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EXHIBIT B

P12-1821

CITY OF PLEASANTON
PLANNING DEPARTMENT

Coconuts Beach Bar & Seafood Grill

Coconuts Beach Bar and Seafood Grill, operated by Eric DeBlasi, is proposing a restaurant with entertainment for different age groups on various nights and during various hours. The proposed application is for a Conditional Use Permit to operate a restaurant and night club for: Teen Night, 18 and up, and 21 and older age groups within an existing building at 4825 Hopyard Rd. We have provided an Activity Matrix to illustrate what activities will occur within the facility with color coding to indicate the age groups being serviced, indications of facility area use, and maximum occupancy noted (500 patrons and staff). We have also provided floor plans to illustrate the facility layout for each activity being proposed.

The existing space is almost 11,000 sq ft. with two bar areas, one dance floor, seating throughout, restrooms, and a full service kitchen. The proposal does not require any exterior changes, but changes may be requested in the near future. The facility has main doors at the front of the establishment (facing Chabot Drive) and secondary doors along the side (facing Stoneridge Drive). The main entrance will be the only entrance used during the restaurant use. The secondary doors will only be used to provide a separate entrance point for patrons over 21 years of age during activities that have mixed age groups.

The facility will provide a full service menu for the hours of 11:30am to 10:00pm; food for the Special Events and Business Events will be provided on a contract basis; and during the evening activities, when the facility operates as a night club for the various ages, a taco bar will be offered.

Restroom Access:

Restroom Access will be provided at all times for all age groups. There will be a security check at the passage ways between the Back Room (small bar area) and the Front Room (the large bar area), where the restrooms are located. The security check will insure that no alcoholic beverages are passing beyond the where 21's and up are served

alcohol. This will allow for older patrons to use the restroom facilities during the underage activities without issues regarding sharing drinks with minors.

The facility also contains separate restroom facilities for the employees. The employee restrooms are located by the kitchen and office area and are within a corridor with an access restricted door.

Activities:

Our goal is to keep our target marketing within the community and cater to the local area for the 18 and up and high school nights and even our 21 and up night for the responsible adult patrons of Pleasanton.

We are proposing to expand to other areas of the market we can also cater to so that the leased space is maximally utilized. The proposal includes having music played by our very own D.J., comedy shows, and live performers (music and dance) to entertain our patrons of varying ages:

21 & up Lounge: (21 & up) Patrons that are 21 years of age and older would be able to enter the facility. Music would be played and alcohol would be served throughout the entire facility.

Country night: (18 & up) Country music is played, 21 & up will use the secondary entrance and be black light stamped. Liquor will only be served in the back room and all liquor will be served in plastic cups for easy monitoring. Non-alcoholic beverages will be served in manufacturer cans/bottles. Patrons under 21 years of age will enter through the main door and will only be allowed to utilize the front area. 21 years and older patrons will be able to utilize the full facility, but will not be able to bring alcoholic beverages beyond the security check point between the back and front rooms.

Salsa night: (18 & up) Salsa music is played, 21 & up will use the secondary entrance and be black light stamped. Liquor will only be served in the back room and all liquor will be served in plastic cups for easy monitoring. Non-alcoholic beverages will be served in manufacturer cans/bottles. Patrons under 21 years of age will enter through the main door and will only be allowed to utilize the front area. 21 years and older patrons will be able to utilize the full facility, but will not be able to bring alcoholic beverages beyond the security check point between the back and front rooms.

Teen night: (18 & below) All liquor will be removed from the bar area and pad locked it in coolers or the back liquor area. No one over the age of 18 will be allowed in the facility, except for our staff. We plan to be a safe haven for kids to come and have

clean fun, attracting the Glee Club type of kids, we will tie our teen nights in with programs developed by "Mothers Against Drunk Drivers" We would also like to have a place in the summer where kids can come have fun and stay off the streets.

Business Events: (All ages) Businesses may rent the facility to conduct Industry Mixers, trainings, corporate events, or meetings.

Special Events: (All ages) Individuals hosting wedding receptions, special occasion celebrations, and various trainings/conferences would be able to rent the facility to hold their event. Security, alcohol service, food service, and music would be on a contract bases.

Full happy Hour: (All ages) While the facility is operating as a restaurant, the facility will offer discounted drink specials along with live entertainment, including comedy shows, live music performances, and dance performances.

Happy Hour Activities: (All ages) While the facility is operating as a restaurant and beyond the happy hour discounted drinks time, the facility will offer live entertainment, including comedy shows, live music performances, and dance performances. All entertainment will be done on a portable stage.

Strategic Marketing Plan:

This plan will identify the target markets that we will focus on, in order to bring in the revenue for Coconuts. Coconuts will be like no other, and it will attract guests who are looking for a unique and amazing experience. Coconuts will dazzle our guests with our table side signature "Caesar Salad" and our very own "Grandma's Guacamole". The ultimate goal is to keep guests coming back for more, as they become our regular guests throughout the entire year. This preliminary plan should serve to identify a multitude of opportunities that will market Coconuts, as the hottest spot in town!! Nobody forgets the "Coconuts Experience". The wide variety of target markets will create revenue for the facility in a variety of ways. Some of the major revenue opportunities are as follows:

- Events/parties
- Car Shows
- Community Events
- Membership
- Sponsorships
- VIP opportunities
- New Business Openings
- Vendor partnerships
- Chamber of Commerce
- Drawing Boxes at each Business in area
- Movie Theater Advertising
- Marketing at Athletic Club TV's
- Holiday Parties
- Social Media
- Use of a great Public Relations Firm
- Public School Programs
- Coupons in Local Publications
- Billboards
- Radio

Target Markets for Coconuts:

Local Market-The Pleasanton Local market will generate the yearly revenue for Coconuts. There are numerous ways to capture this business, which can result in repeat clientele throughout the year. We will strongly market the following local audiences to build awareness and excitement around the amazing Coconuts concept. We will also market to our surrounding markets, such as Dublin, Livermore San Ramon Danville, Alamo and Walnut Creek, because we are a unique concept that will cater to many different groups of people, from Senior Citizens to High School Students, from Families with small children to college students, we will have something for everyone. The result of these efforts will bring in steady revenue and buzz throughout the Pleasanton Community. We plan to utilize our extensive local data base to accomplish these tasks.

Our plan is to target each sub-group of the local market, as well as to develop specific marketing strategies for each one. We have briefly identified some of them below:

Pleasanton Locals

- VIP local memberships
- Special promotions for locals-
Including Holidays, special days, etc.
- Teen Dances throughout the year
- Young adult 18 and over Dance Nights
- Adult 21 and over nights of Dance
- School Programs and Teacher Incentives
- Local Newspapers
- Coupon Books

Organizations/Associations

- Events, Mixers, Breakfast meetings, etc.
- Car Clubs and shows
- Fairground Events "Alameda County Fairgrounds"

Corporate Local Business

- Client Appreciation Parties
- Corporate Retreats
- Happy Hour - Drinks and Services after work
- Sponsorships

Chamber of Commerce

- Special Promotions for Members
- President Club and Board of Advisor Mixers

Local Parties

- Celebrations
- Burrito Parties
- Exclusive VIP's
- Media/Publications
- Networking
- Vendors/Partners

The following entertainment possibilities are listed below:

- VIP Celebrity parties
- Yard Parties during Football season
- Media parties
- Photo shoots
- Wrap Parties
- Reality shows

Security Plan:

We will have professionally trained security guards that take their jobs very seriously and will secure the inside of the building and also monitor the outside parking lots at all times. We will have two security guards consistently walking the lots to make sure there is no loitering or mis-activity in lots. People loitering or causing problems will be asked to immediately leave premises. We feel we can work with various organizations such as mothers against drunk driving and the high school to really make this work.

A calendar for Special Events, Business Events, and Teen Nights will be provided to the Police Department 30 days prior to the first day of each month and any amendments to the activities calendar will be submitted to the Pleasanton Police Department at least one week before the event takes place.

The Security Plan section of this submittal package outlines the security measures to be taken for the individual age groups being accommodated at the facility.

Future Changes:

At this time, we are requesting only approval for a Conditional Use Permit to operate a restaurant and night club for various age groups. However, in the near future, we may be requesting exterior changes, including new doors and signage. Additionally, we may wish to pursue approvals for outdoor dining areas. We understand that we will need to return to the Planning Commission to modify this Conditional Use permit for any activities that are part of this approval, including but not limited to adjustments in the floor plan, activities, and proposed uses that are not found to be in substantial conformance with the approval granted for this request.

Submitted by:

 2-13-13

Signature

Date

Coconuts Beach Bar and Seafood Grill
-Narrative-

Coconuts Beach Bar & Seafood Grill

SECURITY PLANS FOR ALL ACTIVITIES

21 and up:

The following controls are carried out for all Club operations and events:

- 1) Proper ID checks to insure that the proper age group attends any event. Guests must have in their possession a valid California Driver license, Passport, Military ID or a California ID card with proper backup no exceptions. The scan shell will be used to copy identification of each guest and be available to police upon their request.
- 2) A system will be used to maintain a count of the number of patrons who are in the club at any given time and will be able to provide a number of occupants upon request from city agencies
- 3) All employees shall have TIPS or LEADS training to be current on laws relating to service of alcoholic beverages and to assure they understand their liabilities related to over serving patrons and those who are overly intoxicated.
 - All new employees will receive training within 60 days of original hire date
- 4) All patrons shall be searched thru full pat down or use of metal detector.
- 5) All employed security officers shall be licensed and registered by the California Bureau of Security and Investigative Services. Proof of registration shall be provided upon request.
 - With proof of live scan and application submittal, all new hires will have 90 days to receive license from Sacramento
- 6) Proper line management and attitude checks. People who are obviously under some sort of influence (drugs or alcohol), people who identify with gangs – either through dress or signs, people who do not meet the dress code, and those who are disrespectful of others are not allowed in the club that night.
- 7) A dress code will be enforced depending on event
- 8) Routine and ongoing patrol of the exterior and parking lots. No congregating or loitering shall be allowed in the immediate or neighboring parking lot.
- 9) All security staff shall wear a distinctive uniform identifying them as security officers.
- 10) A patron removal plan will include use of rear exit doors when having to deal with unruly patrons
 - The patrons will be separated and taken out at separate times with a security escort to a car, unless the patron is intoxicated. In which case, the operator shall make other arrangements for the intoxicated patron to leave the premises.
 - The patrons will be escorted out the nearest exit
- 11) The club shall maintain a fully functional security video recording system that will be tested monthly.
- 12) Lights will gradually be raised starting at 1:40 am and by 1:50 am club will be completely lighted.
- 13) Alcohol will cease being poured at 1:40 am and all alcoholic beverages will be collected by 1:50 am. Departure of patrons will begin at 1:45 and club will be cleared by 2am. The parking lot shall be cleared of all patrons by 2:30 am.

- 14) At end of each evening, club personnel shall ensure that the surrounding parking lots and business areas are free of litter, vomit, and any other nuisance items which could be deemed disruptive to normal business operations.
- 15) There shall be a minimum of 1 security guard for every 50 patrons, plus a minimum of 2 security guards keeping the parking lot clear at all times on Friday and Saturday nights.

18 and up events:

- 1) Along with the security plan for 21 and up the following will be implemented
 - a. Separate entrances will be used on 18 and up events.
 - b. The main entrance will be used for 18 and up event. The back entrance will be used for the 21 and ups to enter.
 - c. There will be no liquor allowed beyond the doorway of the backroom and a security guard will be posted on each side to assure no drinks leave the room.
 - d. The bathrooms are before that point so there will be no way for drinks to be taken into the restrooms.
 - e. Each bathroom will have a bathroom attendant.
 - f. The 18 and up side will serve all drinks in cans or bottles so they are clearly distinguishable as non-alcoholic drinks.
 - g. There will be a black light stamp that will be rechecked upon re-entry of 21 and up room along with ID.
 - h. People will be allowed to smoke in a roped off area on the left side of the main entrance, and shall comply with the City's smoking ordinance.

Teen Nights:

- 1) Along with the security plan for 21 and up the following will be implemented.
- 2) All liquor will be cleared from bar and locked up in back or coolers.
- 3) All drinks served (soft drinks, red bull, water, juice) will be in cans or bottles so they are clearly identifiable.
- 4) Snacks will be served all night.
- 5) Age will be limited to 14-18 years old and they all must show a school ID upon entrance.
- 6) There shall be no-reentry privileges.
- 7) No patron shall be admitted who has consumed alcohol or drugs, or is in possession of an alcoholic beverage or controlled substance.
- 8) We anticipate as far as parking goes the majority of the patrons that attend a teen dance will be dropped off and picked up in front of building by parents. We will provide a security guard to help direct this so it goes quickly and efficiently.

Training-program:

To assure an excellent staff, a quality training-program is essential. Training consists of three basic components:

- 1) Initial training: management conducts this training. It features training in company policies and procedures, basic security skills, alcohol awareness training, community relations, and basic emergency procedures.
- 2) Third Party Training: From time to time, outside parties are bought in to conduct supplemental training. Examples of outside parties are police, ABC, independent consultant and emergency medical personnel
- 3) Follow-up/ On-going Training: Formal training ends after the initial sessions are completed. Security staff meets nightly to promote staff development. Management also works with the staff throughout each shift, to continually polish skills.

Staff Conduct:

The staff is managed according to the highest ethical and legal standards.

- 1) Use of disrespectful or overly familiar language, manners, or demeanor towards customers and other employees is never condoned. Remarks made to a customer or another employee of a racist, religious, color, national origin, sexist/sexual, physical or mental handicap are not permitted.
- 2) Employees must focus on our customer by giving them our full attention and service. Employees must perform their duties in a friendly, courteous and satisfactory manner at all times.
- 3) Employees must follow all local, State and Federal laws at all times in both their personal life and in the performance of their job duties in such a manner as not to bring discredit to the operation or themselves.
- 4) A well- groomed properly dressed employee symbolizes the foundation of this company and its image and facilities communication between customers and staff. All employees will be issued shirts and jackets, which shall be worn while on duty. Security uniforms will say Security on back.

Alcoholic Beverage Security:

When the California State Alcoholic Beverage control Board issues a business one of its privileged licenses, a set of responsibilities come with it. The following are general obligations that our security will help meet:

- 1) Insure patrons are over 21: ID scanners and proper examination, as well as entrance / exit staffing are used to insure that all patrons are over 21. The sale of alcohol to minors is a serious criminal offense and, employees will be held responsible to ensure that there is no violation.

- 2) **Over- serving:** Our entire staff is trained to look for customers who have had too much alcohol. Once identified, security will notify staff then handle the situation in a manner that will prevent any further consumption, and insure a safe trip home for the individual. This may mean allowing the person to remain on property until time and activity have helped them sober-up, insuring a friend drives them home, or arranging for a cab.
- 3) Employees will be trained thru ABC LEAD or TIPS training program.

Relations with police and Security:

Security must be conducted with an ongoing relationship with local law-enforcement and officials. It is important that we maintain a cooperative relationship to achieve our goals:

- 1) Security staff will always cooperate with police in every way.
- 2) The operator will initiate quarterly meetings with a police representative, to discuss relevant issues.
- 3) The operator will request that the Police department provide occasional supplemental training sessions to our staff.
- 4) The operator will coordinate with other security in our neighborhood.
- 5) The operator will cooperate with other governmental agencies that relate to security issues(e.g. ABC)
- 6) The operator will have an open door policy to discuss relevant security issues.

Coconuts Beach Bar & Seafood Grill

Activity Matrix										
Activities	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	Occasional Special Events		
								Once a month	Summer months	Holidays
HOURS										
6:00am to 11:30am	Business Events Facility: Full Occupancy: 500 total									
11:30am	Restaurant Occup.: 500									
12:00pm	Facility: Full									
1:00pm	Facility: Full									
2:00pm	Facility: Full									
3:00pm	Facility: Full									
4:00pm	Facility: Full									
5:00pm	Facility: Full	Facility: Full	Facility: Full	Facility: Full	**Full Happy Hour** Facility: Full	Facility: Full	Facility: Full			
6:00pm	Facility: Full	Facility: Full	Facility: Full	Facility: Full	**Full Happy Hour** Facility: Full	Facility: Full	Facility: Full		Teen Nights with DJ music Frequency: Sundays in the summer Facility: Full Occup.: 500	Teen Nights with DJ music Frequency: Holidays Facility: Full Occup.: 500
7:00pm	Facility: Full	Facility: Full	Facility: Full	Facility: Full	**Full Happy Hour** Facility: Full	Facility: Full	Facility: Full		Teen Nights with DJ music Frequency: Sundays in the summer Facility: Full Occup.: 500	Teen Nights with DJ music Frequency: Holidays Facility: Full Occup.: 500
8:00pm	Facility: Full	Facility: Full	Facility: Full	Facility: Full	Happy Hour Activities Facility: Full	Facility: Full	Facility: Full		Teen Nights with DJ music Frequency: Sundays in the summer Facility: Full Occup.: 500	Teen Nights with DJ music Frequency: Holidays Facility: Full Occup.: 500

VOTED 2012 BEST NEW
MEXICAN RESTAURANT!

Coconuts

Beach Bar & Mexican Grill

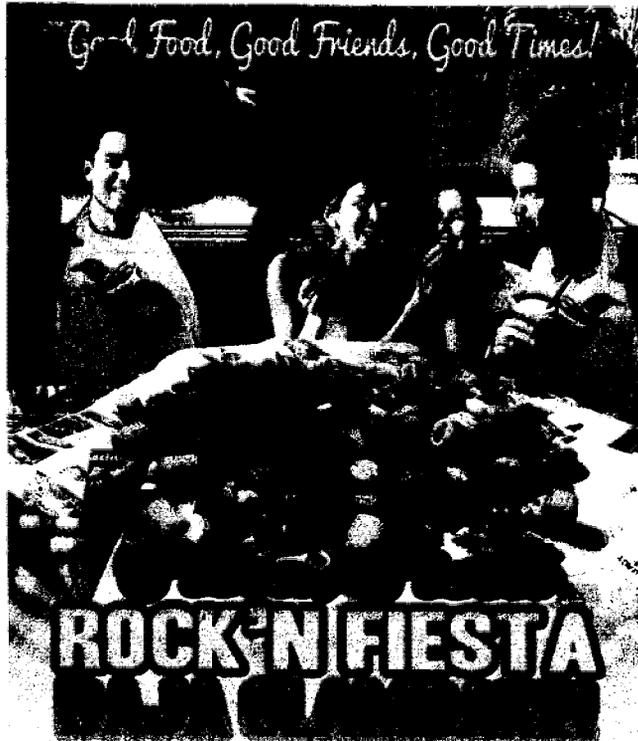
Our Mission: Go Coconuts!

*With exceptional service, great food and sensational cocktails,
we're pleased to offer you a memorable experience that's satisfying and enjoyable.
We use only local produce when available, grass-fed beef, free-range chicken and
fresh seafood, bringing out the best of flavors from traditional home-made recipes.
Quality you can taste. Food cooked to perfection throughout the day to insure freshness.
Traditional recipes from the best cocinas in Coastal and Central Mexico.
One-of-a-kind flavors with a Coconuts kick!!*



Eat, Drink, Go Coconuts!

Good Food, Good Friends, Good Times!



ROCK'N FIESTA

Cocina Sizzle!

Juicy Gringo Spicy
Swimmin' in Garlic Butta'
Smoky Honey Bacon BBQ
Citrus Peppa'
Spicy XXX Mexi Curry

Turn on the Spike!

Mango Chutney (Mild)
Pico de Gallo (Medium)
Tomatillo Morita (Spicy)
Mango Habanero (Xtra Hot)
Serrano Habanero (Hot as Hell)

*Choose a Style whether swimming in our juicy sauce choices
or a marinade & choose a Spike to enhance the flavor.*

Ask your server for recommendations

Mariscos!

Served with choice of one side.

*Coctel de Oysters: w/shallot, chile vinegar mix,
tabasco and horse radish (1/2 DOZ/ DOZ)*

El Rey Crab legs: \$17.99

Petito Blanco Crab legs: \$12.99

Puerto Nuevo Lobster tails: \$11.99

Veracruz Clams: \$11.99

El Pacifico Prawns: \$12.99

Crayfish from the Gulf of Mexico: \$15.99

Siete mar Fiesta: \$24.99

Share with friends!

(Shrimp, Crayfish, Cajun Sausage, Clams & 3 sides)

Sides

Corn on the Cob • Papas n' butta' • Sweet Potato Fries

Beer Battered Fries • Cilantro Rice

*Fresh Warm Tortillas • Chile Medley
(Sliced Jalapeno, Serrano, Habanero)*

\$1.99

See reverse side for Crispy Baskets.

Frito Mariano & More!



Crispy Baskets

*Lightly fried juicy morsels
Served with Sweet Potato Fries,
Seasoned Fries
or Crispy Onion Rings*

FRIED CATFISH BASKET: \$8.99

SOFT SHELL CRAB BASKET: \$9.99

CALAMARI STRIPS: \$7.99

FRIED SHRIMP BASKET
(5 pc. \$7.99 or 10 pc \$9.99)

CHICKEN WINGS (6 pc) \$7.99

CHICKEN NUGGETS (6pc) \$7.99

RANCHERO SAUSAGE
(1/2 Doz \$7.99 Dozen \$10.99)

See reverse side for ...

ROCK'N FIESTA



Desserts

Chocolate

Stays deep, moist, tender, tender, tender and
 undeniably more. Topped with fresh chocolate
 dipping sauce. 7.99

Cocaine Cheesecake

A decadent coconut, both to your favorite
 delicacy. 8.99

Flan

A Mexican dessert that traces its roots back to Old
 Mexico. Creamy coconut custard in a sweet caramel
 sauce. 5.99

Key Lime Pie

Made fresh daily, light & refreshing 5.99
 *available Thursday thru Sunday 5.99

Hot Fudge sundaes

vanilla ice cream lots of hot fudge and fresh
 whipped cream topped with a marashino cherry
 and roasted nuts \$6.99

Very, Very, Very

Steam, milk, ice cream, blue, and fudge
 and chocolate. Topped with
 chocolate sauce and whipped cream. 7.99

Fruitful Madness

Fresh seasonal fruits served in a style with
 pound cake, rice crispy treats and dipping
 sauces (white chocolate, milk chocolate and
 Mexican chocolate). This is one for the table
 to share!

- Grandiose for 7.99
- Papi Grandiose for 11.99

Banana Split

Look OutHere's The Big Daddy!!! served
 with Mexican chocolate, white chocolate, and
 dark chocolate. 7.99

Chocolate Volcano Cake

So rich hot and decadent chocolate
 oozing out. 7.99



Sides

Mexican Rice, Cilantro Rice, Refried Beans, Roasted Corn, Plantains, Seasonal Vegetables. 2.00

Cervezas

WE PROUDLY FEATURE:

DRAFT:

MILLER LIFE • STONE IPA • DOS EOLIS • SAN ADAMS

MODELO ESPECIAL • MODELO NEGRA • PACIFICO

BOTTLED:

CORONA • CORONA LIGHT • COORS LIGHT,
 NEWCASTLE & TECATE ICANS

Soft Drinks

SODAS: PEPSI, DIET PEPSI, MOUNTAIN DEW,

DR PEPPER, SIERRA MIST, ROOT BEER,

DRINK ICE TEA, RASPBERRY ICE TEA

MORE: MILK, COFFEE, HOT TEA

Creamy Milk Shakes

VANILLA • CHOCOLATE • STRAWBERRY

Burgers

Delicious Hawaiian Burger

Grilled and melted cheese on a fresh slice of ham
on a bun with sliced onion, sliced tomato, sliced
lettuce and mayo (10.99)

California Cowboy BLT

Topped with sliced Avocado, grilled Sweet Corn, sliced
Red Onions, Crispy Smoked Applewood Bacon, and
sliced vine-ripened tomatoes (10.99)

Three Anchos Cheese Burger

Los Tres Chile Patrons: Lightly grilled sliced Habanero,
Serrano and Pasilla Chiles, topped with Pepper
Jack Cheese and Chipotle Mayo (10.99)

Grilled Teriyaki Chicken Burger

Grilled chicken, melted cheese, sliced
lettuce, sliced tomato, sliced onion, sliced
lettuce, sliced tomato, sliced onion, sliced
lettuce, sliced tomato, sliced onion (10.99)

Big Kahuna

Tropical Teriyaki Sauce, lightly grilled
Fresh Pineapple, Pepper Jack Cheese
and mayo (10.99)

Wahii

Carrot's House made Tropical Salsa piled
on top melted Pepper Jack Cheese and
mayo (10.99)

Sauteed Shroom Burger

Smothered with Sautéed Mushrooms, Crispy Applewood Bacon, and Pepper Jack Cheese (10.99)



Char-Roasted Chicken Sandwiches

An 8oz. Plump Chicken Breast on a Our Toasted Home-made, Hearth Baked Bun.
Served with Fresh sliced seasoned Potato Fries. *Substitute Sweet Potato Fries .99¢

Coconut Char-Broiled Chicken

Char-broiled seasoned with, Crispy Lettuce, Fresh
Sliced Vine Ripe Tomatoes, Sliced Sweet Onion,
Melted Pepper Jack and Mayo (10.99)

Teriyaki Chicken

Grilled and topped with Tropical Teriyaki
Sauce, Lightly grilled Fresh Pineapple,
Pepper Jack Cheese and mayo (10.99)

Southwest Chicken BLT

Topped with Crispy Applewood Smoked Bacon,
Melted Pepper Jack Cheese, topped with Fresh
Pico de Gallo and Red Ranch Sauce (10.99)

Sauteed Shroom Chicken

Smothered with Sautéed Mushrooms, sliced
Avocado, Applewood Smoked Bacon, and
Pepper Jack Cheese (11.99)

Crispy Buffalo Chicken

Crispy Fried Buffalo Style and Smothered with our House Habanero Sauce, Crisp Lettuce,
Fresh Sliced Tomatoes, and Ranch Dressing on our home-made, hearth baked bun (10.99)

Tacos

Delicious! Tacos are a favorite here. We have a variety of choices to suit your taste. All our tacos are made with fresh ingredients and served with our house made salsa. All our tacos are made with fresh ingredients and served with our house made salsa.



Fish Tacos

Fresh Mahi-Mahi grilled or Fried topped with Slaw and Cabo crema

12.99

Asada Tacos

Charbroiled-Marinaded Asada in Double Corn Tortillas with fresh cilantro, chopped onions

House made salsa, house made salsa 10.99

Mixed Grill

One of Each; Grilled Shrimp, Scallop, and Mahi in double corn tortillas topped with Slaw and Cabo crema

salsa 13.99

Chicken Tacos

Charbroiled-Marinaded Asada in Double Corn Tortillas with fresh cilantro, chopped onions,

limes, fresh pico de gallo, house made salsa. 10.99

Shrimp Tacos

Grilled marinated Shrimp in Double Corn tortillas topped with Slaw and

Cabo crema salsa 12.99

Carnitas Tacos

Slow roasted pork in Double Corn Tortillas with fresh cilantro, chopped onions, limes, fresh pico de gallo, house made salsa. 10.99

*Famous
for Fish
Tacos!*





Light & Healthy

Add Black Beans and Cilantro Rice \$2. Add a House salad for 3.99

Island Ceviche

Sweet Scallops and tender shrimp tossed with

fresh citrus dressing served on a bed of sliced Roma tomatoes with fresh avocado slices 13.99

Lettuce Wraps

Your choice of shrimp, scallop, or combination

served in our special lettuce wrap with our special house dressing \$13.99

Crab & Avocado Medley

Jumbo lump crab meat lightly tossed in a jalapeno citrus dressing served on a bed of Sliced Roma

tomatoes with fresh avocado slices 13.99

Chile Rub Salmon

An 8oz filet of Atlantic Salmon Seasoned with a dry Chile rub then grilled to perfection. Topped with

Tropical Mango Salsa and served with fresh steamed vegetables 17.99

Mahi de la Casa Tropical

An 8oz Filet of Mahi-Mahi Grilled to Perfection

Then topped with our House Made Tropical Mango

Salsa and served with Black Beans and Cilantro

Rice 17.99

Mixed Mariscos Grill

One of Each; Grilled Shrimp, Scallop, and Mahi topped with Slaw and Cabo sauce

Served with steamed vegetables 18.99

Pescado Veracruz

Mahi-Mahi prepared with roasted garlic, spanish green olives, tomato caper sauce, served with

Cilantro Rice and sauteed lime slaw 17.99

Camarone Pasta

Jumbo prawns in a tequila lime marinade and sauteed in seasoned garlic olive oil and served

on a bed of linguine and sauteed broccoli, sweet peas, shredded bellpepper and carrots 17.99

Chipotle Shrimp Tacos

Two warm tortillas topped with cilantro, sliced avocado, lime and sauteed chipotle marinated shrimp. Served with creamy yogurt cole slaw 11.99

especiales de la Casa



Flamin' Fajitas

Served sizzlin' with sautéed garden fresh red & green bell peppers and Onions and served with 4 warm flour or corn tortillas, fresh guacamole, sour cream, pico de gallo, refried beans & Mexican rice.

- Marinated Charbroiled Steak 15.99 • Marinated Grilled Chicken 13.99
- Combo Chicken & Steak 19.99 • Jumbo Prawns 19.99 • Scallop & Shrimp 19.99

*Extra Tortillas (3) for 1.50

Carnitas Michoacán Verde

Tender Marinated Pork Simmered In a Green Tomatillo-Garlic sauce with 3 Warm flour or Corn Tortillas with Refried Beans, Mexican Rice and Escabeche. 12.99

Mexi-Cali Chile Relleno

Crispy Poblano Chili stuffed with Zesty Cheese, fire roasted Red Bell Peppers, Mushrooms, Fire Roasted Corn and Carmelized Onions then topped with Chipotle Cream Sauce. Served with Refried Beans and Mexican Rice. 11.99

Chile Verde Colorado

Slow roasted pork shoulder roasted to perfection and simmered in a house made tomatillo jalapeno sauce and roasted garlic served with fresh warm tortillas 14.99

Salmon de la Parilla

Boz filet of Atlantic Salmon Seasoned and grilled to perfection. Topped with Tropical, Mango Salsa. Served with Black Beans and Cilantro Rice 17.99

Tequila Lime Chicken

Marinated in Tequila & Lime then slow roasted. Served with Refried Beans, Mexican Rice. tequila chipotle honey sauce 13.99

Pollo con Mole

hand breaded chicken prepared in a consommé and our homemade mole sauce with chili ancho, schilling Pasilla, chili melatonin and secret spices from Pachuca hidalgo. 14.99

Chicken Chile Relleno

A house favorito! Pounded Chicken breast layered with Poblano Chili and Pepper jack Cheese then rolled and crusted with sweet corn flakes and lightly fried. Sliced and served on a bed of cilantro rice topped with ranchero sauce 14.99

Grilled Mahi Mahi

An Boz Filet of Mahi-Mahi Grilled to Perfection then topped with our House Made Tropical Mango Salsa & served with Black Beans and Cilantro Rice 17.99

The 4 Foot Party Burrito!

Great for Birthday & Bachelorette Parties!

Ask your server about the Macho Challenge! 65.99

Grande Tossed Salads



Coconut's House Salad

Crisp Mixed Greens with roma tomatoes, cucumbers, carrots and three cheese blend then tossed with a citrus Vinaigrette. 6.99

w/ Grilled Chicken 10.99

Taco Salad

Seasoned Ground Beef, Pinto Beans and shredded cheeses in a flour Taco Boat, Topped with Pico de Gallo, Sour Cream and Guacamole. 10.99

Citrus Salmon Salad

A fresh six-ounce fillet of Atlantic Salmon seasoned and grilled served on a bed of Crisp Mixed Greens with red bell pepper, roasted corn and grape tomatoes tossed in a Citrus Vinaigrette. 14.99

Buffalo Chicken Salad

A plump chicken breast breaded and lightly fried on a bed of fresh vine ripened cherry tomatoes, crisp salad medley, and fresh vegetables. Served with Bleu Cheese dressing. 12.99

Classic Caesar

Crisp Romaine Hearts tossed with Parmesan Cheese and House made Caesar dressing with crispy Tortilla Strips 8.99

• With Grilled Chicken 12.99 • Grilled Shrimp 12.99

History of the Caesar Salad

The salad's creation is generally attributed to restaurateur Caesar Cardini, an Italian immigrant who operated restaurants in Mexico and the United States. Cardini was living in San Diego but also working in Tijuana where he avoided the restrictions of Prohibition. His daughter Rosa (1928-2003) recounted that her father invented the dish while a Fourth of July 1928 rush depleted the kitchen's supplies. Cardini made do with what he had, adding the dramatic flair of the table-side tossing "by the chef." A number of Cardini's staff have claimed to have invented the dish.

Soups

Our soups are made fresh daily from an old time recipe.

Chicken Tortilla

Shredded chicken and Quesa Fresca in a hearty Tomato & Chicken Broth topped with rispy tortilla strips 6.99

7 Mares

Tender shrimp, scallop, mussels, clams, calamari, crab leg and fish in a savory tomato broth with carrots, onions, celery & potatoes. 8.99

Appetizers



Grandma's Guacamole: MADE FRESH TO ORDER! Served with fresh cut crispy warm tortilla chips.

TRADITIONAL: Fresh Hass Avocados, diced tomatoes, Cilantro, Red onions & fresh lime juice. 10.99

TROPICAL: Avocados, diced red bell peppers fresh pineapple, mango, cilantro, onions & lime juice 11.99

XXX: You Guessed it HOLY HABENERO! Smokin' Hot! Avocados with fresh chopped green onions lime juice chopped cilantro, chopped Serrano chiles, chopped jalapeños and habanero peppers 11.99

TRY A SAMPLER OF ALL THREE 11.99

Tres Queso Quesadilla

A 14inch flour Tortilla filled with a blend of Mexican cheeses and grilled topped with Pico de Gallo and Sour Cream 6.99

Street Tacos

Three 3 1/2 inch corn tortillas topped with your choice of grilled Asada meat or shredded Chicken with cilantro, onions and House made salsa 5.99

Coconut Calamari

Fresh Calamari Rings marinated in coconut milk then tossed in seasoned flour and fried.

Served with Chipotle Ranch Dipping Sauce 8.99

Wipe Out Wings

Eight Plump, Crispy, Fried Chicken Wings in your choice of Naked, Medium, Hot, or Zesty Habanero sauce served with a side of Ranch 9.99

Crispy Taquitos

Our Three cheese blend with your choice of shredded chicken or shredded beef rolled in flour tortillas and fried golden brown. Served with tomatillo avocado sauce 6.99

Muchos Nachos Grande

Fresh Corn Tortilla Chips topped with refried beans, melted cheese blend, Pico de Gallo, Guacamole & Sour Cream 7.99

• W/Charbroiled Steak 11.99

• Grilled Chicken 10.95 • Steak & Chicken 11.99

Shrimp Ceviche de Michoacan

Fresh Plump Shrimp, fresh chopped cilantro, diced cucumbers & onions in marinade of lime juice and a secret red sauce made fresh and served with banana chips & tortilla chips 11.99

Mahi Mahi Ceviche de Cancun

Fresh Chunks of Mahi Mahi, fresh lime juice, diced tomatoes & red onions, chopped cilantro, diced serrano peppers, and a clamato secret sauce served with banana chips and tortilla chips 11.99

The Sampler

A full order of Cheese Quesadillas, 5 Taquitos (Chicken or Steak), 6 Wipeout Wings and 3 Street Tacos (Chicken or Steak). A perfect start to share with any meal! 19.99

Story of Grandma's Guacamole

The finest Guacamole recipes passed down thru the ages and voted by the local media as the most unique and flavorful guacamole. Using the freshest ingredients and unique herbs & spices! We took guacamole to another level! You're gonna love Grandma's Guacamole... We guarantee it!

As seen on "Morning Blend, Wall Street Journal & LA Times"!

Tacos



Fish Tacos

Fresh Mahi-Mahi grilled or Fried topped with Slaw and Cabo crema

also 5.99

Asada Tacos

Charbroiled-Marinaded Asada in Double Corn Tortillas with fresh cilantro, chopped onions,

lime, fresh pico de gallo, house made salsa. 10.99

Mixed Grill

One of Each; Grilled Shrimp, Scallop, and Mahi in double corn tortillas topped with Slaw and Cabo crema salsa 13.99

Chicken Tacos

Charbroiled-Marinaded Asada in Double Corn Tortillas with fresh cilantro, chopped onions, limes, fresh pico de gallo, house made salsa. 10.99

Shrimp Tacos

Grilled marinated Shrimp in Double Corn tortillas topped with Slaw and Cabo crema salsa 12.99

Carnitas Tacos

Slow roasted pork in Double Corn Tortillas with fresh cilantro, chopped onions, limes, fresh pico de gallo, house made salsa. 10.99

*Famous
for Fish
Tacos!*



Tropical Sensations Mojitos

(peach, mango, berry, strawberry and pineapple also available)

"Coconuts" Mojito

Malibu Coconut rum, Coco Lopez, lime, mint

Very Berry Mojito

Bacardi Dragonberry rum, muddled blackberries, strawberries, raspberries

Havana Classic

Bacardi Light rum, lime, mint, soda water

Pineapple Mojito

Malibu Pineapple, muddled pineapple and mint

Banana Cream Mojito

Cuzon Banana rum, banana liquor, bananas, cream

XXX Shakes

El Choco Diablo

3 Olives Chocolate Vodka, Godiva White & Chocolate ice cream



Coconuts Classic Shake

Smirnoff Coconut Vodka, Pineapple Rum, Irish Cream & Vanilla ice cream

Berries n' Cream

3 Olives Strawberry Vodka and Strawberry ice cream

Exotic

Bushmacker

This island treat sneaks up smooth as a milkshake, but this almond-rum concoction packs a powerful punch

Rum Punch

A beach favorite year after year, Bacardi and El Dorado rums with four juices, topped with blackberry brandy

Pain Killer

Just what the doctor ordered. We mix spiced Bacardi Oakheart rum with coconut, orange, nutmeg. It's good for what ails ya!

Skinny Coconut

Pure, fresh coconut water, fresh-squeezed lime juice and a touch of mango are joined with Malibu rum and served straight from the coconut

La Diabla Maria

Bloody Mary with an attitude, We mix-up Stolli Jalapeño and Hornitos Plata with fiery peppers and spices; this she-devil is not to be taken lightly.



TEQUILA
CAZADORES
100% AGAVE



BACARDI

Stolli
JALAPEÑO

Corona-Rita
Our 20oz. Margarita
married with a 7oz. Corona



Island Therapy in Sassa

Coconuts Signature Cocktails

Margaritas

(strawberry and pineapple also available)

Coconuts Margarita

Sauza Gold Tequila, Coco Lopez, pineapple juice, lime

The Escalada

Cazadores Reposado tequila, fresh lime, Gran Marnier

The Pink Cadillac

Sauza Gold Tequila, Razzmatazz, Gran Marnier, fresh raspberries, lime

Watermelon Wave

Hornitos Tequila, watermelon liquor, cranberry

Very Berry Rita

Sauza Gold Tequila, strawberries, blackberries, raspberries, lime

Try your favorite in a convenient yard glass!

Mojitos

Malibu Barbie

Ciroc Coconut, Razzmatazz, pineapple juice, sprite

Malibu Ken

Cruzan Banana Rum, melon liquor, pineapple juice

Purple Bikini

3 Olives Purple, blue cacao, peach schnapps

Pom Pom Tini

Grey Goose Cherry Noir, pomegranate liquor, cranberry juice

Coconut Cosmo

3 Olives Coconut Vodka, cranberry, lime...



Famous for Margaritas & Mojitos

MARGARITAS

- the Coconut Margarita**
Tequila, coconut liqueur, pineapple...
- the Acai Rita**
Tequila, acai liqueur, lime...
- the Raspberry**
Tequila, fresh raspberries, lime...
- the Pink Citrus**
Tequila, passionfruit, Grand Marnier...
- the Citrus**
Tequila, fresh lime, Amaretto...
- the Blue Monkey**
Tequila, fresh lime, banana liqueur...
- the Ruby Rita**
Tequila, fresh lime, cranberry...

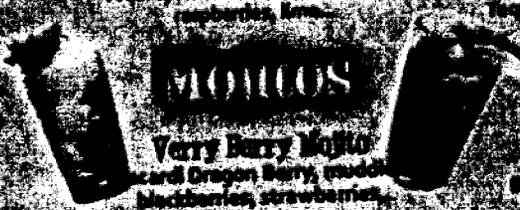
- Blood Orange**
Tequila, blood orange puree, lime...
- the Tropico Mango Rita**
Tequila, mango puree, lime...
- Raspberry Rita**
Tequila, raspberry puree, lime...
- Peach Rita**
Tequila, peach schnapps, peach puree, lime...
- the Hypocrite**
Tequila, hypocrite, lime...
- Verry Berry Rita**
Tequila, strawberries, blackberries, raspberries, lime...

- Tokyo Rita**
Tequila, melon liqueur, lime...
- the Sage Rita**
Tequila, pineapple, sage liqueur...
- Watermelon Wave Rita**
Tequila, watermelon liqueur, lime...
- Tequila Mid Town**
Tequila, dark rum, coco liqueur, pineapple, lime...
- Bad Apple Rita**
Tequila, apple pudding, lime...
- Hoody Margarita**
Tequila, hot house made blood...
- the Chill Verde**
Tequila, muddled jalapeno, lime...

- the Coconut Mojito**
Coconut Rum, corn liqueur, lime...
- Pom Pom Mojito**
Light Rum, Pommegranate, cranberry...
- Banana Cheesecake**
Light Rum, rum, sour, soda...
- Tropical Mango Mojito**
Malibu Mango, orange puree, lime, mint...
- Sour Apple Mojito**
Apple rum, sour apple pudding, mint, lime...

- Verry Berry Mojito**
Cardinal Orange Berry, muddled blackberries, strawberries, raspberries...
- Pineapple Mojito**
Malibu Pineapple, pineapple juice, muddled pineapple, lime, mint...
- the Sage Mojito**
Spiced Rum, sage syrupy, pineapple, muddled pineapple...

- Strawberry Mojito**
strawberry rum, strawberries, mint, lime...
- Raspberry Mojito**
Cardinal Rum, muddled raspberries...
- Banana Cream Mojito**
Malibu Banana Rum, banana liqueur, pineapple...
- Mint Cheesecake Mojito**
vanilla rum, apple, white chocolate, lime...
- Tequila**
Blanca tequila, lime...



MOJITOS

MARTINI'S

- the Coconut Citrus**
coconut vodka, cranberry, lime...
- Malibu Barbie**
Coconut vodka, raspberry, pineapple, lime...
- Malibu Ken**
Malibu Banana, melon liqueur, pineapple...
- the Heartline**
Jalisco Espresso, Kahlua, Amaretto, lime, cream...

- Purple Bikini Martini**
3 O'Clock Purple, blue curacao, peach schnapps...
- Watermelon Wave**
Melon Vodka, Watermelon liqueur...
- Bang Bang Banana**
Malibu Banana, Butterscotch Schnapps, banana liqueur, Irish cream...
- Mellow Melon Cucumbers**
Melon Vodka, melon liqueur, muddled cucumbers...

- Pom Pom**
Vodka, Pommegranate, cranberry...
- Choco King**
Tequila, rum, chocolate...
- Panache**
Rum, Tequila, Curacao, Tiramisu liqueur...
- the Million Dollar**
Coconut Vodka, Passionfruit, Malibu...
- the Life Guard**
Blue Tequila, raspberry, cranberry...

- the Coconut Cheesecake**
Coconut Vodka, Pineapple, rum, pink cream, peach liqueur, vanilla ice cream...
- Berrylicious & Cream**
coconut vodka, blueberries, raspberries, strawberry puree, strawberries, ice cream...

- Y Rated Shakes**
- Bananas & Cream**
Banana Rum, banana liqueur, blue cream, banana, vanilla ice cream...
- the Choco Barbie**
Chocolate Vodka, Godiva white & dark chocolate ice cream...

- Peaches & Cream**
Peach vodka, Peach Schnapps, hot cream, peach, vanilla ice cream...
- Almond Joy**
Coconut Vodka, Godiva dark Amaretto, coca liqueur, chocolate ice cream...
- the Galita Barbie**
Amaretto Vodka, Tiramisu Liqueur, rum, vanilla ice cream...

Y Rated Shakes

MARTINI'S

Gateway Square Shopping Center

GRAPHIC SCALE



1 inch = 50 feet

GIBRALTAR DRIVE

FOUND BRASS DISC IN MONUMENT WELL

LEGEND	
○	DIMENSION POINT
■	FOUND MONUMENT (AS NOTED)
▢	BACKFLOW PREVENTER
⊖	DRAIN INLET
⊕	DRAIN MANHOLE
⊙	ELECTRIC BOX
⊚	ELECTRIC MANHOLE
⊛	FIRE DEPARTMENT CONNECTION
⊜	FIRE DEPARTMENT SPRINKLER
⊝	FIRE HYDRANT
⊞	GAS METER
⊟	HANDICAP PARKING
⊠	LIGHT
⊡	POST INDICATOR VALVE
⊢	PULLBOX
⊣	SEWER MANHOLE
⊤	SEWER SYSTEM CLEANOUT
⊥	TELEPHONE BOX
⊦	TELEPHONE MANHOLE
⊧	TELEVISION BOX
⊨	TRANSFORMER
⊩	WATER BOX OR METER
⊪	WATER VALVE
⊫	YARD DRAIN
⊬	ASPHALTIC CONCRETE
⊭	ELECTRIC CABINET
⊮	GATE VALVE
⊯	2" METAL LIGHT TOWER FOR SIGNS
⊰	TELEPHONE CABINET
⊱	TRASH ENCLOSURE
⊲	TELEPHONE PEDestal
⊳	TRAFFIC SIGNAL
⊴	TRAFFIC SIGNAL PEDESTAL

NOTES:

THIS MAP WAS PREPARED IN ACCORDANCE WITH THE CALIFORNIA TITLE COMPANY PRELIMINARY REPORT ORDER NO. 123456, DATED FEBRUARY 24, 2004, AND DEPENDS UPON THE REAL PROPERTY AND PLATTABLE ENCUMBRANCES DESCRIBED THEREIN. ITEMS PERTAINING TO EASELS, FINANCING, LEASES AND OTHER INTANGIBLE TITLE MATTERS ARE BEYOND THE SCOPE OF THIS SURVEY AND ARE NOT REPRESENTED HEREON.

BASES OF PLANNING: THE BASES OF BEARINGS FOR THIS SURVEY IS THE FOUND MONUMENTS AS SHOWN HEREON PER 149 P.M. 76-77.

STREET ADDRESS: 4801-4885 HOPKINS ROAD, PLEASANTON, CA

ASSESSOR'S PARCEL NUMBER: 941-0756-028

LAND AREA: NET: 420,743 SQ. FT. OR 9.578 ACRES

ZONING: PUB-111-D (SUBZONE CDS) - PLANNED UNIT DEVELOPMENT-NEUTRAL COMMERCIAL OFFICE

SETBACKS: DETERMINED PER DESIGN REVIEW PROCESS. MAXIMUM HEIGHT = 45'

PARKING REQUIREMENTS: RETAIL: 1 SPACE PER 200 GROSS SQUARE FEET OF FLOOR SPACE.

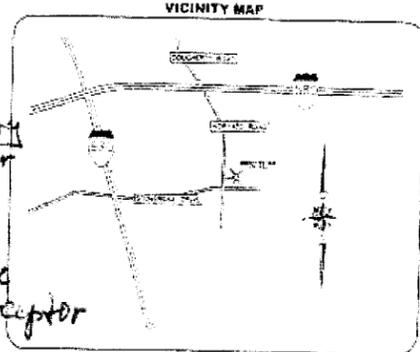
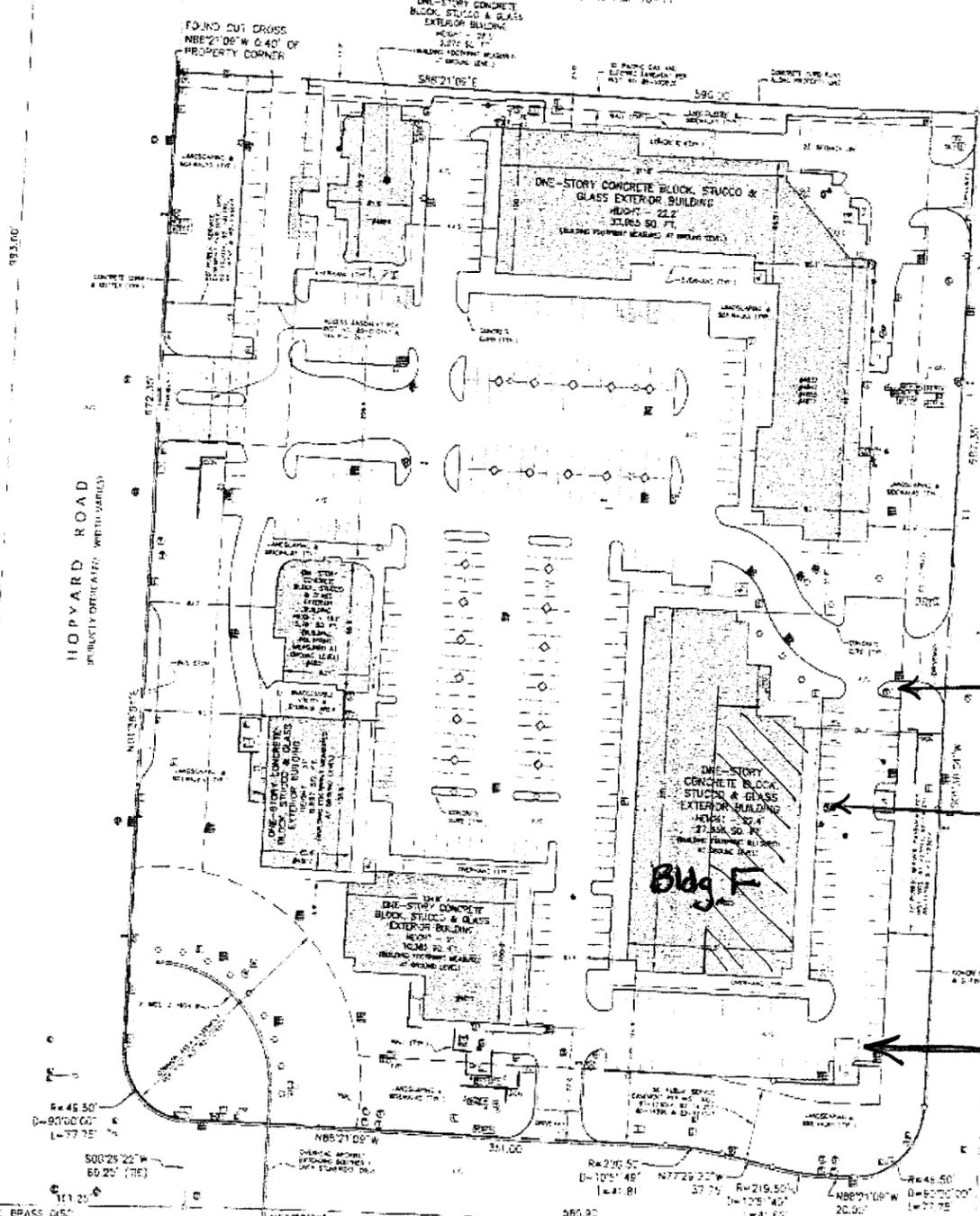
*ZONING SETBACK AND PARKING RESTRICTION INFORMATION PER ALTA AT THE CITY OF PLEASANTON PLANNING DEPARTMENT: (925) 547-1800

FLOOD ZONE: E (AREA BETWEEN LIMITS OF THE 100-YEAR FLOOD AND 500-YEAR FLOOD), PER NATIONAL FLOOD INSURANCE PROGRAM COMMUNITY FLOOD NO. 565071 600-145, DATED SEPTEMBER 30, 1997.

PARKING SPACES: THERE ARE 422 REGULAR PARKING SPACES AND 12 HANDICAP PARKING SPACES MARKED ON THE SUBJECT PROPERTY.

PROPERTY IS SUBJECT TO CLARIFICATION PER AUST ADJ. 87-120314, 88-111201 & 88-111201.

PROPERTY IS SUBJECT TO DEVELOPMENT AGREEMENTS PER AUST NO. 84-002404, 84-002405 AND 84-004103.



CERTIFICATION:

THE UNDERSIGNED, A LAND SURVEYOR, FULLY REGISTERED AND LICENSED IN THE STATE OF CALIFORNIA, HEREBY CERTIFIES TO THE ACCURACY OF THE INFORMATION CONTAINED IN THIS SURVEY AND TO THE ACCURACY OF THE DATA AND THE INFORMATION PROVIDED TO ME BY THE CLIENT AND TO THE ACCURACY OF THE DATA AND THE INFORMATION PROVIDED TO ME BY THE CLIENT AND TO THE ACCURACY OF THE DATA AND THE INFORMATION PROVIDED TO ME BY THE CLIENT.

DATE: APRIL 23, 2004

DESCRIPTION:

10% TO PARCEL MAP 4801 IN THE CITY OF PLEASANTON, FILED DECEMBER 27, 1984, BOOK 149, PAGE 149, 150, 151 AND 152, ALTA/ACSM COUNTY RECORDS.

Sanitary Sewer
Grease Interceptor

Trash Enclosure
14' x 20' x 6'
Not connected to Sanitary Sewer

Exhibit B
RECEIVED
P12-1821
FEB 06 2013



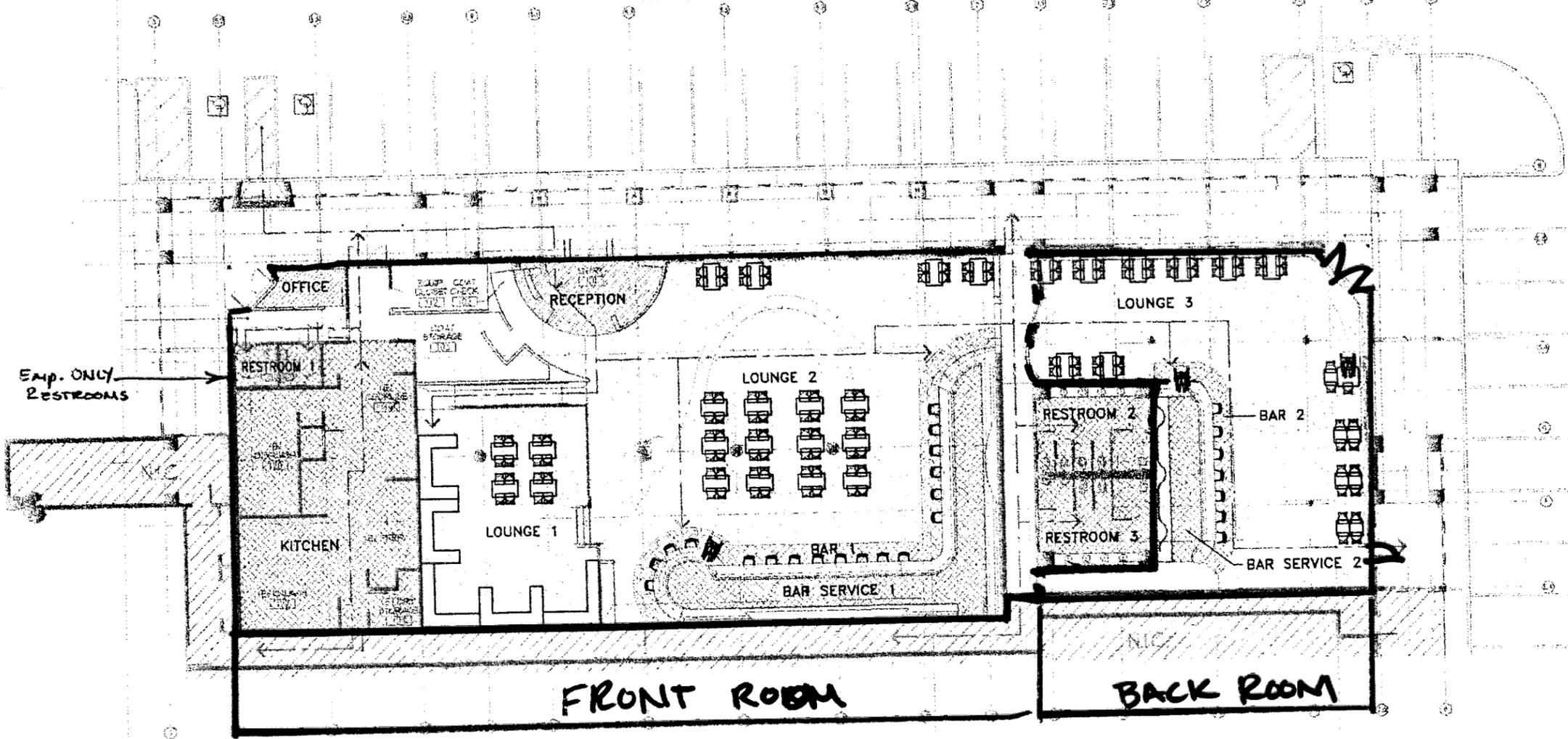
ALTA/ACSM Land Title Survey
Lot 10
149 P.M. 76-77
City of Pleasanton
County of Alameda
State of California

CITY OF PLEASANTON
PLANNING DIVISION

WECKER SURVEYS
1111 Kennedy Place
Suite 4
Downs, CA 95816
830-792-7257
FAX: 830-792-7171

1

ROOM	AREA	LOAD FACTOR	OCC LOAD	REMARK	USE
RECEPTION	224	7	32	DAYTIME	
OFFICE	70	100	1	DAYTIME	
RESTROOM 1	91	200	0	DAYTIME	
RESTROOM 2	207	200	1	DAYTIME	
RESTROOM 3	207	200	1	DAYTIME	
LOUNGE 1	918	15	61	DAYTIME	DINING
LOUNGE 2	2404	15	160	DAYTIME	DINING
LOUNGE 3	1812	15	121	DAYTIME	DINING
BAR 1	290	15	19	DAYTIME	
BAR 2	119	15	8	DAYTIME	
BAR SERVICE 1	420	200	2	DAYTIME	
BAR SERVICE 2	116	200	1	DAYTIME	
TOTAL	6878		407	DAYTIME	

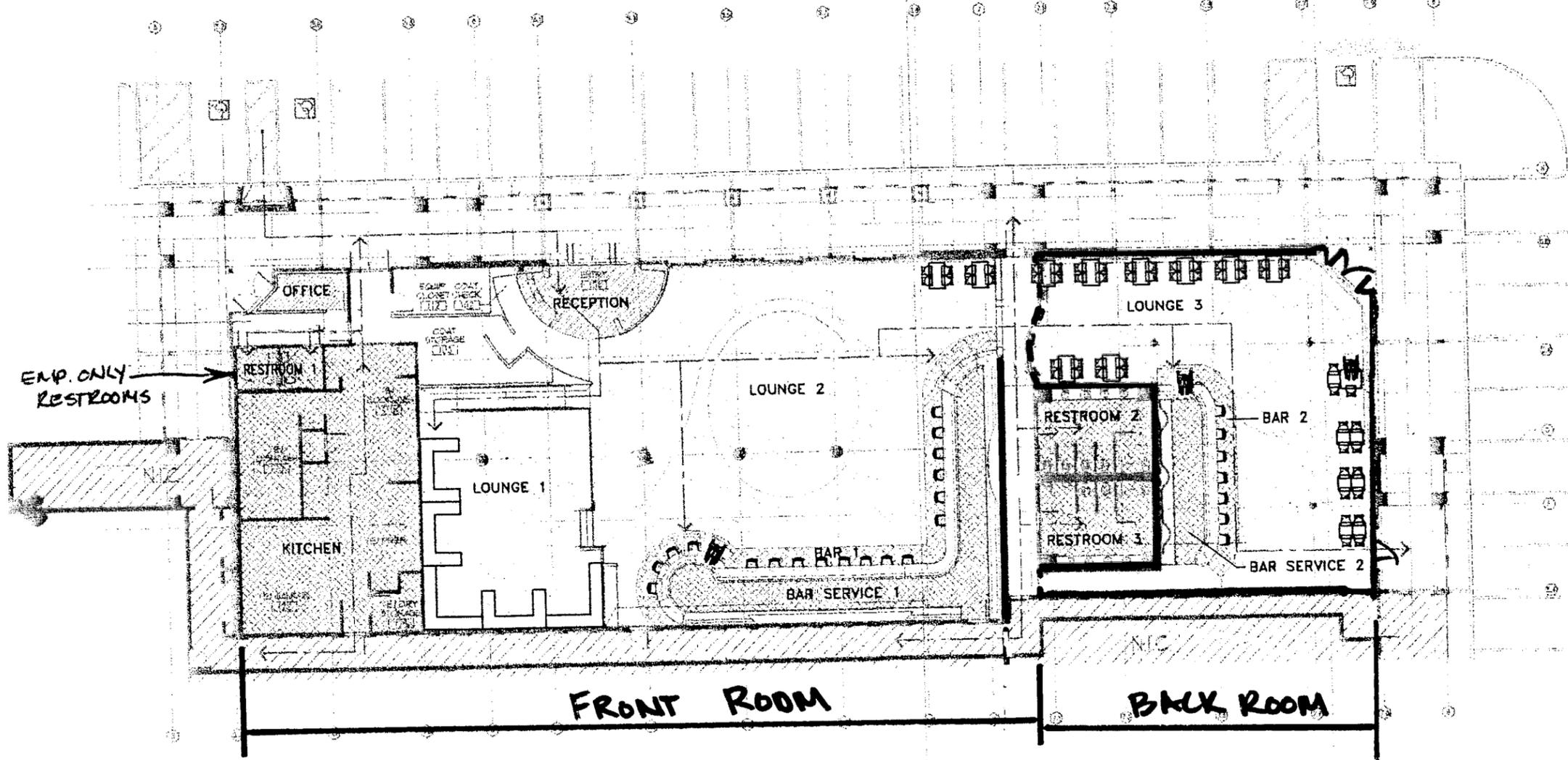


DAY TIME LAYOUT

COCO NUTS NIGHTCLUB AND LOUNGE
 4835 HOPKIN ROAD
 GATEWAY SHOPPING CENTER
 PLEASANTON, CA

1/8" = 1'-0"

ROOM	AREA	LOAD FACTOR	OCC LOAD	REMARK	USE
RECEPTION	224	7	32	NIGHT TIME	
OFFICE	70	100	1	NIGHT TIME	
RESTROOM 1	91	200	0	NIGHT TIME	
RESTROOM 2	207	200	1	NIGHT TIME	
RESTROOM 3	207	200	1	NIGHT TIME	
LOUNGE 1	918	7	131	NIGHT TIME	LOUNGE
LOUNGE 2	2404	7	343	NIGHT TIME	DANCE FLOOR
LOUNGE 3	1812	7	259	NIGHT TIME	DANCE FLOOR
BAR 1	290	15	19	NIGHT TIME	
BAR 2	119	15	8	NIGHT TIME	
BAR SERVICE 1	420	200	2	NIGHT TIME	
BAR SERVICE 2	116	200	1	NIGHT TIME	
TOTAL	6878		799	NIGHT TIME	



FRONT ROOM

BACK ROOM

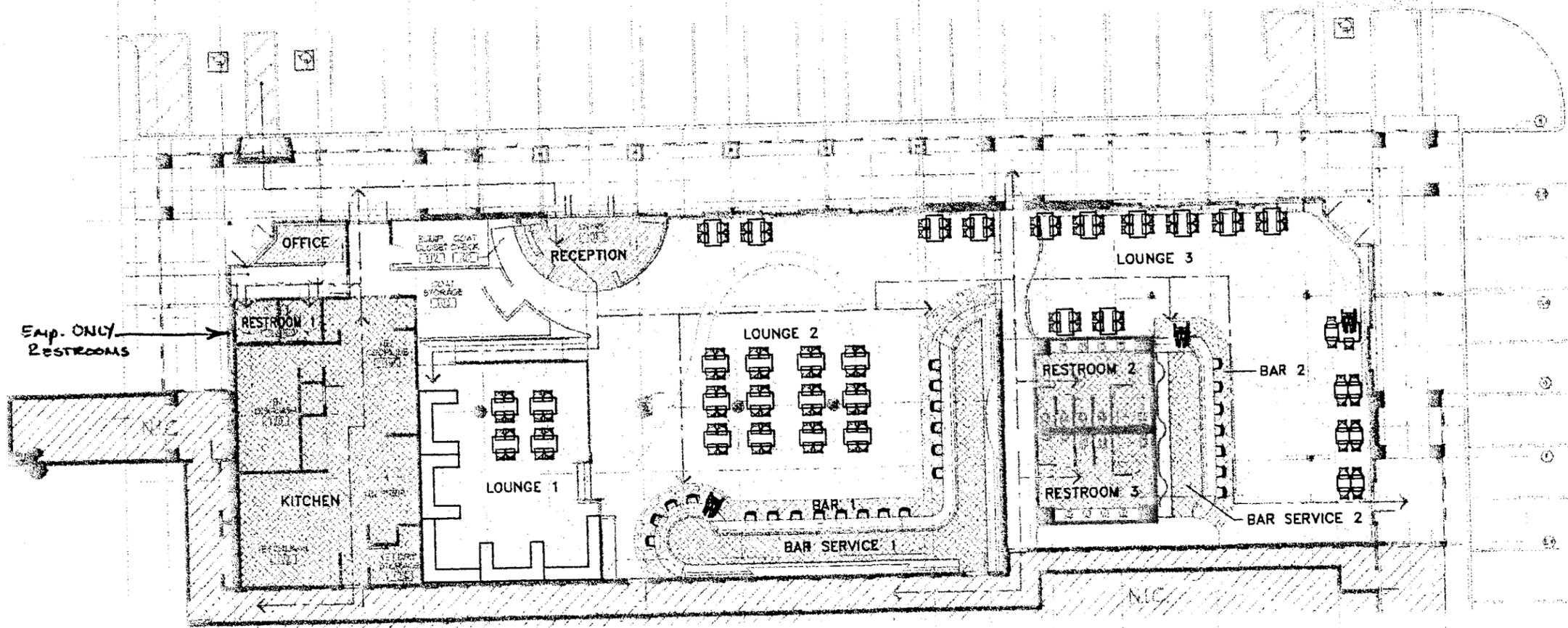
NIGHT TIME LAYOUT

Cocoon's NIGHTCLUB AND LOUNGE
 4825 HOPKINSON ROAD
 GATEWAY SHOPPING CENTER
 PLEASANTON, CA

1/8" = 1'-0"

3

ROOM	AREA	LOAD FACTOR	OCC LOAD	REMARK	USE
RECEPTION	224	7	32	DAYTIME	
OFFICE	70	100	1	DAYTIME	
RESTROOM 1	91	200	0	DAYTIME	
RESTROOM 2	207	200	1	DAYTIME	
RESTROOM 3	207	200	1	DAYTIME	
LOUNGE 1	918	15	61	DAYTIME	DINING
LOUNGE 2	2404	15	160	DAYTIME	DINING
LOUNGE 3	1812	15	121	DAYTIME	DINING
BAR 1	290	15	19	DAYTIME	
BAR 2	119	15	8	DAYTIME	
BAR SERVICE 1	420	200	2	DAYTIME	
BAR SERVICE 2	116	200	1	DAYTIME	
TOTAL	6878		407	DAYTIME	



Emp. ONLY
RESTROOMS

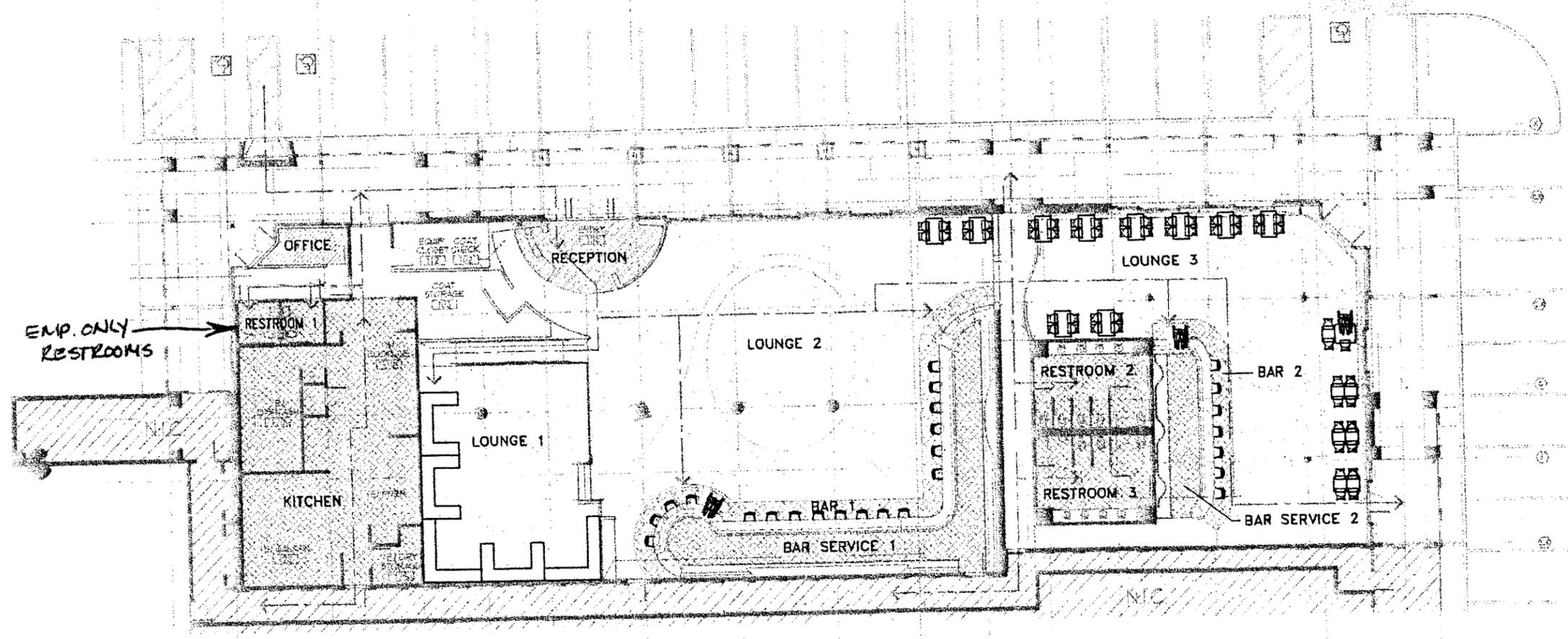
DAY TIME LAYOUT

COCONUTS NIGHTCLUB AND LOUNGE
 4825 BOPPYARD ROAD
 GATEWAY SHOPPING CENTER
 PLEASANTON, CA

1/8" = 1'-0"

4

ROOM	AREA	LOAD FACTOR	OCC	LOAD	REMARK	USE
RECEPTION	224		7		32	NIGHT TIME
OFFICE	70		100		1	NIGHT TIME
RESTROOM 1	91		200		0	NIGHT TIME
RESTROOM 2	207		200		1	NIGHT TIME
RESTROOM 3	207		200		1	NIGHT TIME
LOUNGE 1	918		7		131	NIGHT TIME LOUNGE
LOUNGE 2	2404		7		343	NIGHT TIME DANCE FLOOR
LOUNGE 3	1812		7		259	NIGHT TIME DANCE FLOOR
BAR 1	290		15		19	NIGHT TIME
BAR 2	119		15		8	NIGHT TIME
BAR SERVICE 1	420		200		2	NIGHT TIME
BAR SERVICE 2	116		200		1	NIGHT TIME
TOTAL	6878				799	NIGHT TIME



NIGHT TIME LAYOUT

Coconut's NIGHTCLUB AND LOUNGE
 4825 BOUYASSO ROAD
 GATEWAY SHOPPING CENTER
 PLEASANTON, CA

1/4" = 1'-0"

5