

**Draper City Public Hearing**

**11/07/13**

**Zone Change App# 130822-590E, Koncar Zone Change**

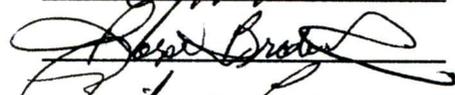
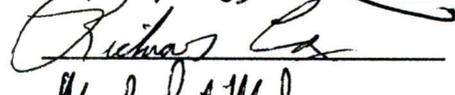
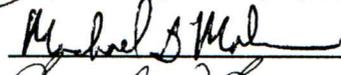
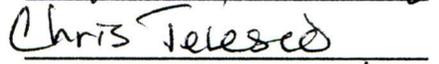
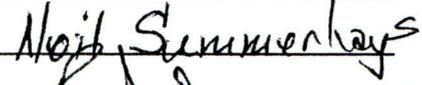
**Letter from Draper Residents in Favor of RA 1 (One Acre Lot Min.)**

This letter is from the residents on 12100 South effected by the proposed zone change to RA 2.

We want the current RA 1 zone to remain unchanged for the following reasons:

- Draper City Planning Commission passed the RA1 zone change in 2010 stating that the one acre lots between 300 East and 700 East - 12000 South to 12100 South, are the epitome of what Draperville is and what they want to preserve.
- The 'master plan' for this Draperville area describes one acre lots, open space, and rural feel that are a value to the Draper community and its identity.
- Draperville on 12000 has been preserved, while 12100 has had too many 1/2 acre lots already and adding more only continues the decline of this piece of rural Draper.
- Once historical Draperville is gone, it can never be reclaimed.
- Additional homes are additional cost to the city in sewer, road maintenance, etc.
- Flag lots which are historically discouraged by Draper would have to be created for access to properties on the south.
- One acre lots maintain the property value to the 'Draperville' area.
- Suggestion: Koncar and Brunatti form a trust and sell a one acre lot between them creating continuity with the Draperville master plan.

Below are the residents who want the RA1 zone to remain:

<u>Name (printed)</u>	<u>Address</u>	<u>Signature</u>
Charles Wilkinson	12084 S. 540 E.	
Roger & Marya Bradner	626 E. 12100 So.	
Richard Cox	581 E 12100 S	
MIKE MALAN	497 E 12100 S	
Jeff & Lynda Butterworth	12062 So 540 E	
Chris Deleso	462 E 12100 So	
Neil Sumner	540 E 12300 S	
Matt Dickie	121235, Concar Vista Cir	
Tamra Vawdrey	603 E 12100 S	

Ham # 6

December 17, 2013

Attention Planning and Zoning/City Council & Community Development  
Department..

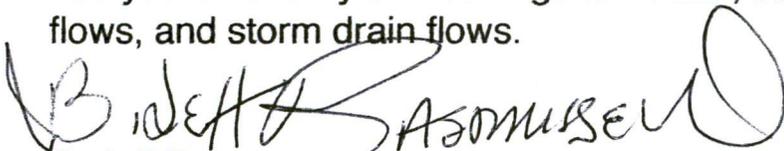
Information for Public Hearing App # 130822-590E  
App. Name Lisa Koncar and Doris Brunatti

As development occurs along the Cottrell Ditch Corridor Approximately  
12150 South from the East Jordan Canal (700 East) to the Jordan River  
the following needs to be addressed.

- 1- Maintenance and protection of all field Drains across multiple properties.
- 2- Protection/Continuation of the 15 foot wide easement. This Irrigation  
ditch is used! It conveys irrigation water to current share holders of the  
East Jordan Canal.
- 3- As development occurs piping of cottrell Ditch should be a requirement  
for safety reason, and of course water deliveries.

This piping will need to be the same diameter as the discharge pipe from  
the East Jordan Canal at 700 East. It will need to have clean outs at least  
every 300 Feet. The easement will be need to allow access to clean outs  
and to maintain the ditch.

- 4- It is important to understand that this irrigation ditch in existence for over  
100 years not only carries irrigation water, but surface flows, field drain  
flows, and storm drain flows.



B. Jeff Rasmussen  
Water Master Cottrell Ditch  
Resident Draper City  
Neighboring Property Owner

Zone Change App# 130822-590E, Koncar Zone Change

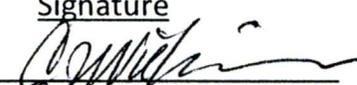
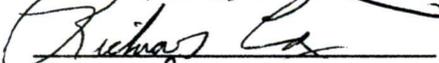
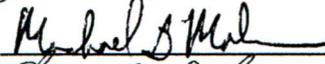
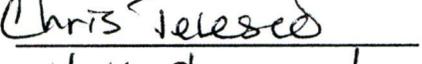
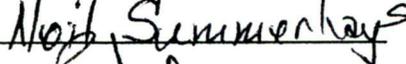
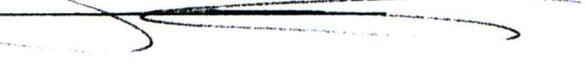
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Matt Dickey	121235, Concar Ln Cir	
Tamra Vawdrey	603 E 12100 S	



Hummus #9

# All Star Café

## Snacks AND Thing to share

### Blue Cheese Tots. . . . . \$4.49

House made tater tots kissed with blue cheese  
UTAH FRY SAUCE

### Southwest Spring Roll. . . . . \$7.49

Black beans, corn, peppers, red onion, cilantro, chicken and  
jack cheese  
CHIPOTLE DIPPING SAUCE

### Fried Chicken bite. . . . . \$5.99

Hand tossed in seasoned flour and Panko,  
HONEY MUSTARD  
(Add fries or chips and make it a meal \$1.99)

### Fried Mac and Cheese. . . . . \$5.99

TARRAGON RANCH

### Basket O' Pretzels. . . . . \$3.99

BONNEVILLE BEER MUSTARD CHEESE SAUCE

### The All Star Cheese Fry

Lg \$6.99 Sm \$3.99

### Veggie Chips. . . . . \$2.99

Beets and russet potatoes hand cut and fried to perfection

### Nachos

Classico: blend of cheeses, salsa verde, pico de gallo, sour  
cream. . . . \$7.99

Supreme: add beef or chicken, guacamole. . . . \$10.49

### White Bean Hummus. . . . . \$6.99

Warm pita chips, fresh veggies

### Bonneville Un-Yum Rings. . . . . \$6.49

Fresh cut onions battered in Bonneville Hefeweizen  
3 SAUCES FOR DIPPING

### Mozzarella marinara. . . . . \$5.99

Breaded in panko bread crumbs and fried to perfection  
ZESTY MARINARA

### Chips and salsa. . . . . \$4.49

Tortilla chips and pico de gallo made fresh in-house

### Crudit  and ranch . . . . . \$3.49

### Chicken Wings. . . . . \$9.99

Tossed in your choice of Thai coconut green curry, house BBQ  
sauce, or OMG (Oh My Gosh) that's hot

### Canadian Pub Fries . . . . . \$8.99

House-made fries, Beehive cheese curds  
RICH CHICKEN GRAVY

## Salads

### Southwest Chicken Salad. . . . . \$9.99

Grilled chicken breast, Utah corn and black bean salsa, and  
diced tomato over mixed greens  
CILANTRO LIME RANCH

### Greek Salad. . . . . \$7.99

Cucumber, tomato, red onion, feta cheese, and mixed greens  
RED WINE VINAIGRETTE

### Bonneville Cobb. . . . . \$9.59

Poached eggs, bacon, smoked Irish Cheddar, tomato, and  
pretzel croutons  
BBC BEER MUSTARD VINAIGRETTE

### The Wedge. . . . . \$4.59

Iceberg lettuce, diced tomato, blue cheese crumbles  
BLUE CHEESE DRESSING

## Hand Tossed Pizza

### Cheese

By the slice \$2.49, Sm (10") \$7.99 lg (14") \$10.99

### Pepperoni

By the slice \$2.99, Sm (10") \$8.99 lg (14") \$11.99

### Veggie

Sm (10") \$10.49 lg (14") \$13.49

### Combo

2 meats & 3 veggies

Sm (10") \$12.49 lg (14") \$15.49

### Additional toppings

Pepperoni, sausage, Canadian bacon, bacon, ham, salami,  
chicken

Onions, green bell pepper, black olive, jalapeno, pineapple,  
mushroom

Sm (10") \$1.50 lg (14") \$3.00



# All Star Café

## Sandwiches

**SMOKED HAM & CHEESE. . . . . \$6.49**

Grilled Texas toast, cheddar cheese  
*Hand-cut fries*

**Rubin Sandwich. . . . . \$9.99**

House-cured pastrami, Swiss, house sauerkraut, Rye  
*1000 ISLAND*

**The Club. . . . . \$9.59**

House- smoked turkey breast, ham, bacon, lettuce, tomato,  
cheddar layered with 3 slices of your choice of bread  
*MAYO*

**That's A Wrap. . . . . \$7.49**

Fresh grilled chicken breast, greens, avocado, and tomato  
wrapped in a fresh made flour tortilla  
*CILANTRO RANCH*

## Off The Grill

**Bonneville Cowboy Burger. . . . . \$8.79**

1/3 lb beef patty, BBC Hefeweizen battered onion rings,  
Beehive Promontory cheese  
*BONNEVILLE STOUT BBQ SAUCE*

**Bacon Bacon Burger. . . . . \$9.79**

1/3 lb Bacon/beef patty, caramelized onions, white Cheddar,  
lettuce, tomato, red onion  
*CHILI REMOULADE*

**Utah's Pastrami Burger. . . . . \$10.79**

House-cured pastrami, 1/3 pound beef patty, Swiss, lettuce,  
tomato, red onion  
*DIJONAISE*

**It's A Cheese Burger. . . . . \$6.99**

¼ lb beef patty, American Cheese, lettuce, tomato, red onion  
"SECRET SAUCE"  
(MAKE IT A DOUBLE FOR \$2.49 MORE)

**Grilled Spicy Black Bean Burger. . . . . \$9.59**

Avocado, pepper jack, cilantro, lettuce, red onion, tomato  
*CHIPOTLE MAYO*

**Poutine Burger. . . . . \$9.99**

1/3 lb beef patty topped with hand cut fries, beehive cheese  
curds, green onion, and a rich chicken gravy on a Stoneground  
Tuscan bun. Served with a side salad

**Mac & Cheese Burger. . . . . \$9.99**

1/3 lb beef patty topped with fried mac and cheese, beehive  
promontory cheese, green onion, tomato  
*TARRAGON RANCH*

## Entrées

**House-Smoked BBQ Brisket. . . . . \$9.99**

Brisket rubbed with our own blend of spices and slow smoked  
to tenderness, hand-cut fries, fresh coleslaw  
*BONNEVILLE STOUT BBQ SAUCE*

**Ribeye\* . . . . . \$23.99**

14oz hand cut ribeye, horseradish mashed potatoes, and  
sautéed spinach  
*GREEN PEPPER CORN DEMI*

**Greek Grilled Salmon. . . . . \$21.99**

Fresh Atlantic salmon grilled and served over lemon rice and  
seasonal veggies  
*TZATZIKI*

**Balsamic Chicken Roulade . . . . . \$16.49**

Chicken breast rolled around roasted red peppers and almonds,  
served with basil mashed potatoes and crispy beets  
*SPINACH COULIS*

**Chef's Original Cheese Steak\*. . . . . \$17.79**

Hanger steak, grilled, parmesan dusted & carved, set  
on a bed of smothered onions & smoky gouda cheese.  
Hay stack fries & tomato salad

**Chicken Alfredo. . . . . \$11.49**

Fettuccini , grilled chicken breast, and parmesan  
*CREAMY ALFREDO*

**Chicken Oscar. . . . . \$17.49**

Airline chicken breast sautéed, lump crab, asparagus, and  
mashed potatoes  
*HOLLANDAISE*

**Grilled pork chops. . . . . \$20.99**

Bone-in pork chops, bourbon apples, mashed potatoes and  
seasonal veggies

**Try our Bonneville Brewery  
hand-crafted sodas**

**Captain Benjamin's Root Beer**

**Lady Elizabeth's Cream Soda**

# BONNEVILLE

BREWERY

RESTAURANT & PUB

## Things to Share

(or to pretend to share)

### Hand Tossed Pizza

**WILD MUSHROOM AND GRUYERE** topped with a rocket salad . . . \$11.79

**FRESH MOZZARELLA AND PRESERVED TOMATO** . . . \$11.49

**CHIPOTLE BBQ CHICKEN** with red onion and cilantro . . . \$9.99

**ANDOUILLE AND SHRIMP** with onion, bell pepper,  
and spicy tomato sauce . . . \$12.79

**THE CLASSIC PEPPERONI** . . . \$9.29

### Bonneville Un-Yum Rings

Fresh cut onions battered in Bonneville Hefeweizen . . . \$6.49

3 SAUCES FOR DIPPING

## Starters & Small Plates

**Canadian Pub Fries** . . . \$8.99

House-made fries, Beehive cheese curds  
*RICH CHICKEN GRAVY*

**Smoked Chicken Wings** . . . \$9.99

*Baked or traditional.* Tossed in your choice of Thai coconut green  
curry, house BBQ sauce, or OMG (Oh My Gosh) that's hot

**Grilled Veggies and Shepherd's Farm Goat  
Cheese Polenta** . . . \$7.49

*BALSAMIC SYRUP*

**Deep Fried Mac & Cheese Balls** . . . \$5.99

Mac & Cheese made with local Beehive cheese rolled in panko and  
deep fried to perfection

**Rubin Roll** . . . \$6.49

House-cured & smoked pastrami, Swiss cheese & sauerkraut rolled  
in a wonton skin and deep fried  
*HOUSE MADE 1000 ISLAND FOR DIPPING*

**Pepe's Smoked Nachos** . . . \$10.29

Fresh tortilla chips, smoked Beehive cheddar, smoked gouda,  
avocado, and sour cream  
*SALSA VERDE, PICO DE GALLO*

**White Bean Hummus** . . . \$6.99

Served with warm pita chips and veggies

**Chef Joseph's Famous Tomato Soup** . . . \$4.29

Local Shepherd's farm goat cheese and basil oil

**Not-So-Simple Green Salad** . . . \$4.29

Mixed greens, dried cranberries, candied walnuts  
*APPLE CIDER VINAIGRETTE*

### Marinated Mushrooms

**Local Goat Cheese Smear** . . . \$6.99

Served with crostini

## CRAFT BEERS AND BEVERAGES

### Goldenrod Ale

Named for the record-setting 1965 streamliner, this  
light, malty ale has a clean flavor and is gently  
hopped. Crisp and refreshing; it's the  
perfect way to slow down after a high speed day.

### Silver Island Hefeweizen

An unfiltered beer that features the crisp bite of  
wheat malt and light hop character. An easy  
drinking ale that is refreshing, but also offers a  
complex and satisfying flavor.

### Black Rock Belgian White Ale

This distinctive wheat beer showcases the flavors  
of orange peel and coriander which blends with the  
gentle wheat flavor to make a light and bright beer.

### Antelope Amber Ale

Created with balance in mind, this American-style  
amber plays caramel and biscuit malt flavor off  
earthy hops and a clean finish.

### Free Roller Pale Ale

In the spirit of Bonneville, an American Pale Ale  
that stretches out for a little more. Uninhibited  
additions of Pacific Northwestern hops cause this  
beer to explode with citrusy and piney aromas and  
a satisfying bitterness that balances out the sweet  
caramel and malty backbone.

### Landspeed Lager

Lagers are known for their clean and classic flavor  
and this one offers a taste that is light and slightly  
toasty while its spicy hop character gives it a  
refreshing finish.

### Sir Malcom's Stout

Though big on flavor, this dry Irish stout is light and  
drinkable. Rich roasty and chocolate flavors  
combine with a thick, creamy head to create a  
darkly delicious beer. Excellent with desserts.

### Redline Irish Red

The traditional beer of St. Patrick's Day, this red  
ale features bready malt character with a hint of  
roast for a dry, refreshing finish. A hint of British-  
style hops round out the flavor profile of one of the  
brewer's favorite beers.

\$4.00 for a pint

\$11.00 for a pitcher

House Brewed Sodas \$2.99

Captain Benjamin's Root Beer

Lady Elizabeth's Cream Soda

See our beverage menu for our specialty  
mocktails, cocktails, and other thirst quenchers.



# BONNEVILLE BREWERY

## RESTAURANT & PUB

### SALADS

(THAT EAT LIKE A MEAL)

#### Smoked Utah Trout Salad..... \$9.99

Dried cranberries, candied walnuts, mixed greens, crispy potato  
*RASPBERRY VINAIGRETTE*

#### The Chefs' Salad.....\$10.99

Mixed greens, Kalamata olives, bacon, grape tomatoes, golden raisins, fried capers, grilled chicken breast  
*SAGE-THYME VINAIGRETTE*

#### Brew-House Cobb\* .....\$9.59

Poached eggs, bacon, smoked Irish cheddar, tomato, and pretzel croutons  
*BBC BEER MUSTARD VINAIGRETTE*

#### Whole Leaf Caesar .....\$6.79/\$10.99

Romaine hearts, parmesan croutons  
*HAND-MADE CAESAR DRESSING\**

#### Tri Tip Southwest Salad ..... \$9.99

Grilled tri tip with a sassy rub, mixed greens, corn & black bean salsa, avocado  
*CHIPOTLE VINAIGRETTE*

### PASTABILITIES

#### Maltagliati and Baby Veggies..... \$11.79

Pasta and baby vegetables tossed in olive oil, garlic, and fresh grated Parmesan

#### Chicken Alfredo..... \$11.49

Fresh pasta, grilled chicken breast, parmesan  
*CREAMY ALFREDO*

#### Shrimp Pesto..... \$13.99

Spaghetti, sautéed shrimp, toasted pinenuts, oven roasted tomatoes  
*BASIL PESTO SAUCE*

#### Cappellini Pomodoro ..... \$9.49

Tomato, basil, garlic  
*TOPPED WITH ROSEMARY-GRILLED SHRIMP \$4.99*

#### Spaghetties & Big Ol' Meatball .....\$13.79

Duo of pasta, one in marinara, the other in pesto cream served with a meatball

### SANDWICHES

Include choice of Kettle chips, hand-cut fries, or side salad

#### Bonneville Club..... \$10.29

House-smoked turkey breast, thick-cut bacon, tomato, arugula, avocado, honey wheat bread  
*HOUSE BEER MUSTARD*

#### Sugar Salt Cured Salmon Gyro.....\$10.29

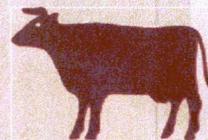
Fresh salmon cured with salt and sugar and lightly smoked, red onion, watercress, pita  
*TZATSIKI*

#### Tarragon Chicken Salad Sandwich..... \$9.79

Grilled bread, lettuce, tomato, red onion

#### Meatball Panini.....\$9.99

Meatballs, mozz cheese, grilled garlic bread  
*MARINARA SAUCE*



#### Open Face BBQ Tri Tip Sandwich..... \$9.99

House smoked tri tip, garlic bread  
*BONNEVILLE STOUT BBQ SAUCE*

#### Grilled Chicken Sandwich ..... \$9.49

Fire roasted green and red chilies, pepper jack cheese, mixed greens, tomato  
*SWEET RED PEPPER DRESSING*

### HOUSE FAVORITES

#### Chicken Pot Pie .....\$12.49

Mashed potatoes, carrot, green peas, celery, chicken puff pastry lid  
*RICH CHICKEN GRAVY*

#### O'Toolie's Shepherds' Pie..... \$12.99

Beef tips, mushrooms, peas, carrot, onion, Asiago-mashed potatoes  
*MERLOT DEMI*

#### Chef's Original Cheese Steak\*..... \$17.79

Hanger steak, grilled, parmesan dusted & carved, set on a bed of smothered onions & smoky gouda cheese. Hay stack fries & tomato salad



# BONNEVILLE BREWERY

## RESTAURANT & PUB

### OFF THE GRILL

All burgers are served with a choice of lightly salted Kettle chips, hand cut fries, or side salad.

**Bacon Bacon Burger\*** ..... \$10.79  
Bacon/beef patty, caramelized onions, white cheddar, lettuce, tomato, red onion  
*CHILI REMOULADE*



**Utah's Pastrami Burger\*** ... \$11.79  
House-cured pastrami, 1/2 lb beef patty, Swiss, lettuce, tomato, red onion,  
*DIJONAISE*

**Bonneville Cowboy Burger\*** ..... \$9.99  
1/2 lb beef patty, BBC Hefeweizen battered onion rings, Beehive Promontory cheese  
*BONNEVILLE STOUT BBQ SAUCE*

**Blamb Burger\*** ..... \$12.59  
Beef and lamb patty, fresh herbs, Feta, rocket salad  
*TZATZIKI*

**Grilled Spicy Black Bean Burger** ... \$8.99  
Avocado, pepper jack, cilantro, lettuce, red onion, tomato  
*CHIPOTLE MAYO*

**Poutine Burger\*** ..... \$10.99  
1/2 lb beef patty topped with hand cut fries, Beehive cheese curds, green onion and a rich chicken gravy  
Served with a side salad

**Mac & Cheese Burger\*** ..... \$10.29  
1/2 lb beef patty topped with fried mac and cheese, Beehive Promontory cheese, green onion, tomato  
*TARRAGON RANCH*

**Ranch-Tastic Burger\*** ..... \$9.49  
Ranch seasoned beef patty, American cheese, ranch salad, onion, tomato, locally-made pretzel bun

**Mushroom Swiss Burger\*** ..... \$9.99  
1/2 lb beef patty, sautéed mushrooms, Swiss cheese, red onion, lettuce, tomato  
*DIJONAISE*

**CF-Garlic Lovers' Burger\*** ..... \$9.99  
1/2 lb garlic-beef patty, toasted garlic, lettuce, pickle  
*GARLIC AIOLI*

### CHEF SPECIALTIES

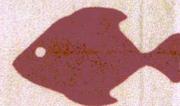
**Pan Roasted Utah Trout** ..... \$14.99  
Seasonal veggies, steamed potatoes  
*HAZELNUT BROWN BUTTER*

**BBC Fish and Chips** ..... \$12.99  
Beer battered Atlantic cod, house made fries  
*TARTAR SAUCE, UTAH FRY SAUCE*

**1/2 Smoked Chicken** ..... \$14.49  
Hand-cut pomme frites, sweet red pepper dressing  
*SAGE BUTTER*

**Ribeye\*** ..... \$23.99  
Horseradish mashed potatoes, sautéed spinach  
*GREEN PEPPER CORN DEMI*

**Smoked Brisket** ..... \$15.99  
Slow-smoked brisket, Utah party potatoes, seasonal veggies  
*HOUSE BBQ SAUCE*



**Cedar Baked Atlantic Salmon** ..... \$16.99  
Watercress salad, herb risotto  
*LEMON-DILL COULIS*

**The Pub Steak\*** ..... \$12.99  
Blue cheese, walnut, and black pepper encrusted pub steak, mashed potatoes, seasonal veggies  
*JUS DE VEAU*

**West Coast Cioppino\*** ..... \$13.99  
Salmon, cod, shrimp, garlic crostini  
*SPICY TOMATO BROTH*

### SIDES \$3.99

**Horseradish Mashed Potatoes**  
**Garlic Fries**  
**Hand-Cut French Fries**  
**Sautéed Spinach**  
**Seasonal Veggies**  
**House Salad**



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

