



ORCHARD'S | END

**Project Description of Shell Improvements at
911 Merchant St.
Vacaville, CA 95688**

Overall Vision and Intent

It all began with Hank & Hazel... the first pair of breeding hogs that my Dad bought when he started Ulati Creek Ranch out on Vaca Valley Road. Lance named his first boar "Hank", after my grandpa, who first moved our family and our businesses to Vacaville from Oakland in the late '70s. And Hazel, the sow, is named after an adorable, young cousin, growing up on her family's small dairy farm in Petaluma.

My husband and I became enamored with the idea of starting a butcher shop called Hank & Hazel's here in Vacaville, which would source from local ranchers who are doing it right, like my Dad is. The other half of our equation was to provide Vacaville consumers, like ourselves, with access to a better quality and provenance of meat than is currently available locally, and with the convenience of full-service retail butchery. As we started looking for a space, instead of finding a nice little storefront, we found a really big building that was in desperate need of more than a little TLC and a LOT of vision.

After bringing a very preliminary plan to the City Planning Department, well over a year ago, based on staff feedback, we went back to the drawing board and spent the last year crafting a very specific vision and plan for how this property could become a vibrant, community-building destination for the west side of Vacaville. Instead of taking our initial piecemeal approach to improving the building over time, we are excited to present to you a master plan for the property that will be implemented immediately upon approvals and permitting.

We're calling the property Orchard's End because of its location at the natural end of Orchard Avenue, where it meets Merchant Street. We're excited about how that name also evokes the connection between Vacaville's history as a farming community and how that intersects with its current reputation as a retail mecca. Not to mention the fact that this building was the first grocery store in Vacaville back in the 1950's- Such cool synergy! We see Orchard's End being a Vacaville destination for real food and drinks, local entrepreneurs, unique ambiance, and community-building events.

Pulling inspiration from some of the vibrant communities we've lived and worked in: Phoenix, Brooklyn, San Francisco, Oakland, Scottsdale, and Denver – we've identified some types of businesses that we think work well together and that bring communities together and that's what we're proposing putting in our redeveloped building. One of the things that has made all of the places we've loved to live in so special has been that they are unique. They have artisans and entrepreneurs who bring new perspectives to the community. We want our property to foster this type of business development here in Vacaville.

Our small retail shops could include a bakery, a specialty spice shop, a kitchen gadget store, an organic gelato shop, or a locally-made clothing and accessories store. We think these retail shops are a really exciting opportunity for local entrepreneurs to house their business amongst like-minded peers.

We'd like to see the front restaurant space live up to its fullest potential. You'll enter through a dramatic, steel pivot door and the patio will be cozy against the outdoor fireplace and looking up at the living wall. This has the potential to be one of the nicest restaurants in Vacaville, and we will insist that it be consistent with our emphasis on sustainable, local, and organic food. This restaurant will likely carry a #47 ABC license for on premise sales of wine, beer and spirits.

Hank & Hazel's (the butcher shop) has grown from its original vision to include a gourmet deli with house-made breads, meats and charcuterie, complementary grocery items with an emphasis on artisanal and local products that are hard to find elsewhere in Vacaville. We are applying for a #41 ABC license with the intent to sell locally sourced wines and beers that will complement our offerings both on and off premise.

In the old loading dock area of the building, a microbrewery will put Vacaville on the map for something new. The intent is to operate this location as a brewpub. It would brew onsite, serve its own beers in the tap room, as well as a curated selection of other craft beers. The menu would likely include hearty burgers and sausages, sourced from the awesome butcher shop next door. We anticipate this business would apply for a #24 Brew Pub/Microbrewery ABC license to allow limited sales to other restaurants and retail chains. A local Vacaville brewery would not only give natives a sense of pride, but also a place for the community to gather and a reason for Northern California beer tourists to pull off I-80 in Vacaville.

Our vision for the executive suite offices is to create an inspiring shared workplace that would give folks who may work from a home office, the amazing opportunity to work upstairs from the gourmet deli and brewery. How much more fun is that?!

Beyond our plans for this property, we think this could be a really important next step to rebranding and revitalizing the Merchant/Alamo gateway to Vacaville. This side of town needs a vision – a unique reason for people to get further off the freeway than the outlets and the Nut Tree. We believe it's a strong mix of unique local businesses that will bring out the locals and the visitors. Back Door Bistro, Journey Coffee, Sweet Peas and a few others have started to breath some new life into the neighborhood, but we feel there's still so much needed in this area. For all of these great places to come together we need to build a sense of community that connects all of these businesses and the people of the neighborhood who support them. We want to be agents of that change.

Here's where we need your help to bring this vision to reality! We've put together a sound plan that meets all of the basic requirements that we believe the city requires, and far exceeds the current visual appeal of the neighborhood. We believe in developing quality buildings and maintaining nice workplaces. It's what makes employees want to show up every day, and keeps customers coming back.

Technical Details

The proposed project site includes two adjacent parcels owned by Porter G3, LLC. Parcel 1, APN: 0126-350-130 is 1.29 acres & has an existing 18,677 s.f. building, formerly a retail furniture store. Parcel 2, APN: 0126-350-140 is 1.4 acres & has an existing 4,293 s.f. building, currently Tony's Restaurant. The majority of work as part of the proposed project is on Parcel 1. The only work proposed on Parcel 2 are the parking lot & landscaping site improvements, & new pylon sign to replace the existing one that will need to be taken down to accommodate parking requirements.

The proposed project entails retrofitting the existing 18,677 s.f. building that was formerly a furniture store, and previously a grocery store, on the first floor with offices above into a multi-tenant building. A portion of the existing building that extended over the property line will be demolished, therefore reducing the overall square footage of the building. As part of the proposed project the building will receive seismic retrofitting, new interior demising walls, complete build-out of the owner's butcher shop and gourmet deli, extensive exterior finish upgrades, site improvements including new landscaping, additional parking, ADA site accessibility features & parking lot resurfacing. The proposed uses & their square footages for Parcel 1 include a 1,780 sf restaurant, a 4,890 sf brew pub, retail spaces totaling 8,545 sf, 751 sf of shared accessory areas, & the (E) 2,115 sf 2nd flr. Offices, for a total building area of 18,081 sf. As previously mentioned, Tony's (E) 4,293 sf restaurant building on Parcel 2 will remain & no building improvements are included as part of the current proposed scope of work.

The property owners will occupy one of the tenant spaces with their butcher shop and gourmet deli, which will have a full commercial kitchen & provide both retail sales as well as indoor & outdoor customer seating areas for on site food & beverage consumption. The anticipated number of butcher shop and deli employees is 20.

Assumptions are made about the anticipated future tenant occupancy types & anticipated parking requirements are calculated as follows:

<u>Tenant space #1 - restaurant: 1,802 sf</u>	1,802 sf @ 1/100sf =	18 spaces
	28 (outdr.) Seats @ 1 sp/3 seats =	9 spaces
<u>Tenant space #2 - retail: 754 sf</u>	1 sp/250sf =	3 spaces
<u>Tenant space #3 - retail: 783 sf</u>	1 sp/250sf =	3 spaces
<u>Tenant space #4 - retail: 903 sf</u>	1 sp/250sf =	4 spaces
<u>Tenant space #5 - retail: 903 sf</u>	1 sp/250sf =	4 spaces
<u>Tenant space #6 - retail: 5,183 sf</u>	4,896 sf @ 1/250sf =	20 spaces
	287 sf w/ 12 (indr.) Seats @ 1 sp/200sf =	2 spaces
	26 (outdr.) Seats @ 1 sp/3 seat =	9 spaces
<u>Tenant space #7 - brew pub: 4,890 sf</u>	2,890sf @ 1/1000 =	3 spaces
	2000sf @ 1/100sf =	20 spaces
	29 (outdr.) Seats @ 1 sp/3 seats =	10 spaces
<u>Second level - office: 2,114 sf</u>	1 sp/250sf =	9 spaces
<u>Tony's - restaurant: 4,293 sf</u>	140 Seats @ 1 sp/3 seats =	47 spaces
<hr/>		
	Total parking required:	161 spaces
	H.C. accessible spaces required:	6 spaces

Proposed site plan improvements will provide a total of 157 parking spaces as follows:

Standard	114 spaces
Compact (50% max)	41 spaces
<u>H.C. accessible</u>	<u>6 spaces</u>
Total parking provided	161 spaces