

# CITY COUNCIL REPORT



Meeting Date: *June 23, 2026*  
General Plan Element: *Land Use*  
General Plan Goal: *Support a diversity of businesses.*

## **ACTION**

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**Liquor License Request for Blu Seafood (397898).** 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**

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Blu Seafood Scottsdale LLC

## **APPLICANT CONTACT**

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Juanita Esparza

## **LOCATION**

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7300 N. Via Paseo Del Sur Unit B

## **REQUEST**

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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 since 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 11 am to 11 pm Friday to Sunday and 3 pm to 9 pm Monday to Thursday; 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**

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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 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 3,234 sq. ft. in size, **plus** an existing 720 sq. ft. patio. The bar service area is 350 sq. ft. or 11% of gross floor-area, and the kitchen area is 900 sq. ft. or 28% of the gross floor area. The operational characteristics and floor plan qualify as a restaurant.

### **Outdoor Patio**

The existing patio, on the north side of the building is 720 sq. ft. and does not encroach into the adjacent pedestrian walkway.

### **Zoning**

This site is zoned Neighborhood Commercial Planned Community District (C-1 PCD). The C-1 PCD 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.

### **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**

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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 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)

6/9/2026

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Date

**ATTACHMENTS**

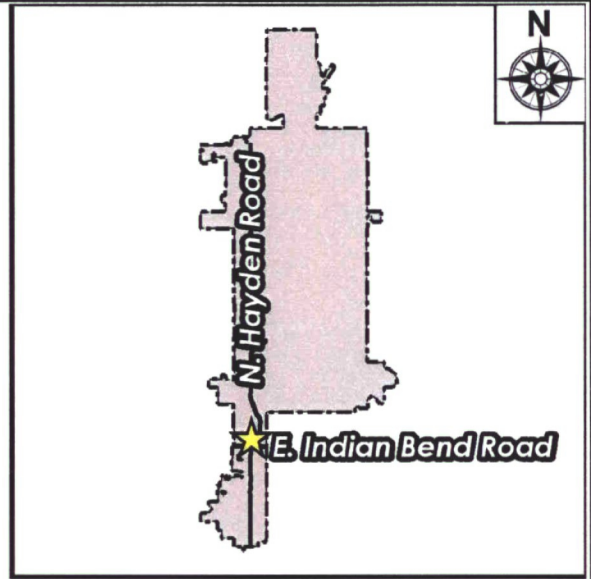
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1. Map
2. City of Scottsdale Applicant Questionnaire
3. State Application (Front Page, including menu)
4. Floor Plan



Q.S.  
23-47

G.I.S. Orthophoto 2023



LL-0021-2026

Blu Seafood (397898)

ATTACHMENT 2

**Liquor License Questionnaire**  
**(Existing Location)**  
**Restaurants & Bars (Series 11, 12, 6, 3, 7, 13)**



Please complete all questions and return within 3 business days.

Name of Business: BLU SEAFOOD

Business Address: 7300 NORTH VIA PASEO DEL SUR SUITE #B SCOTTSDALE ARIZONA 85258

Total Gross Square Footage of Establishment (Minus the Patio): 3,234

Is this business under construction or being remodeled?  Yes  No

Does this business have an existing patio?  Yes  No Dimensions of patio 12 x 60

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

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

If yes, what type of license? SERIES 12 RESTAURANT

Is this business currently open?  Yes  No

If yes, is this business operating with an Interim license?  Yes  No

If no, what is the proposed opening date? \_\_\_\_\_

**For Restaurants, Bars and Restaurants/Bars:**

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

Gross square footage of bar service area: 350 SQUARE FEET  
*(includes the floor area under indoor and outdoor bars and the floor area behind the bars used for storage, prep and serving of food or drinks. NOT kitchen/backroom storage)*

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

Gross square footage of kitchen: 900 SQUARE FEET

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

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

During what hours will the establishment offer liquor sales? FRI, SAT, SUN 11:00 AM-11:00 PM MON, TUES, WED, THURS 3 PM-9PM

**For admittance:**

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

**For admittance:**

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

**\*May require a Conditional Use Permit**

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

packaged retail  restaurant  bar  personal service  education service

manufacturing  hotel / tourist accommodation  residential facility  sports / theater

**Planning and Development Services**

7447 E. Indian School Road, Suite 105, Scottsdale, AZ 85251 ♦ [www.ScottsdaleAZ.gov](http://www.ScottsdaleAZ.gov)

# Liquor License Questionnaire

## (Existing Location)

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



Please complete all questions and return within 3 business days.

**Will this business feature any of the following:**

- |                      |                               |  |                           |                               |  |
|----------------------|-------------------------------|--|---------------------------|-------------------------------|--|
| Patron Dancing?      | <input type="checkbox"/> Yes* | <input checked="" type="checkbox"/> No | Karaoke?                  | <input type="checkbox"/> Yes* | <input checked="" type="checkbox"/> No |
| Live Bands?          | <input type="checkbox"/> Yes* | <input checked="" type="checkbox"/> No | DJ?                       | <input type="checkbox"/> Yes* | <input checked="" type="checkbox"/> No |
| Amplified music?     | <input type="checkbox"/> Yes* | <input checked="" type="checkbox"/> No | Games?                    | <input type="checkbox"/> Yes* | <input checked="" type="checkbox"/> No |
| Adult Entertainment? | <input type="checkbox"/> Yes* | <input checked="" type="checkbox"/> No | Four or more pool tables? | <input type="checkbox"/> Yes* | <input checked="" type="checkbox"/> No |
| After hours?         | <input type="checkbox"/> Yes* | <input checked="" type="checkbox"/> No |                           |                               |  |

\*May require a Conditional Use Permit

**Applicant Narrative:**

ARS 4-201-G: Except for a person to person transfer of a transferable license for use at the same location and as otherwise provided in section 4-203, subsection A, in all proceedings before the governing body of a city or town, the board of supervisors of a county or the board, the applicant bears the burden of showing that the public convenience requires and that the best interest of the community will be substantially served by the issuance of a license.

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

"We are capable, qualified, and reliable operators seeking a Series 12 Restaurant Liquor License, committed to operating a bona fide restaurant where the primary business is the sale of food, with alcoholic beverages served in conjunction with meals. We will ensure full compliance with all applicable state and local laws, including responsible alcohol service, staff training, age verification procedures, and maintaining a safe and orderly environment for the general public."

2. Please describe your business:

BLU Seafood in Scottsdale, Arizona is built around a "modern Mexican seafood" concept rooted in Sonoran coastal cuisine—essentially blending traditional flavors from northwest Mexico with contemporary dining techniques and presentation. BLU Seafood, the phrase "casual-upscale dining with a chef-driven menu" is the foundation of the entire concept. It's a balance between approachability and culinary sophistication

The City's forwarding of a recommendation to the AZ Department of Liquor Licenses and Control does not waive and is not a substitute for the Licensee's obligation to comply with all state, local and federal laws, policies and regulations applicable to the license. The Recommendation is not a permit or regulatory approval to hold any events or construct or demolish any improvements. Zoning processes, building permit processes, and similar regulatory requirements may apply to Licensee's contemplated improvements and are completely separate from the Recommendation. Licensee shall be responsible to, separate and apart from this Recommendation, directly obtain all necessary permits and approvals from any and all governmental or other entities including the City's having standing or jurisdiction over the subject areas. For more information regarding zoning processes, building permit processes, and similar regulatory requirements and approvals please call 480-312-2611.

Print Name: JUANITA ALICIA ESPARZA Signature: *Juanita esparza* Date: 04/29/2026

**Planning and Development Services**

7447 E. Indian School Road, Suite 105, Scottsdale, AZ 85251 ♦ [www.ScottsdaleAZ.gov](http://www.ScottsdaleAZ.gov)

**ATTACHMENT 3**

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

Created 04/28/2026 @ 01:01:30 PM

Local Governing Body Report

**LICENSE**

**Number:** **Type:** 012 RESTAURANT  
**Name:** BLU SEAFOOD  
**State:** Pending  
**Issue Date:** **Expiration Date:**  
**Original Issue Date:**  
**Location:** 7300 N VIA PASEO DEL SUR  
#B  
SCOTTSDALE, AZ 85258  
USA  
**Mailing Address:**  
**Phone:** (602)702-6449  
**Alt. Phone:** (623)302-2234  
**Email:** AELIQUORLICENSE@GMAIL.COM

**AGENT**

**Name:** JUANITA ALICIA ESPARZA  
**Gender:** Female  
**Correspondence Address:** PO BOX 1189  
TOLLESON, AZ 85353  
USA  
**Phone:** (623)302-2234  
**Alt. Phone:**  
**Email:** AELIQUORLICENSE@GMAIL.COM

**OWNER**

**Name:** BLU SEAFOOD SCOTTSDALE LLC  
**Contact Name:** JUANITA ALICIA ESPARZA  
**Type:** CORPORATION  
**AZ CC File Number:** 25036519 **State of Incorporation:** AZ  
**Incorporation Date:** 03/21/2026  
**Correspondence Address:** PO BOX 1189  
TOLLESON, AZ 85353  
USA  
**Phone:** (602)702-6449  
**Alt. Phone:** (623)302-2234  
**Email:** AELIQUORLICENSE@GMAIL.COM

60th-  
6/27/26

**Officers / Stockholders**

**Name:** **Title:** **% Interest:**

# Blu Seafood Menu

26 APR 16 PM 1:46 AZD LLC

Hola amigos,

We're truly happy to have you here.

Inspired by the coastal flavors of Sonora, Mexico and shaped by the tastes of our community, Blu brings people together through food that feels both authentic and close to home. Our kitchen celebrates fresh seafood, vibrant ingredients, and the traditions of Sonoran coastal cuisine while thoughtfully adding our own neighborhood touch.

Our hope is that Blu feels warm, relaxed, and inviting, a place where you can enjoy a great meal, share stories with friends and family, and experience the vibrant spirit of the coast.

Whether you're celebrating something special, enjoying a casual dinner, or simply gathering with good company, we're grateful you chose to spend your time with us.

***Looks unreal... tastes even better, promise.***

From our kitchen to your table, welcome to Blu.

With appreciation,  
The Blu Team





Where the desert meets the sea.

## FROM THE SEA

FEELING LIGHT TODAY? START HERE...

<b>GUACAMOLE AND CHIPS</b>	13
Fresh avocado, tomato, onion and cilantro served with a side of chips.	
<b>SONORAN SHRIMP COCKTAIL</b>	19
Fresh tomato, onion, avocado, cilantro in tangy clamato sauce.	
<b>TUNA TARTARE</b>	18
Cubed tuna* on a fresh guacamole base with cucumbers, drizzled with a black sauce.	
<b>ADD MANGO OR JALAPEÑO (+1)</b>	
<b>MANGO BLU CEVICHE</b>	18
Cod fish, octopus, shrimp and scallops with fresh mango, red onion, cucumber, avocado and cilantro drizzle of chili oil.	
<b>FISH OR SHRIMP CEVICHE</b>	22
<b>SHRIMP, OCTOPUS AND SCALLOP CEVICHE</b>	27
<b>RED OR GREEN SHRIMP AGUACHILE</b>	17
Shrimp marinated* served chilled with red onion and avocado slices.	
<b>RIBEYE AGUACHILE</b> ✦	32
Thick-sliced ribeye steak*, grill-seared and soaked in our signature house aguachile sauce made with fresh lime, chiltepin peppers, and cilantro.	

## FROM THE FIRE

OR YOU CAN CHOOSE TO FEEL THE HEAT...

<b>CRAB CAKES</b>	13
Fresh crab meat breaded and fried, served with a side of chipotle aioli.	
<b>TEMPURA SHRIMP AND FRIED CALAMARI</b>	19
Comes with a side of chipotle aioli.	
<b>SHRIMP AND OCTOPUS CHICHARRON</b>	18
Crispy bites of shrimp and octopus with a side of our home made sauce.	
<b>POTATOES &amp; STEAK BITES</b>	18
NY Strip Loin* grilled rare/medium rare topped with chimichurri and lemon-butter baby potatoes with chili flakes.	
<b>ROCA SHRIMP</b>	27
Juicy shrimp glazed in a crispy coating, tossed in a zesty sauce dressed with our sweet and sour sauce.	

## SIDES

<b>STEAK FRIES</b>	03
<b>BRUSSELS SPROUTS</b>	04
<b>BROCCOLINI</b>	04
<b>PICO DE GALLO</b>	03
<b>MANGO PICO</b>	03
<b>RICE</b>	03
<b>GUACAMOLE</b>	05
<b>COLESLAW</b>	03
<b>DINNER SALAD</b>	05
<b>CHIPS</b>	02
<b>TOSTADAS</b>	02

✦ **Chef Favorites** 🌱 **Vegetarian** 🥑 **Keto** 🌾 **Gluten Free**

\* Consuming raw or undercooked meats, poultry, seafood or eggs, may increase your risk of foodborne illness.  
 To help offset processing fees, a 3% surcharge is added to credit card payments. Thanks for understanding.  
 Groups of 6 or more include 20% auto gratuity.



**BLUE POINT OYSTERS** ✦

\*WEEKEND SPECIAL ONLY

6pcs \$18.00

12pcs \$32.00

Ask your server for availability

**2 GOOD 2 BE TRUE** ✦

12 oz Ribeye\* sliced drizzled with chimichurri, 8 oz warm water lobster tail, 6 seasoned grilled shrimp and 4 crab cakes with side of chipotle aioli, 2 house wine glasses on us.

\$120

**HOUSE SPECIALTIES**

**BLU SURF AND TURF** ✦

12 oz Ribeye\* and 8 oz warm water lobster tail drizzled with a chimichurri and served with fingerling potatoes. 68

**LOBSTER RISOTTO**

Arborio rice, fresh lobster, garlic, white wine, and parmesan cheese. 41

**OCTOPUS RISOTTO**

Grilled octopus marinated in adobo topped with microgreens on a bed of creamy risotto. 36

**COD AL LIMON**

Cod fish sauteed in a lemon sauce with garlic butter, topped with capers, pistachios and a side pesto pasta and mix of bacon baked brussels sprouts. 18 28

**FILET DE HALIBUT**

Halibut in a french Beurre Blanc cream with a side of broccolini and Chef's special parmesan potatoes. 40

**BLU RIBEYE**

12 oz Ribeye\* topped with butter anchovy sauce, served with cheesy mashed potatoes and mix bacon baked brussels sprouts. 46

**CHILEAN SEA BASS** ✦

Fresh seabass seasoned with salt and pepper, pan-fried with side of mango pico served with Chef's special parmesan potatoes and side of spring mix. 42

**SALMON EN NOGADA**

Grilled salmon wrapped in a roast poblano pepper cover with a date cream and a touch of pomegranate, pistachio, parmesan cheese and side of broccolini. \$39.00

**SALMON AL PESTO**

Grilled salmon\* seasoned with salt and pepper on top of creamy parmesan potatoes, drizzled in pesto sauce topped with parmesan cheese and side of broccolini. \$42

**COASTAL BURGER**

Grilled angus beef\* topped with grilled shrimp, chihuahua cheese, tomato and zesty aioli on a bed of spring mix served with fries. \$18.00

✦ Chef Favorites ♻️ Vegetarian K Keto 🌿 Gluten Free

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## THE BEST TACOS

EACH DISH COMES IN ORDERS OF 2 OF THE SAME

### MININI \$18.00

Lightly battered shrimp, fried with Caribbean peppers, green cebollitas and chihuahua cheese, smothered in Alfreditos original famous sauce on a flour tortilla with a drizzle of sour cream.

### FISH TACO \$15.00

Breaded fish drizzled with a tartar sauce, chipotle aioli and topped with coleslaw and pico de gallo on a corn tortilla.

### SHRIMP TACO \$15.00

Breaded shrimp drizzled with a tartar sauce, chipotle aioli and topped with coleslaw and pico de gallo on a corn tortilla.

### CHICHARRON DEL MAR \$18.00

Octopus chicharron in adobo with cilantro mousse, avocado slices, pickled onion and microgreen cilantro on a corn tortilla.

### THE PRESIDENT ✦ \$18.00

Sautéed shrimp in butter and garlic, tossed in chipotle cream, with a chihuahua cheese crust, pickled red onion, avocado mousse, fresh cilantro on a corn tortilla.

### CARNE ASADA \$18.00

Topped with pickle red onion, pico de gallo and cilantro with a chihuahua cheese crust on a flour tortilla with a side of guacamole.

### MICHELIN ✦ \$21.00

New York strip loin grilled Sonoran-torerita style, served in flour tortilla with salsa tatemada (Fire roasted) and avocado topped with microgreen cilantro.

### VOLCAN DE CAMARON \$18.00

Bacon-wrapped shrimp stuffed with cream cheese and caribbean pepper topped with coleslaw, microgreen cilantro, avocado slices and chipotle mayo on flour tortilla.

### GRILLED MAHI MAHI \$18.00

Topped with Mango pico and drizzled with tartar sauce on a corn tortilla.

### GRILLED SALMON \$22.00

Blackened salmon topped with mango pico and avocado mousse, with cilantro and a side of our homemade red sauce on corn tortilla.

## BURRITOS

NOT YOUR TYPICAL BURRITO

### MAR Y TIERRA BURRITO \$25.00

Carne asada, grilled shrimp topped with guacamole, grilled onion, chihuahua cheese, pickle red onion, drizzled with chipotle aioli and cilantro mousse on top wrapped in a flour tortilla.

### CIELO Y MAR BURRITO \$22.00

Grilled chicken, grilled shrimp topped with guacamole, grilled onion, chihuahua cheese, pickle red onion, drizzled with cilantro dressing wrapped in a flour tortilla.

✦ Chef Favorites 🌿 Vegetarian ✦ Keto 🌾 Gluten Free

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# B



## PASTAS

PROTEINS: GRILLED SHRIMP (6), CHICKEN (5), MUSHROOMS (4)

**BLU ALFREDO** **\$18.00**  
 Chef handcrafted Alfredo sauce served over fettuccine noodles with your choice of protein.

**CREAMY PESTO** **\$20.00**  
 Chef handcrafted pesto cream sauce served over fettuccine noodles with your choice of protein.

**FETTUCCINE CHIPOTLE** **\$20.00**  
 Chef handcrafted chipotle cream sauce served over fettuccine noodles with your choice of protein.

## WINGS

6pc \$12.00  
**BUFFALO** Wings with buffalo sauce and topped with fresh cilantro and side of carrots.

10pc \$20.00      20pc \$30.00  
**AMBAR:** Wings with ambar sauce and topped with sesame seed and side of carrots.

## SOUP & SALADS

PROTEINS: GRILLED SHRIMP (6), CHICKEN (5), MUSHROOMS (4)  
 PROTEINS: FRESH TUNA (4), CHICKEN (5), GRILLED SHRIMP (6), SALMON (6) - DRESSINGS: ITALIAN, RANCH, BLUE CHEESE, RASPBERRY VINAIGRETTE

**SHRIMP POZOLE** **\$20.00**  
 Fish broth base soup with Mexican style hominy, shrimp, topped with cilantro, red onion, green cabbage, and sliced radish.

**FISH TORTILLA SOUP** **\$20.00**  
 Fish broth base soup with fish filet and crispy corn tortilla strips topped with chihuahua cheese, cilantro, sour cream and avocado.

**CAESAR SALAD** **\$12.00**  
 Romaine lettuce, parmesan cheese, croutons and caesar dressing.

**HOUSE SALAD** **\$12.00**  
 Seasonal greens drizzled with olive oil infused with red roasted peppers, red onion, topped with cucumbers, cherry tomatoes, dried cranberries and tortilla strips chips.

## PARA LOS NIÑOS

KIDS CHICKEN STRIPS **\$10.00**  
 KIDS FISH AND CHIPS **\$12.00**  
 KIDS MAC N CHEESE **\$9.00**  
 KIDS CHEESEBURGUER AND FRIES **\$12.00**

## DESSERTS

TATIS FLAN **\$12.00**  
 CHOCOLATE-FILLED CHURROS WITH ICE CREAM  
 TRES LÉCHES CHEESECAKE **\$13.00**  
 CREME BRULÉE **\$14.00**

★ Chef Favorites    🌱 Vegetarian    K Keto    🍷 Gluten Free

\* Consuming raw or undercooked meats, poultry, seafood or eggs, may increase your risk of foodborn illness.  
 To help offset processing fees, a 3% surcharge is added to credit card payments. Thanks for understanding.  
 Groups of 6 or more include 20% auto gratuity.

*Blu*

IT'S YOUR DRINK LOOKING GOOD?  
WE'D LOVE TO SEE IT. SHARE IT WITH US



FOLLOW US ON INSTAGRAM

*B*

**WINE MENU**



**WHITE WINES**



**CHARDONNAY**

2023 Chalk Hill - Russian River Valley, CA	\$14	\$50
2023 Joel Gott - Monterey, CA	\$13	\$45
2023 ZD - Napa Valley, CA	\$18	\$60

**PINOT GRIGIO**

2021 Chloe - Valdadige, Italy	\$13	\$45
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**SAUVIGNON BLANC**

2023 Love Block - Marlborough, NZ	\$16	\$55
2022 Crossings - Marlborough, NZ	\$13	\$45
2023 Decoy - Napa Valley, CA	\$13	\$45
2023 Whitehaven - Marlborough, NZ	\$14	\$50

**WHITE BLEND**

Gigis Garden Pino Gris (1 LT) - Columbia Valley	\$13	\$50
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**SPARKLING & ROSÉ**

Silver Gate Brut - Spain	\$10	\$35
2023 - Whispering Angel Rosé		
Côtes de Provence, France	\$14	\$50
Candoni Processo - Italy	\$13	\$45

**ALBARIÑO**

2022 Abadía - Galicia, Spain	\$13	\$45
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**RIESLING**

2021 A to Z - Rogue Valley, Oregon	\$14	\$50
2023 Ste Chateau Michelle - Columbia Valley	\$13	\$45

**SOFT DRINKS**

<b>MOCKTAILS</b>	<b>\$9</b>
<b>COKE PRODUCTS</b>	<b>\$3</b>
<b>ICED TEA</b>	<b>\$3</b>
<b>AQUA PANNA BOTTLED WATER - 750 ML</b>	<b>\$8</b>
<b>AQUA PANNA BOTTLED WATER - 300 ML</b>	<b>\$5</b>
<b>MINERAL BOTTLED WATER</b>	<b>\$5</b>

*B*

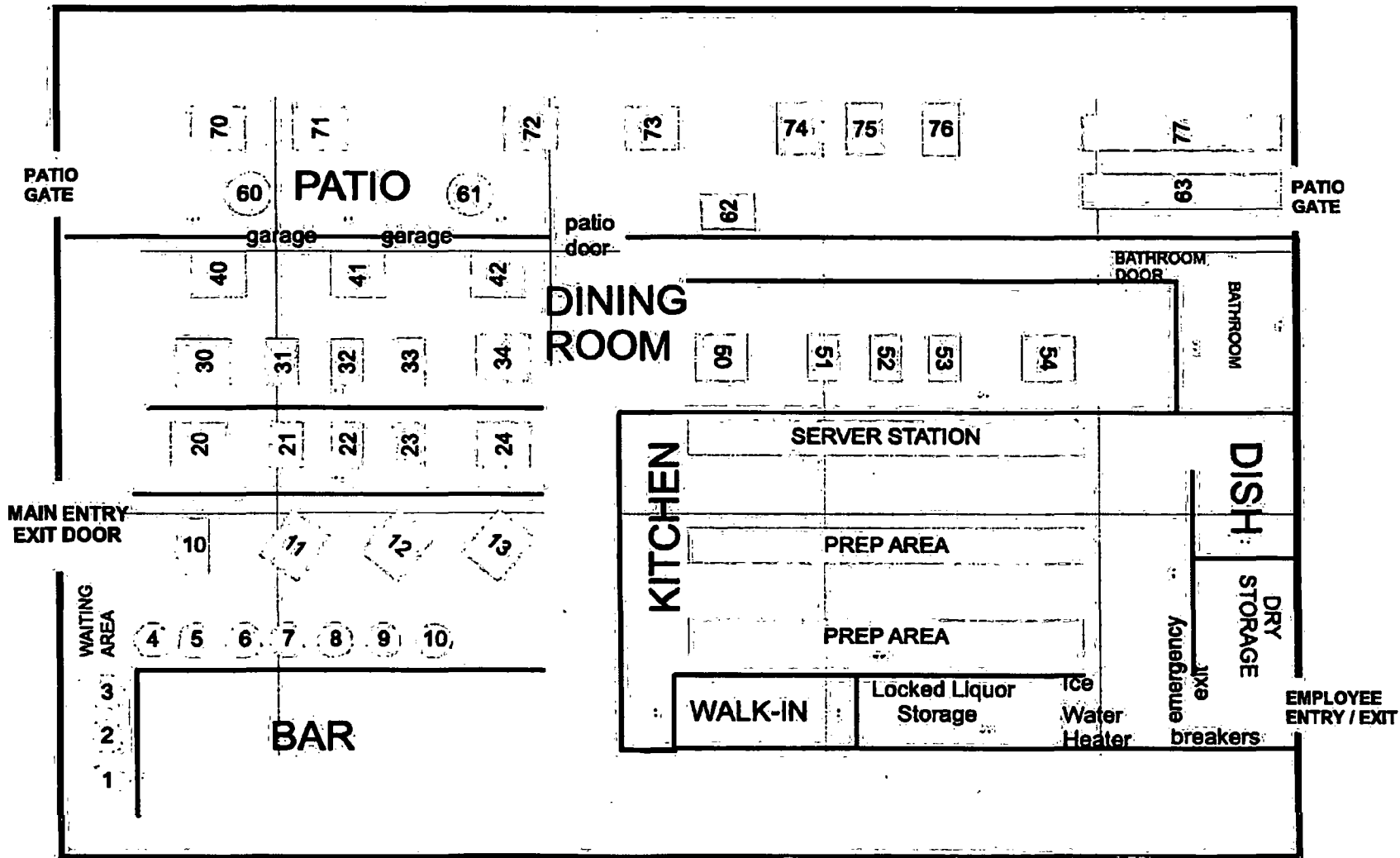
\* MUST BE 21+ TO CONSUME ALCOHOLIC BEVERAGES. PLEASE DRINK RESPONSIBLY. WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE.

**BLU SEAFOOD**

7300 North Via Del Sur, Suite "B"

Scottsdale, AZ 85258

Sq. Ft. #3,234



ATTACHMENT 4

26 APR 16 PM 1:46 AZDILLC