

— THE —  
TOWN HALL

OAK  
LAND

EST 2009

# INTRODUCTION: HIBISCUS / THE TOWN HALL

Dear Planning Commissioners,

Thank You for considering our request today.

Before you is an application for a conditional use permit which would allow the placement of a Type 47 liquor license at the location of a planned restaurant/live music venue at the former site of the troubled "Jimmie's" nightclub.

Our collective ownership group (Namane Mohlabane, Justin Wilkes, and Michael O'Connor) believes that we can create an amazing and revitalizing project which will consist of in Phase 1:

**HIBISCUS** A full scale restaurant open for lunch and dinner. The restaurant will feature a colorful take on traditional Caribbean dishes. The executive chef will be Sarah Kirnon, who brings extensive experience and awards with her from her previous posts at The Front Porch and Emmy's Spaghetti Shack, both in San Francisco. The Front of House Manager is Omar White. Omar brings with him 15 years of experience at Chez Pansse in Berkeley and 5 years at Pizzaiolo in North Oakland. Both Sarah and Omar were carefully chosen and bring an amazing level of skill and taste to their respective positions.

**THE TOWN HALL OF OAKLAND** A fantastic and beautiful space for live music and comedy. Live music is a healthy and fun entertainment outlet for a variety of reasons. Mr O'Connor will bring his extensive booking experience and relationships to ensure the Town Hall of Oakland will contribute to the further revitalization of the Uptown District. The Town Hall will bring in up and coming national touring acts to Oakland in genre's including Rock, Soul, Reggae, Indie Rock, Alt Country, Conscious Hip Hop, Jam and Folk. THIS WILL NOT BE A DANCE CLUB OR RESEMBLE JIMMIES IN ANY FORM. Live Music is completely different from dance clubs in that you don't stay open til 2 all the time. It is different in that you attract a wide age range not the typical twenty somethings. Live music created a minimum level of problems compared to the typical dance club. We are very experienced and skilled at providing the needed security in order to create a safe and comfortable atmosphere.

**DENSITY** Density will be a retail clothing store selling various brands such as Levis, Fred Perry, Kensie, Modern Amusement, Varvatos/Converse, RVCA, and Citizens of Humanity. It is important to the ownership group that we help revitalize our immediate area by including businesses that are open during the daytime as well as the night time. Mr. O'Connor has successfully ran a SF version fo Density for the last 2 years (feel free to read reviews on Yelp).

Phase 2 will consist of a women's retail clothing store as well as a café/bakery/gallery...more daytime use.

At this time we are applying for a Type 47 license which will allow the sale of alcohol in the live music venue and in the restaurant.

The project is complicated but we feel strongly that we bring the appropriate experience level necessary to run and operate a project like this.

We feel strongly that we will bring a great amount of vitality and energy to the Uptown and to Oakland. We take pride in the fact that we would like to be one of the reasons the Uptown District will be seen as a great success for Oakland in generations to come.

Namane Mohlabane  
Justin Wilkes  
Michael O'Connor

# HIBISCUS / TOWN HALL OWNERSHIP BIO'S

## NAMANE MOHLABANE

Prior to music industry Namane worked for 2 years as staff for city council member Nancy Nadel, City of Oakland, as community liaison to West Oakland and Downtown dealing with issues ranging from Multi-Million dollar 30 year redevelopment projects to starting small gardens in vacant lots. He also worked as an educator and community organizer for various programs in Northern California.

In 1995 Namane began work in music industry as a DJ and was a Founding member of the Local 1200 DJ crew. He gained an outstanding reputation as a DJ and promoter in Northern California Club scene primarily as a Hip-Hop/ Reggae DJ. Namane then used the skills and connections gained over 5 years as a prominent club promoter and DJ combined with his background in politics and community organizing to launch and develop Goapele's career and Skyblaze Recordings in 2001.

During the past 9 years as a head of Skyblaze Recordings™ Namane spearheaded the marketing and promotion campaign with a grassroots approach that lead *Even Closer* (Goapele's Debut) to Soundscan™ over 100,000 units becoming one of the Top Selling independent Soul albums in recent memory. Goapele's career and Skyblaze Recordings have since grown from local phenomenon to nationally recognized models of quality in presentation and integrity in business dealings, both of which have been cornerstones of their model.

## JUSTIN WILKES

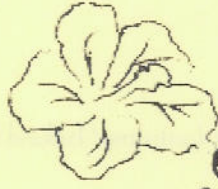
Justin has worked in the Entertainment Business for over 12 years. The majority of Justin's time has been working as a road manager in the comedy industry primarily at a national level with the comedian Dave Chappelle. Justin was involved with production on the set of the emmy-award winning TV program, THE CHAPPELLE SHOW as well as on Chappelle's feature film, BLOCK PARTY . Justin has toured extensively through the US and has gained an invaluable knowledge of booking, promotion, and event production side of the entertainment business.

Justin has lived in Oakland for 8 of the last 12 years. He has been looking to find the right location to bring a multi use entertainment facility to Oakland.

## MICHAEL O'CONNOR

Michael O'Connor has successfully run and operated 3 respected clubs/venues in San Francisco (Mr Fives, The Justice League, and The Independent). Michael brings over 20 years of live music experience to this project. Michael also own a retail clothing store in San Francisco's Mission district called DENSITY.

Michael is a graduate of UC Berkeley where he majored in Architecture and Peace and Conflict Studies. While studying architecture at Cal, Michael drifted more and more into the world of City planning and Public Policy. Michael has just finished two years as the President of the San Francisco Small Business Commission. Michael helped to spearhead a partnership with now assembly woman Fiona ma and the Mayor's Office of Economic Development to create the City's first ever Small Business Support Center at Sam Francisco's City Hall. Michael is deeply committed to the relationship small business has with revitalizing urban neighborhoods.



# Hibiscus

## Sample Menu

Dungeness crab/ steel cut grits/ leeks/ carrots/ crawfish butter.

All spice pickled beets/ queso fresca/ palm oil vinaigrette

Deep fried chicken livers/ crispy parsley/ miss g's hot sauce.

Sautéed Cuban sweet potatoes/ smoked turkey/ paprika

Callaloo soup/ sweet dungeness crab/ cured salt beef/ habanero

local Cucumbers/ mixed radishes/ avocado/ key lime water

Salt cod fritters/ roasted red Fresno aioli/ grilled lemon.

Heirloom red beans/ coconut milk/ mole.

Ackee / salt fish/ lemon thyme/ soft boiled farm egg/ hardough bread

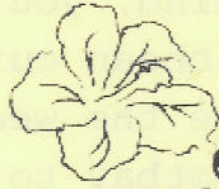
Three cheese macaroni pie.

Collard greens/ mustard greens/ turnips/ coconut vinegar.

Conch/ mango ripe/ mango green/ ceviche

Deep fried oysters/ chickory/ bajan sugared house-made bacon

Maroon style jerk chicken/ smoked local black eye peas

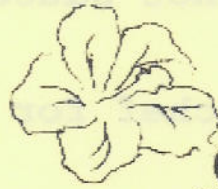


## *Hibiscus*

Caribbean food has gone through a fusion process more intricate than many areas of the globe. Its role in the spice trade, and its location as a central stopping ground for Spanish, British, French, Dutch, African, Indonesian, and Chinese travelers, has shaped the current cuisine of the islands.

The islands were originally inhabited by the Arawaks and Caribs, two Native American tribes. The Caribs have been credited with introducing chile peppers to cooking to spice up their food. The Arawaks used native green sticks, called "barbacoa," to grill food—and, thus, began modern barbecue techniques. These cooking methods were used with native and cultivated crops of yams, corn, cassava, peanuts, taro root, guavas, pineapple, black-eyed peas, and lima beans.

Later, Columbus introduced sugarcane which created rum, and was followed by other European colonists that introduced coconut, chick-peas, cilantro, eggplant, onions, garlic, oranges, limes, mangoes, rice, coffee, okra, pigeon peas, plantains, callaloo, breadfruit, and ackee. Other regional additions include: potatoes and passion fruit from South America, and papaya, avocado, chayote and cocoa from Mexico.



## Hibiscus

Sarah Kirnon was raised in Barbados as the youngest girl in a typical Caribbean home. She began learning to cook at the age of eight from her great grandmother Miss G and her grandmother Miss Ollie, who were both cooks on sugar plantations in Barbados. Over the last 20 years, Kirnon has cooked in Barbados, Toronto, London and for the last nine years in San Francisco. She placed Emmy's Spaghetti Shack on the map, which was featured on the Food Network's Best Of Italian in San Francisco. At Kirnon's last San Francisco restaurant, the Front Porch, she won SF Weekly's Best New Dish for her Crab and Grits, and also held the title for Best Fried Chicken in the city. Kirnon's crab and grits dish just placed 4<sup>th</sup> in 7x7's 100 things to eat before you die. She has appeared on Check Please and Comcast's Best of San Francisco. Reviews of her food have appeared in The Guardian, The Examiner, SF Weekly, San Francisco Chronicle, Wall Street times and 7 x 7 Magazine. She is currently launching a line of sauces and seasonings inspired by the women who

<< MAY 2009

JUNE 2009

JULY 2009 >>

myspace

THIS SUNDAY...Goapele, Ozric Tentacles and King Sunny Ade & His African Beat

facebook

WED  
6.3



**Little Joy**

Doors 7:30 PM | Show 8 PM  
Tickets \$15

**PURCHASE TICKETS**

THU  
6.4



**The Aggrolites**

The Impalers :: Mr. Ryha

Doors 7:30 PM | Show 8 PM  
Tickets \$15

**PURCHASE TICKETS**

FRI  
6.5



*Mr. Roboto presents*  
**The Submarines**

Bodies of Water :: AB & the Sea

Doors 8:30 PM | Show 9 PM  
Tickets \$13 adv | \$15 door

**PURCHASE TICKETS**

SAT  
6.6



*The Bay Bridged Presents*

**Or, the Whale**

The Maldives :: Built For The Sea

Doors 8:30 PM | Show 9 PM  
Tickets \$12

**PURCHASE TICKETS**

SUN  
6.7



*4th Annual D.A. Taylor Charitable Foundation Benefit*

**Rogue Wave**

Paper of Pins :: Turf Yard

*All tickets from the original show on 11.7.08 will honored*

Doors 5:30 PM | Show 6 PM  
Tickets \$18 | \$20 | \$35

**PURCHASE TICKETS**

TUE  
6.9



*2 Nights!*

**The Felice Brothers**

Willy Mason

Doors 7:30 PM\* | Show 8 PM  
Tickets \$16

**PURCHASE TICKETS**

WED  
6.10



*2 Nights!*

**The Felice Brothers**

Willy Mason

Doors 7:30 PM | Show 8 PM  
Tickets \$16

**PURCHASE TICKETS**

THU



**Nikka Costa**

Doors 7:30 PM | Show 8 PM  
Tickets \$20

THU  
6.18



**Sly & Robbie**

Heavyweight Dub Champion

Doors 8:30 PM | Show 9 PM  
Tickets \$25

**PURCHASE TICKETS**

FRI  
6.19



**King Sunny Ade & His African Beats**

Doors 8:30 PM | Show 9 PM  
Tickets \$25

**PURCHASE TICKETS**

SAT  
6.20



**White Rabbits**

The Subjects

Doors 8:30 PM | Show 9 PM  
Tickets \$12 adv | \$14 door

**PURCHASE TICKETS**

TUE  
6.23



**Carbon Leaf**

Trevor Hall

Doors 7:30 PM | Show 8 PM  
Tickets \$15

**PURCHASE TICKETS**



**Air Sex Championship**

## **Larger plates**

**Molasses brine heritage pork chop/sweet plantains/ baked beans.**

**Red snapper/ escaveitch pickle/ rice and beans.**

**Oxtail stew/ cassava/ butterbeans.**

**Goat curry/baras bread/mango chow.**

**\* Ask your server about nightly specials**

## **Deserts**

**Buttermilk panna cotta .rum "n" raisins**

**Chocolate truffle cake with blue mountain coffee gelato**

**Sweet potato and nutmeg pie . salty caramel sauce**

**A selection of house made ice creams**

**Artisan cheese plate . preserved sweet guava**

**Spiced chocolate bread pudding. Vanilla cream**