

# CITY COUNCIL REPORT



Meeting Date: January 14, 2014  
General Plan Element: *Land Use*  
General Plan Goal: *Support a diversity of businesses*

## **ACTION**

---

**Restaurant Liquor License Request for Paul Martin's American Grill 115-LL-2013.** To consider forwarding a recommendation of approval to the Arizona Department of Liquor Licenses and Control for a Series 12 (restaurant) State liquor license for an existing location and new owner.

## **OWNER**

---

PMAB-7, LLC

## **APPLICANT CONTACT**

---

Amy Nations

## **LOCATION**

---

6186 N Scottsdale Rd.

## **BACKGROUND**

---

This request is for a Series 12 (restaurant) liquor license. This has been a licensed location since 2008, operating with liquor as J. Alexanders Restaurant.

The zoning for this site is Central Business District (C-2), which allows restaurants. This establishment is 6,552 sq. ft. including an existing 1,176 sq. ft. patio.

## **APPLICANT'S PROPOSAL**

---

The applicant is seeking a favorable recommendation on a Series 12 (restaurant) liquor license. This allows the holder of a restaurant license to sell and serve spirituous liquor solely for consumption on the premises of an establishment which derives at least forty percent (40%) of its total revenue from the sale of food. The applicant has indicated that this establishment will serve liquor between the hours of 11:00 a.m. to 12:00 a.m. Sunday through Thursday, 11:00 a.m. to 1:00 a.m. Friday and

Action Taken \_\_\_\_\_

Saturday; however, due to State liquor license processing requirements, they are not required to notify the City or the State if they change their hours of operation.

## **PETITIONS FROM PERSONS IN CLOSE PROXIMITY**

---

The applicant has maintained the required posting notice for the State mandated 20-day period. No petitions or protests pursuant to A.R.S. 4-201.b. were received during the 20 (twenty) day posting period.

## **OTHER LICENSES & PERMITS**

---

### **Financial Management**

Revenue Collection has reported that the applicant has met City licensing requirements and all fees have been paid.

Spirituos Liquor Tax Permit # Pending.

Scottsdale Transaction Privilege Sales Tax License # Pending.

## **IMPACT ANALYSIS**

---

**Current Planning Department.** There will be changes to the interior of the building, the licensed footprint will remain the same.

### **A.R.S. Section 4-112.B.1 R19-1-310 Criteria for Restaurant Operations.**

This owner intends to continue operating this location as a restaurant. Staff has assessed the applicant's responses to the State's Restaurant Operation Plan categories: Personnel, Equipment, Menu, Live Entertainment, Bar Games/Televisions, Name of Establishment, Bar Seating Area and Dinnerware. Staff finds that the establishment is designed and intended to operate as a restaurant. The bar service area is 289 sq. ft. (4%) of gross floor area, and the kitchen area is 1,855 sq. ft. (29%) of the gross floor area. The operational characteristics and floor plan qualify as a restaurant.

### **Public Safety Division.**

**Police Department:** Recommendation No Opposition

**Major life safety issues:** None noted.

**Code Enforcement:** There are no current cases of code violations at this time relevant to the liquor license.

## **STATE GUIDELINES FOR CONSIDERING AN APPLICATION**

---

### **A.R.S. Section 4-203.A Granting a License for a New Owner for a Certain Location.**

A spirituous liquor license shall be issued only after satisfactory showing of the capability, qualifications and reliability of the applicant.

## **COUNCIL OPTIONS & STAFF RECOMMENDATION**

---

### **Council Options**

The City Council has the option of recommending approval, denial or no recommendation to the Arizona Department of Liquor Licenses and Control.

### **Staff Recommendation**

The City of Scottsdale staff has conducted a review and advises that the license request meets the criteria imposed for determining the capability, qualifications and reliability of the applicant.

### **Next Steps**

The City Council's recommendation of approval, denial or no recommendation will be forwarded to the Department of Liquor Licenses and Control for their consideration. If the application is approved by the Department of Liquor Licenses and Control, the applicant should receive their license from the State within 105 days of original application.

## **RESPONSIBLE DEPARTMENT(S)**

---

Teri Gleason, Planning Assistant, [tgleason@scottsdaleaz.gov](mailto:tgleason@scottsdaleaz.gov)  
Planning, Neighborhood and Transportation Division

James Wasson, Lieutenant, Special Assignment, [jwasson@scottsdaleaz.gov](mailto:jwasson@scottsdaleaz.gov)  
Public Safety Division

Raun Keagy, Planning, Neighborhood and Transportation Director, [rkeagy@scottsdaleaz.gov](mailto:rkeagy@scottsdaleaz.gov)  
Planning, Neighborhood and Transportation Division


## **APPROVED BY**

---

Tim Curtis, AICP, Current Planning Director  
312-4210 [tcurtis@scottsdaleaz.gov](mailto:tcurtis@scottsdaleaz.gov)

 12/10/2013

Randy Grant, PNT Administrator  
312-2664, [rgrant@scottsdaleaz.gov](mailto:rgrant@scottsdaleaz.gov)

 11/21/13

## **ATTACHMENTS**

---

- #1: Aerial Map
- #2: Close-up Aerial Map
- #3: City of Scottsdale Applicant Questionnaire
- #4: State Application



Q.S.  
21-44

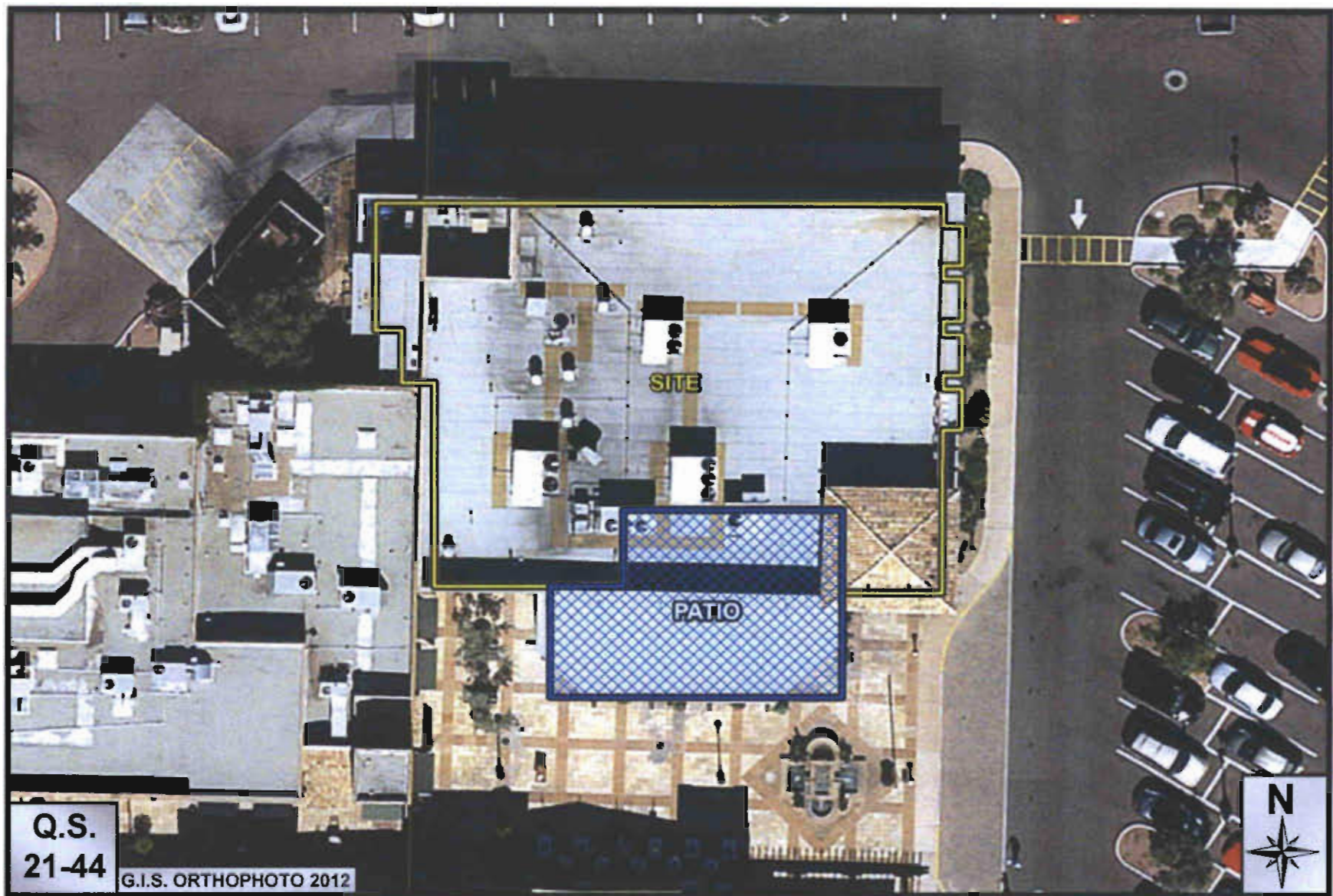
G.I.S. ORTHOPHOTO 2012

**115-LL-2013**

**Paul Martin's American Grill**

ATTACHMENT #1





Paul Martin's American Grill



# Liquor License Questionnaire

Please complete all questions and return within 3 business days.

Name of Business: Paul Martin's American Grill

Business Address: 6186 N. Scottsdale Road

Type of Business (restaurant, bar, grocery, retail) Restaurant

Total Gross Square Footage of Establishment: 7728 square feet

Was there a previous business at this location? ☒ Yes ☐ No  
If yes, list the previous business: J Alexanders Restaurant

Was liquor sold at this location prior to this application? ☒ Yes ☐ No  
If yes, what type of license? Series 12 Restaurant

Is this business currently open? ☐ Yes ☒ No

If yes, is this business operating with an  
Interim license? ☐ Yes ☒ No

If no, what is the proposed opening date? February 1, 2014

Is this business under construction or being remodeled? ☒ Yes ☐ No 1176 SF

Does this business have an existing patio? ☒ Yes ☐ No Dimensions of patio 27 ft. X 41 ft.

Does this business have a proposed patio? ☐ Yes ☒ No Dimensions of patio \_\_\_\_\_

How many parking spaces are allocated to your business? 23 Parking spaces

## For Restaurants, Bars and Restaurants/Bars:

Will the bar service area be in excess of 15% of the gross floor area? ☐ Yes\* ☒ No

Will the kitchen be less than 15% of the gross floor area? ☐ Yes\* ☒ No

Will age verification be required/requested for admittance at any time  
during business operations? ☐ Yes\* ☒ No

Is a cover charge required for admittance at any time during business operations? ☐ Yes\* ☒ No

Will less than 40% of gross revenues be derived from the sale of prepared food? ☐ Yes\* ☒ No

\*May require a Conditional Use Permit

During what hours will the establishment provide full kitchen service? 11am to 12am s-t & 11am to 1am f-s

During what hours will the establishment offer liquor sales? Same as above

Gross square footage of kitchen: 1855 Square Feet

(do not include refrigerators or areas used for storage of food or beverages)

Gross square footage of bar service area: 289 Square Feet

(includes the floor area under indoor and outdoor bars and the floor area behind the bars used for storage, prep and serving of food or drinks)

## Planning, Neighborhood and Transportation Division

7447 E. Indian School Road, Suite 105, Scottsdale, AZ 85251 • Phone: 480-312-7000 • Fax: 480-312-7088



# Liquor License Questionnaire

Please complete all questions and return within 3 business days.

## Will this business feature any of the following:

Patron Dancing?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No	Karaoke?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No
Live Bands?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No	DJ?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No
Amplified music?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No	Games?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No
Adult Entertainment?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No	Four or more pool tables?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No
After hours?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No			

\*May require a Conditional Use Permit

## Applicant Narrative:

ARS 4-201-G: In all proceedings before the governing body of a city or town, the Board of Supervisors of a County or the Board, the applicant bears the burden of showing that the public convenience requires and that the best interest of the community will be substantially served by the issuance of this license.

1. I have the capability, qualifications and reliability to hold a liquor license because:

The ownership of Paul Martins has been involved in several large scale restaurants in Arizona and the US. They are very conscience operators and know what it takes to operate a successful restaurant.

2. The public convenience requires and the best interest of the community will be substantially served by the issuance of the liquor license because:

This location has operated as a restaurant since 2008. It has been empty for several months. The neighborhood will benefit from having a great upscale restaurant with great food.

3. Please describe your business:

Upscale American Food Restaurant

The City's forwarding of a recommendation to the AZ Department of Liquor Licenses and Control does not waive and is not a substitute for the Licensee's obligation to comply with all state, local and federal laws, policies and regulations applicable to the license. The Recommendation is not a permit or regulatory approval to hold any events or construct or demolish any improvements. Zoning processes, building permit processes, and similar regulatory requirements may apply to Licensee's contemplated improvements and are completely separate from the Recommendation. Licensee shall be responsible to, separate and apart from this Recommendation, directly obtain all necessary permits and approvals from any and all governmental or other entities including the City's having standing or jurisdiction over the subject areas. For more information regarding zoning processes, building permit processes, and similar regulatory requirements and approvals please call 480-312-2611.

Print Name: Amy Nations Signature:  Date: 12/03/13

Submit

Planning, Neighborhood and Transportation Division

7447 E. Indian School Road, Suite 105, Scottsdale, AZ 85251 • Phone: 480-312-7000 • Fax: 480-312-7088



Arizona Department of Liquor Licenses and Control  
800 West Washington, 5th Floor  
Phoenix, Arizona 85007  
www.azliquor.gov  
602-542-5141

**APPLICATION FOR LIQUOR LICENSE**  
TYPE OR PRINT WITH BLACK INK

115. LL. 2013

13 NOV 21 19:11:014

Notice: Effective Nov. 1, 1997, All Owners, Agents, Partners, Stockholders, Officers, or Managers actively involved in the day to day operations of the business must attend a Department approved liquor law training course or provide proof of attendance within the last five years. See page 5 of the Liquor Licensing requirements.

**SECTION 1** This application is for a:

- ☐ MORE THAN ONE LICENSE  
☐ INTERIM PERMIT *Complete Section 5*  
☒ NEW LICENSE *Complete Sections 2, 3, 4, 13, 14, 15, 16*  
☐ PERSON TRANSFER (Bars & Liquor Stores ONLY)  
*Complete Sections 2, 3, 4, 11, 13, 15, 16*  
☐ LOCATION TRANSFER (Bars and Liquor Stores ONLY)  
*Complete Sections 2, 3, 4, 12, 13, 15, 16*  
☐ PROBATE/WILL ASSIGNMENT/DIVORCE DECREE  
*Complete Sections 2, 3, 4, 9, 13, 16* (fee not required)  
☐ GOVERNMENT *Complete Sections 2, 3, 4, 10, 13, 15, 16*

**SECTION 2** Type of ownership:

- ☐ J.T.W.R.O.S. *Complete Section 6*  
☐ INDIVIDUAL *Complete Section 6*  
☐ PARTNERSHIP *Complete Section 6*  
☐ CORPORATION *Complete Section 7*  
☒ LIMITED LIABILITY CO. *Complete Section 7*  
☐ CLUB *Complete Section 8*  
☐ GOVERNMENT *Complete Section 10*  
☐ TRUST *Complete Section 6*  
☐ OTHER (Explain) \_\_\_\_\_

**SECTION 3** Type of license and fees LICENSE #(s): 12079721

1. Type of License(s): Series 12 Restaurant

2. Total fees attached:

\$ 172.00 Department Use Only

**APPLICATION FEE AND INTERIM PERMIT FEES (IF APPLICABLE) ARE NOT REFUNDABLE.**

The fees allowed under A.R.S. 44-6852 will be charged for all dishonored checks.

**SECTION 4** Applicant

1. Owner/Agent's Name: Mr. Nations Amy S.  
(Insert one name ONLY to appear on license) Last First Middle  
2. Corp./Partnership/L.L.C.: PMAB-7, LLC B1001242  
(Exactly as it appears on Articles of Inc. or Articles of Org.)  
3. Business Name: Paul Martin's American Grill B1042107  
(Exactly as it appears on the exterior of premises)  
4. Principal Street Location 6186 N. Scottsdale Road Scottsdale Maricopa 85253  
(Do not use PO Box Number) City County Zip  
5. Business Phone: Pending Daytime Phone: 480-730-2675 Email: amynations@azlic.com  
6. Is the business located within the incorporated limits of the above city or town? ☒ YES ☐ NO  
7. Mailing Address: P.O. Box 2502 Chandler Arizona 85244  
City State Zip  
8. Price paid for license only bar, beer and wine, or liquor store: Type \$ Type \$

**DEPARTMENT USE ONLY**

Fees: 100.00 Application 50.00 Interim Permit 22.00 Site Inspection 172.00 Finger Prints \$ 172.00  
TOTAL OF ALL FEES

Is Arizona Statement of Citizenship & Alien Status For State Benefits complete? ☒ YES ☐ NO

Accepted by: EV Date: 11-21-13 Lic. # 12079721



**SECTION 5 Interim Permit:**

1. If you intend to operate business when your application is pending you will need an Interim Permit pursuant to A.R.S. 4-203.01.
2. There **MUST** be a valid license of the same type you are applying for currently issued to the location.
3. Enter the license number currently at the location. 12077626
4. Is the license currently in use? ☐ YES ☒ NO If no, how long has it been out of use? \_\_\_\_\_

**ATTACH THE LICENSE CURRENTLY ISSUED AT THE LOCATION TO THIS APPLICATION.**

I, \_\_\_\_\_, declare that I am the CURRENT OWNER, AGENT, CLUB MEMBER, PARTNER,  
(Print full name)  
MEMBER, STOCKHOLDER, OR LICENSEE (circle the title which applies) of the stated license and location.

State of \_\_\_\_\_ County of \_\_\_\_\_

X \_\_\_\_\_  
(Signature)

The foregoing instrument was acknowledged before me this

My commission expires on: \_\_\_\_\_

\_\_\_\_ day of \_\_\_\_\_, \_\_\_\_\_  
Day Month Year

\_\_\_\_\_  
(Signature of NOTARY PUBLIC)

**SECTION 6 Individual or Partnership Owners:**

EACH PERSON LISTED MUST SUBMIT A COMPLETED QUESTIONNAIRE (FORM LIC0101), AN "APPLICANT" TYPE FINGERPRINT CARD, AND \$22 PROCESSING FEE FOR EACH CARD.

**1. Individual:**

Last	First	Middle	% Owned	Mailing Address	City State Zip

Partnership Name: (Only the first partner listed will appear on license) \_\_\_\_\_

General-Limited	Last	First	Middle	% Owned	Mailing Address	City State Zip
<input type="checkbox"/> <input type="checkbox"/>						
<input type="checkbox"/> <input type="checkbox"/>						
<input type="checkbox"/> <input type="checkbox"/>						
<input type="checkbox"/> <input type="checkbox"/>						

) Y R A S S E C E N F I T

2. Is any person, other than the above, going to share in the profits/losses of the business? ☐ YES ☐ NO  
If Yes, give name, current address and telephone number of the person(s). Use additional sheets if necessary.

Last	First	Middle	Mailing Address	City, State, Zip	Telephone#

13 NOV 21 Lic. #101019

**SECTION 7 Corporation/Limited Liability Co.:**

EACH PERSON LISTED MUST SUBMIT A COMPLETED QUESTIONNAIRE (FORM LIC0101), AN "APPLICANT" TYPE FINGERPRINT CARD, AND \$22 PROCESSING FEE FOR EACH CARD.

☐ CORPORATION Complete questions 1, 2, 3, 5, 6, 7, and 8.

☒ L.L.C. Complete 1, 2, 4, 5, 6, 7, and 8.

1. Name of Corporation/L.L.C.: PMAB 7, LLC  
(Exactly as it appears on Articles of Incorporation or Articles of Organization)

2. Date Incorporated/Organized: 7/03/2013 State where Incorporated/Organized: Delaware

3. AZ Corporation Commission File No.: \_\_\_\_\_ Date authorized to do business in AZ: \_\_\_\_\_

4. AZ L.L.C. File No.: R-1858334-0 Date authorized to do business in AZ: 07/08/2013

5. Is Corp./L.L.C. Non-profit? ☐ YES ☒ NO

6. List all directors, officers and members in Corporation/L.L.C.:

Last	First	Middle	Title	Mailing Address	City	State	Zip
F-PMAB LLC		B1051243	Manager	4041 MacArthur Blvd. Suite 285 Newport Beach, California 92660			
F-PMAB LLC			Member	4041 MacArthur Blvd. Suite 285 Newport Beach, California 92660			

(ATTACH ADDITIONAL SHEET IF NECESSARY)

7. List stockholders who are controlling persons or who own 10% or more:

Last	First	Middle	% Owned	Mailing Address	City	State	Zip
F-PMAB LLC			100%	4041 MacArthur Blvd. Suite 285 Newport Beach, California 92660			

(ATTACH ADDITIONAL SHEET IF NECESSARY)

8. If the corporation/L.L.C. is owned by another entity, attach a percentage of ownership chart, and a director/officer/member disclosure for the parent entity. Attach additional sheets as needed in order to disclose personal identities of all owners.

**SECTION 8 Club Applicants:**

EACH PERSON LISTED MUST SUBMIT A COMPLETED QUESTIONNAIRE (FORM LIC0101), AN "APPLICANT" TYPE FINGERPRINT CARD, AND \$22 PROCESSING FEE FOR EACH CARD.

1. Name of Club: \_\_\_\_\_ Date Chartered: \_\_\_\_\_  
(Exactly as it appears on Club Charter or Bylaws) (Attach a copy of Club Charter or Bylaws)

2. Is club non-profit? ☐ YES ☐ NO

3. List officer and directors:

Last	First	Middle	Title	Mailing Address	City	State	Zip

(ATTACH ADDITIONAL SHEET IF NECESSARY)

13 NOV 21 11:17 AM 2014

**F-PMAB, LLC 100%**

**Members**

Paul Martin Fleming      Manager

**Stockholders**

The Paul M. Fleming Separate Property Trust  
Paul M. Fleming Trustee

86% — B 1051244

NO MORE OWNERS 10% OR MORE

13 NOV 21 11:47. LIC. RM1014

**SECTION 9 Probate, Will Assignment or Divorce Decree of an existing Bar or Liquor Store License:**

1. Current Licensee's Name: \_\_\_\_\_  
(Exactly as it appears on license) Last First Middle
2. Assignee's Name: \_\_\_\_\_  
Last First Middle
3. License Type: \_\_\_\_\_ License Number: \_\_\_\_\_ Date of Last Renewal: \_\_\_\_\_
4. ATTACH TO THIS APPLICATION A CERTIFIED COPY OF THE WILL, PROBATE DISTRIBUTION INSTRUMENT, OR DIVORCE DECREE THAT SPECIFICALLY DISTRIBUTES THE LIQUOR LICENSE TO THE ASSIGNEE TO THIS APPLICATION.

**SECTION 10 Government: (for cities, towns, or counties only)**

1. Governmental Entity: \_\_\_\_\_
2. Person/designee: \_\_\_\_\_  
Last First Middle Contact Phone Number

**A SEPARATE LICENSE MUST BE OBTAINED FOR EACH PREMISES FROM WHICH SPIRITUOUS LIQUOR IS SERVED.**

**SECTION 11 Person to Person Transfer:**

Questions to be completed by CURRENT LICENSEE (Bars and Liquor Stores ONLY-Series 06,07, and 09).

1. Current Licensee's Name: \_\_\_\_\_ Entity: \_\_\_\_\_  
(Exactly as it appears on license) Last First Middle (Indiv., Agent, etc.)
2. Corporation/L.L.C. Name: \_\_\_\_\_  
(Exactly as it appears on license)
3. Current Business Name: \_\_\_\_\_  
(Exactly as it appears on license)
4. Physical Street Location of Business: Street \_\_\_\_\_  
City, State, Zip \_\_\_\_\_
5. License Type: \_\_\_\_\_ License Number: \_\_\_\_\_
6. If more than one license to be transferred: License Type: \_\_\_\_\_ License Number: \_\_\_\_\_
7. Current Mailing Address: \_\_\_\_\_  
(Other than business) Street \_\_\_\_\_  
City, State, Zip \_\_\_\_\_
8. Have all creditors, lien holders, interest holders, etc. been notified of this transfer? ☐ YES ☐ NO
9. Does the applicant intend to operate the business while this application is pending? ☐ YES ☐ NO If yes, complete Section 5 of this application, attach fee, and current license to this application.
10. I, \_\_\_\_\_, hereby authorize the department to process this application to transfer the  
(print full name)  
privilege of the license to the applicant, provided that all terms and conditions of sale are met. Based on the fulfillment of these conditions, I certify that the applicant now owns or will own the property rights of the license by the date of issue.
- I, \_\_\_\_\_, declare that I am the CURRENT OWNER, AGENT, MEMBER, PARTNER  
(print full name)  
STOCKHOLDER, or LICENSEE of the stated license. I have read the above Section 11 and confirm that all statements are true, correct, and complete.

\_\_\_\_\_  
(Signature of CURRENT LICENSEE)

State of \_\_\_\_\_ County of \_\_\_\_\_  
The foregoing instrument was acknowledged before me this

My commission expires on: \_\_\_\_\_

\_\_\_\_\_  
Day Month Year

\_\_\_\_\_  
(Signature of NOTARY PUBLIC)



**SECTION 12 Location to Location Transfer: (Bars and Liquor Stores ONLY)**

APPLICANTS CANNOT OPERATE UNDER A LOCATION TRANSFER UNTIL IT IS APPROVED BY THE STATE

1. Current Business: Name \_\_\_\_\_  
(Exactly as it appears on license) Address \_\_\_\_\_
2. New Business: Name \_\_\_\_\_  
(Physical Street Location) Address \_\_\_\_\_
3. License Type: \_\_\_\_\_ License Number: \_\_\_\_\_
4. If more than one license to be transferred: License Type: \_\_\_\_\_ License Number: \_\_\_\_\_
5. What date do you plan to move? \_\_\_\_\_ What date do you plan to open? \_\_\_\_\_

**SECTION 13 Questions for all in-state applicants excluding those applying for government, hotel/motel, and restaurant licenses (series 5, 11, and 12):**

A.R.S. § 4-207 (A) and (B) state that no retailer's license shall be issued for any premises which are at the time the license application is received by the director, within three hundred (300) horizontal feet of a church, within three hundred (300) horizontal feet of a public or private school building with kindergarten programs or grades one (1) through (12) or within three hundred (300) horizontal feet of a fenced recreational area adjacent to such school building. The above paragraph DOES NOT apply to:

- a) Restaurant license (§ 4-205.02)  
b) Hotel/motel license (§ 4-205.01)

- c) Government license (§ 4-205.03)  
d) Fenced playing area of a golf course (§ 4-207 (B)(5))

1. Distance to nearest school: \_\_\_\_\_ ft. Name of school \_\_\_\_\_  
Address \_\_\_\_\_  
City, State, Zip \_\_\_\_\_
2. Distance to nearest church: \_\_\_\_\_ ft. Name of church \_\_\_\_\_  
Address \_\_\_\_\_  
City, State, Zip \_\_\_\_\_
3. I am the: ☒ Lessee ☐ Sublessee ☐ Owner ☐ Purchaser (of premises)
4. If the premises is leased give lessors: Name Borgata, LLC C/O Arizona Partners Retail Investment Group, LLC  
Address 6621 N. Scottsdale Road Scottsdale, Arizona 85250  
City, State, Zip \_\_\_\_\_
- 4a. Monthly rental/lease rate \$ 25,952.92 What is the remaining length of the lease 15 yrs. \_\_\_\_\_ mos.
- 4b. What is the penalty if the lease is not fulfilled? \$ \_\_\_\_\_ or other Termination  
(give details - attach additional sheet if necessary)
5. What is the total business indebtedness for this license/location excluding the lease? \$ 0  
Please list lenders you owe money to.

Last	First	Middle	Amount Owed	Mailing Address	City State	Zip

(ATTACH ADDITIONAL SHEET IF NECESSARY)

6. What type of business will this license be used for (be specific)? Restaurant

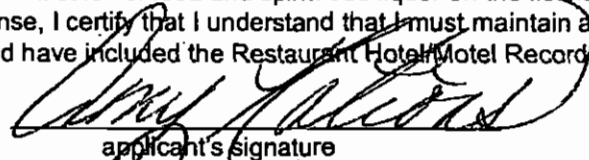
13 NOV 21 11:41 Lic. M1014

### SECTION 13 - continued

7. Has a license or a transfer license for the premises on this application been denied by the state within the past one (1) year?  
☐ YES ☒ NO If yes, attach explanation.
8. Does any spirituous liquor manufacturer, wholesaler, or employee have any interest in your business? ☐ YES ☒ NO
9. Is the premises currently licensed with a liquor license? ☒ YES ☒ NO If yes, give license number and licensee's name:  
License # 12077626 (exactly as it appears on license) Name Lee E. Esch

### SECTION 14 Restaurant or hotel/motel license applicants:

1. Is there an existing restaurant or hotel/motel liquor license at the proposed location? ☒ YES ☐ NO  
If yes, give the name of licensee, Agent or a company name:  
Esch Lee E. and license #: 12077626  
Last First Middle
2. If the answer to Question 1 is YES, you may qualify for an Interim Permit to operate while your application is pending; consult A.R.S. § 4-203.01; and complete SECTION 5 of this application.
3. All restaurant and hotel/motel applicants must complete a Restaurant Operation Plan (Form LIC0114) provided by the Department of Liquor Licenses and Control.
4. As stated in A.R.S. § 4-205.02.G.2, a restaurant is an establishment which derives at least 40 percent of its gross revenue from the sale of food. Gross revenue is the revenue derived from all sales of food and spirituous liquor on the licensed premises. By applying for this ☐ hotel/motel ☒ restaurant license, I certify that I understand that I must maintain a minimum of 40 percent food sales based on these definitions and have included the Restaurant Hotel/Motel Records Required for Audit (form LIC 1013) with this application.

  
applicant's signature

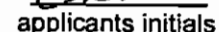
As stated in A.R.S. § 4-205.02 (B), I understand it is my responsibility to contact the Department of Liquor Licenses and Control to schedule an inspection when all tables and chairs are on site, kitchen equipment, and, if applicable, patio barriers are in place on the licensed premises. With the exception of the patio barriers, these items are not required to be properly installed for this inspection. Failure to schedule an inspection will delay issuance of the license. If you are not ready for your inspection 90 days after filing your application, please request an extension in writing, specify why the extension is necessary, and the new inspection date you are requesting. To schedule your site inspection visit [www.azliquor.gov](http://www.azliquor.gov) and click on the "Information" tab.

  
applicants initials

### SECTION 15 Diagram of Premises: (Blueprints not accepted, diagram must be on this form)

1. Check ALL boxes that apply to your business:  
☒ Entrances/Exits ☒ Liquor storage areas Patio: ☒ Contiguous  
☐ Service windows ☐ Drive-in windows ☐ Non Contiguous
2. Is your licensed premises currently closed due to construction, renovation, or redesign? ☒ YES ☐ NO  
If yes, what is your estimated opening date? 02/01/2014  
month/day/year
3. Restaurants and hotel/motel applicants are required to draw a detailed floor plan of the kitchen and dining areas including the locations of all kitchen equipment and dining furniture. Diagram paper is provided on page 7.
4. The diagram (a detailed floor plan) you provide is required to disclose only the area(s) where spiritous liquor is to be sold, served, consumed, dispensed, possessed, or stored on the premises unless it is a restaurant (see #3 above).
5. Provide the square footage or outside dimensions of the licensed premises. Please do not include non-licensed premises, such as parking lots, living quarters, etc.

As stated in A.R.S. § 4-207.01(B), I understand it is my responsibility to notify the Department of Liquor Licenses and Control when there are changes to boundaries, entrances, exits, added or deleted doors, windows or service windows, or increase or decrease to the square footage after submitting this initial drawing.

  
applicants initials

**SECTION 15 Diagram of Premises**

4. In this diagram please show only the area where spirituous liquor is to be sold, served, consumed, dispensed, possessed or stored. It must show all entrances, exits, interior walls, bars, bar stools, hi-top tables, dining tables, dining chairs, the kitchen, dance floor, stage, and game room. Do not include parking lots, living quarters, etc. When completing diagram, North is up ↑.

If a legible copy of a rendering or drawing of your diagram of premises is attached to this application, please write the words "diagram attached" in box provided below.

SEE ATTACHED

13 NOV 21 11:47 AM 2013

**SECTION 16 Signature Block**

I, Amy S. Nations, hereby declare that I am the OWNER/AGENT filing this application as stated in Section 4, Question 1. I have read this application and verify all statements to be true, correct and complete.

X

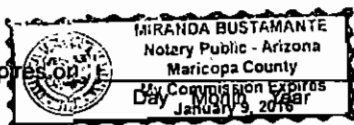
(signature of applicant listed in Section 4, Question 1)

State of Arizona County of Maricopa

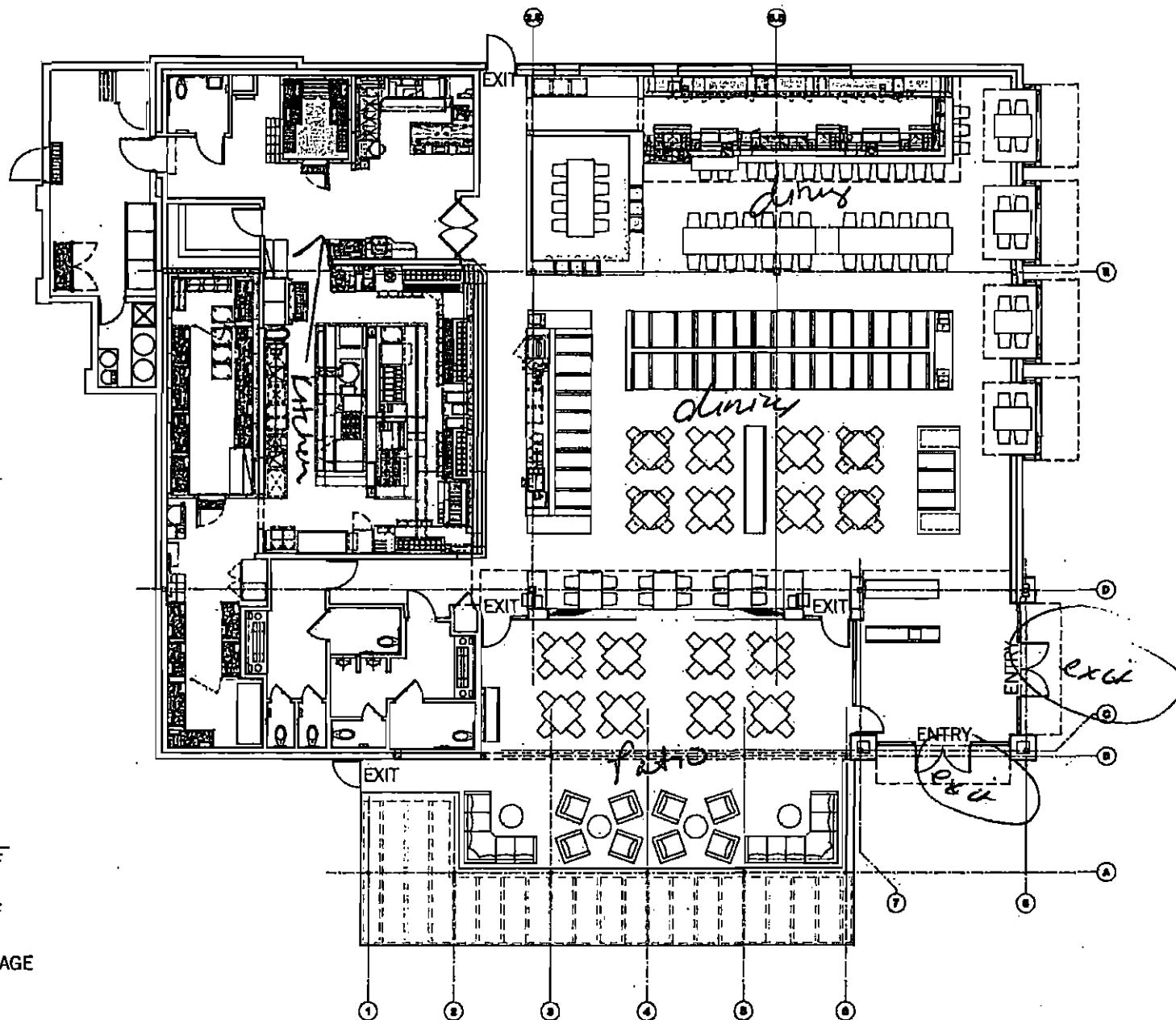
The foregoing instrument was acknowledged before me this

19th of November, 2013  
Day Month Year

My commission expires on



Miranda Bustamante  
signature of NOTARY PUBLIC



SQUARE FOOTAGE  
 INTERIOR = 6552 SF  
 PATIO = 1176 SF  
 TOTAL = 7728 SF

LIQUOR STORAGE

**Paul Martin's**  
 AMERICAN GRILL

Scottsdale  
 Arizona

Floor Plan  
 October 18, 2014

NelsenPartners  
 nelsenpartners.com



---

Menu ▼[Dine With Us – Locations ▼](#)[Home](#)[Our Menus ▼](#)[Our Story](#)[Our Purveyors](#)[Private Events](#)[Contact ▼](#)[Blog](#)

## BRUNCH MENU

Due to seasonality, items, specials, and prices might vary per location. To view what's available at a particular location, please visit our Dine With Us page and select a location to download your desired menu.

---

Our Brunch menu is served at select locations. Please call the location or visit our Dine With Us page to see if the menu is available.

---

Our Weekend Brunch includes fresh baked biscuits and creamy butter, a fresh fruit bowl, your choice of one entrée and a beverage.

## choice of beverage

**Oak Roasted Fair Trade Organic Coffee**

**Fresh Orange Juice or Grapefruit Juice**

**Mimosa** fresh squeezed orange juice and piper sonoma sparkling wine

**Lemosa** ventura county limoncello and piper sonoma sparkling wine

**Bloody Mary** housemade mary mix, stolichnaya vodka, bacon and olives

**Bistro Champagne Lemonade** house infused meyer lemon vodka, lemon juice and basil, topped with piper sonoma bubbles

**Bellini** essence of peach with honey syrup and sparkling wine

---

## choice of entrée

**French Toast** vanilla bean infused cream, cinnamon, nutmeg, maple-bourbon syrup

**Eggs Benedict** poached eggs, canadian bacon, housemade hollandaise sauce

**Applewood Smoked Bacon Omelet** three eggs, bacon, mushrooms, tomato, tillamook cheddar, sour cream

**Fresh Bay Shrimp Omelet** roasted peppers and sundried tomatoes, grafton farms aged white cheddar, california avocados, hollandaise sauce

**Organic Spinach Mushroom and Tomato Omelet** two eggs, grafton farms white cheddar, chili aioli

---

TOP

---

Menu ▼[Dine With Us – Locations ▼](#)[Home](#)[Our Menus ▼](#)[Our Story](#)[Our Purveyors](#)[Private Events](#)[Contact ▼](#)[Blog](#)

13 NOV 21 14. 15 PM 015



## LUNCH MENU

Due to seasonality, items, specials, and prices might vary per location. To view what's available at a particular location, please visit our Dine With Us page and select a location to download your desired menu.

---

### apps and share plates

---

**Castroville Artichoke** mesquite grilled with pesto aioli

**Town Dock Calamari** buttermilk battered with chili aioli and house cocktail sauce

**Spinach Dip** aged white cheddar, bloomsdale spinach, sundried tomatoes

---

## paul martin's \$11 lunches

**Steak & Bacon Tacos** 3 homemade corn tortillas served with avocado cucumber salad

**Grilled Salmon Sandwich** arugula, housemade tartar sauce, fresh baked roll, fries

**Pork Chile Verde Enchiladas** slow cooked shredded pork, tomatillos, jalapeños, aged white cheddar cheese, feta cheese, cilantro

**Grilled Polenta** housemade, sautéed seasonal vegetables, tomato cream, fresh parmesan

**Three Mushroom Burger** our chef's favorite mushroom patty, arugula and fresh pesto aioli, fries

---

13 NOV 21 14. LIC. #1015

## soups and salads

### Seasonal Soups

**Maple-Glazed Salmon Salad** baby gem lettuce, red onions, tomatoes, avocado, carrots, radish, pickled ginger, orange, maple vinaigrette

**Grilled Prawns Salad** butter lettuce, pt. reyes blue cheese, candied walnuts, apples, maple vinaigrette

**Steak Salad** baby gem lettuce and arugula, red onion, tomatoes, cucumber, pt. reyes blue, broccoli, all tossed in a housemade vinaigrette

---

## burgers and sandwiches

**Bistro Burger** fresh ground natural angus served with black pepper aioli

**Turkey Sandwich** house smoked turkey, country whole wheat, monterey jack, tomatoes, pesto aioli

---



**New York French Dip** with horseradish cream, housemade au jus, on a fresh baked roll

Sandwiches are served with your choice of house slaw, dressed organic greens or house fries

---

## classics

**Braised Short Ribs** mashed potatoes, horseradish cream, beef jus

**"Brick" Chicken** free-range chicken, mashed potatoes, herb jus 18

---

## from our mesquite grill

**Fish Tacos** handmade flour tortillas, roasted corn salsa, chili aioli, blistered tomatoes

**Grilled Salmon** meyer lemon vinaigrette, white bean and arugula salad

**Marinated Skirt Steak** all natural, hand-cut meat served with seasonal sides

**Idaho Trout** cajun spiced, sautéed heirloom spinach

---

## sides

**french fries**

**sweet potato fries**

**mac & cheese with crispy prosciutto**

---

[TOP](#)

Search

---

Menu ▼[Dine With Us – Locations ▼](#)[Home](#)[Our Menus ▼](#)[Our Story](#)[Our Purveyors](#)[Private Events](#)[Contact ▼](#)[Blog](#)

## DINNER MENU

Due to seasonality, items, specials, and prices might vary per location. To view what's available at a particular location, please visit our Dine With Us page and select a location to download your desired menu.

---

### share plates and seafood starters

---

**Butcher's Board** selection of local cheeses and artisan salumes

**Spinach Dip** aged white cheddar, bloomsdale spinach, sundried tomatoes

**Castroville Artichoke** mesquite grilled with pesto aioli

**Town Dock Calamari** buttermilk battered with chili aioli and house cocktail sauce

**Oysters** today's fresh selection with mignonette and cocktail sauce

**Jumbo Wild Prawn Cocktail** 5 large prawns, housemade cocktail sauce

**Seafood Platter** fresh local oysters, wild white prawns, fresh maine lobster, house smoked salmon spread, served on ice

**Salt & Pepper Wild Prawns** buttermilk battered with pesto aioli

---

## soups and salads

### Seasonal Soups and Salads

**Baby Romaine Caesar** fresh baked croutons, parmesan, housemade dressing

**Roasted Beet Salad** red and golden beets, pickled cauliflower, cypress grove midnight moon goat cheese, caper-raisin dressing

**Butter Lettuce & Pt. Reyes Blue Cheese** candied walnuts, apples, maple vinaigrette

---

## fresh seafood from our mesquite grill

**Fish Tacos** handmade flour tortillas, seasonal sides

**Grilled Salmon** meyer lemon vinaigrette, seasonal salad

**Idaho Trout** cajun spiced, sautéed heirloom spinach

---

## all natural house aged and mesquite grilled steakhouse selections

**Hanger Steak** chimichurri style, housemade mashed potatoes

**Prime New York Steak** pt. reyes blue cheese butter, sautéed seasonal vegetables

**Marinated Skirt Steak** all natural, hand-cut meat served with seasonal sides

**Blackened Ribeye** hand-cut and grilled, roasted fingerling potatoes

---

## classics

**Braised Short Ribs** mashed potatoes, horseradish cream and beef jus

**Cedar Plank Salmon** shallots and bacon, organic bloomsdale spinach, crimini mushroom jus

**"Brick" Chicken** free-range chicken, mashed potatoes, herb jus

**Grilled Polenta** housemade, sautéed seasonal vegetables, tomato cream, fresh parmesan

**Albacore** served medium rare with seasonal sides

---

## burgers and sandwiches

**Bistro Burger** fresh ground natural angus served with black pepper aioli

**Three Mushroom Burger** our chef's favorite mushroom patty, arugula and fresh pesto aioli

Sandwiches are served with your choice of house slaw, dressed organic greens or house fries
---

---

## sides

organic baby lettuce

french fries

---

sweet potato fries

13 NOV 21 147. LIC. RM1015



---

Menu ▼

Dine With Us – Locations ▼

Home

Our Menus ▼

Our Story

Our Purveyors

Private Events

Contact ▼

Blog

13 NOV 21 11:47 AM 10:15



---

## DESSERT MENU

---

**Banana Cream Pie** layers of vanilla bean pastry cream, chocolate, bananas and fresh whipped cream

**Devil's Food Cake** three layers with rich ganache made from cordillera chocolate, garnished with amarena cherries and whipped cream

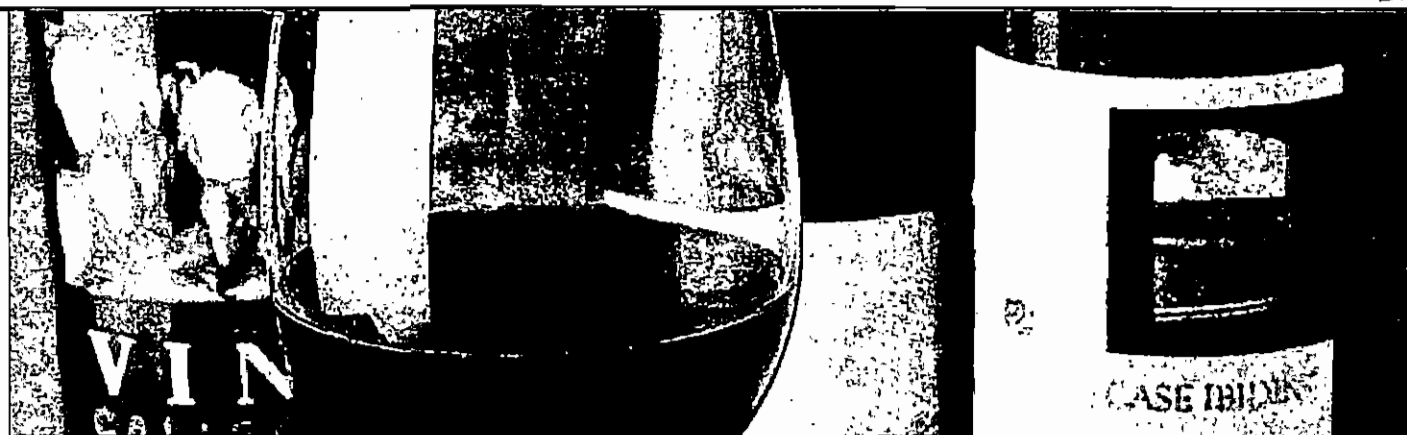
**Homemade Ice Cream** your choice of 3 daily flavors, served with shortbread cookies

---

---

Menu ▼[Dine With Us – Locations ▼](#)[Home](#)[Our Menus ▼](#)[Our Story](#)[Our Purveyors](#)[Private Events](#)[Contact ▼](#)[Blog](#)

13 NOV 21 Ltr. Lic. RM10:15



---

## WINE MENU

---

Our list is presented in a progressive format from lighter to more robust varietals. Choose from 80 wines by the glass, and over 100 by the bottle. All our wines are a generous seven oz. pour.

Wines and vintages are subject to availability.

---

### bubbles

---

Piper Sonoma Brut, NV, Sonoma

Schramsberg, Brut Rosé, 2008, Napa Valley  
Gruet, Blanc de Noirs, Brut, NV, New Mexico  
Gloria Ferrer Cuvée, 2000, Carneros  
Wattle Creek, NV, California

---

## blush/rosé

Adelsheim Rosé of Pinot Noir, 2010, Willamette Valley  
FM Rosé of Cabernet, 2011, Napa Valley

---

## riesling

Poet's Leap, 2010, Columbia Valley, WA  
Pacific Rim, "Dry Riesling," 2011, Columbia Valley, WA

---

## sauvignon blanc

Shenandoah Vineyards, 2011, Amador County  
Kunde, "Magnolia Lane," 2010, Sonoma Valley  
Wattle Creek, 2011, Mendocino County  
Farella "La Luce," 2010, Napa Valley  
Duckhorn, 2010, Napa Valley  
Kelly Fleming, 2011, Oakville

---

## pinot grigio/gris

Tamas Estates, Pinot Grigio, 2010, Monterey County  
Firesteed, Pinot Gris, 2009, Oregon  
Carmel Road, Pinot Gris, 2009, Monterey  
King Estate, Pinot Gris, 2011, Oregon  
Seaglass, Pinot Gris, 2011, Santa Barbara County  
Luna Vineyards, Pinot Grigio, 2010, Napa Valley

---

13 NOV 21 14P. LIC. #M1015

## enticing whites

Parducci, Sustainable White, 2010, Mendocino County

Claiborne & Churchill, Gewürztraminer Dry, "Alsatian Style," 2011, Central Coast

Bonny Doon, Albariño, "Cá del Solo," 2011, Monterey

Sobon Estate, Viognier, 2010, Amador County

---

## chardonnay

Chamisal, 2011, "Stainless," Central Coast

Murphy Goode, 2010, California

Paul Dolan, 2010, Mendocino County, "on tap"

Wente, "Morning Fog," 2010, Livermore Valley

Cambria, Katherine's Vineyard, 2010, Santa Maria Valley

Scott Family, Dijon Clone, 2011, Monterey County

Ministry of the Interior, 2010, Russian River

Melville Vineyards, "Verna's," 2009, Santa Barbara

Rutherford Ranch, 2011, Napa

Davis Bynum, 2010, Russian River

Frog's Leap, 2010, Napa Valley

Martin Ray, 2011, Russian River Valley

Folie à Deux, 2010, Russian River Valley

MacRostie, 2009, Sonoma

Lander-Jenkins, 2011, California

Hanzell Vineyards, 2009, Sonoma Valley

Sebella, 2009, Sonoma Valley

Rombauer, 2011, Carneros

Gary Farrell, 2008, Russian River Valley

---

## pinot noir

Hangtime, 2010, California

Santa Barbara Winery, 2009, Central Coast

---

Paul Dolan, 2008, Mendocino County, "on tap"

Benton Lane, 2009, Willamette Valley, OR

13 NOV 21 11:41 AM 10:15

Wild Horse, 2010, Central Coast  
Twelve, 2008, Yamhill-Carlton, OR  
Gainey, 2010, Santa Rita Hills  
Carmel Road, 2010, Monterey County  
Rodney Strong Estate, 2010, Russian River Valley  
Gatos Locos, 2007, Santa Cruz  
Coleman Nicole, 2009, Sonoma Valley  
Champs de Reves, 2010, Anderson Valley  
Belle Glos, Clark & Telephone Vineyard, 2010, Santa Barbara  
Robert Sinskey, Three Amigos Vineyard, 2008, Carneros  
Hanzell Vineyards, 2008, Sonoma Valley  
Goldeneye, 2008, Anderson Valley  
Hirsch, "San Andreas," 2009, Sonoma Coast

---

## sangiovese

Valley of the Moon, 2009, Sonoma County  
Jacuzzi, Lazy C Vineyard, 2010, Sonoma Coast  
Gargiulo, Aprile, Money Road Ranch, 2009, Napa Valley

---

## enticing reds

Parducci Sustainable Red, 2008/09, Mendocino County  
McManis, Petite Sirah, 2010, California  
Panza Quixote, Petite Syrah, 2008, Stags Leap District  
Moniz Family, "Cuvee Alexandra," 2010, Napa Valley  
Matchbook, Tempranillo, 2009, Dunnigan Hills

---

## merlot

Murphy-Goode, 2010, Alexander Valley  
Concannon "Conservancy," 2009, Livermore Valley

---

Rombauer, 2008, Napa Valley  
Ehlers Estate, 2009, St. Helena

Gargiulo, Money Road Ranch, 2006, Oakville

Duckhorn Vineyards, Three Palms Vineyard, 2007, Napa Valley\*

---

## **zinfandel**

Shenandoah Vineyards, 2010, Amador County

Frog's Leap, 2010, Napa Valley

Sobon Estate, "Old Vines," 2010, Amador County

Dono dal Cielo, 2008, Sierra Foothills

Paradigm, 2010, Oakville

## **cabernet sauvignon**

Terra Robles, 2010, Paso Robles

Sobon Estate, 2008, Sierra Foothills

Paul Dolan, 2009, Mendocino County "on tap"

Nicolette Christopher, 2003, Napa Valley

Frog's Leap, 2009, Napa Valley

Starmont, 2008, Napa Valley

Farella, "Alta," 2005, Napa Valley

Treana, 2009, Paso Robles

Paradigm, 2008, Oakville\*

Meyer Family, Bonny's Vineyard, 2004, Oakville\*

Silver Oak, 2008, Alexander Valley

Big Pour, 2009, Napa Valley\*

Vinum Cellars, 2008, California

Educated Guess, 2010, Napa Valley

Wente Vineyards, 2010, San Francisco Bay

Kelly Fleming, 2010, Napa Valley\*

Oberon, 2010, Napa Valley

Pahlmeyer, 2008, Napa Valley\*

Araujo, Eisele Vineyard, 2008, Napa Valley\*

Atlas Peak, 2008, Napa Valley

Easton, 2006 Estate Bottled, Shenandoah Valley

---

13 NOV 21 19. LIC. #H1015

TOP

---

Menu ▼[Dine With Us ~ Locations ▼](#)[Home](#)[Our Menus ▼](#)[Our Story](#)[Our Purveyors](#)[Private Events](#)[Contact ▼](#)[Blog](#)

## COCKTAILS / BEER MENU

Due to seasonality, items, specials, and prices might vary per location. To view what's available at a particular location, please visit our Dine With Us page and select a location to download your desired menu.

---

### cocktails

---

**Meyer Lemon Drop** house infused meyer lemon vodka, Joseph Cartron triple sec and a sugared rim



**Milagro Silver Margarita** housemade sweet and sour, Milagro Silver tequila, hand shaken and served on the rocks

**Bistro Cosmo** Gvori vodka, Leopold Bros. cranberry, Joseph Cartron triple sec and cranberry juice

**Raspberry Martini** house infused raspberry vodka, lemon juice and sweet vermouth

**Classic Mojito** Bacardi Superior rum, muddled fresh mint, lime and cane syrup with a soda float

**House Champagne Lemonade** house infused meyer lemon vodka, lemon juice and a touch of fresh basil topped with Piper Sonoma bubbles

**Bloody Mary** housemade mary mix, Stolichnaya vodka and olives

---

## beer

### On tap

**North Coast Brewing Co. Scrimshaw Pilsner** European Pilsner style beer with plenty of hops, refreshing and dry, but not too bitter

**Hollywood Blonde Kölsch Style Ale** While Hollywood Blonde is made in LA, it is an homage to the light and refreshing style of beer made famous in Köln, Germany

**Lost Coast Great White Ale** Belgian Style Wheat Beer with lots of lemony and coriander aromas

**Firestone 805 Ale** A tip of the hat to the locals, 805 is golden and has a moderate bitterness, and a great example of how crisp an ale can be

**Anchor Steam Beer** The San Francisco Classic "Brewed since 1896" and revived by Fritz Maytag in 1965. Malty and toasty and unlike any other

**Eagle Rock Unionist Ale** Slightly spicy like a Belgian ale, but malty and a little bit hoppy like an English ale, this really is a union of the two styles

---

**Stone India Pale Ale** First released in 1997 and quickly lauded as a new benchmark, this is huge, hoppy, and bitter, but still remarkably refreshing

13 NOV 21 11:47. LIC. RM10:15