

Fire Occupancy:

Interior: 48

Maximum Capacity of Exterior: 16

Hours of Operation Proposed:

Interior: 2:00 p.m. to 10:00 p.m. Wednesday and Thursday
 2:00 p.m.-1:00 a.m. Friday-Saturday
 10:00 a.m.-5:00 p.m. Sunday

Exterior: Same hours as inside**Food Service Requirement:** Not required per MCO 360.65

Alcohol Server Training: All members of Twin Spirits Distillery staff will be trained by Laura Boyd of Alcohol Compliance Service. She will provide the initial training either preopening, or if not feasible, within 60 days of opening. Alcohol compliance training will be offered to all pertinent employees on at least a yearly basis. Training will consist of emails, handouts, policy handbooks, point of sale reminders, videos, and verbal training from management and ownership. The business will card all patrons who appear to be under the age of 35. It is the corporate philosophy that incentives to employees will not be implemented due to the fact that the law requires compliance and incentives should not be necessary. If an employee fails a compliance check, it may result in immediate termination depending on the circumstances. They will not conduct self-audits, but if it they see a need for it or suspect a problem they will begin that process. Guests who are obviously intoxicated or are of questionable character will be denied entrance. The policy will be strictly enforced.

Metropolitan Council Service Availability Charges: Two Charges**Applicant**

The applicant is Twin Spirits Distillery, LLC, a Minnesota company formed on January July 9, 2014. They are registered under chapter 322B, File #769093100028 of the Minnesota statutes. The applicant has provided documentation showing adequate, legal, and traceable funding for this venture. They have the required stock restriction on the transfer of shares and have the following shareholders and officers:

Name	Title	Shares
Michelle S. Winchester	Governor; Chief Manager; President	70%
John S. Winchester	Governor; CFO; Treasurer	30%

Manager

Michelle Winchester will be the manager of Twin Spirits Distillery. She has 30 years of experience in project management. From 1987 to 2014 she worked in communications and consulting for Jack Morton Productions in Chicago. From 2014 until present time she founded Twin Spirits Distillery and has become an expert in distilling spirits. She has now focused her energy on the creation of Twin Spirits Distillery.

Premises

The premises will be located at 2931 Central Avenue Northeast. It is a one-story building. The business will operate in 1,773 square feet of space. The cocktail room will have 712 square feet of usage. There will be 22 interior seats including 6 stools at a bar area. There will be a small stage for musical performances.

Business Plan/Operations

Twin Spirits Distillery is a start-up distillery plus a cocktail room. It is the passion of co-owner, Michelle Winchester, whose curiosity for flavor and spirit of adventure found a home in the flourishing distilling community of the Twin Cities. It is the first one-woman owned distillery in Minneapolis. The flavors will reflect the surrounding season and place, with a complementary dose of intrigue and surprise. They will create the spirits from start to finish, using a grain-to-glass approach that incorporates local ingredients, sustainable distilling, and original recipes. Unexpected ingredients and provocative pairings will be their specialty. Small plates will be available for patrons. Cheese and crackers, mixed salads, bread pudding, pate, seasonal fruits, and other dishes are some of the selections. They will have 40 seats inside the business and 16 seats on their private outdoor patio area. There will also be a green space adjacent to the patio for patrons to enjoy the greenery. This area will have six bench seats, but this area will not be a service area. The outdoor patio will have speakers. They will be under an overhang and kept at a volume so it will not disturb neighbors. The speakers will be turned off at 10:00 p.m. weekdays and 11:00 p.m. weekends. They will provide alcohol server training to all staff upon hire and annually thereafter. Training will be provided by Laura Boyd of Alcohol Compliance Services. Their policy will be that all parties entering the cocktail room will be checked for proper identification before being served distilled spirits. Anyone who appears to be under the age of 35 will be checked for proper identification. They will also be trained in visible signs of intoxication and will be very vigilant on these matters.

Twin Spirits Distillery's security plan indicates that ownership, management, and staff are trained in the basic principles of establishment security and their expected protocols for handling security related issues. Security will be handled by employees and management with routine rounds being made. Top tier management will be present Friday and Saturday. They will monitor the premises regularly to ensure that over occupancy will not be a problem. Both indoor and the outdoor patio will be monitored for issues that will affect the customer's expected experience. They will be aware of signs of disturbances starting. They will be trained to intervene and explain to patrons fighting will not be tolerated, and if necessary will ask patrons to leave. They will immediately call the Police whenever anything gets to the point of what is beyond their ability to control.

Public Hearing Summary

A public hearing for this license application will be held on May 3, 2016, in City Council chambers, Room 317, 350 S. 5th Street. On April 20, 2016, 191 notices were mailed to residents and property owners within 600 feet of the premises. An electronic hearing notice was e-mailed to Council Member Reich, the Audubon Park Neighborhood Association, and the Northeast Minneapolis Chamber of Commerce.

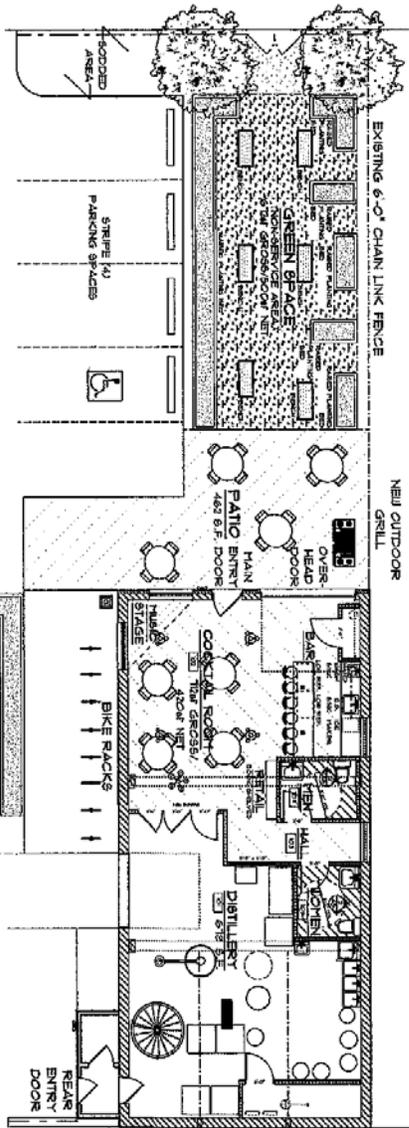
Police review

The Minneapolis Police Licensing Division has reviewed the applicant's financial and criminal history. They have determined the application meets the necessary requirements.

Recommendation

Licenses and Consumer Services Division recommends the approval of an On-Sale Wine with Strong Beer, Class "E" license.

Diagram is on next page.



DBA: TWIN SPIRITS DISTILLERY
 ADDRESS: 2931 CENTRAL AVE. NE
 CONTACT: MICHELLE LINCHESTER
 TELEPHONE: 1847-668-2015

INTERIOR:
 GROSS SQ. FT. = 2740
 COCKTAIL GROSS AREA = 112 S.F.
 COCKTAIL NET AREA = 420 S.F.
 SEATING PROVIDED: 22
 4 TABLES (3' ROUND) - ALL ACCESSIBLE - 16 CHAIRS
 6 BAR TYPE CHAIRS
 OCCUPANT LOAD: 48

EXTERIOR:
 PATIO (HARD SURFACE)
 GROSS AREA = 462 S.F.
 SEATS PROVIDED: 16
 4 TABLES (3' ROUND) - ALL ACCESSIBLE - 16 CHAIRS
 PATIO GROSS AREA = 672 S.F.
 PATIO GREEN (NON-SERVICE)
 NET AREA = 500 S.F.

PREPARED BY: TODD OSTHUN
 TCO DESIGN

COCKTAIL ROOM AND PATIO PLAN

SCALE 1/8" = 1'-0"

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JIM MACKAY ARCHITECT
 JAMES A. MACKAY, LICENSED ARCHITECT
 DATE: 08-28-2009

JIM MACKAY ARCHITECT

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Plan Date: 08/28/09

Address: 2931 Central Ave. NE, Minneapolis, MN 55418

TWIN SPIRITS DISTILLERY
 2931-2921 Central Ave. N.E. MINNEAPOLIS



TCO DESIGN
 creating and making things

Design: TODD OSTHUN

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TWIN SPIRITS
 DISTILLERY
 MINNEAPOLIS, MN

