

CITY COUNCIL REPORT



Meeting Date: October 20, 2015
General Plan Element: *Land Use*
General Plan Goal: *Support a diversity of businesses.*

ACTION

Hotel/Motel Liquor License Request for Andaz Scottsdale Resort 89-LL-2015. To consider forwarding a recommendation of approval to the Arizona Department of Liquor Licenses and Control for a Series 11 (hotel/motel) State liquor license for an existing location and new owner.

OWNER

Hyatt Corporation

APPLICANT CONTACT

Andrea Dahlman Lewkowitz

LOCATION

6160 N Scottsdale Rd

BACKGROUND

This request is for a Series 11 (hotel/motel) liquor license. This has been a licensed location since 1985, most recently operating with liquor as Cottonwood Resorts.

APPLICANT'S PROPOSAL

The applicant is seeking a favorable recommendation on a Series 11 (hotel/motel) liquor license. The conference center is in Scottsdale, the resort is in Paradise Valley. This non-transferable, on-sale retail privileges liquor license allows the holder of a hotel/motel license to sell and serve spirituous liquor solely for consumption on the premises of a hotel or motel that has a restaurant where food is served on the premises.

IMPACT ANALYSIS

Reliability and Location

A.R.S. Section 4.-203.A and R19-1-702 Granting a License for a New Owner for a Certain Location.

The capability, qualifications and reliability of the applicant has been shown.

Resort Operations.

This owner intends to continue operating this location as a resort with an ancillary restaurant.

Zoning.

This site is zoned Resort Townhouse Residential (R-4R). The R-4R district allows resorts.

Public Safety

Police Department: Recommendation No Opposition

Major life safety issues: None noted.

Code Enforcement: There are no current cases of code violations at this time in relation to the liquor license.

Public Notice and Proximity

A.R.S. Section 4-201.B. Petitions from Persons in Close Proximity.

The applicant has maintained the required posting notice for the State mandated 20-day period.

No petitions or protests were received during the 20 (twenty) day posting period.

COUNCIL OPTIONS & STAFF RECOMMENDATION

Council Options

The City Council has the option of recommending approval, disapproval or no recommendation to the Arizona Department of Liquor Licenses and Control.

Staff Recommendation

The City of Scottsdale staff has conducted a review and advises that the license request meets the criteria imposed for determining the capability, qualifications and reliability of the applicant.

Next Steps

The City Council's recommendation of approval, disapproval or no recommendation will be forwarded to the Department of Liquor Licenses and Control for their consideration. If the application is approved by the Department of Liquor Licenses and Control, the applicant should receive their license from the State within 105 days of original application.

RESPONSIBLE DEPARTMENT(S)

Teri Gleason, Planning Assistant, tgleason@scottsdaleaz.gov
Planning and Development Services


James Wasson, Lieutenant, Special Assignment, jwasson@scottsdaleaz.gov
Public Safety Division

Raun Keagy, Neighborhood Planning Director, rkeagy@scottsdaleaz.gov
Planning and Development Services

APPROVED BY



Tim Curtis, AICP, Current Planning Director
480-312-4210, tcurtis@scottsdaleaz.gov



Date



Randy Grant, Director
Planning and Development Services
480-312-2664, rgrant@scottsdaleaz.gov



Date

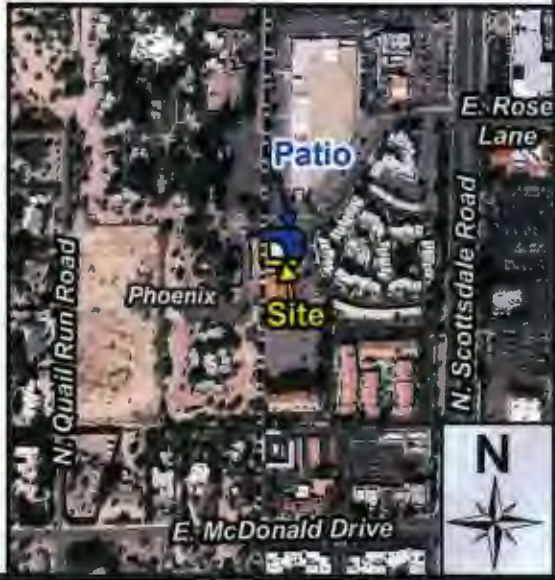
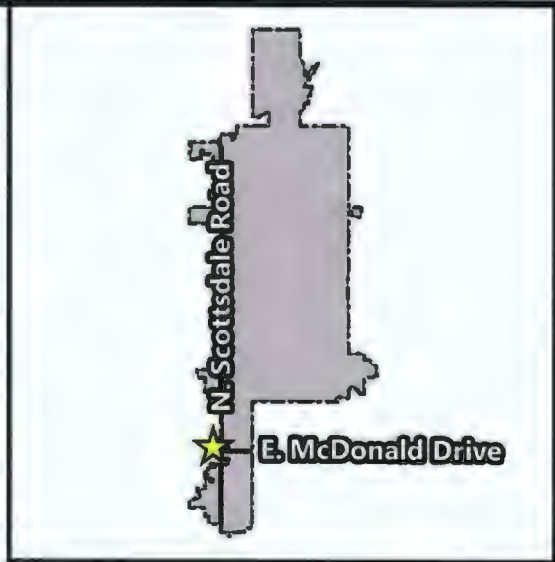
ATTACHMENTS

- #1: Map
- #2: City of Scottsdale Applicant Questionnaire
- #3: State Application



Q.S.
21-44

G.I.S. Orthophoto 2014



89-LL-2015

Andaz Scottsdale Resort



Liquor License Questionnaire

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

Please complete all questions and return within 3 business days.

Name of Business: Andaz Scottsdale resort

Business Address: 6160 N. Scottsdale Road, Paradise Valley, AZ 85253

Total Gross Square Footage of Establishment: approx. 10,000 sq ft

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

If **yes**, what type of license? Series #11

Is this business currently open? Yes No

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

If **no**, what is the proposed opening date? December 2015

Is this business under construction or being remodeled? Yes No

Does this business have an existing patio? Yes No Dimensions of patio approx. 3,034 sq ft

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

For Restaurants, Bars and Restaurants/Bars:

Will the bar service area be in excess of 15% of the gross floor area? Yes* No

Gross square footage of bar service area: N/A - no bar service area
(includes the floor area under indoor and outdoor bars and the floor area behind the bars used for storage, prep and serving of food or drinks)

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

Gross square footage of kitchen: 972 sq ft
(do not include refrigerators or areas used for storage of food or beverages)

During what hours will the establishment provide full kitchen service? 24 hours (hotel)

During what hours will the establishment offer liquor sales? Varies / Legal service hours only

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

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

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

***May require a Conditional Use Permit**

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

packaged retail restaurant bar personal service education service

manufacturing hotel / tourist accommodation residential facility sports / theater

Planning and Development Services

7447 E. Indian School Road, Suite 105, Scottsdale, AZ 85251 ♦ Phone: 480-312-7000 ♦ Fax: 480-312-7088



Liquor License Questionnaire

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

Please complete all questions and return within 3 business days.

Will this business feature any of the following: For Events only

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

*May require a Conditional Use Permit

Applicant Narrative:

ARS 4-201-G: In all proceedings before the governing body of a city or town, the Board of Supervisors of a County or the Board, the applicant bears the burden of showing that the public convenience requires and that the best interest of the community will be substantially served by the issuance of this license.

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

Applicant is committed to upholding the highest standards for alcohol sales and service. Managers and staff are, or will be, trained in the techniques of legal and responsible sales and service.

2. The public convenience requires and the best interest of the community will be substantially served by the issuance of the liquor license because:

Andaz Scottsdale Resort (previously known as Scottsdale Cottonwoods Resort) has been a popular Scottsdale resort for many years. Applicant will re-open with a fresh new concept, and would like to offer guests alcoholic beverages as an incident to the meals and amenities offered.

3. Please describe your business:

Resort

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

Print Name: Andrea D. Lewkowitz Signature: [Signature] Date: 9/21/15

Submit

Planning and Development Services

7447 E. Indian School Road, Suite 105, Scottsdale, AZ 85251 ♦ Phone: 480-312-7000 ♦ Fax: 480-312-7088

SECTION 5 Interim Permit

- If you intend to operate business when your application is pending you will need an interim permit pursuant to ARS § 4-203.01
- There **MUST** be a valid license of the same type you are applying for currently issued to the location or for the replacement of a Hotel/Motel license with a Restaurant license pursuant to A.R.S. § 4-203.01.

1. Enter license number currently at the location: _____
 2. Is the license currently in use? Yes No If no, how long has it been out of use? _____

Attach a copy of the license currently issued at this location to this application.

I, _____ declare that I am the **CURRENT OWNER, AGENT, OR CONTROLLING PERSON** on the stated license and location.
 (Print Full Name)

X _____
 (Signature)

State _____ County of _____
 The foregoing instrument was acknowledged before me this

_____ day of _____
 Day Month Year

My Commission Expires on: _____
 Date

 (Signature of Notary Public)

SECTION 6 Individual, Partnership, J.T.W.R.O.S, Trust, Tribe Ownerships

EACH PERSON LISTED MUST SUBMIT A COMPLETED QUESTIONNAIRE, AN "APPLICANT" TYPE FINGERPRINT CARD AND \$22 PROCESSING FEE FOR EACH CARD.

Individual

Last	First	Middle	%Owned	Mailing Address	City	State	Zip Code

Is any person other than above, going to share in profit/losses of the business? Yes No
 If Yes, give name, current address, and telephone number of person(s). Use additional sheets if necessary.

Last	First	Middle	Mailing Address	City	State	Zip Code	Phone #

Partnership

Name of Partnership: _____

General	Limited	Last	First	Middle	%Owned	Mailing Address	City	State	Zip Code
<input type="checkbox"/>	<input type="checkbox"/>								
<input type="checkbox"/>	<input type="checkbox"/>								
<input type="checkbox"/>	<input type="checkbox"/>								
<input type="checkbox"/>	<input type="checkbox"/>								

J.T.W.R.O.S (Joint Tenant with Rights of Survivorship)

Name of J.T.W.R.O.S: _____

Last	First	Middle	Mailing Address	City	State	Zip Code

SECTION 6 - continued

TRUST

Name of Trust: _____

Last	First	Middle	Mailing Address	City	State	Zip Code

TRIBE

Name of Tribal Ownership: _____

Last	First	Middle	Mailing Address	City	State	Zip Code

SECTION 7 Corporations/ Limited Liability Co

EACH PERSON LISTED MUST SUBMIT A COMPLETED QUESTIONNAIRE AN "APPLICANT" TYPE FINGERPRINT CARD AND \$22 PROCESSING FEE FOR EACH CARD.

Corporation Complete Questions 1, 2, 3, 4, 5, 6, and 7

L.L.C. Complete Questions 1, 2, 3, 4, 5, 6, and 7

- Name of Corporation/ L.L.C: Hyatt Corporation
- Date Incorporated/Organized: 10/07/1975 State where Incorporated/Organized: Delaware
- AZ Corporation or AZ L.L.C File No: F-0019345-8 Date authorized to do Business in AZ: 10/07/1975
- Is Corp/L.L.C. Non Profit? Yes No
- List Directors, Officers, Members in Corporation/L.L.C:

Last	First	Middle	Title	Mailing Address	City	State	Zip Code
See attached							

(Attach additional sheet if necessary)

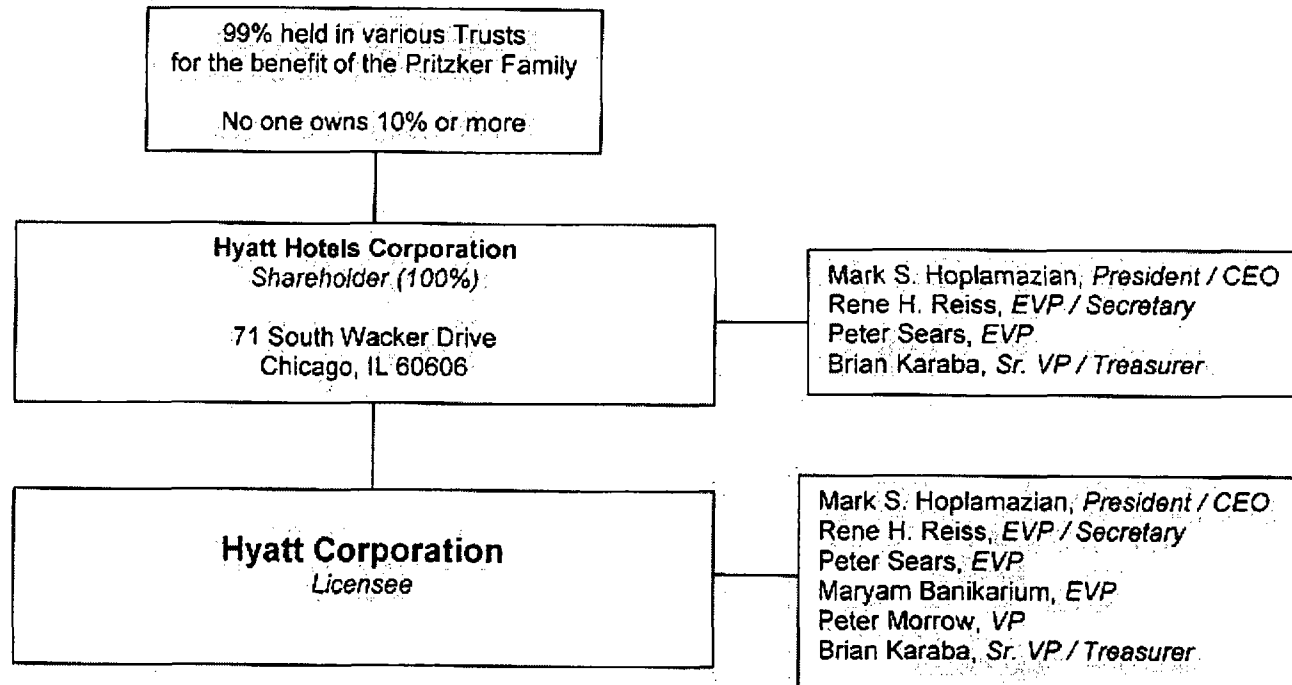
6. List all Stockholders / percentage owners who own 10% or more:

Last	First	Middle	%Owned	Mailing Address	City	State	Zip Code
See attached							

(Attach additional sheet if necessary)

7. If the corporation/ L.L.C are owned by another entity, attach an Organizational FLOWCHART showing the structure of the ownership. Attach additional sheets as needed in order to disclose the Officers, Directors, Members, Managers, Partners, Stockholders and percentage owners of those entities.

HYATT CORPORATION
dba
ANDAZ SCOTTSDALE RESORT



SECTION 8 Club Applicants

EACH PERSON LISTED MUST SUBMIT A COMPLETED QUESTIONNAIRE, AN "APPLICANT" TYPE FINGERPRINT CARD, AND \$22 PROCESSING FEE FOR EACH CARD.

1. Name of Club: _____

2. Is Club non-profit? Yes No

3. List all controlling members (minimum of four (4) requested)

Last	First	Middle	Mailing Address	City	State	Zip Code

(Attach additional sheet if necessary)

SECTION 9 Probate, Will Assignment or Divorce Decree of an existing Liquor License

1. Current Licensee's Name: _____
(Exactly as it appear on the license) Last First Middle

2. Assignee's Name: _____
Last First Middle

3. License Type: _____ License Number: _____

ATTACH TO THIS APPLICATION A CERTIFIED COPY OF THE WILL, PROBATE DISTRIBUTION INSTRUMENT, OR DIVORCE DECREE THAT SPECIFICALLY DISTRIBUTES THE LIQUOR LICENSE TO THE ASSIGNEE.

SECTION 10 Government (for cities, towns, or counties only)

1. Government Entity: _____

2. Person/Designee: _____
First Last Middle Day time Contact Phone #

A SEPARATE LICENSE MUST BE OBTAINED FOR EACH PREMISE FROM WHICH SPIRITUOUS LIQUOR IS SERVED.

SECTION 11 Location to Location Transfer: Series 6 Bar, Series 7 Beer & Wine Series 9 Liquor Stores only)

1. Current Business: Name: _____

Address: _____
(Exactly as it appears on license)

2. New Business: Name: _____

Address: _____

3. License Type: _____ License Number: _____

SECTION 12 Person to Person Transfer

Questions to be completed by Current Licensee (Bar and Liquor Stores Only- Series, 06, 07, and 09)

1. Individual Owner / Agent Name: _____ Entity: _____
Last First Middle (Individual, Agent, Etc)

2. Ownership Name: _____
(Exactly as it appears on license)

3. Business Name: _____
(Exactly as it appears on license)

4. Business Location Address: _____
Street City State Zip

5. License Type: _____ License Number: _____

6. Current Mailing Address: _____
Street City State Zip

7. Have all creditors, lien holders, interest holders, etc. been notified? Yes No

8. Does the applicant intend to operate the business while this application is pending? Yes No

If yes, complete Section 5 (Interim Permit) of this application; attach fee, and current license to this application.

9. I, (Print Full Name) _____ hereby authorize the department to process this Application to transfer the privilege of the license to the applicant provided that all terms and conditions of sale are met. Based on the fulfillment of these conditions, I certify that the applicant now owns or will own the property rights of the license by the date of issue.

I, (Print Full Name) _____ declare that I am the **CURRENT OWNER, MEMBER, PARTNER STOCKHOLDER or LICENSEE** of the stated license. I have read the above Section 12 and confirm that all statements are true, correct, and complete.

X _____
(Signature of CURRENT Individual Owner/Agent)

NOTARY

State of _____ County of _____
State County

The foregoing instrument was acknowledged before me this _____ day of _____, _____
Day Month Year

My commission expires on: _____
Day/ Month/Year Signature of NOTARY PUBLIC

SECTION 13 Proximity to Church or School

Questions to be completed by all In-state applicants EXCLUDING those applying for a Series 5 Government, Series 11 Hotel/Motel, and Series 12 Restaurant licenses.

A.R.S. § 4-207 (A) and (B) state that no retailer's license shall be issued for any premises which are at the time the license application is received by the director, within three hundred (300) horizontal feet of a church, within three hundred (300) horizontal feet of a public or private school building with kindergarten programs or grades one (1) through (12) or within three hundred (300) horizontal feet of a fenced recreational area adjacent to such school building. The above paragraph DOES NOT apply to:

- a) Restaurant license (§ 4-205.02)
- b) Hotel/motel license (§ 4-205.01)
- c) Government license (§ 4-205.03)
- d) Fenced playing area of a golf course (§ 4-207 (B)(5))

1. Distance to nearest School: N/A - series #11 Name of School: _____
 (if less than one (1) mile note footage) Address: _____

2. Distance to nearest Church: N/A - series #11 Name of Church: _____
 (if less than one (1) mile note footage) Address: _____

SECTION 14 Business Financials

1. I am the: Lessee Sub-lessee Owner Purchaser Management Company

2. If the premise is leased give lessors: Name: _____
 Address: _____
Street City State Zip

3. Monthly Rent/ Lease Rate: \$ _____

4. What is the remaining length of the lease? _____ yrs _____ months

5. What is the penalty if the lease is not fulfilled? \$ _____ or other: _____
(Give details-attach additional sheet if necessary)

6. Total money borrowed for the Business not including lease? \$ 0
 Please List Lenders/People you owe money to for business.

Last	First	Middle	Amount Owed	Mailing Address	City	State	Zip

(Attach additional sheet if necessary)

7. What type of business will this license be used for (be specific)?
Resort

8. Has a license or a transfer license for the premises on this application been denied by the state with in the past (1) year? Yes No If yes, attach explanation.

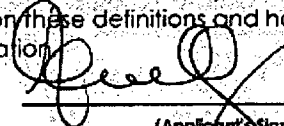
9. Does any spirituous liquor manufacture, wholesaler, or employee have an interest in your business? Yes No

10. Is the premises currently license with a liquor license? Yes No

If yes, give license number and licensee's name:
 License #: _____ Individual Owner /Agent Name: _____
(Exactly as it appears on license)


SECTION 15 Restaurant or hotel/motel license applicants

- 1. Is there an existing Restaurant or Hotel/Motel Liquor License at the proposed location? Yes No
- 2. If the answer to Question 1 is YES, you may qualify for an Interim Permit to operate while your application is pending; consult A.R.S. § 4-203.01; and complete SECTION 5 of this application.
- 3. All Restaurant and Hotel/Motel applicants must complete a Restaurant Operation Plan form provided by the Department of Liquor Licenses and Control.
- 4. As stated in A.R.S. § 4-205.02. (H)(2), a Restaurant is an establishment which derives at least forty (40) percent of its gross revenue from the sale of food. Gross revenue is the revenue derived from sales of food and spirituous liquor on the licensed premises. By applying for this Restaurant Hotel/Motel, I certify that I understand that I must maintain a minimum of forty (40) percent food sales based on these definitions and have included the Restaurant Hotel/Motel Records Required for Audit form with this application.



 (Applicant's Signature)

- 5. I understand it is my responsibility to contact the Department of Liquor Licenses and Control to schedule an inspection when all tables and chairs are on site, kitchen equipment, and, if applicable, patio barriers are in place on the licensed premises. With the exception of the patio barriers, these items are not required to be properly installed for this inspection. Failure to schedule an inspection will delay issuance of the license. If you are not ready for your inspection 90 days after filing your application, please request an extension in writing, specify why the extension is necessary, and the new inspection date you are requesting.



 (Applicant's Initials)

SECTION 16 Diagram of Premises

Check ALL boxes that apply to your business:

- Entrances/Exits Liquor storage areas Patio: Contiguous
- Walk-up windows Drive-through windows Non Contiguous

- 1. Is your licensed premises currently closed due to construction, renovation or redesign? Yes No
 If yes, what is your estimated completion date? December 2015

Month/Day/Year

- 2. **Restaurants and Hotel/Motel** applicants are required to draw a detailed floor plan of the kitchen and dining areas including the locations of all kitchen equipment and dining furniture. Place for diagram is on section 16 number 6.
- 3. The diagram (a detailed floor plan) you provide is required to disclose only the area(s) where spirituous liquor is to be sold, served, consumed, dispensed, possessed or stored on the premises unless it is a restaurant (see # 3 above).
- 4. Provide the square footage or outside dimensions of the licensed premises. Please do not include non-licensed premises such as parking lots, living quarters, etc.

As stated in A.R.S. § 4-207.01 (B), I understand it is my responsibility to notify the Department of Liquor Licenses and Control when there are changes to the boundaries, entrances, exits, added or deleted doors, windows, service windows or increase or decrease to the square footage after submitting this initial diagram.



 (Applicant's Initials)

SECTION 16 Diagram of Premises – continued

6. On the diagram please show only the areas where spirituous liquor is to be sold, served, consumed, dispensed, possessed or stored. It must show all entrances, exits, interior walls, bars, hi-top tables, dining tables, dining chairs, dance floor, stage, game room, and the kitchen. DO NOT include parking lots, living quarters, etc. When completing diagram, North is up ↑.

If a legible copy of a rendering or drawing of your diagram of the premises is attached to this application, please write the words "DIAGRAM ATTACHED" in the box provided for the diagram on the application.

DIAGRAM OF PREMISES

Diagram attached

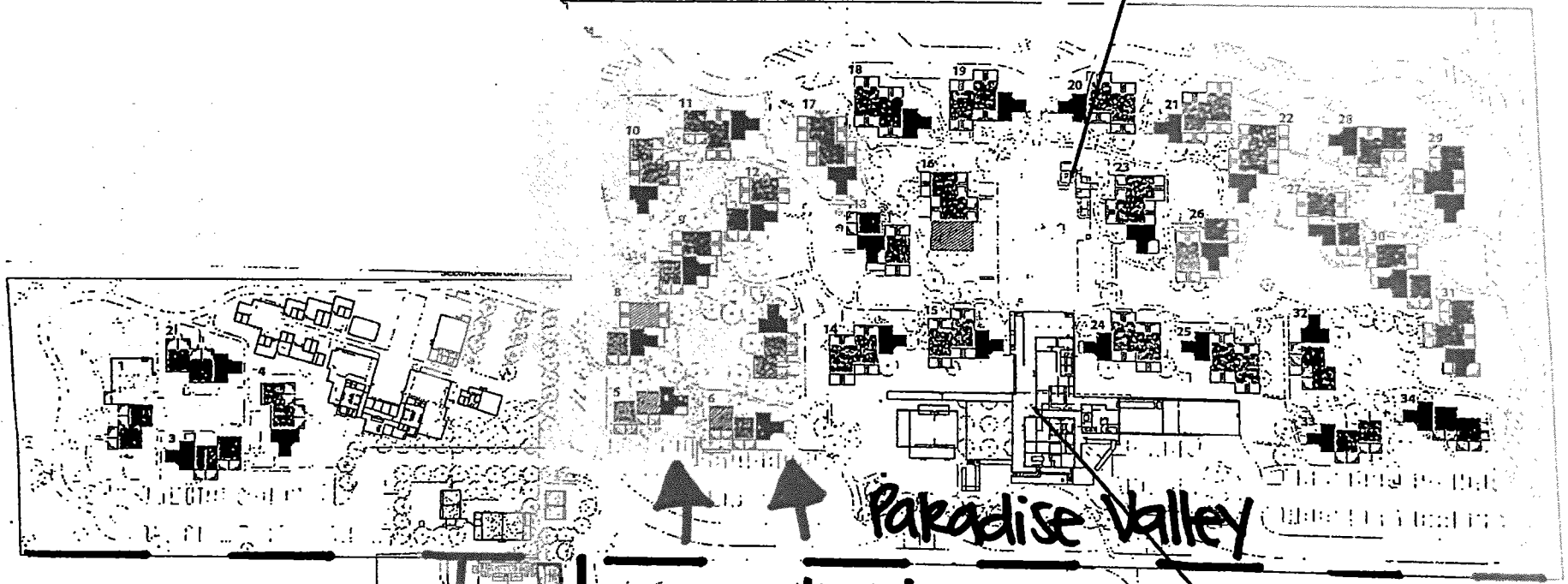
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amendment
#11077072

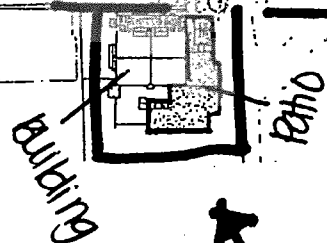
ANDAZ SCOTTSDALE RESORT
APPROX. 42,000 SQFT

201 Rooms
203 Bedrooms

POOL BAR
(SEE ATTACHED)



Cottonwoods Resort Study



Building

Path

Paradise Valley
↓ ↓
Scottsdale

RESTAURANT / KITCHEN
(SEE ATTACHED)

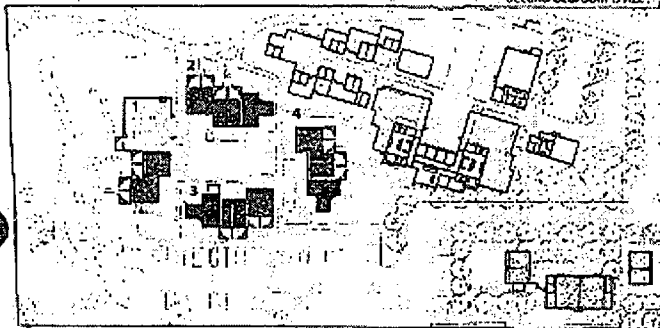
licensed
in Scottsdale

AMENDMENT
ANDAZ SCOTTSDALE RESORT
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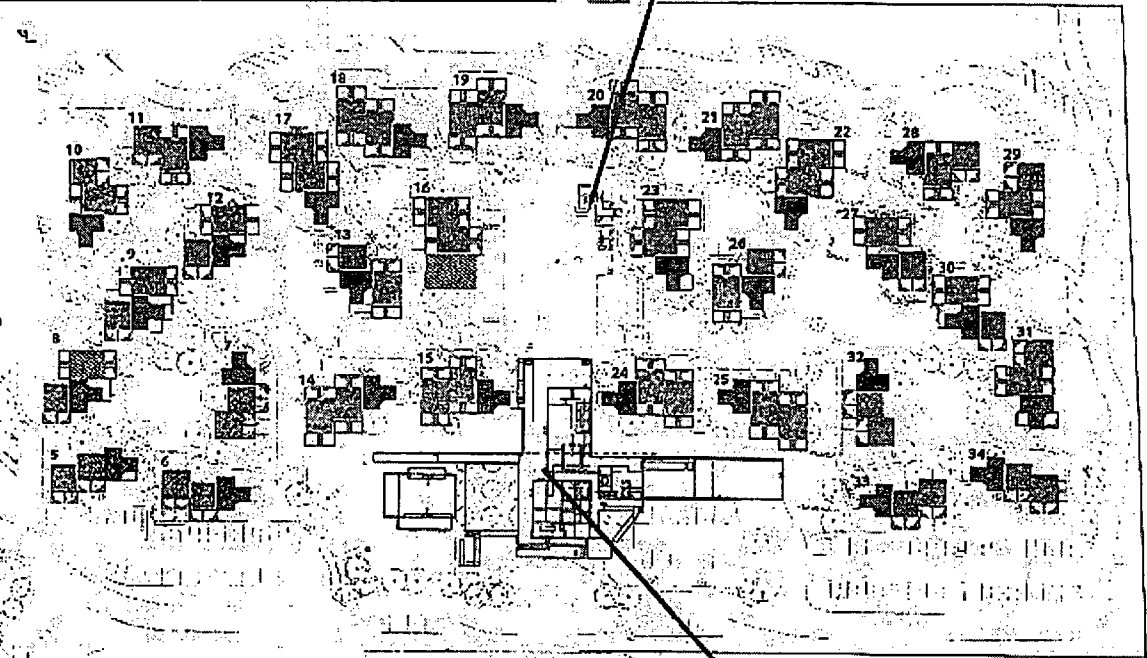
ARIZONA SCOTTSDALE RESORT
APPROX. 42,000 SQ FT

201 Rooms
203 Bedrooms

POOL BAR
(SEE ATTACHED)

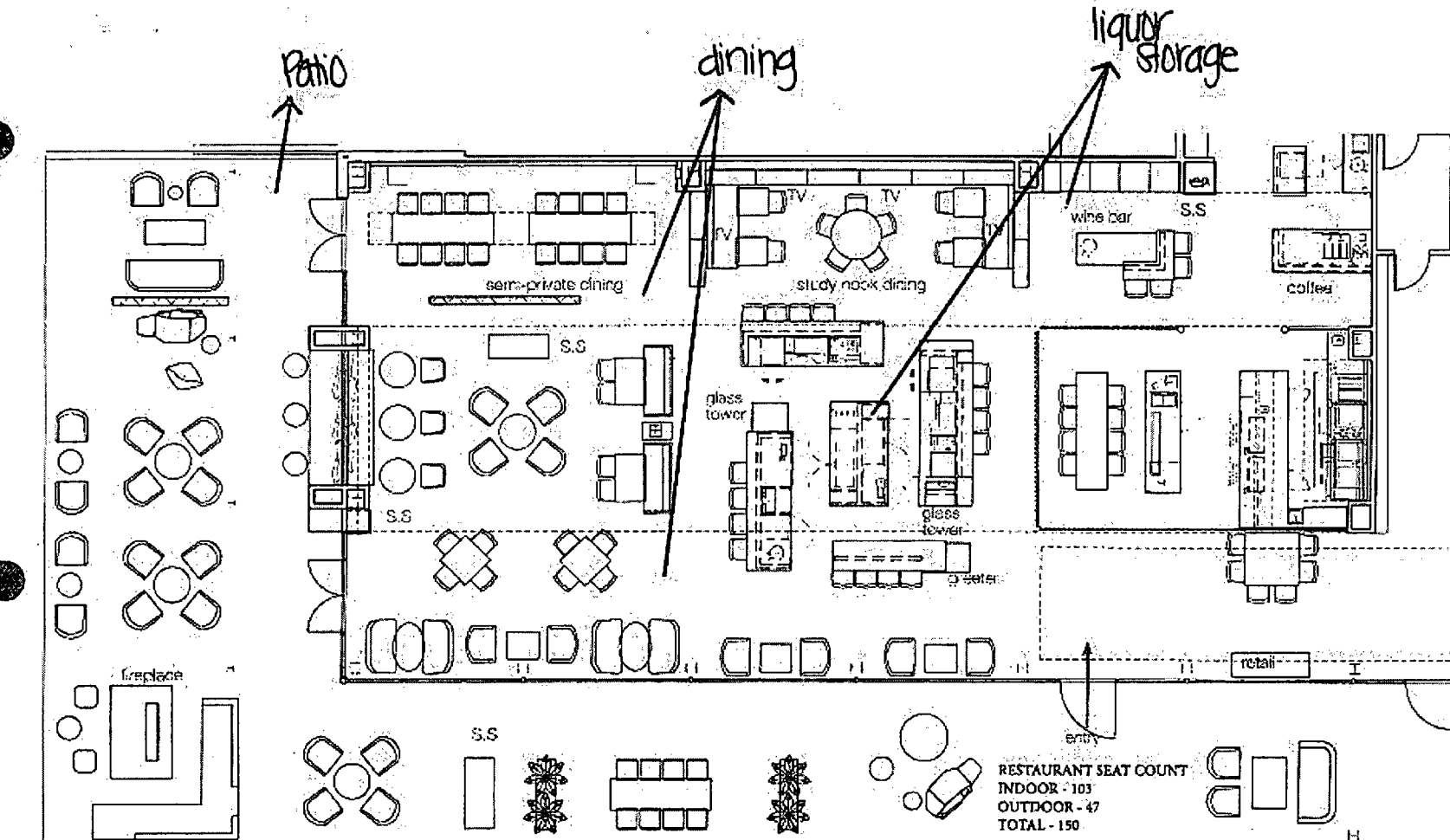


Cottonwoods Resort Study



RESTAURANT / KITCHEN
(SEE ATTACHED)

Andaz Scottsdale Resort Restaurant



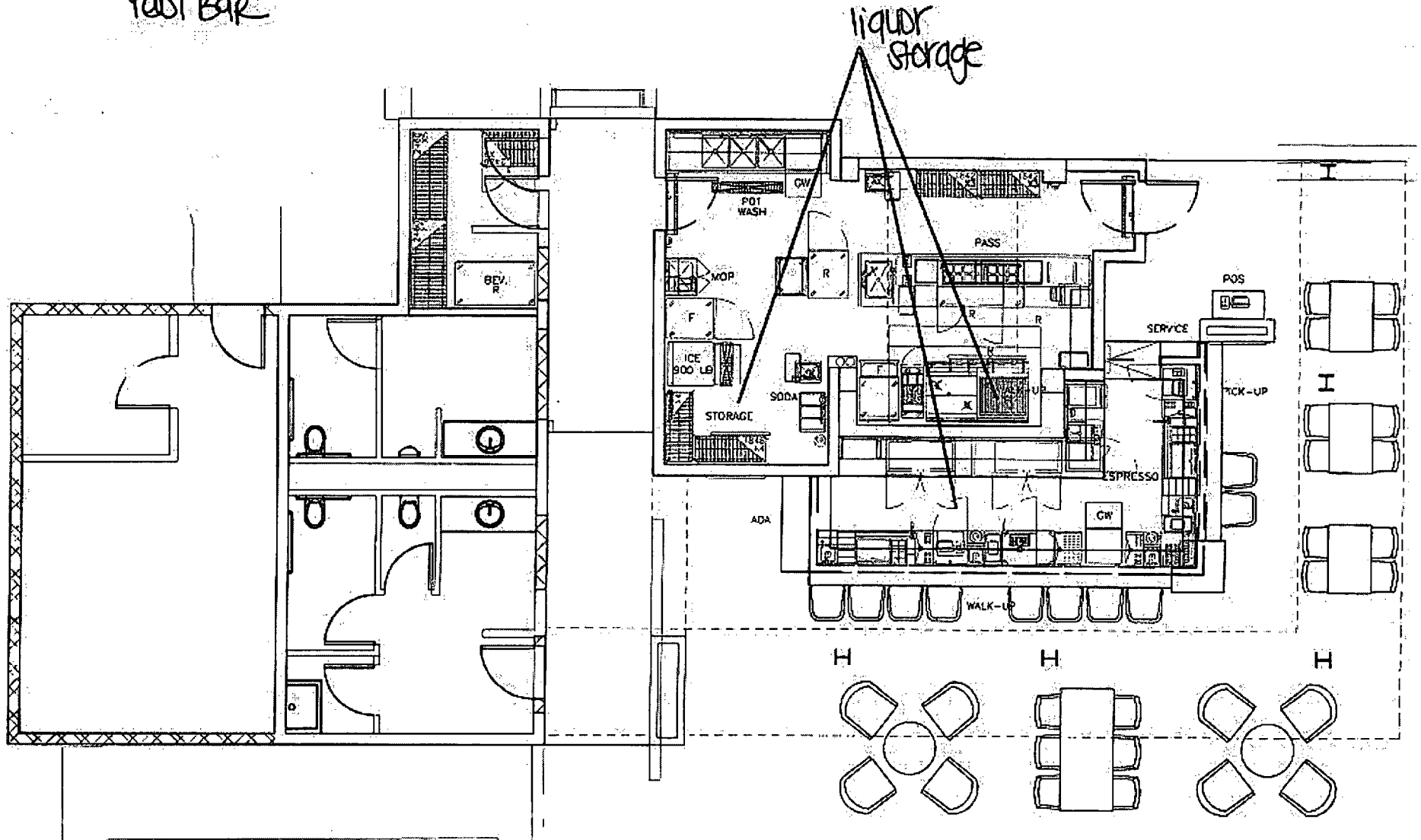
RESTAURANT SEAT COUNT
 INDOOR - 103
 OUTDOOR - 47
 TOTAL - 150

LOBBY + RESTAURANT / BAR

EDG

ANDAZ SCOTTSDALE |

Andaz Scottsdale Resort
Pool Bar



POOL BAR

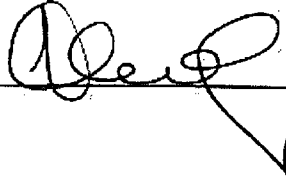
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ANDAZ SCOTTSDALE | 1

11

SECTION 17 SIGNATURE BLOCK

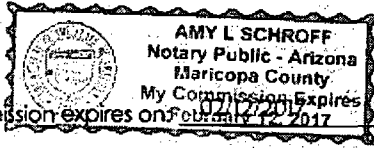
I, (Print Full Name) Andrea Dahlman Lewkowitz, hereby declare that I am the Owner/Agent filing this application as stated in Section 4 # 1. I have read this application and verify all statements to be true, correct and complete.

X (Signature) 


State of Arizona County of Maricopa

The foregoing instrument was acknowledged before me this

11 of September ²⁰¹⁵ ~~August~~ 2015
Day Month Year



My commission expires on February 12, 2017


Signature of NOTARY PUBLIC

A.R.S. § 41-1030. Invalidity of rules not made according to this chapter, prohibited agency action; prohibited acts by state employees; enforcement; notice

B. An agency shall not base a licensing decision in whole or in part on a licensing requirement or condition that is not specifically authorized by statute, rule or state tribal gaming compact. A general grant of authority in statute does not constitute a basis for imposing a licensing requirement or condition unless a rule is made pursuant to that general grant of authority that specifically authorizes the requirement or condition.

D. THIS SECTION MAY BE ENFORCED IN A PRIVATE CIVIL ACTION AND RELIEF MAY BE AWARDED AGAINST THE STATE. THE COURT MAY AWARD REASONABLE ATTORNEY FEES, DAMAGES AND ALL FEES ASSOCIATED WITH THE LICENSE APPLICATION TO A PARTY THAT PREVAILS IN AN ACTION AGAINST THE STATE FOR A VIOLATION OF THIS SECTION.

E. A STATE EMPLOYEE MAY NOT INTENTIONALLY OR KNOWINGLY VIOLATE THIS SECTION. A VIOLATION OF THIS SECTION IS CAUSE FOR DISCIPLINARY ACTION OR DISMISSAL PURSUANT TO THE AGENCY'S ADOPTED PERSONNEL POLICY.

F. THIS SECTION DOES NOT ABROGATE THE IMMUNITY PROVIDED BY SECTION 12-820.01 OR 12-820.02.

Breakfast / Lunch Menu

ANDAZ.

Batters

Tres Leches French Toast - \$12

Thick sliced brioche bread soaked in a tres leches custard

Monkey Pancakes - \$11

Banana, sliced almond and coconut pancakes

Classic Vanilla Belgian Waffles - \$14

Choice of topping...

Fresh berries with whipped cream and a piloncillo syrup

Honey glazed pears with hazelnut praline and butterscotch

Anejo tequila peaches and a raspberry-jalapeno sauce

Caramelized bananas, dark rum and an orange-caramel sauce

Candied bacon with blackberry preserve and bourbon syrup

Maple syrup, piloncillo syrup, butterscotch or blackberry

sauce

Toast & Stuff

Fresh Cut Fruit with Chile Powder and Fresh Lime - \$12

Yogurt Parfait with House Made Granola - \$9

Warm Farro Breakfast Cereal - \$10

Hayden flour mills farro simmered with cinnamon and honey.

Served with Crow's dairy chevre and fresh seasonal fruit.

Avocado Toast with Chile and Lime - \$8

Served with a spicy cauliflower, carrot and jalapeno escabeche

Heirloom Tomatoes with Burrata Mozzarella - \$12

Micro cilantro, meyer lemon and Queen Creek olive oil

Triple Cream Brie and Silver Dollar Pancakes - \$12

Served with blackberry preserves and thyme-apricot compote

Grilled Vegetable Board with Crow's Dairy Chevre - \$14

Grilled zucchini, asparagus, onions, peppers, corn and blistered pear tomatoes. Served with a cilantro-pepita pesto and tepary bean puree.

Griddle Eggs

Mexican Bacon & Egg Platter* - \$14

2 eggs any style garnished with cotija cheese, jalapeno cured bacon and roasted breakfast potatoes

Sonoran Omelet - \$14

Green chile, avocado and Monterey jack cheese omelet accompanied with roasted breakfast potatoes, fire roasted tomato salsa and sour cream

Small Breakfast Plate* - \$8

One egg any style and black beans on a corn tortilla with green ranchero sauce, cotija cheese and cilantro

Things you shouldn't miss

Breakfast Torta* - \$13

Jalapeno cured bacon, lettuce, tomato, sliced avocado, micro cilantro and 2 fried eggs

Chilaquiles* - \$14

Fried corn tortilla with roasted tomatillo salsa and scrambled egg. Served with one fried egg cotija cheese,

diced tomato, avocado and cilantro

Steak & Eggs* - \$17

2 fried eggs with grilled skirt steak, roasted peppers, onions, southwest potatoes and pico de gallo

The Maximilian - \$15

Cilantro omelet with chorizo, onions and Oaxaca cheese

Topped with green ranchero sauce and sliced avocado

Hangover Breakfast Burger* - \$17

Angus beef, pepper jack cheese, roasted poblano chiles, jalapeno cured bacon and one fried egg.

Hello!

Watermelon Mimosa - \$12

Watermelon agua fresca lime juice & prosecco

Sunrise - \$12

Tequila, orange juice & pomegranate liqueur

Andaz Margarita - \$12

Partida Tequila, cointreau lemon & lime juice

Sierra Madre - \$10

Mezcal, aperol, grapefruit juice & soda

White Sangria - \$10

White wine, tequila, hibiscus liqueur & fruit

Michelada - \$10

Draft beer, bloody mary Mix, lime juice & sea salt

Juices - \$8

Mango-Rosemary

Orange-Pineapple-Mint

Strawberry-Banana

Watermelon-Lime

Coffee & Tea - \$7

Press Coffee Roasters

Mango-Hibiscus Tea

Pomegranate Green Tea

Shared Plates & Other Things

Sonoran Hummus with Crisp Veggies - \$14

Chickpea hummus with southwest spices, ancho chile and fresh lemon. Garnished with toasted Pepitas, cilantro and queso fresco. Served with fresh carrots, jicama, cucumber, celery and sweet peppers

Carne Asada Fries - \$12

Seasoned thick cut fries topped with carne asada, jalapeno peppers, roasted corn, cotija cheese, guacamole, cilantro and pico de gallo

Mexican Shrimp Cocktail - \$16

Grilled Shrimp, onion, tomato, cucumber, avocado, cilantro, jalapeno pepper, tomato juice and fresh lime. Served with corn tortilla chips

Posole - \$8

Pork and hominy soup with a pasilla-red chile sauce and corn tortillas. Served with shredded cabbage, onion, cilantro, radish and fresh lime

Andaz Chopped Salad - 11

Baby romaine lettuce, diced onion, golden beets, cucumber, tomato, avocado, roasted corn and black beans with a chile-lime dressing

Elote - \$8

Grilled corn, roasted garlic aioli, cotija cheese and smoked paprika

Sweet Stuff

Spanish Frozen Ice - \$7

Watermelon-lime with fresh mint

Pineapple-red chile,

Mango-habanero

Churros - \$7

Cinnamon sugar churros drizzled with bittersweet chocolate and served with horchata ice cream

Dark Mexican Chocolate Cake - \$9

Single origin mexican chocolate cake with warm chocolate sauce and salted caramel ice cream

More Small Plates

Southwest Sliders* - \$13

Beef chorizo sliders topped with tomato, onion and pepper jack cheese. Served with a spicy carrot and jalapeno escabeche

Three Tacos - \$14

Carne asada – Sliced marinated beef with onions, tomato, cilantro, queso fresco

and chile de arbol salsa

Al pastor – Slow roasted pork with pineapple, achiote adobo, onion, cilantro and

tomatillo salsa

Pescado – Seasonal white fish dusted with red chile powder served with shredded cabbage, cilantro, fresh radish, avocado and pico de gallo

Cilantro Green Chile Crab Cake - \$15

Tomatillo salsa verde and Avocado cream

Sandwiches

Sonoran Hot Dog - \$12

All beef hot dog wrapped with bacon and topped with pinto beans, tomato, onion, jalapeno peppers, mustard, mayonnaise and cotija. Served in a bolillo roll.

Pollo Asado Burro - \$14

Grilled chicken, guacamole, tomatoes, onion, jalapeno peppers, cilantro and tomatillo salsa

Pescado Torta - \$15

White fish, chile de arbol mayonnaise, cabbage, radish, avocado and pico de gallo

Carne Asada Torta - \$16

Marinated grilled rib eye with roasted peppers, melted oaxaca cheese and a chimichurri tomato salsa

Southwestern Chopped Salad Wrap - \$12

Romaine lettuce, roasted corn, black beans, tomato, avocado cucumber, green onions, Manchego cheese and cilantro ranch dressing rolled in a flour tortilla

*Items are served with raw or undercooked, or contain (may contain) raw or undercooked ingredients.

*Consuming raw or undercooked meat may increase your risk of foodborne illness.

ANDAZ

starters

Andaz Guacamole - \$12

Our signature guacamole made to order with ripe avocado, tomato, green onion, cilantro and fresh key limes

Salsa - \$10

Fire roasted tomato salsa, Jalapeno-tomatillo salsa, chile de arbol salsa

Vegetable Board - \$14

Grilled Crooked Sky Farms vegetables served with cilantro-pepita pesto, tepary bean puree, Queen Creek roasted garlic olive oil and crisp southwest flatbread

Cured Meat Board - \$16

Iberico ham, Spanish chorizo and lomo embuchado (dry-cured pork loin) served with stone ground mustard and rosemary-roasted garlic aioli

Cheese Board - \$12

Queso Manchego, Fiscalini San Joaquin Gold and San Simon Smoked cheeses with quince paste and honey comb

Ceviche* - \$16

Yellowfin tuna, jalapeno-coconut vinaigrette, blistered heirloom cherry tomatoes and lime confit

Cilantro Green Chile Crab Cake - \$15

Tomatillo salsa verde and Avocado cream

Red Pork Posole - \$8

Served with shredded cabbage, radishes, green onion, oregano fresh lime and house made corn tortillas

Andaz Chopped Salad - \$11

Baby romaine lettuce, diced onion, golden beets, cucumber, tomato, avocado, roasted corn and black beans with a chile-lime dressing (*present like cobb salad*)

Organic Red Quinoa and Tuscan Kale Salad - \$10

Shredded kale with diced green apple, heirloom rainbow carrots, radish, red onion and organic red quinoa with a pomegranate vinaigrette

ANdAZ

tacos

1 Taco for \$5, 3 for \$14

Carnitas

Slow cooked marinated pork with pickled red onions and cilantro

Carna Asada

Beef marinated in lime juice, garlic, cilantro and red chile. Served with diced onion, tomato and cilantro

Al Pastor

Achiote adobo and pineapple marinated pork with chopped onions, cilantro, pineapple and a red chile salsa

Pollo Asado

Grilled chicken with chopped onions, avocado and roasted tomato salsa

Pescado

White fish with shredded cabbage, pico de gallo and queso fresco

Camaron

Grilled Shrimp with cabbage, radish, avocado and tomatillo salsa

specialties

NY Steak* - \$36

Grilled southwest marinated New York steak with a chimichurri tomato sauce

Chicken Adobo - \$22

Roasted chile marinated chicken with grilled heirloom rainbow carrots

Grilled Pork Loin Chop* - \$26

Apple and chile brined 14 ounce pork loin chop with a chorizo cornbread stuffing

Halibut - \$27

Green chile broth with hominy, tepary beans and a toasted pumpkin seed and cilantro pesto

Garlic Shrimp Chile Relleno - \$23

Poblano filled with shrimp, garlic, onion, roasted corn and oaxaca cheese
Green chile ranchero sauce

Southwest Paella - \$24

Chicken, Shrimp, mussels and chorizo with Poblano peppers, garlic, tomato and red rice

sides

All Sides \$6

Green cilantro rice

Navajo beans

Roasted corn with aioli, cotija cheese and smoked paprika

Chorizo cornbread stuffing

Arizona ratatouille with chayote squash, Poblano peppers, spring onions and tomatoes

Asparagus, toasted pumpkin seeds, cotija cheese

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ANdAZ

ANdAZ

starters

Fresh Cut Fruit Cocktail with Chile-Lime Powder - \$12

Seasonal fruit with chile powder, Bolivian rose sea salt and fresh lime

Sonoran Hummus with Crisp Veggies - \$12

Chickpea hummus with southwest spices, ancho chile and fresh lemon. Garnished with toasted Pepitas, cilantro and queso fresco. Served with fresh carrots, jicama, cucumber, celery and sweet peppers

Fire Roasted Tomato Salsa and Guacamole - \$10

Signature guacamole and fresh tomato salsa served with lime scented tortilla chips

Carne Asada Fries - \$12

Seasoned thick cut fries topped with carne asada, jalapeno peppers, roasted corn, cotija cheese, guacamole, cilantro, pico de gallo and fresh lime

Mexican Shrimp Cocktail - \$16

Grilled Shrimp, onion, tomato, cucumber, avocado, cilantro, jalapeno pepper, tomato juice and fresh lime. Served with corn tortilla chips

Grilled Vegetable Board - \$14

Grilled zucchini, asparagus, onions, peppers, corn and blistered pear tomatoes. Served with a cilantro-pepita pesto and tepary bean puree.

Jalapeno-Lime Chicken Wings - \$14

Chile-lime chicken wings with spicy carrot and jalapeno pepper escabeche. Served with Avocado Ranch Dipping Sauce

small things

Quesadilla - \$9

Mini Oaxaca and pepper jack cheese quesadillas with diced avocado, onion, jalapeno peppers and cilantro. Served with roasted tomato salsa

Southwest Sliders* - \$13

Beef chorizo sliders topped with tomato, onion and pepper jack cheese. Served with a spicy carrot and jalapeno escabeche

Three Tacos \$14

Carne asada – Sliced marinated beef with onions, tomato, cilantro, queso fresco and chile de arbol salsa

Al pastor – Slow roasted pork with pineapple, achiote adobo, onion, cilantro and tomatillo salsa

Pescado – Seasonal white fish dusted with red chile powder served with shredded cabbage, cilantro, fresh radish, avocado and pico de gallo

sandwiches

Southwestern Chopped Salad Wrap - \$12

Romaine lettuce, roasted corn, black beans, tomato, avocado cucumber, green onions, Manchego cheese and cilantro ranch dressing rolled in a flour tortilla

Fire Roasted Poblano Cheeseburger* - \$15

Angus beef, pepper jack cheese, roasted poblano chiles, jalapeno cured bacon, onion and tomato. Served with a spicy carrot and jalapeno escabeche

Sonoran Hot Dog - \$12

All beef hot dog wrapped with bacon and topped with pinto beans, tomato, onion, jalapeno peppers, mustard, mayonnaise and cotija. Served in a bolillo roll.

Pollo Asado Burro - \$14

Grilled chicken, guacamole, tomatoes, onion, jalapeno peppers, cilantro and tomatillo salsa

Torta - \$14

Jalapeno cured bacon, lettuce, tomato, avocado, onion, diced jalapeno pepper, micro cilantro and chipotle mayonnaise on a toasted bolillo roll.

desserts

Churros - \$7

Cinnamon sugar churros drizzled with bittersweet chocolate and served with dulce de leche ice cream

Chocolate Brownie Sundae - \$9

Moist ancho chile brownie with chocolate sauce, strawberries, sliced bananas, whipped cream and vanilla ice cream

Paletas - \$6

Watermelon with fresh mint, Pineapple-red chile, chocolate and orange vanilla cream

Ice Cream & Sorbet - \$6

Vanilla bean ice cream

Chocolate fudge ice cream

Dulce de Leche ice cream

Kahlua ice cream

Blood orange sorbet

Raspberry sorbet

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Arizona Department of Liquor Licenses and Control
 800 W Washington 5th Floor
 Phoenix, AZ, 85007-2934
 www.azliquor.gov
 (602) 542-5141

RESTAURANT OPERATION PLAN

DLLC USE ONLY LICENSE # 11077072

- Name of restaurant (Please print): Andaz Scottsdale Resort
- List by Make, Model, and Capacity of your: (If you attached a legible copy of your equipment list, only provide the following items:)

Grill	See attached
Oven	
Freezer	
Refrigerator	
Sink	
Dish Washing Facilities	
Food Preparation Counter (Dimensions)	
Other	

- Attach a copy of your full menu including prices (examples: Breakfast, Lunch, Dinner, and Nonalcoholic beverages).
- List the seating capacity for:
 - Restaurant dining area of your premises: (Do not include patio seating) [91]
 - Bar area of your premises: [+ 12]
 - Total dining and bar seating capacity of your premises: [= 103]
- What Type of dinnerware and utensils are utilized within your restaurant?
 Reusable Disposable Both
- Does your restaurant have a bar area that is distinct and separate from the dining area? YES No
(If yes, what percentage of the public floor space does this area cover?) 2 %
- What percentage of your public premises is used primarily for restaurant dining?
(Do not include kitchen, bar, hi-top tables, or game area.) 10 %

8. Does your restaurant contain any games, televisions, or any other entertainment? YES No
 (If yes, specify what types and how many (examples: 4-TV's, 2-Pool Tables, 1-Video Game, etc.)

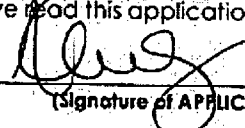
9. Do you have live entertainment or dancing? YES No
 (If yes, what type and how often (example: DJ-2 x a week, Karaoke-2 x a month, Live Band-1 x a month, etc.)

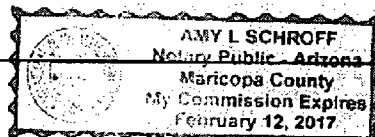
10. Use space below to list how many employees for each position to fully staff your business:

Position	How many
Cooks	
Bartenders	
Hostesses	
Managers	
Servers	
Other ()	
Other ()	
Other ()	

I, Andrea Dahlman Lewkowitz, hereby declare that I am the APPLICANT filing this application.
 (Print full name)

I have read this application and the contents and all statements true, correct and complete.

X 
 (Signature of APPLICANT)

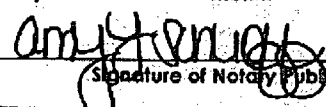


NOTARY

State of Arizona County of Maricopa

The foregoing instrument was acknowledged before me this 11 day of September 2015.
Day Month Year

My Commission Expires on: 02/12/2017
Date


 (Signature of Notary Public)



Arizona Department of Liquor Licenses and Control
800 W Washington 5th Floor
Phoenix, AZ 85007-2934
www.azliquor.gov
(602) 542-5141

RECORDS REQUIRED FOR AUDIT
Applies to Series 11 (Hotel/Motel W/Restaurant) & Series 12 (Restaurant) Only

MAKE A COPY OF THIS DOCUMENT AND KEEP IT WITH RECORDS REQUIRED BY THE STATE

In the event that your business is audited by the Department of Liquor, you will be asked to provide documentation of compliance with A.R.S. §4-205.02(H). Other documents that may be required for audit include and are not limited to:

1. All invoices and receipts for the purchase of food and spirituous liquor for the licensed premises.
2. A list of all food and liquor vendors.
3. The restaurant menu reflecting prices during the audit period.
4. A price list for alcoholic beverages on menu during the audit period.
5. Mark-up figures on food and alcoholic products during the audit period.
6. A recent, accurate inventory of food and liquor (taken within two weeks of the Audit Interview Appointment)
7. Monthly Inventory Figures - beginning and ending figures for food and liquor.
8. Chart of accounts (copy).
9. Financial Statements (Income Statements, Balance Sheets, etc).
10. General Ledger
 - A. Sales Journals/Monthly Sales Schedules
 - 1) Daily Sales Reports (to include the name of wait staff, bartender, etc. with sales for that day)
 - 2) Daily Cash Register Tapes - Journal Tapes and Z-tapes
 - 3) Dated Guest Checks
 - 4) Coupons/Specials/Discounts
 - 5) Any other evidence to support income from food and liquor sales
 - B. Cash Receipts/Disbursement Journals
 - 1) Daily Bank Deposit Slips
 - 2) Bank Statements and canceled checks
11. Tax Records
 - A. Transaction Privilege Sales, Use and Severance Tax Return (copies)
 - B. Income Tax Return - city, state and federal (copies) supporting books, records, schedules or documents used in preparation of tax returns
12. Payroll Records
 - A. Copies of all reports required by the State and Federal Government
 - B. Employee Log (A.R.S. §4-119)
 - C. Employee time cards (actual document used to sign-in and -out each work day)
 - D. Payroll records for all employees showing hours worked each week and hourly wages
13. Off-Site Catering records (must be complete and separate from restaurant records)
 - A. All documents which support the income derived from the sale of food to be consumed off of the licensed premises
 - B. All documents which support purchases made for food to be consumed off of the licensed premises
 - C. coupons/specials/discounts

The sophistication of record keeping varies from establishment-to-establishment. Regardless of each licensee's accounting methods, the amount of gross revenue derived from the sale of food and liquor must be substantially documented.

REVOCAION OF YOUR LIQUOR LICENSE MAY OCCUR IF YOU FAIL TO COMPLY WITH A.R.S. §4-210(A)(7) AND A.R.S. §4-205.02(H)

A.R.S. §4-210(A)(7)

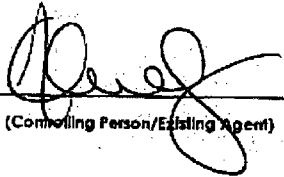
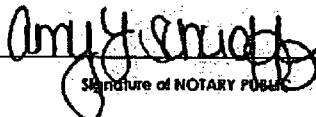
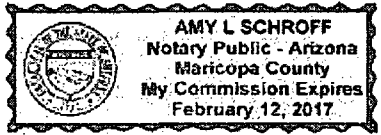
The Licensee fails to keep for two years and make available to the department upon reasonable request all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of spirituous liquors and, in the case of a restaurant or hotel-motel licensee, all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of food.

A.R.S. §4-205.02 (H)

1. "Gross Revenue" means the revenue derived from all sales of food and spirituous liquor on the licensed premises, regardless of whether the sales of spirituous liquor are made under a restaurant license issued pursuant to this section or under any other license that has been issued for the premises pursuant to this article.

2. "Restaurant" means an establishment which derives at least forty per cent of its gross revenue from the sale of food, including sales of food for consumption off the licensed premises if the amount of these sales included in the calculation of gross revenue from the sale of food does not exceed fifteen percent of all gross revenue of the restaurant.

I, (Print full name) Andrea Dahlman Lewkowicz hereby declare that I have read and fully understand all aspects of this statement.

Notary	
<p>x <u></u> (Controlling Person/Existing Agent)</p> <p>My commission expires on: <u>02/12/2017</u></p>	<p>State of <u>Arizona</u> County of <u>Maricopa</u></p> <p>The foregoing instrument was acknowledged before me this</p> <p><u>11</u> of <u>September</u>, 2015</p> <p style="text-align: center;">Day Month Year</p> <p><u></u> Signature of NOTARY PUBLIC</p>
	

MAKE A COPY OF THE DOCUMENT AND KEEP IT WITH RECORDS REQUIRED BY THE STATE