



January Gin Joint & Eatery Ltd.
1820 Government Street
Victoria, BC V8T 4N5
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Mayor Helps and Council
City of Victoria
No. 1 Centennial Square
Victoria, BC V8W 1P6

October 21, 2019

Letter of Intent Re: Application for Extended Hours of Liquor Service and Patron Participation
Entertainment Endorsement, 1820 Government Street, Victoria, BC V8T 4N5

Dear Mayor Helps and Council,

I am submitting this letter to you in regards to my Application for an Extension of Standard Hours of Liquor Service for a Food Primary License and a Patron Participation Entertainment Endorsement at 1820 Government Street, in the City of Victoria.

I am intending to open a neighborhood Owner-Operated restaurant, January Gin Joint & Eatery, in the heart of the Brewery District, within the historic Lim Dat building. The establishment is centrally located in this increasingly popular destination area, just 1 block north of Chinatown.

January will offer it's over-the-age-of-30 target market both charcuterie and desserts, espresso, premium teas, and a limited selection of craft cocktails; supporting the neighbourhood's growing fine dining culture by providing a sophisticated yet comfortable stop both before and after your dinner plans. January is proud to be one of the many unique local, small businesses which are helping to grow and re-shape this neighbourhood, making it a desirable day and night destination for locals and tourists alike.

Our goal is to support the established restaurants within the neighbourhood such as Olo, Brasserie L'Ecole and Saveur to name a few; encourage new business to the area and help make Old Town, Chinatown and the Brewery District a more appealing destination for dining within the City of Victoria.

I am seeking a 1-hour extension past the (9am-midnight) Standard Hours of Liquor Service for a Food Primary License on the evenings of Thursday, Friday and Saturday only. I am proposing to be open for business from 3pm to 1am on these three evenings. I believe this will appeal to the customers exiting neighbourhood restaurants (which close at midnight) whom are seeking a nightcap, dessert, coffee, tea, or waiting for available taxi, ride-sharing or dial-a-driver services.

January is also seeking a Patron Participation Entertainment Endorsement, allowing it's customers to utilize the lower level of the establishment, when not reserved for private dining, for occasional dancing.

I have over 30 years of service and management experience in Hospitality and the Food and Beverage Industry. I hold my Serving It Right Certification from BC's Responsible Beverage Service Program. I have previously worked with City officials and local police to ensure guest and public safety during and after the consumption of alcohol in a restaurant and am well versed in the Noise Bylaws of the Intermediate (Noise) District of The City of Victoria as I live in the same neighbourhood as January is located.

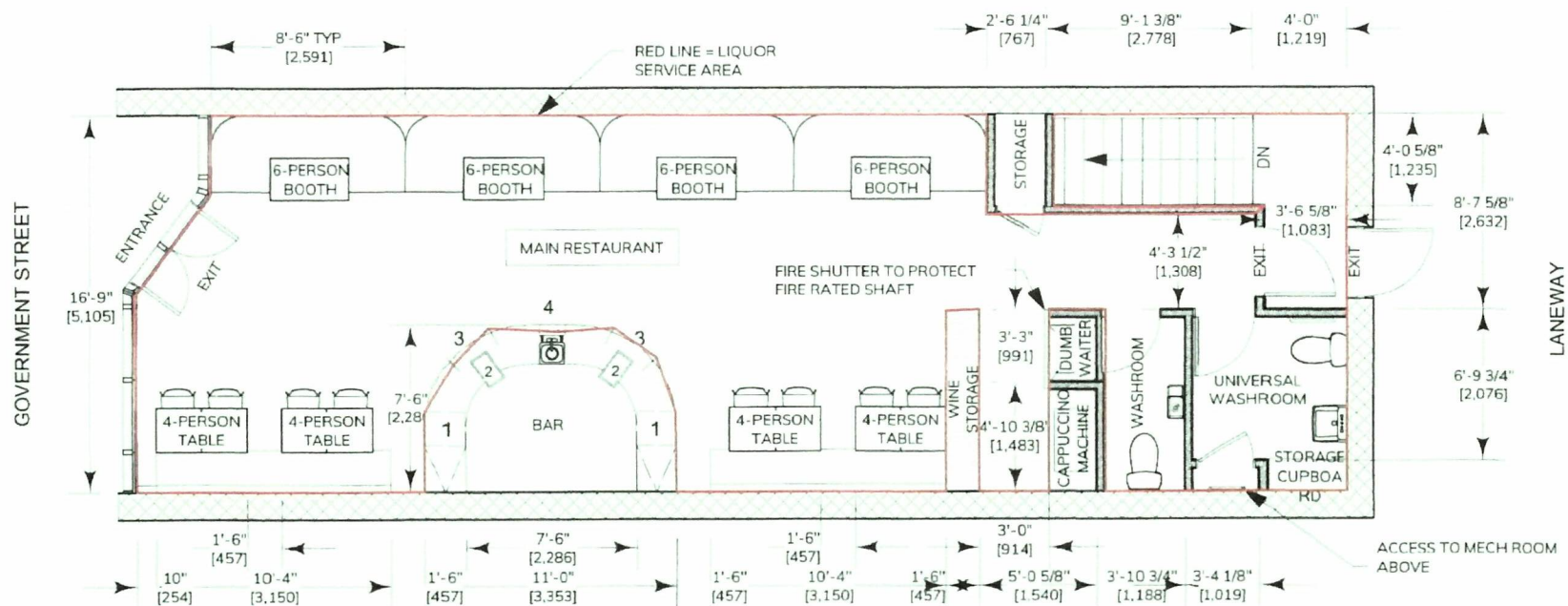
I have every confidence that January Gin Joint & Eatery can operate responsibly, be compliant with *Local and Provincial Regulations* and be a welcome addition to the Brewery District. It will support and enhance, not disrupt, its home, its neighbourhood community and its city.

Please do not hesitate to contact me with any questions or concerns. Thank you for your time and consideration.

Respectfully,



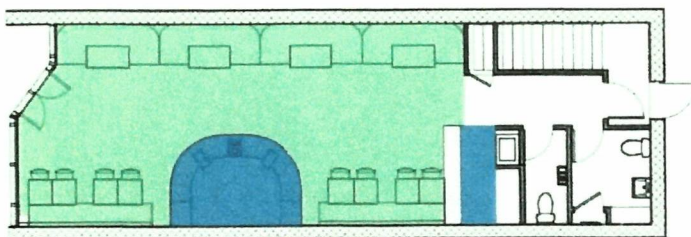
Tanya Topolniski
Owner/Operator



3 Main Floor
LL103 Scale: 1/8" = 1'-0"

EQUIPMENT LEGEND

- 1 = BAR FRIDGE
- 2 = ICE WELL
- 3 = LIQUOR SERVICE AREA
- 4 = HANDWASH/DUMP SINK



MAIN FLOOR (48m2) OCCUPANT LOAD:

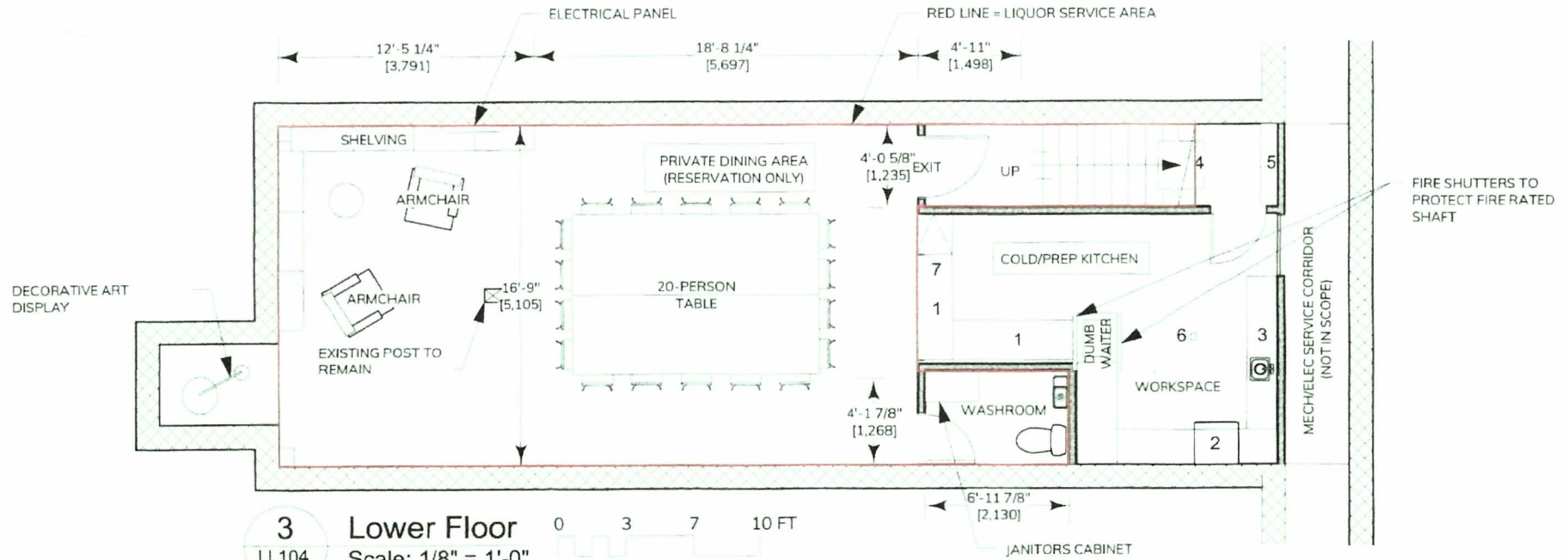
CUSTOMERS (GREEN):	= 40 SEATS
STAFF (BLUE) MAX 3	= 3
TOTAL	= 43



October 17, 2019

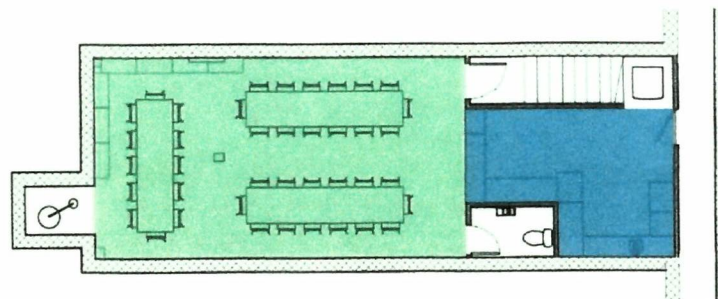
Main Floor Food Primary Liquor Licence Application





EQUIPMENT LEGEND

- 1 = REFRIGERATED SANDWICH STATION
- 2 = DISHWASHER
- 3 = HANDWASH/PREP SINK
- 4 = KEGERATOR
- 5 = STAFF LOCKERS
- 6 = FLOOR DRAIN
- 7 = OCCASIONAL LIQUOR SERVICE AREA

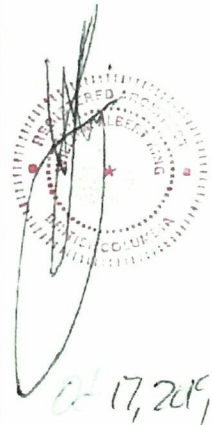


LOWER FLOOR OCCUPANT LOAD:

CUSTOMERS (GREEN):	= 22 SEATS
STAFF (BLUE) MAX 2:	= 2
TOTAL	= 24







 02/17/2019





SMALL

Trio of Olives ~ variety of small, medium & large olives to share

Hummus & Baguette or Crackers ~ roasted red pepper & garlic hummus with Fol Epi baguette or Lavash crackers

Sweet Pea Pesto Crostini ~ sweet pea pesto, roasted garlic, parmesan on toasted Fol Epi baguette

Baba Ganoush ~ Roasted Eggplant & Baguette

Marinated Mozzarella & tomato ~ fresh basil & chives, cherry tomatoes, mozzarella & Fol Epi baguette

Cheese & Zucchini Roulades ~ grilled zucchini, ricotta & parmesan, olives, fresh basil

Oven Roasted Root Vegetables - locally sourced potato, sweet potato, blue potato, taro root & parsnip oven roasted, salted & served with buttermilk ranch or vegan french onion dip

MEDIUM

Antipasto Selection - pepperoncini, cherry tomatoes, olives, petite pepperoni & salumi, mushrooms, chickpeas, provolone cheese

Relish Plate ~ local brined, pickled, & marinated vegetables

Crudit  Tray ~ garden fresh vegetables, house made goat's milk yogurt dip or vegan french onion dip

LARGE

Chef's Platter ~ Chef's selection of favorites from above

For Two \$____

For Four \$____

For More \$____

CHARCUTERIE

A rotating selection artisan cheeses or vegan artisan cheeses, house preserves, smoked, cured & cooked meats or fish, house pickled vegetables, fresh fruits. All served with local Fol Epi whole wheat baguette. Start by choosing your board:

Traditional

prosciutto, bresaola,
jamón Serrano,
peppered salami

West Coast

smoked salmon,
hot-smoked albacore tuna, cold-smoked
halibut, west-coast mousseline

Modern

foie gras, pâté grandmère
hazelnut rillettes de canard,
foie de volaille (chicken liver)

Vegan

Very Good Butchers vegan pepperoni, roast beast
& deli fowl and Sweet Earth traditional seitan
slices & Harmless Ham™

For Two \$____

For Four \$____

For More \$____

Customize with your favorite additions:

\$____ each

Neal's Yard Sparkenhoe Red Leicester	Neal's Yard Colston Bassett Stilton
Neal's Yard Brightwell Ash Gruyère	Salt Spring Island Cheese Co's St. Jo Feta
Double-creamed Brie Gouda Gorgonzola	Salt Spring Island Cheese Co's Flower Chèvre
Salt Spring Island Cheese Co's Herb and Garlic Ruckles	Aged Cheddar Comte

\$7 each

Pickled red onion	Pickled cauliflower	Kalamata olives	Castelvetro olives
Pickled asparagus stalks	marinated mushrooms	Pickled carrots	
Arbequina olives	Picholine olives	Pickled asparagus	

\$4 each

Crackers - apricot, fig & lemon raincoat crisps®
Crackers - seasonal pumpkin spice raincoat crisps®
Crackers - cranberry hazelnut raincoat crisps®
Crackers - Gone Crackers™ olive oil & cracked pepper cracker
Crackers - Seattle favorite mini Croccantini cracker

\$3 each

Mango chutney	Blackberry jam	Red Pepper jelly
Blueberry Jalapeno jelly	Caramelized onions	

Complimentary: Extra baguette

***(Not Just For)* DESSERT**

Salted Caramel & Dark Chocolate Figs

Poached Pears - red wine poached pears, honey, ginger, cardamom syrup, honey-cinnamon crème fraîche

Almond & apple tart - autumnal apple & almond tart with slightly sweet, nutty frangipane filling. Served with Calvados Chantilly cream.

Lavender-Poached Peaches Blackberry bread pudding - lavender-spiked blackberry-peach compote, Fol Epi sourdough bread pudding, grand marnier infused heavy cream.

Poire William Charlottes - a pair of pear and pistachios infused cakes, filled with Bavaria cream

Basket of Profiterole - because 1 is never enough..

Champagne & raspberry possets - double cream, local raspberries & champagne

Chocolate coconut banoffee tartlet - bourbon-laced biscuit, caramel, banana toffee, & creamy coconut topping

Strawberry & elderflower trifle - ripe strawberries, ginger jelly, lemon drizzle cake, double vanilla cream

Gooseberry crème brûlée tart - seasonal fresh berries, sweet pastry, crisp cracked sugar topping

Cheese Platter - Chef's selection of cheese, vegan cheese or both

Chocolate Lover's Plate - a rotting selection of the world's finest

Classic English Lemon Curd - smooth, silky, tangy & tart

Pate de Fruit - a selection of classic sugared French fruit jellies

**** Takeaway Baskets available for pick up until 1am***