



PLANNING COMMISSION STAFF REPORT

APPLICATION: CUP2014-06
CUP2014-07

AGENDA ITEM: PH-3

PREPARED BY: Ili Lobaco
Associate Planner

MEETING DATE: May 14, 2014

SUBJECT: Conditional Use Permit CUP2014-06 (Full Alcohol Service)
Conditional Use Permit CUP2014-07 (Late-Night Operation)
110 East Colorado Boulevard

REQUEST: Allow the indoor and outdoor service of alcoholic beverages and a “late-night business operation” (a business that is open past midnight) at a new restaurant (38° Ale House and Grill) located in the PD-5 (Planned Development Area 5) Zone.

APPLICANT: TYG Hospitality, LLC
100 West Main Street
Alhambra, CA 91801

ENVIRONMENTAL DETERMINATION: Categorical Exemption (Class 1)

BACKGROUND: The applicant is requesting approval of a Conditional Use Permit (CUP) to serve full alcohol (Type 47 ABC License) for indoor and outdoor dining at “38° Ale House and Grill”, and a CUP to allow their business to be open past midnight (late-night business operation) for a new restaurant that will soon be opening in the PD-5 (Planned Development Area 5) Zone.

SUBJECT PROPERTY: The subject property is located on the south side of Colorado Boulevard between Myrtle and Ivy Avenues. The parcel has 41’ of frontage on Colorado Boulevard and is 120’ deep and measures 4,951 square feet. The building occupies most of the property and measures 4,040 square feet. The business is served by a public parking lot that is located immediately to the east, west and south. Zoning to the north, east and south is PD-5 (Planned Development Area 5) while to the west the zoning is HCD (Historic Commercial Downtown).

DISCUSSION/ANALYSIS: The Monrovia Municipal Code (MMC) Section 17.44.025 was established to review and mitigate adverse conditions associated with establishments which sell, or serve alcoholic beverages, and Section 17.44.115 provides additional regulations when the sale, service or consumption of alcoholic beverages occurs in conjunction with outdoor dining. The purpose of these Code Sections is to establish reasonable conditions which will prevent undesirable community impacts associated with such uses. Section 17.44.025 requires a conditional use permit when alcoholic beverages are sold or served on-site and the facility is located within 500 feet of any residential zone, park, school, recreation center, religious assembly or hospital. The new restaurant location is within 500 feet of residential properties. Section 17.44.115 requires an outdoor dining permit, subject to Planning Commission approval, whenever the sale, service or consumption of alcoholic beverages is allowed in conjunction with outdoor dining. The applicant seeks permission to include service of alcohol in conjunction with outdoor dining.

Additionally, Section 17.44.103 (Late-Night Business Operation) was established to regulate and mitigate adverse conditions associated with establishments that operate beyond traditional hours of operation when located within 100 feet of any residential zone or planned development zone permitting residential uses. This property is located in the Planned Development Zone Area of PD-5 which permits residential uses.

Floor Plan

The proposed service of alcohol for on-site consumption will be for indoor and outdoor dining with seating for approximately 108 patrons indoors and 16 patrons outdoors. Outdoors there will be tables and chairs while indoors there will be a combination of bar seating, tables and chairs and booth seating. Restrooms are located down a hallway on the east side of the building while the kitchen, cooler and prep area are in the rear center area. Storage is located to the rear most part of the building. The final design of the exterior tables, chairs and delineation will be approved by the Planning Division as per the direction of the Development Review Committee.

Business Operation

The restaurant will be open seven days a week. Hours of operation that are proposed are:

Days	Times
Monday and Tuesday	11:00am – 12:00am
Wednesday and Thursday	11:00am – 1:00am
Friday	11:00am – 1:30am
Saturday	9:00am – 1:30 am
Sunday	9:00am – 12:00am

It is important to note that although outdoor dining can be permitted within the requested hours, the provisions of the Zoning Ordinance do not allow the service of alcoholic beverage outdoors after 11:00pm Sunday through Thursday or after midnight on Friday and Saturday.

Alcoholic Beverage Service

The City has emphasized that alcoholic beverage sales at restaurants should be incidental to the sale of food. In order for a restaurant to serve alcoholic beverages it must have a full restaurant kitchen and the kitchen must be open and used for food preparation during all hours the establishment is open. The menu must include an assortment of foods that are normally offered in restaurants. The quarterly gross sales of alcoholic beverages cannot exceed 33% of the gross sales of all products during the same period.

There are several restaurants in the vicinity that currently have a Type 47 ABC license. Some of those restaurants include Wang’s Place, Monrovia Family Restaurant, Café Mundial, Rudy’s Mexican Food, London Gastropub, Flamz Pizza, Sena on Myrtle, Miyako and T Phillips. The standard conditions for alcoholic beverage service are included on Data Sheet No. 1 which will mitigate potential issues related to the request.

Late-Night Operation

Section 17.44.103 of the MMC requires a CUP for businesses that want to operate between 12:00am and 6:00am when located within 100 feet of any residential zone or planned development zone permitting residential uses. The proposed business is located in the PD-5 which allows residential uses. The restaurant is requesting approval to be open until 1:00am on Wednesday and Thursday and until 1:30am on Fridays and Saturdays. Some nearby businesses that sell alcoholic beverages have been approved, and have been operating after midnight. These include Sena on Myrtle, Meridian, and Café Mundial.

Nearby residential uses include the two story apartment complex that is located 159' to the east, Paragon Apartments 282' to the south, and Colorado Commons 380' to the northwest. The residential neighborhood on the east side of Ivy Avenue is approximately 465' away.

Conclusion

Over time, more and more restaurants in the City are providing beer and wine or full alcohol service as part of their business operation. The majority of the nearby restaurants in Old Town serve alcoholic beverages. Permitting the sale of full alcohol at the subject restaurant location allows this business the same opportunities as other restaurants that serve alcoholic beverages. The proposed conditions of approval for the indoor and outdoor service of alcohol for on-site consumption and for the late-night hours of operation will ensure that the restaurant will be compatible with and not cause adverse impacts on the surrounding properties.

RECOMMENDATION: The Development Review Committee and Staff recommend approval of the Conditional Use Permits. If the Planning Commission concurs with this recommendation then, following the public hearing, the adoption of the following resolution is appropriate:

The Planning Commission of the City of Monrovia hereby finds, determines and resolves as follows:

1. Pursuant to the California Environmental Quality Act ("CEQA") and the City's local CEQA Guidelines, the Planning Commission in the exercise of its independent judgment finds that CUP 2014-06 and CUP2014-07 are categorically exempt from CEQA under Class 1.
2. The Planning Commission finds that the custodian of records for all other materials that constitute the record of proceeding upon which this decision is based is the Planning Division Manager. Those documents are available for public review in the Planning Division located at 415 South Ivy Avenue, Monrovia, California, 91016.
3. The Planning Commission in the exercise of its independent judgment hereby makes the findings listed on attached Data Sheet No. 3 for CUP2014-06 and CUP2014-07, which are incorporated herein by this reference.
4. The Planning Commission approves CUP2014-06 and CUP2014-07, subject to the attached Planning Conditions on Data Sheet No. 1 and recommendations in the Staff Report, all of which are incorporated herein by this reference.

MOTION:

Close the public hearing and adopt the Resolution approving CUP2014-06 and CUP2014-07 as presented in the Staff Report.



DATA SHEET 1

Planning Conditions

CUP2014-06
CUP2014-07

110 East Colorado Boulevard

Development of the subject property and operations on the site must remain in substantial conformance at all times with the request and application forms and plans submitted by the applicant for CUP2014-06, allowing the indoor and outdoor service of alcohol for on-site consumption in a new restaurant, and CUP2014-07, allowing late-night operation, as approved by the Planning Commission and placed on file in the office of the Planning Division, except as modified by the conditions imposed by the Planning Commission and by subsequent modifications determined by the Planning Division Manager to be in substantial compliance with the conditions of approval. The term "Applicant" as used herein shall include the applicant, the property developer and all successors in interest to this conditional use permit.

1. The establishment shall be operated as a "Bona Fide Eating Place" as defined by ABC. The restaurant shall contain sufficient space and equipment to accommodate a full restaurant kitchen and the kitchen shall be open and preparing food during all hours the establishment is open. The establishment shall provide an assortment of foods and a full menu normally offered in restaurants. The service of sandwiches or salads shall not be deemed in compliance with this requirement.
2. The quarterly gross sales of alcohol beverages shall not exceed 33 percent of all gross sales of all products during the same period. The licensee shall maintain records which reflect separately the gross sales of alcoholic beverages. Records for the last quarter shall be made available to the City only if complaints have been received regarding the violation of conditions of the CUP.
3. The approved floor plan is an integral part of the decision approving this CUP. There shall be no change in the design of the floor plan without the approval of the Planning Division or unless modification is required by the Building Official, in which case additional approval of the Planning Division is not required. Any change in the approved floor plan which has the effect of expanding or intensifying the present use shall require an amendment to the CUP.
4. All areas in the restaurant shall be available for inspection by the Police Department during all open business hours.
5. No sporting game or games of competition shall be permitted in conjunction with the business unless approved as part of the CUP application.
6. The display, posting or airing via closed circuit television of any gambling odds shall be prohibited unless pre-empted by the State.
7. No patrons shall be on the premises during closed hours.

8. There shall be no uses or activities permitted of an adult-oriented nature as defined in Title 17 of the Monrovia Municipal Code.
9. The use of pornographic material in the form of videos, slides, magazines, or pictures shall be prohibited within the business establishment.
10. Only pre-recorded amplified music is permitted on the premises, and such music shall not be audible outside the boundaries of the establishment. No entertainment facilities as defined by the Monrovia Municipal Code (such as live entertainment or dancing) are permitted unless approved by the Planning Commission pursuant to the Monrovia Municipal Code.
11. No locking devices shall be allowed on interior doors that enclose rooms open to the public.
12. No warning devices and/or any action by employees that could serve to alert patrons and employees to the presence of law enforcement or other inspectors shall be permitted.
13. If it is determined by the Community Development Director or Public Works Director that patrons are littering the surrounding streets, sidewalks, parking lots, parks, or adjoining private properties as a result of their coming or leaving the establishment, the business will provide employees to pick-up and properly dispose of all litter.
14. In the event security/policing problems occur, this CUP shall be subject to review by the Development Review Committee (DRC) and may be modified to require additional uniformed security guards as determined necessary by the DRC.
15. The exterior of the premises, including adjacent public sidewalks shall be illuminated, during the hours of darkness with sufficient lighting to illuminate and make easily discernible the appearance and conduct of all persons on or about the establishment.
16. Window signs shall be placed and maintained in a manner so that there is a clear and unobstructed view of the interior of the premises from the public sidewalk or entrance to the premises.
17. Any graffiti painted or marked upon the premises or on an adjacent area under the control of the licensee shall be removed or painted over within forty-eight hours, unless any law in effect at that time imposes a shorter time period for eradication.
18. No happy hour, no drink specials or other bar promotions are permitted to be advertised outside or in the window/door area.
19. Hours of operation shall be Monday and Tuesday from 11am until midnight, Wednesday and Thursday from 11am until 1:00am Friday 11am until 1:30am Saturday from 9am until 1:30am and Sunday from 9am until midnight. Before any change is made in these hours of operation, approval by the Development Review Committee (DRC) must be obtained. Alternatively, the DRC may refer

the matter to the Planning Commission for its review, in which case no change in the hours of operation shall be made without Planning Commission approval.

20. Outdoor dining with outdoor service of alcoholic beverages is permitted in front of the building underneath the alcove along Colorado Boulevard as delineated on the floor plan.
21. Outdoor dining with the service of alcoholic beverages is subject to the following additional conditions:
 - (a) Outdoor furniture shall be of sturdy construction. Applicant shall keep outdoor furniture clean, attractive, and serviceable.
 - (b) Decorative umbrellas and tablecloths are encouraged.
 - (c) Power washing shall be required for the outdoor dining area a minimum of one time per month. Any reduction in this standard shall first be reviewed and approved by the Public Works Director.
 - (d) The materials used and the design and style of (i) the portable barriers delineating the outdoor dining areas and (ii) the outdoor dining furniture, shall be in substantial conformance with the design, style and materials approved by the DRC.
 - (e) Indemnification. As a condition of approval, Applicant agrees to defend, indemnify, protect and hold harmless City, its officers, officials, employees, agents and volunteers from and against any and all claims, suits, demands, actions, losses, damages, judgments, settlements, penalties, fines, defensive costs or expenses (including without limitation, interest, attorneys' fees and expert witness fees), or liability of any kind or nature arising out of or attributable to the acts or omissions of Applicant, or Applicant's officers, officials, employees, or agents which in any way arise out of, result from, or are in any way related to the Applicant's use of City's public sidewalks for outdoor dining and alcoholic beverage service, excepting only liability arising out of the sole negligence or willful misconduct of City, its officers, officials, employees, agents, or volunteers. The city shall promptly notify the Applicant of any claim, action, or proceeding. Nothing contained herein shall prohibit City from participating in a defense of any claim, action or proceeding. The City shall have the option of coordinating the defense, including, but not limited to, choosing counsel for the defense at Applicant's expense.
 - (f) Insurance. The Applicant shall carry, maintain, and keep in full force and effect at all times a policy or policies of liability insurance in the amount, scope of coverage, endorsements and form required by the City's Risk Manager, including without limitation, an endorsement naming the City and its officers, officials, employees, agents, and volunteers as additional named insureds, and secure an encroachment permit from the City prior to placing any object, including without limitation, outdoor dining furniture

and the portable barriers used to delineate outdoor dining areas, in the City's right-of-way.

- (g) The placement of approved outdoor dining furniture and the placement of approved portable barriers used for delineation of outdoor dining areas shall be in substantial conformance with the outdoor dining floor plan approved by the DRC. There shall be no change in the design of the outdoor dining floor plan without the approval of the DRC.
 - (h) The hours of operation for service of alcohol beverages in the outdoor dining area shall be limited to the hours of 8:00 AM to 11:00 PM Monday through Thursday and Sunday, and 8:00 AM to 12:00 midnight Friday and Saturday.
 - (i) The hours of operation for outdoor dining and alcohol service shall be reviewed by the Development Review Committee for modification if compatibility problems with adjacent uses develop or other nuisance problems develop, and based upon a finding that those problems exist, the DRC may modify the hours of operation. This authorization is in addition to any other authority the DRC has pursuant to the Monrovia Municipal Code, including without limitation, the authority to revoke an outdoor dining permit. Alternatively, the DRC may refer the matter to the Planning Commission for its review, in which case the Planning Commission may modify the hours of operation if incompatibility with adjacent uses or the existence of other nuisance problems justifies the change, or the Planning Commission may take any other action permitted pursuant to the Monrovia Municipal Code, including modification or revocation of the CUP.
 - (j) Serving of alcoholic beverages in the outdoor dining setting must be accompanied by the sale of food based on the everyday dining menu. Alcoholic beverages cannot be sold or consumed in the outdoor dining area to a patron who is not seated or to anyone when the restaurant kitchen is closed.
22. Any violation of these conditions of approval or the Monrovia Municipal Code may be subject to the Administrative Fine Ordinance, other available remedies and/or revocation or modification of this permit at the discretion of the City Attorney and City Prosecutor.
23. In addition to Planning (Data Sheet No. 1) conditions of approval, the Applicant shall also comply with all requirements of the Building Division and Fire Department that are directly applicable to the project.
24. This CUP may be called for review, including modification or revocation, at any time by City Staff, the City Council, or Planning Commission if a violation of the approved conditions or the Monrovia Municipal Code (MMC) is alleged, or if it is alleged that the establishment, or its patrons, are creating a public nuisance, and such violation or public nuisance is verified as valid by the Police Department, Code Enforcement, or other City department. In addition to any other remedy

available to the City, security measures may be required such as adding an additional employee to monitor the area where problems are occurring.

25. Indemnification. As a condition of approval, Applicant agrees to defend, indemnify, protect and hold harmless City, its officers, officials, employees, agents and volunteers from and against any and all claims, actions, or proceeding against the City, its officers, officials, employees, agents and/or volunteers to attack, set aside, void or annul, an approval of the City, Planning Commission or City Council concerning this permit and the project. Such indemnification shall include damages, judgments, settlements, penalties, fines, defensive costs or expenses, including, but not limited to, interest, attorneys' fees and expert witness fees, or liability of any kind related to or arising from such claim, action, or proceeding. The City shall promptly notify the Applicant of any claim, action, or proceeding. Nothing contained herein shall prohibit City from participating in a defense of any claim, action or proceeding. The City shall have the option of coordinating the defense, including, but not limited to, choosing counsel for the defense at Applicant's expense.
26. The Applicant shall, within 30 days after approval by the Planning Commission, submit to the Community Development Department his/her written acknowledgment of receipt of the decision approving the Conditional Use Permit and his/her written consent to all of the conditions of approval contained in Data Sheet Number 1. This CUP shall be void and of no force or effect unless such written acknowledgment and consent is submitted to the City within the 30 day period.
27. The Development Review Committee shall review each use permitted by this CUP six months from the date the use commences and yearly after the six-month review.
28. The use or development associated with this CUP shall begin within one (1) year after its approval or it will expire without further action by the City.
29. All of the above conditions shall be complied with prior to commencement of the operation, unless an earlier compliance period is specified as part of a condition.



CONDITIONAL USE PERMIT (CUP2014-06 indoor and outdoor alcohol service)

As required by Section 17.52.290 of the Monrovia Municipal Code, the decision for granting Conditional Use Permit No. CUP2014-06 to allow the indoor and outdoor service of alcohol for on-site consumption at a new restaurant, 38° Ale House and Grill located at 110 East Colorado Boulevard is based on the following findings:

- A. The project site is adequate in size, shape and topography for the sale of alcohol for on-site consumption in a new restaurant that has indoor and outdoor dining. *The topography of this commercial area is relatively flat, and the service of alcohol is incidental to the sale of food. This location has always served as a restaurant.*
- B. The project site has sufficient access to streets and highways, adequate in width and pavement type to carry the quantity and quality of traffic generated by the restaurant. *The proposed use is located in a commercial area, which is suited to support these types of uses and traffic loads.*
- C. The proposed sale of alcohol for on-site indoor and outdoor consumption in a new restaurant is compatible with the General Plan and will not adversely impact the objectives of the General Plan. *The proposed service of alcohol in a bona fide eating place is consistent with the General Plan.*
- D. The proposed sale of alcohol for on-site indoor and outdoor consumption in a new restaurant will comply with the applicable provisions of the zoning ordinance. *There are no variances requested for this CUP.*
- E. The proposed location of the restaurant with indoor and outdoor service of alcohol and the conditions under which it will be operated or maintained will not be detrimental to the public health, safety or welfare, nor will it be materially injurious to properties or improvements in the vicinity, *in that the applicant will be required to adhere to the conditions of approval on Data Sheet No. 1 to ensure the service of alcohol is not detrimental or injurious to the public and surrounding uses.*

CONDITIONAL USE PERMIT (CUP2014-06 indoor and outdoor alcohol service)

As required by Section 17.44.025 of the Monrovia Municipal Code, the decision for granting CUP2014-06 to allow the indoor and outdoor service of alcohol for on-site consumption at a new restaurant located at 110 East Colorado Boulevard is also based on the following findings:

- A. The proposed sale of alcohol for on-site consumption (indoors and outdoors) at a new restaurant will not adversely and seriously affect the peace, health, safety and welfare of residents of the community *with the conditions of approval insuring that the restaurant will operate as a “bona fide eating place.”*
- B. The proposed use will not directly contribute to peace, health, safety and general welfare problems including but not limited to loitering, littering, public drunkenness, defacement and damaging of structures, pedestrian obstructions as well as traffic circulation, parking, and noise problems on public streets and adjacent parking lots. *The restaurant will be required to adhere to the conditions of approval that sets forth regulations that are specific to the sale of alcohol and the overall business operation.*
- C. The proposed use will not create serious adverse impacts to the commercial district. *The restaurant will operate as a “bona fide eating place” and will provide a business that is beneficial to the surrounding businesses.*
- D. The proposed use is adequately served by sufficient parking to serve the quantity of traffic such use generates in that *the restaurant is located adjacent to a public parking lot that has over 75 parking spaces.*
- E. The proposed use will not be incompatible with the adjoining uses as it relates to noise, traffic, and hours of operation, as *it is in a commercial area and with the conditions of approval it will be a restaurant use that will operate as a “bona fide eating place.” Alcohol will only be served in the approved areas that include the inside and outdoor dining areas of the restaurant.*
- F. The proposed use will not negatively impact nearby parks, schools, recreation centers, religious assembly facilities, and hospitals. *The nearby residential properties will not be negatively impacted with the conditions of approval in place because alcohol will only be served to restaurant patrons, and the use will be a “bona fide eating place.”*

CONDITIONAL USE PERMIT (CUP2014-07 late-night operation)

As required by Section 17.52.290 of the Monrovia Municipal Code, the decision for granting Conditional Use Permit No. CUP2014-07 for late-night hours operation at 38° Ale House and Grill located at 110 East Colorado Boulevard is based on the following findings:

- F. The project site is adequate in size, shape and topography for the late-night hours operation at a new restaurant that has indoor and outdoor dining. *The topography of this commercial area is relatively flat, and the late-night hours operation will not impact the physical characteristics of the site. This location has always served as a restaurant.*
- G. The project site has sufficient access to streets and highways, adequate in width and pavement type to carry the quantity and quality of traffic generated by the proposed late-night hours operation of the restaurant. *The proposed use is*

located in a commercial area, which is suited to support these types of uses and traffic loads.

- H. The proposed late-night hours operation for a new restaurant is compatible with the General Plan and will not adversely impact the objectives of the General Plan. *The proposed late-night hours operation in a bona fide eating place is consistent with the General Plan.*
- I. The proposed late-night hours operation in a new restaurant will comply with the applicable provisions of the zoning ordinance. *There are no variances requested for this CUP.*
- J. The proposed location of the restaurant with late-night hours of operation and the conditions under which it will be operated or maintained will not be detrimental to the public health, safety or welfare, nor will it be materially injurious to properties or improvements in the vicinity, *in that the applicant will be required to adhere to the conditions of approval on Data Sheet No. 1 to ensure the late-night hours are not detrimental or injurious to the public and surrounding uses.*



DATA SHEET 4

Surrounding Land Uses

CUP2014-06, CUP2014-07

110 East Colorado Boulevard

Property Description:

The property is located on the south side of Colorado Boulevard between Myrtle and Ivy Avenues. The restaurant

Zoning

Subject site:

PD5 (Planned Development Area 5)

Surrounding pattern:

north: PD5 (Planned Development Area 5)

south: PD5 (Planned Development Area 5)

east: PD5 (Planned Development Area 5)

west: PD5 (Planned Development Area 5)

Land Use

Subject site:

Restaurant and Bakery

Surrounding pattern:

north: Parking Lot

south: Parking Lot

east: Parking Lot

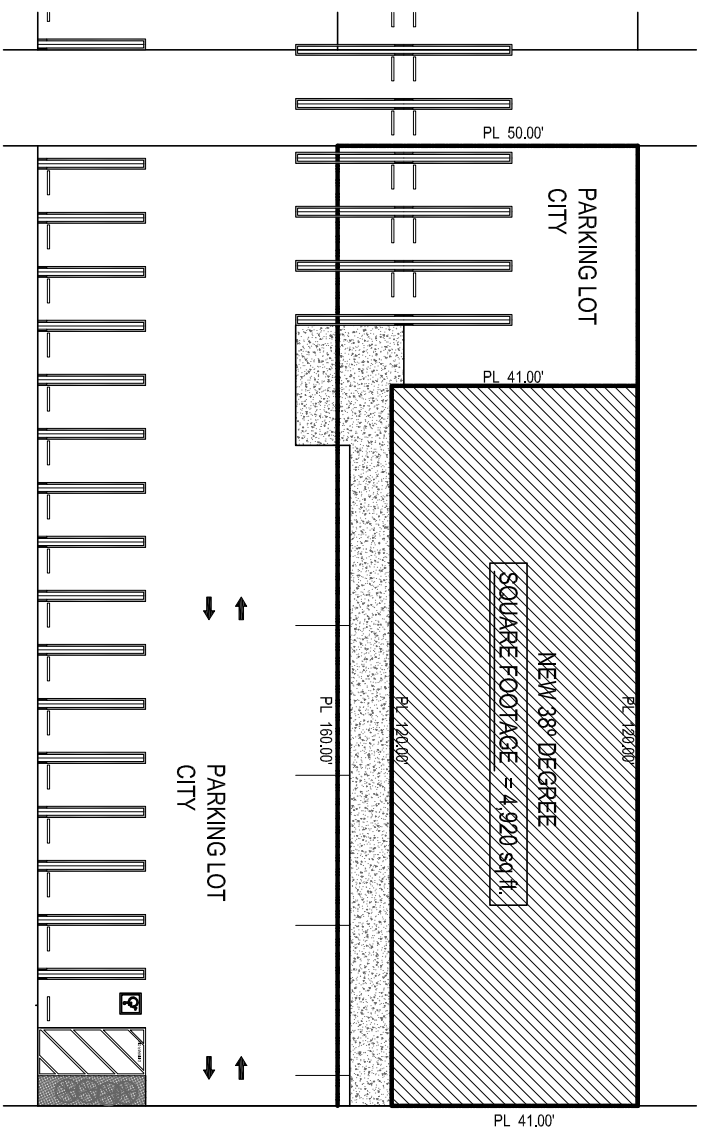
west: Parking Lot

Environmental Determination:

Categorical Exemption Class 1

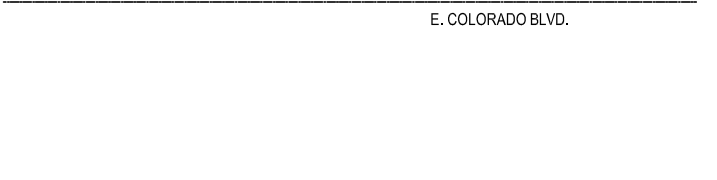
Applicable Ordinance Regulations:

MMC 17.52.020 Planning Commission Authority for CUP, 17.44.025 (Alcoholic Beverage Sales), 17.44.103 (Late-Night Business Operation)

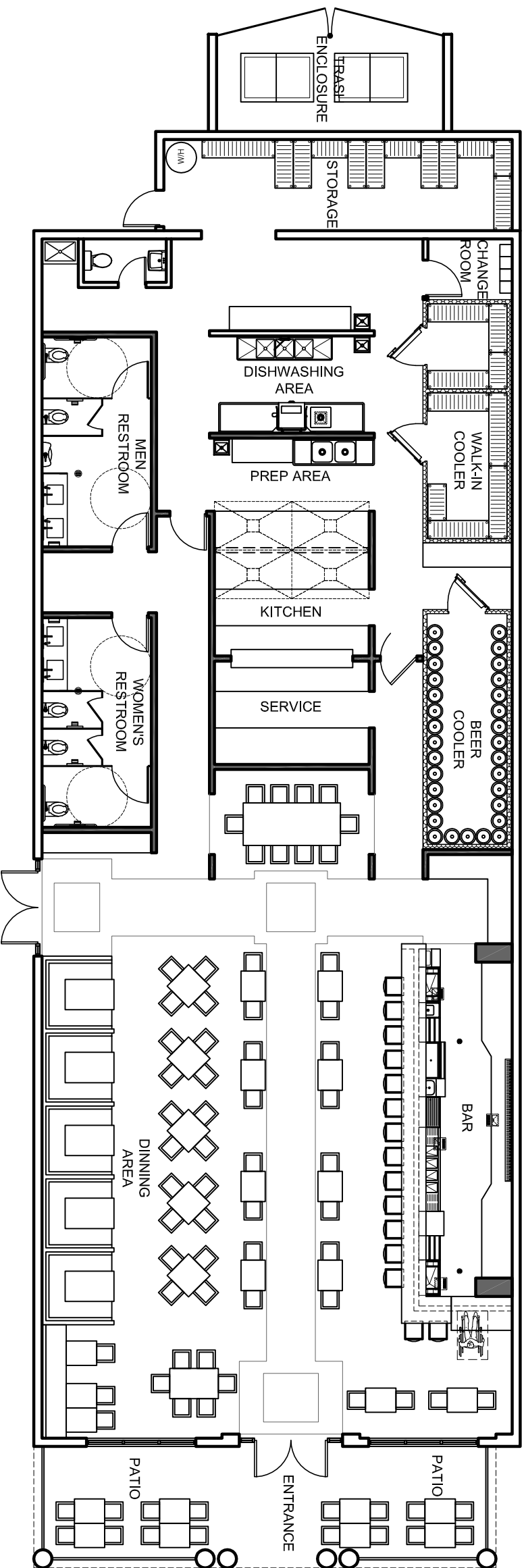


EXISTING SITE PLAN

SCALE: 1/32" = 1' - 0"



PROPOSED FLOOR PLAN



SCALE: 3/32" = 1' - 0"

PROPERTY INFORMATION:

SITE ADDRESS: 110 E. Colorado Blvd. Monrovia, CA 9101649
 PROPERTY TYPE: COMMERCIAL / INDUSTRIAL

LEGAL DESCRIPTION:

ASSESSOR'S PARCEL NUMBER (APN): 8516-027-027

PROPERTY BOUNDARY DESCRIPTION:
 TR+MONROVIA W41 FT OF N 120 FT OF LOT 9 BLK P

Project Title:

38° DEGREE
 110 E. COLORADO BLVD
 MONROVIA, CA 91016

Sheet Title:

**EXISTING SITE
 PLAN & PROPOSED
 FLOOR PLAN**



13110 Washington Blvd., Los Angeles, CA 90066
 Ph: (310) 776 4024 Fax: (310) 776 4007

STARTERS

- ALE HOUSE SLIDERS** *Three mini burgers, 1000 island, onion relish, cheddar cheese* 9
BRAISED PORK SLIDERS *Three mini pork sliders, chipotle honey sauce, spicy cole slaw* 8
CURRY SALMON CAKE SLIDERS *Spiced salmon cakes, curry aioli, baby arugula* 3 for 9
GREEN BEAN FRIES *Tempura battered green beans, ginger aioli* 7
SMOKED CHILI HUMMUS AND PITA *Chipotle hummus, roasted tomatoes, EVOO, grilled pita* 6
ALE HOUSE FISH TACOS *Tempura battered fish, chipotle aioli, spicy cole slaw, cilantro garnish* 3 for 9
SHORT RIB TACOS *Korean marinated pulled beef short rib, salsa verde, kimchi, queso fresco cheese* 3 for 12
CALABAZA TACOS *Vegetarian* *Creamy potato, grilled zucchini, anaheim pepper rajas, salsa verde* 3 for 7
CIDER MUSSELS *Black mussels, pear cider, leeks, bacon, fresh herbs, chipotle aioli, grilled baguette* 17
TUNA TARTAR *Spicy ponzu, daikon sprouts and carrot salad, avocado relish, chili oil, wonton crisps* 12
CALAMARI *Lightly seasoned calamari, sweet chili cocktail sauce* 8
CHIPOTLE HONEY WINGS *Sweet with a spicy "kick", creamy bleu cheese* 6 for 10 or 12 for 16
TEMPURA BATTERED ONIONS *Smoked porter bbq sauce* 6
SWEET POTATO FRIES *Garlic aioli* 6
SHOESTRING FRIES *Garlic aioli* 5

SOUP & SALADS

- SOUP OF THE DAY** *Chefs daily preparation* 6
BABY GREENS *Baby tomatoes, tarragon, shallots, shaved parmesan cheese, croutons, balsamic vinaigrette* 7
add grilled chicken breast 5, *shrimp* 7, *salmon* 8, *steak* 8
CLASSIC CAESAR *Romaine, shaved parmesan cheese, croutons, creamy caesar dressing* 7
add grilled chicken breast 5, *shrimp* 7, *salmon* 8, *steak* 8
SEARED TUNA NICOISE *Asparagus, potato, tomato, olives, green beans, fried-poached egg, anchovy vinaigrette* 14
GREEK *Cucumber, olives, tomato, red onion, garbanzo bean, feta cheese, romaine, oregano, lemon vinaigrette, grilled pita* 10
add grilled chicken breast 5, *shrimp* 7, *salmon* 8, *steak* 8
BEETS 2 WAYS CARPACCIO *Roasted Beets, beet chips, mint, baby arugula, shallots, walnuts, feta, tahini dressing* 9
crispy onions, tossed with a dijon vinaigrette 9
SESAME CHICKEN *Chopped lettuce, napa cabbage, carrots, cilantro, green onions, spiced cashews, orange segments, crispy wontons, tossed with a sesame-ginger dressing* 9
CHOPPED COBB *Chopped lettuce, baby arugula, chicken, bacon bits, diced tomatoes, hard-cooked egg, point reyes bleu cheese, avocado, green onions, tossed with a creamy bleu cheese dressing* 9
CHIPOTLE CHICKEN SALAD *Seasonal* *Napa cabbage, grilled chicken, papaya, mango, jicama, black bean, roasted corn, red onion, cilantro, fried-flour tortilla, queso fresco, chipotle vinaigrette* 12 *with shrimp* 14 or *with steak* 16
candied walnuts, honey dijon vinaigrette 8 *add "prime" flat iron steak* 8
THE "WEDGE" *Iceberg lettuce, bacon bits, point reyes bleu cheese, diced tomatoes, green onions, creamy bleu cheese* 8

MAIN COURSE

Add Soup of the Day, Baby Greens or Classic Caesar for \$ 4 with your Main Course

- TEMPURA BATTERED FISH** *Tempura battered cod, shoestring fries, lemon wedges, capers aioli* 14
SPICY JAMBALAYA *Black mussels, shrimp, chicken, smoked andouille sausage, herbs and spices, rice* 19
GRILLED ATLANTIC SALMON *Lemon capers sauce, roasted asparagus spears, mashed potatoes* 18
PAN-FRIED BLACKENED CATFISH *Red bean cassoulet, andouille creamed corn, sautéed mustard greens* 18
BONE IN PORK CHOP *Pan-seared chop, sweet bourbon reduction, roasted brussel sprouts, yam puree* 19
PORK SCHNITZEL *Breaded pork cutlets, brown ale gravy, smashed potatoes, braised red cabbage, apple sauce* 17
CHICKEN MAC AND CHEESE *Bacon bread crumbs, grilled chicken breast or chorizo* 10 or *pulled bbq beef short rib* 15
CHICKEN AND DUMPLINGS *Roasted boneless airline chicken breast, dijon sauce, potato dumplings, brussel sprouts* 18
BRAISED PESTO BARLEY *Vegan* *Grilled eggplant and zucchini, tomato, roasted red pepper, pesto, braised barley* 12
THIRTY-EIGHT MEATLOAF *Sweet and spicy tomato glaze, mashed potatoes, sautéed carrots* 16
BONELESS BEEF SHORT RIB *Fork tender boneless beef short rib, red wine jus, truffle risotto, root vegetables* 21
"PRIME" FILET MIGNON *Prime certified angus filet, shallot butter, roasted asparagus spears, yukon and beet puree* 28
STEAK AND FRITES *Prime certified angus flat iron, truffle fries, roasted brussel sprouts, brandy peppercorn sauce* 24
BALSAMIC PORK BABY BACK "STACK" *Balsamic glaze, mashed potatoes, white balsamic tossed baby arugula* 22

Executive Chef James Boyle

BURGERS & SANDWICHES

- THE THIRTY-EIGHT** *Angus Chuck* *Garlic aioli, onion relish, point reyes bleu cheese, baby arugula* 12
BACKYARD *Angus Chuck* *1000 island, tomato, grilled red onion, honey bacon, cheddar cheese, shredded lettuce, pickle* 12
MÉNAGE O' PORK *Ground pork and chorizo, bacon marmalade, pepper jack cheese, chipotle aioli, baby arugula* 12
TURKEY COBB *Ground turkey, garlic aioli, honey bacon, tomato, avocado, point reyes bleu cheese, arugula, fried-egg* 15
SHRIMP PO' BOY *Corn meal crusted shrimp, sriracha aioli, dill pickle, tomato, spicy cole slaw, baguette roll* 14
B.L.T.C.A *Grilled chicken breast, honey bacon, lettuce, tomato, avocado, garlic aioli* 9
PULLED BBQ BEEF SHORT RIB *Braised pulled beef short rib, smoked porter bbq sauce, spicy cole slaw* 13
PHILLY VIA ARGENTINA *Chimichurra marinated shaved rib-eye, grilled onion, cremini mushrooms, provolone cheese, chimichurra aioli, sweet banana peppers, baguette roll* 15
PORTOBELLO MUSHROOM *Vegetarian* *Garlic aioli, portobello mushroom, roasted red pepper, anaheim pepper rajas, burrata mozzarella, balsamic tossed baby greens, whole wheat bun* 12
GRILLED RATATOUILLE *Vegetarian* *Vegetarian pesto, grilled eggplant, zucchini and red onion, roasted red pepper, provolone cheese, baby arugula, baguette roll* 10

Executive Chef James Boyle

BURGERS XOTIC

Executive Chef James Boyle's Xotic Burger Creations

* Burgers are subject to change

LAMB *Ground lamb, garbanzo cake, grilled tomato, curry yogurt, baby arugula, feta cheese* 15

DUCK *Black bean puree, mango, teriyaki, pickled jalapeno, honey bacon* 15

AL PAS-BOAR *Ground wild boar, grilled pineapple, fried onions, crème fraiche, cilantro, queso fresco, salsa verde* 15

PIZZA

9" \$8 12" \$15

CASALINGA *pepperoni, sun-dried tomato, ricotta, mozzarella, tomato sauce*

ROMANA *tomato, artichoke heart, basil, italian herbs, mozzarella, tomato sauce*

MARGHERITA *tomato, basil, roasted garlic, burrata mozzarella*

BIG MAN SPECIAL *pepperoni, ham, mushroom, onion, green bell pepper, olive, mozzarella, tomato sauce*

CAPERS *italian sausage, mozzarella, caper, mushroom, olive oil, italian herbs*

TORINO *caramelized onion, baby spinach, gorgonzola, evoo, italian herbs*

SAUSAGE PESTO *tomato, roasted garlic, green onion, mozzarella, house-made pesto*

PESTO SHRIMP *tomato, pine-nut, basil, mozzarella, house-made pesto*

BBQ CHICKEN *bbq chicken, red onion, cilantro, mozzarella, bbq sauce*

9" CHEESE PIZZA \$6

each topping \$.50

12" CHEESE PIZZA \$9

each topping \$1

Available Toppings

pepperoni - ham - sausage - meatball - capicola ham - anchovy - onion - garlic
green bell pepper - sun-dried tomato - tomato - olive - pineapple - jalapeno

ROMA PIZZA

thin crust style pizza

\$10

ROMA GORGONZOLA *caramelized onion, parmesan, mozzarella, balsamic tossed baby greens*

PROSCIUTTO DE PARMA *roasted garlic, herbs, burrata mozzarella cheese, olive oil parmesan cheese, baby arugula, fresh crack black pepper*

MARGARITA *basil oil, roasted garlic, burrata cheese, san marzano tomato sauce*

ROMA FRESNO *italian sausage, fresno peppers, caramelized onions, broccolini, san marzano tomato sauce*

DESSERTS

WARM BREAD PUDDING *Chocolate chips, caramel sauce, fosselman's vanilla bean ice cream* 7

"GRANDMA'S" CHOCOLATE CAKE *Three layered chocolate cake, rich chocolate frosting, house-made whipped cream* 8

CARROT CAKE *Three layered carrot cake, cream cheese frosting, orange-carrot reduction* 8

STOUT MOUSSE *Imperial stout chocolate mousse, espresso cream* 7

HAPPY HOUR

Monday - Friday from 3:00pm to 7:00 pm

* Menu Created For Happy Hour Only

ALE HOUSE TACOS *Tempura battered fish, chipotle aioli, spicy cole slaw* 3 for 7

MOJO TACOS *Braised pork, grilled pineapple pico de gallo, red cabbage slaw* 3 for 7

PAPAS AND CHORIZO TACOS *Potato, pork chorizo, pepper jack cheese, shredded lettuce, salsa verde* 3 for 6

SMOKED CHILI HUMMUS AND PITA *roasted tomatoes, EVOO, grilled pita* 5

STICKY FRIES *Bacon onion gravy, provolone cheese, shoestring fries* 7

CHIPOTLE HONEY PORK SLIDERS *Braised pork, chipotle honey sauce, spicy cole slaw* 3 for 6

TEMPURA BATTERED TATER TOTS *Creamy potato, bacon, bleu cheese, herb aioli* 6

\$2 off Select Craft Draughts - \$2 off Select House Wines

\$2 off Signature Cocktails - \$3 off Well Cocktails