

# CITY COUNCIL REPORT



Meeting Date: January 24, 2023  
General Plan Element: **Land Use**  
General Plan Goal: **Support a diversity of businesses.**

## ACTION

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**Liquor License Request for 93-LL-2022 Charcuterie (219275).** 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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Old Town Charcuterie LLC

## APPLICANT CONTACT

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JEFFREY CRAIG MILLER

## LOCATION

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7014 E 1<sup>st</sup> Avenue

## 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 1994 as a Series 7 (beer and wine bar).

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.

Action Taken: Approved on Consent

The applicant has indicated that this establishment will serve liquor between the hours of 3 pm and 12 am Monday - Thursday and 9 am to 2am Friday - 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.

## 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 5100 sq. ft. in size, **plus** an existing/proposed 1,950 sq. ft. patio. The bar service area is 140 sq. ft. or 3% of gross floor area, and the kitchen area is 945 sq. ft. or 19% of the gross floor area. The operational characteristics and floor plan qualify as a restaurant.

### Outdoor Patio

The existing / proposed patio, on the northeast side of the building is 1,950 sq. ft. and does not encroach into the adjacent pedestrian walkway.

### Zoning

This site is zoned C-2 DO (Central Business/Downtown Overlay). The Downtown 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 Specialist, [jmcwilliams@scottsdaleaz.gov](mailto:jmcwilliams@scottsdaleaz.gov)  
Planning and Development Services

Thomas Myers, Lieutenant, [tmyers@scottsdaleaz.gov](mailto:tmyers@scottsdaleaz.gov)  
Police Special Investigations

### 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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1/6/2023

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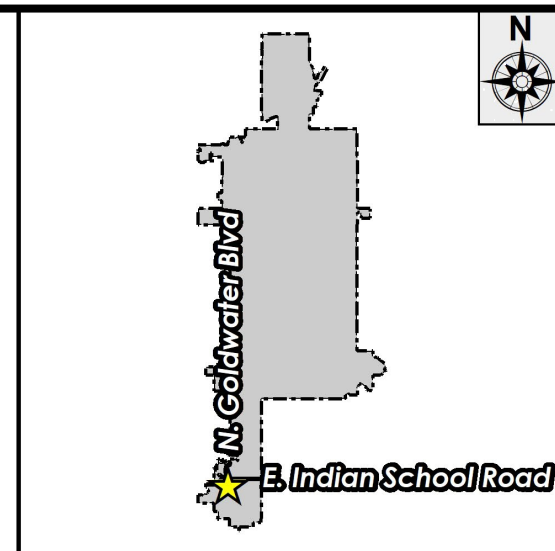
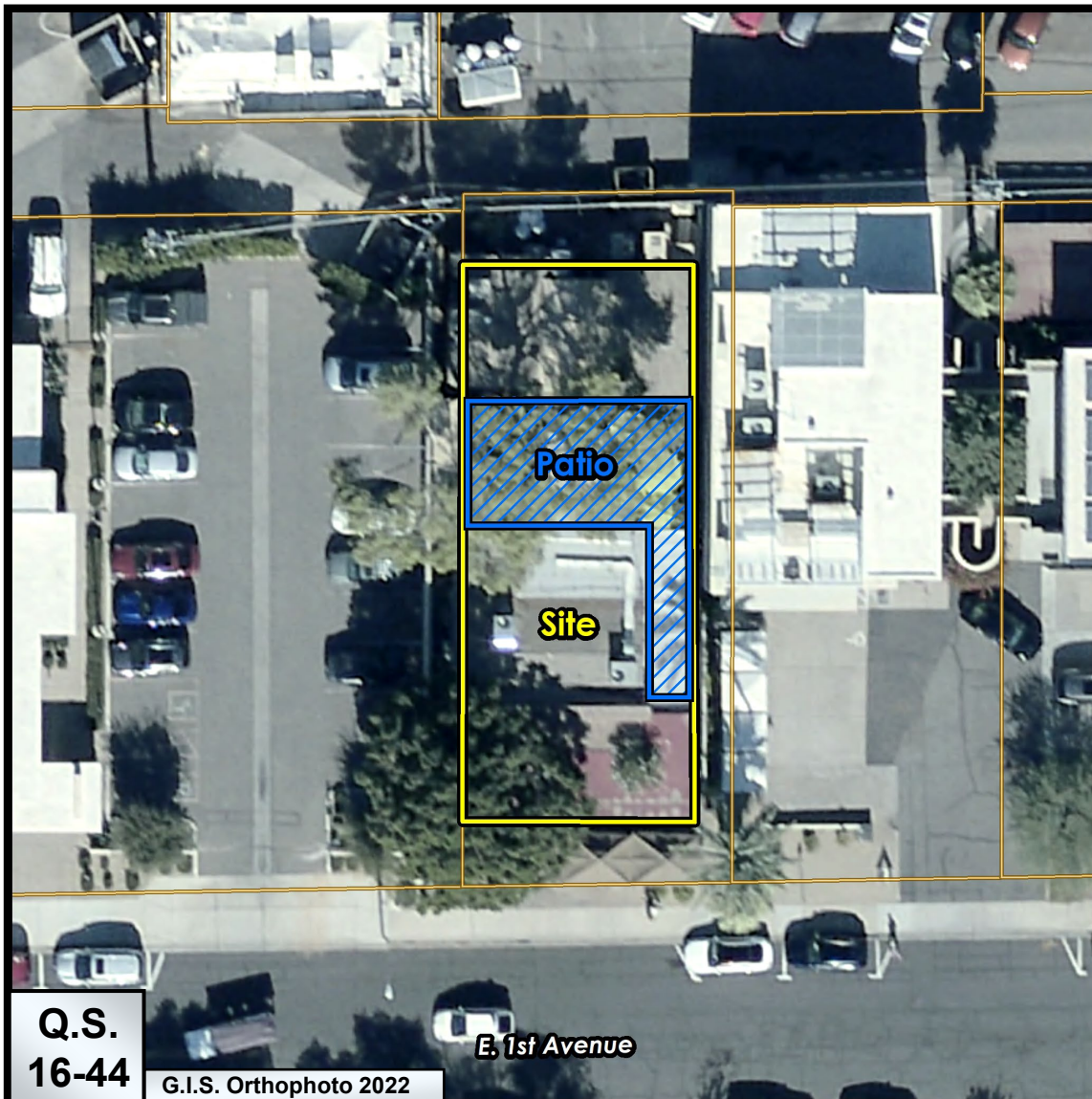
Date

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### ATTACHMENTS

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



93-LL-2022

Charcuterie (219275)

# 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: Charcuterie

Business Address: 7014 E 1st Ave Scottsdale AZ 85251

Total Gross Square Footage of Establishment (Minus the Patio): 5100

Is this business under construction or being remodeled? ☐ Yes ☒ No

Does this business have an existing patio? ☒ Yes ☐ No Dimensions of patio 1950

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

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

If **yes**, what type of license? \_\_\_\_\_

Is this business currently open? ☐ Yes ☒ No

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

If **no**, what is the proposed opening date? 2/1/2023

#### 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: 140

*(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: 945

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? 3pm-12am Mon-thur 9am-2am Fri-Sun

#### 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

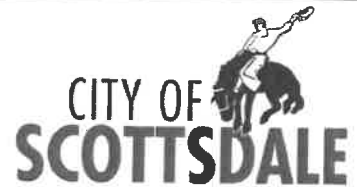
7447 E. Indian School Road, Suite 105, Scottsdale, AZ 85251 ♦ [www.ScottsdaleAZ.gov](http://www.ScottsdaleAZ.gov)



# 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 checked="" 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:

I own other businesses throughout the valley. I will continue to abide by Title 4 liquor law,.

2. Please describe your business:

Full service restaurant with alcohol

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: Rhonda Rodriguez Signature:  Date: 12/21/22

### 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 12/01/2022 @ 11:27:02 AM

### Local Governing Body Report

#### LICENSE

Number:		Type:	012 RESTAURANT
Name:	CHARCUTERIE		
State:	Pending		
Issue Date:		Expiration Date:	
Original Issue Date:			
Location:	7014 E 1ST AVENUE SCOTTSDALE, AZ 85251 USA		
Mailing Address:	PO BOX 2502 CHANDLER, AZ 85244 USA		
Phone:	(480)730-2675		
Alt. Phone:			
Email:	LIQUORLICENSE@AZLIC.COM		

#### AGENT

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

#### OWNER

Name:	OLD TOWN CHARCUTERIE LLC		
Contact Name:	JEFFREY CRAIG MILLER		
Type:	LIMITED LIABILITY COMPANY		
AZ CC File Number:	23380234	State of Incorporation:	AZ
Incorporation Date:	05/30/2022		
Correspondence Address:	PO BOX 2502 CHANDLER, AZ 85244 USA		
Phone:	(480)730-2675		
Alt. Phone:			
Email:	LIQUORLICENSE@AZLIC.COM		

Officers / Stockholders

## *Specialty Cocktails*

**ARCADIA  
GREYHOUND 15**  
Effen vodka,  
fresh grapefruit juice

**GARDEN SPRITZ 15**  
Chandon Garden Spritz,  
fresh grapefruit juice,  
rosemary

**WATERMELON MULE 14**  
Absolut Watermelon vodka,  
simple syrup, lime, ginger beer

**SKINNY MARG 12**  
Corazon tequila, agave  
nectar, lime, soda

**ROSE SANGRIA 13**  
Charles & Charles rosé wine,  
edlerflower liqueur,  
guava, fresh grapefruit juice

**MANGO TANGO 13**  
jalapeño infused Bacardi rum,  
Mango Real, lime, Tajin

**SPARK PLUG 13**  
Smirnoff vanilla vodka, Irish  
cream liqueur, cold brew  
coffee, coffee ice cube

**LA PALOMA 14**  
Volcan blanco tequila,  
lavender, chamomile,  
lemon, grapefruit soda

**SPA WATER 14**  
Effen cucumber vodka, kiwi,  
lime, ginger liqueur, soda

**DUSK 'TIL DAWN 15**  
Buffalo Trace Bourbon,  
apricot, aromatic and  
cardamom bitters

**FROSÉ 12**  
our frozen cocktail featuring  
Campo Viejo rosé and Ketel  
One Botanical vodka



## *Draft Beer*

COORS LIGHT lager / 4.2%	5	LAGUNITAS IPA American IPA / 5.5%	7
DOS EQUIS lager / 4.3%	6	SCOTTSDALE BLONDE German Style Kolsch / 4.7%	6
PERONI lager / 5.1%	6	BLUE MOON witbier / 5.4%	6
GUINNESS Irish dry stout / 4.2%	6	FATE BREWING rotating selection	7
SEASONAL (ROTATING)	6		

## *Bottled & Canned Beer & Seltzer*

MAMITA'S hard seltzer / 5%	6	STELLA ARTOIS pale lager / 5%	6
HIGH NOON SUN SIPS hard seltzer / 4.5%	6	MODERN TIMES FRUITLANDS tropical sour / 4.8%	7
BUD LIGHT lager / 4.2%	5	PAPAGO ORANGE BLOSSOM fruit beer / 5%	6
MICHELOB ULTRA lager / 4.2%	6	ANGRY ORCHARD CIDER hard apple cider / 5%	6
CORONA EXTRA lager / 4.6%	6		
CORONA LIGHT lager / 4.1% 4.6%	6		

## *Rosé Wine*

<b>BIELER PERE ET FILS</b>	11   39
rosé / Coteaux d'Aix-en-Provence, France	
<b>BERTRAND 'COTES DE ROSES'</b>	13   45
rosé / Languedoc, France	
<b>HAMPTON WATER</b>	48
rosé / Languedoc, France	
<b>WHISPERING ANGEL</b>	16   56
rosé / Côtes de Provence, France	
	1.5 L   150
	3 L   400

## *White Wine*

<b>SEAGLASS</b>	9   31
pinot grigio / Santa Barbara	
<b>KIM CRAWFORD</b>	13   45
sauvignon blanc / Marlborough, New Zealand	
<b>KENWOOD</b>	8   28
chardonnay / Sonoma County	
<b>SIMI</b>	12   42
chardonnay / Sonoma County	

## *Red Wine*

<b>MEIOMI</b>	12   42
pinot noir / Sonoma County	
<b>THE PRISONER</b>	54
blend / Napa Valley	
<b>STERLING</b>	9   31
cabernet sauvignon / Napa Valley	
<b>HESS 'SHIRTAIL RANCHES'</b>	12   42
cabernet sauvignon / Napa Valley	
<b>CAPE MENTELLE</b>	14   50
shiraz cabernet / Australia	

## *Bubbles*

<b>CHANDON</b> Brut / California	14   54
<b>CHANDON</b> Rosé / California	14   54
<b>MUMM</b> Brut / Napa Valley	16   56
<b>MUMM</b> Rosé / Napa Valley	16   56
<b>VEUVE CLICQUOT</b> Brut / Reims, France	750 ML   125 1.5 L   375
<b>VEUVE CLICQUOT</b> Rosé / Reims, France	750 ML   150 1.5 L   500
<b>PERRIER-JOUET</b> Blanc de Blancs / Epernay, France	125
<b>DOM PERIGNON</b> Brut / Épernay, France	500
<b>ACE OF SPADES BRUT</b> Brut / Chigny-les-Roses, France	750

## *Tableside Mimosas*

your choice of 3: orange, grapefruit,  
pineapple, guava, or mango juice

<b>CHANDON BRUT</b>	54
<b>CHANDON ROSÉ</b>	54
<b>VEUVE CLICQUOT BRUT</b>	125
<b>VEUVE CLICQUOT ROSÉ</b>	150

## Charcuterie

- **Shared Plates**

- Roasted Cauliflower \$16 - Grilled cauliflower, romesco sauce
- Bacon Wrapped Dates \$14 - almond stuffed dates wrapped in apple smoked bacon, chipotle aioli
- Truffle Fries \$15 - Pome Fritte, black truffle oil, truffle aioli, parmesan cheese
- Muscles \$20 - white wine reduction, shallots, tomatoes, crostini
- Strawberry & Burrata \$16 - Fresh strawberries, apricot jam, arugula, apples, pomegranate, ciabatta
- Truffle Mushroom Risotto \$18 - with grilled asparagus, and shaved parmesan

- **Boards**

- Charcuterie Board \$24- standard charcuterie board with edible flower garnish
- Arizona board \$32 - goat cheese, prickly pear jelly, dates, pimento cheese, noble bread
- Mezze board \$32- hummus, cucumber/tomato salad, baba ganoush, olives
- BYO Avocado Toast \$26 - mashed avocado, marinated tomatoes, pickled onion, cheese
- Chocolate Dessert Board \$30- Chocolate fondue, marshmallow sauce, strawberry compote, fresh berries, donuts, pretzels

- **Salads**

- Roasted Beet Salad - \$17 - Carmalized honey, grapefruit, pistachio, dates, radish, arugula
- Greens & Grains \$16 -roasted chicken, brown rice, arugula, avocado, tomatoes, comte, parmesan, sriracha mayo
- Kale Caesar Salad \$14 - black kale, pumpkin seeds, house made croutons, parmesan, yogurt caesar
- French Fennel Salad \$13 - Shaved fennel, blood orange, pumpkin seeds, artisan greens, raspberry tarragon vinaigrette
- Caprese Salad \$15 - Spec wrap mozzarella, heirloom tomatoes, hand picked basil, balsamic reduction, evoo

- **Sandwiches**

- Croque Monsieur \$14 - Brioche, natural ham, havarti, blackberry jam, powder sugar
- Burger \$16 - Artisan greens, heirloom tomato, shaved onions, house blend ground beef, havarti cheese, brioche bun
- Steak + Frites \$18 - french baguette, grilled sirloin, caramel onions, gouda cheese
- Rotisserie Chicken \$16 - french baguette, all white meat, green apples, goat cheese

- Herbed Mushroom grilled cheese \$13 - sourdough bread, sauteed herbed mushroom, house cheese blend (tomato soup for dipping)
- Prosciutto Panini \$15 - shaved prosciutto, apples, herbed cheese, tomatoes

### **Mains**

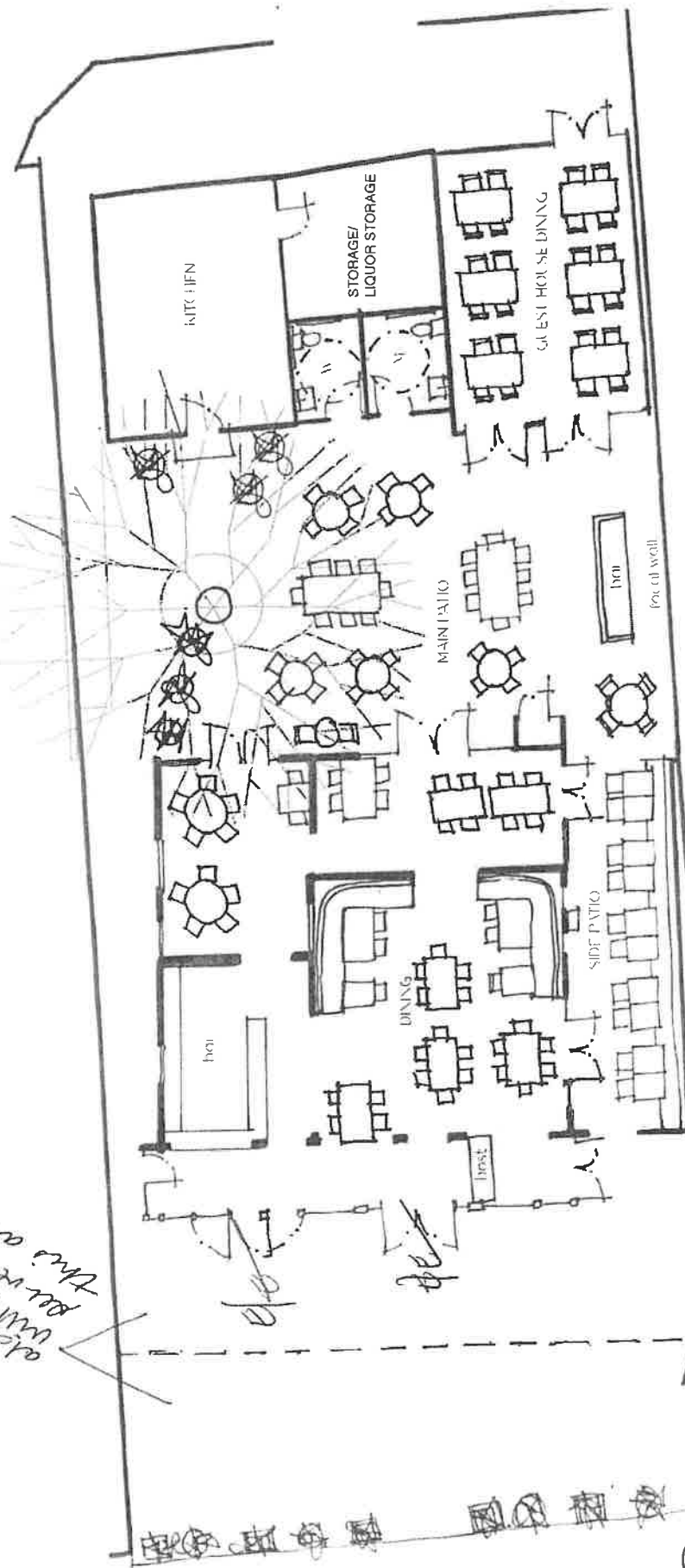
- Sirloin Steak \$36 - sauteed mushrooms and demi glaze, with pomme frites
- Moroccan spiced \$28 -chicken, israeli couscous tabbouleh, golden beets, grilled lemon
- Maine lobster ragù \$42- split lobster tail, taglierini, white wine, garlic, soaked noble bread
- Grapefruit & Sugar Charred Salmon \$25 - blackberries, fennel, grilled onions, orange segments, rainbow quinoa, pistatoes, radish sprouts
- Braised short rib -\$30 mashed potatoes, fire roasted tomatoes
- Broiled red bird chicken \$28 - roasted finger potatoes, grilled broccolini

# Attachment 4

22 DEC 19 Lic. Lic. PM 4-07

## SEAT COUNTS

Food Pkgs.	22
Main House Dining	60
Side Pkgs.	20
Main Pkgs.	12
Guest House Dining	21
TOTAL	135



AMENDMENT

CHARCUTERIE SCHEMATIC FLOOR PLAN

CHARCUTERIE SCHEMATIC FLOOR PLAN OPT 2

Charcuterie  
# 219275