

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

**License Number:** L190-50193      **Police File Number:** F.13488

**Date of Application:** February 14, 2014

**Inspector:** Nicole Anderson

**Applicant/Legal Entity:** SMRT Management, LLC

**DBA/Trade Name:** Mattie's on Main

**Complete Address:** 43 Main Street Southeast, Minneapolis, MN 55414

**Licenses Requested:** On-Sale Liquor with Sunday Sales, Class B

**Current License:** None

**Responsible person within 75 miles of Minneapolis City Hall:** Dean Schlaak

**Public Hearing Requirement:** Required

**Neighborhood/Ward:** Nicollet Island-East Bank/03

**License Conditions:** None

**Zoning:** C3A/MR/PO/SH – This is a permitted use in the Community Activity Center District/Mississippi River Critical Area Overlay/Pedestrian Oriented Overlay District/ Shoreland Overlay District.

**7 acre requirement:** Met

**Off-Street Parking:** The Office of the Zoning Administrator has determined that 59 spaces are required to be provided on site which is provided via a lease with the Riverplace underground parking ramp.

**Churches or schools within 300 feet of the proposed premises:** No

**Seating:** Inside: 190 Seats      Outside: N/A

**Fire Occupancy:** Inside: 241      Maximum Capacity Outside: N/A

**Certificate of Occupancy Required:** No

**Food Service Requirement:** The applicant is within 500 feet of a residentially zoned district and is required to operate as a restaurant subject to the 60/40 ratio of food to alcohol sales. No more than 40% of gross annual sales may be from alcohol.

**Hours of operation proposed:** Inside: 11:00am to 1:00am Monday–Friday  
9:00am to 1:00am Saturday–Sunday

Outside: N/A

**Metropolitan Council Service Availability Charges:** 1.27 Net Charge

### **HISTORY OF LOCATION**

This location previously operated as Kikugawa with an On-Sale Liquor with Sunday Sales, Class D license from 1987 until April 2013.

### **APPLICANT**

The applicant is SMRT Management, LLC, doing business as Mattie’s on Main. It was incorporated under File Number 718233100025 under Chapter 322B on December 12, 2013. 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> |
|--------------------|-----------------------------|---------------------|-------------------------|
| Dean Schlaak       | 01/15/1967                  | Owner               | 34%                     |
| Thomas DeGree      | 11/06/1964                  | Owner               | 33%                     |
| Brian Gilligan     | 02/16/1967                  | Owner               | 33%                     |

### **MANAGER**

Mattie’s on Main will be managed by Dean Schlaak. Mr. Schlaak is currently the owner of Wilde Roast Café in Minneapolis, which is located next door to this newly proposed location. Mr. Schlaak has owned and managed Wilde Roast Café for the past ten years. He began his career at The Creamery as a pantry cook and since has excelled in the industry, having worked and managed the Smiling Moose Bar & Grill in Rochester, MN. Mr. Schlaak was also a self-employed carpenter for fifteen years.

### **POLICE REVIEW**

Police Licensing and this Inspector have reviewed the expenses and source of funds reported in this application. The applicant has provided documentation showing adequate legal and traceable funding for this venture and has passed the criminal background check. The Second Precinct of the Minneapolis Police Department has discussed security issues with the applicant.

### **PREMISES**

The business will occupy the main street level building at 43 Main Street Southeast, Suite 143. The entire premises occupy approximately 5,860 square feet. The occupancy load is 241. The interior seating will consist of 190 seats, with 17 of those seats being at a raised food counter near the beer taps that will be set with place settings. There are also nine raised counter seats on the opposite side of this space that is within the atrium area in which food and drink orders will be placed through wait staff. The seating area in the, currently glass covered, atrium will be considered their “year-round patio” and may eventually consist of a retractable glass façade to allow for open air in the warmer months. The rest of the establishment consists of a kitchen, coolers, storage areas and rest rooms. The licensed premises space is compact and contiguous. There are no undefined spaces. There is no outdoor area planned at this time.

### **BUSINESS PLAN/OPERATIONS**

Mattie’s on Main will be a casual-theme style restaurant. The restaurant will feature upscale pub food done in a unique way such as burgers, pizza, pasta, and Shepard’s Pie along with unique appetizers such as made from scratch pizza rolls, mozzarella sticks, onion rings, and wings, adult shakes, and signature desserts from the Wilde Roast Cafe Pastry Chef Jeff Christianson.

Proposed business hours will be 11:00am to 1:00am Monday through Friday and 9:00am to 1:00am Saturday and Sunday.

They are required to have a 60/40 food to alcohol ratio. All employees will complete alcohol compliance training provided by Enhanced Alcohol Risk Management (e ARM) on an annual basis. Mattie’s will hire a professional trainer to teach a class about liquor service, carding, and liquor service for intoxicating customers. In this class they will stress the importance of carding and how to spot fake I.D.’s and how to reject an order from underage customers. Mattie’s may look into electronic devices to help with proper I.D. management. They will have a reward program for I.D. stings and will set up an in-house program to check staff and promote a consistent uniform habit.

Mattie’s on Main is applying for a Class “B” Liquor License which permits music and singing by any number of performers, dancing, customer singing, and a deejay.

Mattie’s is proposing their entertainment will be focused on an older demographic and have local bands playing Jazz, Blue’s, Frank Sinatra, Motown, Gospel and Folk type music; a dinner and show type atmosphere. This entertainment will generally be offered 4 or 5 nights per week, but may include all 7 days during certain times. This entertainment will be offered near the dinner time rush from 7:00pm until 9:00pm. A stage is being proposed for the live music acts, local performers, and themed events. Happy Hour will be offered after the work day from 3:00pm until 6:00pm and will be food focused to promote their unique tastes.

Noise will be managed through speaker location and sound engineering, to minimize the sound transfer to the office above the restaurant which will not be occupied in the evening or on the weekends, and will be kept to a minimum just by the nature of the type of music. During warmer months when the proposed atrium windows can open, they will manage sound by closing the windows if the music appears to be getting louder in nature. Mattie’s encourages guests to park in the underground parking and away from any residents in the area. Staff expectations of noise will be taught to respect all neighbors and all complaints will be handled seriously and immediately to rectify any issues. Mattie’s believes the sound will be minimal considering the location by the river and the fact that the closest residents are set back a good distance from the

main entrance of the establishment. If Mattie's holds any special large events, they will occur in the courtyard area next to the restaurant and these events will take place during the day or early evening and completely closed by 10:00pm.

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.

Mattie's on Main has great pride in being a part of the community and work hard to maintain a safe place and partner with the neighborhood to make it a better place for all to enjoy.

### **PUBLIC HEARING SUMMARY**

471 notices were mailed to property owners and residents within 600 feet of the main door of the establishment on March 20, 2014 and emailed to Council Member Frey, the Nicollet Island-East Bank Neighborhood Association, and the Northeast Business Association on March 20, 2014. Also, 4 multi-residential buildings were posted (Marquette Townhomes at 201 Bank St SE, Lourdes Square Townhomes at 116 Bank St SE, Pinnacle and Falls Condominiums at 20 2<sup>nd</sup> St NE, and La Rive at 110 Bank St SE). The public hearing will be held on April 1, 2014 at the Community Development and Regulatory Services Committee meeting.

### **RECOMMENDATION**

The Licenses and Consumer Services Division recommends approving this application for an On-Sale Liquor with Sunday Sales, Class B license.

### **LICENSE CONDITIONS**

None