



## PLANNING COMMISSION STAFF REPORT

**APPLICATION:** CUP2016-12

**AGENDA ITEM:** PH-2

**PREPARED BY:** Jose Barriga  
Assistant Planner

**MEETING DATE:** June 15, 2016

---

**SUBJECT:** Conditional Use Permit CUP2016-12  
943 West Huntington Drive

**REQUEST:** Allow the indoor and outdoor service of beer and wine (Type 41 California State Alcoholic Beverage Control (ABC) License) in an existing restaurant, Baja Fresh. The subject property is located in the Commercial-Regional/Subregional (CRS) zone.

**APPLICANT:** Arun and Ami Patel  
943 West Huntington Drive  
Monrovia, CA 91016

**ENVIRONMENTAL DETERMINATION:** Categorical Exemption (Class 1)

**BACKGROUND:** The Applicant is requesting approval of a Conditional Use Permit to serve beer and wine (Type 41 ABC License) for indoor and outdoor dining at "Baja Fresh", an existing restaurant. 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. A Conditional Use Permit is required when alcoholic beverages are sold or served at a location that is located within 500 feet of any residential zone, park, school, recreation center, religious assembly or hospital. The existing restaurant is located within 500 feet of residential properties.

**SUBJECT PROPERTY:** The subject business is located within the Monrovia Gateway Center on the northeast corner of West Huntington Drive and South Fifth Avenue. The restaurant has been in operation since 1999. Additionally, there are several existing restaurants within the same shopping center that also provide the service of beer and wine at their respective establishments.

### DISCUSSION/ANALYSIS:

#### Business Operation

Baja Fresh, a Mexican Grill, provides an indoor and outdoor sit down casual dining experience for its patrons by providing a wide range of options from their Mexican cuisine menu. The restaurant currently does not provide any type of alcoholic beverage for patrons to enjoy with their meals. The main purpose, as indicated by the Applicant, is that the addition of the service of beer and wine will enhance the dining experience for the patrons. The existing hours of operations are Monday through Thursday from 11:00 AM – 9:30 PM, Friday through Saturday from 11:00 AM – 10:00 PM, and Sunday from 11:00 AM – 9:30 PM. The applicant

does not propose to modify the existing hours of operations with the added service of beer and wine. The establishment will maintain a restaurant atmosphere and will not become a bar. The service of beer and wine shall be incidental to the overall operations of the restaurant. The conditions of approval and ABC require that the establishment be operated as a "Bona Fide Eating Place" with a full restaurant kitchen. The kitchen is required to be open and preparing food during all hours of operation as stated in Condition No. 1.

### **Floor Plan**

The restaurant indoor dining area has seating for approximately 64 patrons and the outdoor dining area has seating for approximately 24 patrons. There are three building entry points; two designated for patrons; and one for employees only. The main customer entrance is on the south side of the building and a secondary entrance is located on the west. The employee entrance is located on the north side of the building. The indoor floor plan provides a service counter, full kitchen with prep area, walk-in cooler, storage area, and a dining area with soft drink (non-alcoholic beverages) and salsa stations. No tenant improvements are proposed with the introduction of the service of beer and wine.

The outdoor dining area is required to be secured with portable or fixed barriers to delineate the area for service of beer and wine. Since the outdoor dining area does not provide the adequate delineation barrier required, the applicant is proposing to provide the appropriate delineation prior to the service of beer and wine commencing. This proposed outdoor seating plan is shown on the floor plan submitted with this report.

### **Parking**

The restaurant is located within the existing Monrovia Gateway Center that is currently occupied by several restaurants, an optometrist's office, a nail salon, a FedEx office and wireless store. This development was approved with a Conditional Use Permit (CUP99-05) in March of 1999 with adequate parking based on the standard 1 space per 200 square feet of floor area that provided an 264 parking spaces, exceed the minimum requirement of 262 parking spaces per CUP99-05. At the completion of the center, a reciprocal parking arrangement was required for the center that allowed equal use of all parking spaces on-site. With the introduction of beer and wine to the menu, it is not expected that it will significantly increase the parking at the existing site. The floor area and number of customer seats (both indoors and outdoors) are not being increased as a result of the request to sell beer and wine. Accordingly, no additional parking is required.

### **Conclusion**

The existing restaurant is a permitted within the CRS zone and is consistent with surrounding uses. The service of beer and wine requires review and approval of a CUP. The service of beer and wine will be incidental to the overall restaurant operations of the business. As stated in Condition No. 3, the quarterly gross sales of beer and wine shall not exceed 33 percent of all gross sales of all products during the same period. Granting the ability to serve beer and wine will allow this business the same opportunity as other existing restaurants in the Monrovia Gateway Center. The proposed conditions of approval for the sale of beer and wine for on-site consumption will ensure that the restaurant will not negatively impact surrounding properties.

**RECOMMENDATION:** Staff and the Development Review Committee (DRC) recommend approval of CUP2016-12. If the Planning Commission concurs with this recommendation then, following the public hearing, the following actions would be:

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 CUP2016-12 is 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 CUP2016-12, which are incorporated herein by this reference.
4. The Planning Commission approves CUP2016-12, 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:**

**Approve CUP2016-12 pursuant to the recommendations in the Staff Report.**



# DATA SHEET 1

# Planning Conditions

CUP2016-12

943 West Huntington Drive

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 Conditional Use Permit No. CUP2016-12, allowing the indoor and outdoor service of beer and wine (Type 41 ABC License) in an existing restaurant (Baja Fresh), 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. Serving of alcoholic beverages must be accompanied by the sale of food based on the everyday dining menu. Alcoholic beverages cannot be sold or consumed to a patron who is not seated or to anyone when the restaurant kitchen is closed.
3. The quarterly gross sales of beer and wine 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 beer and wine. 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.
4. The approved floor plan (indoor and outdoor dining area) 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 a modification is required by the Building Official. 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.
5. The materials used and the design and style of (i) the portable or fixed barriers delineating the outdoor dining areas and (ii) the outdoor dining furniture, shall be reviewed and approved by the Planning Division Manager prior to the commencement of service of alcoholic beverages.

6. All areas in the restaurant shall be available for inspection by the Police Department and the Community Development Department during all open business hours.
7. No sporting game or games of competition shall be permitted in conjunction with the business unless approved as part of the CUP application.
8. The display, posting or airing via closed circuit television of any gambling odds shall be prohibited unless pre-empted by the State.
9. No patrons shall be on the premises during closed hours.
10. There shall be no uses or activities permitted of an adult-oriented nature as defined in Title 17 of the Monrovia Municipal Code.
11. The use of pornographic material in the form of videos, slides, magazines, or pictures shall be prohibited within the business establishment.
12. Only pre-recorded amplified music is permitted on the premises, and such music shall not be audible outside the boundaries of the establishment, which includes the outdoor dining area. 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.
13. No locking devices shall be allowed on interior doors that enclose rooms open to the public.
14. 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.
15. 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.
16. 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.
17. The exterior of the premises 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.
18. 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.

19. 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.
20. No happy hour, no drink specials or other bar promotions are permitted to be advertised outside or in the window/door area.
21. The Applicant shall provide education to restaurant staff pertaining to service of alcoholic beverages, including common indications that a patron has been overserved.
22. Hours of operation shall be limited to 11:00 AM to 9:30 PM Monday through Thursday, 11:00 AM to 10:00 PM Friday and Saturday, and 11:00 AM to 9:30 PM Sunday. 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.
23. Outdoor dining with outdoor service of beer and wine is permitted in front of the building as delineated on the floor plan.
24. Outdoor dining with the service of beer and wine 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) A minimum, unobstructed pedestrian clearance of at least 48" in width shall be maintained along the entire length of the sidewalk for outdoor dining located in front of the building. If after commencement of operations, City Staff determines that 48" is inadequate based upon obstructions, pedestrian traffic volume, or other similar problems that may arise in the future, the DRC may review and require more clearance area based on the location of sidewalk obstructions, pedestrian traffic volumes, or other similar problems.
  - (d) 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 Services Director.
  - (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 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. The approved portable/fixed barriers use for delineation of outdoor dining area shall be installed prior to the service of beer and wine commencing.
- (h) All outdoor furniture shall be placed indoors when the establishment is not open.
- (i) The hours of operation for service of beer and wine in the outdoor dining area shall be limited to the restaurant's hours of operation delineated above.
- (j) The hours of operation for outdoor dining and beer and wine 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.

- (k) Serving of beer and wine in the outdoor dining setting must be accompanied by the sale of food based on the everyday dining menu. Beer and wine 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.
25. 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.
  26. 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.
  27. 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.
  28. Additional 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.
  29. 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.



30. The Development Review Committee shall review this CUP one year from the date the sale of alcoholic beverages commences.
31. 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.
32. All of the above conditions shall be complied with prior to commencement of the sale of alcoholic beverages, unless an earlier compliance period is specified as part of a condition of approval.



## CONDITIONAL USE PERMIT

As required by Section 17.52.290 of the Monrovia Municipal Code (MMC), the decision for granting CUP2016-12 to allow the indoor and outdoor service of beer and wine for on-site consumption at an existing restaurant located at 943 West Huntington Drive is based on the following findings:

- A. The project site is adequate in size, shape and topography for the proposed sale of beer and wine for on-site consumption in an existing restaurant that will have indoor and outdoor dining. *The topography of this commercial area is relatively flat, and the interior building area and outdoor seating area are adequate in size to accommodate the service of beer and wine in conjunction with restaurant operations.*
- 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. The introduction of service of beer and wine is not expected to significantly increase traffic as the main operation is a restaurant use and not a bar. The floor area and number of customer seats (both indoors and outdoors) are not being increased as a result of the request to sell beer and wine. Accordingly, no additional parking is required.*
- C. The proposed sale of beer and wine for on-site (indoor and outdoor) consumption in an existing restaurant is compatible with the General Plan and will not adversely impact the objectives of the General Plan. *The proposed service of beer and wine in a bona fide eating place is consistent with the General Plan, including those General Plan requirements specific to the CRS (Commercial-Regional/Subregional) designation that is intended for large-scale retail and entertainment uses.*
- D. The proposed sale of beer and wine for on-site (indoor and outdoor) consumption in an existing restaurant will comply with the applicable provisions of the zoning ordinance. There are no variances requested for this CUP. *A restaurant is a permitted in the CRS zone and will continue to operate as a restaurant with the service of beer and wine.*
- E. The location of the existing restaurant with indoor and outdoor service of beer and wine 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. *The Applicant will comply with the conditions of approval for the indoor and outdoor service of beer and wine as part of the restaurant operation to ensure the service of beer and wine is not detrimental or injurious to the public and surrounding uses.*

## **CONDITIONAL USE PERMIT (Beer and Wine Service)**

As required by Section 17.44.025 of the Monrovia Municipal Code (MMC), the decision for granting CUP2016-12 to allow the indoor and outdoor service of beer and wine for on-site consumption at an existing restaurant located at 943 West Huntington Drive is also based on the following findings:

- A. The proposed sale of beer and wine for on-site consumption (indoor and outdoor) at an existing 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.” All areas of the restaurant shall be available for inspection by the Police Department and Community Development Department during all open business hours. Additionally, the CUP may be called for review at any time if a violation of the approved conditions or the MMC is alleged in creating a public nuisance.*
- 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 set forth regulations that are specific to the sale of beer and wine 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 service that has been previously granted to other surrounding restaurants.*
- D. The proposed use is adequately served by sufficient parking to serve the quantity of traffic such use generates. *The restaurant is located within the Monrovia Gateway Center that was developed with a reciprocal parking agreement where all of the parking spaces are shared between the tenants on the center. The service of beer and wine is not expected to significantly increase the parking demand as the use will remain primarily a restaurant and not a bar. The floor area and number of customer seats (both indoors and outdoors) are not being increased as a result of the request to sell beer and wine. Accordingly, no additional parking is required.*
- E. The proposed use will not be incompatible with the adjoining uses as it relates to noise, traffic, and hours of operation. *The restaurant is part of a commercial center and with the conditions of approval it will be a restaurant use that will operate as a “bona fide eating place.” Beer and wine will only be served in the approved areas that include the inside dining area and outdoor tables adjacent to the front 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 because alcohol will only be served to restaurant patrons, and the use will be a “bona fide eating place.” Furthermore,*

*sufficient safeguards exist that will allow the City to exercise control measures that will protect the peace, health, and safety of surrounding properties. The CUP may be called for review at any time by City Staff, the City Council, or Planning Commission if complaints are filed and verified as valid by the Police Department, Code Enforcement Division or other City departments concerning a violation of the approved conditions, or the establishment or its customers creating a public nuisance.*



## DATA SHEET 4

## Surrounding Land Uses

CUP2016-12

1602 South Myrtle Avenue

### Property Description:

Located on the northeast corner of West Huntington Drive and 5<sup>th</sup> Avenue. The lot measures approximately 144.19' of frontage on South Fifth Avenue and 207.44' of depth totaling 24,650 square feet in size. The parcel is part of existing shopping center that is developed with several restaurants, an optometrist's office, a nail salon, a FedEx office and wireless store.

### Zoning

Subject site: Commercial-Regional/Subregional (CRS)

Surrounding pattern:

north: Commercial-Regional/Subregional (CRS)

south: Retail Corridor Mixed Use (RCM)

east: Commercial-Regional/Subregional (CRS)

west: Commercial-Regional/Subregional (CRS)

### Land Use

Subject site: Restaurant

Surrounding pattern:

north: Hotel

south: Hotel and Multi-Family Development

east: Restaurant

west: Office Building

Environmental Determination: Categorical Exemption Class 1

Applicable Ordinance Regulations: MMC 17.52.020 Planning Commission Authority for CUP and MMC 17.44.025 Alcohol Beverage Sales

Detailed operation statement:

We are Baja Fresh, a Mexican Grill, and a casual Dining Restaurant franchise. This store has been serving local community for last 12 years. We serve healthy, fresh cooked Mexican cousin.

Corporate Franchise emphasizing more on casual dining. Serving beer and wine will enhance that experience for our guests.

Services:

We are sit down casual restaurant where our guests relax and enjoy their freshly cooked meal.

Purpose:

To add beer and wine based margarita to enhance our brand and enjoyment of the dining experience. We will have 3-4 brands of beer and wine based margarita.

Hours of Operation:

Days	Time
Monday To Thursday, Sunday	11AM - 9:30PM
Friday -Saturday	11AM – 10:00PM

9 Employees.

- Sample menu

Attached.

- Floor plan

Attached.

# BURRITOS

Choose your protein and one of our classic burritos

Chicken      Pork Carnitas      Steak  
Wahoo (Ono)      Shrimp      Veggies

## Mexicano – with Rice & Beans.

Salsa, onions and cilantro.

## Baja – The Classic, Meat & Cheese!

Pico and guacamole.

## Ultimo\* – Roasted Veggies & Rice.

Cheese and sour cream with salsa Baja.

## Nacho – Cheesy Spice!

Beans, rice, cheese, queso fundido, jalapeños, tortilla strips and salsa crema.

## Veggie

Roasted veggies, beans, cheese, lettuce, pico and sour cream.

## Bean & Cheese

Black or pinto beans and cheese.

## Enchilado\* Style

Any burrito and chips smothered in red chile sauce and cheese or salsa verde and Cotija cheese with sour cream and pico.

# TACOS

Baja Style  
Corn Tortillas  
salsa, onions & cilantro

Americano Style  
Flour Tortilla  
salsa, lettuce, tomato  
and cheese

## 2 Taco Combo with rice & beans

Chicken      Pork Carnitas  
Steak      Wahoo (Ono)  
Shrimp

## Make it a Trio

## Tacos – a la carte

### Baja or Americano Style

Chicken      Pork Carnitas      Steak  
Shrimp      Veggies

## Fish Tacos

Wahoo Fire-Grilled  
Avocado, cabbage, pico and  
avocado salsa.

Wahoo Crispy  
Cabbage, pico and  
tangy salsa.

## Chicken Taquitos

with rice, beans, sour cream, guacamole, pico, salsa crema, Cotija cheese and smoky queso fundido.

Our Chips are Always Fresh, Always Free!

# FAVORITES

## Baja Bowl

Rice, beans, roasted veggies, onions & cilantro and salsa verde.

Chicken      Pork Carnitas      Steak  
Wahoo (Ono)      Shrimp      Veggies

## Quesadilla

Cheese, guacamole, pico and sour cream.

Chicken      Pork Carnitas      Steak  
Shrimp      Veggies

## Fajitas

Grilled meats or seafood, roasted veggies, rice, beans, sour cream, guacamole, pico with warm tortillas.

Chicken      Pork Carnitas  
Steak      Shrimp

## Nachos

Chips, cheese, beans, guacamole, pico and sour cream.  
Regular/Grande

Chicken      Pork Carnitas  
Steak      Shrimp

## Kid's Meal

Apple sauce, rice, juice and your choice of entrée.

Chicken Taquitos • Cheese Quesadilla  
Bean & Cheese Burrito

# SALADS

## PRIMO SALADS

### New Baja BBQ Chicken Salad

Fresh salad greens & kale, onion, bell pepper, jicama, tortilla strips, roasted corn, black beans, tomatoes and avocado, tossed with Baja BBQ dressing

### New Grilled Shrimp Chile Lime Salad

Fresh salad greens & kale, onion, bell pepper, jicama and tortilla strips, tossed with chile lime dressing topped with fresh avocado.

## CLASSIC SALADS

Choose your protein and one of our fresh tossed salads

Chicken      Steak      Shrimp

## Baja Ensalada

Romaine, tomato, Cotija cheese, pico and tortilla strips and choice of dressing. Served with seasoned tortilla chips.

## Tostada Salad

Crispy flour tortilla shell with romaine, beans, guacamole, cheese, pico and sour cream.

## SIDES & MORE

Chips & Salsa      Guacamole & Chips  
Side Salad      Pronto Guacamole™  
Rice & Beans Plate      Smoky Queso Fundido w/chips.  
Churro      Chicken Tortilla Soup

## BEVERAGES

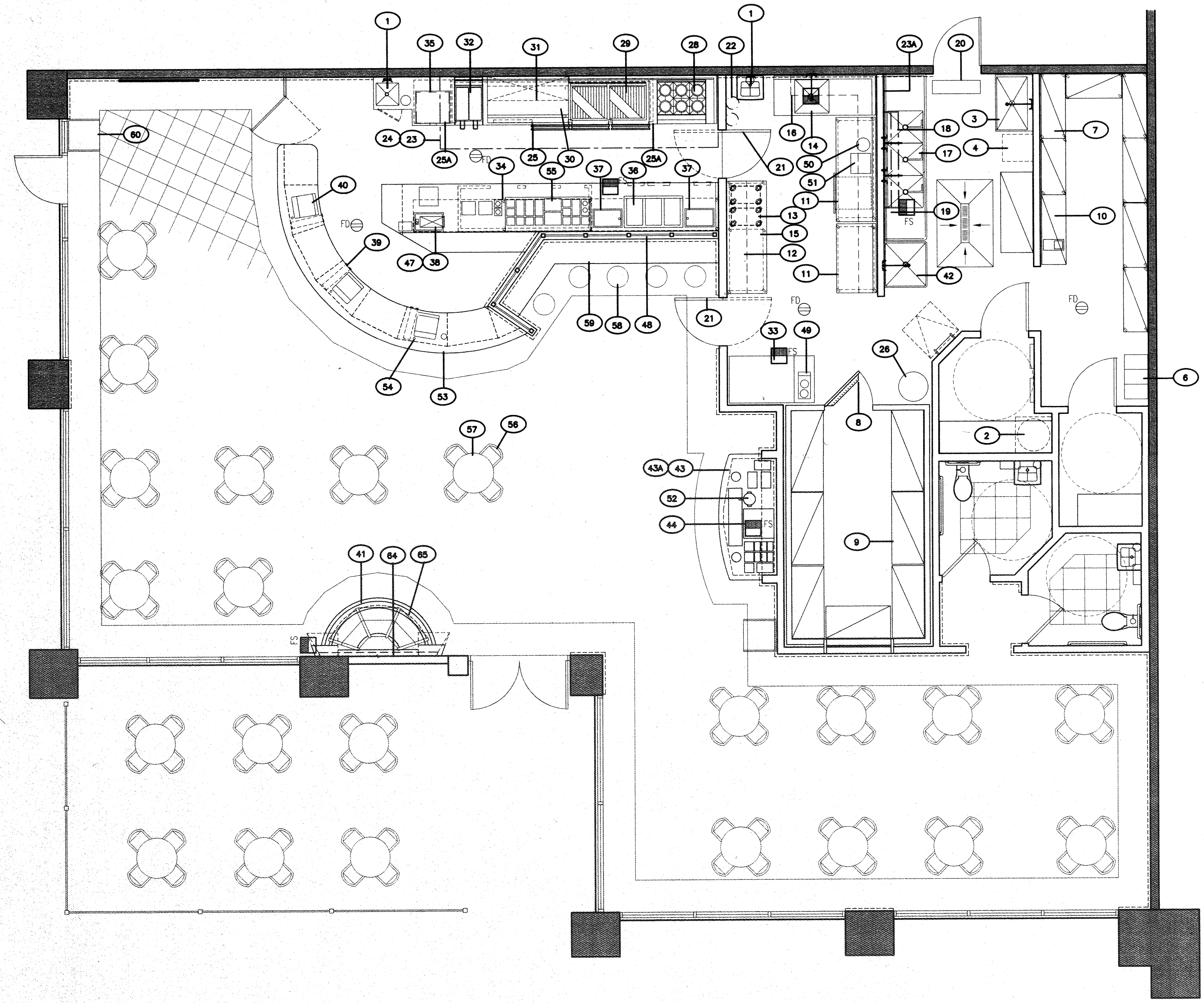
Fountain Beverage      Reg.      L g.  
Bottled Water      Premium Bottled

Prices and menu options vary by location. Visit [bajafresh.com](http://bajafresh.com) to join Club Baja and get exclusive offers!

EAT WELL. LIVE FRESH. **BAJA FRESH**

GENERAL CONTRACTOR TO BE RESPONSIBLE FOR COORDINATION AND PROVIDING ACCESS TO JOB SITE FOR FIXTURES AND EQUIPMENT PROVIDED BY FOOD SERVICE EQUIPMENT CONTRACTOR. THIS MAY NECESSITATE LEAVING WALLS, DOORS, WINDOWS ECT. OUT UNTIL THE EQUIPMENT CAN BE DELIVERED TO THE JOB.

SEE SHEET NO K-8 AND K-9 FOR NOTES AND DETAILS PERTAINING TO THIS SHEET.



- SHEET INDEX**
- K-1 EQUIPMENT PLAN
  - K-2 EQUIPMENT SCHEDULE
  - K-3 EQUIPMENT PLUMBING ROUGH-IN
  - K-4 EQUIPMENT ELECTRICAL ROUGH-IN
  - K-5 EQUIPMENT BUILDING WORKS
  - K-6 REFRIGERATION DETAILS
  - K-7 EXHAUST HOOD DETAILS
  - K-8 EQUIPMENT NOTES
  - K-9 EQUIPMENT DETAILS

REVISIONS	BY

**SILVA / MBA II**  
**RESTAURANT EQUIPMENT**  
 DESIGNERS AND SUPPLIERS TO THE FOOD SERVICE INDUSTRY  
 1106 BROADWAY  
 SANTA MONICA, CA 90401  
 TEL: (310)656-1010  
 FAX: (310)393-9397

**Baja Fresh**  
 Mexican Grill  
 TENANT IMPROVEMENT  
 Monrovia, California  
 The Philip MacDonald Company

DRAWN	staff
CHECKED	OJ
DATE	06-23-1999
SCALE	1/4" = 1'-0"
JOB NO.	XXXX
SHEET	
<b>K-1</b>	
OF	SHEETS