

**LICENSES AND CONSUMER SERVICES  
LICENSE INSPECTOR'S REPORT**

FILE: 13175

WARD: 7

NEIGHBORHOOD: Lowry Hills

**APPLICANT:** Rye Deli, LLC  
**DBA:** Rye Delicatessen and Bar  
**ADDRESS OF ESTABLISHMENT:** 1930 Hennepin Avenue  
**LICENSE APPLICATION REQUESTED:** Class "E" On-Sale Liquor with Sunday Sales  
**DATE OF APPLICATION:** September 21, 2011  
**INSPECTOR:** Greg Buenning

**BASIC LICENSE INFORMATION**

**7 acre requirement:** Met

**Zoning District:** C-1

**Off- Street Parking:** 11 off-street spaces required. Applicant has 14 off-street spaces

**Residential district:** Under 500 feet **Church or School distance requirement:** Over 300 feet

**Hours of operation proposed: Inside:**7:00 a.m.-2:00 a.m. daily **Outside:**7:00 a.m.-12:00 a.m. daily

**Lease shows exclusive use of premises by applicant:** Yes

**Responsible person within 75 miles of MPLS City Hall:** Yes

**Fire occupancy:** 104 **Number of seats inside:** 91 **Number of seats outside:** 32

**Service Availability Charge(SAC):** None

**Public Hearing requirement:** A public hearing is not required. This location had been licensed as a Class "D" On Sale establishment

**HISTORY OF LOCATION**

Rye Delicatessen and Bar will be located at 1930 Hennepin Avenue. This address was previously licensed by Auriga Restaurant which was a Class "D" On-Sale Liquor licensee. Prior to Auriga being at this location it Lowry Café was at this location and they held a Class "E" On-Sale Wine License.

**APPLICANT**

The applicant is Rye Deli, LLC, DBA Rye Delicatessen and Bar. It was incorporated under Charter Number 4336811-2 under Chapter 322B on June 13, 2011. The applicant has provided documentation showing adequate, legal, and traceable funding for this venture. They have the required restriction on the transfer of shares and have the following shareholders and officers:

<b><u>Name</u></b>	<b><u>Date of Birth</u></b>	<b><u>Title</u></b>	<b><u>Ownership</u></b>
David C. Weinstein	07/09/1970	Governor/Manager	100%

Mr. Weinstein is an attorney and is experienced in real estate development. He has managed real estate firm's legal affairs, including complex real estate transactions. This is the first time he has been involved in a restaurant venture.

### **PREMISES**

Rye Delicatessen and Bar will be a full service, sit-down restaurant. They will occupy the first floor of the building. The total floor space will consist of 4,023 square feet. The fire code occupancy is 104. The interior seating will consist of 91 seats. There will be 81 booth and table seats. The bar area will have ten seats. The applicant also proposes a private outdoor patio area which will be on the north side of the building adjacent to their parking lot. The patio area will consist of 486 square feet and will have 32 seats for patrons. The perimeter of the patio area will be half-walled separating the patio from the parking lot. There will also be a wooden pergola and landscaping to absorb ambient noise.

### **BUSINESS PLAN/OPERATIONS**

The applicant's vision for Rye Delicatessen & Bar is to have a casual, comfortable, and friendly neighborhood restaurant serving high quality foods made from scratch. They will serve breakfast, lunch, and dinner with moderate prices. They will be focusing on Jewish and European style foods modernized for contemporary tastes using locally grown organic vegetables, grass raised beef. They are required to have a 60/40 food to alcohol ratio. All employees will complete alcohol compliance training provided by Alcohol Compliance Services. They will have a discipline policy for alcohol servers. Proposed business hours will be 7:00 a.m. to 2:00 a.m. daily. The proposed outdoor patio hours are 7:00 a.m. to 12:00 a.m. Rye Delicatessen & Bar will not be offering entertainment. The Class "E" Liquor License does not permit live entertainment. They will not offer charitable gambling, mechanical amusement devices, and they will not host any sporting events or teams as part of their business plan. The applicant has indicated that they will ensure that the outside area will be monitored for litter abatement on a regular basis.

The General Manager for Rye Delicatessen & Bar will be Tobie Nidetz. Mr. Nidetz began his career in Chicago. He worked as an apprentice in classic French cuisine in Chicago and then began a consulting career in Chicago before coming to the Twin Cities in 1984. He has worked as an executive chef at the Saint Paul Hotel and the Saint Paul Grill where he was also the general manager. He has also done consulting work for Ike's Food and Cocktails in Minneapolis as well as others in Chicago.

### **POLICE REVIEW**

Sgt. Markstrom completed background and financial reviews on September 21, 2011, and has recommended approval of the application.