

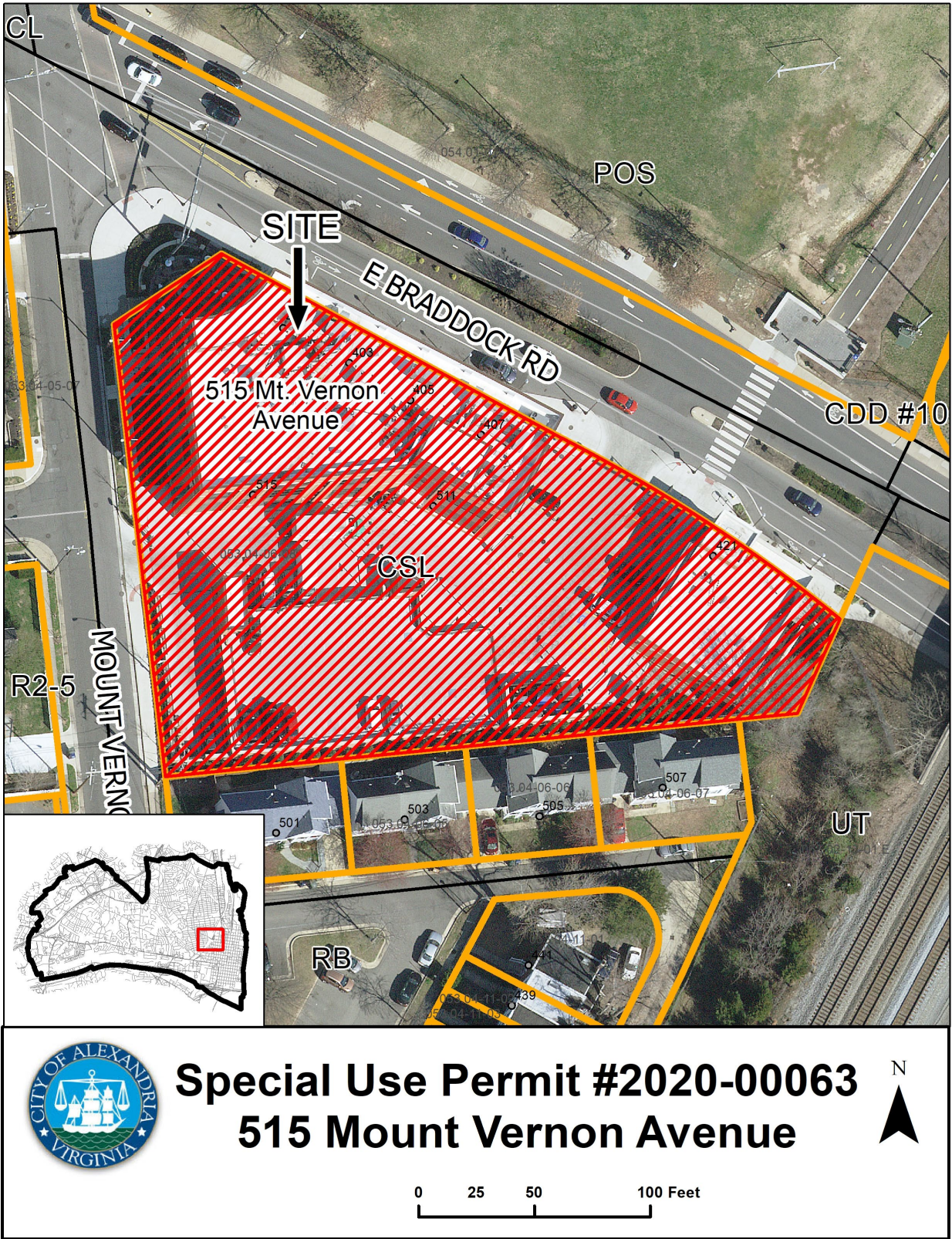
***DOCKET ITEM #6***  
***Special Use Permit #2020-00063***  
***515 Mount Vernon Avenue***  
***Lena's Wood-fire Pizza and Tap Restaurant***

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<b>Application</b>	<b>General Data</b>	
Public Hearing and consideration of a request for Special Use Permit approval for live entertainment at a restaurant (amending SUP #2014-00100)	<b>Planning Commission Hearing:</b>	November 5, 2020
	<b>City Council Hearing:</b>	November 14, 2020
<b>Address:</b> 515 Mount Vernon Avenue	<b>Zone:</b>	CSL/ Commercial Service Low
<b>Applicant:</b> Yates Restaurant Group LLC, represented by Duncan W. Blair, attorney	<b>Small Area Plan:</b>	Potomac West

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

**Staff Reviewers:** Maggie Cooper, [margaret.cooper@alexandriava.gov](mailto:margaret.cooper@alexandriava.gov)  
Ann Horowitz, [ann.horowitz@alexandriava.gov](mailto:ann.horowitz@alexandriava.gov)



PROJECT LOCATION MAP



## I. DISCUSSION

The applicant, Yates Restaurant Group LLC, represented by Duncan Blair, attorney, requests Special Use Permit approval to add live entertainment. This change would be an amendment to existing SUP#2014-00100.

### SITE DESCRIPTION

The subject site is one corner lot with 198 feet of frontage on Mount Vernon Avenue, 310 feet of frontage on East Braddock Road, and a total lot area of 44,480 square feet (1.02 acres). It is improved with two commercial structures, one at 421 East Braddock Road and the other at 515 Mount Vernon Avenue, that are known as the “Yates Corner” commercial complex. A partially above-grade and partially below-grade parking structure exists between the two buildings and extends behind (to the south of) the 515 Mount Vernon Avenue building. A brick plaza exists immediately adjacent to 515 Mount Vernon Avenue at the corner of Mount Vernon Avenue and East Braddock Road. It is located partially on private property and partially on the public right-of-way.

The 515 Mount Vernon Avenue building, in which the Lena’s restaurant is located, is a two-story, 16,700 square-foot commercial building with ground-level tenant space intended for retail, personal service and other active commercial uses and second-level office space. Currently, the applicant operates a dry-cleaning business in the southeastern-most tenant space on the ground-level of the building.



The Yates Corner complex is surrounded by a mix of institutional, commercial, and residential uses. The Lenny Harris Memorial Fields at Braddock Park are located to the north. The Braddock Road Metrorail station and Metrorail tracks are located to the northeast and east, and the mixed-use Colecroft community is located east of the Metrorail tracks.

Residential townhouses are located to the northwest. The applicant owns an automobile service station and repair business that is located to the west. Single-family dwellings are located to the south.

## BACKGROUND

City Council granted Development Site Plan #2010-0023 to the applicant in June 2011 to construct the two existing buildings and parking structure. City Council also approved Encroachment #2011-0002 in June 2011 to allow an ornamental wall, raised planters, and planting beds within the City right-of-way adjacent to the corner of Mount Vernon Avenue and East Braddock Road. The 421 East Braddock Road building was complete in December 2013 and the 515 Mount Vernon Avenue building was complete in approximately March 2014.

In 2014, SUP#2014-00100 was granted for a restaurant with outdoor dining, a parking reduction and an encroachment to locate outdoor dining in the public right-of-way. The restaurant was approved for 150 total seats (85 indoor and 65 outdoor), table service, bar service, carry-out, and on-premises alcohol sales. The hours of operations were 11 a.m.-11 p.m. Sunday through Wednesday and 11 a.m.-12 midnight, Thursday through Saturday. Off-premises alcohol sales, delivery of food, and live entertainment were not requested nor granted in the SUP. The restaurant was required to have 38 off-street parking spaces (one space per four seats), however, they were granted a parking reduction of 15 off-street spaces. They provided 23 spaces in the parking structure behind the building. The encroachment for approximately 159 square feet was granted to allow outdoor dining located on a public right-of-way. One loading space was provided on-site as approved in DSP#2010-00023.

An encroachment (ENC2014-0005) was granted to the applicant on May 16, 2015 to establish and maintain outdoor dining that encroaches into the public sidewalk right-of-way in front of the restaurant. This encroachment superseded the encroachment listed in SUP#2014-00100.

## PROPOSAL

The applicant is proposing live entertainment throughout the inside of the restaurant and live entertainment outside on the patio as background music.

## PARKING

The parking standards for restaurants have changed since SUP#2014-00100 was granted. Per Section 8-200-(A)(17)(a), restaurants within the enhanced transit area are required to provide a minimum of one off-street parking space per 1,000 square feet. With a total of 8,941 square feet (4,062 in the existing portion of the restaurant and 4,879 square feet in the new second-floor seating area), the restaurant is now required to provide nine off-street parking spaces. The restaurant currently provides 23 spaces in the parking structure behind the restaurant and therefore satisfies the current parking requirement. Because of this, the parking reduction that was granted in SUP#2014-00100 is no longer required.

## ZONING/ MASTER PLAN DESIGNATION

The subject property is zoned CSL/ Commercial Service Low. A text amendment related to business regulatory reviews passed on October 17, 2020. A new definition was added for commercial complex, which is defined in section 2-193.1 as “a building or group of buildings, including mixed-use buildings, in a commercial or mixed-use zone and under common ownership and control which include at least two commercial businesses and provides shared parking”. The Yates Corner complex

qualifies as a commercial complex and per section 4-302(J.1), restaurants in commercial complexes are now a permitted use in the CSL zone. However, section 4-303(A.1) states that any use with live entertainment requires a Special Use Permit. Additionally, given the location in a commercial complex, the applicant may increase the number of seats at the restaurant and add delivery service and off-premises alcohol sales without SUP review.

The subject site is within the Potomac West Small Area Plan which designates the site for commercial uses.

## **II. STAFF ANALYSIS**

Staff supports the applicant's request to allow live entertainment indoors and outdoors on the patio with some conditions to minimize impacts on nearby residential properties. Noise impacts from live entertainment should be minimal, as the property is surrounded by a mix of institutional, commercial, and residential uses. The Metrorail, Metrorail station, Braddock Park, and a mixed-use community are to the east and north of the property, with some residential and commercial uses to the south, east, and northeast. Staff recommends that the hours of live entertainment indoors be consistent with other SUPs with indoor live entertainment (condition #11) and that limited live entertainment on the outdoor patio be allowed from 9 a.m. to 10 p.m. (condition #11). Limited live entertainment must be subordinate to the restaurant use and may take the form of amplified background music. The applicant must always comply with the City's noise ordinance.

The restaurant use is now a by-right on this property because of a recent text amendment, therefore, many of the conditions from SUP#2014-00100 no longer apply to the restaurant and have been deleted from this SUP (conditions #3, #4, #6, #7, #9, #10, #12, #13, #16, #17, #18, #19, #21, #22, #23, #24, #25, #30). Because ENC#2014-00005, which permits use of a portion of the public right-of-way for outdoor dining, supersedes those included in the original SUP#2014-00100, staff has recommended those conditions also be deleted from this SUP as well (conditions #5, #8, #15, #26, #27, #28, and #29). Some existing conditions were retained because they are standard when an applicant applies for any type of SUP (conditions #1, #2, #14, #20, #31).

Subject to the conditions contained in Section III of this report, staff recommends approval of the Special Use Permit request.

### III. RECOMMENDED CONDITIONS

1. The special use permit shall be granted to the applicant only or to any corporation in which the applicant has a controlling interest. (P&Z) (SUP #2014-00100)
2. **CONDITION AMENDED BY STAFF:** The maximum number of indoor seats at the restaurant shall be 85. ~~comply with the state building code. The maximum number of outdoor seats at the restaurant shall be 65.~~ (P&Z) (P&Z)-(PC) (SUP#2014-0100)
3. **CONDITION DELETED BY STAFF:** ~~The applicant shall post the hours of operation at the entrance of the business. (P&Z) (SUP #2014-00100)~~
4. **CONDITION DELETED BY STAFF:** ~~The hours of operation for the indoor portion of the restaurant shall be limited to between 11 a.m. and 11 p.m. Sunday-Wednesday 11a.m and 12 midnight Thursday-Saturday. Meals ordered before 11 p.m. Sunday-Wednesday or 12 midnight Thursday-Saturday may be sold, but no alcoholic beverages may be served and no new restaurant patrons may be admitted after 11 p.m. Saturday and all patrons must leave by 12 midnight Sunday-Wednesday or 1a.m. Thursday-Saturday. (P&Z) (SUP #2014-00100)~~
5. **CONDITION DELETED BY STAFF:** ~~The hours of operation for the outdoor dining be limited to between 11 a.m. and 11 p.m. Sunday-Wednesday and between 11 a.m. and 11 p.m. Thursday-Saturday. The outdoor dining area shall be closed and cleared of all customers by 11 p.m. daily. 10 p.m. Sunday-Wednesday and by 11 p.m. Thursday-Saturday and shall be cleaned. (P&Z) (SUP #2014-00100)~~
6. **CONDITION DELETED BY STAFF:** ~~Outdoor dining at the restaurant shall be substantially consistent with the plan submitted. The applicant shall maintain a minimum continuous pedestrian clearance of five feet along Mount Vernon Avenue to the satisfaction of the Director of Planning & Zoning. The applicant shall not block pedestrian access along the southeastern end of the plaza adjacent to the northwest building wall of 515 Mount Vernon Avenue and shall maintain at all times an Americans with Disabilities Act compliant clearance of at least five feet between outdoor dining and the farthest projecting portion of the door when swung outward from the building, to the satisfaction of the Director of Planning & Zoning. (P&Z) (T&ES) (SUP #2014-00100)~~
7. **CONDITION DELETED BY STAFF:** ~~The outdoor seating area shall not include advertising signage, including on umbrellas. (P&Z) (SUP #2014-00100)~~
8. **CONDITION DELETED BY STAFF:** ~~Each day after the restaurant closes, tables and chairs used for outdoor dining shall be either brought inside the restaurant or secured outside in such a manner to preclude their after hours use to the satisfaction of the Director of Planning & Zoning. (P&Z) (SUP #2014-00100)~~

9. **CONDITION DELETED BY STAFF:** ~~On-premises alcohol service may be permitted but no off-premises alcohol sales shall be allowed. (P&Z) (2014-00100)~~
10. **CONDITION DELETED BY STAFF:** ~~No delivery of food to customers shall operate from the restaurant. (P&Z) (SUP #2014-00100)~~
11. **CONDITION AMENDED BY STAFF:** ~~No live entertainment shall be allowed either inside the restaurant or in the outdoor dining area. Live entertainment shall be allowed for the indoor dining area until 2 a.m. Limited live entertainment that is subordinate to the restaurant use and takes the form of amplified background music is allowed on the patio from 9 a.m. to 10 p.m. The applicant must comply with the City's noise ordinance. (P&Z) (T&ES) (SUP #2014-00100)~~
12. **CONDITION DELETED BY STAFF:** ~~All signage at the site shall comply with Conditions #25 and #27-30 of DSP#2010-00023 and all other applicable codes and ordinances. (P&Z)~~
13. **CONDITION DELETED BY STAFF:** ~~The applicant shall provide at least 15 on-site parking spaces for the restaurant use on evenings and weekends, in addition to the 23 on-site parking spaces available for the restaurant use at all times. Patron pedestrian access to and from these spaces and through the parking structure shall not be blocked at any time the restaurant is open. Vehicular traffic on the driveway may be controlled by the owner to prevent cut through traffic and safety issues. (P&Z) (PC) (SUP2014-00100)~~
14. **CONDITION AMENDED BY STAFF:** ~~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) (SUP #2014-00100)~~
15. **CONDITION DELETED BY STAFF:** ~~No food, beverages, or other material shall be stored outside. (P&Z) (SUP #2014-00100)~~
16. **CONDITION DELETED BY STAFF:** ~~Trash and garbage shall be placed in sealed containers which do not allow odors to escape and shall be stored inside or in closed containers which do not allow invasion by animals. No trash or debris shall be allowed to accumulate on site outside of those containers. (P&Z) (SUP #2014-00100)~~
17. **CONDITION DELETED BY STAFF:** ~~Kitchen equipment including floor mats shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES) (SUP #2014-00100)~~
18. **CONDITION DELETED BY STAFF:** ~~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) (SUP~~

#2014-00100)

19. **CONDITION DELETED BY STAFF:** ~~All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES) (SUP #2014-00100)~~
20. 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) (SUP #2014-00100)
21. **CONDITION DELETED BY STAFF:** ~~All waste products including but not limited to organic compounds (solvents), shall be disposed of in accordance with all local, state and federal ordinances or regulations. (T&ES) (SUP #2014-00100)~~
22. **CONDITION DELETED BY STAFF:** ~~Supply deliveries, loading, and unloading activities shall not occur between the hours of 11 p.m. and 7 a.m. (T&ES) (SUP #2014-00100)~~
23. **CONDITION DELETED BY STAFF:** ~~The applicant shall not load or unload from vehicles parked along East Braddock Road. (T&ES) (SUP #2014-00100)~~
24. **CONDITION DELETED BY STAFF:** ~~The applicant shall require its employees who drive to use off street parking and/or provide employees who use mass transit with subsidized bus and rail fare media. The applicant shall also post DASH and Metrobus schedules on site for employees. (T&ES) (SUP #2014-00100)~~
25. **CONDITION DELETED BY STAFF:** ~~The applicant shall provide information about alternative forms of transportation to access the location of the use, including but not limited to printed and electronic business promotional material, posting on the business website, and other similar methods. (T&ES) (SUP #2014-00100)~~
26. **CONDITION DELETED BY STAFF:** ~~The applicant (and his successors, if any) must obtain and maintain a policy of general liability insurance in the amount of \$1,000,000, which will indemnify the applicant (and his /her successors, if any) and the City of Alexandria, as an additional named insured, against all claims, demands, suits, etc., and all costs related thereto, including attorney fees, relating to any bodily injury or property damage which may occur as a result of the granting of this encroachment. (T&ES) (SUP #2014-00100)~~
27. **CONDITION DELETED BY STAFF:** ~~Neither the City nor any Private utility company will be held responsible for damage to the private improvements in the public right of way during repair, maintenance or replacement of any utilities that may be located within the area of the proposed encroachment. (T&ES) (SUP #2014-00100)~~
28. **CONDITION DELETED BY STAFF:** ~~In the event the City shall, in the future, have need for the area of the proposed encroachment, the applicant shall remove any~~



~~structure that encroached into the public right of way, within 60 days, upon notification by the City. (T&ES) (SUP #2014-00100)~~

29. **CONDITION DELETED BY STAFF:** ~~The applicant shall ensure that the outdoor dining located on public right of way does not block egress pathways and does not block access to any Fire Department connections or Knox Boxes. (Fire) (SUP #2014-00100)~~
30. **CONDITION SATISFIED BY APPLICANT AND DELETED BY STAFF:**  
~~The applicant shall contact the Community Relations Unit of the Alexandria Police Department at 703-746-6838 regarding a security assessment for the business and robbery readiness training for all employees. (P&Z) (SUP #2014-00100)~~
31. **CONDITION AMENDED BY STAFF:** The Director of Planning and Zoning shall review the Special Use Permit after the use has been operational for one year, and shall docket the matter for consideration by the Planning Commission and City Council if: (a) there have been documented violations of the permit conditions which were not corrected immediately, constitute repeat violations or which create a direct and immediate adverse zoning impact on the surrounding community; (b) the Director has received a request from any person to docket the permit for review as the result of a complaint that rises to the level of a violation of the permit conditions; or (c) the Director has determined that there are problems with the operation of the use and that new or revised conditions are needed. (P&Z) ~~(SUP# 2014-00100)~~

**STAFF:** Tony LaColla, AICP, Division Chief, Land Use Regulatory Services,  
Department of Planning and Zoning;  
Ann Horowitz, Principal Planner  
Maggie Cooper, Urban Planner

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**Staff Note:** In accordance with section 11-506(c) of the zoning ordinance, construction or operation shall be commenced and diligently and substantially pursued within 18 months of the date of granting of a special use permit by City Council or the special use permit shall become void.

#### IV. CITY DEPARTMENT COMMENTS

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

##### Transportation & Environmental Services:

F-1 Floodplain, Storm, DROW, Transportation Planning and Traffic Engineering have no comments.

R-1 The applicant shall require its employees who drive to use off-street parking. (T&ES)

R-2 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](mailto:goalex@alexandriava.gov) for information on establishing an employee transportation benefits program. (T&ES)

R-3 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](mailto:goalex@alexandriava.gov) for more information about available resources. (T&ES)

R-4 The applicant shall encourage patrons to park off-street through the provision of information about nearby garages or lots in the business' advertising and website. (TES)

##### Code Enforcement:

C-1 A building permit is required prior to start of construction.

##### Fire:

C-1 Since the proposed occupant load exceeds 50 total patrons and employees, a fire prevention permit is required.

##### Health:

C-1 If there are any restrooms to be utilized by staff, or the addition of wait stations, sinks, etc, then plans will need to be submitted to the Health Department.

##### Parks and Recreation:

No comments

##### Police Department:

No comments received



## APPLICATION

# SPECIAL USE PERMIT

### SPECIAL USE PERMIT #

515 Mt. Vernon Avenue, Alexandria, Virginia, 22301

### PROPERTY LOCATION:

053.04 06 08

CSL

### TAX MAP REFERENCE:

### ZONE:

### APPLICANT:

Name: Yates Restaurant Group LLC, a Virginia Limited liability company

Address: 515 Mt. Vernon Avenue, Suite 200 Alexandria, Virginia 22301

**PROPOSED USE:** Special Use Permit to amend SUP #2014-0100 to expand the existing Lena's restaurant to the second floor of the building, increase the number of permitted seats and amend SUP #2014-0100 Conditions 9, 10, and 11.

- ☒ THE UNDERSIGNED, hereby applies for a Special Use Permit in accordance with the provisions of Article XI, Section 4-11-500 of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.
- ☒ THE UNDERSIGNED, having obtained permission from the property owner, hereby grants permission to the City of Alexandria staff and Commission Members to visit, inspect, and photograph the building premises, land etc., connected with the application.
- ☒ THE UNDERSIGNED, having obtained permission from the property owner, hereby grants permission to the City of Alexandria to post placard notice on the property for which this application is requested, pursuant to Article IV, Section 4-1404(D)(7) of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.
- ☒ THE UNDERSIGNED, hereby attests that all of the information herein provided and specifically including all surveys, drawings, etc., required to be furnished by the applicant are true, correct and accurate to the best of their knowledge and belief. The applicant is hereby notified that any written materials, drawings or illustrations submitted in support of this application and any specific oral representations made to the Director of Planning and Zoning on this application will be binding on the applicant unless those materials or representations are clearly stated to be non-binding or illustrative of general plans and intentions, subject to substantial revision, pursuant to Article XI, Section 11-207(A)(10), of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

Duncan W. Blair, Attorney

Print Name of Applicant or Agent  
524 King Street

Mailing/Street Address  
Alexandria, Virginia 22314

City and State

Zip Code

Signature  
703 836-1000

Telephone #  
dblair@landcarroll.com

Email address

Revised 8 3 2020


7/23/2020

Date  
703 549-3335

Fax #

**PROPERTY OWNER'S AUTHORIZATION**

As the property owner of Yates Corner 515 Mt. Vernon Ave., Alex. Va., I hereby  
(Property Address)  
grant the applicant authorization to apply for the Amended restaurant use use as  
(use)  
described in this application.

Yates Corner, LLC 703 548676  
Name: By: Jason Yates, member manager Phone: \_\_\_\_\_  
Please Print  
Address: 515 Mt. Vernon Ave, Suite 200, Alexandria, Virginia 22301 Email: jyates4174@aol.com  
Signature:  Date: 7/23/2020

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.

Yates Restaurant Group LLC, is a Virginia limited liability company. The

Sole member of the limited liability company is Jason Yates, 515 Mt. Vernon Ave.  
Suite 200, Alexandria, Virginia 22301.



# OWNERSHIP AND DISCLOSURE STATEMENT

Use additional sheets if necessary

**1. Applicant.** State the name, address and percent of ownership of any person or entity owning an interest in the applicant, unless the entity is a corporation or partnership, in which case identify each owner of more than 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. Yates Restaurant Group, LLC	515 Mt. Vernon Ave., Alex., Va, 22301	100%
2. Jason Yates	515 Mt. Vernon Ave Alex. VA	100%
3.		

**2. Property.** State the name, address and percent of ownership of any person or entity owning an interest in the property located at 515 Mount Vernon Ave., Alex., VA (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. Yates Corner, LLC	515 Mt. Vernon Ave., Alex. VA. 22301	100%
2. Jason Yates	515 Mt. Vernon Ave, Alex. VA 22301	100%
3.		

**3. Business or Financial Relationships.** Each person or entity indicated above in sections 1 and 2, with an ownership interest in the applicant or in the subject property are require to disclose **any** business or financial relationship, as defined by [Section 11-350 of the Zoning Ordinance](#), existing at the time of this application, or within the 12-month period prior to the submission of this application with any member of the Alexandria City Council, Planning Commission, Board of Zoning Appeals or either Boards of Architectural Review. **All fields must be filled out completely. Do not leave blank. (If there are no relationships please indicated each person or entity and "None" in the corresponding fields).**

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

Name of person or entity	Relationship as defined by Section 11-350 of the Zoning Ordinance	Member of the Approving Body (i.e. City Council, Planning Commission, etc.)
1. Yates Restaurant Group LLL	NONE	
2. Yates Corner LLC	NONE	
3. Jason Yates	None	

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

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

7/23/20 DONALD W BOW  
Date Printed Name

[Signature]  
Signature

If property owner or applicant is being represented by an authorized agent such as an attorney, realtor, or other person for which there is some form of compensation, does this agent or the business in which the agent is employed have a business license to operate in the City of Alexandria, Virginia?

☒ **Yes.** Provide proof of current City business license

☐ **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 is requesting an amendment to SUP #2014-0100 to expand the existing Lena's restaurant to the second floor of 515 Mt. Vernon Avenue and to add an additional 180 indoor seats as shown on floor plan attached to the application. Additionally the Applicant is requesting that SUP #2014-0100 Condition 9 be amended to permit limited off-premise sale of beer and wine, Condition 10 be amended to permit deliveries, and Condition 11 to permit live entertainment.

## 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).

It is anticipated that the expanded Lena's restaurant will serve 425 patrons a day.

275 patrons for dinner and 150 for lunch.

B. How many employees, staff and other personnel do you expect?

Specify time period (i.e., day, hour, or shift).

It is anticipated that there will be approximately seventeen (17) employees working the lunch shift and twenty-one working the dinner shift.

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

Day: No Change from SUP#2014-0100, Condition 4 (indoor) and 5 (outdoor) days of operations.

See Exhibit A with text of SUP #2014-0100 Conditions 4 and 5 attached to

this application and incorporated by this reference.

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

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

No Change from SUP#2014-0100. It is not anticipated that noise levels from mechanical equipment and patrons will exceed noise levels permitted by the City's Noise Ordinance

B. How will the noise be controlled?

No Change from SUP#2014-0100. No extraordinary noise mitigation measures are warranted.

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

No change from SUP #2014-0100. It is not anticipated that offensive odors  
will emanate from the use of the property as a restaurant.

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

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

No change from SUP #2014-0100. The type of trash and garbage generally generated  
by a restaurant.

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

The expanded restaurant will generate approximately fifteen (15) 50 gallon  
bags a day.

- C. How often will trash be collected?

No change from SUP #2014-0100. Trash will be deposited in trash dumpsters located  
on the project property. Pick up will be scheduled on as needed basis and compactor  
capacity.

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

No change from SUP #2014-0100. The applicant will continue to comply with  
SUP condition 20. See Exhibit A attached for text of condition 20.

10. Will any hazardous materials, as defined by the state or federal government, be handled, stored, or generated on the property?

☒ Yes.                      ☐ No.

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

Small quantities of such materials generally recognized as appropriate for use by restaurants  
will be used, stored and disposed of in accordance with all applicable regulations.



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

☐ Yes.      ☐ No.

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

No change from SUP #2014-0100. Small quantities of materials considered hazardous generally

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recognized as appropriate for restaurant use will be stored, used and disposed of in accordance

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with all applicable regulations.

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

No Change from SUP #2014-0100. It is not anticipated that extraordinary

~~security~~

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measures will be required to ensure the safety of employees, patrons or nearby

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residents.

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## **ALCOHOL SALES**

**13.**

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

☒ Yes      ☐ No

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

The restaurant currently has a Full on premise ABC license and is requesting the ability

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to offer off-premises sale of beer and wine.

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## PARKING AND ACCESS REQUIREMENTS

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

23 Standard spaces

Compact spaces

Handicapped accessible spaces.

Other.

Note: The restaurant is located in an enhanced transit area. The total floor area of the restaurant and the square footage of the outdoor dining area is 9000 sq.ft.. The minimum number of required parking spaces is 9 and the maximum permitted number of parking spaces that can be provided is 27. Per SUP #2014-0100, 23 parking spaces have been allocated to the restaurant.

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

- B. Where is required parking located? (check one)

☒ on-site

☐ off-site

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

---

**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:

One

- A. How many loading spaces are available for the use? \_\_\_\_\_

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

- B. Where are off-street loading facilities located? \_\_\_\_\_  
Rear door on the south elevation of the building.  
\_\_\_\_\_
- C. During what hours of the day do you expect loading/unloading operations to occur?  
7:00 am to 10:00 pm  
\_\_\_\_\_  
\_\_\_\_\_
- D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?  
Three to four deliveries 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?  
No new public improvements are required.  
\_\_\_\_\_  
\_\_\_\_\_

## SITE CHARACTERISTICS

- 17.** Will the proposed uses be located in an existing building? ☒ Yes ☐ No  
Do you propose to construct an addition to the building? ☐ Yes ☒ No  
How large will the addition be? N/A square feet. N/A means no addition to the existing building.
- 18.** What will the total area occupied by the proposed use be?  
2,974 sq. ft. (existing) + 4,879 <sup>Second Floor</sup> sq. ft. (addition if any) = 7,853 sq. ft. (total)  
Note: Outdoor dining area 1,115 sq. ft.
- 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: Yates Corner  
☐ an office building. Please provide name of the building: \_\_\_\_\_  
☐ other. Please describe: \_\_\_\_\_

**End of Application**





## starters

### LENA'S GIANT MEATBALL 13.5

10oz. house made all beef meatball, fresh mozzarella stuffed, marinara sauce

### GARLIC BREAD 7

focaccia, pepperoni sauce

### GARLIC-PARMESAN WINGS 12

calabrese ranch dip

### POLENTA FRIES 8 V

parmesan-polenta planks, marinara

### CALAMARI 13

sautéed, grilled or flash fried with cherry peppers; spicy marinara

### SPINACH-ARTICHOKE DIP 9 V

creamy spinach-artichoke dip, crostini

### ARANCINI 8 V

risotto, house made fresh mozzarella, marinara sauce

### LENA'S ANTIPASTO PLATTER 17

prosciutto di parma, sopressata, marinated olives, house made giardiniera, marcona almonds, stuffed sweet peppadew, fresh mozzarella, parmesan, dried figs (serves minimum of two)

## panini

*Comes with choice of mixed green salad, caesar salad, garlic-parmesan fries or chips*

### MEATBALL 15

lena's giant meatball, marinara, smoked provolone, hoagie roll

### LENA'S BURGER 15

smoked provolone, crispy pancetta, caramelized onions, roasted garlic-sundried tomato aioli, semolina bun

### GRILLED CHICKEN 14

fresh mozzarella, vine ripe tomatoes, calabrese aioli, basil, roasted red peppers, ciabatta

### CAPRESE 12 V

basil pesto, house made fresh mozzarella, fresh basil, plum tomatoes, toasted ciabatta (can be served hot or cold)

### CHICKEN PARMIGIANA 14

crispy chicken breast, marinara, fresh mozzarella, ciabatta

## salads

Add: grilled salmon\* +8, chicken +6, or shrimp +7

### MIXED GREENS 7 V GF

cherry tomatoes, cucumbers, shaved red onions, radish, red wine-garlic vinaigrette

### CAESAR 10

hearts of romaine, roasted garlic focaccia croutons, shaved parmesan, creamy garlic dressing

### OVEN ROASTED BEET SALAD 12 V GF

baby spinach, red & golden beets, pickled red onions, feta cheese, sherry vinaigrette

### FALL SALAD 11 V GF

baby spinach, roasted butternut squash, roasted pecans, goat cheese, golden raisins, honey-lemon vinaigrette

### TOMATO & MOZZARELLA SALAD 12 V GF

house made fresh mozzarella, extra virgin olive oil, basil, baby heirloom tomatoes, balsamic glaze

### PROSCIUTTO & ARUGULA SALAD 11

baby arugula, prosciutto di parma, pears, sliced red onions, shaved parmesan, focaccia croutons, balsamic vinaigrette

## house made pasta

### BUTTERNUT SQUASH-RICOTTA GNOCCHI 15 V

wild mushroom-red wine ragu, parmesan, brown butter-sagecream sauce

### MEATBALL & SPAGHETTI 17

lena's giant meatball, extra long hand cut spaghetti, marinara, parmesan

### LASAGNA 16

bolognese, béchamel, fresh mozzarella

### FIVE CHEESE RAVIOLI 17

ricotta cheese, parmesan, mascarpone, fontina, fresh mozzarella, pink sauce

### SEAFOOD ARRABBIATA 22

jumbo shrimp, point Judith calamari, littleneck clams, basil, spicy red clam sauce, house made linguine

### PENNE ALLA VODKA 18

grilled chicken breast, roasted red peppers, sun dried tomatoes, vodka-tomato sauce, parmesan, house made penne

### GRILLED CHICKEN ALFREDO 17

creamy alfredo sauce, parmesan, house made linguine

### SPAGHETTI ALLA BOLOGNESE 17

zesty meat sauce, house made spaghetti, parmesan, basil

### SPAGHETTI ALLA CARBONARA 17

pancetta, cage free eggs, parmigiano-reggiano

V = vegetarian GF = gluten free NTS = no tomato sauce

*\*Served raw or undercooked or may be ordered undercooked. The Virginia Department of Health warns you that raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

## entrées

### CHICKEN MARSALA 17

chicken breast, wood roasted mushrooms, marsala wine sauce, house made fusilli

### GRILLED SALMON 17

fregula pasta, baby spinach, roasted red peppers, basil, parmesan cream sauce

### CHICKEN PARMIGIANA 18

breaded chicken breast, mozzarella, provolone, extra long hand cut spaghetti

### EGGPLANT PARMIGIANA 17 V

breaded eggplant, marinara, fresh mozzarella, extra long hand cut spaghetti

### PORK OSSO BUCCO 21

pork shank slow braised in red wine, creamy parmesan polenta, gremolata

### LENA'S SUNDAY GRAVY 24

lena's 24-hour slow simmered tomato gravy, meatballs, beef braciola, parmesan, sweet italian sausage, house made spaghetti, sunny side up egg\*

## 900° wood-fired pizza

10" round/14" round

*The extreme heat of the oven may cause some blistering or charring of the crust - it's authentically delicious.*

GF option available, 10" only; +2.

### MARGHERITA 14/18 V

fresh mozzarella, crushed san marzano tomatoes, plum tomatoes, basil, olive oil

### PROSCIUTTO & ARUGULA 16/20

prosciutto di parma, arugula, fresh mozzarella, parmesan

### DI CARNE 17/23

sweet italian sausage, prosciutto, pepperoni, fresh mozzarella

### SEASONAL ROASTED VEGETABLES 14/18 V

balsamic reduction, herbs, tomato sauce

### PEPPERONI 15/19

tomato sauce, mozzarella, hand cut pepperoni

### SAUSAGE & PEPPERS 15/19

mild italian sausage, caramelized onions, roasted red peppers, smoked provolone

### CHICKEN-CALABRESE RANCH PIZZA 17/20

fresh mozzarella, calabrese ranch, grilled chicken, pepperoni, roasted peppers

### KOREAN BBQ 16/20 NTS

korean bbq short ribs, gochujang, scallions, mozzarella, pickled vegetables

### MEATBALL 17/21

house made all beef meatball slices, roasted garlic oil, ricotta, mozzarella, basil

### DIAVOLA 15/19

spicy sopressata salami, mozzarella, fried kale, calabrese pepper hot honey

### MUSHROOM 13/17 V NTS

béchal, wood roasted wild mushrooms, mozzarella, truffle oil

### NEW ENGLAND CLAM 17/23 NTS

littleneck clams, applewood smoked bacon, mozzarella, italian parsley, garlic oil, red pepper flakes

#EatDrinkARP

01/20/2020



SUP # \_\_\_\_\_  
Admin Use Permit # \_\_\_\_\_

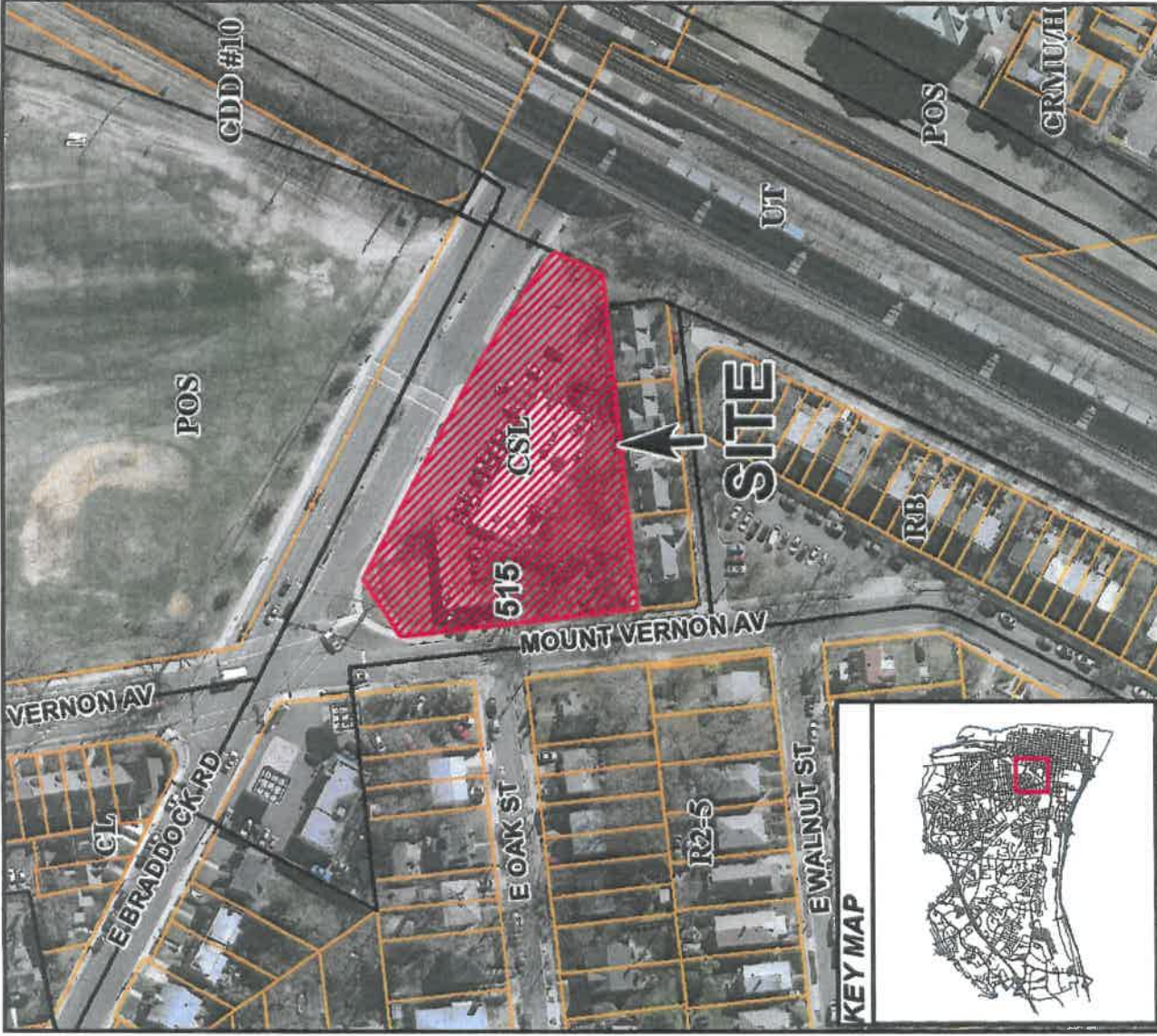


## SUPPLEMENTAL APPLICATION

### RESTAURANT

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

1. How many seats are proposed?  
Indoors: 265      Outdoors: 65      number proposed: 330 Total
2. Will the restaurant offer any of the following?  
Alcoholic beverages (**SUP only**)      ☒ Yes      ☐ No  
Beer and wine — on-premises      ☒ Yes      ☐ No  
Beer and wine — off-premises      ☒ Yes      ☐ No
3. Please describe the type of food that will be served:  
No Change from SUP #2014-0100. See Attached Lena's Menu.  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
4. The restaurant will offer the following service (check items that apply):  
☒ table service      ☒ bar      ☒ carry-out      ☒ delivery
5. If delivery service is proposed, how many vehicles do you anticipate? 2  
Will delivery drivers use their own vehicles?      ☒ Yes      ☐ No  
Where will delivery vehicles be parked when not in use?  
In the 76 parking spaces parking facility for the Yates Corner Project.  
\_\_\_\_\_
6. Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)?  
☒ Yes      ☐ No  
If yes, please describe:  
Live entertainment and large screen television.  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_



**515 Mount Vernon Avenue**





1) YATES CORNER - INTERSECTION OF E. BRADDOCK RD & MT VERNON AVE



2) YATES CORNER - NORTH SIDE (ALONG E. BRADDOCK RD) & EAST SIDE



3) YATES CORNER - PROPOSED OUTDOOR SEATING AREA



4) YATES CORNER - STOREFRONT ALONG E. BRADDOCK RD







BA

011 King Street  
Alexandria, Virginia 22314  
ph: 671-325-1223  
fx: 703-646-4305

PRIORITY TITLE  
YATES CORNER  
RESTAURANT FIT-OUT

516 Mt. Vernon Ave  
Alexandria, VA 22301

Next Engineers  
305 Hinwood Avenue  
Falls Church, VA 22046  
(703) 504-7872

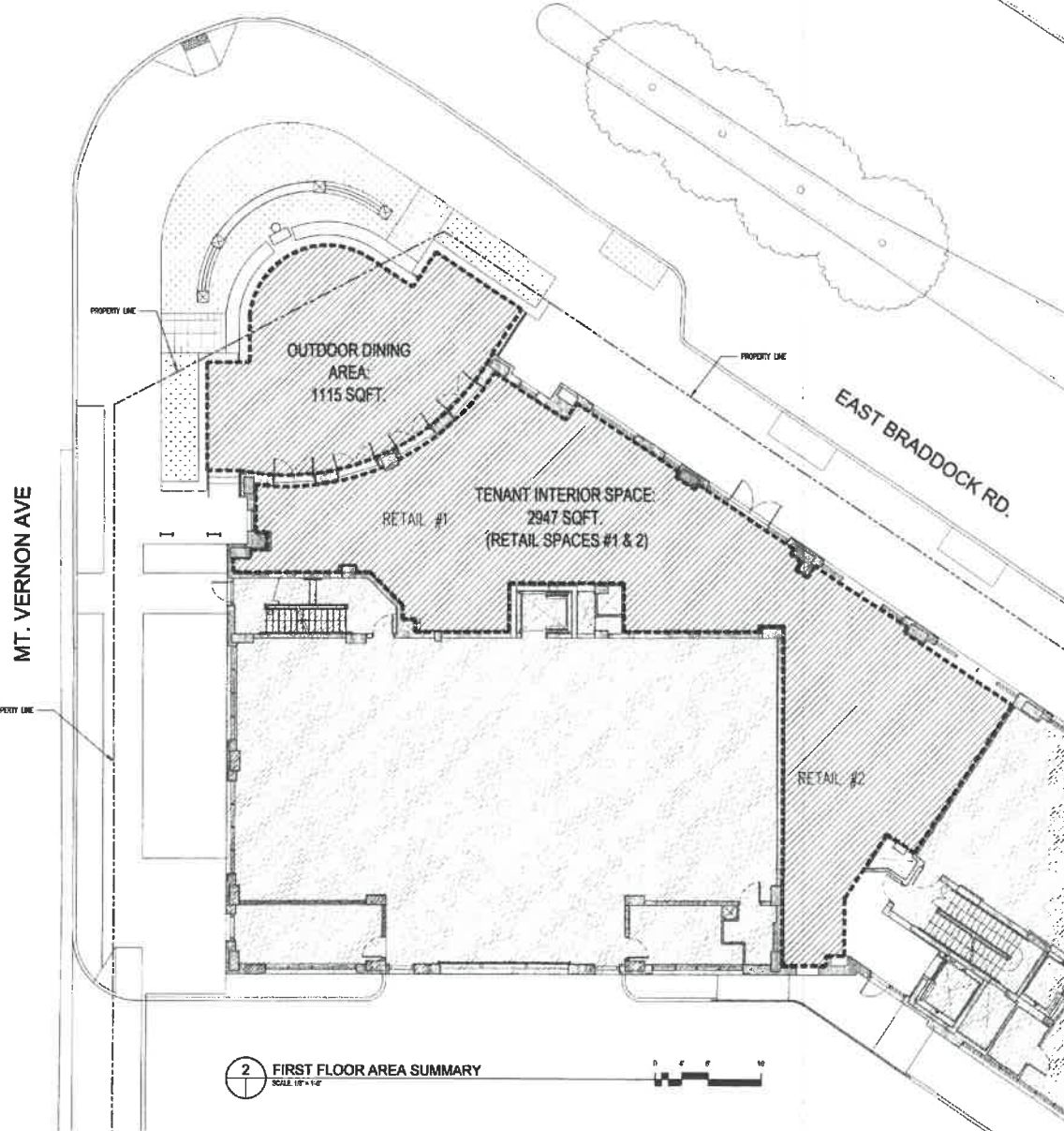


PRIORITY NUMBER  
14\_013

DATE  
MAY 4, 2015

PROJECT TITLE  
ZONING  
SUMMARY

SHEET NUMBER  
A0.01A



#### LEGEND

- PROPOSED FLOOR AREA
- ADJACENT SPACE (N.L.C.)

#### KEY PLAN



AS-BUILT DRAWING  
OCT 24 2015  
S.W. JAMES CO.



## bloody mary bar

\$9 for the first one; \$5 each one thereafter.

Ask your server for details

## bellinis

\$7 for the first one; \$3 each one thereafter.

### FLORAL FIZZ

elderflower liqueur, grapefruit juice, prosecco

### VENUS DE MILO

campari, white peach, prosecco, grenadine

### THE POPE'S MIMOSA

cointreau, prosecco, orange juice, lemon juice

### ITALIAN SPARKLER

prosecco, seasonal sorbet flavors

### MELOGRANO

pomegranate, amaretto, prosecco

## salads

Add: grilled salmon\* +8, chicken +6, or shrimp +7

### MIXED GREENS 7 V GF

cherry tomatoes, cucumbers, shaved red onions, radishes, red wine-garlic vinaigrette

### CAESAR 10

hearts of romaine, roasted garlic focaccia croutons, shaved parmesan, creamy garlic dressing

### OVEN ROASTED BEET SALAD 12 V GF

baby spinach, red & golden beets, pickled red onions, feta cheese, sherry vinaigrette

### FALL SALAD 11 V GF

baby spinach, roasted butternut squash, roasted pecans, goat cheese, golden raisins, honey-lemon vinaigrette

### TOMATO & MOZZARELLA SALAD 12 V GF

house made fresh mozzarella, extra virgin olive oil, basil, baby heirloom tomatoes, balsamic glaze

### PROSCIUTTO & ARUGULA SALAD 11

baby arugula, prosciutto di parma, pears, sliced red onions, shaved parmesan, focaccia croutons, balsamic vinaigrette

\*Served raw or undercooked or may be ordered undercooked. The Virginia Department of Health warns you that raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

## brunch specialties

### EGGS & BACON 9

two eggs\* any style, bacon, breakfast potatoes, grilled focaccia

### HOUSE MADE DONUTS 7 V

½ dozen cinnamon sugar dusted apple-ricotta donuts, crème anglaise

### ITALIAN EGGS BENEDICT 14

two poached eggs\*, prosciutto di parma, arugula, hollandaise; choice of breakfast potatoes or green salad

### ITALIAN BAKED EGGS 9

three farm fresh eggs\*, spicy marinara, onions, roasted pepper, basil, ciabatta

### CAPRESE OMELET 10 V

oven-dried tomatoes, fresh mozzarella, fresh basil; choice of breakfast potatoes or green salad

### BISCUIT & GRAVY 10

buttermilk biscuit, sweet italian sausage-rosemary gravy, poached eggs\*

### GARDEN FRITTATA 11 GF

all the vegetables we can think of, fresh herbs, romano cheese custard; choice of breakfast potatoes or green salad

### BREAKFAST PIZZA 15/19

white sauce, scrambled egg, fresh mozzarella, crispy bacon

### LENA'S SUNDAY GRAVY 21

lena's 24-hour slow simmered tomato gravy, meatballs, beef braciola, parmesan, sweet italian sausage, house made spaghetti, sunny side up egg\*

## house made pasta

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wild mushroom-red wine ragu, parmesan, brown butter-sage cream sauce

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creamy alfredo sauce, parmesan, house made linguine

### SPAGHETTI ALLA BOLOGNESE 17

zesty meat sauce, house made spaghetti, parmesan, basil

## panini

Comes with choice of mixed green salad, caesar salad, garlic parmesan fries or chips

### B.E.L.T. PANINI 12

applewood smoked bacon, baby arugula, tomato, calabrese aioli, ciabatta, two eggs (your choice of style)

### MEATBALL 15

lena's giant meatball, marinara, smoked provolone, hoagie roll

### LENA'S BURGER 15

smoked provolone, crispy pancetta, caramelized onions, roasted garlic-sun dried tomato aioli, semolina bun

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fresh mozzarella, vine ripe tomatoes, calabrese aioli, basil, roasted red peppers, ciabatta

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10" round/14" round

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### NEW ENGLAND CLAM 17/23 NTS

littleneck clams, applewood smoked bacon, mozzarella, italian parsley, garlic oil, red pepper flakes

V = vegetarian

GF = gluten free

NTS = no tomato sauce

#EatDrinkARP

01/20/2020



## SPARKLING

- La Marca Prosecco DOC, Veneto 9/32  
Nino Franco "Rustico" Valdobbiadene Prosecco Superiore DCG 49
- Riondo Prosecco Rosé, Veneto IGT 10/36
- Paolo Saracco Moscato d'Asti, Piemonte 11/40  
Molo 8 Lambrusco, Mantovano DOC 27

## WHITE

- Piccini Pinot Grigio, delle Venezie IGT Veneto 9/32  
Benzolio Pinot Grigio, Friuli, Graves DOC 28
- Maso Canali Pinot Grigio, DOC Trentino 10/36
- Tormaresca Chardonnay, Puglia IGT 10/36
- Decugnano Dei Barbi, Villa Barbi, Orvieto Classico (White Blend) DOC 11/40
- La Mora Vermentino, Maremma, Toscana DOC 10/36  
Poggio al Tesoro "Solosole" Vermentino, Toscana IGT 41
- Feudi Di San Gregorio, Falanghina, Sannio, Campania 12/44
- Lagaria Chardonnay, Vigneti Delle Dolomiti IGT 10/36
- Castello della Sala "Bramito del Cervo" Chardonnay, Umbria IGT 15/56  
Franz Haas Pinot Grigio, Vigneti delle Dolomiti IGT 44

## ROSÉ

- Santa Cristina "Cipresseto," Toscana IGT 11/40
- Tormaresca "Calafuria," Salento IGT 13/48  
Pietradolce Rosato DOC, Sicilia 42
- Fantini Cerasuolo d'Abruzzo DOC, Abruzzo 8/28

## RED

- Kris Pinot Noir, Sicilia 10/36
- Toscolo Chianti DCG, Toscana 9/32
- Fantini Sangiovese Terre di Chieti IGT, Abruzzo 9/32
- Cecchi Chianti DCG, Toscana 10/36
- Monte Antico Toscana IGT (Sangiovese/Cabernet Sauvignon/Merlot), Toscana 9/32
- Tenute Piccini "Poggio Alto" (Sangiovese/Colorino/Merlot / Cabernet Sauvignon), Toscana 8/28
- Santa Cristina "Le Maestrelle," IGT (Sangiovese/Merlot/Syrah), Toscana 36
- Paolo Saracco Pinot Noir, DOP Piemonte 15/56
- Vigneti Zabu "Il Passo," IGT (Nerello Mascalese/Nero d'Avola), Sicilia 14/48
- Tenuta Di Arceno Chianti Classico, Toscana 14/52
- Allegrini "Palazzo della Torre," Veronese IGT, (Corvina Veronese/Rondinella/Sangiovese)  
Veneto 14/52  
Feudi di San Gregorio Aglianico Rubrato, Irpinia DOC 47
- Musita Cabernet Sauvignon, Sicilia IGP 9/32  
Cusumano Nero d'Avola, Terre Sicilia IGT 32
- La Braccasca, Vino Nobile di Montepulciano DCG (Sangiovese/Merlot) 16/60  
Il Fauno di Arcanum (Merlot/Cabernet Franc/Cabernet Sauvignon/Petit Verdot), Toscana IGT 64
- Matane Primitivo, Puglia IGT 9/32
- Prunotto Dolcetto d'Abla, Piedmont DOC 13/48
- Donna Olimpia Tageto (Cabernet Sauvignon/Merlot/Petit Verdot/Cabernet Franc), Toscana IGT 13/48  
Brancaia "Tre" Rosso, IGT, (Sangiovese/Cabernet Sauvignon/Merlot), Toscana 43  
Allegrini Valpolicella DOC (Corvina Veronese/Rondinella), Veneto 48  
Villa al Cortile "Riserva" Brunello di Montalcino, Toscana DCG 99  
Terrabianca Campaccio IGT, (Sangiovese/Cabernet Sauvignon), Toscana 69  
Reversanti Barolo, Piemonte DCG 78

- WINES OFFERED BY THE GLASS

## SANGRIA

RED SANGRIA 7 19  
chianti, prosecco, elderflower liqueur

WHITE SANGRIA 7 19  
moscato, brandy, peach schnapps, lemon, lime

## REFRESHERS

FRAGOLA BOLLE 4  
strawberry, pineapple, soda water

HOUSE MADE LEMONADE 3.5  
flavors: raspberry, strawberry, guava,  
blood orange, peach, blackberry

APULIA 5  
mint, blueberries, lime, soda water

SICILIAN POMPLEMO 5  
grapefruit juice, agave nectar, lime

## COCKTAILS

RUM STRATO 11  
selvarey rum, lime, brown sugar simple syrup,  
monte antico

SAINT SEBASTIAN 9  
skyy blood orange vodka, simple syrup, mint, your  
choice san pellegrino; blood orange or grapefruit

LIMONCELLO MARTINI 11  
vodka, limoncello, lemon juice

BLOOD ORANGE "NEGRONI" 10  
skyy blood orange vodka, campari, sweet vermouth,  
blood orange purée

BARILE' 12  
jim beam, campari, sweet vermouth, woodford reserve  
spiced cherry bitters

ZENZERO 10  
bombay sapphire, ginger shrub, grapefruit bitters, tonic

## DRAFT BEER

Miller Lite, American Pilsner, WI | 4.2% 6  
Port City, Optimal Wit, Belgian Style White Ale, VA | 4.5% 7.5  
Schlafly Kolsch, Golden Ale, MO | 4.8% 7  
Angry Orchard, Crisp Apple Cider, NY | 5% 7.5  
Reason Pale, Pale Ale, VA | 5% 8  
Devils Backbone, Vienna Lager, VA | 5.2% 7.5  
South Street, Satan's Pony, Amber Ale, VA | 5.3% 7.5  
Von Trapp, Bohemian Pilsner, VT | 5.4% 7  
Left Hand, Milk Stout Nitro, CO | 6% 8  
Three Notch'd, 40 Mile IPA, VA | 6% 7  
Smutty Nose, Old Brown Dog Ale, NH | 6.5% 7  
Stone, India Pale Ale, VA | 6.9% 7.5  
2 Roads, Road to Ruin, Double IPA, CT | 8% 8  
Samuel Adams Seasonal Selection, MA 7.5  
Port City, Seasonal Selection, VA  
Seasonal Rotating Line

## BOTTLED & CANNED BEER

St. Pauli, Non-Alcoholic, DE | .5% 6.5  
Terrapin, Recreation Ale, Session IPA, GA | 4.7% 7  
D9, Brewer's Day Off, Cucumber + Melon Gose, NC, 4.8% 8  
Narragansett, American Lager, RI | 5% 5 (16oz)  
Austin Eastciders, Blood Orange Cider, TX | 5% 7  
Peroni Nastro Azzuro, Euro Pale Lager, IT | 5.1% 7  
Unita, Hop Nosh, IPA, UT | 7.3% 7  
Sixpoint, Resin, Imperial IPA, NY, 9.1% 10

**FW: Lena's Application - File No. 20-0985**

Ann Horowitz <ann.horowitz@alexandriava.gov>

Wed 9/9/2020 2:52 PM

To: Patrick Silva <Patrick.Silva@alexandriava.gov>; Anh Vu <Anh.Vu@alexandriava.gov>

Cc: Tony LaColla <Anthony.LaColla@alexandriava.gov>; Margaret O. Cooper <Margaret.Cooper@alexandriava.gov>

Patrick,

Please add this letter to the PC materials for 515 Mount Vernon Ave.

Thank you.

Ann

---

**From:** Duncan Blair <dblair@landcarroll.com>

**Sent:** Wednesday, September 9, 2020 1:54 PM

**To:** Margaret O. Cooper <Margaret.Cooper@alexandriava.gov>; Ann Horowitz <ann.horowitz@alexandriava.gov>; Tony LaColla <Anthony.LaColla@alexandriava.gov>

**Cc:** Duncan Blair <dblair@landcarroll.com>; Jason Yates (JYates4174@aol.com) <JYates4174@aol.com>

**Subject:** FW: Lena's Application - File No. 20-0985

FYI



**From:** Jason Yates <jyates4174@aol.com>

**Sent:** Monday, August 17, 2020 7:45 PM

**To:** Duncan Blair <dblair@landcarroll.com>; jyatesjr@yatesservice.com

**Subject:** Fwd: Lena's Application - File No. 20-0985

-----Original Message-----

From: Jol A. Silversmith <jol@thirdamendment.com>

To: [karl.moritz@alexandriava.gov](mailto:karl.moritz@alexandriava.gov)

Sent: Mon, Aug 17, 2020 7:31 pm

Subject: Lena's Application - File No. 20-0985

Dear Mr. Moritz:

I understand that Yates Restaurant Group LLC (d/b/a Lena's Wood-Fired Pizza and Tap) has requested an amendment to its SUP (#2014-0100), most significantly to utilize a currently vacant second-floor space in its building as a dining room, and that this amendment is currently docketed for the October 6 meeting of the Planning Commission. As for prior applications filed by Lena's, I write in strong support.

My house is one of Lena's closest neighbors, and I have only positive things to say about the restaurant; Lena's and its proprietor, Jason Yates, have consistently been respectful and helpful to the community, and I believe that the proposal would have only positive results. As has been demonstrated this summer by the "Oasis" operated by Lena's on the neighboring parking deck, I believe that the opportunity to continue to dine at Lena's - in a safe and compliant environment - will continue to be welcomed by the neighborhood.

If any additional information would be of assistance, please let me know. Best regards.

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Pamela E. (Tyler) Galyean and Patricia A. Tyler

321 E. Oak St.

Alexandria, VA 22301

September 21, 2020

City of Alexandria

Planning Commission and

City Council Members

**Re: Yates Corner, Lena's Restaurant, Request to amend SUP #2014-0100 to include Condition 9, Condition 10, and Condition 11**

Dear Members of the Planning Commission and City Council:

We are writing to express our concerns with and opposition to the request from Mr. Jason Yates and the Yates Restaurant Group, LLC, to amend SUP #2014-0100 to expand the existing Lena's Restaurant to the second floor of the building, increasing the number of permitted seats, and to amend Conditions 9 (to permit limited off-premise sale of beer and wine), 10 (to permit deliveries), and 11 (to permit live entertainment) of SUP #2014-0100.

Even under current COVID-19 circumstances (there is no Lena's indoor seating; the new Beer Garden is operating; the Oasis Tent is providing seating temporarily; and carryout operations have increased), parking and traffic within and surrounding the Yates Corner complex are a problem. We will speak from our observations of issues on East Oak Street, Mt. Vernon Avenue and Braddock Road immediately adjacent to the entire Yates Corner complex, including the Sunoco Service Station owned by Mr. Yates.

Patrons of the Oasis and Beer Garden are not necessarily using the Yates Corner above-ground parking and parking garage. Many patrons are parking on the residential streets, including using the limited parking on East Oak Street immediately across from Yates Corner. When patrons drive into the Yates complex at the "one-way" parking entrance on Braddock Road near the Yates Cleaners and 7-Eleven, they must navigate by the parking spaces for the Cleaners and the 7-Eleven onto the driveway and quasi-pedestrian walkway between the

primary Yates Corner building and the now-established Oasis either to try to park on the limited surface parking area or to enter the parking garage. Entering the parking garage requires patrons to navigate past the delivery location and the double-glass garage door for one of Yates Service Station service bays. If for any reason, patrons cannot park or do not want to park on the surface or enter the garage, they must exit onto Mt. Vernon Avenue at the intersection of East Oak Street. We would venture to say that most cross Mt. Vernon Avenue onto East Oak Street looking for a parking space. Starting about 3:00 p.m. on any afternoon, provided one of Mr. Yates employees has not already parked in one of the first two parking spaces and elsewhere on East Oak Street, patrons start parking there and in any vacant space on the north side of East Oak up to and including Ramsey and Little Streets. Residents who have paid the City for parking privileges by purchasing parking permits do not dare leave their parking space because one will rarely be available upon their return home. In addition, patrons who drive 20 feet down East Oak after exiting Yates Corner and determine there's no parking available on East Oak, will stop and turn around in the middle of the street, often in residents' driveways even if our cars are parked in the driveway. Patrons have been known to back up onto Mt. Vernon Avenue rather than drive around the block when they have not found a parking space on East Oak.

Oak Street parking is only allowed on one side of the street and there are weekday residential 3-hour "permitted" parking restrictions from 8:00 a.m. to 5:00 p.m., which in actual practice are only from 8:00 a.m. until 2:00 p.m. Mr. Yates currently advertises "free street parking after 2:00 p.m." on his restaurant website which encourages restaurant patrons to park on the street versus within his Yates Corner complex. In addition, there are currently no residential parking restrictions at night or on weekends on Oak Street and these are the most troublesome parking times.

Currently, there are 3 unofficial cardboard "NO PARKING" signs pushed into the ground along Mt. Vernon Avenue next to the Yates Service Station and next to our neighbor's house at 323 East Oak Street. These unofficial signs are in addition to the City's official no-parking signs that are already installed on that part of Mt. Vernon Avenue. Obviously, the City's official no-parking signs are not sufficient to keep patrons from illegally parking there. And, this is now, before any expansion.

One recent evening during Restaurant Week, and during heavy rain, there were cars pulled to the east side of Mt. Vernon Avenue next to Yates Corner from Braddock Road to Walnut Street waiting to pick up carryout orders. Patrons were trying to pull through the driveway behind Yates Corner either to park or exit; patrons were walking with children exiting the Oasis; cars traveling north on Mt. Vernon Avenue were double and triple passing the pulled-over cars trying to continue their travels; and patrons were trying to cross Mt. Vernon Avenue to get to their parked cars on East Oak and elsewhere. The intersection at Braddock Road and Mt. Vernon Avenue was backed up and Mr. and Mrs. Yates were walking along the sidewalk trying to determine what the takeout orders were to help move the cars along. Mr. Yates was even directing those cars to his service station lot to wait. Patrons were pulled over blocking residents' driveways on East Oak Street waiting for their takeout orders. It was a dangerous and chaotic situation.

At other times, "takeout patrons" traveling west on East Braddock Road from West Street are making U-turns around the mid-street island at the intersection of Mt. Vernon Avenue and Braddock Road in order to more quickly access the Lena's restaurant pick-up parking spots in front of the restaurant. Recently, one such driver could not make the U-turn tightly enough and blocked oncoming traffic that was traveling through the intersection until he managed to get around the island and into the parking spot.

On another occasion, a delivery truck pulled into the entrance driveway at Braddock Road in front of the 7-Eleven to make a delivery at the one, "south elevation" loading dock of the Yates Corner building only to encounter cars frequenting the 7-Eleven trying to back out of parking spaces while an Oasis Tent patron who had parked on the surface parking area was trying to exit the complex by driving the wrong way. This event occurred during a late afternoon timeframe when there were numerous 7-Eleven customers and Oasis patrons parked on the surface area. The SUP amendment states that there will be 3-4 deliveries per day to this south elevation loading area and deliveries will be between 7:00 a.m. to 10:00 p.m., yet "No new public improvements are required"? The original ingress and egress to the Yates Corner parking and driveway areas seem inadequate to address the current usage, including access to the underground parking. Additionally, Yates' Service Station employees drive against posted "one-way"

driveway signs to drive customer vehicles from the service station into the back of the double-door service bay on the south elevation of the Yates Corner building. Delivery trucks have also been observed driving the wrong way, against posted “one-way” driveway signs, to make deliveries to the south elevation delivery area. One might ask “Are the delivery drivers purposely taking the ‘wrong-way’ approach to avoid the approved entrance to the complex because the Cleaners and 7-Eleven parking area is an obstacle course”? What will happen to this already congested ingress/egress/parking area when Lena’s restaurant capacity is substantially increased; off premises beer and wine sales are added; and live entertainment is offered? And, what will happen to our residential community, our streets, and our parking areas?

The current request to amend SUP #2014-0100 and Conditions 9, 10, and 11 needs to be analyzed very critically by the Planning Commission and City Council. Lena’s own website says “Lena’s was created to provide a gathering place where families and friends can escape their hectic daily routines, relax and commune in an environment reminiscent of the family table that meant so much to Lena...” Does adding 180 additional seats, more deliveries, off-premises sale of beer and wine, and live entertainment really translate into enhancing the family-friendly atmosphere of this restaurant situated within and surrounded by residential properties? Or, does it create more bar sitters, partiers, and huge crowds for the live entertainment, drinking and dining that more appropriately belong within a large commercial area with adequate parking and proper security?

The current patrons who are parking and strolling our residential streets are not necessarily locals, e.g., many license plates are from Maryland and D.C. The Amendment Request includes a “Note” at Item 14 which describes the restaurant as being in an enhanced transit area. We doubt .01% of current patrons or employees are riding public transportation to Lena’s restaurant and Beer Garden. We doubt public transportation, e.g., the “enhanced transit area”, has little or anything to do with reducing the number of cars driving to the restaurant now or in the future.

Parking is a major issue. Mr. Yates’ employees at Lena’s, the service station, and from his other Yates Corner businesses are parking on residential streets during the week and always on the weekends. Residents, who pay for City parking

permits, not only cannot move their cars without wondering if Yates' patrons will park in their parking spaces, but if employees of the Yates complex will park there. None of those employees buy residential parking permits for Area 6. Residents wonder if their own family and friends will be able to find a parking space when they come to visit. Again, weekends and evenings are particularly problematic. One recent evening, after dark, a long-time East Oak Street senior, disabled resident who has a disabled parking permit and obtained disabled street parking signs to mark a parking space, came home to find not only a Maryland patron of Lena's parked in the spot (legally, displayed disabled permit) but to find that there was nowhere to park within several blocks of her home. She does not have a driveway and is not allowed to construct one because of her home's location over a sewer line. She is a 45-year resident of East Oak Street and all the neighbors know that the disabled parking spot is designated for "her" use. We ask, "Is the City really evaluating the impact of all of the Yates' expansion consequences?"

These cited examples of current problems are only a few of many but certainly show that an expansion of the restaurant at this location is not a good idea. "Bigger is not always better."

Another concern is: Under the Planning Commission's recent proposed revisions to SUP vs Administrative review/approval process, if Mr. Yates opts to delete the "live entertainment" part of his expansion request, will the expansion then fall under an Administrative review/approval without public/resident input? Lena's is within a "shopping center" wholly owned by Mr. Yates. To circumvent public/resident input on such an expansion project in this instance would be a slap in the face to residents, especially those of us who have lived on Oak Street for many years. Our family has owned our home for 70 years and we value and respect our residential community, our property, and our neighbors. We have encountered numerous parking issues revolving around Metro commuters and commercial intrusions and have worked with City Parking Enforcement with minimal success. Parking Enforcement officers must observe parking violations, e.g., parking longer than the number of hours permitted. Officers were getting diverted in the past to supplement understaffing of crossing guards at schools so, even if they came to initially observe potential parking violations, they wouldn't return to write tickets; and, officer observations after 2:00 p.m. resulted in no



violations. Adding parking volume and traffic to East Oak Street and surrounding residential streets by expanding Lena's is not in the best interest of our neighborhood. The 76-space Yates Corner parking facility does not ameliorate the problem if patrons do not park there. Are "no new public improvements required", as stated in the amendment request? The proposed increase in capacity probably dictates a change in streets and driveways around the Yates Corner complex but could not be accommodated anyway.

Are further parking restrictions on East Oak Street warranted, even now? Yes, but diligent enforcement would be paramount. But, nothing will help with a Lena's expansion.

We hope that our comments are seriously considered and that the responses provided in the SUP amendment request by Mr. Duncan Blair (Attorney) are seriously questioned. Many of his responses seem cursory, as if approval for a well-established set of businesses is a foregone conclusion. We hope a thorough impact analysis is accomplished for this expansion proposal. How can trash, security, traffic, parking, and deliveries not be significantly affected with the size of the expansion that is proposed? How can the surrounding residential areas not be adversely affected with the number of patrons anticipated; the number of employees required; the live entertainment proposed?

Lena's current location and size is adequate for the purported reason of establishing a local family and friends gathering place. If Mr. Yates wishes to expand Lena's, perhaps a Lena's Two should be established in another more appropriate location where the adverse impact on residents and residential streets will be minimal.

Thank you for considering our comments. We look forward to your response.

Sincerely, native Alexandrians and long-time homeowners of 321 E. Oak Street.

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