



APPLICATIONS:

DEPARTMENT OF CITY PLANNING APPLICATION

THIS BOX FOR CITY PLANNING STAFF USE ONLY

Case Number _____

Env. Case Number _____

Application Type _____

Case Filed With (Print Name) _____ Date Filed _____

Application includes letter requesting:

- Waived hearing Concurrent hearing Hearing not be scheduled on a specific date (e.g. vacation hold)
- Related Case Number _____

Provide all information requested. Missing, incomplete or inconsistent information will cause delays.
All terms in this document are applicable to the singular as well as the plural forms of such terms.
Detailed filing instructions are found on form CP-7810

1. PROJECT LOCATION

Street Address¹ 400 S. Broadway, Los Angeles, CA 90013 Unit/Space Number _____

Legal Description² (Lot, Block, Tract) Lot: LT1; Block: None; Tract: TR 72418-C

Assessor Parcel Number 5149-024-118 Total Lot Area 37,460.6 sf

2. PROJECT DESCRIPTION

Present Use New Development

Proposed Use Restaurant

Project Name (if applicable) Perla on Broadway

Describe in detail the characteristics, scope and/or operation of the proposed project Sale & dispensing of a full line of alcohol for on-site consumption in conjunction with a new 5,315 sf restaurant with 136 seats located in the [Q]C4-4D-CDO-SN. Hours of operation 7am to 2am daily.

Additional information attached YES NO

Complete and check all that apply:

Existing Site Conditions

- | | |
|---|--|
| <input type="checkbox"/> Site is undeveloped or unimproved (i.e. vacant) | <input type="checkbox"/> Site is located within 500 feet of a freeway or railroad |
| <input checked="" type="checkbox"/> Site has existing buildings (provide copies of building permits) | <input type="checkbox"/> Site is located within 500 feet of a sensitive use (e.g. school, park) |
| <input type="checkbox"/> Site is/was developed with use that could release hazardous materials on soil and/or groundwater (e.g. dry cleaning, gas station, auto repair, industrial) | <input type="checkbox"/> Site has special designation (e.g. National Historic Register, Survey LA) |

¹ Street Addresses must include all addresses on the subject/application site (as identified in ZIMAS—<http://zimas.lacity.org>)
² Legal Description must include all contiguously owned properties (even if they are not a part of the proposed project site)

Proposed Project Information

(Check all that apply or could apply)

- Demolition of existing buildings/structures
- Relocation of existing buildings/structures
- Interior tenant improvement
- Additions to existing buildings
- Grading
- Removal of any on-site tree
- Removal of any street tree

- Removal of protected trees on site or in the public right of way
- New construction: _____ square feet
- Accessory use (fence, sign, wireless, carport, etc.)
- Exterior renovation or alteration
- Change of use and/or hours of operation
- Haul Route
- Uses or structures in public right-of-way
- Phased project

Housing Component Information

Number of Residential Units: Existing 0 - Demolish(ed)³ 0 + Adding 0 = Total 0
 Number of Affordable Units⁴ Existing 0 - Demolish(ed) 0 + Adding 0 = Total 0
 Number of Market Rate Units Existing 0 - Demolish(ed) 0 + Adding 0 = Total 0
 Mixed Use Projects, Amount of Non-Residential Floor Area: _____ 0 _____ square feet

Public Right-of-Way Information

Have you submitted the Planning Case Referral Form to BOE? (required) YES NO
 Is your project required to dedicate land to the public right-of-way? YES NO
 If so, what is/are your dedication requirement(s)? N/A ft.
 If you have dedication requirements on multiple streets, please indicate: N/A

3. ACTION(S) REQUESTED

Provide the Los Angeles Municipal Code (LAMC) Section that authorizes the request and (if applicable) the LAMC Section or the Specific Plan/Overlay Section from which relief is sought; follow with a description of the requested action.

Does the project include Multiple Approval Requests per LAMC 12.36? YES NO

Authorizing Code Section 12.24, W-1

Code Section from which relief is requested (if any): _____

Action Requested, Narrative: CUB to allow sale & dispensing of full line of alcohol for on-site consumption at a new 5,315 sf restaurant with 136 seats in [Q]C4-4D-CDO-SN zone. Hours of operation 7am-2am daily.

Authorizing Code Section _____

Code Section from which relief is requested (if any): _____

Action Requested, Narrative: _____

Additional Requests Attached YES NO

³ Number of units to be demolished and/or which have been demolished within the last five (5) years.

⁴ As determined by the Housing and Community Investment Department

4. RELATED DEPARTMENT OF CITY PLANNING CASES

Are there previous or pending cases/decisions/environmental clearances on the project site? YES NO

If YES, list all case number(s) N/A

If the application/project is directly related to one of the above cases, list the pertinent case numbers below and complete/check all that apply (provide copy).

Case No. _____ Ordinance No.: _____

- | | |
|---|--|
| <input type="checkbox"/> Condition compliance review | <input type="checkbox"/> Clarification of Q (Qualified) classification |
| <input type="checkbox"/> Modification of conditions | <input type="checkbox"/> Clarification of D (Development Limitations) classification |
| <input type="checkbox"/> Revision of approved plans | <input type="checkbox"/> Amendment to T (Tentative) classification |
| <input type="checkbox"/> Renewal of entitlement | |
| <input type="checkbox"/> Plan Approval subsequent to Master Conditional Use | |

For purposes of environmental (CEQA) analysis, is there intent to develop a larger project? YES NO

Have you filed, or is there intent to file, a Subdivision with this project? YES NO

If YES, to either of the above, describe the other parts of the projects or the larger project below, whether or not currently filed with the City:

N/A

5. RELATED DOCUMENTS / REFERRALS

To help assigned staff coordinate with other Departments that may have a role in the proposed project, please provide a copy of any applicable form and reference number if known.

- a. Specialized Requirement Form N/A
- b. Geographic Project Planning Referral To be obtained from Broadway CDO
- c. Citywide Design Guidelines Compliance Review Form N/A
- d. Affordable Housing Referral Form N/A
- e. Mello Form N/A
- f. Unpermitted Dwelling Unit (UDU) Inter-Agency Referral Form N/A
- g. HPOZ Authorization Form N/A
- h. Management Team Authorization N/A
- i. Expedite Fee Agreement N/A
- j. Department of Transportation (DOT) Referral Form N/A
- k. Preliminary Zoning Assessment Referral Form N/A
- l. SB330 Preliminary Application N/A
- m. Bureau of Engineering (BOE) Planning Case Referral Form (PCRF) N/A
- n. Order to Comply N/A
- o. Building Permits and Certificates of Occupancy Under construction
- p. Hillside Referral Form (BOE) N/A
- q. Low Impact Development (LID) Referral Form (Storm water Mitigation) N/A
- r. SB330 Determination Letter from Housing and Community Investment Department N/A
- s. Are there any recorded Covenants, affidavits or easements on this property? YES (provide copy) NO

PROJECT TEAM INFORMATION (Complete all applicable fields)

Applicant⁵ name Danny Wei
Company/Firm Broadway Crossing, LLC
Address: 12966 Euclid St. Unit/Space Number 300
City Garden Grove State CA Zip Code: 92840
Telephone _____ E-mail: _____
Are you in escrow to purchase the subject property? YES NO

Property Owner of Record Same as applicant Different from applicant
Name (if different from applicant) Broadway Elite, LLC
Address 3101 W. Temple Ave. Unit/Space Number _____
City Pomona State CA Zip Code: 91768
Telephone _____ E-mail: _____

Agent/Representative name Brett Engstrom / Cindy Block
Company/Firm LiquorLicense.com
Address: 2222 Damon St. Unit/Space Number _____
City Los Angeles State CA Zip: 90021
Telephone (626) 993-7350 E-mail: brett@liquorlicense.com or cindy @liquorlicense.com

Other (Specify Architect, Engineer, CEQA Consultant etc.) N/A
Name _____
Company/Firm _____
Address: _____ Unit/Space Number _____
City _____ State _____ Zip Code: _____
Telephone _____ E-mail: _____

Primary Contact for Project Information Owner Applicant
(select only one) Agent/Representative Other

To ensure notification of any public hearing as well as decisions on the project, make sure to include an individual mailing label for each member of the project team in both the Property Owners List, and the Abutting Property Owners List.

⁵ An applicant is a person with a lasting interest in the completed project such as the property owner or a lessee/user of a project. An applicant is not someone filing the case on behalf of a client (i.e. usually not the agent/representative).

APPLICATION TO THE ZONING ADMINISTRATOR FOR CONDITIONAL USE PERMIT – ALCOHOLIC BEVERAGE SERVICE (CUB)

APPLICANT: BROADWAY CROSSING, LLC

**PROPERTY: 400 S. BROADWAY
LOS ANGELES, CA 90013**

REFERENCE: THE SALE OF A FULL LINE OF ALCOHOL FOR ON-SITE CONSUMPTION IN CONJUNCTION WITH THE OPERATION OF A NEW 5,315 S.F. RESTAURANT IN THE [Q]C4-4D-CDO-SN ZONE.

The Applicant Broadway Crossing, LLC is requesting a Conditional Use Permit to allow the sale and dispensing of a full line of alcohol for on-site consumption in conjunction with a proposed restaurant located in the [Q]C4-4D-CDO-SN zone. The restaurant will occupy a two-floor 5,315 s.f. tenant space within a newly developed mixed use building. The restaurant will include a 3,920 sf 1st floor area with 88 interior seats, and a 1,395 sf second floor area with 48 seats. Proposed hours of operation will be 7:00am to 2:00am daily. The extended operating hours will allow the restaurant to serve a complete menu including a breakfast, lunch and dinner service.

The property is located in the [Q]C4-4D-CDO-SN zone and designated Regional Center Commercial under General Plan Land Use designations. It is located within Council District 14, the Central City Community Plan, and the Los Angeles State Enterprise Zone.

GENERAL FINDINGS

i. That the project will enhance the built environment in the surrounding neighborhood or will perform a function or provide a service that is essential or beneficial to the community, city, or region.

The proposed restaurant will be located within a new mixed development, which was designed and developed to be compatible with the built environment of the surrounding neighborhood. The restaurant will offer an additional dining option to the new on-site tenants, as well as other residents and visitors in the area. With the large number of new residential units being developed downtown, an equal number of businesses must be established to offer goods and services to these new residents. The new restaurant will help perform this function by providing an additional quality dining option to the growing downtown residential population.

ii. That the project's location, size, height, operations and other significant features will be compatible with and will not adversely affect or further degrade the adjacent properties, the surrounding neighborhood, or the public health, welfare, and safety.

The restaurant will occupy a tenant space within a newly developed mixed use building, which is located in the heart of the expanding downtown residential build up. The restaurant's size is reasonable in comparison to the overall size of the building, and the operation is entirely within the building to limit unnecessary noise or commotion. The restaurant will employ all standard safety measures for alcohol service including age verification devices, and all managers and servers will be trained in the responsible sale of alcoholic beverages via LAPD's STAR Training program. Should this application be granted, the new restaurant will work to peacefully coexist with the neighborhood and avoid detrimentally affecting neighboring properties. As such, the full-service restaurant will not adversely affect or further degrade the adjacent properties, the surrounding neighborhood, or the public health, welfare and safety.

iii. That the project substantially conforms with the purpose, intent and provisions of the General Plan, the applicable community plan, and any applicable specific plan.

The new restaurant will substantially conform to the purpose, intent and provisions of the General Plan. The new restaurant is not located within any Specific Plan area. But the General Plan promotes the provision of services throughout the city in locations that adequately serve the public yet do not impact nearby residential properties. The new restaurant is properly located on a commercially zoned property at the intersection of two busy boulevards, placing it a reasonable distance from nearby residents. The restaurant will serve the intent of the general plan by providing a beneficial use to on-site tenants, as well as residents and those employed in the surrounding area.

ADDITIONAL CUB FINDINGS

i. Explain how the proposed use will not adversely affect the welfare of the pertinent community.

The new restaurant will be located on a commercially zoned property in the heart of downtown. The area is comprised of a variety of commercial uses, and a growing number of residential units. These new residents coming to the area do so in part because of the proximity to amenities including restaurants. The subject restaurant will be located within the building, with no exterior patio. This will reduce the possibility of exterior noise affecting the surrounding residents. The size of the restaurant is also reasonable in comparison to the overall building. As this will be a full service restaurant, the service of alcoholic beverages is an expected amenity and will not prove problematic to the welfare of the surrounding community. Nonetheless, the restaurant operators are aware of the responsibility of serving alcoholic beverages and the new restaurant will strive to become a positive contributor to the neighborhood.

ii. Explain how the approval of the application will not result in or contribute to an undue concentration of such establishments.

While there are other ABC Licensed establishments in the area, this part of the city has an ever expanding number of residential units being built. With the increasing number of residents, a variety of services must be provided to serve those new residents. Among these uses are full service restaurants, in which the availability of alcohol beverages is an expected amenity. So although there are a number of ABC Licensed establishments, this density of population can support a number of alcohol serving businesses without creating undue issues in the area. The applicants are aware of the responsibility of serving alcoholic beverages and will gladly adhere to all conditions placed on the restaurant by the City of LA and the Dept of ABC.

iii. Explain how the approval of the application will not detrimentally affect nearby residential zones or uses.

The proposed restaurant will be occupying a tenant space within a newly developed mixed use property. The size of the restaurant is reasonable in comparison to the new building, and the operation of the restaurant will occur entirely within the interior. No exterior patio is proposed which will help eliminate the possibility of noise disrupting nearby residential properties. Nonetheless, the new restaurant will be operated in such a manner so as to avoid detrimentally affecting neighboring properties, including nearby residents.

QUESTIONS REGARDING THE PHYSICAL DEVELOPMENT OF THE SITE

a. What is the total square footage of the building or center the establishment is located in?

Total s.f. of the building is 35,843 s.f.

b. What is the total square footage of the space the establishment will occupy?

The new restaurant will occupy a 5,315 s.f. Space, which includes 3,920 sf on the ground floor and 1,395 sf on the 2nd floor.

c. What is the total occupancy load of the space as determined by the Fire Department?

Exact occupancy load has not been determined yet.

d. What is the total number of seats that will be provided indoors? Outdoors?

Indoor seating will total 136, with 88 seats on the ground floor and 48 on the 2nd floor.

e. If there is an outdoor area, will there be an option to consume alcohol outdoors?

No outdoor seating area is proposed.

f. If there is an outdoor area, is it on private property or the public right of way, or both?

No outdoor seating area is proposed.

i. If any outdoor area is on public right-of-way, has a revocable permit been obtained?

No outdoor seating area is proposed.

g. Are you adding floor area?

The new restaurant will be occupying a tenant space within a newly constructed building. No additional floor area will be added as a result of the subject application.

h. Parking

i. How many parking spaces are available on the site?

There are 444 parking spaces offered on-site.

ii. Are they shared or designated for the subject use?

They are shared by all uses on the site.

iii. If you are adding floor area, what is the parking requirement as determined by the Department of Building & Safety?

No floor area is being added.

iv. Have any arrangements been made to provide parking off-site?

No, no arrangements have been made for off-site parking.

1. If yes, is the parking secured via a private lease or a covenant/affidavit approved by the Department of Building & Safety?

N/A

2. Please provide a map showing the location of the off-site parking and the distance, in feet, for pedestrian travel between the parking area the use it is to serve.

N/A.

3. Will valet service be available? Will the service be for a charge?

Applicant has not yet determined if valet service will be provided.

i. Is the site within 1,000 feet of any schools (public private or nursery), churches, or parks?

There are two sensitive uses within 600 feet of the project:

- Angel's Knoll Park; 356 S. Olive St.
- Spring Street Park; 428 S. Spring St.

There are three sensitive uses between 600 feet and 1,000 feet of the project.

- Cal Tot Child Care Center; 300 S. Spring St.
- New City Church of LA; 514 S. Spring St.
- Pershing Square; 530 S. Olive St.

j. For massage parlors and sexual encounter establishments, is the site within 1,000 feet of any other Adult Establishment as defined by LAMC 12.70 B17?

N/A.

QUESTIONS REGARDING THE OPERATION OF THE ESTABLISHMENT

a. What are the proposed hours of operation and which days of the week will the establishment be open?

	M	Tu	W	Th	F	Sa	Su
Proposed Hours of Operation	7am to 2am	7am to 2am	7am to 2am	7am to 2am	7am to 2am	7am to 2am	7am to 2am
Proposed Hours of Alcohol Sales	7am to 2am	7am to 2am	7am to 2am	7am to 2am	7am to 2am	7am to 2am	7am to 2am

b. Will there be entertainment such as a piano bar, dancing, live entertainment, movies, karaoke, video games machines, etc..?

Pre-recorded music will also be played in the background and televisions may be placed around the restaurant.

c. Will there be minimum age requirements for entry? If yes, what is the minimum age requirement and how will it be enforced?

There is no minimum age requirement to enter the premises. However, all patrons who purchase alcohol must be at least 21 years old. Any patrons who look under the age of 30 will be asked to show valid identification upon purchase of any alcoholic beverages.

d. Will there be any accessory retail uses on the site?

No, no retail uses are proposed.

e. Security

i. How many employees will you have on the site at any given time?

There will be 2-30 employees on site at any given moment. Number of employees on site will be influenced in part by time of day, season and anticipated foot traffic.

ii. Will security guards be provided on-site?

The restaurant does not propose to provide security.

iii. Has LAPD issued any citations or violations?

No, the LAPD has not issued any citations or violations.

f. Alcohol

i. Will there be beer & wine only, or a full-line of alcoholic beverages available?

A full line of alcohol will be available.

ii. Will "fortified" wine (greater than 16% alcohol) be sold?

Specialty wines with greater than 16% alcohol may be sold. However inexpensive fortified wines will not be sold.

iii. Will alcohol be consumed on any adjacent property under the control of the applicant?

No, alcohol will not be consumed on adjacent properties.

iv. Will there be signs visible from the exterior that advertise the availability of alcohol?

The applicant will abide by all ABC regulations regarding the advertising of alcohol.

v. Food

1. Will there be a kitchen on the site?

Yes there will be a full kitchen on the site.

2. Will alcohol be sold without a food order?

Yes, alcohol will be available without a food order.

3. Will the sale of alcohol exceed the sale of food items on a quarterly basis?

Under the proposed business plan the sale of alcohol will not exceed the sale of food items on a quarterly basis.

4. Provide a copy of the menu if food is to be served.

A menu is being formulated and will be provided for the file.

vi. On-Site

1. Will a bar or cocktail lounge be maintained incidental to a restaurant?

There is a bar located within the restaurant. However a full menu of food items is available throughout the restaurant.

2. Will off-site sales of alcohol be provided accessory to on-site sales ("Take Out")?

No, no off-site sales are proposed.

3. Will discounted alcoholic drinks ("Happy Hour") be offered at any time?

Applicants are requesting the ability to offer "happy hour."

vii. Off-Site

1. Will cups, glasses or other containers be sold which might be used for the consumption of alcohol on the premises?

This request is for the on-site consumption of alcoholic beverages.

2. Will beer or wine coolers be sold in single cans, or will wine be sold in containers less than 1 liter (750 ml)?

This request is for the on-site consumption of alcoholic beverages

viii. Contact the CA Department of Alcoholic Beverage Control (ABC) regarding its requirements – <http://abc.ca.gov>

Caldera Bill (CA Business and Professions Code Section 23958 and 23958.4)

a. Is this application a request for on-site or off-site sales of alcoholic beverages?

This request is for on-site sales of alcoholic beverages.

i. If yes, is the establishment a bona-fide eating place (restaurant) or hotel/motel?

The establishment is a bona-fide eating establishment.

MENU

Snacks

Adams Ranch Mixed Olives / herbs / 6
Manzilla Green Olives / chilis / 6
Fat Uncle Farms Roasted Almonds / rosemary / 6
Koda Farms Crispy Chick Peas / cumin dust / 6
Grist & Toll Crispy Polenta / Harissa / 6
Fava Bean Hummus / 6

Daily Bread

Sonora Wheat Crackers / 5
Kenter Canyon Fife Grain / 5
Cultured Butter / 3
Rosemary & Olive Oil Focaccia / 5

Cheese

Drakes Chevre / persimmon jam / 10
Whipped Goat Cheese / herbs / chili / 8
De Stefano's Burrata / black olive oil / 1
Bandage Wrapped Cheddar / raisin jelly / 10

Raw Plates

West Coast Oysters / 1/2 dz / 14
Ridgeback Prawns / chili oil / 12
Yellowtail / Buddha hand / nasturtium / 12
Flannery Beef Tartar / Cured Egg Yolks 12

Salads

California Chopped Salad / 12
Charred Avocado / Pistachio / 12
Heirloom Tomato / Purple Pesto / 12

Vegetables

Charred Broccoli Rabe / Black Garlic / 8
Baby Carrots / Garlic Ash / 8
Weiser Fingerling Potatoes / rosemary / 8
Black Garlic Risotto / Barley / 10
Fork Mashed Sierra Gold Potato / 8
Creamy Buttermilk Polenta / 8

Pasta

Spaghetti / Sheeps Milk Cheese / Black Pepper / 16
Fettucini / Mushrooms / Crème Fraîche / 18
Parsnip Agnolotti / Sage / Hazelnuts / 18

Sandwiches

Dry Aged Beef Burger / Caramelized Onions / 16
Fried Chicken Sandwich / Cabbage Slaw / 16

Pizza

Margarita / Basil / Buffalo Mozzarella / 14
Mushroom / Crème Fraîche / Charred Onions / Sage / 14
Sausage / Fennel / Sheeps Milk / 14
Broccolini / Black Garlic / Duck Egg / 14

Fish

Bass / fennel kraut / shaved carrot / 24
Black cod / peas / almonds / mint / 24
Chammel Island Tuna / broccoli / chili oil / 24

Meat

Gonestraw Farms Chicken Breast / Raisin Gremolata / 22
Flannery Beef Hanger Steak / Chimichurri / 24
Dry Aged Holstein Ribeye / mp
Peads and Barnett Pork Loin / 22
Braised Lamb / Black olive / 22

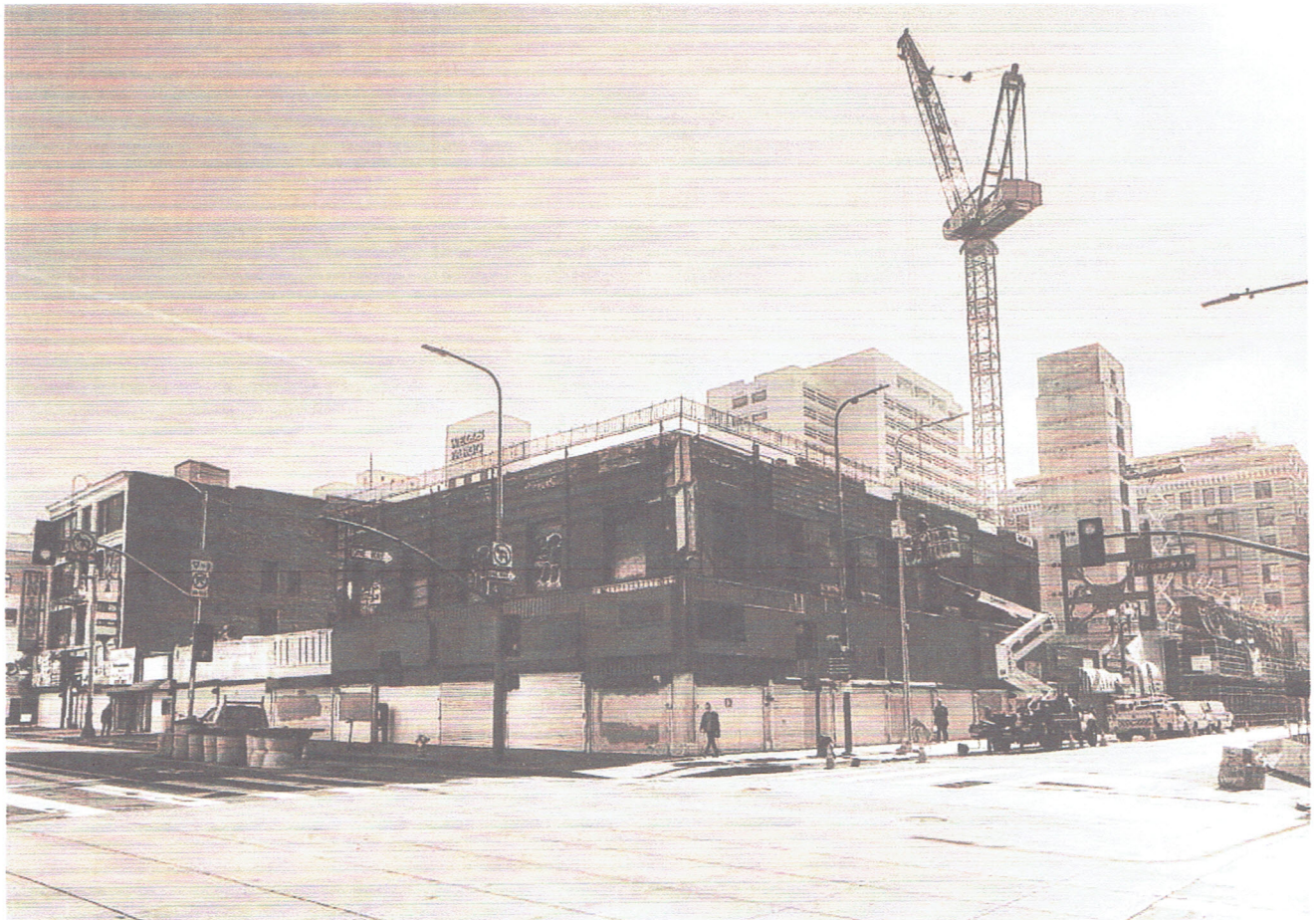
Sweets

Barley Gelato / Pulled Wheat / 8
Bitter Chocolate Cremeux 8
Honey Yogurt Panna Cotta / 8
Putwill Berries / lemon Verbena / 12

7.



8.



9.



10

