

CITY COUNCIL REPORT



Meeting Date: September 19, 2017
General Plan Element: *Land Use*
General Plan Goal: *Support a diversity of businesses.*

ACTION

Restaurant Liquor License Request for 71-LL-2017 Nirvana Indian Cuisine. To consider forwarding a recommendation of approval to the Arizona Department of Liquor Licenses and Control for a Series 12 (restaurant) State liquor license for an existing location and new owner.

OWNER

5 Star Lighting, LLC

APPLICANT CONTACT

Anjali Garg

LOCATION

14891 N. Northsight Blvd., Suite 119

BACKGROUND

This request is for a Series 12 (restaurant) liquor license for an existing location with new owner. This has been a licensed location since 2008, most recently operating with liquor as Windy City Café.

APPLICANT'S PROPOSAL

The applicant is seeking a favorable recommendation on a Series 12 liquor license. This allows the holder of a restaurant license to sell and serve spirituous liquor solely for consumption on the premises of an establishment which derives at least forty percent (40%) of its total revenue from the sale of food.

The applicant has indicated that this establishment will serve liquor between the hours of 11:00 am to 9:30 pm; however, due to State liquor license processing requirements, they are not required to notify the City or the State if they change their hours of operation.

IMPACT ANALYSIS

Reliability and Location

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

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

Restaurant

A.R.S. Section 4-205.02 and R19-1-206 Criteria for Restaurant Operations.

This owner intends to operate this location as a restaurant according to the applicant's responses to the State's Restaurant Operation Plan categories: Personnel, Equipment, Menu, Live Entertainment, Bar Games/Televisions, Name of Establishment, Bar Seating Area and Dinnerware. This establishment is 4,800 sq. ft. in size, plus an existing 300 sq. ft. patio. The bar service area is 380 sq. ft. or 13% of gross floor area, and the kitchen area is 1,000 sq. ft. or 21% of the gross floor area. The operational characteristics and floor plan qualify as a restaurant.

Zoning

This site is zoned C-2 (Central Business District). The C-2 district allows restaurants/retail sales as a permitted use. The applicant has been notified of the City's expectation that the business will operate as a restaurant as defined by City Code.

Public Safety

Police Department: Recommendation No Opposition

Major life safety issues: None noted

Public Notice and Proximity

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

The applicant has maintained the required posting notice for the State mandated 20-day period. No petitions or protests were received during the 20 (twenty) day posting period.

COUNCIL OPTIONS & STAFF RECOMMENDATION

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

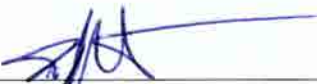
The City Council's recommendation of approval, disapproval or no recommendation will be forwarded to the Department of Liquor Licenses and Control for their consideration. If the application is approved by the Department of Liquor Licenses and Control, the applicant should receive their license from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

RESPONSIBLE DEPARTMENT(S)

Lorraine Castro, Planning Specialist, lcastro@ScottsdaleAZ.gov
Planning and Development Services

Thomas Myers, Lieutenant, tmyers@scottsdaleaz.gov
Police Special Investigations

APPROVED BY



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

8/31/2017

Date



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

9/5/17

Date

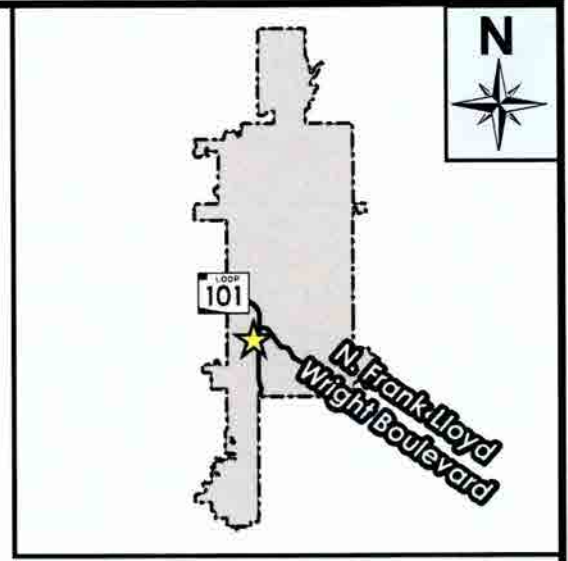
ATTACHMENTS

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



Q.S.
34-48

G.I.S. Orthophoto 2016



71-LL-2017

Nirvana Indian Cuisine



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: 5 STAR LIGHTING, LLC DBA NIRVANA INDIAN CUISINE
Business Address: 14891 N. NORTHSIGHT BLVD, #119, SCOTTSDALE AZ 85260
Total Gross Square Footage of Establishment: Approx. 4800 sqft.

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

If yes, what type of license? SERIES 12

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? _____

Is this business under construction or being remodeled? Yes No

Does this business have an existing patio? Yes No Dimensions of patio 300 sq

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: 380 sq
(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: 1,000 sq
(do not include refrigerators or areas used for storage of food or beverages)

During what hours will the establishment provide full kitchen service? 11am-2pm and 5pm-9pm

During what hours will the establishment offer liquor sales? 11am-2:30pm and 5pm-9:30pm

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:

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

*May require a Conditional Use Permit

Applicant Narrative:

ARS 4-201-G: 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.

- I have the capability, qualifications and reliability to hold a liquor license because:
I believe I can successfully run this business & take upon the responsibility to ID customers serving alcohol. I have the capability to train my staff accordingly.

- The public convenience requires and the best interest of the community will be substantially served by the issuance of the liquor license because:
All laws will be kept in mind by myself and staff when serving alcohol to anyone.

- Please describe your business:
Full restaurant and bar.

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:

Anjali Garg

Signature:

Date:

8/29/17

Submit

Planning and Development Services

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



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

DLIC USE ONLY
License # 1207B149
Date Accepted: 8/23/17
CSR: [Signature]

Application for Liquor License
Type or Print with Black Ink

APPLICATION FEE AND INTERIM PERMIT FEES (IF APPLICABLE) ARE NOT REFUNDABLE
A service fee of \$25 will be charged for all dishonored checks (A.R.S. § 44-6852)

SECTION 1 Type of License

- Interim Permit
New License
Person Transfer
Location Transfer (series 6, 7 and 9)
Probate/ Will Assignment/ Divorce Decree (No Fees)
Seasonal

SECTION 2 Type of Ownership

- J.T.W.R.O.S.
Individual
Partnership
Corporation
Limited Liability Co
Club
Government
Trust
Tribe
Other (Explain)

SECTION 3 Type of license

- Add Sampling Privilege for Series 9 and 10 only (Complete Sampling Privilege application)
Add Growler privileges (restaurant, series 12, license only. 300-foot restriction applies)

1. Type of License (restaurant, bar etc.): Series 12 2. LICENSE # (if issued): 1207B149

SECTION 4 Applicants

- Agent's Name: GARG ANJALI P1078831
Applicant/Licensee Name: 5 STAR LIGHTING, LLC B1059422
Business Name (Doing Business As-DBA): NIRVANA INDIAN CUISINE B1039282
Business Location Address: 14891 N Northsight Blvd, #119, Scottsdale AZ 85260, Maricopa
Mailing Address: 14891 N Northsight Blvd, #119 Scottsdale AZ 85260, Maricopa
Business Phone: 480 483 9284 Daytime Contact Phone: 480 231 3566
Email Address: nirvana.scottsdale@gmail.com
Is the Business located within the incorporated limits of the above city or town? Yes

Fees: \$100 Application \$100 Interim Permit \$50 Department Use Only Site Inspection \$44 Finger Prints \$294.00 Total of All Fees
Is Arizona Statement of Citizenship & Alien Status for State Benefits complete? Yes

Nirvana

Indian Cuisine

Appetizers

Served with mint and tamarind chutney.

- Veg Samosa** 4
Triangle shaped turn overs filled with seasoned potatoes and peas
- Aloo Pakora** 4
Thin Sliced potatoes with ginger chilly and curry leaves fried with chickpea batter
- Bombay Veg Cutlet** 6
Spiced mixed vegetable patties flavored with cumin and ginger, fried to crispy golden brown
- Crispy Onion Pakora** 5
Sliced onions flavored with ginger chilly and curry leaves fried with chickpea batter
- Mastani Spinach Pakora** 6
Chopped fresh spinach with ginger chilly and curry leaves fried with chickpea batter
- Cut Mirchi** 6
Batter fried long hot peppers cut and refried to golden brown
- Panner Pakora** 6
Paneer with ginger chilly and curry leaves fried with chickpea batter
- Chicken Pakora** 6
Chicken pieces dipped in chickpea batter with ginger and curry leaves
- Assorted Mix Appetizers** 10
Combination; Veg Samosa, Veg Cutlet, Aloo pakora, Onion Bhaji, and Mirchi Bajji

Soups/Salads

- Tomato Soup** 4
Made fresh daily with Indian spices
- Mango Corn Soup** 4
Corn cooked in a creamy onion broth with a dash of mango
- Lentil Soup** 4
Yellow lentils cooked with mild spices
- House Salad** 5
Fresh lettuce, onions, tomatoes, and cucumbers served with raita
- Kachumber Salad** 5
Chopped lettuce, onions, tomatoes and cucumbers seasoned with Indian spices, served with raita

Tandoori

Served with white basmati rice.

- Paneer Tikka** 14
Cubes of paneer, bell peppers, onions and tomato marinated with traditional spices, grilled in clay oven
- Tandoori Chicken** 14
Chicken leg quarters marinated with yogurt, ginger, garlic and authentic spices and grilled in clay oven
- Chicken Tikka Tandoori** 14
Boneless Chicken breast marinated in yogurt, ginger, garlic and spices and grilled in clay oven
- Seekh Kebab (Lamb)** 16
Ground lamb flavored with fresh herbs and spices, skewered and cooked in clay oven

Lamb Tikka	16
<i>Tender pieces of lamb marinated in typical frontier spices grilled to perfection</i>	
Lamb Chops	20
<i>Lamb chops marinated in ginger, cardamom, frontier spices and yogurt and grilled to perfection</i>	
Fish Tikka	16
<i>Fresh White Fish marinated in yogurt, ginger, garlic and spices and grilled in clay oven</i>	
Tandoori Shrimp	16
<i>Jumbo Shrimp marinated in yogurt, ginger, garlic and spices and grilled in clay oven</i>	
Special Tandoori Platter	22
<i>Assortment of Tandoori Chicken, Chicken Tikka, Seekh Kebab, Lamb Tikka and Tandoori Shrimp</i>	

Curries

Served with white basmati rice.

Masala	10
<i>Onions and tomatoes simmered in rich creamy sauce with garam masala, ginger, garlic, coriander, cumin, turmeric and chili topped with fenugreek.</i>	
Curry	10
<i>Onion gravy cooked with ginger, garlic, chillies and delicate combination of fresh ground spices, and curry leaves.</i>	
Korma (Shahi)	10
<i>Rich mildly spiced saffron and cardamom flavored creamy onion sauce with fresh ground spices.</i>	
Kadai	10
<i>Diced bell peppers and onions tossed with fresh herbs and ground spices in a tomato based gravy cooked in a Indian kadai (wok)</i>	
Bhuna	10
<i>Diced bell peppers, tomatoes and onions with ginger and ground spices in a onion based gravy cooked in a Indian kadai (wok).</i>	
Madras	10
<i>Onions and tomatoes cooked with coconut milk with malabar spiced curry with curry leaves and ground spices.</i>	
Saag (Palak)	10
<i>Fresh chopped spinach cooked with tomatoes and onions with garlic ginger and ground spices with a splash of cream.</i>	
Mutter	10
<i>Green peas cooked in a creamy onion based gravy with curry leaves and fresh ground spices.</i>	

Add;

**Mix Veg 2 Paneer 2 Mushroom 2 Aloo 2 Chicken 4 Lamb 5 Goat 5 Shrimp 6
Fish 6**

Vegetarian Specialties

Served with white basmati rice.

Bhindi	11
<i>Cut okra stir fried with onions and tomatoes with turmeric, garlic, ginger, and fresh ground spices.</i>	
Aloo Gobi	11
<i>Cauliflower and potatoes cooked with onions and tomatoes, turmeric, garlic, ginger and fresh ground spices.</i>	

- Shimla Aloo** **11**
Diced green peppers and potatoes cooked with onions and tomatoes, turmeric ,garlic, ginger and fresh ground spices.
- Daal Tadka** **11**
Yellow lentils cooked with cumin seeds, tomatoes, and chopped ginger.
- Channa Masala** **11**
Garbanzo beans cooked with onions, tomatoes and ginger with fresh ground spices.
- Daal Makhani** **11**
Dark lentils slow cooked with onions garlic and tomatoes with fresh ground spices.
- Dum Aloo** **11**
Potatoes pan fried and cooked in a creamy tomato and onion based gravy with fresh ground spices.
- Maiai Kofta** **11**
Potato and cheese veg dumplings simmered in a rich mildly spices creamy onion sauce.
- Bhaigan Bharta** **11**
Eggplant roasted in the tandoor then mashed and cooked with onions, tomatoes, ginger, and fresh ground spices.
- Bhaigan Aloo** **11**
Eggplant and potatoes stir fried with onions, tomatoes, ginger, garlic and fresh ground spices.

Bread

Cooked in a tandoor oven

- Plain Naan** **2**
Traditional bread made with AP flour.
- Butter Naan** **3**
Naan brushed with fresh butter
- Garlic Naan** **3**
Naan topped with fresh garlic
- Tandoori Roti** **3**
Whole wheat bread
- Plain Paratha** **5**
Layered whole wheat bread topped with fresh butter
- Poori** **5**
Unleavened deep fried bread
- Aloo Paratha** **5**
Naan stuffed with seasoned mashed potatoes
- Chilli Naan** **5**
Naan stuffed with green chillies and fresh spices
- Paneer Kulcha** **5**
Naan stuffed with grated paneer and fresh spices
- Onion Kulcha** **5**
Naan stuffed with chopped onions and fresh spices
- Canyon Kulcha** **5**
Naan stuffed with seasoned potatoes with raisins and cherries
- Mix Basket** **7**
Plain, Butter, and Garlic Naans
- Special Mix Basket** **12**
Garlic, Onion, and Chili Naans

	Rice
Vegetable Biryani	11
Chicken Biryani	14
Lamb Biryani	15
Goat Biryani	15
Fish Biryani	16
Shrimp Biryani	16
Peas Pulou	10
Jeera Rice	8

Kids

Kids Platter 10
Vegetable korma, basmati rice, fried chicken pieces and dessert

Kids Special Platter 12
Chicken Makhani, basmati rice, pakora pieces and dessert

Drinks

Softa 3
 Coke, Diet Coke, Sprite, Fanta, Lemonade, Dr. Pepper

Mango Lassi 4
 Mango Shake 4
 Sweet Lassi 4
 Salt Lassi 4
 Mint Lassi 4
 Strawberry Lassi 4
 Strawberry Shake 4

Chai 3
 Indian Iced Tea 3
 Green Tea 3

Dessert

Mango Kulfi 4
 Malai Kulfi 4
 Pistachio Kulfi 4
 Gulab Jamun 4
 Kheer 4
 Mango Custurd 4

