

Operations/ Business Plan

The applicant CK Calabasas, LLC is requesting a new Conditional Use Permit to allow for the sales and consumption of a full line of alcohol within an existing 3,898sf restaurant and 1,431sf patio in the MU 0.95 zone with 183 seats, in conjunction with a tenant improvement.

The proposed hours of operation are from 10:00am – Midnight daily and are compatible with the shopping area and surrounding uses. Staffing at any given time will consist of approximately 25-28 employees and the capacity of the restaurant is approximate 183 and at the discretion of the Fire Department.

Crossroads is a high-end sustainable plant-based restaurant expanding to the Calabasas area. They have been successfully operating at their existing located at 8284 Melrose Ave, Los Angeles since 2013, and recently opened a second location in Las Vegas. Crossroads has been praised by the community and visitors from around the world.

Tal Ronnen, is the founder and chef of Crossroads and author of the New York Times Bestseller The Conscious Cook. He became known nationwide as the chef who prepared the meals for Oprah Winfrey's 21-day cleanse. He made his culinary mark at a number of high-profile events. A graduate of the Natural Gourmet Institute, Tal has conducted master vegetarian workshops for students and staff at Le Cordon Bleu campuses nationwide. In 2011 he co-founded Kite Hill Foods which is now available just about every grocery store in the United States. He also serves on the board of Impossible Foods. Tal also spent 10 years at the Wynn in Las Vegas developing vegan menus for every food outlet at Wynn and Encore.

The well sought out plant-based restaurant will be a successful addition to The Commons at Calabasas by giving a fine dining option to locals with a sustainable approach. The subject site is not increasing in size and no change to parking is proposed as the use has not changed. Overall, our request for alcohol remains consistent with the City's code requirements and is an appropriate addition to the fine dining experience.