



RECEIVED

FEB 27 2020

CITY OF PLEASANTON  
PLANNING DIVISION

EXHIBIT B

P19-0431

Owner & Executive Chef: Maurice Dissels  
General Manager: Sam Dissels  
Oyo, Jive LLC  
680 Main St. Pleasanton CA

1. **Oyo Restaurant requests extended hours of last call for alcohol to 12:00 am and food to 1:00am. Business closure at or before 1:00 am.**

Our small business, Oyo, a new restaurant in downtown Pleasanton is seeking extended hours to hold last call for alcohol at 12:00 am and food until 1:00am each evening via a conditional use permit, with closing time at or before 1:00 am. Open later, our local business, Oyo will continue to serve alcohol to the Pleasanton and outer communities until 12:00am and food until 1:00am. We hope you will consider our application.

2. **Currently featured cuisine and beverages at Oyo**

Oyo currently provides a full cuisine menu featuring items such as:

- Paella
- Jerk Chicken
- Tropical Salad
- Jerk Tofu
- Island Salmon
- Pine Tart

Beverages include several classic options such as:

- Iced Tea
- Coffee
- Lemonade
- Soda options
- Ginger beer
- Sparkling Water

Oyo housemade refreshments include choices such as:

- The Pineapple Sorrel (non-alcoholic)
- The Oyo Mule (alcoholic)
- Piña Colada (alcoholic)

### **3. Oyo's future Bar Menu and Last Call**

Oyo will prepare in advance an evening food menu for guests. The menu will include about four fixed discounted food items, such as Street Food Doubles, a commonly ordered tapa at Oyo. In addition the menu will include, three to four rotating speciality food items.

Oyo plans to implement this limited Jive Bar Menu, from 9:30 pm to 12:00am, featuring food and drink items for Pleasanton guests who prefer dining in the later evening hours. **Last call for alcohol will occur at 12:00 am and food until 1:00am, with business closure at or before 1:00 am.**

Currently, there's no consideration for happy hour.

### **4. Oyo's current hours of operation**

Tuesday - Sunday

- Open at 11:15 am - 2:30 pm for lunch service
- Closed 2:30 -5:15 pm
- Open at 5:15 pm - 9:30 pm for dinner service

We are closed on Mondays.

### **5. Oyo's current average number of guests served**

During the week, Oyo serves an average of:

- 45 guests for lunch & 75 guests for dinner

During the weekend, Oyo serves an average of:

- 65 guests for lunch & 155 guests for dinner.

### **6. Oyo's current staffing and expected staffing during later evenings**

Currently, Oyo has the following 8 staff on during an average day:

- 1 Cocktail Server
- 2 Bartenders
- 1 Barback
- 1 Manager
- 2 Cooks
- 1 Dishwasher

Given hours extended, last call for food and alcohol at 12:00 am, Oyo will have the following 8 staff present:

- 1 Manager
- 1 Food/Cocktail Servers
- 2 Bartenders
- 1 Bar Back
- 2 cooks
- 1 dishwasher

Under these extended hours, Oyo would establish 8 staff present on an average evening. It is important to note that staff at Oyo are apt at filling different roles.

## **7. Music**

Oyo provides music via ceiling mount speakers throughout the restaurant and on the small ceiling mount patio speaker outside of the restaurant. Oyo plays Reggae music and will continue to do so at this establishment as it is important to our restaurant culture and atmosphere. Music at Oyo would be played at a soft level and slowly fade from 12:00 am to 1:00 am with full ceasing of music at 1:00 am. To be clear, the soft volume would not exceed beyond the Oyo patio, and a circumference of five feet around the establishment. Oyo is mindful of its neighbors and prudent in protecting our neighbors. The ceiling mount Patio speaker will be turned off at 9:00 pm as per regular schedule hours.

## **8. Available seating at Oyo**

There are various seating options at Oyo, 50 occupants, including tables available with booths, bar-stools, and high-top tables.

## **9. Oyo's commitment to upstanding alcohol related laws and regulations**

Employees at Oyo understand the critical importance of asking guests for valid identification prior to serving them any alcoholic beverages, and employees and management at Oyo will be diligent in refusing service to individuals who do not provide identification. Oyo restaurant and staff are

committed to the safety of guests at our establishment, as well as protecting the greater community from potential harm.

**10. Oyo's commitment to ensuring proper training for staff**

Oyo staff who serve alcohol will complete the necessary training prior to starting, including a safety awareness training such as a program to prevent underage drinking, drunk driving, and/or TIPS (Training for Intervention Procedures). Oyo will provide security staff for the business if required by the Chief of Police. Oyo intends to cooperate fully with the city and community in protecting its patrons.

**11. Oyo Restaurant is aware of, and will adhere to the Downtown Pleasanton Hospitality Guidelines**

Given extended hours to last call for alcohol at 12:00 am, food until 1:00am, and business closure at 1:00 am, Oyo is prepared to regard the Pleasanton Downtown Hospitality Guidelines. For example:

- Exterior doors will remain closed unless a guest is arriving or departing.
- Self-closing door mechanisms are currently installed on all exterior doors.
- Oyo will ensure exterior windows remain closed during late evening hours.
- Oyo is mindful of the safety and well-being of the many people who pass by the establishment.

Upon receipt of a Conditional Use Permit, Oyo is prepared to adhere to the required hospitality conditions. Oyo's relationship to the community is vital to the business. Additionally:

- Oyo will not be shy in sharing that proper adherence to hospitality guidelines was discussed, examined, and agreed to.
- Our business grasps the importance of respect for the community, and the potential for possible re-reviews of permits as well as revocations if it becomes necessary.

As a good neighbor, Oyo is prepared to protect the well-being of the surrounding community.

**12. Oyo's perimeter expectations of staff**

Oyo staff will routinely check the perimeter in order to ensure cleanliness, adherence to smoking guidelines, and to assure that the adjacent area is calm and peaceful. Oyo currently has a small sign on the interior of the restaurant near the exits stating: *Please respect our neighbors and keep noise to a minimum Please no loitering.* Given the noise it can procure, Oyo is prepared to limit outside disposal prior to 8:00 am and after 11:00 pm.

**13. The Why**

Oyo is requesting this Conditional Use Permit in hopes of providing for later evening guests a similar experience to what is currently provided for early evening guests. Oyo is committed to delivering delicious, robust cuisine, and beverages. Oyo is committed to providing a comfortable and jovial environment, great service, and a unique experience for each guest. Oyo would like to provide for our guests the late leisure time that extended hours would provide, while maintaining respect for the community as a good neighbor.

Often times, Oyo is full of jovial guests enjoying their mealtime. It is Oyo's hope that extended hours would provide the opportunity to continue this service reaching a broader community.

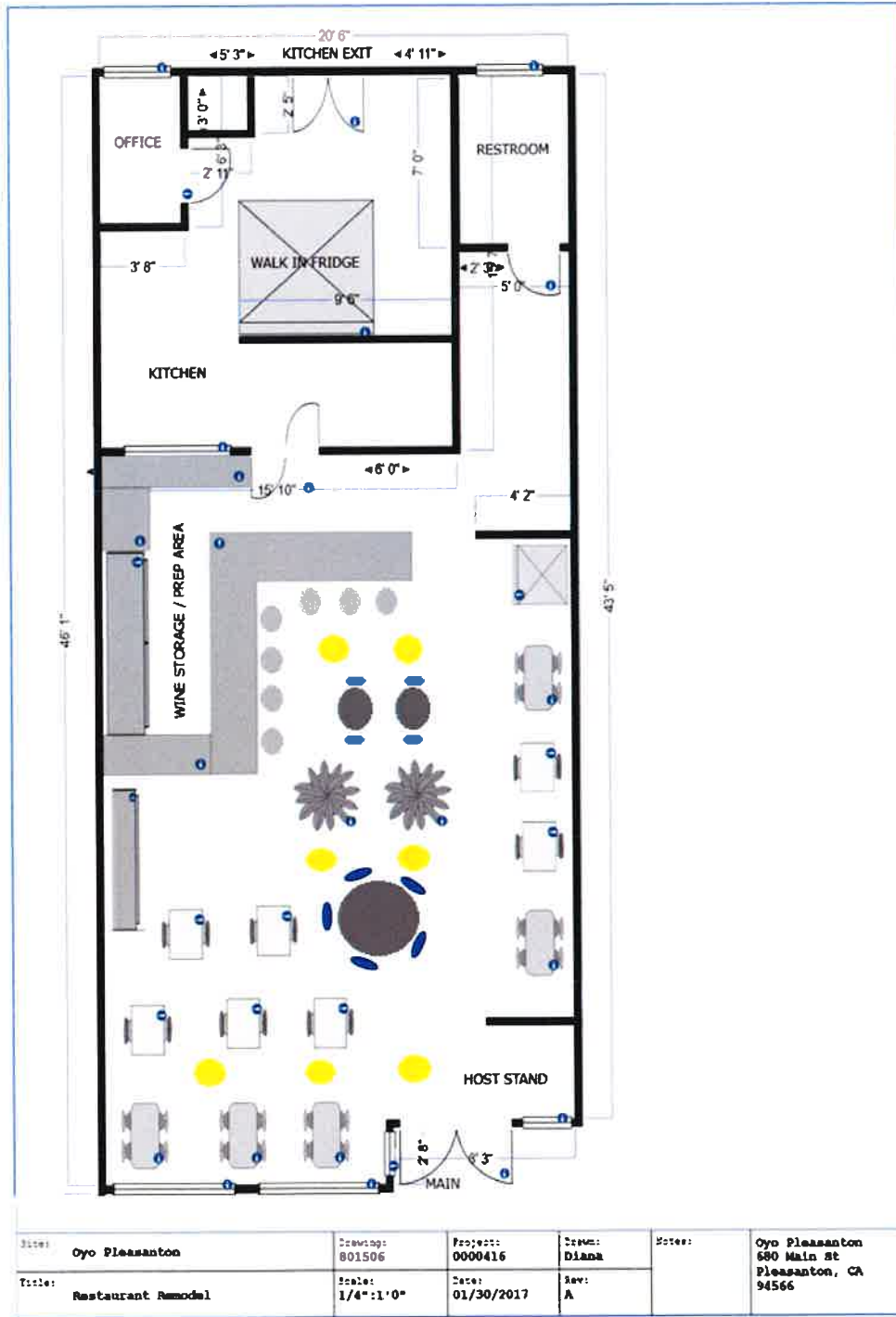
**14. Attachments:**

1. 2019 Application for Development Review submitted to the City of Pleasanton
2. Oyo full food menu
3. Oyo current beverages menu
4. Oyo current wine menu
5. Floor plan
6. 360 of the building



# Indoor Floorplan

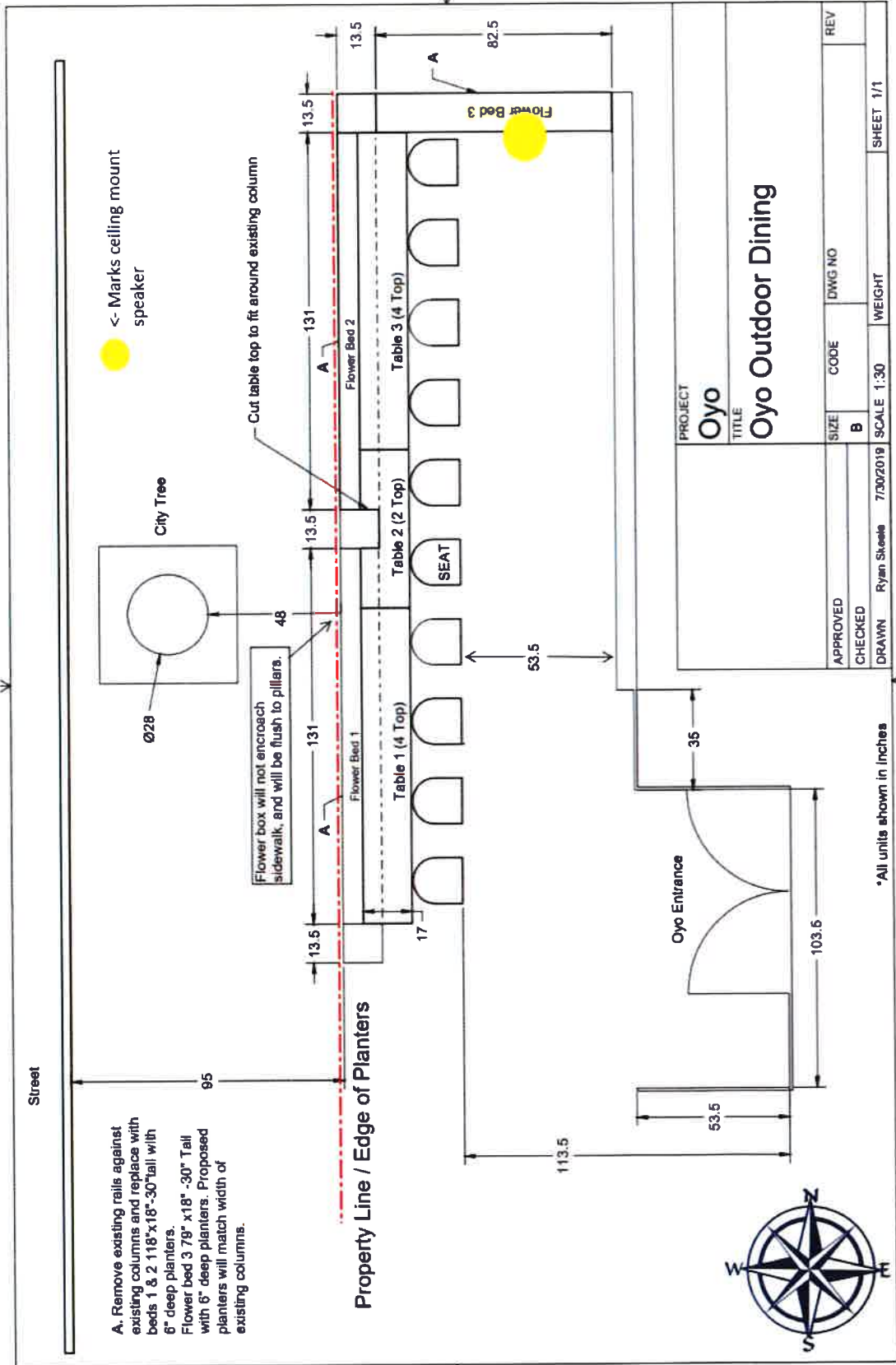
● - Marks ceiling speakers



Site:	Oyo Pleasanton	Drawing:	801506	Project:	0000416	Drawn:	Diana	Notes:	Oyo Pleasanton 680 Main St Pleasanton, CA 94566
Title:	Restaurant Remodel	Scale:	1/4"=1'-0"	Date:	01/30/2017	Rev:	A		











## Soup | Salad

**Puréed Pumpkin Soup** <sup>(VG)(GF)</sup> - Caramelized fennel, drizzle of truffle oil. 8

**Tropical Salad** <sup>(VG)(GF)</sup> - Bibb lettuce, red oak, jackfruit, mango, avocado, green olives, papaya, watermelon radish, toasted coconut-lime dressing 11

**Caribbean Cesar** <sup>(GF\*)</sup> - Jerk Chicken, parmesan cheese, grilled bara croutons 12

## Tapas

**Street Food Doubles** <sup>(VG)(GF\*)</sup> - Chickpea stew, tamarind drizzle, coconut, cucumber and mango chutneys over bara pockets 11 | Jerk chicken 16

**Pholourie** <sup>(VG)</sup> - Split pea fritter, tamarind, mango chutney 9

**Jerk Tofu** <sup>(VG)(GF)</sup> - Charred tomato, shishito peppers, vegan cheese, fried green plantains 13

**Sizzling Jerk Shrimp** <sup>(GF\*)</sup> - Olive oil, habanero, preserved lemon 16

**Calypso Ceviche** <sup>(GF\*)</sup> - Conch, swordfish, octopus, citrus juice, tomato, scotch bonnet pepper, bamboo shoots, Bermuda onion, honey, plantain chips 15

## Seafood

**Run Down Fish** <sup>(GF)</sup> - Oven baked sea bass, coconut cream, white wine, sweet peppers, Bermuda onions, tomatoes, fresh herbs, Peruvian potatoes 23

**Island Salmon** <sup>(GF)</sup> - Herb coconut butter, mango-papaya salsa, coconut rice, fried sweet plantains 19

V - Vegetarian | VG - Vegan | GF - Gluten Free | \* - As an option

Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.  
20% gratuity will be added to parties of 6 or more. Support our wine program and we'll waive our \$20 per bottle corkage fee.



Our menus are printed on sustainable hemp paper.



## House Specialties

**Oyo Pepper Pot** <sup>(GF\*)</sup> - Braised short rib [Certified Angus Beef], salt pork, fresh herb garnish, cast iron skillet bread 24

**Jerk Half Chicken** <sup>(GF)</sup> - Mary's free range chicken, homemade citrus aioli, Oyo pickles, fried sweet plantains 19

**Paella Oyo** <sup>(GF)</sup> - Chicken, pork sausage, fresh corn, shrimp, bell peppers, peas, saffron, Bomba rice 26

**Paella de Vegan** <sup>(VG)(GF)</sup> - Wild leek, sweet peppers, pearl onions, English peas, king oyster mushroom, hearts of palm, lime coconut yogurt 24

**Curry Goat** - Peas and rice, fried plantains, micro culantro 21

**Oxtail Stew** - Butter beans, dumplings 20

## Sides | Shares

**Fried Green Plantains** <sup>(VG)(GF)</sup> - Homemade citrus aioli, chimichurri sauce 7

**Sweet Plantains** <sup>(VG)(GF)</sup> - Citrus aioli, garlic chilli oil 8

**Black Beans and Rice** <sup>(VG)(GF)</sup> - 6

**Coconut Rice** <sup>(VG)(GF)</sup> - 6

## Dessert

**Pine Tart** <sup>(V)</sup> - Buttery pastry, pineapple jam, coconut ice cream, toasted coconut 9

**Trio** <sup>(GF\*)</sup> - Coconut ice cream, red wine blackberry ice cream, mint lime sorbet, trini kurma 10

V - Vegetarian | VG - Vegan | GF - Gluten Free | \* - As an option

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## CRAFT BEER

**SAISON**  
HENHOUSE SAISON 7  
BLACK PEPPER, CORIANDER, MEYER LEMON --- 5.5%

**SKB PILS**  
SOCIAL KITCHEN BREWERY PILSNER 6  
BISCUIT, GRASSY, CITRUS PEEL, MELLOW -- 5.1%

**MANIFESTO**  
EAGLE ROCK BELGIAN WIT BIER 6  
CITRUS PEEL, SLIGHTLY TART, HINTS OF CORIANDER -- 5.7%

**MR. OCTOBER**  
HENHOUSE DIPA 7.5  
APRICOT JAM, PAPAYA, PASSION FRUIT, PIE CRUST, PIE SPICES -- 8.5%

**ZODIAC: LIBRA**  
CHAPMAN CRAFTED HAZY IPA SERIES 7  
PAPAYA, DANK, COOPERATIVE --- 7%

**PICASSO'S BLANC CANVAS**  
SOCIAL KITCHEN BLONDE ALE 7  
TART PASSION FRUIT, GUAVA AND MILD CITRUS -- 5.8%

**SECO**  
GOOD BEER CO. BLONDE SOUR 8  
CITRUSY, FUNKY, TART, RUSTIC -- 5.8%

**BOOZY LIBATIONS**  
**STRAWBERRY PEACH FROSÉ** 14  
ROSÉ, SOJU, PEACH, STRAWBERRY, LEMONADE, LEMON JUICE, SIMPLE SYRUP

**PIÑA COLADA** 12  
RUM SOJU, PINEAPPLE, COCONUT CREAM, COCONUT MILK

**OYO MULE** 11  
TEQ SOJU, LIME JUICE, GINGER SIMPLE SYRUP, GINGER BEER

**RED WINE SANGRIA** 12  
RED WINE, PEAR, PINEAPPLE, PEACH, MANGO, STRAWBERRY, APPLES, ORANGE JUICE

**VERY BERRY BASIL SPRITZ** 11  
SOJU, LIME JUICE, SIMPLE SYRUP, MIXED BERRIES, BASIL, SPARKLING WATER

**SOJU SORREL SPRITZ** 11  
SOJU, HIBISCUS, GINGER, BLACK CARDAMOM, PINEAPPLE, SPARKLING WATER

**MICHELADA** 12  
PABLITO'S MICHELADA MIX, PILS, LIME JUICE, TAJIN RIM

**BLOODY MARY** 13  
PABLITO'S MIX, SOJU VODKA, LIME JUICE, CELERY STICK, TAJIN RIM



## BEVERAGES

**BOTTLED COCA-COLA** 4

**DIET COKE** 3

**SPRITE** 3

**GINGER BEER** 4

**SPARKLING WATER** 4/7

**COCONUT WATER** 4

**ICED TEA** 3.5

**LEMONADE** 3.5

**COFFEE** 4

## HANDCRAFTED REFRESHERS

**SOMETIMES YOU FEEL LIKE A NUT** 6  
COCONUT WATER, LIME SORBET, MINT

**PINEAPPLE SORREL** 6  
HIBISCUS FLOWERS, GINGER, BLACK CARDAMOM, PINEAPPLE

## JIVE'MOSAS

WITH BRUT CHAMPAGNE

**CLASSIC MIMOSA** 8

FRESH ORANGE JUICE

**GUAVA MIMOSA** 9

GUAVA JUICE, FRESH ORANGE JUICE

**PASSION FRUIT SUNRISE MIMOSA** 10

PASSIONFRUIT PUREE, GRENADINE, FRESH ORANGE JUICE



**World Wines**  
**Sparkling**

**Benvolio Italia Prosecco, Veneto Italy**

*Fine bubbles, citrus, dry, nutty*

**Glass Bottle**  
11 36

**Taittinger Domaine Carneros Brut '15, Los Carneros**

*Dry, rich, hint of honey*

69

**Le Grand Cuvée Brut Rosé N.V., Vin de France, France**

*Crisp, dry apple, raspberry*

12 39

**White**

**McKahn Family Cellars Viognier '18, Russian River, Sonoma**

*Ripe banana, lemon zest*

**Glass Bottle**  
13 49

**Wente Riva Ranch Chardonnay '16, Arroyo Seco**

*Citrus, tropical fruits, smooth finish*

12 41

**Hartford Court Chardonnay '17, Russian River Valley**

*Oak, pineapple hints, tart*

68

**Montes Classic Series, Sauvignon Blanc '16, Casablanca Valley**

*Gooseberry, lime, citrus*

10 33

**Matanzas Creek Winery Sauvignon Blanc '17, Sonoma County**

*Orange peel, boxtree*

42

**Tiziano, Pinot Grigio '17, Delle Venezie, Italy**

*Crisp, refreshing, fruit forward*

10 31

**Lange Twins, Sangiovese Rosé '18, Lodi**

*Bright acidity, melon, strawberry*

12 39

**Cuma Organic Torrontés Argentina '16, Cafayate Valley**

*Floral, citrus notes, peach*

10 32

**Red**

**Los Vascos, Cabernet Sauvignon '17, Colchagua Valley**

*Plum, spice, umami, lively tannins*

**Glass Bottle**  
12 40

**Prisoner, Cuttings Cabernet Sauvignon '16, Napa Valley**

*Big tannins, blackberry, smoke*

69

**Daou, Reserve Cabernet Sauvignon '17, Paso Robles**

*Oak, vanilla, silky tannins*

77

**Böen, Pinot Noir '17, Tri Valley**

*Tart cherry, plum, cocoa, long fruit finish*

13 46

**La Crema Pinot Noir '17, Willamette Valley**

*Medium soft tannins, cherry, strawberry*

59

**Darcie Kent, Tesla Neighbors Merlot, Livermore Valley**

*Blackberry, medium finish, medium acidity*

36

**Clos de Los Siete, Blend '15, Mendoza, Argentina**

*Red fruit, violet aromas, full-bodied*

13 47

**McKahn Family Cellars, Morning Glass Red Blend '17, Amador County**

*Dried fruit, baking spice*

52

**Red**

**El Esteco, Malbec '17, Calchaqui Valley, Argentina**

*Dried herbs, intense dark fruits, medium acidity*

**Glass Bottle**  
11 40

**Colomé Estate Malbec '16, Calchaqui Valley, Argentina**

*Bright, exotic flowers, dark red fruits*

58

**Luigi Bosca, Single Vineyard Malbec '16, Lujan de Cuyo, Argentina**

*Cherry, spice, truffles*

68

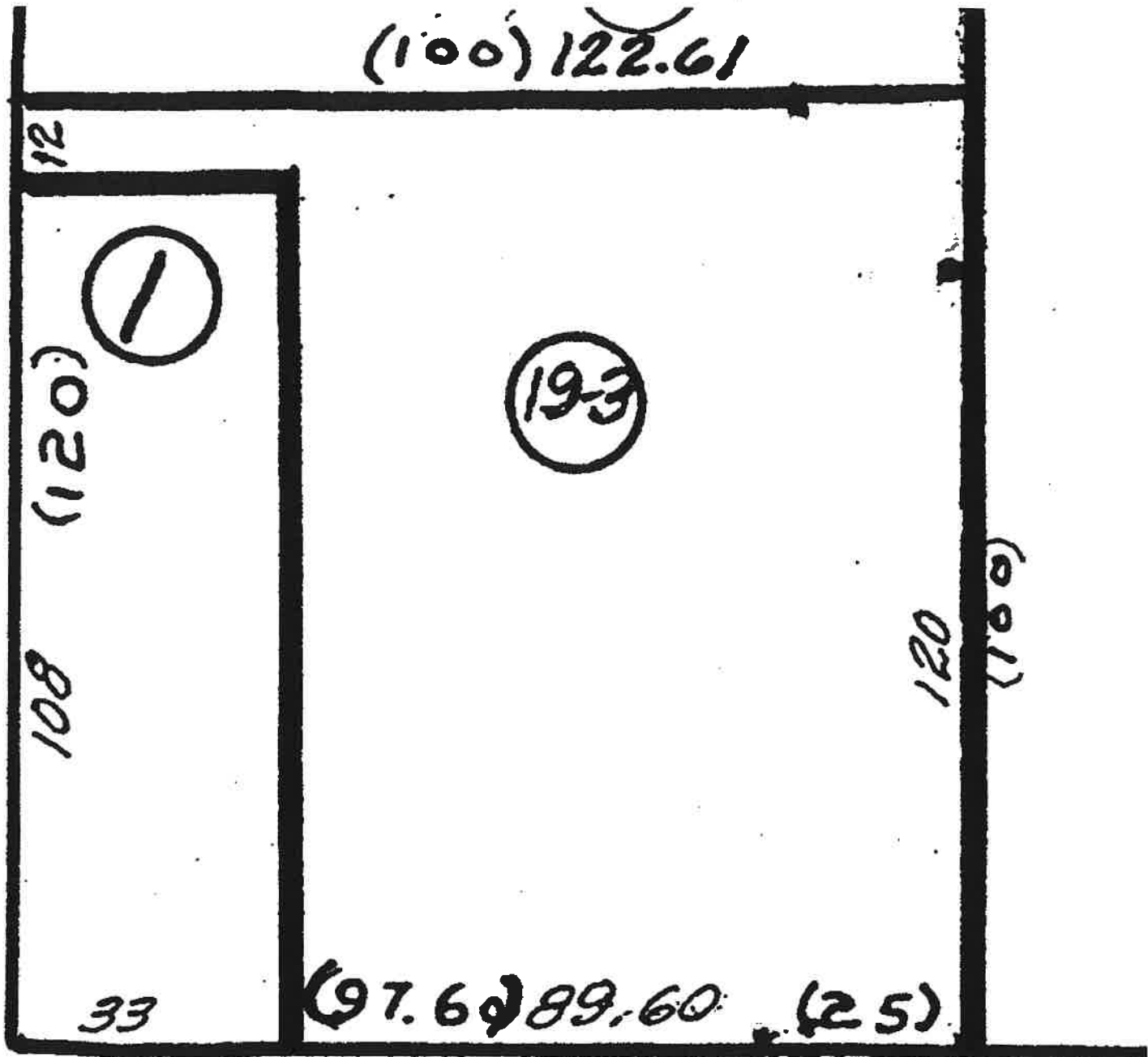
**Traglia, Gino's Vineyard Zinfandel '15, Dry Creek Valley**

*Blackberries, spices, dark chocolate*

14 48







690

680

660

MAIN

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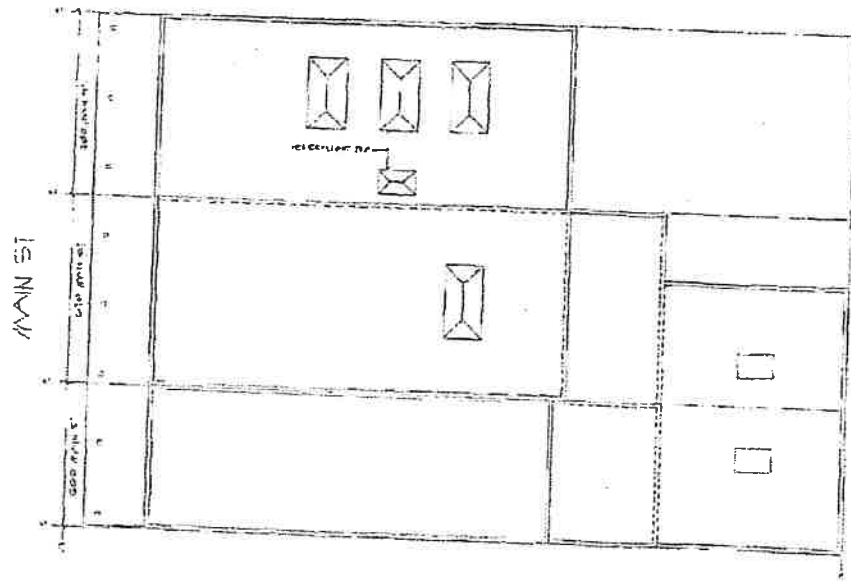
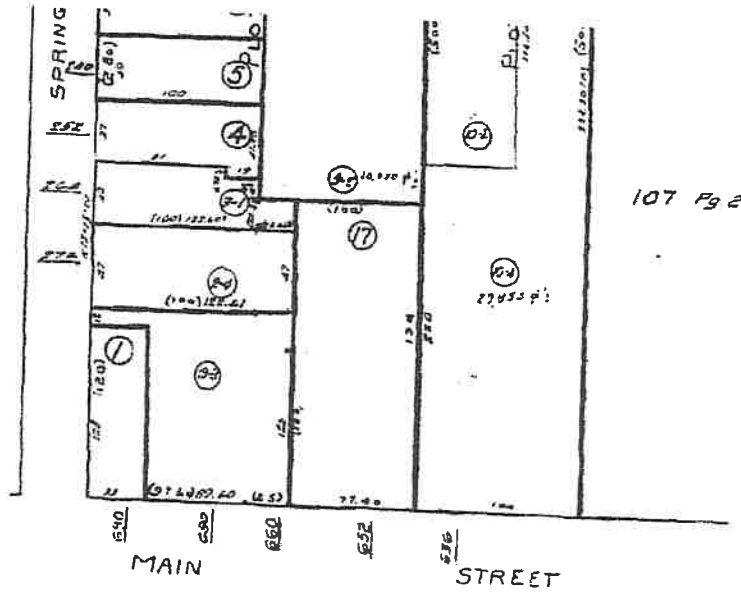
**Exhibit A - Site Plan**

680 Main Street, Pleasanton, CA -  $\approx$  2,170 Rentable Square Feet

LESSORS: Thomas R. White and Doreen T. Culp

LESSEE: Brett Halle and Jana Halle

Lease dated August 18, 2010



Lessee Initials

*BH & JH*

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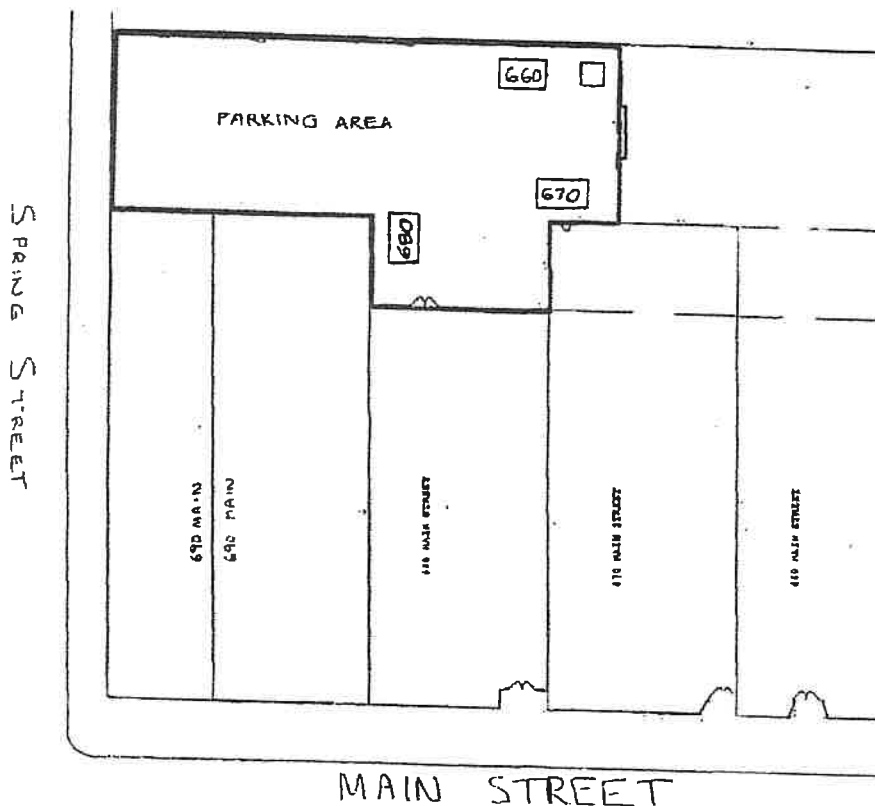
**Exhibit B - Parking Policy for 660 - 680 Main Street, Pleasanton**

680 Main Street, Pleasanton, CA- ± 2,170 Rentable Square Feet

LESSORS: Thomas R. White and Doreen T. Culp

LESSEES: Brett Halle and Jana Halle

Lease dated August 18, 2010



The above diagram depicts the parking area behind the businesses at 668-680 Main Street in Pleasanton. Each business will be entitled to have one parking stall in the area depicted on the diagram. The rest of the rear lot shall be reserved for delivery vehicles only. Delivery vehicles shall be considered to include tenant owned vehicles only if they are in the process of being actively unloaded. It is the responsibility of each tenant to ensure that care is taken to avoid blocking other tenant vehicles or deliveries.

The above policy is acknowledged and agreed to:

Signature Brett Halle  
Brett Halle

Dated: Aug 31, 2010

Signature Jana Halle  
Jana Halle

Dated: Aug 31, 2010

