

**Mono County
Community Development Department**

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**PREAPPLICATION
REVIEW REQUEST**

DATE December 4, 2015 DATE RECEIVED BY CDD December 3, 2015

PROJECT NAME Garden House Coffee - to become EPIC Cafe

ANTICIPATED PERMIT OR APPLICATION: General Plan Amendment Specific Plan
 Conditional Use Permit Director Review Other Re-establish prior use

REPRESENTATIVE Linda and David Dore

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E-MAIL dore@schat.net ASSESSOR PARCEL # 021-150-006-000

REVIEW REQUEST: A preapplication review by the Mono County Land Development Technical Advisory Committee (LDTAC) is requested for the following project. Briefly describe below the type of project, units, square footage, etc. Please attach expanded narrative if available.

My husband David and I are hoping to take over the established Garden House Coffee shop by leasing the building from the owners, Bill Banta and family. For the past 8 years the coffee house has been open for the guests of the adjacent Lakeview Lodge as a summer seasonal facility, serving coffee and pre-packaged foods.

We hope to continue this seasonal model. We would like to upgrade the facility to include the capacity to serve fresh made foods. With minor modifications (i.e. addition of a 36" stove/oven, sinks) we could offer the guests of the lodge a delightful place to eat as well as get a cup of coffee!

Please see attached for detailed discussion.

PLEASE PROVIDE: Maps, drawings, illustrations and narrative that may be useful for staff review.

Parcel # 021-150-006-000

Preapplication review request (cont.)

The Garden House Coffee shop currently serves the guests of the Lakeview Lodge with about 6 tables - seating for approximately 24 guests. We would increase the seating to about 30 with the addition of 2 more tables.

The existing operation has refrigeration, shelving and a countertop convection oven in the back kitchen area. We propose to replace the convection oven with a 36" oven/stove top and hood exhaust fan, as well as adding kitchen sinks and supportive kitchen appliances (waffle iron, Panini press, warming table, etc.).

The main dining room area would have only minor décor changes (i.e. fresh paint, wood top tables as opposed to the existing metal top tables), and we would turn the serving counter 90 degrees for more efficient and friendly use of space.

The property is currently in compliance with all sewer, water and utility regulations.

RE: Parking

Historically, most of the business of the Garden House is from the guests in the adjacent Lakeview Lodge Motel, where they are already parked near their rooms. The Garden House is literally steps away from the Lodge rooms.

There are 4 parking spaces (1 which is handicapped) directly in front of the building, with 3 additional spaces on the south side of the building. Maximum capacity parking (with an additional 4+ spaces) is also located across the street just south of the building about 50 feet away. These spaces are on the Banta property and are included in the lease agreement.

Re: Menu style

Please see the attached conceptual menu proposal.

We are currently in the catering business (Linda Dore Foodservice/Caterng, LLC) which we hope to continue from this facility.

Please see supporting photos.



metal tables would be replaced with wood top tables.
Wall decor changed. Fresh paint.



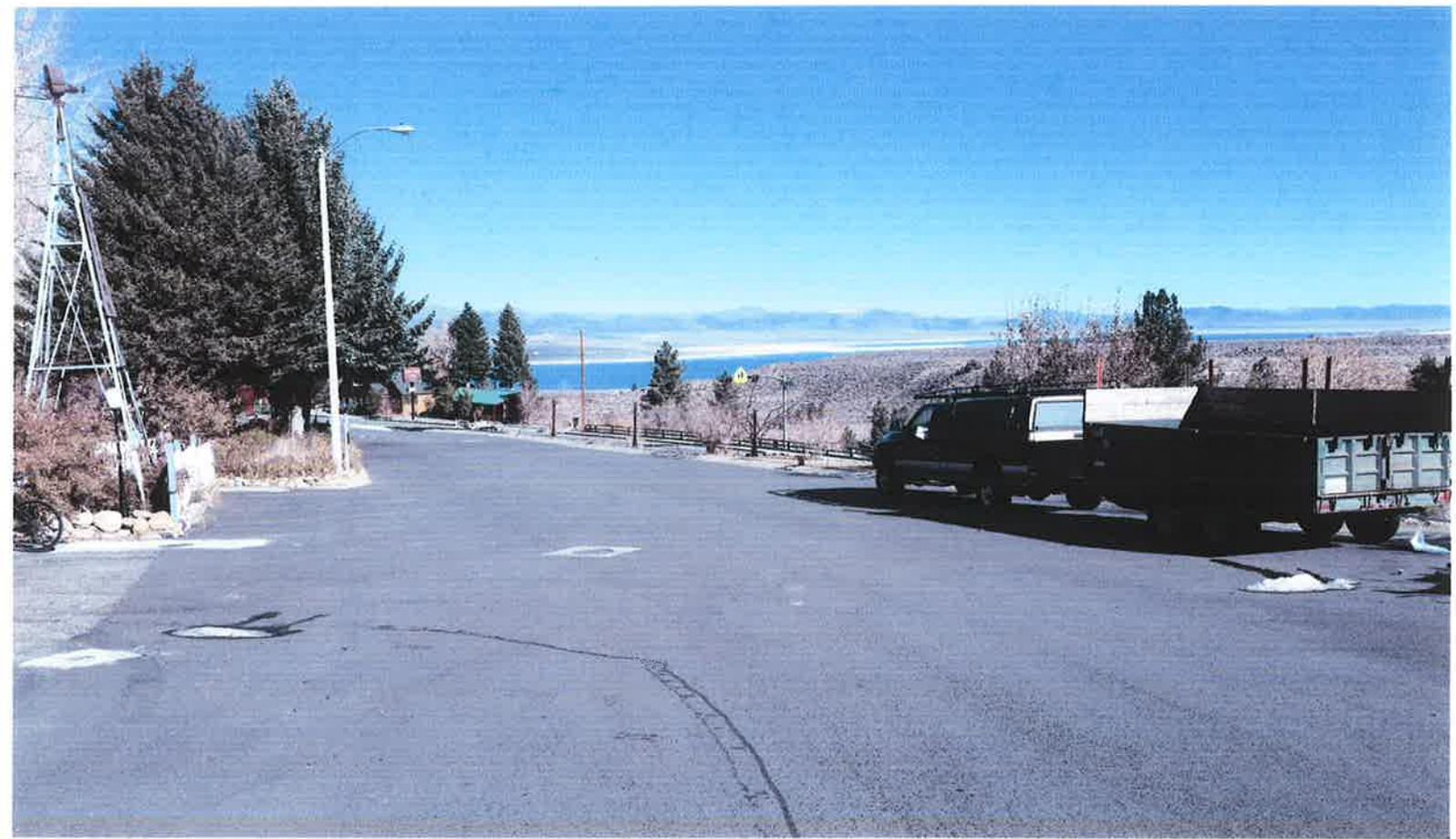
We would modify counter configuration slightly so it is all perpendicular to the long wall.



Exterior entrance - NO proposed changes.



Storefront parking spaces.
Additional parking just to the left of the white fence.



Overflow parking available across the street and south.

**EPIC Café
Conceptual Menu**

Breakfast

**Fresh fruits, homemade granola, yogurt, bagels, house made gravlax, waffles,
possibly crepes, frittata, homemade baked goods.
Coffee, teas, juices**

Lunch/Dinner

**Organic greens salads, Caesar salad, house made dressings, Quinoa Tabbouleh,
Wild rice and other grain salads.**

**Panini sandwiches, Wraps of the Day (i.e. Salmon, brown rice, dill burre blanc
sauce), Pasta of the Day (i.e. butternut squash and caramelized onion lasagna),**

**Fresh Soups, Seasonal specials (i.e. roasted Cornish Game Hen with apple
cider/mustard/maple sauce, Ratatouille filled portabella mushrooms, Caprese
salad with local tomatoes and fresh mozzarella)**

**Homemade desserts (i.e. cheesecakes, apple crisp, chocolate chip bread pudding
with homemade caramel sauce, lemon mousse....)**

Beverages: Sun tea, lemonade, flavor infused sparkling waters