

EXHIBIT B

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APR 11 2017

BottleTaps Narrative Extract

CITY OF PLEASANTON
PLANNING DIVISION

EXHIBIT B
P17-0036

BottleTaps is a specialty craft beer taproom and bottleshop serving craft beer connoisseurs, residents of the new Vintage apartments, commuters and those who just want to enjoy good beer in an well decorated, inviting, and comfortable atmosphere. According to Entrepreneur Magazine published in 2015, the Craft Beer industry in the US is growing at a rate of 20% annually and is expected to maintain that pace through at least 2020. The Tri-Valley area has been part of this rapid growth with the introduction of 4 breweries in Livermore and neighboring towns, a few craft centric brewpubs, and the creation of the Tri-Valley Beer Trail consisting of those businesses and others focused on craft beer.

BottleTaps will expand on that legacy by bringing an unmatched selection of craft beer in bottles and on tap served by knowledgeable, certified beer experts. In addition, there will be printed materials to help our customers learn more about the ever expanding world of craft beer. For those that aren't yet craft beer fans, we will also carry a selection of ciders, meads, red and white wine, kombucha, artisan sodas and other non-alcoholic drinks. Customers will have the ability to purchase unopened bottled or canned beverages to take "to go" though this is only expected to be a small amount of total sales, possibly 10%.

BottleTaps food offerings will consist of unique small plates that will compliment fine craft beers and wine, with a focus on Charcuterie, fine cheeses, olives, spiced nuts, and other complimentary taste experiences. Small sliders, soups, paninis and/or flatbreads are also possibilities. Charcuterie is a broad category that covers many styles of smoked, cured, and salted meats, sausages, pâtés, terrines and confits. These include prosciutto, hams, salami and other dried, smoked, or cured sausages, beef jerky, pickles, and other fermented foods. These foods will be presented in a simple yet elegant manner with descriptions, origins and recommended beer and/or wine pairings. Items will be available individually, or as predetermined sampler plates. Samplers may be vertical flights such as prosciutto or salami from several different regions, or mixes of meats, cheeses, olives and/or pickles. BottleTaps will serve premium examples of their menu items, but will also make Charcuterie and fermented foods in house. Like the beers, the menu will regularly evolve and update with the items available. When one item runs out, a new one will be added. Seasonal selections will also highlight the menu.

While BottleTaps primary focus is on the enjoyment of craft beer, we are committed to being a good neighbor and member of the local community. We will maintain a family friendly atmosphere which will include a complimentary snack plate of raisins, goldfish, string cheese, or similar offerings for our young customers. There will even be special non-alcoholic cider tasting flights for the kids as well.

The Taproom hours will be Sunday through Wednesday from 11:00AM to 10:00PM, Thursdays 11:00AM to 11:00PM, and Friday and Saturdays from 11:00AM to 12:00AM. The patio will close at 9:00PM Sundays through Thursdays, and 10:00PM on Fridays and Saturdays to reduce any noise for the surrounding residents.

The bright, open main room, private event room, and a comfortable outdoor patio overlooking the new plaza, will greet customers with a comfortable yet upscale ambience by knowledgeable, friendly staff. The private event room will be used for private parties, corporate meetings, etc. When the room

is not in use for a private event, it will be open for additional capacity for general seating. The Total square footage of the BottleTaps tenant area is 3310 sq.ft. inside and 630 sq.ft. on the outside patio. The patio is entirely dining area and will seat approximately 28 customers. The inside dining area is approximately 1297 sq.ft. with 453 sq. ft of circulation pathways for a total of approx. 1750 sq. ft. and will seat about 75 customers.

Low level background music inside and on the patio will add to the ambience, but will never interfere with conversation at normal levels. No one should have to raise their voice to talk to friends at their own table. We do intend to occasionally host live music inside on some Friday and Saturday evenings but could include a very infrequent mid-week performance. We would have live music 1-5 times a week depending on customer feedback. This would consist of local acoustic solo, duo and trios playing a mix of cover songs and original works that are again intended to add to the ambience, but not interfere with friendly conversation or enjoyment of your fine craft beer. The bands would play a variety of instruments such as guitars, ukuleles, cajons, violins, saxophones, and singing. The types of bands we are looking to have perform are the types that you can currently find performing at McKays, Pairings, Tap 25 and Swirl on the Square. Performances would be closed door and would generally start between 6:00PM and 8:00PM and would generally conclude by 10:00PM. Inside performances would be a combination of amplified and non-amplified music depending on the musicians, but generally there will be some amplification. Musicians will set up in the lounge area just inside the front door to the right or left depending on the number of musicians, and the furniture will be moved to accommodate them. Outside performances on the patio could happen very infrequently during summer and fall, but would be limited to daytime performances of mildly amplified music. Any outdoor performances would be subject to the express approval of the Vintage leasing office management and any conditions imposed by them on such activities. They would be set up in the corner of the patio area closest to the rear of the building. We are not and do not intend to become a live music venue. Any live music would be driven by customer demand and is strictly intended to add to the ambience of the taproom.

The following information has been provided by the property management company, Carmel Partners, with regards to the tenant mix and parking. Table 1 shows the current tenant mix with location and square footage per suite.

As it pertains to the tenant mix and parking, the shopping center has 183 shared parking spaces within the center, as well as 20 public parking time limit parking spaces along vintage drive. The parking plan was approved as a part of the overall development and contemplated a mix of commercial users shared parking. Additionally, we expect foot traffic from patrons due to the proximity of the 345 residential units and bike trails. The tenant profile will be a mix of complimentary general commercial users with alternating peak hours of operations.

Table 1**Vintage Retail Shopping Center Summary**

Building	Suite	SF	Tenant	Hours
3010 Bernal	N/A	12,900	CVS	7 am to 9 pm, 7 days
3020 Bernal	110	1,287	Vacant	
3020 Bernal	120	1,182	Vacant	
3020 Bernal	13	1,545	Vacant	
3020 Bernal	140	2,980	Vacant (Orange Theory)	5 am to 8 pm M-T; 5 am to 7 pm F; 7 am to 1 pm Sat; 8 am to 2 pm Sun.
3020 Bernal	150	3,310	BottleTaps	
3030 Bernal	210	1,410	Vacant	
3030 Bernal	220	1,350	Vacant	
3030 Bernal	230	1,337	Vacant	
3030 Bernal	240	1,348	Vacant	
3030 Bernal	250	1,563	Vacant	
3040 Bernal	310	979	Vintage Temp Leasing Office	10 am to 7 pm, 7 days
3040 Bernal	320	2,137	Starbucks	5 am to 8 pm, 7 days

BottleTaps Sample Menu

Menu offerings will rotate within the following selections

All Menu items will have beer pairing suggestions listed

Charcuterie Sampler

Variety of house cured meats

Prosciutto, Soppressata, Coppa, Tuscan Salami, Canadian Bacon and Peperone,
etc.

Served with fresh fruit, fresh bread, house made mustard, and other condiments

Jager Sampler

Chef's selection of house made hearty sausages served cold or hot

Jagerwurst, Andouille, Merguez, Kielbasa, Weisswurst, Chorizo, Thuringer, etc.

Served with housemade mustard or other condiments

Cheese Sampler

3 or 5 Chef selected cheeses

Served with Crackers, sweet onion relish, local honey, spiced nuts, and other
condiments

Antipasto Platter

Selection of cured meats, hearty sausages and cheeses

Accompanied with marinated olives, house cured pickles, crackers and
condiments

Pâté or Terrine of the Day

House made Pâté or Terrine

Pâté Grandmere, Salmon Pâté, Pâté de Campagne, etc.

Shrimp and Salmon Terrine with Spinich and Mushrooms, Venison Terrine with Dried Cherries, etc.

Served with crackers or fresh bread and crudités

Hummus Plate

House made Hummus of the day

Served with warm pita triangles

Pastrami or Corned Beef Sliders

House cured pastrami or corned beef sliced thin and piled high with house cured sauerkraut, and house made mustard on a pretzel bun

Sausage Sliders

House Made Sausage on slider bun

Served with house made mustard and appropriate condiments

Soup Selection

Selection of hearty seasonal soups/stews

Gumbo, Guinness Beef Stew, Venison Chili, etc.

Chilled soup during hot weather

Gazpacho, Cucumber Buttermilk, Avocado Radish and Basil Soup

Soups will be produced by catering company and delivered to BottleTaps ready to heat and serve

Jerky by the Ounce

Thick cut, house made beef, buffalo, venison, salmon or other exotic meat jerky
House Special, Cajun, Peppered, Sweet and Savory

Marinated Olives

House marinated olives served warmed

House Made Pickles

Naturally fermented pickled vegetables
Okra, Green Beans, Asparagus, Carrots, Pearl Onions, Garlic , etc.

Kids Fun Plate

Children will automatically be given a small plate with a selection of 2-3 of the following items free of charge

Goldfish Crackers, Rice Chex cereal, graham crackers, raisins, dried cranberries, string cheese, babybel cheese,

There will be various rotating food pairings and tasting flights in the Charcuterie context

Flights and pairings will have descriptions of each item and their differences

For Example

Prosciutto flight featuring selections from Italy, Spain, France and USA

Descriptions will include regional information, animal breed characteristics, animal feed (acorns, apples, roots, mushrooms, corn, etc) in addition to description of the flavors and/or aromas of the finished product

Each selection will have a recommended beer pairing

German Sausage Sampler

Selection of classic German Sausages with related condiments and accoutrements

Descriptions will include historic and geographical context, traditional preparation, and recommended beer pairing in addition to flavor/aroma descriptions

Will allow customers to bring in outside food.

We are interested in partnering with food trucks or other food restaurants in the shopping center to allow our customers to order food from their table and have it delivered. Software solutions like eWench allow customers to browse the menu and order food or drinks from their table via mobile device or web page. Food order can be automatically routed to an affiliated restaurant and delivered directly to customers table at BottleTaps.

RESTAURANT DESIGN
CONCEPTS INC.

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SUITE 110B
THE EMBARCADERO COVE
OAKLAND, CALIFORNIA 94606
PHONE: 510 436 7000
FAX: 510 436 7400

BOTTLE TAPS
3020 BERNAL AVENUE
SUITE # 150 & 160
PLEASANTON, CA 94566

PRELIMINARY MM DD, YY
ISSUE DESCRIPTION DATE

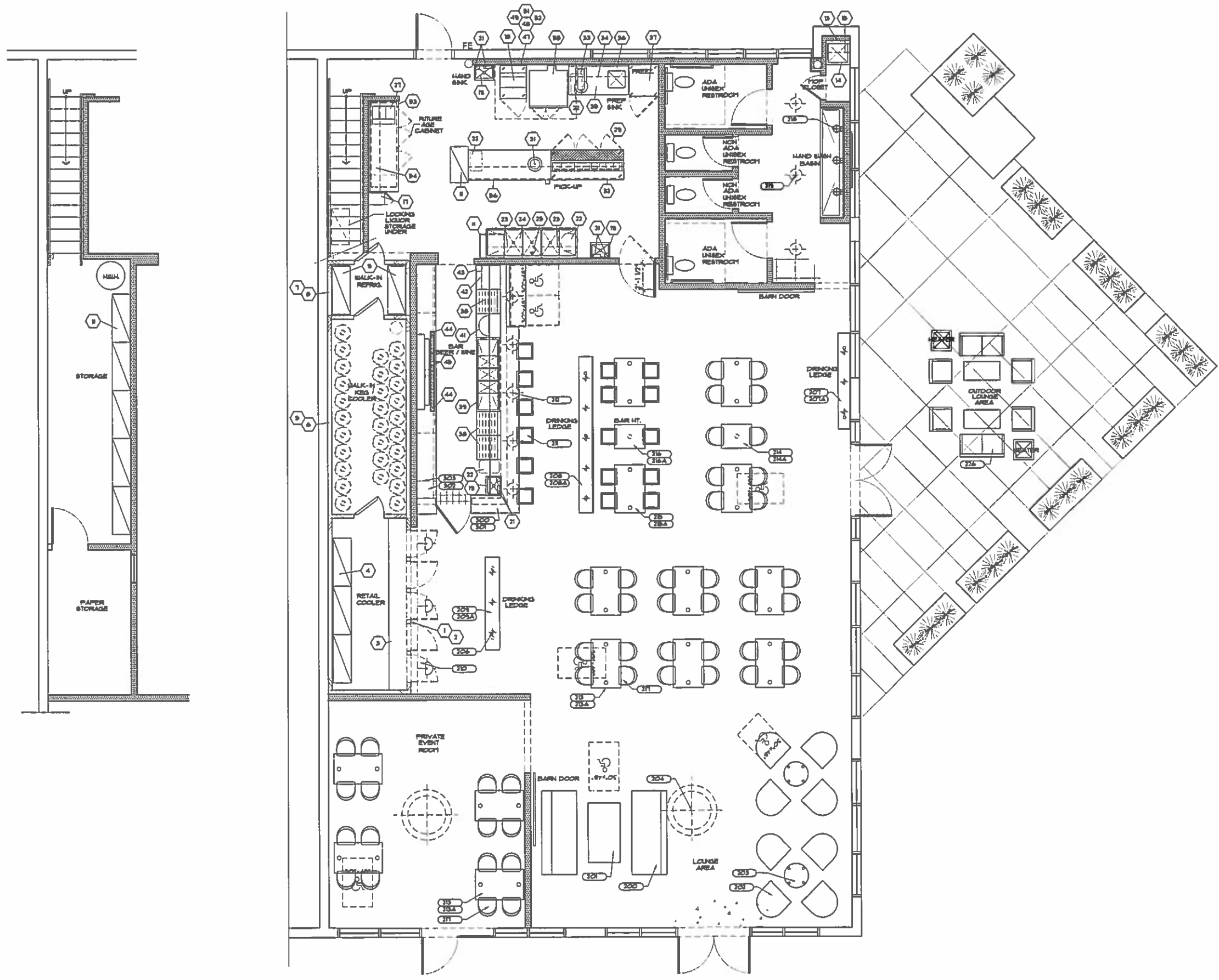


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DATE: March 28 2017
DRAWN BY: JXX CHECK: JY
JOB NO: XXXXXX SCALE: AS NOTED

PRELIMINARY
TITLE: FLOOR PLAN

SHEET: 1 OF 1



WALL RATED FIRE PARTITION / BARRIER

1 HOUR RATED FIRE PARTITION / BARRIER

STEINBERG

Steinberg Architects
99 Battery Street, Suite 300
San Francisco, CA 94111

CARMEL PARTNERS

CPI VINTAGE LLC
1000 Sansome Street, Suite 100
San Francisco, CA 94111

The Guggenheim Partnership Inc.
161 Greenway Street
San Francisco, CA 94111

887 Engineers, Surveyors, Planners
4575 Willow Road, Suite 250
Pleasanton, CA 94588

280 Sheridan Avenue, Suite 100
Palo Alto, CA 94306

1547 Broadway Drive
Concord, CA 92015

440 Highland Ave
El Cerrito, CA 94530

5400 N. Bay Parkway Blvd
Pleasanton, CA 94588

5207 East Montgomery Station Suite 400
Dallas, TX 75206

2200 First St, Suite 220
Livermore, CA 94550

440 Highland Ave
El Cerrito, CA 94530

1000 Powell St
Emeryville, CA 94608

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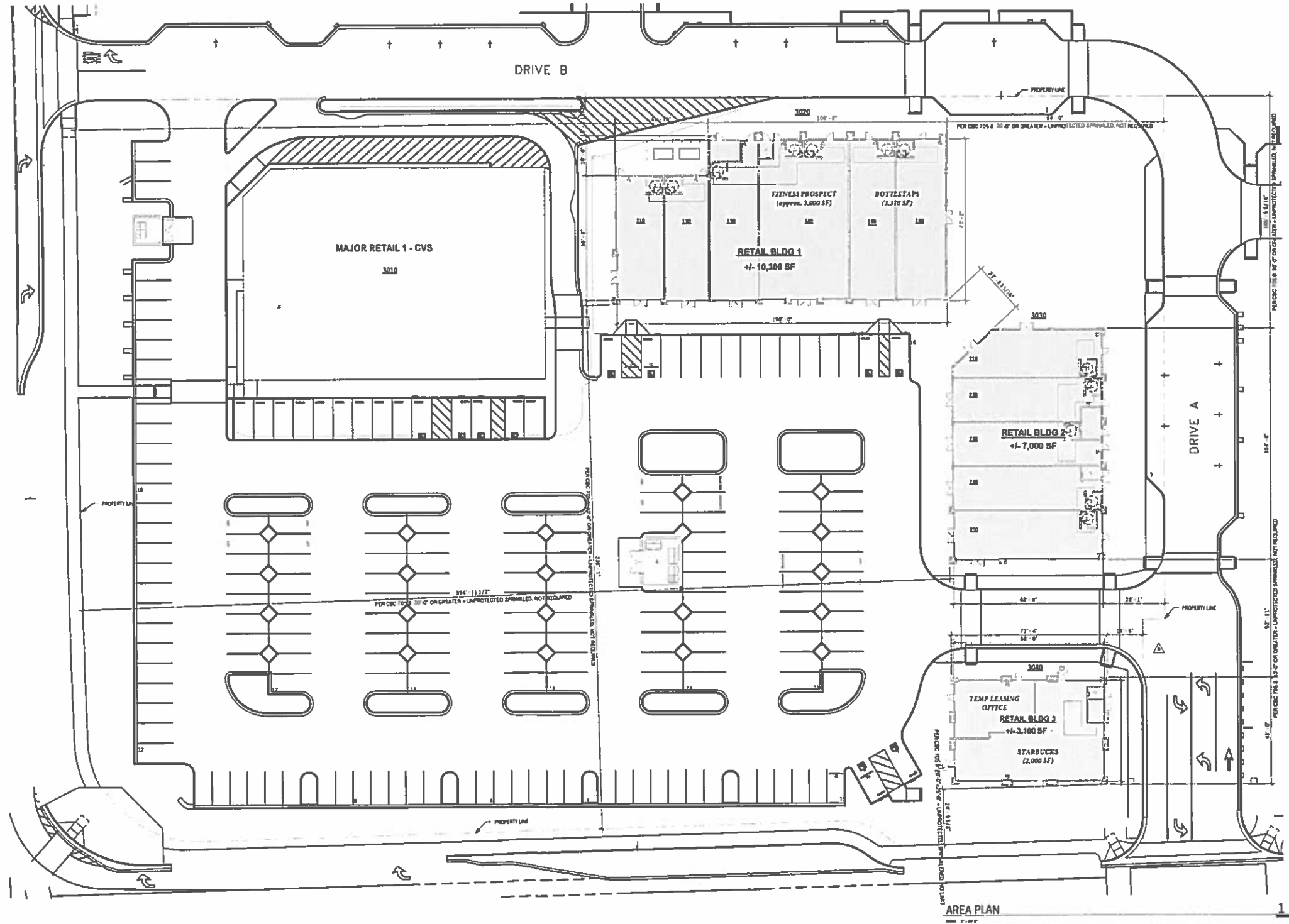
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THE VINTAGE -
RETAIL
STANLEY BLVD. AND
BERNAL AVE.
PLEASANTON, CA

4 11 02 15 WARE CHLORO



PROJECT # 14150-100
DATE: 11.02.2015
100% CD ISSUED FOR CONSTRUCTION

AREA ANALYSIS/FIRE
RATING/OPENING PROTECTION