



Public Hearing

CUP-21-21

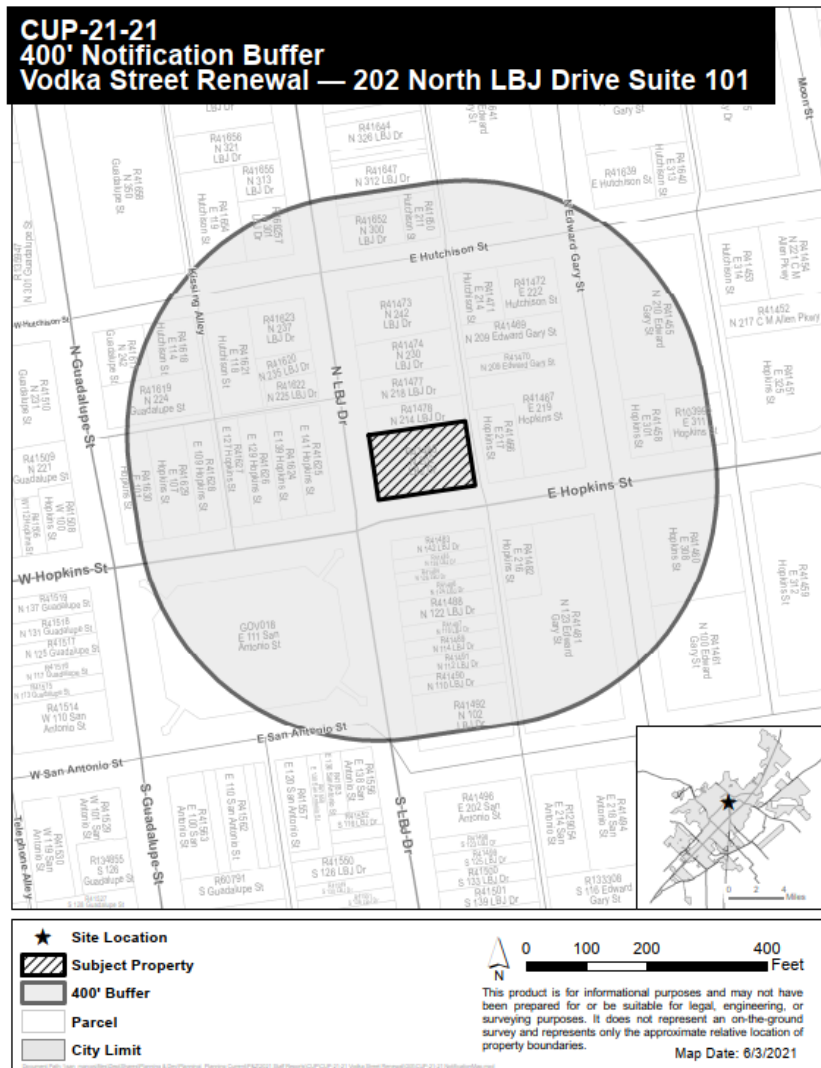
Vodka Street

Hold a public hearing and consider an appeal of the decision of the Planning and Zoning Commission to deny CUP-21-21, a request by Eric White, on behalf of Vodka Street, for renewal of an existing Conditional Use Permit to allow the sale and on-premise consumption of Mixed Beverages at 202 North LBJ Drive, Suite 101.



Property Information

- Approximately 0.3029 acres
- Corner of East Hopkins Street and North LBJ Drive





Context & History

- Currently Vodka Street Global Bistro
- Surrounding Uses
 - The Coffee Bar
 - Chimy's
 - Freddy C's Lounge
 - Hays County Courthouse Square
- High preservation priority within Hays County Courthouse National Register of Historic Places District



Context & History

- Existing Zoning: CD-5D
- Use: Restaurant
 - Hours of operation:
3:00 PM to 2:00 AM
(Monday – Sunday)

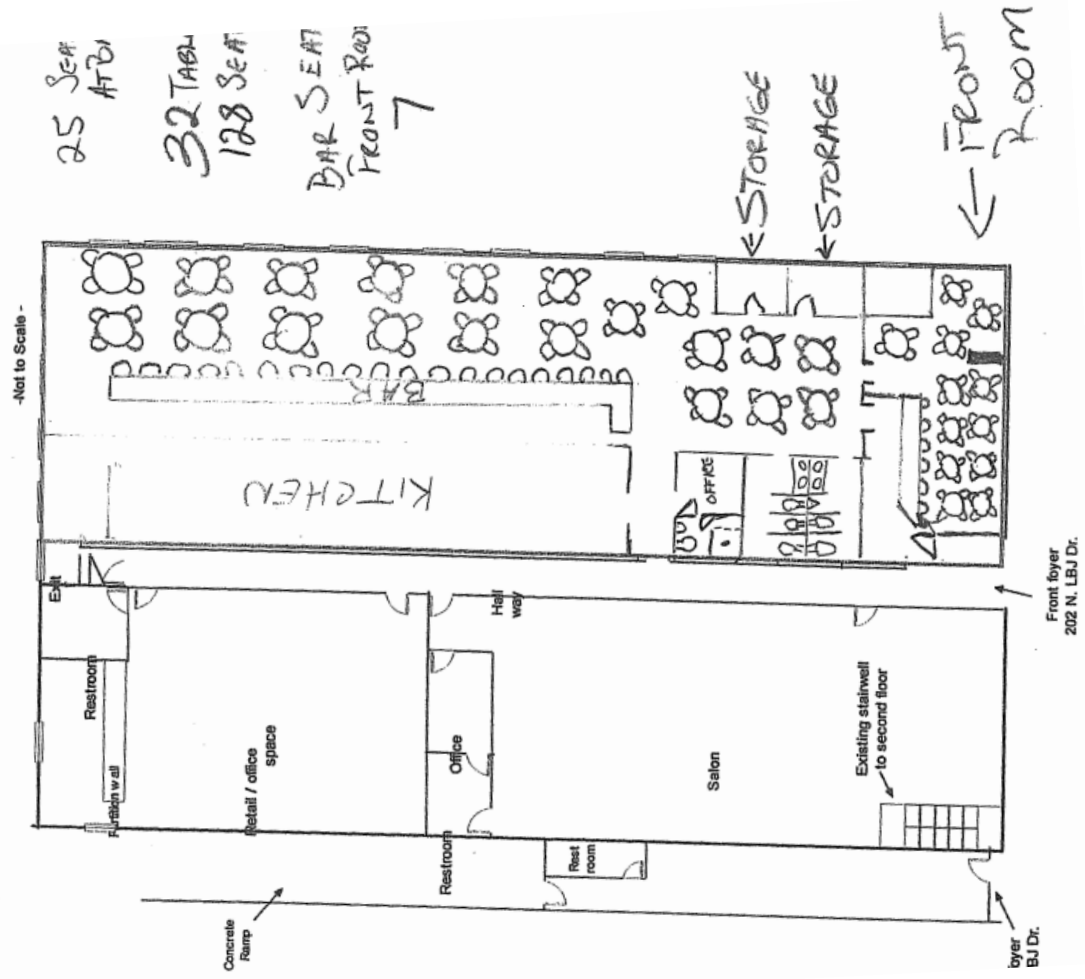




Floor Plan

Addendum # 1

A. B. ROGER'S BUILDING
(Approximate Main Floor)





Menu

Tapas

Maytag Blue Cheese Potato Chips

Patagonia Rolls

feta cheese sticks wrapped in beef and seared to perfection topped with chimichurri sauce. Argentinean Proud

Ravioli Crisps

wonton pillows filled with a blend of creamy cheese, corn, fresh herbs and a hint of bacon topped with a cilantro cream sauce

Vodka's Three Cheese Focaccia

with Caramelized Shallots, finished with Proscuitto and fresh Basil "A Must"

Crawfish Caroline

Crawfish Pies. A taste of Conroe Texas. (mothers do it the best)

Fried Alligator with Voodoo sauce

Corn Fritters

with a Toasted Orange Soy Cilantro sauce

Chang's Lettuce Wraps

Quickly-cooked spiced Chicken served with cool Lettuce cups

Chevre Mac & Cheese with Prosciutto

a taste of France

Mexican Egg

Avocado stuffed with Shrimp, Pico de Gallo, fresh Cilantro and topped with melted cheese served with homemade tortilla chips

Seafood Tacos *Drizzled with Lobster Bisque*

Grilled flour tacos with Shrimp, Crab, Red Pepper Couillious, Pico de Gallo and cilantro. Drizzled with Lobster Bisque!

Ahi Tuna

Japan meets Mexico in this fusion plate of Sashimi Ahi Tuna served on a tortilla chip with Wasabi Guacamole toasted Sesame seeds and Tequila Ponzu sauce

Tartare of Pacific Ahi Tuna

Ahi tuna served with Mango Salsa & Avocado along with Panini Toast

Baked Mussels

- | | |
|-------------------------|---------------------------|
| 1. Argentina | with chimichurri |
| 2. Italian | spicy tomato and parmesan |
| 3. American Blue Cheese | blue cheese and bacon |
| 4. Thailand | green curry |
| 5. French | red pepper couillious |

Roasted Corn Salsa

savory blend of corn, black beans, Pico and fresh herbs

Soups

6.95 **Seafood Gumbo**

7.95 cup 3.95 / bowl 5.25

Lobster Bisque

cup 3.95 / bowl 5.25

Soup of the Day

ask server

Handheld Salads

6.95 **Salad #1**

Salad #2

add-ons salmon chicken or beef shrimp

Gourmet Pizzas

6.95 **Chipotle Chicken**

Grilled Chicken, fire roasted peppers, chipotle sauce, Mozzarella and Jack cheeses. Topped with roasted corn & black bean salsa and cilantro and lime cream sauce

6.95 **White Pizza**

Pesto and creamy Alfredo sauce, Mozzarella, Ricotta, spinach sautéed garlic and bacon, topped with Feta Cheese

5.95 **Classic Margherita**

Zesty red sauce, Roma tomatoes, Mozzarella cheese and fresh Basil

6.95 **Kicked UP Margherita**

The Classic with Jalapenos, Feta Cheese and Bacon (add chicken \$1.00)

8.95

Sandwiches & Tacos

7.95 **Fish Tacos**

mango salsa, Jichama, with cilantro cream sauce

Shrimp Tacos

roasted peppers and Chimichurri sauce

8.50 **Avocado Tacos**

Sliced Avocados, Roasted Corn & Black Bean Salsa with cilantro cream sauce

5.95 **Steak Sandwich**

Grilled sliced Steak, Roasted Red Peppers, garlic and Feta Cheese on Focaccia

Buenos Aires Cheese Steak

Sliced steak, roasted bell peppers, provolone cheese and Chimichurri sauce

Vatican Cheese Steak

Sliced steak, zesty red sauce, Provolone cheese and Fresh Basil

3.95 **Classic Philly Cheese Steak**

Shrimp Po Boy

fried or grilled, lettuce, tomato, spicy cream sauce on a Baggett or tortilla wrap

Crawfish Po Boy

Fried or sautéed, lettuce, tomato, spicy cream sauce on a Baggett or tortilla wrap

Chicken Poblano Sandwich

Grilled Chicken Breast, Roasted Pablano peppers, Aioli sauce on Focaccia

Pesto Chicken Sandwich

Grilled Chicken Breast, Pesto Sauce, Provolone cheese, spinach, tomato (can substitute chimichurri for pesto)

Turkey Bacon Avocado Sandwich

with lettuce, tomato and ranch

Burger?

Entrees

Crawfish Etouffe

8.95

Pad Thai (Chicken or Shrimp)

8.95

Green Curry (Chicken or Shrimp)

8.95

Crying Tiger (Chicken or Shrimp)

7.95

General Tso's Chicken

8.95

Admiral Tso's Shrimp

9.95

Lobster Raviolis

6.95

Blackened Steak with Crawfish Etouffe

7.95

Ahi Tuna

Sautéed, Blackened or Grilled

5.95

Mahi Mahi

Sautéed, Blackened or Grilled

8.95

Salmon

Sautéed, Blackened or Grilled

8.95

Ponchatrain

Brown Butter Medira Wine Sauce

6.95

with shrimp and crab

6.95

add 3.25

Fish Toppings
Crawfish Etouffe

add 3.25

Fresh Roma tomato & Basil

add 2.95



Recommendation

Staff provided this request to the Planning and Zoning Commission and recommended **APPROVAL** of the Conditional Use Permit with 5 conditions

At their regular meeting on July 12, 2021 the Planning and Zoning Commission heard the request and voted to **POSTPONE** the request for renewal of the Conditional Use Permit with a 9-0 vote. This was to allow the applicant to be present at the meeting.

At their regular meeting on August 10, 2021 the Planning and Zoning Commission heard the request and voted to **DENY** the request for renewal of the Conditional Use Permit with an 8-0 vote.

The applicant submitted an application for the appeal on August 24, 2021, meeting the requirements of Section 2.8.3.6 of the San Marcos Development Code.

*A super majority vote of the City Council is required to reverse the decision of the Planning and Zoning Commission.



Update

Following the August 10th Planning & Zoning Commission meeting:

- As of **9.21.21**, the applicant still has not coordinated with Code Compliance to sign the corrective action plan.
- As of **9.21.21**, all fire code violations noted on the inspection report have been resolved.

***A super majority vote of the City Council is required to reverse the decision of the Planning and Zoning Commission.**



Alternatively, should the City Council choose to approve the request, staff recommends the following conditions:

1. The permit is valid for three (3) years, provided standards are met.
2. The permit shall be effective upon compliance with the corrective action form issued by Code Compliance.
3. Food shall be available to patrons in all areas of the restaurant in a manner that meets the requirements of Section 5.1.5.5(4)(b), Eating Establishments – Downtown CBA Boundary.
4. The permit shall be posted in the same area and manner as the Certificate of Occupancy.