

# CITY COUNCIL REPORT



Meeting Date: **April 14, 2026**  
General Plan Element: **Land Use**  
General Plan Goal: **Support a diversity of businesses.**

## **ACTION**

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**Liquor License Request for LL-0004-2026 Chern Thai Artisanal Cafe (373692).** To consider forwarding a recommendation of approval to the Arizona Department of Liquor Licenses and Control for a New Application Series 12 (restaurant) State liquor license for a new location and new owner.

## **OWNER**

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Chern Thai Café LLC

## **APPLICANT CONTACT**

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Thipsuda Byega

## **LOCATION**

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15050 N. Northsight Blvd. #107

## **REQUEST**

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The applicant is seeking a favorable recommendation on a Series 12 (restaurant) liquor license for a new location and new owner.

This liquor license allows the licensee to sell and serve spirituous liquor solely for consumption on the premises of an establishment which derives at least forty percent (40%) of its total revenue from the sale of food.

The applicant has indicated that this establishment will serve liquor between the hours of 11 am to 2:30 pm and 4:30 to 9 pm Monday to Friday and 12 to 9 pm Saturday and Sunday; however, due to state liquor license processing requirements, they are not required to notify the city or the state if they change their hours of operation.

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

## IMPACT ANALYSIS

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### Reliability and Location

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

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

### Restaurant

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

This owner intends to operate this location as a restaurant. This establishment is 2,600 sq. ft. in size. The bar service area is 0 sq. ft. or 0% of gross floor area, and the kitchen area is 500 sq. ft. or 19% of the gross floor area. The operational characteristics and floor plan qualify as a restaurant.

### Outdoor Patio

There is no proposed or existing patio with this application.

### Zoning

This site is zoned C-3 (Highway Commercial). The C-3 district allows restaurants as a permitted use. The applicant has been notified of the city's expectation that the business will operate as a restaurant.

### Parking and Traffic

The surrounding street network provides sufficient access.

### Public Safety

Police Department: No Opposition  
Major life safety issues: None noted

### Public Notice and Proximity

#### **A.R.S. Section 4-201. B. Petitions from Persons in Close Proximity**

#### **A.R.S. Section 4-207. Restrictions on Licensing premises near school or church buildings (within 300 ft.) applies to all but Series 5,11,12, Special Events, or Golf Courses.**

The applicant has maintained the required posting notice for the State mandated 20-day period. No petitions or protests were received during the 20 (twenty) day posting period.

**COUNCIL OPTIONS & STAFF RECOMMENDATION**

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**Council Options**

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

**Staff Recommendation**

Staff advises that the license request meets the criteria imposed for determining that the community's best interest is substantially served by the issuance of the liquor license and advises that the license request meets the criteria imposed for determining the capability, qualifications, and reliability of the applicant.

**Next Steps**

The City Council's recommendation will be forwarded to the Department of Liquor Licenses and Control for their consideration. If the application is approved by the Department of Liquor Licenses and Control, the applicant should receive their license from the State within 105 days of original application.

**RESPONSIBLE DEPARTMENT(S)**


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Jason McWilliams, Planning Technician, [jmcwilliams@scottsdaleaz.gov](mailto:jmcwilliams@scottsdaleaz.gov)  
Planning and Development Services

Matt Evans, Commander, [mevans@scottsdaleaz.gov](mailto:mevans@scottsdaleaz.gov)  
Special Operations Division

**APPROVED BY**

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Tim Curtis, AICP, Current Planning Director  
480-312-4210, [tcurtis@scottsdaleaz.gov](mailto:tcurtis@scottsdaleaz.gov)

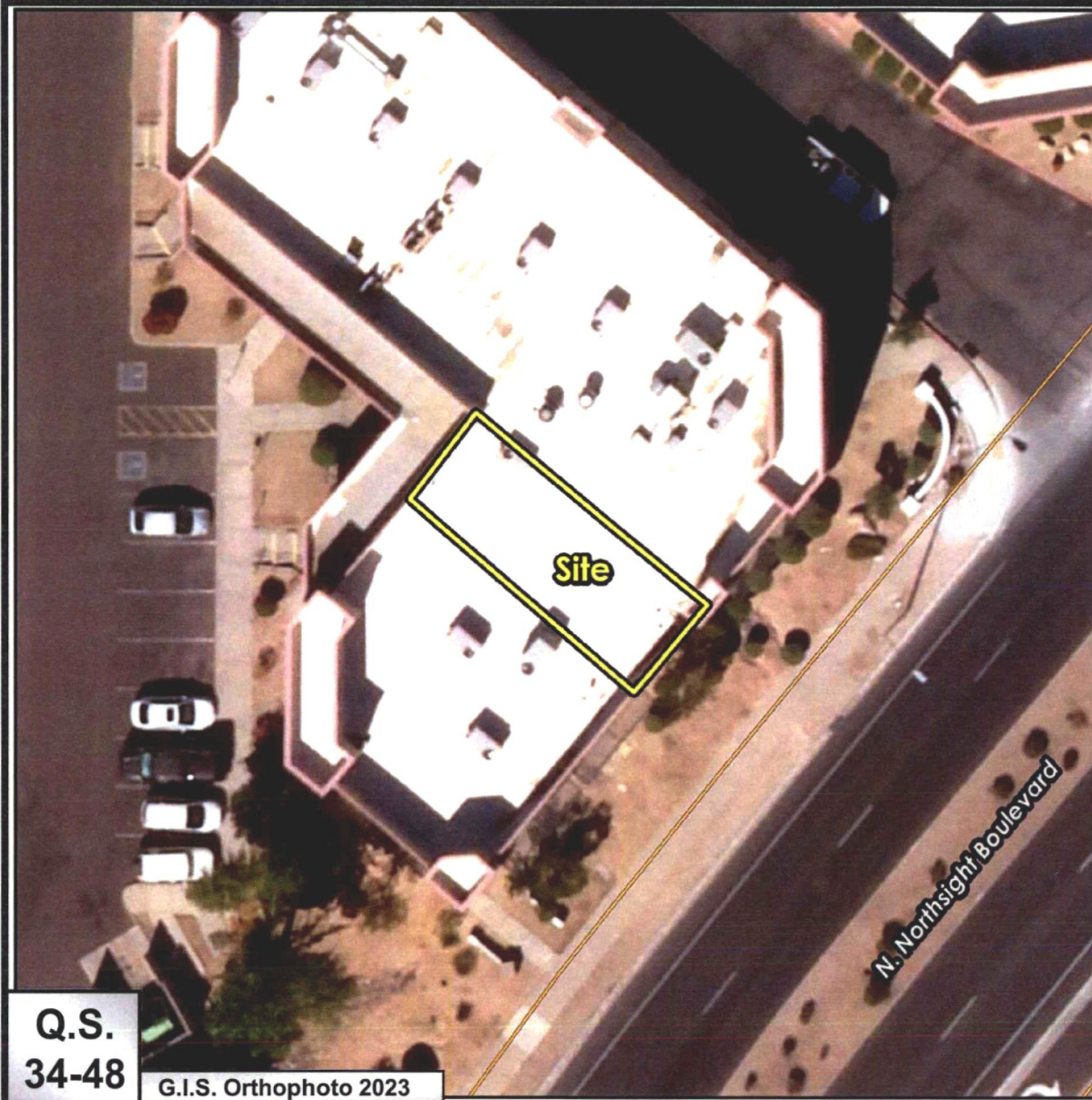
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3/30/2026

Date

**ATTACHMENTS**

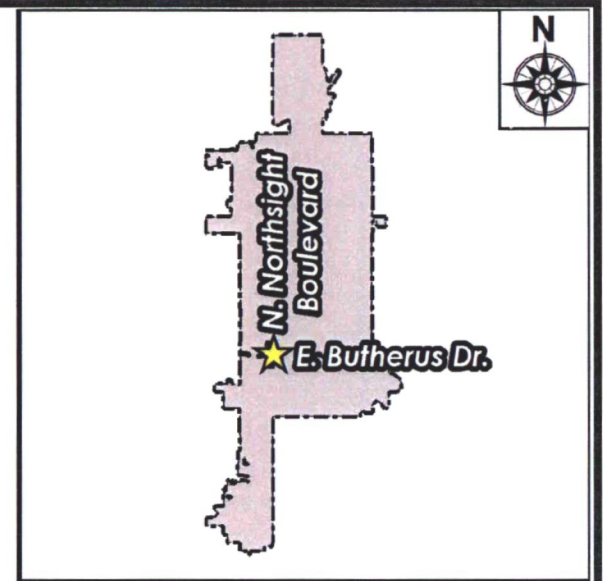
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1. Map
2. State Application (Front Page, including menu)
3. Floor Plan



Q.S.  
34-48

G.I.S. Orthophoto 2023



LL-0004-2026

Chern Thai Artisanal Cafe (373692)

**ATTACHMENT 2**

**State of Arizona  
Department of Liquor Licenses and Control**

Created 02/18/2026 @ 08:33:28 AM

**Local Governing Body Report**

**LICENSE**

Number: Type: 012 RESTAURANT  
Name: CHERN THAI ARTISANAL CAFE  
State: Pending  
Issue Date: Expiration Date:  
Original Issue Date:  
Location: 15050 N NORTHSIGHT BOULEVARD  
#107  
SCOTTSDALE, AZ 85260  
USA  
Mailing Address: 15050 N NORTHSIGHT BOULEVARD  
#107  
SCOTTSDALE, AZ 85260  
USA  
Phone: (480)659-4008  
Alt. Phone: (586)212-5269  
Email: CHERNTHAIARTISANALCAFE@GMAIL.COM

**AGENT**

Name: THIPSUDA BYEGA  
Gender: Female  
Correspondence Address: 15050 N NORTHSIGHT BOULEVARD  
#107  
SCOTTSDALE, AZ 85260  
USA  
Phone: (586)212-5269  
Alt. Phone: (480)416-2056  
Email: CHERNTHAIARTISANALCAFE@GMAIL.COM

**OWNER**

60<sup>th</sup> Day  
4-19-2026

## VEGAN

### V1. Crunches Tofu (GF/V) 9

Tofu golden fried served with spicy tamarind sauce.

### V2. Fried Veggie Rolls (V) 9

Deep-fried crispy rolls, mixed veggies served with homemade sweet chili sauce.

### V3. Veggie Kao Soi 18

Thai northom-style curry noodles with veggies, egg noodles, pickle mustard, home-made roasted chili jam, green onion, red onion and cilantro topped with fried crispy noodles.

### V4. Wok-Chinese broccoli with vegan salted fish 19

Stir-fried Chinese broccoli with plant-based version of traditional salty fish with garlic and our house made vegan sauce.

### V5. Pad Makear Yao Tofu 18

Sautéed fried tofu with fresh chili, garlic, eggplant, bell pepper, onion and thai basil.

## Sweet Ending

### 1al Ice cream Sunday 17

fango and sticky rice with coconut ice cream, roasted anut, coconut meat and jackfruit)

### 9ti caramel with ice cream 13

ssed bread with panda and Thai tea custard 13

### ango with sweet sticky rice 12

conut ice cream served with peanut 6.50

## Beverage

THAI ICE TEA	\$4.50
THAI ICE COFFEE	\$4.50
THAI ICE LEMON TEA	\$4.50
THAI PINK MILK	\$4.50
BUTTERFLY LEMONADE	\$4.50
HOT TEA (Jasmine or Green Tea)	\$4.00
ICE TEA, ICE GREEN TEA or ARNOLD PALMER	\$4.00
JUICE (Coconut, Lychee, Pineapple or Apple)	\$3.00
SODA (Coke, Diet Coke, Dr.Pepper and Sprite)	\$3.00
CHERRY TEMPLE	\$4.00
BOTTLE OF WATER	\$1.50
FII WATER	\$2.50
SPARKING WATER	\$4.00

## Alcohol Beverage

### IMPORTED BEER

Small/Large	
Singha	5.50/9
Tsingtao	5.50/9
Kirin	5.50/9
Kirin Light	5.50/9
Sapporo	5.50/9
Sapporo Light	5.50/9
Guinness Stout	5.50
Heineken	4.50

### DOMESTIC BEER

Bud Light	4.50
Kiltlifter	4.50
Coors Light	4.50
<b>SAKE</b>	
Hot/Cold Sake	5.50 / 9
Sake Bomber (Sapporo/Kirin)	9.00 / 18

### WINE

Glass/Bottle	
Chardonnay	7/20
Pinot Grigio	7/20
Merlot	7/20
Cabernet	7/20
Rose	7/20
Plum wine	8/22



Address:

15050 W Northlight Blvd # 107, Scottsdale, AZ 85260

OPEN 7 DAYS A WEEK

MON - FRI: 11:00 AM - 3:30 PM and 5:00 PM - 9:00 PM

SAT - SUN: 12:00 PM - 9:00 PM

Tel: (480) 659-6008

P=Most Favorite & Recommended

V=Vegan (Vegetarian) G=Gluten free ORG = Organic

SPICY LEVEL :

1=NO SPICY, 2=MILD, 3=MEDIUM, 4=HOT, 5=THAI HOT

Please inform the server, if you have any kind of food allergy.

For parties of 5 or more, a customary 18% gratuity will be added.

## First Bites

### A1. Sharing Bites 18

Fried Veggie Rolls (2) Fried Pork Rolls (2) Coconut Shrimp (4) Garlic Edamame

### A2. Fried Pork Rolls (2) 6 (4) 11

Deep-fried crispy rolls, ground pork, herbs served with homemade sweet chili sauce.

### A3. Fresh Garden Rolls (GF/V) 10

(Add Shrimp +\$3 or Avocados +\$2)

Rice paper wraps, carrots, spring mix, mint, cilantro served with two houses dipping sauce (peanut sauce & sweet chili sauce).

### A4. Satay (5) (GF) 13

Grilled marinated chicken in wooden screws served with peanut sauce and Ar-jod cucumber sauce.

### A5. Garlic Pork Belly 15

Golden-crispy pork belly tossed with fragrant garlic and seasoning.

### A6. Hoi Obb Basil (GF) 17

Mussels gently steam with lemongrass, kaffir lime leaf and thai basil served with our signal spicy seafood dipping sauces.

### A7. Larb Bites 15

Crispy minced pork balls infused with roasted rice powder, kaffir lime, chili and fresh veggies served with our house-made spicy lime dippin sauce.

### A8. Gai Cream Lemon Sauce 15

Crispy fried chicken with special lemon cream sauce.

### A9. Coconut Shrimp (7) 13

Fried shredded coconut shrimp served with sweet chili sauce.

### A10. Gyoza Mushi (7) 10

Steam or fried chicken potstickers served in homemade sauce.

### A11. Cream Cheese Wonton (7) 1

Crispy wonton, cream cheese, imitation crab, scallions served with sweet chili sauce.

## Fresh & Fit

### F1. Som Tum Thal + Grilled Tiger Shrimp (GF/V) 19 (Papaya salad (V) 14.50)

Crisp shredded green papaya with chili, garlic, lime with Som-Tum dressing, then tossed with tomatoes, long beans, and roasted peanuts served with grilled tiger shrimp.

### F2. Som Tum Issan (GF) 15.50

Crisp shredded green papaya, green beans, Thai chili, tomatoes, Thai eggplant with famous Lao-style fermented fish sauce. (add pickled crab +2)

### F3. Nam Tok Near (GF/V) 18

A Northeastern Thai classic made with beef, gently cooked and tossed with roasted rice powder, chili, lime juice and fresh mint, red onions, green onion and cilantro.

### F4. Yum Crystal Noodles (GF) 18

Steam crystal noodles (high fiber- low-calorie noodles) in spicy-lime dressing with shrimp, ground pork, red onions, green onion, cilantro, peanut and fresh chilies.

## Comfort in a Pot

### T1. Tom Kha Gai (GF/V) 10/18

A silky coconut milk soup infused (vegan base) with chicken, galangal, lemongrass, kaffir lime leaves, cabbage, yellow onion, mushroom and tomato topped with scallion, cilantro, lung coriander and home-made roasted chili-jam. (Chicken 18, Vegetables 18, Tofu 18 or Shrimp 21)

### T2. Tom Yum Goong (GF/V) 11/21

Thailand's world-famous hot & sour soup, bursting with tiger shrimp in fused mushroom, onion, lemongrass, galangal and kaffir lime leaves topped with scallion, cilantro, lung coriander and home-made roasted chili-jam.

(Available for Chicken 18, Vegetables 18, Tofu 18 or Shrimp 21)

### T3. Wonton Mor Fai (GF/V) 10/18

A light and comforting broth with shrimp and pork wonton, bokchoy garnished with fried garlic, green onions and cilantro.

## Home Kitchen

Our Home Kitchen creations highlight the essence of authentic Thai cuisine with a modern touch. These dishes are carefully crafted to represent our culinary soul—unique flavors, rich heritage and unforgettable. Most items are available for gluten-free & Vegan - simply ask! (Love brown rice +\$2)

### H1. Maassaman Near with Roti Bread (GF) 24

Rich and Aromatic Thai Massaman curry, slow cooked beef brisket, potatoes, onions, carrots, peanut served with a side of roti bread or rice available for gluten-free.

### H2. Kao Soi (GF/V)

Chicken 18 / Beef Ribs 23 / Soft Shell Crab 26

Thai northern-style curry noodles with our choice of meat, egg noodles, pickle mustard, home-made roasted chili jam, green onion, red onion and cilantro topped with fried crispy noodles.

### H3. Gang Keaw Wann Hang (GF) 23

(Green curry stir-fry)

Stir-fried combination of seafood (shrimp, mussels, fish ball and calamari) with green curry paste,

Thai eggplant, green bean, bell peppers, Thai herbs, yong peppercorn, Thai basil served with Jasmine rice.

### H4. Mama Druken Seafood 23

Another level of drunken noodles we used Instant noodles stir-fried with shrimp, calamari, mussels, fresh Thai chili, garlic, Thai basil, green bean, bell pepper, yong peppercorn bursting with spicy and bold flavors.

### H5. American Fried Rice 23

Thai creation inspired by American flavors! Our signature fried rice, onion, raisins in a unique sweet and tangy sauce with fried chicken, hot dog, ham and a sunny-side up egg.

### H6. Crab Fried Rice 22

Jumbo lump crab fried rice with egg, garlic, cilantro, onion served with green seafood sauce and Prik Nahn Pla.

### H7. Crying Tiger 28

Grilled 8 oz. of ribeye steak marinade in Thai style recipe served with sticky rice and Nam Jim Jaw sauce.

### H8. Bangkok Orange Chicken 17

Crispy chicken with our house (orange sauce) topped with green onions served with jasmine rice.

### H9. Soft Shell Crab Karee 26

Stir-fried with creamy curry, egg, bell pepper, onions and Chinese celery topped with lightly bread fried soft shell crab.

### H10. Furious Fish (Pla Pirat) 28/ 38

Fried whole Seabass fish with a fiery chili-herb topped with basil in three flavor sauce from Chonburi, Thailand.

### H11. Pla Tod Nam Pla 28/ 38

Fried whole Seabass fish with our homemade fish sauce caramel served with our homemade sauce (red onion, Chinese celery, cashew and seasonal sour fruit)

### H12. Pad Makear Yao 18

Sautéed ground pork with fresh chili, garlic, onion, bell pepper, eggplant and Thai basil.

## Classic Thai Street (GF/V)

Inspired by the flavors of Thailand's street - simple, soulful dishes with bold, familiar tastes.

Many items are available for gluten-free & Vegan - simply ask! (Love brown rice +\$2)

(Chicken 17, Pork 17, Vegetables 17, Tofu 17, Beef 19, Pork belly 19, Shrimp 19 or Seafood 23)



### S1. Pad Thai (GF/V)

Stir-fried thin rice noodles, red onion, sweet radish, egg, beansprouts, chive with tamarind Pad Thai sauce and crush peanut on top. \*\*Recommended with Shrimp 19\*\*

### S2. Pad See Iew (V)

Wide rice noodles wok-fried, egg, Chinese broccoli with special and sweet soy sauce. \*\*Recommended with Pork 17 or Beef 19\*\*

### S3. Pad Kee Mao (Drunken Noodle)

Wide rice noodles wok-fried with spicy garlic sauce, bell pepper, green bean, yellow onion and Thai basil. \*\*Recommended with Beef 19 or Seafood 23\*\*

### S4. Kao Pad (Thai fried rice)

Thai fried rice with egg, onions, Chinese broccoli, tomato topped with green onions, cilantro and fresh cucumbers. \*\*Recommended with Fork 17 or Shrimp 19\*\*

### S5. Pad Kra Prawn (GF/V)

Sautéed ground meat with fresh chili, garlic, onion, green bean, Thai basil with basil and garlic sauce topped with fried egg served over-rice.

\*\*Recommended with Ground Pork 17 or Seafood 23\*\*

### S6. Pad Pak (GF/V)

Sautéed fried with mixed vegetables on the house (green cabbage, zucchini, carrot, broccoli, cauliflower and chives) in light brown sauce served over-rice.

### S7. Garlic Peppers Shrimp 20

Stir fried shrimp in Thai style garlic sauce served over-rice with fresh cucumber.

### S8. Wok-Chinese broccoli with crispy pork belly

Crispy pork belly stir-fried with chilies, fresh garlic in brown sauce.

## Curry Lovers

Curry refers to a dish made with a combination of spices and herbs, cooked into a coconut milk.

Many items are available for gluten-free & Vegan - simply ask! (Love brown rice +\$2)

(Chicken 17, Pork 17, Vegetables 17, Tofu 17, Beef 20, Shrimp 19 or Seafood 23)

### C1. Penang Curry (GF/V)

Balance the salty and sweet flavor of thick panang curry topped with kaffir lime leaf and sweet papers.

\*\*Recommended with Beef 19 or Pork 17\*\*

### C2. Yellow Curry (GF/V)

Yellow curry with potatoes, onion, carrot garnished with fried red onions.

\*\*Recommended with Chicken 17\*\*

### C3. Green Curry (GF/V)

Green curry with bamboo shoots, zucchini, bell pepper, Chinese eggplant and Thai basil.

\*\*Recommended with beef 19 or Shrimp 19\*\*

### C3. Red Curry (GF/V)

Red curry with bamboo shoots, zucchini, bell pepper, Chinese eggplant and Thai basil.

\*\*Recommended with Chicken 17 or Shrimp 19\*\*

## Noodle Soup Collection

### N1. Slow-Cooked Beef Ribs Noodle Soup (GF) 22

Tender beef ribs served in a rich aromatic broth infused with star anise, cinnamon, and Thai spices. Paired with rice noodles and beansprout, garnished with green onions, cilantro and fried garlic.

### N2. Guay Tiew Nam Sai (Clear Thai Noodle Soup) (GF/V)

Chicken 17 / Pork & Meat balls 18 / Beef & Meat balls 20

Delicate rice noodles served in a light, clear broth, simmered garnished with green onions, cilantro, fried garlic and beansprout — mild, soothing, and perfect for all ages.

