

Attachment No. PC 2

Project Description

ARC Carne & Cantina
2902 West Pacific Coast Highway | Newport Beach, California | 92663

Revised – May 9, 2025

PROJECT DESCRIPTION

To: City of Newport Beach Planning Department

Project: ARC Carne & Cantina – 2902 West Pacific Coast Highway

ARC Restaurant Group is proud to introduce ARC Carne & Cantina, a new concept which brings together classic Latin flavors, Argentinian & American-style steaks, all with a classic Spanish flare. All of ARC's concepts focus on flame and finesse to elevate tradition into modern marvels. With modern industrial lines, the contemporary and urban decor is complimented by nods to ancient ruins and old-world charm, marrying old and new together. ARC Carne & Cantina's bar program will specialize in craft cocktails and fine wines, all served in an upscale and sophisticated environment.

Located at 2902 W. Pacific Coast Highway, the existing building architecture invites the guests in with arched windows and a superb curb appeal. The interior leans into the gorgeous archways, which are complimented by hand laid brick and cobblestone. Uniquely designed, the concept places the dining area and reception on the first floor and the expansive ceiling heights allow for a mezzanine bar and waiting area on the second floor. The restaurant space is capped off with a rooftop garden patio, featuring a covered bar and seating area.

The project will serve lunch & dinner daily, with brunch on weekends. The chic and intimate dining room lends itself to a focus on dinner as the garden patio nods to a fresh atmosphere for brunch and lunch.

As part of the proposed building upgrades, an elevator will be added to offer access to the mezzanine and the rooftop, as well as two staircases. Tall, indoor trees offer a filtered view across the mezzanine from bar to waiting area. Dramatic chandeliers with glowing flicker lights, evoke a forgotten era, round out the sophisticated atmosphere that ARC is known for. A strong focus on craft cocktails and high-quality food, ARC Carne & Cantina will breathe new life into Mariner's Mile and Restaurant Row.

The full-service restaurant is primarily indoor seating with proposed outdoor seating on the rooftop patio. The first floor will have 273 sq. ft. of reception space, 447 sq. ft of storage, 701 sq. ft of kitchen. The remaining 3,438 sq. ft is split between guest accessible space, comprised of dining area, restrooms and walkways, and a full-service hot line kitchen with prep

kitchen. The first floor will offer 105 dining seats. The second-floor mezzanine is comprised of a bar and waiting area, total 2,034 sq. ft. Intimately apportioned, the mezzanine has 17 bar seats and 31 dining seats. Also on the mezzanine are a bar prep area and storage area. The rooftop patio is 2,832 sq. ft and offers 57 outdoor seats with 25 oyster bar seats. Two ADA restrooms will be located on the roof in addition to a food prep and storage area.

With full ADA accessibility at all entrances, the project upgrades the existing premises to offer ADA restrooms located on the 1st floor and rooftop.

The proposed project, ARC Carne & Cantina, will be a new addition to its sister concepts, ARC Butcher & Baker and ARC Balboa Island, all located in Newport Beach. Both locations are the local's favorite on the Balboa Peninsula and Balboa Island. ARC Butcher & Baker's and ARC Balboa Island's outdoor dining patios have operated in harmony within their respective villages and have become beloved amenities to visitors, travelers and the local community.

With ARC's approachable new American fare and its relaxing outdoor patios, ARC Carne & Cantina hopes to bring the same sense of community that the other ARC concepts have brought to Balboa Island, Cannery Village and even in our neighboring city, Costa Mesa.

The goals and objectives of the Conditional Use Permit will be to enhance and serve the Newport Beach residential, commercial and office districts by providing fresh and flavorful meals to the community in an upscale and chic environment.

Our proposed project will increase accessibility for visitors and locals. At the entrance to the building, an existing ADA ramp allows access, as well as a rear entrance that is ADA accessible. Two staircases act as exits for guests to both the front and rear of the proposed floor plan. As part of the building upgrades a full-sized gurney elevator spanning all three floors will offer ADA and emergency access to the second-floor mezzanine and rooftop dining area.

The goals and objectives of the Conditional Use Permit will be to enhance and serve the Newport Beach residential, commercial and office districts by providing healthy, fresh and farm-to-table meals to the community.

The project is compatible with other uses in the area. The existing building had a solid CMU wall on the south side which mitigates glare, inhibits light pollution and offers a sound block to the south. On the north side of the premises is Whaler, an existing full-service restaurant and bar, with late hours and outdoor dining and is consistent in use.

No loitering will be permitted on the premises /or/ before or after normal business hours.

There will be no live entertainment or dancing which will further support noise compatibility.

Our proposed business hours are also conducive to the current hours kept by other businesses and establishments on Pacific Coast Highway.

Included with our application is a site plan showing the on-site parking with ADA stalls, Uber/Lyft drop off and valet drop off/pickup locations. A valet plan is provided for review and will utilize Sterling BMW's additional parking lots. A parking study is also provided for review. Our total number of parking stalls is 16. The findings of the traffic study are yet to be determined, as the traffic study is concurrently being produced with this application.

Due to ARC Carne & Cantina's proximity to hotels, residences, short-term rentals, seasonal rentals, businesses and waterways, we believe that our proposed project will not only increase accessibility within the community, the project and our enhancements will inject new life and revitalization to the commercial corridor of Mariner's Mile.

Project Parameters:

- a. Lot Area = 0.29 AC (12,632.4 SF)
- b. Lot Width = 50'-0" sheet ST-1 (page 10) see attached
- c. Lot Depth = 280'-6" sheet ST-1 (page 10) see attached
- d. Setbacks: Front = Existing +/- 6'-10"
 - 1. Rear = from property line to switch gear enclosure 16'-7"
 - 2. Rear = from the property line to the proposed building 20'-4"
 - 3. Side (s) = North: 0, South +/- 15'-2" at front of building & +/- 24'-11" at mid/rear of the building
- e. Gross Floor Area = 9,725 SF
- f. Floor Area Ratio = 9,725 SF/ 12,632.4 SF = .77
- g. Lot Coverage = New Total Gross Floor Area = 6,623.33 sq ft.
Max Floor Area = 7,013 sq ft.
Total Gross Floor Area Building = 9,478.72 sq ft.
- h. Building Height = 36'-6" from FF to T.O. Elevator
- i. Net Public Area = 3,390 sq ft. Net Front of House Interior
1,737 sq ft. Net Front of House Exterior
Total Net Public Area = 5,127 sq ft.
- j. Pavers & Landscaping = N/A

- k. 2902 Parking = 2 Van HC + 3 Standard HC + 13 Standard Stalls = 16
- l. Total Plaza Parking and Reciprocal Parking = 2 Van HC Stall + 5 Standard HC Stall + 115 Standard Stalls + 15 Additional Standard Stalls (215 Riverside Reciprocal Parking) = 137 Stalls
- m. Number of Employees = 10 Max at one time. For example, 4 cooks, 1 manager, 3 servers, 2 bartenders.
- n. Number of Indoor Seats = Mezzanine: 38, Level 1: 105, Total: 143
Number of Outdoor Seats = Roof Deck: 82 - A minimum of 5% of all seats ADA accessible on all floors
- o. Dwelling Units = Not Applicable
- p. Hours of Operation: 8:00 AM to 12:00 AM
- q. Use = Full-Service Restaurant with Alcohol Service
- r. Alcohol Service = Type-47 - As Defined by California Alcoholic Beverage Control "Issued to restaurants. Authorizes the sale of beer, wine, and distilled spirits for consumption on the licensed premises. Authorizes the sale of beer and wine for consumption off the licensed premises. Must operate and maintain the licensed premises as a bona fide eating place. Must maintain suitable kitchen facilities and must make actual and substantial sales of meals for consumption on the premises. Minors are allowed on the premises. This license type is subject to Responsible Beverage Service (RBS) requirements and requires alcohol servers and managers of alcohol servers to be RBS certified."

Our proposed project is consistent with the General Plan land use designation applicable to the site.

The Use is allowed within the applicable Zoning District and complies with all other applicable provisions of the Zoning Code, Municipal code and Local Coastal Program.

Our project is similar in operation and consistent in use to existing neighborhood establishments, cafés and restaurants.

Our project is compatible and is suitable in terms of design, location, shape, size, operating characteristics, and the provisions of public and emergency vehicles (e.g. fire and medical access) and public services / utilities. Our project has three access entrances/exits. The main entrance is from Pacific Coast Highway and a secondary public entrance and exit on north side of the building and a third staff entrance/exit at the rear of the premises.

Our proposed project is compatible with the surrounding community and is suitable in terms of the operation and location. Our proposed project is not in any form detrimental to the

harmonious and orderly growth of the City. Our project is not a hazard to the public convenience, health interest, safety or general welfare of persons residing or working in the neighborhood for the proposed use. Our project requests operational hours of 8am to 12am.

Our proposed project provides a clear and accessible path of travel to all building occupants and customers for dine-in. Our trash enclosure is existing and consistent with the requirements of the city's latest standards. Our intention is to blend in with the existing neighborhood while enhancing and serving the existing Newport Beach residential, commercial and office districts.

Thank you,

Marin Howarth Von Blom

(714) 350-0853
2902 PCH LLC
501 30th St, Newport Beach, CA 92663