

Sandy Underground

from-scratch American comfort food &
high end cocktails in a cozy, retro
environment



38452 Proctor Blvd., Sandy, OR



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understatedhospitality@gmail.com



sandyunderground.com

PROPOSAL



Dear Members of the City of Sandy's Tenant Improvement Fund Committee,
We respectfully seek the support of the City of Sandy through the Tenant Improvement Fund for the revitalization of 38452 Proctor Blvd., Sandy, Oregon.

The property, a two-story building with a basement bar and an upstairs ballroom, served as the home of the Veterans of Foreign Wars Sandy outpost from 1985 until 2021 when they decided to sell the property to streamline their operations.

This historic location, situated prominently across from the new food cart pod, and its mixed-use format, which includes a funky basement bar, present a remarkable opportunity at the heart of downtown Sandy. We aspire to transform this space into an extraordinary destination that stands apart from existing offerings.

Our immediate project focuses on the transformation of the basement bar into a vibrant 21+ gathering place, catering to both local residents and tourists. Given its privately owned status over the past four decades, substantial upgrades are necessary to meet the legal requirements for commercial food service. In addition, we are requesting financial support for aesthetic enhancements that will enhance the overall appeal of the venue. The construction cost for this project has been bid for the amount of \$66,977.

Upon the successful launch of the Sandy Underground project, we plan to expand our efforts to other parts of the building. Our future endeavors include: making the upstairs venue compliant with the Americans with Disabilities Act (ADA), installing a sprinkler system to increase capacity, and opening it as a mid-sized event venue. This versatile space will be available for community classes during the day, accommodating a wide range of activities, including yoga and dance. In the evenings, it will serve as an event venue, hosting weddings, dance nights, live music performances, and various other cultural events.

We firmly believe that our project not only adds value to the local community but also enhances the overall attractiveness of Sandy, contributing to its growth and vibrancy.

We kindly request the support of the City of Sandy's Tenant Improvement Fund to help us bring this project to fruition. Your assistance will not only aid us in preserving a historic site but will also foster economic development and cultural enrichment within our city.

We appreciate your consideration of our proposal and look forward to discussing how our project aligns with the goals and values of the Tenant Improvement Fund. Please feel free to contact us at your convenience to discuss any further details.

Thank you for your time and consideration.

Sincerely,
Yvonne & Chris





Chris Larsen & Yvonne Haney

SANDY UNDERGROUND

We are thrilled to present to you our latest endeavor - Sandy Underground. As former proprietors of the highly acclaimed "Yvonne's" brunch restaurant and the celebrated "818 Lounge" cocktail bar in Oregon City, we take pride in our proven track record of success in the food and beverage industry.

Our objective is to establish an intimate & fun 21+ dining establishment that serves from scratch American comfort cuisine alongside premium cocktails, set in a welcoming retro ambiance that doesn't take itself too seriously. Our primary focus is to craft an experience that caters to both the local residents and the vibrant mountain tourism in the area.

Our menu will feature a range of scratch-made classic American dishes made using locally sourced ingredients. From our famous biscuits and gravy to our decadent mac and cheese, we guarantee our food will become a staple of the Sandy community.

As for drinks, we take immense pride in crafting a diverse and inviting drink menu that caters to the eclectic tastes of both white and blue-collar clients. Whether our guest is an office professional seeking a well-deserved respite after a long day or a local tradesman looking to unwind, they'll find an array of handcrafted cocktails, local brews, and thoughtfully curated spirits that create an atmosphere where all patrons can come together, clink glasses, and savor the essence of the charming town that is Sandy.



understatedhospitality@gmail.com

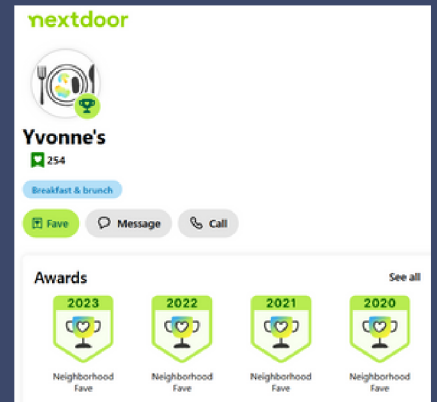


sandyunderground.com



PREVIOUS WORK

With a combined 25 years of experience in the restaurant industry and as the former owners of one of the most beloved restaurants in Oregon City, we are confident in our expertise and know-how to make this project a success.



Jenifer C.
 Barclay Hills, Oregon City, OR
 12 photos 1 video

★★★★★ Jun 17, 2018

Best biscuits and **gravy** ever. Their **gravy** is worth every penny. I've never had **gravy** as good as theirs

Useful Funny Cool



Kandas Young
 Local Guide · 32 reviews · 6 photos
 ★★★★★ 3 years ago

Chris is one of the best bartenders I've ever had! Whether it be Wednesday night or Saturday morning, we look forward to hanging out with him!

818 Lounge

818 Main St, Oregon City, OR

Get more reviews

4.8 ★★★★★ 62 reviews

Kerry C
 Local Guide · 27 reviews · 25 photos
 ★★★★★ 4 years ago

The OC finally has a nice cocktail bar! Good cocktails and good food. good happy hour. Great drink prices. Bartenders were very friendly. Wonderful location in downtown Oregon City. I'm excited to see how this place grows and develops.



Reply 1



PROPOSED MENUS



FOOD MENU

ASK ABOUT OUR GLUTEN FREE OPTIONS!

SNACKS

FRIES OR TOTS 6
CRISPY POTATOES WITH HOMEMADE RANCH & KETCHUP

HOUSE PICKLES 6
ASSORTED HOUSE PICKLES

MEZZA PLATE 10
CUCUMBERS, PICKLED ONIONS, OLIVES, MARCONA ALMONDS, TZATZIKI, PITA
+FALAFEL 6

ROTATING SOUP CUP 5/BOWL 8
MADE FROM SCRATCH

MAC 'N CHEESE 9
A BLEND OF CHEDDAR, GRUYERE & PECORINO ROMANO, MACARONI NOODLES, MAMA'S LIL PEPPERS, GARLIC BREADCRUMBS
+BACON \$5
+CRISPY CHICKEN 8

LOADED GRAVY FRIES 10
CRISPY FRENCH FRIES, CHOICE OF SAUSAGE OR MUSHROOM GRAVY, CHEDDAR CHEESE, GREEN ONION
+BACON 5

YVONNE'S BISCUITS & GRAVY 9
HOUSE MADE BUTTERMILK BISCUITS, CHOICE OF SAUSAGE OR MUSHROOM COUNTRY GRAVY
+2 EGGS* 4
+CRISPY CHICKEN 8

PESTO GNOCCHI 12
FRESH GNOCCHI, TOASTED GARLIC, PESTO, CREAM, GARLIC BREADCRUMBS

SCRATCH MADE CHEESECAKE 7
IT'S A MEAL IF YOU WANT IT TO BE

EAT A VEGETABLE

CRISPY BRUSSELS 9
CRISPY FRIED BRUSSELS SPROUTS, SHERRY VIN, GARLIC AIOLI

CAESAR SALAD SM 8 / LG 12
LITTLE GEM LETTUCE, HOUSE CAESAR DRESSING, PARMESEAN FLAKE, GARLIC BREADCRUMBS
+GRILLED CHICKEN \$7

GREEK SALAD SM 8 / LG 12
ORGANIC MIXED GREENS, CUCUMBER, PICKLED ONION, TOMATO, FETA, KALAMATA OLIVES, ITALIAN VIN
+FALAFEL 6
+GRILLED CHICKEN 7

BEET SALAD / 13
HOUSE PICKLED BEET, GRANNY SMITH APPLE, ORGANIC BABY GEM LETTUCE, PICKLED ONION, FETA, TOASTED PECANS, BALSAMIC GLAZE

SANDWICHES

SERVED ON A PUB BUN WITH FRIES, TOTS OR SALAD

PESTO GRILLED CHEESE 13
RUSTIC SOURDOUGH, HOUSE PESTO, CHEDDAR, PEPPERJACK, TOMATO

FALAFEL BURGER 14
FALAFEL PATTY, TZATZIKI, LTO, FETA
+BACON \$3

CRISPY CHICKEN 15
CRISPY CHICKEN BREAST, FENNEL APPLE SLAW, PICKLE, CHIPOTLE MAYO
MAKE IT SPICY!

JUST A BURGER 14
HAND FORMED PATTY*, BURGER SAUCE, PICKLE & LTO ON SIDE
+CHEESE 1
+BACON 3

*CONSUMING RAW OR UNDEROOKED FOOD CAN RESULT IN GREATER RISK OF FOODBORNE ILLNESS

PROPOSED MENUS



DRINKS

DRINKS	
COCKTAILS	<p>PIONEER TODDY ELIJAH CRAIG BOURBON, LAIRD'S BIB APPLEJACK BRANDY, CIDER, LEMON, HOUSE SPICED MAPLE SYRUP</p> <p>SAVOR THE MERRIMENT HOUSE INFUSED ROSEMARY VODKA, DEEP EDDY CRANBERRY, LEMON, MINT</p> <p>SKIING IN MEXICO TEREMANA REPOSADO, EL SILENCIO MEZCAL, COLD BREW, EPAZOTE, CINNAMON, ORANGE PEEL</p> <p>JUST AN OLD FASHIONED UNCLE NEAREST SMALL BATCH WHISKEY, HOUSE BITTERS BLEND, ORANGE PEEL, BRANDIED CHERRY</p> <p>UPRIGHT WINK PORTLAND POTATO VODKA, PASSIONFRUIT, LEMON, AGAVE, HONEY</p> <p>COOL RUMMINGS KILO KAI RUM, APPLE CIDER, LIME, CHERRY, CINNAMON</p>
	<p>BRANDS TBD</p> <p>HOUSE LAGER</p> <p>HAZY IPA</p> <p>CIDER</p> <p>STOUT</p> <p>CORONA</p> <p>COORS</p> <p>IPA</p>
NON-ALCOHOLIC	<p>HOT SPICED APPLE CIDER FRESH PRESSED CIDER, WINTERSPICE MAKE IT BOOZY! \$+5</p> <p>COLA</p> <p>LEMON LIME SODA</p> <p>ROOT BEER</p> <p>GINGER BEER</p> <p>LEMONADE</p> <p>ORANGE JUICE</p> <p>CRANBERRY JUICE</p>

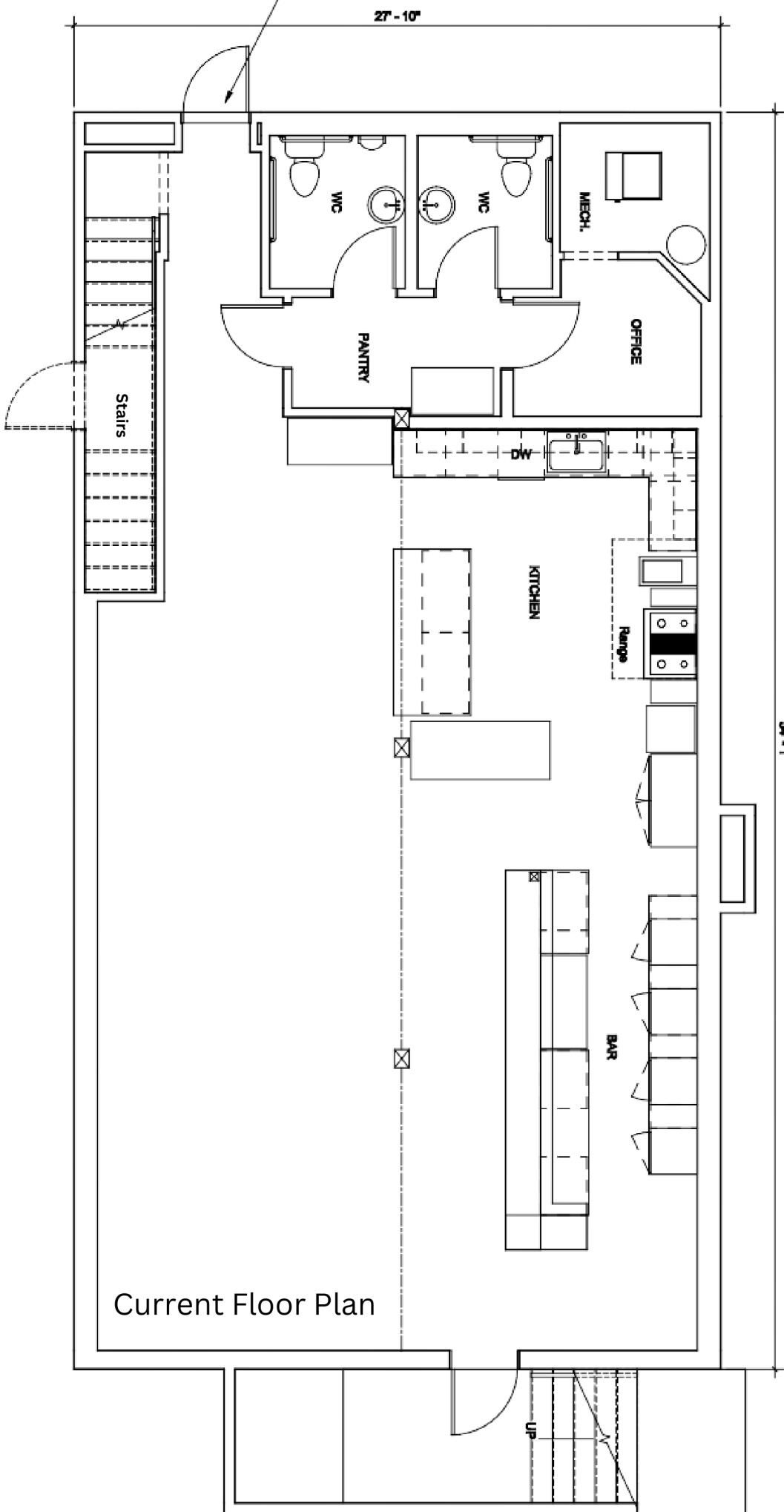
*CONSUMING RAW OR UNDEROOKED FOOD CAN RESULT IN GREATER RISK OF FOODBORNE ILLNESS



SITE PHOTOS









PROPOSED WORK

Necessary to bring up to current code requirements for a food service establishment:

Remove all residential cabinetry in kitchen

Equipment Installation 603-25-0030

Remove porous wood surfaces from behind bar

Equipment Installation 603-25-0030

Remove laminate flooring from kitchen and bar area

Floors 603-25-0020 (3)

Repair and refinish kitchen walls with a scrub-able, non porous material (FRP is the standard here), as well as add in stainless steel sheeting behind the gas cooking equipment

Walls & Ceilings 603-250-0020 (4)

Install commercial hand sink, dishwasher, dish sink & drainboards, prep sink in the kitchen. Install mop sink next to ice machine in pantry area. Install hand sink, dump sink, dish sink, dishwasher, prep sink & ice well in bar

Handwashing 2-301.15, Warewashing 4-204.119, Drainboards 4-301.13, Service Sink 5-203.13, Miscellaneous 603-25-0020

Install two floor drains, one in the bar and one in the kitchen area

Backflow Prevention 5-203.1

Tie those sinks and drains into a larger grease interceptor - this will need to be underground, and will require concrete work

Grease Interceptors 1014.0

Re-pour removed concrete & refinish concrete in kitchen and bar with a waterproof rubberized epoxy coating

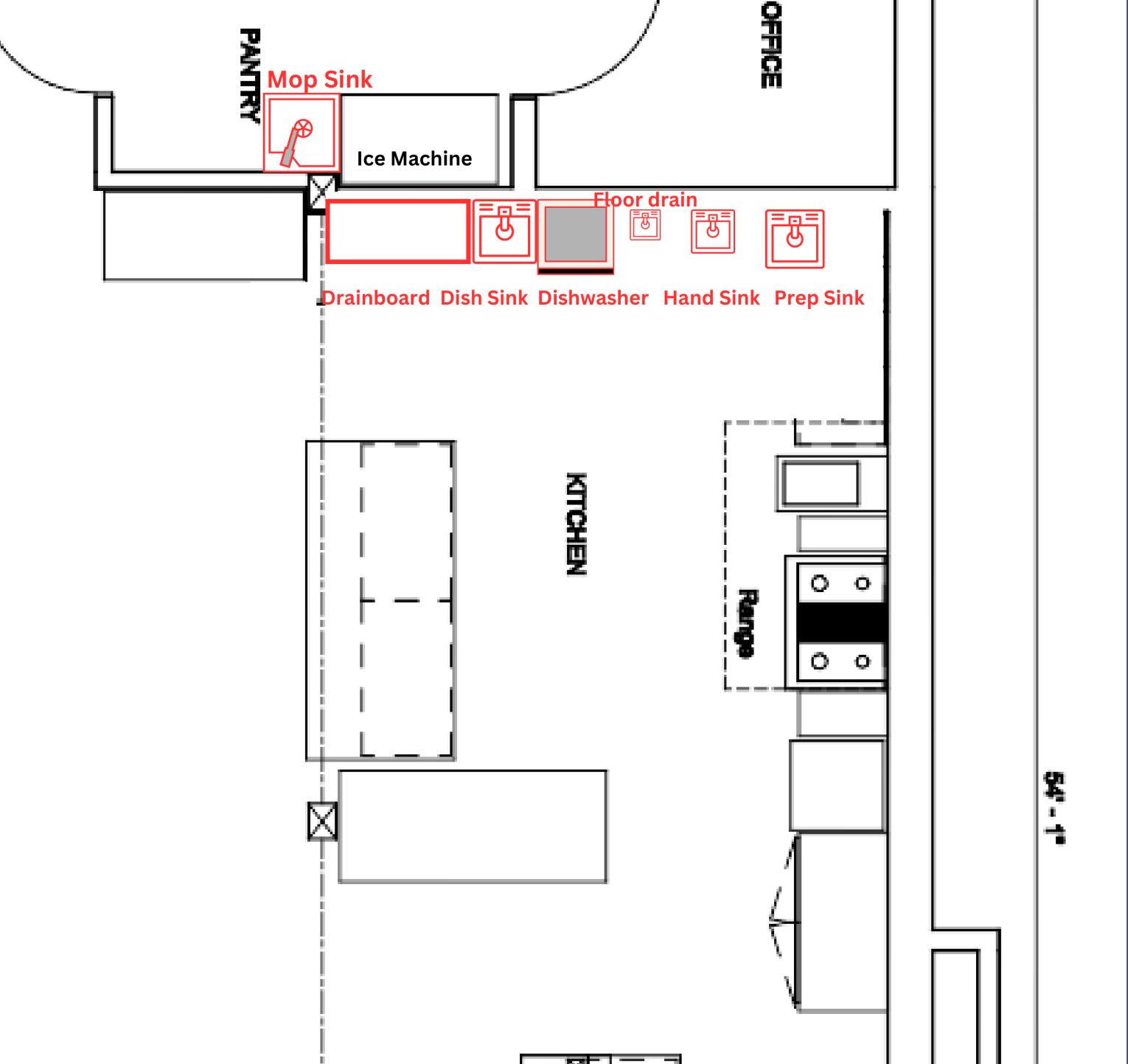
Floors 603-25-0020 (3)

Build an ADA accessible addition to bar counter

ADA Dining Counters and Bars

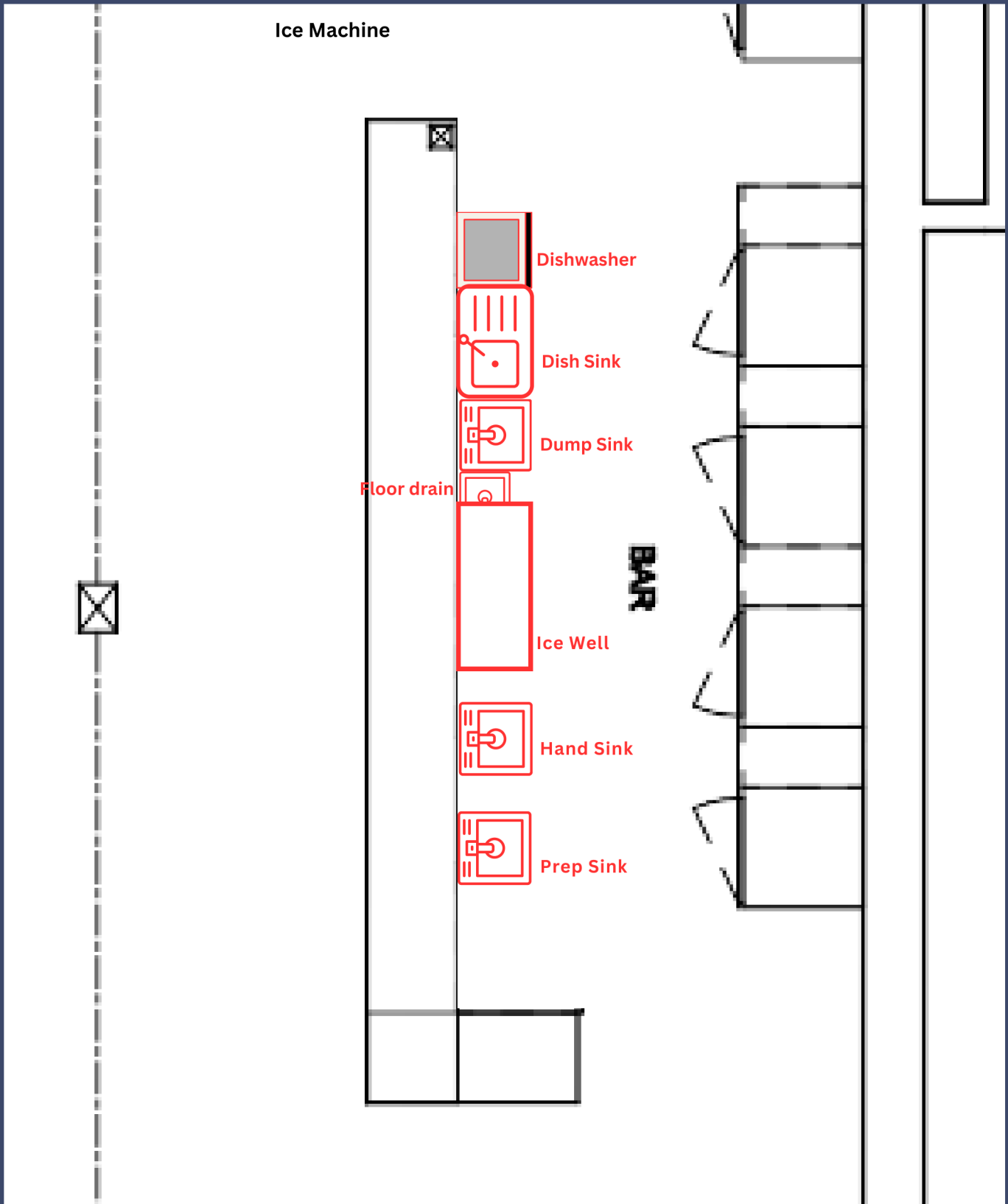


REQUIRED SINK MOCK-UP, KITCHEN





REQUIRED SINK MOCK-UP, BAR



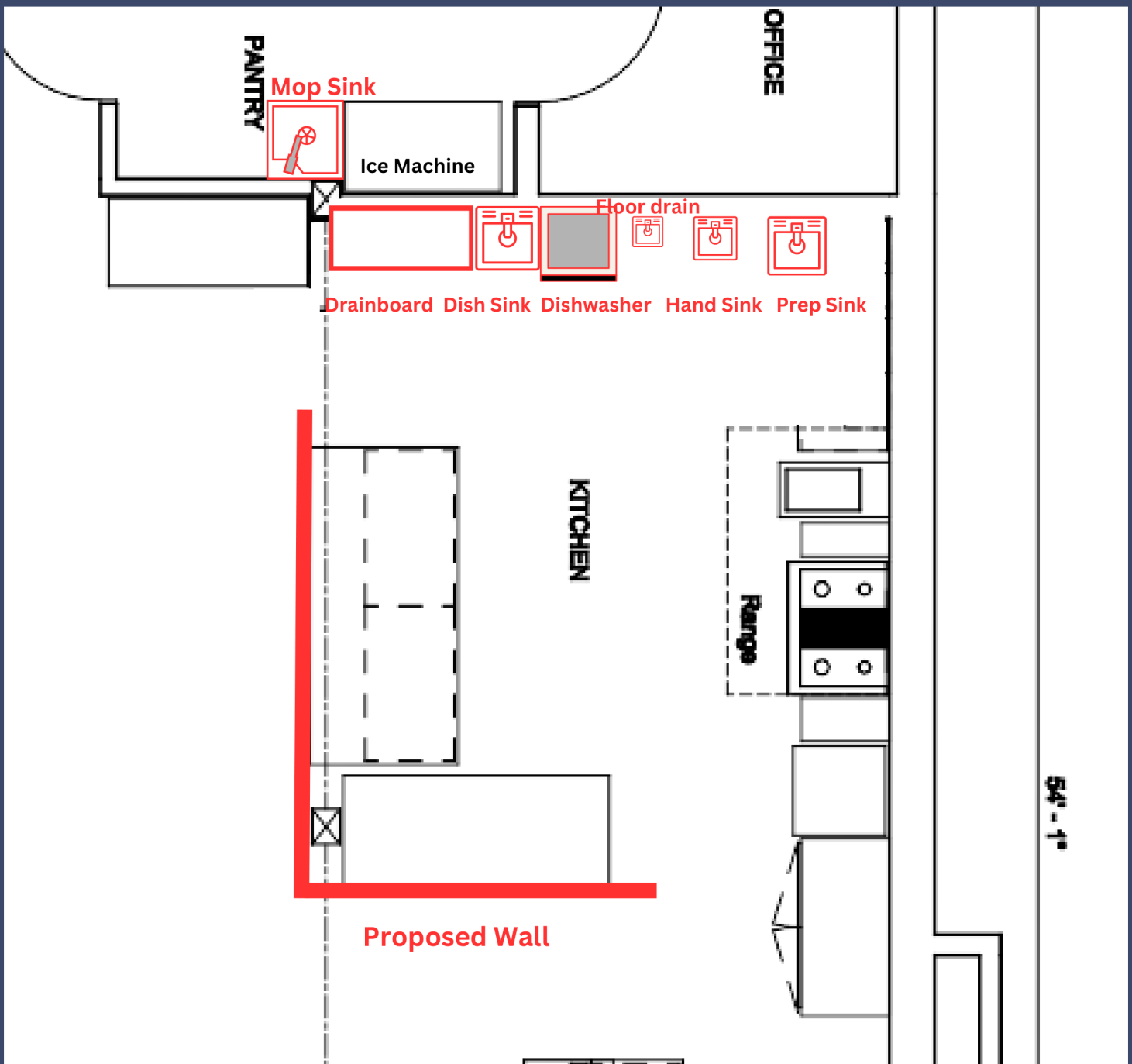


PROPOSED WORK

Cosmetic & Functionality Upgrades

Enclose kitchen area with a wall to prevent cooking fumes from entering dining room and to allow more storage space.

Currently the kitchen for this space is completely open. Noise and cooking fumes from the kitchen will prove to be a distraction for our guests. We will enclose the kitchen with open-sided walls to mitigate this issue.



PROPOSED WORK

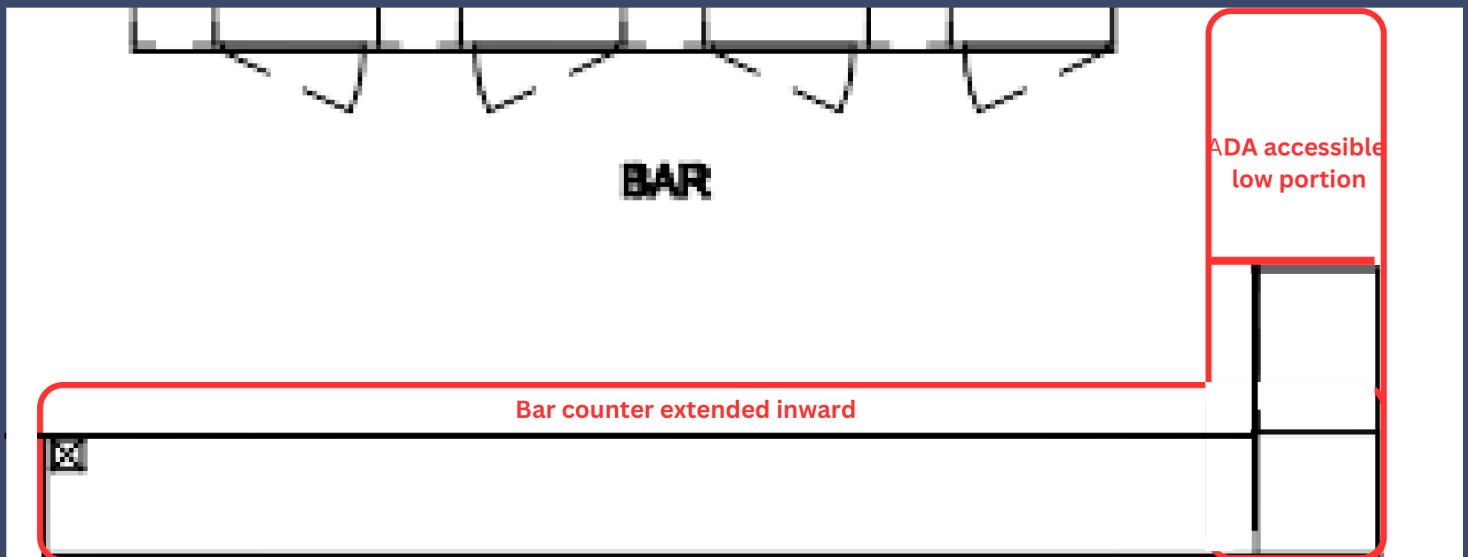
Cosmetic & Functionality Upgrades



Remove existing bar top and replace with updated design + paint or wrap bottom of bar with darker color

We need to re-design the narrow bar top to be deeper & of higher quality construction, as well as adding in the required ADA accessible seating. Our new design will be both more aesthetically pleasing & more functional for guest usage. We plan to use a solid, dark stained wood for both the bar top and bar rail, as opposed to the lightly colored laminate and vinyl of it's current construction.

In addition, we will either paint the shiplap wrap on the bottom of the counter black or wrap the bottom of the counter in a dark vinyl wall paper to better fit our aesthetic.





PROPOSED WORK

Cosmetic & Functionality Upgrades

Interior Painting

Currently the walls and ceilings are a glossy light grey color, which reflects a lot of light and makes the space feel small/ceilings feel short. We will re-paint with darker, muted colors that will make the space seem larger, more inviting, and cozier.

HEX CODES:
#222327
#332b36
#233132
#345f58
#4a4a56


Accents

Accents

Walls

Doors

Ceiling

 PAPERHEARTDESIGN.COM

PROPOSED WORK



Cosmetic & Functionality Upgrades

Remove current signage, TV & artwork and build out a functional back-bar

We would like to remove all wall fixtures behind the bar, repair the wall from their removal, and install lighted shelving to hold liquor bottles & glasses.



*Images indicative of concept, not of finalized design



CONCLUSION



In conclusion, we are sincerely grateful for the opportunity to present our vision for the revitalization of 38452 Proctor Blvd. This project represents a significant investment in both the historic character and the future potential of Sandy, Oregon. We believe it will not only enrich the local community but also draw visitors from near and far to experience the unique offerings that this transformed space will provide.

We are fully committed to making this project a reality. The transformation of the basement bar, as the initial phase, will breathe new life into the heart of downtown Sandy, creating a dynamic and inviting gathering place for residents and tourists alike. Our next phase, the event venue expansion & catering project, will enable us to diversify our offerings and cater to a broader spectrum of community needs.

We are confident that with the support of the City of Sandy's Tenant Improvement Fund, we can turn this vision into a reality that benefits not only our organization but the entire community. We are eager to work closely with the committee to address any questions, concerns, or further details required to move this project forward.

Your support will not only help us preserve a piece of Sandy's history but also contribute to the continued growth and vitality of our city. We genuinely appreciate your time and consideration of our proposal and are excited about the prospect of collaborating to make Sandy an even more vibrant and welcoming place for all.

Thank you for your time and attention.

Sincerely,
Chris & Yvonne

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