

PROJECT SUMMARY
BAREBOTTLE BREW CO. TAPROOM @ SANTA CLARA SQUARE



Contact Information

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Project Description

Barebottle intends to operate the premier craft microbrewery taproom on the peninsula at Santa Clara Square as part of Irvine Company’s development. We intend to serve an ever-rotating list of 20+ locally-inspired craft beers (produced at our flagship brewery in San Francisco) as well as our own handmade sodas, wine, kombucha, a limited pour-over coffee option, and modest small food items. There will be no beer production at this site, it is retail-only.

Company Background

Barebottle was started in 2016 by three owner/founders, Michael Seitz, Lester Koga, and Ben Sterling, former homebrewers who met while getting their MBAs at Cornell University back in 2005. Since opening, Barebottle has become the second largest independent craft brewery in San Francisco, a go-to destination for beer aficionados in the Bay Area, and won many awards and accolades such as a medal at the Great American Beer Festival and was named Best Brewery 2018 by SF Magazine. Barebottle services over 900 retail accounts including Whole Foods, Total Wine, and many many bars, restaurants, and venues.

Location & Design

The new Barebottle taproom will be located at 2520 Augustine Dr. Santa Clara, CA, which is located in ‘Building 1’, and is directly across the street from the Parking Structure at Augustine Ave. & Montgomery Dr. The space comprises ~5,000 sq. ft. of retail space including A) a walk-up Coffee & To-Go bar, and B) a main taproom area with table seating.

Operating Hours

The taproom will operate according to the following schedule:

Sunday–Thursday: 10AM – 11PM

Friday & Saturday: 10AM – Midnight

Beer/Wine, Food, and non-alcoholic drinks will be served throughout the entire day.

Menu

The menu is included on the second page.

Cooking Equipment

Barebottle will serve pre-prepared empanadas (provided by Pampa BBQ) re-warmed in our ventless Cadco “Anna” countertop convection oven. Other than the Cadco oven, we will have no additional cooking equipment.

ABC License

The Barebottle taproom at Santa Clara Square will operate under a Duplicate Type 23 ABC license. As part of California AB 2010 passed and signed into law in 2014, production breweries may operate up to six additional locations from their main brewery under duplicate Type 23 licenses. Included in the license is the ability to serve both beer and wine as part of a bona fide eating establishment, which the taproom will be.

Outdoor Patio

The Irvine Company is designing, permitting, and building an outdoor patio for the exclusive use of Barebottle at Santa Clara Square adjacent to the location of the taproom. The patio will be constructed in accordance with ABC requirements, with a fence barrier and hedging surrounding the patio space. The ABC office in San Jose is aware of the patio and will inspect the premises once the patio has been constructed. The plans submitted as part of this package do NOT include the patio because it is separately designed and will be permitted by the Irvine Company.

Key Questions to Answer

We are pursuing a modest food program at the taproom and would prefer to install a grease trap (versus a grease interceptor) in our back-of-house where we prepare food.

BAREBOTTLE SAMPLE MENU – SANTA CLARA SQUARE

ROTATING DRAFT BEER LIST

5 oz Taster / 16 oz Pour / 32 oz Crowler (to go)

Light

California Cologne, Kölsch-Style Ale, 4.5% ABV \$3 / \$6 / \$10

SF Cloud City, Czech-style Pilsner, 5.0% ABV \$3 / \$6 / \$10

History Lesson, German-style Pilsner 5.2% ABV \$3 / \$6 / \$10

Surprising

Any Beans Necessary, Golden Coffee Ale, 5.2% ABV \$3 / \$6 / \$10

Hella Jalapeño, Pepper Cream Ale, 5.1% ABV \$3 / \$6 / \$10

Pale Ale

Infinity Scarf, Hazy Pale Ale, 5.8% ABV \$3 / \$6 / \$10

Oh Pales No!, West Coast Pale Ale, 5.5% ABV \$3 / \$6 / \$10

New Gym Membership, Hazy Pale Ale, 5.5% ABV \$3 / \$6 / \$10

Sour Ales

Cherry Tart Monster, Cherry Sour Ale, 4.5% ABV \$3 / \$7 / \$12

Jack Sour Tangerine, Tangerine Sour Ale, 6.5% ABV \$3 / \$7 / \$12

IPAs

Joe from Accounting, West Coast IPA, 6.5% ABV \$3 / \$7 / \$12

Wonder Dust, New England-Style IPA, 6.5% ABV \$3 / \$7 / \$12

Muir Woods IPA, New England-Style IPA, 6.4% ABV \$3 / \$7 / \$12

Pineapple Shakes IPA, Pineapple Milkshake IPA, 6.7% ABV \$3 / \$7 / \$12

Dark

Edge of The Solar System, Irish Red Ale, 6.5% ABV \$3 / \$7 / \$12

Cake Water, Nitro Double Stout, 8.6% ABV \$3 / \$8 / \$14

FOOD/SNACKS

Fresh Gourmet German Pretzel \$4.00 Each

(provided by Pretzelina Pretzels)

Hummus Trio + Crisps \$7.50 per Sampler

(provided by Obour Foods)

Fresh Empanadas (mushroom, steak, chicken) \$4.50 Each

(provided by Pampa BBQ Gourmet)

CRAFT DRINKS

Liquid Magic Kombucha \$7/glass

(house-made organic Kombucha)

Koga Kola \$6/glass

(house-made Sparking Craft Soda)

Barebottle Nitro Cold Brew Coffee \$4.50/cup

(house-made coffee on Nitro)

Barebottle Pour Over Coffee \$4.50/cup

(house-made Pour-over coffee)

WINE

2015 Sauvignon Blanc “Catacula Vineyard” \$8/glass

Green & Red Winery, St. Helena

2014 Zinfandel “Chiles Mill Vineyard” \$9/glass

Green & Red Winery, St. Helena