



AGENDA

REGULAR MEETING OF BOARD OF ZONING APPEALS

THURSDAY, MAY 8, 2025 - 4:00 PM

Greenville City Hall, Council Chambers, 10th Floor

206 S. Main Street

Greenville, South Carolina 29601

Citizens may access the meeting at the following web address:

<https://www.greenvillesc.gov/meeting>

1. Call to Order

2. Welcome and Opening Remarks from the Chair

3. Roll Call

4. Approval of Minutes

A. Approval of Minutes for meeting on April 10, 2025

5. Call for Public Notice Affidavit from Applicants

6. Acceptance of Agenda

7. Conflict of Interest Statement

8. OLD BUSINESS

A. **S 25-117**

Application by Ryland Rainsford dba Scout's Doughnuts for a **SPECIAL EXCEPTION** to operate a 'General food and beverage (up to 6,000 SF)' use after midnight in an MXS-D, Shopfront Downtown district at **2 N MAIN ST S100** (TM# 000100-05-00900)

B. **S 25-176**

Application by Stir Greenville LLC (James Holland) dba Stir Greenville for a **SPECIAL EXCEPTION** to operate a 'General food and beverage (up to 6,000 SF)' use after midnight in an MX-D, Mixed Use Downtown district at **214 E MCBEE AV** (TM# 006300-06-00305)

9. NEW BUSINESS

10. OTHER BUSINESS

A. Staff Updates

i. Update on Current Planning projects

11. Adjournment



**Planning Staff Report to
Board of Zoning Appeals
May 2, 2025**
for the May 8, 2025 Public Hearing

Docket Number:	S 25-117
Applicant:	Ryland Rainsford dba Scout's Doughnuts
Property Owner:	Main Street Labs LLC (Bob Hughes)
Property Location:	2 North Main Street S100
Tax Map Number:	000100-05-00900
Acreage:	0.65
Zoning:	MXS-D, Shopfront Downtown District -DD, Downtown Design Overlay District
Proposal:	SPECIAL EXCEPTION to operate a 'General food and beverage (up to 6,000 SF)' use after midnight

Applicable Sections of the City of Greenville Code of Ordinances:

<i>Sec. 19-3.2.1.B.2.</i>	<i>Hours of Operation</i>
<i>Sec. 19-3.4.4.</i>	<i>Commercial Use Standards</i>
<i>Sec. 19-6.2.15.A.</i>	<i>Quasi-Judicial Review/Applicability</i>
<i>Sec. 19-6.2.15.D.2.</i>	<i>Special Exception Permit</i>

Staff Recommendation: Approve with conditions

Staff concludes that the Application complies with the standards to grant a Special Exception Permit as a **'General food and beverage (up to 6,000 SF)'** use operating after midnight. If the Board decides to grant the Permit, Staff recommends the following conditions:

1. Operation of the facility shall be limited to a 'general food and beverage' use, as defined by this Code, and shall substantially conform to the statements of the applicant and the content of the application. Modification of the facility's operation shall require the applicant to seek a modification of the special exception permit.
2. Hours of operation shall be substantially consistent with those stated by the Applicant and not exceed past 2:00 a.m.
3. Per Greenville Development Code Section 19-3.2.1.B.3., delivery, waste collection, and similar commercial traffic is prohibited between the hours of 10:00 p.m. and 7:00 a.m.
4. At all times during its occupancy, the Applicant shall assign a manager on the premises who shall ensure compliance with the terms of the special exception permit, this Code, and the applicable S.C. Code of Laws and Regulations.
5. The Applicant shall take reasonable measures to ensure that the business and its patrons comply with City ordinances and State laws intended to preserve the public peace, safety and order, including but not limited to: prohibitions on disorderly conduct, prohibitions on noise in

violation of the City's noise ordinance, and prohibitions on smoking in violation of the City's smoking ordinance

6. If more than two incidents involving a police response to the business occur within a six-month period, the City of Greenville can then require that one security person be retained from 12:00 midnight to 2:15 a.m. The security person(s) must possess a "Security Officer Registration Certificate" pursuant to Chapter 18 of Title 40 of the SC Code of Laws, or as an alternative, may be an off-duty sworn law enforcement officer. No other employee may serve in the capacity of a security person unless so certified. Repeated incidents requiring calls for service from law enforcement may be grounds for revocation of the permit.
7. Outdoor dining areas and signage within the street right-of-way shall obtain and maintain compliance with all required encroachment agreements and permits.
8. All outdoor dining and seating areas associated with the business shall be closed from 12:00 midnight to 2:00 a.m. The Applicant shall take appropriate measures, such as fencing, signage, and staff management to ensure the outdoor dining areas remain closed between these hours.
9. Indoor and outdoor entertainment shall be prohibited.
10. Interior sound amplification shall be prohibited except for the existing speaker which shall be limited to playing ambient background music.
11. Exterior sound amplification shall be prohibited.
12. A pattern of noise complaints related to the business shall be grounds to require another meeting with the Technical Advisory Committee. Repeated noise violations may be grounds for revocation of the permit.
13. If outside queueing of patrons on the property and along public sidewalks occurs, the security person(s) shall ensure orderly behavior of patrons so as to not negatively impact surrounding lands and safe use of the public sidewalks.
14. Sale of alcoholic beverages shall be prohibited.
15. A copy of the special exception permit shall be maintained on the premises with other related inspection, licensing, and occupancy information.
16. The use shall comply with the Technical Advisory Committee findings and recommendations.

Staff Analysis:

The Applicant, Ryland Rainsford, requests special exception approval to operate a 'General Food and Beverage' use after midnight at 2 North Main Street S100 in downtown Greenville.

Although the use of 'general food and beverage' is permitted by right, per Greenville Development Code Section 19-3.2.1.B.2., "any use open to the public with hours of operation between 12:00 a.m. and 5:00 a.m. requires a Special Exception permit."

The subject property is located within an existing multi-tenant commercial building. The subject suite was recently created for the tenant. No previous special exception or conditional use permits have applied to the property.

Because the property is located within the -DD, Downtown Design overlay, a Design Certificate of Appropriateness (CA) is required for exterior building and site work. Alteration work completed in 2024 was limited and did not require a CA, however a Design Certificate of Appropriateness was approved on behalf of the city's Design Review Board for a sign for the tenant. In accordance with Section 19-6.2.15.B.2.c., this request can proceed to the Board of Zoning Appeals.

The proposed business will be Scout's Doughnuts. This will be a satellite location for the business, which already operates in Greenville. The stated hours of operation will be:

- Wednesday and Thursday 8:00 a.m. to 2:00 p.m.,
- Friday and Saturday 8:00 a.m. to 2:00 p.m. and 8:00 p.m. to 2:00 a.m., and
- Closed Sunday through Tuesday

The business is a limited-service restaurant that serves donuts, coffee, and other food and beverage items out of a walk-up window (like the Chick-Fil-A also located on-site). No alcoholic beverages are sold. Food is prepared off-site at the main store on East North Street and is brought to the downtown location each day by employees.

No indoor seating area is provided. Outdoor seating is proposed within the North Main Street right of way. An encroachment agreement has been approved by the City of Greenville.

No indoor or outdoor entertainment is proposed.

The Technical Advisory Committee (TAC) met with the Applicant on March 20, 2025, and recommended approval of the Special Exception Permit with conditions; these recommended conditions are listed at the end of this report.

Attendance at the monthly Project Preview Meeting was not required as part of this application and did not occur.

A Special Exception Permit shall be approved only upon finding that the Applicant demonstrates ***all*** the following are met:

Standard a: The Proposed Special Exception Is Consistent with the Comprehensive Plan.

The GVL2040 Comprehensive Plan identifies the subject property in the 'Center City' classification as part of the future land use map.

The 'Center City' classification is described as Greenville's downtown central business district. It contains a mix of land uses including but not limited to office, service, retail, entertainment, cultural, government, civic, light manufacturing, and residential. Development is expected to be pedestrian-oriented and designed to actively engage streets, parks, plazas, the riverfront, and other public spaces.

The proposed restaurant use maintains the blend of service, entertainment, and other commercial uses in the Center City.

GVL2040 also notes that "future investments and policies are shaped by the Downtown Strategic Master Plan (2019) and at a broader level by the planning principles and priorities of GVL2040."

The Downtown Strategic Master Plan provides information on market influences, proposes affordable housing and economic development strategies, identifies urban design focus areas, and includes a list of action items.

The establishment will contribute to the diversity of restaurant and bar options offered along Main Street, which generally aligns with the objectives in the 'Retail Preservation and Enhancement Strategy' subsection of the Downtown Master Plan.

Staff finds that the proposed use is consistent with the Comprehensive Plan.

Standard b: The Proposed Special Exception Complies With All Use Standards in Div. 19-3.4.

Use standards for 'general food and beverage' are located in Section 19-3.4.4.C. and are listed below:

19-3.4.4. Commercial use standards

C. Food and Beverage

1. General Food and Beverage

- a. Permitted hours of operation are between 5:00 a.m. and 12:00 a.m. (midnight).
- b. Hours of operation between 12:00 a.m. (midnight) and 5:00 a.m. require a special exception permit.

Upon discussion with the Technical Advisory Committee, the Applicant displayed awareness of potential issues related to noise and sidewalk management.

During the TAC meeting, the Applicant confirmed the only beverages sold are non-alcoholic and that no security persons are planned. The Applicant stated that line queuing has not been an issue since operation, but that sidewalk management measures would be taken as needed.

Staff recommends formal incorporation of TAC's recommended conditions, listed at the end of this report, into any motion for approval.

Staff finds the use complies with the use standards of the Greenville Development Code.

Standard c: The Proposed Special Exception is Appropriate for its Location and Compatible with the Character of Surrounding Lands and the Uses Permitted in the Zoning Districts of Surrounding Lands, and Will Not Reduce Property Values of Surrounding Lands.

The zoning districts and land uses of adjacent property is as follows:

East:	General food/beverage (MXS-D, Shopfront Downtown)
North:	General retail (MXS-D)
West:	General food/beverage (MXS-D)
South:	Mixed use (MXS-D)

The property is located in Greenville's downtown and is zoned MXS-D, Shopfront Downtown District. The subject property is part of a multi-tenant office building. Uses on site include general office (Kiyatec, Summit Tech Solutions, and others) and general food/beverage (Chick-Fil-A).

Surrounding properties are also zoned MXS-D and are used for a variety of uses. Neighboring businesses include Warby Parker, Abanico, BrickTop's, Sully's Steamers, Sticky Fingers.

The closest residential uses to the property are the Washington on Main condominium complex located approximately 150 feet to the south and upper story residential units above Scoundrel and Rey's at 18 and 20 North Main Street, approximately 100 feet to the north.

The Applicant has stated the business will close at 2:00 a.m. on Fridays and Saturdays. Similar uses in the area close at or after 2:00 a.m. such as Sully's and Abanico. With the appropriate conditions, the overnight business hours are not anticipated to create a conflict with other neighboring businesses and residential uses nearby.

Staff finds, with appropriate conditions, the use is compatible with surrounding lands.

Standard d. The Design of the Proposed Special Exception Minimizes Adverse Effects, Including Visual Impacts of the Proposed Use on Adjacent Lands; Furthermore, the Proposed Special Exception Does Not Impose Significant Adverse Impact on Surrounding Lands Regarding Service Delivery, Parking and Loading, Odors, Noise, Glare, Vibration, and Does Not Create a Nuisance.

The proposed use is located within an existing building. No additional changes are proposed on the exterior of the building and to the site. All previous changes have been reviewed for congruence with the downtown design guidelines. No adverse visual impacts are anticipated from the use.

No on-site parking is available. Parking for the use is expected to come from the on-street parking as well as private parking lots located near the building. Other private parking lots within the vicinity may also service the site.

Loading/unloading for the use is expected to occur on-street using a designated loading zone on East Washington Street as well as from the service area at the rear of the building along North Brown Street. Trash collection occurs from the rear service area. No adverse impacts are anticipated regarding delivery, parking, loading, and odors.

The Applicant reports that a speaker that plays ambient background music has been installed in the suite and can be heard outside. Seating areas are located within the North Main Street right of way and will be monitored by employees. With the appropriate conditions, no substantial adverse noise and vibration impacts are anticipated nor is the use anticipated to create a public nuisance.

Staff finds, with appropriate conditions, the use and its design will not have substantial adverse impacts.

TAC Findings and Recommendation

FINDINGS OF THE COMMITTEE:

1. The application and all other documents submitted supplemental to the application as part of this case prior to the Technical Advisory Committee review, is hereby incorporated and made a part of the findings of this Committee.
2. The Applicant indicates the business operates a pickup window selling donuts and beverages. The business is an extension of the existing Scout's Doughnuts on East North Street.
3. The Applicant indicates the space was created specifically for the business and opened in September of 2024.
4. The Applicant indicates the intent to operate with hours of operation Wednesday and Thursday from 8:00 a.m. to 2:00 p.m. and Friday and Saturday from 8:00 a.m. to 2:00 p.m. and 8:00 p.m. to 2:00 a.m.
5. The Applicant indicates that food and beverage will be served at all hours.
6. The Applicant indicates that no alcoholic beverages will be sold.
7. The Applicant indicates that no security services will be retained for the business.
8. The Applicant, based on the proposed life safety plan, indicates that occupancy will be limited to employees only. Two employees will staff the window during overnight hours.
9. The Applicant indicates that no queuing issues have occurred since opening.
10. The Applicant indicates that at least five persons can queue without impacting the sidewalk.
11. The Applicant indicates that no on-site parking is available. Customers can park on the street or in nearby parking garages. Employees will generally park in a parking garage.
12. The Applicant indicates that goods are transported to and from the East North Street store by employees.
13. The Applicant indicates that a loading area is located at the rear of the building and that a loading zone exists on E Washington Street near the business.
14. The Applicant indicates that no live music or entertainment will occur on-site. A speaker (mounted inside the suite) that plays ambient background music will be used.

15. The Applicant indicates that outdoor dining is planned within the street right of way. An encroachment agreement has been applied for and is pending decision by the City.
16. The Applicant indicates that Certificates of Appropriateness have been obtained for the business and an application for additional signage may be submitted in the future.
17. The Applicant indicates that an existing dumpster at the rear of the building is used for trash collection.

RECOMMENDATIONS OF THE COMMITTEE:

1. This Committee recommends that the Board of Zoning Appeals **approve** the application.
2. In order to prevent and/or minimize any potential adverse effects from the Applicant's business on adjacent uses, this Committee recommends that the Board of Zoning Appeals make the following recommendations a condition or conditions of the permit. These conditions are related in type and scale to the impact the proposed use would have on the public and surrounding land uses, and coincide and may be in addition to the standard requirements of the Greenville Development Code:
 - a. This Committee recommends the Applicant maintain hours of operation that are substantially consistent with those stated by the Applicant.
 - b. This Committee recommends that the Applicant take reasonable measures to ensure that the business and its patrons comply with City ordinances and State laws intended to preserve the public peace, safety and order, including but not limited to: occupancy loads, prohibitions on disorderly conduct and public intoxication, prohibitions on noise in violation of the City's noise ordinance, prohibitions on smoking in violation of the City's smoking ordinance, adequate patron parking and applicable neighborhood parking restrictions.
 - c. This Committee recommends that at all times during its occupancy, the Applicant must assign a manager on the premises who must ensure compliance with the terms of the special exception permit, this Code, and the applicable South Carolina Code of Laws and Regulations.
 - d. This Committee does not recommend a requirement for a security persons at this time, however if more than two incidents involving a police response to the business occur within a six-month period, the City of Greenville can then require that one security person be retained from 12:00 midnight to 2:15 a.m. The security person(s) must possess a "Security Officer Registration Certificate" pursuant to Chapter 18 of Title 40 of the SC Code of Laws, or as an alternative, may be an off-duty sworn law enforcement officer. No other employee may serve in the capacity of a security person unless so certified. Repeated incidents requiring calls for service from law enforcement may be grounds for revocation of the permit.

- e. This Committee recommends that outdoor dining areas and signage within the street right-of-way obtain and maintain compliance with all required encroachment agreements and permits.
- f. This Committee recommends that outdoor dining and seating areas associated with the business be closed by 12:00 midnight.
- g. This Committee recommends that indoor and outdoor entertainment shall be prohibited.
- h. This Committee recommends that interior sound amplification (other than ambient background music) and exterior sound amplification be prohibited.
- i. This Committee recommends that a pattern of noise violations related to the business shall be grounds to require another meeting with the Technical Advisory Committee. Repeated noise violations may be grounds for revocation of the permit.
- j. This Committee recommends that if outside queueing of patrons on the property and along public sidewalks occurs, staff shall ensure orderly behavior of patrons so as to not negatively impact surrounding lands and safe use of the public sidewalks.
- k. This Committee recommends that a copy of the special exception permit shall be maintained on the premises with other related inspection, licensing, and occupancy information.
- l. This Committee recommends that repeated violations of the conditions of this permit shall be grounds for revocation of this permit.

Note: The scope of special exception review is limited to 12:00 midnight to 5:00 a.m. Recommendations by the Committee that include hours before or after those hours were either voluntarily offered by the Applicant or are presumed to be mutually agreeable.

Staff Comments

City Engineer

Comments:

Application review approval is subject to the applicant satisfying all conditions and requirements of the engineering divisions.

Civil Engineer

Comments:

No comments.

Environmental Engineer

Comments:

S 25-117
2 North Main Street S100

No comments.

Traffic Engineer

Comments:

No comments.

Fire Department

Comments:

No comments.



APPLICATION FOR SPECIAL EXCEPTION

Contact Planning & Development (864) 467-4476 or planning@greenvillesc.gov

APPLICANT/OWNER INFORMATION

*Indicates Required Field

APPLICANT

PROPERTY OWNER

*Name:	Ryland Rainsford, Scout's Doughnuts	Bob Hughes, Main Street Labs, LLC
*Title:	Owner	Owner
*Address:	[REDACTED]	[REDACTED]
*State:	[REDACTED]	[REDACTED]
*Zip:	[REDACTED]	[REDACTED]
*Phone:	[REDACTED]	[REDACTED]
*Email:	[REDACTED]	[REDACTED]

APPLICANT'S AGENT¹:

Name	Title / Organization
Phone	Email

(¹Optional Field- includes project architects, engineers, attorneys, representatives, etc.)

PROPERTY INFORMATION

STREET ADDRESS: 2 N Main Street, Greenville, SC, 29601

TAX PARCEL #: 0001000500900 ACREAGE: 0.49 ZONING DESIGNATION: MXS-D

*Pursuant to S.C. Code Ann. § 6-29-1145, I hereby attest that the tract or parcel of land subject to this application IS NOT restricted by any recorded covenant that is contrary to, conflicts with, or prohibits the requested activity.

Initial: RR

REQUEST

Refer to Article 19-3, Use Regulations, of the [Greenville Development Code](#)

PROPOSED LAND USE: Restaurant

DESCRIPTION OF PROPOSED USE:

Operate walk-up window for service of delicious local doughnuts and refreshing non-alcoholic drinks after midnight on the weekends. For reference, Greenville business license number: 2024-68434.

INSTRUCTIONS

1. Refer to the application timeline on Page 4 of this application for a detailed overview of this process.
2. Prior to submitting this application, an Applicant must schedule a pre-application conference with the Administrator to discuss the procedures, standards, and regulations required for approval. Contact the Planning and Zoning Division to schedule a pre-application conference. The email address is planning@greenvillesc.gov and the phone number is 864-467-4476.
3. The questions on Page 3 of this application are the criteria that the Board will use to judge an application. Ensure answers demonstrate how and why the application meets the requirements for the granting of a special exception permit. See **Section 19-6.2.15.(D)(2)** for additional information. An Applicant must attach a separate sheet addressing these questions. To find the Comprehensive Plan and the Greenville Development Code use standards, visit www.greenvillesc.gov/planningzoning.
4. Supplemental information will need to be included with this application as well. A floor plan and/or a site plan showing the existing and proposed conditions associated with the application is generally necessary. A zoning compliance application may also be required for some special exception applications.

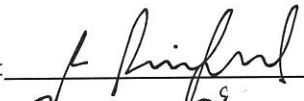
For site plans, attach a scaled drawing of the property that reflects, at a minimum, the following:

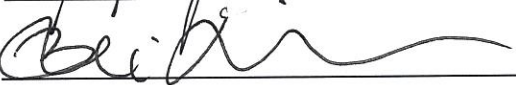
- (a) property lines, existing buildings, and other relevant site improvements;
- (b) the nature (and dimensions) of the proposed development (activity);
- (c) existing buildings and other relevant site improvements on adjacent properties; and,
- (d) topographic, natural features, etc. relevant to the requested special exception.

5. The application must be received by the Planning and Zoning Division no later than 2:00 p.m. of the date reflected on the Board of Zoning Appeals meeting schedule. The application can be emailed to planning@greenvillesc.gov.
6. The Administrator will acknowledge receipt of the application and will provide instructions on application fee payment. The required application fee is \$250.00.
7. The Administrator will review the application for "completeness" pursuant to **Section 19-6.2.1(B)(3) Completeness Determination**, prior to proceeding with public notice. If the application is determined to be "incomplete," the Administrator will contact the Applicant to request that the applicant resolve the deficiencies.
8. The Applicant must post the subject property at least 15 calendar days (but not more than 18 days) prior to the scheduled hearing date. Additionally, the Applicant is responsible for preparing and mailing the written notice at least 15 calendar days prior to the public hearing. Posted and mailed notice instructions will be provided to the Applicant by the Administrator after application is determined to be complete.

Please read carefully: The Applicant and Property Owner affirm that all information submitted with this application; including any/all supplemental information is true and correct to the best of their knowledge and they have provided full disclosure of the relevant facts.

If the Planning and Zoning Division by separate inquiry determines that such a restriction exists, it shall notify the Applicant. If the Applicant does not withdraw or modify the application in a timely manner, or act to have the restriction terminated or waived, then the Administrator will indicate in its report to the Board of Zoning Appeals that granting the requested change would not likely result in the benefit the Applicant seeks.

APPLICANT / AGENT SIGNATURE:  DATE: 2.6.2025

PROPERTY OWNER SIGNATURE:  DATE: 2/11/2025

Property Manager, as agent for
Main Street Labs, LLC

APPLICANT RESPONSE TO

SECTION 19- 6.2.15(D)(2) - SPECIAL EXCEPTION PERMIT

The following questions are the criteria that the Board will use to judge an application. Ensure answers thoroughly demonstrate how and why the application meets the requirements for the granting of a special exception.

Please attach a separate sheet that addresses each of the following questions:

1. DESCRIBE THE WAYS IN WHICH THE PROPOSED SPECIAL EXCEPTION IS CONSISTENT WITH THE COMPREHENSIVE PLAN.

2. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL COMPLY WITH THE STANDARDS IN ***SECTION 19-3.4, USE STANDARDS.***

3. DESCRIBE THE WAYS IN WHICH THE REQUEST IS APPROPRIATE FOR ITS LOCATION AND IS COMPATIBLE WITH THE CHARACTER OF EXISTING AND PERMITTED USES OF SURROUNDING LANDS AND WILL NOT REDUCE THE PROPERTY VALUES THEREOF.

4. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL MINIMIZE ADVERSE EFFECTS ON ADJACENT LANDS INCLUDING:
 - A. VISUAL IMPACTS;
 - B. SERVICE DELIVERY;
 - C. PARKING AND LOADING;
 - D. ODORS;
 - E. NOISE;
 - F. GLARE;
 - G. AND, VIBRATION.

Section 6.2.15(B) Application Requirements
Application Timeline



Special Exception Criteria

1. DESCRIBE THE WAYS IN WHICH THE PROPOSED SPECIAL EXCEPTION IS CONSISTENT WITH THE COMPREHENSIVE PLAN.

This special exception permit is for operation of a walk up doughnut and coffee service after midnight on the weekends. This location is in the heart of downtown and because of its walk up nature, is fundamentally pedestrian-oriented and designed to actively engage the vibrant outdoor experience of our Center City.

2. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL COMPLY WITH THE STANDARDS IN SECTION 19-3.4, USE STANDARDS.

The establishment will NOT serve or sell any alcohol. The establishment is walk up only by nature so no customers will actually enter the premises to conduct business. Transactions will occur through a pass-through window exclusively. There is no exterior sound and no interior sound amplifier.

3. DESCRIBE THE WAYS IN WHICH THE REQUEST IS APPROPRIATE FOR ITS LOCATION AND IS COMPATIBLE WITH THE CHARACTER OF EXISTING AND PERMITTED USES OF SURROUNDING LANDS AND WILL NOT REDUCE THE PROPERTY VALUES THEREOF.

The establishment is located in the heart of Greenville, right on Main Street, the primary destination for most visitors to our Center City. Main Street is also the most popular destination in this area for business after midnight due to the concentration of nearby businesses which are already open after midnight. (See Exhibit A - a non-exhaustive list of nearby businesses open after midnight.) Furthermore, Scout's will not be serving alcohol, but doughnuts and non-alcoholic beverages, encouraging visitors to our Center City to enjoy their visit without alcohol and the inherent risks therein.

4. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL MINIMIZE ADVERSE EFFECTS ON ADJACENT LANDS INCLUDING:

A. VISUAL IMPACTS: Our window will exchange a dark enclave at the heart of our Center City with a bright and welcoming presence of smiling faces and delicious desserts!

B. SERVICE DELIVERY: Our window is fundamentally restricted to pedestrian traffic, encouraging visitors to park their vehicle in one of the many provided public parking spaces around our Center City and enjoy our Center City on foot, as many other businesses downtown already do. Delivery of our products will occur once daily via the 30 minute loading spot at the intersection of Washington St. and Main St. or via the loading dock at the back of the building off Brown St. NO external deliveries are

received at this location. Only FINISHED goods are delivered to 2 N Main St. from our kitchen in Overbrook. These goods are delivered by a Scout's Team Member.

C. PARKING AND LOADING: A maximum of two (2) employees will work at this location at any given time. Scout's has a monthly parking pass at the Richardson St. Garage for one vehicle and the other will park in one of the nearby available public parking decks. No customer parking is provided given the walk-up nature of this operation.

D. ODORS: All products delivered to this location are FINISHED. No preparation will occur at this location. Therefore, the only odors will be the delicious smell of our incredible doughnuts and coffee!

E. NOISE: This operation by nature will only be serving finished goods to customers so there are no significant operational noises implicated.

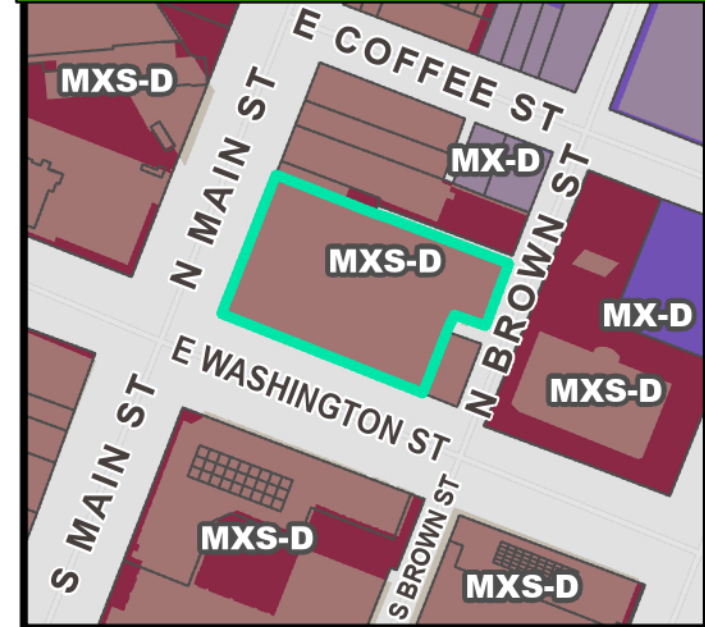
F. GLARE: Our window will exchange a dark enclave at the heart of our Center City with a bright and welcoming presence of smiling faces and delicious desserts! The only temporary sign we have is a neon sign affixed to the interior shutter of the pass-through window. Therefore, when the window is open the neon sign is illuminated and visible from the street. When the window is closed no sign is visible.

G. AND, VIBRATION: This operation will be service only on a public sidewalk with no space allotted to customers so there are no implications for vibration anticipated.

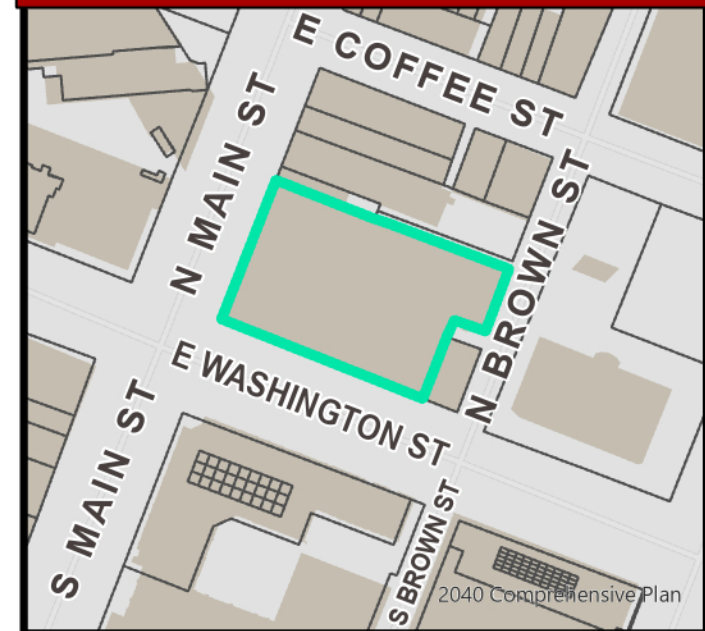
AERIAL VIEW



CURRENT ZONING



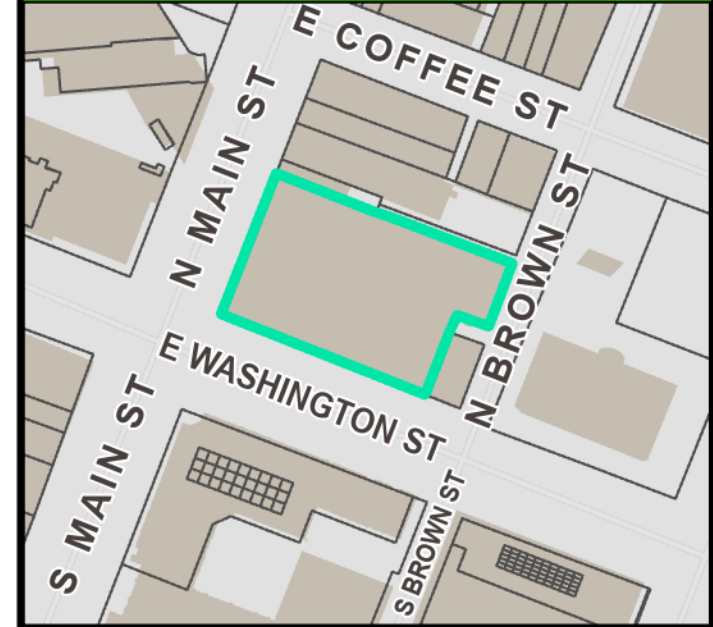
FUTURE LAND USE



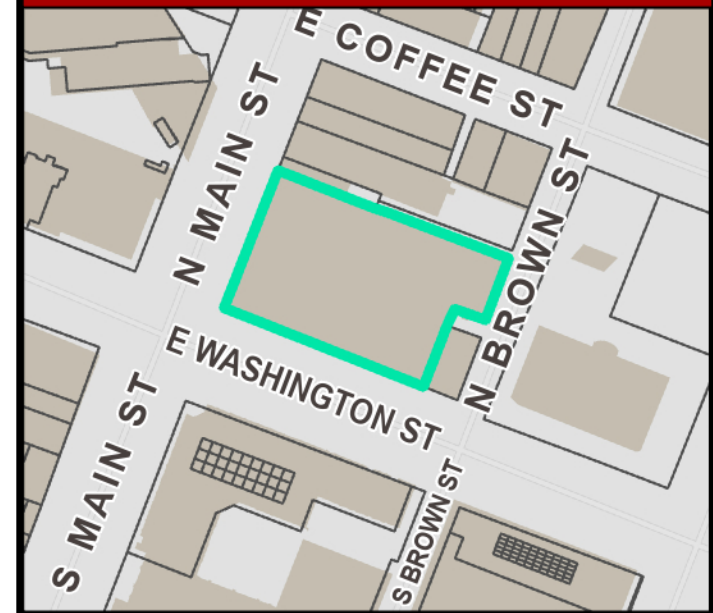
NATURAL / ENVIRONMENTAL FEATURES



SPECIAL EMPHASIS NEIGHBORHOODS



PRESERVATION OVERLAYS





APPLICATION FOR TECHNICAL ADVISORY COMMITTEE REVIEW

Contact Planning & Development (864) 467-4476 or planning@greenvillesc.gov

APPLICANT/OWNER INFORMATION

*Indicates Required Field

APPLICANT		PROPERTY OWNER
*Name:	Ryland Rainsford, Scout's Doughnuts	Bob Hughes, Main Street Labs, LLC
*Title:	Owner	Owner
*Address:	[REDACTED]	[REDACTED]
*State:	[REDACTED]	[REDACTED]
*Zip:	[REDACTED]	[REDACTED]
*Phone:	[REDACTED]	[REDACTED]
*Email:	[REDACTED]	[REDACTED]

PROPERTY INFORMATION

*STREET ADDRESS: 2 N Main St, Greenville, SC, 29601

*TAX MAP #(S): 0001000500900

*CURRENT ZONING DESIGNATION: MXS-D

Description of Proposed Use

Provide details for each of the following, as applicable, on a separate sheet:

Operating Plan

1. Type of Use (Restaurant, Nightclub, Event Venue, Etc.)
2. Days and Hours of Operation
3. Staffing Schedule
4. Kitchen Equipment Schedule
5. Menu and Hours of Food Service
6. Parking for Customers and Employees
7. Designated Smoking Area
8. Type of Entertainment and Duration
9. Closing / "Last Call" Procedures

Security Procedures

1. Number and Type of Designated Security Staff
2. Training / Certification of Staff
3. Specific Duties / Responsibilities of Staff
4. Entry / Exit / Re-Entry Procedures
5. Crowd Management

Seating Plan

1. Provide a floor plan and life safety plan, drawn to scale, by a registered South Carolina architect. The plan must demonstrate the proposed occupancy with calculations based on the current adopted building code.

Business Plan

1. Business Plan Summary: Target Audience, Theme, Objectives / Goals
2. Projected Revenue: % Alcohol vs. Food Sales
3. Fees For Entry / Membership / Entertainment
4. Status of City Business License Application
5. Status of SCDHEC 'Retail Food Establishment' Permit, If Applicable
6. Status of Abl-901 Application to SC Department of Revenue
7. Provide Documentation That SLED Requirements Have Been Met

Provide a response for each of the following:

1. Describe the ways in which the request is appropriate for its location and is compatible with the character of existing and permitted uses of surrounding lands and will not reduce the property values thereof.

See Special Exception application responses

2. Describe the ways in which the request will minimize adverse effects on adjacent lands including: visual impacts; service delivery; parking and loading; odors; noise; glare; and, vibration. Describe the ways in which the request will not create a nuisance.

See Special Exception application responses

Meeting With the Technical Advisory Committee

Applications will be reviewed by the Technical Advisory Committee (TAC), a City Staff committee comprised of representatives from the following City Departments/Divisions and appointed by the City Manager:

Building Codes and Inspections
City Attorney
Economic Development
Fire Prevention

Planning and Zoning
Police
Revenue (Business License)
Tourism and Events

The Technical Advisory Committee generally convenes once-a-month to meet with Applicants and review applications. The purpose of these meetings is to develop a more comprehensive understanding of the Applicant's proposal by the Committee, which in turn conveys a more comprehensive understanding of the City's operating requirements and expectations for Applicants. This Committee will form recommendations for the Zoning Administrator and Board of Zoning Appeals as applicable.

The Applicant and Business Owner are required to attend a TAC meeting to discuss the application. The Property Owner, Architect, and anyone involved in management of the business' operations may also attend. The meeting date, time, and exact location will be confirmed upon submittal of this application to planning@greenvillesc.gov.

Special Exception Criteria

Operating Plan: Scout's Doughnuts WalkUp
2 N Main St. Ste. 100
Greenville, SC, 29601

1. Type of Use: Restaurant

2. Days and Hours of Operation: We are requesting approval to be open until 2AM on Friday and Saturday nights. This will allow us to reach a population of guests who travel and work late-night schedules on the weekends. Intended business hours are: Wednesday - Thursday: 8AM - 2PM, Friday - Saturday: 8AM - 2PM, 8PM - 2AM.

3. Staffing Schedule: Monday - Saturday 8AM – 2PM: 1 employee. Friday - Saturday 8PM – 2AM: 2 employees

4. Menu: Please see attached menu in Exhibit B. This menu will change seasonally.

5. Parking for Customers and Employees: See attached map in Exhibit C with parking area denoted by green lines that are public or paid lots available to customers and employees. There is additional street parking on Main Street and Washington Street.

6. Designated Smoking Area: There will be no smoking or designated smoking areas and we will adhere to the current city codes for smoking outside.

7. Type of Entertainment and Duration: Live music and other entertainment will not occur in this space and only background music will be played through a single speaker.

8. Queue Plan: The Scout's Doughnuts WalkUp window is situated within an enclave of 2 N Main St. Typically, any queue that forms is less than 5 people long and so rarely extends beyond the enclave onto the sidewalk. Rarely, a longer queue will form and extend onto the sidewalk. If an extended line forms, it usually happens during peak hours on Saturday morning. (See the attached site plan for further details.)

9. Kitchen Equipment Schedule: The equipment schedule for this window is included in Exhibit D below.

10. Closing / "Last Call" Procedure: No alcoholic beverages will be served during any period of business and so a "last call" will not occur. Closing will consist of physically closing the retail windows at 2AM or sell-out whichever happens sooner.

TAC Submission Criteria

Security Procedures

1. Number and Type of Designated Security Staff: N/A. By nature of this being a walk-up window, there is no designated customer area.
2. Training / Certification of Staff: All staff conduct and receive the ServSafe Food Handler certification during the onboarding process. No additional certifications are required.
3. Specific Duties / Responsibilities of Staff: Staff duties and responsibilities consist of collecting products and supplies from our central kitchen at 1700 E North St. and transporting said products and supplies to the walk-up window at 2 N Main St.; conducting business with customers throughout business hours; cleaning and restocking the space and supplies; and returning any left-over products to the central kitchen at 1700 E North St.
4. Entry / Exit / Re-Entry Procedures: Entry occurs through either the front doors to the building or the loading dock at the rear of the building, both of which have digital access control. Employees proceed through the digital access control with a physical fob which they keep on their person for Entry, Exit, and Re-Entry.
5. Crowd Management: N/A. By nature of this being a walk-up window, there is no designated customer area.

Business Plan

1. Business Plan Summary: Target Audience, Theme, Objectives / Goals:
Target Audience: Daytime - Local and visiting pedestrians looking for a quick sweet treat before work, during a work break, or while out and about. Late Night - Pedestrians coming to/from meeting with friends downtown looking for a sweet treat to round out their evening on the town. The theme is "Sweeter Together" emphasizing our desire for our products to participate in people celebrating life together with a sweet treat. The goal is twofold: 1) To provide a light and cheerful presence in what was previously a bland and deserted pocket in the heart of downtown. 2) To increase brand awareness and deepen our roots as Greenville's local doughnut establishment.
2. Projected Revenue: % Alcohol vs. Food Sales: \$150k annual revenue: 100% food, 0% alcohol.
3. Fees For Entry / Membership / Entertainment: N/A
4. Status of City Business License Application: Received.

5. Status of SCDHEC 'Retail Food Establishment' Permit, If Applicable: Application Submitted 2/24/25.

6. Status of Abl-901 Application to SC Department of Revenue: N/A

7. Provide Documentation That SLED Requirements Have Been Met: N/A. No alcoholic beverages or products will be served at any point during business hours.

Exhibit A: Nearby Businesses Open After Midnight (Not Exhaustive)

Establishment	Location	Hours
Sully's Steamers	6 E Washington St, Greenville, SC 29601	Friday: 7AM - 3AM Saturday: 7AM - 3AM
Holi Molli	11 S Main St, Greenville, SC 29601	Friday: 7AM - 2:30AM Saturday: 7AM - 2:30AM
Abanico	21 E Washington St, Greenville, SC 29601	Friday: 4PM - 2AM Saturday: 4PM - 2AM
Reys	20 N Main St, Greenville, SC 29601	Monday-Sunday: 4PM - 2AM
Sip	103 N Main St #400, Greenville, SC 29601	Friday: 4PM - 2AM Saturday: 1PM - 2AM
Neat Bourbon Bar	109b N Main St, Greenville, SC 29601	Thurs-Friday: 4PM - 2AM Saturday: 1PM - 2AM
Society Sandwich Bar	18 E Coffee St, Greenville, SC 29601	Monday-Sunday: 11AM - 2AM
Carolina Ale House	113 S Main St, Greenville, SC 29601	Monday-Sunday: 11AM - 2AM

Exhibit B: Menu

Doughnuts (Menu varies seasonally)

Cinnamon Sugar Doughnut - INGREDIENTS: ENRICHED FLOUR (UNBLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, BUTTER, SUGAR, EGG WHITES, SALT, HEAVY CREAM, YEAST, CINNAMON

Blueberry Doughnut - INGREDIENTS: ENRICHED FLOUR (UNBLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, BUTTER, SUGAR, CONFECTIONERS SUGAR, EGG WHITES, ORGANIC BLUEBERRIES, LEMON JUICE, SALT, HEAVY CREAM, YEAST

Strawberry Doughnut - INGREDIENTS: ENRICHED FLOUR (UNBLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, BUTTER, SUGAR, CONFECTIONERS SUGAR, EGG WHITES, ORGANIC STRAWBERRIES, LEMON JUICE, SALT, HEAVY CREAM, YEAST

Salty Chocolate Glaze - INGREDIENTS: ENRICHED FLOUR (UNBLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, BUTTER, SUGAR, CHOCOLATE, EGG WHITES, MILK, CORN GLUCOSE, SALT, PURE VANILLA EXTRACT, YEAST, CREAM OF TARTAR

Honey Vanilla Glaze - INGREDIENTS: ENRICHED FLOUR (UNBLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, BUTTER, SUGAR, CONFECTIONERS SUGAR, EGG WHITES, HONEY, GLUCOSE, SALT, HEAVY CREAM, YEAST

Drinks

Hot Coffee

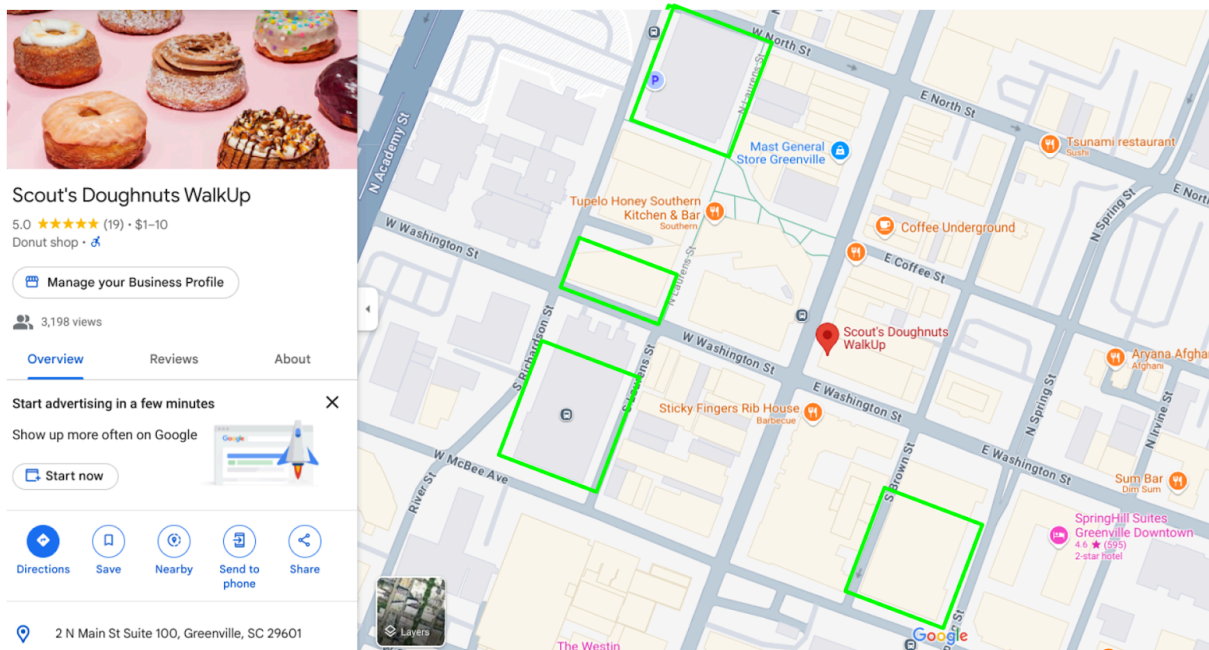
Cold Brew Coffee

Optional add-ins: Whole Milk, Oat Milk, Almond Milk, Sugar, Stevia

Pre-packaged drinks:

- Whole Milk - 8oz
- Yahoo Chocolate Milk - 8oz
- Smart Water - 20oz
- Liquid Death (various flavors)

Exhibit C: Parking Plan



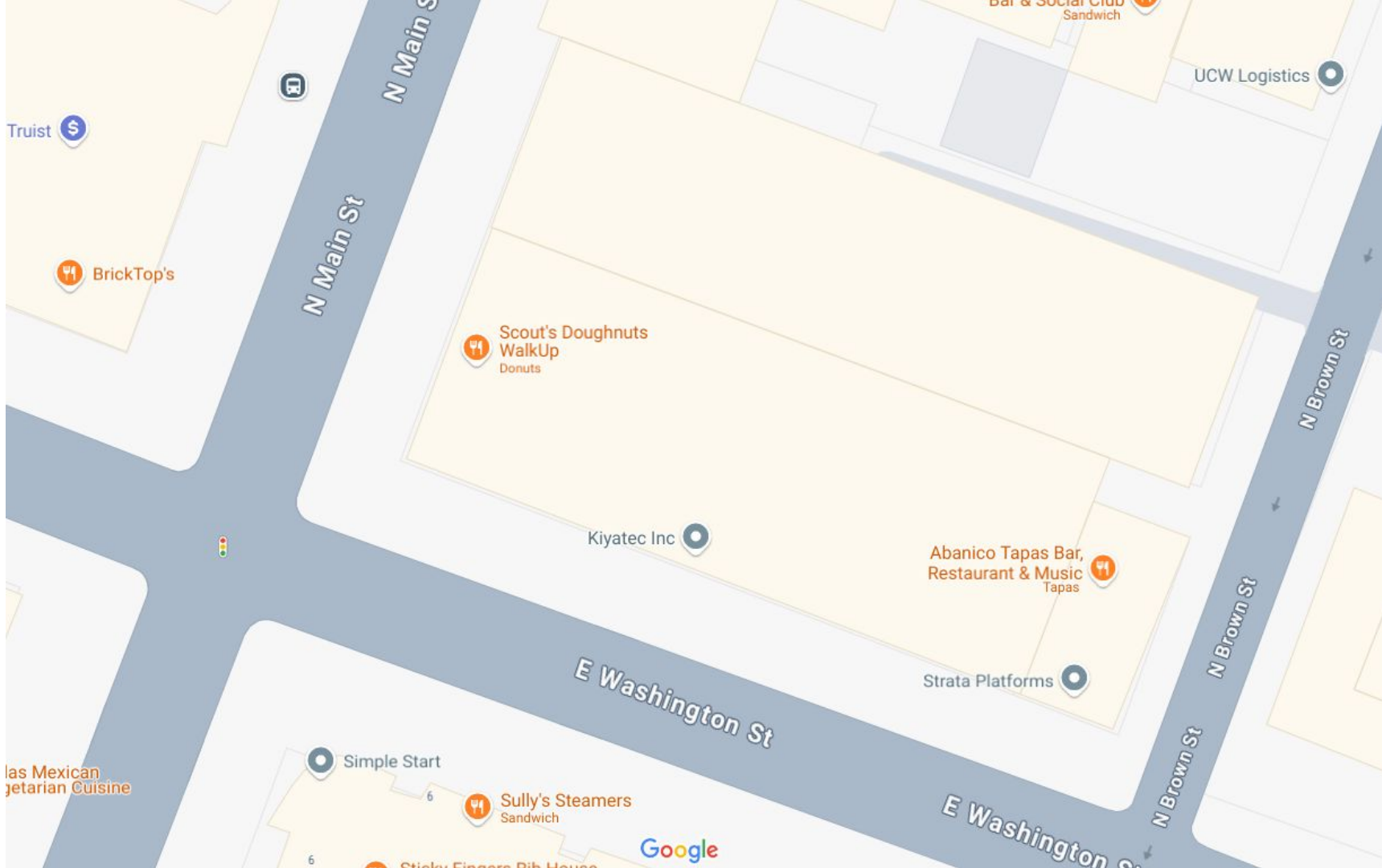
Ample public parking is available along the streets on Washington St., Main St. and Brown St.; as well as in multiple public parking garages within 500 feet of the window: Spring Street Garage, Richardson Garage, W. Washington Deck, and others. Several public parking decks are highlighted in green in the image above.

Exhibit D: Kitchen Equipment Schedule

Item	Type	Voltage	Amperage	Wattage
Undercounter fridge	Avantco	115	1.1	
Space heater	Heat Storm	110	12.5	1500
Keerator	Avantco	115	1.1	

City of Greenville Special Exception Permit Application
2 N. Main St.





Floor Plan

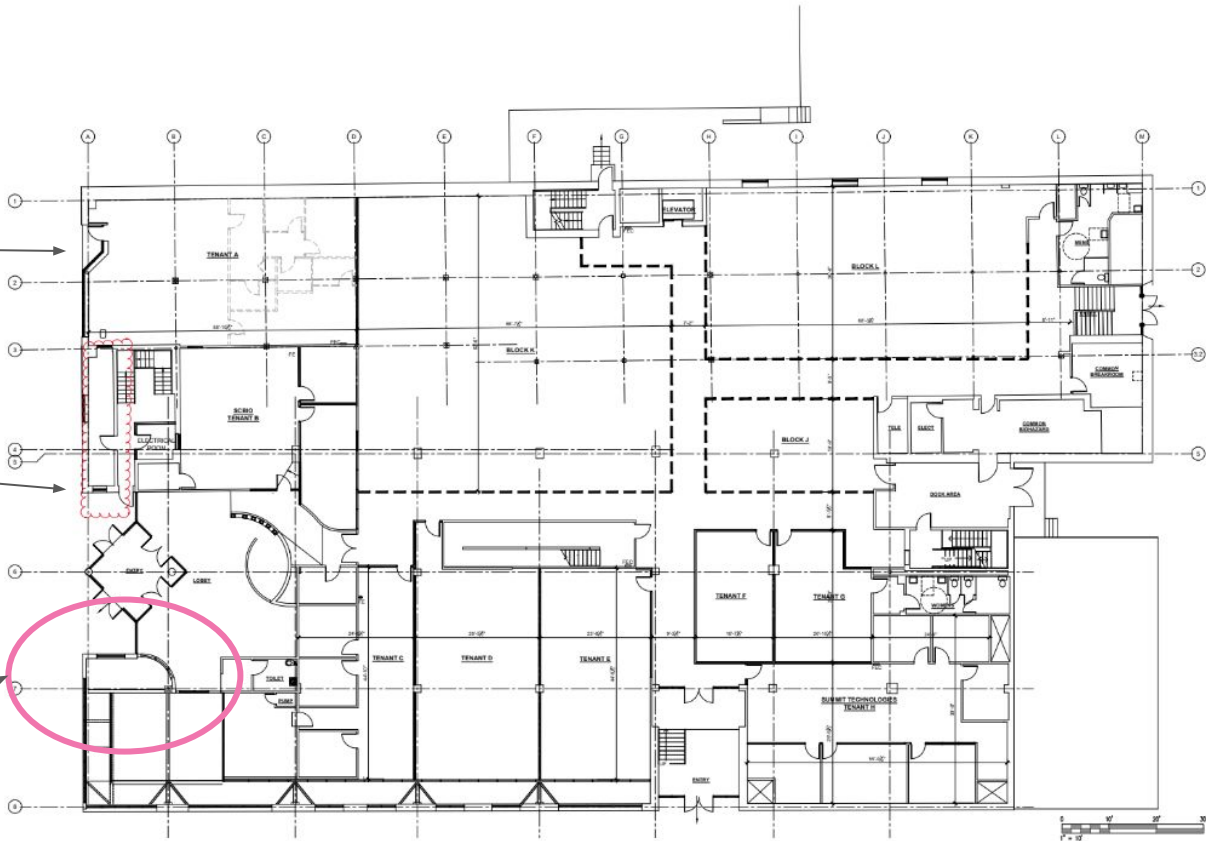
D1 PROJECT INFORMATION

WARBY PARKER

Existing
Chick-fil-A lunch
window



Scout's WalkUp
window





REVISIONS

NO.	DATE	BY	DESCRIPTION
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			

AWHS ARCHITECTS, P.C.
1000 W. MAIN STREET, SUITE 100
GREENVILLE, SOUTH CAROLINA 29601
(864) 234-1000
www.awhsarchitects.com

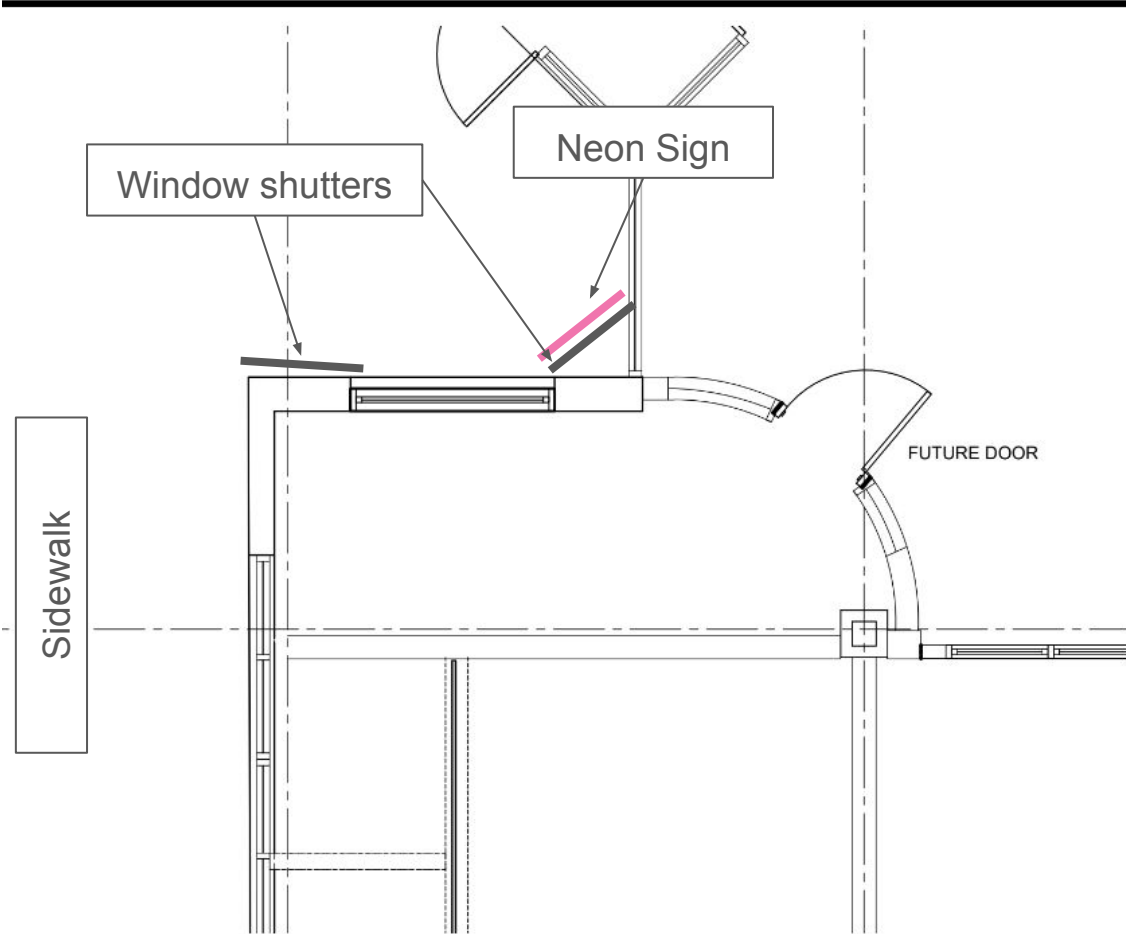
REFERENCE FLOOR PLAN
MAIN STREET LAB UPT
SECOND FLOOR
GREENVILLE, SOUTH CAROLINA

OWNER: EST
DATE: 10/20/20
SCALE: AS SHOWN

G-102
DRAWING NUMBER

AWHS
ARCHITECTS

Window Detail



DONUT SHOP UPFIT

1/4" = 1'-0"



ARD, WOOD,
HOLCOMBE &
SLATE, INC.
ARCHITECTS AND
PLANNERS
420 N. MAIN STREET | SUITE 104
GREENVILLE, SOUTH CAROLINA
29601
PHONE: 864-242-5450
www.awhsarchitects.com

MEMBERS: AMERICAN INSTITUTE OF ARCHITECTS
NCARB CERTIFICATES 4269, 22913, 44027 & 44014

ENLARGED FLOOR PLAN

MAIN STREET LABS

DONUT SHOP

GREENVILLE, SOUTH CAROLINA

DRAWN	EMB
JOB	2202-239
DATE	7 MAR 2024

DRAWING
ASK-1
NUMBER

AWHS
ARCHITECTS

THIS DRAWING IS AN INSTRUMENT OF SERVICE AND REMAINS THE PROPERTY OF ARD, WOOD, HOLCOMBE & SLATE, INC. IT MAY NOT BE REPRODUCED IN ANY MANNER WITHOUT WRITTEN PERMISSION. ARCHITECTS AND PLANNERS.

Queue Plan

Notes:

Queues have rarely extended beyond the enclave of the building onto the sidewalk. When they have, never beyond the entrance to the building.

Sidewalk Frontage:

Roughly 15 linear feet

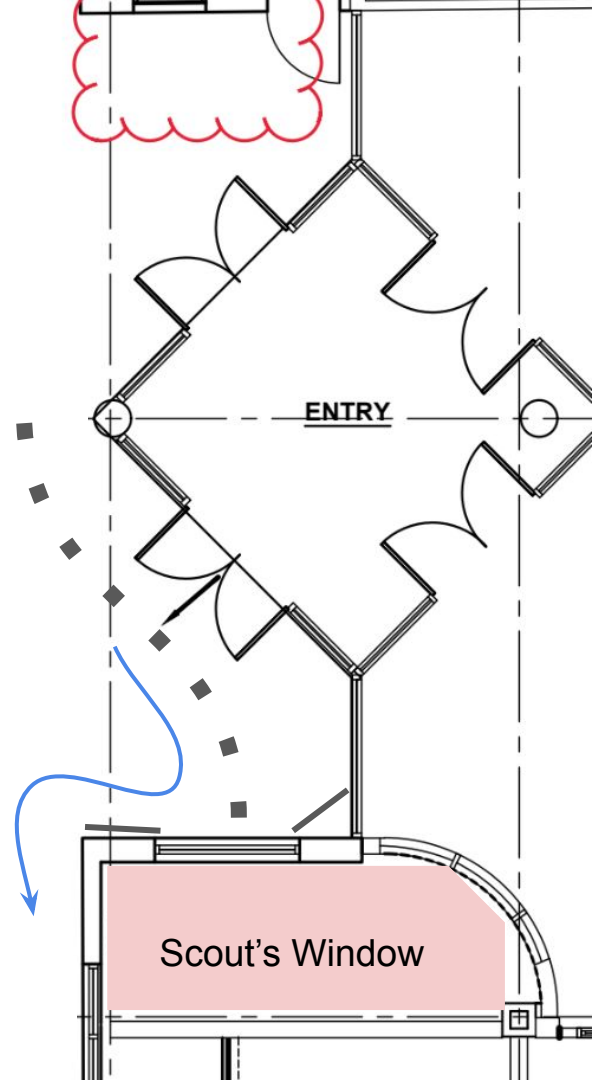


Queue



Customer Flow

Sidewalk



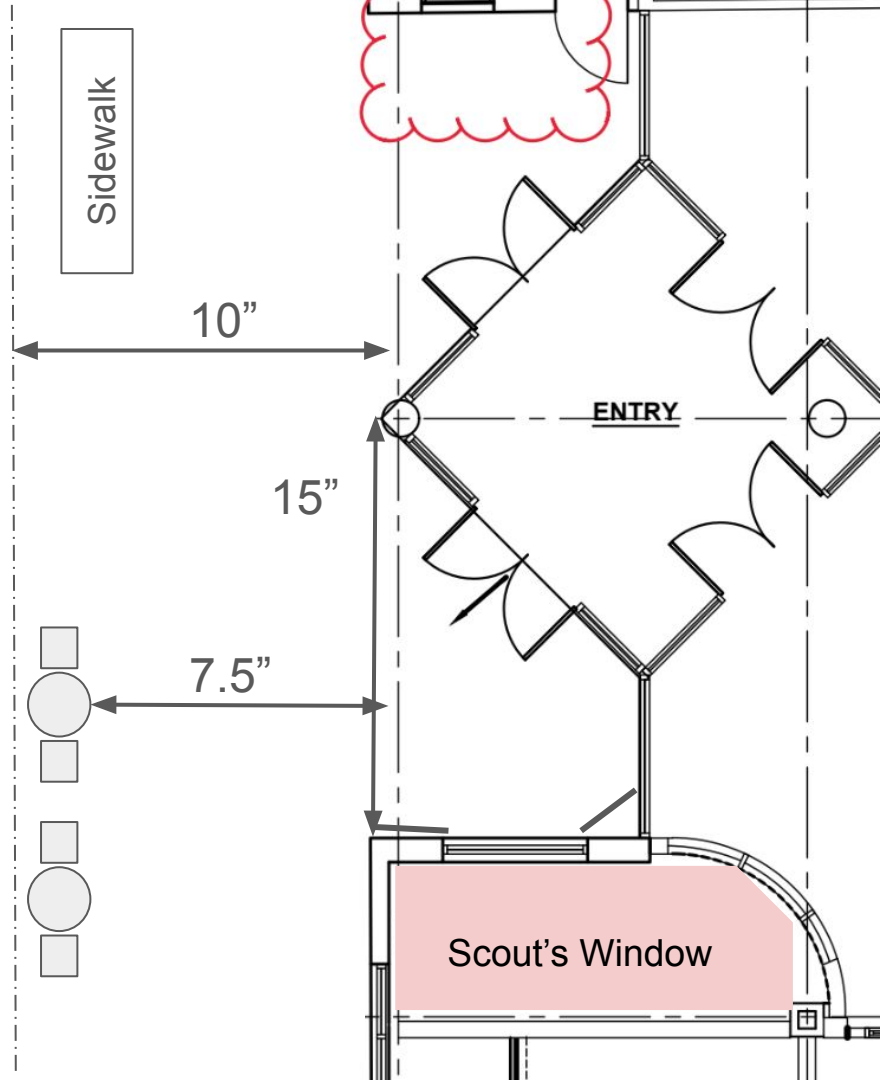
Outdoor Seating Plan

Notes:

Two 24" rounds are planned to be positioned on the sidewalk with two chairs each. (Pending permit approval.)

Sidewalk Frontage:

Roughly 15 linear feet



Total sign area:
4.86 square feet

Building Face dimensions:
Roughly 75'-6" long and 31'-6"
tall

Sidewalk Frontage:
Roughly 15 linear feet

Sign Elevation:
5' 6" to bottom of sign







**Planning Staff Report to
Board of Zoning Appeals
May 2, 2025**
for the May 8, 2025 Public Hearing

Docket Number:	S 25-176
Applicant:	STIR Greenville LLC (James Holland)
Property Owner:	Three Falls LLC (Hughes Commercial Properties Inc.)
Property Location:	214 East McBee Avenue
Tax Map Number:	006300-06-00305
Acreage:	2.270
Zoning:	MX-D, Mixed Use Downtown District -DD, Downtown Design Overlay District
Proposal:	SPECIAL EXCEPTION to operate a ‘General food and beverage (up to 6,000 SF)’ use after midnight

Applicable Sections of the City of Greenville Code of Ordinances:

<i>Sec. 19-3.2.1.B.2.</i>	<i>Hours of Operation</i>
<i>Sec. 19-3.4.4.</i>	<i>Commercial Use Standards</i>
<i>Sec. 19-6.2.15.A.</i>	<i>Quasi-Judicial Review/Applicability</i>
<i>Sec. 19-6.2.15.D.2.</i>	<i>Special Exception Permit</i>

Staff Recommendation: Approve with conditions

Staff concludes that the Application complies with the standards to grant a Special Exception Permit as a **‘General food and beverage (up to 6,000 SF)’** use operating after midnight. If the Board decides to grant the Permit, Staff recommends the following conditions:

1. Operation of the facility shall be limited to a ‘general food and beverage’ use, as defined by this Code, and shall substantially conform to the statements of the applicant and the content of the application. Modification of the facility's operation shall require the applicant to seek a modification of the special exception permit.
2. The business shall comply with the location standards established by the state. Operation of the business shall comply at all times with the provisions of the South Carolina Alcoholic Beverage Control Act and the regulations of the Department of Revenue.
3. Hours of operation shall be substantially consistent with those stated by the Applicant and not exceed past 1:00 a.m. Food service shall be available until last call.
4. Per Greenville Development Code Section 19-3.2.1.B.3., delivery, waste collection, and similar commercial traffic is prohibited between the hours of 10:00 p.m. and 7:00 a.m.
5. At all times during its occupancy, the Applicant shall assign a manager on the premises who shall ensure compliance with the terms of the special exception permit, this Code, and the applicable S.C. Code of Laws and Regulations.

6. The Applicant shall take reasonable measures to ensure that the business and its patrons comply with City ordinances and State laws intended to preserve the public peace, safety and order, including but not limited to: occupancy loads, prohibitions on disorderly conduct and public intoxication, prohibitions on noise in violation of the City's noise ordinance, prohibitions on smoking in violation of the City's smoking ordinance, adequate patron parking and applicable neighborhood parking restrictions.
7. The Applicant and all its managers and employees responsible to serve any alcoholic beverage (current and future) shall participate in the merchant education/server training program offered by the Phoenix Center or comparable program offered by other vendors approved by the city police department. Evidence of satisfactory completion of this training for each employee shall be retained on-site and available for inspection by the administrator and the city police department. Current personnel shall receive training within 30 days of the date of the issuance of the certificate of occupancy and future personnel shall receive training within 30 days of hiring.
8. The Applicant shall retain a security person on Fridays and Saturdays between the hours of 10:00 p.m. and 1:15 a.m. and at any time while open for business when it is reasonably anticipated that a larger-than-average number of patrons may occupy the premises. The security person(s) must possess a "Security Officer Registration Certificate" pursuant to Chapter 18 of Title 40 of the SC Code of Laws, or as an alternative, may be an off-duty sworn law enforcement officer. No other employee may serve in the capacity of a security person unless so certified. The security person may be dressed in plain clothes but must have means to provide identification as security. If more than two incidents involving a police response to the business occur within a six-month period, the City of Greenville can then require that the required security person be an off-duty sworn law enforcement officer. Repeated incidents requiring calls for service from law enforcement shall be grounds for revocation of the permit. The Applicant may return to the Technical Advisory Committee to request to waive or modify the security person requirement six months after commencement of operations at the location.
9. The Applicant shall designate staff at all ingress/egress points to be responsible for the monitor of flow of patrons and confirmation of compliance with allowable occupant capacity.
10. All outdoor dining and seating areas associated with the business shall be closed by 12:00 midnight.
11. Indoor entertainment shall be prohibited, with the exception of a band playing ambient background music no later than 12:00 midnight. The Applicant shall take appropriate measures, such as fencing, signage, and staff management to ensure the outdoor dining areas remain closed between these hours.
12. Outdoor entertainment shall be prohibited.
13. Exterior sound amplification is prohibited except in areas specifically authorized on the approved site plan; all amplified sound must be directed inward toward the facility and away from any adjoining use or public property. Exterior sound amplification is limited to ambient background music and shall cease at 12:00 midnight.
14. Interior sound amplification, beyond speakers playing ambient background music, is prohibited.
15. Exterior doors and windows shall remain closed except to provide ingress and egress after 10:00 p.m.
16. A pattern of noise complaints related to the business shall be grounds to require another meeting with the Technical Advisory Committee. Repeated noise violations may be grounds for revocation of the permit.

17. If outside queueing of patrons on the property and along public sidewalks occurs, the security person(s) shall ensure orderly behavior of patrons so as to not negatively impact surrounding lands and safe use of the public sidewalks.
18. The valet service shall obtain and maintain compliance with any necessary permits from the city of Greenville Parking Services Division.
19. A copy of the special exception permit shall be maintained on the premises with other related inspection, licensing, and occupancy information.
20. The use shall comply with the Technical Advisory Committee findings and recommendations.

Staff Analysis:

The Applicant, STIR Greenville LLC, requests special exception approval to operate a 'General Food and Beverage' use after midnight at 214 East McBee Avenue in downtown Greenville.

Although the use of 'general food and beverage' is permitted by right, per Greenville Development Code Section 19-3.2.1.B.2., "any use open to the public with hours of operation between 12:00 a.m. and 5:00 a.m. requires a Special Exception permit."

The subject property is located within an existing multi-tenant commercial building. The tenant will occupy a newly created ground suite. No previous special exception or conditional use permits have applied to the property.

Because the property is located within the -DD, Downtown Design overlay, a Design Certificate of Appropriateness (CA) is required for exterior building and site work. Multiple Design Certificates of Appropriateness were approved by the city's Design Review Board and its staff for modifications to the site and building. Site and building permits have been issued and construction has begun. In accordance with Section 19-6.2.15.B.2.c., this request can proceed to the Board of Zoning Appeals.

The proposed business will be known as "STIR Greenville." The STIR brand has multiple locations in the Southeast.

The stated hours of operation will be:

- Monday through Thursday 11:00 a.m. to 12:00 midnight
- Friday 11:00 a.m. to 1:00 a.m.
- Saturday 10:00 a.m. to 1:00 a.m. and
- Sunday 10:00 a.m. to 12:00 midnight

The business is a full-service restaurant and cocktail bar with indoor and outdoor seating. Food sales are expected to account for approximately 65 percent of all revenue, while alcohol sales are expected to account for the remaining 35 percent of revenue. Complete menu food service will be available during all operating hours. The application states they will close no later than 1:00 a.m. and the last call will be no later than 15 minutes before close.

An outdoor dining area is planned along East McBee Avenue on the northwest side of the restaurant. The restaurant's bar will feature windows that can be opened to service patrons sitting inside and outside.

Entertainment will be limited to a three-piece jazz band which will play during Sunday brunch. According to the Applicant, the band is intended to play soft background music. No other entertainment is proposed.

The Technical Advisory Committee (TAC) met with the Applicant on March 20, 2025, and recommended approval of the Special Exception Permit with conditions; these recommended conditions are listed at the end of this report.

Attendance at the monthly Project Preview Meeting was not required as part of this application and did not occur.

A Special Exception Permit shall be approved only upon finding that the Applicant demonstrates **all** the following are met:

Standard a: The Proposed Special Exception Is Consistent with the Comprehensive Plan.

The GVL2040 Comprehensive Plan identifies the subject property in the 'Center City' classification as part of the future land use map.

The 'Center City' classification is described as Greenville's downtown central business district. It contains a mix of land uses including but not limited to office, service, retail, entertainment, cultural, government, civic, light manufacturing, and residential. Development is expected to be pedestrian-oriented and designed to actively engage streets, parks, plazas, the riverfront, and other public spaces.

The proposed restaurant use maintains the blend of service, entertainment, and other commercial uses in the Center City.

GVL2040 also notes that "future investments and policies are shaped by the Downtown Strategic Master Plan (2019) and at a broader level by the planning principles and priorities of GVL2040."

The Downtown Strategic Master Plan provides information on market influences, proposes affordable housing and economic development strategies, identifies urban design focus areas, and includes a list of action items.

The subject property falls within the "East Downtown District" focus area of the strategic plan. The East Downtown focus area is mostly the area to the east of Main Street, south of E Washington Street, west of S Church Street and north of the Reedy River. It is viewed by the plan as an area with an opportunity to build a higher density downtown core in a way that provides complementary economic development to the hospitality and entertainment spine along Main Street.

In its assessment of the area's current conditions the plan states, "while the east-west streets like Broad, Washington, and McBee see new investments and buildings, it is important that the ground floors have active frontages on streets. For example, a pattern is emerging where Spring Street/Falls Street that extends from College Street in the north to Falls Park has virtually no active frontages. Regardless of use, buildings in the downtown must minimize service and parking uses on the ground floor that sterilizes street frontages."

The establishment will contribute to the diversity of hospitality options offered along McBee Avenue and will active the ground floor of an existing office building, which generally aligns with the objectives of the Downtown Master Plan.

Staff finds that the proposed use is consistent with the Comprehensive Plan.

Standard b: The Proposed Special Exception Complies With All Use Standards in Div. 19-3.4.

Use standards for 'general food and beverage' are located in Section 19-3.4.4.C. and are listed below:

19-3.4.4. Commercial use standards

C. Food and Beverage

1. General Food and Beverage

a. Permitted hours of operation are between 5:00 a.m. and 12:00 a.m. (midnight).

b. Hours of operation between 12:00 a.m. (midnight) and 5:00 a.m. require a special exception permit.

Upon discussion with the Technical Advisory Committee, the Applicant displayed awareness of potential issues related to noise, security, and alcohol sales.

During the TAC meeting, the Applicant stated that no security staff are planned, however the Applicant has retained security in the past at another STIR location after issues with a neighboring business.

During the TAC meeting, the Applicant acknowledged that the property will be near neighboring residential properties. The Applicant indicated a willingness to modify outdoor dining hours and the placement of outdoor speakers to minimize potential noise issues.

Staff recommends formal incorporation of TAC's recommended conditions, listed at the end of this report, into any motion for approval.

Staff finds the use complies with the use standards of the Greenville Development Code.

Standard c: The Proposed Special Exception is Appropriate for its Location and Compatible with the Character of Surrounding Lands and the Uses Permitted in the Zoning Districts of Surrounding Lands, and Will Not Reduce Property Values of Surrounding Lands.

The zoning districts and land uses of adjacent property is as follows:

East:	Commercial surface parking (MX-D, Mixed Use Downtown)
North:	General retail and general office (MX-D)
West:	Multi-unit living and general office (MX-D)
South:	Religious assembly, general office, and commercial surface parking (MX-D)

The property is located in Greenville's downtown and is zoned MX-D, Mixed Use Downtown District. The subject property is part of a multi-story, multi-tenant office building. Uses on site include general office (Prisma Health and others) and vacant space.

Surrounding properties are also zoned MX-D and are used for a variety of uses. Neighboring uses businesses and institutions include Synovus, Hitachi Solutions, John Wesley United Methodist Church, and First Horizon.

The closest residential use to the property is the 98 E. McBee condominium complex (formerly apartments) across Falls Street and McBee Bookend condominium complex that fronts the South Spring Street Garage approximately 200 feet away.

The Applicant has stated the business will close at 1:00 am. While this location is off Main Street, similar uses in the area close at or after 1:00 a.m. such as Carolina Ale House and Connolly's Irish Pub. With the appropriate conditions, the overnight business hours are not anticipated to create a conflict with other neighboring businesses and residential uses nearby.

Staff finds, with appropriate conditions, the use is compatible with surrounding lands.

Standard d. The Design of the Proposed Special Exception Minimizes Adverse Effects, Including Visual Impacts of the Proposed Use on Adjacent Lands; Furthermore, the Proposed Special Exception Does Not Impose Significant Adverse Impact on Surrounding Lands Regarding Service Delivery, Parking and Loading, Odors, Noise, Glare, Vibration, and Does Not Create a Nuisance.

The proposed use is located within an existing building. Changes are proposed on the exterior of the building and to the site. All proposed changes have been reviewed for congruence with the downtown design guidelines by the Design Review Board. No adverse visual impacts are anticipated from the use.

On-site parking for the use will be limited. The majority of the parking for the use is expected to come from the on-street parking as well as private parking lots located near the building. Other private parking lots within the vicinity may also service the site. Valet service will be available for patrons. The valet will be located at the northwest corner driveway.

Loading/unloading for the use is expected to occur from the service area onsite. Trash collection is also expected to occur from the service area. No adverse impacts are anticipated regarding delivery, parking, loading, and odors.

An outdoor seating area will be in front of the building and will be monitored by employees. The Applicant reports that speakers, playing ambient background music, will be installed in the outdoor dining area. With the appropriate conditions, no substantial adverse noise and vibration impacts are anticipated nor is the use anticipated to create a public nuisance.

Staff finds, with appropriate conditions, the use and its design will not have substantial adverse impacts.

TAC Findings and Recommendation

FINDINGS OF THE COMMITTEE:

1. The application and all other documents submitted supplemental to the application as part of this case prior to the Technical Advisory Committee review, is hereby incorporated and made a part of the findings of this Committee.
2. The Applicant indicates the intent to operate a restaurant known as STIR. STIR is a high end, regional chain restaurant. This will be the first South Carolina location.
3. The Applicant indicates the space is being specifically created for the business.
4. The Applicant indicates the intent to operate with hours of operation Monday through Thursday from 11:00 a.m. to 12:00 midnight, Friday from 11:00 a.m. to 1:00 a.m., Saturday from 10:00 a.m. to 1:00 a.m., and Sunday 10:00 a.m. to 12:00 midnight.
5. The Applicant indicates the business will be predominately food sales. The use is not intended to become a bar or nightclub.
6. The Applicant indicates that no ticketed events or entry requirements will be imposed.
7. The Applicant indicates that food will be served at all hours.
8. The Applicant indicates they are in the process of obtaining the required alcohol beverage licensing for on-premises consumption of beer, wine, and liquor. Last call will occur no later than 15 minutes before close.
9. The Applicant indicates that staff will be trained in all applicable manners relating to alcohol service and will obtain ServSafe certification.
10. The Applicant indicates that no security services will be retained for the business, however they have retained security services for another out of state location and are willing to hire security if deemed necessary. The security persons retained in the past have been in plain clothes.
11. The Applicant indicates that outdoor seating is planned and is intended to operate during all business hours, unless otherwise prohibited.

12. The Applicant, based on the provided life safety plan, indicates that maximum occupancy on the overall tenant premises is expected to be 434 occupants. The occupancy inside is proposed to be 255 occupants.
13. The Applicant indicates that the only live music that will occur is part of a three-piece jazz band that will perform inside the space. The band will not feature a vocalist. The music is intended to enhance the restaurant's background ambience and not as entertainment.
14. The Applicant indicates that indoor and outdoor speakers are proposed and will play ambient background music.
15. The Applicant indicates that valet service will be available for patrons to use. Parking is available on-street and nearby in public and private parking lots.
16. The Applicant indicates that a service area for trash is being created along the side of the building.
17. The Applicant indicates that a designated smoking area has not identified.
18. The Applicant indicates, through the application, that the necessary Certificates of Appropriateness and building permits have been obtained.

RECOMMENDATIONS OF THE COMMITTEE:

1. This Committee recommends that the Board of Zoning Appeals **approve** the application.
2. In order to prevent and/or minimize any potential adverse effects from the Applicant's business on adjacent uses, this Committee recommends that the Board of Zoning Appeals make the following recommendations a condition or conditions of the permit. These conditions are related in type and scale to the impact the proposed use would have on the public and surrounding land uses, and coincide and may be in addition to the standard requirements of the Greenville Development Code:
 - a. This Committee recommends the Applicant maintain hours of operation that are substantially consistent with those stated by the Applicant.
 - b. This Committee recommends that the final life safety plan be in close keeping to the currently proposed occupancy count of 255 persons inside the space and a total count of 434 persons when including the outdoor dining area.
 - c. This Committee recommends that the Applicant take reasonable measures to ensure that the business and its patrons comply with City ordinances and State laws intended to preserve the public peace, safety and order, including but not limited to: occupancy loads, prohibitions on disorderly conduct and public intoxication, prohibitions on noise in violation of the City's noise ordinance, prohibitions on smoking in violation of the City's smoking ordinance, adequate patron parking and applicable neighborhood parking restrictions.
 - d. This Committee recommends that at all times during its occupancy, the Applicant must assign a manager on the premises who must ensure compliance with the terms of the special exception permit, this Code, and the applicable South Carolina Code of Laws and Regulations.
 - e. This Committee recommends that the Applicant and all its managers and employees responsible for serving any alcoholic beverage (current and future) must participate in the merchant education/server training program offered by the Phoenix Center or comparable

program offered by other vendors approved by the City Police Department. Evidence of satisfactory completion of this training for each employee must be retained on-site and available for inspection by the Administrator and the City Police Department. Current personnel must receive training within 30 days of issuance of the certificate of occupancy and future personnel must receive training within 30 days of hiring.

- f. This Committee recommends that the Applicant shall retain a security person on Fridays and Saturdays between the hours of 10:00 p.m. and 1:15 a.m. and at any time while open for business when it is reasonably anticipated that a larger-than-average number of patrons may occupy the premises. The security person(s) must possess a "Security Officer Registration Certificate" pursuant to Chapter 18 of Title 40 of the SC Code of Laws, or as an alternative, may be an off-duty sworn law enforcement officer. No other employee may serve in the capacity of a security person unless so certified. The security person may be dressed in plain clothes but must have means to provide identification as security. If more than two incidents involving a police response to the business occur within a six-month period, the City of Greenville can then require that the required security person be an off-duty sworn law enforcement officer. Repeated incidents requiring calls for service from law enforcement shall be grounds for revocation of the permit.
 - i. The Applicant may return to the Technical Advisory Committee to request to waive or modify the security person requirement six months after commencement of operations at the location.
- g. This Committee recommends that the Applicant shall designate staff at all ingress/egress points to be responsible for the monitor of flow of patrons and confirmation of compliance with allowable occupant capacity.
- h. This Committee recommends that outdoor dining and seating areas associated with the business be closed by 12:00 midnight.
- i. This Committee recommends that indoor entertainment be prohibited, with the exception of a band playing ambient background music no later than 12:00 midnight.
- j. This Committee recommends that outdoor entertainment shall be prohibited.
- k. This Committee recommends that interior and exterior sound amplification (other than ambient background music) be prohibited. Outdoor speakers shall be mounted facing toward the building and away from neighboring properties.
- l. This Committee recommends that, except to provide ingress and egress, exterior doors and windows must remain closed after 12:00 midnight.
- m. This Committee recommends that a pattern of noise violations related to the business shall be grounds to require another meeting with the Technical Advisory Committee. Repeated noise violations may be grounds for revocation of the permit.
- n. This Committee recommends that if outside queueing of patrons on the property and along public sidewalks occurs, the security person(s) shall ensure orderly behavior of patrons so as to not negatively impact surrounding lands and safe use of the public sidewalks.
- o. This Committee recommends that a copy of the special exception permit shall be maintained on the premises with other related inspection, licensing, and occupancy information.

- p. This Committee recommends that repeated violations of the conditions of this permit shall be grounds for revocation of this permit.
- q. This Committee recommends that if the Zoning Administrator determines the use transitions to a 'Bar or Nightclub' use and is no longer a 'General Food and Beverage' use, this permit shall be revoked, and the business closed until a new zoning application is applied for and approved for the use change.

Note: The scope of special exception review is limited to 12:00 midnight to 5:00 a.m. Recommendations by the Committee that include hours before or after those hours were either voluntarily offered by the Applicant or are presumed to be mutually agreeable.

Staff Comments

City Engineer

Comments:

Application review approval is subject to the applicant satisfying all conditions and requirements of the engineering divisions.

Civil Engineer

Comments:

No comments.

Environmental Engineer

Comments:

1. Sanitary Sewer Capacity request approved on 9/16/2024.

Traffic Engineer

Comments:

No comments.

Fire Department

Comments:

No comments.



APPLICATION FOR SPECIAL EXCEPTION

Contact Planning & Development (864) 467-4476 or planning@greenvillesc.gov

APPLICANT/OWNER INFORMATION

*Indicates Required Field

APPLICANT

PROPERTY OWNER

*Name:	STIR GREENVILLE LLC	THREE FALLS LLC
*Title:	JAMES HOLLAND, CFO of MANAGER	c/o HUGHES COMMERCIAL PROPERTIES INC
*Address:	██████████	████████████████████
*State:	██	██
*Zip:	████	████
*Phone:	██████████	██████████
*Email:	██████████████████	██████████████████

APPLICANT'S AGENT¹:

Name	Title / Organization
Phone	Email

(¹Optional Field- includes project architects, engineers, attorneys, representatives, etc.)

PROPERTY INFORMATION

STREET ADDRESS: 214 E MCBEE AVE, GREENVILLE, SC

TAX PARCEL #: 0063000600305 ACREAGE: 2.270 ZONING DESIGNATION: MX-D
ACREAGE: 0.147 (premise only)

*Pursuant to S.C. Code Ann. § 6-29-1145, I hereby attest that the tract or parcel of land subject to this application IS NOT restricted by any recorded covenant that is contrary to, conflicts with, or prohibits the requested activity.

Initial: JBH

REQUEST

Refer to Article 19-3, Use Regulations, of the [Greenville Development Code](#)

PROPOSED LAND USE: MIXED USE DEVELOPMENT

DESCRIPTION OF PROPOSED USE:

FULL SERVICE RESTAURANT AND BAR OPEN UNTIL 1AM ON SATURDAY MORNING (FRIDAY NIGHT) AND 1AM ON SUNDAY MORNING (SATURDAY NIGHT)

INSTRUCTIONS

1. Refer to the application timeline on Page 4 of this application for a detailed overview of this process.
2. Prior to submitting this application, an Applicant must schedule a pre-application conference with the Administrator to discuss the procedures, standards, and regulations required for approval. Contact the Planning and Zoning Division to schedule a pre-application conference. The email address is planning@greenvillesc.gov and the phone number is **864-467-4476**.
3. The questions on Page 3 of this application are the criteria that the Board will use to judge an application. Ensure answers demonstrate how and why the application meets the requirements for the granting of a special exception permit. See **Section 19-6.2.15.(D)(2)** for additional information. An Applicant must attach a separate sheet addressing these questions. To find the Comprehensive Plan and the Greenville Development Code use standards, visit www.greenvillesc.gov/planningzoning.
4. Supplemental information will need to be included with this application as well. A floor plan and/or a site plan showing the existing and proposed conditions associated with the application is generally necessary. A zoning compliance application may also be required for some special exception applications.

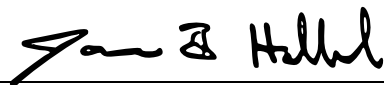
For site plans, attach a scaled drawing of the property that reflects, at a minimum, the following:

- (a) property lines, existing buildings, and other relevant site improvements;
- (b) the nature (and dimensions) of the proposed development (activity);
- (c) existing buildings and other relevant site improvements on adjacent properties; and,
- (d) topographic, natural features, etc. relevant to the requested special exception.

5. The application must be received by the Planning and Zoning Division no later than 2:00 p.m. of the date reflected on the Board of Zoning Appeals meeting schedule. The application can be emailed to planning@greenvillesc.gov.
6. The Administrator will acknowledge receipt of the application and will provide instructions on application fee payment. The required application fee is \$250.00.
7. The Administrator will review the application for "completeness" pursuant to **Section 19-6.2.1(B)(3) Completeness Determination**, prior to proceeding with public notice. If the application is determined to be "incomplete," the Administrator will contact the Applicant to request that the applicant resolve the deficiencies.
8. The Applicant must post the subject property at least 15 calendar days (but not more than 18 days) prior to the scheduled hearing date. Additionally, the Applicant is responsible for preparing and mailing the written notice at least 15 calendar days prior to the public hearing. Posted and mailed notice instructions will be provided to the Applicant by the Administrator after application is determined to be complete.

Please read carefully: The Applicant and Property Owner affirm that all information submitted with this application; including any/all supplemental information is true and correct to the best of their knowledge and they have provided full disclosure of the relevant facts.

If the Planning and Zoning Division by separate inquiry determines that such a restriction exists, it shall notify the Applicant. If the Applicant does not withdraw or modify the application in a timely manner, or act to have the restriction terminated or waived, then the Administrator will indicate in its report to the Board of Zoning Appeals that granting the requested change would not likely result in the benefit the Applicant seeks.

APPLICANT / AGENT SIGNATURE:		DATE:	2 / 28 / 2025
	DocuSigned by: 		3/4/2025
PROPERTY OWNER SIGNATURE:		DATE:	

96432C9FA2934A3...

APPLICANT RESPONSE TO

SECTION 19- 6.2.15(D)(2) - SPECIAL EXCEPTION PERMIT

The following questions are the criteria that the Board will use to judge an application. Ensure answers thoroughly demonstrate how and why the application meets the requirements for the granting of a special exception.

Please attach a separate sheet that addresses each of the following questions:

1. DESCRIBE THE WAYS IN WHICH THE PROPOSED SPECIAL EXCEPTION IS CONSISTENT WITH THE COMPREHENSIVE PLAN.

2. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL COMPLY WITH THE STANDARDS IN **SECTION 19-3.4, USE STANDARDS.**

3. DESCRIBE THE WAYS IN WHICH THE REQUEST IS APPROPRIATE FOR ITS LOCATION AND IS COMPATIBLE WITH THE CHARACTER OF EXISTING AND PERMITTED USES OF SURROUNDING LANDS AND WILL NOT REDUCE THE PROPERTY VALUES THEREOF.

4. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL MINIMIZE ADVERSE EFFECTS ON ADJACENT LANDS INCLUDING:
 - A. VISUAL IMPACTS;
 - B. SERVICE DELIVERY;
 - C. PARKING AND LOADING;
 - D. ODORS;
 - E. NOISE;
 - F. GLARE;
 - G. AND, VIBRATION.

APPLICATION FOR SPECIAL EXCEPTION (Attachment)

STIR Greenville LLC dba STIR

214 E McBee Ave, Greenville, SC 29601

1. DESCRIBE THE WAYS IN WHICH THE PROPOSED SPECIAL EXCEPTION IS CONSISTENT WITH THE COMPREHENSIVE PLAN.

STIR is a full-service, upper-casual, made-from-scratch restaurant and bar with offerings including (but not limited to) oysters and raw bar, soup and salads, appetizers, entrees, sandwiches and desserts. Our bar offering includes over 300 unique spirits, as well as house-made specialty craft cocktails, rare spirits, beer, wine, and non-alcoholic mocktails and beverages. Uniquely, we freeze 300lb blocks of solid ice that we cut to various specifications for use in our craft cocktails.

2. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL COMPLY WITH THE STANDARDS IN SECTION 19-4.3, USE SPECIFIC STANDARDS.

All use specifications will be complied with as required.

3. DESCRIBE THE WAYS IN WHICH THE REQUEST IS APPROPRIATE FOR ITS LOCATION AND IS COMPATIBLE WITH THE CHARACTER OF EXISTING AND PERMITTED USES OF SURROUNDING LANDS AND WILL NOT REDUCE THE PROPERTY VALUES THEREOF.

The request is appropriate for the City Center, mixed-use location. The site features glass store fronts with operable roll-ups and bar seating inside and on the patio. The space encourages the blend of open-spaces, patio seating and restaurant retail juxtaposed with the first-class office co-tenants.

4. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL MINIMIZE ADVERSE EFFECTS ON ADJACENT LANDS INCLUDING: VISUAL IMPACTS; SERVICE DELIVERY; PARKING AND LOADING; ODORS; NOISE; GLARE; AND, VIBRATION. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL NOT CREATE A NUISANCE.

This will be the fifth location of the STIR brand. The STIR brand has never had a violation for visual impact, odors, noise, glare or vibration in our other locations: North Hills Bank of America Tower (Raleigh, NC); Historic Chattanooga Choo Choo (Chattanooga, TN); Stockyard Lofts in Old City (Knoxville, TN); and The Railyard. (Charlotte, NC). Patio and restaurant will be kept neat and clean.

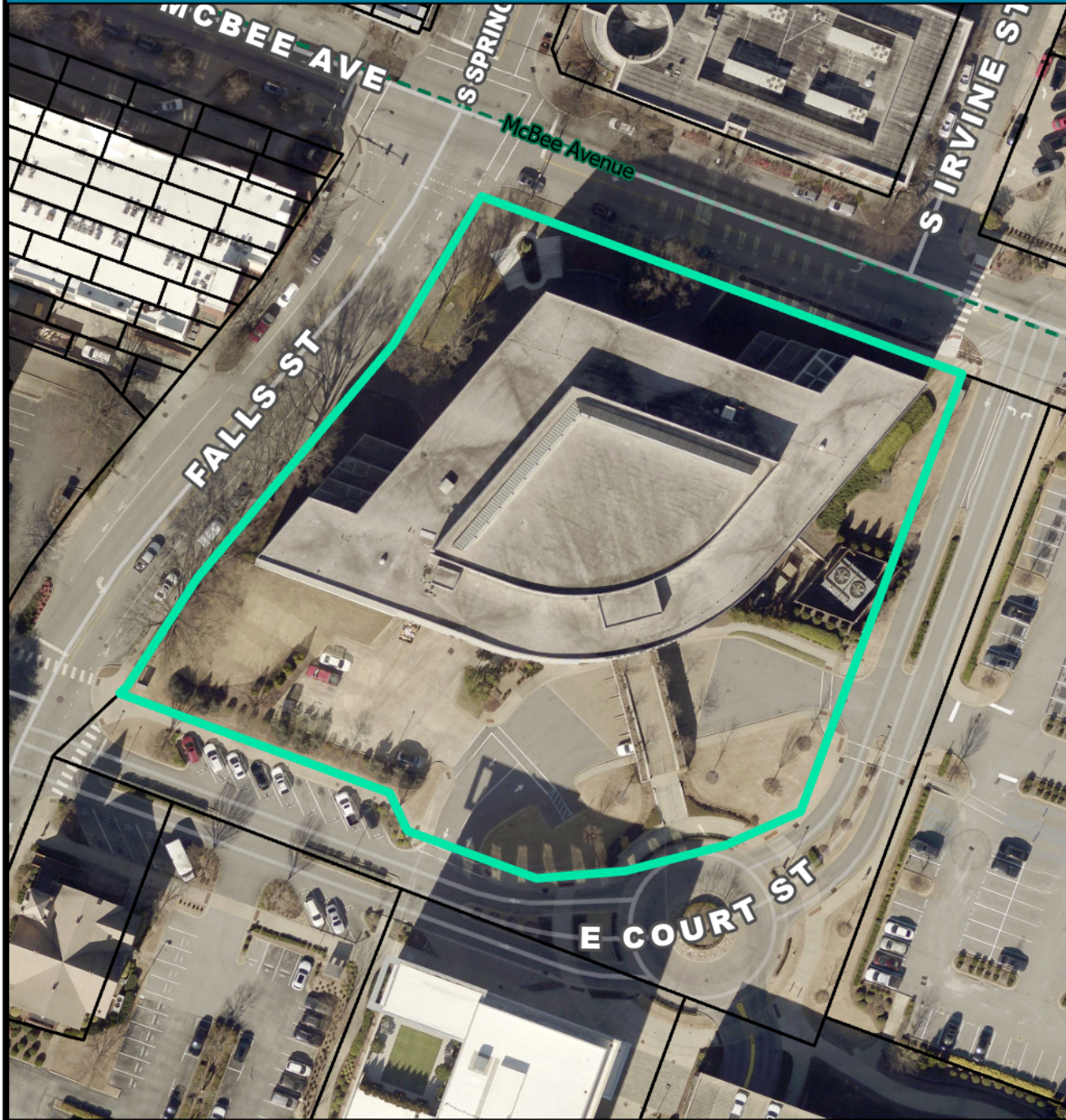
STIR's deliveries (food, trash and recycling) will be serviced away from main streets. A private service area for containing trash and debris is enclosed and connected to the back of the restaurant kitchen. The service area is serviced from Court Street, away from E. McBee Ave.

Patrons will have access to extensive parking (along Court Street), a public parking deck (Court Street Garage), and streets around and adjacent to the development.

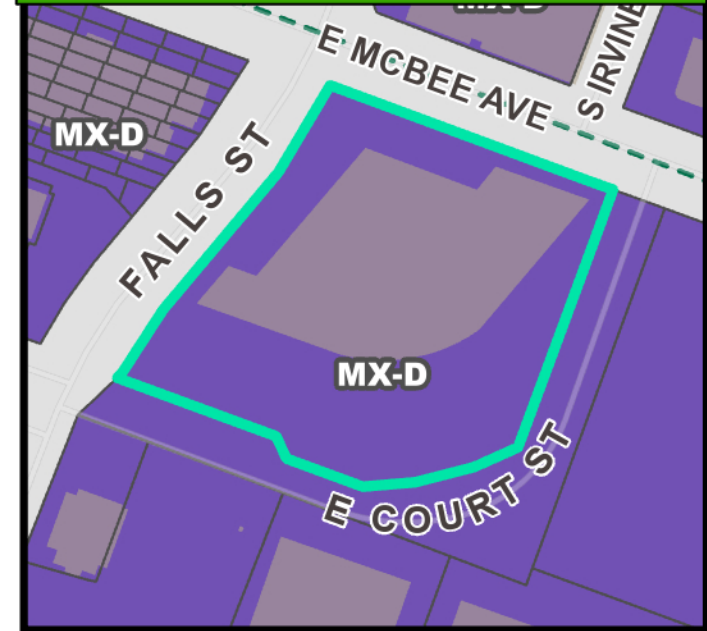
Noise will follow all city ordinances. All music is set as soft background music while people dine. Internal soundproofing and acoustical attenuation is installed and no substantial adverse noise and vibration impacts are anticipated nor is the use anticipated to create a public nuisance.

The restaurant will feature a similar glass storefront with additional roll-up and moveable partitioned storefront as presented to the Design Review Board. The premise has historically, and most recently, had glass storefront as well.

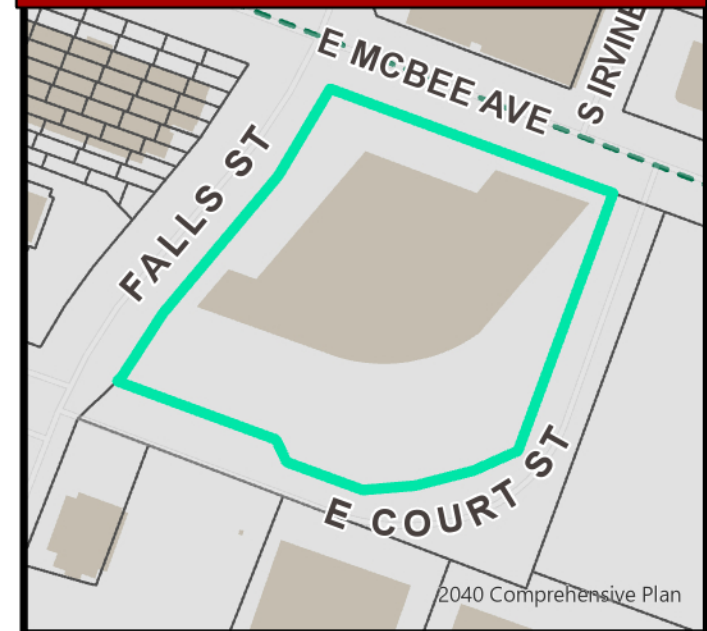
AERIAL VIEW



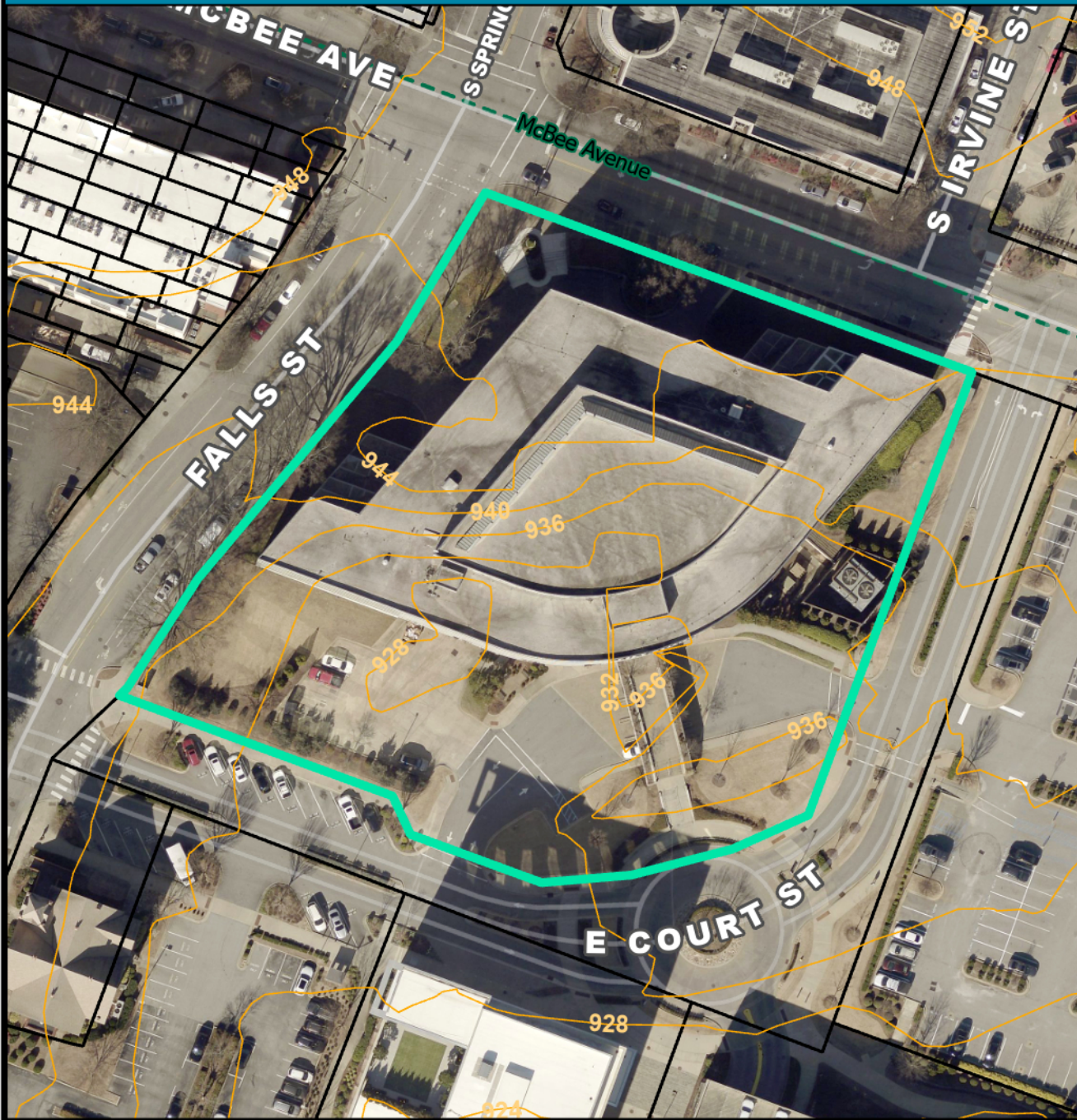
CURRENT ZONING



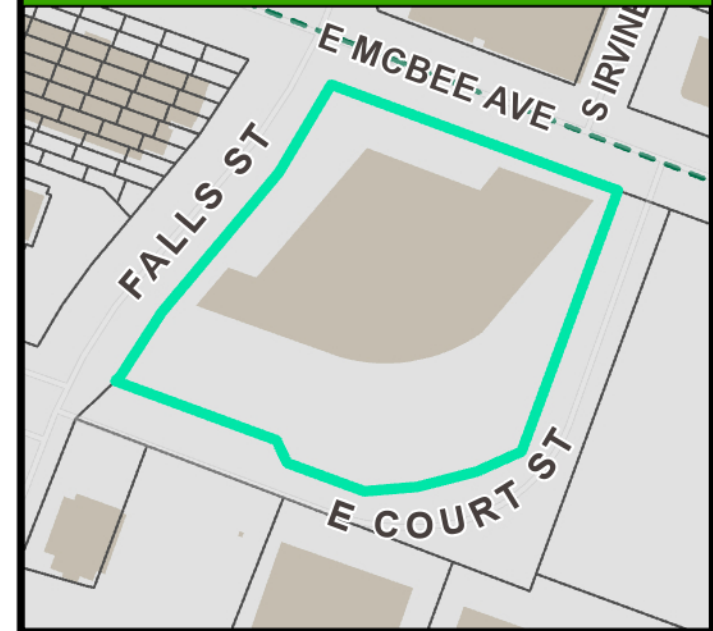
FUTURE LAND USE



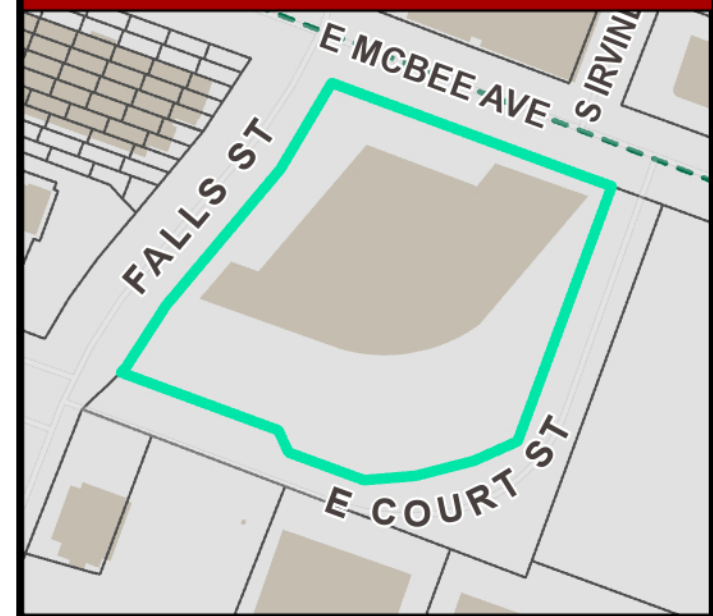
NATURAL / ENVIRONMENTAL FEATURES



SPECIAL EMPHASIS NEIGHBORHOODS



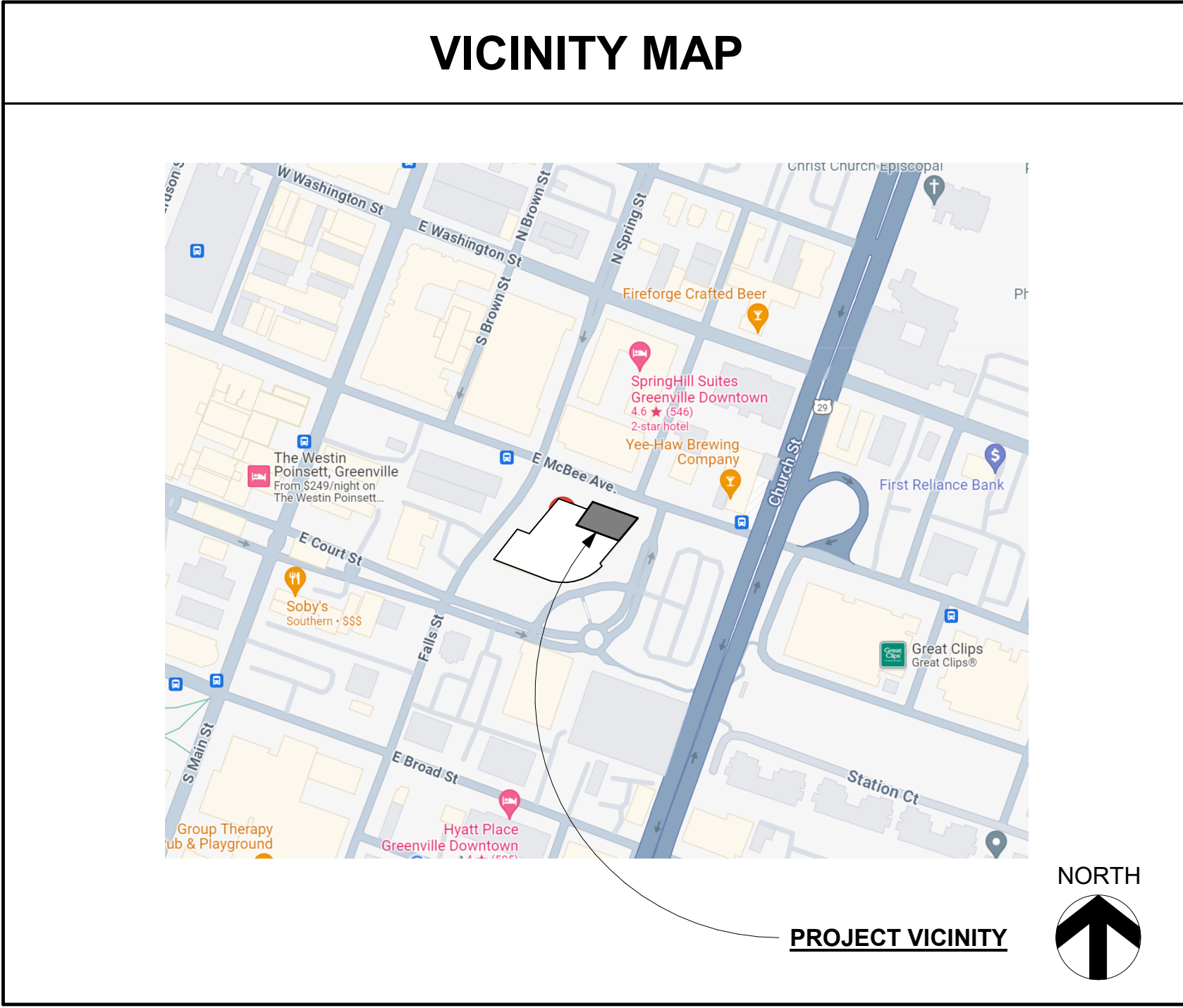
PRESERVATION OVERLAYS



APPLICATION FOR SPECIAL EXEMPTION
STIR Greenville LLC dba STIR
214 E McBee Ave, Greenville, SC 29601

Supporting documents: Site Plan

RESPONSIBILITY SCHEDULE									
THE GENERAL CONTRACTOR IS RESPONSIBLE FOR ALL WORK DESCRIBED IN THE CONSTRUCTION DOCUMENTS. CONFLICTS BETWEEN THIS SCHEDULE AND THE REST OF THE CONTRACT DOCUMENTS WILL BE BROUGHT TO THE ARCHITECTS ATTENTION PRIOR TO BEGINNING WORK.	LEGEND O=OWNER (TENANT) GC=GENERAL CONTRACTOR OC=OWNER'S CONTRACTOR/ SUPPLIER L=LANDLORD								
	PROVIDED			INSTALLED					
	O	GC	OC	L	O	GC	OC	L	NOTES
INTERIOR DESIGN ITEMS - FURNITURE									
CHAIRS									
TABLES & TABLE BASES									
BOOTHS									
LOBBY SEATING									
SPECIAL FURNITURE FEATURES									
INTERIOR DESIGN ITEMS - ACCESSORIES									
ARTIFACTS - PICTURES									
MURAL									
BRAND SIGNAGE									
FRAMED MIRRORS									
TABLE LAMPS									
INTERIOR DESIGN ITEMS - FLOORING									
CARPET									
TILE FLOORING									
PVC FLOORING									
TRANSITION STRIPS									
QUARRY TILE									
GROUT									
WALK-OFF MATS									
LIGHTING									
AMBIENT LIGHTING									
CHANDELIERS									
WALL SCONCES									
UPLIGHTS									
ELECTRICAL									
CT CABINET, METER, BREAKER									
SWITCHGEAR									
TRANSFORMER									
ELECTRICAL CONTROL PANELS									
LIGHTING CONTROL SYSTEM									
SECURITY DEVICES									
FIRE ALARM PANEL & DEVICES									
CONDUIT FOR SECURITY DEVICES									
PHONE SERVICE AT DEMARC									
PHONE SERVICE FROM LL DEMARC									
PATCH PANEL									
ELECTRICAL - LOW VOLTAGE									
CONDUIT FOR LOW VOLTAGE									
POINT OF SALE - DATA LINES									
GENERAL DATA									
USB PORTS VARIOUS LOCATIONS									
LOW VOLTAGE - SECURITY									
SECURITY CAMERAS									
CC TV's RECORDERS									
WIRING TO DEVICES									
MECHANICAL - PLUMBING									
HVAC UNITS									
SENSORS, HUMIDISTATS, & THERMOSTATS									
MAKE-UP AIR AND CURB									
HOT WATER HEATERS									
RECIRCULATION PUMPS									
WATER SOFTENERS									
LOUVERS									
SPRINKLER SYSTEM									
REFRIGERATION RACK									
TRENCH DRAIN - KITCHEN									
KITCHEN EQUIPMENT									
SODA SYSTEM									
DISH MACHINES, GLASS MACHINES									
COFFEE & TEA									
BAR EQUIPMENT									
COOLER, FREEZER BOXES									
GREASE INTERCEPTORS									
FRYER OIL SYSTEM									
HOODS									
ANSUL SYSTEM									
STAINLESS STEEL WALL PANELING									
STAINLESS STEEL CORNER GUARDS									
REFERRIGATION LINES & START UP									
BEER & SODA CONDUITS									
BEER & SODA LINES									
OUTDOOR PATIO									
FURNITURE									
UMBRELLA									
LANDSCAPE									
MISCELLANEOUS									
OFFICE EQUIPMENT									
AT SAFE									
FIRE EXTINGUISHERS									
DUMPSTERS									
NOTES	ALL FINAL ELECTRICAL, PLUMBING & MECHANICAL CONNECTIONS BY GC								



GRAPHIC STANDARDS									
ROOM NAME		ROOM NAME/NUMBER		STRUCTURAL GRID					
101				A					
				11					
				101					
				11					
				101					
				XY-Z					
				100'-0"					
				T.O. SLAB					
				1					
				A101					

- CITY OF GREENVILLE NOTE:**
- ANY REVIEW / ACCEPTANCE BY THE CITY OF GREENVILLE DOES NOT RELIEVE THE CONTRACTOR OR SUBCONTRACTORS FROM MEETING CODE/ORDINANCE REQUIREMENTS (SOUTH CAROLINA CODE OF LAWS SECTIONS 40-11-110 AND 40-59-90).
 - A CITY OF GREENVILLE ENCROACHMENT PERMIT IS REQUIRED FOR DRIVEWAY APRONS, WATER AND SEWER TAPS OR ANY OTHER CONSTRUCTION IN THE PUBLIC RIGHT OF WAY. ADDITIONALLY, IF A DUMPSTER IS TO BE USED ON THIS PROJECT AND IF IT IS PLACED IN THE PUBLIC RIGHT OF WAY, AN ENCROACHMENT PERMIT MUST FIRST BE OBTAINED. CONTACT THE CONSTRUCTION INSPECTION BUREAU (CITY HALL - BASEMENT) FOR AN ENCROACHMENT PERMIT APPLICATION, TEL (864) 467-8890.
 - THE CONTRACTOR MUST NOTIFY THE CITY OF GREENVILLE'S CONSTRUCTION INSPECTION BUREAU (864) 467-8890 A MINIMUM OF 72 HOURS PRIOR TO BEGINNING DEMOLITION AND CONSTRUCTION."
 - "AN ENCROACHMENT PERMIT FROM THE SCDOT FOR STATE ROADS OR FROM THE CITY OF GREENVILLE FOR CITY ROADS (CONTACT THE CONSTRUCTION INSPECTION BUREAU, (864) 467-8890) IS REQUIRED FOR ANY WORK PERFORMED WITHIN THE PUBLIC RIGHT-OF-WAY."
 - THE CONTRACTOR SHALL COORDINATE WITH THE ENGINEER OF RECORD FOR A DIGITAL STAKING PLAN TO ESTABLISH COMPLETE HORIZONTAL AND VERTICAL CONTROL. THE CONTRACTOR IS RESPONSIBLE FOR SURVEY STAKEOUT OF ALL IMPROVEMENTS. DISCREPANCIES BETWEEN THE PLANS, CONSTRUCTION STAKES, AND FIELD CONDITIONS SHALL BE REPORTED TO THE ENGINEER OF RECORD IMMEDIATELY FOR RESOLUTION PRIOR TO INSTALLATION OF PROPOSED IMPROVEMENTS. VERTICAL DATUM BASED ON NAVD88.

SITE DATA

NAME OF DEVELOPMENT: 300 E. McBee

NAME OF DEVELOPER: Hughes Commercial Properties

NAME OF ENGINEER: Bluewater Civil Design, LLC

TAX MAP NUMBERS: 0063000600305

ADDRESS: 300 E McBee Ave
Greenville, SC

ZONING: MX-D

LAND AREA: 2.27± acres (98,908.8 s.f.)

EXISTING BUILDINGS: 1

NEW BUILDINGS: 0

Land Use: Commercial

EXISTING IMPERVIOUS AREA TOTAL: 68,309 s.f.

PROPOSED IMPERVIOUS AREA TOTAL: 67,007 s.f.

PARKING: 25 spaces

LEGEND	
	PROPERTY LINE
	ADJOINER PROPERTY LINE
	EASEMENT LINE
	STREAM BANK
	WETLAND BUFFER
	LIMITS OF CONSTRUCTION/DISTURBANCE
	EXISTING CONTOUR
	PROPOSED CONTOUR
	WATER MANHOLE
	DRAINAGE MANHOLE (EXISTING)
	DRAINAGE MANHOLE (PROPOSED)
	CATCH BASIN (EXISTING)
	CATCH BASIN (PROPOSED)
	HEADWALL (PROPOSED)
	FLARED END PIPE (PROPOSED)
	STORM DRAINAGE PIPE (EXISTING)
	STORM DRAINAGE PIPE (PROPOSED)
	SANITARY SEWER LINE (EXISTING)
	SANITARY SEWER LINE (PROPOSED)
	SANITARY SEWER MANHOLE (EXISTING)
	SANITARY SEWER MANHOLE (PROPOSED)
	WATER LINE (EXISTING)
	WATER LINE (PROPOSED)
	GAS LINE (EXISTING)
	GAS LINE (PROPOSED)
	UNDERGROUND TELEPHONE
	UNDERGROUND FIBER OPTIC LINE (EXISTING)
	UNDERGROUND FIBER OPTIC LINE (PROPOSED)
	UNDERGROUND ELECTRIC (EXISTING)
	UNDERGROUND ELECTRIC (PROPOSED)
	OVERHEAD POWER (EXISTING)
	OVERHEAD POWER (PROPOSED)
	WATER METER
	WATER VALVE
	HYDRANT (EXISTING)
	HYDRANT (PROPOSED)
	LIGHT POLE (EXISTING)
	UTILITY POLE (EXISTING)
	TRAFFIC SIGNAL POLE
	SIGN
	TELEPHONE PEDESTAL
	TRAFFIC SIGNAL BOX
	IRON PIN-REBAR FOUND

CURBING NOTE:
ALL CURBING ON PRIVATE PROPERTY SHALL BE 18" CURB AND GUTTER (REFER TO DETAIL) UNLESS OTHERWISE NOTED. ALL CURBING IN SCDOT AND CITY RIGHT-OF-WAY SHALL MATCH EXISTING CURB & GUTTER.

A.D.A. RAMP NOTE:
TACTILE WARNING MATS ARE TO BE INSTALLED ON ALL ADA WHEELCHAIR RAMPS.

STRIPING NOTE:
ALL STRIPING IN SCDOT AND CITY RIGHT-OF-WAY SHALL BE THERMOPLASTIC AND INSTALLED TO SCDOT STANDARD DRAWINGS AND SPECIFICATIONS. ALL OTHER PAINTED.

BUILDING NOTE:
THE CONTRACTOR SHALL SEE THE ARCHITECTURAL BUILDING PLANS FOR EXACT BUILDING DIMENSIONS, COLUMN LINES, WALL DIMENSIONS, DOOR LOCATIONS, STOOP/STEP LOCATIONS, ETC. ANY CONFLICTS SHALL BE BROUGHT TO ATTENTION OF ENGINEER.

BUILDING FOOTING NOTE:
IT IS THE CONTRACTORS RESPONSIBILITY TO COORDINATE BETWEEN THE CIVIL PLANS / ARCHITECTURAL PLANS / STRUCTURAL PLANS REGARDING THE GROUND ELEVATIONS DIRECTLY EXTERNAL OF THE BUILDING IN RELATION TO THE STRUCTURAL BUILDING FOOTINGS.

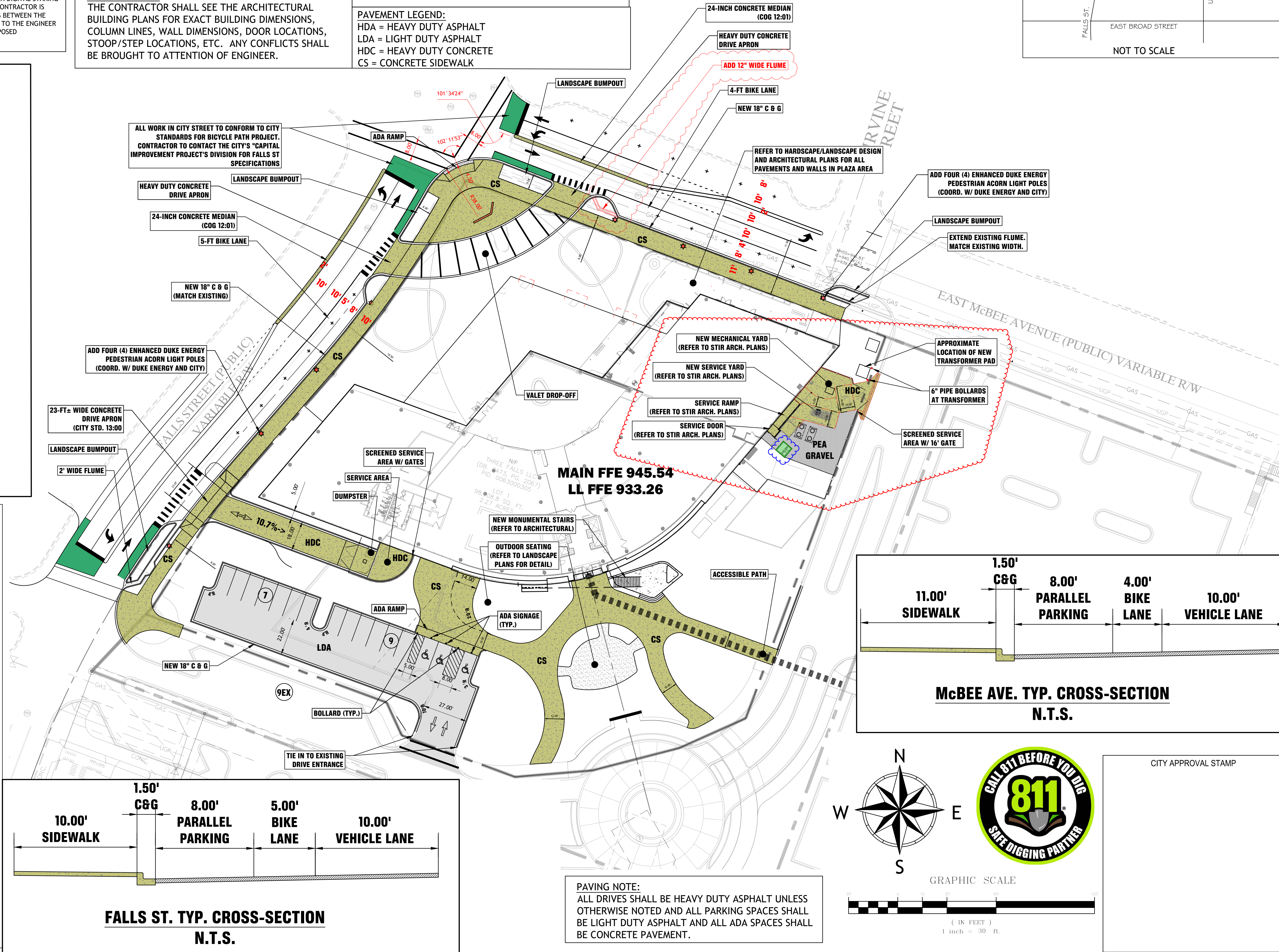
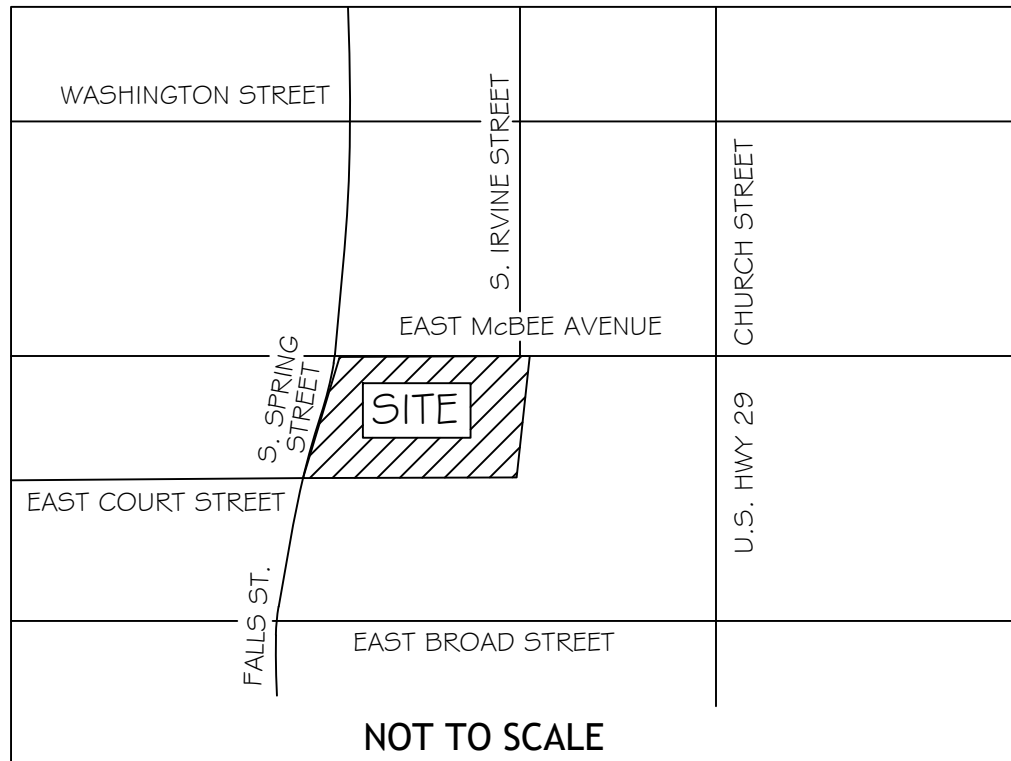
SITE LIGHTING NOTE:
REFER TO ARCHITECTURAL/MEP PLANS FOR SITE LIGHTING ELECTRICAL PLAN.

RIGHT-OF-WAY WORK NOTE:
ALL WORK WITHIN CITY RIGHT-OF-WAY SHALL MEET CITY OF GREENVILLE STANDARDS AND SPECIFICATIONS

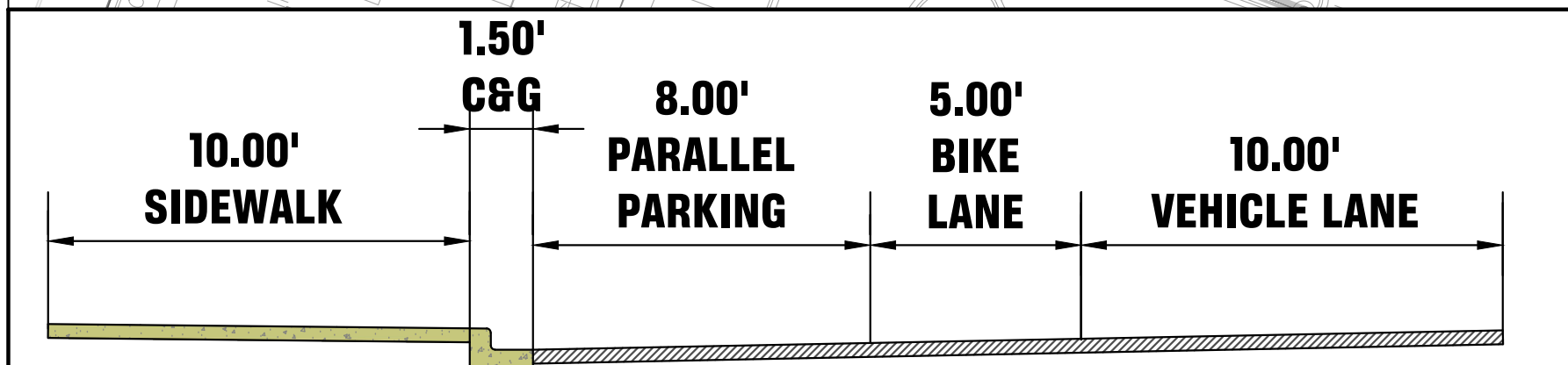
PAVEMENT LEGEND:
HDA = HEAVY DUTY ASPHALT
LDA = LIGHT DUTY ASPHALT
HDC = HEAVY DUTY CONCRETE
CS = CONCRETE SIDEWALK

ADDITIONAL SITE LIGHTING NOTE:
ANY NEW LIGHTING TO BE INSTALLED IS REQUIRED TO BE SUBMITTED TO CITY FOR REVIEW & APPROVAL. ANY LIGHTING INSTALLED WITHOUT APPROVAL IS SUBJECT TO REMOVAL AT THE OWNER'S COST.

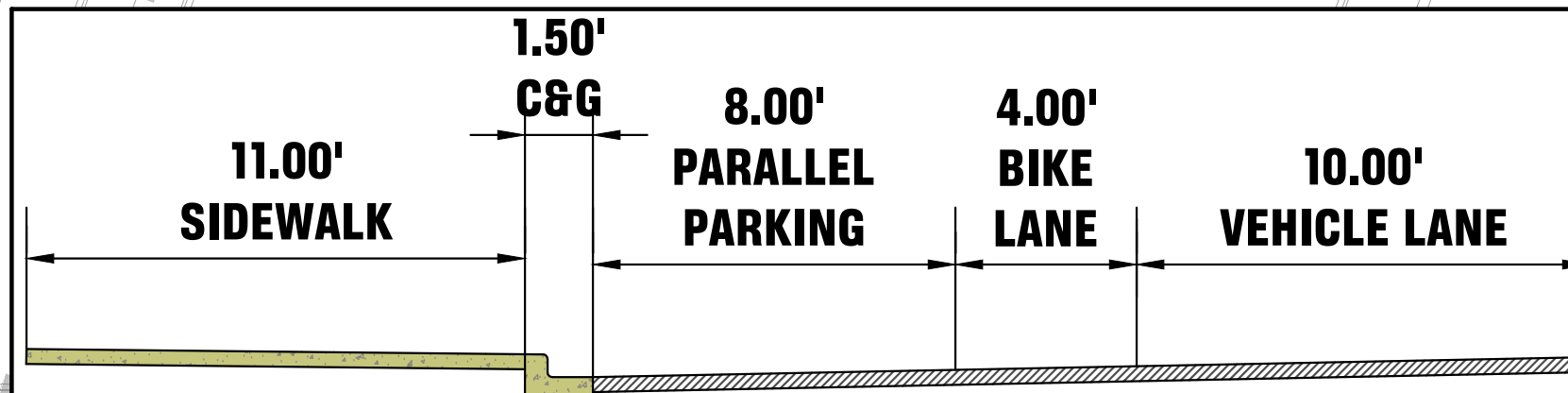
VICINITY MAP



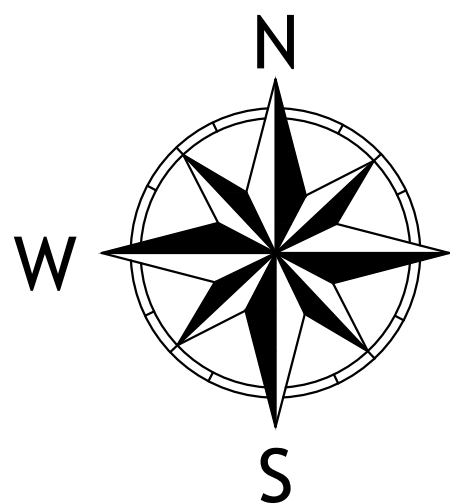
FALLS ST. TYP. CROSS-SECTION N.T.S.



McBEE AVE. TYP. CROSS-SECTION N.T.S.



PAVING NOTE:
ALL DRIVES SHALL BE HEAVY DUTY ASPHALT UNLESS OTHERWISE NOTED AND ALL PARKING SPACES SHALL BE LIGHT DUTY ASPHALT AND ALL ADA SPACES SHALL BE CONCRETE PAVEMENT.



CITY APPROVAL STAMP

Project Number: 2023-053
DWG Name: 2023-053 civil.dwg
Drawing Scale: AS NOTED
Date of Project: 08/2023
Engineer of Record:
Christopher L. Price, P.E.
South Carolina PER 22396
bluewater civil design, llc
bluewatercivil.com
718 Lowndes Hill Road • Greenville, SC 29607
www.bluewatercivil.com • info@bluewatercivil.com

Certificates of Authorization:
SC C04212 - GA PER005865
NC P0868 - AL CA4065E



300 E. McBEE
ENTRY PLAZA RENOVATIONS
300 E McBee Ave.
Greenville, South Carolina



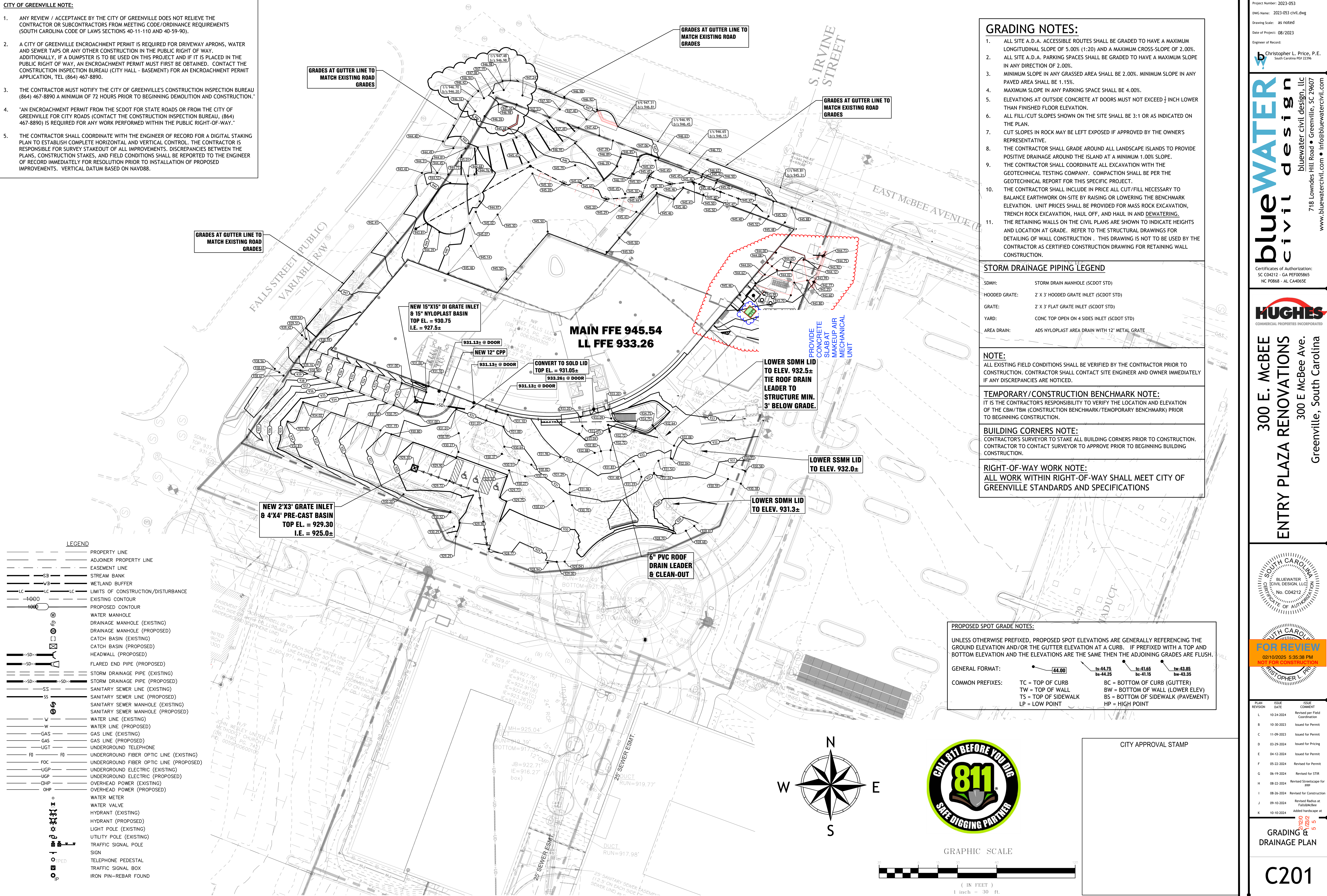
PLAN REVISION	ISSUE DATE	ISSUE COMMENT
L	10-24-2024	Revised per Field Coordination
B	10-30-2023	Issued for Permit
C	11-09-2023	Issued for Permit
D	03-29-2024	Issued for Pricing
E	04-12-2024	Issued for Permit
F	05-22-2024	Revised for Permit
G	06-19-2024	Revised for STIR
H	08-23-2024	Revised Streetscape for ppp
I	08-26-2024	Revised for Construction
J	09-10-2024	Revised Radius at Falls/Drive
K	10-10-2024	Added hardscape at Falls/McBee

OVERALL SITE PLAN

C100

CITY OF GREENVILLE NOTE:

- ANY REVIEW / ACCEPTANCE BY THE CITY OF GREENVILLE DOES NOT RELIEVE THE CONTRACTOR OR SUBCONTRACTORS FROM MEETING CODE/ORDINANCE REQUIREMENTS (SOUTH CAROLINA CODE OF LAWS SECTIONS 40-11-110 AND 40-59-90).
- A CITY OF GREENVILLE ENCROACHMENT PERMIT IS REQUIRED FOR DRIVEWAY APRONS, WATER AND SEWER TAPS OR ANY OTHER CONSTRUCTION IN THE PUBLIC RIGHT OF WAY. ADDITIONALLY, IF A DUMPSTER IS TO BE USED ON THIS PROJECT AND IF IT IS PLACED IN THE PUBLIC RIGHT OF WAY, AN ENCROACHMENT PERMIT MUST FIRST BE OBTAINED. CONTACT THE CONSTRUCTION INSPECTION BUREAU (CITY HALL - BASEMENT) FOR AN ENCROACHMENT PERMIT APPLICATION, TEL (864) 467-8890.
- THE CONTRACTOR MUST NOTIFY THE CITY OF GREENVILLE'S CONSTRUCTION INSPECTION BUREAU (864) 467-8890 A MINIMUM OF 72 HOURS PRIOR TO BEGINNING DEMOLITION AND CONSTRUCTION."
- "AN ENCROACHMENT PERMIT FROM THE SCDOT FOR STATE ROADS OR FROM THE CITY OF GREENVILLE FOR CITY ROADS (CONTACT THE CONSTRUCTION INSPECTION BUREAU, (864) 467-8890) IS REQUIRED FOR ANY WORK PERFORMED WITHIN THE PUBLIC RIGHT-OF-WAY."
- THE CONTRACTOR SHALL COORDINATE WITH THE ENGINEER OF RECORD FOR A DIGITAL STAKING PLAN TO ESTABLISH COMPLETE HORIZONTAL AND VERTICAL CONTROL. THE CONTRACTOR IS RESPONSIBLE FOR SURVEY STAKEOUT OF ALL IMPROVEMENTS. DISCREPANCIES BETWEEN THE PLANS, CONSTRUCTION STAKES, AND FIELD CONDITIONS SHALL BE REPORTED TO THE ENGINEER OF RECORD IMMEDIATELY FOR RESOLUTION PRIOR TO INSTALLATION OF PROPOSED IMPROVEMENTS. VERTICAL DATUM BASED ON NAVD88.

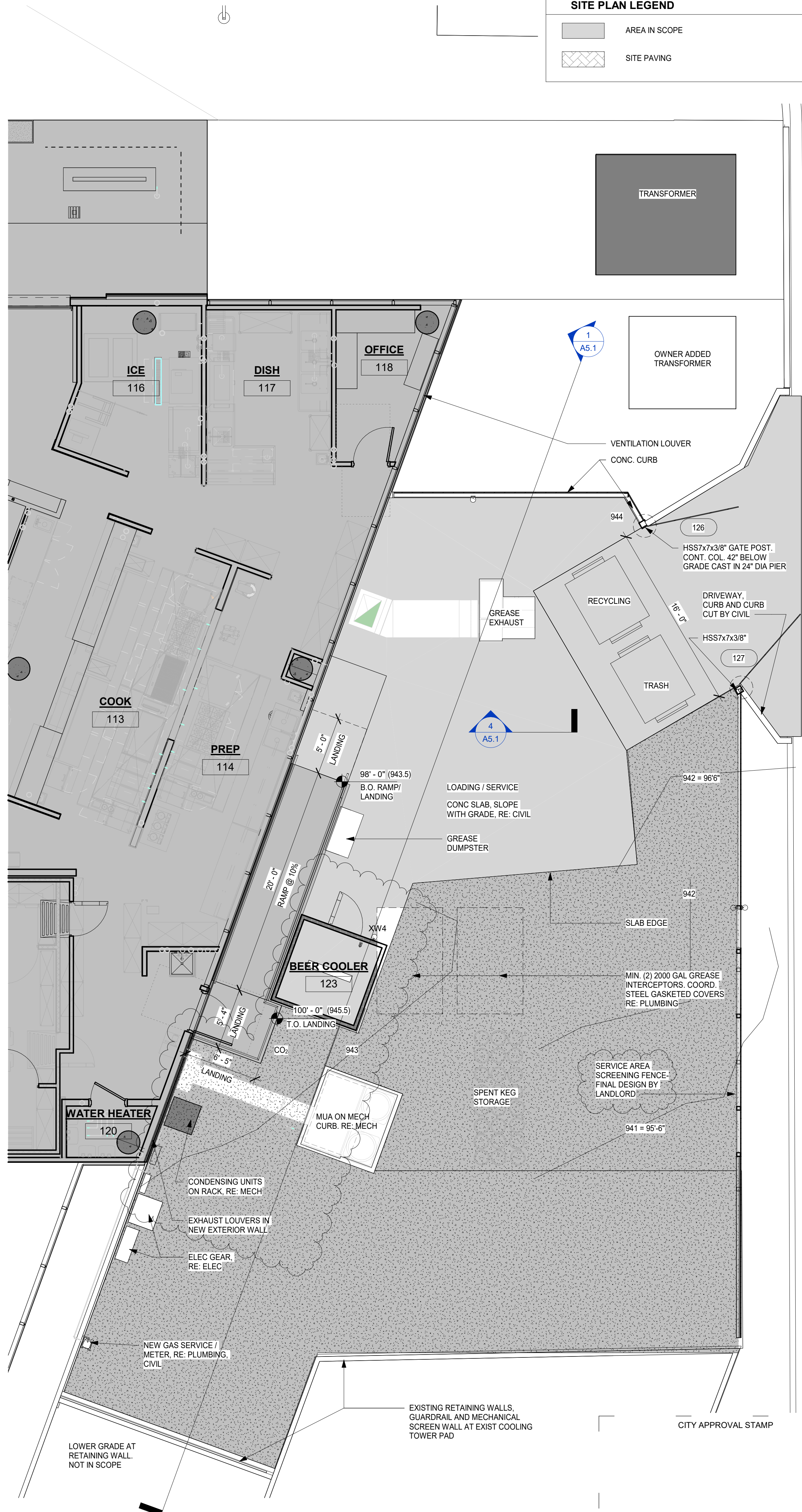


ARCHITECTURAL SITE PLAN NOTES

1. ALL DIMENSIONS ON ARCHITECTURAL SITE PLAN TO BE FIELD VERIFIED AND COORD WITH LANDLORD
2. ALL DISCREPANCIES TO BE REPORTED FOR CLARIFICATION BEFORE WORK COMMENCES.
3. REFER TO CIVIL DRAWINGS FOR UTILITY LOCATIONS
4. REFER TO PLUMBING AND CIVIL FOR GREASE INTERCEPTER CLEAN OUT
5. SITE HARDSCAPE, LANDSCAPE AND SITE LIGHTING BEYOND T.I. SCOPE BY OTHERS' LANDLORD
6. PATIO LIGHTING CONTROLS AND POWER REFER TO ELECTRICAL

SITE PLAN LEGEND

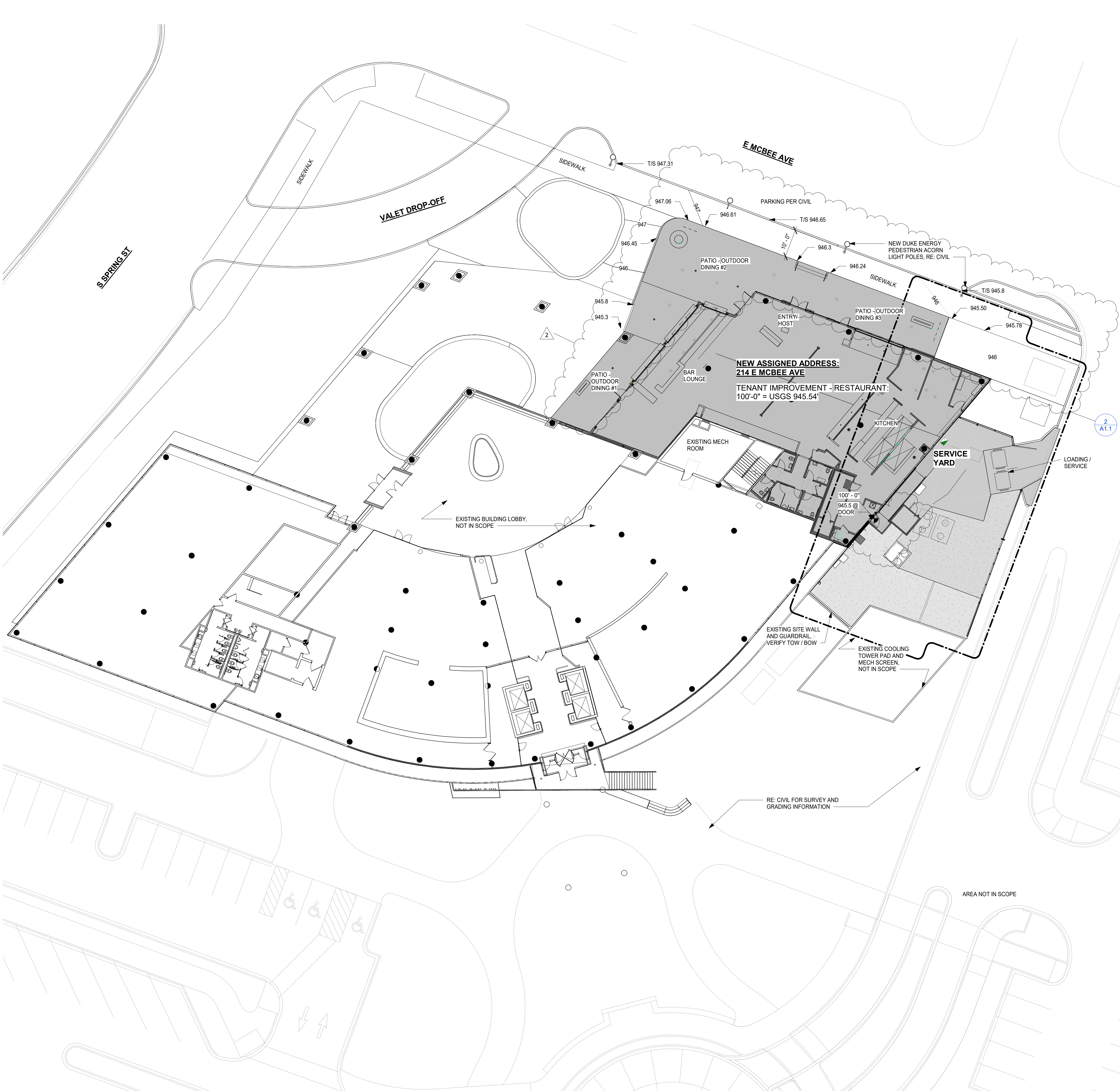
- AREA IN SCOPE
- SITE PAVING



2 ENLARGED PLAN - SERVICE YARD

A1.1 3/16" = 1'-0"

TRUE NORTH = 20.4 deg



1 SITE PLAN

A1.1 1/16" = 1'-0"



APPLICATION FOR SPECIAL EXEMPTION
STIR Greenville LLC dba STIR
214 E McBee Ave, Greenville, SC 29601

Supporting documents: Site Plan



Planning and Development

August 27, 2024

Re: City Address Verification
Parcel Identification Number(s): **00630006000305**
Preliminary Address(es): **214 East McBee Avenue**

To Whom it May Concern:

This notice of verification will serve as an administrative notice of preliminary addressing for a proposed self-contained tenant suite with primary access accommodated by direct street frontage, as identified using provisions under city addressing policy. The proposed tenant suite (identified by requestors as "STIR") will be preliminarily assigned the **214 East McBee Avenue** address. The assignment will be confirmed with the administrative approval and city issuance of a building permit for construction.

At the time of occupancy and operation, please ensure compliance with the information confirmed in this issued notice. City of Greenville Addressing Policy states that addresses are to be assigned to addressable structures and shall be represented accurately on the premise at the time of occupancy. Any misrepresentation or incorrect addressing represented on-site is considered in violation with municipal regulations. Please find attached to this letter a parcel report from our Geographic Information System (GIS) that shows this address on this parcel number.

If you have any questions, please contact the City of Greenville Planning & Development office.

Sincerely,

A handwritten signature in black ink, appearing to read 'Jordan Harris'.



Jordan Harris

Development Planner | Planning & Development
jpharris@greenvillesc.gov | www.greenvillesc.gov
Phone: 864-467-4461 | Mobile: 864-747-7185

City of Greenville Parcel Report

Parcel ID: 0063000600305
63-6-3.5

Report generated: 8/27/2024 1:39:44 PM



Parcel highlighted in blue.



Parcel location within City of Greenville

Parcel Information

Preliminary E-911 Address: 214 East McBee Avenue

PIN (13 digit): 0063000600305

PARCEL STRING: 63-6-3.5

Owner Name: THREE FALLS LLC

Source: Greenville County - The City of Greenville pulls data from the County on a regular basis but could be 2+ weeks old.

This map is a user generated static output from an Internet mapping site and is for reference only. Data layers that appear on this map may or may not be accurate, current, or otherwise reliable. This does not represent a land survey.

APPLICATION FOR TECHNICAL ADVISORY COMMITTEE REVIEW
STIR Greenville LLC dba STIR
214 E McBee Ave, Greenville, SC 29601



APPLICATION FOR TECHNICAL ADVISORY COMMITTEE REVIEW

Contact Planning & Development (864) 467-4476 or planning@greenvillesc.gov

APPLICANT/OWNER INFORMATION

*Indicates Required Field

APPLICANT		PROPERTY OWNER
*Name:	STIR GREENVILLE LLC	THREE FALLS LLC
*Title:	JAMES HOLLAND, CFO of MANAGER	c/o HUGHES COMMERCIAL PROPERTIES INC
*Address:	██████████	████████████████████
*State:	██	██
*Zip:	████	████
*Phone:	██████████	██████████
*Email:	██████████████████	██████████████████

PROPERTY INFORMATION

*STREET ADDRESS: 214 E MCBEE AVE, GREENVILLE, SC

*TAX MAP #(S): 0063000600305

*CURRENT ZONING DESIGNATION: MX-D

Description of Proposed Use

Provide details for each of the following, as applicable, on a separate sheet:

Operating Plan

1. Type of Use (Restaurant, Nightclub, Event Venue, Etc.)
2. Days and Hours of Operation
3. Staffing Schedule
4. Kitchen Equipment Schedule
5. Menu and Hours of Food Service
6. Parking for Customers and Employees
7. Designated Smoking Area
8. Type of Entertainment and Duration
9. Closing / "Last Call" Procedures

Security Procedures

1. Number and Type of Designated Security Staff
2. Training / Certification of Staff
3. Specific Duties / Responsibilities of Staff
4. Entry / Exit / Re-Entry Procedures
5. Crowd Management

Seating Plan

1. Provide a floor plan and life safety plan, drawn to scale, by a registered South Carolina architect. The plan must demonstrate the proposed occupancy with calculations based on the current adopted building code.

Business Plan

1. Business Plan Summary: Target Audience, Theme, Objectives / Goals
2. Projected Revenue: % Alcohol vs. Food Sales
3. Fees For Entry / Membership / Entertainment
4. Status of City Business License Application
5. Status of SCDHEC 'Retail Food Establishment' Permit, If Applicable
6. Status of Abl-901 Application to SC Department of Revenue
7. Provide Documentation That SLED Requirements Have Been Met

Provide a response for each of the following:

1. Describe the ways in which the request is appropriate for its location and is compatible with the character of existing and permitted uses of surrounding lands and will not reduce the property values thereof.

2. Describe the ways in which the request will minimize adverse effects on adjacent lands including: visual impacts; service delivery; parking and loading; odors; noise; glare; and, vibration. Describe the ways in which the request will not create a nuisance.

Meeting With the Technical Advisory Committee

Applications will be reviewed by the Technical Advisory Committee (TAC), a City Staff committee comprised of representatives from the following City Departments/Divisions and appointed by the City Manager:

Building Codes and Inspections
City Attorney
Economic Development
Fire Prevention

Planning and Zoning
Police
Revenue (Business License)
Tourism and Events

The Technical Advisory Committee generally convenes once-a-month to meet with Applicants and review applications. The purpose of these meetings is to develop a more comprehensive understanding of the Applicant's proposal by the Committee, which in turn conveys a more comprehensive understanding of the City's operating requirements and expectations for Applicants. This Committee will form recommendations for the Zoning Administrator and Board of Zoning Appeals as applicable.

The Applicant and Business Owner are required to attend a TAC meeting to discuss the application. The Property Owner, Architect, and anyone involved in management of the business' operations may also attend. The meeting date, time, and exact location will be confirmed upon submittal of this application to planning@greenvillesc.gov.

APPLICATION FOR TECHNICAL ADVISORY COMMITTEE REVIEW

STIR Greenville LLC dba STIR

214 E McBee Ave, Greenville, SC 29601



STIR is a full-service, upper-casual, made-from-scratch restaurant and bar with offerings including (but not limited to) oysters and raw bar, soup and salads, appetizers, entrees, sandwiches and desserts. Our bar offering includes over 300 unique spirits, as well as house-made specialty craft cocktails, rare spirits, beer, wine, and non-alcoholic mocktails and beverages. Uniquely, we freeze 300lb blocks of solid ice that we cut to various specifications for use in our craft cocktails. This location will be the fifth STIR location that we own and operate. Other locations include: North Hills Bank of America Tower (Raleigh, NC); Historic Chattanooga Choo Choo (Chattanooga, TN); Stockyard Lofts in Old City (Knoxville, TN); and The Railyard. (Southend Charlotte, NC)

Operating Plan

1. Type of Use (Restaurant, Nightclub, Event Venue, Etc.)

STIR is a full-service, upper-casual, made-from-scratch restaurant and craft-cocktail bar with indoor and outdoor seating.

2. Days and Hours of Operation

STIR is open every day except for Thanksgiving and Christmas. We operate full-service lunch and dinner seven days a week. We serve brunch on Saturday and Sunday during lunch hours. Hours of operation are expected to be:

Monday 11am - 12am

Tuesday 11am - 12am

Wednesday 11am - 12am

Thursday 11am - 12am

Friday 11am - 1am

Saturday 10am - 1am

Sunday 10am - 12am

3. Staffing Schedule

We expect to operate with seven salaried managers, four specialized in the front of house and three specialized in the back of house. We expect to have two salaried managers in the restaurant during all operating hours with an occasional third manager during peak volumes. (dinner) Two restaurant managers arrive at 7am to begin inventory counts. Kitchen staff arrive staggered, beginning around 8am to prep for the day. Kitchen staff leave after close and daily clean up. Kitchen staffing (back of house) is based on sales forecasts but generally will include 15 shifts throughout the day on Monday and 22 shifts through the day on Saturday. Servers, bartenders and hosts (front of house) generally arrive 1 hour to 30

minutes before their shift begins and are cut/released throughout the shift depending on guest traffic. Front of house staffing is based on sales forecasts but generally will include 22 shifts throughout the day on Monday and 49 shifts throughout the day on Saturday.

4. Kitchen Equipment Schedule

See attached Kitchen Equipment schedule

5. Menu and Hours of Food Service

Complete menu food service is provided during all hours of operation. See attached copy of the menu.

6. Parking for Customers and Employees

Customers and Employees will park in the paved lot on the site or in the public parking garage.

7. Designated Smoking Area

There is no designated smoking area. Smoking is prohibited in the building. We will adhere to current city codes for smoking.

8. Type of Entertainment and Duration

There is no regular scheduled entertainment. At other STIR locations we have added a (maximum) three-piece jazz band for Sunday brunch. There is no vocalist and the jazz music is soft and strictly for background music.

9. Closing / "Last Call" Procedures

We will close no later than 1am and "last call" will be no later than 12:45am.

Security Procedures

1. Number and Type of Designated Security Staff

We do not intend to have designated security staff. In other locations, at times, we have hired third-party security personnel. This action was taken to protect our location from rogue co-tenants at other developments. If deemed necessary, we are comfortable to hire qualified, uniformed or plain-clothed security personnel as we have in the past.

2. Training / Certification of Staff

Each employee, including all management and servers, will have the required certification and training necessary for their role. Our corporate office (in Chattanooga, TN) has a Corporate Trainer who maintains all training materials and monitors each employee's status of their assigned training course (by brand and job) in our online Learning Management System. Employees are trained online and on-site by Certified Trainers within each restaurant location. Our Management Staff progresses through a years-long training process called Tiering to develop our Managers into qualified General Managers.

3. Specific Duties / Responsibilities of Staff

Each of our hourly employees works a specific job, with some sidework, for the shift they are scheduled. These jobs generally include: Dishwasher, Cook, Expo, Busser, Runner, Server, Barback, Bartender or Host. Our Management team divides certain responsibilities by area of responsibility. (AOR) All employees report to the restaurant's General Manager.

All Managers: Manage the day to day tasks such as scheduling, inventory ordering, special events, and

hiring, training, and enforcing company procedures and protocols. Managers interact with the guests when there is a guest incident or a guest needs to be cut-off from service.

Bartenders/Servers: take orders, check IDs, run food to tables/bar. Bartenders pour beverages and create craft cocktails. Sidework may include cleaning surfaces, rolling silverware or (for bartenders) cutting fresh fruit and bar prep.

Barback/Busser/Runner: Stocking shelves and coolers, maintaining a clean and tidy restaurant and restrooms. Clearing tables of food and drinks. Runners deliver food and drinks to the table.

Host: Greets guests at the door and operates the reservation system (OpenTable). Hosts may also clear tables and tidy the restaurant.

Chef/Line cook/Expo: Cooks cook food items, plates food and prepare orders to go out to each table. Expo organizes each table's order, inspects food quality on the plate. Cooks maintain a clean and safe kitchen environment.

Dishwashers: Clean all kitchen dishes, containers and cookware. Dishwashers may also perform other cleaning duties such as mopping the floor or wiping surfaces before opening hours.

4. Entry / Exit / Re-Entry Procedures

Guests are ordinarily free to enter, exit and re-enter the premises as they wish. A Host stand is situated at the front entrance.

5. Crowd Management

The on-duty front of house manager will manage the door along with the Host and ensure capacity is maintained appropriately during busy hours and that safety is a priority for our staff and guests. Loitering, solicitation, and disorderly conduct is prohibited at all times and our Managers are all trained to manage these types of scenarios.

Seating Plan

1. Provide a floor plan and life safety plan, drawn to scale, by a registered South Carolina architect. The plan must demonstrate the proposed occupancy with calculations based on the current adopted building code.

See attached

Business Plan

1. Business Plan Summary: Target Audience, Theme, Objectives / Goals

Our target audience is 30-60 year old professionals, retired adults, and tourists. Our environment is family friendly, offering a full made-from-scratch kids-menu at all times. Our brand pillars are: made-from-scratch food, craft cocktails, oysters and artisanal ice. Our objective is to continue the success and high-regard for the STIR brand through growth in new markets while engaging with the community through charitable partners and local events.

2. Projected Revenue: % Alcohol vs. Food Sales

We expect 65% food sales and 35% alcohol sales.

3. Fees For Entry / Membership / Entertainment

There are no fees for entry nor membership. Entertainment is limited to a quiet jazz trio (no vocalist) during Sunday brunch, if at all.

4. Status of City Business License Application

Applied

5. Status of SCDHEC 'Retail Food Establishment' Permit, If Applicable

Applied

6. Status of ABl-901 Application to SC Department of Revenue

Applied

7. Provide Documentation That SLED Requirements Have Been Met

First on-site SLED meeting has been completed. SLED is awaiting our call-back after construction is completed. We have engaged Maynard Nixson (attorneys) to assist us with the SLED licensing process.

Other Questions

1. Describe the ways in which the request is appropriate for its location and is compatible with the character of existing and permitted uses of surrounding lands and will not reduce the property values thereof.

The request is appropriate for the City Center, mixed-use location. The site features glass store fronts with operable roll-ups and bar seating inside and on the patio. The space encourages the blend of open-spaces, patio seating and restaurant retail juxtaposed with the first-class office co-tenants.

2. Describe the ways in which the request will minimize adverse effects on adjacent lands including: visual impacts; service delivery; parking and loading; odors; noise; glare; and, vibration. Describe the ways in which the request will not create a nuisance.

STIR's deliveries (food, trash and recycling) will be serviced away from main streets. A private service area for containing trash and debris is enclosed and connected to the back of the restaurant kitchen. The service area is serviced from Court Street, away from E. McBee Ave.

Patrons will have access to extensive parking (along Court Street), a public parking deck (Court Street Garage), and streets around and adjacent to the development.

Noise will follow all city ordinances. All music is set as soft background music while people dine. Internal soundproofing and acoustical attenuation is installed and no substantial adverse noise and vibration impacts are anticipated nor is the use anticipated to create a public nuisance.

The restaurant will feature a similar glass storefront with additional roll-up and moveable partitioned storefront as presented to the Design Review Board. The premise has historically, and most recently, had glass storefront as well.

APPLICATION FOR TECHNICAL ADVISORY COMMITTEE REVIEW
STIR Greenville LLC dba STIR
214 E McBee Ave, Greenville, SC 29601

Supporting documents: Kitchen Equipment Schedule

 KEC ADVISORS Knowledge & Resources for the Foodservice Community		
		
THESE DRAWINGS AND SPECIFICATIONS, AND ALL COPIES THEREOF ARE AND SHALL REMAIN THE PROPERTY AND COPYRIGHT OF KEC ADVISORS. THEY SHALL BE USED ONLY WITH RESPECT TO THIS PROJECT AND ARE NOT TO BE USED ON ANY OTHER PROJECT OR WORK WITHOUT PRIOR WRITTEN PERMISSION FROM THE ARCHITECT.		
1. ALL PLUMBING AND ELECTRICAL CONNECTIONS, CARPENTRY, SHEET METAL AND MASONRY WORK SHALL NOT BE THE RESPONSIBILITY OF THE FOODSERVICE EQUIPMENT CONTRACTOR, BUT SHALL BE THE RESPONSIBILITY OF THE RESPECTIVE TRADES. 2. WHILE EVERY ATTEMPT HAS BEEN MADE IN PREPARATION OF THIS PLAN TO AVOID MISTAKES, THE DESIGNER AND COMPANY CANNOT GUARANTEE AGAINST HUMAN ERROR. THE CONTRACTOR AND/OR BUILDER MUST CHECK ALL DIMENSIONS AND DETAILS AND REPORT AND DISCREPANCIES TO KEC ADVISORS.		
No.	Description	Date
PROJECT TITLE:		
STIR GREENVILLE		
SHEET TITLE:		
KITCHEN LAYOUT		
DATE: 8/22/24 SCALE: 1/4" = 1'-0"		
DRAWN BY: JM SHEET NO:		
CHECKED BY: AK		
FS1.0		

APPLICATION FOR TECHNICAL ADVISORY COMMITTEE REVIEW
STIR Greenville LLC dba STIR
214 E McBee Ave, Greenville, SC 29601

Supporting documents: Menus

STIR makes each dish from scratch using fresh ingredients

OYSTERS & RAW BAR

ONE DOZEN HOUSE OYSTERS* raw or steamed with mignonette, cocktail, horseradish	GF 28.00
SPECIALTY OYSTERS* premium rotating selection. fresh daily & subject to availability	GF 3.50 EA
OYSTERS ROCKEFELLER* (6) spinach, shallots, lemon, sambuca, Parmesan cheese	17.50
CHAR-BROILED OYSTERS* (6) lemon, scampi butter, shallots, red pepper flakes, Parmesan cheese	17.50
COLD BAR PLATTER* dozen oysters, steamed shrimp, spicy tuna, crostini, cocktail sauce, horseradish	49.95
STIR SEAFOOD TOWER* rotating seasonal selections, dozen oysters, dozen steamed shrimp, spicy tuna, crostini, cocktail sauce, horseradish, mignonette	MARKET PRICE
COLOSSAL TIGER SHRIMP COCKTAIL cocktail sauce, mustard sauce, lemon	28.95

APPETIZERS

LOBSTER CRAB CAKES lobster, lump crab, caper remoulade, arugula, lemon oil	19.95
SPICY TUNA BITES* sushi rice, tobiko roe, cucumbers, furikake, sriracha wonton crisps, pineapple sweet chili sauce	15.50
BLACKENED FISH TACOS charred salsa, pico de gallo, pickled onions, Cotija cheese, cilantro slaw, crema	13.95
CHEF'S BOARD genoa salami, prosciutto, goat cheese, pita points, sharp white cheddar cheese, candied pecans, grapes, pimento cheese, pepper jelly, pickles, crostini	16.95
STEAK BAO SLIDERS soft bao buns, seared beef, soy glaze, carrots, cucumber	13.50
SPICY CHICKEN SAMOSAS peppers, housemade pineapple sweet chili sauce	13.95
PARMESAN WHITE TRUFFLE FRIES hand-cut fries, white truffle oil, Parmesan cheese, ranch	V 10.95
CHEESEBURGER EGG ROLLS house-ground beef, cheddar & American cheese, pickles, red onion, tomato, thousand island	14.95

SOUPS & SALADS

CRAB BISQUE crab, cream, sherry, basil oil, crostini, celery leaves	9.95
SEARED TUNA* carrots, cucumbers, tomatoes, avocado, sriracha potato wontons, kale chips, cilantro miso vinaigrette	19.95
STIR CHOPPED SEAFOOD chopped shrimp & lobster, romaine, iceberg, tomato, avocado, edamame, radish, citrus vinaigrette, crostini	22.95
ICEBERG WEDGE tomatoes, onions, bacon, blue cheese crumbles, blue cheese dressing	GF 10.50
CAESAR SALAD romaine, crostini, Parmesan cheese, caesar dressing	9.95
STIR CHOP SALAD romaine, iceberg, salami, mozzarella, tomatoes, garbanzo beans, red wine vinaigrette, crostini	14.50
CHICKEN CHOP romaine, iceberg, grilled chicken, salami, mozzarella, tomatoes, garbanzo beans, red wine vinaigrette, crostini	16.95
Dressings- ranch, red wine vinaigrette, blue cheese, cilantro miso vinaigrette, caesar, thousand island, citrus vinaigrette » Add Chicken \$5; Add Salmon \$10*	

SANDWICHES

STIR STEAKHOUSE BURGER* filet & sirloin fresh ground blend, sharp white cheddar cheese, spiced pickle aioli, shredded lettuce, house pickles, small iceberg wedge, hand-cut fries	23.95
TILLAMOOK CHEESEBURGER* (2) 5 oz beef patties, Tillamook cheddar, tomato, lettuce, onion, mayo, pickles, hand-cut fries	17.95
STIR VEGGIE BURGER Tillamook smoked cheddar, lettuce, tomato, onion, pickles, lemon aioli, hand-cut fries	V 14.95

ENTRÉES

LOBSTER & SHRIMP WHITE CHEDDAR MAC & CHEESE cavatappi pasta, asparagus, lemon oil, bread crumbs, micro greens	29.50
HALIBUT PICCATA* white wine, butter, capers, farro, roasted vegetables	33.95
CRISPY MAHI BOWL housemade pineapple chili sauce, sweet & sour sushi rice, edamame, pineapple, carrots	22.95
LOBSTER CRAB CAKE lobster, lump crab, caper remoulade, arugula salad, asparagus	33.95
SHRIMP & GRITS mushrooms, green onions, shrimp stock, white cheddar grits	23.50
GRILLED SALMON* citrus dill sauce, pickled red onions, farro, roasted vegetables	24.50
TUNA POKE BOWL* citrus soy-marinated tuna, rice cake, sliced kale, sriracha wonton crisps, edamame, cucumbers, carrots, avocado, shaved radish, sesame seeds, tobiko roe, miso vinaigrette, pickled kale	23.50
GRILLED CHICKEN CAPRESE tomatoes, fresh mozzarella, basil, balsamic reduction, beurre blanc, farro, roasted vegetables	21.50
CHICKEN PICCATA white wine, butter, capers, farro, roasted vegetables	20.95
VEGAN POKE BOWL citrus soy-marinated beets & sweet potatoes, rice cake, sliced kale, wonton crisps, edamame, cucumbers, carrots, avocado, shaved radish, sesame seeds, miso vinaigrette, pickled kale	V 18.95
ROASTED VEGETABLES & FARRO roasted vegetables, farro, orange kale emulsion, kale chips, basil oil	V 16.95
FILET & HOUSE GOAT CHEESE RAVIOLI* 6 oz filet, housemade goat cheese ravioli, pecan pesto, roasted root vegetables	36.95
SESAME STEAK BOWL* sesame soy-marinated sirloin, pickled kale, edamame, julienne carrots, marinated cucumbers, green onions, rice cake, fried egg	20.95
CENTER CUT FILET* grilled broccolini, crispy diced potatoes, mushrooms, porcini butter, Bordelaise sauce	34.95
STEAK FRITES* marinated hand-cut sirloin, hand-cut fries, housemade steak sauce	26.95

ADDITIONAL SIDES

asparagus, broccolini, roasted root vegetables, roasted vegetables & farro, hand-cut fries, crispy diced potatoes, white cheddar grits, fruit medley	4.95
--	------

HOUSE MADE DESSERTS

FOUR-LAYER CHOCOLATE CAKE caramel, fresh whipped cream, strawberries	V 8.95
MATCHA GREEN TEA CHEESECAKE saltine cracker crust, whipped cream, macerated berries	V 8.95

Customer advisory: * Foods may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. GF denotes gluten free. V denotes vegetarian.

LUNCH

STIR makes each dish from scratch using fresh ingredients

OYSTERS & RAW BAR

\$1.50 HOUSE OYSTERS* raw or steamed with cocktail, horseradish, mignonette	GF 1.50
SPECIALTY OYSTERS* premium rotating selection. fresh daily & subject to availability	GF 3.50 EA
COLOSSAL TIGER SHRIMP COCKTAIL cocktail sauce, mustard sauce, lemon	28.95

APPETIZERS

LOBSTER CRAB CAKES lobster, lump crab, caper remoulade, arugula, lemon oil	19.95
SPICY TUNA BITES* sushi rice, tobiko roe, cucumbers, furikake, sriracha wonton crisps, pineapple sweet chili sauce	15.50
CHEF'S BOARD genoa salami, prosciutto, goat cheese, pita points, sharp white cheddar cheese, candied pecans, grapes, pimento cheese, pepper jelly, pickles, crostini	16.95
SPICY CHICKEN SAMOSAS peppers, housemade pineapple sweet chili sauce	13.95
CHEESEBURGER EGG ROLLS house-ground beef, cheddar & American cheese, pickles, red onion, tomato, thousand island	14.95
PARMESAN WHITE TRUFFLE FRIES hand-cut fries, white truffle oil, Parmesan cheese, ranch	V 10.95

SOUPS & SALADS

CRAB BISQUE crab, cream, sherry, basil oil, crostini, celery leaves	9.95
SEARED TUNA* carrots, cucumbers, tomatoes, avocado, sriracha potato wontons, kale chips, cilantro miso vinaigrette	19.95
STIR CHOPPED SEAFOOD chopped shrimp & lobster, romaine, iceberg, tomato, avocado, edamame, radish, citrus vinaigrette, crostini	22.95
ICEBERG WEDGE tomatoes, onions, bacon, blue cheese crumbles, blue cheese dressing	GF 10.50
CAESAR SALAD romaine, crostini, parmesan, caesar dressing	9.50
STIR CHOP SALAD romaine, iceberg, salami, mozzarella, tomatoes, garbanzo beans, red wine vinaigrette, crostini	14.50
STIR CHICKEN CHOP romaine, iceberg, salami, mozzarella, tomatoes, garbanzo beans, red wine vinaigrette, crostini	16.95
DRESSINGS - ranch, red wine vinaigrette, blue cheese, cilantro miso vinaigrette, caesar, thousand island, citrus vinaigrette Add Chicken \$5 or Salmon \$10*	

SANDWICHES

STIR STEAKHOUSE BURGER* filet and sirloin fresh ground blend, sharp white cheddar cheese, spiced pickle aioli, shredded lettuce, house pickles, small iceberg wedge, hand-cut fries	23.95
TILLAMOOK CHEESEBURGER* Tillamook smoked cheddar, tomato, lettuce, onion, mayo, pickles, hand-cut fries	14.95
STIR VEGGIE BURGER Tillamook smoked cheddar, lettuce, tomato, onion, pickles, lemon aioli, hand-cut fries	V 14.95
ROAST BEEF MELT* grilled sourdough, shaved roast beef, sharp white cheddar, Swiss American cheese, hand-cut fries	18.50
BLT & EGG SANDWICH* bacon, lettuce, tomato, mayonnaise, fried egg, hand-cut fries	13.50
BLACKENED FISH TACOS charred salsa, pico de gallo, pickled onions, Cotija cheese, cilantro slaw, crema, hand-cut fries	13.95
STEAK BAO SLIDERS soft bao buns, seared beef, soy glaze, carrots, cucumber, hand-cut fries	13.50
GRILLED CHICKEN SANDWICH pineapple-marinated chicken breast, Swiss American cheese, iceberg lettuce, tomato, lemon aioli, hand-cut fries	14.95

ENTRÉES

TUNA POKE BOWL* citrus soy marinated tuna, seasoned rice, sliced kale, sriracha wonton crisps, edamame, cucumbers, carrots, avocado, shaved radish, sesame seeds, tobiko roe, miso vinaigrette, pickled kale	21.95
CRISPY MAHI BOWL housemade pineapple sweet chili sauce, sweet & sour sushi rice, edamame, fresh pineapple, carrots	18.95
GRILLED CHICKEN CAPRESE tomatoes, fresh mozzarella, basil, balsamic reduction, beurre blanc, farro, roasted vegetables	17.95
CHICKEN PICCATA white wine, butter, capers, farro, roasted vegetables	18.50
VEGAN POKE BOWL citrus soy-marinated beets & sweet potatoes, rice cake, sliced kale, wonton crisps, edamame, cucumbers, carrots, avocado, shaved radish, sesame seeds, miso vinaigrette, pickled kale	V 18.95
ROASTED VEGETABLES & FARRO roasted vegetables, farro, orange kale emulsion, kale chips	V 15.50
SESAME STEAK BOWL* sesame soy-marinated sirloin, pickled kale, edamame, julienne carrots, marinated cucumbers, green onions, rice cake, fried egg	19.95
STEAK FRITES* marinated hand-cut sirloin, hand-cut fries, housemade steak sauce	26.50

ADDITIONAL SIDES

asparagus, broccolini, roasted root vegetables, roasted vegetables & farro, hand-cut fries, crispy diced potatoes, white cheddar grits, fruit medley	4.95
--	------

HOUSE MADE DESSERTS

FOUR-LAYER CHOCOLATE CAKE caramel, fresh whipped cream, strawberries	V 8.95
MATCHA GREEN TEA CHEESECAKE saltine cracker crust, whipped cream, macerated berries	V 8.95

*This item is served using raw or undercooked ingredients: Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness. GF Denotes Gluten Free. V Denotes Vegetarian

BRUNCH

STIR makes each dish from scratch using fresh ingredients

Saturday & Sunday 10:00 a.m.-2:30 p.m.

All Entrées Include STIR's Brunch Bar

OYSTERS & RAW BAR

ONE DOZEN HOUSE OYSTERS* raw or steamed with mignonette, cocktail, horseradish GF 28.00

SPECIALTY OYSTERS* premium rotating selection. fresh daily & subject to availability GF 3.50 EA

APPETIZERS

STIR DEVEILED EGGS our interpretations: classic, pimento cheese, bacon, avocado GF 12.50

AVOCADO TOAST BITES* sourdough, avocado, Hollandaise sauce, cherry tomatoes, lemon oil V 11.95
» add shrimp \$6; add crab \$7

ENTRÉES

CHICKEN & WAFFLES housemade malted waffle, chicken strips, whipped butter, syrup, breakfast potatoes 18.95

CLASSIC WAFFLES* housemade malted waffles, 2 eggs any style, whipped butter, syrup, breakfast potatoes V 15.95

SHRIMP & GRITS mushrooms, green onions, shrimp stock, white cheddar grits 23.50

SHRIMP & CRAB BENEDICT* crab meat, crispy fried shrimp, poached eggs, English muffins, Hollandaise sauce, breakfast potatoes 22.50

LOBSTER CRAB CAKE BREAKFAST* lobster claw, lump crab, caper remoulade, 2 eggs any style, arugula, lemon oil, breakfast potatoes 29.95

BRUNCH STEAK FRITES* marinated hand-cut sirloin, hand-cut fries, Hollandaise sauce, 2 eggs any style 26.95

COUNTRY BREAKFAST* 3 eggs any style, breakfast potatoes, white cheddar grits, biscuit, choice of bacon or sausage 18.95

STIR BREAKFAST SANDWICH crispy bacon, ham, Tillamook smoked cheddar, American cheese, tomato, avocado, scrambled eggs, mayonnaise, grilled bread, breakfast potatoes 16.95

BREAKFAST BURGER* Tillamook cheddar, lettuce, tomato, onion, fried egg, bacon, mayo, pickles, hand-cut fries 16.95

STIR STEAKHOUSE BURGER* filet & sirloin fresh ground blend, sharp white cheddar cheese, spiced pickle aioli, shredded lettuce, house pickles, small iceberg wedge, hand-cut fries 23.95

EGGS BENEDICT* ham, poached eggs, English muffins, Hollandaise sauce, breakfast potatoes 16.95

CHARLESTON OMELETTE bacon, green onions, cheese blend, breakfast potatoes GF 16.95

BAJA OMELETTE peppers, onions, cheese blend, pico de gallo, avocado, crema, charred salsa, breakfast potatoes V GF 17.50

BISCUITS & GRAVY BREAKFAST* buttermilk biscuits, sausage gravy, sausage, 2 eggs any style, breakfast potatoes 17.95

STIR CHOP SALAD romaine, iceberg, salami, mozzarella, tomatoes, garbanzo beans, red wine vinaigrette, crostini 17.50

STIR CHOPPED SEAFOOD chopped shrimp & lobster, romaine, iceberg, tomato, avocado, edamame, radish, citrus vinaigrette, crostini 22.95

ADDITIONAL SIDES

asparagus, broccolini, roasted root vegetables, roasted vegetables & farro, hand-cut fries, breakfast potatoes, white cheddar grits, fruit medley 4.95

BRUNCH DRINK SPECIALS

MIMOSAS MASON JAR choice of juice, champagne (orange juice, pineapple, cranberry, grapefruit) » serves 6 people 18.00

DOUBLE MIMOSA champagne, choice of juice (orange, pineapple, cranberry, grapefruit) 5.00

STIR'S BLOODY MARY housemade Bloody Mary mix, vodka 5.00
» bring home a bottle of STIR Bloody Mary Mix for \$12

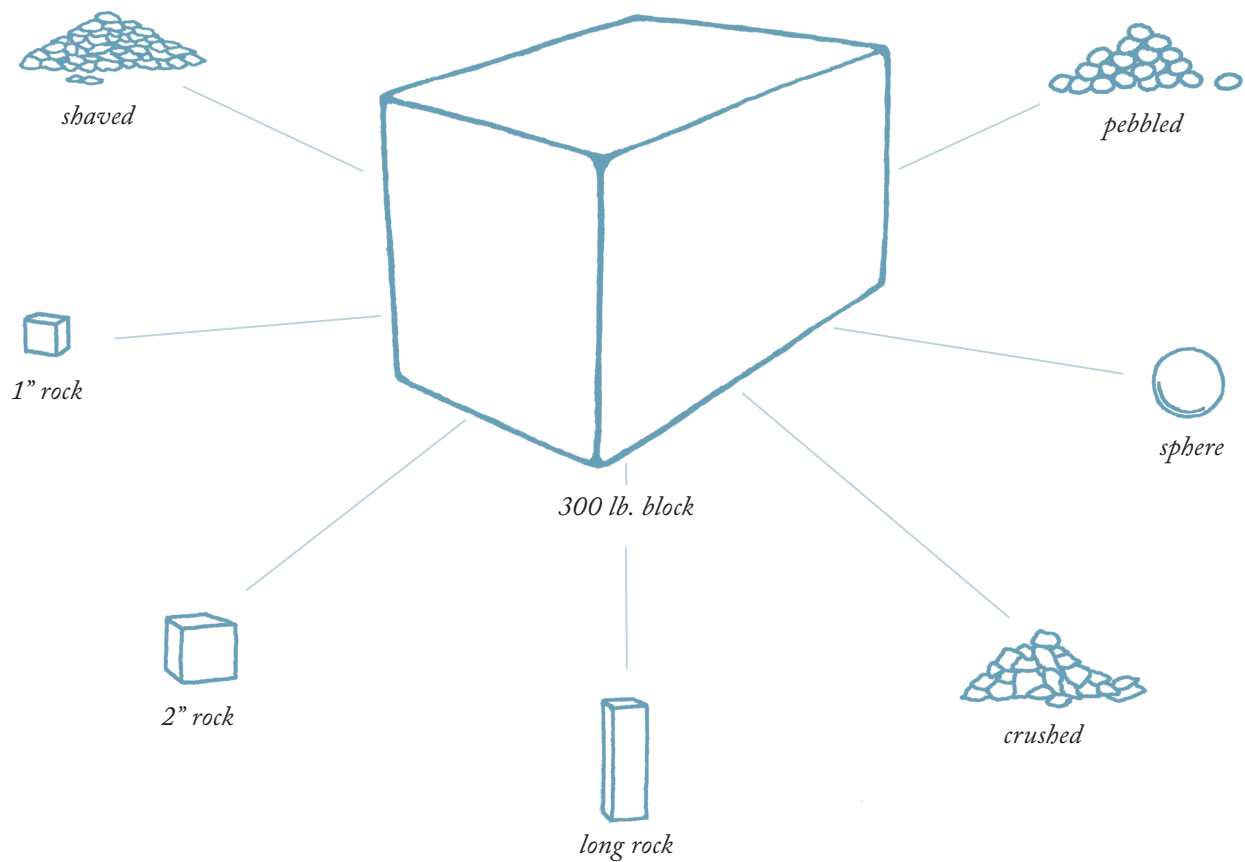
ESPRESSO MARTINI espresso, vanilla vodka, Kahula, creme da cacao 12.00

*This item is served using raw or undercooked ingredients: Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness.
Gf Denotes Gluten Free. v Denotes Vegetarian



STIR

FRESH FOOD - OYSTER BAR - CRAFT COCKTAILS - ARTISANAL ICE



ONE PART ARTISANAL ICE, TWO PARTS BARTENDING MASTERY.
THE RESULT? A PERFECTLY BALANCED BEVERAGE.

STIR crafts superior cocktails. We use premium spirits, house syrups, and the freshest ingredients to ensure optimal, balanced flavors. Each cocktail is poured over artisanal ice that our ice chefs freeze, cut, and shape for each cocktail by hand. Because this dense ice melts slowly, each sip is as delicious as the first. STIR offers over 350 handpicked spirits and a rotating selection of prized rare spirits. There are few places as dedicated to our craft.

COCKTAILS

STIR craft cocktails are made with our premium well or your preferred spirit

CRAFT COCKTAILS ON DRAFT

To elevate STIR's scratch-made cocktails, our draft cocktails are injected with nitrogen or carbonation to brighten their flavors and add new textures.

Elderflower Sour

Fris Vodka, St. Germain Elderflower, Lime, STIR's Housemade Ginger Syrup, Cucumber

Notes of Elderflower emerge from a blend of lime, ginger, and cool cucumber. \$13.50



Austin Mule

Fris Vodka, Lime, STIR's Housemade Ginger Syrup, Mint Syrup

Carbonated in-house, the Austin Mule adds a sparkling twist to a classic. \$12.50



1948 Margarita

Campo Bravo Reposado Tequila, Gran Gala, Fresh Lime Juice, Simple Syrup

Based on the original recipe from 1948. Served over rocks or hand-shaved ice. \$13.50



Strawberry Moon Sangria

Fris Vodka, House Cabernet, Strawberries, Lemon, Italian Cherry Syrup, Rose Petal Water

A Strawberry Moon signals the best time to pick ripe strawberries, the foundation of this bright, smooth sangria \$12.50



Flower Power

Campo Bravo Blanco Tequila, Allspice Dram, STIR's Hibiscus Syrup, Lime & Orange Juice

Fresh juices, STIR's house made hibiscus syrup mixed with rose, create this vibrant, immunity-boosting STIR staple. \$13.00



The STIR Old Fashioned

Four Roses Bourbon, Brandied Marachino Cherries, Orange Wedge

An iconic cocktail crafted in the post-prohibition style. Muddled orange fruit and brandied marachino cherries are stirred with bourbon and served over one large rock. Simple & perfect! \$13.00



Whiskey Bramble

Four Roses Bourbon, Brandied Marachino Cherries, Lemon, Orange Blossom Water, Simple Syrup

A twist on a classic Old Fashioned that highlights tartness from brandied marachino cherries and floral tones from orange blossom water. A splash of fresh lemon juice rounds out this delicious bourbon cocktail. \$13.50



Slay Then Rosé

Lustau Vermut Rosé, Basil, Lemon, Botanical Foamer, Pink Peppercorn Syrup

A light & bright cocktail that highlights a grenache French Rosé with basil & pink peppercorn. A refreshing low ABV cocktail, \$13.00



Queen City Sour

Rua Single Malt Whiskey, Pineapple & Lime Juice, Miso Paste, Simple Syrup

Blending unique ingredients and local whiskey, the Queen City Sour takes the classic Whiskey Sour to new heights. \$12.50



Viva La Astral

Campo Bravo Reposado Tequila, Grapefruit & Lemon Juice, Jalapeño, Cucumber, STIR's Housemade Ginger Syrup

A lively cocktail that balances the crisp, cool flavors of grapefruit and cucumber with peppery ginger and a slice of jalapeño for garnish. \$13.00



{ continued next page }

COCKTAILS

Slack-Jawed Jezebel

Four Roses Bourbon, Lemon Curd, STIR's Housemade Ginger Syrup, Lemon Juice, Simple Syrup

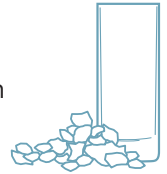
Scratch made lemon curd and ginger syrup are blended with bourbon to create a rich, lemony cocktail that is as savory as it is refreshing. \$13.50



Wild Moon Child

Fris Vodka, Aperol, Strawberry, Lime, Lemon

The Wild Moon Child blends vodka with strawberries and a lime cordial. We add a splash of Aperol and fresh lemon juice for extra vibrancy. \$12.50



Hemingway Daiquiri

Havana Club Rum, Luxardo Liqueur, Grapefruit & Lime Juice, Rich Syrup

A tip of the straw hat to the writer and drinker who could not stand sugar in his prose or drinks. Based on the original Cuban recipe from 1921. \$13.00



Barrel-Aged Lemon Drop Martini

Fris Vodka, Limoncello, Ginger Liqueur, Lemon Simple

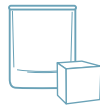
A seasonal classic cocktail aged in oak barrels to create new depths of flavor. This cocktail is mixed and then aged in charred barrels at STIR's bar. \$14.00



The Road Less Travelled

Travellers Whiskey, Blackberry Liqueur, Pinot Noir Syrup, Lemon & Orange Bitters

A vibrant fusion of whiskey, blackberry essence and citrus notes, offers a refreshing whiskey cocktail. \$14.00



Vodka Or Gin & Tonic

Your preferred spirit Vodka or Gin, STIR's Housemade Tonic Syrup, Seltzer

A classic perfected with craft gin or vodka and STIR Tonic Syrup. We brew our tonic syrup from scratch with real quinine, aromatic spices, citrus peel, and juniper. **Choice of spirit.**

Bring home a bottle of STIR Tonic Syrup for \$20.00



AFTER DINNER COCKTAILS

Grasshopper

Crème de Menthe, Crème de Cacao, Heavy Cream \$13.00

Alexander

Brandy, Crème de Cacao, Heavy Cream, Rich Simple Syrup \$13.00

Espresso Martini

Fris Vodka, Kahlua, Creme de Cacao, Fresh Espresso, Vanilla \$14.00

ASK YOUR SERVER ABOUT OUR EXCLUSIVE PRIVATE BARREL OFFERINGS

PREMIUM WELL SPIRITS

9.00

Craft cocktails begin with craft spirits. Our well features truly premium offerings.

All of our hand-craft cocktails can be made with your spirit of choice

Bourbon.....	Four Roses	Kentucky
Tennessee Whiskey.....	George Dickel #8	Tennessee
Rye.....	Rittenhouse	Kentucky
Scotch.....	Dewar's	Scotland
Vodka.....	Fris	Denmark
Gin.....	Broker's	England
Tequila.....	Campo Bravo Blanco	Mexico
Rum.....	Havana Club	Cuba
Cognac.....	Martell VS	France

THESE COCKTAILS CAN BE MADE NON-ALCOHOLIC

<i>Elderflower Sour</i>	<i>Whiskey Bramble</i>
<i>Austin Mule</i>	<i>Viva La Astral</i>
<i>Flower Power</i>	<i>Slack-Jawed Jezebel</i>
<i>Old Fashioned</i>	<i>Espresso Martini</i>
<i>Vodka Tonic</i>	<i>Gin Tonic</i>

SPIRITS

STIR offers exclusive single barrels that are tasted and selected for their exceptional character from distince distilleries. Ask your server to see our full Private Barrel Selection

Bourbon Whiskey	Price	Region
1792 Small Batch	WA	Kentucky
Amador Double Barrel	15.00	Kentucky
Angel's Envy Port Barrel Finish.....	WA	Kentucky
Baker's	16.50	Kentucky
Basil Hayden's.....	13.75	Kentucky
Bib & Tucker	16.75	California
Blade & Bow.....	15.25	Kentucky
Blanton's Single Barrel	WA	Kentucky
Booker's	WA	Kentucky
Bowman Brothers Small Batch	11.75	Virginia
Breckenridge	14.75	Colorado
Buffalo Trace	WA	Kentucky
Bulleit.....	11.50	Kentucky
Bulleit 10yr	14.75	Kentucky
Bulleit Barrel Strength.....	16.75	Kentucky
Colonel E. H. Taylor Single Barrel	WA	Kentucky
Colonel E. H. Taylor Small Batch	WA	Kentucky
Cooper's Craft	12.25	Kentucky
Eagle Rare.....	WA	Kentucky
Elijah Craig Small Batch.....	11.75	Kentucky
Four Roses Single Barrel.....	14.75	Kentucky
Four Roses Small Batch	12.25	Kentucky
Four Roses Small Batch Select.....	WA	Kentucky
Four Roses Yellow label.....	9.00	Kentucky
Garrison Brothers Small Batch.....	WA	Texas
George T. Staggs.....	WA	Kentucky
George T. Staggs Jr.	WA	Kentucky
High West American Prairie	WA	Utah
Hudson Baby	15.75	New York
Isaac Bowman Small Batch Port Barrel.....	13.75	Kentucky
Jefferson's Ocean Aged At Sea	21.50	Kentucky
Jefferson's Reserve	19.50	Kentucky
Jefferson's Very Small Batch	12.50	Kentucky
Jim Beam Black	10.00	Kentucky
Jim Beam Devil's Cut	11.25	Kentucky
Jim Beam Double Oak	11.25	Kentucky
John J. Bowman Single Barrel 10yr.....	15.25	Kentucky
Kentucky Owl Confiscated.....	WA	Kentucky
Knob Creek 100	12.50	Kentucky

Larceny	11.25	Kentucky
Lexington	12.25	Kentucky
Lone Rider Sherry Cask	15.00	Kentucky
Maker's Mark	11.75	Kentucky
Maker's Mark 46.....	13.75	Kentucky
Michter's US*1 Small Batch	15.00	Kentucky
Old Forester 1870 Craft	15.00	Kentucky
Old Forester 1897	14.25	Kentucky
Old Forester 1920 Prohibition.....	17.00	Kentucky
Old Forester Statesman	WA	Kentucky
Old Grand Dad	9.25	Kentucky
Old Grand Dad 114	11.75	Kentucky
Old Grand Dad Bonded	10.00	Kentucky
Rabbit Hole Dareinger	16.75	Kentucky
Rebel Yell.....	8.75	Kentucky
Redemption.....	10.75	Indiana
Travellers.....	13.50	Kentucky
Van Winkle 10yr.....	WA	Kentucky
Van Winkle 12yr.....	WA	Kentucky
Van Winkle 15yr.....	WA	Kentucky
Van Winkle 20yr.....	WA	Kentucky
Van Winkle 23yr.....	WA	Kentucky
Wild Turkey 101.....	11.25	Kentucky
Wild Turkey Rare Breed.....	WA	Kentucky
Weller 107 Antique	WA	Kentucky
Woodford Reserve.....	12.75	Kentucky
Woodford Reserve Double Oak	16.00	Kentucky
Woodinville	13.25	Washington
Yellowstone Hand Picked.....	WA	Kentucky

Rye Whiskey	Price	Region
Angel's Envy Rye Whiskey	WA	Kentucky
Basil Hayden Dark Rye	15.25	Kentucky
Bulleit Rye Whiskey	11.25	Kentucky
Defiant Rye Whiskey	16.75	North Carolina
Geroge Dickel Rye.....	WA	Tennessee
Knob Creek Rye	WA	Kentucky
Lot 40 Rye	14.00	Canada
Michter's US*1 Rye	15.00	Kentucky
Old Overholt Rye Whiskey	9.50	Kentucky
Rittenhouse	9.00	Kentucky

WA - When Available

{ continued next page }

SPIRITS

Templeton 4yr	12.75	Iowa
Templeton 6yr	15.50	Iowa
WhistlePig Rye.....	WA	Vermont
WhistlePig Rye 18yr.....	WA	Vermont
Woodford Reserve Rye	14.00	Kentucky

Tennessee Whiskey	Price	Region
Gentleman Jack.....	11.75	Tennessee
George Dickel #8	9.00	Tennessee
George Dickel #12	10.00	Tennessee
Jack Daniel's.....	10.00	Tennessee
Jack Daniel's Sinatra.....	WA	Tennessee
Jack Daniel's Single Barrel	WA	Tennessee
Jack Daniel's Honey.....	9.50	Tennessee

American Whiskey	Price	Region
Bernheim Original Wheat	10.75	Kentucky
Defiant.....	13.75	North Carolina
Fireball Cinnamon Whiskey	8.75	Louisiana
Maberry Crystal Moon Whiskey	11.75	North Carolina
Michter's US*1 American Whiskey	14.75	Kentucky
Mother Earth Whiskey.....	12.75	North Carolina
Stranahan's Colorado Whiskey.....	17.00	Colorado
Troy & Sons Moonshine.....	10.75	North Carolina

Canadian Whiskey	Price	Region
Crown Royal	10.00	Canada
Crown Royal Black	11.75	Canada
Crown Royal Regal Apple.....	11.75	Canada
Crown Royal XR	34.00	Canada
Pendleton 1910	10.25	Canada
Seagram's VO Gold	9.25	Canada

Irish Whiskey	Price	Region
Bushmills	10.00	Ireland
Bushmills Black Bush	11.75	Ireland
Jameson	10.00	Ireland
Jameson Black Barrel	12.75	Ireland
Jameson Caskmates	12.75	Ireland
Knappogue Castle 12yr.....	15.00	Ireland
Redbreast 12yr	17.50	Ireland

Redbreast 15yr	WA	Ireland
Redbreast 21yr	WA	Ireland
The Irishman Founders Reserve	11.00	Ireland
The Sexton	12.00	Ireland
Tullamore Dew	11.50	Ireland
Tullamore Dew 12yr	15.50	Ireland

Japanese Whiskey	Price	Region
Hakushu 12yr	WA	Japan
Hibiki Harmony.....	WA	Japan
Hibiki Whisky 12yr.....	WA	Japan
Nikka Coffey Grain Whisky	18.50	Japan
Nikka Pure Malt Whisky.....	18.50	Japan
Suntory Toki Whisky	12.00	Japan
Yamazaki 12yr	WA	Japan

Scotch Whisky	Price	Region
Ardbeg 10yr	16.00	Scotland
Auchentoshan American Oak	14.00	Scotland
Auchentoshan Three Wood	18.50	Scotland
Balvenie 14yr Caribbean Cask.....	21.50	Scotland
Balvenie 12yr Doublewood.....	37.50	Scotland
Balvenie 21yr Portwood.....	WA	Scotland
Chivas Regal 12yr	11.75	Scotland
Dalmore 12yr	18.50	Scotland
Dewar's 12yr	12.00	Scotland
Dewar's White Label.....	9.00	Scotland
Glenfiddich 12yr	15.50	Scotland
Glenfiddich 15yr	19.50	Scotland
Glenfiddich 18yr	28.50	Scotland
Glenfiddich 21yr	47.00	Scotland
Glenlivet 12yr	14.50	Scotland
Glenlivet 18yr	34.00	Scotland
Glenlivet 21yr	WA	Scotland
Glenlivet Founders Reserve	15.50	Scotland
Glenmorangie 10yr.....	14.50	Scotland
Glenmorangie lasanta 12yr.....	15.50	Scotland
Glenmorangie Nectar D'Or	18.50	Scotland
Glenmorangie Signet.....	WA	Scotland
Glenmorangie 18yr.....	31.50	Scotland
Highland Park 12yr	17.00	Scotland
Highland Park 18yr	42.00	Scotland
Johnnie Walker Blue	54.50	Scotland
Johnnie Walker Black	14.50	Scotland

WA - When Available

{ continued next page }

SPIRITS

Johnnie Walker Double Black	15.50	Scotland
Johnnie Walker Red	10.75	Scotland
Laphroaig	16.00	Scotland
Macallan 12yr.....	21.50	Scotland
Macallan Triple Cask 18yr	WA	Scotland
Macallan Sherry Oak 25yr	WA	Scotland
Monkey Shoulder	12.00	Scotland
Oban 14yr.....	18.50	Scotland
Old Pulteney 12yr	15.00	Scotland
Talisker 10yr	17.00	Scotland
The Famous Grouse	11.75	Scotland

Vodka	Price	Region
Absolut	9.50	Sweden
Absolut Citron	9.50	Sweden
Absolut Grapefruit	9.50	Sweden
Absolut Lime	9.50	Sweden
Absolut Vanilla	9.50	Sweden
Bedlam	10.25	North Carolina
Belvedere	11.25	Poland
Belvedere Smogory Forest	11.75	Poland
Boots Troop Strength	10.75	North Carolina
Cathead	10.00	Mississippi
Chopin Potato.....	11.25	Poland
Ciroc	11.25	France
Cold Distilled Cucumber.....	11.25	North Carolina
Crystal Head.....	14.50	Canada
Deep Eddy	9.25	Texas
Dr. Stoners Fresh Herb	10.75	Virginia
Frís.....	9.00	Denmark
Grey Goose	11.75	France
Grey Goose L'Orange	11.75	France
Hangar 1	11.75	California
Ketel One	10.00	Holland
Ketel One Citroen	10.00	Holland
Ketel One Oranje.....	10.00	Holland
Ketel One Peach & Orange Blossom..	10.00	Holland
Prairie Organic	9.50	Minnesota
Rain Organic.....	8.75	Kentucky
Reyka	10.00	Iceland
Salamander	9.25	North Carolina
Seven Jars	9.25	North Carolina
Smithworks	9.25	Arkansas

Social House	9.25	North Carolina
Stoli	9.50	Russia
Stoli Elit.....	15.25	Russia
Tito's	10.00	Texas
Topo	11.75	North Carolina

Gin	Price	Region
Aviation.....	11.75	Oregon
Beefeater	9.25	England
Bombay.....	9.25	England
Bombay Sapphire	10.75	England
Boodles.....	10.00	England
Broker's	9.00	England
Citadelle	10.00	France
Drumshambo Gunpowder	14.00	Ireland
Durham Conniption American Dry	10.75	North Carolina
Durham Conniption Navy Strength	11.75	North Carolina
Empress Gin	12.75	Canada
Fords	11.75	Kentucky
Hayman Old Tom.....	13.25	England
Hendrick's.....	11.75	Scotland
Malfy Con Limone	11.25	Italy
Monkey 47	18.50	Germany
Nolet's Silver	14.00	Holland
Pinetop Carolina	11.25	North Carolina
Plymouth	11.25	England
Ransom Old Tom	13.75	Oregon
St. George Terrior Gin.....	12.75	California
Tanqueray	10.00	Scotland
Tanqueray 10.....	12.25	Scotland
The Botanist Islay Dry	13.75	Scotland

Tequila/Mezcal	Price	Region
1800 Silver	11.25	Mexico
Avión Reposado	15.00	Mexico
Avión Silver	12.75	Mexico
Campo Bravo Blanco	9.00	Mexico
Campo Bravo Reposado.....	9.00	Mexico
Casa Noble Silver	12.75	Mexico
Casamigos Blanco	14.50	Mexico
Casamigos Mezcal	17.50	Mexico
Casamigos Reposado	16.00	Mexico
Código 1530 Blanco	16.00	Mexico
Código 1530 Rosa	17.00	Mexico
Corazon Blanco.....	11.25	Mexico

WA - When Available

{ continued next page }

SPIRITS

Tequila/Mezcal	Price	Region
Del Maguey Mezcal Vida.....	13.75	Mexico
Don Julio 1942	WA	Mexico
Don Julio 70th.....	WA	Mexico
Don Julio Anejo.....	17.75	Mexico
Don Julio Reposado.....	16.50	Mexico
El Mayor Blanco.....	11.75	Mexico
El Mayor Reposado	11.75	Mexico
Espolon Blanco.....	12.00	Mexico
Herradura Reposado.....	13.75	Mexico
Los Vecinos Mezcal.....	12.25	Mexico
Lunazul Blanco	11.00	Mexico
Lunazul Reposado	11.00	Mexico
Mi Campo	13.00	Mexico
Mi Campo Reposado	11.75	Mexico
Olmecca Altos Anejo.....	14.25	Mexico
Patron Anejo.....	17.00	Mexico
Patron Citr'onge	9.75	Mexico
Patron Gran Platinum	WA	Mexico
Patron Reposado	16.00	Mexico
Patron Sherry Anejo	24.00	Mexico
Patron Silver	11.50	Mexico
Tanteo Jalapeno	13.75	Mexico
Tres Agaves Blanco.....	12.50	Mexico

Rum	Price	Region
Appleton Estate Single Reserved.....	WA	Jamaica
Appleton Estate Rare Blend	WA	Jamaica
Appleton 21yr	WA	Jamaica
Bacardi Limon	9.25	Puerto Rico
Havana Club.....	9.00	Rum
Bumbu	13.00	Caribbean
Captain Morgan	9.25	Jamaica
Captain Morgan Private Stock	10.75	Jamaica
Gosling Black Seal	9.25	Bermuda
Kirk & Sweeney 12yr	11.75	Dominican
Kraken Dark	9.25	Trinidad
Malibu Coconut	8.75	Barbados
Malibu Mango.....	8.75	Barbados
Myer's Dark	9.25	Jamaica
Plantation Grand Reserve 5yr	10.75	Barbados
Plantation Original Dark	9.25	Jamaica
Pusser's British Navy	10.75	Trinidad

Raleigh Rum Co. Spiced	10.75	North Carolina
Raleigh Rum Co. White	9.50	North Carolina
Ron Zacapa 23yr	15.50	Guatemala
Sailor Jerry	9.25	Virgin Islands
Zaya	11.25	Trinidad

Brandy/Cognac	Price	Region
Captain Applejack Brandy.....	9.25	North Carolina
Courvoisier VS.....	10.00	France
Courvoisier VSOP	14.50	France
E & J.....	8.75	California
E & J Apple	12.25	California
Hennessy VS	11.75	France
Hennessy VSOP.....	16.00	France
Hennessy XO	WA	France
Korbel	9.50	California
Martell VS.....	9.00	France
Remy Martin VSOP	15.50	France
Remy Martin XO.....	WA	France

Cordials/Other Spirits	Price	Region
Aperol	10.75	Italy
Baileys Irish Cream	10.25	Ireland
Benedictine Dom	12.25	France
Campari	12.25	Italy
Chambord	12.25	France
Chartreuse Green	WA	France
Chartreuse Yellow	WA	France
Cherry Heering	11.75	Denmark
Cointreau	12.75	France
Crème de Cacao	8.75	Italy
Crème de Menthe	8.75	Italy
Cynar	11.75	Italy
Domaine De Canton.....	11.75	France
Drambuie	11.75	Scotland
Firefly Sweet Tea	8.75	South Carolina
Frangelico	11.75	Italy
Godiva Chocolate	11.75	Belgium
Grand Marnier	13.75	France
Grand Marnier 100yr	WA	France
Gran Gala Orange Liqueur	8.75	France
Hoodoo Chickory Liqueur	12.25	Mississippi
Jägermeister	10.25	Germany
Kahlua	10.25	Mexico

WA - When Available

{ continued next page }

SPIRITS

Cordials/Other Spirits	Price	Region
Leblon Cachaca	11.25	Brazil
Limoncello Caravella	10.25	Italy
Lucid Absinthe	15.25	Austria
Luxardo Maraschino	11.75	Italy
Midori	10.25	Japan
Ouzo	9.25	Greece
Pama Pomegranate.....	8.75	Kentucky
Pernod	11.75	Switzerland
Pimm's Cup No 1	10.00	England
Romana Black Sambu.....	10.25	Italy
Rumplemintz	10.25	Germany
Solerno Blood Orange Liqueur	13.75	Italy
Southern Comfort	9.25	Louisiana
St. Germain Elderflower	11.75	France
Tia Maria	9.50	Jamaica
Velvet Falernum	9.50	Barbados

Vermouth/ Amari	Price	Region
Amaro Montenegro.....	11.25	Italy
Averna Amaro	14.25	Italy
Carpano Antica Sweet Vermouth	10.25	Italy
Carpano Bianco Vermouth	10.25	Italy
Cocchi Rosa Vermouth	8.75	Italy
Cocchi Torino Sweet Vermouth.....	8.75	Italy
Disaronno Amaretto.....	10.00	Italy
Dolin Blan Vermouth.....	10.25	France
Dolin Dry Vermouth.....	10.25	France
Dolin Rouge Vermouth.....	10.25	France
Fernet Branca	12.50	Italy
Nonino Amaro Quintessentia.....	13.25	Italy
Ramazotti Amaro.....	9.50	Italy

BEER

ON DRAFT

Carolina Brewery Sky Blue Kölsch	7.00
Carolina Brewery Fin Chaser Pale Ale	7.00
Michelob Ultra	7.00
NoDa Hope Drop & Roll IPA	7.00
Rotating Seasonal	7.00

CANS / BOTTLES

Budweiser	16oz / 6.00
Bud Light.....	12oz / 5.00
Coors Light.....	12oz / 5.00
Heineken N/A	11.2oz / 5.75
Miller Lite	12oz / 5.00
Modelo	12oz / 6.00
Pabst Blue Ribbon.....	16oz / 4.75
Stella Artois.....	11.2oz / 6.00
Sycamore Mountain Candy IPA	12oz / 7.00
White Claw	12oz / 6.00

WA - When Available

WINE

CHAMPAGNE AND SPARKLING	GLS	BTL
La Marca Prosecco, Italy.....	8.50	33.00
Paco & Lola Lola Brut, Cava, Spain	11.50	48.00
Poema Cava Brut Rosé, Spain.....	9.75	38.00

WHITE	GLS	BTL
The Seeker Riesling, Germany.....	9.00	35.00
Matteo Braidot Pinot Grigio, Italy.....	8.75	34.00
Luna Nuda Pinot Grigio, Italy	10.75	42.00
A to Z Wineworks Pinot Gris, Oregon.....	11.25	44.00
Tattoo Girl Chardonnay, Washington	9.75	38.00
Louis Jadot Macon-Village Burgundy White, France.....	10.75	42.00
La Crema "Monterey" Chardonnay, California.....	11.25	44.00
Wairau River Sauvignon Blanc, New Zealand	10.25	40.00
Justin Sauvignon Blanc, California	10.50	41.00
Domaine Franck Millet Sancerre, France	14.50	64.00
Calcu Gran Reserva Rosé, France	10.00	38.00
Sokol Blosser Evolution Lucky No. 9 White Blend, France	12.25	52.00

RED	GLS	BTL
Pas De Problème Pinot Noir, France	9.00	35.00
Sterling "Vintner's Collection Pinot Noir, California	10.50	40.00
Cline Pinot Noir, California.....	11.00	43.00
William Hill Cabernet, California	9.00	35.00
Bonanza by Chuck Wagner Cabernet, California	9.75	38.00
Hahn 'Founder's' Cabernet, California.....	10.50	40.00
The Federalist Red Blend, California	11.25	44.00
Chateau Le Payral Bergerac, France.....	12.25	48.00
Kermit Lynch Cotes du Rhone, France.....	13.75	54.00
Cecchi Chianti Classico, Italy	11.25	44.00
Decoy Merlot, California.....	10.00	39.00
Ruta 22 Malbec, Argentina	9.25	36.00

WINE

SPARKILING WINE PRIVATE SELECTIONS BTL

Schramsberg 'Mirabelle' Sparkling Rosé.....	58.00
Moët & Chandon, Champagne, France.....	85.00
Veuve Clicquot Yellow, Champagne, France.....	166.00
Delamotte Blanc de Blanc Champagne, France.....	220.00
Dom Pérignon Brut, Champagne, France.....	425.00

WHITE WINE PRIVATE SELECTIONS BTL

Pinot Grigio's

Trimbach Reserve Pinot Gris, France.....	52.00
--	-------

Chardonnay's

Jean-Marc Brocard Saint Claire Chablis, France	55.00
Cakebread Chardonnay, Napa Valley.....	90.00

Sauvignon Blanc's

J. de Villebois Sancerre, France.....	65.00
---------------------------------------	-------

Interesting Whites

Chateau Miraval Cotes de Provence, Rosé, France.....	75.00
--	-------

RED WINE PRIVATE SELECTIONS BTL

Pinot Noir

Archery Summit 'Dundee Hills' Pinot Noir.....	105.00
Orin Swift "Slander" Pinot Noir, California.....	125.00

Cabernet Sauvignon

Kanonkop Kadette Stellenbosch, Cabernet, Africa.....	70.00
Orin Swift "Palermo" Cabernet, California.....	120.00
Silver Oak Alexander Cabernet, California.....	185.00
Caymus Cabernet, California.....	195.00

Red Blends

Orin Swift "Abstract" Red Blend, California.....	85.00
Chateau Lassegue, Saint-Emillion Bordeaux, France.....	110.00
Opus One Red Blend, California.....	590.00
Opus Overture Red Blend, California.....	WA

Interesting Reds

Renato Ratti 'Ochetti' Nebbiolo, Italy	65.00
Domaine Julien Sunier Regnie Gamay, France	75.00
Zuccardi Concrete Malbec, Argentina.....	80.00
Duckhorn Merlot, California.....	90.00

BRUNCH



Mimosa - \$5
Mimosa Mason Jar - \$18
(serves 6)
Espresso Martini - \$12

Bloody Mary - \$5
*Mixed with STIR's
scratch-made Bloody
Mary Mix. Bring home
a bottle for \$12.*



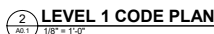
NON-ALCOHOLIC

Coke, Diet Coke, Sprite, & Dr Pepper
Sweet and Unsweet Iced Tea
Housemade Lemonade, Strawberry
Lemonade, & Ginger Ale



APPLICATION FOR TECHNICAL ADVISORY COMMITTEE REVIEW
STIR Greenville LLC dba STIR
214 E McBee Ave, Greenville, SC 29601

Supporting documents: Seating & Life Safety Plan



CODE INFORMATION													
APPLICABLE CODES													
2021 South Carolina Building Code 2021 IRC w/SC Modifications 2018 International Existing Building Code 2021 South Carolina Fire Code 2021 South Carolina Mechanical Code 2021 South Carolina Gas Code 2021 National Electrical Code (NFPA 70) w/SC modifications 2009 International Energy Conservation Code (Energy Star) Add. 2017 ICC A117.1 Accessible and Usable Buildings and Facilities													
CONSTRUCTION TYPE													
EXISTING BUILDING CONSTRUCTION (CONSTRUCTION TYPE CATEGORY 1980)						TYPE I-A OR EQUIV.							
NUMBER OF STORIES ABOVE GRADE / HEIGHT:						8 / 80' +/-							
EXISTING BUILDING OCCUPANCY CATEGORY						B / ITO A2							
PROPOSED CHANGE IN OCCUPANCY													
SEPARATION OF OCCUPANCIES (TABLE 506.4)													
A-1 TO A-2						1 HOUR							
A-2 TO 5-2 + NO SEPARATION REQUIRED													
PRIMARY STRUCTURAL FRAME FOR 1 ST FLOOR ADJACENT TO EXISTING CONSTRUCTION AND SECONDARY MEMBERS:						24 HOUR							
WORK CLASSIFICATION:						1 1/2 HOUR							
Prescriptive Compliance Method (IRC CHAPTER 6)													
Change of occupancy - 508													
FIRE PROTECTION SYSTEMS													
EXISTING BUILDING LIFE SAFETY SYSTEMS:													
EXISTING AUTOMATIC SPRINKLER SYSTEM, FIRE ALARM SYSTEM													
LIFE SAFETY SYSTEMS: SOUTH CAROLINA FIRE CODE 2021													
AUTOMATIC SPRINKLER SYSTEM													
FIRE ALARM SYSTEM (NFPA 72)													
"O" TO "B" RISK OF TRAVEL TO FIRE MARSHAL, AS A DEFERRED SUBMITTAL													
FIRE EXTINGUISHERS:													
MAX DISTANCE OF TRAVEL + 75' MOUNTED AT 4' AFF. U.S.D. TABLE 908.3.1													
INSTALLED AT LOCATIONS PER A-1 AND SELECTED PER NFPA. TO COORDINATE													
LOCATION WITH LOCAL FIRE OFFICIAL. PROVIDE TYPE K EXTINGUISHERS AT KITCHEN													
OCCUPANCY SEPARATION													
(Per Table 506.4)													
Required separations provided in existing building:													
A-2 - 8 ft + 1 hour													
A-2 - 7 ft + 1 hour													
M-1 - 1 ft + 1/2 hour													
EXISTING REQUIREMENTS													
RESTAURANT	OCCUPANTS	REQUIRED	PROVIDED										
PATIO	200 +/- 20 seats	120 +/- 6" x 10"	10"	100 +/- 4" (2) EXITS									
RESTAURANT	500 +/- 50 seats	150 +/- 6" x 10"	15"	100 +/- 4" (2) EXITS									
COMMON PATH OF TRAVEL DISTANCE:													

OCCUPANCY AREA AND EGRESS LEGEND

	A-2 UNCONCENTRATED
	COMMERCIAL KITCHEN SPACE -BAR
	A-2 ACCESSORY BUSINESS, STORAGE, MECHANICAL, EQUIPMENT ROOMS
	OUTDOOR AREAS
	MAX PATH OF TRAVEL
	COMMON PATH OF TRAVEL
	1 HOUR WALL ASSEMBLY
	2 HOUR WALL ASSEMBLY
	EXIT DOOR WITH OCCUPANT LOAD

	SQUARE FOOTAGE OCCUPANT LOAD FACTOR OCCUPANT LOAD
---	--

EGG REQUIREMENTS:

CLIMATE ZONE: GREENVILLE COUNTY - 3A
(per table 501.1)

CRUISE: THERMAL ENVIRONMENT REQUIREMENTS (per table 502.1)

ROOF INSULATION COMPLETED ABOVE + R-20

WALLS ABOVE GRADE: METAL FRAMING + R-13 + 3/8" S.G. OR CONCRETE FLOOR: INSULATED SLAB + 10"

FLOORS: MASS R-4.32

CRUISE DOORS: SWINGING + 1-0.75

OVERHEAD DOORS + 1-4% GLAZED: 1-1.45

FENESTRATION:
(per table 502.3)

METAL FRAMING CURTAIN WALL / STOREFRONT: A-0.40

METAL FRAMING ENTRANCE DOORS: A-0.30

METAL FRAMING ALL OTHER: A-0.05

W/CLYDITE: A-0.05, BRICK: 0.05