



The City of Greenville, South Carolina
Public Notice

To: Property Owners, Owners of property located within 300 feet of the following Applications, and Neighborhood Association Representatives
From: Planning & Development Division
Subject: Conditional Use Applications for Administrative Review
Date: August 18, 2017

The following applications are currently under review by the Planning & Development Division:

- A. CU 17-754.** Application by Omar Naji for Sports Entertainment Management Group, LLC "Hall of Fame Sports Grill" for a Conditional Use Permit to operate a bar/nightclub until 2 AM at **531 Wade Hampton Blvd**, in the C-3, Regional Commercial District (TM# 0189010100704)
- B. CU 17-756.** Application by Jessica Yun for "Otto Izakaya" for a Conditional Use Permit to operate a restaurant serving alcohol after midnight at **802 S. Main St.** in the C-4, Central Business District (TM# 0072000100101)
- C. CU 17-758.** Application by Britton McCorkle for BW Greenville, LLC "Brazwell's Premium Pub" to modify a Conditional Use Permit to expand floor area of bar open until 2 AM at **631 S. Main St**, in the C-4, Central Business District (TM# 0089000101101)
- D. CU 17-759.** Application by Andrew Peck for "The Firmament, LLC" for a Conditional Use Permit to operate an indoor entertainment facility at **5 Market Point Dr**, in a PD, Planned Development District (TM#0547010101645)
- E. CU 17-760.** Application by Michael Redmond for "Blue Ridge Brewing Co." for a Conditional Use Permit to establish a restaurant operating after midnight at **405 Westfield St**, in the C-4, Central Business District (TM# 0071000100101)

You are invited to review documents relating to the applications on file in the Planning and Development office on the 6th floor of City Hall, 206 South Main Street, Greenville, between 8:00 AM and 5:00 PM, Monday through Friday. Some documents may also be reviewed online at www.greenvillesc.gov/1182/Conditional-Use-Submissions. For assistance, call the office at 864.467.4476.

A public comment period for these applications is open for 15 calendar days from the date of this letter. Written comments may be submitted to:

City of Greenville
Planning & Development
PO Box 2207
Greenville, SC 29602

Fax: 864.467.4510
Email: planning@greenvillesc.gov

Please reference the application number and include your name, address, and contact information on all correspondence. Comments received prior to a decision will be made part of the public record.

The Administrator will make a decision as to whether the request conforms, or does not conform, to the criteria enumerated in the application and found in Section 19-2.3.6 of the City Code. If a request is granted, conditions of approval may be included in order to address any related impacts of the use. Upon approval, Staff will prepare a Conditional Use Permit which shall be maintained on the premises with other related inspection, licensing, and occupancy information.

Notice of the Decision will be posted to www.greenvillesc.gov/1182/Conditional-Use-Submissions. Anyone having a substantial interest affected by the Decision may appeal by filing a written notice and application form to the City of Greenville Board of Zoning Appeals within ten (10) business days of the date of the Decision.

Application # <u>6617-758</u>	Fees Paid <u>250</u>
Date Received: <u>8-14-17 1:40p</u>	Accepted by <u>[Signature]</u>
Date deemed complete _____	App Deny Conditions _____



APPLICATION FOR CONDITIONAL USE CITY OF GREENVILLE, SOUTH CAROLINA

APPLICANT / PERMITTEE*: Britton McCorkle member BW Greenville, LLC
*Operator of the proposed use; permit may be limited to this entity.
 Name Title / Organization

APPLICANT'S REPRESENTATIVE: _____
(Optional) Name Title / Organization

MAILING ADDRESS: 500 Archdale Dr. Charlotte, NC 28217
 PHONE: 704-408-7275 EMAIL: valerieb@bottlecapgroup.com

PROPERTY OWNER: Timberland Capital ✓
 MAILING ADDRESS: P.O. Box 9297 Greenville, SC 29604
 PHONE: 864-242-3811 EMAIL: TONY@Latone.NET
~~EXF000~~

PROPERTY INFORMATION

STREET ADDRESS: 631 South Main St.
 TAX PARCEL #: _____ ACREAGE: _____ ZONING DESIGNATION: _____

REQUEST

Refer to Article 19-4, Use Regulations, of the Land Management Ordinance (www.municode.com/library/)

DESCRIPTION OF PROPOSED LAND USE: Extension of Brazwells Premium Pub. We currently occupy 2 floors and we are now taking over the basement.

INSTRUCTIONS

1. The application and fee, made payable to the City of Greenville, must be submitted to the planning and development office during normal business hours.
2. The applicant/owner must respond to the "standards" questions on page 2 of this application (you must answer "why" you believe the application meets the tests for the granting of a conditional use). See also **Section 19-2.3.6, Conditional Use Permit**, for additional information. You may attach a separate sheet addressing these questions.
3. For conditional use requests for nightclubs/bars, event venues, or businesses operating after midnight, the applicant must also submit the **Zoning Compliance Application for Establishments Serving Beer, Wine, or Liquor**.

4. You must attach a scaled drawing of the property that reflects, at a minimum, the following: (a) property lines, existing buildings, and other relevant site improvements; (b) the nature (and dimensions) of the proposed development (activity); (c) existing buildings and other relevant site improvements on adjacent properties; and, (d) topographic, natural features, etc. relevant to the requested special exception.

5. You must attach the required application fee: \$250.00

6. The administrator will review the application for "sufficiency" pursuant to **Section 19-2.2.6, Determination of Sufficiency**, prior to routing the application for staff review. If the application is determined to be "insufficient", the administrator will contact the applicant to request that the applicant resolve the deficiencies. **You are encouraged to schedule an application conference with a planner, who will review your application for "sufficiency" at the time it is submitted. Call (864) 467-4476 to schedule an appointment.**

7. **Please read carefully:** The applicant and property owner affirm that all information submitted with this application; including any/all supplemental information is true and correct to the best of their knowledge and they have provided full disclosure of the relevant facts.

In addition the applicant affirms that the applicant or someone acting on the applicant's behalf has made a reasonable effort to determine whether a deed or other document places one or more restrictions on the property that preclude or impede the intended use and has found no record of such a restriction.

If the planning office by separate inquiry determines that such a restriction exists, it shall notify the applicant and advise them to withdraw or modify the application in a timely manner, or act to have the restriction terminated or waived.

To that end, the applicant hereby affirms that the tract or parcel of land subject of the attached application is _____ or is not _____ restricted by any recorded covenant that is contrary to, conflicts with, or prohibits the requested activity.

APPLICANT SIGNATURE

8/12/17

DATE

PROPERTY OWNER SIGNATURE

8/14/17

DATE

**Applicant Response To
Section 19-2.3.6(D), Standards – Conditional Use Permit**

(You may attach a separate sheet)

1. Describe the ways in which the proposal complies with the goals, policies, and standards of the ordinance and, in particular, with the standards of **Section 19-4.3, Use Specific Standards**.

Everything will be done as it is on the
2 existing floors according to all standards
and policies.

2. Describe the ways in which the infrastructure (roads, potable water, sewerage, schools, parks, police, fire, and emergency facilities) capacity is adequate to serve the proposed conditional use.

Everything will be done as on the other 2
floors.




city of greenville

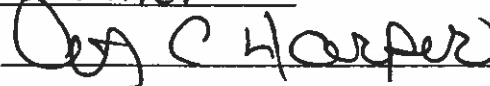
Zoning Compliance Application

Establishments Serving Beer, Wine, Or Liquor

Applicant

Name Britton McCorkle Phone 704-408-7275
 Mailing Address 500 Archdale DR, Charlotte, NC 28217
 Email Valerieb@bottlecapgroup.com
 Signature of Applicant  Date 8/12/17

Property Owner

Name Timberland Capital Phone 864-242-3811
 Mailing Address 1 P.O. Box 9297 Greenville, SC 29604
 Email don@latane.net
 Signature of Property Owner  Date 8/14/17

Property Information

Address 631 South Main St.
 TMS# _____ Zoning District Designation _____

Description of Proposed Use

Provide details for each of the following, as applicable, on a separate sheet:

Operating Plan

1. Type of Use (Restaurant, Nightclub, Event Venue, Etc.)
2. Days and Hours of Operation
3. Staffing Schedule
4. Kitchen Equipment Schedule
5. Menu and Hours of Food Service
6. Parking for Customers and Employees
7. Designated Smoking Area
8. Type of Entertainment and Duration
9. Closing / "Last Call" Procedures

Security Procedures

1. Number and Type of Designated Security Staff
2. Training / Certification of Staff
3. Specific Duties / Responsibilities of Staff
4. Entry / Exit / Re-Entry Procedures
5. Crowd Management
6. Crime Prevention through Environmental Design (CPTED)

Seating Plan

1. Provide a floor plan, drawn to scale, by a registered South Carolina architect. The plan must demonstrate the proposed occupancy with calculations based on the current adopted building code.
2. Schedule a feasibility inspection of the property: 864.467.4457

Business Plan

1. Business Plan Summary: Target Audience, Theme, Objectives / Goals
2. Projected Revenue: % Alcohol Vs. Food Sales
3. Fees For Entry / Membership / Entertainment
4. Status Of City Business License Application
5. Status Of SCDHEC 'Retail Food Establishment' Permit, If Applicable
6. Status Of Abl-901 Application To SC Department Of Revenue
7. Provide Documentation That Sled Requirements Have Been Met



city of greenville

Provide a response for each of the following:

1. Describe the ways in which the proposed use is consistent with the comprehensive plan.
This would be an extension of what
we currently have at Brazwells Premium Pub

2. Describe the ways in which the request is appropriate for its location and is compatible with the character of existing and permitted uses of surrounding lands and will not reduce the property values thereof.
This would be an extension of the
Restaurant that is already beneficial to the
area.

3. Describe the ways in which the request will minimize adverse effects on adjacent lands including: visual impacts; service delivery; parking and loading; odors; noise; glare; and, vibration. Describe the ways in which the request will not create a nuisance.
We currently feel we operate with
our neighbors in mind. I don't feel
we have been a nuisance to any of
our neighbors. I feel like we have had
a ~~positive~~ positive effect on the west end.

Meet With the Technical Advisory Committee

Applications for Zoning Compliance will be reviewed by the Technical Advisory Committee (TAC), a City Staff committee comprised of representatives from the following City Departments and appointed by the City Manager:

- | | |
|--------------------------------|----------|
| Building Codes and Inspections | Police |
| Business Licensing | Fire |
| Economic Development | Planning |
| Public Information and Events | Legal |

The Technical Advisory Committee convenes once-a-month to meet with Applicants and review Conditional Use Permit applications that may be granted by the Zoning Administrator. This process promotes a more comprehensive understanding of the Applicant's proposal, which in turn conveys a more comprehensive understanding of the multiple Departments' operating requirements and expectations.

The Applicant, Business Owner, and Property Owner (if different) are required to attend a regularly scheduled TAC meeting prior to granting a Conditional Use Permit. Managers and anyone involved in operating the business are also encouraged to attend. The meeting date, time, and exact location within City Hall will be confirmed upon submittal of this application to the Planning and Development office on the 5th floor of City Hall.

Brazwells Premium Pub
631 South Main Street

Operating:

Restaurant/Bar

Mon. - Fri. – 3:00 p.m. – 2:00 a.m.

Sat. – Sun. – 11:00 a.m. – 2:00 a.m.

We will be using the same staff as we use on the other 2 floors.

We will not have any kitchen equipment in the basement. All cooking will be done on the first floor. We will have bar equipment which will include:

8X10 walk in cooler

2 ice well with cold plate

2 48 inch glass front coolers

2 60 inch slide top coolers

We will be using the same menu as the other 2 floors with the same hours

We will have the same street parking and pay lot as we have in use now.

Smoking will be in the same designated areas as well as the back lot which is in the front of the basement entrance.

We would like to use a DJ during any major sporting events. We would also like a DJ in the basement on Friday and Saturday nights from 10:00 p.m. – 1:45 a.m.

We will use the same last call procedure as we currently have in place. Last call at 1:30, everyone out by 1:55.

Security:

2 additional security supplied by 5:9 security

All security staff is SLED certified

2 security members per floor

- 1 person on each floor to work the door, card guest, monitor capacity and monitor guests coming in**
- 1 person per floor to monitor crowd**

5:9 will assist management with capacity levels and guest control

Security will also monitor parking lot and crowd to avoid any issues.

Business:

Our Business plan will be the same as our existing 2 floors. We are just looking to expand our space.

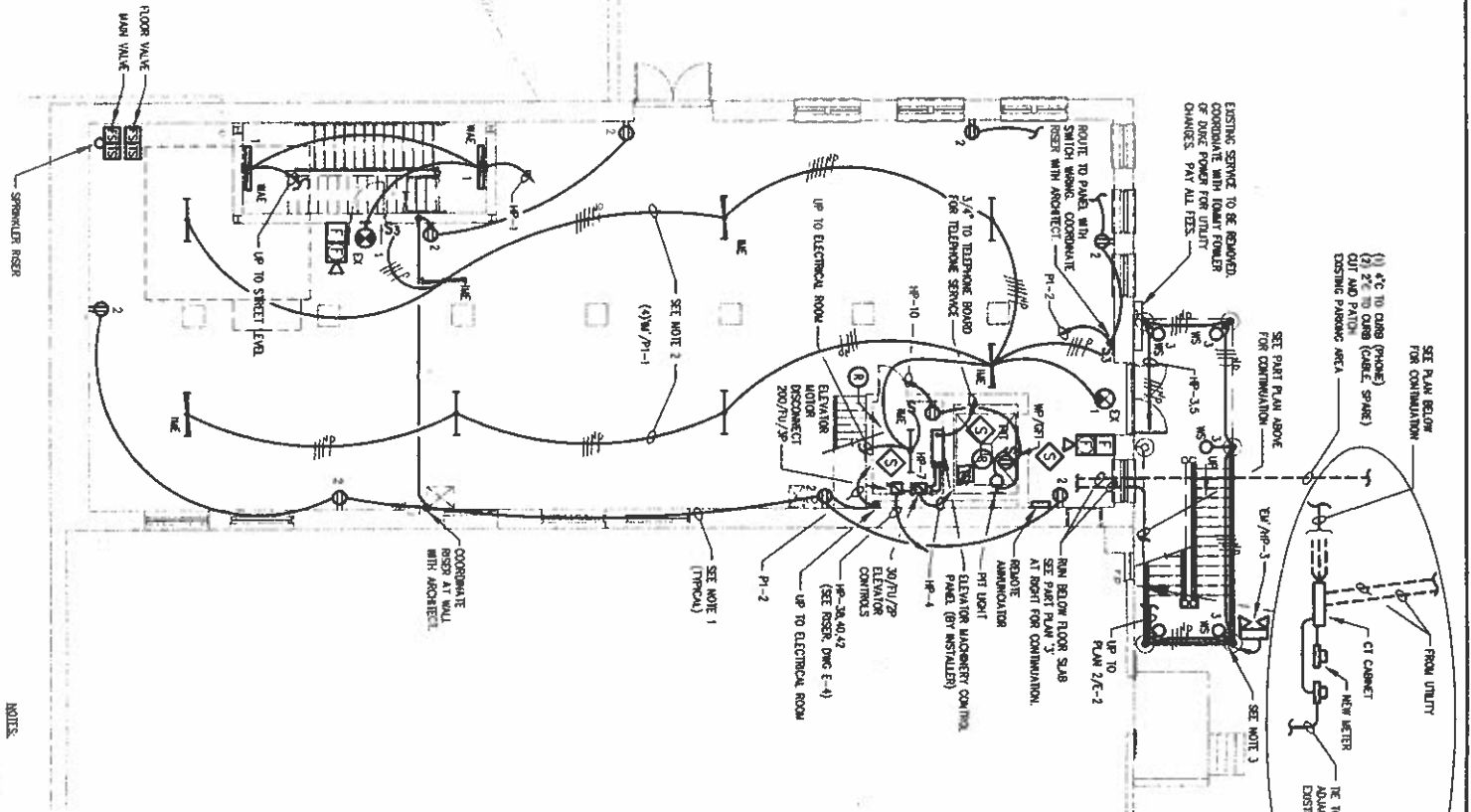
We anticipate the additional sales to increase by 30k per month with a 50/50 split between food and alcohol.

We will not be charging any admission or membership fees

We currently have a valid business license

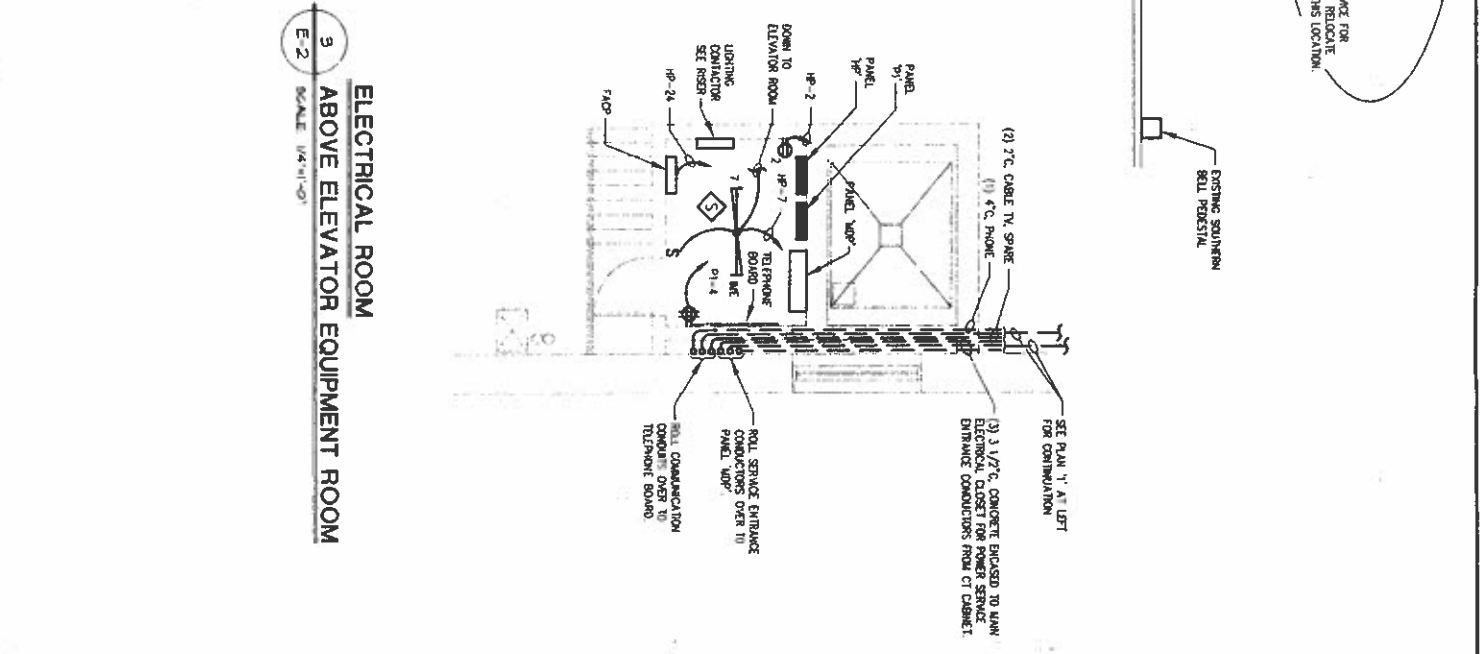
We currently have a valid SCDHEC score

We currently have a valid liquor license. We are in the process of extending it for the additional space

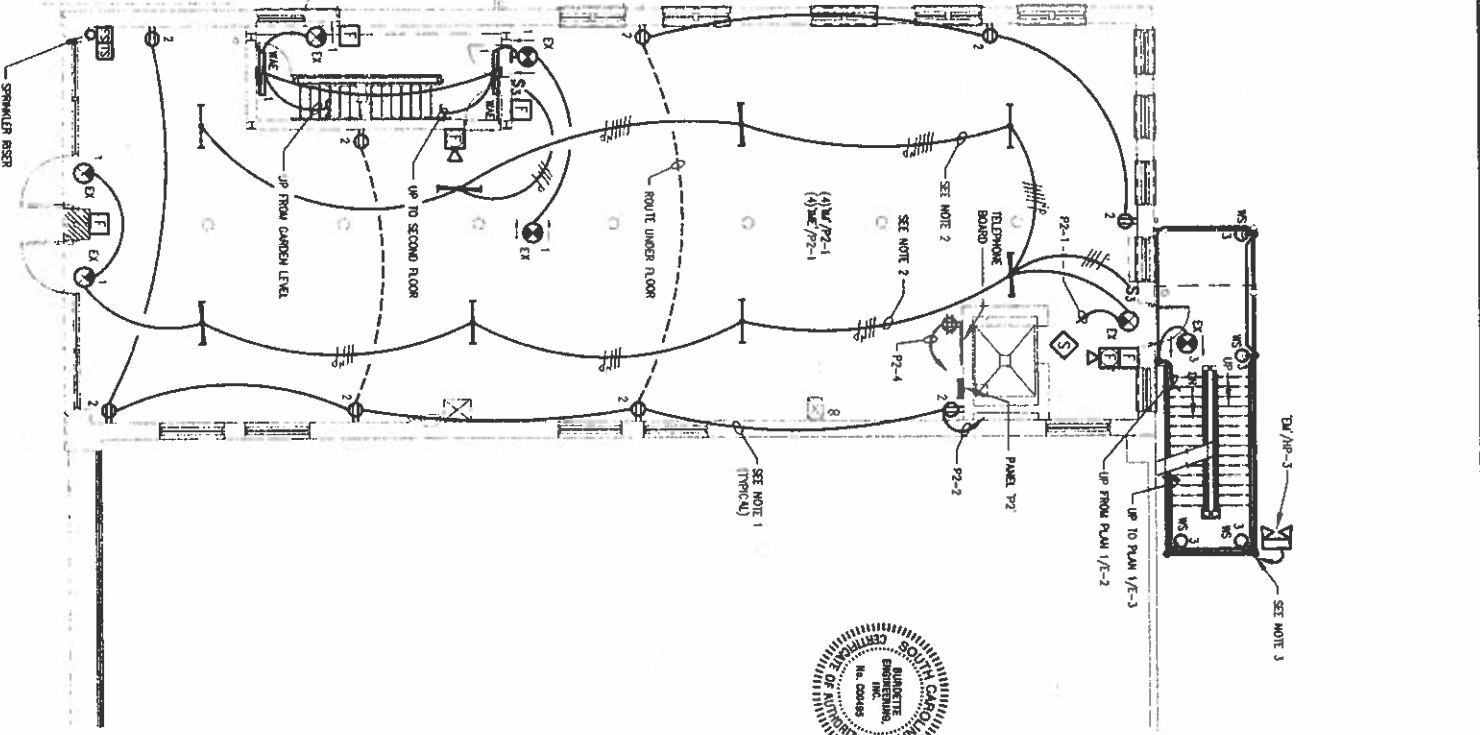


1 GARDEN LEVEL FLOOR PLAN
E-2 SCALE: 1/8"=1'-0"

- NOTES**
1. ALL RECEIPTED CONDUIT SHALL BE FROM A CENTRAL SUPPLIER (1) SEE SPECIFICATIONS COMMENT M FACT OF BUSINESS. SEE DETAIL E-1.
 2. ALL OVERHEAD CONDUIT FOR LIGHTING SHALL BE ROUTED TO A CENTER SPACE AT CENTER OF UNIT SPACE AND BRANCH PERPENDICULAR TO MINORIAL BRANCH.
 3. INSTANT THERE THE 'UP' AS SHOWN IN DETAIL 'A' DRAWING E-1.



9 ELECTRICAL ROOM ABOVE ELEVATOR EQUIPMENT ROOM
E-2 SCALE: 1/8"=1'-0"



2 STREET LEVEL FLOOR PLAN
E-2 SCALE: 1/8"=1'-0"



MCA
MARSHALL CLARKE ARCHITECTS, INC.
5 CENTURY DRIVE
SUITE 210
GREENVILLE, SC 29606
PH. (864) 232-8204
FAX. (864) 370-9359

BURDETTE ENGINEERING
REGISTERED PROFESSIONAL ENGINEER
No. 3309
DATE 08-08-96
JOB NO. 97008

HARPER CORPORATION
General Contractors

NO.	ISSUE	DATE	BY
1	ISSUED FOR CONSTRUCTION	08-08-96	TMP
2			
3			
4			
5			

RENOVATIONS TO
631 S. MAIN ST.
BUILDING FOR
CALDWELL HARPER
LIMITED
PARTNERSHIP

GREENVILLE
SOUTH CAROLINA

SHEET TITLE
ELECTRICAL POWER

STARTERS


Brazwells Tomato BisqueCup 3 / Bowl 5
Add a grilled cheese sandwich for \$4

- Fried Corned Beef** 9
 Corned beef, crispy brussel sprouts, green onion, chipotle cream and peanuts.
- Wings**..... 1lb for 10 | 2lbs for 19
 Buffalo, buffalo suicide, spicy teriyaki, lemon pepper, barbalo, dried cajun and garlic parmesan. Served with ranch or bleu cheese and celery.
- Buffalo Shrimp**11
 Lightly breaded and golden fried, tossed in our house-made buffalo sauce. Served with your choice of ranch or bleu cheese and celery.
- Hummus**9
 Sun-dried tomato, garlic, chickpeas, lemon, olive oil. Served with celery, cucumbers and toasted pita points.
- Mozzarella Sticks**9
 Hand-breaded, fresh mozzarella fried to a golden brown. Served with zesty marinara.
- Fried Pickles**7
 Crispy hand-breaded dill pickle chips served with ranch dressing.
- Brisket Quesadilla** 12
 Beef brisket, pepper jack, cheddar, Brazwells bbq and caramelized onions. Served with sour cream, pico de gallo and cole slaw. *(Substitute chicken.)*
- Chicken Tenders** 10
 Hand-breaded chicken tenders, fries and Brazwells bbq or honey mustard. *Have them tossed in our buffalo sauce +.75.*
- Brisket Nachos** 12
 Tortilla chips topped with beef brisket, white queso, lettuce, tomatoes, scallions, jalapeños and sour cream. *(Substitute chicken.)*
- Spinach and Artichoke Dip**9
 Freshly chopped spinach and artichokes baked with fresh herbs and spices. Served warm with toasted pita points.
- Zucchini Fries**.....7
 Hand-breaded zucchini served with ranch dressing.
- Seared Sesame Tuna*** 12
 Served with marinated noodles, fresh ginger, soy and wasabi.

SALADS

Signature Dressings: Bleu Cheese, Caesar, Balsamic Vinaigrette, Honey Mustard, Honey Thyme Vinaigrette, Italian, Ranch, Raspberry Vinaigrette.

- Chicken Cobb** 11
 Romaine and spring blend topped with crispy applewood bacon, tomatoes, diced turkey, hardboiled egg, avocado and grilled chicken. Served with ranch dressing.
- Brazwells Wedge**6
 Crispy iceberg wedge with applewood bacon, bleu cheese, red onion and diced tomatoes.
*(Add chicken 4, shrimp 6, *steak 6, *tuna 6)*
- Asian Tuna Salad*** 12
 Seared sesame ahi tuna over crisp greens with bell peppers, carrots and cucumbers. Served with sweet asian dressing.
- Sweet Salmon Salad*** 13
 Grilled salmon over crisp greens, carrots, cucumbers, candied walnuts and crumbled feta cheese. Served with honey thyme vinaigrette.
- Buffalo Chicken Salad** 10
 Crispy chicken tenders tossed in our house-made buffalo wing sauce served over crisp greens, cucumbers, tomatoes, bleu cheese crumbles and garlic croutons.
- Taco Salad**..... 11
 Crisp greens with grilled chicken, cheddar cheese, pico de gallo, pickled jalapeños and sour cream. Served in a tortilla bowl. *(Substitute ground beef)*

<p>CHEF'S PICK</p> <ul style="list-style-type: none"> Watermelon Salad 9 Watermelon, feta, jalapeño, arugula and chopped peanuts, tossed in honey thyme vinaigrette. <i>(Add chicken 4, shrimp* 6, tuna* 6)</i> Greens and Grains 9 Kale, bulgur wheat, sun-dried tomato, chickpeas, avocado, onion, tossed in honey thyme vinaigrette. <i>(Add chicken 4, salmon* 6, tuna* 6)</i> Spring Chicken11 Grilled chicken, bulgur wheat, asparagus, sun-dried tomato and orange chimichurri. 	<p>BLUE PLATES</p> <p><i>Served with choice of beverage!</i> <i>- Available till 3pm -</i></p> <ul style="list-style-type: none"> MON Pot Roast TUE Shrimp & Grits WED Fried Chicken THU Brazwells Bolognese FRI Fish & Chips <div style="text-align: center; margin-top: 20px;">  </div>
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•BURGERS•

Half-pound 100% certified angus beef, includes choice of hand-cut fries or pub chips

The Matheny* 11
 Topped with fresh grilled bell peppers, caramelized onions, mushrooms, melted swiss and lettuce, tomato, and pickle. *A house favorite since 1973!*

- Kimchi Rising*** 11
Kimchi, sunny-side up egg*, nori and roasted garlic-sriracha aioli.
- Smokehouse*** 12
Brazwells bbq sauce, sharp cheddar cheese, applewood smoked bacon, crunchy onion straws, lettuce, tomato and pickle.
- Bacon Cheese Burger*** 11
Sharp cheddar cheese, applewood smoked bacon, lettuce, tomato, onion and pickle.
- Mac Brazwells*** 11
Spicy special sauce, cheddar cheese, lettuce, fried pickles and onion.
- Your Greekness*** 10
Tzatziki sauce, feta cheese, lettuce, tomato and onion.
- Where's the Beef** 9
Black bean patty, pepper jack cheese, pico de gallo, sour cream and fresh avocado.

•SANDWICHES•

All sandwiches include choice of hand-cut fries or pub chips.

- Reuben-ish** 11
Pulled corned beef, bacon braised cabbage, spicy special sauce, swiss cheese on rye bread.
- Spicy Buffalo Chicken** 10
Crispy fried chicken, tossed in our house-made buffalo sauce, with lettuce, tomatoes and topped with bleu cheese crumbles on a brioche bun. *Try it in a wrap.*
- California Chicken Sandwich** 10
Grilled chicken with melted swiss and bacon, arugula, tomato and avocado. Served on a warm brioche bun.
- Salmon BLT*** 13
Grilled salmon with applewood bacon, tomatoes, arugula and roasted garlic aioli. Served on white or wheat toast.
- Seared Tuna Wrap*** 12
Seared tuna, thinly sliced with lettuce, tomato and a spicy sriracha aioli, rolled up in a flour tortilla wrap.
- Big Fish** 10
Golden fried fish served on a amoroso roll with lettuce, tomato, and tarter sauce.
- Turkey Avocado Wrap** 10
Warm sliced turkey with applewood bacon, lettuce, tomato, avocado and chipolte crema. Rolled up in a flour tortilla wrap.
- Greek Chicken Pita** 9
Marinated grilled chicken wrapped up in a warm pita, stuffed with lettuce, tomato, feta cheese and tzatziki sauce.

•HOUSE SPECIALTIES•

- Fish & Chips** 12
Crispy fried fish with hand-cut fries, coleslaw, tartar sauce and lemon.
- Brazwells Bolognese** 12
Spaghetti with our homemade meaty marinara sauce, parmesan cheese and fresh herbs. Served with garlic bread.
- Sesame Tuna*** 15
Sesame seared tuna filets served over rice pilaf with broccolini and teriyaki glaze.
- Citrus Salmon*** 16
Pan seared salmon, served with seasonal vegetables and rice pilaf. Topped with with a fresh citrus glaze.
- BBQ Chicken Breast** 15
Two grilled chicken breasts topped with Brazwells house-made bbq. Served with mashed potatoes and sautéed vegetables.
- Brisket Platter** 16
Locally sourced beef brisket served with mac & cheese, crispy fried okra and a side of Brazwells house-made BBQ.

SIDES \$3

- | | | |
|--------------------|---------------------|-----------------|
| Hand-cut Fries | Brussel Sprouts | Okra |
| Sweet Potato Fries | Broccolini | Rice Pilaf |
| Pub Chips | Seasonal Vegetables | Mac & Cheese |
| Asparagus | Cole Slaw | Mashed Potatoes |

Items marked with * are cooked to temperature. Consuming cooked to temperature, raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

20% gratuity can be added to parties of 6 or more. No separate checks on 6 or more.