



SAN FRANCISCO PLANNING DEPARTMENT

Executive Summary Conditional Use

HEARING DATE: JUNE 2, 2011

Date: May 26, 2011
Case No.: **2011.0269C**
Project Address: **524 VALENCIA STREET**
Zoning: Valencia NCT (Neighborhood Commercial Transit) District
Mission ABC/RUSD
55-X Height and Bulk District
Block/Lot: 3568 / 003
Project Sponsor: Tony Kim
Town Consulting
100 Clement Street, 3rd Floor
San Francisco, CA 94118
Staff Contact: Erika S. Jackson (415) 558-6363
erika.jackson@sfgov.org
Recommendation: **Approval with Conditions**

1650 Mission St.
Suite 400
San Francisco,
CA 94103-2479

Reception:
415.558.6378

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415.558.6409

Planning
Information:
415.558.6377

PROJECT DESCRIPTION

The project proposes to add a full bar use to an existing full-service restaurant (d.b.a. Limon Rotisserie) which currently serves beer and wine. The restaurant is approximately 2,700 square feet and has 65 seats. The applicant has applied for a Type 47 ABC license that authorizes the sale of wine, beer and distilled spirits for consumption on-site, in conjunction with the normal operation of the full-service restaurant. There would be no physical expansion of the building or proposed change of hours of operation. There is currently a bar counter in the restaurant, as shown on the attached floor plan. Pursuant to Planning Code Section 790.92, a full-service restaurant that serves distilled spirits is also considered to be a bar. Within the Valencia Street NCT (Neighborhood Commercial Transit) District, a Conditional Use Authorization is required for a new bar. The restaurant is locally owned, which has been encouraged throughout San Francisco. It is not a Formula Retail use.

SITE DESCRIPTION AND PRESENT USE

The subject property is located in the Valencia Street NCT Zoning and 55-X Height and Bulk Districts, on the west side of Valencia Street between 16th and 17th Streets, Block 3568, Lot 003. The lot has approximately 30 feet of frontage on Valencia Street and is approximately 2,640 square feet in area. The property is developed with a full lot coverage five-story building (approximately 11,500 square feet), containing a residential hotel and one ground floor commercial unit.

SURROUNDING PROPERTIES AND NEIGHBORHOOD

The immediate area surrounding the proposed project includes mixed-use buildings generally with ground floor commercial uses. The immediate commercial corridor has a range of establishments in

addition to eating and drinking establishments including personal services such as hair salon, massage, and nail salon, retail sales establishments with goods offered ranging from appliances, bicycle shops, video, clothing, furniture and specialty items, and other uses including professional services such as real estate, accounting, banking, and various miscellaneous uses. The surrounding zoning is a mix of NCT and RTO-M.

The RTO-M (Residential, Transit-Oriented, Mission Neighborhood) Zoning District is composed of multi-family moderate-density areas, primarily areas formerly designated RM and RH-3, and are well served within short walking distance, generally less than ¼-mile, of transit and neighborhood commercial areas. Transit available on Valencia Street and nearby Mission Street is frequent and/or provides multiple lines serving different parts of the city or region. A pattern of 25-foot to 35-foot building widths is prevalent, and structures typically range from two to five stories in height. The character of the district is primarily of structures with three or more units and a range of sizes and types suitable for a variety of households.

Immediately to the north of the Project Site is a vacant storefront, to the south of the Project Site is a retail storefront, to the east and across the street from the Project Site are several restaurants, and to the north and behind the Project Site are multi-unit residential buildings.

ENVIRONMENTAL REVIEW

The Project is exempt from the California Environmental Quality Act (“CEQA”) as a Class 1 categorical exemption.

HEARING NOTIFICATION

TYPE	REQUIRED PERIOD	REQUIRED NOTICE DATE	ACTUAL NOTICE DATE	ACTUAL PERIOD
Classified News Ad	20 days	May 13, 2011	May 13, 2011	20 days
Posted Notice	20 days	May 13, 2011	May 13, 2011	20 days
Mailed Notice	20 days	May 13, 2011	May 12, 2011	21 days

The proposal requires a Section 312-neighborhood notification, which was conducted in conjunction with the conditional use authorization process.

PUBLIC COMMENT

The Planning Department has received no public comment regarding the Proposed Project.

ISSUES AND OTHER CONSIDERATIONS

- The Commerce and Industry Element of the General Plan contains Guidelines that discourage the overconcentration of eating and drinking establishments within NCD's. This is a pre-existing establishment; therefore, a commercial frontage survey has not been conducted related to this proposal.

- The proposed use is an independent use and locally owned, which has been encouraged throughout San Francisco. The proposed use is not a Formula Retail use.

REQUIRED COMMISSION ACTION

In order for the project to proceed, the Commission must grant conditional use authorization pursuant to Planning Code Section 303, 726.41, and 790.22 of the Planning Code to allow a full-service restaurant (d.b.a. Limon Rotisserie) to add bar service (Type 47 ABC license) within the Valencia Street NCT (Neighborhood Commercial Transit) Zoning District and a 55-X Height and Bulk District.

BASIS FOR RECOMMENDATION

- The project promotes the continued operation of an established, locally-owned business and contributes to the viability of the overall Valencia Street NCT.
- The project would not displace an existing retail tenant providing convenience goods and services to the neighborhood, and would not result in a net increase in the number of bars in the area.
- The project meets all applicable requirements of the Planning Code.
- The project is desirable for, and compatible with the surrounding neighborhood.
- The business is not a Formula Retail use and would serve the immediate neighborhood.

RECOMMENDATION: Approval with Conditions
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ATTACHMENT CHECKLIST

- | | |
|---|---|
| <input checked="" type="checkbox"/> Executive Summary | <input checked="" type="checkbox"/> Project sponsor submittal |
| <input checked="" type="checkbox"/> Draft Motion | Drawings: <u>Existing Conditions</u> |
| <input type="checkbox"/> Environmental Determination | <input checked="" type="checkbox"/> Check for legibility |
| <input checked="" type="checkbox"/> Zoning District Map | Drawings: <u>Proposed Project</u> |
| <input checked="" type="checkbox"/> Height & Bulk Map | <input checked="" type="checkbox"/> Check for legibility |
| <input checked="" type="checkbox"/> Parcel Map | <input type="checkbox"/> |
| <input checked="" type="checkbox"/> Sanborn Map | <input type="checkbox"/> |
| <input checked="" type="checkbox"/> Aerial Photo | <input type="checkbox"/> |
| <input checked="" type="checkbox"/> Context Photos | <input type="checkbox"/> |
| <input checked="" type="checkbox"/> Site Photos | |

Exhibits above marked with an "X" are included in this packet

Planner's Initials

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SAN FRANCISCO PLANNING DEPARTMENT

Subject to: (Select only if applicable)

- | | |
|--|--|
| <input type="checkbox"/> Affordable Housing (Sec. 415) | <input type="checkbox"/> First Source Hiring (Admin. Code) |
| <input type="checkbox"/> Jobs Housing Linkage Program (Sec. 413) | <input type="checkbox"/> Child Care Requirement (Sec. 414) |
| <input type="checkbox"/> Downtown Park Fee (Sec. 412) | <input type="checkbox"/> Other |

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Planning Commission Draft Motion

HEARING DATE: JUNE 2, 2011

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Case No.: **2011.0269C**
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ADOPTING FINDINGS RELATING TO THE APPROVAL OF CONDITIONAL USE AUTHORIZATION PURSUANT TO SECTIONS 303, 726.41, AND 790.22 OF THE PLANNING CODE TO AUTHORIZE THE ADDITION OF BAR SERVICE (TYPE 47 ABC LICENSE) TO AN EXISTING FULL-SERVICE RESTAURANT (D.B.A. LIMON ROTISSERIE) WITHIN THE VALENCIA NCT (NEIGHBORHOOD COMMERCIAL TRANSIT) DISTRICT AND A 55-X HEIGHT AND BULK DISTRICT.

PREAMBLE

On March 24, 2011 Tony Kim (hereinafter "Project Sponsor") filed an application with the Planning Department (hereinafter "Department") for Conditional Use Authorization under Planning Code Sections 303, 726.41, and 790.22 of the Planning Code to allow a full-service restaurant (d.b.a. Limon Rotisserie) to add bar service (Type 47 ABC license) within the Valencia Street NCT (Neighborhood Commercial Transit) Zoning District and a 55-X Height and Bulk District.

On June 2, 2011 the San Francisco Planning Commission (hereinafter "Commission") conducted a duly noticed public hearing at a regularly scheduled meeting on Conditional Use Application No. 2011.0269C.

The Project is exempt from the California Environmental Quality Act ("CEQA") as a Class 1(a) categorical exemption.

The Commission has heard and considered the testimony presented to it at the public hearing and has further considered written materials and oral testimony presented on behalf of the applicant, Department staff, and other interested parties.

MOVED, that the Commission hereby authorizes the Conditional Use requested in Application No. 2011.0269C, subject to the conditions contained in "EXHIBIT A" of this motion, based on the following findings:

FINDINGS

Having reviewed the materials identified in the preamble above, and having heard all testimony and arguments, this Commission finds, concludes, and determines as follows:

1. The above recitals are accurate and constitute findings of this Commission.
2. **Site Description and Present Use.** The subject property is located in the Valencia Street NCT Zoning and 55-X Height and Bulk Districts, on the west side of Valencia Street between 16th and 17th Streets, Block 3568, Lot 003. The lot has approximately 30 feet of frontage on Valencia Street and is approximately 2,640 square feet in area. The property is developed with a full lot coverage five-story building (approximately 11,500 square feet), containing a residential hotel and one ground floor commercial unit.
3. **Surrounding Properties and Neighborhood.** The immediate area surrounding the proposed project includes mixed-use buildings generally with ground floor commercial uses. The immediate commercial corridor has a range of establishments in addition to eating and drinking establishments including personal services such as hair salon, massage, and nail salon, retail sales establishments with goods offered ranging from appliances, bicycle shops, video, clothing, furniture and specialty items, and other uses including professional services such as real estate, accounting, banking, and various miscellaneous uses. The surrounding zoning is a mix of NCT and RTO-M.

The RTO-M (Residential, Transit-Oriented, Mission Neighborhood) Zoning District is composed of multi-family moderate-density areas, primarily areas formerly designated RM and RH-3, and are well served within short walking distance, generally less than ¼-mile, of transit and neighborhood commercial areas. Transit available on Valencia Street and nearby Mission Street is frequent and/or provides multiple lines serving different parts of the city or region. A pattern of 25-foot to 35-foot building widths is prevalent, and structures typically range from two to five stories in height. The character of the district is primarily of structures with three or more units and a range of sizes and types suitable for a variety of households.

Immediately to the north of the Project Site is a vacant storefront, to the south of the Project Site is a retail storefront, to the east and across the street from the Project Site are several restaurants, and to the north and behind the Project Site are multi-unit residential buildings.

4. **Project Description.** The project proposes to add a full bar use to an existing full-service restaurant (d.b.a. Limon Rotisserie) which currently serves beer and wine. The restaurant is approximately 2,700 square feet and has 65 seats. The applicant has applied for a Type 47 ABC license that authorizes the sale of wine, beer and distilled spirits for consumption on-site, in conjunction with the normal operation of the full-service restaurant. There would be no physical expansion of the building or proposed change of hours of operation. There is currently a bar counter in the restaurant, as shown on the attached floor plan. Pursuant to Planning Code Section 790.92, a full-service restaurant that serves distilled spirits is also considered to be a bar. Within the Valencia Street NCT (Neighborhood Commercial Transit) District, a Conditional Use Authorization is required for a new bar. The restaurant is locally owned, which has been encouraged throughout San Francisco. It is not a Formula Retail use.
5. **Public Comment.** The Department has received no public comment regarding the Proposed Project.
6. **Planning Code Compliance:** The Commission finds that the Project is consistent with the relevant provisions of the Planning Code in the following manner:

- A. **Formula Retail.** Section 703.3 places notification requirements and other restrictions on formula retail uses.

The Project is not considered to be a Formula Retail Use as defined by Section 703.3 of the Planning Code. This location is one of two existing restaurants.

- B. **Hours of Operation.** Planning Code Section 726.27 states that a Conditional Use Authorization is required for maintaining hours of operation from 2a.m. to 6:00a.m.

Businesses are allowed to operate between 6:00 a.m. to 2:00 a.m. Current hours of operation for Limon Rotisserie include lunch and dinner service Monday through Thursday 12:00 p.m. to 10:30 p.m., Friday and Saturday 12:00 p.m. to 11:00 p.m., and Sunday 12:00 p.m. to 10:00 p.m. These hours of operation are principally permitted.

- C. **Use Size.** Section 121.2(a) establishes size limits on nonresidential uses in all NCDs. In the Valencia Street NCT, conditional use authorization is required for any nonresidential use that exceeds 2,999 square feet.

The proposal does not include any structural expansion. The existing restaurant is approximately 2,700 square feet, well under the use size limitation.

- D. **Street Frontage in Neighborhood Commercial Districts.** Section 145.1 of the Planning Code requires that NC Districts containing specific uses, including large fast-food restaurants, have at least ½ the total width of the new or altered structure at the commercial street frontage devoted to entrances to commercially used space, windows or display space at the pedestrian eye-level. Such windows shall use clear, un-tinted glass, except for decorative or architectural accent. Any decorative railings or decorated grille work, other than wire mesh,

which is placed in front or behind such windows, shall be at least 75 percent open to perpendicular view and no more than six feet in height above grade.

The subject commercial space has approximately 25-feet of frontage on Valencia Street with most of the frontage devoted to either the restaurant entrance or window space. The windows are clear and unobstructed. There are no changes proposed to the commercial frontage.

7. **Planning Code Section 303** establishes criteria for the Planning Commission to consider when reviewing applications for Conditional Use approval. On balance, the project does comply with said criteria in that:

- A. The proposed new uses and building, at the size and intensity contemplated and at the proposed location, will provide a development that is necessary or desirable, and compatible with, the neighborhood or the community.

The Project is desirable because it will contribute to the viability of an existing restaurant that is locally-owned and has operated on the site for approximately 7 years. The existing restaurant serves beer and wine in association with meals. The requested authorization would broaden the selection of drinks served within the existing restaurant by allowing the sale of distilled spirits, such as Peruvian inspired libations, which will compliment the meals served.

The Project would not physically expand the existing restaurant or create a new, stand-alone bar establishment. The restaurant would continue to serve patrons in the neighborhood, as well as from a broader customer base. The Project is desirable and compatible with the neighborhood.

- B. The proposed project will not be detrimental to the health, safety, convenience or general welfare of persons residing or working in the vicinity. There are no features of the project that could be detrimental to the health, safety or convenience of those residing or working the area, in that:

- i. Nature of proposed site, including its size and shape, and the proposed size, shape and arrangement of structures;

The size and shape of the site and the size, shape, and arrangement of the building are adequate for the Project. The Project would not physically expand or reconfigure the existing restaurant.

- ii. The accessibility and traffic patterns for persons and vehicles, the type and volume of such traffic, and the adequacy of proposed off-street parking and loading;

The Project will not adversely impact public transit or overburden the existing supply of parking in the neighborhood. Parking is not required in the Valencia NCT district. The Project is intended to be a walk-in facility for pedestrian traffic and is well-served by public transportation running on Mission Street and 16th Street. Off-street parking and loading is not required for the Project. Furthermore, there are several garages within walking distance for patrons who choose to travel by automobile.

- iii. The safeguards afforded to prevent noxious or offensive emissions such as noise, glare, dust and odor;

The Department is not aware of any formal complaints regarding offensive noise or odors at Limon Rotisserie and granting a Type 47 ABC license would not substantially change the method of operations.

- iv. Treatment given, as appropriate, to such aspects as landscaping, screening, open spaces, parking and loading areas, service areas, lighting and signs;

The project site is completely built-out at the commercial ground level; therefore, no landscaping will need to be provided. All lighting and signage are required to comply with the requirements of the Planning Code and the Urban Design Element of the General Plan.

- C. That the use as proposed will comply with the applicable provisions of the Planning Code and will not adversely affect the General Plan.

The Project complies with the applicable requirements of the Planning Code, and will not adversely affect the General Plan. In general, the Commerce and Industry Element of the General Plan calls for no more than 25 percent of commercial storefronts in Neighborhood Commercial Districts to be set aside for eating and drinking establishments. These policies encourage a balance of uses within each NCD to ensure that local residents can fulfill their convenience needs within close proximity.

Although eating and drinking establishments are prevalent in the vicinity, the Project would not expand the existing restaurant or create a stand-alone bar establishment. The Project would broaden the selection of drinks served with meals in the existing restaurant by allowing the sale of distilled spirits. The addition of the bar will not disrupt the balance of commercial uses in the area, and will not displace establishments that provide convenience goods and services. The Project will not adversely affect the cited policies of the Commerce and Industry Element, or other Elements of the General Plan.

- D. That the use as proposed would provide development that is in conformity with the purpose of the applicable Neighborhood Commercial District.

The Valencia Street commercial area functions as both a neighborhood-serving and citywide marketplace and dining district. The purpose of the NCT is to maintain a balance of businesses that supports both functions, and the proposal does not change the existing balance between entertainment and retail uses.

- 8. **General Plan Compliance.** The Project is, on balance, consistent with the following Objectives and Policies of the General Plan:

MISSION AREA PLAN

Objectives and Policies

OBJECTIVE 1.1

STRENGTHEN THE MISSION'S EXISTING MIXED USE CHARACTER, WHILE MAINTAINING THE NEIGHBORHOOD AS A PLACE TO LIVE AND WORK.

Policy 1.1.6: Permit And Encourage Small And Moderate Size Retail Establishments In Neighborhood Commercial Areas Of The Mission, While Allowing Larger Retail In The Formerly Industrial Areas When Part Of A Mixed-Use Development.

The subject restaurant is a small retail establishment that has been a restaurant since 2004. Adding additional service to the existing restaurant encourages the retention of this business in the Neighborhood Commercial District in this Area Plan.

OBJECTIVE 1.5

MINIMIZE THE IMPACT OF NOISE ON AFFECTED AREAS AND ENSURE GENERAL PLAN NOISE REQUIREMENTS ARE MET.

Policy 1.5.2: Reduce potential land use conflicts by carefully considering the location and design of both noise generating uses and sensitive uses in the Mission.

The proposed use is subject to the standard conditions of approval for full-service restaurants and bars as outlined in Exhibit A. The restaurant is an existing use and has no known history of nuisance complaints.

OBJECTIVE 6.1

SUPPORT THE ECONOMIC WELLBEING OF A VARIETY OF BUSINESSES IN THE EASTERN NEIGHBORHOODS.

Policy 6.1.3: Provide business assistance for new and existing small businesses in the Eastern Neighborhoods.

Granting the conditional use authorization for the expansion of beverages served to the existing restaurant adds economic viability to the existing business.

NEIGHBORHOOD COMMERCE

Objectives and Policies

OBJECTIVE 6:

MAINTAIN AND STRENGTHEN VIABLE NEIGHBORHOOD COMMERCIAL AREAS EASILY ACCESSIBLE TO CITY RESIDENTS.

Policy 1: Ensure and encourage the retention and provision of neighborhood-serving goods and services in the City's neighborhood commercial districts, while recognizing and encouraging diversity among the districts.

In order for a neighborhood commercial district to remain viable and serve the needs of the surrounding neighborhood, it must exhibit a healthy balance of different types of commercial uses. This policy includes guidelines that eating and drinking establishments should not occupy more than 25 percent of the total commercially-occupied frontage in a district. Although eating and drinking establishments are prevalent in the vicinity, the Project would not expand the existing restaurant or create a stand-alone bar establishment. The Project would broaden the selection of drinks served with meals in the restaurant by allowing the sale of distilled spirits. The addition of the Type 47 ABC license will not disrupt the balance of commercial uses in the area, and will not displace storefronts that could provide for neighborhood-serving goods and services.

Policy 2:

Promote economically vital neighborhood commercial districts which foster small business enterprises and entrepreneurship and which are responsive to economic and technological innovation in the marketplace and society.

The Project is desirable because it will contribute to the viability of an existing restaurant that is locally-owned and has operated on the site for approximately 7 years. The restaurant currently serves beer and wine in association with meals. The requested authorization would broaden the selection of drinks served within the existing restaurant by allowing the sale of distilled spirits. The Project would not physically expand the existing restaurant or create a new, stand-alone bar establishment. The Project is desirable and compatible with the neighborhood, and will contribute to the vitality of the District.

9. **Planning Code Section 101.1(b)** establishes eight priority-planning policies and requires review of permits for consistency with said policies. On balance, the project does comply with said policies in that:

A. That existing neighborhood-serving retail uses be preserved and enhanced and future opportunities for resident employment in and ownership of such businesses be enhanced.

The proposal does not change the amount of neighborhood serving retail in the NCT. It will potentially enhance the viability of the existing business, thereby preserving and increasing opportunities for resident employment.

B. That existing housing and neighborhood character be conserved and protected in order to preserve the cultural and economic diversity of our neighborhoods.

The proposal would not adversely impact the character and economic diversity of Valencia Street, and the proposal has no impact on housing. It will potentially strengthen an existing local neighborhood-serving restaurant.

- C. That the City's supply of affordable housing be preserved and enhanced,

The proposal would not have any impacts on the City's supply of affordable housing.

- D. That commuter traffic not impede MUNI transit service or overburden our streets or neighborhood parking.

The proposal would not adversely impact public transit or place a burden on the existing supply of parking in the neighborhood. The Subject Site is well-served by public transportation.

- E. That a diverse economic base be maintained by protecting our industrial and service sectors from displacement due to commercial office development, and that future opportunities for resident employment and ownership in these sectors be enhanced.

There is no commercial office development associated with the Project. No industrial or service sector uses would be displaced.

- F. That the City achieve the greatest possible preparedness to protect against injury and loss of life in an earthquake.

No physical alterations of any kind are proposed with this project.

- G. That landmarks and historic buildings be preserved.

The proposal will have no impact on landmarks or historic buildings.

- H. That our parks and open space and their access to sunlight and vistas be protected from development.

The proposal does not include any physical expansion of the existing building envelope. Therefore, the proposal would not impact any parks or open spaces or their access to sunlight.

10. The Commission hereby finds that approval of the Conditional Use authorization would promote the health, safety and welfare of the City.

DECISION

That based upon the Record, the submissions by the Applicant, the staff of the Department and other interested parties, the oral testimony presented to this Commission at the public hearings, and all other written materials submitted by all parties, the Commission hereby **APPROVES Conditional Use Application No. 2011.0269C** subject to the following conditions attached hereto as "EXHIBIT A" which is incorporated herein by reference as though fully set forth.

APPEAL AND EFFECTIVE DATE OF MOTION: Any aggrieved person may appeal this Conditional Use Authorization to the Board of Supervisors within thirty (30) days after the date of this Motion No. XXXXX. The effective date of this Motion shall be the date of this Motion if not appealed (After the 30-day period has expired) OR the date of the decision of the Board of Supervisors if appealed to the Board of Supervisors. For further information, please contact the Board of Supervisors at (415) 554-5184, City Hall, Room 244, 1 Dr. Carlton B. Goodlett Place, San Francisco, CA 94102.

I hereby certify that the Planning Commission ADOPTED the foregoing Motion on June 2, 2011.

Linda D. Avery
Commission Secretary

AYES:

NAYS:

ABSENT:

ADOPTED: June 2, 2011

EXHIBIT A

AUTHORIZATION

This authorization is for a conditional use to allow a full-service restaurant to add a Type 47 ABC license (d.b.a. "**Limon Rotisserie**") located at 524 Valencia Street, 3568, and 003 pursuant to Planning Code Section(s) 303, 726.41, and 790.22 within the **Valencia Street Neighborhood Commercial Transit** District and a **55-X** Height and Bulk District and subject to conditions of approval reviewed and approved by the Commission on **June 2, 2011** under Motion No **XXXXXX**. This authorization and the conditions contained herein run with the property and not with a particular Project Sponsor, business, or operator.

RECORDATION OF CONDITIONS OF APPROVAL

Prior to the issuance of the building permit or commencement of use for the Project the Zoning Administrator shall approve and order the recordation of a Notice in the Official Records of the Recorder of the City and County of San Francisco for the subject property. This Notice shall state that the project is subject to the conditions of approval contained herein and reviewed and approved by the Planning Commission on **June 2, 2011** under Motion No **XXXXXX**.

PRINTING OF CONDITIONS OF APPROVAL ON PLANS

The conditions of approval under the 'Exhibit A' of this Planning Commission Motion No. **XXXXXX** shall be reproduced on the Index Sheet of construction plans submitted with the Site or Building permit application for the Project. The Index Sheet of the construction plans shall reference to the Conditional Use authorization and any subsequent amendments or modifications.

SEVERABILITY

The Project shall comply with all applicable City codes and requirements. If any clause, sentence, section or any part of these conditions of approval is for any reason held to be invalid, such invalidity shall not affect or impair other remaining clauses, sentences, or sections of these conditions. This decision conveys no right to construct, or to receive a building permit. "Project Sponsor" shall include any subsequent responsible party.

CHANGES AND MODIFICATIONS

Changes to the approved plans may be approved administratively by the Zoning Administrator. Significant changes and modifications of conditions shall require Planning Commission approval of a new Conditional Use authorization.

Conditions of Approval, Compliance, Monitoring, and Reporting

PERFORMANCE

1. **Validity and Expiration.** The authorization and right vested by virtue of this action is valid for three years from the effective date of the Motion. A building permit from the Department of Building Inspection to construct the project and/or commence the approved use must be issued as this Conditional Use authorization is only an approval of the proposed project and conveys no independent right to construct the project or to commence the approved use. The Planning Commission may, in a public hearing, consider the revocation of the approvals granted if a site or building permit has not been obtained within three (3) years of the date of the Motion approving the Project. Once a site or building permit has been issued, construction must commence within the timeframe required by the Department of Building Inspection and be continued diligently to completion. The Commission may also consider revoking the approvals if a permit for the Project has been issued but is allowed to expire and more than three (3) years have passed since the Motion was approved.

For information about compliance, contact Code Enforcement, Planning Department at 415-575-6863, www.sf-planning.org.

2. **Extension.** This authorization may be extended at the discretion of the Zoning Administrator only where failure to issue a permit by the Department of Building Inspection to perform said tenant improvements is caused by a delay by a local, State or Federal agency or by any appeal of the issuance of such permit(s).

For information about compliance, contact Code Enforcement, Planning Department at 415-575-6863, www.sf-planning.org.

DESIGN – COMPLIANCE AT PLAN STAGE

3. **Final Materials.** The Project Sponsor shall continue to work with Planning Department on the building design. Final materials, glazing, color, texture, landscaping, and detailing shall be subject to Department staff review and approval. The architectural addenda shall be reviewed and approved by the Planning Department prior to issuance.

For information about compliance, contact the Case Planner, Planning Department at 415-558-6378, www.sf-planning.org.

4. **Garbage, composting and recycling storage.** Space for the collection and storage of garbage, composting, and recycling shall be provided within enclosed areas on the property and clearly labeled and illustrated on the building permit plans. Space for the collection and storage of recyclable and compostable materials that meets the size, location, accessibility and other standards specified by the San Francisco Recycling Program shall be provided at the ground level of the buildings.

For information about compliance, contact the Case Planner, Planning Department at 415-558-6378, www.sf-planning.org.

5. **Rooftop Mechanical Equipment.** Pursuant to Planning Code 141, the Project Sponsor shall submit a roof plan to the Planning Department prior to Planning approval of the building permit

application. Rooftop mechanical equipment, if any is proposed as part of the Project, is required to be screened so as not to be visible from any point at or below the roof level of the subject building.

For information about compliance, contact the Case Planner, Planning Department at 415-558-6378, www.sf-planning.org.

6. **Street Trees.** Pursuant to Planning Code Section 428 (formerly 143), the Project Sponsor shall submit a site plan to the Planning Department prior to Planning approval of the building permit application indicating that street trees, at a ratio of one street tree of an approved species for every 20 feet of street frontage along public or private streets bounding the Project, with any remaining fraction of 10 feet or more of frontage requiring an extra tree, shall be provided. The street trees shall be evenly spaced along the street frontage except where proposed driveways or other street obstructions do not permit. The exact location, size and species of tree shall be as approved by the Department of Public Works (DPW). In any case in which DPW cannot grant approval for installation of a tree in the public right-of-way, on the basis of inadequate sidewalk width, interference with utilities or other reasons regarding the public welfare, and where installation of such tree on the lot itself is also impractical, the requirements of this Section 428 may be modified or waived by the Zoning Administrator to the extent necessary.

For information about compliance, contact the Case Planner, Planning Department at 415-558-6378, www.sf-planning.org.

7. **Landscaping.** Pursuant to Planning Code Section 132, the Project Sponsor shall submit a site plan to the Planning Department prior to Planning approval of the building permit application indicating that 50% of the front setback areas shall be surfaced in permeable materials and further, that 20% of the front setback areas shall be landscaped with approved plant species. The size and specie of plant materials and the nature of the permeable surface shall be as approved by the Department of Public Works.

For information about compliance, contact the Case Planner, Planning Department at 415-558-6378, www.sf-planning.org.

PARKING AND TRAFFIC

8. **Managing Traffic During Construction.** The Project Sponsor and construction contractor(s) shall coordinate with the Traffic Engineering and Transit Divisions of the San Francisco Municipal Transportation Agency (SFMTA), the Police Department, the Fire Department, the Planning Department, and other construction contractor(s) for any concurrent nearby Projects to manage traffic congestion and pedestrian circulation impacts during construction of the Project.

For information about compliance, contact Code Enforcement, Planning Department at 415-575-6863, www.sf-planning.org.

MONITORING - AFTER ENTITLEMENT

9. **Enforcement.** Violation of any of the Planning Department conditions of approval contained in this Motion or of any other provisions of Planning Code applicable to this Project shall be subject to the enforcement procedures and administrative penalties set forth under Planning Code

Section 176 or Section 176.1. The Planning Department may also refer the violation complaints to other city departments and agencies for appropriate enforcement action under their jurisdiction.

For information about compliance, contact Code Enforcement, Planning Department at 415-575-6863, www.sf-planning.org

10. **Revocation due to Violation of Conditions.** Should implementation of this Project result in complaints from interested property owners, residents, or commercial lessees which are not resolved by the Project Sponsor and found to be in violation of the Planning Code and/or the specific conditions of approval for the Project as set forth in Exhibit A of this Motion, the Zoning Administrator shall refer such complaints to the Commission, after which it may hold a public hearing on the matter to consider revocation of this authorization.

For information about compliance, contact Code Enforcement, Planning Department at 415-575-6863, www.sf-planning.org.

OPERATION

11. **Garbage, Recycling, and Composting Receptacles.** Garbage, recycling, and compost containers shall be kept within the premises and hidden from public view, and placed outside only when being serviced by the disposal company. Trash shall be contained and disposed of pursuant to garbage and recycling receptacles guidelines set forth by the Department of Public Works.

For information about compliance, contact Bureau of Street Use and Mapping, Department of Public Works at 415-554-5810, <http://sfdpw.org>.

12. **Sidewalk Maintenance.** The Project Sponsor shall maintain the main entrance to the building and all sidewalks abutting the subject property in a clean and sanitary condition in compliance with the Department of Public Works Streets and Sidewalk Maintenance Standards.

For information about compliance, contact Bureau of Street Use and Mapping, Department of Public Works, 415-695-2017, <http://sfdpw.org>

13. **Noise Control.** The premises shall be adequately soundproofed or insulated for noise and operated so that incidental noise shall not be audible beyond the premises or in other sections of the building and fixed-source equipment noise shall not exceed the decibel levels specified in the San Francisco Noise Control Ordinance.

For information about compliance with the fixed mechanical objects such as rooftop air conditioning, restaurant ventilation systems, and motors and compressors with acceptable noise levels, contact the Environmental Health Section, Department of Public Health at (415) 252-3800, www.sfdph.org.

For information about compliance with the construction noise, contact the Department of Building Inspection, 415-558-6570, www.sfdbi.org.

For information about compliance with the amplified sound including music and television contact the Police Department at 415-553-1012 or 415-5530123, www.sf-police.org

14. **Odor Control.** While it is inevitable that some low level of odor may be detectable to nearby residents and passersby, appropriate odor control equipment shall be installed in conformance with the approved plans and maintained to prevent any significant noxious or offensive odors from escaping the premises.

For information about compliance with odor or other chemical air pollutants standards, contact the Bay Area Air Quality Management District, (BAAQMD), 1-800-334-ODOR (6367), www.baaqmd.gov and Code Enforcement, Planning Department at 415-575-6863, www.sf-planning.org

15. **Community Liaison.** Prior to issuance of a building permit application to construct the project and implement the approved use, the Project Sponsor shall appoint a community liaison officer to deal with the issues of concern to owners and occupants of nearby properties. The Project Sponsor shall provide the Zoning Administrator written notice of the name, business address, and telephone number of the community liaison. Should the contact information change, the Zoning Administrator shall be made aware of such change. The community liaison shall report to the Zoning Administrator what issues, if any, are of concern to the community and what issues have not been resolved by the Project Sponsor.

For information about compliance, contact Code Enforcement, Planning Department at 415-575-6863, www.sf-planning.org

16. **Notices Posted at Bars and Entertainment Venues.** Notices urging patrons to leave the establishment and neighborhood in a quiet, peaceful, and orderly fashion and to not litter or block driveways in the neighborhood, shall be well-lit and prominently displayed at all entrances to and exits from the establishment.

For information about compliance, contact the Entertainment Commission, at 415 554-6678, www.sfgov.org/entertainment.

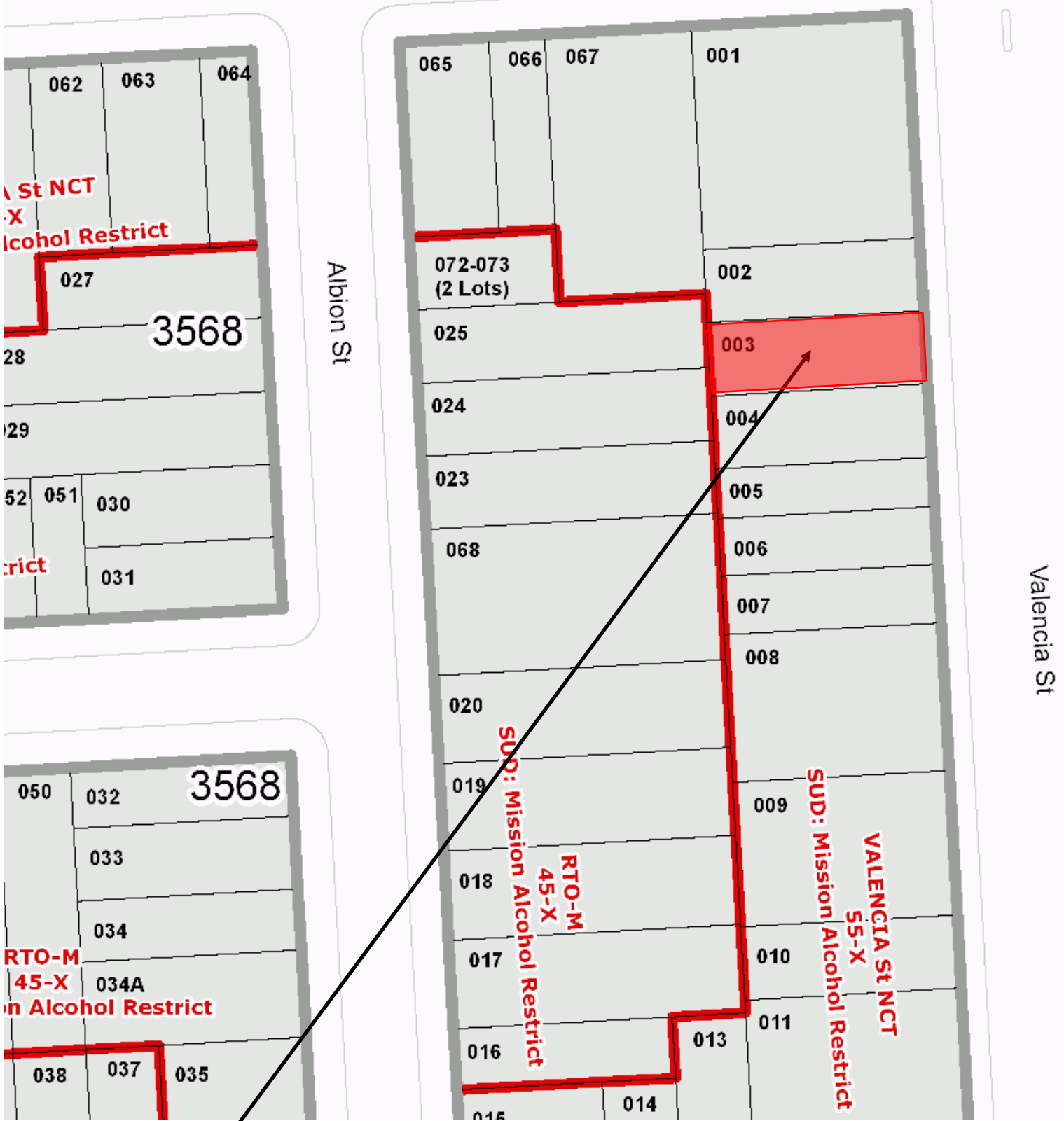
17. **Lighting.** All Project lighting shall be directed onto the Project site and immediately surrounding sidewalk area only, and designed and managed so as not to be a nuisance to adjacent residents. Nighttime lighting shall be the minimum necessary to ensure safety, but shall in no case be directed so as to constitute a nuisance to any surrounding property.

For information about compliance, contact Code Enforcement, Planning Department at 415-575-6863, www.sf-planning.org

18. **Hours of Operation.** The subject establishment is limited to the following hours of operation: Monday through Thursday 12:00 p.m. to 10:30 p.m., Friday and Saturday 12:00 p.m. to 11:00 p.m., and Sunday 12:00 p.m. to 10:00 p.m.

For information about compliance, contact Code Enforcement, Planning Department at 415-575-6863, www.sf-planning.org

Parcel Map

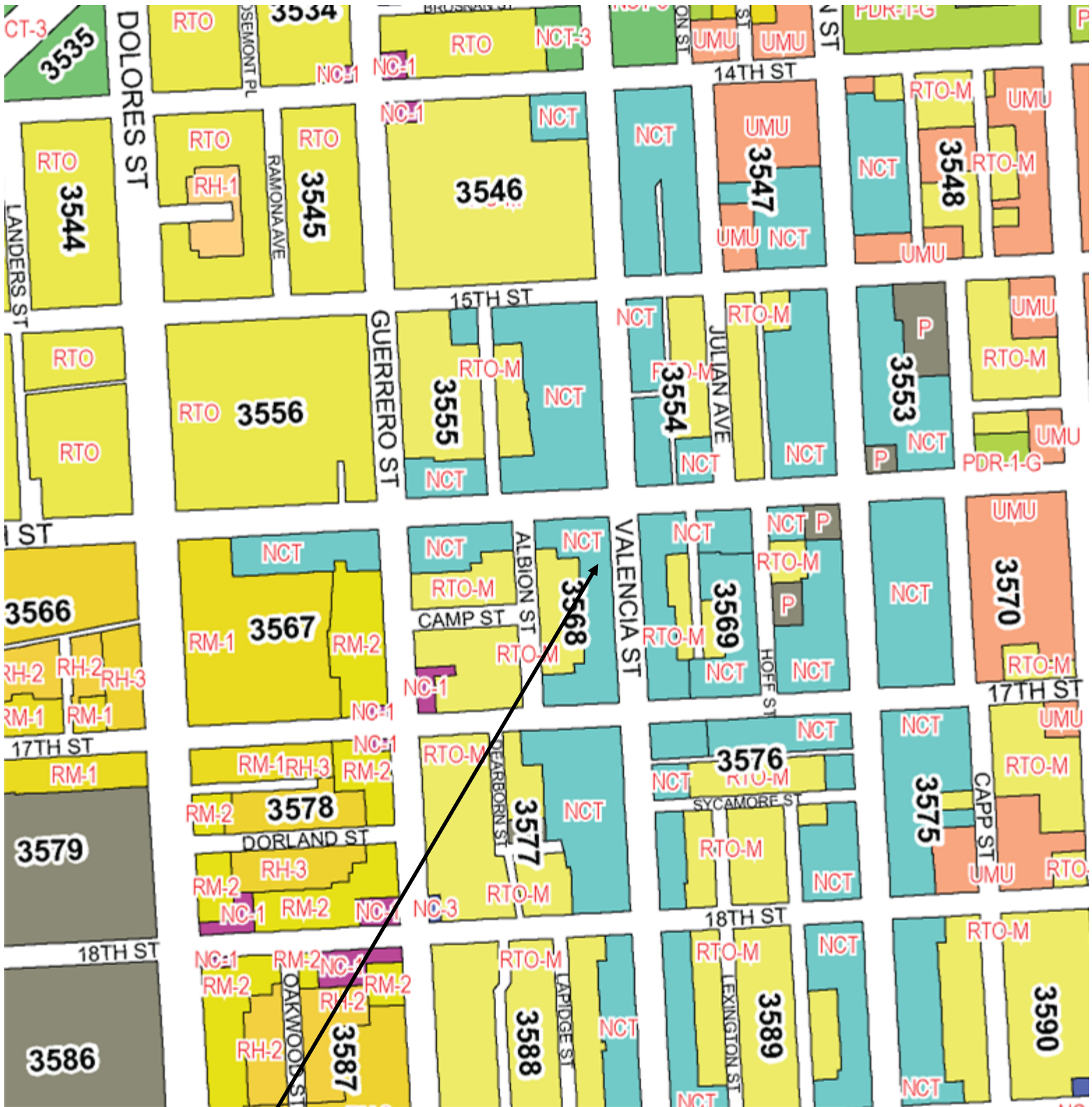


SUBJECT PROPERTY



Conditional Use Hearing
Case Number 2011.0269C
524 Valencia Street
3568 / 003

Zoning Map

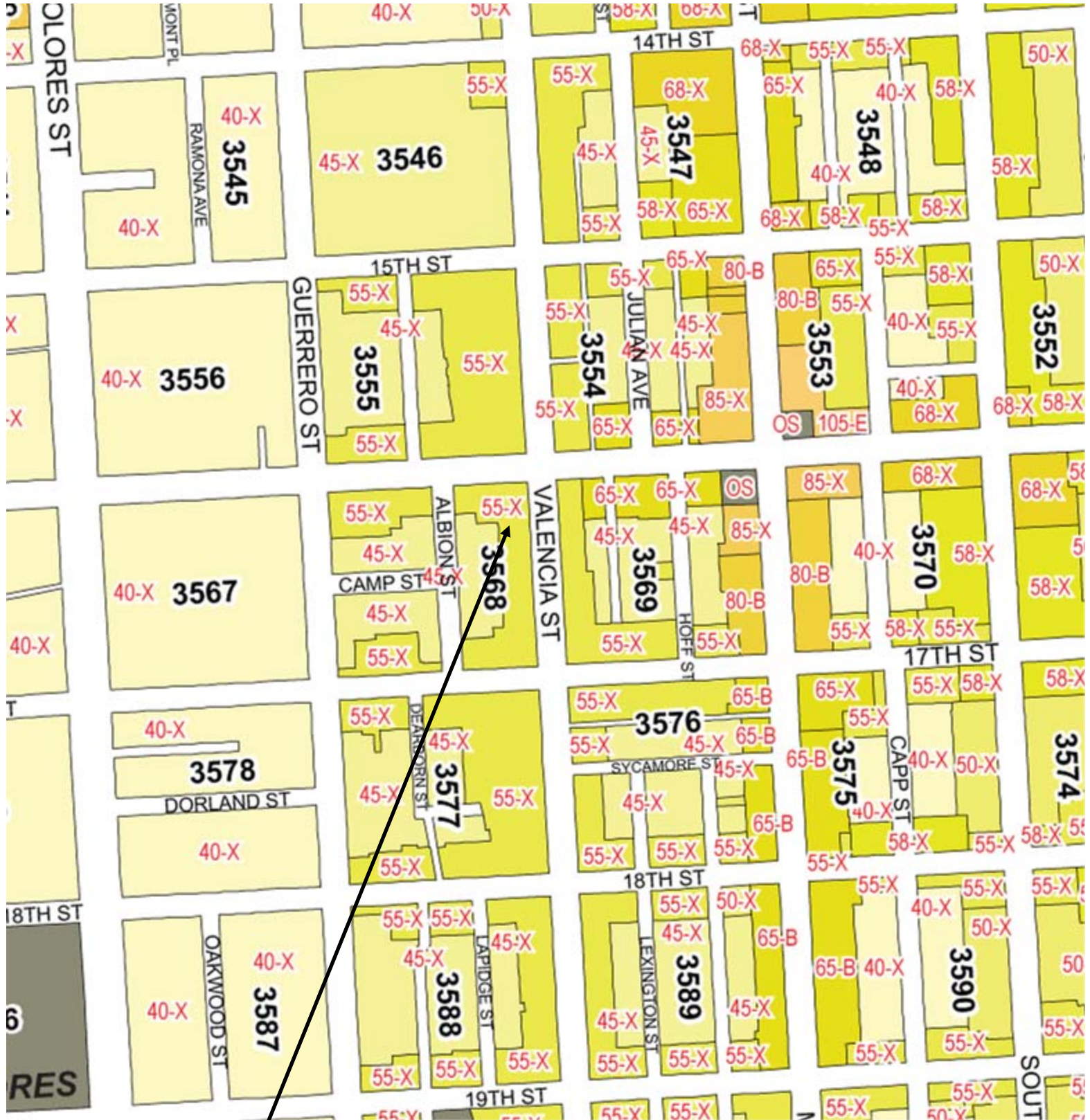


SUBJECT PROPERTY



Conditional Use Hearing
 Case Number 2011.0269C
 524 Valencia Street
 3568 / 003

Height & Bulk Map

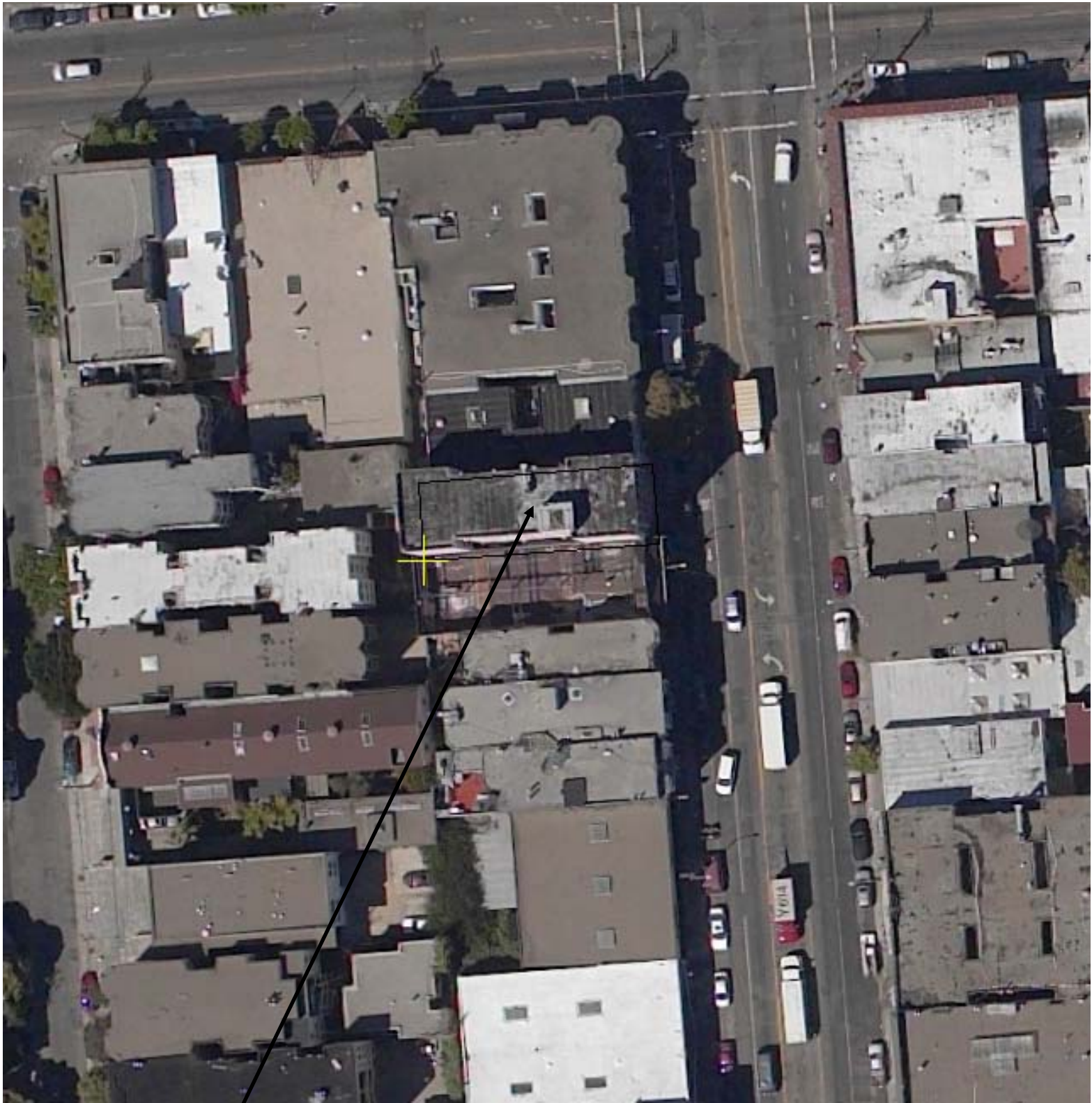


SUBJECT PROPERTY



Conditional Use Hearing
Case Number 2011.0269C
524 Valencia Street
3568 / 003

Aerial Photograph – Site View

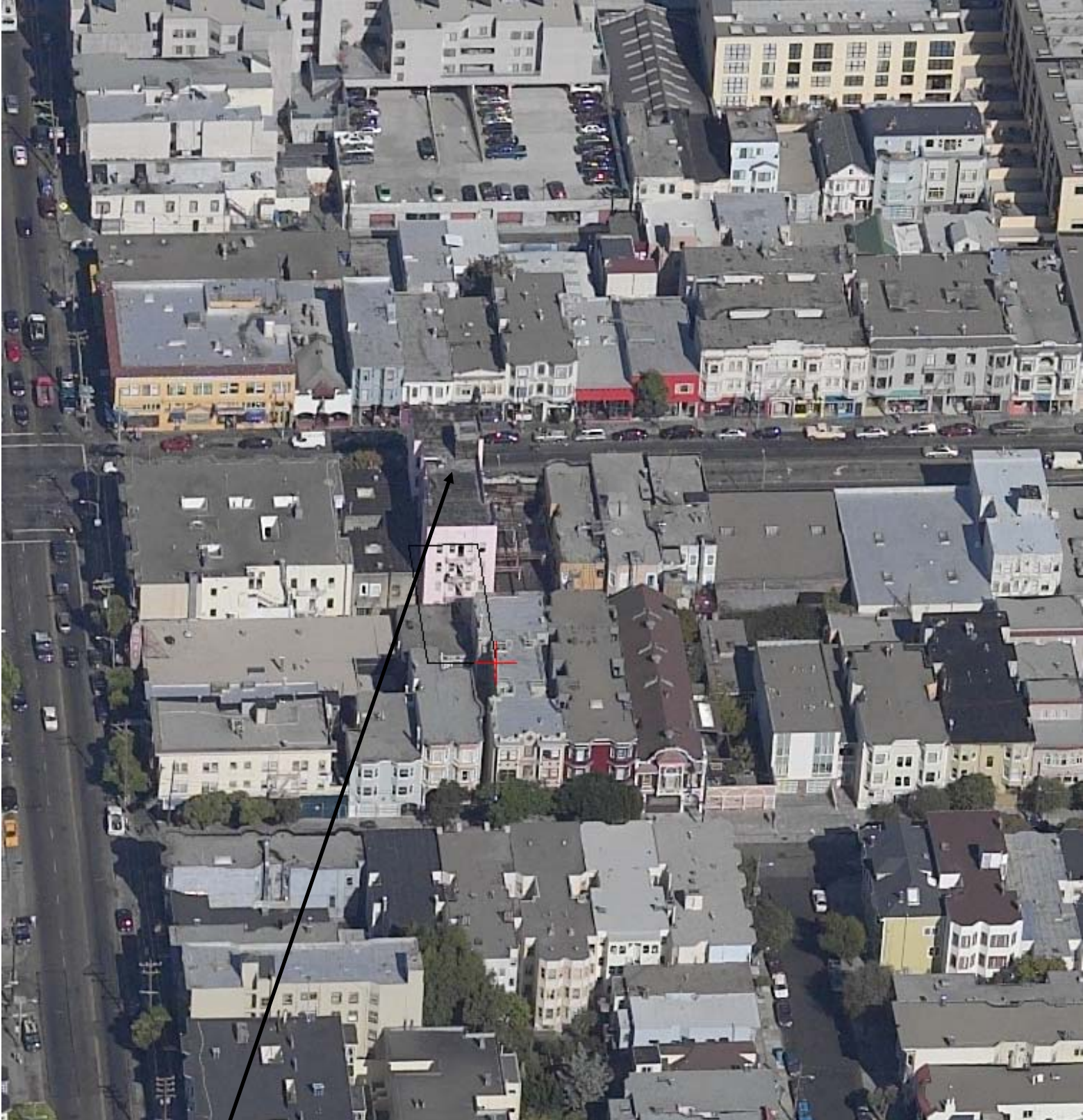


SUBJECT PROPERTY



Conditional Use Hearing
Case Number 2011.0269C
524 Valencia Street
3568 / 003

Aerial Photograph – Looking East

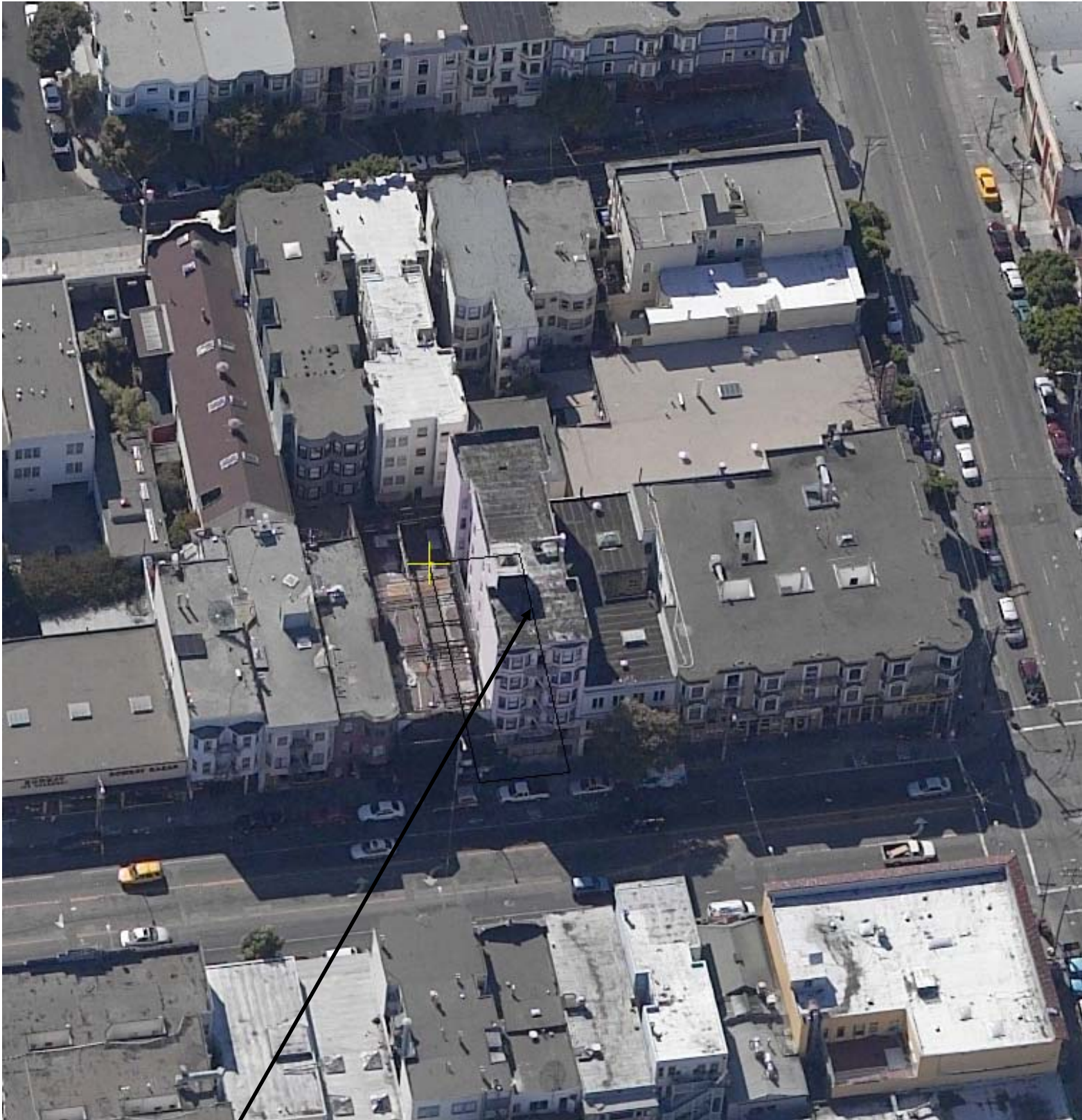


SUBJECT PROPERTY



Conditional Use Hearing
Case Number 2011.0269C
524 Valencia Street
3568 / 003

Aerial Photograph – Looking West

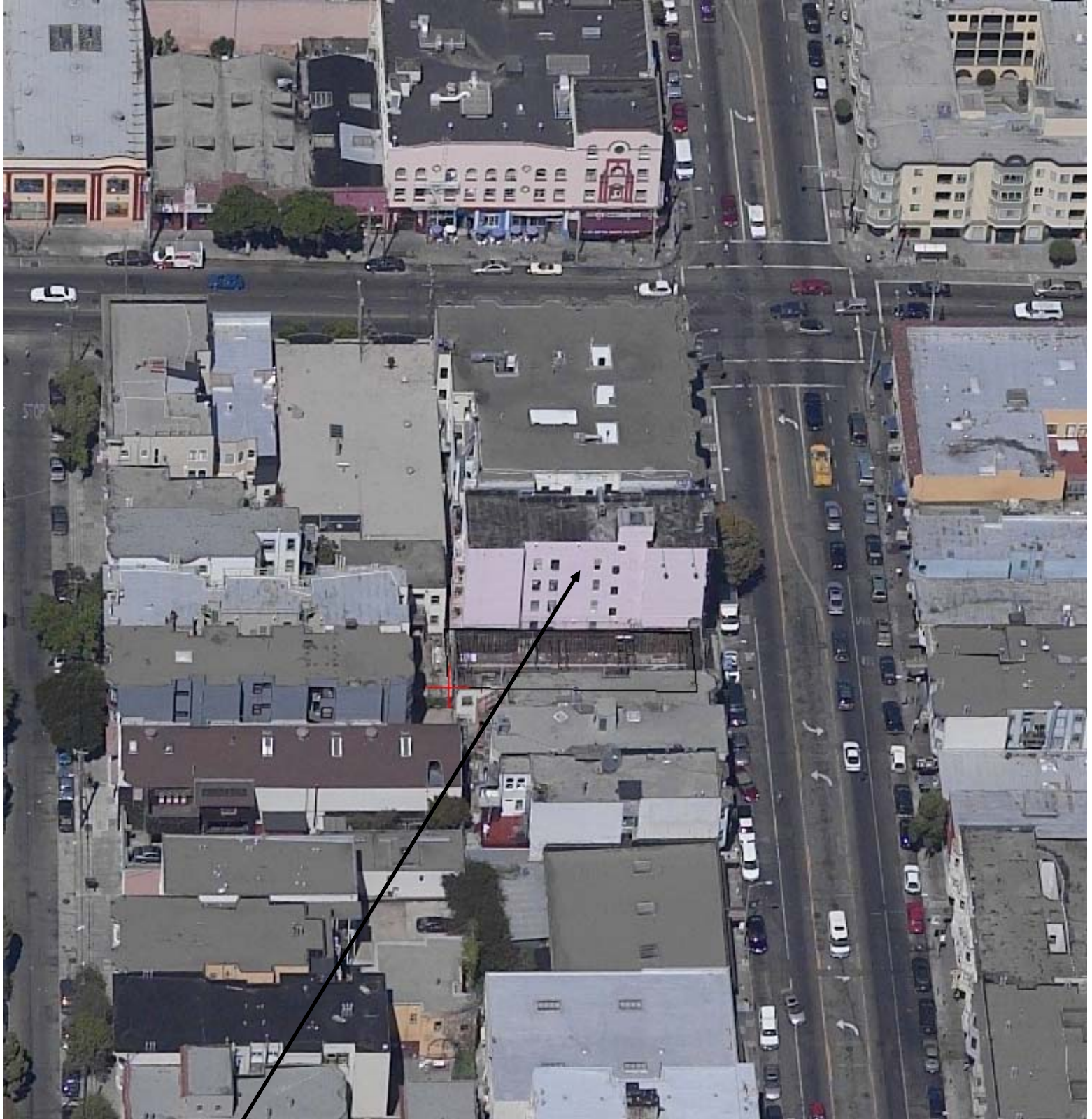


SUBJECT PROPERTY



Conditional Use Hearing
Case Number 2011.0269C
524 Valencia Street
3568 / 003

Aerial Photograph – Looking North

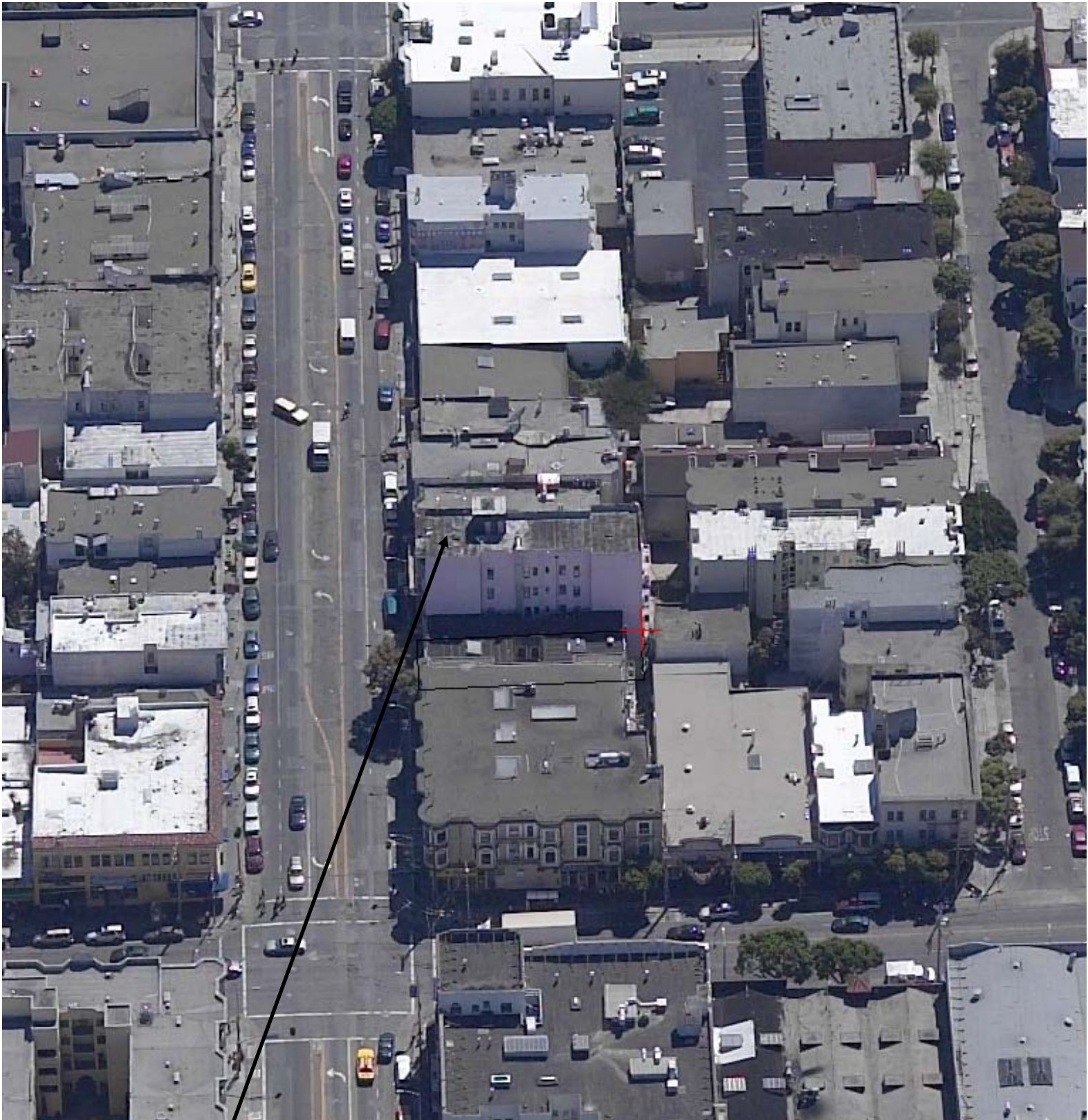


SUBJECT PROPERTY



Conditional Use Hearing
Case Number 2011.0269C
524 Valencia Street
3568 / 003

Aerial Photograph – Looking South

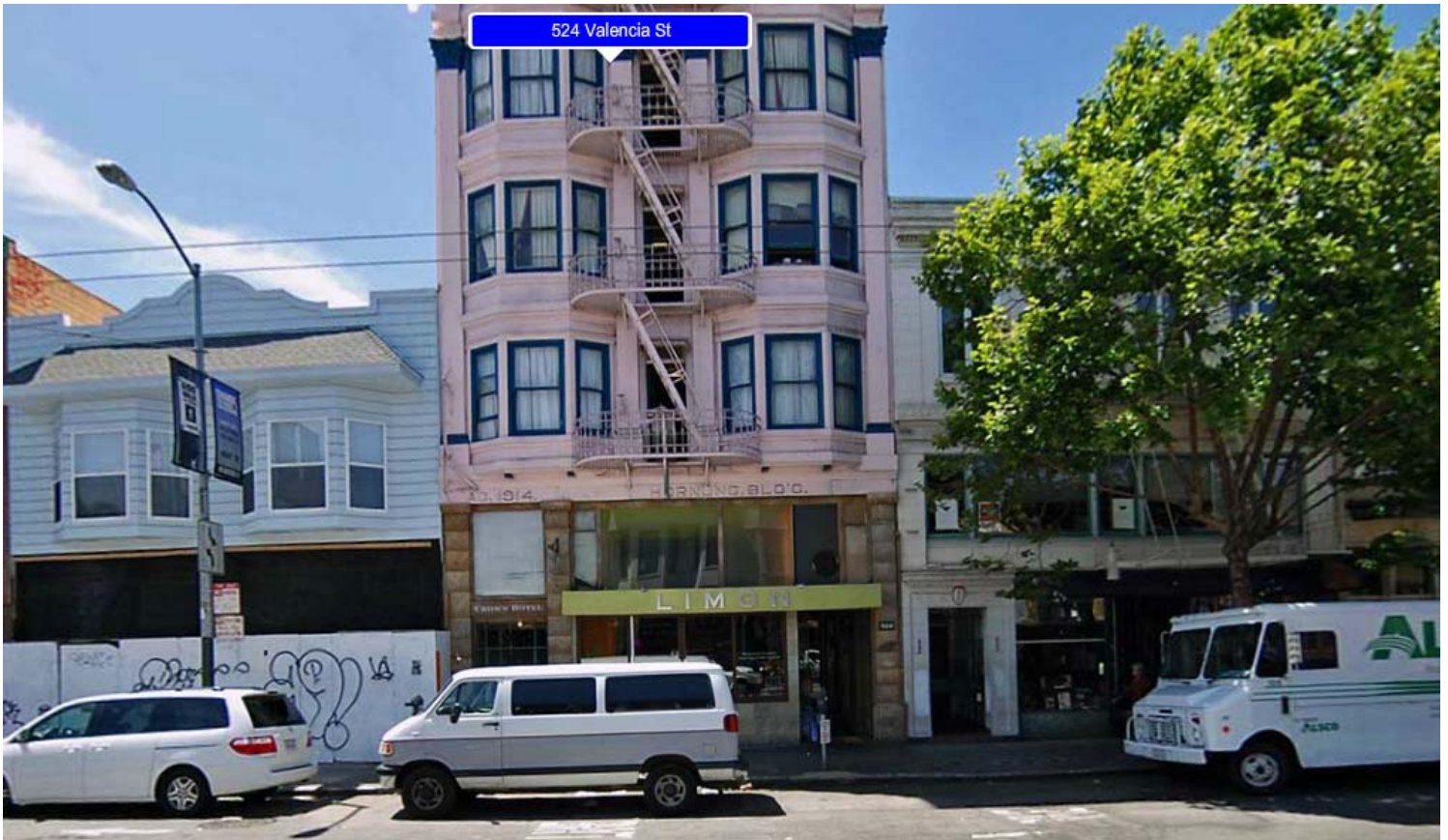


SUBJECT PROPERTY



Conditional Use Hearing
Case Number 2011.0269C
524 Valencia Street
3568 / 003

Site Photographs



Conditional Use Hearing
Case Number 2011.0269C
524 Valencia Street
3568 / 003



May 23, 2011

Christina Olague, President
Vice President Ron Miguel, and Commissioners
San Francisco Planning Commission
1650 Mission Street, 4th floor
San Francisco, CA 94103

**RE: 524 Valencia Street
Case No. 2011.0269C**

Dear Honorable Commissioners:

INTRODUCTION

Town Consulting represents Martin Castillo (project sponsor), Chef-owner of Limon Restaurant, a local family-owned and operated full service restaurant that originally opened its doors in 2002 at 3316 – 17th Street in the Mission District. Due to their success, the family relocated the full service restaurant to its current larger location in 2004.

The bona fide full service restaurant seats 65 guests in the main dining level and currently serves beer and wine. The family-run Peruvian restaurant enjoys many accolades including recognition as a Top 100 Bay Area Restaurant.

PROPOSAL

The project sponsor seeks a Type 47 ABC license which authorizes the sale of wine, beer and distilled spirits for consumption on-site, in conjunction with the normal operation of the full-service restaurant. However, the Valencia Street Neighborhood Commercial Transit (NCT) District does not distinguish a stand-alone bar use versus a full service restaurant that serves distilled spirits for on-site consumption. Thus, the project sponsor seeks conditional use authorization pursuant to Planning Code Section 726.41, to add a bar to an existing full-service restaurant within the Valencia Street NCT District.

NEIGHBORHOOD OUTREACH

The project sponsor held an informational neighborhood meeting on Saturday, May 21, 2010 at 10:00 am at Limon Restaurant. No neighbors attended the meeting. We are unaware of any opposition to this application as of the date of this letter.

PROJECT HIGHLIGHTS

- The project promotes continued local small-business ownership.
- The project is a neighborhood serving use.

- The District is well served by transit
- The proposed project meets all applicable requirements of the Planning Code.
- The project is consistent with the intent of the Valencia Street NCT zoning district.
- No exterior/interior physical alterations or changes to the hours of operation are proposed.
- Limon Restaurant and Limon Rotisserie (1001 South Van Ness Avenue) employ 90 employees; most reside in San Francisco.

CONCLUSION

The proposed “bar” use will complement a proven full service restaurant and provide beverage choices for its patrons. The proposed use is necessary and desirable and consistent with the Planning Code, Proposition M and the General Plan.

We respectfully request that you grant conditional use authorization to allow for a Type 47 license for a bar use in the Valencia Street NCT District, pursuant to Planning Code Section 726.41 and 790.22.

Respectfully,



Tony B. Kim
(415) 246-8855

LIST OF EXHIBITS

EXHIBIT A	Conditional Use & Prop M Findings
EXHIBIT B	Restaurant menu & Press and Awards
EXHIBIT C	Community meeting invitation & Letters of Support
EXHIBIT D	Site & floor plans Photographs

IV. Conditional Use Findings

CONDITIONAL USE FINDINGS

Pursuant to Planning Code Section 303(c), before approving a conditional use authorization, the Planning Commission needs to find that the facts presented are such to establish the findings stated below. In the space below and on separate paper, if necessary, please present facts sufficient to establish each finding.

1. *That the proposed use or feature, at the size and intensity contemplated and at the proposed location, will provide a development that is necessary or desirable for, and compatible with, the neighborhood or the community;*

Limon restaurant has been operating as a full service restaurant since 2002 in the Mission district. The family-owned and operated establishment seats approximately 65 guests in the main dining area and provides a dedicated private dining area for approximately 40-50 guests. In addition to the defined dining area, the restaurant already has a physical sit down bar and does not propose any significant alterations as part of this application. The full service restaurant enjoys a national reputation for its Peruvian cuisine along with the sophisticated ambiance. Currently wine and beer is offered. The applicant would like to complement the beverage menu with spirits as a full service restaurant.

Limon restaurant provides a unique dining experience and is a proven establishment that is desirable and compatible with the surrounding commercial/retail uses. Like many other full services establishments a complementary bar is necessary and desirable.

2. *That such use or feature as proposed will not be detrimental to the health, safety, convenience, or general welfare of persons residing or working in the vicinity, or injurious to property, improvements, or potential development in the vicinity, with respect to aspects including but not limited to the following:*

- a. *The nature of the proposed site, including its size and shape, and the proposed size, shape, and arrangement of structures;*

Limon is a reputable establishment that has demonstrated and continues to practice "Good Neighbor" policies to insure that the management and/or their patrons of the establishment maintain the quiet, safety and cleanliness of the premises and the vicinity of the use.

The proposed bar use will enhance the dining experience and would not be detrimental to the health, safety convenience, or general welfare of persons residing or working in the vicinity, or injurious to property, improvements, or potential development in the vicinity.

The applicant proposes no major interior alterations as a part of this application to change the size, shape or arrangement of the existing establishment.

- b. *The accessibility and traffic patterns for persons and vehicles, the type and volume of such traffic and the adequacy of proposed off-street parking and loading;*

The proposed bar use will continue to be a part of the dining experience of the full service restaurant. The proposal would not affect accessibility and traffic patterns for persons and vehicles.

- c. *The safeguards afforded to prevent noxious or offensive emissions such as noise, glare, dust, and odor;*

The proposed bar use would be complementary to an established full service restaurant that has operated without emitting glare, dust, or odors.

- d. *Treatment given, as appropriate, to such aspects as landscaping, screening, open spaces, parking and loading areas, service areas, lighting, and signs;*

The applicant does not seek a use or propose any physical alterations that require mitigation measures that require landscaping, screening, open space, parking and loading areas, service areas, lighting and signs.

- 3. *That such use or feature as proposed will comply with the applicable provisions of this Code and will not adversely affect the General Plan.*

The proposed use is consistent with the surrounding commercial/retail uses. The use would be complementary to an established full services restaurant. The proposal is consistent with the objectives and policies of the Commerce and Industry element of the General Plan and consistent with applicable provisions of the Code.

V. Priority General Plan Policies Findings

Planning Case No.:

Address:

Block & Lot Nos.:

524 Valencia Street

3568 / 003

PRIORITY GENERAL PLAN POLICIES FINDINGS

Proposition M was adopted by the voters on November 4, 1986. It requires that the City shall find that proposed projects and demolitions are consistent with eight priority policies set forth in Section 101.1 of the Planning Code. These eight policies are listed below. Please state how the project is consistent or inconsistent with each policy. Each statement should refer to specific circumstances or conditions applicable to the property. Each policy must have a response. IF A GIVEN POLICY DOES NOT APPLY TO YOUR PROJECT, EXPLAIN WHY IT DOES NOT.

1. *That existing neighborhood-serving retail uses be preserved and enhanced and future opportunities for resident employment in and ownership of such businesses be enhanced;*

The proposed "bar" use would complement and enhance as established full services restaurant. The use would continue to provide future opportunities for resident employment and continued family ownership and operation of a desirable dining establishment.

2. *That existing housing and neighborhood character be conserved and protected in order to preserve the cultural and economic diversity of our neighborhoods;*

The Mission district provides a diverse experience in culture through a wide range to dining options. The complementary "bar" use with the full services restaurant will preserve the cultural experience that defines a unique neighborhood character and economic diversity of the neighborhood.

3. *That the City's supply of affordable housing be preserved and enhanced;*

The proposed use would have no effect on the City's supply of affordable housing.

4. *That commuter traffic not impede MUNI transit service or overburden our streets or neighborhood parking;*

The proposed use would have no affect on commuter traffic or MUNI transit services.

5. *That a diverse economic base be maintained by protecting our industrial and service sectors from displacement due to commercial office development, and that future opportunities for resident employment and ownership in these sectors be enhanced;*

No industrial or service uses will be displaced as part of this project.

6. *That the City achieve the greatest possible preparedness to protect against injury and loss of life in an earthquake;*

The proposed use does not propose any physical alterations.

7. *That landmarks and historic buildings be preserved;*

The proposed use would not affect any landmark or historic building.

8. *That our parks and open space and their access to sunlight and vistas be protected from development.*

The proposed use would not impact any parks or open space.



Family Style Menu, Meant to be shared, and Food Comes as Rea

SMALL COLD PLATES

Cevicheria Leche de Tigre "Milk of the Tiger" is the citrus based marinade for all of our ceviches.

Leche de Tigre Cocktail Served with small diced seafood and choclo

Ceviche Mixto Fish, calamari & tiger shrimp.

Ceviche de Pescado y Camaron Fish and Shrimp.

Ceviche de Pescado Fresh red snapper.

Tartara de Tuna Ahi tuna tartare with roasted peppers, pine nuts, rocoto & sesame seed oil.

Ensalada Rusa Classic Peruvian salad of fresh local root veggies, choclo, peas & green beans tossed with zesty creamy mustard dressing.

Ensalada Mixta Organic mixed greens, cucumbers & radishes tossed in our rocoto balsamic dressing.

Causa de Pollo Aji amarillo infused potato quenells topped with chicken salad, aji amarillo aioli and avocado

SMALL HOT PLATES

Lomito® Saltado Traditional Peruvian dish of stir-fried top sirloin strips, onions, tomato & soy sauce, served with fries.

Jalea Mixture of crispy seafood, yucca & salsa criolla served with huacatay tartar sauce.

Anticuchos de Res Beef heart anticuchos grilled & served with corn & yucca.

Calamares Rellenos tacu-tacu stuffed calamari sauteed with artichokes, English peas and spinach in saffron sauce

Chicharron de Pollo One of Limon's favorites - crispy pieces of chicken marinated in soy sauce, Garlic & aji Amarillo, served with salsa criolla.

Seco de Costillas Braised boneless beef short ribs with huacatay & cilantro, served with potatoes carrots & English peas.

Quinotto de Vegetales quinoa, carrots, zucchini & mushroom risotto style with corn-butternut squash sauce and crispy homemade sweet potato chips

Empanadas: Crispy pastry dough filled with.....

Carne Hand-cut top sirloin, onions, tomatoes & finished with hard boiled eggs & raisins.

Veggie butternut squash, zuchinnis, corn, carrots stewed in aji panca, onions, garlic, served with rocoto sauce

Pescado Limon snapper fillet, over crispy potatoes and spinach

LARGER HOT PLATES

Churrasco a la Parilla grilled ribeye over sauteed veggies, crispy potatoes and chimichurri with red wine demi glaze

Arroz con Mariscos Peruvian-style paella made of saffron rice, mixture of seafood, spicy pimento sauce and roasted red peppers

Pechuga de Pato pan-roasted Sonoma duck breast, over crispy tacu-tacu sauteed brussel sprouts with garlic, onions & Dijon-infused demiglace

BEBIDAS

6.75

9.75 **COCKTAILS**

Mojito Limon

9.75 Mango Mojo

9.75 Strawberry Mojito

Caipirinha

7.95 Soju Sour

7.95 Strawberry sour

Pineapple Martini

6.75 Pink Lemon Drop

8.75 **RED SANGRIA**

Glass

Pitcher

9.75

BEER

9.75 Cuzquena (Peru)

8.25 Cristal (Peru)

9.75 Chimay

9.75 Duvel

Pilsner Urquell

8.50 Anchor Steam

8.75 **SIDES**

Yuca Fries 3

8.75 Arroz 2

Papas Fritas 3

Vegetales Salteados 4

Sweet Potato Fries 3

7.75 Truffle mac -n-cheese 5

7.25

10.00

WE PROUDLY SERVE

LOCAL PRODUCTS!

22.00

20.00

20.00

**EXECUTIVE CHEF
MARTIN CASTILLO**



Prix Fixed Menu – Family Style
(10 person minimum)

\$35/person

Cold Plates

Tartara de Atun/Tuna Tartare

Ahi tuna tartare with roasted peppers, pine nuts, rocoto, sesame seed oil, soy sauce and crispy potato chips

Ceviche Mixto

Fresh red snapper, calamari, tiger shrimp marinated in lime juice, rocoto, garlic, served with choclo and sweet potato

Ensalada Mixta/Mix green Salad

Organic mixed green, cucumbers, radishes tossed in our house vinaigrette

Ensalada Rusa

Classic Peruvian salad consisting of fresh local root veggies, choclo, green beans tossed in zesty creamy mustard dressing

Hot Plates

“Lomito” Saltado

Traditional Peruvian dish of stir-fried top sirloin strips, onions, tomatoes and soy sauce served with crispy fries

Chicharron de Pollo

One of Limon’s favorites – crispy pieces of chicken marinated in soy sauce, garlic, aji amarillo and served with salsa criolla

Empanadas (Beef or Veggie)

Crispy pastry dough filled with either: braised beef, onions, raisins OR braised butternut squash, zucchinis, corn and herbs, both served with rocoto-pimento sauce

Quinotto

Mushrooms, winter veggies and quinoa cooked risotto style and served with a corn-butternut squash sauce, crispy camote chips and roasted red peppers

Main

Arroz con Mariscos

Peruvian style paella made of saffron rice, PEI mussels, calamari, shrimp and finished with spicy pimento sauce

Pescado Limon

Fresh fish fillet pan seared over sautéed onions, spinach and served with caper-garlic sauce over crispy potatoes

Seco de Costillas

Boneless beef shortribs braised in a huacatay-cilantro sauce served with carrots, potatoes, salsa criolla and a side of rice

VINOS

Cava/Rose	GLASS	BOTTLE
Raventos Brut, Penedes, Spain	10	40
Raventos Reserva Rose, Penedes, Spain	10	40
08 Terre Rouge Vin Gri Sierra Foothills, Ca	9	36

WHITE WINE	GLASS	BOTTLE
09 Calera Chardonnay Central Coast, Ca	9	36
08 Robledo Sauvignon Blanc Lake County, Ca	8	32
09 Laixas Albariño Rias Baixas, Spain	9	36
09 Barricas Torrontes Mendoza, Argentina	8	32
09 Trajarinho Vinho Verde Minho, Portugal	8	32
08 Donnhoff Oberhauser Listenberg Kabinett Nahe, Germany		48
07 Toni Jost Bacharach Hahn Kabinett Mittelrhein, Germany	11	44

RED WINE	GLASS	BOTTLE
06 Robledo Family Vineyards Pinot Noir Carneros, Ca		50
07 Abad Dom Bueno Mencia Bierzo, Spain		40
08 Akyles Grenache Priorat, Spain		45
04 Heras Cordon Reserva Tempranillo Rioja, Spain		65
09 Amplo Cabernet Sauvignon Napa, Ca	10	40
08 Catalpa Malbec Mendoza, Argentina	9	36
07 Atamisque Malbec Mendoza, Argentina		42
07 Gran Estirpe Malbec Mendoza, Argentina		65
08 Ochoa Garnacha/Tempranillo, Spain	9	36
07 Atamisque Cabernet Sauvignon Mendoza, Argentina		45
07 Atamisque Assemblage Mendoza, Argentina		60
09 Catalpa Pinot Noir Mendoza, Argentina	9	36

NON ALCOHOLIC DRINKS

All of our juices are freshly made in house

Chicha Morada (Inca Blu, Limon's Original Recipe)	3
Lemonade	2.5
Strawberry Lemonade	2.5
Mango Lemonade	2.5
Soft Drinks	2.5
Inca Cola	2.5

2011

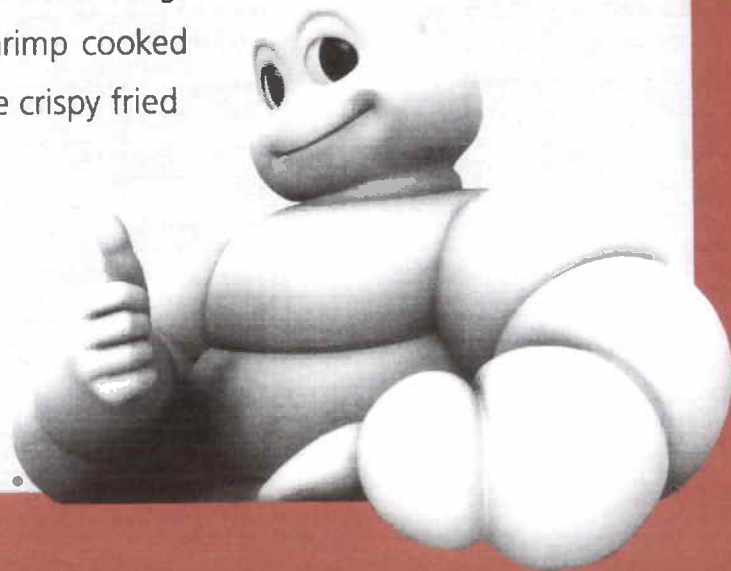
MICHELIN GUIDE RECOMMENDED

Limón

Peruvian 

When fire closed Limón's doors in 2009, regulars satiated their cravings for flavorful Peruvian fare at newly opened sister restaurant, Limón Rotisserie. The offshoot remains popular for juicy rotisserie chicken, particularly at lunch, but loyalists are thrilled to be back in Limón's bi-level space painted a zesty lime green.

The draw of Limón has long been its attention to detail, from skillfully prepared plates down to a notably dishy staff. But the real spice is in the bold cuisine, which ranges from traditional ceviches to flaky empanadas stuffed with braised sirloin and chopped hard-boiled eggs. Entrée delights include a plump fillet of fish and shrimp cooked in garlicky *aji amarillo*; don't miss the crispy fried yucca drizzled with *chimichurri*.



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Restaurants Recipes Wine **Top 100 Restaurants** Top 100 Wines Bargain Bites Reservations Inside Scoop SF



TOP 100 BAY AREA RESTAURANTS

Top 100 Home Restaurants A-Z Restaurants by Cuisine Maps

E-MAIL SHARE 0 Like Sign Up to see what your friends like.

Limon ★★☆☆

524 Valencia St. (near 16th Street)
 San Francisco
 Tel. (415) 252-0918
 Map | www.limon-sf.com

Make a Reservation with OpenTable

This Peruvian restaurant made the Top 100 list in the past, but it was closed for more than a year because of a fire. When it reopened, it was like a phoenix rising from the flames. Chef-owner Martin Castillo brought on Emanuel Piqueras, who previously cooked at Arzak, a three-star Michelin restaurant in Spain. He and Castillo add exciting modern twists to their native cuisine. The interior also reflects a comfortable, modern attitude with a citrus-hued color scheme, dark concrete floors and a mezzanine overlooking the open kitchen. For more traditional fare, Castillo started Limon Rotisserie while on hiatus from his flagship.

Specialties: Any ceviche; tiraditos, or Peruvian style sashimi; grilled octopus with Andean pepper oil and olive foam; whole crispy snapper with coconut fired rice and rocoto curry sauce; caramelized pineapple slice with tropical fruit mousse and strawberry gazpacho.

Hours
 Lunch noon to 4 p.m. Monday-Friday, 11:30 a.m.-4 p.m. Saturday-Sunday. Dinner

Cuisines
 Peruvian

- Features**
- Online Reservation
 - Corkage (\$15)
 - Credit Cards: Accepted
 - Disabled Access
 - High Chairs
 - Parking: Difficult
 - Parking: Paid Lot (Nearby)
 - Parking: Street
 - Private Dining Room (Mezzanine can be reserved.)
 - Lunch

Chronicle Rating

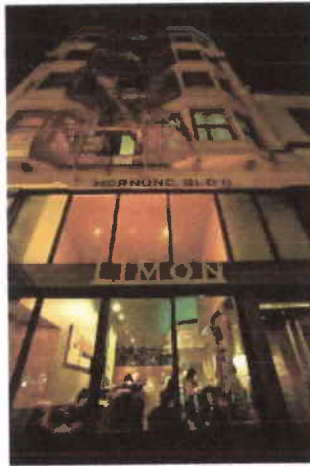
[Ratings Key]

Overall	Price	Noise	Food	Service	Ambience
★★☆☆	\$\$\$	🔊	★★☆☆	★★☆☆	★★☆☆

Chronicle Review

When I visited Limon in the Mission District last week, I didn't realize that the

IMAGES



Michael Macor / The Chronicle

View Larger Image

PANORAMA QUICKTIME VR



View 360° Panorama

Find A Restaurant

All Cuisines

All Locations

Keyword(s) GO

Advanced Search | Make a Reservation

advertisement | your ad here

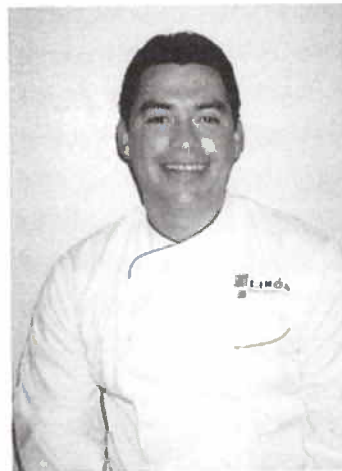
**SAVE 30% ON
FOOD AND ALCOHOL
AT SAN FRANCISCO'S
BEST RESTAURANTS**

START SAVING

SPRING 2004
VOLUME II, NUMBER 1

BEARDHOUSE

THE MAGAZINE OF THE JAMES BEARD FOUNDATION



MARTÍN CASTILLO

REPRESENTING PERU

Limón, San Francisco

Brothers Martín, Antonio, and Eduardo Castillo have clocked time in the kitchens of San Francisco institutions like Rubicon, Aqua, and Sol y Luna, but it was their Sunday pick-up soccer games—and the Peruvian feasts they'd prepare afterwards—that determined their future. Friends persuaded the brothers to open their own restaurant, and soon Limón was born. On the pretense that recipe-seeking phone calls to Peru would be too costly, the brothers moved their mother, sister, and brother-in-law to California to help with the operation. They installed Martín as executive chef, and mom and the brothers collaborate on Peruvian–Nuevo Latino cuisine that has brought plenty of notice to the tiny, and very popular Limón. *The Guardian* called Limón “a bright star,” and named it Best Peruvian Restaurant and Best New Restaurant in 2003. The *San Francisco Chronicle*

f SAN. francisco

FEBRUARY 2005

FINALLY! SOMETHING BETTER THAN CSI...

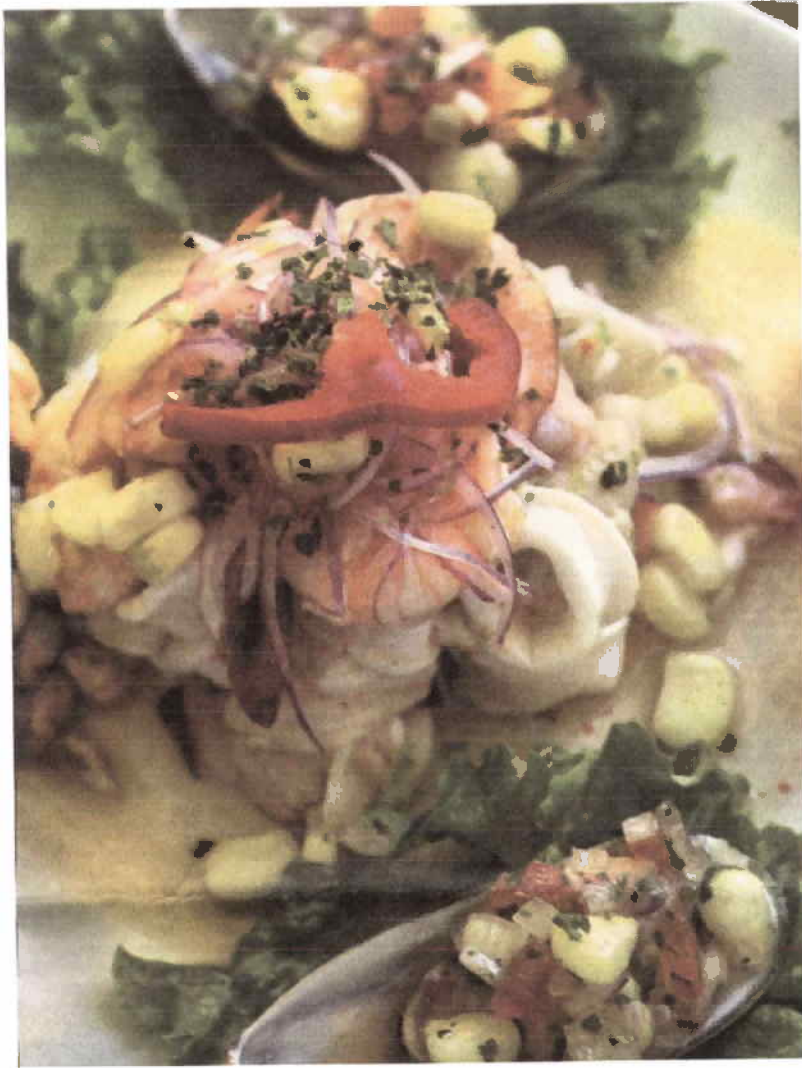
101 Hot Nights

PICKING THE BEST BARS, CLUBS, LOUNGES & SCENES

WHERE TO: ORDER PERFECT MARTINIS • PLAY DJ • TAKE A DATE • GO EURO • DANCE TILL DAWN
SPOT CELEBS • SAMPLE MICROBREWS • HEAR GREAT JAZZ • MAKE FRIENDS FAST • & MUCH MORE

LIMON

[update] **SAN FRANCISCO** It's easy to cheer for Peruvian-born chef Martin Castillo, whose family-run restaurant has moved to larger, sleeker Mission district digs without losing any of its charm. Castillo, who cooked at Rubicon and Aqua, here deals in dishes from his native country, many of them recipes his mom prepared for him at home. The chef's seviches—of halibut, prawns, and mussels—have a pleasant acid punch and come in heaping portions with a complement of yam and crunchy corn. They represent the lighter side of a meat-rich menu, which gives respectful treatment to traditional items such as beef-filled empanadas and lomo saltado, slivers of sirloin with tomatoes and onions served over a mound of salty fries. On the rare occasion that something goes astray—sautéed mushrooms are a buttery, bland starter; chocolate bandido comes dry and overbaked—the restaurant stays on track with its affable service. Several Castillo family members work as servers, and they treat you so kindly it's hard not to feel a kinship to them, too. • **JOSH SENS** 524 VALENCIA ST. (AT 16TH ST.), (415) 252-0918. \$\$ RW ★★½



New-wave ceviche

By Janet Fletcher
CHRONICLE STAFF WRITER

Riding the wave of interest in Latin cuisines, ceviche is seizing the moment. At hot San Francisco restaurants like Limon, Fresca, Alma and Destino, variations on citrus-marinated seafood are seducing diners who may have finally tired of Caesar salad. Low in fat, bold in flavor, and popular from Mexico to Chile, ceviche is rapidly adding local fans.

Bay Area diners are largely familiar with a Mexican-style ceviche made of seafood thoroughly cured in lime juice, then garnished with tomato and avocado. But local chefs are venturing beyond that model to ceviches in a Central or South American style, some of them bathed in citrus for only moments. Although eating raw seafood does carry some risk (see Page E4), chefs say these dishes are enormously popular.

In Peru, where the chefs of Limon and Fresca were raised, ceviche is "cebiche" and virtually the national dish. It is beach food, hangover food, the food you eat when it's too hot to eat. Specialty restaurants called cebicherias may offer 20 different kinds of marinated seafood, says Destino chef-owner James Schenk, whose mother is Peruvian. Cebicherias can range from beach shacks to high-end establishments, but the predominant beverage is beer, the better to counter Peru's famously spicy food.

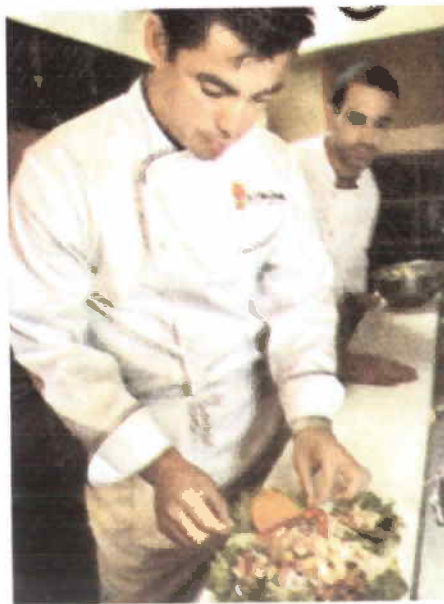
Although Schenk says his mother marinates her ceviche for a couple of hours, the more traditional Peruvian approach is to make it to order. The fish may be sliced ahead, but it will be dressed with fresh-squeezed lime
► **CEVICHE: Page E4**

*Margaritas
and more
for Cinco
de Mayo*

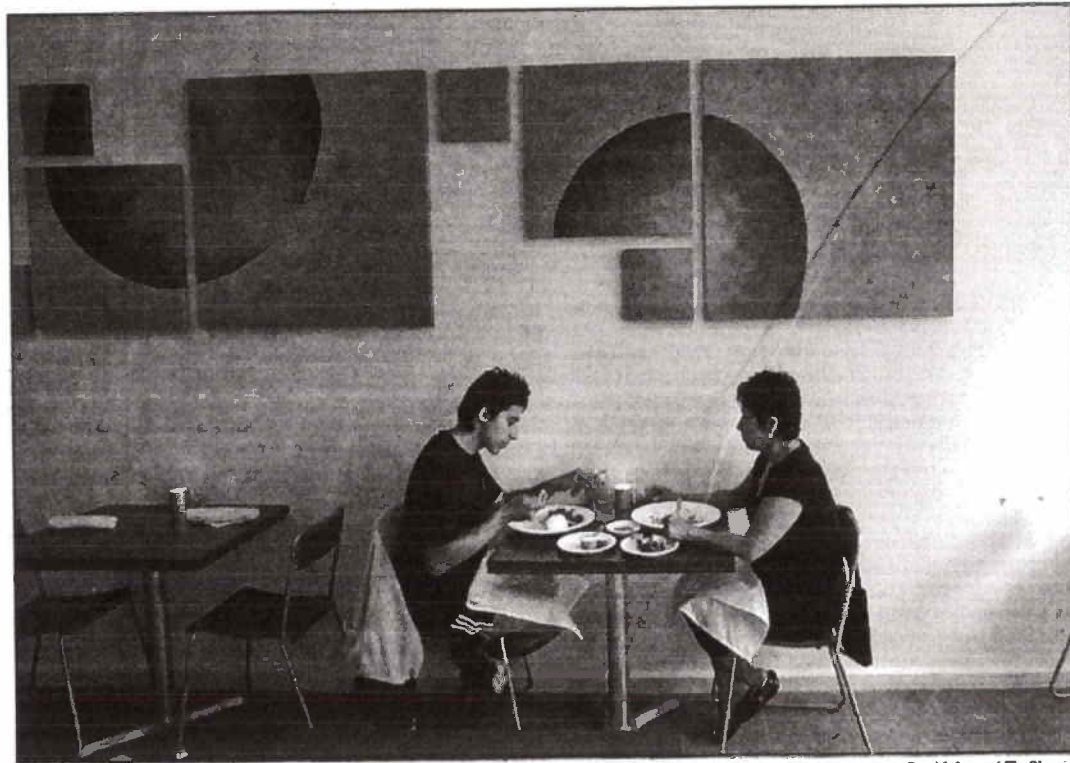
PAGE E3

*Ceviche
recipes &
restaurants*

PAGE E4



DINING OUT



At Limon, the bare-bones space is dressed up with lemon-, tangerine- and lime-colored paint.

Bob McLEOD / The Chronicle

Peruvian perfection

Limon's best dishes send the diner on a delicious Latin voyage of discovery

By Michael Bauer
CHRONICLE RESTAURANT CRITIC

When the Vietnamese restaurant Slanted Door opened in the Mission, it started an evolution — no, make that revolution — in the food world. Not only did Charles Phan help to gentrify the neighborhood, but he also showed that “fusion” isn’t a derogatory word.

Now the owners of Limon are cutting a similar path for Peruvian food at their modest 40-seat restaurant on 17th Street near Mission. Although the place isn’t nearly as stylish as the Slanted Door, which has relocated to the Embarcadero while remodeling its Mission

operation, it offers diners a similar sense of discovery.

I’ve sampled versions of *papa a la huancaina* (\$4.75) at several places in recent years, and the dish always came across as kind of bland. At Limon the chilled slices of potatoes become the vehicle for a creamy, subtle cheese sauce that slowly builds a warming fire from specks of dried chiles.

Ceviche (\$12.25), which is often spooned

Dining Out is moving

Beginning Jan. 5, the Dining Out restaurant review will appear in the Chronicle Magazine, which resumes weekly publication.

into bowls or fluted goblets, fills a platter generous enough for four. The vibrant lime marinade infuses thin slices of halibut, whole shrimp, calamari and octopus and gives them a fresh edge. Two marinated mussels in the shell, heaped with a minute mince of onions, herbs and tomatoes, and a steamed log of soft sweet potato add color and flavor to the plate, along with a scattering of fresh hominy-like corn and a pile of crunchy corn nuts.

More than any other place I know, Limon is getting people turned on to Latin food. Other restaurants, such as Destino on Market Street, take a similar approach, but what’s

► LIMON: See Page 52

NEW SHOPS TO SHOP

ELIZABETH VARNELL'S NIGHT SEEN

PARTIES GALORE

Paper CITY



SAN FRANCISCO OCTOBER 2004

STYLE | FASHION | SOCIAL

Fearless Chic FALL FASHION
Riding Tall
and Channeling
Shampoo!

Limón

524 Valencia St.
415.252.0918

Keys to the Door: The Castillo family, including chef Martin Castillo.

No Detail Overlooked: Now you can actually wait for a table *inside* these just opened, roomier digs. Pull a lime-hued barstool up to the bamboo bar or settle in the lounge. "We moved Limón because there were so many people we couldn't take care of," says the chef. The teeny spot on 17th Street will change format to feature simple, fast Peruvian foods like roast chicken and trendy empanadas. And now the Castillos are able to show off an even wider range.

Fact: Dava Guthmiller, who designed the interiors, had friend Pablo Parlo design the custom lighting. The hanging fixtures are bucket-shaped with an amber glow to complement the room's citrus-and-dark-wood color scheme.

What to Order: Chef Martin Castillo's traditional *antichos*, a classic Peruvian dish of intensely flavored skewered beef, or *causa*, a potato puree stuffed with shrimp or chicken.

SPECIAL 25TH ANNIVERSARY ISSUE

FOOD & WINE

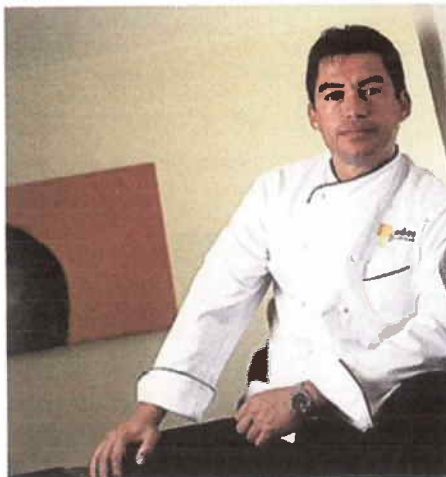
September 2003

our **25 best** recipes ever
+ favorite **fast** dishes



world news

restaurants Chinese, Mexican and Korean cuisines have all gone glam in recent years. Next up: Peruvian and Turkish. At San Francisco's Limón, chef Martin Castillo (right) proves that Peru offers more than seviche and rotisserie chicken, with dishes like tamales made with chile-infused masa and stuffed with pork, olives and egg (3316 17th St.; 415-252-0918). At Houston's elegant Empire Turkish Grill, the menu goes well beyond the grilled meats usually seen in stateside Turkish restaurants, with



delicious alternatives like chicken layered with crispy fried bread and garlic-infused yogurt (12448 Memorial Dr.; 713-827-7475). At New York City's Beyoglu and its casual new offshoot, Efendi, specialties include jumbo shrimp baked with mushrooms, tomatoes and kashkaval cheese (Beyoglu, 1431 Third Ave.; 212-650-0850; Efendi, 1030 Second Ave.; 212-421-3004). —Salma Abdelnour



MAGAZINE

100

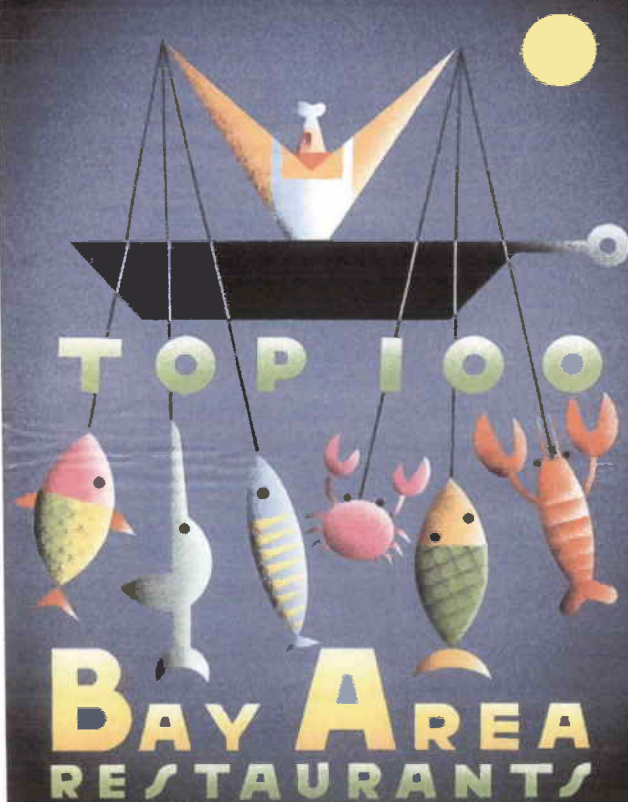
BEST RESTAURANTS

Slow economy can't diminish the rich flavor of Bay Area's tantalizing dining scene.

► Page 9

San Francisco Chronicle Magazine

APRIL 13, 2009



● LIMON

Martin Castillo and his three brothers and mother opened this tiny Mission spot last year, and proceeded to do for Peruvian food what Charles Phan at Slanted Door did for Vietnamese. They're turning scores of diners on to the vibrant flavors of this underrated cuisine. The storefront interior looks pretty modest, but walls of lemon yellow and tangerine orange and lime green help to give the place a needed spark.

Cuisine: Peruvian

Specialties: Ceviche with seafood, lime, yam and Peruvian corn; deep-fried chicken nuggets; sirloin sauteed with onions, tomatoes and fries; pan-seared halibut.

Seats: 40

Prices: \$11.25-\$15.95

Noise: 🌩

Parking: Street (difficult)

Vitals: 3316 17th St. (between Mission and Valencia), San Francisco; (415) 252-0918. Lunch and dinner

特集＝日本のピZZAは偏差値が高いぞ！

平成7年6月27日第3種郵便物認可

料理王国

CUISINE KINGDOM

7
2003

偏日 差本

WORLD REPORT FROM AMERICA

N.Y./San Francisco

3 カリフォルニア スタイルの ペルー料理

カジュアルな雰囲気では手頃だが、味は抜群というレストランが点在するミッション地域に、この6月で満1才を迎える「LIMÓN(リモン、レモンの意味)」がある。レモン色に縁どられたガラス窓に「ペルー料理 ノーボ・ラティーノ・フュージョン」と書かれている。ペルー出身の友人が、「サンフランシスコ界隈には私が知る限りペルーレストランは3つしかないが、リモンのセヴィーチェが一番おいしい」と絶賛する。

セヴィーチェは典型的ペルー料理で、日本料理の刺身のようなもの。生のエビ・ホタテ・白身の魚などをさっとゆで、氷水につけた後、たっぷりのライムやレモン汁で5分ほどマリネする。隠し味に柑橘類の絞り汁、ペルー産トウガラシ、ニンニク、醤油、パセリなど、どんな味を加えるかが料理人の腕のみせどころだ。オーナー・シェフのマーティン・カスティロ氏は、母の味を創り出す。

氏がペルーからアメリカに渡ってきたのは15年前、18歳の時だった。プロのサッカー選手になることが夢だったが、潜在先の祖父の家の料理があまりに美味しく、母のセヴィーチェの味が恋しくて料理を始めた。その味を友人たちにほめられ、数週間後にはシェフになることにゴールを変更。いくつも

そして、カリフォルニアの食材にペルー料理の味付けでひと工夫、というカリフォルニアスタイルはここでもみられる。氏の料理の独創性を支える要は、ペルーでしか手に入らないアジ・ロコットとアジ・アモリオの2種類のトウガラシ。このトウガラシを手に入れるために家族で輸入会社を作ってしまったほどだ。スパイシーだけでなく甘みがあるのが特徴で、このトウガラシを加えたソースで味わう料理は、ラティーノ(ラチン系の人々)のように腹感的だ。



アジ・ロコット(右)とアジ・アモリオ(左)のお皿を手にするのは、オーナー・シェフのマーティン・カスティロ氏。



この日の特別料理、アヒツナのグリルにロコットを加えたトウガラシソース(\$14.95)。



「LIMÓN」
3316 17th Street, San Francisco
Tel:415-252-0918
ランチ 11:30～15:00(大曜～金曜)

第2特集
男のカレー、女のカレー
トピック
六本木ヒルズガイド PART2
パリのロビュション新店オープン速報

Please join us for an

**INFORMATIONAL
NEIGHBORHOOD
MEETING**

Please join the owners of the Limon Restaurant to discuss their proposal to serve distilled spirits for consumption on-site at their existing full service restaurant.

There are no proposed changes to the establishment.

Same owners

Same cuisine

No physical alteration or expansion is proposed.

PLEASE JOIN US!

**Saturday,
May 21st @ 10:00 a.m.
The meeting will be held at
Limon Restaurant located
@ 524 Valencia Street.**

TOWN
CONSULTING

Please do not contact the restaurant
For more information, please contact Tony Kim at 415.246.8855.

Informational Neighborhood Meeting for Limon Restaurant May 21st @ 10:00AM

Name	Address	Phone / Email
FERNANDO QUINONEZ	43 PERSIA AVE SAN FRANCISCO	fernando.quinonez@gmail.com
Shannon Jarvis	2230 mission st. #7 SF 94116	shannon.e.jarvis@gmail.com

San Francisco Planning Commission
1650 Mission Street 4th floor
San Francisco CA 94103

**RE: 524 Valencia Street
Case No. 2011.0269C**

Dear Planning Commissioners:

I am a neighbor of Limon Restaurant and I understand that the owners are proposing to serve distilled spirits on-site at the full service restaurant. Limon is a wonderful establishment operated by responsible owners and a great staff. I understand that there are no other proposed changes to the business or to the physical space. I support their proposal and I urge you to approve their application.

Thank you,

A handwritten signature in black ink, appearing to read "Susan Hoff". The signature is fluid and cursive, with a long horizontal stroke extending to the right.

SUSAN HOFF

455A VALENCIA ST.

SF CA 94103

San Francisco Planning Commission
1650 Mission Street 4th floor
San Francisco CA 94103

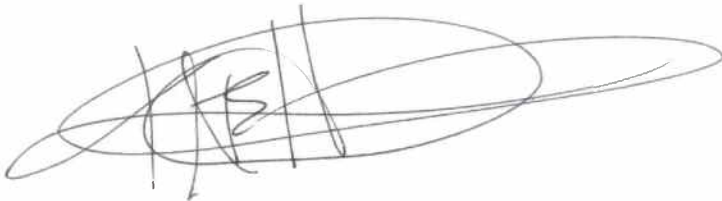
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Thank you,

KATE HERFORD
455A VALENCIA ST.
SAN FRANCISCO, CA
94103

A large, stylized handwritten signature in black ink, appearing to be 'KATE HERFORD', written over a large, loopy oval scribble.


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Thank you,



Julia McK



Valencia

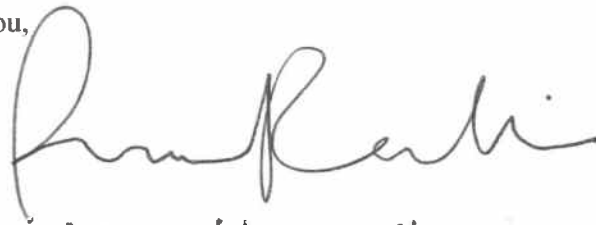
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A handwritten signature in black ink, appearing to read "Frank Kerbi". The signature is fluid and cursive, with a large initial "F" and "K".

455A Valencia St.
SF, CA 94103

San Francisco Planning Commission
1650 Mission Street 4th floor
San Francisco CA 94103

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Case No. 2011.0269C**

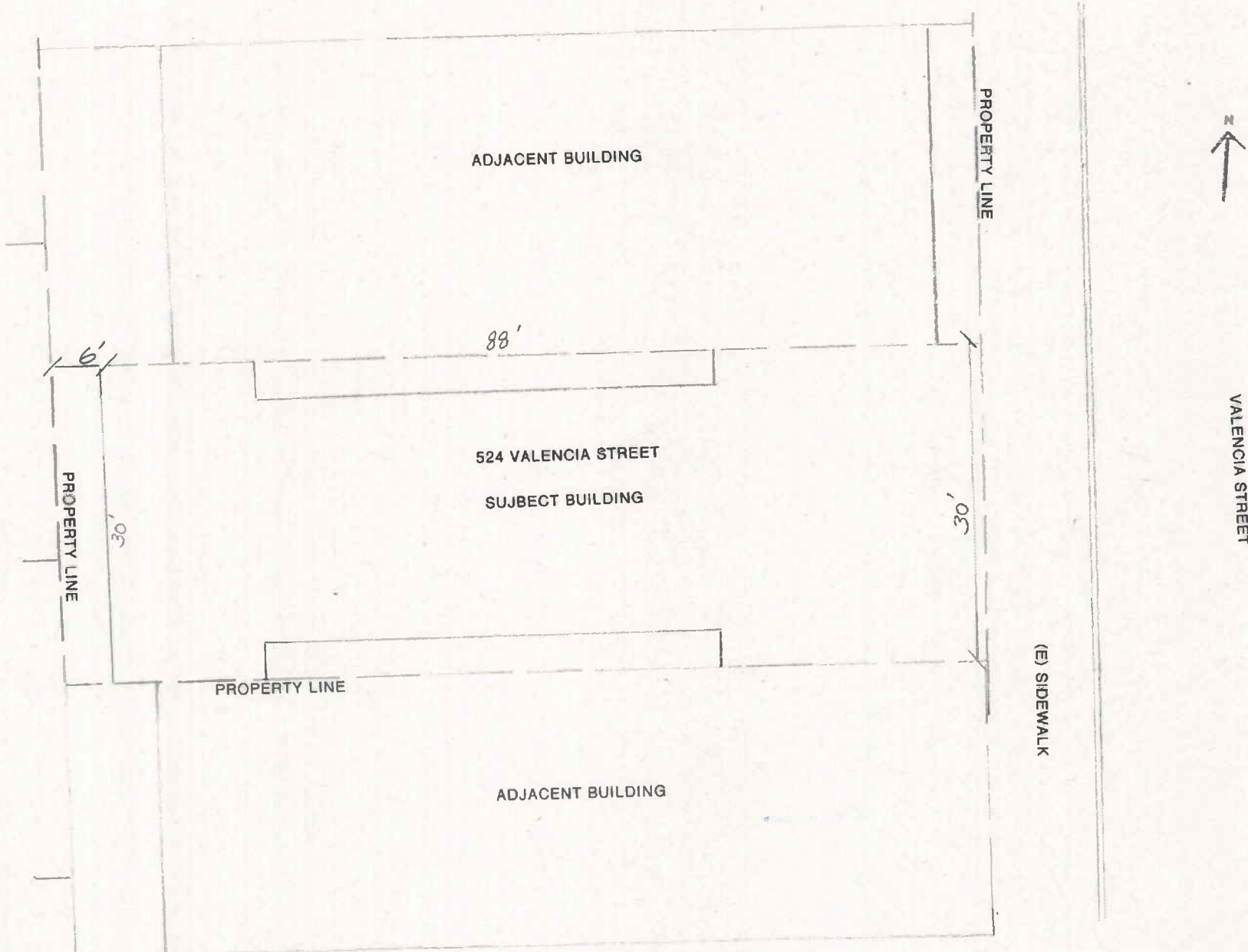
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Thank you,

Kai L.W.

*455A VALENCIA ST.
SF CA 94103*



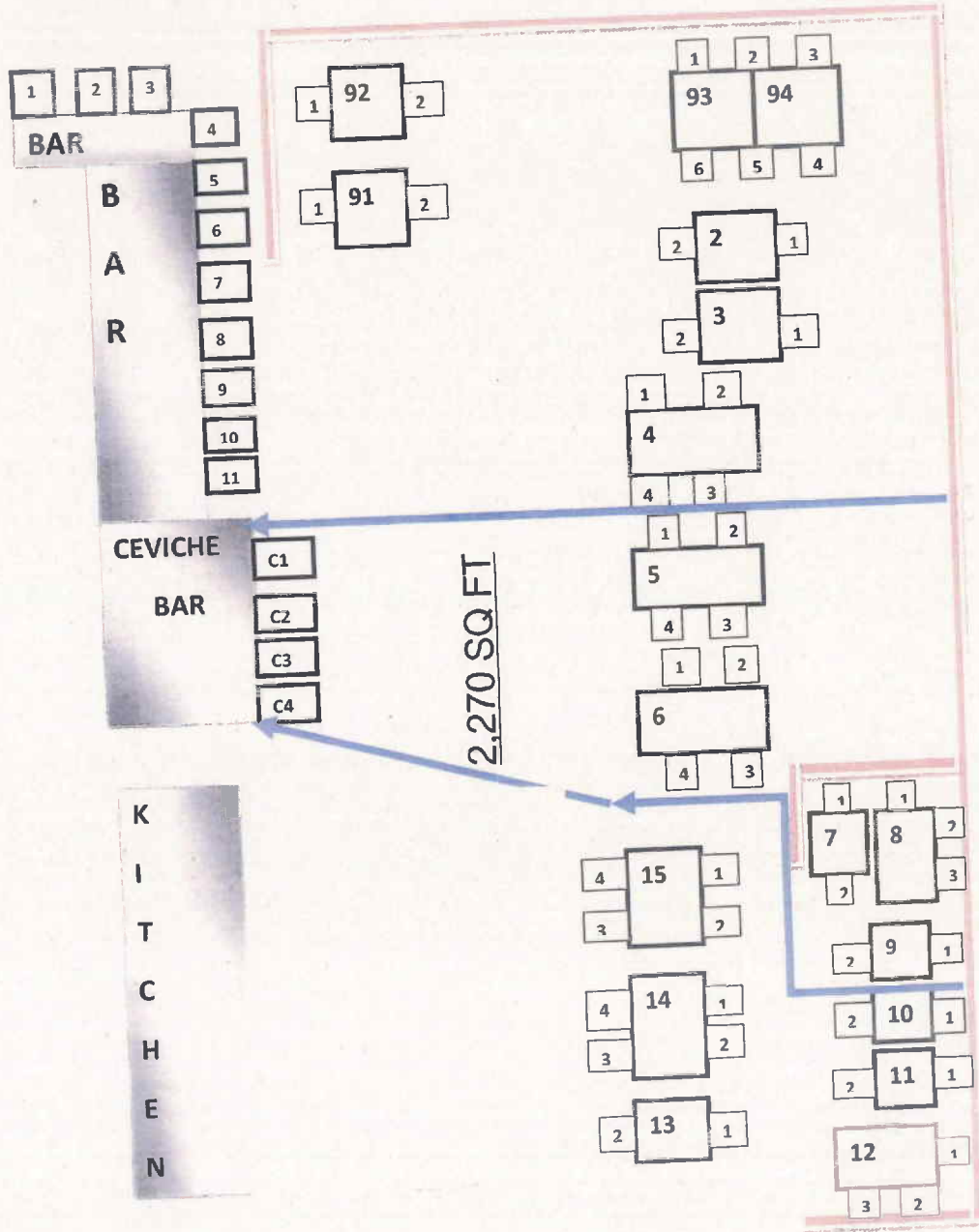
VALENCIA STREET

(E) SIDEWALK

SITE PLAN

VALENCIA STREET

MAIN ENTRANCE



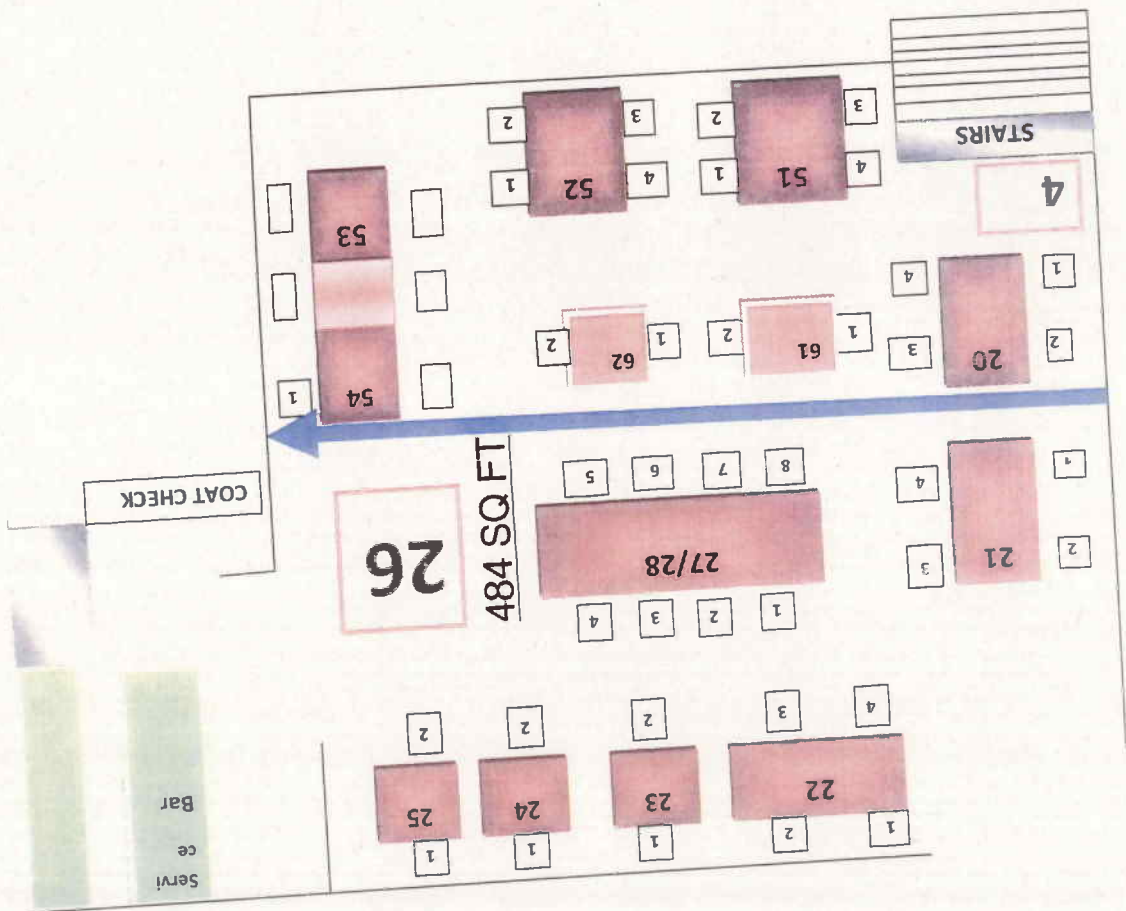
MAIN FLOOR

STAIRS

RESTROOMS

MAIN ENTRANCE

MEZZANINE





Subject property



Existing bar



Blockface looking south on Valencia Street



Blockface looking north on Valencia Street



Opposite blockface