

Stone Bank Taqueria

Applicant, Owner and Operator. The owner and operator of the restaurant will be The Lyons Group, 334 Boylston Street, Boston MA 02116. The Lyons Group is the highly successful owner/operator of a number of well known establishments in the Boston area, including Scampo, Rochambeau and Sonsie. The portfolio contains a wide array of restaurants, cafes and bowling alleys. Patrick Lyons is a long time summer resident of Martha's Vineyard and the current owner of Back Door Donuts. More information can be found at: lyonsgroup.com

The operator will own the real estate through the purchase of a commercial condominium unit housing the kitchen and rest rooms with adjacent land conveyed as a Limited Common Area.

Concept. This application is for a new 70 seat taqueria. In order to reduce sewer flow it will be classified under Title V as a fast food restaurant meaning that there will be no table service and no high volume automatic dishwashing. "Fast food" is a term of art in the Title V regulations. It should be emphasized that the use of this term, which conjures up images of low-end food chains, in no way describes this operation. The Lyons Group has never built anything resembling a fast food restaurant and will not do that in this case.

All of the Lyons Group properties are marked by beautiful design and branding, professional service and operation, and fresh food prepared on site, sourced locally whenever possible. For example, staples of Mexican cuisine like tortillas, corn chips, guacamole and salsa will be hand-crafted on the premises in full view of customers at an open kitchen. Further, Mexican cuisine utilizes many foods found in abundance on the Island – seafood, chicken, pork, beef and produce. The Lyons Group is considering beef from Grey Barn, Chicken from Good Farm, Seafood from Larsen's, dairy from Mermaid Farm, Produce from Ghost Island and Morning Glory and pork from Grey Barn. Given that this is a seasonal restaurant it is particularly well-suited to employ and showcase local Island foods.

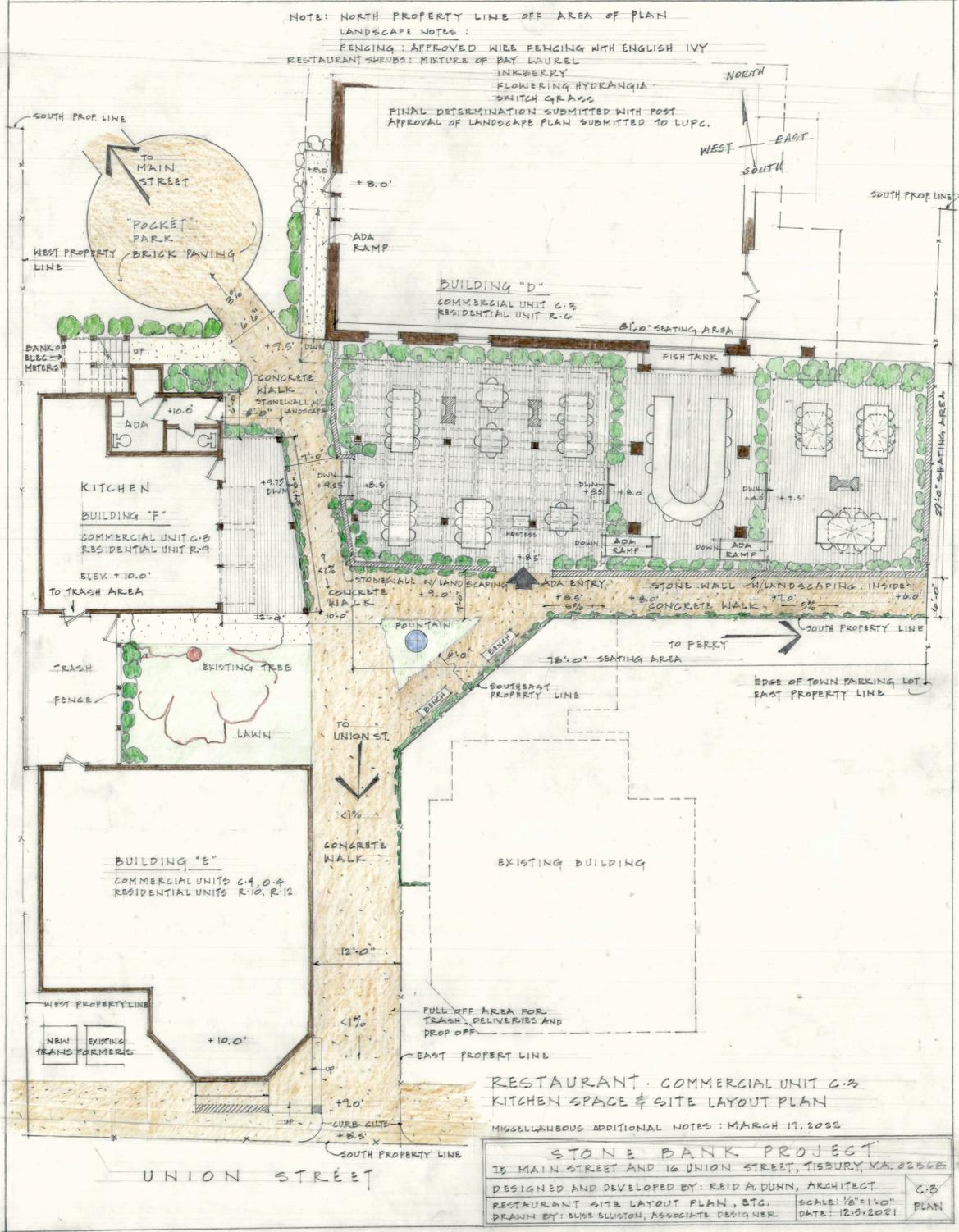
This will be a singular establishment. It should inject life into the current moribund state of Vineyard Haven and significantly elevate its profile. In addition it should capture a significant number of day trippers who traditionally have seen Vineyard Haven as merely a point of arrival and departure.

This is an Outdoor Venue. The restaurant will be served by an indoor kitchen but all seating will be outdoors. This is in keeping with the historical notion of outdoor Mexican eateries in warm climes. A portion of the seating will be covered during hot or inclement weather with retractable waterproof canvas awnings or umbrellas. See the below architectural plans and renderings. The venue is approached on foot from any of three locations via public walkways – from Union Street, from Main Street or from the Town lot adjacent to the ferry landing. These are at least 7' wide at the entry points, some two feet wider than nearby Town sidewalks.

A full service bar will be located under the existing hard canopy of the former bank drive-through facility. Rest rooms will be available in the kitchen building for restaurant patrons only.

NOTE: NORTH PROPERTY LINE OFF AREA OF PLAN
 LANDSCAPE NOTES:
 FENCING: APPROVED WIRE FENCING WITH ENGLISH IVY
 RESTAURANT SHRUBS: MIXTURE OF BAY LAUREL
 INKBERRY
 FLOWERING HYDRANGIA
 SWITCH GRASS

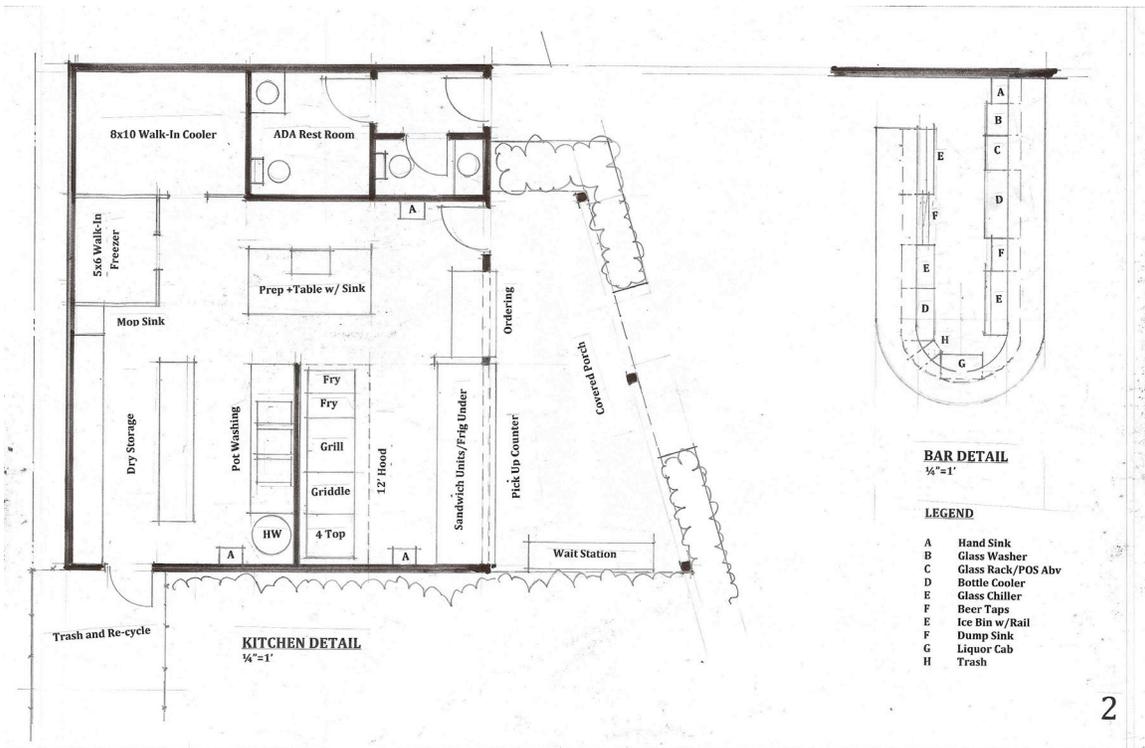
FINAL DETERMINATION SUBMITTED WITH POST
 APPROVAL OF LANDSCAPE PLAN SUBMITTED TO LUPC.



RESTAURANT, COMMERCIAL UNIT C.3
 KITCHEN SPACE & SITE LAYOUT PLAN

MISCELLANEOUS ADDITIONAL NOTES: MARCH 11, 2022

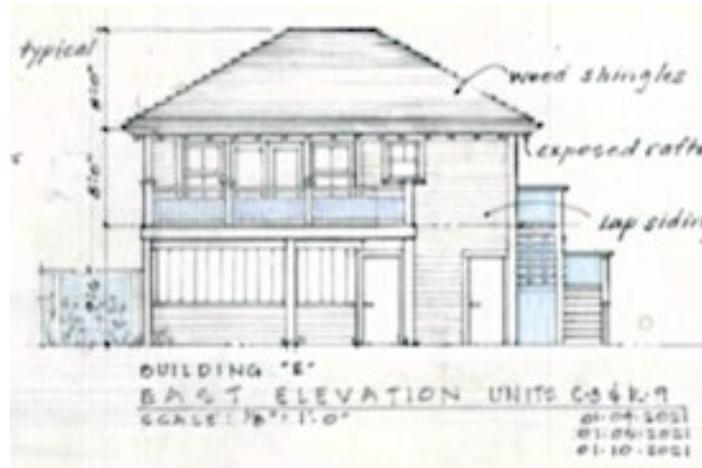
STONE BANK PROJECT	
15 MAIN STREET AND 16 UNION STREET, TIBURY, MA, 02568	
DESIGNED AND DEVELOPED BY: REID A. DUHN, ARCHITECT	
RESTAURANT SITE LAYOUT PLAN, ETC.	
DRAWN BY: BLUE ELLIOTT, ASSOCIATE DESIGNER	SCALE: 1/8"=1'-0" DATE: 12.8.2021
C.3 PLAN	











Condominium Documents. The condominium site plan is below. Please note the two Limited Common Areas that are relevant to the restaurant -- the porch off the kitchen and the main sitting area alongside the drive-through building. The following language lifted from the Master Deed of the condominium documents at paragraph 6d further clarifies the rights of the restaurant:

“(d) Certain Land Areas adjacent to Commercial Units. Certain land areas adjacent to commercial units, are limited common areas to such commercial units as designated on the Plan and, as such include the exclusive right to occupy and use the same for all commercial purposes. For clarity, Unit C3 may use the limited common areas designated on the Plan as “LCA C3” as a commercial dining area, without approval by the Condominium Trustees, or such other commercial use which may be allowed by applicable law and the Condominium documents.”

Hours of Operation. By nature this will be a seasonal establishment. With its retractable awnings it is designed to operate in rainy weather but obviously cannot compensate for cold temperatures. Accordingly it will be open from May through October and may utilize propane heaters and/or fireplaces to alleviate cold in the shoulder seasons. Take-out service may be offered in the off-season. The maximum hours for this would be 11:30 AM to 1:30 PM and 5:00 PM to 9:00 PM, seven days a week. The awnings will be removed and the bar area covered with tarpaulins, but the tables and overall appearance will remain intact. On a warm day patrons, should they so choose, may enjoy their food on premises.

The restaurant will serve lunch and dinner seven days a week. It will open at 11:30 AM and remain open throughout the day, closing at 10:30 PM. Reservations will not be taken. Hours of operation in the shoulder seasons will be weather-dependent and cannot be predicted with certainty.

Traffic. Perhaps because of the reference to “fast food” in Title V which conjures up images of cars stacked up at a McDonald’s take-out window the taqueria is presumed to be a very high traffic generator. Nothing could be further from the truth. Most will arrive here without the benefit of a car.

There are many reasons for this but perhaps the most obvious is the policy of not taking reservations. This all but ensures that this will not be a “destination” restaurant because who in their right mind will brave summer traffic without knowing they can actually get a table?

Also this will be an informal place with good food and reasonable price points. It should appeal to ferry passengers, day-trippers, passers-by, and those already in town for other reasons. People getting off and on the ferry – both tourists and Islanders – will find this a very convenient stop as it is visible from the ferry landing. Departing passengers and stand-bys will take comfort in being able to actually see their ferry as it docks, being reassured that they have time to finish their meal without fretting over making the ferry. If they have a car, it’s either in the ferry line or left at home. The in-town location, informal nature, and lower price point should also appeal to youngsters, cyclists and the budget conscious.

And should the restaurant be fortunate enough to have customers unable to get a table there is ample waiting space in the adjacent pocket park and other public areas within the project.

A traffic study has been performed pursuant to a request from the MVC.

Staffing. At full operation approximately 8 employees will be required: 3-4 kitchen staff including pot washing, 2-3 food runners/bussers and 1-2 bartenders. Staffing is reduced

by close to 1/3 by not employing waitpersons. In the winter season when take out may be offered the restaurant can be staffed by 3-4 kitchen personnel.

Ordering and Serving Procedure. Patrons will seat themselves. Ordering and payment will be done through an on-line procedure using the patron's smart phone. Meals will be brought to the table by food runners. Alternatively, ordering, payment and pick-up may be accomplished in-person at a pick-up window located on a covered porch adjacent to the kitchen.

After ordering a meal, patrons may purchase alcoholic beverages from a bartender, who will bring drinks to their table.

Bussing of Tables. Food runners will be responsible for clearing trash from the tables and disposing of it in the trash area behind the kitchen. It is possible that if operations require it trash bins can be located in the dining area for customers to bus their own tables. However it will continue to be the responsibility of the bussers to ensure that the dining area remain trash free.

Deliveries. Food deliveries will be made from Union Street. There is a 12' curb cut and paved pull-off that will allow deliveries without blocking the street. Most food deliveries are made in the early morning.

Regulatory Matters. The Tisbury building official has determined that an outdoor Food Service Establishment is a permitted use in the B-1 district.

The restaurant will be served by town sewer. All kitchen flow will pass through a grease trap prior to entering the local sewer system. The fast food category uses 20 GPD, or a total of 1400 GPD for this operation. The required flow was granted by the Tisbury Selectboard on August 31, 2021.

A seasonal liquor license can be granted by the Selectboard to venues having more than 30 seats.

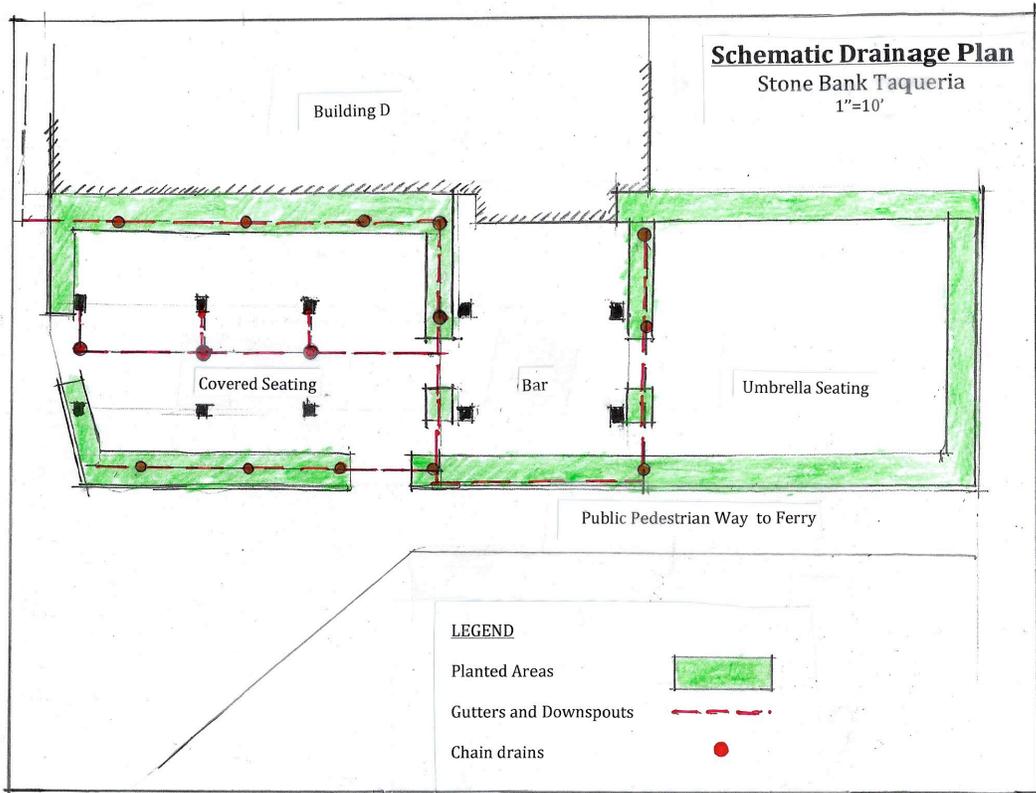
Comparison to Other Downtown Restaurants. The Lyons Group has determined that 70 seats are the minimum required for a sustainable operation. In comparison to other downtown eateries this will be one of the smaller venues. Also it will be the only Mexican restaurant in Vineyard Haven. Here is a list of the other sit-down places in Vineyard Haven that offer dinner and liquor, the cuisine offered and the seats permitted for each:

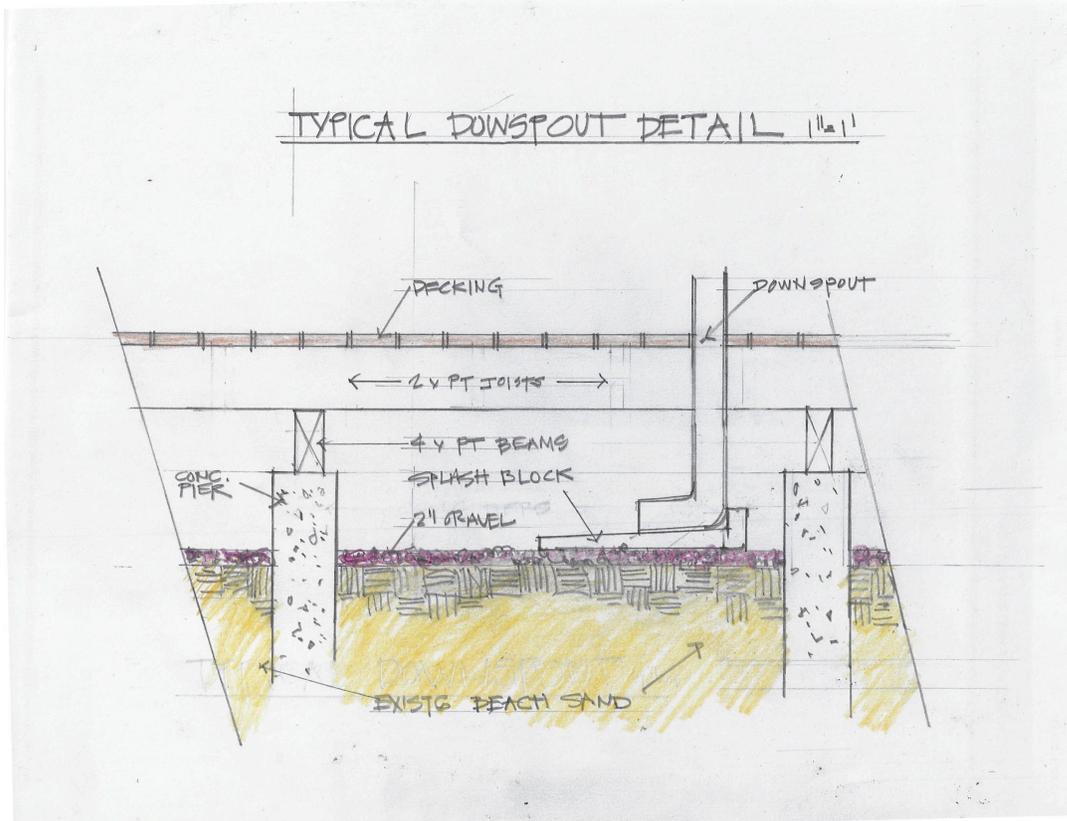
Beach Road/American/84 seats
Garde East/American/80 seats
Golden Bull/Brazilian/50 seats + 25 patio = 75 (estimated)
Black Dog/American/115 seats
Copper Wok/Asian/96 seats
Mikado/Asian/37 seats

- Soffita/Italian/ 85 seats
- Salvatore's/Italian/ 90 seats (estimated)
- Fish/Seafood/60 seats (estimated)

The proposed taqueria fits perfectly into this mix. It will offer a cuisine not currently found in Vineyard Haven and it will offer an informality and somewhat lower price point than other sit-down venues in the Town.

Storm Water Disposal. The approved storm water disposal plan for the project utilizes direct percolation into the existing sandy soil. The entire seating area is on a wood deck that allows rainwater to pass through the boards into the soil below. Rainwater falling on the drive-through canopy is captured in existing gutters. The downspouts will be carried through the deck. Rainwater falling on the retractable canopies is also captured in three gutters running from east to west. Two of these are at the edges of the seating area over landscape beds. Chain drains will lead this water into the beds. The third runs down the center of the seating area and downspouts will carry this water through the deck. See the below drainage plan.





Unit 6. The rights to Unit 6 have been sold to the purchaser of Building D (the drive-through building). Unit 6 will not be constructed at this time and accordingly it is not shown in the architectural drawings and renderings for the restaurant.

Composting and Waste Disposal. The area marked “trash” in the condominium site plan will contain the solid waste and compost containers for the restaurant. It will also contain waste receptacles for four of the residential units. This area measures 12’x20’ and is adequate to accommodate eighteen 32-gallon tote receptacles. The trash will be taken out to Union Street via the same route that food deliveries will come in. The food waste containers will be locked to prevent intrusion from animals.

The restaurant at full capacity will produce four 32-gallon totes per week of food waste, and, according to the attached letter from Bruno’s, the compostable food waste will be picked up once weekly and transported to IGI for composting. Six more totes will be dedicated to the restaurant’s solid waste and recyclables. This will require two pick-ups per week from Bruno’s.



n't



Island Grown Initiative

2/10/2022

To whom it may concern;

Island Grown Initiative agrees to provide a licensed facility to compost food waste for the proposed Vineyard Haven restaurant opening this spring.

Bruno's contracts directly with the restaurant for pick up of the food waste and delivery to our farm composting station.

Matthew Dix
Senior Director, Island Grown Farm

Washing of Reusable Items. The restaurant will not use automatic dishwashing. Cookware and reusable aluminum serving dishes will be washed by hand in a 3-bay sink. Glasses, cutlery and plastic baskets will be cleaned in two low-temperature, low-water CMA washers.



LOW TEMPERATURE UNDERCOUNTER GLASSWASHER

L-1Xe

Chemical Sanitizing Undercounter Glasswasher



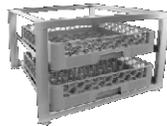
FEATURES

- 40 racks / 160 covers per hour.
- Economical to operate. Uses only 1.19 gallons of water per cycle.
- All stainless steel construction assures long life and years of trouble free operation.
- 12-1/4" door opening.
- Unique spray arm system features upper and lower stainless steel wash arms with reinforced end caps.
- Built-in chemical pumps and dosing system assures proper chemical usage.
- Convenient to service. "Work-in-a-drawer". All electrical components are attached to a sliding drawer for easy access and service.
- Pumped drain allows for flexible installation. Requires no floor drain.
- Pump pulsing system improves results by eliminating soil and chemical carryover during rinse cycle.
- Stainless steel pump impeller. Offers extended life and service.
- Built-in strainer in water inlet system to prevent water valve from clogging.
- Two dish racks included.
- Built-in prime switches.
- Built-in instant drain.
- Door safety switch makes operation safe.
- Sustainer Heater

CMA MODEL: L-1Xe



48" Undercounter dish table with Pre-Rinse



Universal Pre-rinse



Low Chemical Alarm

AVAILABLE OPTIONS

- The "TEMP-SURE" requires a separate 240V 3 phase 40 amp power supply
- 6" Stainless Steel Legs
- 4" Stainless Steel Legs
- Alternative electrical available for export



CMA Dishmachines 12700 Kroyt Street Garden Grove, CA 92641 • 800-854-6417 • 714-898-8781 • Fax: 714-865-2141 • www.cmadishmachines.com

CMA reserves the right to modify specifications or discontinue models without prior notice.

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The CMA machine uses 1.19 gallons per cycle. Glass washing will use two cycles per hour at lunch and four during dinner – about 30 cycles per day equating to 36 GPD. Cutlery and basket washing will use three cycles per hour each for lunch and dinner – about 25 cycles per day equating to 30 GPD. The total water used by this method is 66 GPD, or less than 5% of the daily allotment of 1400 GPD.

The use of high temperature dishwashing is not being contemplated. These devices use more water and create clouds of steam, which is not thought to be compatible with a venue in which all restaurant functions are in view of the public. While it is true that low temperature dishwashing uses chlorine based sanitizers, the impact of this on the sewage treatment plant is negligible.

Disposable Items. All remaining service items used in the restaurant will be disposable paper-based, bio-degradable material – such as napkins, soup containers, cups and the like. See below.



To-Go Items. All to-go items will be packaged in bio-degradable containers





