

Application	General Data	
Request:	<b>Planning Commission</b>	February 6, 2018
Public hearing and consideration of	Hearing:	
a request to operate a restaurant	City Council	February 24, 2018
with outdoor dining, live entertainment and off-premises alcohol sales	Hearing:	
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, <u>madeleine.sims@alexandriava.gov</u>

**PLANNING COMMISSION ACTION, FEBRUARY 6, 2018:** By unanimous consent, the Planning Commission voted to recommend approval of Special Use Permit #2017-0126.



#### 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:

Hours of Operation:	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
	<u>100 outdoor seats</u> <b>312 total seats</b>
Type of Service:	Dine-in and carry-out
Delivery:	No delivery service of food to customers is proposed

Alcohol:	On and off-premises alcohol sales
Live Entertainment:	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
<u>Noise:</u>	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.
<u>Odors:</u>	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 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 <u>commercialrecycling@alexandriava.gov</u>, 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)

<u>Code Enforcement:</u> No comments received.

Fire:

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

applicant.

<u>Parks and Recreation:</u> No comments received.

<u>Police Department:</u> 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: 1725 Duke Street, Alexandria, VA 22314

тах мар Reference: 073.02.01.04

### APPLICANT:

Name: Sancerre, LLC

## Address: \_\_\_\_\_ 1725 Duke Street, Alexandria VA 22314

## **PROPOSED USE:** Full Service Restaurant.

**THE UNDERSIGNED**, hereby applies for a Special Use Permit in accordance with the provisions of Article XI, Section 4-11-500 of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

ZONE: OCH

**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.

Richard Troy Th		Tucker	11/12/2017
Print Name of Applicant or		Signature	Date
7501 Clifton Rd		703-282-0173	
Mailing/Street Address		Telephone #	Fax #
Clifton VA	20124	troy@grandcru-wir	ne.com
City and State	Zip Code	Email addr	ess
ACTION-PLANNING	COMMISSION:	DATE:	
ACTION-CITY COUN	CIL:	DATE:	

	SUP #
PROPERTY OWNER'S AUTHORIZATION	
As the property owner of TC-King Street Station, L	LC, I hereby
(Property Address) grant the applicant authorization to apply for the	ice restaurant use as
(use) described in this application.	
Name: Galina Breslav	Phone 571 970 0489
Please Print Address:730 Third Avenue, New York, NY, 10017	Galina.brestav@threalestate.com; michelle.kerns@am.jll.com Email:
Signature: Dreslav Digitally signed by brestav Date: 2017.11.16 16:02:09 -05'00'	Date: November 16, 2017

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 three percent.

## Richard Troy Thorpe 100%

## OWNERSHIP AND DISCLOSURE STATEMENT

#### Use additional sheets if necessary

<u>1. Applicant.</u> 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 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.	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 at <u>1725 Duke Street, Alexandria VA 22314</u> (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.		

<u>3. Business or Financial Relationships.</u> 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 <u>Section 11-350 of the Zoning Ordinance</u>, existing at the time of this application, or within the12-month period prior to the submission of this application with any member of the Alexandria City Council, Planning Commission, Board of Zoning Appeals or either Boards of Architectural Review. 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, <u>click here.</u>

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 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.

11/12/2017	Richard Troy Thorpe	RICHARD TROY THORPE Delive 2017 11 11 04 27 21 4500
Date	Printed Name	Signature

SUP #	
1 001 "	
-	

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 <u>French/American cuisine</u>. The restaurant will feature a very large selection of wines from around the world displayed throughout the restaurant and available for dine in or <u>purchase for off site consumption</u>. 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.

Werken ind Week evening may NISO hord AL. such as weddi ties, and baby showers.

#### **USE CHARACTERISTICS**



- 4. The proposed special use permit request is for (check one):
  - [-] a new use requiring a special use permit,
  - [] an expansion or change to an existing use without a special use permit,
  - [] an expansion or change to an existing use with a special use permit,
  - [] other. Please describe:\_\_\_
- 5. Please describe the capacity of the proposed use:
  - A. How many patrons, clients, pupils and other such users do you expect? Specify time period (i.e., day, hour, or shift). Lunch 100 Unner 200
  - B. How many employees, staff and other personnel do you expect? Specify time period (i.e., day, hour, or shift).
     Junch 15 Dinner 30
- 6. Please describe the proposed hours and days of operation of the proposed use:

Day: Monday - Friday	Hours: 11:00 am - 1:00 am
Saturday	10:00 am - 1:00 am
Sunday	10:00 am - 9:00 pm

Please describe any potential noise emanating from the proposed use.

Β.

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

Noise will be confined to the interior space and outdoor conversations in the courtyard. During events such as weddings be outdoor live music. There may also there may How will the noise be controlled? be music played from small speakers. Noise will not exceed normal ambient levels so will not require additional measures to control. enough volume so as not to local residents. disrupt any

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

Cooking odors will be filtered by the hood filtration and then vented to the top of the building, well above street level.

- 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) Trash will be typical of a restaurant, including paper napkins, food wrappers, and food waste.
  - B. 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 Landlord routinely as required by building rules and regulations
- **10.** Will any hazardous materials, as defined by the state or federal government, be handled, stored, or generated on the property?

[r] Yes. [] No.

If yes, provide the name, monthly quantity, and specific disposal method below: Propane. Will be delivered and empties removed by propane service company.

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**11.** Will any organic compounds, for example paint, ink, lacquer thinner, or cleaning or degreasing solvent, be handled, stored, or generated on the property?

[] Yes. [/] No.

If yes, provide the name, monthly quantity, and specific disposal method below:

12. What methods are proposed to ensure the safety of nearby residents, employees and patrons? We will of course obey all laws as well as fire and safety rules and regulations. We will make every effort to ensure the safety of the residents, employees and patrons. Safety is a one of our top priorities. This will include regular inspections of the premise to make sure there is nothing that is currently or could be a safety issue in the future.

## **ALCOHOL SALES**

#### 13.

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

['] Yes [] No

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

ON/OFF premise beer and wine On premise alcohol

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.

 description
 Other.

Planning and	Zoning Staff Only
Required number of spaces for use per Zon	ing Ordinance Section 8-200A
Does the application meet the requirement?	?
[]Ye	es []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 offsite 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 l	Dading spaces for use per Zoning Ordinance Section 8-200
Does the application i	neet the requirement?
	[]Yes []No

SUP #

- B. Where are off-street loading facilities located? The loading dock is located in the rear of the building.
- C. During what hours of the day do you expect loading/unloading operations to occur? 8 am - 2 pm
- D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?
   6 times per day
- **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?

Yes, street access to the property is adequate. No street improvements are needed.

#### SITE CHARACTERISTICS

17.	Will the proposed uses be located in an existing building?	E .	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?	÷		
	7885sq. ft. (existing) +sq. ft. (addition if a	ny) = <u>7885</u>	sq. ft. (to	otal)
19.	The proposed use is located in: (check one)         [] a stand alone building         [] a house located in a residential zone         [] a warehouse         [] a shopping center. Please provide name of the center:         ['] an office building. Please provide name of the building:         ['] other. Please describe:			

End of Application

	REVISED	SUP #Admin Use Permit #		
Ő	SUPPLEMENTAL AP	PLICATION		
	RESTAURANT			
All a rest	applicants requesting a Special Use Permit or taurant shall complete the following section.	an Administrative Use Permit for a		
1.	How many seats are proposed? Indoors: 212 Outdoors: 100	Total number proposed:		
2.	Will the restaurant offer any of the following?         Alcoholic beverages (SUP only)         Beer and wine — on-premises         Beer and wine — off-premises	No		
3.	<ol> <li>Please describe the type of food that will be served:</li> <li><u>French American cuisine including steaks, duck, lamb, seafood and various vegetarian</u> dishes.</li> </ol>			
4.	The restaurant will offer the following service (check iter	ms that apply): utdelivery		
5.	If delivery service is proposed, how many vehicles do y Will delivery drivers use their own vehicles? Where will delivery vehicles be parked when not in use	Yes No		
6.	Will the restaurant offer any entertainment (i.e. live enter YesNo If yes, please describe: There will be large screen TVs over the bar an special events.			

There may also be live mask of atmosphere music played through small speakers in the courtyard.

Application SUP restaurant.pdf 3/1/06 Pnz/Applications, Forms, Checklists/Planning Commission

		SUP #			
	VALET PARKING				
	Zoning Ordinance Section 11-513(N)				
	Qualify for Administra	tiva Paviau 2			
	Quality for Administra				
	Will the proposed valet parking be located in the King Street Overlay zone? Yes No				
	If yes, the business qu	alifies for administrative review. If no, speak to P&Z staff about the full SUP process.			
w	ORKSHEET – Answer ea	ch question. Attach a senarate sheet of namer if necessary			
	NORKSHEET – Answer each question. Attach a separate sheet of paper if necessary. VALET PARKING PLAN				
	Please provid	e a copy of the plan with your application.			
	A detailed pla	in must be submitted showing and explaining all components of the valet parking, including at least			
	the following	an estiporente or the functions, including at least			
	(a)	The location of the drop off area as well as the location for the parked vehicles to be stored;			
	(b)	The proposed days and hours of operation of the valet parking plan;			
	(c)	The number of spaces available at the vehicle storage site, which must be of sufficient capacity			
i	(d)	for the use or uses from which vehicles will be valeted;			
	(0)	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.			
	LOCATION OF STORED	VEHICLES			
	Vehicles may	not be parked or temporarily stored by an attendant on streets or sidewalks.			
	Where will the parked	vehicles be stored?			
SHARED PARKING PROGRAM					
	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 proposed as part of the valet parking energy 2. No				
	Are any structures proposed 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 program part of a shared parking program with other businesses? $^{ m No}$				
	if so, please de	escribe 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.



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Parking impacts. Please answer the following:

- 1. What percent of patron parking can be accommodated off-street? (check one)
  - <u>√</u> 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%
  - \_\_\_\_\_ Nопе
- 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:
  - 294 Maximum number of patron dining seats
  - + <u>18</u> Maximum number of patron bar seats
  - + 0 Maximum number of standing patrons
  - = <u>312</u> Maximum number of patrons
- 2. <u>35</u> 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
- Application SUP restaurant.pdf

<sup>3/1/06</sup> Pnz\Applications, Forms, Checklists\Planning Commission

## 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 Ebrogine



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	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
	None	Willie F. Bailey Sr.
		Planning Commission
TC-King Street Station, LLC	None	Mary Lyman, Chair
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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





