LIQUOR LICENSE PUBLIC CONVENIENCE OR NECESSITY REFERRAL

- TO: Planning Department Phone No. (415) 558-6371
- **TO:** Police Department Inspector Georgia Sawyer Phone No. (415) 553-9550

DATE: December 20, 2019

AP Block/Lot Nos.: 9900/274 Zoning: C-2 Quad: NE Planning Team Record No.:

Please submit your response within three weeks; the Public Safety and Neighborhood Services Committee will tentatively schedule the PC or N hearing for a regular meeting in February of 2020.

PLEASE EMAIL YOUR RESPONSE BY: January 10, 2020, to John Carroll, Public Safety and Neighborhood Services Committee Clerk. john.carroll@sfgov.org - Phone No: 554-4445

Applicant name:	MG-SC, LLC			
Business name:	Shack15			
Application address:	One Ferry Building, Suite 201 San Francisco, CA 94111			
Applicant contact info:	Beth Aboulafia Hinman and Carmichael, LLP 415-713-8182 <u>Aboulafia@Beveragelaw.com</u>			
PLANNING REVIEW: Approval Denial				
Planning Staff Contact:				
Please print review comments on a trailing page.				
POLICE REVIEW:	Approval Denial			
Please print review comments in a trailing report.				

RECEIVED BOARD OF SUPER VISOR® SAN FRANCISCO 260 CALIFORNIA STREET, SUITE 700 SAN FRANCISCO, CA 94111 TEL: 415.362.1215 FAX: 415.362.1494 2019 DEC 19 AM 9: 50 December 13, 2019



Angela Calvillo Clerk of the Board San Francisco Board of Supervisors 1 Dr. Carlton B. Goodlett Place, Room 244 San Francisco, California 94102

Re: Request for Resolution of Public Convenience or Necessity MG-SC, LLC/Snack 15, LLC, dba Shack15 One Ferry Building, Ste. 201, San Francisco, California 94111

Dear Ms. Calvillo:

MG-SC, LLC and Snack 15, LLC have applied to the Department of Alcoholic Beverage Control for a person-to-person, premises-to-premises transfer of a Type 47 license which, upon transfer, will be converted to a Type 57 Special On-Sale General license, for Shack15's new space in the Ferry Building. We are requesting a determination by the Board of Supervisors that public convenience or necessity will be served by issuance of the Type 57 license.

Shack15 will operate a new kind of social space dedicated to entrepreneurship, community, and big ideas. The brainchild of Jorn Lyseggen, founder and CEO of global media intelligence company Meltwater, and headquartered in San Francisco, Shack15's mission is to provide a unique platform for connecting entrepreneurial communities in the technology, software, and data science spaces. Through this sharing platform, Shack15 will serve as a hub for cross-disciplinary entrepreneurs, startup founders, and innovators from around the world to build the next generation of startups and products aimed at tackling issues at both the local and global level.

The premises will span approximately 46,000 square feet on the third floor of the Ferry Building and is primarily designed to support startups, founders, investors, and venture capitalists in their goals of technological innovation. Shack15 will create and curate specific programming with this objective in mind, including industry meet-ups, technical tutorials, conferences, roundtable discussions, hackathons, and the like. Complementing such professional offerings will be other programs designed to nourish and fulfill other aspects of the "life of the mind," including innovative art installations, music featurettes, group yoga practice, and other wellness-focused exercises.

A key component of Shack15's offering will be exceptional food and beverages, prepared and serviced by San Francisco's premier restaurant group The Mina Group, helmed by Michelin-starred Chef Michael Mina. The restaurant, bar, and cafe will offer Scandinavian-influenced cuisine inspired by the Nordic tradition of hunting and farming in harmony with the land. The menu will place emphasis on a variety of fresh seafood, fish, and produce from local suppliers, prepared using eco-forward cooking techniques to highlight the elegant simplicity of Scandinavian cuisine. A unique collection of beers, wines, and spirits will be selected by a Mina-trained bar team, who will offer handcrafted cocktails that reflect seasonality consistent with the Nordic tradition. Award-winning Norwegian barista Tim Wendelboe will also develop a one-of-a-kind coffee program to ensure that the Shack15's culinary offerings are unparalleled, from start to finish.

The premises is highly unique in that Shack15 will serve specialty Scandinavian-inspired cuisine in an upscale environment overlooking the San Francisco Bay that no other restaurant in the vicinity can match. Shack15 will offer varied priced meals for breakfast, lunch and dinner for its members and their guests who seek to enhance their professional and social gatherings with excellent seasonal fare served in an unprecedented Nordic-San Francisco setting. The proposed operations will be in

complete harmony with other commercial businesses located in the building and in the area. Beer, wine and spirits sales and service will be incidental to Shack15's operations, but will enhance the amenities that contribute to the unique platform we will be providing to foster local and global entrepreneurship. Shack15 will employ numerous local residents, including but not limited to individuals trained through the City and County of San Francisco's First Source Hiring Program, and the company's operations will contribute to the local economy and add to state and local tax revenues. Shack15 will abide by all laws, including those related to the sale and service of alcoholic beverages.

For the above reasons, we believe that the issuance of the Type 57 license to Shack15 will serve public convenience and necessity.

Sincerely,

Bethe Aboulafe

Beth Aboulafia, Partner Hinman & Carmichael LLP

MG-SC, LLC/Snack 15, LLC

Ashraf Michael Mina, Manager

260 CALIFORNIA STREET, SUITE 700 SAN FRANCISCO, CA 94111 TEL: 415.362.1215 FAX: 415.362.1494



December 16, 2019

By Hand-Delivery

John Carroll Office of the Clerk of the Board San Francisco Board of Supervisors 1 Dr. Carlton B. Goodlett Place, Room 244 San Francisco, California 94102

Re: Request for Resolution of Public Convenience or Necessity MG-SC, LLC/Snack 15, LLC, dba Shack15 One Ferry Building, Ste. 201, San Francisco, California 94111

Dear Mr. Carroll,

Enclosed please find a request for a resolution of public convenience or necessity on behalf MG-SC, LLC and Snack 15 LLC.

Sincerely,

Beth Aboulafie

Beth Aboulafia, Partner Hinman & Carmichael LLP

Encl.

Department of Alcoholic Bever APPLICATION FOR ALC ABC 211 (6/99)	-		ICENSE(S)	. Ko	State of C	California diShbavyb	
TO:Department of Alcoholic Beverage Control 33 NEW MONTGOMERY STREET STE 1230 SAN FRANCISCO, CA 94105 (415) 356-6500		File Number: 610075 $(475)362 - 1215$ Receipt Number: 2597931 Geographical Code: 3800 Copies Mailed Date: September 17, 2019 Issued Date:					
DISTRICT SERVING LOCAT	TION:	SAN FRANCISCO					
First Owner: Name of Business:		MG-SC, LLĊ					
Location of Business:		ONE FERRY BLDG STE 201 SAN FRANCISCO,		289			
County:		SAN FRANCISCO					
Is Premises inside city limits?		Yes		Census	Tract:	0105.00	
Mailing Address:(If different from		1 FERRY BLDG STE 201					
premises address)		SAN FRANCISCO,	CA 94111-42		ng Partner:	Voc No.t	
Type of license(s):		57	E NIG	Droppi	ng Partner.	Yes No_	
Transferor's license/name:	·	264069 / FRINGAL			• • • • • •		
	Transa EXC/PEI	<u>ction Type</u> NPRM	<u>Master</u> Y	Secon	dary LT And	d Count	
Application Fee Application Fee Application Fee Application Fee	LICENS DBL TRI STATE F	<u>ction Description</u> e type exchange F: premises and person ingerprints al fingerprints l fee	<u>Fee Code</u> NA NA NA NA P40	Dup 0 2 .2 0	<u>Date</u> 09/17/19 09/17/19 09/17/19 09/17/19 09/17/19 Total	Fee \$100.00 \$1,250.00 \$78.00 \$48.00 \$1,010.00 \$2,486.00	
Have you ever been convicted Have you ever violated any pr Department pertaining to the A	ovisior		erage Control	Act, or	regulations o	of the	
STATE OF CALIFORNIA	Coun	ty of SAN FRANCISC	0	. E	Date: Septe	ember 17, 2019	
Applicant Name(s)							
MG-SC, LLC		·····		•		264	— œ
SNACK 15, LLC							0
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10.00

John,

I apologize for the delay. Planning recommends approval, and I'm processing the referral now.

I noticed is that the referral we approved from the Health Department for Shack15 does not include preparing food, and the menu sample provided doesn't match up with the narrative description provided with the PCN. I'll forward you the floor plan and menu from the health permit in case you find it useful.

Here's the language in our records if you need it: *Board of Supervisors (BOS); Public Convenience or Necessity - Recommend approval; Restaurant (dba Shack15) is principally permitted and allowed as an accessory use in the C-2/waterfront Zoning District per Planning Code Sections 210.1 and 240.*

Samantha Updegrave, Senior Planner (she/her) Northeast Team, Current Planning Division San Francisco Planning Department 1650 Mission Street, Suite 400 San Francisco, CA 94103 415.558.6612 | www.sfplanning.org San Francisco Property Information Map

From: Carroll, John (BOS) <john.carroll@sfgov.org>
Sent: Monday, January 13, 2020 3:31 PM
To: CPC.Referrals <CPC.Referrals@sfgov.org>
Cc: Updegrave, Samantha (CPC) <samantha.updegrave@sfgov.org>
Subject: RE: Liquor License - One Ferry Building - Shack15

Please follow up today.

John Carroll

From: Carroll, John (BOS)
Sent: Friday, January 10, 2020 4:34 PM
To: CPC.Referrals <<u>CPC.Referrals@sfgov.org</u>>
Cc: Updegrave, Samantha (CPC) <<u>samantha.updegrave@sfgov.org</u>>
Subject: RE: Liquor License - One Ferry Building - Shack15

Please follow up to let me know when to expect this referral.

John Carroll

From: Updegrave, Samantha (CPC) <<u>samantha.updegrave@sfgov.org</u>>

SANDWICHES ON BAGUETTES

Heirloom Tomato Caprese Fresh-Pulled Mozzarella, Basil Pesto, Cherry Peppers

Roast Beef & Yellow Cheddar Horseradish, Wild Arugula, Mayonnaise

Roasted Turkey & Avocado Garlic Aïoli, Fennel Salad, Gouda

BREAKFAST SANDWICHES

Egg & Bacon Butter biscuit, baked egg, white cheddar, bacon

Egg & Ham Butter biscuit, baked egg, white cheddar, smoked ham

Egg & Spinach Butter biscuit, baked egg, white cheddar, sautéed spinach SALADS

10.00

7.50

Little Gem Caesar Aged-Parmesan, Dried Olive, Pickled Herbs

Grilled Cauliflower Fregola, Marcona Almonds, Preserved Lemon Vinaigrette

Add Grilled Chicken Breast

+\$5.00

SWEETS

Assorted Pastries \$3.95 - \$7.00 Assorted Macarons \$2 EACH; 3:\$5 6:\$9 12:\$15

 Chocolate Raspberry Honey Lavender

- Chocolate Hazelnut
 Mixed Berry Violette Peanut Butter Cup
- Créme Brulee
- Dark Chocolate

- Strawberry Smoothie
- Wedding Almond
 - White Chocolate Rose Lychee
- Pistachio

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness

MILK TEA

Hong Kong Milk Tea (HOT OR COLD) assam black tea, milk	5.50
Masala Chai Milk Tea (HOT OR COLD) chai black tea, milk	6.25
Matcha Milk Tea (HOT OR COLD) ceremonial japanese matcha, milk	6.25

ICED TEA	160Z	240Z
Bergamot italian bergamot with a blend black teas	5.50	6.50
Crimson Berry elderberry, cranberry, hibiscus, rosehips	5.50	6.50
St. Tropez mango, pomegranate, tropical	5.50	6.50
Kyushu Matcha ceremonial japanese matcha	6.50	7.25

FROZEN	160Z	240Z
Caramel espresso, house-made caramel, ice cream base	6.25	7.25
Valrhona Mocha espresso, house-made mocha, ice cream base	6.25	7.25
Vanilla Bean espresso, house-made vanilla, ice cream base	6.25	7.25
Kyushu Matcha ceremonial japanese matcha, ice cream base	6.75	7.25

HOT TEAS	120Z	160Z
Various Selection	3.50	4.00
HERBAL - Peppermint, Chamomile Chamomile Citrus	e,	
BLACK - Earl Grey, English Breakf Decaf Earl Grey	ast,	
GREEN - Jasmine Pearls, Gen Ma Moroccan Mint		

7.00

COFFEE	120Z	160Z
Velvet Blend	4.00	5.00
Duomo Decaf	4.00	5.00
Walichu Wachu - Ethiopia	5.00	6.00
Finca El Apostol - Costa Rica	5.00	6.00
COLD COFFEE	160Z	240Z
Draft Cold Brew	4.00	5.50

"PICK-ME-UP" PACKAGE TO-GO

Nitro Cold Brew

Coffee, Pastries, & more fo your next meeting or gathering!!! -Ask associate for details!

4.50

6.00

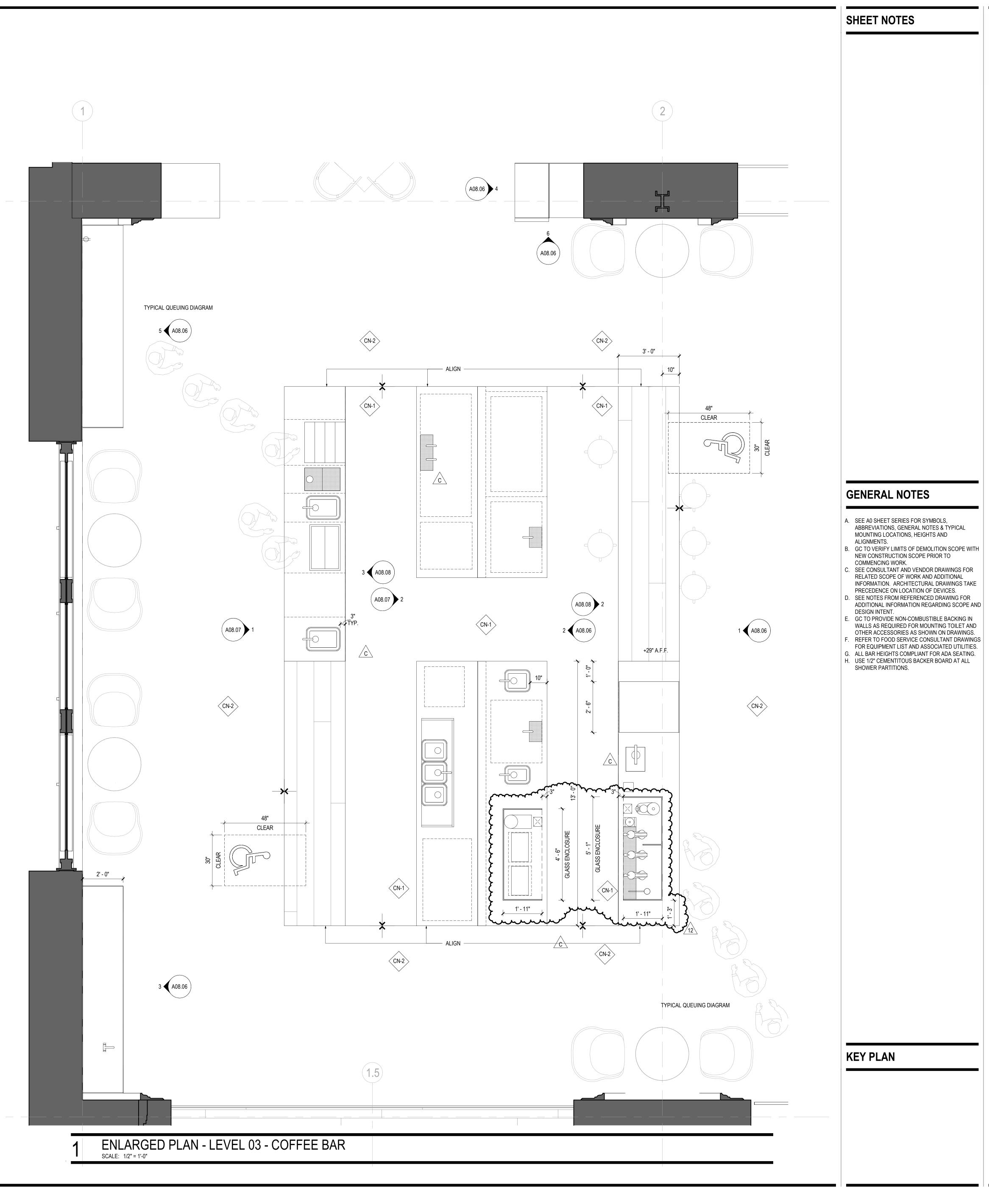
ESPRESSO

Espresso	3.00
Decaf Espresso	3.00
Americano	3.25
Cappuccino	4.00
Café Latte (HOT OR COLD)	5.00
Vanilla Bean Latte (HOT OR COLD)	5.50
Valrhona Mocha (HOT OR COLD)	5.50
Salted Caramel Latte (HOT OR COLD)	5.50
Café Con Leche	6.00

Almond or Oat Milk

+\$1.00

C





△ Date Description 07.06.2018 SCHEMATIC DESIGN REV#2 10.04.2018 ISSUE FOR PERMIT & BID 1 11.12.2018 BULLETIN 1 - 11.12.2018 C 12.19.2018 ADDENDUM C 12 08.06.2019 BULLETIN 13

Seal / Signature

Project Name SHACK15 Project Number 01.3285.000 Description ENLARGED PLANS - COFFEE BAR

Scale As indicated



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