

**CITY OF MANHATTAN BEACH
COMMUNITY DEVELOPMENT DEPARTMENT**

TO: Planning Commission

THROUGH: Richard Thompson, Director of Community Development

FROM: Angelica Ochoa, Assistant Planner

DATE: April 27, 2011

SUBJECT: Consideration of a Use Permit for an existing restaurant to allow on-site consumption of beer and wine, outdoor dining and 24 hour operation for Hotdoggers, Inc. located at 1605 N. Sepulveda Boulevard

RECOMMENDATION

Staff recommends that the Planning Commission **CONDUCT** the **CONTINUED PUBLIC HEARING, DISCUSS** and **APPROVE the DRAFT RESOLUTION (EXHIBIT A) WITH CONDITIONS THAT LIMIT THE HOURS AND OPERATION.**

PROPERTY OWNER

Debra Saunders
Agent for RRSS Properties, LLC
3333 Alana Drive
Sherman Oaks, CA 91403

APPLICANT

HotDoggers, Inc.
Louis Skelton, Property Owner's Representative
2537-D PCH #168
Torrance, CA 90505

BACKGROUND

The applicant, HotDoggers, Inc., applied for a Use Permit to allow outdoor dining at an existing restaurant at 1605 N. Sepulveda Boulevard and to request a new alcohol license for on-site sale and consumption of beer and wine (Type 41-On-Sale Beer and Wine for Public Premises) on December 6, 2010. The existing restaurant has no use permit, alcohol license, or outdoor dining, and is allowed to operate as a restaurant only without alcohol or outdoor dining.

The Planning Commission, at its regular meeting of March 23, 2011, conducted a public hearing and discussed the project (Exhibit B). Some of the issues that were raised included noise and hours from the proposed outdoor patios and the impact to neighbors, complying with the required parking for the additional patios, vehicle ingress and egress from Oak Avenue after 10pm, and patio service of beer and wine. Also, at the meeting, the applicant presented an alternative plan that included a re-design of the outdoor patio to be proposed only at the rear of the restaurant and revised operating hours for the restaurant. The applicant requested that the Planning Commission review the alternative plan for the proposed project.

The Planning Commission requested the applicant submit a revised project description and complete plans to reflect the changes. Since the Planning Commission did not have sufficient time to review the re-design of the patios or the revised hours of the operation, and the revised

project description and layout had not been noticed to the neighbors, the project was continued to the Planning Commission meeting of April 27, 2011.

The applicant submitted a revised project description on April 1, 2011 to revise the hours of operation of the restaurant and the beer and wine service of the restaurant. The revised plans included a proposed covered patio at the rear of the restaurant and some other changes to the exterior and interior floor plan.

DISCUSSION

The Planning Commission heard testimony from neighbors and discussed the following issues at their regular meeting on March 23, 2011. The applicant explained that his business would function more like a casual family style restaurant with take out than a fast food restaurant. According to the owner, customers will order at a counter, be given a number and food would be delivered to the customer. Beer, wine and beverages would be brought by customers to tables. No table service would be available for drinks. The main focus of the restaurant would be on food and no alcohol would be served without ordering a meal. The proposed outdoor patio would be an area to accommodate birthday parties and gatherings. A neighbor who lives on the 1700 block of Oak Avenue objected to the project because of impacts to the neighborhood from the noise of the proposed outdoor patios, more traffic in the neighborhood from the proposed business, and alcohol service. The applicant felt that the Planning Commission could put conditions on his Use Permit to mitigate any impacts and restrictions could be imposed if there are complaints. Overall, the Planning Commissioners supported the project but still felt the following issues need to be addressed to approve the project.

Hours of Operation

The proposed hours of operation for the business were originally proposed as 7am to 10pm Sunday through Thursday and 7am to Midnight Friday and Saturday. The applicant requested that these hours apply to the patios only and not the restaurant. The applicant felt that no limitations should be placed on the hours of the restaurant since the majority of sales would come from the restaurant. Currently, they can operate inside 24 hours.

The Planning Commission had concerns that the noise from the outdoor patio and alcohol service after 10pm would impact the neighbors. The Planning Commission felt it would be difficult to limit selling alcohol on the patio, if there was patio food service that continued later. Also, if the applicant demonstrated that the noise from the patio was contained and there were no complaints, the Planning Commission would review additional hours at the request of the applicant at a future date through an amendment.

Parking

Since the proposed project is classified as a fast food restaurant versus a sit down restaurant per the definition in Section 10.08.050 of the Manhattan Beach Municipal Code, the parking requirement would be based on the total square footage of the patio. The restaurant has this classification since there is no waiter service for orders at the tables; food and drinks are ordered at a counter. The required parking for the original proposed outdoor patio of 372 square feet would be 5 spaces. The total parking requirement for the restaurant and the proposed patio would be 23 spaces. The applicant reduced the patio size and is proposing 22 spaces which meets the code parking requirement. The Planning Commission felt that the applicant should comply with the required parking for the proposed outdoor patio dining to mitigate any impact to

the neighbors. The applicant stated he would reduce the patio square footage and comply with the required parking.

Site Access and Circulation

The current site has ingress and egress from Sepulveda Boulevard and an exit only from the rear lot onto Oak Avenue. The rear lot is zoned RS D-6 and has a restriction of no vehicle ingress or egress between the hours of 10pm and 6am to Oak Avenue per Section 10.44.040 (m) of the Overlay Design Standards and Section 10.60.20 F5. The applicant's architect stated that this business existed prior to this requirement being implemented and therefore it does not apply. However, Section 10.68.070 B.1. of the non-conforming chapter in the Municipal Code states that parking lots located in R districts that serve a commercial use shall not be considered non-conforming. Therefore, the parking lot use is not non-conforming but the access restriction is still applicable.

The Planning Commissioners discussed this issue and felt that the noise from vehicle traffic onto Oak Avenue would impact the neighborhood during the later hours of the business. They felt that the applicant should comply with the 10pm restriction onto Oak Avenue and not allow cars to leave or enter the rear lot after 10pm.

Outdoor Patio

The alternative plan that the applicant presented at the Planning Commission meeting of March 23, 2011 proposed an outdoor patio at the rear only. The applicant originally proposed 2 outdoor patios, 1 patio on Sepulveda Boulevard and 1 patio at the rear of the restaurant. Due to heavy traffic on Sepulveda Boulevard, the front patio was eliminated and the patio at the rear was increased. The proposed rear patio includes a cover and a 6 foot wall to mitigate noise. The applicant's architect stated that the patio would be an extension of the interior dining area and the access would only be allowed through the restaurant. The revised plans show interior access to the patio from the kitchen area of the restaurant for staff use only. There is also exterior access from the restaurant to the outside patio. The Planning Commission felt that moving the patio to the rear and enclosing the patio with a wall and roof are good measures to mitigate noise.

Revised Plan and Project Description (Exhibit E)

The revised project submitted by the applicant on April 1st and 20th, 2011 requests the approval of:

- Outdoor patio at the rear only,
- 24 hour operation of the restaurant,
- Patio hours - Sunday through Thursday 7am to 10pm
Friday and Saturday 7am to midnight, and
- Beer and wine sales from 11am to midnight daily.

ENVIRONMENTAL DETERMINATION

In accordance with the provisions of the California Environmental Quality Act (CEQA) as amended by the City of Manhattan Beach CEQA Guidelines, the Community Development Department found that the subject project is exempt from CEQA as a Class 32 In-fill Development project.

DISCUSSION

Use Permit

The Planning Commission must make the following findings in accordance with Section 10.84.060 for the Use Permit, if the project is approved:

1. *The proposed location of the use is in accord with the objectives of this title and the purposes of the district in which the site is located;*
2. *The proposed location of the use and the proposed conditions under which it would be operated or maintained will be consistent with the General Plan; will not be detrimental to the public health, safety or welfare of persons residing or working on the proposed project site or in or adjacent to the neighborhood of such use; and will not be detrimental to the public health, safety or welfare of persons residing or working on the proposed project site or in adjacent to the neighborhood of such use; and will not be detrimental to properties or improvements in the vicinity or to the general welfare of the city;*
3. *The proposed use will comply with the provisions of this title, including any specific condition required for the proposed use in the district in which it would be located; and*
4. *The proposed use will not adversely impact or be adversely impacted by nearby properties. Potential impacts are related but not necessarily limited to: traffic, parking noise, vibration, odors, resident security and personal safety, and aesthetics, or create demands exceeding the capacity of public services and facilities which cannot be mitigated.*

The Planning Commission, as part of approving the use permit for the subject project, in accordance with Section 10.84.070 can impose reasonable conditions as necessary to:

- A. Achieve the general purposes of this ordinance or the specific purposes of the zoning district in which the site is located, or to make it consistent with the General Plan;
- B. Protect the public health, safety, and general welfare, or
- C. Ensure operation and maintenance of the use in a manner compatible with existing and potential uses on adjoining properties or in the surrounding area.
- D. Provide for periodic review of the use to determine compliance with conditions imposed, and Municipal Code requirements.

Public Input

A notice of the public hearing for the revised project submitted on April 1, 2011 was mailed to all property owners within 500 feet of the project site and was published on April 14, 2011 in the Beach Reporter. Five neighbors objected to the project and their comments are attached as Exhibit C. Neighbors also attended the Planning Commission meeting on April 13, 2011 to voice their objections to the project. The following summarizes their concerns:

- 24 hour proposed operation of the restaurant,
- Additional noise and traffic from outdoor patio and nearness to residential,
- Alcohol being served after 10pm,
- Close proximity to residential and schools,
- Patios open after 10pm and restaurant open after 11pm,

- More businesses serving alcohol near residential, and
- Parking impacts to residential neighborhood

Other Departments Input

The plans and applications were distributed to other departments for their review and comments and are attached as Exhibit D. The Building Department indicated that plans would be reviewed through plan check and handicapped and disabled access would need to be met. The Department of Public Works had standard comments.

The Police Department Detectives and Traffic Divisions had specific concerns for the proposed outdoor patio, even though noise mitigation measures would be implemented and the hours of operation would be restricted:

- Close proximity to residential (30 feet and 90 feet, closest residential)
- Increase in noise disturbances and traffic from groups of people and social gatherings in a small area on the patio
- Parking impacts to residential neighborhood of Oak Avenue and 17th Street, inadequate site parking

All specific Department conditions will be included, if the project is approved, in the Resolution as appropriate and requirements will be addressed during the plan check process.

CONCLUSION

Staff recommends that the Planning Commission conduct the continued public hearing, discuss and approve the attached draft resolution with conditions that limit hours and operation. The Commission may modify the conditions as appropriate. The 10pm closing for the patio was proposed based on the input from the prior Planning Commission meeting of March 23, 2011. Since that time, staff has done further nighttime site inspections and received input from several neighbors. Staff feels that further restrictions for the outdoor patio of 9pm midweek closing may be appropriate, and should be discussed. Staff has included the following conditions in the attached draft resolution:

- Hours of operation for the restaurant, 7am to 10pm Sunday through Thursday and 7am to Midnight Friday and Saturday
- Hours of operation for the outdoor patio, 7am to 10pm daily
- Alcohol service would be restricted to the hours of operation for the restaurant and the patio,
- A noise mitigation study and measures incorporated into the design to mitigate noise impacts from the outdoor patio to nearby residential,
- Limited menu and complete meals to not become a sports bar, table service for food orders,
- Delivery only of food to tables,
- No outdoor waiting areas,
- No beer and wine without food service,
- Beer and wine must be ordered and picked up by customer at counter,
- No table service for beer and wine,
- No screens, videos or music/amplified sound outside,
- No counter bar seats

- No loitering, tables or seating allowed along walkway at the side of the building,
- Outside patio dining area limited to a maximum of 336 square feet and 30 seats

EXHIBITS:

- A. Draft Resolution No. 11-06
- B. PC Report and all related attachments dated March 23, 2011
- C. Public Comments dated April 15, 2011 and April 19, 2011
- D. Other Department Comments
- E. Revised Plan, Project Description and Menu dated April 1, 2011

cc: Debra Saunders, Applicant

Louis Skelton, Applicant's Representative and Architect

RESOLUTION NO. PC 11-06

RESOLUTION OF THE PLANNING COMMISSION OF THE CITY OF MANHATTAN BEACH APPROVING A USE PERMIT TO ALLOW A NEW OUTDOOR PATIO, AND A NEW ALCOHOL LICENSE TYPE-41 FOR ON-SITE BEER AND WINE LOCATED AT AN EXISTING RESTAURANT AT 1605 NORTH SEPULVEDA BOULEVARD (HOTDOGGERS)

THE PLANNING COMMISSION OF THE CITY OF MANHATTAN BEACH, CALIFORNIA, DOES HEREBY RESOLVE AS FOLLOWS:

SECTION 1. The Planning Commission of the City of Manhattan Beach, California, hereby makes the following findings

- A. The Planning Commission of the City of Manhattan Beach conducted a public hearing on March 23, 2011 to consider an application for a Use Permit at an existing restaurant to allow outdoor dining and a new alcohol license, Type-41 to allow on-site beer and wine at 1605 North Sepulveda Boulevard in the City of Manhattan Beach. Said hearing was advertised pursuant to applicable law, testimony was invited and received. The item was continued to April 27, 2011.
- B. The Planning Commission conducted a continued public hearing on April 27, 2011 to consider an application for a Use Permit to allow 24 hour operation of an existing restaurant, outdoor dining and a new alcohol license, Type-41 to allow on-site beer and wine at 1605 North Sepulveda Boulevard in the City of Manhattan Beach.
- C. The subject property is legally described as Tract No. 1638 (ex of sts) Lot 1 Block 58 and (ex of st) Lots 23 and Lot 24 located at 1605 North Sepulveda Boulevard in the City of Manhattan Beach.
- D. The applicant/ property and business owner is Debbi Saunders as agent for RRSS Properties, LLC.
- E. The property is located within Area District II and is zoned General Commercial (CG) (Lots 23 and 24) and Residential Single Family Design Review Oak Avenue (RS D-5) (Lot 1) The properties to the North are zoned Commercial General and Single Family Residential), to the South (Commercial General, Mixed-Use Commercial and Single Family Residential with Oak Avenue Design Review), to the East, (Commercial General) and to the West, (Single Family Residential)
- F. The General Plan designation for the property is General Commercial and Mixed-Use Commercial.
- G. The existing subject property includes a building of 1612 square feet. There are a total of 18 parking spaces. The existing restaurant is non-conforming as it does not currently have a use permit.
- H. The subject project consists of the following: 1) Proposed hours of operation for the restaurant to be 24 hours. 2) A new outdoor rear patio of 336 square feet is proposed with hours to be 7:00 am to 10:00 p.m. Sunday to Thursday and 7:00 a.m. to Midnight Friday and Saturday. 3) The proposed hours for beer and wine service are 11am to Midnight daily
- I. The proposed fast casual family style restaurant will include menu items such as hot dogs, specialty sausages, hamburgers, salads and Hawaiian style meals for breakfast, lunch and dinner. The operation of the restaurant will function as a take-out restaurant with counter order service only. No table service will be provided, except food only (not drinks) may be served to customers at tables.
- J. The project will not individually nor cumulatively have an adverse effect on wildlife resources, as defined in Section 711.2 of the Fish and Game Code.
- K. This Resolution, upon its effectiveness, allows the following, 1) Operating hours for the restaurant to be 7am to 10pm Sunday through Thursday and 7am to Midnight Friday and Saturday; 2) Operating hours for the outdoor rear patio to be 7am to 10pm daily; 3) Alcohol service to be allowed per hours of operation for restaurant and outdoor patio; 4) Outdoor patio not to exceed 336 square feet;

L. Based upon State law, and MBLCP Section A.84.060, relating to the Use Permit application for the proposed restaurant, the following findings are hereby made:

1. The proposed location of the use is in accord with the objectives of this title and the purposes of the district in which the site is located, is consistent with the Commercial Districts Chapter, Section A.16.010-Specific Purposes, since the subject proposal: a) is adding to and creating a vibrant mixture of uses in the area which provides a full range of office, retail commercial, and service commercial uses needed by residents of, b) strengthens the City's economic base, but also protect small businesses that serve city residents, c) creates a suitable environment for various types of commercial and compatible residential uses, and protects them from the adverse effects of inharmonious uses and minimizes the impact of commercial development on adjacent residential districts through the conditions of approval, d) ensures that the appearance and effects of commercial buildings and uses are harmonious with the character of the area in which they are located and ensures the provision of adequate off-street parking and loading facilities, through the parking survey and the conditions of approval, e) encourages commercial buildings that are oriented to the pedestrian, by providing windows and doors accessible from city sidewalks at sidewalk level, protecting pedestrian access along sidewalks and alleys and maintaining pedestrian links to parks, open space, and the beach, and f) carries out the policies and programs of the certified Land Use Plan.

In addition the project is consistent with the purpose of the CG General Commercial District which states the purpose is to provide opportunities for the full range of retail and service business deemed suitable for location in Manhattan Beach,

Additionally, although the project is located within the D Design Overlay District there are limited sections that apply to the project. The purpose of the D Design Overlay District, Section A.44.010- Specific purpose and applicability, is to provide a mechanism to establish specific design standards, landscaping and buffering requirements to allow commercial and use of property in a residential area adjacent to Sepulveda Boulevard. Also, existing development with non-conforming access on Oak Avenue, when developed for commercial parking purposes used in conjunction with business fronting upon and having vehicular access to Sepulveda Boulevard shall not utilize vehicular access to Oak Avenue between the hours of 10pm to 6am daily. A sign will be required to be located at the rear parking lot restricting cars from exiting or entering between the hours of 10pm to 6am onto Oak Avenue to mitigate any impacts to nearby residential.

2. The proposed location of the use and the proposed conditions under which it would be operated or maintained will be consistent with the General Plan; will not be detrimental to the public health, safety or welfare of persons residing or working on the proposed project site or in or adjacent to the neighborhood of such use; and will not be detrimental to properties or improvements in the vicinity or to the general welfare of the city, the project is designed as a fast casual family style restaurant with a limited menu and complete meals, no table order service, no drink order or delivery service (counter service only), no dancing, no entertainment, no exterior music, no bar type items, not a sports bar, no alcohol without a meal, no screens, videos, music or amplified sound outside, no counter bar seats, and the extensive conditions of approval will ensure that there are not detrimental impacts to the neighborhood or City.

The proposed use will comply with the provisions of this title, including any specific condition required for the proposed use in the district in which it would be located, since the required notice and public hearing requirements have been met, all of the required findings have been addressed and conditions will be required to be met prior to the issuance of a certificate of occupancy and start of business operations. Letters were received from neighbors in objection of the subject proposal for 24 hour operation of the restaurant, noise from outdoor patio, parking impacts to neighborhood, increase in traffic from business, beer and wine service at outdoor patio and close proximity to residential.

3. The proposed use will not adversely impact nor be adversely impacted by nearby properties. Potential impacts are related but not necessarily limited to: traffic, parking, noise, vibration, odors, resident security and personal safety, and aesthetics, or create demands exceeding the capacity of public services and facilities which cannot be mitigated, since the project is designed as a small family style take-out use and is consistent with the surrounding businesses, no entertainment, or amplified sound will be allowed outside, and the extensive conditions of approval will ensure that there are not detrimental impacts to the neighborhood or City.

- M. A determination of public convenience and necessity is made for the proposed Type 41 alcohol license to allow on-site beer and wine (as conditioned below), which shall be forwarded to the California Department of Alcohol Beverage Control upon City Council acceptance of this project approval.

SECTION 2. The Planning Commission of the City of Manhattan Beach hereby **APPROVES** the subject Use Permit, subject to the following conditions.

General Conditions

1. The proposed project shall be in substantial conformance with the plans submitted and the project description, as approved and conditioned by the Planning Commission on April 27, 2011. Any substantial deviation from the approved plans must be reviewed and approved by the Planning Commission.

Alcohol Service

2. In the event that the business known as the Hotdggers should vacate the premises, the tenant space at 1605 North Sepulveda Boulevard, may be occupied by another similar use, if upon its review, the Department of Community Development determined that the replacement use has the same use characteristics as the subject fast casual family-style restaurant. The intent of this condition is to ensure that any replacement restaurant tenant, would be a use similar to Hotdggers.
3. Beer and Wine service shall be restricted to hours of operation for the restaurant and outdoor patio.
4. The property owner shall obtain approval from the State Department of Alcoholic Beverage Control for a Type-41 on-site beer and wine license and shall comply with all related conditions of approval.

Operational

5. Operations shall comply with all South Coast Air Quality Management District Regulations and shall not transmit excessive emissions or odors across property lines.
6. The management of the property shall police the property and all areas adjacent to the business during the hours of operation to keep it free of litter.
7. The operators of the facility shall provide adequate management and supervisory techniques to prevent loitering and other security concerns outside the subject businesses.
8. The outdoor patio area is limited to a maximum of 336 square feet in area and 30 seats, to comply with the required 22 total parking spaces. No loitering or outside tables or seating shall be allowed along the walkway that leads to the outdoor rear patio along the side of the building, or along any other outdoor walkway.
9. All proposed rooftop mechanical equipment shall be screened from the public right-of-way and any abandoned rooftop equipment shall be removed prior to building final.
10. The hours of operation shall be permitted as follows:
 - Restaurant: 7:00 am – 10:00 pm (Sunday through Thursday)
7:00 am – Midnight (Friday and Saturday)
 - Outdoor Patio: 7:00 am to 10:00pm daily
11. The business shall have a limited menu and complete meals so as to not become a sports bar, no bar type food items, no outdoor waiting or gathering areas, no beer and wine served without a meal, no screens, videos, music or amplified sound allowed outside, no counter bar seats, no table service of beer and wine and all food and drinks to be ordered at the counter.

Noise

12. A noise mitigate study will be required to mitigate noise impacts from the outdoor patio to nearby residential. All recommendations of the noise study shall be incorporated into the design and construction of the outdoor area, as well as operations of the area, to comply with Manhattan Beach Municipal Code noise standards.
13. No dancing or entertainment shall be permitted on the premises or outside at any time.
14. All interior music shall be limited to background music and/or television/videos only. The restaurant management shall control the volume of the music or any amplified sound. Exterior music or amplified sound systems or equipment is prohibited.
15. Noise emanating from the site shall be in compliance with the Manhattan Beach Municipal Code Noise Ordinance, Chapter 5.48.

Signage

16. A-frame or sidewalk signs in the public right-of-way shall be prohibited.
17. No temporary signs (banners) shall be erected on the site without City permit and approval.
18. The applicant shall submit a complete sign program including new signage and pole sign for review and approval of the Director of Community Development.

Design

19. Outdoor lighting on the rear parking lot, building, and entire site shall be minimized, shielded, and turned off after hours to lessen impacts to nearby residential.
20. The restaurant shall install, maintain in good working condition, and use a garbage disposal, a trash compactor, and a mop sink.
21. Access to the outdoor patio is only allowed from an exit door inside the restaurant that leads to a separate exterior walkway along the side of the building. No direct customer access, ingress or egress, is allowed except through the interior of the restaurant.
22. A minimum 6 foot high block wall, as measured from the floor level of the patio, shall be required to surround the outdoor patio. No heaters will be allowed on the patio unless reviewed and approved by the Director of Community Development.
23. The walkway along the side of the building shall be enclosed with a 5 to 6 foot high solid gate and 6 foot high solid fence or wall to direct customers to the rear patio.
24. A landscape plan must be submitted for review and approval and installed before certificate of occupancy.

Parking and Access

25. The applicant shall provide 22 parking spaces on-site.

Procedural

26. All provisions of the Use Permit are subject to review by the Community Development Department 6 months after occupancy and yearly thereafter.

27. Unless appealed by the City Council, the subject Use Permit shall become effective after expiration of the time limits established by the Manhattan Beach Municipal Code.
28. Pursuant to Public Resources Code Section 21089 (b) and Fish and Game Code Section 711.4 (c), the project is not operative, vested, or final until the required filing fees are paid.
29. The applicant agrees, as a condition of approval of this project, to pay all reasonable legal and expert fees and expenses of the City of Manhattan Beach, in defending any legal action associated with the approval of this project brought against the City. In the event such a legal action is filed against the project, the City shall estimate its expenses for the litigation. Applicant shall deposit said amount with the City or enter into an agreement with the City to pay such expenses as they become due.

SECTION 3. Pursuant to Government Code Section 65009 and Code of Civil Procedure Section 1094.6, any action or proceeding to attack, review, set aside, void or annul this decision, or concerning any of the proceedings, acts, or determinations taken, done or made prior to such decision or to determine the reasonableness, legality or validity of any condition attached to this decision shall not be maintained by any person unless the action or proceeding is commenced within 90 days of the date of this resolution and the City Council is served within 120 days of the date of this resolution. The City Clerk shall send a certified copy of this resolution to the applicant, and if any, the appellant at the address of said person set forth in the record of the proceedings and such mailing shall constitute the notice required by Code of Civil Procedure Section 1094.6.

I hereby certify that the foregoing is a full, true and correct copy of the Resolution as adopted by the Planning Commission at its regular meeting of April 27, 2011, and that said Resolution was adopted by the following vote:

AYES:

NOES:

ABSTAIN:

ABSENT:

RICHARD THOMPSON
Secretary to the Planning Commission

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**CITY OF MANHATTAN BEACH
COMMUNITY DEVELOPMENT DEPARTMENT**

TO: Planning Commission

THROUGH: Richard Thompson, Director of Community Development

FROM: Angelica Ochoa, Assistant Planner

DATE: March 23, 2011

SUBJECT: Consideration of a Use Permit for an existing restaurant to allow on-site consumption of beer and wine and outdoor dining for Hotdoggers, Inc. located at 1605 N. Sepulveda Boulevard

RECOMMENDATION

Staff recommends that the Planning Commission **CONDUCT** the **PUBLIC HEARING**, **DISCUSS** and **PROVIDE DIRECTION**

PROPERTY OWNER

Debra Saunders
Agent for RRSS Properties, LLC
3333 Alana Drive
Sherman Oaks, CA 91403

APPLICANT

HotDoggers, Inc.
Louis Skelton, Property Owner's Representative
2537-D PCH #168
Torrance, CA 90505

BACKGROUND

The applicant, HotDoggers, Inc., a new commercial tenant at 1605 North Sepulveda Boulevard, is requesting a Use Permit to allow outdoor dining at an existing restaurant and to request a new alcohol license for on-site sale and consumption of beer and wine (Type 41-On-Sale Beer and Wine for Public Premises). The existing restaurant occupies three lots, two fronting on Sepulveda Boulevard with the restaurant building and parking lot, and one on the southeast corner of Oak Avenue and 17th Street developed with a parking lot.

The City of Manhattan Beach Section 10.16.020 (B), Commercial District Land Use Regulations, requires a Use Permit for eating and drinking establishments in the General Commercial (CG) district. Also, Section 10.16.030 (B) in the Commercial District requires a Use Permit for lots with more than 10,000 square feet of land area and Section 10.16.020 (L), requires a Use Permit and approval for any new alcohol license. The existing restaurant has no use permit and alcohol license. Since, the applicant is requesting a beer and wine license and an expansion of the restaurant with outdoor dining areas, a use permit is required. If a new restaurant moves into the existing building with no expansion and no alcohol, no Use Permit or other discretionary application is required, and the improvements would be approved administratively through the plan check process.

PROJECT OVERVIEW

LOCATION

<u>Location</u>	1605 North Sepulveda Boulevard
<u>Legal Description</u>	Tract No. 1638 (EX OF STS) Lot 1 Block 58 and (EX OF ST) Lots 23 and Lot 24 Block 58
<u>Area District</u>	II

LAND USE

<u>General Plan</u>	General Commercial and Mixed-Use Commercial
<u>Zoning</u>	CG and RS D-6-Design Review Oak Avenue

<u>Land Use</u>	<u>Existing</u>	<u>Proposed</u>
	Restaurant(vacant) originally KFC, then Steak Escape, and most recently Ice Cream	Restaurant with outdoor dining and beer and wine

Neighboring Land Uses/Zoning

North, across 17th Street (Commercial General and Single Family Residential), South (Commercial General, Mixed-Use Commercial and Single Family Residential with Oak Avenue Design Review), East, across Sepulveda Boulevard (Commercial General) and West, across Oak Avenue (Single Family Residential)

PROJECT DETAILS

<u>Parcel Size:</u>	12,800 approx.		
<u>Building Area and Uses:</u>	<u>Existing</u> (vacant) 1,612 sq. ft.(restaurant)	<u>Proposed</u> 1,612 sq. ft. (restaurant) 380 sq. ft. (outside dining)	
<u>Parking:</u>	<u>Existing</u> 18 spaces	<u>Proposed</u> 22 spaces	<u>Required</u> 23 spaces
<u>Vehicle Access:</u>	<u>Existing</u> Sepulveda Blvd. (entrance and exit) Oak Ave (exit only)	<u>Proposed</u> No change No change	<u>Required</u> Allowed Per Oak Ave Design

Overlay

<u>Hours of Operation:</u>	<u>Existing</u> (vacant)	<u>Proposed</u> 7am to 10pm Sunday to Thursday 7am to Midnight Friday and Saturday	<u>Required</u> Per Use Permit
<u>Alcohol:</u>	<u>Existing</u> None	<u>Proposed</u> Type-41 On-Sale Beer and Wine	<u>Required</u> Per Use Permit

PROJECT DESCRIPTION

Project Site

The existing restaurant and adjacent parking lots occupy a total of three lots (Lot 1, Lot 23 and Lot 24). The existing building and adjacent parking lot to the south front on Sepulveda Boulevard (Lots 23 and 24) and there is a rear parking lot on the south-east corner of Oak Avenue and 17th Street (Lot 1). The three lots contain a total of approximately 12,800 square feet of lot area. The two lots fronting on Sepulveda Boulevard are zoned CG (General Commercial) and the parking lot on the south east corner of Oak Avenue and 17th Street is zoned RS D-6 (Residential Single Family – Oak Avenue Design Overlay). The surrounding properties to the north, south and east are zoned CG (General Commercial) and are developed with an auto shop, car dealership, a hotel, post office box store and other retail/commercial stores. The properties on the east side of Oak Avenue are in the Oak Avenue Overlay district (RS-D6) and are a mix of residential and commercial parking lots serving businesses on Sepulveda Boulevard, as the subject site Lot 1 parking lot. The properties to the west, on the west side of Oak Avenue are developed with single family residences and zoned RS (Residential Single Family). A Vicinity and Assessor’s map is attached as Exhibit A.

Hotdoggers, Inc.

The applicant, Debra Saunders, is proposing a family style take-out restaurant (Hotdoggers, Inc.) that will serve breakfast, lunch and dinner items such as hot dogs, specialty sausages, hamburgers, etc. (Exhibit B) The new restaurant will use the current building of 1,612 square feet with proposed seating of 46 seats. Also, the applicant is requesting two new outdoor patios, one open patio fronting on Sepulveda Boulevard and one enclosed, on the sides only, patio at the rear of the existing building totaling 380 square feet. The proposed patio fronting on Sepulveda Boulevard will consist of 16 seats and the patio at the rear will consist of 16 seats. The proposed hours of operation for the restaurant are Sunday to Thursday 7am to 10pm and 7am to Midnight Friday and Saturday. The applicant is also requesting a Type-41 Alcohol License to allow on-site consumption of wine and beer. The existing pole sign is proposed to remain although the top neon panel will be removed. The existing directional sign at the Sepulveda driveway is proposed to be relocated to the south side of the driveway.

Parking

If a new restaurant of 1612 square feet were constructed it would require 21 parking spaces per Section 10.64.030 of the Manhattan Beach Municipal Code (MBMC). The two existing parking areas consist of a total of 18 parking spaces, 10 parking spaces located to the south of the

existing building off Sepulveda Boulevard and 8 parking spaces in the lot towards the west of the existing building on the corner of Oak Avenue and 17th Street. These spaces are shown on the approved site plan for a prior restaurant on the site. With the existing 18 parking spaces, the parking is legal non-conforming for 1612 square feet of building area. The proposed patios of 380 square feet require 5 parking spaces, for a total of 23 required spaces. The applicant is proposing a total of 22 parking spaces; an additional 4 parking spaces for the new patios. These patios can be reduced in size so the 22 proposed spaces will be sufficient. A site plan is attached for more details (Exhibit C).

Per Section 10.64.020 (b) of the parking chapter in the MBMC, a structure or use shall not be considered non-conforming solely because the required number of parking spaces is not provided. Additionally, per Section 10.68.070 B1, commercial parking in a residential district is allowed to remain. Section 10.64.020 (a) of the parking chapter also states that if a major alteration or enlargement of a site structure exceeds 50% of the existing structure valuation, then the required parking must be met. The proposed project does not exceed 50% valuation and the existing 18 parking spaces may remain. Section 10.64.050 (B) has the criteria for a parking reduction.

Site Access and Circulation

The current site has ingress and egress from Sepulveda Boulevard and an exit only from the rear lot onto Oak Avenue. The rear lot is zoned RS D-6 and has a restriction of no vehicle ingress or egress between the hours of 10pm and 6am to Oak Avenue per Section 10.44.040 (m) of the Overlay Design Standards and Section 10.6.020 F5.

ENVIRONMENTAL DETERMINATION

In accordance with the provisions of the California Environmental Quality Act (CEQA) as amended by the City of Manhattan Beach CEQA Guidelines, the Community Development Department found that the subject project is exempt from CEQA as a Class 32 In-fill Development project.

DISCUSSION

Use Permit

A Use Permit is required per Municipal Code Section 10.16.020 (L) since the applicant is requesting new alcohol license. Section 10.16.020 (B), Commercial District Land Use Regulations, requires a Use Permit for eating and drinking establishments in the Local Commercial (CL) district. Also, Section 10.16.030 (B) in the Commercial District requires a Use Permit for more than 10,000 square feet of land area. Per the above requirements, the existing restaurant is non-conforming for a use permit, parking and access. Section 10.68.020 (a) of the nonconforming chapter states that an existing non-conforming use is allowed to continue and remain. Additional parking needs to be provided for the two new patios.

Also, Section 10.68.020 (E) of the non-conforming chapter states that any structure that is non-conforming for front, side or rear yards, driveways, or open space, then no structure can be enlarged or modified if the total estimated construction cost of the alteration exceeds 50% of the total estimated cost of reconstructing the entire non-conforming structure. The project does not exceed 50% valuation so the driveway access and parking may remain and the hours for the Oak Avenue driveway will be regulated by the Oak Avenue Overlay.

The Planning Commission must make the following findings in accordance with Section 10.84.060 for the Use Permit, if the project is approved:

1. *The proposed location of the use is in accord with the objectives of this title and the purposes of the district in which the site is located;*
2. *The proposed location of the use and the proposed conditions under which it would be operated or maintained will be consistent with the General Plan; will not be detrimental to the public health, safety or welfare of persons residing or working on the proposed project site or in or adjacent to the neighborhood of such use; and will not be detrimental to the public health, safety or welfare of persons residing or working on the proposed project site or in adjacent to the neighborhood of such use; and will not be detrimental to properties or improvements in the vicinity or to the general welfare of the city;*
3. *The proposed use will comply with the provisions of this title, including any specific condition required for the proposed use in the district in which it would be located; and*
4. *The proposed use will not adversely impact or be adversely impacted by nearby properties. Potential impacts are related but not necessarily limited to: traffic, parking noise, vibration, odors, resident security and personal safety, and aesthetics, or create demands exceeding the capacity of public services and facilities which cannot be mitigated.*

The Planning Commission, as part of approving the use permit for the subject project, in accordance with Section 10.84.070 can impose reasonable conditions as necessary to:

- A. Achieve the general purposes of this ordinance or the specific purposes of the zoning district in which the site is located, or to make it consistent with the General Plan;
- B. Protect the public health, safety, and general welfare, or
- C. Ensure operation and maintenance of the use in a manner compatible with existing and potential uses on adjoining properties or in the surrounding area.
- D. Provide for periodic review of the use to determine compliance with conditions imposed, and Municipal Code requirements.

Public Input

A notice of the public hearing for this application was mailed to all property owners within 500 feet of the project site and was published on March 10, 2011 in the Beach Reporter. One property owner opposed the project and had concerns with more traffic and noise from the proposed outdoor patio dining and alcohol.

Other Departments Input

The plans and applications were distributed to other departments for their review and comments and are attached as Exhibit D. The Building Department indicated that plans would be reviewed through plan check and handicapped and disabled access would need to be met. The Police Department Detectives and Traffic Divisions had no objections. The Department of Public Works had standard comments. All specific Department conditions will be included, if the project is approved, in the Resolution as appropriate and requirements will be addressed during the plan check process.

Areas of Discussion

Staff recommends that the Planning Commission focus on the following areas when considering the proposed project:

- Parking
- Hours of Operation
- Beer and Wine
- New Outdoor Patios

Alternative Site Plan

Just prior to the distribution of the staff report the architect met with staff and presented a conceptual site plan for an alternative design. (Exhibit E) This revision would eliminate the approximately 106 square foot front patio adjacent to Sepulveda, as the architect indicated that due to the heavy traffic on the street it is not a very desirable location for outdoor dining. The rear patio would then be increased in size for a total outdoor patio area of 400 square feet instead of 380 square feet as originally proposed. Staff has not had time to review and comment on this new concept, but wanted the Commission and the public to have the opportunity to see it. The architect and applicant will provide a presentation and respond to questions at the meeting.

CONCLUSION

Staff recommends that the Planning Commission conduct the public hearing, discuss and provide direction.

EXHIBITS:

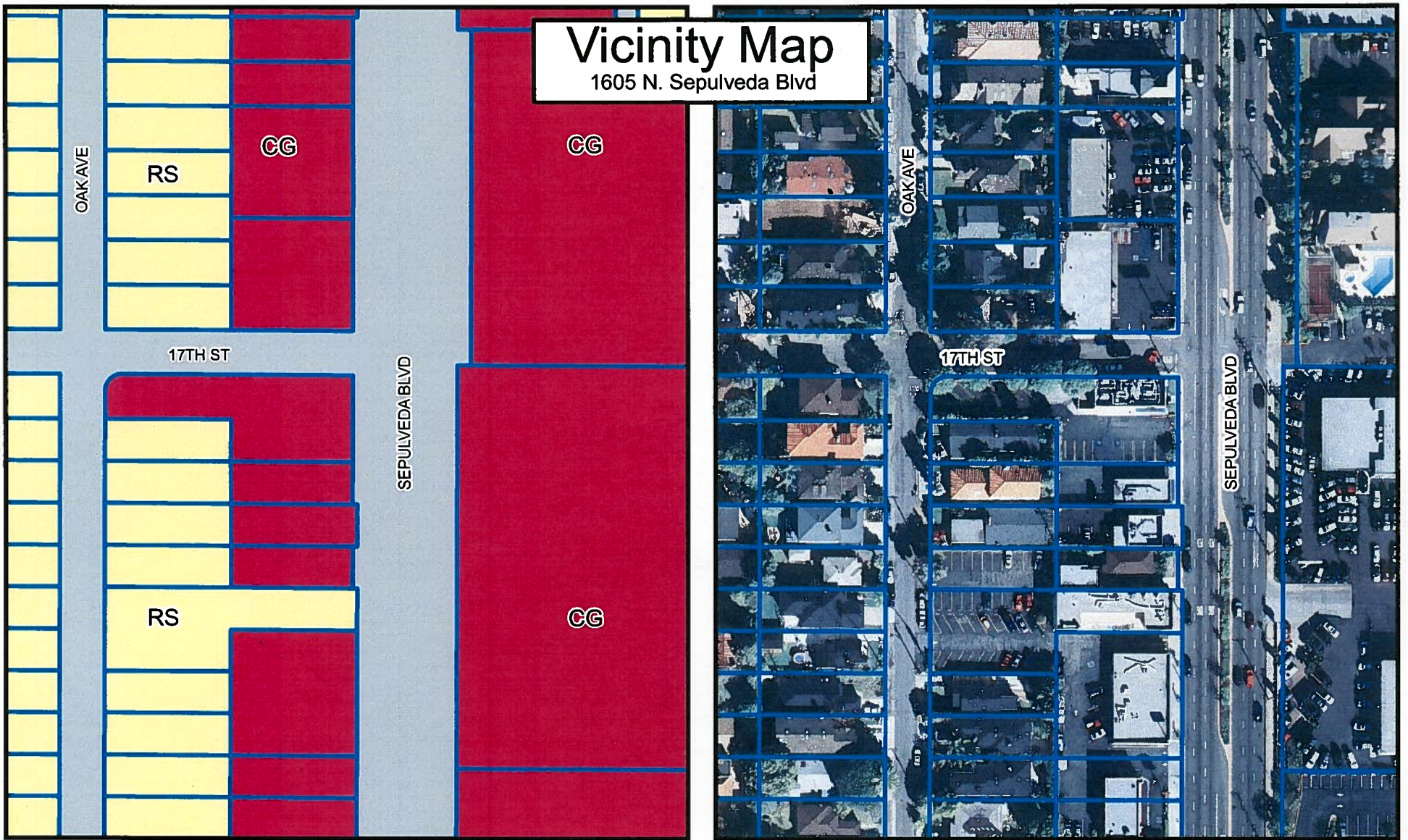
- A. Vicinity Map/Assessor's Map
- B. Applicant's Documentation
- C. Plans
- D. Other Department Comments
- E. Alternative Site Plan

cc: Debra Saunders, Applicant


Louis Skelton, Applicant's Representative and Architect

Vicinity Map

1605 N. Sepulveda Blvd



Legend

 1605 N. Sepulveda Blvd

 Parcels

Zoning

 RS - Residential Single Family

 CG - General Commercial

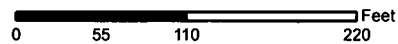


Exhibit A



**City of Manhattan Beach
Community Development**

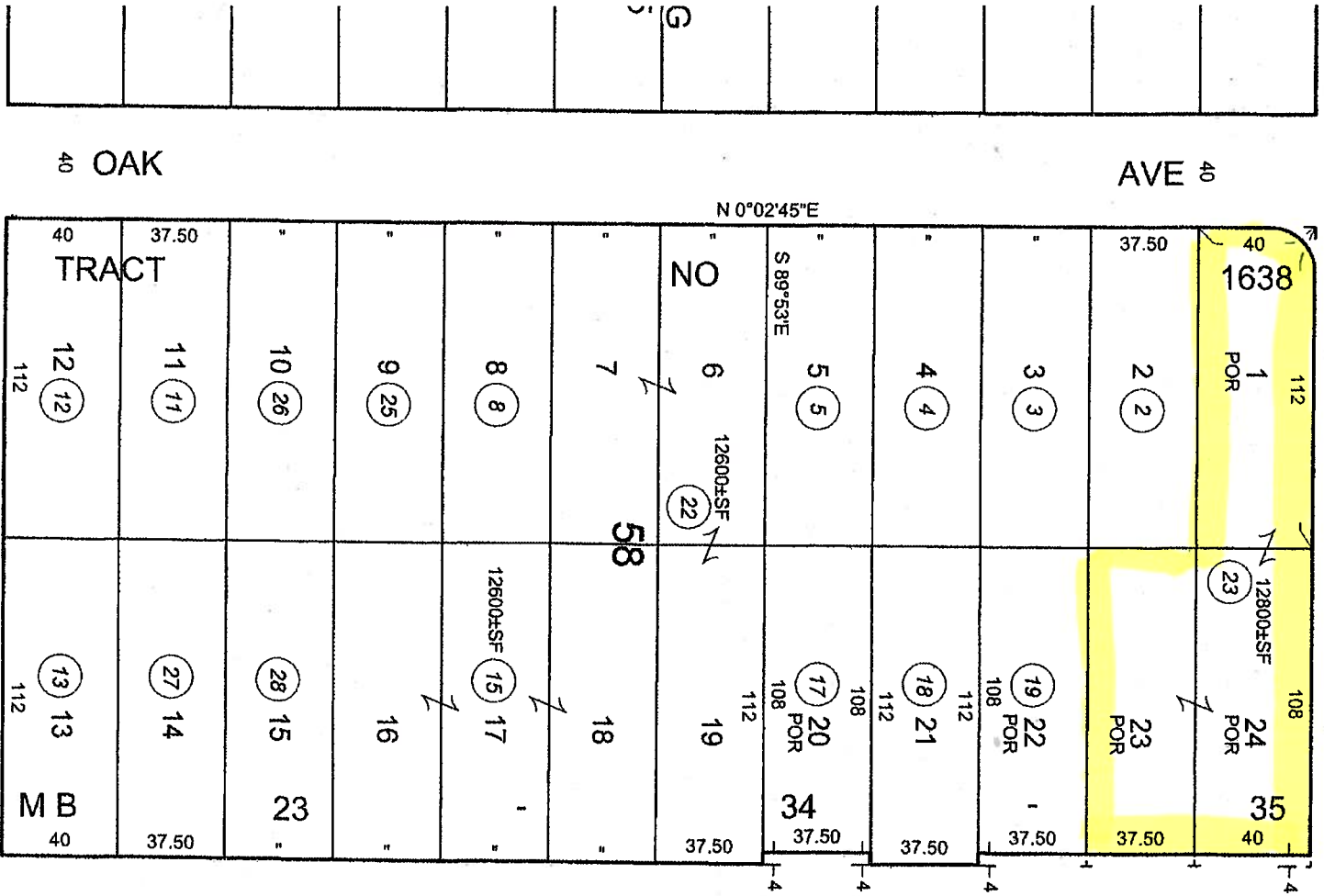
4171

ST 9
17TH

ST 9
17TH

40
AVE

94
BLVD



40
OAK

90
SEPULVEDA

ST 9
14TH

ST 9
14TH

PG

HotDoggers, Inc.
1605 N. Sepulveda Blvd.
Manhattan Beach, Ca.

Description of Business:

HotDoggers is a family style restaurant with a menu for service of Breakfast, Lunch and Dinner.

The concept is based on Hot Dogs, Specialty Sausages, Hamburgers, Salads and Hawaiian style plate meals. The proposed beverages include Soft Drinks, Beverages, Smoothies and Beer/Wine.

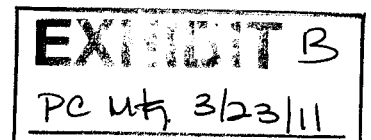
The location is the site of a former Kentucky Fried Chicken Take out Restaurant that became a Cheese-steak sandwich shop and later an ice cream restaurant.

The business will provide a unique environment for the enjoyment of "Radical" food. There will be video screens of Extreme sports and local Surfers, Skateboarders, Snowboarders and BMX bike competition. Manhattan Beach has been an integral part of the history of "Hotdoggers"

The hours of operation are proposed to be 7 am to 10 pm Sunday thru Thursday and 7 am to Midnight, Friday and Saturday. The indoor seating capacity will be 46 seats, A front patio of 16 seats and an enclosed rear patio of 16 seats for special events and children or family gatherings.

It is projected that the peak hours of operation will be 12-3 pm and 5-7 pm. The location has a significant residential area to the west and commercial retail, services and hotel to the North, South and East. The Sepulveda Corridor is a major arterial road. The parking is located on site and there are street parking areas along 17th Street.

The operation will emphasis the on-site meals and should have less turnover than the previous restaurants in this location. Service will be a buffet style line with payment after meal is received. Take out will be available and off site catering will be added at a future date.



HotDoggers, Inc.
1605 N. Sepulveda Blvd.
Manhattan Beach, Ca.

Findings for Use Permit Application:

1. The general plan has established the site for Highway commercial businesses. The current use of the site will be maintained as restaurant and is consistent with the purposes of the commercial district.
2. The neighboring commercial uses are automotive related repair and sales to the north, Automotive Sales and Motor Court motel to the East and Service retail and Neighborhood Shopping Center to the South along Sepulveda Boulevard. The proposed restaurant use will not be detrimental to the public health, safety or welfare of the persons residing or working in the vicinity.
3. The proposed use is allowed for the restaurant and the outside dining and alcohol sales are requested to comply with all provisions and conditions as may be required by the City of Manhattan Beach. The existing legal non conforming use of parking on the residential lot will be maintained and will not be increased or intensified. The menu and business model will emphasize a sit down restaurant which will lead to less Intensified traffic on the parking lot.
4. The Residential areas along Oak Street and 17th Street to the west will have no increase in noise or traffic due to the operations of HotDoggers. The parking lot will be continue to be a one way exit to Oak Street and the outdoor patio to the rear of the commercial parcel will be enclosed with a 6' high solid wall and separated from the residential by the parking lot, 17th Street. Additional landscape buffers are proposed along the existing 8' high block walls that separate the immediate residential lots from the Commercial uses. The existing parking on the residential lot is a legal non conforming use. All parking lot lighting will be shielded from the residential properties. Signage will be provided to the satisfaction of the City Public Works for traffic control. The improvements are designed to provide a convenience for the residents and visitors to Manhattan Beach with little or minimal impact on the neighboring properties.



ENVIRONMENTAL INFORMATION FORM

(to be completed by applicant)

CITY OF MANHATTAN BEACH
COMMUNITY DEVELOPMENT DEPARTMENT

Date Filed: DEC 3 2010

APPLICANT INFORMATION

Name: HOTDOG GERS, INC.

Contact Person: LOUIS SKELTON

Address: 1605 N. SEPULVEDA

Address: 2537-D PCH # 168 TORRANCE CA

Phone number: _____

Phone number: 310-962-4017

Relationship to property: TENANT

Association to applicant: ARCHITECT

PROJECT LOCATION AND LAND USE

Project Address: 1605 N. SEPULVEDA BLVD

Assessor's Parcel Number: 4170-007-001, 021, 022

Legal Description: TRACT 1638, LOTS 1, 24, PORTION LOT 23, BUC 58

Area District, Zoning, General Plan Designation: CG & RS-DG OAK AVE.

Surrounding Land Uses:

North COMMERCIAL - AUTOMOTIVE West SINGLE FAMILY RESIDENCE

South COMMERCIAL - RETAIL East COMMERCIAL - AUTOMOTIVE

Existing Land Use: RESTAURANT + PARKING

PROJECT DESCRIPTION

Type of Project: Commercial Residential _____ Other _____

If Residential, indicate type of development (i.e.; single family, apartment, condominium, etc.) and number of units: _____

If Commercial, indicate orientation (neighborhood, citywide, or regional), type of use anticipated, hours of operation, number of employees, number of fixed seats, square footage of kitchen, seating, sales, and storage areas: _____

FAMILY STYLE RESTAURANT 7AM TO MIDNIGHT,
10 EMPLOYEES, 96 SEATS INSIDE + 24 SEATS OUTSIDE
APPROX 600 SF KITCHEN, 400 SF STORAGE, 700 SF SEATING

If use is other than above, provide detailed operational characteristics and anticipated intensity of the development: N/A

Removed/

	<u>Existing</u>	<u>Proposed</u>	<u>Required</u>	<u>Demolished</u>
Project Site Area:	<u>12,850</u>	<u>12850</u>	<u> </u>	<u>-0-</u>
Building Floor Area:	<u>1,612</u>	<u>1612</u>	<u> </u>	<u>-0-</u>
Height of Structure(s)	<u>14'-6"</u>	<u>14'-6"</u>	<u> </u>	<u> </u>
Number of Floors/Stories:	<u>1</u>	<u>1</u>	<u> </u>	<u> </u>
Percent Lot Coverage:	<u>12.5%</u>	<u>12.5%</u>	<u> </u>	<u> </u>
Off-Street Parking:	<u>17</u>	<u>23</u>	<u> </u>	<u> </u>
Vehicle Loading Space:	<u>0</u>	<u>1</u>	<u> </u>	<u> </u>
Open Space/Landscaping:	<u>1368</u>	<u>1500</u>	<u> </u>	<u> </u>

Proposed Grading:
 Cut 0 Fill 0 Balance 0 Imported 0 Exported 0

Will the proposed project result in the following (check all that apply):

- | <u>Yes</u> | <u>No</u> | |
|---------------|--------------|--|
| <u> </u> | <u> ✓ </u> | Changes in existing features or any bays, tidelands, beaches, lakes, or hills, or substantial alteration of ground contours? |
| <u> </u> | <u> ✓ </u> | Changes to a scenic vista or scenic highway? |
| <u> </u> | <u> ✓ </u> | A change in pattern, scale or character of a general area? |
| <u> </u> | <u> ✓ </u> | A generation of significant amount of solid waste or litter? |
| <u> </u> | <u> ✓ </u> | A violation of air quality regulations/requirements, or the creation of objectionable odors? |
| <u> </u> | <u> ✓ </u> | Water quality impacts (surface or ground), or affect drainage patterns? |
| <u> </u> | <u> ✓ </u> | An increase in existing noise levels? |
| <u> </u> | <u> ✓ </u> | A site on filled land, or on a slope of 10% or more? |
| <u> </u> | <u> ✓ </u> | The use of potentially hazardous chemicals? |
| <u> </u> | <u> ✓ </u> | An increased demand for municipal services? |
| <u> </u> | <u> ✓ </u> | An increase in fuel consumption? |
| <u> </u> | <u> ✓ </u> | A relationship to a larger project, or series of projects? |

Explain all "Yes" responses (attach additional sheets or attachments as necessary):

CERTIFICATION: I hereby certify that the statements furnished above and in attached exhibits present the data and information required for this initial evaluation to the best of my ability, and that the facts, statements, and information presented are true and correct to the best of my knowledge and belief.

Signature: J. Shultz Prepared For: HOTDOGGETS, INC
 Date Prepared: 12.3.2010
 Revised 7/97

**CITY OF MANHATTAN BEACH
DEPARTMENT OF COMMUNITY DEVELOPMENT**

TO: See distribution below *CRD*
FROM: Angela Soo, Executive Secretary
c/o (Planner to be determined)
DATE: DECEMBER 9, 2010
SUBJECT: Review Request for Proposed Project at:
1605 N. SEPULVEDA BLVD.

(Use Permit to establish new restaurant in former restaurant site)

The subject application has been submitted to the Planning Division. Please review the attached material(s) and provide specific comments and/or conditions you recommend to be incorporated into the draft Resolution for the project. Conditions should be primarily those which are not otherwise addressed by a City Ordinance.

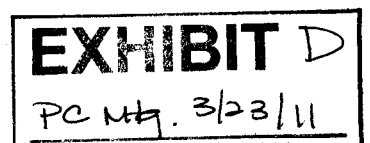
If no response is received by **DECEMBER 17** we will conclude there are no conditions from your department.

Comments/Conditions (attach additional sheets as necessary):

comply w/ CURRENT CALIFORNIA CODES .

Yes / No Building Div.
Yes / No Fire Dept
Yes / No Public Works (Roy)
Yes / No Engineering (Steve F)
Yes / No Waste Mgmt (Anna)
Yes / No Traffic Engr.(Erik)

Yes / No City Attorney
Yes / No Police Dept.:
___ Traffic
___ Detectives
___ Crime Prevention
___ Alcohol License (Chris Vargas)



**CITY OF MANHATTAN BEACH
DEPARTMENT OF COMMUNITY DEVELOPMENT**

TO: See distribution below

FROM: Angela Soo, Executive Secretary
(Planner to be determined)

DATE: JANUARY 14, 2011

SUBJECT: Review Request for Proposed Project at:
1605 N. Sepulveda Blvd.

(Use Permit / establish new restaurant in former restaurant site)

The subject application has been submitted to the Planning Division. Please review the attached material(s) and provide specific comments and/or conditions you recommend to be incorporated into the draft Resolution for the project. Conditions should be primarily those which are not otherwise addressed by a City Ordinance.

If no response is received by **JANUARY 24, 2011** we will conclude there are no conditions from your department.

Comments/Conditions (attach additional sheets as necessary):

NO OBJECTIONS

Yes / No Building Div.
Yes / No Fire Dept
Yes / No Public Works (Roy)
Yes / No Engineering (Steve F)
Yes / No Waste Mgmt (Anna)
Yes / No Traffic Engr.(Jack)

Yes / No City Attorney
Yes / No Police Dept.:
 ___ Traffic
 ___ Detectives
 ___ Crime Prevention
 ___ Alcohol License (Chris Vargas)

**CITY OF MANHATTAN BEACH
DEPARTMENT OF COMMUNITY DEVELOPMENT**

TO: See distribution below

FROM: Angela Soo, Executive Secretary
c/o (Planner to be determined)

DATE: DECEMBER 9, 2010

SUBJECT: Review Request for Proposed Project at:
1605 N. SEPULVEDA BLVD.

(Use Permit to establish new restaurant in former restaurant site)


The subject application has been submitted to the Planning Division. Please review the attached material(s) and provide specific comments and/or conditions you recommend to be incorporated into the draft Resolution for the project. Conditions should be primarily those which are not otherwise addressed by a City Ordinance.

If no response is received by **DECEMBER 17** we will conclude there are no conditions from your department.

Comments/Conditions (attach additional sheets as necessary):

Yes / No Building Div.
Yes / No Fire Dept
Yes / No Public Works (Roy)
Yes / No Engineering (Steve F)
Yes / No Waste Mgmt (Anna)
Yes / No Traffic Engr.(Erik)

Yes / No City Attorney
Yes / No Police Dept.:
____ Traffic
____ Detectives
____ Crime Prevention
____ Alcohol License (Chris Vargas)

NO FIRE DEPARTMENT REQUIREMENTS FOR THIS PROJECT
BY <u></u>
DATE <u>12/10/10</u>

City of Manhattan Beach
Department of Public Works
Memorandum

To: Angela Soo, Planning Division Secretary
Through: Jim Arndt, Director of Public Works *SA for JA*
From: Steve Finton, City Engineer *SA*
Roy Murphy, Public Works Inspector (310) 802-5306 *RIM*
3621 Bell Avenue, Manhattan Beach CA 90266
Subject: 1605 N. Sepulveda Blvd.
Date: December 28, 2010

Entered on
Page or
Sheet #

ALL THE PUBLIC WORKS NOTES AND CORRECTIONS MUST BE PRINTED ON THE PLAN. NO EXCEPTIONS.

This property was inspected by Public Works staff on December 28, 2010 and the following items are required and must be added to the plans. Indicate location of correction on blanks at left.

- _____ 1. All landscape irrigation backflow devices must meet current City requirements for proper installation.
- _____ 2. No discharge of construction wastewater, building materials, debris, or sediment from the site is permitted.
- _____ 3. A mop sink must be installed and shown on the plumbing plan.
- _____ 4. Commercial enterprises must comply with the National Pollution Discharge Elimination System (NPDES) clean water requirements. Discharge of mop water, floor mat washing, and trashcan cleaning and washing out trash enclosures into the street or storm drain system is prohibited. M.B.M.C. 5.84.060, 5.84.090.
- _____ 5. A grease interceptor must be installed and placed into a maintenance program with regular inspections and removal of grease buildup.
- _____ 6. All trash enclosures shall be enclosed, have a roof, built in such a manner that stormwater will not enter, and a drain installed that empties into the sanitary sewer system. Floor drain or similar traps directly connected to the drainage system shall be provided with an approved automatic means of maintaining their water seals. See 1007.0 Trap seal Protection in the Uniform Plumbing Code. Contact the City's refuse contractor for sizing of the enclosure. **Drawings of the trash enclosure must be on the plan, and must be approved by the Public Works Department before a permit is issued. See Standard Plan ST-25.**
- _____ 7. Commercial establishments are required, by municipal code 5.24.030 (C)(2), to have a sufficient refuse and recycling storage space to enclose a commercial lift container(s). The refuse storage space or facility must be screened from public view and be either constructed within the building structure or in a screened enclosure on private property. Please read the code section for further clarification

- _____ 8. It is the responsibility of the contractor to protect all the street signs around the property. If signs are damaged, lost or removed, it is the responsibility of the contractor to replace and / or relocate the signs at the contractor's expense. The contractor is also responsible for any street markings that are damaged or removed by the contractor's operations. Contact the Public Works Inspector for sign specification and suppliers.

- _____ 9. Sidewalk, driveway, curb, and gutter repairs or replacement will be completed per Public Works Specifications. See City Standard Plans ST-1, ST-2, and ST-3. In the case where the garage level is below the street drainage flow lines, the combined slope of public and private approach shall not exceed 15%.

- _____ 10. If the water meter box is replaced, it must be purchased from the City, and must have a traffic rated lid if the box is located in the driveway.

- _____ 11. Erosion and sediment control devices BMPs (Best Management Practices) must be implemented around the construction site to prevent discharges to the street and adjacent properties. BMPs must be identified and shown on the plan. Control measures must also be taken to prevent street surface water entering the site.

- _____ 12. Backflow preventers for fire and domestic water services must be installed per Public Works Department requirements.

- _____ 13. All storm water, nuisance water, etc. drain lines installed within the street right of way must be constructed of ductile iron pipe. Drains must be shown on plans.

- _____ 14. Plan holder must have the plans rechecked and stamped for approval by the Public Works Department before the building permit is issued.

cc: Roy Murphy

OPLN-Comm-newcup

EXHIBIT C: PLANS

NOT

AVAILABLE

ELECTRONICALLY

HotDoggers, Inc.
1605 N. Sepulveda Blvd.
Manhattan Beach, Ca.

Description of Business:

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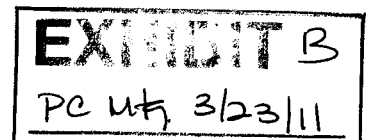
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1605 N. Sepulveda Blvd.
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ENVIRONMENTAL INFORMATION FORM

(to be completed by applicant)

CITY OF MANHATTAN BEACH
COMMUNITY DEVELOPMENT DEPARTMENT

Date Filed: DEC 3 2010

APPLICANT INFORMATION

Name: HOTDOGGERS, INC.

Contact Person: LOUIS SKELTON

Address: 1605 N. SEPULVEDA

Address: 2537-D PCH #168 TORRANCE CA

Phone number: _____

Phone number: 310-962-4017

Relationship to property: TENANT

Association to applicant: ARCHITECT

PROJECT LOCATION AND LAND USE

Project Address: 1605 N. SEPULVEDA BLVD

Assessor's Parcel Number: 4170-007-001, 021, 022

Legal Description: TRACT 1638, LOTS 1, 24, PORTION LOT 23, BUC 58

Area District, Zoning, General Plan Designation: CG & RS-DG OAK AVE.

Surrounding Land Uses:

North COMMERCIAL - AUTOMOTIVE West SINGLE FAMILY RESIDENCE

South COMMERCIAL - RETAIL East COMMERCIAL - AUTOMOTIVE

Existing Land Use: RESTAURANT + PARKING

PROJECT DESCRIPTION

Type of Project: Commercial Residential _____ Other _____

If Residential, indicate type of development (i.e.; single family, apartment, condominium, etc.) and number of units: _____

If Commercial, indicate orientation (neighborhood, citywide, or regional), type of use anticipated, hours of operation, number of employees, number of fixed seats, square footage of kitchen, seating, sales, and storage areas: _____

FAMILY STYLE RESTAURANT 7AM TO MIDNIGHT,
10 EMPLOYEES, 96 SEATS INSIDE + 24 SEATS OUTSIDE
APPROX 600 SF KITCHEN, 400 SF STORAGE, 700 SF SEATING

If use is other than above, provide detailed operational characteristics and anticipated intensity of the development: N/A

Removed/

	<u>Existing</u>	<u>Proposed</u>	<u>Required</u>	<u>Demolished</u>
Project Site Area:	<u>12,850</u>	<u>12850</u>	<u> </u>	<u>-0-</u>
Building Floor Area:	<u>1,612</u>	<u>1612</u>	<u> </u>	<u>-0-</u>
Height of Structure(s)	<u>14'-6"</u>	<u>14'-6"</u>	<u> </u>	<u> </u>
Number of Floors/Stories:	<u>1</u>	<u>1</u>	<u> </u>	<u> </u>
Percent Lot Coverage:	<u>12.5%</u>	<u>12.5%</u>	<u> </u>	<u> </u>
Off-Street Parking:	<u>17</u>	<u>23</u>	<u> </u>	<u> </u>
Vehicle Loading Space:	<u>0</u>	<u>1</u>	<u> </u>	<u> </u>
Open Space/Landscaping:	<u>1368</u>	<u>1500</u>	<u> </u>	<u> </u>

Proposed Grading:
 Cut 0 Fill 0 Balance 0 Imported 0 Exported 0

Will the proposed project result in the following (check all that apply):

- | <u>Yes</u> | <u>No</u> | |
|---------------|--------------|--|
| <u> </u> | <u> ✓ </u> | Changes in existing features or any bays, tidelands, beaches, lakes, or hills, or substantial alteration of ground contours? |
| <u> </u> | <u> ✓ </u> | Changes to a scenic vista or scenic highway? |
| <u> </u> | <u> ✓ </u> | A change in pattern, scale or character of a general area? |
| <u> </u> | <u> ✓ </u> | A generation of significant amount of solid waste or litter? |
| <u> </u> | <u> ✓ </u> | A violation of air quality regulations/requirements, or the creation of objectionable odors? |
| <u> </u> | <u> ✓ </u> | Water quality impacts (surface or ground), or affect drainage patterns? |
| <u> </u> | <u> ✓ </u> | An increase in existing noise levels? |
| <u> </u> | <u> ✓ </u> | A site on filled land, or on a slope of 10% or more? |
| <u> </u> | <u> ✓ </u> | The use of potentially hazardous chemicals? |
| <u> </u> | <u> ✓ </u> | An increased demand for municipal services? |
| <u> </u> | <u> ✓ </u> | An increase in fuel consumption? |
| <u> </u> | <u> ✓ </u> | A relationship to a larger project, or series of projects? |

Explain all "Yes" responses (attach additional sheets or attachments as necessary):

CERTIFICATION: I hereby certify that the statements furnished above and in attached exhibits present the data and information required for this initial evaluation to the best of my ability, and that the facts, statements, and information presented are true and correct to the best of my knowledge and belief.

Signature: [Signature] Prepared For: HOTDOGGEDS, INC
 Date Prepared: 12.3.2010
 Revised 7/97

**CITY OF MANHATTAN BEACH
DEPARTMENT OF COMMUNITY DEVELOPMENT**

TO: See distribution below *CRD*
FROM: Angela Soo, Executive Secretary
c/o (Planner to be determined)
DATE: DECEMBER 9, 2010
SUBJECT: Review Request for Proposed Project at:
1605 N. SEPULVEDA BLVD.

(Use Permit to establish new restaurant in former restaurant site)

The subject application has been submitted to the Planning Division. Please review the attached material(s) and provide specific comments and/or conditions you recommend to be incorporated into the draft Resolution for the project. Conditions should be primarily those which are not otherwise addressed by a City Ordinance.

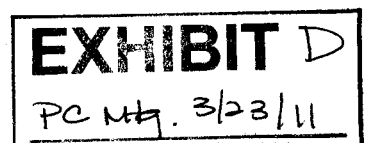
If no response is received by **DECEMBER 17** we will conclude there are no conditions from your department.

Comments/Conditions (attach additional sheets as necessary):

comply w/ CURRENT CALIFORNIA CODES .

Yes / No Building Div.
Yes / No Fire Dept
Yes / No Public Works (Roy)
Yes / No Engineering (Steve F)
Yes / No Waste Mgmt (Anna)
Yes / No Traffic Engr.(Erik)

Yes / No City Attorney
Yes / No Police Dept.:
___ Traffic
___ Detectives
___ Crime Prevention
___ Alcohol License (Chris Vargas)



**CITY OF MANHATTAN BEACH
DEPARTMENT OF COMMUNITY DEVELOPMENT**

TO: See distribution below

FROM: Angela Soo, Executive Secretary
(Planner to be determined)

DATE: JANUARY 14, 2011

SUBJECT: **Review Request for Proposed Project at:**
1605 N. Sepulveda Blvd.

(Use Permit / establish new restaurant in former restaurant site)

The subject application has been submitted to the Planning Division. Please review the attached material(s) and provide specific comments and/or conditions you recommend to be incorporated into the draft Resolution for the project. Conditions should be primarily those which are not otherwise addressed by a City Ordinance.

If no response is received by **JANUARY 24, 2011** we will conclude there are no conditions from your department.

Comments/Conditions (attach additional sheets as necessary):

NO OBJECTIONS

Yes / No Building Div.
Yes / No Fire Dept
Yes / No Public Works (Roy)
Yes / No Engineering (Steve F)
Yes / No Waste Mgmt (Anna)
Yes / No Traffic Engr.(Jack)

Yes / No City Attorney
Yes / No Police Dept.:
 ___ Traffic
 ___ Detectives
 ___ Crime Prevention
 ___ Alcohol License (Chris Vargas)

**CITY OF MANHATTAN BEACH
DEPARTMENT OF COMMUNITY DEVELOPMENT**

TO: See distribution below

FROM: Angela Soo, Executive Secretary
c/o (Planner to be determined)

DATE: DECEMBER 9, 2010

SUBJECT: Review Request for Proposed Project at:

1605 N. SEPULVEDA BLVD.

(Use Permit to establish new restaurant in former restaurant site)


The subject application has been submitted to the Planning Division. Please review the attached material(s) and provide specific comments and/or conditions you recommend to be incorporated into the draft Resolution for the project. Conditions should be primarily those which are not otherwise addressed by a City Ordinance.

If no response is received by **DECEMBER 17** we will conclude there are no conditions from your department.

Comments/Conditions (attach additional sheets as necessary):

Yes / No Building Div.
Yes / No Fire Dept
Yes / No Public Works (Roy)
Yes / No Engineering (Steve F)
Yes / No Waste Mgmt (Anna)
Yes / No Traffic Engr.(Erik)

Yes / No City Attorney
Yes / No Police Dept.:
____ Traffic
____ Detectives
____ Crime Prevention
____ Alcohol License (Chris Vargas)

NO FIRE DEPARTMENT REQUIREMENTS FOR THIS PROJECT
BY <u></u>
DATE <u>12/10/10</u>

City of Manhattan Beach
Department of Public Works
Memorandum

To: Angela Soo, Planning Division Secretary
Through: Jim Arndt, Director of Public Works *SA for JA*
From: Steve Finton, City Engineer *SA*
Roy Murphy, Public Works Inspector (310) 802-5306 *RIM*
3621 Bell Avenue, Manhattan Beach CA 90266
Subject: 1605 N. Sepulveda Blvd.
Date: December 28, 2010

Entered on
Page or
Sheet #

ALL THE PUBLIC WORKS NOTES AND CORRECTIONS MUST BE PRINTED ON THE PLAN. NO EXCEPTIONS.

This property was inspected by Public Works staff on December 28, 2010 and the following items are required and must be added to the plans. Indicate location of correction on blanks at left.

- _____ 1. All landscape irrigation backflow devices must meet current City requirements for proper installation.
- _____ 2. No discharge of construction wastewater, building materials, debris, or sediment from the site is permitted.
- _____ 3. A mop sink must be installed and shown on the plumbing plan.
- _____ 4. Commercial enterprises must comply with the National Pollution Discharge Elimination System (NPDES) clean water requirements. Discharge of mop water, floor mat washing, and trashcan cleaning and washing out trash enclosures into the street or storm drain system is prohibited. M.B.M.C. 5.84.060, 5.84.090.
- _____ 5. A grease interceptor must be installed and placed into a maintenance program with regular inspections and removal of grease buildup.
- _____ 6. All trash enclosures shall be enclosed, have a roof, built in such a manner that stormwater will not enter, and a drain installed that empties into the sanitary sewer system. Floor drain or similar traps directly connected to the drainage system shall be provided with an approved automatic means of maintaining their water seals. See 1007.0 Trap seal Protection in the Uniform Plumbing Code. Contact the City's refuse contractor for sizing of the enclosure. **Drawings of the trash enclosure must be on the plan, and must be approved by the Public Works Department before a permit is issued. See Standard Plan ST-25.**
- _____ 7. Commercial establishments are required, by municipal code 5.24.030 (C)(2), to have a sufficient refuse and recycling storage space to enclose a commercial lift container(s). The refuse storage space or facility must be screened from public view and be either constructed within the building structure or in a screened enclosure on private property. Please read the code section for further clarification

- _____ 8. It is the responsibility of the contractor to protect all the street signs around the property. If signs are damaged, lost or removed, it is the responsibility of the contractor to replace and / or relocate the signs at the contractor's expense. The contractor is also responsible for any street markings that are damaged or removed by the contractor's operations. Contact the Public Works Inspector for sign specification and suppliers.

- _____ 9. Sidewalk, driveway, curb, and gutter repairs or replacement will be completed per Public Works Specifications. See City Standard Plans ST-1, ST-2, and ST-3. In the case where the garage level is below the street drainage flow lines, the combined slope of public and private approach shall not exceed 15%.

- _____ 10. If the water meter box is replaced, it must be purchased from the City, and must have a traffic rated lid if the box is located in the driveway.

- _____ 11. Erosion and sediment control devices BMPs (Best Management Practices) must be implemented around the construction site to prevent discharges to the street and adjacent properties. BMPs must be identified and shown on the plan. Control measures must also be taken to prevent street surface water entering the site.

- _____ 12. Backflow preventers for fire and domestic water services must be installed per Public Works Department requirements.

- _____ 13. All storm water, nuisance water, etc. drain lines installed within the street right of way must be constructed of ductile iron pipe. Drains must be shown on plans.

- _____ 14. Plan holder must have the plans rechecked and stamped for approval by the Public Works Department before the building permit is issued.

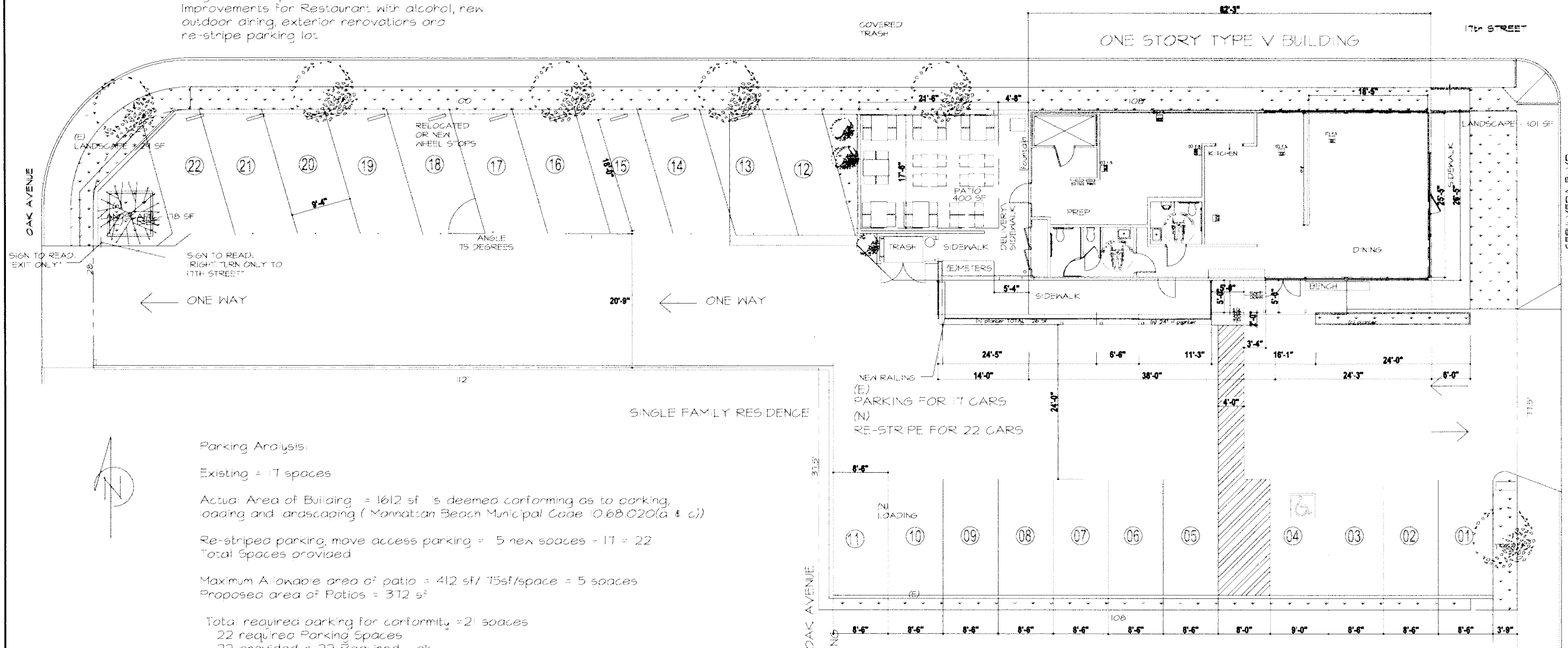
cc: Roy Murphy

OPLN-Comm-newcup

Project Data:

Address: 605 N. Sepulveda Blvd.
 Manhattan Beach, CA 90266
 Legal: Lots Tract 1638 Lots 1, 26 and
 portion of Lot 25
 APN #: 4170-007-001, 021, 022

Project Description: Tenant
 Improvements for Restaurant with alcohol, new
 outdoor dining, exterior renovations and
 re-stripe parking lot.



Parking Analysis:

Existing = 17 spaces

Actual Area of Building = 1612 sf is deemed conforming as to parking,
 loading and landscaping (Manhattan Beach Municipal Code 10.68.020(a & c))

Re-striped parking, move access parking = 5 new spaces - 17 = 22
 Total Spaces provided

Maximum Allowable area of patio = 412 sf/ 75sf/space = 5 spaces
 Proposed area of Patios = 312 sf

Total required parking for conformity = 21 spaces
 22 required Parking Spaces
 22 provided = 22 Required ok

LANDSCAPE CALCULATIONS

AREA OF LANDSCAPE = 387+101+29+118+82+126 = 903 SF

TOTAL LOT AREA = 12800

Existing landscape = 720 / 12800 = 5.63% = 6%
 Proposed landscaping = 903 / 12800 = 7.05%
 TOTAL PARKING LOT = 9400SF
 698 / 12800 = 5.45% = 5%

**ALTERNATIVE
 SITE PLAN**

EXHIBIT E
 PC # 3/23/11

REVISIONS	BY
PLAN STAFF	LES
021711	PLAN STAFF
022511	original
030411	application
030411	staff
030411	comments
030411	

PROPOSED
 SITE PLAN

A REMODEL
 HOT DOGGERS
 605 SEPULVEDA BLVD.
 MANHATTAN BEACH, CA 90265

LOUIS SKELTON, ARCHITECT
 2851 D PACIFIC COAST HIGHWAY # 168
 TORRANCE, CALIFORNIA 90505
 E-MAIL: LOUIS@LOUISSKELTON.COM
 (310) 375-8882 FAX (310) 378-7835

DRAWN	LES
CHECKED	LES
DATE	JULY 3, 2010
SCALE	AS NOTED
JOB NO.	MB-HOT-D
SHEET	
SP-1.0	

Angelica Ochoa

From: Richard Thompson
Sent: Friday, April 15, 2011 4:04 PM
To: Angelica Ochoa
Subject: FW: Planning Commissions - re: Hotdoggers

Include with Staff Report

Richard Thompson
Director of Community Development
P: (310) 802-5502
E: rthompson@citymb.info
City of Manhattan Beach, CA

-----Original Message-----

From: Megan Morgan [mailto:megan.j.morgan@gmail.com]
Sent: Wednesday, April 06, 2011 7:57 AM
To: List - Planning Commission; Richard Thompson
Cc: Oliver Morgan; Megan Morgan
Subject: Planning Commissions - re: Hotdoggers

Manhattan Beach Planning Commission,

It has come to our attention that Hotdoggers, which is planned for the corner of Sepulveda and 17th Street, is planning to have late business hours (open until midnight or later on weekend evenings) and has applied for an alcohol license. We would like to represent our disagreement with these requests via email as we will not be able to be present in person at the planning meeting.

The neighborhood surrounding 17th Street and Sepulveda Avenue, which includes all of Oak Street and 17th Street is one of families with young children, families with pets, and elderly people. Businesses designed to stay open late (past 10pm) and serve alcohol will by definition create noise pollution and additional foot and automobile traffic that will result in noise complaints, parking violations in the area, and decreased home values as a result of these effects. This has been proven in the past, when Surf City was present in the same location.

We chose to purchase a home in this area specifically because it is a quiet neighborhood where we can safely raise our child, who is due on May 13. The owner of Hotdoggers' plans to have a bar that is open late will attract an element to our neighborhood which makes it significantly less safe to raise children here. This is unacceptable.

Based on reading the local news in the Beach Reporter, we realize that the Shade hotel had similar requests to stay open later, and that the residents in that neighborhood objected for the same reasons that we do. The property that will house Hotdoggers is significantly closer to our residential neighborhood than is the Shade to its contiguous neighborhood. Thus, the same complaints and concerns that were expressed by owners of property close to the Shade are magnified in this situation.

We respectfully request that Hotdoggers be allowed to serve alcohol only until 10 pm on all nights, and that the patio area behind the building be off limits for customers after that same hour. In addition, we request that the facility be allowed to stay open no later than 11 pm.

If you would like to discuss this matter or contact us, please feel free any time.

Sincerely,

Oliver Morgan and Megan Morgan
1705 Oak Avenue, Manhattan Beach, CA, 90266
phone: 267.253.0973 (Oliver); (267) 253-0249 (Megan)

Angelica Ochoa

From: Laurie B. Jester
Sent: Friday, April 15, 2011 8:03 AM
To: 'Debbie Shevlin'
Cc: Angelica Ochoa
Subject: RE: Hottdoggers

Debbie-

My VM is working, not sure what happened, maybe the system was down-
 We will forward any comments to the Commission, and talk to Angelica next week-
 There is plenty of time, our report goes out next Friday

Laurie B. Jester
Planning Manager

P: (310) 802-5510
 E: ljester@citymb.info



From: Debbie Shevlin [mailto:Debbie@the-wallers.com]
Sent: Friday, April 15, 2011 6:55 AM
To: Laurie B. Jester
Subject: RE: Hottdoggers

Hi Laurie,

I tried to return your call unfortunately it just rang and rang didn't even go to voicemail. Since Angelica is not available can you please tell me what steps to take to object to this matter.

Just a little FYI 1605 Sepulveda and 1501 Sepulveda are on the same block. 1501 Sepulveda is Grunions sport bar. Grunions parking lot exits onto Oak Ave. 1605 Sepulveda's parking lot also exits onto Oak Ave. There are only 3 homes separating the two. Do we really need 2 bars 3 houses apart exiting onto the same residential street?

Can you please send this to the Planning Commission or tell me who to talk to that is in the office.

Thank you,
 Debbie Shevlin

From: Laurie B. Jester [mailto:ljester@citymb.info]
Sent: Thursday, April 14, 2011 17:26
To: debbie@the-wallers.com
Cc: Angelica Ochoa
Subject: Hottdoggers

Debbie-

04/18/2011

I got your VM and returned your call- (809-7203)I understand you have concerns with the 24/7 use, beer and wine, and outdoor patio. Angelica is the main contact, and you can talk to her next week when she returns. Please submit any comments in writing. The project is going to the Planning Commission on April 27th.


thanks

Laurie B. Jester
Planning Manager

P: (310) 802-5510

E: ljester@citymb.info



 Please consider the environment before printing this email.

Angelica Ochoa

From: Michael Lang [ml@miramax.com]
Sent: Tuesday, April 19, 2011 10:43 PM
To: Richard Thompson; Angelica Ochoa
Cc: David Lesser; Richard P. Montgomery; Nick Tell; Mitch Ward; 'laura.m.lang@verizon.net'
Subject: Hotdogger Permit

I am writing to communicate my major concerns regarding the application for the bar/restaurant Hotdogger. My wife Laura has sent her own note as well.

As you know, I have been concerned about the traffic and parking issues as a resident on Oak Ave. for many years. The street is used as a bypass as well as parking location for several commercial locations along Sepulveda -- including Grunion's Bar.

This potential Hotdogger establishment has many flaws as I see it --

For one, there is not adequate parking -- which will then mean that people will park on Oak. Also, with alcohol, people will drive along Oak and cause potential danger to the many residents (including children).

It seems like they're asking for an outdoor patio. Besides the clear noise issue to residents, this will also limit the parking which in-turn will impact Oak Ave.

And finally I've seen their request for 24-hours which seems crazy to me -- especially for the community surrounding. Why the city would support such an establishment -- let alone one open 24-hours sounds strange to me.

We do not need a bar with limited parking, outdoor premises, open 24-hours along a residential street in Manhattan Beach. A street just as important as other ones in Manhattan Beach.

Speaking for many in our community, I ask you to reject their permit to operate. There are many other locations along Sepulveda or even in the downtown business district that will not impact any homeowners (including Oak) in anyway.

The residents of Oak Ave have worked with the City to try to improve the situation of traffic and parking. By approving this permit, this will not only be a major step back -- but will be a significant impact to the quality of life and potentially home values on our street.

I ask you to please consider our request -- and although I won't be available to attend the open session (we have Spring Break as our kids are at American Martyrs) -- I ask that you read this note in the record -- and that I'll be available to participate in any other sessions or respond to any questions on my concerns.

Thanks

ML

Angelica Ochoa

From: Laura Lang [laura.m.lang@verizon.net]
Sent: Tuesday, April 19, 2011 11:52 PM
To: Angelica Ochoa; Richard Thompson
Cc: Mike Lang
Subject: Hotdoggers Application of Use Permit
Importance: High

Dear Planning Commission Members-

My husband and I (and our family) have lived at Oak Avenue and 17th Street (in very close proximity to the Hotdoggers site) for over 13 years. We have lived in Manhattan Beach for over 20 years. And we are both adamantly opposed to ALL 3 Use Permit requests.

We have never stepped forward to oppose anything before the Planning Commission. In this particular case, we feel VERY strongly. If we could be present at the meeting on Wednesday, April 27th, we would be there. However it is Easter Break for a not insignificant part of the community and we will not be in town.

So we are writing to insure our voices, as long-time residents of the streets and neighborhood that will be affected by this petition are heard by this commission.

Regarding the outdoor dining patio and 24 hour operation that Hotdoggers is seeking – there is NO precedent for either of these uses along Oak Avenue. And there is definitely no precedent for the combination of all 3 uses. The address on the petition may read 1605 Sepulveda but the impact will be felt most heavily on the residential neighborhood street Oak Avenue. We feel that the lack of precedent alone should guide the Planning Commission's decision to NOT APPROVE/RECOMMEND to Council either of these uses. In fact, the only place in Manhattan Beach that we could think of that is open 24 hours is the Kettle – which is in the middle of the downtown area. We feel, perhaps cynically, that the 24 hour operation request is even a ploy to get one of their other requests.

There are many families with young, school-age children and working parents who need their sleep and having outdoor dining and being open 24 hours, while backing directly up to homes and our neighborhood, seems incompatible to us.

There are ALREADY 3 other bar/eating establishments (KAH, Grunions, CastleBar) within 4 blocks of each other along Oak and NONE of these establishments has outdoor dining (not to mention 24 hour operations) - and there isn't a need to start now. We don't need more noise from outdoor dining. And if the patio is added it will take space from an already small, tight parking lot, possibly decrease spaces in that lot (or their already low desirability), which will increase the likelihood of patrons parking on surrounding streets – most notably, Oak Avenue. We already have traffic issues on our street. The usage that Hotdoggers is seeking just puts more pressure on our NEIGHBORHOOD street. And combine that with alcohol usage at all hours, the use requests are NOT welcomed by us at all.

This is the WRONG project for this property:

- We don't need more bars along a 4 block span of Sepulveda that backs up to neighborhood (not commercial) street, Oak Avenue
- We don't need more traffic on Oak Avenue
- We don't need to be the guinea-pigs for the city of Manhattan Beach to see what happens if you combine a 24 hour establishment that serves alcohol on an outdoor patio that backs directly up into a neighborhood – in fact there is one home that will be less than 30 feet from the back of the

04/20/2011

restaurant!

- We don't need more noise when most people are sleeping

We respectfully ask the Planning Commission to:

1. Count how many bars are on your street
2. How many of them (if you have them) are open 24 hours?

And then imagine how you would feel if THIS project was actually getting considered for directly across the street from you? Think about how it would affect the quality of your NEIGHBORHOOD.

We are hopeful that each of the planning commissioners has visited the site-- as opposed to only looking at the developers plans which are nicely done but are not taking into account the surrounding homes, the people who live here, and their very close proximity to this potential nuisance.

If you have not been to visit the site, please, we invite you to come over and examine the site - at different times of day. At midday, you will likely realize that patrons would need to park in the neighborhood, further congesting our street, since street parking on 17th is already hard to come by. At rush hour, you'll see how many cars already fly down our street trying to avoid Sepulveda. At night, around 10pm, you'll see how quiet our street is and how quiet we'd like to keep it.

In conclusion, we are adamantly opposed to ALL petitions of use for this site and project. We don't need another bar (alcohol license); we don't need more noise (outdoor dining) and we definitely don't need more noise all night long (24 hour operation). It is the WRONG project for our neighborhood and we encourage the Planning Commission to REJECT/NOT RECOMMEND these site uses.

Respectfully Yours,
Laura & Mike Lang

**CITY OF MANHATTAN BEACH
DEPARTMENT OF COMMUNITY DEVELOPMENT**

TO: See distribution below

FROM: Angela Soo, Executive Secretary
(c/o Angelica Ochoa)

DATE: APRIL 8, 2011

SUBJECT: Review Request for Proposed Project at:

1605 N SEPULVEDA BLVD. (HotDoggers)

**Use Permit / Remodel Existing Restaurant Space
*** SECOND SUBMITTAL – due to revisions*****

The subject application has been submitted to the Planning Division. Please review the attached material(s) and provide specific comments and/or conditions you recommend to be incorporated into the draft Resolution for the project. Conditions should be primarily those which are not otherwise addressed by a City Ordinance.

If no response is received by **APRIL 18, 2011** we will conclude there are no conditions from your department.

Comments/Conditions (attach additional sheets as necessary):


*1605 N Sepulveda 2nd
1700 N Sepulveda 90'*

SEE ATTACHED

- | | | | |
|---|-----------------------|---|--------------------------------|
| <input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No | Building Div. | <input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No | City Attorney |
| <input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No | Fire Dept | <input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No | Police Dept.: |
| <input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No | Public Works (Roy) | <input type="checkbox"/> | Traffic |
| <input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No | Engineering (Steve F) | <input type="checkbox"/> | Detectives |
| <input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No | Waste Mgmt (Anna) | <input type="checkbox"/> | Crime Prevention |
| <input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No | Traffic Engr.(Jack) | <input checked="" type="checkbox"/> | Alcohol License (Chris Vargas) |

DATE: April 10, 2011

TO: Angela Soo, Executive Secretary Community Development
c/o Angelica Ochoa

FROM: Chris Vargas, Sergeant 
Manhattan Beach Police Department

RE: 1605 N. Sepulveda Blvd. (Hot Doggers)

There are no objections to the location serving beer and wine.

There are no objections as to the proposed hours of operation.

Concerns are with the proposed patio to the rear of the location and the potential of noise disturbances to the surrounding residential area.

- There is less than 30 feet between the proposed patio and the residence to the southwest (1604 Oak Ave.)
- There is approximately 90 feet between the residence to the northwest (1700 Oak Ave.)
- Occupant factor load of 30 people on the rear patio is a large concentration of people for such a small area, increasing the potential noise disturbances
- The ratio of total location occupancy of 78 persons to 22 parking spaces is inadequate for parking. This will force customers to park on the residential side of Oak Ave. and 17th St., increasing the potential of noise disturbances
- The increase potential for noise disturbances will increase calls for police services to the proposed location

**CITY OF MANHATTAN BEACH
DEPARTMENT OF COMMUNITY DEVELOPMENT**

TO: See distribution below

FROM: Angela Soo, Executive Secretary
(c/o Angelica Ochoa)

DATE: APRIL 8, 2011

SUBJECT: Review Request for Proposed Project at:

1605 N SEPULVEDA BLVD. (HotDoggers)

**Use Permit / Remodel Existing Restaurant Space
*** SECOND SUBMITTAL – due to revisions*****

The subject application has been submitted to the Planning Division. Please review the attached material(s) and provide specific comments and/or conditions you recommend to be incorporated into the draft Resolution for the project. Conditions should be primarily those which are not otherwise addressed by a City Ordinance.

If no response is received by **APRIL 18, 2011** we will conclude there are no conditions from your department.

Comments/Conditions (attach additional sheets as necessary):

- *WATER UPGRADES?*

<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No	Building Div.	<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No	City Attorney
<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No	Fire Dept	<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No	Police Dept.:
<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No	Public Works (Roy)	<input type="checkbox"/>	Traffic
<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No	Engineering (Steve F)	<input type="checkbox"/>	Detectives
<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No	Waste Mgmt (Anna)	<input type="checkbox"/>	Crime Prevention
<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No	Traffic Engr.(Jack)	<input checked="" type="checkbox"/>	Alcohol License (Chris Vargas)

City of Manhattan Beach
Department of Public Works
Memorandum

To: Angela Soo, Executive Secretary
Through: Jim Arndt, Director of Public Works
From: Steve Finton, City Engineer
Roy Murphy, Public Works Inspector (310) 802-5306
3621 Bell Avenue, Manhattan Beach CA 90266
Subject: **1605 N. Sepulveda Blvd. (revision)**
Date: April 11, 2011

SA Arndt
SP
RJM

No Public Works comment or conditions for revision of the plans for the changing of the front and rear patios to just a rear patio eating area. Must follow the Public Works notes dated March 10th, 2011.

cc: Roy Murphy

OPLN-NoComment

**CITY OF MANHATTAN BEACH
DEPARTMENT OF COMMUNITY DEVELOPMENT**

TO: See distribution below

FROM: Angela Soo, Executive Secretary
(c/o Angelica Ochoa)

DATE: APRIL 8, 2011

SUBJECT: Review Request for Proposed Project at:

1605 N SEPULVEDA BLVD. (HotDoggers)

**Use Permit / Remodel Existing Restaurant Space
*** SECOND SUBMITTAL – due to revisions*****

The subject application has been submitted to the Planning Division. Please review the attached material(s) and provide specific comments and/or conditions you recommend to be incorporated into the draft Resolution for the project. Conditions should be primarily those which are not otherwise addressed by a City Ordinance.

If no response is received by **APRIL 18, 2011** we will conclude there are no conditions from your department.

Comments/Conditions (attach additional sheets as necessary):

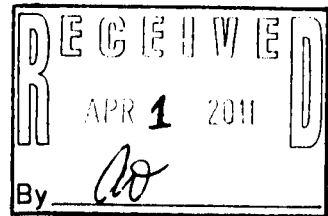
<u>Yes</u> / No	Building Div.	Yes / <u>No</u>	City Attorney
<u>Yes</u> / No	Fire Dept	<u>Yes</u> / No	Police Dept.:
<u>Yes</u> / No	Public Works (Roy)	___	Traffic
<u>Yes</u> / <u>No</u>	Engineering (Steve F)	___	Detectives
<u>Yes</u> / <u>No</u>	Waste Mgmt (Anna)	___	Crime Prevention
<u>Yes</u> / <u>No</u>	Traffic Engr.(Jack)	<input checked="" type="checkbox"/>	Alcohol License (Chris Vargas)

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HotDoggers, Inc.
1605 N. Sepulveda Blvd.
Manhattan Beach, Ca.



Revised 03-24-2011

Description of Business:

HotDoggers is a family style restaurant with a menu for service of Breakfast, Lunch and Dinner.

The concept is based on Hot Dogs, Specialty Sausages, Hamburgers, Salads and Hawaiian style plate meals. The proposed beverages include Soft Drinks, Beverages, Smoothies and Beer/Wine.

The location is the site of a former Kentucky Fried Chicken Take out Restaurant that became a Cheese-steak sandwich shop and later an ice cream restaurant.

The hours of operation of the requested patio at the rear is proposed to be 7 am to 10 pm Sunday thru Thursday and 7 am to Midnight, Friday and Saturday. The existing restaurant is proposed for beer wine sales until midnight and the food service available up to 24 hours daily. The indoor seating capacity will be approx. 46 seats, the enclosed rear patio will accommodate up to approximately 24 seats for special events and children birthday parties or family gatherings. The restaurant will provide breakfast items to serve the community of the tree section with quality to rival the Kettle, Uncle Bills and Four Daughters Kitchen. The world class menu will be a credit to the Chef and the City of Manhattan Beach. Beer and wine will be sold with meals for table service only from 11 am – Midnight. There will be no fixed bar.

It is projected that the peak hours of operation will be 7-8 am, 12-3 pm and 5-7 pm. The location has a residential area to the west and commercial retail, services and hotel to the North, South and East. The Sepulveda Corridor is a major arterial road. The parking is located on site and there are street parking areas along 17th Street. The existing restaurant will continue 24 hour operation established by prior restaurants. This will provide an alternative to the current 24 hour operation of Jack in the Box on Sepulveda corridor to the south and the 24 hours of operation at the Kettle in Downtown.

The operation will emphasize the on-site meals and should have fewer turnovers than the previous restaurants in this location. Service will be a buffet style line with payment after meal is received. Take out will be available.

HotDoggers Restaurant

1605 N. Sepulveda Blvd.

Manhattan Beach, CA 90266

Project Description revised April 1, 2011

The project will remodel an existing 1612 SF one story restaurant building, originally built in 1972 as a Kentucky Fried Chicken Take out restaurant and 24 hour operation available for the last 39 years. The last tenant from 2007 to 2010 was an Ice Cream Store known as Glacier Ice Cream. The 2007 remodel included new restrooms that meet accessibility standards. These restrooms will remain as built in the current remodel. The freezer and plumbing for the scullery exist and will remain. The new construction includes demolishing a partial soffit, floor tiles, and removing two floor sinks used by the ice cream store. The existing double front doors will be moved and made a single swing glass door toward Sepulveda Blvd. The original double doors to the south elevation will be restored and will become the main entrance next to the parking lot. All paths of travel will be compliant with current California access standards. The parking lots will remain and a portion of the parking is located on a R zone lot to the west. The size of the parking stalls will be repainted to match the City standards for minimum sizes. This re-stripe will result in the addition of 4 additional full size parking spaces. These spaces will provide the required parking for the addition of outdoor dining, not to exceed 337 sf of area. The outdoor dining will be inside an existing 6' high walled courtyard at the rear of the building with continuous roofing and additional landscaping along the outside walls. A water feature fountain is proposed for dining atmosphere. The enclosure will isolate the sound and visual from the residential side and the roof will minimize the potential of noise into the residential neighborhood. The roof covered trash enclosure area will be moved to the drive access side of the parking lot at the south west corner of the patio and will be accessed by a walk way and gate inside the enclosed patio.

The total occupant load factor will be 48 seats inside and 30 on the rear patio.

The restaurant will provide breakfast items to serve the community of the tree section with quality to rival the Kettle, Uncle Bills and Four Daughters Kitchen. The world class menu will be a credit to the Chef and the City of Manhattan Beach. Beer and wine will be sold with meals for table service only from 11 am – Midnight. There will be no fixed bar.

The patio will close at 10 pm Sunday thru Thursday and midnight on Friday and Saturday with beer wine available when patio is opened.

The exterior will be remodeled and decorated in a Hawaiian/ extreme sports theme.

The menu will be a family oriented menu with a target for youthful and youthful thinking clients.

The menu will include Hot Dogs, Specialty Sausages, Hamburgers, Grilled Cheese, Salads, Hawaiian Plate

Meals and a variety of chilies and soups. Individuals can build their own meals with approx. 50 different toppings and condiments. Other specials will be added on a reoccurring basis. Décor and design will emphasis the California Beach BBQ experience with "Rad" dogs and food. Take out will be available.

HOTDOG GERS™

RAD DOGS

CALIFORNIA BEACH BBQ™

hot•dog•gers *n.*

1. A person who shows off:
A SURFER OR SKATEBOARDER
who performs **EXTREME** stunts or tricks.

2. A place known to do

things
to
hot
dogs.

HOTDOG GERS™

BUILD YOUR DOG

- ▶ **CHOOSE YOUR BUN:** Enriched Egg Butter, Poppy Seed or choose a 14" Grande Tortilla and make any dog into a Burrito Dog!
- ▶ **CHOOSE YOUR DOG:** All dogs and sausages can be steamed, griddled or Beach BBQ'd upon request.
- ▶ **CHOOSE YOUR FREE TOPPINGS:** Up to 4 free toppings per dog.
- ▶ **OPTIONAL:** Choose extra toppings.

TOP DOGS

- #1 **The Good Dog**
You can't go wrong! The best value in town. . . . \$1.99
With chili and cheese \$2.49
- #2 **The Long Board Dog™**
10 inches of pure all-beef flavor \$3.49
With chili and cheese \$4.49
- #3 **Cal Beach Dog ¼ lb+ Man's Best Friend**
100% all-beef classic \$3.99
With chili and cheese \$4.49
- #4 **American Classic Bacon Cheddar Dog**
Our ¼ lb ABNP dog wrapped in Grade-A maple smoked bacon with Cheddar Cheese \$4.49
- #5 **The New York All-Beef Kosher Dog**
Domestically raised & handled 100% pure buffalo, seasoned with western favors \$4.95
- #6 **The "Kobe Beef" Hot Doggie. Simply stated, the "Best of the Best."**
½ lb of 100% Kobe Beef. \$6.95
Wrapped with smoked bacon then griddled. \$7.95

NEW WORLD SAUSAGES

- #7 **.50 Special Kielbasa Polish—Our Biggest Dog**
Old country flavor, loaded with spices, ½ lb+. . . . \$5.50
- #8 **Chicken Habanera Pepper Sausage**
Hot and high in favor, low in fat, high in protein. . . \$5.95
- #9 **Mild & Sweet or Hot Italian Sausage**
Seasoned with garlic and mama's best, ½ lb \$5.25
- #10 **Chicken Cajun Dog**
All chicken packed with Southern Louisiana seasoning. The real deal, a ½ lb dog \$5.50
- #11 **The Big Bird ½ lb Turkey Dog**
The dog that doesn't bark.
Low fat, great favor. A good bird dog. \$5.25
- #12 **Buffalo Bill Chipotle Dog**
Domestically raised & handled 100% pure buffalo, seasoned with western favors \$6.95
- #13 **The Bratworst White Veal Sausage**
The Best all white veal Munich Style ½ lb \$5.50
- #14 **The Mediterranean Goat Cheese Sausage**
Mediterranean spices, favorite that doesn't stop . . . \$6.95

FREEBIE TOPPINGS

Your choice of any four on any dog, burger or sandwich for FREE. Additional toppings \$.50 each.

- | | |
|----------------------|-------------------------------|
| Jalapeno Peppers | Chopped Cabbage |
| Sports Peppers | Chopped Tomatoes |
| Sweet Peppers | Chopped Cilantro |
| Grilled Peppers | BBQ Sauce |
| Grilled Onions | Teriyaki Sauce |
| Green Onions | Chipotle Sauce |
| Chopped Onion | Dog Sauce |
| Chopped Red Onions | Beer n' Mustard |
| Sweet Relish | Mayo |
| Fritos | Ketchup |
| Sauerkraut | Celery Salt |
| Cucumbers | Blue Cheese Dressing |
| Julienne Carrots | Jalapeno Ranch Dressing |
| Chopped Black Olives | Thousand Island Dressing |
| Chopped Egg | Caesar House Special Dressing |
| Chopped Lettuce | |

BUILD YOUR HAMBURGER

- ▶ **CHOOSE YOUR HAMBURGER.**
- ▶ **CHOOSE YOUR FREE TOPPINGS:** Up to 4 free toppings per burger.
- ▶ **OPTIONAL:** Choose Extra Toppings

HAMBURGERS

All served with a garnish of pickles, lettuce, tomato and onions.

- #15 **The World Burger**
"Best in the World with the World on it"™
100% all Kobe Premium Beef Pattie weighting in at ½ lb; the best meat you will ever eat served on our world class bun with your choice of four Freebie toppings and three Extra Dig toppings \$9.95
- #16 **540° Burger "For HotDoggers Only!"**
Three ¼ lb prime beef patties, cooked to order . . . \$6.95
With cheese and chili \$7.95
- #17 **360° Burger**
Two ¼ lb patties of prime beef, grilled to order . . . \$4.95
With cheese and chili \$5.95
- #18 **180° Burger**
¼ lb prime beef patty, grilled to order \$2.95
With cheese and chili \$3.95
- #19 **Local Mocco Bra**
Our ¼ lb beach grilled beef patty, placed on a huge bed of HotDoggers Famous Hot Dog Fried Rice, then topped with a fried egg and HotDoggers chili \$5.95

CAL BEACH SANDWICHES/WRAPPS

Choose our California Beach Bun or turn any sandwich into a wrap with our 14" Grande tortilla.

- #20 **Buffalo California Beach BBQ™ Chicken**
Cuts of Buffalo thighs, loads of fresh chopped onion, avocado and tomatoes and mounds of lettuce in mayo sauce . . . \$6.95
- #21 **California Beach BBQ™ Tri Steak Strips**
Our dry-rubbed California Beach BBQ™ Tri Tip, smothered in HotDoggers Beach BBQ™ sauce and onions \$7.95
- #22 **Boneless Pork California Beach BBQ™ Spare Rib**
Cuts of our country ribs with bacon, Backyard BBQ Baked Beans™, pepper jack cheese and shredded cabbage. \$6.95
- #23 **Pastrami Swiss Cheese Meltdown**
Griddled pastrami, melted Swiss cheese with jalapeños and onions, topped with slaw and spicy mustard \$6.95
- #24 **California Beach BBQ™ Chicken Pesto**
Our boneless California Beach BBQ chicken thighs tossed in pesto garlic sauce with chopped tomatoes, red onions and romaine lettuce \$7.95

"Did you know?"
Who invented snowboarding?

Answer below...

EXTRA TOPPINGS FOR CASH

- | | |
|---------------------------------|----------------------------------|
| Cheddar Cheese \$.50 | Chopped Egg \$.75 |
| Swiss Cheese \$.50 | Avocado \$.75 |
| Pepper Jack Cheese . . \$.50 | Chicken Gravy \$.75 |
| Mozzarella Cheese . . . \$.50 | Bacon \$ 1.00 |
| American Cheese . . . \$.50 | Chili \$ 1.00 |
| Blue Cheese Flake . . . \$.50 | Fried Egg \$ 1.50 |
| Feta Cheese \$.50 | Shrimp Chili \$ 1.50 |
| Parmesan Regiano . . . \$.50 | Grilled Pastrami \$ 1.50 |
| Cole Slaw \$.50 | |

Answer: Modern snowboarding began in 1965 when Sherman Poppen, an engineer in Muskegon, Michigan invented a toy for his daughter by fastening two skis together and attaching a rope to one end so she would have some control as she stood on the board and glided down the hill. Poppen licensed the idea to manufacture and sold about 1 million "Snurfers" (combining snow and surfer) over the next decade.

SPECIALTY "NO KA OI" PLATES

"The Best of the Best"

All Plates are complete meals and come with your choice of two Plate Sides (see below).

Dogs are Steamed, Griddled or Beach BBQ'd upon request. All meats are cooked on our wood burning Beach BBQ.

Choice of a California Beach Bun, or turn any dog into a Burrito dog with a 14" Grande tortilla toasted on the grill.

#25 The Hog

Our all-pork sausage seasoned to perfection with large cuts of our Beach BBQ country spare ribs and smoked bacon. Your choice of two cheese \$9.00

#26 Pizza Dog

Hot or mild Italian sausage and grilled pepperoni smothered in bell pepper, onion, tangy marinara sauce, mozzarella and parmigianino regiano cheese \$8.95

#27 Steak Dog

100% all-beef dog 1/4 lb+ topped with cuts of special rubbed California Beach BBQ™ tri-tip simmering in HotDogger's Beach BBQ Sauce and topped with onions. \$9.95

#28 Volcano Dog

Chicken dog with habanera peppers seasoned to kill with avocados, pepper jack cheese and topped with island-grown chopped pineapple and la salsa. . . . \$7.95

#29 Manhattan Dog

All white pure veal bratwurst sausage smothered in bacon and piled with mounds of jack, and cheddar cheese and topped with red onion. \$8.00

#30 Hermosa Dewey BAT Dog

Our 100% pure beef Cal Beach dog, buried in avocado, bacon, chopped tomatoes, chopped egg, fresh mayo, and your choice of cheese \$7.95

#31 Brewski Hot Cajun Chicken Dog

Our Cajun Chicken 1/3 lb dog with cuts of Beach BBQ buffalo chicken thighs tossed in hot cayenne pepper sauce, topped with bacon, jalapeño peppers and pepper jack cheese. \$9.95

#32 The Caesar Dog

Mild Sweet Italian sausage smothered in our California Beach BBQ™ Italian chicken thighs, sautéed in HotDoggers Caesar dressing, topped with lettuce, fresh tomato and Parmigianino Reggiano cheese. . \$9.95

#33 Redondo Ruben Dog

Our 1/4 lb all-beef dog buried in fresh NY style griddle pastrami, piles of hot steamy sauerkraut and topped with our dressing and Swiss cheese \$8.95

#34 Big Bird Dog

Our 1/3 lb Big Bird turkey dog, mayo, bacon, chopped egg, chopped tomatoes and avocado \$8.95

PLATE SIDES

Your Choice of two Plate Sides with a Specialty Plate:

Mac 5™ (Macaroni & Five Cheeses)

Hot Dog Fried Rice

Hawaii 5-O Mac Salad™

Carolina Cole Slaw

Backyard BBQ Baked Beans™

Any Three Plate Sides \$2.99

A LA CARTE EXTREME SIDES DISHES

Rad Fries™	\$1.75
Rad Fries™ and Chicken Gravy	\$2.50
Rad Fries™ and AMNB Chili	\$2.95
Sweet Potato Fries	\$4.25
Rad and Sweet Fries 50/50	\$4.00
Mac 5™ (Macaroni & Five Cheeses)	\$2.50
Hawaii 5-O Mac Salad™	\$1.50
HotDoggers Hot Dog Fried Rice	\$2.50
Carolina Cole Slaw	\$1.50
Backyard BBQ Baked Beans™	\$1.50
Cheddar Cheese Biscuit	\$1.50

HOTDOGGERS SPECIALTIES

#35 HotDoggers "Hot Dog Soup"™

Spicy sausages, vegetables, mixed beans and a touch of everything good in a special broth.

Cup \$2.50
Bowl. \$4.95

#36 The BurgerDog™

The One that started it all, 3/4 lb+ One quarter-pound+ of 100% prime ground beef, stuffed and rolled with a 1/4 lb+ Cal Beach Dog, stuffed with cheese, wrapped with two strips of hardwood smoked bacon, then grilled on our wood burning California Beach BBQ™ and finished topped chopped lettuce and tomatoes \$8.95
With chili and cheese \$9.95

#37 The Big Mountain Burrito™

Piled into our 14" Tortilla are two LongBoard Dogs, bacon, chile, slaw, jalapeño, grilled onion, bell peppers and HotDoggers Dog sauce, topped with cheese and butter toasted on the griddle \$6.95

#38 The BurgerDog Special

Look Out! Not for Lightweights!
Our 1/4 lb 100% ground beef burger thrown on the BBQ, topped with a filleted griddled all beef dog and fried egg, in our special Cal Beach bun for 200% pure Rad. . . . \$6.95
With chili and cheese \$7.95

#39 The Popper™ Dog

Our 100% pure beef 1/4lb+ Cal Beach Dog thrown into the fryer until she pops, topped with Dog Sauce and onions; it will make your eyes pop out! \$6.95
With chili and cheese \$7.95

#40 Do Something Rad Dog

Couldn't find the hot dog you wanted? A Sport Dog, that New York dog, a Slaw Dog or the Betty Boop dog? No matter what the others called it, we will make any dog the way you like it or the way you had it somewhere else. Just tell us what kind of dog you want and what you want on it.
Go for it... Do something RAD! Market Price

CHILI DEPARTMENT

#41 HotDoggers AMNB California Chili™

All Meat, No Beans

Pure and simple: choice prime chuck beef, a varietal onions and others and HotDoggers house recipe which calls for time and that will we lead you to a particular outcome which is to best chili you ever ate. \$4.95

#42 Chili Mac

Our Mac 5 (five cheese macaroni) topped with our all-meat chili, sour cream and cheddar cheese and onions; a meal in itself. \$4.95

#43 Hawaiian 5-O With Chili

Hawaiian Mac salad topped with our all-meat chili, pepper jack cheese, and green onion \$4.95

#44 Frito Chili

A large pile of Fritos covered in our all-meat chili, your choice of cheese on top \$4.95

#45 Chili and Rice

Three scoops of sweet rice or Hotdoggers fried rice with our all meat chili, smothered with cheddar cheese \$4.95

#46 HotDoggers Shrimp Chili™ & Beans

Lots of Baby Shrimp and Louisiana Sausage, toss in the kitchen sink with a few chili beans and a few spices for kicks, add in a little Father Time, top with cheese and fresh chopped onion. Served with our cheddar cheese biscuit, baked fresh at HotDoggers daily. We guarantee you have never tasted anything like it or so good.

Cup \$4.75
Bowl. \$6.50

SO CAL SALAD DEPT.

- #47 Build your own Mixed Garden Salad**
Choice of lettuce: romaine, cabbage or mixed.
Choice of five Freebies. Choice of one Extra Dig.
Your choice of dressings \$6.95
- #48 Grilled Turkey Cobb Salad**
Grilled, diced turkey dog on a bed of crisp romaine lettuce, bacon, blue cheese crumbles, chopped egg, tomatoes and avocado.
Your Choice of dressings \$8.95
- #49 Buffalo Beach BBQ Chicken Salad**
Spicy boneless chicken over chopped cabbage and romaine, pepper jack cheese, corn niblets, chopped onions and bell peppers.
Your choice of dressings \$8.95
- #50 Cal Beach BBQ Tri Tip**
Special rubbed and grilled Tri Tip on romaine with bacon, chopped egg, bell peppers, tomatoes and grilled onions.
Your choice of dressings \$8.95
- #51 Caesar Chicken Salad**
Grilled boneless chicken in Ceasar Sauce, romaine lettuce, mozzarella cheese, croutons and parmesan regiano.
Topped with our HotDoggers Caesar dressing ... \$7.50
Classic Caesar \$5.50
- #52 Farmer's Market Chopped Cabbage Salad**
On a bed of chopped crisp cold cabbage, cucumber, celery, green onion, tomatoes, feta cheese.
Chef Kevin Horseradish Dill \$6.95
- #53 Kitchen Garden Wedge Salad**
Cold IceBerg Lettuce, green onion, minced tomatoes, sweet corn, bacon, red onion and cheddar cheese.
Blue cheese dressing \$6.95
- #54 Endless Summer Salad**
Black olives, junienne carrots, cucumber, celery, green onion, tomatoes, cilantro, sweet corn and your choice of two cheeses, on a bed of chopped crisp cold romaine.
Your choice of dressings \$6.95

*Your Choice of
HotDoggers Dressings:*

Blue Cheese, Jalapeno Ranch, Thousand Island, Caesar House Special, Miso Salad, Horseradish Dill, La Salsa, Vinaigrette

OVEN FRESH PIZZA

BREAKFAST ANYTIME

- #55 The AM Breakfast Dog**
HotDoggers Breakfast Dog sausage, bacon, one egg, hashbrowns and cheese, topped with chicken gravy (optional), on a Cal Beach Bun \$4.95
- #56 Jibb Breakfast Burrito**
Breakfast sausage, bacon, fried egg, hashbrowns, pepper jack cheese and la salsa on a 14" tortilla and butter toasted on the griddle. \$4.95
- #57 The Gnarly Build Your Omelet**
Three eggs, three freebie toppings, beef or turkey sausages, hashbrown, and cheddar cheese biscuit \$4.95
- #58 The Local Mocco Bra**
Your choice of white rice, hot dog fried rice or hashbrowns with our ¼ lb beach grilled beef patty, bacon, then topped with a fried egg and chicken gravy and severed with a cheddar cheese biscuit \$5.95
- #59 Biscuits and Gravy**
Two baked fresh daily cheddar cheese biscuits smothered in our country chicken gravy, good anytime \$3.95
- #60 King Kamehameha**
Sandwiched between a Hawaiian french toast bun, made with Hawaiian bread, are piles of hashbrowns, country sausages, eggs, bacon and topped with maple syrup, the kind bra \$6.95

BEVERAGES

RENT OUR SECRET BEACH PARTY PATIO

GOOD FOR:

**BIRTHDAYS PARTIES
BUSINESS MEETINGS
SPECIAL EVENTS
CLASSROOM PARTIES
SPECIAL OCCASIONS
SELF-SERVICE AND FULL SERVICE
APPETIZERS, DINNERS,
SIDE DISHES, CONDIMENTS,
SALADS, DESSERTS, DRINKS
CALL FOR PRICING
CONTACT CHEF JASON
TEL: 310-545-0066**

YOUR FOOD, OUR COMMITMENT.

At Hotdoggers we are committed to serving you the best food possible. All of our meats come from free-range animals that are fed only natural grains. Good for the animals.

Good for you. And good for the earth.

All of our serving ware comes from 100% recyclable materials and is 100% recyclable.

Good for us. Good for the earth.

PARTY MENU TO GO



www.hotdoggers.net

310.545.0066

1605 N Sepulveda Blvd., Manhattan Beach, CA 90266