

CITY COUNCIL REPORT



Meeting Date: **May 5, 2026**
General Plan Element: **Land Use**
General Plan Goal: **Support a diversity of businesses.**

ACTION

Liquor License Request for LL-0009-2026 Problem Lounge Restaurant (382482). 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 an existing location and new owner.

OWNER

Problem Lounge LLC

APPLICANT CONTACT

Cleashaun Hill

LOCATION

7341 E. 6th Ave.

REQUEST

The applicant is seeking a favorable recommendation on a Series 12 (restaurant) liquor license for an existing location with new owner. This has been a licensed location most recently operating with liquor in 2019 as a restaurant.

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 5 p.m. and 2 a.m.; however, due to state liquor license processing requirements, they are not required to notify the city or the state if they change their hours of operation.

IMPACT ANALYSIS

Reliability and Location

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

The capability, qualifications and reliability of the applicant has been shown.

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 6,865 sq. ft. in size, **plus** an existing 700 sq. ft. patio. The bar service area is 365 sq. ft. or 5% of gross floor area, and the kitchen area is 1,784 sq. ft. or 25% of the gross floor area. The operational characteristics and floor plan qualify as a restaurant.

Outdoor Patio

The existing patio, on the rooftop of the building is 700 sq. ft. and does not encroach into the adjacent pedestrian walkway.

Zoning

This site is zoned D/OR-2 DO (Downtown Office Residential Type 2 Downtown Overlay). The D/OR-2 DO 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, and that all parking requirements will be met prior to operating the restaurant.

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.

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

COUNCIL OPTIONS & STAFF RECOMMENDATION

Council Options

City Council Report | Problem Lounge Restaurant (382482)

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 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)

Jason McWilliams, Planning Technician, jmcwilliams@scottsdaleaz.gov
Planning and Development Services

Matt Evans, Commander, mevans@scottsdaleaz.gov
Special Operations Division

APPROVED BY



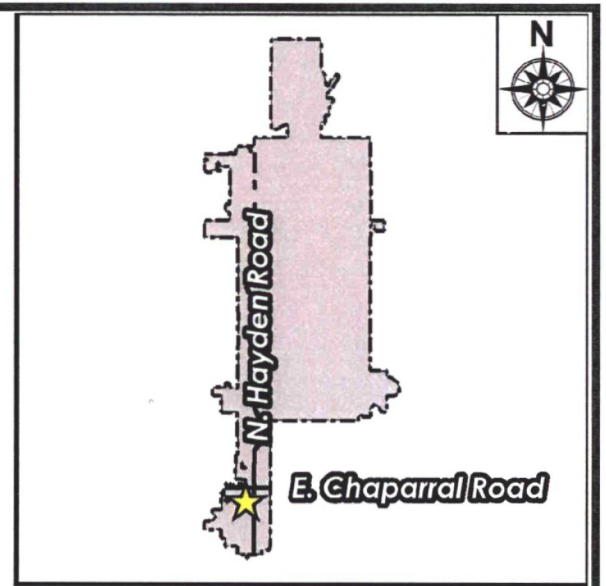
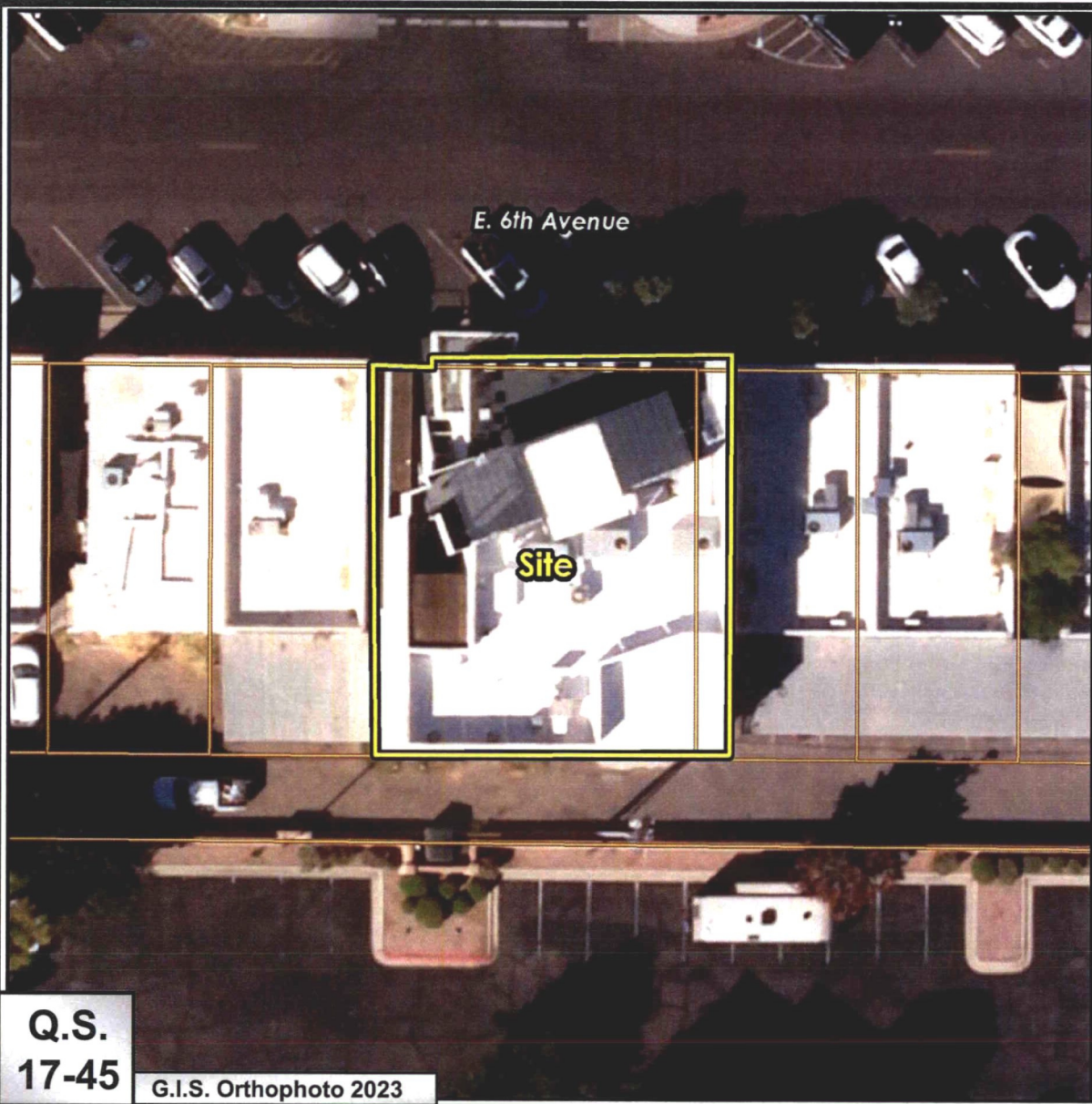
Tim Curtis, AICP, Current Planning Director
480-312-4210, tcurtis@scottsdaleaz.gov

4/20/2026

Date

ATTACHMENTS

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



LL-0009-2026

Problem Lounge Restaurant (382482)

ATTACHMENT 2

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

Created 03/18/2026 @ 03:41:08 PM

Local Governing Body Report

LICENSE

Number: Type: 012 RESTAURANT
Name: PROBLEM LOUNGE RESTAURANT
State: Pending
Issue Date: Expiration Date:
Original Issue Date:
Location: 7341 E 6TH AVENUE
SCOTTSDALE, AZ 85251
USA
Mailing Address:
Phone: (928)432-0293
Alt. Phone:
Email: INFO@PROBLEMLOUNGE.COM

AGENT

Name: CLEASHAUN HAROLD HILL
Gender: Male
Correspondence Address: 3418 E VALENCIA DRIVE
PHOENIX, AZ 85251
USA
Phone: (928)432-0293
Alt. Phone:
Email: INFO@PROBLEMLOUNGE.COM

OWNER

Name: PROBLEM LOUNGE LLC
Contact Name: CLEASHAUN HAROLD HILL
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: 23856551 State of Incorporation: AZ
Incorporation Date: 07/23/2025
Correspondence Address: 3418 E VALENCIA DRIVE
PHOENIX, AZ 85251
USA
Phone: (928)432-0293
Alt. Phone:
Email: INFO@PROBLEMLOUNGE.COM

60th 5-17-26

Officers / Stockholders

Name:	Title:	% Interest:
CLEASHAUN HAROLD HILL	Manager	50.00

series 12

Problem Lounge

26 FEB 2 PM 3:40 AZOLLO

PROBLEM LOUNGE

Starters

Lobster Deviled Eggs* – \$28

Golden deviled eggs with lobster mousse, finished with house aioli

Hamachi Creole Tartare – \$32

Hand-cut yellowtail with citrus creole dressing and crisp shallot chips

Grilled Stuffed Oysters* – \$36

Char-grilled oysters with smoked crab-herb butter and parmesan crust

Surf & Turf Frites* – \$34

Hand-cut fries topped with prime steak, tender shrimp, and spicy aioli

Crack Wings – \$26

Crispy fried wings glazed in signature house sauce

The Problem Child Dip – \$30

Roasted garlic burrata with cream cheese, blistered cherry tomatoes, mozzarella crust, toasted baguette

Pasta

Crab & Shrimp Pappardelle* – \$54

Fresh ribbons of pasta in garlic cream sauce with lump crab and shrimp

Crawfish Alfredo Fettuccine* – \$52

Louisiana crawfish tails with parmesan cream and fresh herbs

Blackened Chicken Penne – \$48

Creole-spiced chicken in a velvety cream sauce

Black Pepper Steak Rotini – \$56

Prime steak tips with mushrooms in brandy reduction

Oxtail Truffle Lasagna* – \$62

Braised Cajun oxtail layered with pasta and truffle béchamel



PROBLEM LOUNGE – COCKTAIL & WINE PROGRAM

Signature Creations

Golden Orchard – \$19

Vodka, pear nectar, lemon, honey syrup, champagne float — Coupe with edible gold rim

Tropical Mirage* – \$18

Blanco tequila, passion fruit, pineapple, lime, agave, chili tincture — Garnished with flaming dehydrated lime

Velvet Rose – \$18

Gin, strawberry purée, elderflower, lemon, egg white — Finished with rose petal dust

Mango Ember* – \$19

Mezcal, mango purée, lime, tajín rim — Presented in a smoked glass dome

Emerald Garden – \$17

Vodka, cucumber, green apple, basil, lime — Tall glass with cucumber ribbon and basil bouquet

Sunset Tower* – \$18

Rum, guava, blood orange, lime, orgeat — Highball with ombré gradient effect

Classics, Elevated

Banana Lemon Drop – \$17

Vodka, banana purée, lemon, simple syrup, vanilla sugar rim

Watermelon Lime Margarita* – \$18

Tequila, muddled watermelon, lime, agave nectar, tajín rim

Problem Signature Cocktail – \$21

Vodka, rum, tequila, gin, blue curaçao, citrus, house tropical blend — our refined take on the Adios

Shared Experiences

Fruit Fire Mimosa Tower* – \$68

Sparkling wine with rotating seasonal purées and flaming citrus centerpiece (Serves 4–6)

Tropical Punch Bowl* – \$85

Caribbean rum blend, pineapple, coconut, guava, passion fruit — Served in a crystal bowl with flaming overproof rum and ladle service



Wine Selections

Sparkling

Veuve Clicquot Yellow Label Brut — \$150
Dom Pérignon Vintage — \$395

White

Rombauer Chardonnay, Napa Valley — \$85
Cloudy Bay Sauvignon Blanc, Marlborough — \$72

Red

Caymus Cabernet Sauvignon, Napa Valley — \$180
Prisoner Red Blend, Napa Valley — \$110

Beer & Cider

Craft Rotating Selection — \$10–12

Curated rotating craft beers and ciders

Zero Proof

Fresh Pressed Juice Medley — \$9

Seasonal cold-pressed juices

Botanical Mocktails — \$12

Fruit-forward non-alcoholic creations

San Pellegrino Sparkling — \$8

Imported sparkling mineral water

Juice

orange

— 8 \$

pineapple

— 8 \$

cran berry

— 8 \$

coke

— 8 \$

sprite

— 8 \$

rootbeer

— 8 \$

* Items marked may contain allergens including shellfish derivatives, nuts, or spice infusions. Please inform your server of any dietary restrictions.

Seared golden brown with herb chimichurri

Sweet Cream Corn – \$16

Roasted corn kernels with cream and butter

Side Dishes

Truffle Mashed Potatoes – \$18

Yukon gold potatoes whipped with cream and truffle essence

Four-Cheese Macaroni Gratin – \$18

Cavatappi baked with gruyère, cheddar, parmesan, and fontina

Candied Sweet Potato Crunch* – \$18

Sweet potato purée with pecan streusel and brûléed marshmallow

Jasmine Crab Fried Rice* – \$18

Wok-tossed rice with lump crab, scallion, and soy reduction (+\$12)

Salads

Classic Caesar Salad – \$16

Crisp romaine, shaved parmesan, and grilled chicken

Wedge Salad – \$16

Baby iceberg with pancetta, tomato, onion, and bleu cheese dressing

Desserts

Peach Cobbler – \$12

Spiced peach filling with crumble topping

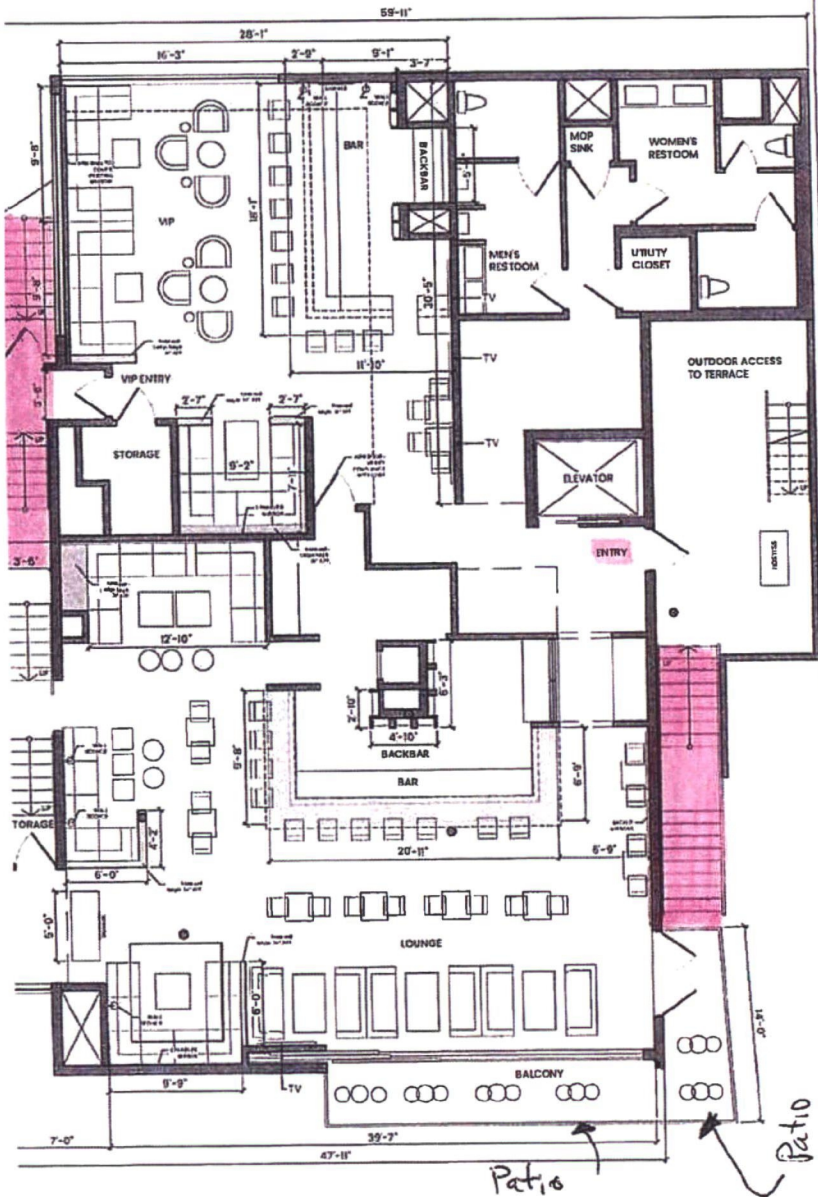
Basque Cheesecake – \$12

Burnt-style cheesecake with creamy center

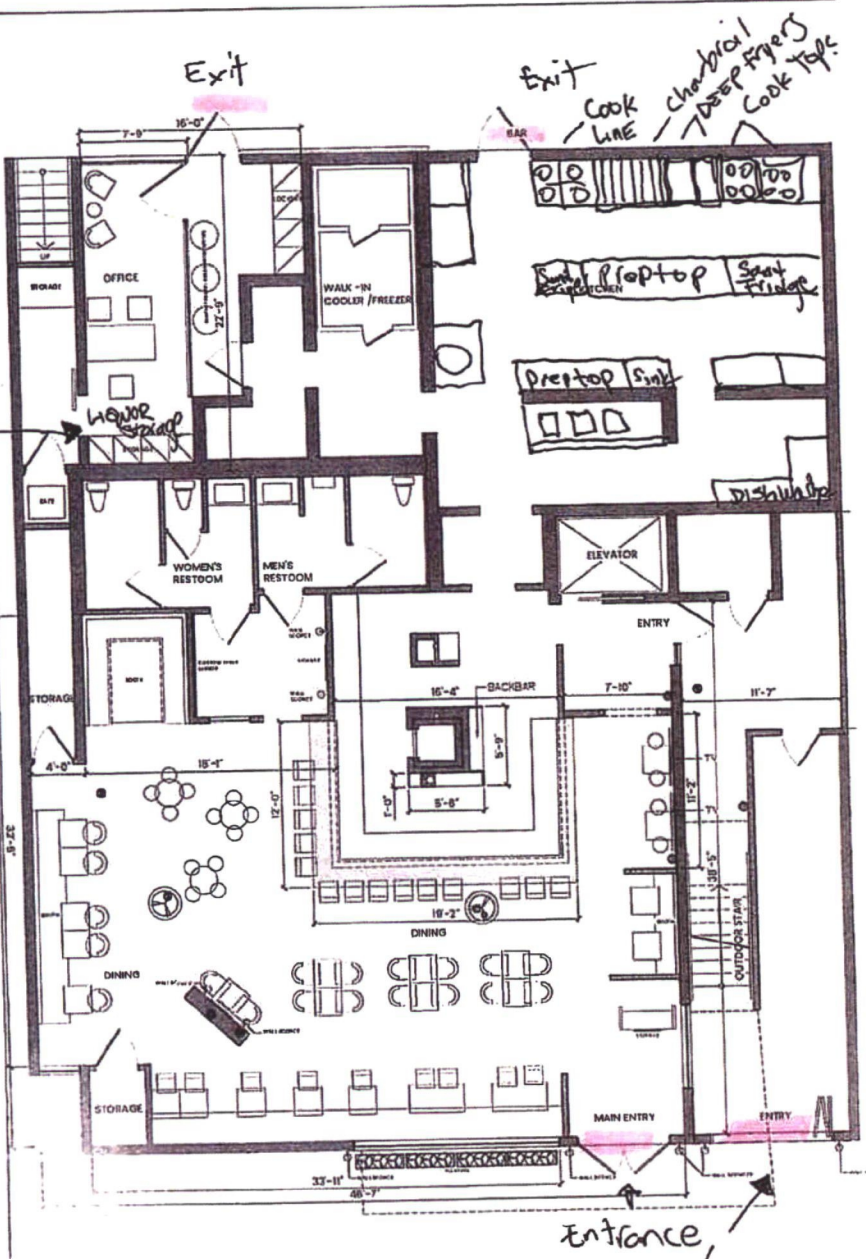
Butter Cake – \$12

Rich golden butter cake served warm

** Contains shellfish, nuts, or other allergens. Please inform your server of any dietary restrictions.*



Second Floor



First Floor

6,865 sq. ft

ATTACHMENT 3

20 FEB 2 PM 3:40 AZOLIC