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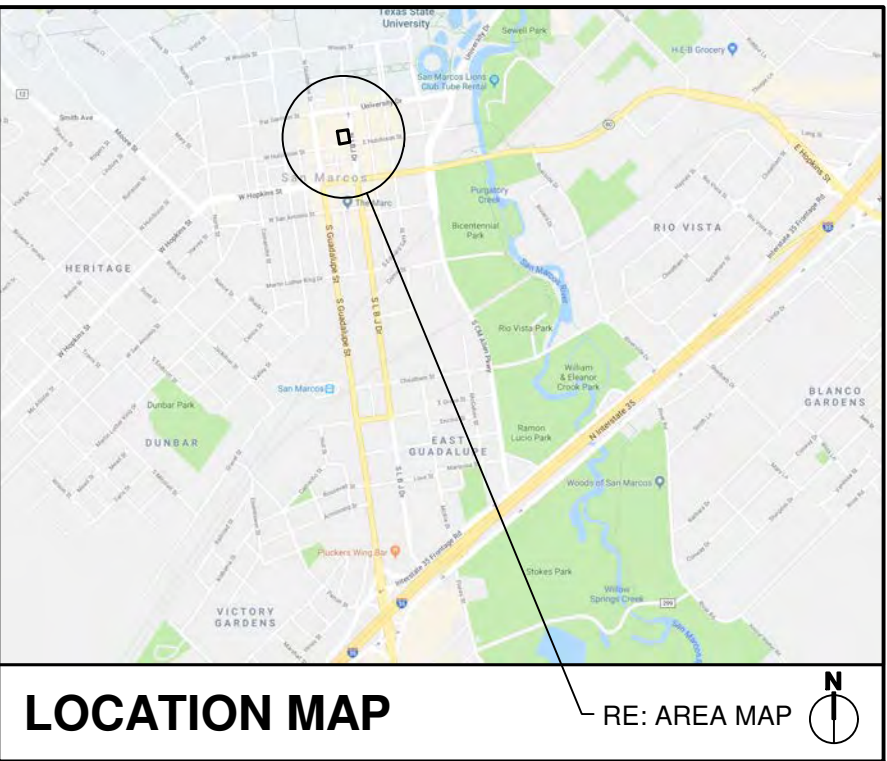
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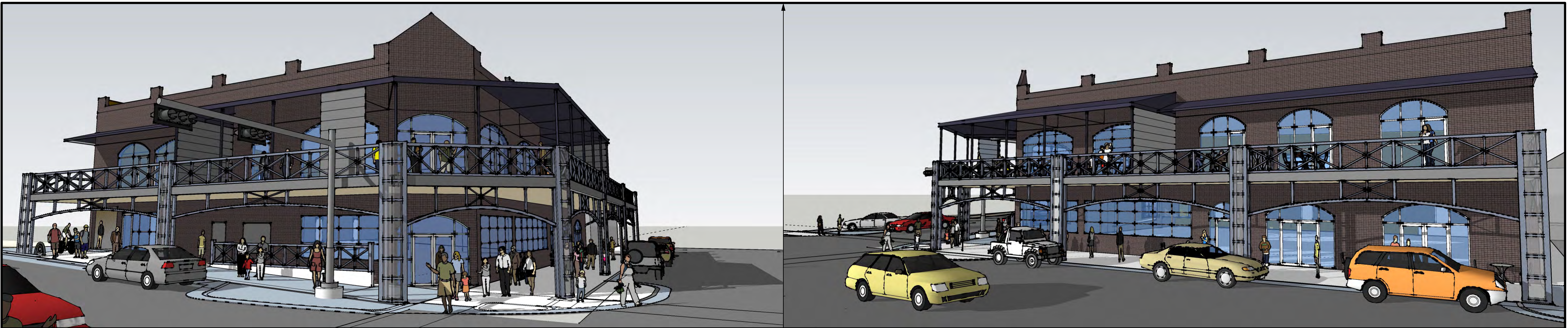


AREA MAP



LOCATION MAP

VIEWS OF CONCEPTUAL MASSING MODEL FROM LBJ AND HUTCHISON STREETS



SHEET LIST:

ARCHITECTURAL

- A0.0 COVER SHEET
- A0.1 CODE SUMMARY
- A0.2 NOTES AND SPECIFICATIONS
- A0.3 BOUNDARY SURVEY, SITE PLAN & AERIAL
- A1.0 LEVEL 1 & LEVEL 2 FLOOR PLANS
- A1.1 ENLARGED FLOOR PLANS- KITCHEN AND BAR
- A1.2 REFLECTED CEILING PLANS (RCP)
- A1.3 ENLARGED FLOOR PLANS
- A2.0 EXTERIOR ELEVATIONS
- A2.1 EXTERIOR ELEVATIONS, SCHEDULES
- A3.0 BUILDING SECTIONS
- A3.1 WALL SECTIONS
- A3.2 WALL SECTIONS
- A3.3 WALL SECTIONS
- A4.0 STAIR DETAILS
- A4.1 ELEVATOR DETAILS
- A5.0 INTERIOR ELEVATIONS
- A5.1 INTERIOR ELEVATIONS

STRUCTURAL

- S1.0 FOUNDATION PLAN
- S1.1 SECOND LEVEL FRAMING PLAN
- S1.2 ROOF FRAMING PLAN
- S2.0 STRUCTURAL SECTIONS
- S3.0 STRUCTURAL SPECIFICATIONS
- S3.1 STRUCTURAL NOTES
- S3.2 STRUCTURAL NOTES
- S3.3 STRUCTURAL NOTES

MEP

- MEP-1.0 MEP SITE PLAN
- MEP-2.0 MEP ROOF PLAN
- P-2.0 PLUMBING FLOOR PLAN - LEVEL 1
- P-2.1 PLUMBING FLOOR PLAN - LEVEL 2
- P-2.2 PLUMBING FLOOR PLAN APTS 1-5
- P-2.3 PLUMBING FLOOR PLAN APTS 6-8, RM 115
- P-3.0 NOTES, SCHEDULES, GREASE TRAP DETAILS
- P-4.0 PLUMBING DETAILS
- P-4.1 PLUMBING RISER DIAGRAMS
- P-4.2 PLUMBING RISER DIAGRAMS
- M-2.0 MECHANICAL FLOOR PLAN- LEVEL 1
- M-2.1 MECHANICAL FLOOR PLAN- LEVEL 2
- M-2.2 MECHANICAL FLOOR PLAN- APTS 1-5
- M-2.3 MECHANICAL FLOOR PLAN- APTS 6-8, RM 115
- M-3.0 NOTES AND SCHEDULES
- M-4.0 TYPICAL HVAC DETAILS
- M-5.0 CAPTIVE AIR HOOD DRAWINGS
- M-5.1 CAPTIVE AIR HOOD DRAWINGS
- M-5.2 CAPTIVE AIR HOOD DRAWINGS
- M-5.3 CAPTIVE AIR HOOD DRAWINGS
- M-5.4 CAPTIVE AIR HOOD DRAWINGS
- M-5.5 CAPTIVE AIR HOOD DRAWINGS
- M-5.6 CAPTIVE AIR HOOD DRAWINGS
- M-5.7 CAPTIVE AIR HOOD DRAWINGS
- M-5.8 CAPTIVE AIR HOOD DRAWINGS
- M-5.9 CAPTIVE AIR HOOD DRAWINGS
- M-5.10 CAPTIVE AIR HOOD DRAWINGS

- E-2.0 ELECTRICAL/LIGHTING FLOOR PLAN LEVEL 1
- E-2.1 POWER FLOOR PLAN LEVEL 1
- E-2.2 ELECTRICAL/LIGHTING FLOOR PLAN LEVEL 2
- E-2.3 POWER FLOOR PLAN LEVEL 2
- E-2.4 ELECTRICAL FLOOR PLAN APTS 1-5
- E-2.5 ELECTRICAL FLOOR PLAN APTS 6-8, RM 115
- E-3.0 ELECTRICAL SCHEDULE, NOTES, RISER DIAGRAM
- E-3.1 LOAD ANALYSIS & PANEL SCHEDULES
- E-3.2 PANEL SCHEDULES

TDLR PROJECT REGISTRATION:
TABS2019012959

A MIXED-USE PROJECT
at
301 NORTH LBJ
SAN MARCOS, TEXAS 78666

architecture - planning - restoration
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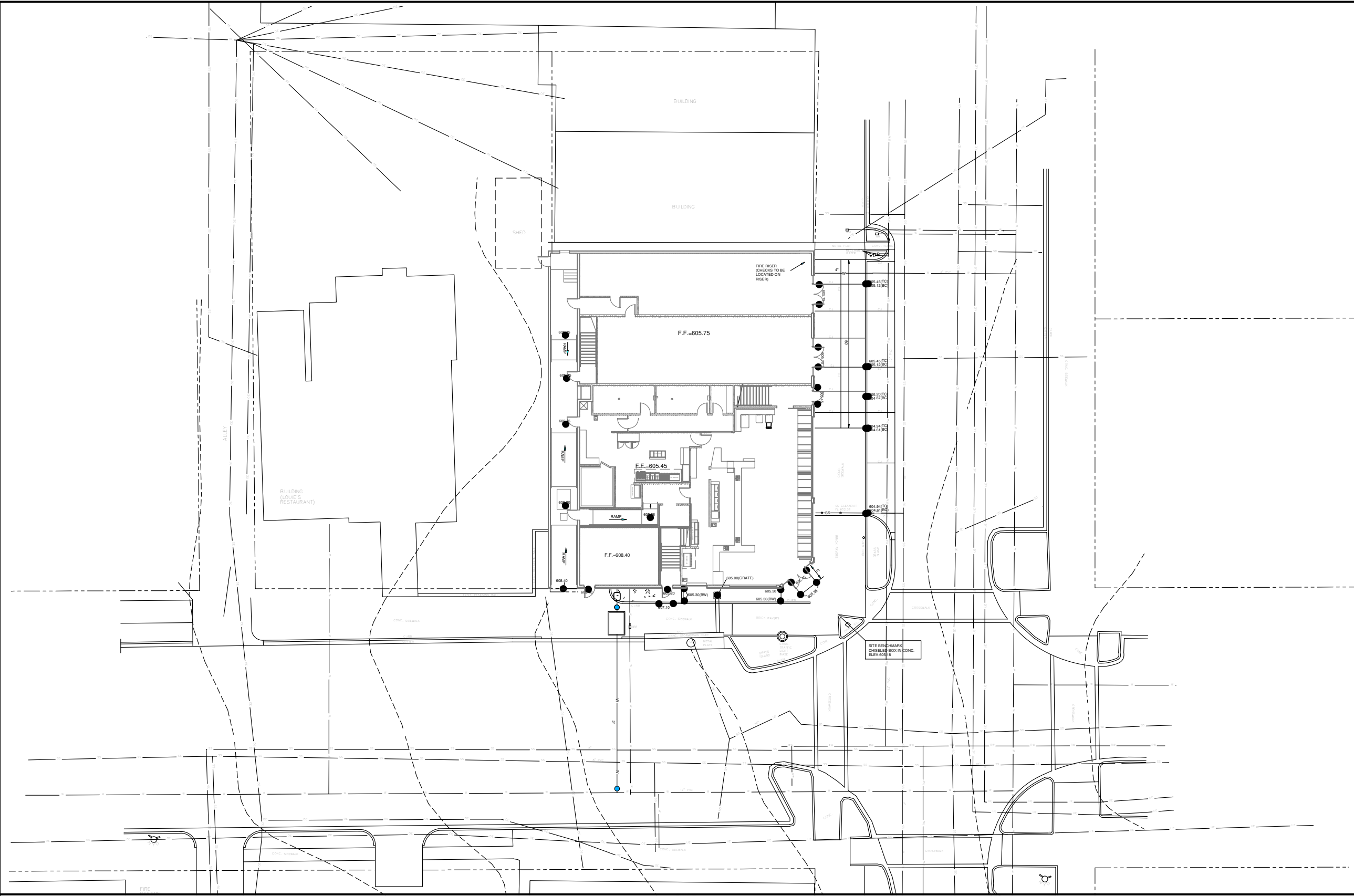
architects
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CHECKED: FG
DATE: MAY 2019
REVISED: 7/31/19
PROJECT NO.: 17-060
SHEET NO.:

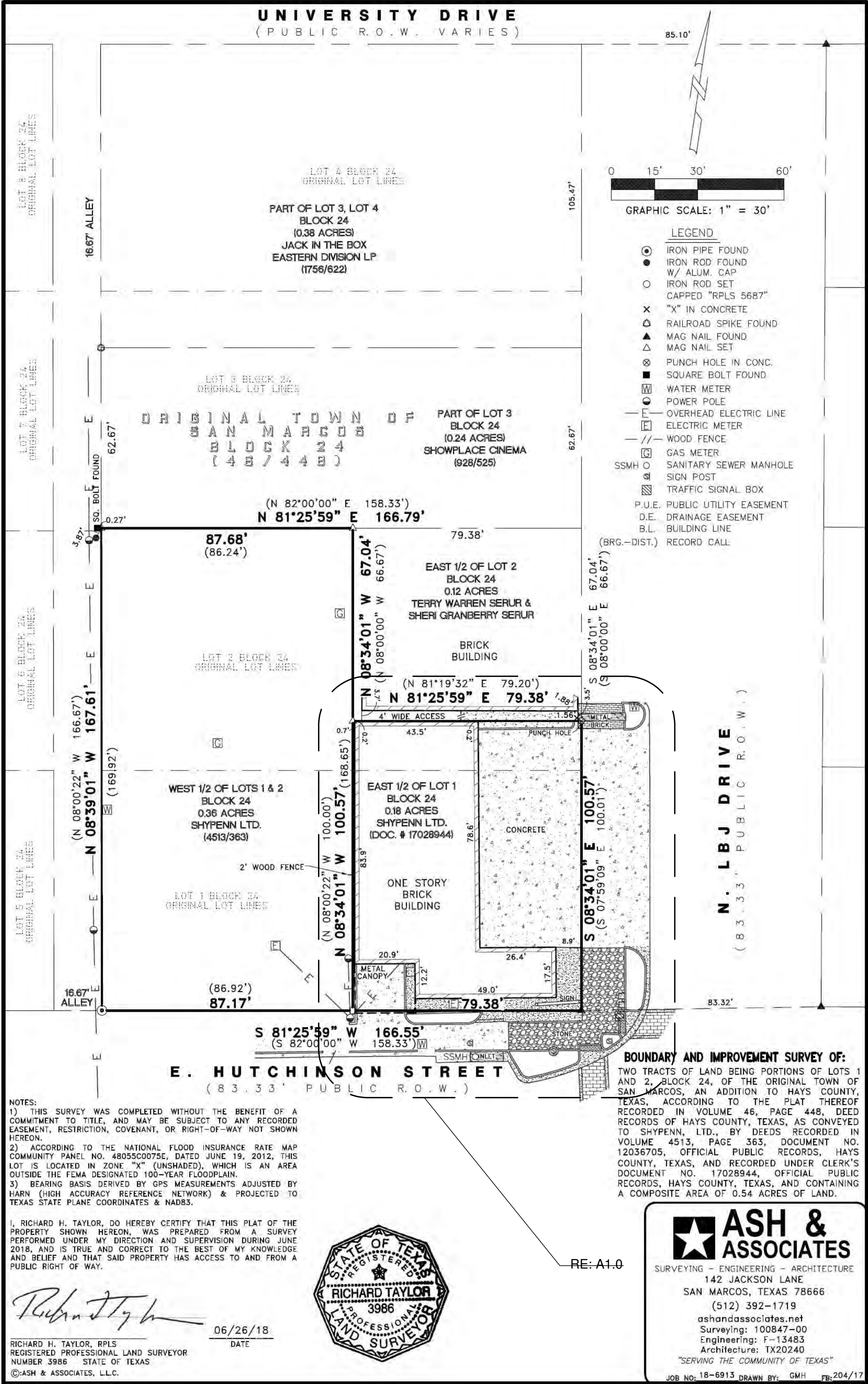
A0.0



SITE PLAN SCALE: 1"=30'-0"



SITE AERIAL (NOT TO SCALE)



SURVEY (NOT TO SCALE)

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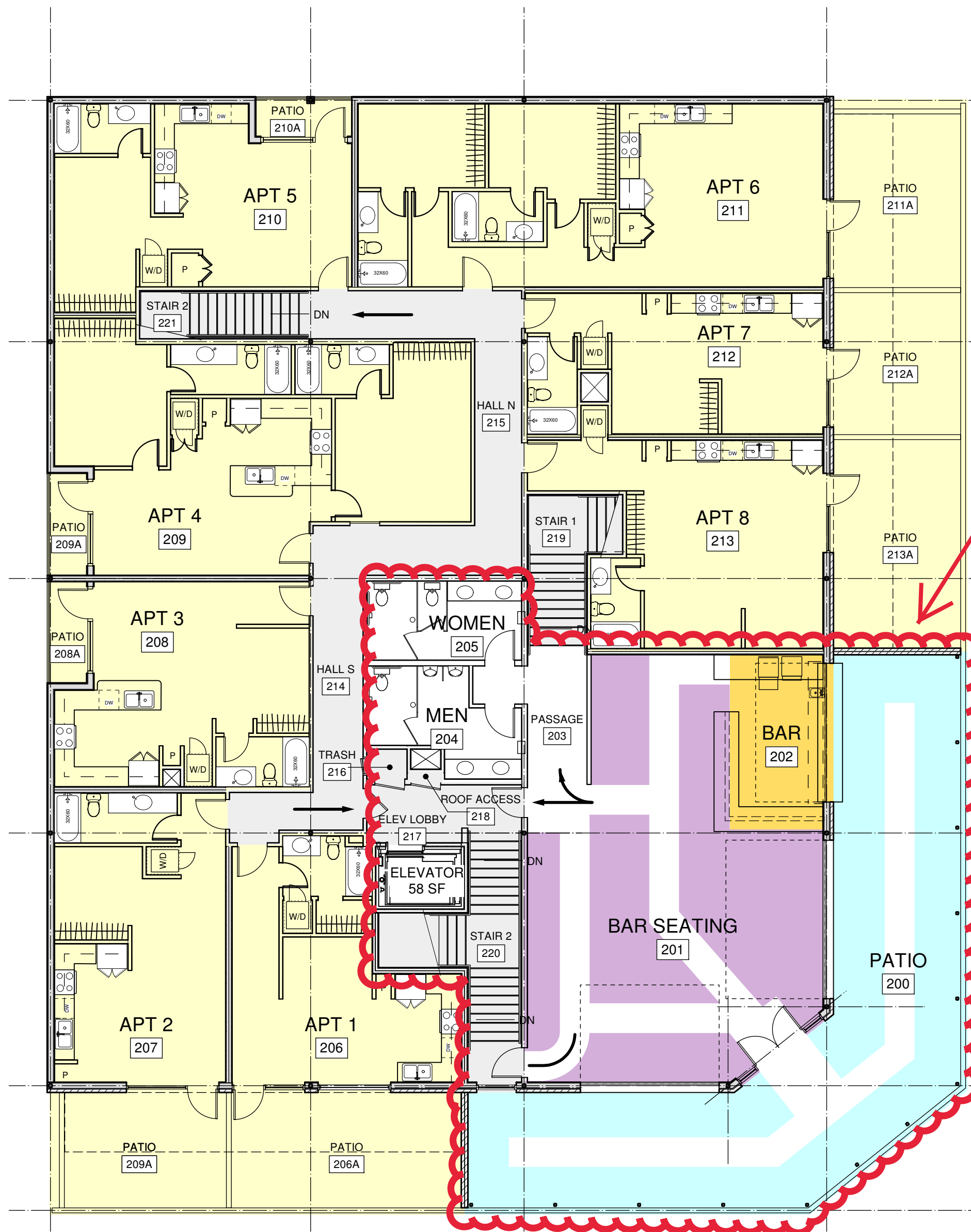
architects **GM** planners

REGISTERED ARCHITECT
STATE OF TEXAS
25900

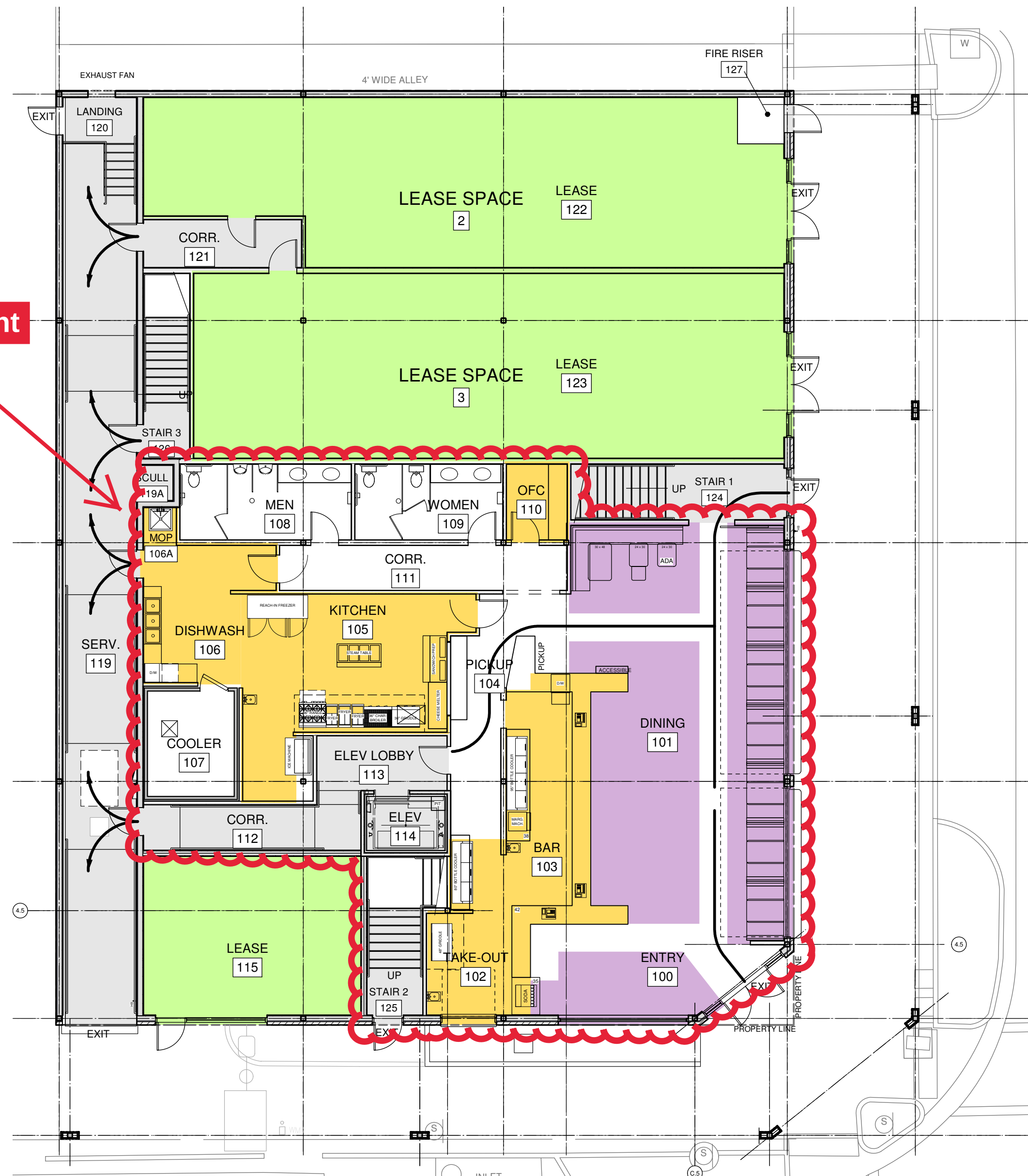
Frank Gairdlin
DIGITALLY SIGNED AND
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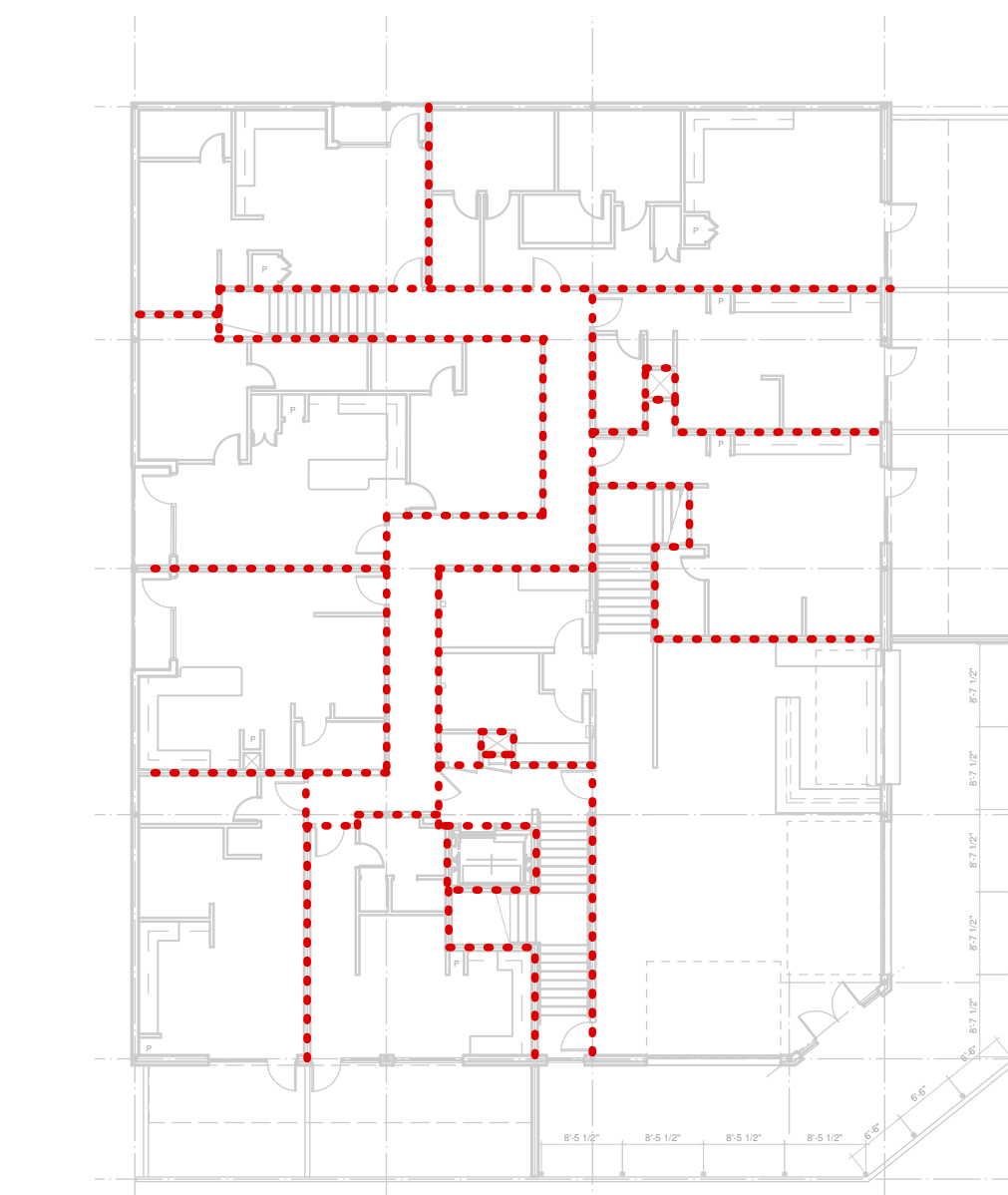
2 LEVEL 2 PLAN - OCCUPANCY
Scale: 1" = 10 ft



1 LEVEL 1 PLAN - OCCUPANCY
Scale: 1" = 10 ft

OCCUPANCY KEY

RESIDENTIAL (1/200 GSF)
ASSEMBLY (1/15 NSF)
ASSEMBLY (PATIOS) (1/15 NSF)
COMMERCIAL KITCHEN (1/200 GSF)
MERCANTILE (1/60 GSF)
CORRIDORS



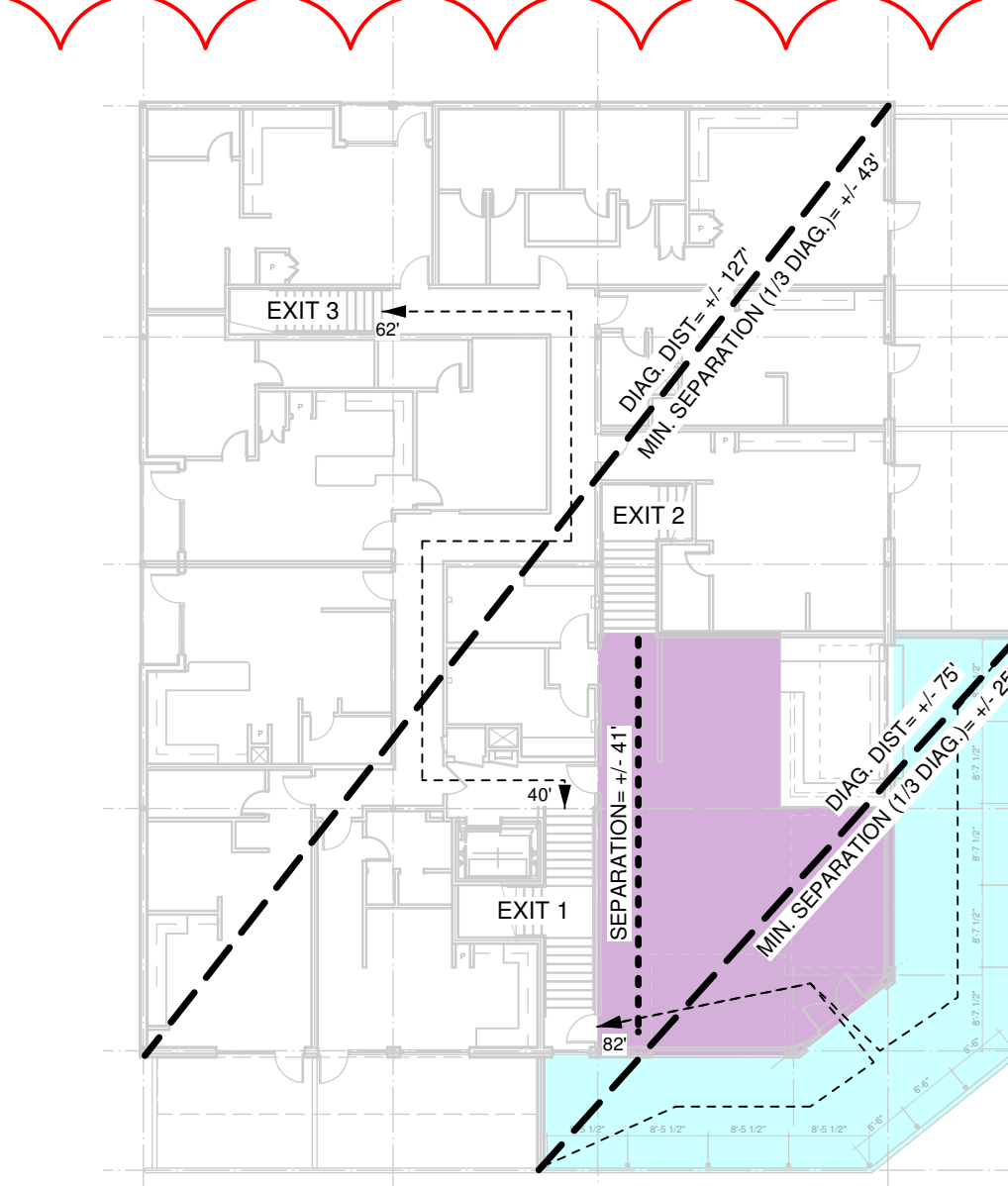
FIRE-RATED PARTITIONS

LEVEL 2 PLAN



LEVEL 1 PLAN

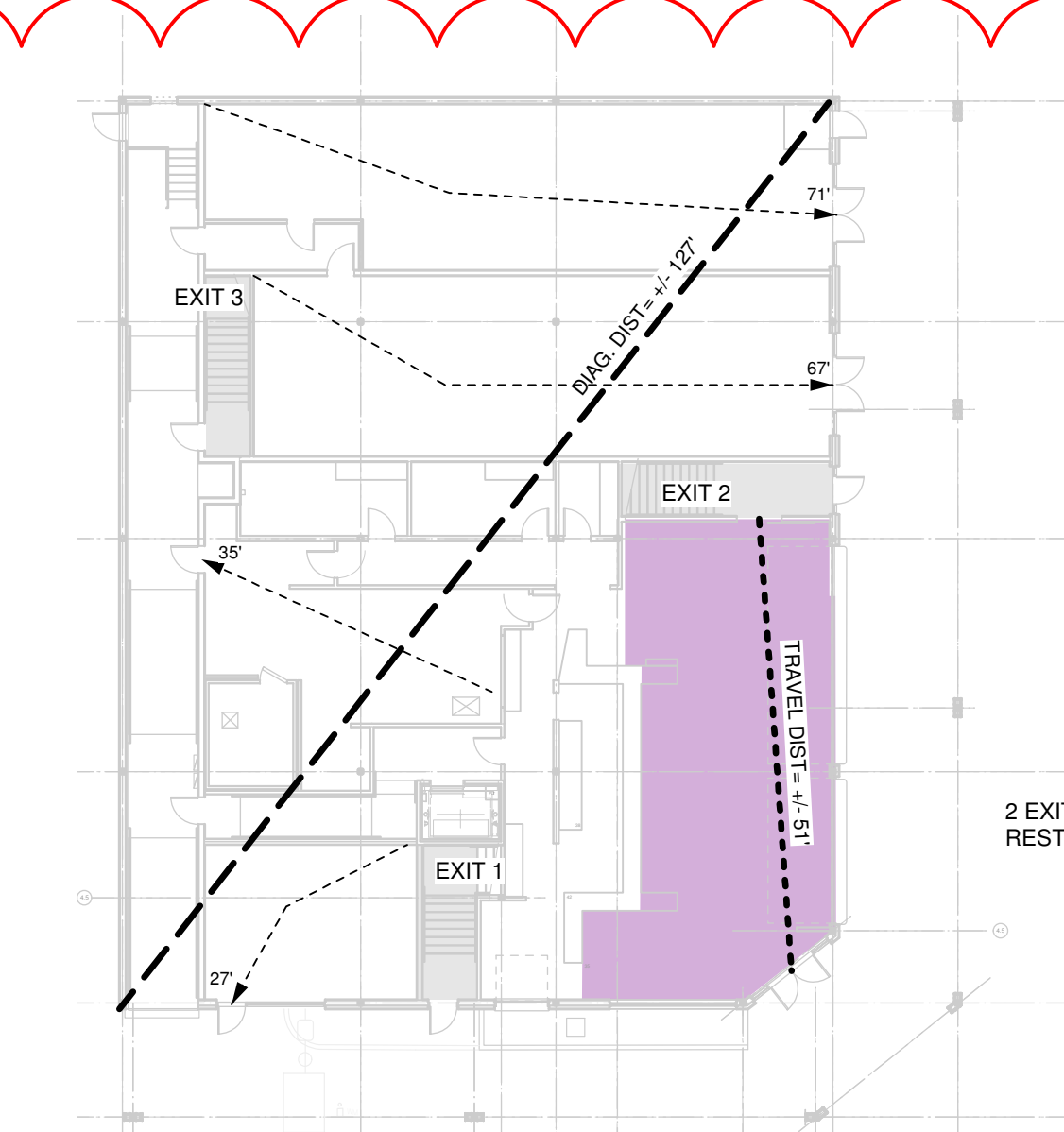
3 FIRE RATED PARTITIONS DIAGRAM
SCALE: 1"=20'-0"



TRAVEL DISTANCE

LEVEL 2 PLAN

4 LIFE SAFETY DIAGRAM
SCALE: 1"=20'-0"



TRAVEL DISTANCE

LEVEL 1 PLAN

APPLICABLE BUILDING CODES - SAN MARCOS

2015 INTERNATIONAL BUILDING CODE (IBC)
2015 INTERNATIONAL FIRE CODE
2015 INTERNATIONAL MECHANICAL CODE
2015 INTERNATIONAL PLUMBING CODE
2014 NATIONAL ELECTRICAL CODE (NEC)
2009 INTERNATIONAL ENERGY CONSERVATION CODE (IECC)

PROJECT DESCRIPTION

THE PROJECT CONSISTS OF THE CONSTRUCTION OF A NEW 2-STORY MULTI-USE BUILDING, INCLUDING RETAIL AND RESTAURANT USES ON THE GROUND FLOOR, WITH RESIDENTIAL APARTMENTS ON THE SECOND FLOOR.

ZONING

THE PROJECT IS LOCATED IN THE URBAN CENTER (T5 -> CD-5), INTENDED FOR MIXED-USE, PEDESTRIAN-ORIENTED DEVELOPMENT IN DOWNTOWN.

IMPERVIOUS COVER

100% ALLOWED
BUILDING HEIGHT (MAX.) 5 STORIES
BUILDING HEIGHT (MIN.) 2 STORIES

PARKING

NO ON-SITE PARKING IS REQUIRED

CODE ANALYSIS

DESIGNED PER THE 2015 IBC

OCCUPANCY GROUP:

LEVEL 1	A-2 (RESTAURANT)	(308.3)
LEVEL 2	M (RETAIL LEASE SPACE)	(309.1)
	R-2 (APARTMENT HOUSES)	(310.5)
	A-2 (RESTAURANT - BAR)	(303.3)

SEPARATED OCCUPANCIES (INCL. HORIZONTAL ASSY.)	A-2 / M	1-HR	SPRINKLERED	(TABLE 508.4)
	A-2 / R-2	1-HR	SPRINKLERED	(TABLE 508.4)
	M / R-2	1-HR	SPRINKLERED	(TABLE 508.4)

FIRE-RATED PARTITIONS	BETWEEN DWELLING UNITS	1/2-HR	(420.2 / 708.3)
	CORRIDORS	1/2-HR	(TABLE 1020.1)
	BETWEEN TENANT SPACES	1-HR	(708.1)

CONSTRUCTION TYPE

TYPE VB	(602.5)
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ALLOWED HEIGHT

32' +/-	(TABLE 504.3)
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ALLOWED STORIES

2 (A-2 / M)	3 (R)	(TABLE 504.4)
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ALLOWED AREAS

18,000 SF (A-2)	SPRINKLERED	(TABLE 506.2)
27,000 SF (M)	SPRINKLERED	(TABLE 506.2)
21,000 SF (R-2)	SPRINKLERED	(TABLE 506.2)

PROPOSED AREA

7933 SF PER FLOOR	(TABLE 506.2)
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PLUMBING:

LEVEL 2 (A-2)	MALES (55)	FEMALES (55)
---------------	------------	--------------

W/C REQUIRED	1 / 40 = 2	1 / 40 = 2
--------------	------------	------------

W/C PROVIDED	1 W/C + 2 URINAL	2 W/C
--------------	------------------	-------

LAV REQUIRED	1 / 75 = 1	1 / 75 = 1
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LAV PROVIDED	2 LAVS	2 LAVS
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LEVEL 1 (A-2)	MALES (32)	FEMALES (32)
---------------	------------	--------------

W/C REQUIRED	1 / 40 = 1	1 / 40 = 1
--------------	------------	------------

W/C PROVIDED	1 W/C + 2 URINAL	2 W/C
--------------	------------------	-------

LAV REQUIRED	1 / 75 = 1	1 / 75 = 1
--------------	------------	------------

LAV PROVIDED	2 LAVS	2 LAVS
--------------	--------	--------

OCCUPANCY COUNT

LEVEL 2 (RESIDENTIAL)	1 / 200 GSF	5143 SF / 200 = 26	(TABLE 1004.1.2)
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LEVEL 2 (BAR)	A-2	1 / 15 NSF	732 SF / 15 = 49
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LEVEL 2 (BAR PATIO)	A-2	1 / 15 NSF	897 SF / 15 = 60
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LEVEL 2 (BACK-BAR)	A-2	1 / 200 GSF	187 SF / 200 = 1
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LEVEL 2 TOTAL OCCUPANTS			110
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LEVEL 1 (MERCANTILE)	1/60 GSF	2947 SF / 60 = 49	
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LEVEL 1 (RESTAURANT)	1/15 NSF	947 SF / 15 = 63	
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LEVEL 1 (KITCHEN)	A-2	1/200 GSF	1042 SF / 200 = 5
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EXITS REQUIRED	LEVEL 2	2 REQ'D	3 PROVIDED	(TABLE 1006.3.1)
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LEVEL 1 (RESTAURANT)	2 REQ'D	2 PROVIDED	(TABLE 1006.2.1)
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LEVEL 1 (MERCANTILE)	2 REQ'D	2 PROVIDED	(TABLE 1006.2.1)
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Paul Gailor
DIGITALLY SIGNED AND
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CHECKED FG

DATE MAY 2019

REVISED 7/31/19

PROJECT NO. 17-060

SHEET NO.

A0.1

MENU

Tacos:

“most likely a choose two OR choose three price system”

Egg (shell eggs are fine in sauté pans it get tricky when cooking say a gallon of eggs for scrambled eggs)

Picadillo

Chorizo

Sausage

Beef Fajita

Chicken Fajita

Bacon

Tator tot-potatoes

*Refried Beans

*Black Beans

*Charro Beans

TOPPINGS:

Pico De Gallo

Cilantro (Necessary?)

Queso

Monterey Jack Cheese

Cheddar Cheese

Grilled Onion /Bell Pepper mix

Jalapenos

Avocado/Guac

*Thoughts on necessity of three bean options

* is rice a must and what are our options?

Specialty Tacos:

Jerk Chicken (2)

Cilantro, pineapple pico, Sauce? **Habanero crema brushfire sauce like Torchy's**

Mermaid Tacos (2)

Fried Fish filet, slaw, **avocado tomatillo crema or Baja sauce**

Texas Steak Tacos (2)

A play on chicken fried steak? With queso and pico

Burger taco (2 or served on a larger tortilla?)

Chopped patty, mashed tots, lettuce, queso & pico de gallo

Small Bites:

-Salamander Dip

Queso w/ ground beef & guacamole

-Chips & Elote? Yes I like this we have a roasted corn

-Chips & Queso

-Chips & Salsa I went to the place in Gruene and it seems the salsa is very tomatoty and spicy

-Empanadas I like these, and dips and fillings are fun

-SMTX Rattlers (2) Bacon wrapped jalapeño stuffed with sausage and cheese Chorizo poppers?
(could be just crumbled sausage, bacon, jalapenos, shredded cheese)

-Street tacos(4): chicken fajita or beef fajita, cheese & cilantro

-Nachos: I want to carry a separate larger round chip for these. Guacamole, sour cream, pico in the middle"

Fajita Nachos

Bean & Cheese Nachos

Sides:

Rice

Beans (your choice)

Tator tots

Soup & Salads:

Chicken Tortilla

Fiesta Salad

Iceberg and romaine, guacamole, pico, cheddar, Monterey jack, beef or chicken fajita

Dressings? Key lime serrano vinaigrette with roasted pumpkin seeds and cojita