



# BarTheHour: A Fair Shake

Our kitchen is thoughtfully planned to serve the community.

We're asking for fair and consistent application of the rules.

**J** by John Swain

(image of our Neapolitan pizza with dough made from scratch, cooked by our impingement oven in 60 seconds)



# 12 Months and Counting

November 2024 we celebrated 12 months of not being opened

No specific questions from Planning Department

1

## Goalpost Shifting

The goalposts keep moving.  
Standards inconsistently  
applied

2

## Lack of Clarity

We're not sure what we need  
to do to get approved.

# Meeting Requirements

We've met every requirement, time and time again.

## Food Groups

We offer all major food groups.

## Design Changes

We accommodated every design change requested.

## Restaurant not Fast Food

We passed all 14 points to classify as non-fast food.





# Kitchen Capacity

We've consulted with a French-trained Industry Expert Chef for our equipment and menu

All Major Food Group

Our Menu covers all major food groups

Kitchen Capacity

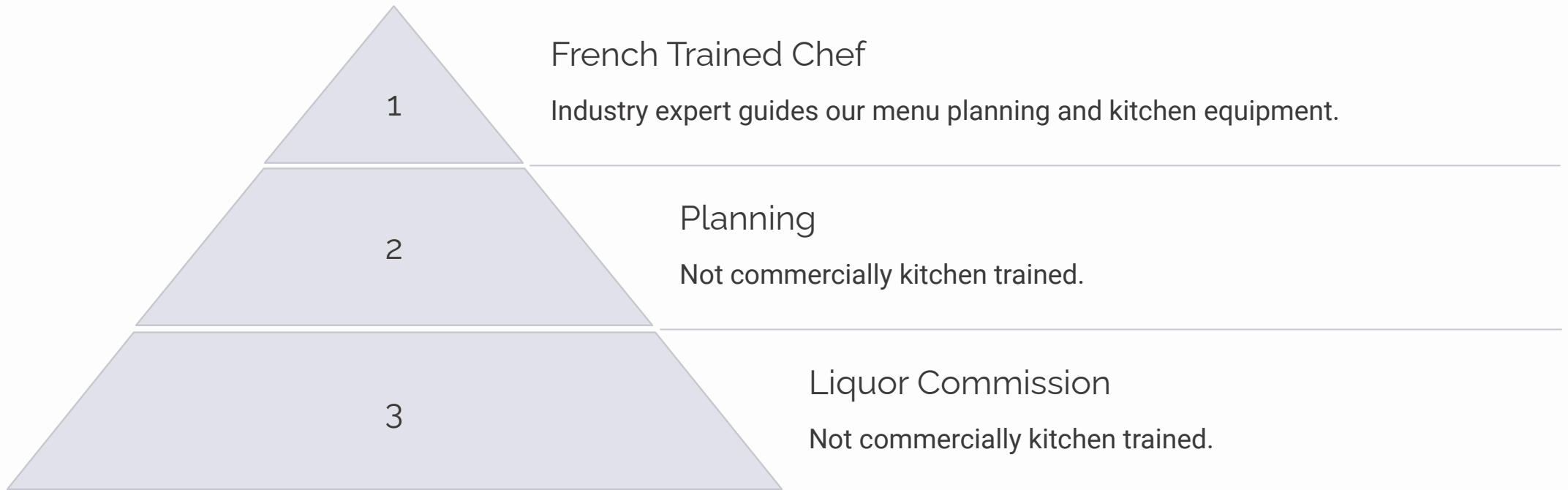
Our kitchen is built to handle 3 times our capacity.

Solving for HOW we achieve the Criteria is our responsibility to solve

The Planning Department defines the end result not *how* we get there.

# Subjective vs. Material

The data we provide is factually material, their data is subjective and inconsistently applied.



# Same Rules, Same Standards

We want the same standards applied to us as to other establishments.



Suburban

Open to the public on Sundays, no kitchen.



# Tasting DeVine

Only charcuterie boards offered, not all major food groups, no kitchen.



SweetChilango

Fails the 14 point fast food classification, Fast Food establishments cannot hold Liquor License



# Lower Score = Fast Food Establishments

Fast Food Restaurants are not allowed Liquor Licenses. We don't want special variances to the rules, we simply want to be judged by the same criteria

Fast Food (lower score means similar to fast food)	Bar the hour	Testing Devine	Subourban	302	Sweet Chiliango
(1)Patrons ordering food from a counter area or service window	1	1	0	0	0
(2)Patrons picking up food or beverages from a counter area or service	1	1	1?	0	1
(3)Payment for food or beverages at the time they are ordered	1	1	?	0	0
(4)Menus limited to food items requiring minimal preparation	1	0	0	1	1
(5)Menus not offering a wide variety of foods from all major food groups	1	0	0	1	1
(6)Food and beverages being available for carry-out	1	1	1	1	1
(7)The presence of drive-up facilities	1	1	1	1	1
(8)Patrons not paying gratuities	1	1	1	1	1
(9)Restaurants not having waiters or waitresses	1	1	?	0	0
(10)Food and beverages not being served with permanent utensils	1	?	?	0?	0
(11)Not having individual menus for each patron	1	1	1	0	0
(12)Patrons bussing their own tables	1	1	1?	0	0
(13)Food being prepared in an area not entirely separated from patrons by full	1	?	0	1	0
(14)Trash containers being contained within the restaurant eating area.	1	1	1	0	0
Quantity of passing criteria	14	10	7	6	6

## Consistent Application

1

Our Score

Significantly higher than others.

2

Their Data

Subjective and inconsistent.

3

Our Data

Factually material and verifiable.

We ask - same criteria to be applied consistently across the board.



# Ready to Serve

We are ready to be a vibrant part of the community. We're asking for your support.

1

Approve Our License

Let's dine and dance.

2

Bring Life to the Town

Not fast food, not chaos.

3

We Don't Want Shortcuts

Just fair and consistent rules.

(image of shrimp cooked by our ovens in 1.5 mins)

