

CITY COUNCIL REPORT



Meeting Date: November 12, 2019
 General Plan Element: *Land Use*
 General Plan Goal: *Support a diversity of businesses.*

ACTION

Liquor License Request for 85-LL-2019 Zinque. 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 a new location and new owner.

OWNER

LE Zinc Bar LLC

APPLICANT CONTACT

Jeffrey Craig Miller

LOCATION

4712 N. Goldwater Blvd Suite 110

BACKGROUND

This request is for a Series 12 (Restaurant) liquor license for a new location and new owner.

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 7:30 am and 2:00 am; 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.

IMPACT ANALYSIS

Reliability and Location

A.R.S. Section 4.-203.A and R19-1-702 Granting a License for a New Owner and Location

The capability, qualifications and reliability of the applicant has been shown, and the public convenience and best interest of the community will be substantially served by the issuance.

Restaurant

A.R.S. Section 4-205.02 and R19-1-206 Criteria for Restaurant Operations

This owner intends to operate this location as a restaurant according to 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. This establishment is 2,790 sq. ft. in size, plus an existing 1,540 sq. ft. patio. The bar service area is 340 sq. ft. or 12.2 % of gross floor area, and the kitchen area is 544 sq. ft. or 19.5 % of the gross floor area. The operational characteristics and floor plan qualify as a restaurant.

Outdoor Patio

The existing patio, on the west side of the building is 1,540 sq. ft. and does not encroach into the adjacent pedestrian walkway.

Zoning

This site is zoned Downtown/Downtown Regional Use Type 2, Planned Block Development (D/DRU-2 PBD). The D/DRU-2 PBD district allows restaurants as a permitted use. The applicant has been notified of the City's expectation that the business will operate as a restaurant as defined by City Code.

Parking and Traffic

The surrounding street network provides sufficient access.

Public Safety

Police Department: Recommendation No Opposition

Major life safety issues: None noted.

Public Notice and Proximity

A.R.S. Section 4-201.B. 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 were received during the 20 (twenty) day posting period.

COUNCIL OPTIONS & STAFF RECOMMENDATION

Council Options

The City Council has the option of recommending approval, disapproval 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 that the community's best interest is substantially served by the issuance of the liquor license 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, disapproval 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)

Chris Zimmer, Planning Specialist, czimmer@ScottsdaleAZ.gov
Planning and Development Services

Thomas Myers, Lieutenant, tmyers@scottsdaleaz.gov
Police Special Investigations

APPROVED BY



Tim Curtis, AICP, Current Planning Director
480-312-4210, tcurtis@scottsdaleaz.gov

10/24/2019

Date

 FOR

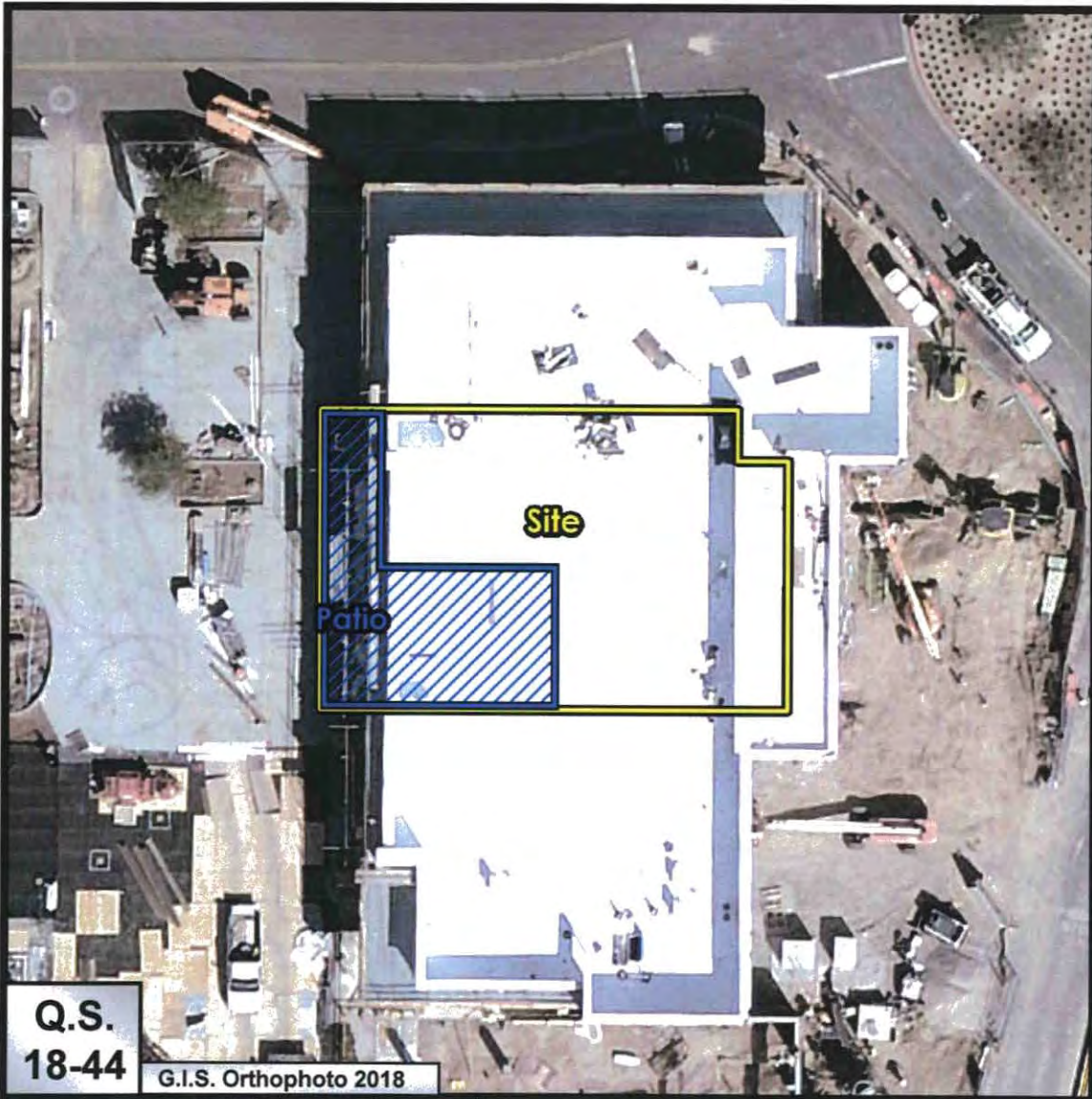
Randy Grant, Director
Planning and Development Services
480-312-2664, rgrant@scottsdaleaz.gov

10/24/2019

Date

ATTACHMENTS

- 1. Map
- 2. City of Scottsdale Applicant Questionnaire
- 3. State Application (Front Page, including menu)
- 4. Floor Plan



Q.S.
18-44

G.I.S. Orthophoto 2018

85-LL-2019



Zinque

Liquor License Questionnaire

(New Location)

Restaurants & Bars (Series 11, 12, 6, 3, 7, 13)



Please complete all questions and return within 3 business days.

Name of Business: Zinque

Business Address: 4712 N Goldwater Blvd Ste 1206 Scottsdale AZ 85251

Total Gross Square Footage of Establishment (Minus the Patio): 2790

Is this business under construction or being remodeled? Yes No

Does this business have an existing patio? Yes No Dimensions of patio _____

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

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

If yes, what type of license? _____

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 2019

For Restaurants, Bars and Restaurants/Bars:

Will the bar service area be less than 15% of the gross floor area? Yes No*

Gross square footage of bar service area: 340

(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. NOT kitchen/backroom storage)

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

Gross square footage of kitchen: 544

Will the full kitchen close before 9:00 p.m.? Yes* No

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

During what hours will the establishment offer liquor sales? 7:30am-2am

For admittance:

Will age verification be required/requested at any time during business operations? Yes* No

For admittance:

Is a cover charge required at any time during business operations? Yes* No

*May require a Conditional Use Permit

Please check one of the following that best describes the primary business operation:

packaged retail restaurant bar personal service education service

manufacturing hotel / tourist accommodation residential facility sports / theater

Planning and Development Services

7447 E. Indian School Road, Suite 105, Scottsdale, AZ 85251 ♦ www.ScottsdaleAZ.gov

Liquor License Questionnaire

(New Location)



Restaurants & Bars (Series 11, 12, 6, 3, 7, 13)

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: Except for a person to person transfer of a transferable license for use at the same location and as otherwise provided in section 4-203, subsection A, 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 a license.

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

We currently hold 6 licenses in California with zero issues since the first license was issued 9 years ago. Employees are certified and must be trained to Zinque's stringent safety and security protocol to ensure safety of all guests and employees.


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

Zinque will be the ONLY eating and drinking establishment in the area that carries Poilane bread overnigheted directly from Paris 3 times per week. Tea and Coffee shippef from France and wines that cannot be found elsewhere in Arizona.

3. Please describe your business:

Inspired by the Zinc topped bars found all over Paris. Zinque's new location will be an oasis in the desertlocated at the malls new entrance.

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 demofish 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: Rhonda Rodriguez Signature:  Date: 10/21/19

Planning and Development Services

7447 E. Indian School Road, Suite 105, Scottsdale, AZ 85251 ♦ www.ScottsdaleAZ.gov

State of Arizona
Department of Liquor Licenses and Control

Created 10/28/2019 @ 09:57:32 AM

Local Governing Body Report

LICENSE

Number:		Type:	012 RESTAURANT
Name:	ZINQUE		
State:	Pending		
Issue Date:		Expiration Date:	
Original Issue Date:			
★ Location:	4712 N GOLDWATER BOULEVARD #110 SCOTTSDALE, AZ 85251 USA		
Mailing Address:	PO BOX 2502 CHANDLER, AZ 85244 USA		
Phone:	(000)000-0000		
Alt. Phone:	(480)730-2675		
Email:	RHONDA@AZLIC.COM		

10/28/2019 9:57:32 AM

AGENT

Name:	JEFFREY CRAIG MILLER
Gender:	Male
Correspondence Address:	PO BOX 2502 CHANDLER, AZ 85244 USA
Phone:	(480)730-2675
Alt. Phone:	
Email:	CRAIGMILLER@AZLIC.COM

OWNER

Name:	LE ZINC BAR LLC		
Contact Name:	JEFFREY CRAIG MILLER		
Type:	LIMITED LIABILITY COMPANY		
AZ CC File Number:		State of Incorporation:	
Incorporation Date:			
Correspondence Address:	PO BOX 2502 CHANDLER, AZ 85244 USA		
Phone:	(480)730-2675		
Alt. Phone:			
Email:	RHONDA@AZLIC.COM		

Officers / Stockholders

AMENDMENT

77832
Miller, Jeffrey Craig
Zinque

BRUNCH

SOFT SCRAMBLE / PARMESAN AND HERBS	13
(PROSCIUTTO +3, SMOKED SALMON +4, FRIES +2, POTATO GRATIN +2)	
CRISPY SUNNY EGGS / PROSCIUTTO, PARMESAN, ARUGULA, PESTO	15
(FRIES +2, POTATO GRATIN +2)	
ZUCCHINI EGG WHITE FRITTATA PLATE / AVOCADO, ARUGULA, PARMESAN, PESTO	14
(PROSCIUTTO +3, SMOKED SALMON +4)	
BAKED EGGS / CHILI, TOMATO SAUCE, TOASTED BAGUETTE	14
(MINI PORK SAUSAGES +3)	
BRIOCHE FRENCH TOASTS / FRESH BERRIES	13
QUICHE LORRAINE / PANCETTA, AGED GRUYÈRE - WITH MIXED LETTUCES	14
CRISPY ZUCCHINI / FRENCH BLUE CHEESE - WITH MIXED LETTUCES	13
CROQUE-MONSIEUR / WITH MIXED LETTUCES (CROQUE-MADAME ADD ONE EGG +3)	14
GRILLED WHOLE BRANZINO / CHIMICHURRI	23
STEAK-FRITES / CHIMICHURRI OR PEPPERCORN SAUCE	24
GRASS-PED BEEF BURGER / LETTUCE, TOMATO, GRUYÈRE, SRIRACHA "1000 ISLAND"	15
ON BRIOCHE BUN OR IN A BOWL (FRIES +2, CRISPY PANCETTA +3, AVOCADO +2)	
LE BOWL / BROWN RICE, AVOCADO, TOM, ARUGULA, COMTE, CILANTRO, SRIRACHA	15
CHICKEN OR FRITTATA (CAULIFLOWER RICE +1.50)	
ANI TUNA +5, SMOKED SALMON +5, SHRIMP +6, GRILLED SALMON +6	
PROSCIUTTO +4, CHICKEN +4, FRITTATA +4, RATATOUILLE +4	
PROSCIUTTO AND GRUYÈRE CROISSANT / MIXED LETTUCES	11
SALMON TOAST / SMOKED SALMON, PICKLES, CRÈME FRAÎCHE, EGG, DILL	12
BREAKFAST SANDWICH / EGG, ENGLISH MUFFIN, TOMATO, BASIL, AGED SWISS	8
(PROSCIUTTO +3, SMOKED SALMON +4, AVOCADO +2)	
GRANOLA / MIXED BERRIES, YOGURT	8
POILÂNE TOAST / WITH BUTTER AND JAM (APRICOT, BLUEBERRY OR STRAWBERRY)	7
POTATO GRATIN DAUPHINOIS	8
FRESH FRUIT SALAD	6.50

PASTRIES

APPLE ALMOND TART	4.50
PEAR TART	4.50
CLAFOUTIS CHERRY TART	4.50
BANANA BREAD	4.00
BLUEBERRY MUFFIN	3.25
BROWNIE	4.25
FLOURLESS CHOCOLATE CAKE	4.50
CHOCOLATE CHIP COOKIE	3.50
CHOCOLATE CROISSANT	4.00
CROISSANT	3.50

BRUNCH COCKTAILS

BLOODY MARY	13
SPICY MARGARITA	13
BANGRIA	12
LILLET BLANC	12
BELLINI (\$8 REFILL)	13
MIMOSA (\$7 REFILL)	12

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DESSERT

ICE CREAM SCOOP (TAHITIAN VANILLA)	3
APPLE ALMOND TART / ICE CREAM	8
PEAR TART / ICE CREAM	8
CLAFOUTIS CHERRY TART / ICE CREAM	8
WARM BROWNIE / ICE CREAM	9
FLOURLESS CHOCOLATE CAKE / ICE CREAM	10
WARM BANANA BREAD / ICE CREAM	7
FRESH BERRIES CRUMBLE / ICE CREAM	9
FRESH FRUIT SALAD	6

DESSERT WINE

SAUTERNES, CHATEAU GRAND-JAUGA '15	18
MOSCATO D'ASTI, SARACCO, ITALY '17	12
VINTAGE PORTO, GRAHAM'S, QUINTA DOS MALVEDOS	17
TAWNY PORTO, GRAHAM'S, AGED 10 YEARS	16
MADEIRA, BLANDY'S, ALVADA 5-YEAR OLD	12

BEER ON TAP

DELIRIUM TREMENS, BELGIUM, 8.5% ABV	10
LAGUNITAS I.P.A., PETALUMA, 6.2% ABV	9
ALLAGASH WHITE, MAINE, 7.5% ABV	9

BEER BOTTLE

ERDINGER WEISBRAU, GERMANY, BAVARIA, NON-ALCOHOLIC	7
WEIHENSTEPHANER LAGER, GERMANY, BAVARIA, 4.7% ABV	7
BAVIK PREMIUM LAGER, PILSNER, BELGIUM, 5.0% ABV	8
STIEGL RADLER (GRAPEFRUIT), AUSTRIA, 2.5% ABV	7
GAVROCHE RED ALE, FRANCE, 8.5% ABV	11
CELT APPLE CIDER, FRANCE, 4.0% ABV	6
UNIBROU LA FIN DU MONDE, CANADA, QUEBEC, 9.0% ABV	8
MC AUSLAN ST-AMBROISE, OATMEAL STOUT, CANADA, 5.0% ABV	8
BEL RIVER BLONDE, CALIFORNIA, 5.8% ABV	7
OMMEGANG HENNEPIN, NEW-YORK, 7.7% ABV	8
MAUI COCONUT PORTER, HAWAII, 6.0% ABV	8
MAUI MANA WHEAT, WITH PINEAPPLE, HAWAII, 6.0% ABV	6

BEER BOTTLE (750ML)

ALESMITH I.P.A., SAN DIEGO, 7.25% ABV	16
THE BRUERY MISCHIEF, CALIFORNIA, 8.5% ABV	19
ALLAGASH CURIBUX, AGED IN JIM BEAM CASK, MAINE, 11.0% ABV	31

BITES

CASTELVETRANO OLIVES	5
MARCONA ALMONDS	4
DEVILED EGGS / MAYO SRIRACHA, PICKLED CUCUMBERS, DILL, CHIPS	9
FRIES / MAYO SRIRACHA	6
PAN CON TOMATE / BAGUETTE RUBBED WITH GARLIC AND TOMATO	8
PAN CON TOMATE WITH SAN DANIELE PROSCIUTTO	11
ROASTED MINI CANTIMPALITOS SAUSAGES	10
SALAMI TOASTS / ROSETTE DE LYON ON POILANE BREAD, BUTTER, CORNICHONS	9
PÂTE DE CAMPAGNE / BLACK PEPPER, CORNICHONS, ON POILANE BREAD	9

APÉRITIF & COCKTAILS

SANGRIA	13 / 56
LILLET BLANC	12
SPICY MARGARITA	13
MOSCOW MULE	13
BLOODY MARY	3
MIMOSA	12
BELLINI	13
POMMERY, CHAMPAGNE BRUT SPLIT (187 ML)	18
POMMERY, CHAMPAGNE ROSÉ SPLIT (187 ML)	22

BUBBLES

CHARLES LAFITTE, SPARKLING WINE, BRUT PRESTIGE, FRANCE, NV	14 / 56
ROSÉ CHAMPAGNE, CAZANOVE, FRANCE, NV	20 / 80
CHAMPAGNE, HEIDSIECK MONOPOLE BRUT, FRANCE NV	18 / 72
VEUVE CLIQUOT, YELLOW LABEL, FRANCE, NV (375ML)	72
VEUVE CLIQUOT, YELLOW LABEL, FRANCE, NV	143
DOM PERIGNON, FRANCE VINTAGE '06	486



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*CORRAGE FEE \$30 PER BOTTLE. CASK SERVICE FEE \$20

*20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. NO SPLIT CHECKS FOR MORE THAN 6 CARDS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

CHARCUTERIE & CHEESE

CHARCUTERIE PLATE / ROSETTE DE LYON, COPPA, PÂTÉ DE CAMPAGNE	18
CHEESE PLATE / BRIE (R. MEUNIER), 8-MONTH AGED COMTÉ, ÉPOISSES	19
BURRATA AND SAN DANIELE PROSCIUTTO / TOASTED BAGUETTE	19
BEEF CARPACCIO / ARUGULA, PARMIGIANO REGGIANO	17

SALADS & BOWL

QUINOA, ROASTED BEETS, AVOCADO, GRATED CARROTS, CILANTRO	15
KALE, GREEN LENTILS, AVOCADO, HARD BOILED EGG, GRATED CARROTS	15
CAPRESE / FRESH TOMATO, MOZZARELLA, BASIL	14
NIÇOISE / SICILIAN TUNA, BASIL, TOMATOES, HARD BOILED EGG, OLIVES	14
AVOCADO, TOMATO, COMTE, MIXED LETTUCES	14
LE BOWL / BROWN RICE, AVO, TOM, ARUGULA, CORTE, CILANTRO, BRIRACHA	16
CHICKEN OR FRITTATA (CAULIFLOWER RICE +1.50)	

AHI TUNA +5. SMOKED SALMON +5. SHRIMP +6. GRILLED SALMON +6
PROSCIUTTO +4. CHICKEN +4. FRITTATA +4. RATATOUILLE +4

TARTINES (ON POILÂNE BREAD) & FLATBREADS

TOMATO AVOCADO TARTINE / PARMIGIANO REGGIANO	16
NIÇOISE TARTINE / SICILIAN TUNA, BASIL, TOMATO, EGG, OLIVE	15
TUNA TARTARE TARTINE / PESTO, SALT & VINEGAR CHIPS, PARMIGIANO REGGIANO	17
SALAMI TARTINE / ROSETTE DE LYON, BUTTER, CORNICHONS	13
SMOKED SALMON TARTINE / CRÈME FRAÎCHE, EGG, DILL, SALT & VINEGAR CHIPS	17
ALSACIENNE FLATBREAD / PANCETTA, ONION, GRUYÈRE	14
PROVENÇALE FLATBREAD / TOMATO, GRUYÈRE, HERBS	14
MUSHROOM FLATBREAD / WILD MUSHROOMS, GRUYÈRE, HERBS	14

VEGETABLES

RATATOUILLE / PROVENÇALE ROASTED VEGETABLES, TOASTED BREAD	12
ROASTED BRUSSELS SPROUTS, PANCETTA, VINEGAR	18
ROASTED CAULIFLOWER, VINEGAR & CHILI	12
GRILLED ASPARAGUS, PARMIGIANO REGGIANO	13
POTATO GRATIN DAUPHINOIS	11
BROCCOLI, SPINACH AND GREEN CURRY SOUP	12
SOUPE AU PISTOU / VEGGIES AND PESTO	12

PLATES

GRASS-FED BEEF BURGER / LETTUCE, TOMATOES, GRUYÈRE, "1000 ISLAND"	17
ON BRICOCHE BUN OR IN A BOWL (FRIES +2, CRISPY PANCETTA +2, AVOCADO +2)	
STEAK-FRITES / CHIMICHURRI OR PEPPERCORN SAUCE	29
GRILLED WHOLE BRANZINO / CHIMICHURRI	34
GRILLED SALMON / BROWN RICE, RATATOUILLE, SPICY YOGURT SAUCE	27
GRILLED PRAWNS / GARLIC, HERBS AND SPICES	19
MOULES FRITES / MUSSELS, SHALLOTS, WHITE WINE, PASTIS, PARSLEY - FRIES	20
LASAGNA / TOMATO, BASIL, THREE CHEESES	18
QUICHE LORRAINE / PANCETTA, AGED GRUYÈRE - WITH MIXED LETTUCES OR FRIES	16
QUICHE ZUCCHINI / FRENCH BLUE CHEESE - WITH MIXED LETTUCES OR FRIES	15
SMOKED SALMON CARPACCIO / POTATO GRATIN OR AVOCADO SALAD	18

WHITE

PINOT GRIGIO, CAMPAGNOLA VENETO, ITALY '17	13 / 52
SAUVIGNON BLANC, LOS MORROS, CHILE '18	13 / 52
VIIGNIER, DE CHANSAC, VIN DE PAYS D'OC, FRANCE '17	14 / 56
CHARDONNAY, OROGENY, RUSSIAN RIVER VALLEY '16	17 / 68
CHARDONNAY, ERIC CHEVALIER, LOIRE, FRANCE '17	13 / 52
PETIT CHABLIS, DOMAINE SEGUINOT-BORDET, FRANCE '17	16 / 64
SANCERRE, PATIENT COTTAT, FRANCE '17	18 / 72
RIESLING, VON WINNING 'WINNINGS', GERMANY '16	15 / 60
SEMILLON/ SAUVIGNON BLANC, CHATEAU HAUT RIAN, BORDEAUX '17	14 / 56
CHATEAUNEUF-DU-PAPE, PÈRE CABOCHE, FRANCE '17	69

ROSÉ

CHATEAU MOURGUES DE GRÈS, COSTIÈRES DE NIMES '17 (ORGANIC)	14 / 56
ST ANDRÉ FIGUIÈRE, LE ST-ANDRÉ, PROVENCE '17	15 / 60
CHATEAU MINUTY, CUVÉE M, PROVENCE '17	17 / 68

RED

CABERNET SAUVIGNON, LES TRAVERSES DE FONTANÈS, FRANCE '17	16 / 64
CABERNET SAUVIGNON, OBERON, NAPA VALLEY '16	17 / 68
PINOT NOIR, ELOUAN, OREGON '16	15 / 60
PINOT NOIR, PICO & VINE, RUSSIAN RIVER VALLEY '16	18 / 72
ZINFANDEL BLEND, RIDGE, SONOMA '16	18 / 72
MONTEPULCIANO, CARLETTO, ITALY '16	12 / 48
TEMPRANILLO/ GARNACNA, PALACIOS REMONDO "LA VENDIMIA", SPAIN '15	15 / 60
SUPERTUSCAN, DAINERO, CASTIGLION DEL BOSCO, TOSCANA IGT, ITALY '16	16 / 64
LANGHE NEBBIOLO, IL PRINCIPE, MICHELE CHIARLO DOC, ITALY '16	18 / 72
MALBEC, MI TERRUÑO, MENDOZA, ARGENTINA '17	13 / 52
CHATEAUNEUF-DU-PAPE, DOMAINE DU VIEUX LAZARET, FRANCE '18	11 / 44
GRENACHE, COTES DU RHONE, TRAPADIS, FRANCE '18	13 / 52
SYRAH, FRANCOIS VILLARD, RHONE, FRANCE '16	15 / 60
SHIRAZ, LEEUWIN ESTATE, SIBLINGS, MARGARET RIVER, AUSTRALIA '16	14 / 56
GRENACHE BLEND, LE PIGEONNET VAUCLUSE, FRANCE '16	14 / 56
BOURGOGNE ROUGE, CHAPITRE SUIVANT, RENE BOUVIER, FRANCE '18	19 / 76
ST-EMILION GRAND CRU, LES CADRANS DE LASSÈGUE, BORDEAUX '14	18 / 72
ST-JOSEPH, FRANCOIS VILLARD, FRANCE '14	80
MARGAUX, CHATEAU LES BARRAILLOTS, BORDEAUX '13	100
CHATEAUNEUF-DU-PAPE, VIEUX TÉLÉGRAPHE LA CRAU, FRANCE '13	150
GEVREY-CHAMBERTIN, BOURGOGNE, LA JUSTICE, FRANCE '12	110
CABERNET SAUVIGNON, TANNER DAPPE, SANTA YNEZ '12	120
BRUNELLO DI MONTALCINO, CASTEL GIOCONDO, ITALY '12	140

GRASS-FED BEEF BURGER / LETTUCE, TOMATO, GRUYÈRE, SRIRACHA "1000 ISLAND" ON BRIOCHE BUN OR IN A BOWL (FRIES +2, CRISPY PANCAKES +2, AVOCADO +2)	15
STEAK-FRITES / CHIMICHURRI OR PEPPERCORN SAUCE	24
GRILLED WHOLE BRANZINO / CHIMICHURRI	33
GRILLED SALMON / BROWN RICE, RATATOUILLE, SPICY YOGURT SAUCE	24
CROQUE-MONSIEUR / WITH MIXED LETTUICES (CROQUE-MADAME ADD ONE EGG +2)	14
LASAGNA / TOMATO, BASIL, THREE CHEESES	14
MOULES FRITES / MUSSELS, SHALLOTS, WHITE WINE, PASTIS, PARSLEY - WITH FRIES	18
QUICHE LORRAINE / PANCETTA, AGED GRUYÈRE - WITH MIXED LETTUICES	14
QUICHE ZUCCHINI / FRENCH BLUE CHEESE - WITH MIXED LETTUICES	13
BEEF CARPACCIO / ARUGULA, PARMIGIANO REGGIANO	18
SMOKED SALMON CARPACCIO / POTATO GRATIN OR AVOCADO SALAD	18
BURRATA AND SAN DANIELE PROSCIUTTO / TOASTED BAGUETTE	18
PRAWN TACO	6
PORK BELLY TACO	6

SOUPS, SALADS & BOWL

BROCCOLI, SPINACH AND GREEN CURRY SOUP	10
SOUPE AU PISTOU / VEGGIES AND PESTO	10
QUINOA, ROASTED BEETS, AVOCADO, GRATED CARROTS, CILANTRO	14
KALE, GREEN LENTILS, AVOCADO, HARD BOILED EGG, GRATED CARROTS	14
CAPRESSE / FRESH TOMATO, MOZZARELLA, BASIL	13
NIÇOISE / SICILIAN TUNA, BASIL, TOMATOES, HARD BOILED EGG, OLIVES	13
AVOCADO, TOMATO, COMTE, MIXED LETTUICES	13
LE BOWL / BROWN RICE, AVOCADO, TOM, ARUGULA, COMTE, CILANTRO, SRIRACHA CHICKEN OR PRITATA (CAULIFLOWER RICE +1.00)	15

ANI TUNA +5, SMOKED SALMON +5, SHRIMP +6, GRILLED SALMON +6
PROSCIUTTO +4, CHICKEN +2, PRITATA +4, RATATOUILLE +4

SANDWICHES

SLICED HARD BOILED EGG, LETTUCE, TOMATOES, AGED GRUYÈRE	12
FRENCH HAM / AGED SWISS CHEESE	12
PAN BAGNAT / NIÇOISE TUNA, TOMATOES, BASIL, AND SLICED EGGS	13
PORK BANH MI / ROASTED PORK, PICKLED CARROTS, CILANTRO, LIME, MAYO SRIRACHA	15
ROTISSERIE CHICKEN / TOMATOES, LETTUCE, MAYO, MUSTARD	14
SALAMI CORNICHONS	11
PROSCIUTTO CORNICHONS / ARUGULA	12
TOMATO AGED COMTE	11
CAMEMBERT, ARUGULA, GREEN APPLE	12
MARINATED PEPPERS, BURRATA, PROSCIUTTO, PESTO	15
FRESH MOZZARELLA TOMATO / BASIL, OLIVE OIL, BALSAMIC VINEGAR (PROSCIUTTO +3)	12
VEGGIE BANH MI / HARD BOILED EGG, AVOCADO, PICKLED CARROTS, MAYO SRIRACHA	13
MARKET VEGGIES / CARROTS, ARUGULA, AYO, MARINATED PEPPERS, TOMATO, PESTO	13
1/2 SANDWICH + 1/2 MIXED GREENS AVOCADO	13
(CHICKEN, PROSCIUTTO, PAN BAGNAT, BANH MI, PEPPERS BURRATA +\$1)	
TOMATO MOZZARELLA BASIL PANINI (PROSCIUTTO +2)	13
HAM GRUYÈRE PANINI	13
APPLE CAMEMBERT PANINI	13

TARTINES (ON POILÂNE BREAD)

TOMATO AVOCADO TARTINE / PARMIGIANO REGGIANO	16
NIÇOISE TARTINE / SICILIAN TUNA, BASIL, TOMATO, EGG, OLIVE	15
TUNA TARTARE TARTINE / PESTO, SALT & VINEGAR CHIPS, PARMIGIANO REGGIANO	17
SALAMI TARTINE / ROSETTE DE LYON, BUTTER, CORNICHON	13
SMOKED SALMON TARTINE / CRÈME FRAÎCHE, EGG, DILL, SALT & VINEGAR CHIPS	17

Zinque

MARIAGE FRÈRES

"THE FRAGRANCE OF ADVENTURE AND POETRY
ENDLESSLY PERVADES EACH CUP OF TEA."
HENRI MARIAGE

GREEN TEA

VERY PROVENÇAL. FLOWERY AROMA COMBINED WITH
TASTES OF GROUND RED AND BLACK FRUITS PLUS
SWEET LAVENDER.

JASMINE MANDARIN - GRAND FLOWERY AND SMOOTH
CHINESE GREEN TEA SCENTED WITH TENDER JASMINE
FLOWERS.

FUJUYAMA - GROWN ON THE SLOPES OF THE MOUNT FUJI.
IELDS AN INTENSE AND SWEET AROMA.

ORANGLANCE - MINT TEA, A REFRESHING BLEND OF
GREEN TEA WITH NANA MINT ENHANCED WITH BERGAMOT.

BLACK TEA

MARCO POLO - FRUITY AND FLOWERY. MARIAGE FRÈRES
BEST SELLER.

EARL GREY IMPÉRIAL - GRAND SPRING FLUO.
DARJEELING EXQUISITELY SCENTED WITH BERGAMOT.

FRENCH BREAKFAST TEA - PROUDLY & HONORABLE
TASTE OF MILK AND CHOCOLATE PERFECT WITH A FRENCH
BREAKFAST. FLAVOR IS POWERFUL AND HONORABLE.

SPICES IMPÉRIALIZED CHAI CHAI A SWEET, SLOW, BLEND
OF SPICES COMMEMORATING A FAMOUS FRENCH TRADING
POST IN INDIA. JUST LIKE AT CHANDERNAGOR.

THEIR FAVORITE

BOURBON VANILLA - RED TEA. THIS VANILLA BLEND
DISPLAYS GREAT FINESSE. IT CAN BE TAKEN HOT OR
COLD, WITH OR WITHOUT MILK.

CHAMORILE - HONORABLE TEA: A DARJEELING CHAI BLEND
IELDS A SMOOTH LIQUOR, DENOTES PROUDLY AND
LASTING AROMA ENHANCED BY A LOVELY BLEND OF
MAGNOLIA FLOWERS.

Coffee 3.25	Espresso 3.75
Latte 4.50	Mocha 3.75
Amarano 3.75	Cappuccino 4.50
Soda	Water

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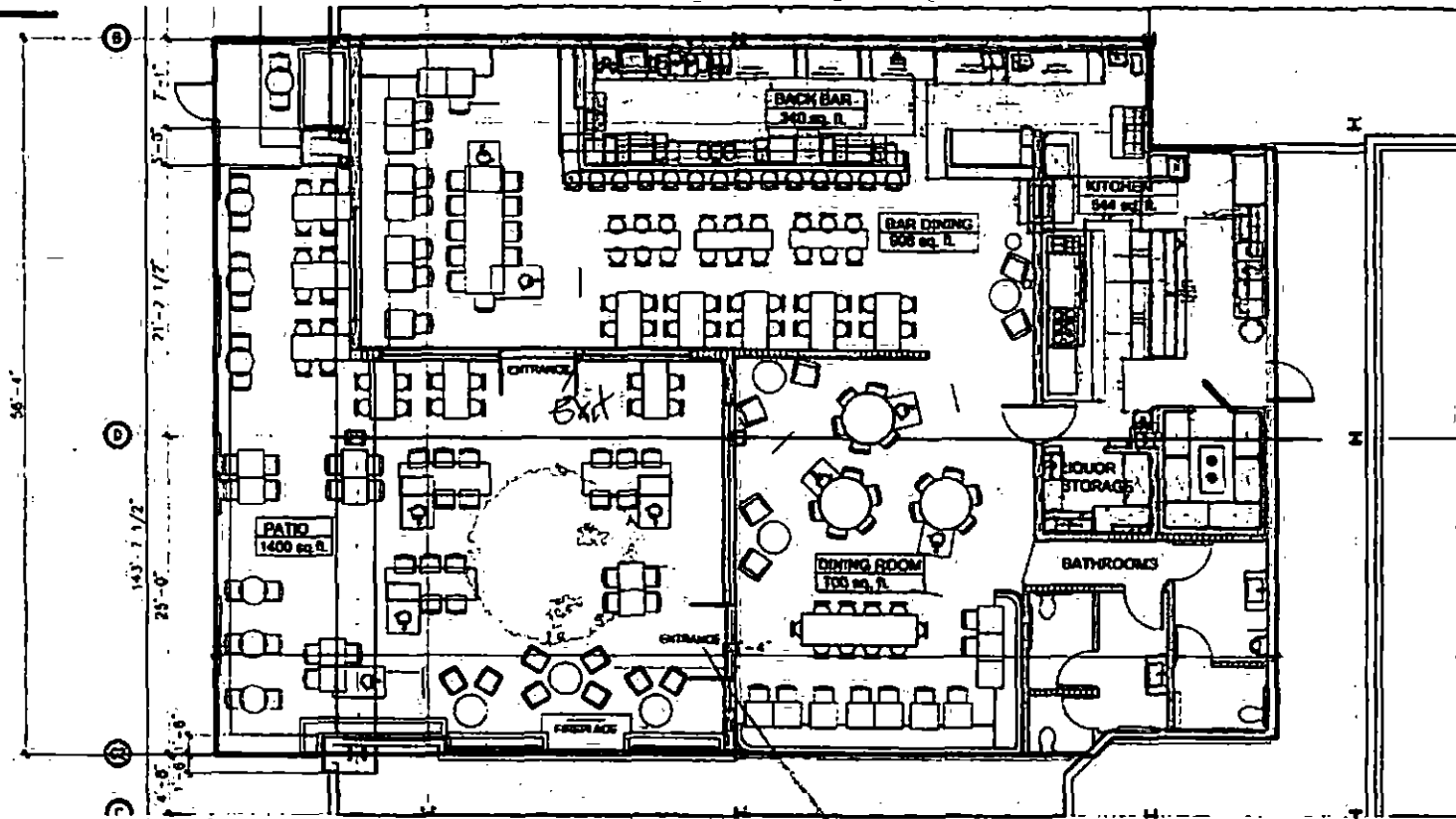
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A-1.2 IN' PLAN-L LICENS!

Details

Size
1.45 MB

View all details



SQUARE FOOTAGE	SEAT COUNT	PUBLIC USE
PATIO = 1400	14 BAR SEATS	PUBLIC USE DINING SPACE = 3,008 SQ. FT. 3,008 / 4,190 = 72%
BAR DINING = 608	122 INDOOR DINING SEATS	
DINING = 700	77 OUTDOOR SEATS	
BACK BAR = 340	TOTAL SEATS = 213	
KITCHEN = 644		
BATHROOMS = 298		
TOTAL = 4,190 SQ. FT.		

Entrance
Exit

ZINQUE
SCOTTSDALE

A-1.2

ATTACHMENT 4