

Date – October 11th, 2023



SECTION C: Statement of Operations

The applicant, KALAVERAS TM Inc., is requesting a minor modification to condition #18 on previously approved Planning Application No. PA20-1074. The request is to extend the approved operating hours.

The restaurant is located in the Old Town Specific Plan Zone in the City of Temecula. The eatery, known as “KALAVERAS Mexican Cuisine & Bar” will operate daily with indoor seating of up to 126 patrons indoors and a covered outdoor patio.

The proposed hours of operation are -

Monday through Thursday 11:00 am-11:00 pm

Friday 11:00 am - 12:00 am

Saturday 10:00 – am 12:00 am

Sunday 10:00 am - 11:00 pm

Number of Employees –

The eatery expects to employ approximately 20 employees. Within the 30 days of employment, all employees involved with the sale of alcohol including their managers, shall enroll in the Responsible Beverage Service (RBS) training program. Each employee will be trained in proper procedures for selling alcoholic beverages and observing the environment.

Security -

Currently, the establishment has an alarm and camera surveillance system installed with a total of 24 cameras that operate 24 hours a day and stores footage for up to 30 days which can be furnished to the Police Department upon request. Cameras are located in significant areas of the restaurant such as: Entry way, Back entrance, hallways, kitchen, office, storage, all dining and patio area. All doors and windows will be secured and locked at the end of the business day.

Estimated Number of Customers

Approx. 200 – 300 per day

Parking Spaces Provided

Situated on Old Town Front Street, Kalaveras benefits from the parking facility provided by the city of Temecula on Mercedes Street. Moreover, ample parking spaces can be found along Old Town Front Street, as well as on Fourth Street and Fifth Street. Parking is not required at the site per Specific Plan.

Indicate if food will be served

Yes – a full Menu will be served.

Indicate if alcohol will be served

Currently, the site has an active ABC Type 47 - ON-SALE GENERAL EATING PLACE. License number is 646160.

Indicate if live entertainment or amplified sound will be provided

No proposal for live entertainment is included with this CUP modification.

MEZCAL

EL VALIENTE ^{\$14}

mezcal - lime juice
pineapple nectar - agave syrup - jalapeño

MULA OAXAQUEÑA ^{\$14}

mezcal - ancho Reyes - lime juice - ginger

LA ÚLTIMA PALABRA ^{\$16}

mezcal - green chartreuse - lime juice - pineapple - agave

EL CHAMUCO ^{\$14}

mezcal - passion fruit - mango purée

FUEGO DE DRAGÓN ^{\$18}

habanero infused mezcal - pomegranate
agave syrup - lemon juice - cherry bitters

WHISKEY

LA MESERA ^{\$15}

whiskey - lemon juice - agave syrup - jalapeño
muddled cucumber - elderflower - crushed black pepper

GUAYABERA ^{\$16}

whiskey - guava - pineapple nectar

KOPA DE FRIDA ^{\$15}

hibiscus infused rye - lemon juice
agave syrup - habanero bitters

VODKA

LA GUERA ^{\$14}

stoli lime vodka - lime juice - creme de cassis
agave syrup - cucumber - mint

MARACUYA Y KIWI ^{\$14}

vodka - rosemary - lemon - strawberry - kiwi
passion fruit purée - prosecco

MARGARITAS

LA KALAVERA ^{\$14}

traditional silver tequila - triple sec
agave syrup - lime juice

CHAMOYADA ^{\$14}

traditional silver tequila - chamoy - mango purée

PEPINOS CON CHILE ^{\$14}

traditional silver tequila - lime juice
jalapeño - cucumber juices - agave syrup

PIÑA CON CHILE ^{\$14}

pineapple jalapeño tequila - lime juice
pineapple chile purée

MI NOVIA FRESA ^{\$14}

traditional silver tequila - strawberry purée

EL CHUPACABRAS ^{\$14}

traditional silver tequila - lime juice - hibiscus flower syrup

DULCE DE TAMARINDO ^{\$14}

traditional silver tequila - tamarind purée

FLIGHT (4 SAMPLES) ^{\$35}

mango - pepino - piña - fresa

PITCHER (64oz) ^{\$45}

CLASSICS

PALOMA NEGRA ^{\$16}

traditional silver tequila - grapefruit - lime juice
charcoal - squirt soda

MOJITO PRIETO ^{\$14}

rum - brown cane - lime juice - mint - sparkling water

JARRITO LOKO ^{\$15}

tequila blanco - lime juice - jarritos soda
watermelon purée

SLUSHIES

NEVE DE LIMÓN ^{\$15}

traditional silver tequila - fresh squeezed lime
infused agave syrup

HORCHATA COLADA ^{\$15}

rum - horchata purée
pineapple nectar
condensed milk - cinnamon
whipped cream

TEQUILA

MANDALA

blanco ^{\$18}
reposado ^{\$20}
añejo ^{\$30}
extra añejo ^{\$45}

TRES GENERACIONES

blanco ^{\$15}
reposado ^{\$15}
añejo ^{\$18}

DON JULIO

blanco ^{\$13}
reposado ^{\$15}
añejo ^{\$17}
70 ^{\$20}
1942 ^{\$35}

SIETE LEGUAS

blanco ^{\$14}
reposado ^{\$16}
añejo ^{\$19}
extra añejo ^{\$35}

CLASE AZUL

blanco ^{\$35}
reposado ^{\$50}
añejo ^{\$75}

CAZADORES

blanco ^{\$13}
reposado ^{\$15}
añejo ^{\$18}
extra añejo ^{\$28}

PADRE AZUL

blanco ^{\$17}
reposado ^{\$20}
añejo ^{\$28}

HERRADURA

silver ^{\$13}
reposado ^{\$14}
añejo ^{\$17}
ultra ^{\$25}
legend ^{\$35}

PATRÓN

silver ^{\$16}
reposado ^{\$16}
añejo ^{\$18}
gran platinum ^{\$40}
gran piedra ^{\$55}

1800 TEQUILA

blanco ^{\$13}
reposado ^{\$14}
añejo ^{\$16}
crystalino ^{\$25}
mileno ^{\$45}

CASAMIGOS

blanco ^{\$14}
reposado ^{\$16}
añejo ^{\$18}

MAESTRO DOBEL

blanco ^{\$15}
reposado ^{\$25}
añejo ^{\$30}
hurrito ^{\$25}
crystalino ^{\$30}

CORRALEJO

blanco ^{\$13}
reposado ^{\$14}
añejo ^{\$16}
99,000 horas ^{\$30}
gran corralejo ^{\$45}

GRAN CENTENARIO

blanco ^{\$14}
reposado ^{\$16}
añejo ^{\$19}
leyenda ^{\$50}

RESERVA DE LA FAMILIA

blanco ^{\$20}
reposado ^{\$32}
añejo ^{\$45}

MEZCAL

ILEGAL

joven ^{\$15}
reposado ^{\$20}
añejo ^{\$30}

XICARU

blanco ^{\$13}
reposado ^{\$15}
102 silver ^{\$18}
pechuga mole ^{\$35}

LOS NAHUALES

blanco ^{\$15}
reposado ^{\$17}
añejo ^{\$20}

NUESTRA SOLEDAD

stgo matlan ^{\$16}
san juan del rio ^{\$20}

CASAMIGOS

casamigos ^{\$30}

LOS JAVIS

blanco ^{\$15}
reposado ^{\$16}
tobala ^{\$20}

CLASE AZUL

guerrero ^{\$75}
cenizo ^{\$95}

EL JOLGORIO

espadin ^{\$30}
madrecruz ^{\$35}
pechuga ^{\$40}
barril ^{\$45}

SOMBRA

joven ^{\$18}
reposado ^{\$25}
ensamble ^{\$40}

IBA

40 ^{\$20}
55 ^{\$30}

BOZAL

tobacisco ^{\$30}
mexicano ^{\$35}

XIMAN

ximan ^{\$50}

EL SILENCIO

joven ^{\$15}
espadin ^{\$20}

BEER

DRAFT

negra modelo ^{\$8}
pacífico ^{\$8}
rotation ipa ^{\$9}
rotation draft ^{\$9}
michelada ^{\$15}
(tamarind - mango)

FLIGHT

4 samples ^{\$15}

BOTTLED

corona extra ^{\$7.50}
dos xx lager ^{\$7.50}
estrella solis ^{\$7}
bud light ^{\$7}
michelob ultra ^{\$7.50}
heineken ^{\$7.50}

PITCHER

macrobrew on tap ^{\$25}
microbrew on tap ^{\$27}

WINE

CHAMPAGNE

\$12 glass - \$35 bottle

CHARDONNAY

\$12 glass - \$35 bottle

CABERNET

\$12 glass - \$35 bottle

WE RESERVE THE RIGHT TO REFUSE
SERVICE TO ANYONE FOR
REASON AT ANY TIME AT OUR
SOLE DISCRETION

ENTREES

MOLCAJETE \$45

marinated skirt steak - chicken breast
seasoned shrimp - chorizo - cactus - queso fresco
jalapeño toreado pepper - salsa molcajete - cilantro

SALMÓN \$27

grilled salmon - tamarindo bbq sauce - rice - spinach
red bell peppers - lemon wedge - grilled asparagus

CARNE ASADA \$28

grilled marinated steak - caramelized onions
nopallito mix - salsa molcajete - jalapeño cabbage mix
guacamole - rice - beans - corn tortillas

BARBACOA \$24

braised beef - onions - cilantro - rice - refried beans - corn tortillas

CARNITAS \$24

pork carnitas - red onions - cilantro - lime - rice
beans - habanero salsa - corn tortillas

ENCHILADAS VERDES \$20 ▲

2 tortillas - jack cheese - chicken breast
green tomatillo sauce - sour cream - guacamole
cotija cheese - jalapeño cabbage mix

ENCHILADAS DE CAMARÓN \$25

2 tortillas - jack cheese - sautéed shrimp - diablo sauce
sour cream - cotija cheese - pico de gallo

QUESA BIRRIA TACOS \$20

3 crispy cheese tacos - slow braised beef
lime onions - avocado - cilantro - consommé

TACOS GOBERNADOR \$25

3 fried corn tortillas - jack cheese - diced shrimp - chipotle sauce
- mango sauce - avocado - marinated red onions - carrots

PASTA A LA DIABLA \$24

grilled shrimp - penne pasta - mushrooms - bell peppers
diablo salsa - cotija cheese - cilantro - garlic toast

FAJITAS \$16 - \$26

grilled peppers - onions - tomatoes - fried jalapeño
mexican rice - refried beans - fresh tortillas
veggie \$16 / chicken \$22 / asada \$26 / shrimp \$26

KALAVERAS SALAD \$12

fresh spring mix - jicama strips - mango relish - red onions
cherry tomatoes - tortilla strips - orange ginger vinaigrette

ALBÓNDIGAS SOUP \$12

mexican meatball soup - jack cheese - avocado slices
cilantro - garnish - corn tortillas

COMBINATION PLATE \$18

2 of the following items:

crispy taquito (potato or chicken)
soft tacos (asada, chicken, carnitas, or barbacoa)
cheese enchilada
chile relleno

BOWLS

KALA BOWLS \$16 - \$19

mixed green salad - rice - pico de gallo - cotija cheese
roasted pineapple - avocado - tortilla strips
orange ginger vinaigrette
veggie \$15 / chicken \$16 / asada \$18 / shrimp \$19

DESSERTS

FLAN DE CASA \$12

sweet caramel flan - cajeta drizzle

CHURRO SANDWICH \$12

churro donuts - cinnamon sugar mix

APPLE CHIMICHANGA \$13

apple filled chimichanga - cinnamon and sugar
vanilla ice cream - whipped cream

BERRIES CHEESECAKE \$10

cheesecake - whip cream - berries - powder sugar

GRATITUDE ADDED FOR ALL PARTIES OF 6 OR
MORE AND ALL TABS OVER \$200
CONSUMING RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF
FOODBORNE ILLNESS

APPETIZERS

GUACAMOLE \$13

mashed avocado - pico de gallo - queso fresco
cilantro - pork rinds

CEVICHE \$19

citrus cured shrimp - tomatoes - onions - mango
avocado - cilantro - corn tostadas

NACHOS \$11

tortilla chips - jack cheese - peruvian beans - pico de gallo
guacamole salsa - chile de arbol dip - cotija cheese
marinated red onions - carrots - cilantro
add protein \$5

TAQUITOS DORADOS \$14

5 rolled taquitos - chicken tinga or potato - arugula mix
chile de arbol dip - queso fresco - habanero salsa

ESQUITE \$12

slow roasted buttery corn - chipotle aioli sauce
queso fresco - cilantro

QUESADILLA \$11

flour tortilla - jack cheese - corn - roasted red bell peppers
guacamole - chile de arbol dip - pico de gallo

QUESO FUNDIDO \$15

melted oaxaca cheese - house chorizo
mushrooms - serrano chiles
escabeche carrots - corn tortillas

AGUACHILES \$21

marinated shrimp - red onions - cucumbers
avocado - corn tostadas

EMPANADAS \$11

2 empanadas - chimichurri sauce
(spicy chicken, spicy beef, or spinach)

TACOS

ASADA \$5

grilled steak - corn tortilla - guacamole
nopallito relish - cilantro sprig

POLLO \$5

marinated chicken - corn tortilla - salsa taquera
jalapeño cabbage mix - chile de arbol dip - cotija cheese

BARBACOA \$5

braised beef - corn tortilla
marinated red onions - radish strips

CHICHARRÓN \$5

marinated pork belly - corn tortilla
marinated red onions - queso fresco - cilantro

CARNITAS \$5

marinated carnitas - corn tortilla
marinated red onions - cilantro

PESCADO \$6

grilled wild salmon - corn tortilla - jalapeño cabbage mix
cotija cheese - cilantro sprig

CAMARÓN \$6

sautéed shrimp - corn tortilla - chipotle cream
jalapeño cabbage mix - cotija cheese - cilantro sprig

HONGOS \$5 ●

sautéed portobello mushrooms - roasted pasilla chile
corn tortilla - fried leeks - cilantro

BURRITOS

KLASSIC WET BURRITO \$16

peruvian beans - rice - choice of protein - jack cheese
pico de gallo - molcajete sauce - green or red sauce
sour cream - guacamole - pico de gallo

KALA BURRITO \$16

marinated skirt steak - shoestring fries - guacamole
monterrey jack cheese - pico de gallo - flour tortilla

MODIFICATIONS AND SUBSTITUTIONS
POLITELY DECLINED

▲ contains nuts
● vegan dishes

Statement of Justification

Is the site suitable and adequate for the proposed use?

The project site maintains a zoning designation of (SP-5) and a General Plan Land Use Designation of Specific Plan Implementation. The existing subject property is located on the second floor of an existing commercial development, which was built to county specifications regarding necessary walls, fences, parking and loading facilities. The use of the property will not change. The subject property is zoned for commercial uses and will be utilized as such with the proposed modification of hours in conjunction with an existing restaurant. The proposed entitlement does not include the construction of any new buildings on the land or the introduction of a new use to the site. Since there will be no physical changes to what already exists at the project site, it can be found that it is suitable and adequate for the proposed use.

Would the proposed use and design have a substantial adverse effect on traffic circulation and on the planned capacity of the street system?

The project site is fronted on and is accessible via the Old Town Front St. The existing site is adequately served by highways or streets of sufficient width and improved as necessary to carry the kind and quantity of traffic such use would generate, and by other public or private service facilities as are required. The subject request does not include any changes to the physical characteristics or use of the project site, so it can be found that the proposed use and design will not have a substantial adverse effect on traffic circulation and on the planned capacity of the street system.

Would the proposed use and design have a substantial adverse impact of the general welfare of persons residing in the community?

The Project Site is located on the second floor of an existing commercial building and the design of the existing structure sufficiently separates the commercial uses from the residential uses via separate levels, access points, and stepped building setbacks.

The nearest residential uses to the project site are directly across Mercedes St. The dispensing of beer, wine and distilled spirits with extended hours will be contained to the interior of the restaurant. The existing commercial structure and adjacent buildings serve as an adequate buffer for any residential uses. Further, the existing establishment will be maintained as a bona-fide restaurant and is not proposing live entertainment or patron dancing with this request.

The primary function of the establishment will continue to be a sit-down meal service and the character and mode of operation will not change with the herein authorization. The property is zoned for commercial uses and the restaurant use is allowed by right. The approval of this entitlement will allow the applicant to offer a full service to patrons and to compete more favorably with other restaurants in the area. Other retail establishments and restaurants are in

the vicinity and have similar operating hours. As wished for, the request represents the introduction of a use that is common to the area. As such, the project will continue to enhance the surrounding neighborhood and will perform a function in addition to providing a service that is essential and beneficial to the adjacent community.

This commercial building is well-buffered from nearby residential areas by streets, highways, parking lots, and landscaping. The subject restaurant will not generate an undue burden or nuisances to residential areas within the immediate vicinity.

Is the design of the project compatible with the existing and proposed development within the district and its surroundings?

No change is being proposed to the exterior appearance of the business, which is compatible with the adjacent properties and will not have an adverse impact on the surrounding neighborhood. The restaurant is located within an existing commercial development. The exterior of the restaurant will not be altered at all because of this application, nor will it differ significantly from the appearance of existing businesses on nearby commercial properties. The restaurant's operators understand the effects that a poorly - maintained building have on the community and will continue to pay close attention to the maintenance of its structure. They will ensure that the structure will not deteriorate to the point of causing blight or the lowering of neighboring property values.

Rather, KALAVERAS Mexican Cuisine & Bar will continue to ensure that it is well-lit and properly maintained