Presentation from Botero Development – Brian & Irwin Mendelssohn

Brian: We’ve been doing real estate development since 2007. We acquired this building this year, and before it was Citizen’s Bank, it was Mellon Bank. Built in 1967. It was a used car lot before that, and before that a church. We’re looking at 3600 square feet per floor. Two floors in this building. 11-foot ceilings for the basement. The first floor will be a retail hub with 9 retail locations. Targeting local, small businesses. Specialty local clothing makers, product goods and crafters. Rental prices in the neighborhood are through the roof to rent (and buy). I was involved with the opening of Wildcard in 2008 when it was $12 a square foot. Now the going rate is between 27 and 35 dollars a square foot. That explains why things like Arsenal 201 might be vacant. That tends to track national retailers. I don’t want a national retailer to be my first choice. Real estate is expensive, expensive for tenants, and we want cool retail factor to still be here. The process in the city is pretty cumbersome for someone to open a facility. A lot of process and hurdles to jump through. People usually have to sign a 2 to 5 year lease. Solving those problems with the retail hub. Old style market house. Month by month basis. Very little commitment to a space. For the kind of tenants, we want to get small businesses that are making a transition to look for that first retail space. This location has amazing foot traffic. Main intersection is right there and having that there is ideal. We are currently opening up a coworking space in the North Side right now and taking that model and applying it to retail. You could be open the same day you sign the lease. Take a month to build it out, etc. Retail as a service. Tenant can customize the space. Kinda a new concept. We found a place in NY that’s kinda doing it. Smaller retail spaces. Their own doors and own space.

Restaurant Space (Basement Floor): This will be a rotating pop-up restaurant based on a TV show or movie in partnership with Row House Cinema. Family oriented price points and a casual atmosphere. It enables us to use the basement to subsidize what’s going on upstairs. We’re taking inspiration from that and making it a little fun. Thematic effect. For 6 months it could be back to the future, and then we shut it down for a few weeks and reopen up as buffy the vampire slayer restaurant. Our menu will be pretty simple: burgers, chicken sandwiches, etc. Our hours are 5:30 to 11:30 p.m. during the week, 5:30 to 12:30 on weekends. Similar to how we run Bierport across the street. We don’t like the late-night crowds. Keep it under control. Pop-up bars are trendy this year, but here are a few examples. The idea is to transport you into a fun world. There will be a liquor license.

Donuts and Coffee: Upstairs, we will have a donut and coffee shop. Donuts made several times a day. Partnering with Elementary Coffee, a women-owned business out of Harrisburg. We have a little outside window so you can see if donuts are fresh and pick up from outside of the building. We’ll have exterior signage letting people know when donuts are fresh as well as when the late-night window is open. We are getting a liquor license. The key with this is how do they work together. Three separate parts, and the sum is greater than parts. Donuts and coffee...
bring people in which helps retailers. Creates an exciting atmosphere. 9 retail tenants, 16 parking spots, coffee + donut on one level, restaurant and bar on downstairs level.

We will maintain the parking here, and we have increased the spaces from 12 to 16. Meets ADA standards. Additional trees. Citizens Bank made that parking lot ADA accessible before they left. It is one of the largest private parking lots in central LV which is a huge asset to us. We want to maximize it and make it as useful as possible.

Botero Development History: 14 developments. Almost done with a project in Manchester. I live on 43rd and Butler myself. We have Row House, Bierport and Smoke. Condado. Omega Office where Fitt Pittsburgh now is. First project was Wildcard. Our contact info is here, contact us anytime!

Q and A section:

Paul, Fisk Street: What’s the timeline?
- Brian: Nowadays it’s a crapshoot. If things flow well, spring 2021. A year and a half. We started this process a year ago.

Nancy: What variances?
- Brian: Special exception for restaurant general. A use change. Variance for minimum parking setback. Parking lot is 10 feet from Main Street even though it’s always been that way. It was never done properly so we have to take it through zoning. Special exception for minimum dumpster setback from residentially zoned property. Dumpster enclosure in the back corner.

Bernadette Gerbe: Liquor license? Will they share one?
- Brian: Yeah, one liquor license will cover both floors.

Kristy and Doug (live next door to 4112): We used to live next to a bank, which had pretty regular hours, daytime only. Now there’s going to be a lot more traffic in and out a lot later. We are right adjacent to the back parking lot. Get a lot of light pollution from people parked in there. In addition to trees, would you consider putting up a wall?
- Brian: We are building a brick wall that is here to enclose the patio. We didn’t bring it up just because there’s not a variance needed. It is a semitransparent brick wall that will fluctuate with openings. The purpose of that is to isolate outside seating from main street traffic and a better sense of privacy in general. Helps with that. The dumpster enclosure is a 6 foot fence, fully enclosed wood fence. Logistically, we have a rear door and if someone is throwing out trash, they can throw it in there, and when they pick up they can pull through alley. There’s a curb cut there, too. Minimize the impact it has. Dumpsters have to go somewhere so we’re trying to figure out the best way. If we do it in a different location, we lose two parking spots so we were trying to max it out that way.
Dave Breiningan: With other restaurants, we’ve created good neighbor agreements so things like dumping glass bottles at 2 a.m. don’t happen, would you be amicable to that?

- Brian: With Row House, the policies we have with that, we throw out food trash at the end, and we don’t throw those out at night. We don’t throw it out and let it sit. We don’t leave cardboard out since that attracts mice and rats. No throwing out glass bottles late at night. Condado we have control and we feel like that one has been going smooth. I’m my own neighbor. We’re happy to oblige with that. I’ve regularly called Waste Management when they illegally come at 3 a.m. We’re happy to help with that.

Doug: With people coming and going late at night. Is there any way you could put a light barrier within that parking lot too?

- Brian: The zoning code is in your favor for that so the bushes they put in was that intention. They’re new and need to settle in. Putting in a lot more trees and bushes to try and alleviate that. We can’t put physical barrier because we would have to rip out the vegetation. But we could thicken that up. It affected where I lived too so we are going to shine that light straight down to avoid the problem that was there with Citizens.

Laurie, 45th Street: Love the concept. Trash, is there a cover over the top of it?

- Brian: Dumpster do have a plastic cover, and we would have complete control, so we would keep it closed always but enclosure itself will not have cover.

- Laurie: Elevator to the basement?

- Brian: No. Food will be available on both floors. We’re adding an ADA bathroom on first floor. But no elevator. First floor will be made handicapped accessible. Bringing ADA upstairs.

Mark Nolan, 45th: square footage?

- Brian: Total 3600 per floor. 2 floors.

Cathy Lafferty: What is the square footage of each of the little kiosks? Rent per square footage? How are you going to solicit vendors?

- Brian: Square footage ranged from 125-300 square feet. Pure retail. Prices TBD once we build it out. We are trying to keep it as accessible as possible.

- Irwin: in terms of marketing, we haven’t officially announced it, this is the most public situation we’ve ever talked about it, but even just informally, there’s been a good amount of interest. Confident there’s enough small biz that want to hit the next stage. Get it front of relevant organizations.

Mike, 43rd: I’ve done pop-ups too, one in DC and one in Philly and one in Delaware, we’ve been able to get percentage rents, would you be interested in doing percentage of sales?

- Brian: no, philosophically not a big fan, it could take advantage of small up and coming businesses, it’s better to have a standard rent. Given our focus on helping these businesses grow, having consistency is beneficial for them.
Lynn, Fisk: with regards to parking, do you see the need to police that?

• Brian: several ways to enforce, we don’t know yet. We want it to be for this project, we just don’t know what the best way is yet. If you have ideas let us know, is it for customers, employees, both? 9 people in retail, between restaurant and coffee there will be 25 employees total but not all at the same time. FTE 12 or 13. Mix of both customers and employees. Having a parking lot is expensive. We will also have bike parking. 3 bike racks.

Jake, 44th: what’s the front of the building look like?

• Brian: this gray band we have at row house, our architect thought it would be cool to flow across the street and at the same level. A dark bronze color, all new glass in the front, thinking about the name market house, the old market hall kinda idea, we don’t want to use the word hall since we’re getting a food hall too! Cleaning it up. All new lighting, all LED lighting, cleaning it up and making it embrace the original architecture.

Darren, behind the building: Are you going to have signage in the back in lot? Going along with the whole light?

• Brian: no, there will be a sign on the door people will be able to walk in on the parking lot. No, not adding any lighting to the parking lot. Upgrading existing lighting.

Cathy: do you think eventually you’d put something on the roof? Like extra seating?

• Brian: The roof is structurally not capable, though we’d love to do something like that.

Laurie: Can you tell me again hours?

• Brian: Retail section would be probably 11-7. Restaurant 530 to 12:30, weekdays 11:30. Coffee maybe 7-10. Still working on all of those. We want dessert to be available late at night for sure, like Butterwood Bake does in Upper Lawrenceville.

Seating capacity outside?

• Brian: 15-16.

Mike: Would you consider putting a grass or green roof? We have a lot of air quality problems in the neighborhood and that would help.

• Brian: The roof could handle the one inch soil kind. Extensive. We haven’t looked into it but a great idea. Construction prices are nuts. We are going to put a whole new roof system on. But something we could definitely look into.

Dave Breingan: Will any MWBEs working on this project? Are you doing outreach thinking about uses for the neighborhood?

• Brian: Yes, we are probably receiving funding from URA. And the requirement is that 15% of contractors are MWBE. The people doing the construction work.
- Irwin: As for the retail spots, we are super open minded. The right mix. It shouldn’t all be clothing. It shouldn’t all be books. But having a clothing place and a book place would be great. But have a couple options. We have a large commercial co-op kitchen in north side and it would be great to have those food producers doing food products. Jars of salsa, etc. Sell that stuff.

Closed Door Portion:

Dave: We have a really short turnaround, hearing is on Thursday, typically our process is that we put it to our board, this community meeting is an important part. The zoning hearing is on Thursday, January 9 at 10:40 A.M. and anyone can go to that.

Doug: Worried about noise, light and dumpster. Parking is awful here now and they’re using their lot for employees but how many customers a day? That’s gonna be an issue.

Bernadette: How many are they required?

Dave: They are exceeding their amount of necessary parking, so no parking variance here. It’s a neighborhood issue, for sure.

Paul: At least this is people coming at different times. Evenly distributed throughout the day. Not like Rowhouse or Thunderbird, where people all show up and clear out at once.

We can come together to make this parking issue a number one priority. Over the last 15 years the number of businesses has tripled, with no increase in parking. I’m supportive of their effort, but we can all do something to help the parking problem. With RPP, etc.

Dave B: Enforcement is the problem. Another note on that, we’ve been trying to encourage business owners to encourage both patrons and employees not to drive. They are going to be part of the job perks program with Port Authority, etc. we’ve created these agreements to encourage ways to promote not driving here.

Cathy: Our city’s vision is that you bike everywhere and do stuff and walk. It’s a problem. They don’t want build any parking as a result. Anyway, I’ve sold two condos that were developed by them. Botero. Built at different times and they did a wonderful job. Once they develop something, it’s part of them. They do quality. Very approachable. Seem to be decent people.

Bernadette: I agree completely, as their neighbor!

Dave: are folks here supportive of this proposed use? (Majority of hands indicates that people are)