. No trash or debris shall be allowed to accumulate outside of those containers. Outdoor containers shall be maintained to the satisfaction of

- the Directors of P&Z and T&ES, including replacing damaged lids and repairing/replacing damaged dumpsters. (P&Z) (T&ES)
- R-11 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-12 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-13 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-14 Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
- R-15 Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (T&ES)
- 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 SUP 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)
- 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)
- C-3 Section 5-1-42- Collection by Private collectors. (c) Time of collection. Solid waste shall be collected from all premises not serviced by the city at least once each week. No collections may be made between the hours of 11:00 p.m. and 7:00 a.m. (6:00 a.m. from May 1, through September 30) if the collection area is less than 500 feet from a residential area. (T&ES)

Code Enforcement:

No comments received.

Fire:

F-2 The proposed occupant load requires that a fire prevention permit be obtained by

applicant.

Parks and Recreation:

No comments received.

Police Department:

No comments received.

Health:

- C-4 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.
- C-5 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.
- C-6 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.
- C-7 A Food Protection Manager shall be on-duty during all operating hours.
- C-8 The facility shall comply with the Virginia Indoor Clean Air Act and the Code of Alexandria, Title 11, Chapter 10, Smoking Prohibitions.
- C-9 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.
- C-10 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, cookchill, or sous-vide; operating a molluscan shellfish life-support system; sprouting seeds or beans; and fermenting foods.



APPLICATION

SPECIAL USE PERMIT

SPECIAL USE PERMIT #____

PROPERTY LOCATION	_{N:} 1725 Duke	Street, Alexandria, V	A 22314
TAX MAP REFERENCE APPLICANT: Name: Sancerre, LLC	073.02.01.04		ZONE: ØCH
Address:	1725 Duke S	treet, Alexandria VA	22314
PROPOSED USE: FU	II Service Rest	aurant.	
THE UNDERSIGNED, Section 4-11-500 of the 199	hereby applies for a Sp 2 Zoning Ordinance of th	pecial Use Permit in accordance were City of Alexandria, Virginia.	rith the provisions of Article XI,
City of Alexandria staff and connected with the application	Commission Members to	ssion from the property owner, he ovisit, inspect, and photograph the	ereby grants permission to the see building premises, land etc.,
City of Alexandria to post pla	scard notice on the prope	ssion from the property owner, he erty for which this application is re- of the City of Alexandria, Virginia.	ereby grants permission to the quested, pursuant to Article IV,
surveys, drawings, etc., required knowledge and belief. The in support of this application this application will be binding.	uired to be furnished by applicant is hereby notifinant and any specific oral rugg on the applicant unlesseral plans and intentions	of the information herein provided the applicant are true, correct an ed that any written materials, draw epresentations made to the Direct s those materials or representation s, subject to substantial revision, City of Alexandria, Virginia.	d accurate to the best of their vings or illustrations submitted for of Planning and Zoning on as are clearly stated to be non-
Richard Troy Tho	rpe	Ph.	hazer 11/12/2017
Print Name of Applicant or A 7501 Clifton Rd		Signature 703-282-0173	Date
Mailing/Street Address		Telephone #	Fax#
Clifton VA	20124	troy@grandcru-	wine.com
City and State	Zip Code		address
ACTION-PLANNING C	OMMISSION:	DATE	
ACTION-CITY COUNC	IL:	DATE	:

SUP#			

PROPI	RTY OWNER'S AUTHO	RIZATION				
As the	property owner of TC-k	King Street Station, L	LC		, I hereby	
grant tl	(Property Address) ne applicant authorization	to apply for the full serv	ice res	taurant	_use as	
describ	ed in this application.	(use)				
Name:	Galina Breslav		Phone	571 970 0489		
Address	Please Print	New York, NY, 10017	Email:	Galina.brestav@thraalestate.com; mich	elle kerns @am.jll.com	
Signat	ure: breslav	Digitally signed by breslav Date: 2017.11.16 16:02:09 -05'00'	Date:	November 16,	2017	
	floor and site plans. The request which adequate [/] Required floor plan	g layout of the proposed use e Planning Director may waive y justifies a waiver. and plot/site plan attached T. See attached written req	re require			
2.	The applicant is the (che [] Owner [] Contract Purchaser [/] Lessee or [] Other:	·	bject prop	erty.		
unless	ne name, address and per the entity is a corporation and Troy Thorpe 100%	ercent of ownership of any per or partnership, in which case	erson or e	entity owning an intere ach owner of more tha	st in the app in three perc	licant or owner, ent.

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 ar		
interest in the	applicant, unless the entity is a corpora	ration or partnership, in which case identify each		
owner of more	than three percent. The term ownership i	interest shall include any legal or equitable interes		
held at the time of the application in the real property which is the subject of the application.				

Name	Address	Percent of Ownership
1.	7501 Clifton Rd, Clifton VA 20124	100
2.		
3.	_	

2. Property. State the name, address and percent of ownership of any person or entity owning an
interest in the property located at1725 Duke Street, Alexandria VA 22314 (address),
unless the entity is a corporation or partnership, in which case identify each owner of more than three
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.	1725 Duke Street, Alexandria, VA 22314	100
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	Member of the Approving
	Section 11-350 of the Zoning	Body (i.e. City Council,
	Ordinance	Planning Commission, etc.)
1.	See Attachment A	
2.		
3.		

NOTE: Business or financial relationships of the type described in Sec. 11-350 that arise after the filling 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.

11/12/2017	Richard Troy Thorpe	RICHARD TROY THORPE Debut served by RICHARD TROY THORPE Debut 2017 11 12 04 27 21 05 00
Date	Printed Name	Signature



SUP#	

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.)

The applicant proposes to open an upscale full service restaurant specializing in French/American cuisine. The restaurant will feature a very large selection of wines from around the world displayed throughout the restaurant and available for dine in or purchase for off site consumption. Sancerre will also offer a full service bar with craft cocktails.

The restaurant will have a large private events space capable of handling sit down gatherings of over 100 persons or divided for smaller parties. The event space will have its own bar and separate bathrooms.

During warm months there will be an outdoor dining area around the courtyard fountain that can seat up to 100 persons.

Sancerre will bring an upscale and unique dining option to a potion of the king street area that appears greatly under served.

**Parking - The building, where the restaurant will be located, has approximately 1,200 underground parking spaces, as indicated in the Site Plan that was previously approved by Alexandria County. The patrons of the restaurant will be charge \$1 for parking in the building Monday thru Friday after 5:00 pm and all day Saturday and Sunday. The standard parking rate, as established by the building garage attendant, will be charged all other times. In addition, the restaurant will provide valet parking as indicated in the attached supplement for valet parking.

On weekends and weekday evenings after

5 pm, Sancerre may who host outdoor events
in the countyard such as weddings, graduation
parties, and baby showers.

USE CHARACTERISTICS



SUP	#	
		_

4.	The proposed special use permit request is for (check one):						
	[-]	a new use requiring a special use per	rmit.				
	[] a	an expansion or change to an existing	Q USB Without a special use permit				
	[] [[] an expansion or change to an existing use with a special use narmit					
	[] (
5.		ase describe the capacity of the prop					
	A.	Managara					
	many parions, clients, publis and biner such users do volt expect?						
		Specify time period (i.e., day, hour, or shift).					
		Dinner 200					
	В.	How many employees, staff and	other personnel do you expect?				
		Specify time period (i.e., day, hou	ur, or shift).				
		lunch 15 Dinner 30					
6.	Plea	se describe the proposed hours and	days of operation of the proposed use:				
		and proposed flours and	days of operation of the proposed use:				
	Day:		Hours:				
	Monday - Friday		11:00 am - 1:00 am				
	5 - 1						
	Saturo	lay	10:00 am - 1:00 am				
	Sunda	IV					
			10:00 am - 9:00 pm				
		10					
	18						
7.	Pleas	e describe any potential noise eman	ating from the proposed use.				
	A.	Describe the noise levels anticipat	ed from all mechanical equipment and patrons.				
		Noise will be confined to the interior space and outdoor conversations in the courtyard.					
		During	- organization of the				
		There may be outdoor live music. There may also How will not exceed normal ambient levels so will not require additional					
	B.	How will the noise be controlled?	low will the noise be controlled? There may also				
	be music played from small some						
			ambient levels so will not require additional				
		measures to control.					
		Dute	so as not to disrupt any				
		enough volume	so as not to diam !				
		le l'asidade	oustupt any				
		wal test cents,	· ·				

the t	king odors will be filtered by the hood filtration and then vented to the top of building, well above street level.
Please	e 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) Trash will be typical of a restaurant, including paper napkins, food wrappers, and food waste.
В.	How much trash and garbage will be generated by the use? (i.e. # of bags or pounds per day or per week) 6 large bags per day.
C.	How often will trash be collected? daily
D.	How will you prevent littering on the property, streets and nearby properties? Trash will be placed in rodent proof containers in the interior of the premises; and deposit refuse in receptacles designated by I and/ord routinely as required by building rules and regulations
	ny hazardous materials, as defined by the state or federal government, be handled, stored, or generate operty?
[~] Ye	es. [] No.
	provide the name, monthly quantity, and specific disposal method below: ane. Will be delivered and empties removed by propane service company.

SUP#

] Y	′es. [⊬]	No.				
If yes	s, provide the na	ime, monthly qu	antity, and specifi	c disposal method l	pelow:	
_				<u>-0</u>		_
						-
We	will of course o	bey all laws a	s well as fire an	d safety rules and	ployees and patrons?	_
will r	make everv ef	fort to ensure t	he safety of the	residents, emplo	vees and patrons.	
Safe	ty is a one of	our top prioritie	se. This will inclu	Ido rogular inope	stiana of the	_
Safe pren	ety is a one of nise to make s	our top prioritie	es. This will incli	ide regular inspe	ctions of the a safety issue in	_
Safe pren	ety is a one of	our top prioritie	es. This will incli	ide regular inspe	ctions of the	_
Safe pren	ety is a one of nise to make s	our top prioritie	es. This will incli	ide regular inspe	ctions of the	- -
Safe pren the f	ety is a one of nise to make s	our top prioritie	es. This will incli	ide regular inspe	ctions of the	- -
Safe pren the f	ety is a one of nise to make s uture.	our top prioritie	es. This will incli	ide regular inspe	ctions of the	- -
Safe pren the f	ety is a one of nise to make s uture.	our top prioritie	es. This will inclustrates the cur	ide regular inspe	ctions of the a safety issue in	_
Safe pren the f	ety is a one of nise to make s uture.	our top prioritie	es. This will inclustrates the cur	ude regular insper rently or could be	ctions of the a safety issue in	_
Safe pren the f	ety is a one of nise to make suture. L SALES Will the prop [*] Yes If yes, descri	our top prioritie ure there is no osed use include [] No be existing (if ap	es. This will include thing that is cur	ude regular insper rently or could be wine, or mixed drin	ctions of the a safety issue in	- - -
Safe pren the f	ety is a one of nise to make surface. L SALES Will the prop [*] Yes If yes, description include on-proper series.	our top priorities ure there is not be existing (if apremises and/or or remises beer a	es. This will include thing that is curble the sale of beer opplicable) and proposed premises sales	ude regular insper rently or could be wine, or mixed drin	ctions of the a safety issue in	- - ABC
Safe pren the f	ety is a one of nise to make surface to make surface. L SALES Will the propular [r] Yes If yes, description on the control	our top priorities ure there is not be existing (if apremises and/or or remises beer a	es. This will include thing that is curble the sale of beer opplicable) and proposed premises sales	ude regular insper rently or could be wine, or mixed drin	ctions of the a safety issue in	_ _ -
Safe pren the f	ety is a one of nise to make surface to make surface. L SALES Will the propular [r] Yes If yes, description on the control	our top priorities ure there is not be existing (if apremises and/or or remises beer a	es. This will include thing that is curble the sale of beer opplicable) and proposed premises sales	ude regular insper rently or could be wine, or mixed drin	ctions of the a safety issue in	- ABC

SUP#

SUP#_		

PARKING AND ACCESS REQUIREMENTS

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

8 Standard spaces
See ** on Compact spaces
#3 for Handicapped accessible spaces.

Other.

Planning and Zoning Staff Only

Required number of spaces for use per Zoning Ordinance Section 8-200A______

Does the application meet the requirement?

[] Yes [] No

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

[] off-site

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

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

- C. If a reduction in the required parking is requested, pursuant to Section 8-100 (A) (4) or (5) of the Zoning Ordinance, complete the PARKING REDUCTION SUPPLEMENTAL APPLICATION.
 - [] Parking reduction requested; see attached supplemental form
- 15. Please provide information regarding loading and unloading facilities for the use:
 - A. How many loading spaces are available for the use? 1 dock

Planning and Zoning Staff Only

Required number of loading spaces for use per Zoning Ordinance Section 8-200______

Does the application meet the requirement?

[]Yes []No

	В.	Where are off-street loading facilities located? The loading	ading dock is locat	ed in the rear of the	
		building.			
	C.	During what hours of the day do you expect loading/u			
	D.	How frequently are loading/unloading operations expe	ected to occur, p	er day or per week, as	appropriate?
		6 times per day			
16.		et access to the subject property adequate or are any start to minimize impacts on traffic flow?	treet improveme	nts, such as a new turi	ing lane,
	Yes, need	street access to the property is adequate. No sed.	street improve	ements are	
SITE	CHA	RACTERISTICS	(2)	.e.	
17.	Will the	e proposed uses be located in an existing building?	[/] Yes	[] No	
	Do you	propose to construct an addition to the building?	[] Yes	[·] No	
	How la	rge will the addition be? square feet.			
18.	What w	vill the total area occupied by the proposed use be?	v		
	7885	sq. ft. (existing) + sq. ft. (addition if any)	= <u>7885</u> sq.	ft. (total)	
19.	[] a sta [] a ho [] a wa	oposed use is located in: (check one) and alone building buse located in a residential zone arehouse			
	[∕] an o	opping center. Please provide name of the center: office building. Please provide name of the building: Kin	g Street Station III		

SUP#

End of Application



SUP#		
Admin Use I	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: 212 Outdoors: 100 Total number proposed: 312	
2.	Will the restaurant offer any of the following? Alcoholic beverages (SUP only) Beer and wine — on-premises Yes No No Beer and wine — off-premises Yes No	
3.	Please describe the type of food that will be served: French American cuisine including steaks, duck, lamb, seafood and various vegetarian dishes.	<u>_</u>
4.	The restaurant will offer the following service (check items that apply):	-
5.	If delivery service is proposed, how many vehicles do you anticipate? 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)? YesNo If yes, please describe: There will be large screen TVs over the bar and occasional live music such as piano for special events.	
	There may also be live music or atmosphere music. Played through small speakers in the countyard.	,

Application SUP restaurant.pdf
3/1/08 Pnz/Applications, Forms, Checklists\Planning Commission

VALET PARKING

Zoning Ordinance Section 11-513(N)

Qualify for Administrative Review?					
Will the proposed valet parking be located in the King Street Overlay zone? Yes No					
If yes, t	he business qual	ifies for administrative review. If no, speak to P&Z staff about the full SUP process.			
ORKSHE	T – Answer each	question. Attach a separate sheet of paper if necessary.			
	T PARKING PLAN				
	Please provide a copy of the plan with your application.				
· ·	A detailed plan the following:	must be submitted showing and explaining all components of the valet parking, including at least			
	(a)	The location of the drop off area as well as the location for the parked vehicles to be stored;			
	(b) (c)	The proposed days and hours of operation of the valet parking plan; The number of spaces available at the vehicle storage site, which must be of sufficient capacity			
	(0)	for the use or uses from which vehicles will be valeted;			
	(d)	Adequate assurance that the owner and operator of the vehicle storage site is agreeable to the proposed valet plan;			
	(e)	The size and design of the drop off site and identification of any on street parking spaces that will be lost during the period that the valet parking plan is in effect, such spaces to be kept to a minimum;			
	(f)	Demonstration that the location of the drop off site will not interfere with traffic, remaining			
	(-)	parking, bus stops, or transit passengers or pedestrians;			
	(g)	The proposed graphics for the drop off site, including signage and uniformed staff, with sufficient visibility but designed to be compatible with the streetscape as determined by the director;			
	(h)	The proposed number of attendants, which must be sufficient to adequately staff the operation; and			
	(i)	If the proposed valet plan includes more than one business, the identity of the party or entity responsible for compliance with the approved valet parking plan.			
LOCATI	ON OF STORED V	EHICLES			
V	Vehicles may not be parked or temporarily stored by an attendant on streets or sidewalks.				
Where	will the parked ve	hicles be stored?			
CHARE	PARKING PROG	DANA			
SHAKEL					
\checkmark	No structures are permitted in conjunction with a valet parking program, unless associated with a shared parking program among several businesses, and only after the design is reviewed for comment by the Old and Historic Alexandria District Board of Architectural Review. Please review Section 11-513 (N) of the Zoning Ordinance for more detail.				
Are any	structures propo	sed as part of the valet parking program? No			
	If so, please include a detailed description and plan for the structure with your application. Attach a separate sheet, if necessary.				
Is the pr	ogram part of a s	hared parking program with other businesses? No			
	If so, please describe the program and identify the other businesses to be included. Attach a separate sheet.				

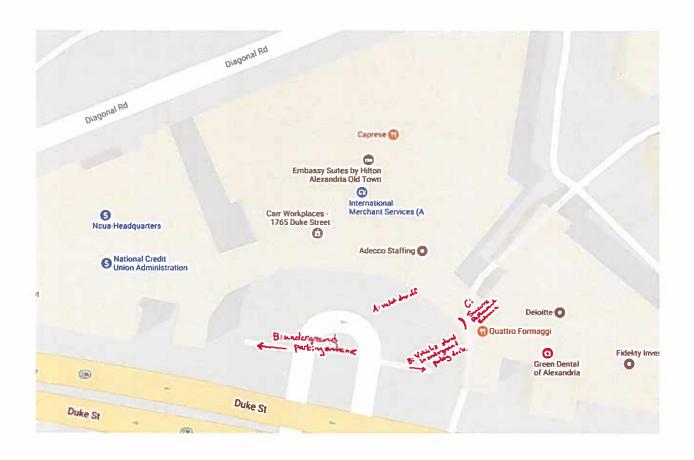
Complete the Administrative Special Use Permit Application on the following pages.

Sancerre Restaurant Valet Parking Plan

1725 Duke Street, Alexandria VA

Valet parking for the Sancerre restaurant will be located at the semi-circle entrance located in the front of the Embassy Suites Old Town location. This entrance will not block traffic since it is off street and there will not be a need for standing or temporary car holding on surface streets.

- a) See included diagram. The drop off location will be at marking A. The vehicle storage will be located at markings B which identifies the two entrances to the underground parking garages located in the drop off zone.
- b) Valet parking will be operated: Mon-Fri 5:00 pm - 12:00 pm Sat, Sun 10:00 am - 12:00 pm
- c) 300
- d) Landlord approval attached.
- e) The size of the drop off site is a semi-circular drive off from Duke Street with an approximate 50 meter radius. No on street parking to be lost.
- f) Drop off spot is not located on a public street, so no buses etc. will be effected.
- g) Graphic included.
- h) Parking attendants to be determined by business levels. Default will be 4.
- i) Single business.



4	King impa	acts. Fi	ease answer the following:
1.			patron parking can be accommodated off-street? (check one)
		100%	
	-	75-99	
		50-74	%
		1-49	%
		No pa	arking can be accommodated off-street
2.	What p	ercentag	e of employees who drive can be accommodated off the street at least in the evenings and
	on wee	kends? (check one)
		All	
		75-99)%
		50-74	.%
		1-49	%
		None	
3.	What is	the estir	nated peak evening impact upon neighborhoods? (check one)
			arking impact predicted
			than 20 additional cars in neighborhood
) additional cars
		_	than 40 additional cars
Litte	er plan. T	he applic	cant for a restaurant featuring carry-out service for immediate consumption must submit a
			se steps it will take to eliminate litter generated by sales in that restaurant.
Alco	shal Cana	umntic	and I san Maka Manan Black City in the Control of t
1.	Maximu		on and Late Night Hours. Please fill in the following information.
			er of patrons shall be determined by adding the following:
		294	er of patrons shall be determined by adding the following: Maximum number of patron dining seats
	+	294 18	er of patrons shall be determined by adding the following: Maximum number of patron dining seats Maximum number of patron bar seats
	+ +	18 0	er of patrons shall be determined by adding the following: Maximum number of patron dining seats Maximum number of patron bar seats Maximum number of standing patrons
		294 18	er of patrons shall be determined by adding the following: Maximum number of patron dining seats Maximum number of patron bar seats
2.	+	294 18 0 312	er of patrons shall be determined by adding the following: Maximum number of patron dining seats Maximum number of patron bar seats Maximum number of standing patrons
2.	+ = 35	294 18 0 312 Maxir	er of patrons shall be determined by adding the following: Maximum number of patron dining seats Maximum number of patron bar seats Maximum number of standing patrons Maximum number of patrons
	+ = 35	294 18 0 312 Maxir	er of patrons shall be determined by adding the following: Maximum number of patron dining seats Maximum number of patron bar seats Maximum number of standing patrons Maximum number of patrons maximum number of patrons num number of employees by hour at any one time
	+ = 35	18 0 312 Maxir of operation Closin	er of patrons shall be determined by adding the following: Maximum number of patron dining seats Maximum number of patron bar seats Maximum number of standing patrons Maximum number of patrons mum number of employees by hour at any one time on. Closing time means when the restaurant is empty of patrons.(check one)
	+ = 35	294 18 0 312 Maxir of operation Closir Closir	er of patrons shall be determined by adding the following: Maximum number of patron dining seats Maximum number of patron bar seats Maximum number of standing patrons Maximum number of patrons mum number of employees by hour at any one time on. Closing time means when the restaurant is empty of patrons.(check one) ng by 8:00 PM ng after 8:00 PM but by 10:00 PM
	+ = 35	294 18 0 312 Maxir of operation Closin Closin	er of patrons shall be determined by adding the following: Maximum number of patron dining seats Maximum number of patron bar seats Maximum number of standing patrons Maximum number of patrons mum number of employees by hour at any one time on. Closing time means when the restaurant is empty of patrons.(check one) ng by 8:00 PM
	+ = 35 Hours o	18 0 312 Maximor operation Closin Closin Closin	er of patrons shall be determined by adding the following: Maximum number of patron dining seats Maximum number of patron bar seats Maximum number of standing patrons Maximum number of patrons mum number of employees by hour at any one time on. Closing time means when the restaurant is empty of patrons.(check one) ng by 8:00 PM ng after 8:00 PM but by 10:00 PM ng after 10:00 PM but by Midnight ng after Midnight
3.	+ = 35 Hours o	18 0 312 Maxir of operation Closin Closin Closin Closin	er of patrons shall be determined by adding the following: Maximum number of patron dining seats Maximum number of patron bar seats Maximum number of standing patrons Maximum number of patrons mum number of employees by hour at any one time on. Closing time means when the restaurant is empty of patrons.(check one) ng by 8:00 PM ng after 8:00 PM but by 10:00 PM ng after 10:00 PM but by Midnight ng after Midnight sption (check one)
3.	+ = 35 Hours o	294 18 0 312 Maxir of operation Closir Closir Closir Closir High	er of patrons shall be determined by adding the following: Maximum number of patron dining seats Maximum number of patron bar seats Maximum number of standing patrons Maximum number of patrons mum number of employees by hour at any one time on. Closing time means when the restaurant is empty of patrons.(check one) ng by 8:00 PM ng after 8:00 PM but by 10:00 PM ng after 10:00 PM but by Midnight ng after Midnight aption (check one) ratio of alcohol to food
3.	+ = 35 Hours o	294 18 0 312 Maxir of operation Closin Closin Closin Closin High I	er of patrons shall be determined by adding the following: Maximum number of patron dining seats Maximum number of patron bar seats Maximum number of standing patrons Maximum number of patrons mum number of employees by hour at any one time on. Closing time means when the restaurant is empty of patrons.(check one) ng by 8:00 PM ng after 8:00 PM but by 10:00 PM ng after 10:00 PM but by Midnight ng after Midnight sption (check one)

VALET PARKING PLAN Sancerre Restaurant 1725 Duke Street

I hereby attest that I am an authorized representative of TC-King Street Station, LLC, which owns the building located at 1725 Duke Street, Alexandria, VA 22314. I have approved the attached valet parking plan for Sancerre Restaurant who will be a tenant in the building. The valet plan is contingent/subject to the approval the city of Alexandria and of the approval of Sancerre Restaurant's Special Use Permit Application also filed with the City of Alexandria.

Name: Amanda E. Breziner SVP Group Manager

Jones Lang LaSalle Americas, Inc. As Agent for Owner: TC – King Street

Station, LLC

Address: Jones Lang LaSalle

1801 K Street NW, Suite M108

Washington, DC 20006

Phone #: 202 496 9726

Email: Amanda.Breziner@am.jll.com

Signature Manda ESrajine



City of Alexandria, Virginia
Planning & Zoning / Land Use Services
301 King Street Room 2100 Alexandria, VA 22314

To whom it may Concern:

My name is Matthew Maccaroni and I am the Director of Asset Management for Carr Properties as well as the President for the King Street Station Owners Association. Carr Properties is the general partner (effective owner) for 1800 Diagonal Road LLC, the owner of the King I office building located at 1800 Diagonal Road, Alexandria, Virginia.

The purpose of this letter is to offer our full support and endorsement, both as owner of 1800 Diagonal Road and as a member of the board for the King Street Station Owners Association, for the proposed new restaurant (Sancerre) to be located at 1725 Duke Street, which is part of the King Street Station office park. It is our understanding that this will be an upscale restaurant with outside seating in the courtyard (which the association supports), as well as a special event space inside the restaurant. The area around the King Street Station office park is a need for such a restaurant in this area, which has been underserved regarding dining, and especially full-service restaurants, for our customer base for many years. Additionally, in addition to our underserved business community, with the large residential community within the surround area, having a restaurant that can accommodate special events is a beneficial amenity for both the residents and businesses surrounding King Street Station. Finally, I believe this restaurant will be a positive draw to the community, thereby stimulating economic development.

If you have any questions, please do not hesitate to contact me at (202) 303-3070.

Sincerely,

Matthew Maccaroni

Director, Asset Management

Carr Properties

President

King Street Station Owners Association

ATTACHMENT A SPECIAL USE PERMIT APPLICATION

Business of Financial Relationships

Name of Person or Entity	Relationship	Member of the Approving Body
		City Council
Richard Troy Thorpe	None	Allison Silberberg, Mayor
Richard Troy Thorpe	None	Justin Wilson, Vice Mayor
Richard Troy Thorpe	None	John T. Chapman
Richard Troy Thorpe	None	Timothy B. Lovain
Richard Troy Thorpe	None	Redella S. "Del" Pepper
Richard Troy Thorpe	None	Paul C. Smedberg
Richard Troy Thorpe	None	Willie F. Bailey Sr.
		Planning Commission
Richard Troy Thorpe	None	Mary Lyman, Chair
Richard Troy Thorpe	None	Nathan Macek, Vice Chair
Richard Troy Thorpe	None	David Brown
Richard Troy Thorpe	None	Melinda Lyle
Richard Troy Thorpe	None	Maria Wasowski
Richard Troy Thorpe	None	Stephen Koenig
Richard Troy Thorpe	None	Melissa McMahon
		City Council
TC-King Street Station, LLC	None	Allison Silberberg, Mayor
TC-King Street Station, LLC	None	Justin Wilson, Vice Mayor
TC-King Street Station, LLC	None	John T. Chapman
TC-King Street Station, LLC	None	Timothy B. Lovain
TC-King Street Station, LLC	None	Redella S. "Del" Pepper
TC-King Street Station, LLC	None	Paul C. Smedberg
TC-King Street Station, LLC	None	Willie F. Bailey Sr.
		Planning Commission
TC-King Street Station, LLC	None	Mary Lyman, Chair
TC-King Street Station, LLC	None	Nathan Macek, Vice Chair
TC-King Street Station, LLC	None	David Brown
TC-King Street Station, LLC	None	Melinda Lyle
TC-King Street Station, LLC	None	Maria Wasowski
TC-King Street Station, LLC	None	Stephen Koenig
TC-King Street Station, LLC	None	Melissa McMahon

