

Meridian Kessler Neighborhood Association

Land Use Meeting

January 9, 2017

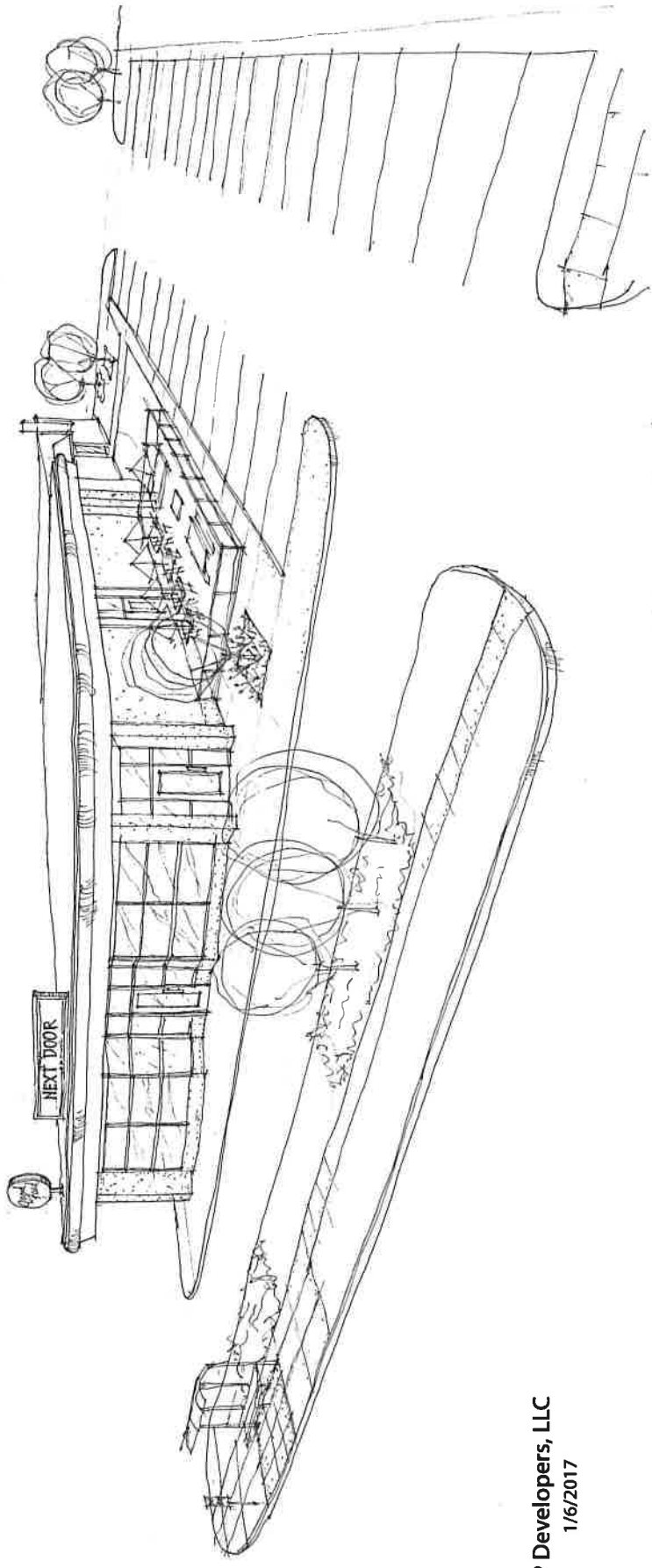
46th & College



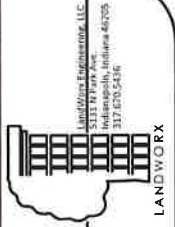
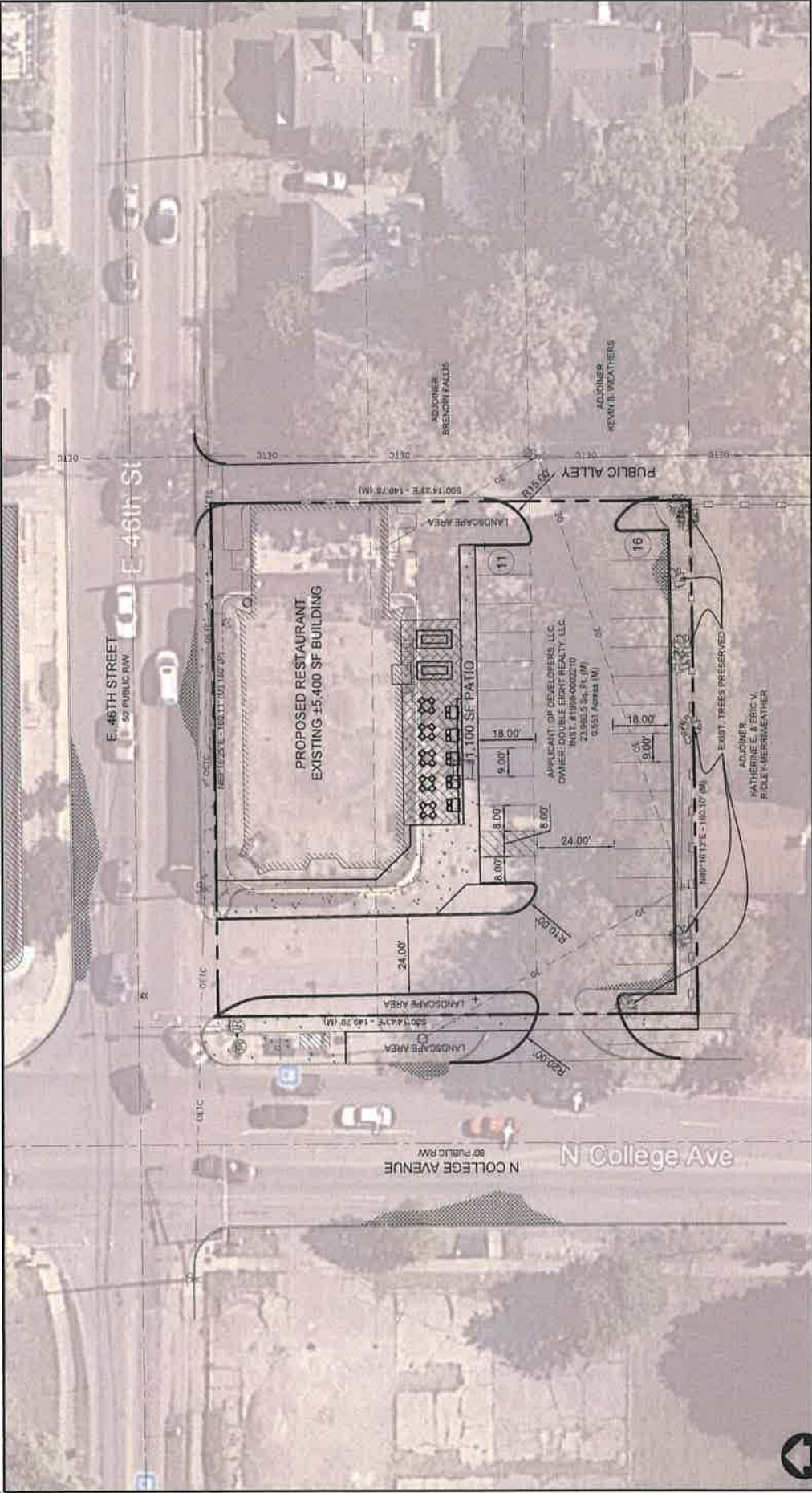
Presented by
Eric Gershman & Federico Boscaini



GERSHMAN
PARTNERS



GP Developers, LLC
1/6/2017



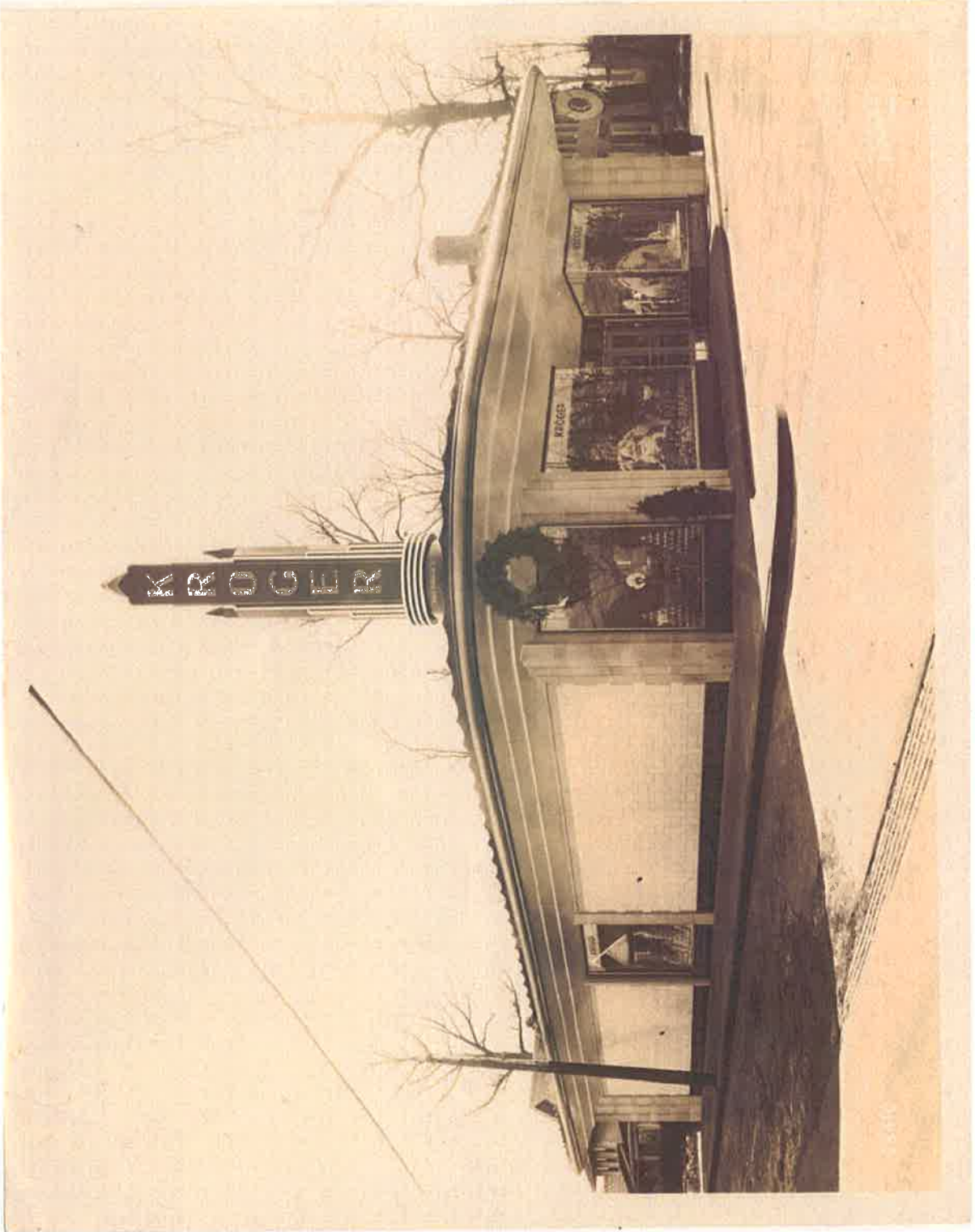
LandWorkX Engineering, LLC
 Indianapolis, Indiana 46205
 317.620.5436

SITE CONCEPT PLAN
4565 N COLLEGE AVENUE
INDIANAPOLIS, INDIANA

1"=20'
 1/5/2017



GERSHMAN PARTNERS



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Interior Images



Next Door Menus

SHARED

- Chorizo Stuffed Bacon-Wrapped Dates** (DF) 6.95
 Crispy Garlic Smashers** (V) 7.95
 Honey Sriracha Wings** 7.95
 Organic Kale Chips** (DF-DF-VEGAN) 7.95
 Salt 'N' Pepper Calamari** (DF) 9.95
 Veggie Antipasti with Flatbread (DF-VEGAN-6FO) 9.95
 Spiced Chickpeas with Hummus (DF-VEGAN-6FO) 8.95
 Sweet and Spicy Shrimp 9.95

SOUPS

Served with grilled bread (6FO)

- Next Door Tomato** (6FO-V) 3.95 / 6.95
 Chicken & Quinoa (DF-6FO) 4.95 / 7.95
 Butternut Squash (6FO-VEGAN) 3.95 / 6.95

SALADS

- Simple Organic Arugula** (DF-DF-VEGAN) 3.95/7.95
 Lemon & olive oil Try it with: Wild Coho Salmon Salad
Caesar (6FO) 8.95
 Organic romaine, parmesan & croutons Try it with: Grilled Chicken
Organic Kale & Apple (6FO) 8.95
 Green apples, sunflower seeds, feta cheese & cider vinaigrette
 Try it with: Wild Coho Salmon
 \$2 from every Kale & Apple Salad helps install Learning Gardens in local schools.
 Visit TheKitchenCommunity.org to learn more.
Roasted Veggie (DF-DF-VEGAN) 9.95
 Arugula, quinoa, beans, cauliflower, onions, beans, almonds,
 lemon & olive oil Try it with: Hummus
Greek (6FO) 9.95
 Romaine, cucumber, onions, tomato, feta, olives, chickpeas,
 hummus & tzatziki Try it with: Lamb Kofia

ADD PROTEIN TO ANY SALAD

- Hummus 1.95
 Grilled chicken 3.95
 Lamb kofia* 4.95
 Wild Coho salmon
 * Salmon "salad" 4.95
 * Pan roasted filet* 5.95

NEXT DOOR

COMMUNITY PUB

SANDWICHES

- Served with Organic Arugula Salad
 Merlin's Carolina Pork* (6FO) 9.95
 Mustard bbq, cole slaw, onion straws & pickles
 Cuban (6FO) 9.95
 Slow roasted pork, ham, swiss, pickles & dijon
Next Door Beef Burger* (V) 8.95
 Arugula, balsamic onions & feta
 Wild Coho Salmon Salad Sandwich (6FO) 9.95
 Onions, celery, aioli & arugula
 Grilled Herb Marinated Chicken (6FO) 8.95
 Arugula & garlic aioli

ADD ANY SIDE FOR 1.95

KOBERSTEIN RANCH BURGERS

- Served with Organic Arugula Salad
Build Your Own Koberstein Ranch Burger* 8.95
 Start with a dry aged beef burger, and make it your own with our tasty add-ons!
 Pineapple Express* (6FO) 13.95
 Balsamic pineapple, swiss, bacon, arugula & honey sriracha sauce
 Patty Melt* (6FO) 12.95
 Swiss, balsamic onions, cole slaw & 1000 Island dressing
 Banh Mi Burger* (6FO) 12.95
 Pulled pork, pickled veggies, fried jalapeños & sriracha aioli

TASTY ADD ONS

Try these on any menu item!

Get Saucy

- Sriracha aioli, garlic aioli, chipotle
 crema, honey sriracha, ranch, tzatziki,
 mustard BBQ, 1000 Island
 1.00 ea

Get Fancy

- Cheddar, swiss, feta, balsamic onions,
 fried jalapeños, sautéed mushrooms,
 GF bread, house pickles, onion straws
 2.00 ea

Get Messy

- Bacon, fried egg, avocado,
 grilled balsamic pineapple
 2.00 ea

ENTREES

- Veggie Mushroom Loaf (V) 12.95
 Soft polenta, tomato sauce, & sautéed kale
 Shrimp Tacos 14.95
 Coriander crust, pineapple slaw & chipotle crema
 Bangers 'N' Mash 13.95
 Housemade sausage, mashed potatoes, sautéed greens & onion gravy
Koberstein Ranch Beef Meatballs* 13.95
 Soft polenta, tomato sauce & almond gremolata
 Wild Coho Salmon* (DF-6FO) 16.95
 Sautéed kale, roasted beets, organic quinoa

SIDES

- Crispy Garlic Smashers** (V) 3.95
 Grated parmesan & garlic butter
 Marinated Beans (DF-DF-VEGAN) 2.95
 Kidney beans & fresh herbs
 Roasted Cauliflower (DF-6FO-V) 3.95
 Chickpeas & curry aioli
Balsamic Beets (DF-V) 3.95
 Feta crumbles & toasted almonds
 Quinoa Salad (DF-DF-VEGAN) 3.45
 Golden raisins & almonds
 Italian Polenta (6FO) 2.95
 Parmesan cheese & thyme leaves
Organic Tuscan Kale (DF-DF-VEGAN) 3.95
 Sautéed with chili flakes & garlic slivers

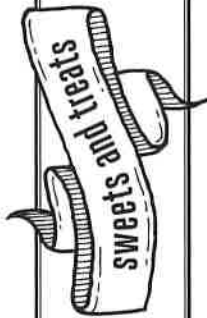
DAILY SPECIALS Served All Day

- MONDAY Baja Fish Tacos 9.95
 TUESDAY Lamb Philly 12.95
 WEDNESDAY Roasted Half Chicken 14.95
 THURSDAY Pork Green Chili 5.95/10.95
 FRIDAY Fish 'N' Chips 14.95
 SATURDAY Shrimp Po Boy 13.95
 SUNDAY Meatball Hoagie 10.95

*This item may be served over red cabbage, or contain raw or undercooked ingredients. Cooked only upon request.
 **Plant oils used in certain preparations. Please specify allergies with your server.

Consciously sourced real food.

(DF) = DAIRY FREE (6FO) = GLUTEN FREE (GF) = GLUTEN FREE (OPTIONAL) (V) = VEGETARIAN
 We call ingredients we list on our menu. Please alert your server of any allergies so that we can accommodate.



Chocolate Chip Cookie [BF-V] 1.50
 Chocolate or Vanilla Ice Cream Sandwich [BF-V] 3.95
 Seasonal Bread Pudding [V] 6.95

Kim and Jake's Cake [BF-V] 5.95
 Chocolate Mousse [BF-V] 5.95
 Ice Cream Trio (vanilla, choc, & seasonal) [BF-V] 4.95

Root Beer Float [BF-V] 4.95
 Chocolate or Vanilla Milk Shake [BF-V] 5.95
 Adult Whiskey Shake [V] 7.95

THIRSTY

BEER

	Half	Full	Pitcher
Epic 'Blueski Lager' American Lager	5.3%	3.00 / 4.50	16
Bristol 'Beehive Honey Wheat' Wheat Ale	4.1%	3.00 / 4.50	16
Finkel & Gorf 'Cherry Wheat' Wheat Ale w/Cherries	4.8%	5.00 / 6.50	23
New Belgium 'La Folie' Sour Brown Ale	7%	6.00 / N/A	N/A
New Belgium 'Citradelic' Tangerine IPA	6.0%	3.00 / 4.50	16
Ska 'Modus Mandarin' Citrus IPA	6.8%	4.00 / 6.00	21
Avery 'Maharaja' Imperial IPA	10.5%	5.50 / 8.50	N/A
Wild Cider 'Bee Happy' Hard Cider	5% [BF]	3.50 / 5.50	20
Upslope 'Brown' Brown Ale	6.7%	3.00 / 4.50	16
Dry Dock 'Paragon' Apricot Blonde Ale	5.1%	3.00 / 4.50	16
Coors Light American Light Lager	4.2%	4.25 (Bottle)	

LIQUOR

Bourbon Old Forester 5 Bullet Rye 8 Breckenridge 10
 Gin Royal Gates 5 Spirit Hound 7 Hendrick's 9
 Rum Bacardi 5 Ron Zacapa 9
 Tequila Exotico Blanco 5 Republic Plata 9
 Vodka Mell 5 Cap Rock 7 Tito's 8

RED WINE

Next Door Red (Syrah/Barbera/Zin) CA 2014 7 / 28
 Pinot Noir (Rickshaw) CA 2013 10 / 40
 Tempranillo (Alento) PT 2013 10 / 40
 Syrah (Lenore) WA 2013 11 / 44

WHITE WINE

Next Door White (Friulano/Chard) CA 2013 7 / 28
 Pinot Grigio (Castelfeder) IT 2013 10 / 40
 Chardonnay (Rickshaw) CA 2013 10 / 40

SOFT DRINKS

All sodas are bottled.

Fresh Brewed Iced Tea 3
 Boylan's Lemonade 3
 Arnold Palmer 3
 Boylan's Diet, Ginger Ale, Orange, Root Beer 3
 Coke de Mexico 3
 Sprite de Mexico 3
 Conscious Coffee 3
 Teatulia Hot Tea 3

COCKTAIL

NEXT DOOR | Exotico Blanco, Triple sec & lime 6
MARGARITA | Whiskey Ginger Old Forester, ginger simple & soda 7
 Next Door Mule Mell, ginger simple, lime & soda 7
 Whiskey Ginger Old Forester, ginger simple & soda 7
 Schotzy's Bloody Mary Mell, Real Dill bloody mix 7
 Whiskey Sour Old Forester, lemon, & simple 7
 Gin Gimlet Royal Gates, lime, & simple 7

ASK ABOUT LATE NIGHT 1/2 PRICE SPECIALS
 ON SELECT BEER PITCHERS & WINE BOTTLES

Monday - Saturday 9pm to close Sunday 6pm to close

1035 PEARL ST BOULDER CO 80502 P 720-542-8159 OPEN DAILY 11AM TO CLOSE

THEKITCHEN.COM • THEKITCHENEXTDOOR • @THEKITCHEN • @THEKITCHEN

NEXT DOOR HAPPY HOUR

3PM TO 6PM | SEVEN DAYS A WEEK

HAPPY HOUR 3pm to 6pm Seven days a week

\$3 SNACK

Fried Pickles** [V]
Falafel** [V]

\$4 SNACK

Avocado Toast [VEGAN]
Chorizo Stuffed Bacon-Wrapped Dates** [DF]
Next Door Beet Burger Slider [V]
Pork Slider
Cheese Burger Slider*

\$5 SNACK

Crispy Garlic Smashers** [V]
Kale Chips** [DF · GF · VEGAN]
Meatballs with Polenta*
Spiced Chickpeas & Hummus [DF · VEGAN]

DRINK

New Belgium 'Citradelic' Tangerine IPA 6.0% 3
Epic 'Blueski' American Lager 5.3% 3
Dry Dock 'Paragon' Apricot Blonde Ale 5.1% 3
Next Door Margarita Exotico Blanco, triple sec & lime 5
Next Door Mule Mell, ginger simple, lime & soda 5
Next Door Red (Syrah/Barbera/Zinfandel) CA 2014 6
Next Door White (Friulano/Chardonnay) CA 2013 6

ASK ABOUT LATE NIGHT 1/2 PRICE SPECIALS
ON SELECT BEER PITCHERS & WINE BOTTLES

Monday - Saturday 9pm to close Sunday 6pm to close

[DF] = DAIRY FREE [GF] = GLUTEN FREE [GFO] = GLUTEN FREE OPTIONAL [V] = VEGETARIAN

* These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

** Peanut oil is used in certain preparations. Please specify allergies with your server.

KIDS MENU

5.95

MAIN - CHOOSE ONE

- Slow Roast Pork Slider
- ND Beet Burger Slider
- Cheeseburger Slider
- Mac 'n' Cheese
- Grilled Cheese
- Grilled Chicken Tenders

SIDES - CHOOSE ONE

- Garlic Smashers
- Carrot & Celery Sticks
- Roasted Beets
- Kale Chips
- Marinated Beans
- Tomato Soup

5.95

- Lunch Box -
- Ham, Cheddar, Carrot & Celery Sticks

Chocolate & Vanilla Milkshakes - 1.95

TONGUE TWISTER

HOW FAST CAN YOU SAY:

- Do you prefer peeled peas or unpeeled peas?
- Partiality to peas peeled or unpeeled, proves pointless.
- Peas peeled or unpeeled presumably persist being peas
- Perhaps, currently, I prefer unpeeled peas to peeled peas.
- How about you?

JUST IN CASE YOU ARE WONDERING...

Agriculture is the science, art, or practice of cultivating soil, producing crops, and/or raising livestock.

Horticulture is the science and art of growing fruits, vegetables, flowers or plants.



WORD FIND

These are some of our favorite words we use around the [Next Door]. How many can you find?

SEASONAL
COMMUNITY
KITCHEN
HERITAGE
AGRICULTURE
LOCAL
NUTRITION
GARDENS
HORTICULTURE
COMPOST
RECYCLE
FERTILIZE
PORK
QUINOA
ARUGULA
CHEESE
KALE
GARLIC
FRITTERS
HUMMUS

L F W H I J N X O P G C L N
V A E R Q C L Q U I N O A Z G
C L K R I A Q S K I T C H E N
O U R R T Y T I N U M O C
U G M V O I T X Z T X I K L E
X U Q H U P L E S A F X A S
E R U T L U C I R G A V I N E
L A C O L J C O Z S L P C O E
K T U J L Y G R V E Y F V S H
H O R T I C U L T U R E V A C
U T S O P M O C E L C Y C E R
M N U T R I T I O N I H J S E
M E L A K G A R D E N S K M N
U E P M M E G A T I R E H Q J
S J I M S R B I C I L R A G B

Knock Knock

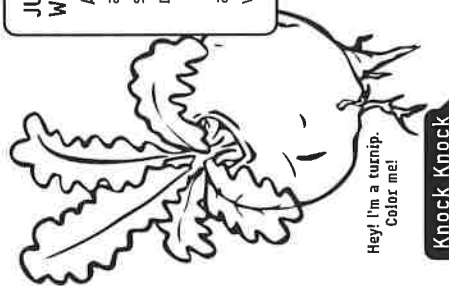
Who's there?

Lettuce
Lettuce who?
Lettuce in please,
We're very cold!

Knock Knock

Who's there?

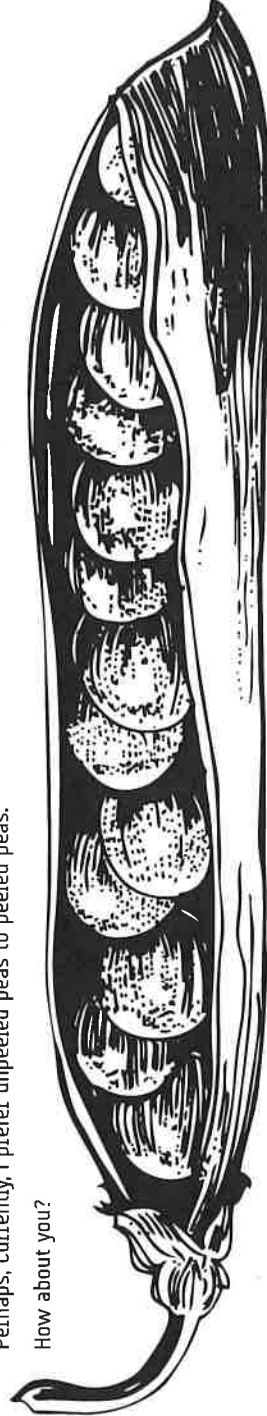
Turnip
Turnip who?
Turnip the radio please!



Hey! I'm a turnip.
Color me!

DO YOU KNOW? [ANSWERS BELOW]

1. Are peas a hot or cool-season vegetable?
2. Do carrots really make your face red?



EAT YOUR PEAS

[ANSWERS] 1. Peas are a cool-season vegetable that can be grown throughout most of the United States. 2. No, but they can make the skin on your hands orange if you drink a lot of carrot juice.

THE BOXES GAME

CONNECT TWO ADJACENT DOTS BY DRAWING A LINE BETWEEN THEM. ALTERNATE TURNS WITH YOUR OPPONENT. THE PLAYER WITH THE MOST SQUARES WINS.

ON YOUR MARK...GET SET...GO!

