

# 1120 N Mills Project Narrative

## Restaurant Concept

Juan Rios

My story begins in the town of León, Guanajuato, where I was born and raised. From a young age, I was captivated by the simple yet profound dishes my mother and grandmother crafted in our "casita." Family gatherings, where food was not just mere sustenance but a way of life, sparked my passion for cooking. Every trip I've taken back to my homeland since childhood has filled me with excitement and anticipation to learn more about the food. I eagerly explored the diverse flavors and culinary traditions of the various regions of Mexico. Among these, the food traditions of the Yucatán Peninsula stand out with their unique flavors and methods of food preparation. Inspired by the natural geography, ecology, and food traditions of the Riviera Maya and Tulum, my restaurant concept is a celebration of the Yucatán Peninsula's beauty and richness. I want to bring this unique perspective of Mexican cuisine to the Orlando culinary stage. A big feature of the approach to food prep is the use of a modern version of a Mayan Pib oven. Traditionally, this is an underground earth oven where menu items are baked, smoked, or steamed. Masa is and has always been the cornerstone of every Mexican meal. In light of this, all of our tortillas will be made by hand, in-house. Cocktails will be designed by expert mixologists to pair with the regional cuisine. The drink menu will feature agave-based spirits. The restaurant promises to share the essence of Yucatán cooking through locally sourced and seasonal ingredients. It is my mission to honor, preserve, and reinterpret cultural traditions in a chic, modern setting.

This restaurant represents my culture. Every dish is a journey back to my roots and is an open invitation to the community to enjoy and experience the recipes that we have collected, learned, and perfected. Every meal we lovingly prepare and serve is a celebration of life, culture, memory and "familia".

## Operating Hours:

Weekdays and Sunday till Midnight

Friday and Saturday till 1 a.m.

- Expanded operational hours for late dining, especially on Friday and Saturday, are important to the success of the restaurant.
- Mills 50 currently has many eating and drinking establishments that open late hours to cater to patrons that are in the service industry who work late.
- Mills 50 area has a diverse demographic that supports evening and late-night socials.
- The covered Patio is strategically situated close to the intersection of Mills and Lake Highland and is shielded by the building structure to minimize noise impact to the neighborhood behind it.
- Management will commit to policies that monitor and police patio noise level during late hours.

## Provisions to address the 16% Parking Reduction

- Project is in Mainstreet District which qualifies for some parking relief.
- 10 additional bicycle parking spaces are proposed over the 6 spaces required.
- Enhanced landscaping and streetscaping to improve pedestrian experience.
- Management will encourage and provide carpooling arrangements for staff.
- The restaurant will subsidize employees for public transportation options.
- Provide parking lot signage to manage takeout pickups.