

CITY COUNCIL REPORT



Meeting Date: October 22, 2013
General Plan Element: *Land Use*
General Plan Goal: *Encourage high quality retail and entertainment*

ACTION

Restaurant Liquor License Request for Notorious Burger/Cuttlefish 86-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

Awesome Food, LLC

APPLICANT CONTACT

Joseph Maggiore

LOCATION

8777 N Scottsdale Rd Suite 308

BACKGROUND

This request is for a Series 12 (restaurant) liquor license. This has been a licensed location since 2000, most recently operating with liquor as McCormick & Schmicks Seafood Restaurant.

The zoning for this site is Central Business District Planned Community Development (C-2 PCD), which allows restaurants. This establishment is 8,050 sq. ft. including an existing 544 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 1:00 a.m. 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.

Spirituous Liquor Tax Permit # Pending.

Scottsdale Transaction Privilege Sales Tax License # Pending.

IMPACT ANALYSIS

Current Planning Department

There will not be any significant changes to the floor plan.

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 267 sq. ft. (6%) of gross floor area, and the kitchen area is 1,754 sq. ft. (22%) 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
Planning, Neighborhood and Transportation Division

James Wasson, Lieutenant, Special Assignment, jwasson@scottsdaleaz.gov
Public Safety Division


Raun Keagy, Planning, Neighborhood and Transportation Director, rkeagy@scottsdaleaz.gov
Planning, Neighborhood and Transportation Division

APPROVED BY

Tim Curtis, AICP, Current Planning Director
312-4210 tcurtis@scottsdaleaz.gov

 9/30/2013

Randy Grant, PNT Administrator
312-2664, rgrant@scottsdaleaz.gov

 10/2/13

ATTACHMENTS

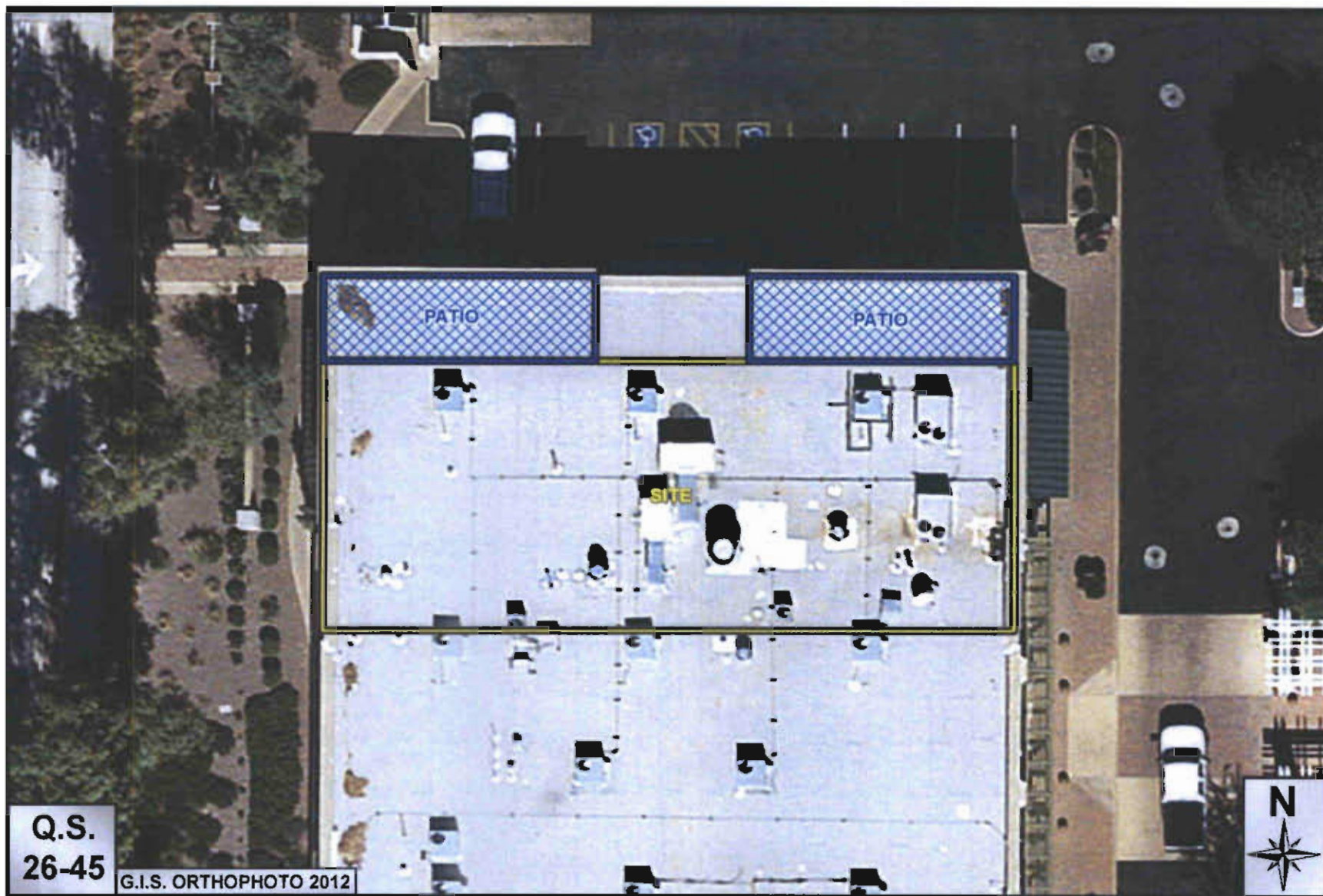
- #1: Aerial Map
- #2: Close-up Aerial Map
- #3: City of Scottsdale Applicant Questionnaire
- #4: State Application



86-LL-2013

Notorious Burgers/Cuttlefish

ATTACHMENT #1



86-LL-2013

Notorious Burgers/Cuttlefish

ATTACHMENT #2



Liquor License Questionnaire

Please complete all questions and return within 3 business days.

Name of Business: Notorious Burgers/ CuttleFish

Business Address: 8777 N Scottsdale Rd Ste 308 Scottsdale, AZ 85253

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

Total Gross Square Footage of Establishment: 8050

Was there a previous business at this location? ☒ Yes ☐ No

If yes, list the previous business: McCormick and Smidt

Was liquor sold at this location prior to this application? ☒ Yes ☐ No

If yes, what type of license? 12

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? November 1, 2013

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

Does this business have an existing patio? ☒ Yes ☐ No Dimensions of patio (2) 6'-0" x 33'-2

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

How many parking spaces are allocated to your business? _____

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? 11:00 A.m.-12:00 p.m..

During what hours will the establishment offer liquor sales? 11:00 a.m.-1:00 a.m.

Gross square footage of kitchen: 1,754 SF

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

Gross square footage of bar service area: 246 SF and 202 SF

(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?
Live Bands?
Amplified music?
Adult Entertainment?
After hours?

☐ Yes* ☒ No
☐ Yes* ☒ No
☐ Yes* ☒ No
☐ Yes* ☒ No
☐ Yes* ☒ No

Karaoke?
DJ?
Games?
Four or more pool tables?

☐ Yes* ☒ No
☐ Yes* ☒ No
☐ Yes* ☒ No
☐ Yes* ☒ 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:

I have been in the Restaurant industry all my life. I take this Business very seriously and know what my responsibilities are as a business owner.

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 is going to bring a great family friendly dinning atmosphere. It will be an asset to the nieghbohood

3. Please describe your business:

Full Service 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 480-312-2811.

Print Name:

Joseph P. Maggiore

Signature:

Date:

9/12/13

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

86-LL-2013

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):

12079647

1. Type of License(s): 12 Restaurant

2. Total fees attached:

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. Maggiore Joseph Patrick
(Insert one name ONLY to appear on license) Last First Middle
2. Corp./Partnership/L.L.C.: Awesome Food, LLC
(Exactly as it appears on Articles of Inc. or Articles of Org.)
3. Business Name: Notorious Burgers/Cuttlefish
(Exactly as it appears on the exterior of premises)
4. Principal Street Location: 8777 North Scottsdale Rd Ste 308 Scottsdale Maricopa 85253
(Do not use PO Box Number) City County Zip
5. Business Phone: Pending Daytime Phone: 760-628-4775 Email: maggiore007@gmail.com
6. Is the business located within the incorporated limits of the above city or town? ☒ YES ☐ NO
7. Mailing Address: 8777 North Scottsdale Rd Ste 308 Scottsdale 85253
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 70.00 Site Inspection 220.00 Finger Prints \$ 220.00
TOTAL OF ALL FEES

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

Accepted by: [Signature] Date: 9/3/2013 Lic. # 12079647

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. _____
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 _____ The foregoing instrument was acknowledged before me this
 (Signature)
 My commission expires on: _____ Day _____ day of _____ 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#

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.: Awesome Food, LLC

(Exactly as it appears on Articles of Incorporation or Articles of Organization)

2. Date Incorporated/Organized: 08/05/2013 State where Incorporated/Organized: Arizona

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

4. AZ L.L.C. File No: L18648490 Date authorized to do business in AZ: 08-05-135. 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
Maggiore	Joseph	Patrick	Mgr/Memb	11445 East Via Linda Ste 2-608 Scottsdale, AZ	85259
Maggiore	Cristina	Anna	Member	11445 East Via Linda Ste 2-608 Scottsdale, AZ	85259

(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
Maggiore	Joseph	Patrick	50%	11445 East Via Linda Ste 2-608 Scottsdale, AZ	85259
Maggiore	Cristina	Anna	50%	11445 East Via Linda Ste 2-608 Scottsdale, AZ	85259

(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)

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: Street _____
(Other than business) 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)

13 SEP 3 11:14 PM 1996

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) c) Government license (§ 4-205.03)
b) Hotel/motel license (§ 4-205.01) d) Fenced playing area of a golf course (§ 4-207 (B)(5))

1. Distance to nearest school: 1403 ft. Name of school Great Beginnings Montessori
Address 7272 E. Gainey Ranch Rd #62 Scottsdale, Az 85258
City, State, Zip _____
2. Distance to nearest church: 10530 ft. Name of church Blessed Sacrament
Address 11300 N 64th St Scottsdale, AZ 85254
City, State, Zip _____
3. I am the: ☒ Lessee ☐ Sublessee ☐ Owner ☐ Purchaser (of premises)
4. If the premises is leased give lessors: Name Gainey Village Retail Center, LLC
Address 801 Grand Ave Des Moines, Iowa 50392-1370
City, State, Zip _____
- 4a. Monthly rental/lease rate \$ 8385.41 What is the remaining length of the lease 10 yrs. _____ mos.
- 4b. What is the penalty if the lease is not fulfilled? \$ 253,081.02 or other _____
(give details - attach additional sheet if necessary)
5. What is the total business indebtedness for this license/location excluding the lease? \$ 350,000.00
Please list lenders you owe money to.

Last	First	Middle	Amount Owed	Mailing Address	City State	Zip
JRW	Consulting	Inc.	350,000.00	251 South Lake Ave Ste 520 Pasadena, Ca	91101	

(ATTACH ADDITIONAL SHEET IF NECESSARY)

6. What type of business will this license be used for (be specific)? 12 Restaurant License

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 # _____ (exactly as it appears on license) Name _____

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:

_____ and license #: _____
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 and click on the "Information" tab.

applicant's 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? 11/01/2013

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.

applicant's 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

SECTION 16 Signature Block

I, Cristina Maggiore, 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]
(signature of applicant listed in Section 4, Question 1)

State of AZ County of Maricopa



My commission expires on :

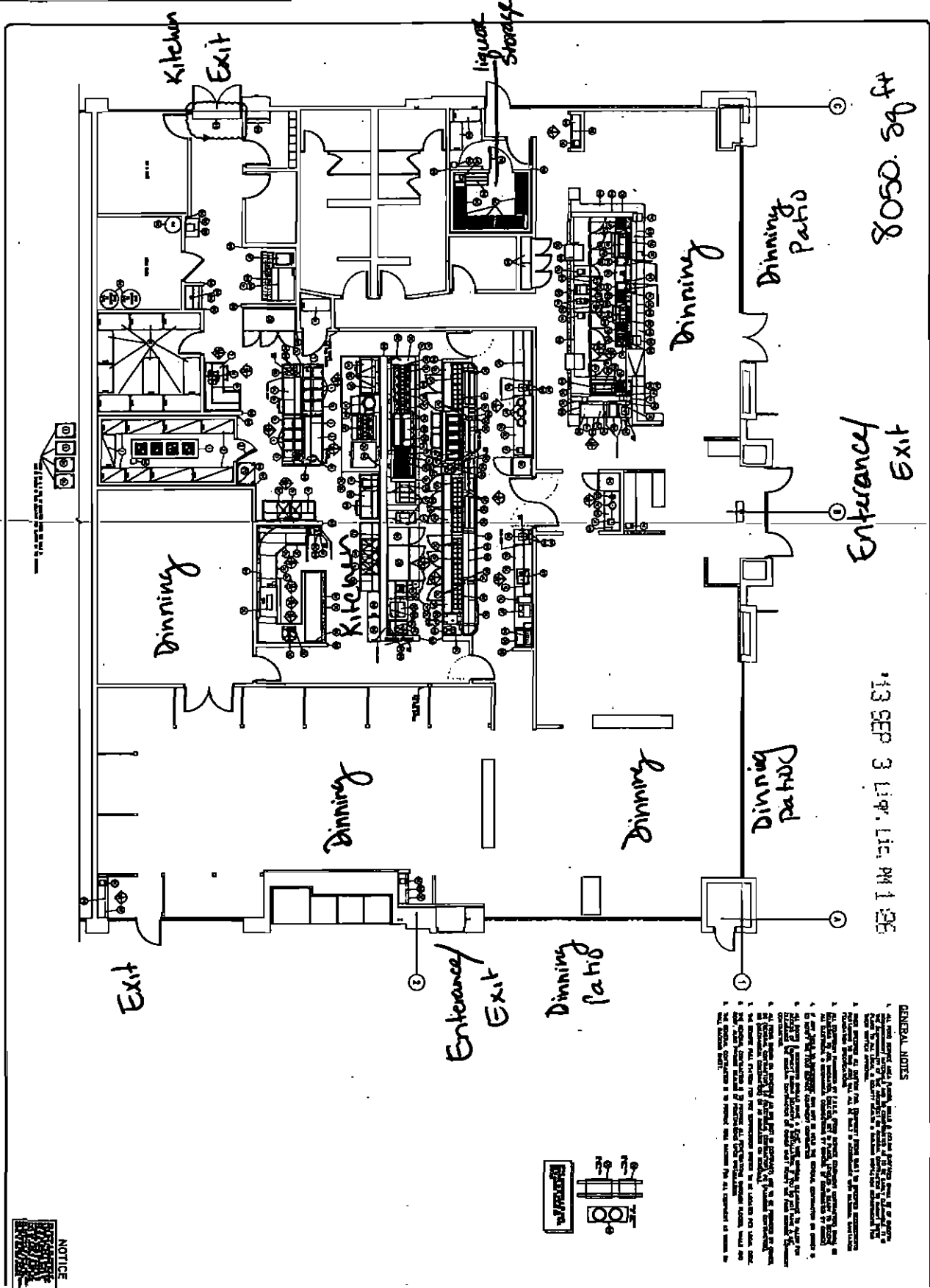
Day Month Year

The foregoing instrument was acknowledged before me this

3rd of September, 2013
Day Month Year

[Signature]
signature of NOTARY PUBLIC

13 SEP 3 11:06 PM '13



GENERAL NOTES

1. ALL DIMENSIONS ARE TO FACE UNLESS OTHERWISE NOTED.
2. ALL WALLS ARE TO BE CONCRETE OR BRICK.
3. ALL FLOORS ARE TO BE POLISHED CONCRETE.
4. ALL CEILING ARE TO BE SUSPENDED CEILING.
5. ALL LIGHTING ARE TO BE RECESSED CEILING LIGHTS.
6. ALL VENTILATION ARE TO BE THROUGH ROOF OR WALL.
7. ALL EXITS ARE TO BE MARKED WITH EXIT SIGNS.
8. ALL ENTRANCES ARE TO BE MARKED WITH ENTRANCE SIGNS.
9. ALL STAIRS ARE TO BE MARKED WITH STAIR SIGNS.
10. ALL ELEVATORS ARE TO BE MARKED WITH ELEVATOR SIGNS.
11. ALL TOILETS ARE TO BE MARKED WITH TOILET SIGNS.
12. ALL CLOSETS ARE TO BE MARKED WITH CLOSET SIGNS.
13. ALL STORAGE AREAS ARE TO BE MARKED WITH STORAGE SIGNS.
14. ALL EQUIPMENT ARE TO BE MARKED WITH EQUIPMENT SIGNS.
15. ALL FURNITURE ARE TO BE MARKED WITH FURNITURE SIGNS.
16. ALL DECOR ARE TO BE MARKED WITH DECOR SIGNS.
17. ALL PLANTS ARE TO BE MARKED WITH PLANT SIGNS.
18. ALL ARTWORK ARE TO BE MARKED WITH ARTWORK SIGNS.
19. ALL AUDIOVISUAL EQUIPMENT ARE TO BE MARKED WITH AUDIOVISUAL EQUIPMENT SIGNS.
20. ALL SECURITY SYSTEMS ARE TO BE MARKED WITH SECURITY SYSTEMS SIGNS.
21. ALL FIRE ALARMS ARE TO BE MARKED WITH FIRE ALARMS SIGNS.
22. ALL SMOKE DETECTORS ARE TO BE MARKED WITH SMOKE DETECTORS SIGNS.
23. ALL CARBON MONOXIDE DETECTORS ARE TO BE MARKED WITH CARBON MONOXIDE DETECTORS SIGNS.
24. ALL GAS DETECTORS ARE TO BE MARKED WITH GAS DETECTORS SIGNS.
25. ALL WATER LEAK DETECTORS ARE TO BE MARKED WITH WATER LEAK DETECTORS SIGNS.
26. ALL SEISMIC MONITORS ARE TO BE MARKED WITH SEISMIC MONITORS SIGNS.
27. ALL TILT SWITCHES ARE TO BE MARKED WITH TILT SWITCHES SIGNS.
28. ALL VIBRATION MONITORS ARE TO BE MARKED WITH VIBRATION MONITORS SIGNS.
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MILKSHAKES // 4.5
VANILLA BEAN
STRAWBERRY
CHOCOLATE

APPETIZERS

Lump Crab Cheese Fries // 10

crispy waffle fries with lump crab meat, cheddar and parmesan sauce, truffle oil

Bang Bang Brussels // 8

brussel sprouts, crispy pork belly, thai chili, roasted peanuts, kung pao sauce

Bacon Wrapped Chicken Wings // sm 7 -or- lg 12.5

spicy BBQ sauce

Crispy Calamari // 7.5

sweet & spicy chili sauce

Notorious Fries // 6

sicilian chickpea fries with lemon aioli

GANGSTER GREENS

WE FLAT IRONED HIM STEAK SALAD // 12.5

chargrilled flat iron steak, organic baby romaine, local tomatoes, cucumbers, avocado, hand battered onion rings, dried corn, chipotle ranch

HE GOT TOASTED QUINOA & COUSCOUS SALAD // 10.5

roasted Mary's farm chicken, couscous, quinoa, olives, garbanzo beans, cucumbers, tomatoes, feta, mint, tuscan kale, citrus vinaigrette

YOU'RE SO WILD SALMON SALAD // 12

dry rubbed, pan roasted wild salmon, bibb lettuce, cypress grove goat cheese, tomatoes, cucumbers, blood orange segments, pistachios, balsamic vinaigrette

BLACKENED CHICKEN CAESAR SALAD // 10.5

grilled chicken, baby romaine, creamy caesar dressing

NOTORIOUS BURGERS

SERVED WITH
NOTORIOUS
SLAW

SPEAKEASY SANDWICHES

NOTORIOUS B.I.G. // 11

1/2 lb. all natural beef, bacon, cave aged cheddar, iceberg lettuce, grilled onions, local tomatoes, notorious sauce

LUCKY LUCIANO'S TRUFFLE BURGER // 13

1/2 lb. all natural beef, stilton bleu cheese, bacon, micro arugula, wild truffle mushroom demi

GAMBINO'S BROKEN LEG OF LAMB // 13

1/2 lb. lamb patty, roasted peppers, cypress goat cheese, sunflower sprouts, cucumbers, white balsamic mint syrup

BONANNO'S TURKEY BURGER // 12

1/2 lb. turkey patty, avocado, feta, sunflower sprouts, grilled onions, fresh herb aioli

CAPONE BURGER // 12

1/2 lb. all natural beef, habanero jack cheese, pan fried egg, avocado, sriracha, crispy onions

BIG POPPA BACON BBQ BURGER // 12

1/2 lb. all natural beef, bacon, cave aged cheddar, hand battered onion rings, bbq sauce

THE DAME'S VEGETABLE QUINOA // 10

1/2 lb. quinoa patty, roasted peppers, grilled zucchini, cypress grove goat cheese, sunflower sprouts, grilled onions

WE PROUDLY SERVE ARTISANAL,
ALL NATURAL, BEEF & POULTRY

THE SNITCH // 12

fried chicken breast, sweet corn waffles, sweet maple mayo

THE PHILLY MOB // 13

pan roasted shaved ribeye, caramelized onions, roasted peppers, provolone, on a hoagie roll

MAGGIORE'S ITALIAN GRILLED CHEESE // 9.5

fried fresh mozzarella, prosciutto di parma, sliced tomatoes, pesto

WISE GUYS CHICKEN SANDWICH // 11

grilled chicken, sweet & spicy buffalo sauce, sauteed celery, bleu cheese dressing, pretzel bun

WILD LIKE RUSSELL'S POKER HABIT // 13

dry rubbed, pan roasted, wild salmon, red onions, capers, tomatoes, micro arugula, roasted garlic & citrus pesto

ADDITIONS

SALT & VINEGAR FRIES - SEA SALT BRINE, MALT
VINEGAR, CREME FRAICHE // 5

SWEET POTATO FRIES - AGAVE NECTAR MAYO // 4

FRESH CUT FRIES - BACON KETCHUP // 4

BATTERED & BEATEN ONION

RINGS - SPICY REMOULADE // 4

TUSCAN KALE CAESAR SALAD // 4

ORGANIC FIELD GREEN SALAD // 4

BURGERS COOKED MEDIUM TO MEDIUM WELL
UNLESS OTHERWISE SPECIFIED

18% GRATUITY WILL BE ADDED
TO PARTIES OF 6 OR MORE

13 SEP 3 11P, LIC. #1125



O C E A N K I T C H E N

ITALIAN SUSHI BAR

KING CRAB

FENNEL + AVOCADO + STICKY RICE +
PROSCIUTTO DI PARMA

EGGPLANT

WARM RICOTTA + STICKY RICE +
MICRO BASIL + TOMATO HERB
DRIZZLE

SPICY TUNA

CALABRIAN CHILI + FENNEL

SALMON

ARUGULA + RED ONION + STICKY
RICE + LEMON CAPER PESTO +
FRIED LEEKS

RAW BAR

OYSTERS

SHUCKED TO ORDER

CLAMS

SEA URCHIN

SCALLOPS

ORGANIC SALADS

THE WEDGE - ROMAINE + CRISPY
PANCETTA + AVOCADO + SPICY
STILTON BLEU CHEESE DRESSING

HOUSE CURED TUNA - ARUGULA +
GREEN BEANS + TOMATOS + FENNEL
+ FINGERLING POTATOES + 5 MINUTE
EGG + WHITE BALSAMIC HERB
DRESSING

GRILLED PEACH & BURRATTA -
HEIRLOOM TOMATOES + SPICED
PISTACHIOS + ORGANIC SEA SALT

CEASAR - CRISP ROMAINE + CREAMY
CEASAR DRESSING + TOASTED HERB
BREAD CRUMBS + PARMIGIANO
CHEESE CRISP

THE LUMP "LOUIE" CRAB SALAD -
BUTTERLETTUCE + TOMATO +
CUCUMBER + HARD BOILED EGG +
CREAMY CHILI DRESSING + TOASTED
HERB BREAD CRUMBS

**TOASTED COUSCOUS & QUINOA
SALAD** - TUSCAN KALE + FETA +
OLIVES + MINT + BLOOD ORANGE
VINAIGRETTE

PLATES TO SHARE

CURED WILD SALMON BRUSCHETTA - LIME & DILL MARSCAPONE +
SQUID INK TOAST + SMOKED SEA SALT

ROASTED BEETS & CYPRESS GROVE GOAT CHEESE
MICRO ARUGULA + TOASTED PISTACHIOS + SABA DRIZZLE

BANG BANG BRUSSELS - PORK BELLY + BIRDS EYE CHILI + TOASTED
PEANUTS + GINGER

YELLOWTAIL CRUDO - SHAVED PICKLED FENNEL + BLOOD ORANGE +
CRISPY CALABRIAN PEPPERS + LIMONCELLO SPIKED PONZU SAUCE

LOLLIPOP DATES - CHAR GRILLED + SMOKED BACON + STILLTON BLUE
CHEESE + WARM AMBER HONEY DRIZZLE

CRISPY CUTTLEFISH - GARBANZO FLOUR DUSTED + LEMON AIOLI

SHORT RIB STACKS - BRAISED + TRUFFLE AIOLI + CRISPY POTATO

GRILLED OCTOPUS - SMOKED FINGERLING POTATOES + PICKLED
FENNEL + CHILI OIL + LEMON

CLAM CHOWDER "POT PIE" - CLAMS + LOCAL VEGETABLES +
FINGERLING POTATO + BRANDIED CREAM

LUMP CRAB STUFFED ZUCCHINI BLOSSOMS - LOCAL RICOTTA +
MICRO MINT + OLD BAY AIOLI

STEAMED MUSSELS & CLAMS - SMOKED CHORIZO + FENNEL +
HEIRLOOM TOMATO + WHITE WINE + GARLIC

ITALIAN SHRIMP & GRITS - BLACKED PRAWNS + CREAMY POLENTA +
MASCARPONE

HAY SMOKED OYSTERS - GARLIC + PARSLEY + HERB BUTTER

SPICY TUNA - CRISPY RICE + WASABI AIOLI + MICRO LEMONGRASS

PASTA FATTA IN CASA

SPAGHETTI - CRAB + SANTA BARBARA SEA URCHIN + LOCAL
TOMATO + BASIL + BREAD CRUMBS

TAGLIOLINI - MANILLA CLAMS + CALAMARI + HOT CHILIS

LINGUINE NERO - CUTTLEFISH INKED PASTA + ROCK SHRIMP +
OLIVES + CAPERS + ROASTED TOMATO

PAPPARDELLE - SHORT RIB RAGU + MUSHROOM + TRUFFLE DEMI

MAINE LOBSTER RAVIOLI - COGNAC + SHERRY WINE + CREAM

SWEET POTATO GNOCCHI - BROWN BUTTER + FRESH SAGE

MAINE LOBSTER BISQUE RISOTTO - MASCARPONE + SHERRY WINE

ENTREES

PAELLA - BOMBA RICE + CUTTLEFISH + CARLSBAD MUSSELS + CLAMS +
SHRIMP + SAUSAGE + SAFFRON + SMOKED PAPRIKA + LIME

SANTA BARBARA SPOT PRAWNS - CHAR GRILLED + LIME + BIRDS EYE
CHILI + MICRO CILANTRO + PALERMO COAST DRY RUB + CREAMY POLENTA

SEAFOOD STEW - FRESH FISH & SHELLFISH + BRAISED FENNEL +
ZUCCHINI BLOSSOMS + ROASTED GARLIC + SAFFRON HERB BROTH

SKUNA BAY SALMON - ROMAN ARTICHOKE + CRISPY CAPERS + LEMON
+ WHITE WINE REDUCTION

BLACK COD PUTANESCA - TOMATOS + OLIVES + GARLIC + CAPERS +
CHILI + WHITE WINE

SEARED SCALLOPS - SWEET CORN RISOTTO + SABA DRIZZLE

NEW YORK STRIP - PASEO PRIME + GRASS FED + PAN SEARED + SMOKED
CHIPOTLE + PORT DEMI + OKINAWAN SWEET POTATOS

ZIN BRAISED SHORT RIBS - SWEET POTATO GNOCCHI

CLAY POT CHICKEN - FINGERLING POTATOES

CHICKEN SALTIMBOCCA - MARY'S FARM CHICKEN + SAGE + PROSCIUTTO
+ FONTINA + SAGE DEMI

13 SEP 3 11:41 AM '13