

**Pints on Penn (3523 Penn Ave)**  
 Information Sheet

**People**

**Property Owners:** Pints on Penn, LLC

**Prospective Business Owners:** Pints on Penn, LLC

**Owners:** Eric Stasenکو, Patrick Joseph Mayer, Jr., Matthew Freed

**License Manager:** Troy Alexander Cox

**Initial Timeframe:** TBD

**Place**

**Size:** 1,600 sq. ft.

**Zoning:** LNC District

**Site Plan:** TBD

**Necessary Approvals**

**Building Permit:** TBD

**Occupancy Permit:** Currently 49 – pending LCB approval to extend premises to 2<sup>nd</sup> floor.

**Liquor License:** *Person to Person Liquor License Transfer Application:* R-6174

**Business Overview**

Reps from LU and LC met with Pints on Penn, LLC to request specific information pertaining to the proposed business and its operation. The following information has been provided in response to this request:

<b>Ownership Principles / Vision:</b> Our goal is to establish a neighborhood bar and grill within the Penn Avenue corridor of Lower Lawrenceville. The vision includes an “all are welcome” mentality – where a bicyclist might stop for a sandwich break, a professional might stop in after work to meet colleagues for a drink, and local residents will want to bring their families for a meal. We will focus on “better than bar” food, craft beer on tap, and upscale alcohol offerings.
<b>Target Audience / Customer Demographic:</b> Area professionals, residents and business community members.
<b>Days / Hours of Operation:</b> Monday – Friday 4pm – 11 pm, Saturday – Sunday 11 am – 2 am.
<b>Hours Selling Alcohol:</b> Same as above
<b>Alcohol Menu / Price points:</b> Will include draft, cans, and bottled beer. Will feature upscale mixed drinks.
<b>Food Menu / Price points:</b> New American cuisine with a Pittsburgh twist.
<b>Number of Employees:</b> 8 (2-3 full time/ 5 hourly).
<b>Entertainment:</b> Intend to offer live music on the 2 <sup>nd</sup> floor pending LCB approval of extension of premises.
<b>Site Plan / Façade/ Interior Improvements:</b> Significant cosmetic upgrades including: new bar, new bar top, installing a draft system that doesn’t currently exist, updated restrooms and fixtures, potentially installing accordion style windows on first level and second level, adding kitchen equipment, ventilation and fire suppression system, and any required upgrades to adhere to ACHD codes and requirements.

<b>Parking:</b> Street
<b>Number of Dining Tables / Number of Seats at Bar:</b> TBD
<b>Security / Video Cameras:</b> Front and side entrance, kitchen door, 2 <sup>nd</sup> floor entrance.
<b>Signage:</b> Working with Commonwealth Press on logo, signage, and branding.
<b>Smoking Policy:</b> Smoking is not permitted in restaurants under PA State Law.
<b>Private Events:</b> We will host private events. The size, date and time of the event will dictate what we can accommodate due to space limitations.
<b>Kid Friendly?:</b> Yes! We enjoy the neighborhood atmosphere at a local bar and grill when all members of the family can attend.
<b>Recycling:</b> TBD
<b>Volume Levels:</b> Jukebox in the front bar area. Sound system on second floor. We are currently weighing live music on the 2 <sup>nd</sup> floor, and want to have happy neighbors so will adjust sound control accordingly.

### **Owner and Partner Information**

Eric Stasenko – Owner and operator – graduate of University of Pittsburgh. Consultant and investment real estate owner with some units located in the City of Pittsburgh.

Matt Freed – Owner and operator – graduate of Point Park and photographer with the Pittsburgh Post-Gazette since 1995. Investment real estate owner has done everything from small remodel, flipping, to complete rehab of Carrick unit bought from the city of Pittsburgh.

Patrick Maher - Owner and operator –graduate of the University of Pittsburgh. Consultant and investment real estate owner with small remodel to complete rehab experience.

Thomas Tejchman – Head Chef – 20+ years’ working in restaurant kitchens. Tom started out at the Blarney Stone in Etna, worked at Tessaro’s and Aussie’s in Bloomfield, and ran a kitchen at an upscale steak house in Ohio.

Troy Cox – Manager – currently works at Primanti’s. Troy provides significant financial management and leading edge restaurant development (food trucks in Pittsburgh) to our team.

### **Why Lawrenceville?**

Today, Lawrenceville is undergoing a revitalization, and has been noted by *The New York Times* as a "go-to destination". Transplanted young hipsters and those who have lived in Lawrenceville for their entire lives dwell side by side. The neighborhood's affordable housing has become a major draw for those looking to renovate an older home at a reasonable cost. The neighborhood is one of the premier art, live music, and dining hubs of Western Pennsylvania.

We believe this real estate location is ideally suited to serve an area without adequate sit-down dining options. With the continued re-development of Lower Lawrenceville we believe this will allow the bar and grill to thrive.