



## Breakfast

### The SB Breakfast Sandwich

Fried Egg, Niman Ranch Applewood Smoked Bacon, Roasted Tomatoes, Arugula & Dijon Aioli on Grilled Country Bread with Arugula Salad  
\$11.95  
*add avocado \$2.50*

### Bistro Breakfast Sandwich

Two Scrambled Eggs, Niman Ranch Applewood Smoked Bacon, Grafton Cheddar Cheese & Dijon Aioli on a Brioche Bun with Arugula Salad \$12.95  
*add avocado \$2.50*

### The Sweet Butter Scramble

Three Eggs with Homemade Lime Tortilla Chips, Roasted Cherry Tomatoes & Pepper Jack, with Avocado Slices, Homemade Salsa & Arugula Salad \$11.95

### SB Power Breakfast Scramble

Egg White Scramble with Spinach, Grilled Chicken Breast, Roasted Cherry Tomatoes, Grilled Asparagus, Feta Cheese and Arugula Salad \$13.95  
*add avocado \$2.50*  
*sub Mama Lil's Peppers for tomatoes, no charge*

### Eggs & White Beans

Two Sunny Side-Up Eggs, Homemade Cannelini Bean Purée & Roasted Tomatoes, served Open-Faced on Toasted Rustic Millstone Bread with Arugula Salad \$10.95

### Egg in a Cup (M-F until 11:00 am only)

*Allow 15 Minutes*  
Egg baked in a ramekin with Mama Lil's Spicy Peppers & Laura Chenel Goat Cheese, with Grilled Country White Bread & Sweet Butter \$6.50

### Two Egg Breakfast

With Niman Ranch Applewood Smoked Bacon or Chicken Apple Sausage & Toast \$9.95

### Poached Eggs & Fines Herbes Toast

Two Poached Eggs over Dressed Arugula drizzled with Fines Herbes Oil. Served with Country White Bread Grilled in Fines Herbes Oil \$8.95

### Mia's Breakfast

Two Eggs, Two Buttermilk Pancakes with Sweet Butter & Pure Maple Syrup, & Two Strips of Niman Ranch Applewood Smoked Bacon or Two Chicken Apple Sausages \$13.50  
*sub blueberry buttermilk pancakes \$1.00*  
*sub banana nutella pancakes \$1.50*

### Pancake Breakfast

Three Buttermilk Pancakes with Sweet Butter & Pure Maple Syrup \$9.95  
*sub blueberry buttermilk pancakes \$1.00*  
*sub banana nutella pancakes \$1.50*

### Sunrise Kids' Breakfast

Two Buttermilk Pancakes with Sweet Butter & Pure Maple Syrup with Strawberries & Blueberries \$9.95

### Brioche French Toast

With Fresh Seasonal Berries & Confectioner's Sugar, with Sweet Butter & Pure Maple Syrup \$11.50

### Sweet Butter Parfait

Our Granola with Seasonal Berries, Savannah Bee Honey, Fresh Mint & Whole Milk Yogurt \$8.95

### SB Homemade Granola & Berries with Milk

\$8.95  
*Soy or Almond Milk, add \$1.00*

### Porridge (daily until 11:00 am only)

McCann's Steel Cut Oatmeal, Sweet Butter, Brown Sugar & a dash of Cinnamon \$6.95  
*add seasonal berries \$3.50*  
*add candied pecans \$1.50*  
*add bananas, dried cranberries \$1.00 each*

### Filet Mignon Breakfast Burrito

Creekstone Farms Beef Filet Mignon, Scrambled Eggs, Pepper Jack Cheese & Potatoes in a Flour Tortilla, with Pico de Gallo & Guacamole \$14.50  
*sub whole wheat tortilla \$1.50*

### Croque Madame

Grilled French Ham, Gruyere & Dijon Mustard on Baguette, Topped with Béchamel & Sunny Side-Up Egg with Arugula Salad \$13.95

### The Matilija

Smoked Scottish Salmon, Red Onion, Cucumber, Capers Berries & Boursin, with Toasted Millstone Bread \$13.95

### Chilaquiles <sup>V</sup>

Vegan. Soy Chorizo, Black Beans, Homemade Lime Tortilla Chips sautéed in Homemade Salsa Roja, topped with Homemade Vegan Cashew Crema, Green Onions, Avocado & Pico de Gallo \$11.95  
*add sunny-side up egg \$2.00*

### Emma's Avocado Toast <sup>V</sup>

Smashed Avocado, Lemon Juice, Monini Olive Oil, Fleur del Sel, Crushed Red Peppers on Toasted Rustic Millstone Bread \$7.50  
*add fried or sunny-side up egg \$2.00*

### Omelettes

*(served with Mixed Greens Salad & Toast) \$13.95*

Laura Chenel Goat Cheese & Fines Herbes

French Ham & Gruyere

Grilled Zucchini, Asparagus, Corn & Roasted Cherry Tomatoes

SB Power Omelette -Spinach, Mama Lil's Peppers & Egg Whites

Fingerling Potatoes Caramelized Onions, Applewood Smoked Bacon & Gruyere

*all omelettes: sub egg whites \$1.50*

## Brunch Specials

### Available Weekends All Day

#### Chicken & Waffles

Buttermilk Fried Mary's Chicken and Our Homemade Belgian Waffle with Sweet Butter & Pure Maple Syrup \$13.95

#### Country Breakfast

Fluffy Homemade Biscuits with Our Sausage Gravy, with your choice of:  
Two Eggs \$10.95  
-or-  
Buttermilk Fried Chicken Tenders \$11.95

#### Belgian Waffles with Sweet Butter and Pure Maple Syrup

\$9.95  
*add seasonal berries \$3.50*

#### Eggs Benedict

Call or check website for weekly Benedict(s) *mp*

#### Homemade Herb Pork Sausage Patties

\$4.50

#### Biscuits & Gravy

\$7.50

## Kids Menu

#### Grilled Nutella or PB&J Sandwich

On Pain de Mie dusted with Confectioner's Sugar \$7.95  
*add strawberries \$3.50 | add banana \$1.00*

#### Sliders

2 Sliders with Ketchup and Shoestring Fries \$8.95

#### Grilled Cheese

Pain de Mie, Tillamook Cheese & Shoestring Fries \$7.95

#### Quesadilla

Flour tortilla with mozzarella and Tillamook cheddar, with Shoestring Fries \$7.95  
*sub whole wheat tortilla \$.50*

## Breakfast Sides

Niman Ranch Applewood Smoked Bacon \$4.95

Chicken & Apple Sausage \$4.95

Our Breakfast Potatoes with Onions & Bell Peppers \$4.25

Fresh Fruit <sup>V</sup> \$5.00

Fresh Berries <sup>V</sup> \$5.95

## Pastries

Please check the pastry case for additional daily sweets

Chocolate Chip Cookie \$2.25

Caramel Fleur de Sel Brownie \$3.75

Buttermilk Doughnut Muffin \$3.50

Cookie of the Day \$2.25

Bar of the Day \$3.75

Cake by the Slice \$4.75

Plain Croissant \$3.75

Chocolate Croissant \$3.75

Almond Croissant \$3.75

## Homemade Soup of the Day

(Served at 11:00am)

Cup: \$4.00 Bowl: \$6.00

Vegan Soup of the Day

Specialty Soup of the Day



## Sandwiches & Wraps

### House Roasted Turkey & Dalmatia Fig Jam

Grilled with St. Agur Bleu Cheese & Mozzarella on a Rustic Millstone Bread with Arugula Salad \$12.95

### House Roasted Turkey & Guacamole

With Pepper Jack & Heirloom Tomatoes on Ciabatta with our Homemade Lime Tortilla Chips and Salsa Roja \$12.95

### Turkey Swiss

With Heirloom Tomatoes, Little Gems Lettuce, Mayo & Whole Grain Mustard on Country White Bread with Mixed Greens Salad \$10.95

### 1/2 Sandwich with a Cup of Soup & Mixed Greens Salad

BLT *or* Turkey Swiss *or* Turkey Fig *or* Egg Salad *or* Yoga<sup>V</sup> \$11.95

### Curried Chicken Salad

Chicken, Celery, Red Onion, Fuji Apples & Light Yogurt Dressing on Rustic Millstone with Mixed Greens Salad \$10.95

### Egg Salad

Tarragon, Cornichons, Red Onion, Arugula, & Dijon Aioli on Toasted Country Bread with Arugula Salad \$9.95

### Italian Tuna

Red Onion, Parsley, White Beans dressed with Our Vinaigrette & just a touch of Mayo with Kalamata Olive Tapenade, Arugula & Roasted Cherry Tomatoes on Ciabatta with Arugula Salad \$13.95

### Italian Tuna Melt

Our Italian Tuna Salad with Roasted Cherry Tomatoes, Grafton Cheddar & Dijon Aioli on Country White Bread with Shoestring Fries \$13.95

### Spicy BBQ Fried Chicken Wrap

Napa & Red Cabbage, Scallions, Cilantro, Jalapeños, Shredded Carrots, Our Chipotle Dressing & BBQ Sauce in a Flour Tortilla with Shoestring Fries \$13.95  
*sub whole wheat tortilla \$ .50*

### Buffalo Fried Chicken Wrap

Napa & Red Cabbage, Carrots, Cherry Tomatoes, Celery, Ranch and Homemade Buffalo Sauce & a side of St. Agur Bleu Cheese Dip in a Flour Tortilla with Our Homemade Potato Chips \$13.95  
*sub whole wheat tortilla \$ .50*

### Leslie's Fried Chicken Sandwich

Buttermilk Fried Chicken Breast with Heirloom Tomatoes, Shredded Lettuce, Onions & Homemade Honey Mustard Aioli on Brioche with Shoestring Fries \$13.95

### Chicken Paillard

Grilled Rosemary Chicken Breast with Laura Chenel Goat Cheese, Dressed Arugula & Dijon Aioli on Brioche Bun with Shoestring Fries \$13.95

### Sweet Butter BLT

Niman Ranch Applewood Smoked Bacon, Heirloom Tomato, Little Gems & Dijon Aioli on Country Bread with Shoestring Fries \$12.50  
*add grilled chicken breast \$5 | add avocado \$2.50*

### Croque Monsieur

Grilled French Ham & Gruyere with Dijon Mustard on Pain de Mie & Béchamel with Arugula Salad \$12.95

### SB Grilled Cheese

Grafton Cheddar, Roasted Cherry Tomatoes & Basil Aioli on Rustic Millstone with Shoestring Fries \$9.95  
*add bacon \$3.50*

### Truffle Filet Mignon Sandwich

Filet Mignon, Truffle Aioli, Gruyere Caramelized Onions & Arugula on Rustic Millstone with Homemade Potato Chips \$14.50

### Trio of Sliders

Certified Angus Beef with Our Thousand Island, Shredded Lettuce, Grafton Cheddar, Sliced Tomatoes, Pickles & Red Onions on Brioche Bun with Shoestring Fries \$13.95

### The SB Veggie Burger

Homemade Veggie Patty with Lettuce, Tomato, Swiss Cheese, Onions, Avocado & Chipotle Vegenaise on a Brioche Bun with Shoestring Fries \$12.95

### The Caprese

Fresh Mozzarella, Heirloom Tomatoes & Fresh Basil topped with Extra Virgin Olive Oil, Fleur de Sel, Fresh Ground Pepper & Basil Aioli on Ciabatta with Arugula Salad \$11.95  
*add grilled chicken breast \$5*

### Quesadilla

Flour Tortilla with Pepper Jack Cheese & Scallions, served with Our Guacamole & Lime Tortilla Chips, Pico de Gallo & Sour Cream \$9.95  
*add chicken \$2.95*  
*sub whole wheat tortilla \$ .50*

### Spicy Veggie Wrap<sup>V</sup>

Homemade Black Bean Hummus, Avocado, Carrots, Radishes, Yellow Peppers, Romaine, Red Onions, Edamame, Cucumber, Sprouts & Chipotle Vegenaise in a Whole Wheat Tortilla with Our Homemade Potato Chips \$11.95

### The Yoga<sup>V</sup>

Homemade Cannelini Bean Purée, Roasted Cherry Tomatoes & Dressed Arugula on Rustic Millstone with Arugula Salad \$9.95  
*add avocado \$2.50*

## Salads

### Mixed Greens with Fuji Apples

With Montchèvre Goat Cheese, Dried Cranberries & SB's Candied Pecans with Our Dijon Vinaigrette \$12.95  
*add chicken \$2.95*

### Cobb Salad

Chopped Chicken, Romaine, Hard Boiled Egg, Niman Ranch Applewood Smoked Bacon, Tomatoes & Point Reyes Bleu Cheese with Homemade Ranch *or* Dijon Vinaigrette \$14.50  
*add avocado \$2.50*

### THE Chinese Chicken

Pulled Chicken, Napa & Red Cabbage, Carrots, Scallions, Peanuts & Fried Won Ton Crisps with Our Creamy Asian Dressing \$13.95

### Southern Fried Chicken Salad

Buttermilk Fried Mary's Chicken, Romaine, Tomatoes, Black Beans, Grilled Corn with Our Homemade Ranch Dressing & BBQ Sauce \$13.95

### Tuna Niçoise

Italian Tuna, Mixed Greens, Cherry Tomatoes, Fingerling Potatoes, Green Beans, Kalamata Olives & Hard Boiled Eggs with Dijon Vinaigrette *or* Lemon Dressing \$14.50

### South of the Boulevard

Chopped Grilled Chicken, Romaine, Black Beans, Cherry Tomatoes, Grilled Corn, Avocado, Cotija Cheese & Tortilla Strips with Our Chipotle Dressing \$13.95

### Grilled Vegetable Salad

With Laura Chenel Goat Cheese, Mixed Greens, Asparagus, Corn, Zucchini, Cherry Tomatoes & Avocado with Our Dijon Vinaigrette \$12.95  
*add chicken \$2.95*  
*add grilled wild salmon \$6.00*

### SB Kale Chopped Salad

Sopressatta Salami *or* Grilled Chicken, Kale, Provolone, Garbanzos, Roasted Red Peppers, Celery, Red Onions & Pepperoncini with Our Italian Balsamic Vinaigrette \$13.95

### Greek Salad

Chopped Romaine, Parsley, Mint, Tomatoes, Feta Cheese, Persian Cucumbers, Kalamata Olives, Red Onion with Our Lemon Vinaigrette, with a side of our Hummus & Grilled Pita \$12.95

### Goddess Salad

Romaine Lettuce, Cucumbers, Radicchio, Red Onions, Tomato, Avocado, Cannelini Beans, Goat Cheese with Our Green Goddess Dressing \$12.95

### Vegan Goddess Salad<sup>V</sup>

Romaine Lettuce, Cucumbers, Radicchio, Red Onions, Tomato, Avocado, Cannelini Beans, with Our Vegan Ranch Dressing \$12.95

## Small Plates

### SB's Famous Mac n' Cheese

*Allow 15 Minutes*  
A savory blend of Cheeses with a crispy Panko Topping \$7.95

### SB's Hot Cheesy Artichoke Dip

*Allow 15 Minutes*  
A blend of Artichokes, Parmesan and Garlic Aioli with Homemade Tortilla Chips \$8.95

### Buttermilk Fried Mary's Chicken Tenders

With Our Ranch Dip & Shoestring Fries \$10.95  
*sub vegan ranch \$ .75*

### Emma's Avocado Toast

Smashed Avocado, Lemon Juice, Monini Olive Oil, Fleur del Sel, Crushed Red Peppers on Toasted Rustic Millstone Bread<sup>V</sup> \$7.50  
*add fried or sunny-side up egg \$2.00*

### Baguette with Vermont Butter & Fig Jam

Toasted Baguette served with Salted Vermont Creamery Butter & Dalmatia Fig Jam \$5.95  
*add St. Agur bleu cheese \$2.00*

## Lunch Sides

### Homemade Lime Tortilla Chips with Salsa Roja & Guacamole

\$6.75

### Grilled Pita<sup>V</sup> & Homemade Hummus<sup>V</sup>

\$5.95

### Shoestring Fries with Ketchup

\$4.50

### Arugula Salad with Lemon Dressing<sup>V</sup>

\$4.25

### Grilled Chicken Breast

\$5.00

Sweet Butter always uses the finest ingredients when preparing all menu items. Our turkey is roasted in house and is free range and nitrate free. Our ground beef and tenderloin are grass fed. Our chicken is free range and antibiotic free, and our bacon is nitrate free. SB's salad dressings, dips and spreads are all made in house and prepared without any preservatives.

<sup>V</sup> = Vegan

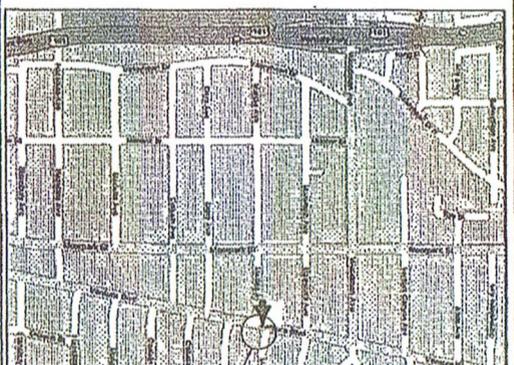
# 13824 VENTURA BOULEVARD, SHERMAN OAKS, CALIFORNIA 91423

ABBREVIATIONS				CONSULTANT INFORMATION		BUILDING DATA		SHEET INDEX	
A	AND	INL	INCH	<b>OWNER:</b> J D MARKET ACQUISITIONS 15372 Dickens Street, 2nd Floor Sherman Oaks, CA 91423 T (818) 990-1475 ext. 228 F (818) 990-1477 Email: Jeff@joremwitz.com Attn: Jeff Katsky	<b>RECORD ARCHITECT:</b> BOE Architects 73 Valley Street Pasadena, California 91105 T (626) 440-9419 F (626) 440-9424 Email: tim@boearchitects.com Attn: Tim Boe	<b>1. CODE INFORMATION</b> 1907 UNIFORM BUILDING CODE 2001 CALIFORNIA BUILDING CODE 2001 CALIFORNIA MECHANICAL CODE 2004 CALIFORNIA ELECTRICAL CODE 2001 CALIFORNIA PLUMBING CODE 2005 CALIFORNIA ENERGY CODE 2001 CALIFORNIA UNIFORM ADMINISTRATIVE CODE 2001 CALIFORNIA FIRE CODE  <b>2. BUILDING DESCRIPTION</b> A) OCCUPANCY CLASSIFICATION - (TABLE 304) GROUP M - MERCANTILE  B) CONSTRUCTION TYPE - (TABLE 50) TYPE V - N, NON-SPRINKLERED  C) ALLOWABLE STORIES - (TABLE 50) 2  D) BASIC ALLOWABLE FLOOR AREA - (TABLE 50) OCCUPANCY GROUP M - 6,000 S.F.  <b>3. FIRE RESISTIVE CONSTRUCTION</b> A) EXTERIOR WALL - (TABLE 6A) BEARING - NON-RATED NON-BEARING - NON-RATED OPENINGS - NOT PERMITTED LESS THAN 5' PROTECTED LESS THAN 10'  <b>4. FIRE RESISTIVE REQUIREMENTS</b> A) TABLE 6A STRUCTURAL FRAME - NON-RATED PARTITIONS - NON-RATED SHAFT ENCLOSURE - ONE-HOUR FLOORS AND FLOOR/CEILING - NON-RATED ROOF AND ROOF/CEILING - NON-RATED EXT. DOORS AND WINDOWS - SEC. 606.3 STAIRWAY CONSTRUCTION - SEC. 606.4		<b>PROJECT LOCATION</b> 13824 W. VENTURA BLVD. SHERMAN OAKS, CA 91423  <b>LEGAL DESCRIPTION</b> LOT: 5 BLOCK: F TRACT: TR 4954 APN: 2266-018-007  <b>LOT AREA:</b> 7,521 S.F.  <b>PROJECT AREA</b> INTERIOR: 1,394 S.F. PATIO: 737.5 S.F.  <b>SEAT COUNT</b> INTERIOR: 24 PATIO: 52	
AB	ANCHOR BOLT	INCL	INCLUDE, INCLUSIVE						
A.F.F.	ABOVE FINISHED FLOOR	INSUL	INSULATION						
A.C.	AIR CONDITIONING	INT.	INTERIOR						
ABV.	ABOVE	J-BOX	JUNCTION BOX						
ACCU.	ACOUSTIC	JST.	JOIST						
ACT	ACOUSTICAL CEILING TILE	JT.	JOINT						
ADD.	ADDITION or ADDENDUM	LAM.	LAMINATE						
ALUM.	ALUMINUM	LAT.	LATERAL						
ALT.	ALTERNATE	LAV	LAVATORY						
ASPH.	ASPHALT	LY.	LIGHT						
ANG.	ANGLE	LYG.	LIGHTING						
B.O.	BOTTOM OF	M.B.	MACHINE BOLT						
B.O.J.	BOTTOM OF JOIST	M.O.	MASONRY OPENING						
BD.	BOARD	MAT.	MATERIAL						
BLDG.	BUILDING	MAX.	MAXIMUM						
BLK.	BLOCK	MECH.	MECHANICAL						
BLKG.	BLOCKING	MED.	MEDIUM						
BLM.	BEAM	MFG.	MANUFACTURING						
B.N.	BOUNDARY NAILING	MFR.	MANUFACTURER						
B.R.G.	BULLET RESISTANT GLASS	MIN.	MINIMUM						
C.J.	CONTROL JOINT	MISC.	MISCELLANEOUS						
C.T.	CERAMIC TILE	MTL.	METAL						
CAB.	CABINET	N.I.C.	NOT IN CONTRACT						
CCV.	CLOSED CIRCUIT TELEVISION	N.T.S.	NOT TO SCALE						
CEM.	CEMENT	NFC	NOT FOR CONSTRUCTION						
CH.	CHANNEL	NO.	NUMBER						
C.	CENTERLINE	O.C.	ON CENTER						
CLG.	CEILING	O.D.	OUTSIDE DIAMETER						
CLO.	CLOSET	O.H.	OVERHANG						
CLOC.	CENTER LINE OF COLUMN	OPNS.	OPENINGS						
CLR.	CLEAR	OPP.	OPPOSITE						
CMU.	CONCRETE MASONRY UNIT	PL.	PLATE						
COL.	COLUMN	P.L.	PROPERTY LINE						
COMB.	COMBINATION	P.LAM.	PLASTIC LAMINATE						
CONC.	CONCRETE	PLUMB.	PLUMBING						
CONST.	CONSTRUCTION	PLYWD.	PLYWOOD						
CONTR.	CONTRACTOR	PK.	PAIR						
CONTR.	CONTRACT	PR.FAB.	PREFABRICATED						
D.F.	DRINKING FOUNTAIN	PSF	POUNDS PER SQUARE FOOT						
D.G.	DECOMPOSED GRANITE	PSI	POUNDS PER SQUARE INCH						
D.S.	DOWN SPOUT	P.T.	PRESSURE TREATED						
DW.	DISHWASHER	PHR.	POWER						
DBL.	DOUBLE	PHR.	QUARRY TILE						
DEG OR °	DEGREE	QTY.	QUANTITY						
DEMOL.	DEMOLITION	R.	RADIUS						
DET.	DETAIL	R.D.	ROOF DRAIN						
DIA. or Ø	DIAMETER	R.O.	ROUGH OPENING						
DIAG.	DIAGONAL	REINF.	REINFORCED						
DIM.	DIMENSION	REQD.	REQUIRED						
DN.	DOWN	REV.	REVISION						
DR.	DOOR	RM.	ROOM						
DWG.	DRAWING	S.C.	SOLID CORE						
E.F.	EXHAUST FAN	S.D.	SMOKE DETECTOR						
E.J.	EXPANSION JOINT	SCHED.	SCHEDULE						
E.N.	END NAILING	SHT.	SHEET						
E.W.	EACH WAY	SHTFG.	SHEATHINGS						
EA.	EACH	SIM.	SIMILAR						
EL.	ELEVATION	SPECS	SPECIFICATIONS						
ELECT.	ELECTRIC, ELECTRICAL	SPKR.	SPEAKER						
ELEV.	ELEVATOR	SQ. FT.	SQUARE FEET						
EQ.	EQUAL	SQ. IN.	SQUARE INCHES						
EQUIP.	EQUIPMENT	SIC	SOUND TRANSMISSION CLASS						
EST.	ESTIMATE	STD.	STANDARD						
EXIST. or (E)	EXISTING	STL.	STEEL						
EXT.	EXTERIOR	STRUCY.	STRUCTURAL						
F.D.	FLOOR DRAIN	SUSP.	SUSPENDED						
F.E.	FIRE EXTINGUISHER	SYM.	SYMMETRICAL						
F.N.	FIELD NAILING	T & G	TONGUE AND GROOVE						
F.O.	FACE OF	T.B.	THROUGH BOLT						
F.O.M.	FACE OF MASONRY	T.O.	TOP OF						
F.O.S.	FACE OF STUD	T.O.B.	TOP OF BEAM						
F.S.	FLOOR SINK	T.O.F.	TOP OF FOOTING						
FACP.	FIRE ALARM CONTROL PANEL	T.O.M.	TOP OF MASONRY						
FDN.	FOUNDATION	T.O.S.	TOP OF SLAB						
FHC.	FIRE HOSE CABINET	T.O.W.	TOP OF WALL						
FRM.	FINISH	T.S.	TUBE STEEL						
FL.	FLOOR	TEL.	TELEPHONE						
FLG.	FLOORING	THK.	THICK						
FLUOR.	FLUORESCENT	THRU.	THROUGH						
FP.	FIRE PROOF	TRANS.	TRANSFORMER						
FT.	FEET	TYP.	TYPICAL						
FTG.	FOOTING	U.O.N.	UNLESS OTHERWISE NOTED						
GL.	GALVANIZED IRON	V.I.F.	VERIFY IN FIELD						
GA.	GAUGE	VCT.	VINYL COMPOSITION TILE						

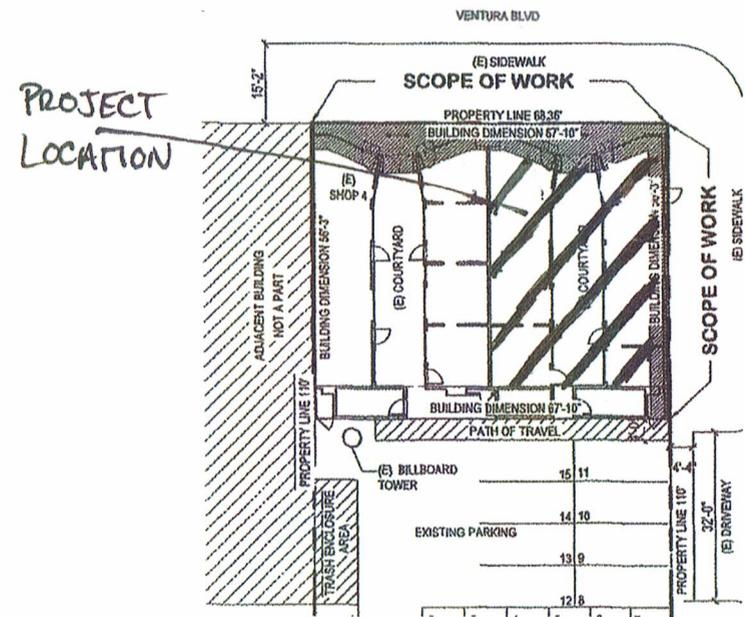
## AGENCY INFORMATION

<b>BUILDING AND SAFETY DIVISION</b> CITY OF LOS ANGELES 6262 Van Nuys Boulevard Second Floor Van Nuys, CA 91401 T (818) 374-4328 F (818) 374-5014 Email: aldous.chic@lacity.org Attn: Aldous L. Chic Office Engineering Technician III	<b>COMMUNITY PLANNING BUREAU</b> CITY OF LOS ANGELES 6262 Van Nuys Boulevard Suite 351 Van Nuys, CA 91401 T (818) 374-5654 F (818) 374-5670 Email: christopher.jackson@lacity.org Attn: Christopher E. Jackson, Sr.
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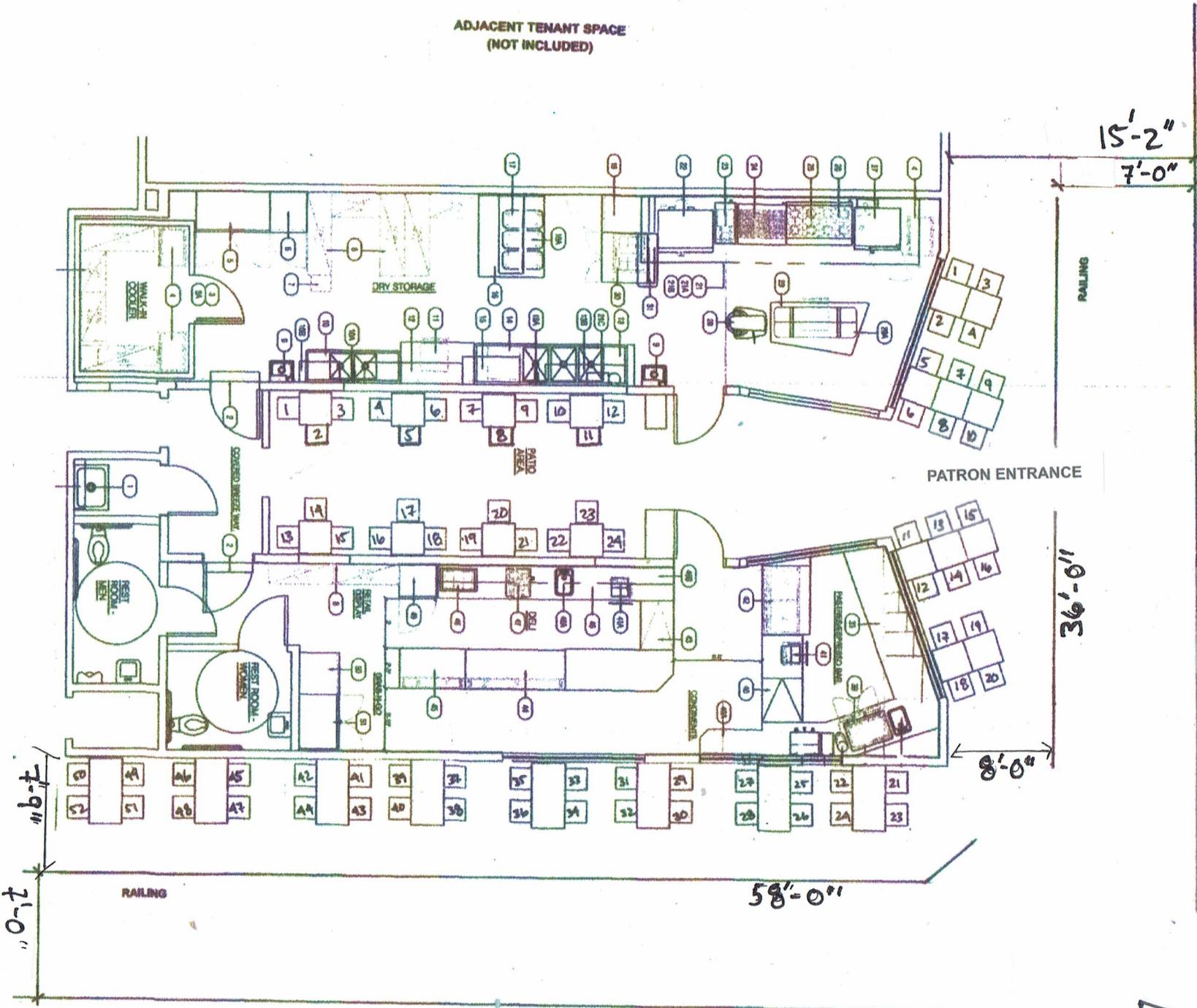
## VICINITY MAP



## SITE PLAN



ADJACENT TENANT SPACE  
(NOT INCLUDED)



VENTURA BLVD.

**SWEET BUTTER KITCHEN**

**PROJECT LOCATION**  
13824 W. VENTURA BLVD.  
SHERMAN OAKS, CA 91423

**LEGAL DESCRIPTION**  
LOT: 5  
BLOCK: F  
TRACT: TR 4954  
APN: 2266-018-007

**LOT AREA:** 7,521 S.F.

**PROJECT AREA**  
INTERIOR: 1,394 S.F.  
PATIO: 737.5 S.F.

**SEAT COUNT**  
INTERIOR: 24  
PATIO: 52

NORTH   
SCALE 1/4" = 1'-0"

MATALIA AVE.