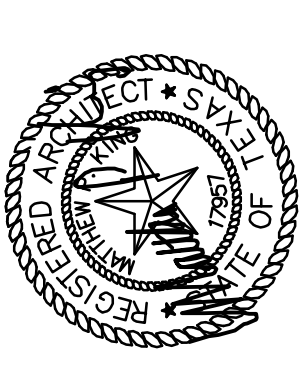




Architecture · Design · Planning

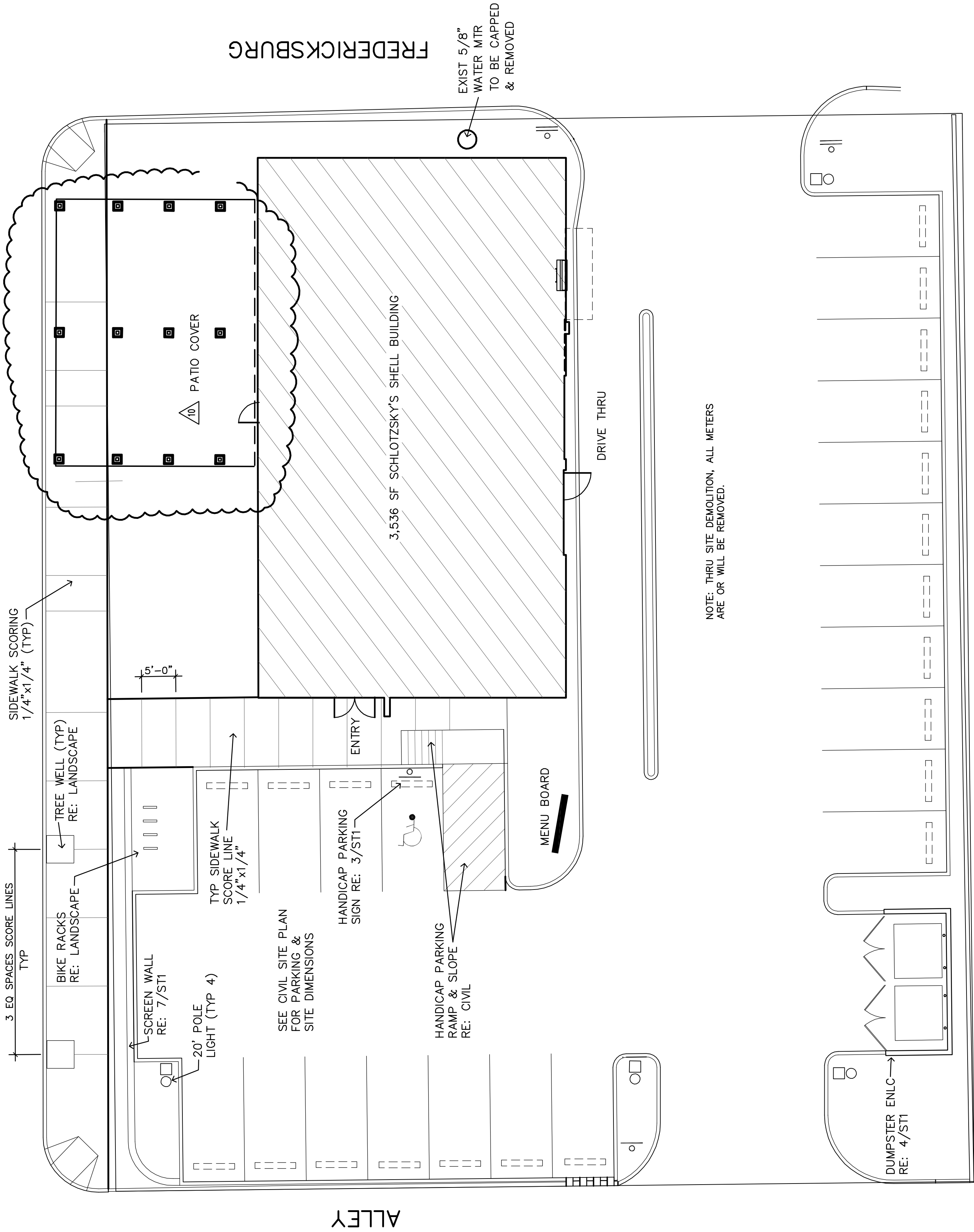
Matthew King
Architect

Phone: 469-742-0678
matking@mkngarchitect.com
©Matthew King Architect

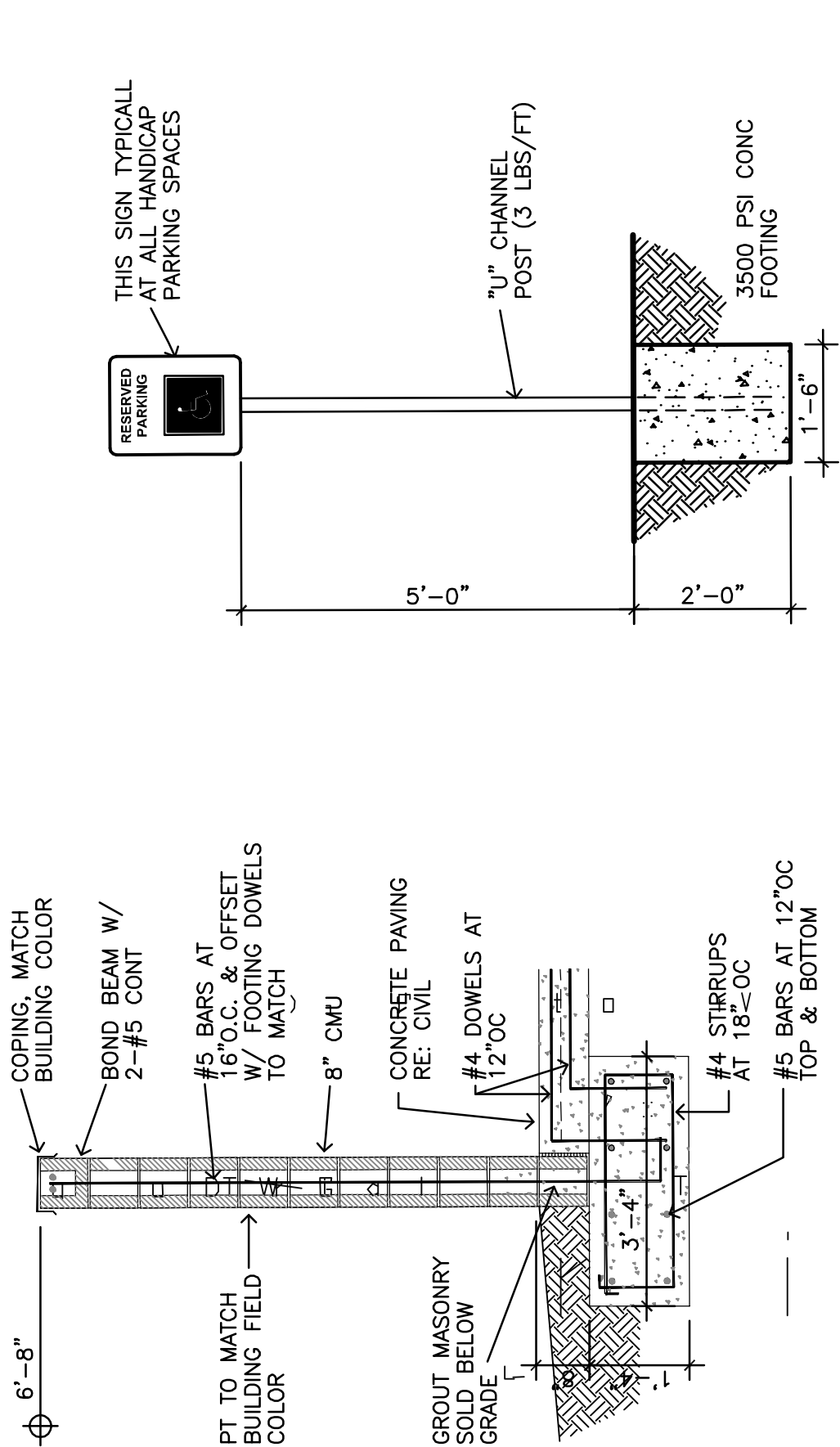


June 15, 2015

HOPKINS ST

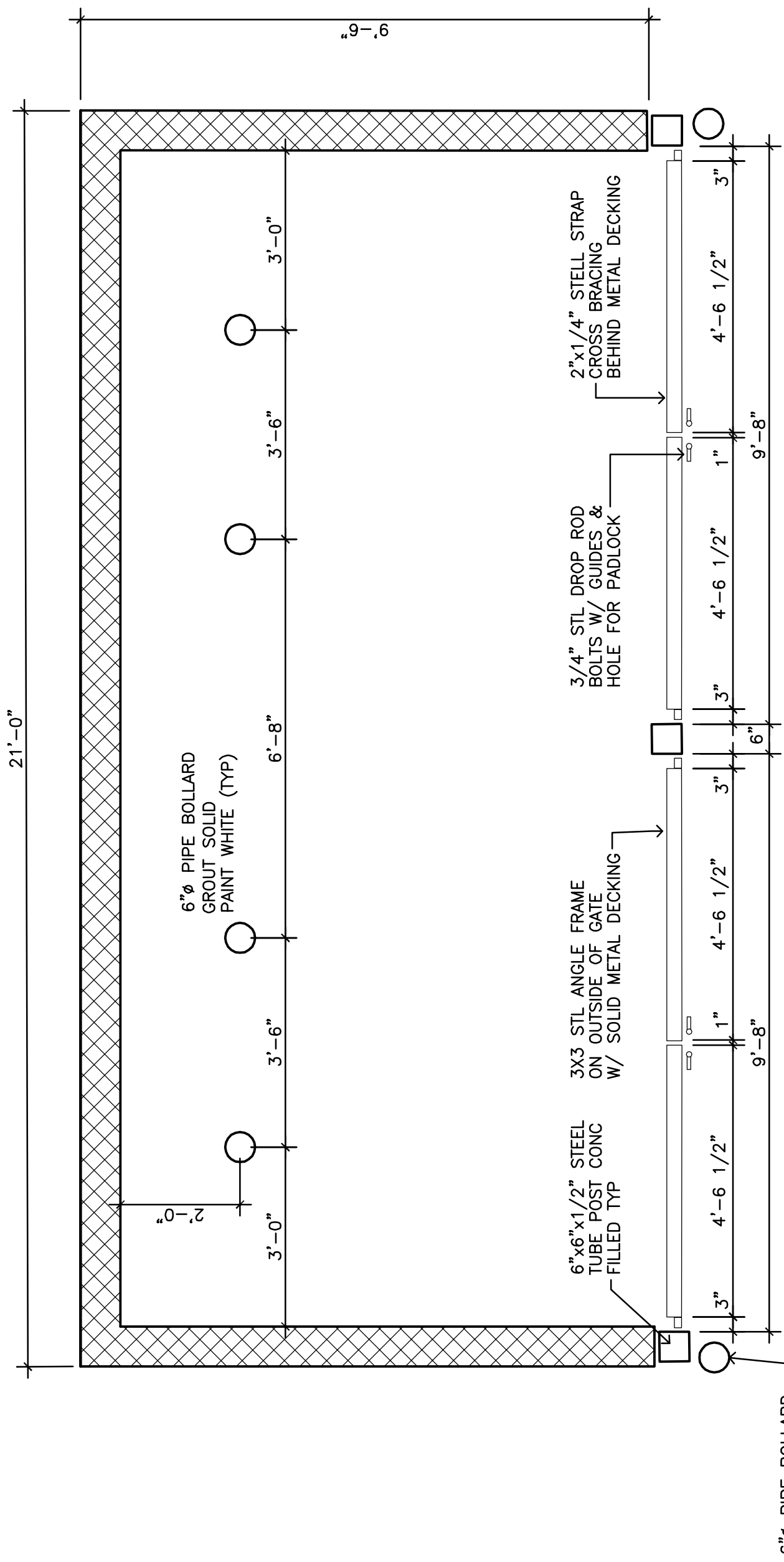


1 site plan
scale: 1" = 10'

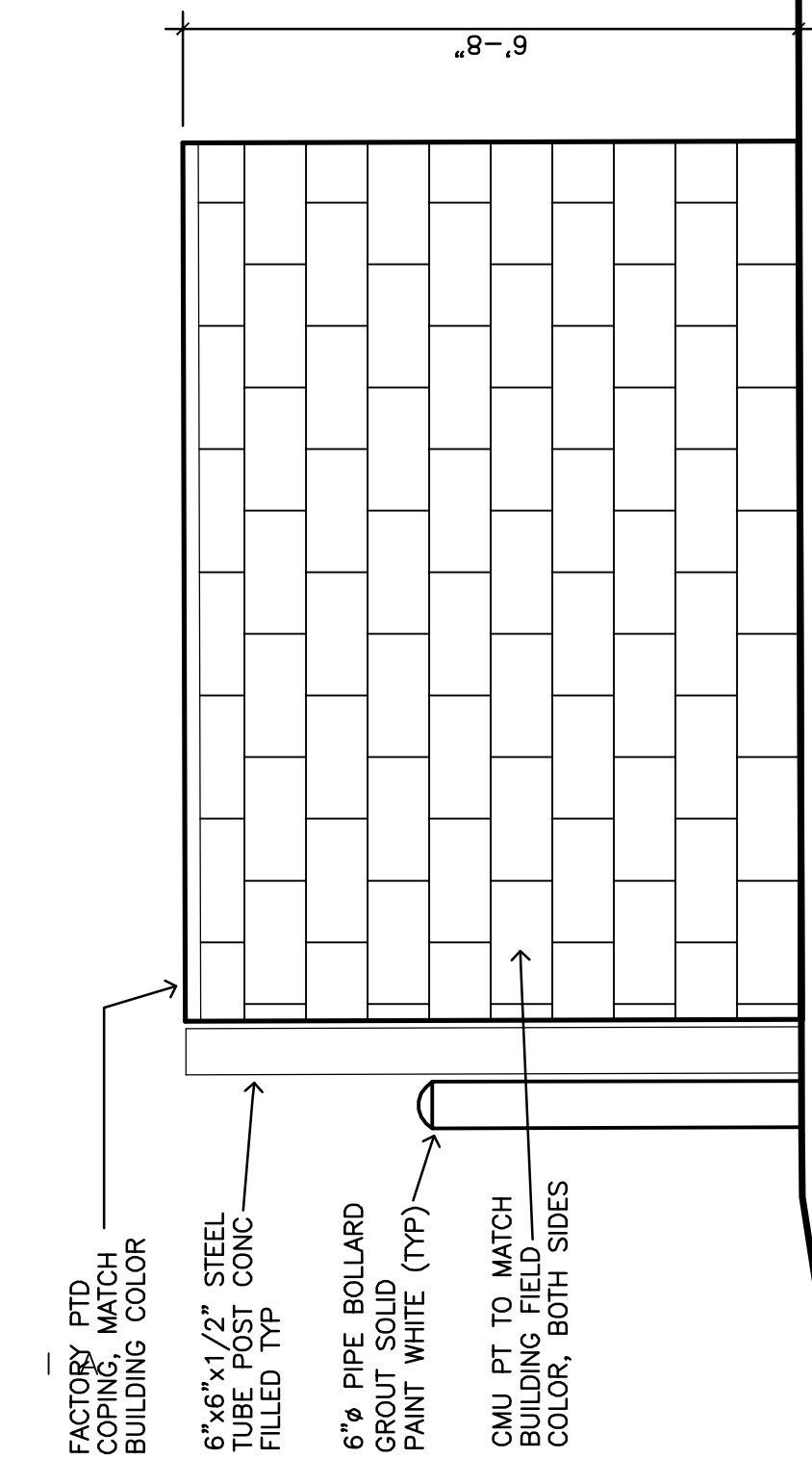


2 dumpster enclosure section
scale: 1/2" = 1'-0"

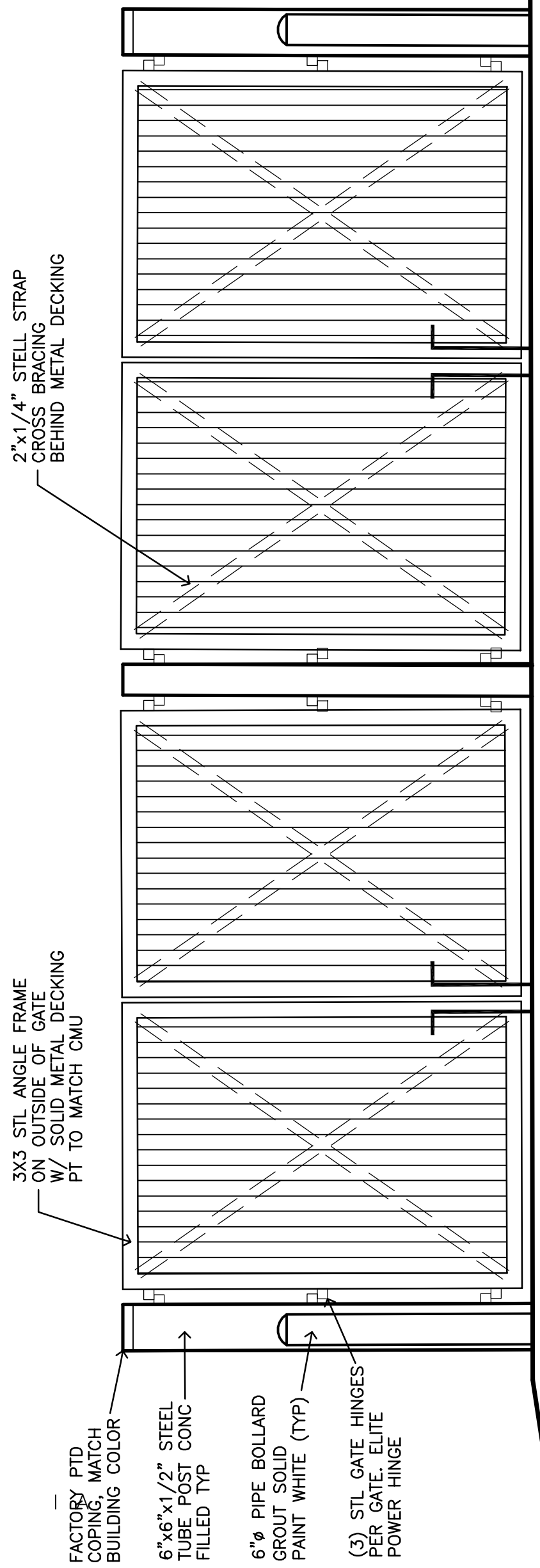
3 handicap sign
scale: 1/2" = 1'-0"



4 dumpster enclosure plan
scale: 1/2" = 1'-0"



6 dumpster enclosure elevation
scale: 1/2" = 1'-0"



5 dumpster enclosure elevation
scale: 1/2" = 1'-0"

ST1
SITE PLAN

Sheet Number



February 3, 2023

DO NOT SCALE
THESE PLANS

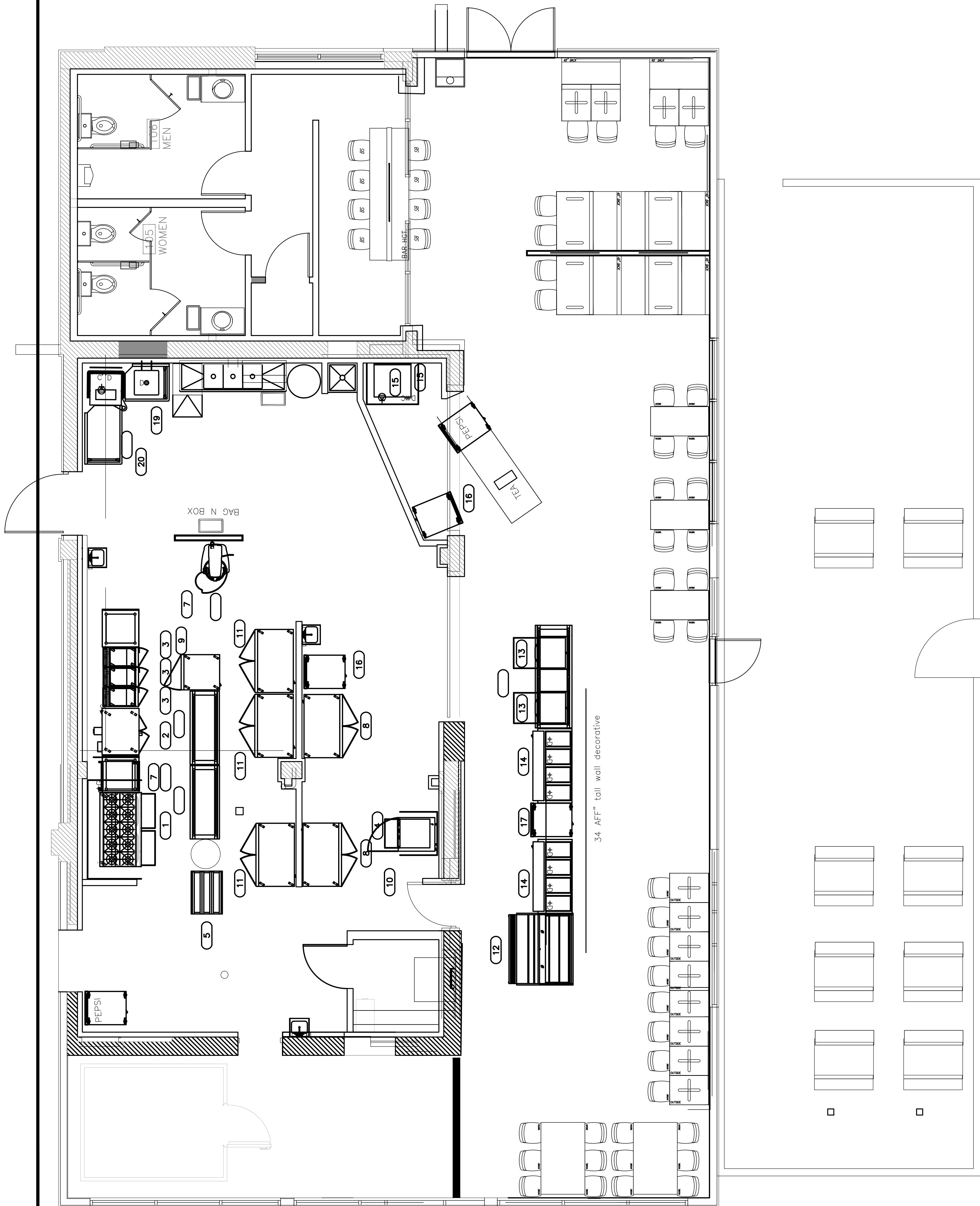
Owner:
Southern Food Group
205 Hopkins
San Marcos, Tx. 78666

Project:
Remodel Existing Interiors
205 Hopkins
San Marcos, Tx. 78666

Scale: as noted
Issue For:
2-3-23 permit

Sheet Number:

K1



⊙_{north} 1 kitchen plan
scale: 3/16" = 1'-0"

scale: $3/16" = 1'-0"$

JOE PERRICONE, OWNER

Tel 512-210-8116

205 W. Hopkins Road
San Marcos, TX 78666

www.localjoeskitchen.com
joe@localjoeskitchen.com



The Carving Station

~ Bourbon Glazed Pork Loin ~ Applewood Smoked Pit Ham ~
~ Cajun Turkey ~ Braised Beef Short Ribs ~

Signatured Entree`s

Oven Roasted Chicken, Bourbon Glazed Salmon over Rice, Homemade Meatloaf, Greek- Style Grouper, Homemade Chicken & Dumplings, Baked Lasagna, Papa Joe's Beef Tips over Rice, Mushroom Baked Pork Chops, Crawfish Julie over Rice, Smothered Chopped Steak & Onions, Turkey & Dressing, Baked Lasagna, Chicken & Wild Rice Casserole, Papa Joe's Pot Roast, Broiled Mahi Mahi, Fried Catfish & In-house made jalapeno hushpuppies, Lump Crab Cakes, Stuffed Bell Peppers, Sauer Kraut & Sausage, Ranchero Chicken, Nashville Hot Chicken, Big Ole Sloppy Joes, Tender Prime Rib, Shrimp & Grits and many more.

Southern Sides

Buttermilk whipped potatoes, Southern Green Beans, Fried Okra, Squash Casserole, Jalapeno Fried Corn, Collard Greens, Sweet Potato Casserole, Boiled Cabbage, Baby Lima Beans, Shells & Cheese, Cucumber & Onion Salad, Turnip Greens, Sweet Corn nuggets, Cowboy Beans, Brussels Sprouts, Coleslaw, Pinto Beans, Black-eyed Peas, Green Bean Casserole, Twice Baked potatoes, Deviled Eggs, Fresh cut fruit and English Peas & Baby Carrots and Crisp Garden Salad

All entrees include your choice of sweet yeasts rolls, Homemade Cornbread or Jalapeno Cornbread.

Entree` Salads

~Grilled Chicken, baby greens, grape tomatoes, Carrots, Pecans, pineapple, feta cheese and dried cranberries.

~Southern Fried Chicken salad, baby greens, grape tomatoes, boiled egg, cheddar cheese, pecans, dried cranberries, pineapple and carrots.

After Dinner Sweets

Homemade Banana Pudding, Blackberry Cobbler, Old Fashioned Fudge Pie, Pecan Pie, Buttermilk Pie, Coca Cola Cake, Cherry Pie, Peach Pie, Chocolate Meringue Pie, Red Velvet cake, Salted Caramel Pretzel Brownie, Lemon Marscapone Cake, Earthquake Cake, Pineapple upside down Cake, Oreo Cookie Cake.

Little Joe's

Chicken Tenders, Pepperoni Pizza, Mini Corn Dogs, Three veggie plate and select daily menu items. *Served with one side, bread and beverage.*

Beer & Wine Selection

Lonestar, Bobcat Lager, Miller Lite, Budlight, Michelob Ultra, White Claw, Aquarena Brew and Shiner Bock.

Pinot Grigio, Pinot Noir, Pink Moscato, Champagne, Mimosa's.

Sweetened Tea, Unsweet Tea, Mermaid Tea (4 juice Fruit Tea)

Coffee and Pepsi Products.

JOE PERRICONE, OWNER

205 W HOPKINS ST.

SAN MARCOS, TX 78666



Joe@localjoeskitchen.com

www.localjoeskitchen.com

512.210.8116

Tx Southern Foodservice Group, LLC

dba Local Joe's Kitchen

Joseph Perricone, owner/ restaurateur

615-210-2515

We are proud to be a part of the San Marcos community.

Joseph Perricone, Founder and Restaurateur is highly committed to being a great addition to the city. We are also committed to complying with all state, federal and local codes and standards.

Local Joe's Kitchen is committed to our community, serving the locals in ministry, as a business. Dedicated to our Special needs community by employing a few young adults (22yrs and older) We hire, train, nurture, encourage and develop

these special gifted friends. We hope to establish a strong relationship with our civil servants: SMPD, SMFD, City leadership, Young Life and many more who come. We patiently await our opening, so that we may serve the community great food, great hospitality, create jobs and contribute to the tax base.

Details of our entertainment facilities are limited on the entertainment we offer. All music is intended for background music only. Featuring 3 interior speakers and 2 patio speakers. We will have two televisions in our dining room broadcasting sports, news, food network and HGTV programming.



February 28, 2023

To: The City of San Marcos, Planning & Development Services

Local Joe's Café
Cindy Sheavly- Property Manager
205 W. Hopkins Street, San Marcos, Texas
512-918-8080

RE: Project AC-23-02 Alternative Compliance Request

Good Afternoon,

My name is Cindy Sheavly, and I am the Property Manager representing CAV TRAMWAY LLC & MAV TRAMWAY LLC, who is the current owner of the property located at 205 W. Hopkins Street, San Marcos, Hays County, Texas. The building is currently leased to Southern Food Service Group, LLC, DBA Local Joe's Café. The building was previously owned by Endeavor and leased to Schlotsky's, LLC as a single story fast casual restaurant. The property is located in the City's Downtown "Smart Code Zoning District" which requires any building on the property to be at least two stories in height unless a warrant allowing a lesser height is approved by the City.

A Warrant Allowing Deviation from Building Height Requirements was submitted by Schlotsky's LLC and approved on March 24, 2015; (SCW-14-01). Please note, Section 3, Paragraph of the approved warrant reads: *Successors and Assign; This Warrant is a covenant running with the land and shall be binding on the owner and its successors, assigns or lessees.*

The property was sold in 2019 to the current owner, CAV, TRAMWAY LLC & MAV TRAMWAY LLC. Southern Food Service Group, LLC, DBA Local Joe's Cafe signed a 10-year contract with the current owner on November 11, 2022, to lease the building and wishes to move forward with opening a full-service southern kitchen with drive through and patio area.

Please see responses to questions on the following page.

Respectfully,
Cindy Sheavly
Asterra Property Management
512-918-8080

AUSTIN OFFICE:
3305 STECK AVENUE, SUITE 250
AUSTIN, TEXAS 78757

MAIL & DELIVERIES:
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AUSTIN, TEXAS 78757

TELEPHONE 512.231.2020 ★ FACSIMILE 512.231.1111
ASTERRA.COM