

Location:	2042 MacArthur Boulevard (see map on reverse)
Assessor's Parcel Number:	029A-1301-018-00
Proposal:	To operate a full-service restaurant (Grand Lake Kitchen) with outdoor patio, in conjunction with the sale of alcoholic beverages, in an existing 5,700 square foot commercial building.
Applicant:	May Seto
Phone Number:	(510) 922-9582
Owner:	Las Lomas, LLC
Planning Permits Required:	Major Conditional Use Permit to allow a full-service restaurant serving alcoholic beverages, located within 200 feet of a restricted street (MacArthur Boulevard); Minor Conditional Use Permit with additional findings to allow a full-service restaurant commercial activity and open nonresidential facility in the CN-1 Zone
General Plan:	Neighborhood Center Mixed Use
Zoning:	CN-1 Neighborhood Commercial – 1 Zone
Environmental Determination:	Exempt, Section 15301 of the State CEQA Guidelines; Existing Facilities; Exempt, Section 15183 of the State CEQA Guidelines; projects consistent with a community plan, general plan or zoning.
Historic Status:	Ed3
City Council District:	4
Action to be Taken:	Decision based on staff report
Finality of Decision:	Appealable to City Council within 10 Days
For Further Information:	Contact Case Planner Gregory Qwan at (510) 238-2958 or by email at gqwan@oaklandca.gov .

SUMMARY

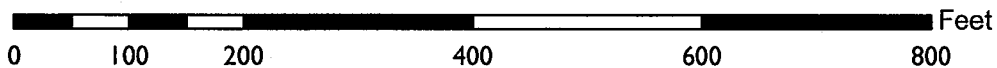
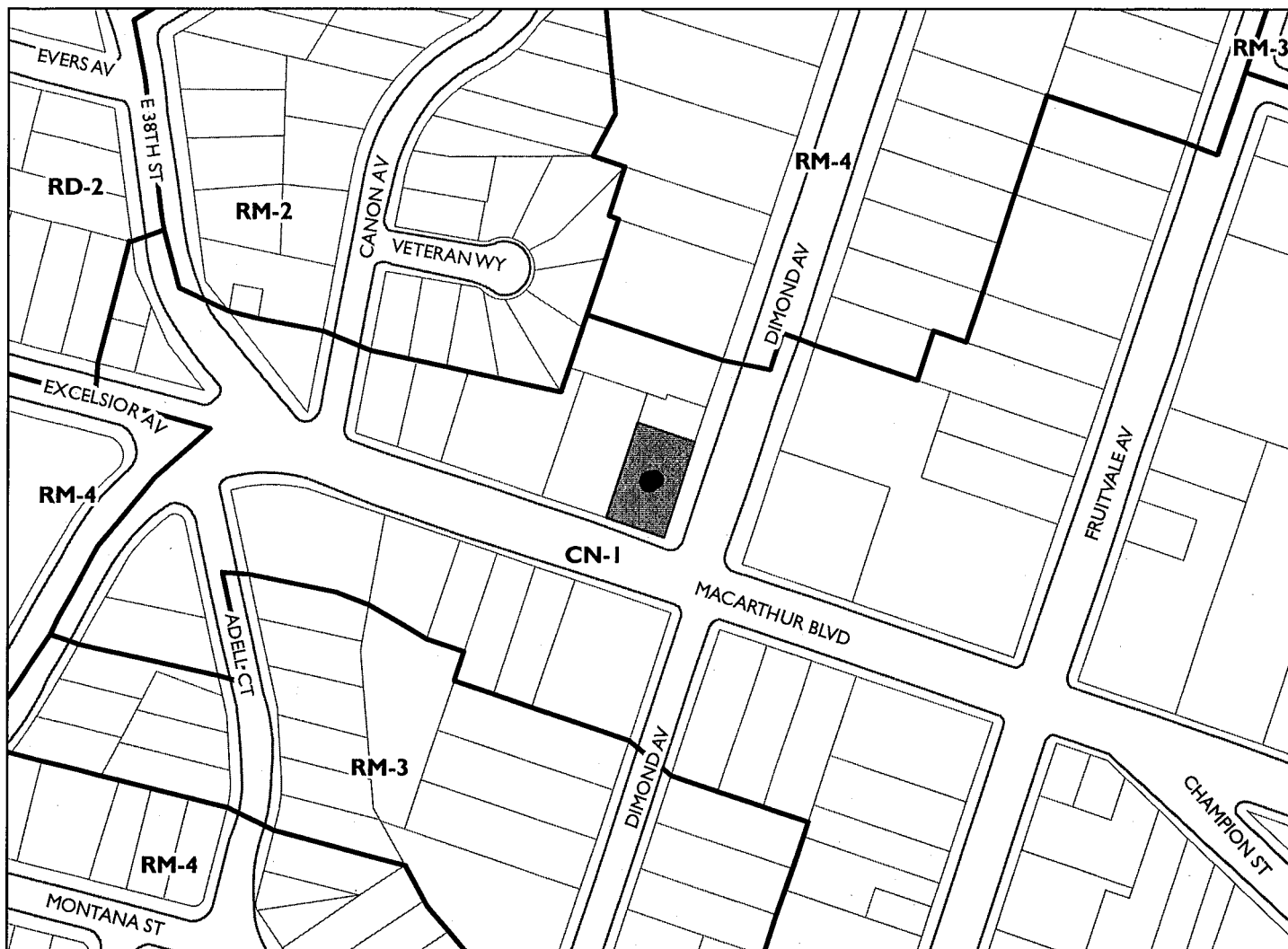
The applicant requests Planning Commission approval of a Major Conditional Use Permit (CUP) for a full-service restaurant serving alcoholic beverages within 200 feet of a restricted street and a Minor to operate a full-service restaurant with outdoor patio seating facing MacArthur Boulevard in the CN-1 Neighborhood Commercial – 1 Zone (CN-1 Zone). The restaurant would be open seven days a week with a 10:00 p.m. closing time. No exterior building modifications are proposed.

The proposal meets the intent of the CN-1 Zone and the General Plan including supporting economic centers, providing a variety of goods and services, and strengthening the vitality of neighborhoods. The proposal will provide dining options and will bring additional patrons to the area. Therefore, staff recommends approval subject to Findings and Conditions as described in Attachment A and B this report.

PROPERTY DESCRIPTION

The subject property is a 5,700 square foot lot located at the northwest corner of MacArthur Boulevard and Dimond Avenue. The site contains a 5,700 square foot, one-story, commercial building, constructed circa 1923, and is located within approximately 300' of two AC Transit stops, serving eight bus lines. As the subject building covers the entirety of the lot, no on-site parking exists. The property is surrounded by a dental office to the north, a barber shop to the west, several restaurants and a bar across the street to the south, and a vacant lot opposite and across the street to the east. Façade improvements including new wood horizontal siding and updated stucco and windows were completed in November of 2017. The building was last occupied by a restaurant which closed in December of 2015.

CITY OF OAKLAND PLANNING COMMISSION



Case File: PLN18083
Applicant: May Seto
Address: 2042 MacArthur Boulevard
Zone: CN-1/ Neighborhood Commercial-I Zone
Height Area: 45 (Commercial Corridor)

PROJECT DESCRIPTION

The proposal is to operate a full-service restaurant (Grand Lake Kitchen) with outdoor patio, in conjunction with the sale of alcoholic beverages (Attachment C). The restaurant concept is described as a casual eatery, serving a variety of salads, soups, sandwiches, drinks, entrees, and desserts. Business hours would be from 9:00 am to 10:00 pm every day, with all ages admitted at all times. Live music is not intended. The main entrance exists off the corner of MacArthur Boulevard and Dimond Avenue, with an ADA accessible ramp located on the Dimond Avenue frontage. The existing rear door, opposite MacArthur Boulevard, would not be used by the public for entry or exit. Interior improvements include a new private dining room, bar, and waiting area. An existing outdoor area, located on the southern street frontage and enclosed on all sides except the side facing MacArthur Boulevard, would accommodate outdoor dining and ADA accessible seating. No exterior building modifications are proposed.

The applicant has requested a Type 47 license for an all-ages restaurant serving beer and wine and distilled spirits from the State of California's Alcoholic Beverages Control Department ("ABC"), as described below:

ON SALE GENERAL – EATING PLACE - (Restaurant) Authorizes the sale of beer, wine and distilled spirits for consumption on the licensed premises. Must operate and maintain the licensed premises as a bona fide eating place. Must make actual and substantial sales of meals, during the normal meal hours that they are open, at least five days a week. Minors are allowed on the premises.

The type of license and staff's concerns are discussed in more detail in the "Key Issues and Impacts" section of this report.

GENERAL PLAN ANALYSIS

The property is in a Neighborhood Center Mixed Use area under the General Plan's Land Use & Transportation Element (LUTE). The intent of the area is: "to identify, create, maintain and enhance mixed use neighborhood commercial centers. These centers are typically characterized by smaller scale pedestrian-oriented, continuous street frontage with a mix of retail, housing, office, active open space, eating and drinking places, personal and business services, and smaller scale educational, cultural, or entertainment uses." The proposal conforms to the area's intent and to the following Goals, Objectives, and Policies of the LUTE:

Objective N10 Neighborhood Activity Centers

Support and create social, informational, cultural, and active economic centers in the neighborhoods.

Policy N10.1 Identifying Neighborhood "Activity Centers"

Neighborhood Activity Centers should become identifiable commercial, activity and communication centers for the surrounding neighborhood. The physical design of neighborhood activity centers should support social interaction and attract persons to the area. Some of the attributes that may facilitate this interaction include plazas, pocket parks, outdoor seating on public and private property, ample sidewalk width, street amenities such as trash cans and benches, and attractive landscaping.

Industry and Commerce Goal

Ensure that the Oakland community has access to a wide variety of goods and services, meeting daily and long term needs.

Policy I/C3.2 Enhancing Business Districts.

Retain and enhance clusters of similar types of commercial enterprises as the nucleus of distinctive business districts, such as the existing new and used automobile sales and related uses through urban design and business retention efforts.

Policy I/C3.4 Strengthened Vitality

The vitality of existing neighborhood mixed use and community commercial areas should be strengthened and preserved.

Policy T2.3 Promoting Neighborhood Services

Promote neighborhood-serving commercial development within one-quarter to one-half mile of established transit routes and nodes.

Staff finds the proposed operation, subject to Conditions, conforms to the General Plan.

ZONING ANALYSIS

The property is in the CN-1 Zone. The Intent of the CN-1 Zone is: *“to maintain and enhance vibrant commercial districts with a wide range of retail establishments serving both short and long term needs in attractive settings oriented to pedestrian comparison shopping.”* The proposal requires CUPs to establish a Full Service Restaurant Commercial Activity with outdoor patio seating in the CN-1 Zone, and, to serve alcoholic beverages at a full service restaurant within 200 feet of a “restricted street” (MacArthur Boulevard). The CUP for sale of alcoholic beverages near a “restricted street” requires Planning Commission decision. The CUP for a restaurant with an open non-residential facility (outdoor patio seating) in the CN-1 Zone is an administrative level permit but shall be considered together by the Planning Commission with major permits. The proposal is analyzed more fully in the “Key Issues and Impacts” section of this report.

Staff finds the proposed operation of a full-service restaurant, with outdoor patio seating, serving alcoholic beverages, subject to conditions, to conform to the Planning Code with adherence to the attached Conditions of Approval.

ENVIRONMENTAL DETERMINATION

The California Environmental Quality Act (CEQA) Guidelines categorically exempt specific types of projects from environmental review. Section 15301 of the State CEQA Guidelines exempts projects involving operation and licensing of existing private facilities. The proposal meets this description: the project would constitute operation of an existing private facility. Section 15183 of the State CEQA Guidelines, which relates to projects Consistent with a Community Plan, General Plan or Zoning, also serves as a separate and independent basis for CEQA clearance. The project adheres to this section, as described above. The project is, therefore, exempt from Environmental Review.

KEY ISSUES AND IMPACTS

Full service restaurants in the CN-1 Zone require a CUP in order to consider potential retail displacement, and to ensure the district remains pedestrian-oriented as opposed to automobile-oriented. In this case, no existing retail business would be displaced as the site was last occupied by a restaurant, which closed in December of 2015. Full service restaurants with outdoor seating adjacent to the street are inherently pedestrian oriented in nature and would draw patrons to the area much like a retail establishment would. Due to the orientation of outdoor seating towards a major commercial and transportation thoroughfare and away from residential activities, no significant negative impacts are expected to affect others nearby. Sale of alcoholic beverages for on-site consumption in conjunction with a restaurant are generally non-problematic. This is especially true with a full-service format, a reasonable closing time, and no cabaret component. The proposal meets these considerations and Conditions of Approval have been included which address potential issues such as noise and litter control.

Furthermore, to fully ensure that no adverse issues arise as a result of the addition of alcohol on a restricted street such as MacArthur Boulevard, staff typically require as a Condition that the restaurant be restricted from serving distilled spirits, only beer and wine (Type 41 license), for a period of six months. If concerns or complaints are noted during this period, then staff meets with the applicant to review the complaint or other issue, and any non-compliance with the Conditions of Approval. The project may be referred to the Planning Commission. If no complaints or concerns arise then staff allows the sale of distilled spirits (Type 47 license). This process has applied to at least twenty restaurants serving alcohol including Southern Café and Bombara which are in the area. In this particular case, staff altered the Condition of Approval to six months or adoption of a City ordinance allowing alcohol sales in conjunction with full service restaurants on MacArthur Boulevard, whichever is sooner as staff is in the process of drafting Zoning Code amendments which would eliminate the Major CUP requirement on a "restricted street" for restaurants with alcohol. The Planning Commission is tentatively scheduled to hear these revisions in October.

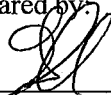
In addition, the applicant has conducted neighborhood outreach for this project and has provided letters of support from the Dimond Improvement Association, the 22X Neighborhood Council (Attachment D) and others.

In conclusion, staff recommends approval, subject to the attached Findings and Conditions.

RECOMMENDATIONS:

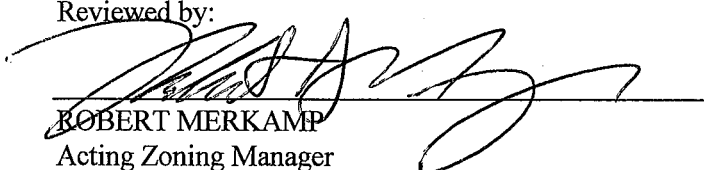
1. Affirm staff's environmental determination.
2. Approve the Major Conditional Use Permit and Minor Conditional Use Permit subject to the attached Findings and Conditions.

Prepared by:



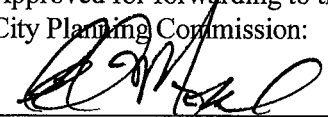
GREGORY QWAN
Planner II

Reviewed by:



ROBERT MERKAMP
Acting Zoning Manager

Approved for forwarding to the
City Planning Commission:



ED MANASSE, Interim Deputy Director
Planning and Building Department

ATTACHMENTS:

- A. Findings
- B. Conditions of Approval
- C. Applicant Description of the Proposal, Plans/Photographs, Menu
- D. Letters of Support

Attachment A: Findings

This proposal meets the required findings under **General Conditional Use Permit Criteria (OMC Sec. 17.134.050)** and **Conditional Use Permit Findings in the CN Neighborhood Commercial Zone (OMC Sec. 17.33.030)** of the **Oakland Planning Code (Title 17)** as set forth below. Required findings are shown in bold type; explanations as to why these findings can be made are shown in normal type.

General Conditional Use Permit Criteria (OMC Sec. 17.134.050)

A. That the location, size, design, and operating characteristics of the proposed development will be compatible with and will not adversely affect the livability or appropriate development of abutting properties and the surrounding neighborhood, with consideration to be given to harmony in scale, bulk, coverage, and density; to the availability of civic facilities and utilities; to harmful effect, if any, upon desirable neighborhood character; to the generation of traffic and the capacity of surrounding streets; and to any other relevant impact of the development.

The applicant requests a Major Conditional Use Permit to allow a full-service restaurant serving alcoholic beverages, located within 200 feet of a restricted street (MacArthur Boulevard); and Minor Conditional Use Permits with additional findings to allow a full-service restaurant commercial activity and open nonresidential facility in the CN-1 Zone. The proposed restaurant would be located in a tenant space previously occupied by a restaurant and would be within approximately 300' of two AC Transit stops, serving 8 bus lines. Hours of operation would be limited to 9:00am - 10:00pm every day. Outdoor seating would be oriented towards a major commercial and transportation thoroughfare and away from residential activities. Rear door access would be restricted from public use, except in emergencies, in order to divert foot traffic towards the commercial frontage and main entrance on MacArthur Boulevard. No exterior building modifications are proposed.

Conditions of Approval to reduce the potential for nuisances such as noise, loitering, and littering are incorporated into this report. Conditions will also ensure the restaurant operates a kitchen at all times and only sells alcoholic beverages for onsite consumption with food. As such, the proposal will not adversely affect the livability or appropriate development of abutting properties or the surrounding neighborhood.

B. That the location, design, and site planning of the proposed development will provide a convenient and functional living, working, shopping, or civic environment, and will be as attractive as the nature of the use and its location and setting warrant.

The project is conveniently located within approximately 300' of two AC Transit stops, serving eight bus lines and within walking distance of several other restaurant, retail, and consumer service establishments. Façade improvements, completed in November of 2017, including new wood horizontal siding and updated stucco and windows are as attractive as the nature of the use and its location and setting warrant. Furthermore, the proposal for a full-service restaurant with alcohol and outdoor seating, where a previous full-service restaurant was located, will provide a convenient and functional working and eating environment.

C. That the proposed development will enhance the successful operation of the surrounding area in its basic community functions, or will provide an essential service to the community or region.

The proposed restaurant, with outdoor patio and alcohol sales, will provide the community with additional food and drink options, as well as a place to gather and socialize, while improving neighborhood safety through additional "eyes on the street." As such, the proposal will draw additional persons to the area and enhance the successful operation of the neighborhood.

D. That the proposal conforms to all applicable design review criteria set forth in the design review procedure at Section 17.136.070.

This finding is inapplicable; no exterior building modifications are proposed.

E. That the proposal conforms in all significant respects with the Oakland Comprehensive Plan and with any other applicable plan or development control map which has been adopted by the City Council.

The property is in a Neighborhood Center Mixed Use area under the General Plan's Land Use & Transportation Element (LUTE). The Intent of the area is: "to identify, create, maintain and enhance mixed use neighborhood commercial centers. These centers are typically characterized by smaller scale pedestrian-oriented, continuous street frontage with a mix of retail, housing, office, active open space, eating and drinking places, personal and business services, and smaller scale educational, cultural, or entertainment uses." The proposal for a full-service restaurant, with outdoor patio, and on-site alcohol sales conforms to the area's intent and to the following Goals, Objectives, and Policies of the LUTE:

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The vitality of existing neighborhood mixed use and community commercial areas should be strengthened and preserved.

Policy T2.3 Promoting Neighborhood Services

Promote neighborhood-serving commercial development within one-quarter to one-half mile of established transit routes and nodes.

A full-service restaurant, with outdoor patio seating, serving alcoholic beverages, subject to conditions, conforms to the General Plan.

Conditional Use Permit Findings in the CN Neighborhood Commercial Zone (OMC Sec. 17.33.030)

1. That the proposal will not detract from the character desired for the area;

The proposal for a restaurant, with outdoor patio, and alcohol sales, located in a tenant space previously occupied by a restaurant, is appropriate for a neighborhood-serving district and would add to the variety of available eating establishments in the area.

2. That the proposal will not impair a generally continuous wall of building facades;

The project does not involve new construction or additions to a building. The existing building façade will continue to be in line with other properties in the area.

3. That the proposal will not weaken the concentration and continuity of retail facilities at ground level, and will not impair the retention or creation of an important shopping frontage;

As the building was last occupied by a restaurant activity, the proposal will not result in the displacement of a retail establishment or removal of a commercial façade. Furthermore, given the elevated nature of the building and the fact that Consumer Service and Convenience Market Activities are located adjacent to the proposed use, an important shopping frontage is not being impaired.

4. That the proposal will not interfere with the movement of people along an important pedestrian street;

The proposal does not involve changes to the City sidewalk or otherwise that would hinder pedestrian circulation. The outdoor patio would be located within the footprint of the building.

5. That the proposal will conform in all significant respects with any applicable district plan which has been adopted by the City Council.

This finding is inapplicable; no district plan has been adopted by the City Council for this area.

Attachment B: Conditions of Approval

1. Approved Use

The project shall be constructed and operated in accordance with the authorized use as described in the approved application materials, **staff report**, and the approved plans **submitted August 24, 2018**, as amended by the following conditions of approval and mitigation measures, if applicable (“Conditions of Approval” or “Conditions”).

2. Effective Date, Expiration, Extensions and Extinguishment

This Approval shall become effective immediately, unless the Approval is appealable, in which case the Approval shall become effective in ten calendar days unless an appeal is filed. Unless a different termination date is prescribed, this Approval shall expire two calendar years from the Approval date, or from the date of the final decision in the event of an appeal, unless within such period all necessary permits for construction or alteration have been issued, or the authorized activities have commenced in the case of a permit not involving construction or alteration. Upon written request and payment of appropriate fees submitted no later than the expiration date of this Approval, the Director of City Planning or designee may grant a one-year extension of this date, with additional extensions subject to approval by the approving body. Expiration of any necessary building permit or other construction-related permit for this project may invalidate this Approval if said Approval has also expired. If litigation is filed challenging this Approval, or its implementation, then the time period stated above for obtaining necessary permits for construction or alteration and/or commencement of authorized activities is automatically extended for the duration of the litigation.

3. Compliance with Other Requirements

The project applicant shall comply with all other applicable federal, state, regional, and local laws/codes, requirements, regulations, and guidelines, including but not limited to those imposed by the City’s Bureau of Building, Fire Marshal, and Public Works Department. Compliance with other applicable requirements may require changes to the approved use and/or plans. These changes shall be processed in accordance with the procedures contained in Condition #4.

4. Minor and Major Changes

Minor changes to the approved project, plans, Conditions, facilities, or use may be approved administratively by the Director of City Planning. Major changes to the approved project, plans, Conditions, facilities, or use shall be reviewed by the Director of City Planning to determine whether such changes require submittal and approval of a revision to the Approval by the original approving body or a new independent permit/approval. Major revisions shall be reviewed in accordance with the procedures required for the original permit/approval. A new independent permit/approval shall be reviewed in accordance with the procedures required for the new permit/approval.

5. Compliance with Conditions of Approval

- a. The project applicant and property owner, including successors, (collectively referred to hereafter as the “project applicant” or “applicant”) shall be responsible for compliance with all the Conditions of Approval and any recommendations contained in any submitted and approved technical report at his/her sole cost and expense, subject to review and approval by the City of Oakland.
- b. The City of Oakland reserves the right at any time during construction to require certification by a licensed professional at the project applicant’s expense that the as-built project conforms to all applicable requirements, including but not limited to, approved maximum heights and minimum setbacks. Failure to construct the project in accordance with the Approval may result in remedial

reconstruction, permit revocation, permit modification, stop work, permit suspension, or other corrective action.

- c. Violation of any term, Condition, or project description relating to the Approval is unlawful, prohibited, and a violation of the Oakland Municipal Code. The City of Oakland reserves the right to initiate civil and/or criminal enforcement and/or abatement proceedings, or after notice and public hearing, to revoke the Approval or alter these Conditions if it is found that there is violation of any of the Conditions or the provisions of the Planning Code or Municipal Code, or the project operates as or causes a public nuisance. This provision is not intended to, nor does it, limit in any manner whatsoever the ability of the City to take appropriate enforcement actions. The project applicant shall be responsible for paying fees in accordance with the City's Master Fee Schedule for inspections conducted by the City or a City-designated third-party to investigate alleged violations of the Approval or Conditions.

6. Signed Copy of the Approval/Conditions

A copy of the Approval letter and Conditions shall be signed by the project applicant, attached to each set of permit plans submitted to the appropriate City agency for the project, and made available for review at the project job site at all times.

7. Blight/Nuisances

The project site shall be kept in a blight/nuisance-free condition. Any existing blight or nuisance shall be abated within 60 days of approval, unless an earlier date is specified elsewhere.

8. Indemnification

- a. To the maximum extent permitted by law, the project applicant shall defend (with counsel acceptable to the City), indemnify, and hold harmless the City of Oakland, the Oakland City Council, the Oakland Redevelopment Successor Agency, the Oakland City Planning Commission, and their respective agents, officers, employees, and volunteers (hereafter collectively called "City") from any liability, damages, claim, judgment, loss (direct or indirect), action, causes of action, or proceeding (including legal costs, attorneys' fees, expert witness or consultant fees, City Attorney or staff time, expenses or costs) (collectively called "Action") against the City to attack, set aside, void or annul this Approval or implementation of this Approval. The City may elect, in its sole discretion, to participate in the defense of said Action and the project applicant shall reimburse the City for its reasonable legal costs and attorneys' fees.

Within ten (10) calendar days of the filing of any Action as specified in subsection (a) above, the project applicant shall execute a Joint Defense Letter of Agreement with the City, acceptable to the Office of the City Attorney, which memorializes the above obligations. These obligations and the Joint Defense Letter of Agreement shall survive termination, extinguishment, or invalidation of the Approval. Failure to timely execute the Letter of Agreement does not relieve the project applicant of any of the obligations contained in this Condition or other requirements or Conditions of Approval that may be imposed by the City.

9. Severability

The Approval would not have been granted but for the applicability and validity of each and every one of the specified Conditions, and if one or more of such Conditions is found to be invalid by a court of competent jurisdiction this Approval would not have been granted without requiring other valid Conditions consistent with achieving the same purpose and intent of such Approval.

10. Special Inspector/Inspections, Independent Technical Review, Project Coordination and Monitoring

The project applicant may be required to cover the full costs of independent third-party technical review and City monitoring and inspection, including without limitation, special inspector(s)/inspection(s) during times of extensive or specialized plan-check review or construction, and inspections of potential violations of the Conditions of Approval. The project applicant shall establish a deposit with the Bureau of Building, if directed by the Building Official, Director of City Planning, or designee, prior to the issuance of a construction-related permit and on an ongoing as-needed basis.

11. Public Improvements

The project applicant shall obtain all necessary permits/approvals, such as encroachment permits, obstruction permits, curb/gutter/sidewalk permits, and public improvement (“p-job”) permits from the City for work in the public right-of-way, including but not limited to, streets, curbs, gutters, sidewalks, utilities, and fire hydrants. Prior to any work in the public right-of-way, the applicant shall submit plans for review and approval by the Bureau of Planning, the Bureau of Building, and other City departments as required. Public improvements shall be designed and installed to the satisfaction of the City.

12. Regulatory Permits and Authorizations from Other Agencies

Requirement: The project applicant shall obtain all necessary regulatory permits and authorizations from applicable resource/regulatory agencies including, but not limited to, the Regional Water Quality Control Board, Bay Area Air Quality Management District, Bay Conservation and Development Commission, California Department of Fish and Wildlife, U. S. Fish and Wildlife Service, and Army Corps of Engineers and shall comply with all requirements and conditions of the permits/authorizations. The project applicant shall submit evidence of the approved permits/authorizations to the City, along with evidence demonstrating compliance with any regulatory permit/authorization conditions of approval.

When Required: Prior to activity requiring permit/authorization from regulatory agency

Initial Approval: Approval by applicable regulatory agency with jurisdiction; evidence of approval submitted to Bureau of Planning

Monitoring/Inspection: Applicable regulatory agency with jurisdiction

13. Graffiti Control

Requirement:

- a. During construction and operation of the project, the project applicant shall incorporate best management practices reasonably related to the control of graffiti and/or the mitigation of the impacts of graffiti. Such best management practices may include, without limitation:
 - i. Installation and maintenance of landscaping to discourage defacement of and/or protect likely graffiti-attracting surfaces.
 - ii. Installation and maintenance of lighting to protect likely graffiti-attracting surfaces.
 - iii. Use of paint with anti-graffiti coating.
 - iv. Incorporation of architectural or design elements or features to discourage graffiti defacement in accordance with the principles of Crime Prevention Through Environmental Design (CPTED).
 - v. Other practices approved by the City to deter, protect, or reduce the potential for graffiti defacement.

The project applicant shall remove graffiti by appropriate means within seventy-two (72) hours. Appropriate means include the following:

- i. Removal through scrubbing, washing, sanding, and/or scraping (or similar method) without damaging the surface and without discharging wash water or cleaning detergents into the City storm drain system.
- ii. Covering with new paint to match the color of the surrounding surface.

- iii. Replacing with new surfacing (with City permits if required).

When Required: Ongoing

Initial Approval: N/A

Monitoring/Inspection: Bureau of Building

PROJECT SPECIFIC CONDITIONS

14. Alcoholic Beverage Sales

a. Additional Permits Required

Prior to commencement of activity

The applicant shall obtain a type 41 license for restaurant with beer and wine from the ABC. After six (6) months of alcoholic beverages sales or adoption of a City ordinance allowing alcohol sales in conjunction with full service restaurants on MacArthur Boulevard, whichever is sooner, the same operator may apply for an administrative revision to the conditional use permit in order to allow for an upgrade of the ABC license to type 47 also allowing distilled spirits to be served. This use shall conform to all provisions of the State ABC license. The state license and state conditions shall be posted along with these Conditional Use Permit conditions in a place visible to the public. This use shall also conform to all State Retail Operating Standards, Section 25612.5 of the Business and Professions Code and local Performance Standards, Section 15210, where applicable including any future changes in the above regulations. The intent of these standards is to reduce nuisance, litter, loitering, and crime associated with alcohol outlets. The City Conditions of Approval shall be forwarded to the Department of Alcoholic Beverage Control.

b. ABAT Registration

The operator shall register with the Police Department's Alcoholic Beverage Action Team and adhere to their regulations.

c. Deemed Approved Alcoholic Beverage Sale Regulations

The applicant and proprietor voluntarily agree to conform to the Oakland Planning Code Deemed Approved Alcoholic Beverage Sale Regulations (OMC Sec. 17.156).

d. Crime Prevention Through Environmental Review (CPTED)

The applicant shall request a CPTED review from the Oakland Police Department's Alcoholic Beverage Action Team (ABAT) and shall implement all recommendations to the extent practicable.

e. Neighborhood outreach

The business operator shall be accessible to neighbors wishing to register complaints against the business and shall work to eliminate any nuisances related to the business as reported by neighbors. The establishment shall display signage inside the building and next to the exit discouraging the patrons from generating nuisances outdoors both fronting the building and within the neighborhood. The establishment shall display signage at the front entrance and behind the bar offering contact numbers for both the establishment and the City (Code Compliance at (510) 238-3381 and OPD non-emergency at (510) 777-3333 for the purpose of reporting nuisances.

f. Location and manner of alcohol consumption

Alcohol sale is on-sale, for on-site consumption only, and is intended to be served with meals. No distilled spirits, beer, or wine bottle sales ("to-go") are permitted. Food service shall be available at all hours that alcoholic beverages are served.

g. Hours of Alcohol Sale

Hours of alcohol sales are limited to the following: every day from 9:00am to 10:00pm.

h. Staff training program

The operator shall require new employees to complete a staff training program that includes training in the conditions of approval and ABC statutes and regulations.

i. Cabarets

No live music or DJ's are allowed without a Cabaret Permit from the City Administrator's Office, for a small cabaret, only, featuring music not audible from outside of the building.

15. Facility Management

a. Signage

Ongoing

At least one sign (one square foot maximum) shall be posted and maintained in a legible condition at each public entrance to the building prohibiting littering and loitering. Required signage prohibiting open containers and drinking in public shall also be maintained in legible condition near each public entrance to bar. The "No Open Container" signs are available from the cashier located on the second floor of 250 Frank H. Ogawa Plaza.

b. Advertising signage

Ongoing

No product advertising signage (such as neon beer signs) or banners (such as happy hour advertisements) may be displayed.

c. Pay Phones

Ongoing

No pay phones are permitted outside the building.

d. Building Code Upgrades

Prior to commencing approved activities

The applicant shall obtain Building Permits and construct any building upgrades required to comply with the Building Code for occupancy requirements; it may be the case that no upgrades are required.

e. Modifications

Prior to submitting for a building permit & ongoing

All business signage and/or exterior alterations shall require Planning and Zoning Division approval.

f. Loitering

Ongoing

The owner, manager, and employees of this establishment shall make appropriate efforts to discourage loitering from the premises including calling the police to ask that they remove loiters who refuse to leave. Persons hanging around the exterior of the establishment with no apparent business for more than ten minutes shall be asked to leave. Techniques discussed in the manual entitled "Loitering: Business and Community Based Solutions" may be used and are recommended by the Alcoholic Beverage Action Team.

g. Odor

Ongoing

Staff shall eliminate outdoor odors by refraining from purposefully breaking defective bottles outside and by immediately washing spillage from bottles broken accidentally.

h. Noise

Ongoing

The City Noise Ordinance (OMC Sec. 8.18.010) and Performance Standards (OMC Sec. 17.20.050)

shall be observed for noise emanating from within the establishment from any source of recorded music and from patrons as well as from outdoor noise from patrons.

i. Smoking

Ongoing

No smoking is allowed on the property.

j. Taxi call program

Ongoing

The establishment shall maintain a program of calling taxi cabs or rideshare for patrons on request for the purpose of preventing driving while intoxicated and shall maintain this service. Signage offering this service shall be displayed behind the bar.

16. Compliance hearings

Six months after commencement of activity, the applicant shall meet with Zoning staff to review any complaints or other known issues that have arisen during the first 6 months of operation under this permit. If Zoning or Code Compliance staff are aware of complaints that would indicate significant non-compliance with any Conditions of Approval, the applicant shall submit for, and pay all appropriate fees consistent with the Master Fee Schedule, and such review will be concluded in the process provided for under Oakland Planning Code, which may include referral to the Planning Commission.

17. Maintenance of Full-Service Restaurant

Ongoing

The establishment must operate as a full-service restaurant to sell alcohol. To that end, the following requirements must be adhered to:

- i. The monthly gross sales of alcoholic beverages shall not exceed 40-percent of gross sales during the same period. The licensee shall at all times maintain records which reflect separately the gross sale of food and the gross sale of alcoholic beverages of the licensed business. Said records shall be kept no less frequently than on a quarterly basis and shall be made available to the Department on demand.
- ii. The premises shall be maintained as a bona fide eating place and shall provide a menu containing an assortment of foods normally offered in such restaurants.
- iii. The premises shall be equipped and maintained in good faith and shall possess, in operative condition, such convenience for cooking foods such as a stove, ovens, broilers, or other devices as well as pots, pans or containers which can be used for cooking or heating foods on the type heating device employed.
- iv. The premises shall possess the necessary utensils, table service, and condiment dispensers with which to serve meals to the public.
- v. The licensee shall comply with the provisions of Section 23038 B&P, and acknowledge the incidental, sporadic or infrequent sales of meals or a mere offering of meals without actual sales shall not be deemed sufficient to consider the premises in compliance with the aforementioned code section.

18. Hours of Operation

Ongoing

Business hours of operation shall be limited to the following: every day from 9:00am to 10:00pm.

19. Accessory activity: Catering preparation

Ongoing

Catering production must be subordinate to the restaurant and adhere to Planning Code Sec. 17.10.040(F) for Accessory Activities.

20. Minors

Ongoing

Minors shall be admitted at all times.

21. Future Operators

Ongoing

Any future operators of the restaurant are subject to these conditions and shall register with the Bureau of Planning and with ABAT.

22. No Public Access Through Rear of the Facility

Ongoing

No public access shall be allowed through the rear of the facility (opposite Macarthur Boulevard), except for emergency egress.

23. Utilization of Off-Site Lots for Parking or Trash Enclosure

Ongoing

The project is subject to the following parking and trash enclosure conditions, should the restaurant utilize the lot located at 3519 Dimond Avenue in the future:

1. Any parking stalls adjoining the common fence with 19 Veteran Way and 22 Veteran Way shall be used only for employee parking, in order to minimize the noise generated by patrons using the parking lot during business hours. The pavement for each employee parking stall shall be marked as employee parking only.
2. The existing trash enclosure abutting the common fence with 19 Veteran Way would be removed or relocated away from residential properties in order to mitigate odor impacts. The trash enclosure, if relocated, shall not be placed in a visually prominent location, as seen from the public right-of-way.

APPROVED BY:

City Planning Commission: _____ (date) _____ (vote)

2. GENERAL INFORMATION - Description of Proposal

The proposed full service dining restaurant would be Grand Lake Kitchen's second location. A family restaurant that is open 7 days a week, operating from 9am to 10pm. Grand Lake Kitchen Dimond (GLKD) would create 45 additional jobs. Grand Lake Kitchen is a casual eatery and gathering place.

CUP Application - Findings for approval for restaurant

A. OPERATING CHARACTERISTICS

The proposed restaurant, Grand Lake Kitchen Dimond (GLKD), would take place in a space that housed several different restaurants for the last two decades, but is currently unoccupied. GLKD would provide a full-service dining and gather place for Oakland/East Bay residents. GLKD is a fun, casual, and inclusive family restaurant. As a family owned business, GLKD would compliment the community of small businesses that exists in the Dimond District. There is an abundance of street and lot parking within a 3 block radius of the proposed site. GLKD would return more street traffic to a lesser traveled commercial corner of the Dimond. The increased presence of people would lead to a feeling of increased safety in this transitional neighborhood. In this way, GLKD will not adversely affect the livability or appropriate development of abutting properties or the surrounding neighborhood.

B. LOCATION DESIGN

GLKD would operate neatly contained within the structure of the building. The enclosed patio offers a European, outdoor bistro feel while set within the property line. The location served the neighborhood well as a restaurant space in its past. *Proposed number of tables = 4, with 8 chairs. Proposed dining counter along edge of guardrail has 14 chairs.*

C. LOCAL ENHANCEMENT

Feedback provided by the Dimond Improvement Association and neighborhood residents indicates a need for a general eating place with well-crafted and responsible alcoholic beverage service. GLKD would provide a well-managed, full-service, family restaurant serving quality fare.

D. DESIGN REVIEW CRITERIA

The proposal to allow GLKD to operate as a restaurant serving alcoholic beverages along with food will not require any modifications to the facade.

E. OAKLAND GENERAL PLAN: The General Plan is silent on approval of alcoholic beverage sales uses, which Zoning regulations allow by Conditional Use Permit in specified Zones. The General Plan additionally allows for businesses that do not cause undue nuisance activity. An attractive, well-managed *Full service restaurant*, and intimately focused alcoholic beverage service supporting the *Neighborhood Center Mixed Use* classification will conform to adopted plans, such as Policies C3.5, C4.1 and C4.2 regardsing activities and amenities in Commercial districts.

CUP Application - Supplemental Questions

Activities and Users

1. 9 AM to 10 PM seven days per week
2. Not occasional.
3. Permanent
4. We will have about 45 employees of which 15 will be on site at any given time. The 5700 square facility can service up to 150 guests at any one time.
5. No other activities on site.
6. Not part of a master plan or program with multiple sites.
7. For profit.
8. Previous use was a full service restaurant which closed in December of 2015.

Physical Characteristics

9. This project will include areas for designated for to-go café / food prep area, bar area & seating, food dining area, private dining area, full kitchen area, and space dedicated for recycling and trash storage. There is also an exterior seating patio. The total measurements for the relevant areas will be:

Café/kitchen/bar: +/- 1,900 s.f.

Seating: +/- 1,700 s.f.

Storage: +/- 160 s.f.

Exterior patio: +/- 280 s.f.

10. The project is located in a single story building (built in 1923), with public parking along both MacArthur Blvd (commercial district) and along Dimond Ave, both streets bordering the subject property. The Dimond commercial district, in which this project is located, stretches for essentially 4 blocks, from Canon Ave. to Lincoln Ave., and includes public and metered parking along its' length. Bus service is also frequent along MacArthur Blvd. and Fruitvale Ave. 1 block to the east of the subject property.

The proposed project fills the subject property area entirely (zero lot lines), and existing exterior entries to the subject building will be kept as currently located, one at the corner of MacArthur Blvd. and Dimond (on MacArthur), and the other mid-way up the Dimond Ave. façade. The two entries will continue to allow for easy identification of the business, and smooth flow in and out of the space. There is no vehicular flow onto or through this property.

11. At this time, there is no new scope of work proposed for the building exterior elevations. Existing exterior lighting will be maintained at the building entries and covered outdoor patio area, and signage will be submitted under separate permit (not yet designed at the time of this application), however see "**CUP Findings for Approval Alcoholic Beverage Service**", item #5 below, for a brief explanation of potential signage approach in the future.

No existing or proposed landscaping is included in this application.

The existing dedicated trash / recycling closet, located inside the rear of the building, will be maintained for trash storage.

Parking and Circulation

12. Anticipated number of vehicle or pedestrian trips to the site per day: 250

13. Number of parking spaces on site / or another site but reserved: There is no existing or proposed on-site parking, nor any parking proposed for another nearby site.

14. No reserved parking proposed off-site.

15. Primary modes of travel: The majority of daytime users will be local and will walk/bike to the facility. The majority of night time / bar users will likely split between biking/walking and Lyft/Uber/taxi. A smaller number of users will drive personal vehicles and will park in the neighborhood.

Operations

16. Soundproofing and Noise Mitigation. No live music is proposed. However, recorded music via commercial speakers will be utilized. The projected volume of sound within the facility will range between 50 and 60 decibels. We will utilize commercially available sound absorption and diffusion materials to mitigate unwanted sound reflection and minimize the possibility of sound escaping from the premises or noise disturbances to neighboring businesses.

17. Site Maintenance.

The site will maintain a full time crew dedicated to the cleanliness and safety within and on the outside of the facility. There is a dedicated garbage space to house the compost, recycling, and trash bins/dumpsters. This trash space is enclosed within the private property and locked behind closed gates, away from the street. Tenants will have *twice a week* curbside service and will promptly remove the cans once they are emptied. Additionally, there will be easily accessed garbage and recycling bins within the restaurant for the patrons to use.

Safety. We will utilize a 24-hour security system, inclusive of security cameras and alarms, to protect against theft and vandalism. During operating hours, we will ensure a safe environment for employees and visitors by having at least 2 full-time managers on duty at any given time.

18. Materials Used. The primary materials used will be food for production and consumption on site and to take away. The restaurant will discard of its waste via compost, recycling, and then landfill last. All disposable containers will be either recyclable or compostable.

CUP Findings for Approval Alcoholic Beverage Service

1. The proposal will not contribute to undue proliferation of such uses in an area where additional ones would be undesirable, with consideration to be given to the area's function and character, problems of crime and loitering, and traffic problems and capacity:

This owner operated alcoholic beverage service, in a full service restaurant, would not contribute to the types of loitering or crime that may be typical to other alcoholic beverage sales facilities, such as liquor stores or dance clubs. At evening time, the hosted/table-service format allows for reduced loitering outside the premises, as well as the safety and security of visitors to both the bar and the neighborhood. The operator will also post notices inside and at the entry doors asking patrons to be quiet and courteous to the surrounding neighbors/neighborhood upon exit. The neighborhood streets have sufficient capacity to support this facility without causing undue traffic or other problems.

2. The proposal will not adversely affect adjacent or nearby churches, temples, or synagogues; public, parochial, or private elementary, junior high, or high schools; public parks or recreation centers; or public or parochial playgrounds:

The proposed facility is 1250 feet from Dimond Park. Its medium range proximity will provide a service to those participating in recreational activities there. The proposed facility will not have any significant impact on the park. The 2101 Club, which is directly across the street, is an establishment that is solely providing alcoholic beverages that has been in service for many years and does not seem to impact Dimond Park or any surrounding churches, schools or recreation activities that have greater distance than Dimond Park.

3. The proposal will not interfere with the movement of people along an important pedestrian street:

The existing entrances to the facility allow for generous (more than 5') room for pedestrians on the existing sidewalk. The entrances will not be changed. Access will be provided for customers with disabilities. There will be adequate room on the inside to accommodate any guests waiting for services from the facility. (ie. waiting for tables or to go food)

4. The proposed development will be of an architectural and visual quality and character which harmonizes with, or where appropriate enhances, the surrounding area:

The exterior of the building will remain the same. Any future work will comply with the architectural and visual character of the neighborhood.

5. The design will avoid unduly large or obtrusive Signs, bleak un-landscaped parking areas, and an overall garish impression:

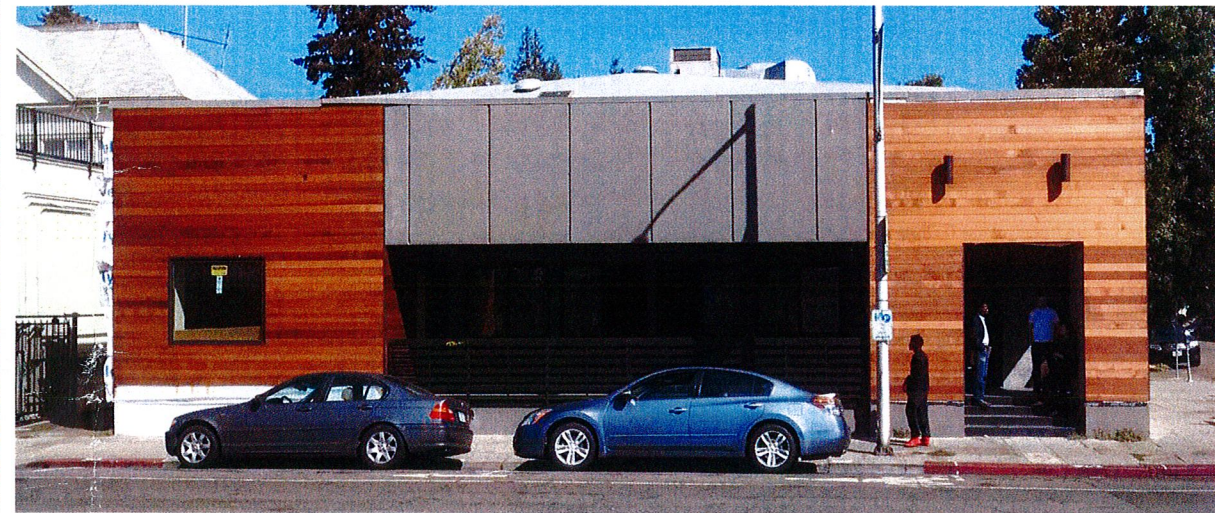
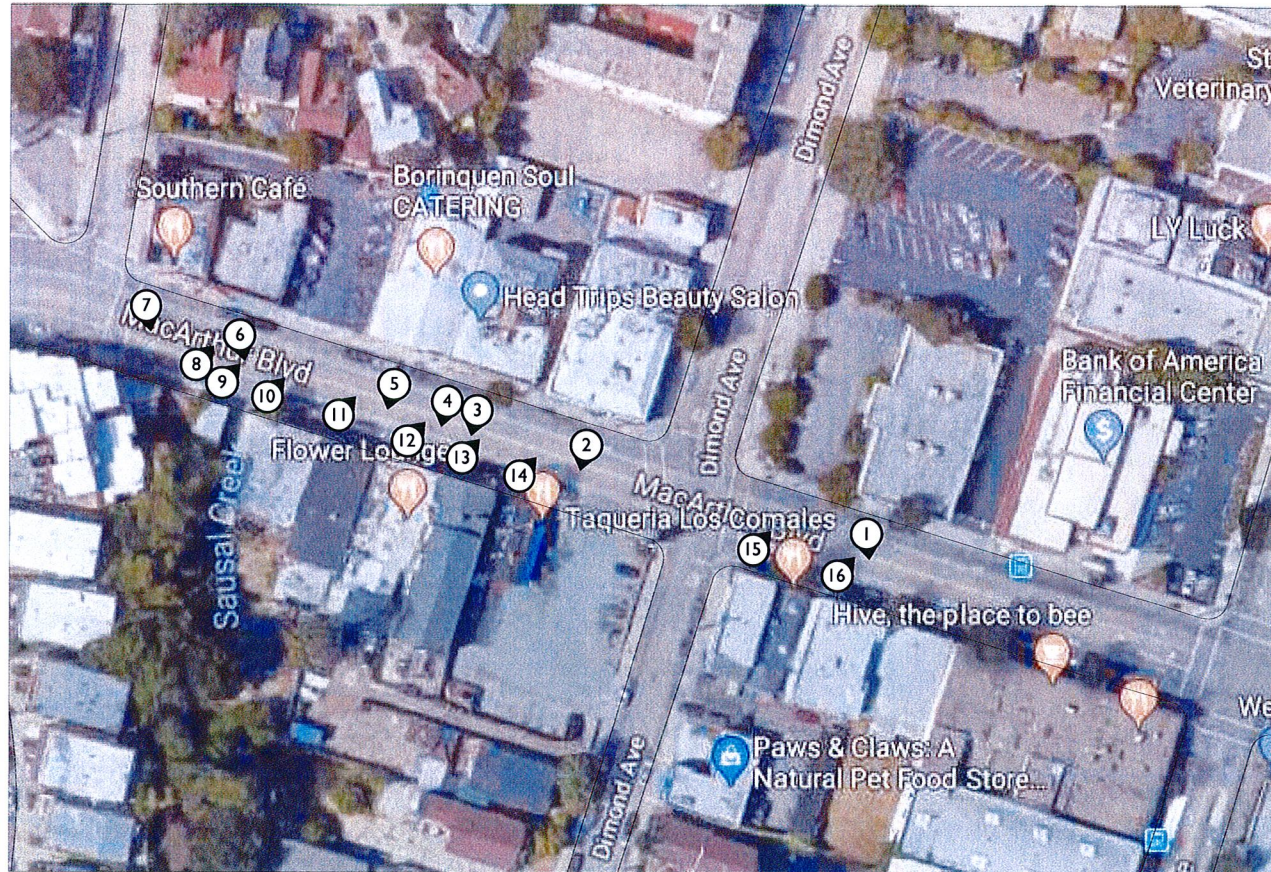
Future plans for signage will be tastefully done in subdued text and color to match the existing character of the neighborhood. No large neon signs will be installed. When possible, signs will be back lit. There is no existing, or proposed, landscaping or parking area.

6. Adequate litter receptacles will be provided where appropriate:

An abundance of appropriate litter receptacles (trash, compost, recycling) will be made available for staff as well as customers to contain the trash within the facility. Furthermore, all street litter will be removed daily from the sidewalk and gutter as standard operating procedures. Garbage facilities are enclosed within the property. We will have *twice a week* curbside trash service and all cans will be promptly removed once picked up.

7. Where the proposed use is in close proximity to residential uses, and especially to bedroom windows, it will be limited in hours of operation, or designed or operated, so as to avoid disruption of residents' sleep between the hours of ten p.m. and seven a.m.:

The proposed use has apertures (i.e. doors, windows, and covered outdoor patio) facing MacArthur Blvd. primarily, with a secondary entry door and service doors facing Dimond Ave. Across both Dimond Ave. and MacArthur Blvd. are commercial uses with no residential components. Approximately 150 feet to the north (along Dimond Ave.) of the subject property's secondary entry door (on Dimond Ave.) is a 4 story apartment building with operable windows facing the subject property's rear façade, which is solid except for one emergency exit door. Additionally, there is an intermediate commercial 2 story building separating the subject property rear façade from the empty lot adjacent this same 4 story apartment building. The potential for noise disruption of this nearby residential 4 story apartment building is extremely minimal, especially given the proposed hours of operation from 9am to 10pm daily.



TENANT IMPROVEMENTS FOR

GRAND LAKE KITCHEN 2

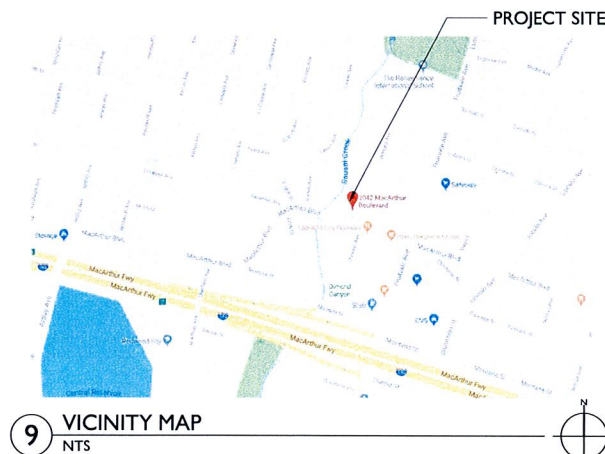
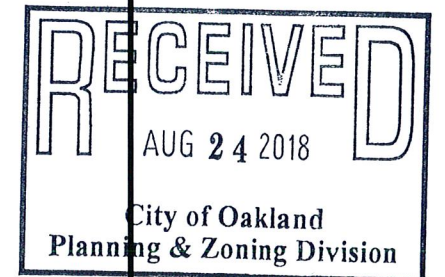
2042 MACARTHUR BLVD.
OAKLAND, CA, 94602

CONDITIONAL USE PERMIT

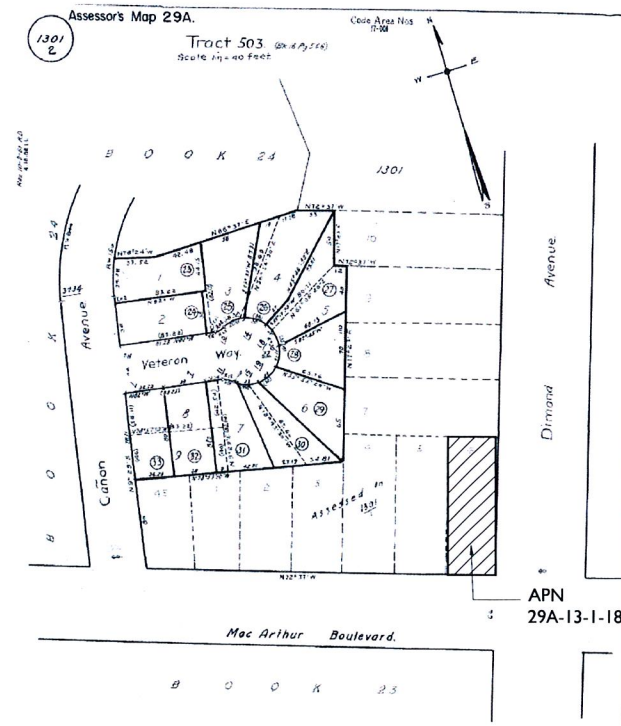


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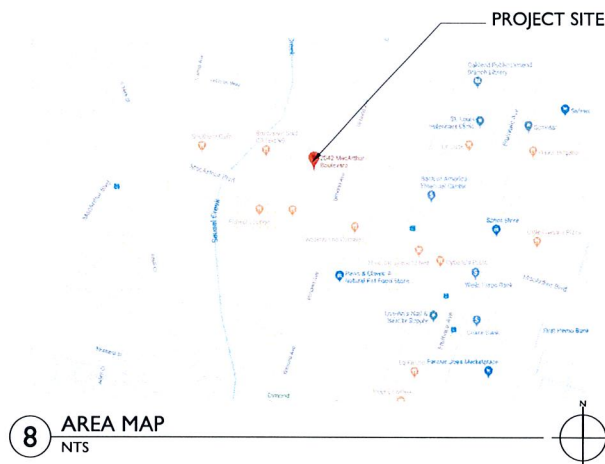
GRAND LAKE KITCHEN 2
2042 MACARTHUR BLV
OAKLAND, CA 94606



9 VICINITY MAP
NTS



7 ASSESSOR'S MAP



8 AREA MAP
NTS

ZONING INFORMATION

ZONING: CN - 1
(COMMERCIAL NEIGHBORHOOD ZONE)

APN: 29A-1301-18

EXISTING	PROPOSED
NUMBER OF STORIES: 1	NO CHANGE
BUILDING SQ. FT.: 5,700 SF	NO CHANGE
BUILDING HEIGHT: 23'	NO CHANGE
LOT COVERAGE: 100%	NO CHANGE

6 ZONING INFORMATION

BUILDING INFORMATION:

CONSTRUCTION TYPE: V-8 (NO CHANGE)

OCCUPANCY: A-2 (NO CHANGE)

5 BUILDING INFORMATION

CITY OF OAKLAND PLANNING CODE (CURRENTLY MAY 12, 2017)

2016 CALIFORNIA BUILDING CODE
2016 CALIFORNIA ELECTRICAL CODE
2016 CALIFORNIA MECHANICAL CODE
2016 CALIFORNIA PLUMBING CODE
2016 CALIFORNIA ENERGY CODE
2016 CALIFORNIA FIRE CODE
2016 CALIFORNIA GREEN BUILDING STANDARDS CODE (CALGREEN)

4 PLANNING & BUILDING CODE INFORMATION

SHEET NO.	SHEET TITLE	ISSUANCE TITLE	DATE
GENERAL SHEETS			
G000	COVER SHEET		
G001	CONTEXT PHOTOS		
ARCHITECTURAL SHEETS			
A010	EXISTING SITE PLAN		
A011	EXISTING FLOOR PLAN		
A101	PROPOSED FLOOR PLAN		
A200	EXISTING EXTERIOR ELEVATIONS		

3 TABLE OF CONTENTS

OWNER:
MAY SETO WASEM
DAVE WASEM
GRAND LAKE KITCHEN
576 GRAND AVE.
OAKLAND, CA 94610
TEL (415) 215-1508

ARCHITECT:
KEITH MORRIS
STUDIO KDA
1810 SIXTH STREET
BERKELEY, CA
94710
TEL (510) 841-3555
FAX (510) 841-1225

MECHANICAL & PLUMBING ENGINEER:
TO BE DETERMINED

CIVIL ENGINEER:
TO BE DETERMINED

STRUCTURAL ENGINEER:
TO BE DETERMINED

ELECTRICAL ENGINEER:
TO BE DETERMINED

2 PROJECT TEAM

THE PROPOSED PROJECT INVOLVES THE DESIGN OF A NEW FULL SERVICE RESTAURANT, WITH NEW FULL BAR, NEW OPEN SERVICE AREA, CLOSED BACK-OF-HOUSE PREP AREA, AND FULL COOK LINE (MINOR REMODELING), SERVICE / PREP COUNTERS, NEW EQUIPMENT, POS, AND INTERIOR/EXTERIOR SEATING AREAS, RETAIL DISPLAY AREA, AND PRIVATE DINING ROOM.

1 PROJECT DESCRIPTION

PROJECT ISSUE RECORD:

CITY PERMIT RECORD:
08.22.18 CUP REVISIONS

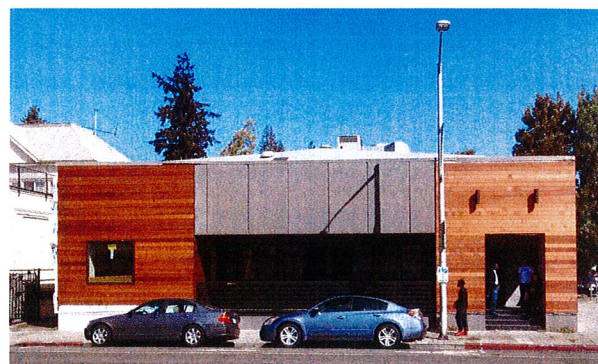
PROJECT:
GLK01

TITLE:
COVER SHEET

SHEET:
G000



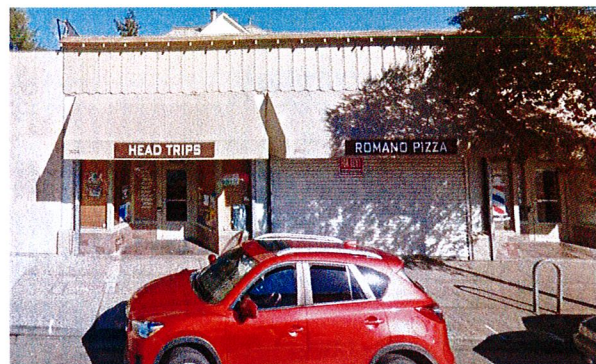
1 2154 MACARTHUR BLVD



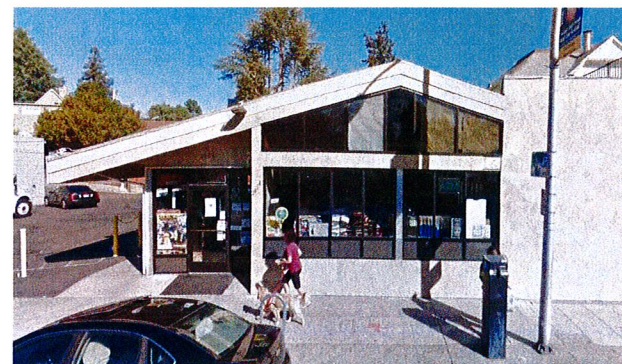
2 2042 MACARTHUR BLVD



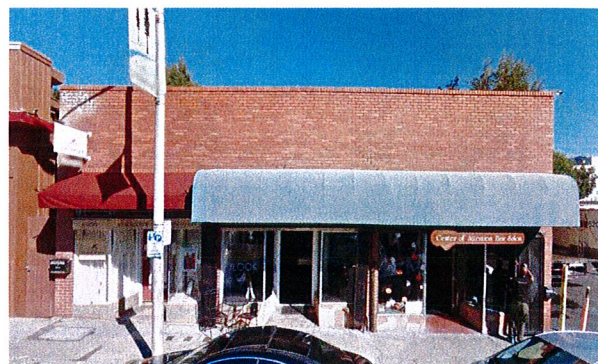
3 2026 MACARTHUR BLVD



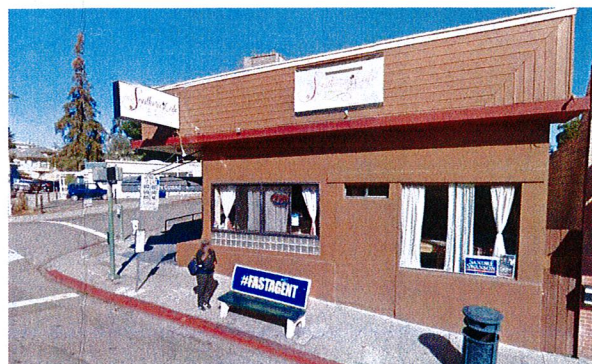
4 2024 & 2026 MACARTHUR BLVD



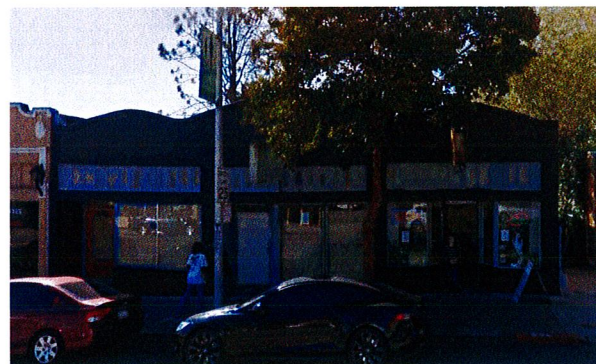
5 2020 MACARTHUR BLVD



6 2006, 2008, & 2010 MACARTHUR BLVD



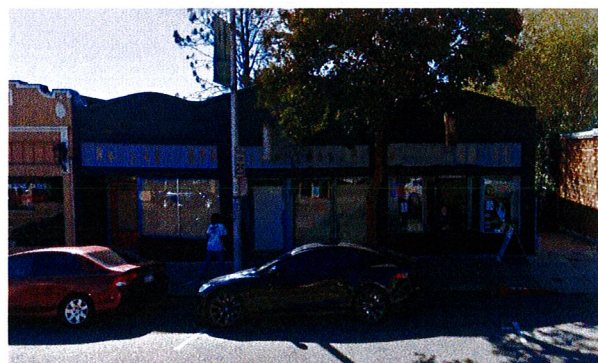
7 2000 MACARTHUR BLVD



8 2009 MACARTHUR BLVD



9 2011 MACARTHUR BLVD



10 2023 MACARTHUR BLVD



11 2025 MACARTHUR BLVD



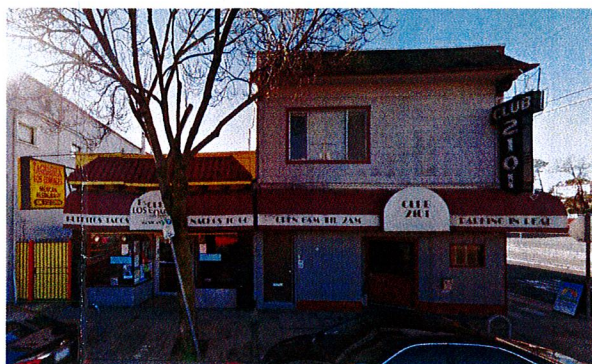
12 2029 & 2033 MACARTHUR BLVD



13 2045 MACARTHUR BLVD



14 2055 MACARTHUR BLVD



15 2101 & 2105 MACARTHUR BLVD



16 2109, 2111, & 2115 MACARTHUR BLVD



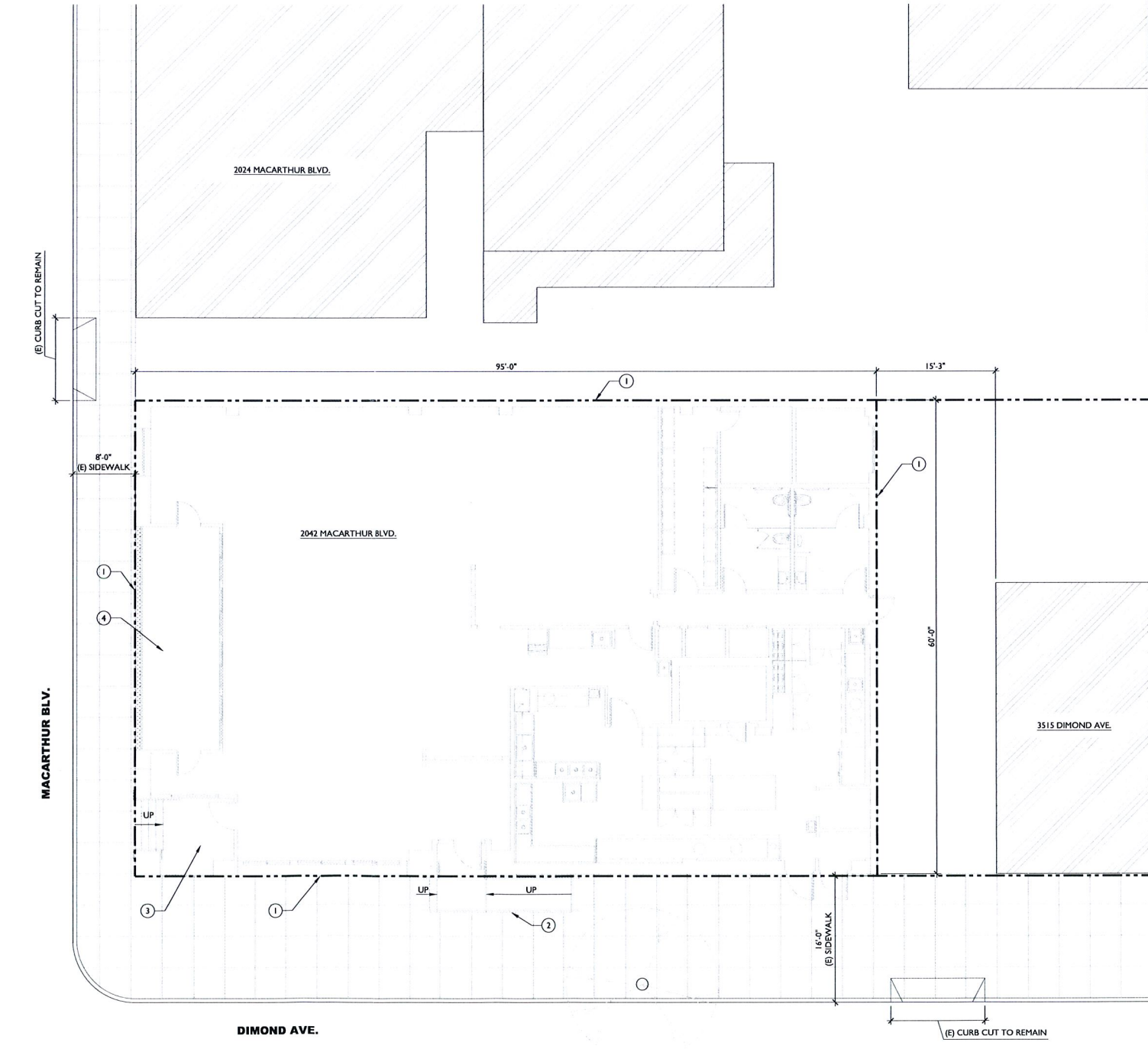
PROJECT ISSUE RECORD:

NO.	DATE	DESCRIPTION

CITY PERMIT RECORD:

NO.	DATE	REVISIONS

GENERAL SHEET NOTES:	KEY NOTES:	LEGEND:
<p>I.</p>	<ul style="list-style-type: none"> ① PROPERTY LINE ② (E) ENTRY RAMP & STAIR ③ (E) EXT. STAIR & OPEN ENTRY VESTIBULE ④ (E) EXT. COVERED SEATING PATIO 	<ul style="list-style-type: none"> --- PROPERTY LINE □ NOT IN SCOPE



① EXISTING SITE PLAN
1/8" = 1'-0"



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**GRAND LAKE
KITCHEN 2**
2042 MACARTHUR BLV
OAKLAND, CA 94606



PROJECT ISSUE RECORD:

CITY PERMIT RECORD:

08.22.18 CUP REVISIONS

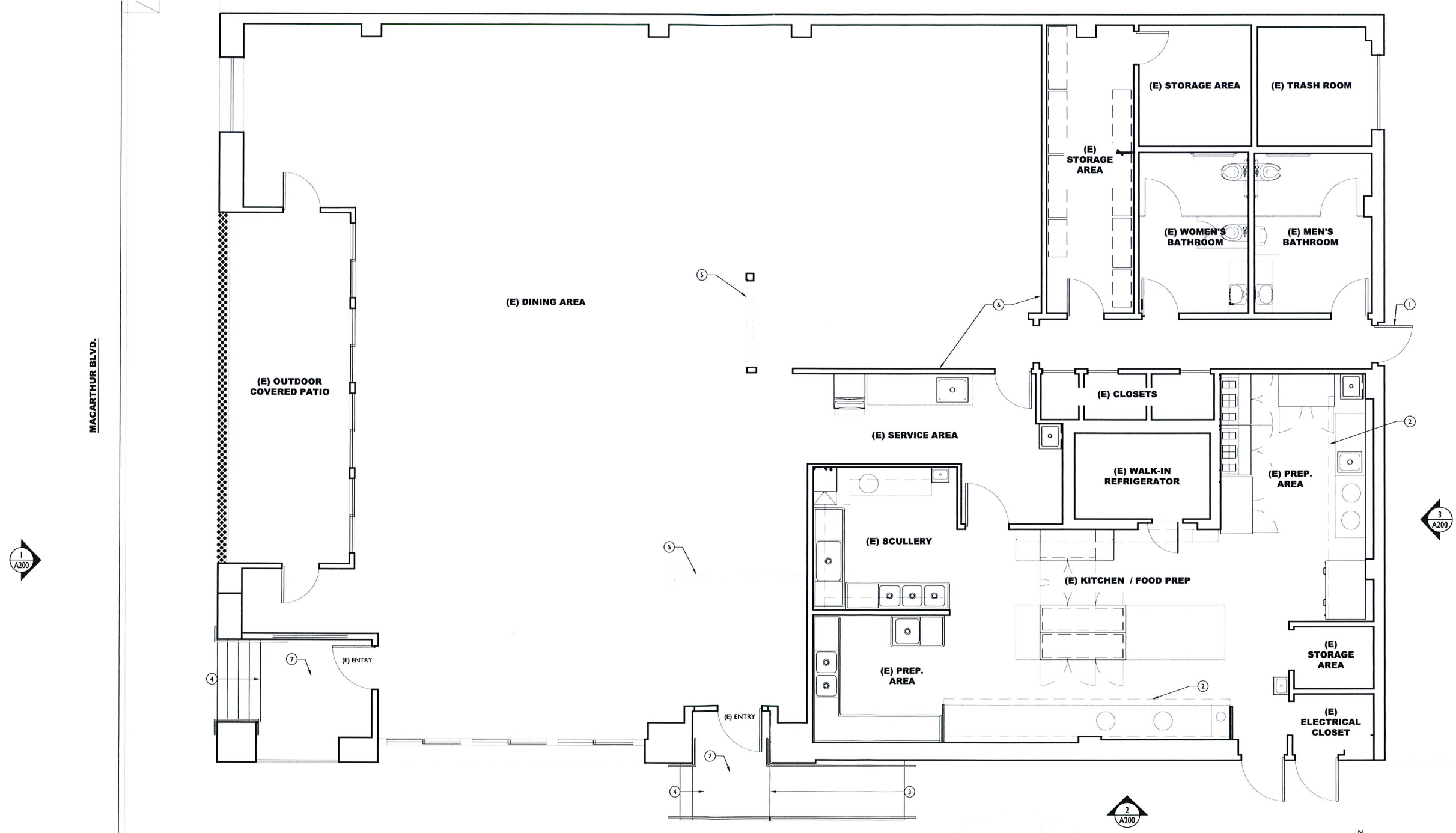
PROJECT: GLK01
TITLE: EXISTING SITE PLAN

GENERAL SHEET NOTES:	KEY NOTES:	LEGEND:
1.	<ol style="list-style-type: none"> ① (E) EXIT DOOR ② (E) COOK LINE AND HOOD ③ (E) RAMP UP ④ (E) STAIR UP ⑤ (E) PARTITION WALL TO BE REMOVED ⑥ ALL (E) WALLS TO REMAIN U.O.N., TYP. ⑦ (E) 5x5' CLEAR LEVEL LANDING 	<p>(E) WALL TO BE DEMOLISHED</p> <p>(E) WALL TO REMAIN</p>



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**GRAND LAKE
KITCHEN 2**
2042 MACARTHUR BLV
OAKLAND, CA 94606



1 EXISTING FLOOR PLAN
1/4" = 1'-0"

PROJECT ISSUE RECORD:	

CITY PERMIT RECORD:	
08.22.18	CLIP REVISIONS

PROJECT: GLK01
TITLE: EXISTING FLOOR PLAN

SHEET
A011

GENERAL SHEET NOTES:	KEY NOTES:	LEGEND:
1.	<ul style="list-style-type: none"> ① STAND-UP DRINK RAIL ② WAIT STATION ③ TRASH / RECYCLE / COMPOST ④ WAITING BENCHES 	<ul style="list-style-type: none"> [Thick Line] (N) PARTITION WALL [Thin Line] (N) LOW WALL

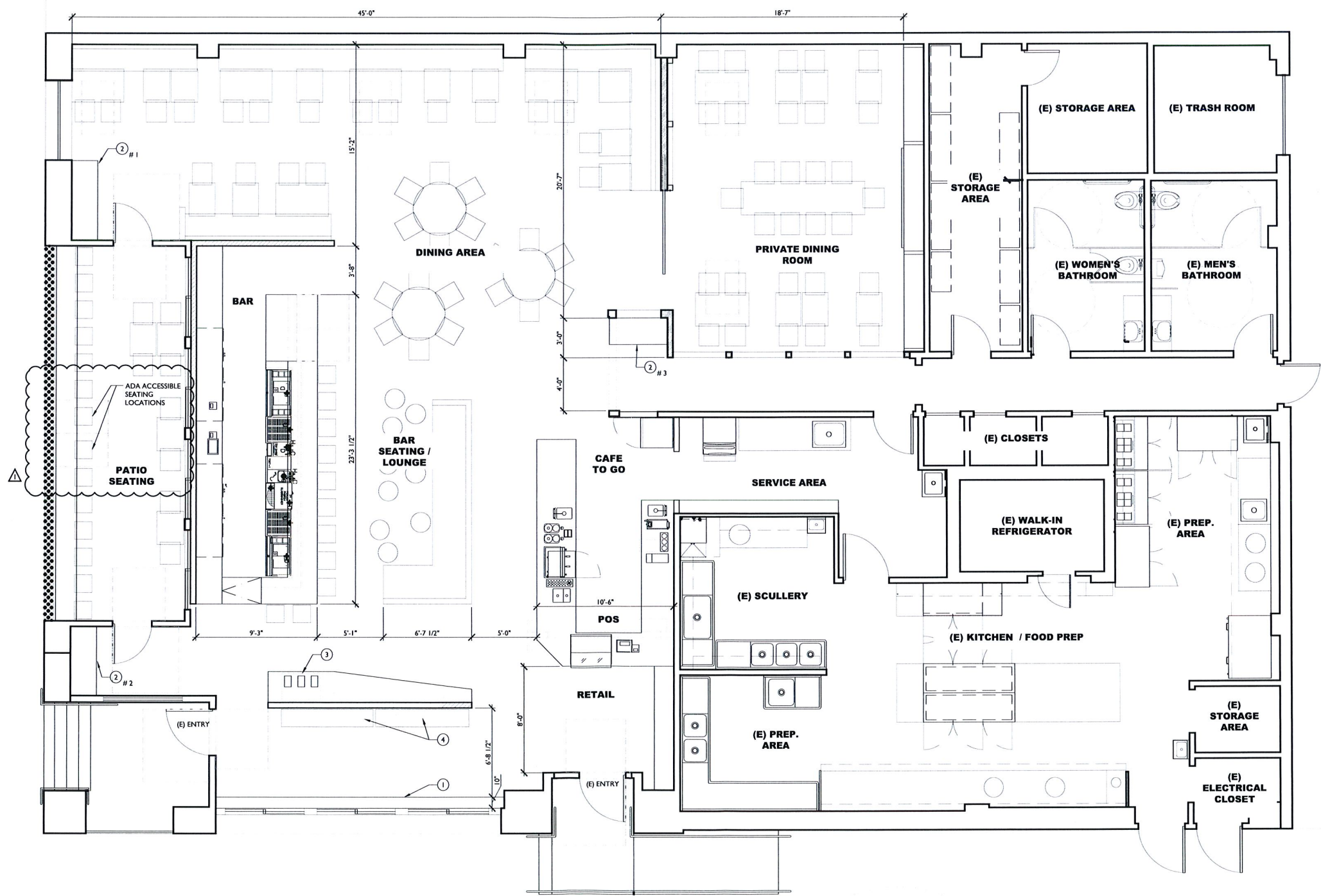


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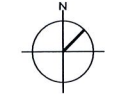
**GRAND LAKE
KITCHEN 2**
2042 MACARTHUR BLV
OAKLAND, CA 94606



MACARTHUR BLVD.



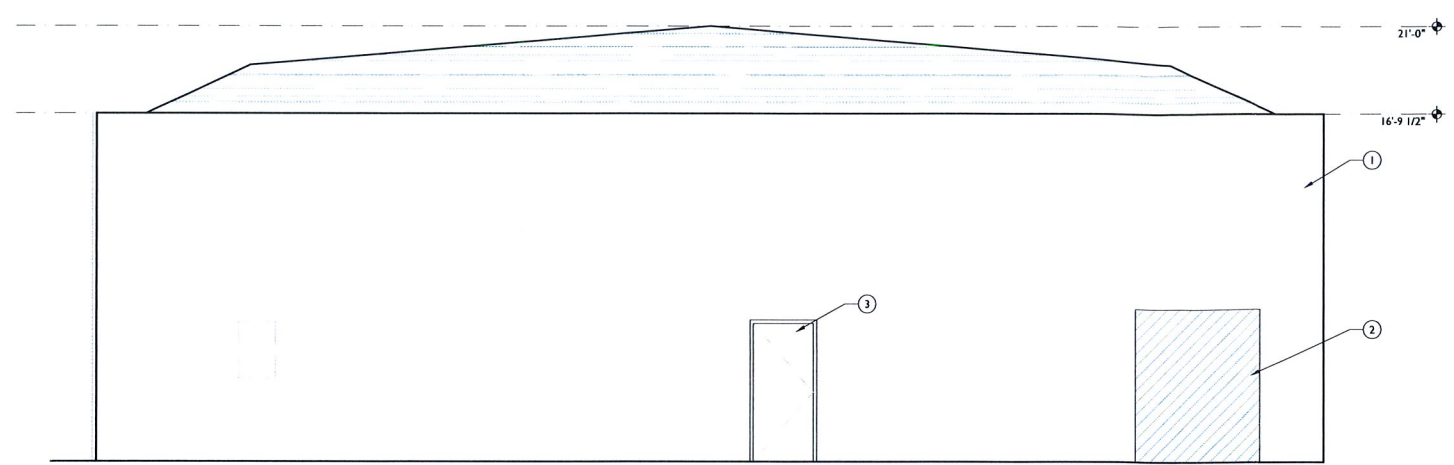
① PROPOSED FLOOR PLAN
1/4" = 1'-0"



PROJECT ISSUE RECORD:

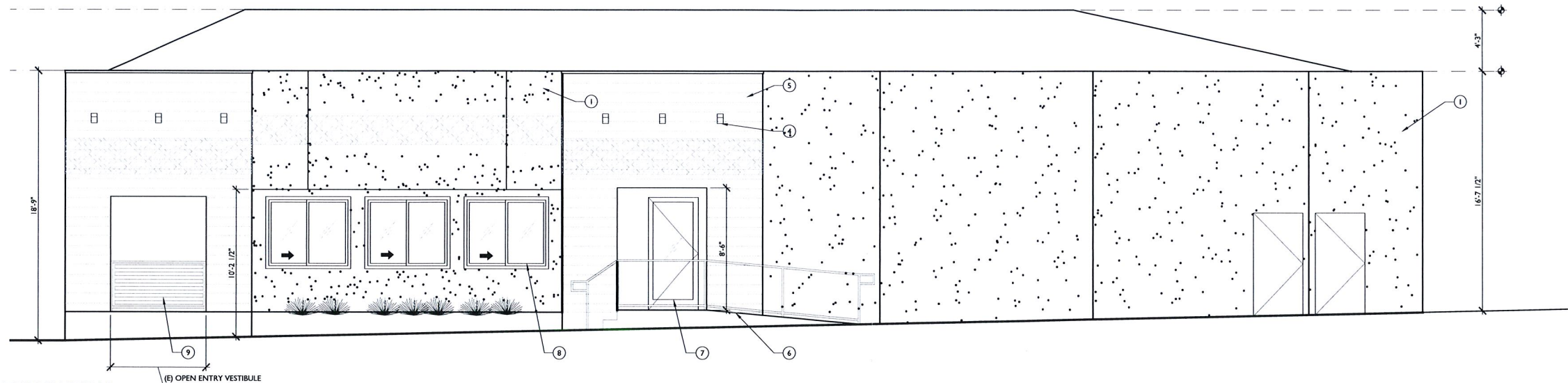
CITY PERMIT RECORD:
① 08.22.18 CUP REVISIONS

PROJECT:
GLK01
TITLE:
PROPOSED FLOOR PLAN

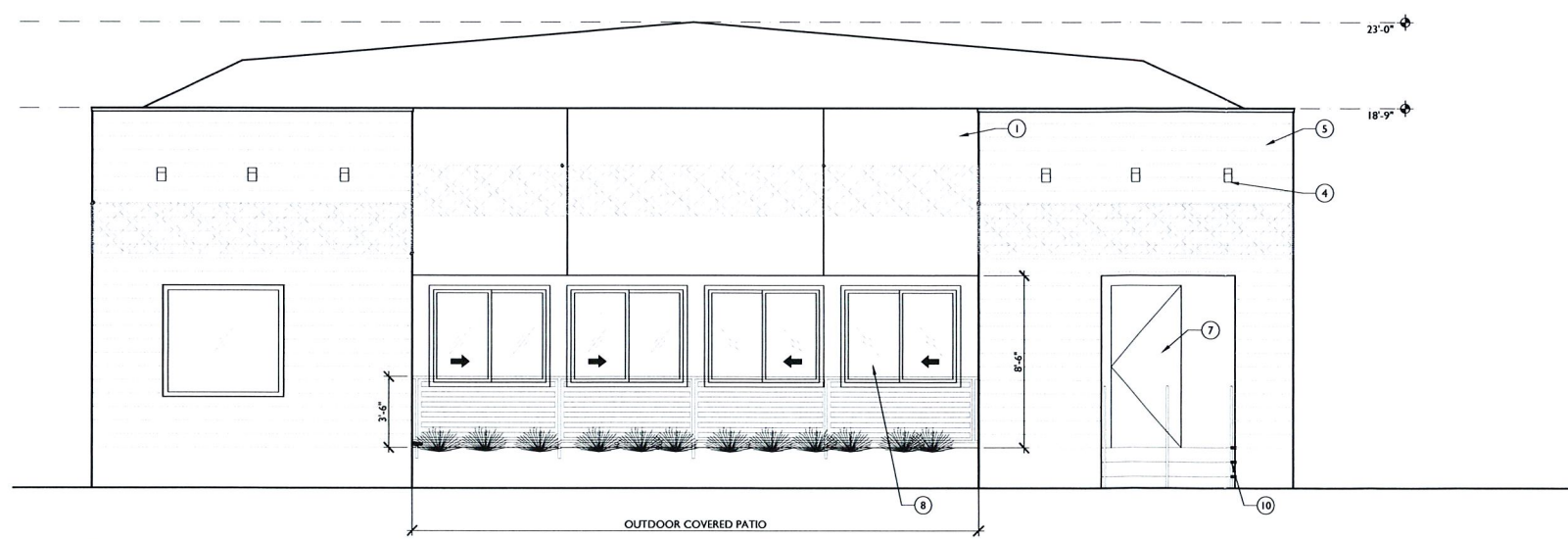


GENERAL SHEET NOTES:	KEY NOTES:
1. ANY FUTURE PROPOSED SIGNAGE UNDER SEPARATE PERMIT - NO PROPOSED CHANGES TO EXTERIOR.	1 (E) PAINTED STUCCO
	2 (E) ROLL UP DOOR
	3 (E) EXIT DOOR
	4 (E) BLDG. DOWN LIGHTING
	5 (E) WOOD SIDING
	6 (E) RAMP & HANDRAILS
	7 (E) ENTRY
	8 (E) OPERABLE WINDOWS
	9 (E) PAINTED STEEL GUARDRAIL
	10 (E) STAIRS AND HANDRAILS

3 EAST ELEVATION
1/4" = 1'-0"



2 SOUTH ELEVATION
1/4" = 1'-0"



1 WEST ELEVATION
1/4" = 1'-0"



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**GRAND LAKE
KITCHEN 2**
2042 MACARTHUR BLV
OAKLAND, CA 94606



PROJECT ISSUE RECORD:

CITY PERMIT RECORD:

PROJECT: GLK01
TITLE: EXISTING EXTERIOR ELEVATIONS

A200

NOSH

HOUSE PICKLES

5

BURRATA TOAST

Eggplant caponata, calabrian chile, baby herbs, handcut sourdough

14

STUFFED SQUASH BLOSSOMS

Ricotta, zucchini gazpacho, English peas, mint oil

14

BLISTERED SWEET PEPPERS

Romesco sauce, peanuts, yogurt, cilantro

13

LOCAL HALIBUT CRUDO

Cucumber, fresno chile, pickled sungold tomatoes, olio nuovo

15

PICNIC PLATE

Shaved country ham, pickled eggs, pimento cheese, bread and butter pickles, crostini

13

DONUTS

Cinnamon sugar, nutmeg

5



Smoked Fish Tower

25

TROUT DIP, SALMON, BLACK COD, BAGEL CHIPS, CREAM CHEESE, CAPERS, CUCUMBERS, RED ONIONS, CHIVES, LEMON

SOUP & SALAD

MATZOH BALL SOUP

8

SOUP OF THE DAY

CUP 4 / BOWL 7

ADD A MIXED GREEN SIDE SALAD WITH LEMON VINAIGRETTE TO ANY SOUP FOR \$3.

CALI MIXED PLATE

13

Half avocado, arugula salad (parmesan and lemon vinaigrette), harissa and grilled pita bread, with choice of chicken salad, tuna salad, or hummus

SUMMER CHOPPED SALAD

14

Romaine lettuce, avocado, grilled corn, cucumber, sunflower seeds, cherry tomatoes, basil vinaigrette

ADD A SCOOP OF CHICKEN SALAD OR TUNA SALAD \$3

DELI SIDES

MADE FRESH EACH MORNING!
PLEASE INQUIRE ABOUT AVAILABILITY.

TUNA MAC SALAD

Elbow macaroni, carrots, tuna salad, mayo

5

POLE BEAN SALAD

Sungold tomatoes, almonds, feta, toasted garlic, lemon

7

GREEN GODDESS KALE

Queso fresco, carrots, pepitas

6

HEIRLOOM TOMATO

Lemon cucumbers, red onions, herbs, lemon vinaigrette

7

DELI SIDE PLATE

15

Choose 3 sides, 1 plate

SANDWICHES

WE HAVE GLUTEN FREE BREAD!

ADD MIXED GREEN SIDE SALAD 3
SIDE OF FRENCH FRIES 4

YADI

Turkey, swiss, avocado, cranberry, lettuce, tomato, pickles, pickled red onions, mayo, mustard vinaigrette, Acme roll

11

SMOKED SALMON

Cream cheese, red onion, caper, lemon, chive, open-faced on sliced rye

15

SERVED ON A BEAUTY'S EVERYTHING BAGEL SATURDAY & SUNDAY

SPICED AVOCADO

With harissa, pickled red onions, lettuce, za'atar, Acme roll

9.5

ROASTED PORK BELLY

Broccoli rabe pesto, calabrian chile aioli, pickled fennel, fontina cheese, Acme roll

15

HEIRLOOM SANDO

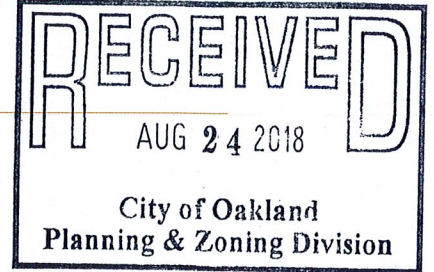
Tomatoes, mozzarella, crispy prosciutto, wild baby arugula, basil vinaigrette, Acme roll

12

GLK BURGER!

Caramelized onions, mushrooms, Point Reyes blue cheese, pain de mie bun and fries

14



WINE LIST

BUBBLES

	GLASS/CARAFE/BOTTLE
MUSCAT	45
Fausse Piste "Fish Sauce" Pet Nat, Eola Amity Hills, OR NV	
CAVA	40
Mont Marcal "Extremarium," Penedès, Spain NV	
"CELEBRATION SPARKLER!"	10/20/36
DeConciliis "Selim" (Aglanico+Fiano) Cilento, Campania, Italy NV	

PINK BUBBLES

	GLASS/CARAFE/BOTTLE
PINOT NERO ROSATO	41
Drusian "Rose Mari," Treviso, Veneto, Italy NV	
BRUT ROSÉ	9/18/32
Pol Clement (Gamay), Loire, France NV	

WHITE

	GLASS/CARAFE/BOTTLE
GRÜNER VELTLINER	45
Savage Grace, Columbia Gorge, WA 2016	
VERDICCHIO	10/20/36
Accadia, Castelli De Jesi, Le Marche, Italy 2016	
CORTESE (ON TAP)	11/22/40
Matthiasson "Lost Slough Vineyard," Clarksburg 2017	
CHARDONNAY	13/26/45
Lioco, Sonoma County 2017	

ROSÉ

	GLASS/CARAFE/BOTTLE
GLK ROSE!!	12/24/41
by Broc Cellars (Valdiguié, Zinfandel, Trousseau), Suisun Valley 2017	
"ODE TO LULU"	40
Bedrock Wine Co. (Mourvedre+Grenache), California 2017	
VIN DE 'FRANTZ'	40
Frantz Saumon (Gamay+Grolleau), Montlouis Sur Loire, France 2016	
CÔTE DE PROVENCE	41
Château De La Clapière (Grenache, Cinsault, Syrah), France 2016	

CHILLED RED

	GLASS/CARAFE/BOTTLE
STARTS OUT ICE COLD. THEN CHOOSE YOUR OWN ADVENTURE...	
SCHIAVA	12/24/41
Niklas, Alto Adige, Italy 2016	
"ROUGE G"	45
Q. Bourse, le Sot De L'ange (Grolleau) Touraine, France 2015	
LAMBRUSCO (RED)	41
Manicardi "Vigna Ca del Fiore," Modena, Emilia Romagna, Italy NV	

RED

	GLASS/CARAFE/BOTTLE
ZESTY RED BLEND (ON TAP)	10/20/36
Workbook Red (Syrah, Grenache, Carignan, Barbera, Zin), Mendocino 2016	
BEAUJOLAIS	10/20/36
Jean Loron "Clos des Vieux Marronniers," Charnay, France 2016	
NEBBIOLO D'ALBA	45
Cascina Val Del Prete, Roero, Piemonte, Italy 2011	
GRENACHE	13/26/45
Unti Vineyards (+Mourvedre, Syrah), Dry Creek Valley 2014	
ETNA ROSSO	12/24/41
Graci (Nerello Mascalese), Mt. Etna, Sicilia, Italy 2015	

DRAFT BEER

LAGER 21st Amendment "El Sully," San Francisco (4.8% 16oz)	7
SAISON HenHouse Brewing, Santa Rosa (5.5% 16oz)	8
PALE ALE Fort Point, "Galaxy Park," San Francisco (4.7% 16oz)	8
DARK SESSION ALE Old Kan Brewery, Oakland (4.5%, 16 oz)	8
IPA Federation Brewing "In the Weeds," Oakland (6.6%, 16oz)	9

BOTTLED & CANNED BEER

GOSE Anderson Valley "Briny Melon," Boonville (12oz)	5
IPA Drake's "Kick Back IPA" San Leandro (12oz)	7
HARD APPLE CIDER Golden State, "Mighty Dry," SF (16oz)	8
PORTER Six Rivers "Moonstone Porter," McKinleyville (12oz)	7
BARREL-AGED IMPERIAL STOUT Boulevard Brewing Co, "Rye-On-Rye Sazerac," Kansas City (750ml)	24

SODA

FENTIMAN'S	5
Ginger beer	
BOYLAN SODA	4
Cane cola, diet cola, grape, or plain seltzer	
SILK ROAD MEDITERRANEAN REFRESHER	4
Cucumber mint	
SWAMP POP	4
Satsuma fizz	

TO YOUR HEALTH!

SOLIDARITEA	4
Black rose or cinnamon peach	
LEMONADE	4
FRESH CRACKED YOUNG COCONUT	8.5
HOUSE KOMBUCHA	6
Sun Blossom on draft!	

JUICE

Orange, grapefruit, or apple	5
MILK	3.5

THE RAW JUICERY™

Combining cold-pressed juices, superfoods, herbs, and pro-biotics 8oz.	8
TROPIC THUNDER	
Pineapple, apple, mint, kale, romaine, lemon	
MELON ROSÉ	
Watermelon, rose water, lemon, baobab, mint, probiotics	
BOSS'S TONIC	
Ginger, turmeric, lemon, tangerine oil, camu camu, coconut nectar	
MERMAID LEMONADE	
Blue spirulina, lemon, ginger, peach blossom, coconut nectar, vegan probiotic	

Happy Hour!

4 TO 6PM AND 9PM TO CLOSE

GLK AFTERNOON DELIGHT! 10

A glass of sparkling rosé and a shot of Jameson

DAIQUIRI ROSA 7

White rum, Cocchi Rosa, lime, celery bitters

PUNCHES 5

MEZCAL PUNCH

Mezcal, Aperol, serrano chile, citrus, seltzer

BREAKFAST MILK PUNCH

Breakfast gin, Aperol, dry curacao, sambuca, earl grey, lemon, milk

DRUNK IN LOVE SANGRIA

White wine, watermelon, demerara rum, citrus, mint

DRINK SPECIALS

WELL SHOT+HALF BEER 10

DRAKE'S IPA 5

ALL TAP WINES 6

SPARKLING ROSÉ 5

BELLINI OF THE DAY 5

NOSH

BURRATA TOAST 10

FRIES 3

ALL DELI SIDES! 4

(Subject to availability)

COFFEE & TEA

NITRO COLD BREW 6

BY HOUSE KOMBUCHA 12OZ

FRENCH PRESS 8

PROYECTO DIAZ. OAKLAND ESSENCIA BLEND

Mr. Espresso

WOOD FIRE ROASTED IN OAKLAND.
ALL SHOTS ARE DOUBLES!

COFFEE	3	LATTE	4.5
ESPRESSO	3	CAFÉ AU LAIT	4
AMERICANO	3	MOCHA LATTE	5
CAPPUCCINO	4	HOT CHOCOLATE	5

HARNEY & SONS TEA 4

ENGLISH BREAKFAST
EARL GREY
HOT CINNAMON SPICE
GREEN SENCHA

POMEGRANATE
OOLONG
ROOIBOS CHAI*
CHAMOMILE*
MINT*

*DENOTES CAFFEINE FREE



BRUNCH

SERVED 9AM TO 3PM



Bubble Drinks

8/GL 27/BTL

BELLINI Bubbles + fruit of the day

MIMOSA Bubbles + orange

CYPRESS Bubbles + grapefruit

KIR ROYALE Bubbles + cassis

CHAMPAGNE COCKTAIL Bubbles + brandied cherry + sugarcube + bitters 9

PETALUMA POPPY Bubbles + grapefruit + aperol over ice 9

GRAN CLASSICO SPRITZ Bubbles + gran classico + seltzer over ice 9

HOUSE COCKTAILS 11

RYE AND DRY

High proof rye, black walnut bitters, orange peel

DAIQUIRI ROSA

White rum, Cocchi Rosa, lime, celery bitters

STONE COLD

Bourbon, Giffard Abricot, lemon, draft saison

STARTING POINT

Nonino amaro, cream sherry, eucalyptus bitters

LORITA

Dark rum, ancho chile liqueur, passionfruit, lime

THE GOLDEN GIRL

Tequila blanco, yellow chartreuse, grenadine, lime, mint

RISING SUN

Sencha bourbon, green chartreuse, orgeat, lemon

PITRI MITRI

Pisco, chamomile, egg white, lemon

GRAND VIKING

Highland Park Magnus, Byrhh, rhubarb, bitters

CLASSIC COCKTAILS 11

VESPER

London dry gin, vodka, Cocchi Americano, lemon peel

MARTINI

Gin or vodka, dry vermouth, olives

MANHATTAN

Bourbon or rye, carpano antica, aromatic bitters, amarena cherry

SAZERAC

Cognac or rye, Peychaud's bitters, absinthe, lemon peel

PIMM'S CUP

Pimm's, ginger beer, lemon, mint, cucumber

MAI TAI

Blended rums, orgeat, dry curaçao, lime, pineapple

MARGARITA

Tequila blanco, lime, dry curaçao, agave nectar, salt

SLOE GIN FIZZ

Sloe gin, gin, egg white, lemon, seltzer

VIEUX CARRE

Rye, brandy, dolin rouge, benedictine, bitters

CHEERS!

GOOD MORNIN'! 10

BLOODY MARY! House Pickled

Vegetables

MICHELADA Beer + bloody mix + olive + lime + salt

PUNCH! 8

MEZCAL PUNCH

Mezcal, Aperol, serrano chile, citrus, seltzer

BREAKFAST MILK PUNCH

Breakfast gin, Aperol, dry curaçao, sambuca, earl grey, lemon, milk

DRUNK IN LOVE SANGRIA

White wine, watermelon, demerara rum, citrus, mint

BOOZY SLUSHIES 11

ORANGE DREAMSICLE

Bourbon, cold pressed orange juice, dry curacao, vanilla

SALTY DOG

London dry gin, Crème de Pamplemousse, fresh grapefruit, sparkling rosé, salt

Brunch Dishes

EGGS COME PREPARED AS DESCRIBED ON THE MENU. AN ALTERNATIVE OF SCRAMBLED IS OFFERED.

SOFT SCRAMBLED EGGS 13

With smoked cheddar on thick-sliced toast with bacon OR avocado, mixed green salad with lemon vinaigrette

SAVORY FRENCH TOAST 14

Rye bread dipped in porcini batter, two poached eggs, wild mushrooms, parmesan, arugula, herb oil

WITH PROSCIUTTO ADD \$3

TARTINE 14

Fresh ricotta cheese, avocado, summer berries, wildflower honey, country levain

BREAKFAST SANDO 13

Two fried eggs, rosemary ham, jack, avocado, Acme roll, mixed green salad with lemon vinaigrette

FRENCH TOAST 12

Handcut sourdough, fruit, powdered sugar, Vermont maple syrup

HAM BENEDICT 15

SMOKED SALMON BENEDICT 18

With rye toast, two poached eggs with hollandaise, and mixed green salad with lemon vinaigrette.

BAKED EGGS 14

Tomatoes, summer squash, sweet corn, almond yogurt, cilantro, grilled country levain

CHILAQUILES VERDE 14

Tortilla chips, tomatillo salsa, black beans, scrambled eggs, avocado, queso fresco, pickled red onion, sour cream

SIDES

ONE EGG 2.25

TWO EGGS 3.95

SAUSAGE 4.95

BACON 3.95

FRIES 4

AVOCADO 3.5

TOAST (SOURDOUGH, RYE OR GF)

SMOKED SALMON 6

MIXED GREEN SIDE SALAD 3

BREAKFAST POTATOES 6



WEEKENDS ONLY

BEAUTY'S BAGELS (PLAIN OR EVERYTHING)

TOASTED WITH BUTTER 3

TOASTED WITH CREAM CHEESE 4.5

• Batch Pastries •

INQUIRE ABOUT TODAY'S SELECTION!

DESSERT

- TCHO CHOCOLATE PUDDING** 8
Peanut graham cracker crust, whipped cream, cocoa nibs
- PEACH CROSTADA** 8
Boozy bourbon ice cream, caramel
- GRANDMA'S RUM CAKE** 8
Pecans, vanilla ice cream
- DONUTS** 5
Cinnamon sugar, nutmeg
- AFFOGATO** 5.5
- VANILLA ICE CREAM** 5
- COOKIES** 2.99
Chocolate chip, everything, or black & white

Port Flip 10
BRANDY, PORT, WHOLE EGG

COFFEE & TEA

FRENCH PRESS 8

PROYECTO DIAZ, OAKLAND ESSENCIA BLEND (SERVES 2-3)

Mr. Espresso

ADD HOUSEMADE KAHLUA TO ANY COFFEE DRINK FOR \$3

MACCHIATO	3.5	AMERICANO	3
LATTE	4.5	CAPPUCCINO	4
LATTE	5	CAFÉ AU LAIT	4
ESPRESSO	3	HOT CHOCOLATE	5

HARNEY & SONS TEA 4

MINT VERBENA* | HOT CINNAMON SPICE | POMEGRANATE OOLONG | GREEN TEA
CHAMOMILE* | ENGLISH BREAKFAST | EARL GREY | ROOIBOS CHAI*

*CAFFEINE FREE

FORTIFIED & VERMOUTH 8

ALVEAR CREAM SHERRY | BONAL QUINQUINA | BYRRH GRAND QUINQUINA
CARPANO ANTICA FORMULA | SANDEMAN FOUNDERS RESERVE PORT
DOLIN BLANC, DRY, ROUGE

VODKA

BOYD AND BLAIR, PA 10
KETEL ONE, NETHERLANDS 9
MONOPOLOWA, AUSTRIA 9
ST. GEORGE ALL PURPOSE, CA 10

GIN

AUTOMATIC SEA GIN, CA 9
BARR HILL, VT 10
BOMBAY SAPPHIRE, UK 9
BOTANICA, CA 9
BOTANICA BARREL AGED, CA 9
CAP ROCK, CO 10
DIEP 9 YOUNG GENEVER, NETHERLANDS 10
GIN MARE, SPAIN 11
HAYMAN'S NAVY STRENGTH, UK 9
OLD RAJ, SCOTLAND 10
PLYMOUTH, UK 9
RANSOM OLD TOM, OR 10
SPIRIT WORKS, CA 9
ST. GEORGE TERROIR, CA 10
ST. GEORGE BOTANIVORE, CA 10

RUM

BARBANCOURT 4 YR, HAITI 8
BATAVIA ARRACK, INDONESIA 8
DIPLOMATICO AÑEJO, VENEZUELA 0
EL DORADO 5 YR, GUYANA 8

EL DORADO 12 YR, GUYANA 10
NOVO FOGO CACHAÇA, BRAZIL 10
PARANUBES, MEXICO 9
SMITH AND CROSS 12
WRIGHT AND BROWN, CA 13
ZACAPA 23

AGAVE

ARTENOM 1146 AÑEJO 16
DEL MAGUEY VIDA MEZCAL 9
FORTALEZA REPOSADO 13
HERENCIA REPOSADO 11
LA HIGUERA SOTOL 12
MEZCAL VAGO ELOTE 14
MEZCAL VAGO TOBALA 13
POR SIEMPRE SOTOL 9
SIEMBRA AZUL BLANCO 10
SIETE LEGUAS AÑEJO 11
LA VENANOSA RAICILLA 5 YR 20

BOURBON

BUFFALO TRACE, KY 9
EAGLE RARE 10 YR, KY 9
FEW, IL 12
HENRY MCKENNA BONDED, KY 9
NOAH'S MILL, KY 14
OLD SCOUT, WV 11
ROWAN'S CREEK, KY 11

AGAVE

DEL MAGUEY VIDA MEZCAL 9
HERENCIA REPOSADO 11
MEZCAL VAGO ELOTE 14
MEZCAL VAGO TOBALA 13
PUNTAGAVE RUSTICO SOTOL 11
PELATÓN DE LA MUERTE MEZCAL 8
POR SIEMPRE SOTOL 9
SIEMBRA AZUL TEQUILA 10
SIETE LEGUAS AÑEJO 11
LA VENANOSA RAICILLA 5 YR 20

AMARO

APLOMADO 8
AVERNA 8
CIOCIARO 8
CARDAMARO 11
CONTRATTO FERNET 9
FERNET ANGELICO 10
FERNET BRANCA 8
GRAN CLASSICO 8
MONTENEGRO 8
NARDINI 9
NONINO 10
SANTA MARIA AMARO 8
SFUMATO RABARBERO 8
SIBONA AMARO 8
AMARO SIBILLA 8

R. JELINEK FERNET

10

BRANDY

GERMAIN ROBIN VS, CA 12
CAPURRO PISCO, PERU 10
MAISON SURRENNE, COGNAC, CA 12
TORRES 10YR, SPAIN 8
BIG BOTTOM APPLE, OR 8

GIN



DINNER

SERVED 5PM TO 10PM

GRAND LAKE KITCHEN IS NOT RESPONSIBLE FOR ANY LOST OR STOLEN PROPERTY

Bubble Drinks

8/GL 27/BTL

BELLINI Bubbles + fruit of the day

MIMOSA Bubbles + orange

CYPRESS Bubbles + grapefruit

KIR ROYALE Bubbles + cassis

CHAMPAGNE COCKTAIL Bubbles + brandied cherry + sugarcube + bitters 9

PETALUMA POPPY Bubbles + grapefruit + aperol over ice 9

GRAN CLASSICO SPRITZ Bubbles + gran classico + seltzer over ice 9

HOUSE COCKTAILS 11

RYE AND DRY

High proof rye, black walnut bitters, orange peel

DAIQUIRI ROSA

White rum, Cocchi Rosa, lime, celery bitters

STONE COLD

Bourbon, Giffard Abricot, lemon, draft saison

STARTING POINT

Nonino amaro, cream sherry, eucalyptus bitters

LORITA

Dark rum, ancho chile liqueur, passionfruit, lime

THE GOLDEN GIRL

Tequila blanco, yellow chartreuse, grenadine, lime, mint

RISING SUN

Sencha bourbon, green chartreuse, orgeat, lemon

PITRI MITRI

Pisco, chamomile, egg white, lemon

GRAND VIKING

Highland Park Magnus, Byrhh, rhubarb, bitters

CLASSIC COCKTAILS 11

VESPER

London dry gin, vodka, Cocchi Americano, lemon peel

MARTINI

Gin or vodka, dry vermouth, olives

MANHATTAN

Bourbon or rye, carpano antica, aromatic bitters, amarena cherry

SAZERAC

Cognac or rye, Peychaud's bitters, absinthe, lemon peel

PIMM'S CUP

Pimm's, ginger beer, lemon, mint, cucumber

MAI TAI

Blended rums, orgeat, dry curaçao, lime, pineapple

MARGARITA

Tequila blanco, lime, dry curaçao, agave nectar, salt

SLOE GIN FIZZ

Sloe gin, gin, egg white, lemon, seltzer

VIEUX CARRÉ

Rye, brandy, dolin rouge, benedictine, bitters

CHEERS!

GOOD MORNIN'! 10

BLOODY MARY! House Pickled

Vegetables

MICHELADA Beer + bloody mix

+ olive + lime + salt

PUNCH! 8

MEZCAL PUNCH

Mezcal, Aperol, serrano chile, citrus, seltzer

BREAKFAST MILK PUNCH

Breakfast gin, Aperol, dry curaçao, sambuca, earl grey, lemon, milk

DRUNK IN LOVE SANGRIA

White wine, watermelon, demerara rum, citrus, mint

BOOZY SLUSHIES 11

ORANGE DREAMSICLE

Bourbon, cold pressed orange juice, dry curacao, vanilla

SALTY DOG

London dry gin, Crème de Pamplemousse, fresh grapefruit, sparkling rosé, salt

Entrées

MUSHROOM SUGO 19

Anson Mills grits, poached egg, arugula, parmesan, pickled ramps

NEW YORK STEAK 30

Roasted garlic butter, red wine demi-glace, french fries

CHICKEN PAILLARD 18

Chicken breast, turnips, shaved vegetables, fingerling potatoes, escarole, pearl onions, jus

KING SALMON 26

Shaved summer squash and fennel, eggplant fritters sea beans, harissa yogurt

SPICED CHICKPEA STEW 15

Harissa, lacinato kale, almond yogurt, grilled bread

PORK CHOP 28

Collard greens, cranberry beans, chicharrón, padron and cherry pepper chow chow

"SUNDAY" CHICKEN

SERVED EVERYDAY!

WHOLE ROASTED CHICKEN 50

WITH CRISPY SKIN SERVED WITH A FARMER'S MARKET SALAD. RED WINE VINAIGRETTE. WITH BURRATA AND CROUTONS

SERVES TWO TO FOUR

Takes 45 minutes to roast fresh for you; please order early and have some cocktails and a snack!



HOT SIDES 7

ANSON MILLS

GRITS
Goat cheddar

MASHED YUKON GOLD POTATOES

COLLARD GREENS
Smoked pork, chile

CHARRED BROCCOLI
Parmesan, garlic, lemon

GLK BURGER! 14

CARAMELIZED ONIONS.
MUSHROOMS. PT. REYES BLUE
CHEESE. PAIN DE MIE BUN AND
FRIES

City of Oakland Planning Department
250 Frank H Ogawa Plaza, 2nd Floor
Oakland CA 94612-2031

Re: Application PLN18083 at 2042 MacArthur Blvd., Oakland, CA 94602

Letter of Support

To Whom It May Concern,

I write on behalf of the 22X Neighborhood Council to express support of the application of the Grand Lake Kitchen for a full service restaurant to be located at 2042 MacArthur Blvd., Oakland, CA 94602.

We had the opportunity to speak with May Wasem, on of the leaseholders of 2024 MacArthur Blvd and co-owner of Grand Lake Kitchen. We were pleased to hear her plans for an owner-operated business in the Dimond that will employ at least 50 local residents and provide an affordable dining option in our neighborhood. We understand the property owner at 2042 MacArthur recently fully renovated the property in anticipation of attracting a quality, family friendly full service restaurant. To that end it seems like a good fit.

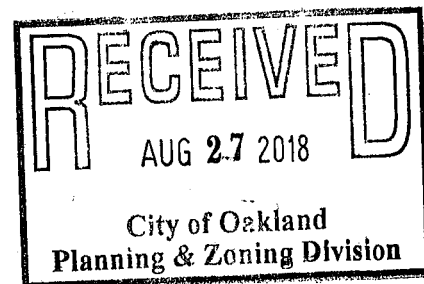
We talked with Mrs. Wasem about the 22X Neighborhood Council's mission to apply an equity lens when planning and developing Oakland communities and we felt reassured that she could see the importance of thinking about how planning decisions impact the community.

We understand that there will be a full service bar at this location and we support the planning department granting a liquor license at this new location of Grand Lake Kitchen. We don't have any objection to having a family restaurant with a full bar in the Dimond neighborhood. We hope you will support the co-owners of Grand Lake Kitchen in their newest endeavor.

Sincerely,

Monica Bien

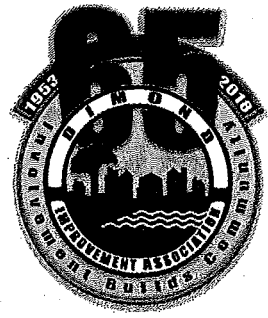
Monica Bien
22X Neighborhood Council Co-Chair.





DIMOND IMPROVEMENT ASSOCIATION
Involvement Builds Community

P.O. Box 27355
Oakland, CA 94602
dia@dimondnews.org
www.dimondnews.org



August 9, 2018

City of Oakland
Planning Department
250 Frank H Ogawa Plaza, 2nd Floor
Oakland CA 94612-2031

Re: Application PLN18083 at 2042 MacArthur Blvd., Oakland, CA 94602

Letter of Support

To Whom It May Concern,

I write on behalf of the Board Of Directors of the Dimond Improvement Association (DIA). Please consider this letter of support for the application of the Grand Lake Kitchen for a full service restaurant to be located at 2042 MacArthur Blvd., Oakland, CA 94602.

The DIA plays an active role in business attraction and the economic development of the Dimond commercial district. The property owner at 2042 MacArthur recently fully renovated the property in anticipation of attracting a quality, family friendly full service restaurant. The DIA is pleased to see that the Grand Lake Kitchen is working to open their second location at this site.

A well run, family friendly restaurant serving breakfast, lunch, and dinner along with a craft beer, wine, and cocktail program will be an excellent addition to the retail mix, and much needed draw to the Dimond commercial district. Members of the DIA have worked closely with the merchants of the Dimond over the last 10 years and hear the challenges business face in working to attract customers and build a destination district. An involved restaurant ownership with a proven history as responsible proprietors at their existing location on Grand Ave., Grand Lake Kitchen will join other mom and pop businesses to offer a much needed dine in option servicing the Dimond community and beyond. The DIA understands the Grand Lake Kitchen is committed to keeping the area clean, serving alcohol responsibly, offering food service at all times alcohol is being served, and to controlling noise levels so that neighbors and visitors feel comfortable and secure both during and after business hours. We ask for the Planning Department's full support in granting a liquor license as part of their restaurant application.

The DIA Board is grateful for your service and support,

Chris Harper
Chair
Dimond Improvement Association Board

