

**NOTICE OF MEETING
VILLAGE OF FOX POINT
PLAN COMMISSION MEETING**

**SCHWEMER HALL - MUNICIPAL BLDG.
7200 N. SANTA MONICA BLVD.
FOX POINT, WI 53217**

**Monday, August 3, 2026
5:45 PM**

Zoom Participant Information
<https://us02web.zoom.us/j/89048465030>
Dial: (312) 626-6799
Meeting ID: 890 4846 5030

AGENDA

- A. Roll Call**
- B. Approval of Minutes**
 - a. Approval of the minutes of the July 6, 2026 meeting.
- C. Agenda Items**
 - a. Consideration of a Conditional Use Permit application by Chucho's Red Tacos to operate a restaurant with drive-through, located at 310 W Bradley Road, as required per Village Code Section 745-18.
- D. Adjournment**

Upon reasonable notice, efforts will be made to accommodate the needs of disabled individuals through sign language interpreters or other auxiliary aids. For additional information or to request these services, contact the Village Clerk at 414-351-8900. It is possible that members of, and possibly a quorum of members of, other governmental bodies of the municipality may attend the above-stated meeting to gather information; no action will be taken by any governmental body at the above-stated meeting other than the governmental body specifically referred to above in this notice.

VILLAGE OF FOX POINT
PLAN COMMISSION MEETING MINUTES
July 6, 2026

A meeting of the Fox Point Plan Commission was held on Monday, July 6, 2026. Commissioner Miller served as Chair Pro Tem and called the meeting to order at 5:45 p.m. and noted there was a quorum of Plan Commission members present.

The Plan Commission roll call was taken by Village Deputy Clerk Teri Repins:

Plan Commission:

President Christine Symchych, Chair – absent
Jay Craig, Commissioner Ted Durant, Commissioner
William Langhoff, Commissioner - absent
David Miller, Commissioner – Chair Pro Tem
Robert Smith, Commissioner
Jake Wilson, Commissioner – via zoom

Staff present include Village Manager Steve Kreklow, Village Attorney Luke Martell, and Deputy Clerk Teri Repins.

Notice of the meeting was provided to the North Shore Now as necessary, and to all others as required by State open meetings laws and posted on the official bulletin board at 7200 N Santa Monica Boulevard, as well as the village website at www.villageoffoxpoint.com, as per 2015 Wisconsin Act 79 and as described in Village Ordinance Chapter 116-2, 116-2(C).

Approval of the Minutes of the June 1, 2026 Plan Commission Meeting

Motion by Commissioner Miller, seconded by Commissioner Smith, and carried unanimously by roll call vote, 5-0, the Commission approved the minutes of the June 1, 2026 Plan Commission meeting.

Consideration of a Conditional Use Permit amendment application to allow a massage therapist to operate inside of an existing tanning and wellness facility, proposed for 8783 N Port Washington Rd, as required per Village Code Sections 745-18.

Motion by Commissioner Durant, seconded by Commissioner Wilson, and carried unanimously by roll call vote, 5-0, the Commission recommends the Village Board approve the Conditional Use Permit Application to allow a massage therapist to operate inside of an existing tanning and wellness facility, proposed for 8783 N Port Washington Rd, as required per Village Code Sections 745-18

Consideration of a Conditional Use Permit to construct a commercial multitenant building including a restaurant (coffee shop) with drive-through, located at 8739 N Port Washington Road as required per Village Code Sections 745-18.

Motion by Commissioner Miller, seconded by Commissioner Craig and carried unanimously by roll call vote, 5-0, the Commission recommends the Village Board approve the Conditional Use Permit Application to construct a commercial multitenant building including a restaurant (coffee shop) with drive-through, located at 8739 N Port Washington Road as required per Village Code Sections 745-18. subject to specifying the hours of operations for both indoor and outdoor being 5:00 a.m. - 8:00 p.m.; no plans for any outdoor amplified music; accepting the 19 parking stalls onsite; subject to submitting an amended site plan noting the street yard precise centerline dimension; a full sign plan shall be submitted to the Village Manager for review and approval; must adhere to both

**VILLAGE OF FOX POINT
PLAN COMMISSION MEETING MINUTES**

July 6, 2026

Chapter 540 (Signs) and the approved Riverpoint master sign program; lighting must meet the requirements of Section 670-55; details of such shall be submitted to the Director of Public Works for review and approval; the second tenant must return for Conditional Use approval; and obtaining other required licenses, permits, and approvals. This includes but is not limited to site plan approval, building permits, Engineering/DPW permits completed to the satisfaction of the Director of Public Works, Milwaukee County or State of Wisconsin approvals, and right-of-way agreement

Adjourn

On motion of Commissioner Miller, seconded by Commissioner Craig, and carried unanimously by roll call vote, 5-0, the Plan Commission meeting adjourned at 6:29 p.m.

Respectfully submitted,

Teri Repins

Village Deputy Clerk

Published and Posted:



VILLAGE OF FOX POINT

MILWAUKEE COUNTY
WISCONSIN

Village Hall
7200 N. Santa Monica Blvd.
Fox Point, WI 53217-3505
414-351-8900

To: Plan Commission

From: Kevin Ausman, Assistant Village Manager

CC: Steve Kreklow, Village Manager

Date: August 3, 2026

Re: Consideration of a Conditional Use Permit application by Chucho's Red Tacos to operate a restaurant with drive-through, located at 310 W Bradley Road, as required per Village Code Section 745-18.

Overview

Chucho's Red Tacos LLC has submitted a Conditional Use Permit (CUP) application for the interior and exterior remodel of the vacant former Port China restaurant building located at 310 Bradley Road. The applicant proposes to convert the existing 2,538 sqft building into a restaurant, Chucho's Red Tacos, offering dine-in, drive-thru, and carryout.

Background

The subject site is located at the northwest corner of Bradley Road and Mohawk Road, within the D Business District. The existing building was formerly operated as Port China, a restaurant, which has been vacant for quite some time.

Process

The proposed restaurant use is a Conditional Use under Sections 745-18(D)(1)(h) and 745-18(D)(1)(g). The project also includes exterior building and site work which also requires site plan review and approval by the Village Board under Section 745-18(E). The Plan Commission will study and investigate the application and make a recommendation to the Village Board. The Village Board will hold a public hearing prior to making a determination and issuing a Conditional Use Permit.

Request

The applicant proposes a full interior remodel and a partial exterior façade update of the existing building, with no change to the existing building footprint. The proposed site plan indicates a new site entrance for dedicated automobile ingress and egress, 15 parking stalls, and the addition to a drive-thru lane with a pick-up window along the west facade. No building expansion is proposed. A replacement of the existing fence along Mohawk Road and the

addition of landscaping on the site is included.

Operations

The restaurant will operate seven days per week from 11 AM – 9 PM, offering dine-in, drive-thru, and carryout. Drive-thru stacking can accommodate nine vehicles circulating counter-clockwise, with a streamlined initial menu to reduce queue times, and adequate space for a pass-by lane. Deliveries will be received at the north of the structure using a rear loading area.

The applicant has also requested approval to temporarily operate one of its existing food trucks on-site during remodeling of the structure.

The Chief of Police does not have any concerns with the automobile queue and internal circulation.

Zoning Analysis

Parking

- Per Section 745-18(F)(7), 5 parking stalls are required for every 1,000 sqft of non-storage area. The applicant has met this requirement by providing 15 stalls.

Exterior Lighting

- Section 670-55, "In no case shall illuminance level from any outdoor light fixture(s), individually or combined, measure above 0.2 footcandle at any location beyond the property line."
 - The applicant proposes new lighting fixtures on the site. Staff recommend a photometric plan which meets the requirements of Section 670-55 be submitted to the Director of Public Works.

Temporary Food Truck

- The applicant's request to operate a food truck on-site during remodeling is not an enumerated use under Section 745-18. However, Staff believe this request falls within the intent of the D Business District as accessory to the primary use as a restaurant subject to conditions.
 - Staff recommend the approval of a temporary food truck subject to limitations being placed on hours and days of the week, prohibiting the sale of alcohol, food may only be sold for take-out purposes and must be consumed off-premise, no music, and the expiration of food truck operations after one year or construction completion (whichever comes first).

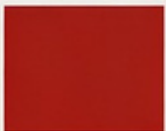
Recommendation

Staff recommends that the Plan Commission recommend the Village Board approve the Conditional Use Permit following a mandatory public hearing, subject to the following conditions, in addition to any conditions raised during discussion:

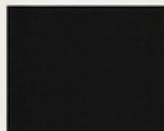
1. Establishing hours of operation. If noise complaints or early morning/late-night disturbance complaints are received, the applicant shall take corrective action to resolve those complaints to the satisfaction of the Village Manager.
2. Establishing conditions related to the temporary operation of a food truck as detailed in this report.
3. Lighting must meet the requirements of Section 670-55. Details of such shall be submitted to the Director of Public Works.
4. Obtaining other required licenses, permits, and approvals. This includes but is not limited to site plan approval, building permits, Engineering/DPW permits completed to the satisfaction of the Director of Public Works, Milwaukee County or State of Wisconsin approvals, and right-of-way agreements.

Attachments

1. Chucho's Facade
2. Operational Plan
3. Architectural Plans
4. Chucho's 1973 Survey
5. Chucho's Flyer
6. Chucho's Menu
7. Exterior Can Lights
8. Wall Mounted Lantern Spec Sheet



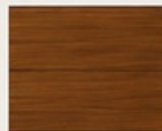
PRIMARY RED
Siding &
Accent Trim



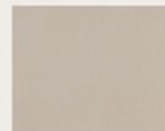
CHARCOAL
Shutters, Lights
& Sign Base



LIMESTONE
Existing Stone
(Keep)



WARM WOOD
Planter Boxes
& Sign Accent



WARM LIGHTING
Exterior Lights for
Ambiance

DESIGN HIGHLIGHTS

- Bold red siding on sides for strong brand presence
- Limestone front with red architectural accents
- Large exterior logo mural with clean, bold look
- Warm lighting for an inviting, memorable look
- Elevated LED signage for visibility and impact



Operational Plan

Conditional Use Permit Application

Village of Fox Point, Wisconsin

Prepared for:

Chucho's Red Tacos LLC

Prepared by:

Thaime Gómez, Owner

Mission: To transport people's mouths to paradise.

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9. Safety, Security & Food Safety
10. Waste, Recycling & Grease Management
11. Alcohol Service
12. Community Commitment
13. Temporary Food Truck Operations
14. Proposed Menu
15. Our Promise and Vision
16. Owner's Commitment

1. Executive Summary

Chucho's Red Tacos respectfully submits this Operational Plan in support of its Conditional Use Permit application for the proposed Fox Point location. This document demonstrates our commitment to operating a clean, safe, professionally managed fast-casual restaurant that complements the Village, respects neighboring properties, and provides a positive dining experience.

The systems described in this plan are procedures already used successfully throughout our existing operations.

2. About Chucho's Red Tacos

Chucho's Red Tacos is a locally owned, woman-owned restaurant company founded in 2020. The brand has grown by focusing on authentic food, exceptional hospitality, and operational excellence. Today, Chucho's operates multiple locations and serves guests at major sports and entertainment venues throughout the Milwaukee area.

Beyond food, Chucho's invests in community events, supports nonprofit organizations, creates local employment opportunities, and strives to be a positive community partner wherever it operates.

3. Why Fox Point

Fox Point represents an opportunity to bring a unique, high-quality fast-casual dining experience to the community. Our intention is to become a long-term business partner by maintaining an attractive property, operating responsibly, and building relationships with residents, neighboring businesses, and Village staff.

4. Business Concept

The restaurant will operate seven days per week from 11:00 a.m. until 9:00 p.m., serving lunch and dinner.

Services include:

- Dine-In
- Drive-Thru
- Carryout
- Online Ordering
- Third-Party Delivery

The fast-casual model allows guests to enjoy quick service without compromising quality.

5. Daily Operations

Peak periods will typically be staffed with approximately seven employees, while off-peak periods will operate with three to five employees. Weekend staffing will increase based on anticipated demand.

Every shift is supervised by a manager or shift leader responsible for food safety, customer service, cleanliness, and operational compliance.

6. Parking, Traffic & Drive-Thru

The site provides 17 parking spaces. Employees will utilize designated rear parking, and many employees are expected to carpool, reducing parking demand.

The drive-thru accommodates approximately nine vehicles on-site using a one-way circulation pattern. A streamlined menu may initially be used to reduce wait times and maintain efficient traffic flow.

7. Deliveries & Loading

Deliveries are generally scheduled between 6:00 a.m. and 9:00 a.m. using the rear loading area. Trash, recycling, and grease collection also occur from the rear to minimize impacts on customer traffic.

8. Operational Management

Standard operating procedures include opening and closing checklists, sanitation schedules, preventive maintenance, inventory controls, employee training, cash handling, customer service standards, and routine inspections of the interior and exterior of the property.

9. Safety, Security & Food Safety

The restaurant will utilize interior and exterior security cameras, standardized security procedures, certified food protection managers, employee food safety training, temperature monitoring, and full compliance with Health Department inspections.

10. Waste, Recycling & Grease Management

Waste Management provides refuse and cardboard recycling services four times each week, with frequency adjusted if needed. A licensed contractor collects cooking grease, and the grease interceptor is serviced at least monthly.

11. Alcohol Service

Beer and margaritas will be offered as an accessory to food service. Chucho's is not intended to operate as a bar. Traditional aguas frescas and other non-alcoholic beverages will also be available.

12. Community Commitment

Chucho's is committed to creating jobs, participating in community events, maintaining an attractive property, and responding promptly to concerns raised by neighbors or Village staff.

13. Temporary Food Truck Operations

During rehabilitation and construction of the site, Chucho's requests approval to temporarily operate one of its existing food trucks on-site to introduce the brand to the community while maintaining safe operations and complying with all Village requirements.

14. Proposed Menu

Signature Items:

- Birria Tacos
- Quesabirrias
- Birria Ramen
- Birria Pizza
- Birria Grilled Cheese

Favorites:

- Burritos
- Tacos
- Quesadillas
- Nachos
- Rice & Beans

Sides:

- Chips & Salsa

- Guacamole
- Queso

Desserts:

- Churros, chocoflan and tres leches

Beverages:

- Aguas Frescas
- Soft Drinks
- Beer
- Margaritas

15. Our Promise and Vision

Our Promise

Our promise is to create a restaurant experience that is flavorful, welcoming, efficient, and dependable every time a guest visits. Chucho's Red Tacos will uphold high standards of food quality, hospitality, cleanliness, safety, and responsible operations. We will listen to our guests, respond respectfully to our neighbors, and continually improve our systems so that the Fox Point location remains a positive and well-managed part of the community.

Our Vision

Our vision is for Chucho's Red Tacos to become a trusted neighborhood restaurant in Fox Point: a place where families, residents, employees, and visitors feel welcome; where authentic food is served quickly without sacrificing quality; and where a locally owned, woman-owned business contributes to the economic and cultural vitality of the Village. We envision this location as a long-term community investment that creates jobs, supports local and nonprofit initiatives, and builds meaningful relationships for years to come.

Our Mission

Our mission remains at the center of that vision: to transport people's mouths to paradise through exceptional flavor, warm hospitality, and memorable experiences.

16. Owner's Commitment

Receiving a Conditional Use Permit is both a privilege and a responsibility. My team and I are committed to operating a restaurant that reflects the highest standards of professionalism, hospitality, cleanliness, safety, and community partnership. We look forward to earning the trust of the Village of Fox Point and becoming a valued member of the community.

PROPOSED REMODELING FOR:

CHUCHO'S RED TACOS

310 WEST BRADLEY RD
FOX POINT, WISCONSIN 53217

SHEET INDEX:

DESIGNED BY:



THOMAS E VAVRA IV
OWNER/DESIGNER

414-732-9163
vavradesign@gmail.com

MAIL
P.O. BOX 70087
MILWAUKEE, WI 53207

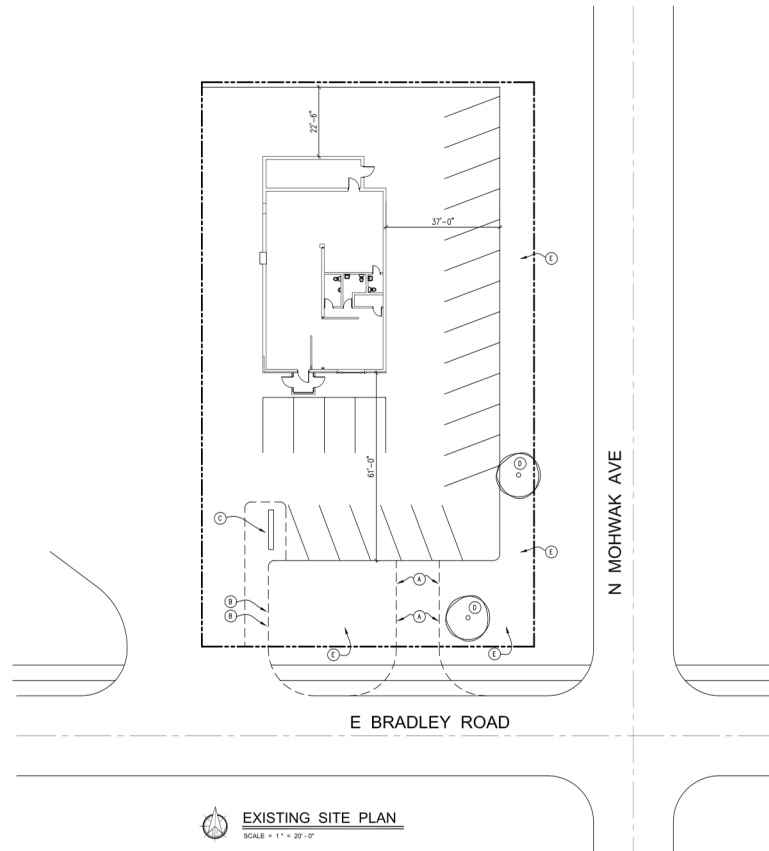
STUDIO
1905 S. FIRST ST.
MILWAUKEE, WI 53204

IN ASSOCIATION WITH:



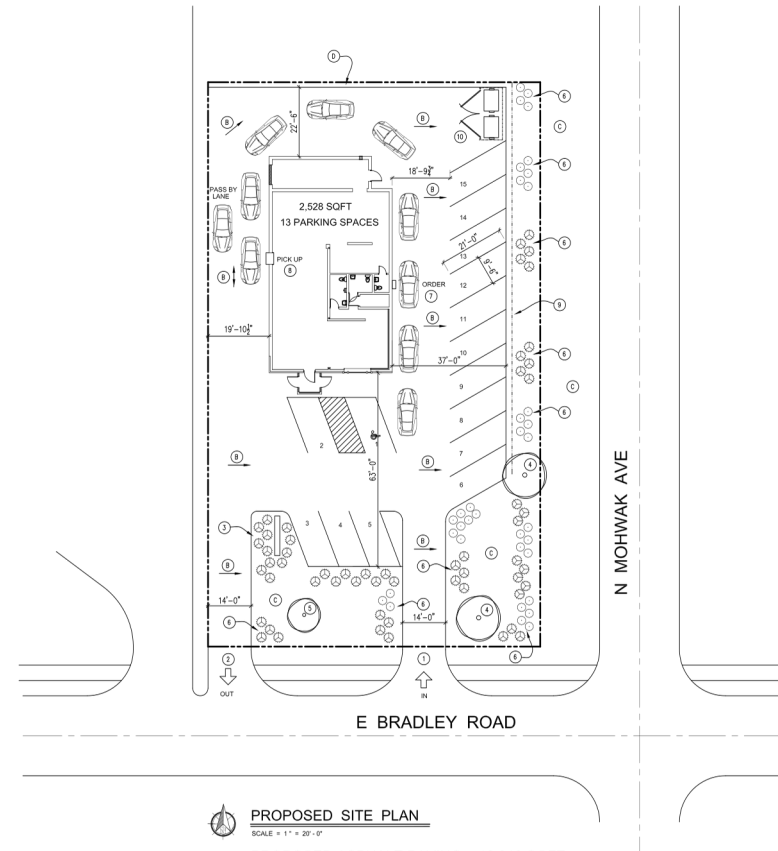
JAMES F JENDUSA, P.E.

T - TITLE SHEET
A1-00 - SITE PLANS
A2-00 - DEMOLITION PLAN
A2-01 - FLOOR PLAN
- WALL TYPES
A2-02 - CEILING PLAN
A2-03 - EQUIPMENT PLAN
A3-00 - EXTERIOR ELEVATIONS



EXISTING SITE PLAN
SCALE = 1" = 20'-0"
EXISTING ASPHALT PAVING = 12,721 SQFT

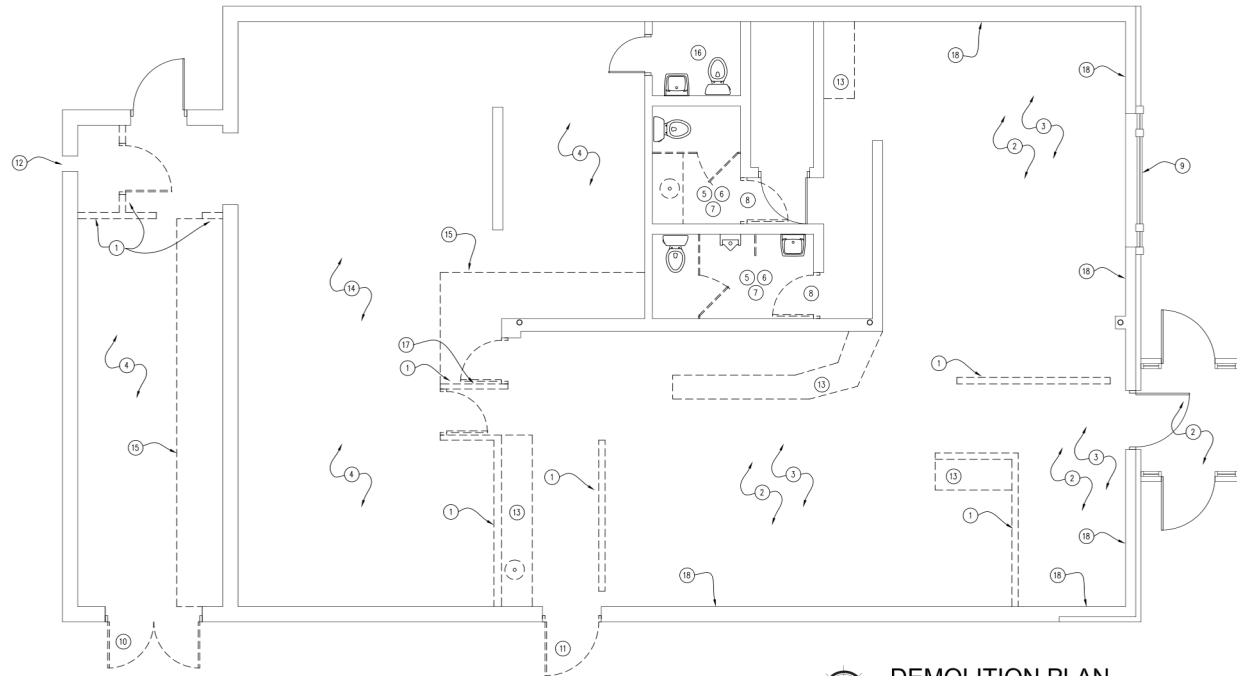
- EXISTING SITE PLAN KEYED NOTES**
- (A) REMOVE THE EXISTING LANDSCAPING FOR THE NEW DRIVEWAY
 - (B) REMOVE THE EDGE OF THE EXISTING DRIVEWAY FOR THE NEW CONFIGURATION
 - (C) THE EXISTING SIGN TO REMAIN, REMOVE THE ASPHALT AROUND THE SIGN FOR A NEW LANDSCAPE ISLAND
 - (D) THE EXISTING TREE TO REMAIN
 - (E) THE EXISTING SHRUBS TO BE PRUNED AND OR REMOVED FOR NEW LANDSCAPING TO BE INSTALLED



PROPOSED SITE PLAN
SCALE = 1" = 20'-0"
PROPOSED ASPHALT PAVING = 12,310 SQFT

- GRADING PLAN KEYED NOTES**
- (A) THE EXISTING PAVEMENT WILL BE PAVED AND NEW ASPHALT WILL BE INSTALLED IN ALL THE EXISTING PAVED AREAS INCLUDING THE NEW DRIVEWAY ENTRY. THE PAVEMENT WILL FOLLOW THE EXISTING GRADING. SEE NOTE B FOR THE DIRECTION OF THE FLOW.
 - (B) PAVEMENT TO FLOW IN THIS DIRECTION
 - (C) EXISTING GRASS AREA TO REMAIN TO ALLOW THE WATER TO ABSORB INTO THE GROUND
 - (D) THE EXISTING GRASS AREA TO BE DUG OUT AND REPLACED WITH 1" CLEAR STONE TO ALLOW FOR DRAINAGE

- PROPOSED SITE PLAN KEYED NOTES**
- (1) NEW DRIVEWAY
 - (2) RECONFIGURED DRIVEWAY
 - (3) NEW LANDSCAPE ISLAND AROUND THE EXISTING SIGN
 - (4) EXISTING TREE TO REMAIN
 - (5) NEW TREE
 - (6) NEW LANDSCAPING
 - (7) DRIVE THRU MENU ORDERING LOCATION
 - (8) DRIVE THRU PICK-UP WINDOW LOCATED IN THE EXISTING DOOR LOCATION
 - (9) REPLACE THE EXISTING 48" HIGH WOOD FENCE ALONG THE ENTIRE EDGE OF THE PARKING LOT
 - (10) NEW DUMPSTER ENCLOSURE TO BE 6'-0" CHAINLINK FENCE WITH PRIVACY SLATS WITH CHAINLINK FENCE GATES WITH PRIVACY SLATS ATTACHED TO 4" STEEL PIPE SET INTO THE GROUND A MIN 48"



DEMOLITION PLAN

SCALE = 1/4" = 1'-0"

DEMOLITION PLAN KEYED NOTES

- 1 REMOVE THE EXISTING WALLS AND THE MECHANICALS WITHIN
- 2 ALL OF THE EXISTING FLOORING IN THE EXISTING DINING AREAS AND THE ENTRY TO BE REMOVE AND PREP FOR NEW FLOORING
- 3 ALL OF THE EXISTING CEILING, CEILING SUPPORT STRUCTURE, LIGHTING, AND THE HVAC DUCTS IN THE EXISTING DINING AREAS TO BE REMOVE AND PREP FOR NEW DROP CEILING
- 4 THE KITCHEN FLOOR TO REMAIN AND BE CLEANED
- 5 THE BATHROOM FLOORS TO REMAIN AND BE CLEANED.
- 6 THE EXISTING WALL TILE IN THE BATHROOMS TO REMAIN AND BE PREPPED FOR PAINTING
- 7 THE EXISTING PLUMBING FIXTURES, PARTITIONS AND LAVATORY TO BE REMOVED AND PREPPED FOR NEW FIXTURES. THE EXISTING FLOOR MOUNTED URINAL TO REMAIN
- 8 THE EXISTING BATHROOM DOOR TO BE REMOVED AND PREPPED FOR A NEW DOOR
- 9 THE EXISTING GLAZING TO BE REMOVED AND PREPPED FOR NEW GLAZING
- 10 THE EXISTING DOOR AND FRAME TO BE REMOVED AND PREPPED FOR NEW MASONRY WALL INFILL
- 11 THE EXISTING DOOR AND FRAME TO BE REMOVED AND PREPPED FOR THE NEW DRIVE-THRU WINDOW
- 12 THE EXISTING VENT IN THE MASONRY WALL TO BE REMOVED AND PREPPED FOR NEW MASONRY INFILL
- 13 REMOVE THE EXISTING CASEWORK
- 14 REMOVE THE DROP CEILING AND PREP FOR A NEW CEILING
- 15 REMOVE THE HVAC DUCT AND FRAMING
- 16 REMOVE THE EXISTING BATHROOM FIXTURES AND PREP FOR NEW FIXTURES
- 17 REMOVE THE EXISTING ELECTRICAL PANELS IN THE WALL
- 18 REMOVE THE EXISTING EXTERIOR WALL FINISHES AND MECHANICALS AND EXPOSE THE MASONRY BLOCK TO PREP FOR NEW EXTERIOR WALL FRAMING

- FLOOR PLAN KEYED NOTES

1

THE EXISTING MASONRY BLOCK WALL TO BE PAINTED BY THE OWNER

2

ALL NEW FIXTURES IN THE BATHROOMS. PAINT THE WALL TILE. CLEAN THE TILE FLOOR. PAINT THE DRYWALL CEILING. NEW 32" SOLID WOOD DOOR WITH A PRIVACY LEVER LOCKSET WITH NO CLOSURE.

3

NEW FIXTURES IN THE STAFF BATHROOM AND PAINT THE WALLS AND CEILING

4

CLEAN AND PAINT THE MASONRY BLOCK WALL

5

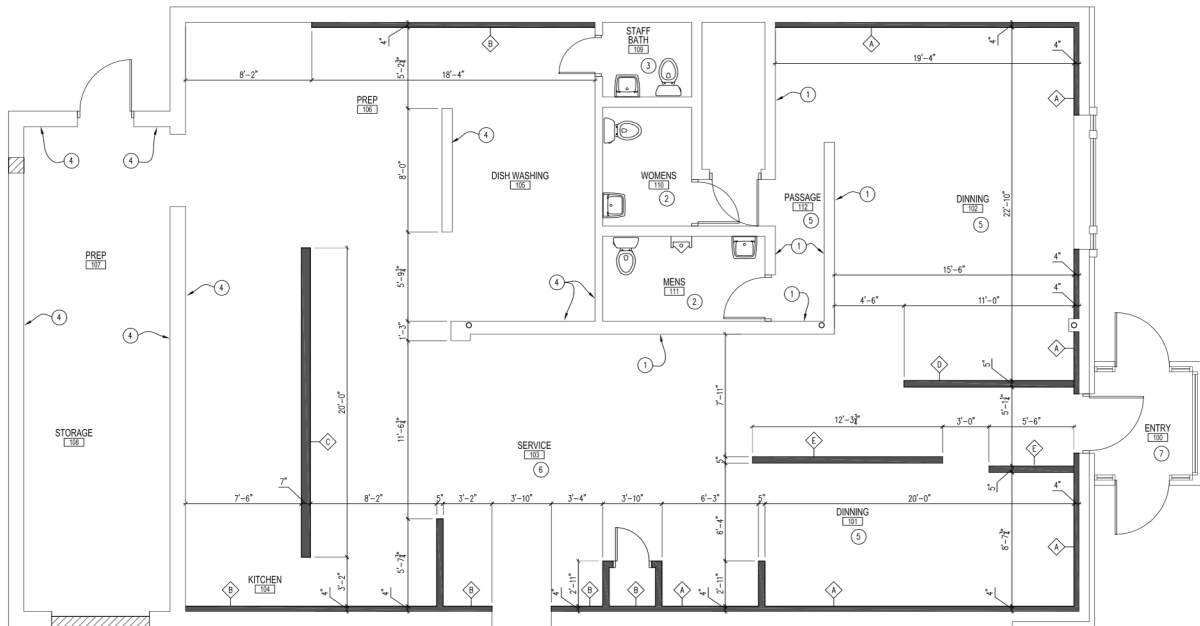
ROOMS 101, 102, AND 112 TO HAVE NEW LVP FLOORING WITH A 4" VINYL COVE BASE.

6

SERVICE AREA 103 TO HAVE A NEW HEAT WELDED COMMERCIAL KITCHEN FLOOR INSTALLED WITH A 4" COVE BASE.

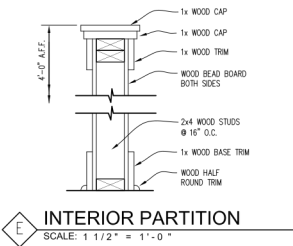
7

ENTRY 100 TO HAVE A PORCELAIN TILE FLOOR AND BASE INSTALLED



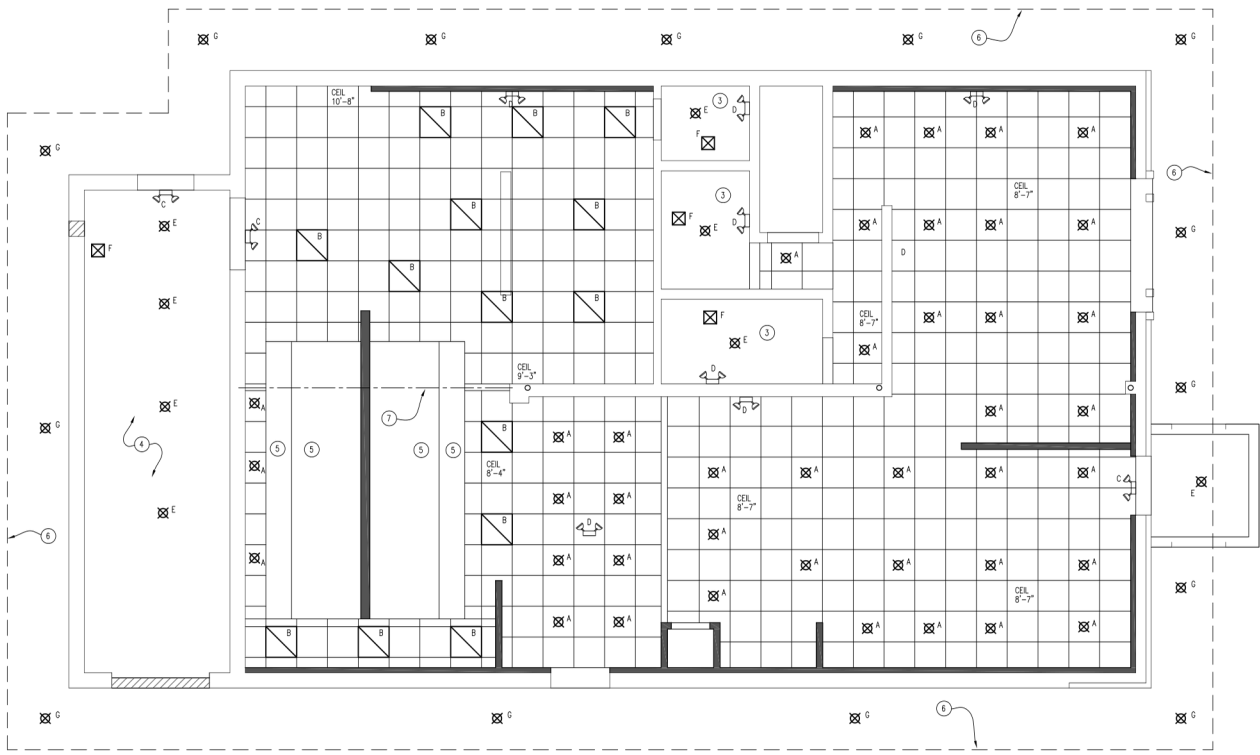
FLOOR PLAN

SCALE = 1/4" = 1'-0"



LIGHTING KEY		
SYMBOL	TYPE	NOTES
	RECESSED CAN LED FIXTURE WITH A LENS	
	2x2 LED LAY-IN FIXTURE	
	EXIT/EMERGENCY LIGHT	LED EXIT WITH TWO EGRESS LIGHTS
	EGRESS EMERGENCY LIGHT	WITH TWO EGRESS LIGHTS
	SURFACE MOUNTED LED FIXTURE	
	RECESSED LED CAN LIGHT FIXTURE	REPLACE THE EXISTING LIGHTS

CEILING KEYED NOTES	
①	THE CEILING IN THE KITCHEN AREAS TO BE 2x2 DROP CEILING GRID WITH 2x2 PVC VINYL CEILING TILES
②	THE DINING ROOM CEILING TO BE 2x2 DROP CEILING GRID WITH 2x2 ACOUSTICAL CEILING TILES
③	THE EXISTING DRYWALL CEILING TO REMAIN. PATCH AND PAINT AS REQUIRED
④	THE EXISTING PAINTED PLYWOOD CEILING TO REMAIN. PATCH AND PAINT AS REQUIRED
⑤	EMPTY AREA REPRESENTS THE EXHAUST HOOD AND SUPPLY
⑥	EDGE OF THE EXISTING ROOF
⑦	EXISTING STEEL BEAM. BOTTOM @ 9'-0" A.F.F.



 **CEILING PLAN**
SCALE = 1/4" = 1' - 0"





CEILING PLAN

CHUCHO'S RED TACOS

310 WEST BRADLEY RD

FOX POINT, WISCONSIN 53217

PROJECT TITLE

DATE: 7/20/2026

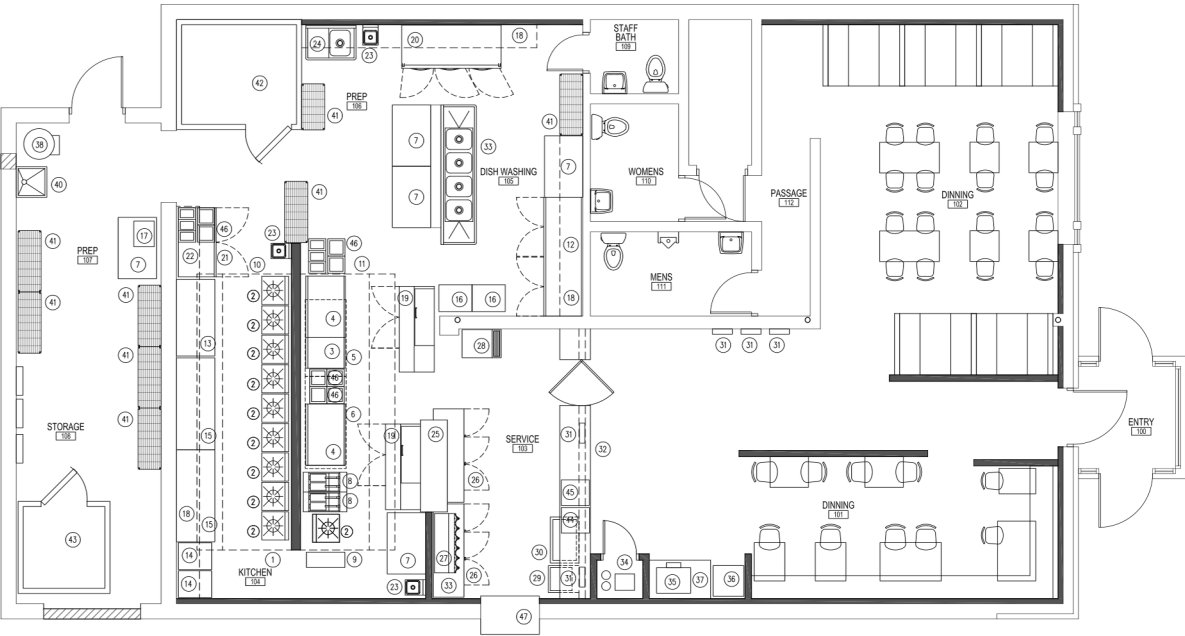
REVISION DATE:

JOB NO.: 2026065.00

DRAWN BY: TEV

A2-02

KEY	DESCRIPTION
1	6" STEEL STUD WALL COVERED IN STAINLESS STEEL
2	STOCK POT BURNER
3	24" FLAT TOP GRIDDLE
4	48" FLAT TOP GRIDDLE
5	72" CHEF BASE
6	60" CHEF BASE
7	48" x 30" STAINLESS STEEL PREP TABLE
8	DEEP FRYER
9	12" x 30" STAINLESS STEEL PREP TABLE
10	NEW 18"-0" x 4'-0" STAINLESS STEEL EXHAUST HOOD
11	NEW 18"-0" x 4'-0" STAINLESS STEEL EXHAUST HOOD
12	93" REFRIGERATED WORKTOP
13	48" x 30" STAINLESS STEEL PREP TABLE
14	SPEED RACK
15	72" x 30" STAINLESS STEEL PREP TABLE
16	DISH AND PAN DRYING RACK
17	(2) MICROWAVES
18	18" NSF WIRE SHELVING ATTACHED TO THE WALL
19	NEW 67" 2 DOOR REFRIGERATED SANDWICH PREP
20	72" 3 DOOR REACH-IN REFRIGERATOR
21	55" 2 DOOR REACH-IN REFRIGERATOR
22	CHIPS STORAGE
23	STAINLESS STEEL HAND SINK
24	STAINLESS STEEL PREP SINK
25	NEW 60" HIGH STAINLESS STEEL PASS
26	NEW 72" 3 DOOR UNDER COUNTER REFRIGERATOR
27	NEW ICE DRINK DISPENSER
28	NEW ICE MAKER AND BIN
29	NEW STAINLESS STEEL DUMP SINK
30	NEW STAINLESS STEEL ICE BIN
31	NEW PASS
32	NEW 34" HIGH TRANSACTION COUNTER
33	NEW STAINLESS STEEL FOUR COMPARTMENT SINK
34	NEW SODA MACHINE BAG IN THE BOX
35	NEW SODA MACHINE
36	NEW GARBAGE / RECYCLING BIN
37	NEW 34" HIGH COUNTER
38	NEW HOT WATER HEATER
39	GREASE TRAP (PLUMBER TO DETERMINE THE BEST LOCATION)
40	SERVICE MOP SINK
41	NEW NSF APPROVED SHELVING UNITS
42	EXISTING WALK-IN COOLER
43	EXISTING WALK-IN FREEZER
44	ELECTRIC HOT FOOD HOLDING & DISPLAY CABINET
45	REFRIGERATED DESERT COOLER
46	STEAM FOOD HOLDING UNIT
47	DRIVE THRU PICK UP WINDOW



EQUIPMENT PLAN

SCALE = 1/4" = 1' - 0"

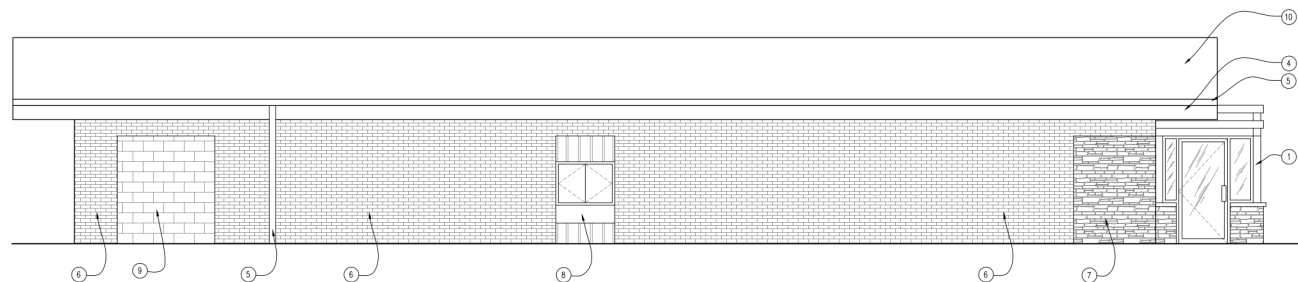
EQUIPMENT PLAN

CHUCHO'S RED TACOS
310 WEST BRADLEY RD
FOX POINT, WISCONSIN 5317

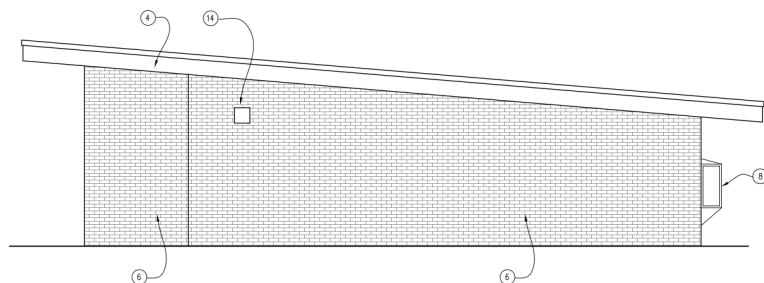
DATE: 7/20/2026
REVISION DATE:

JOB NO.: 2026065.00
DRAWN BY: TEV

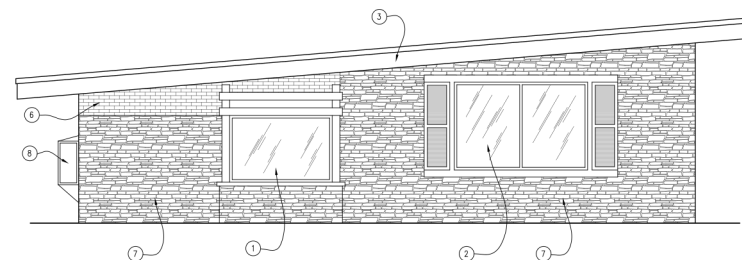
A2-03



**PROPOSED
WEST EXTERIOR ELEVATION**
SCALE - 1/4" = 1'-0"



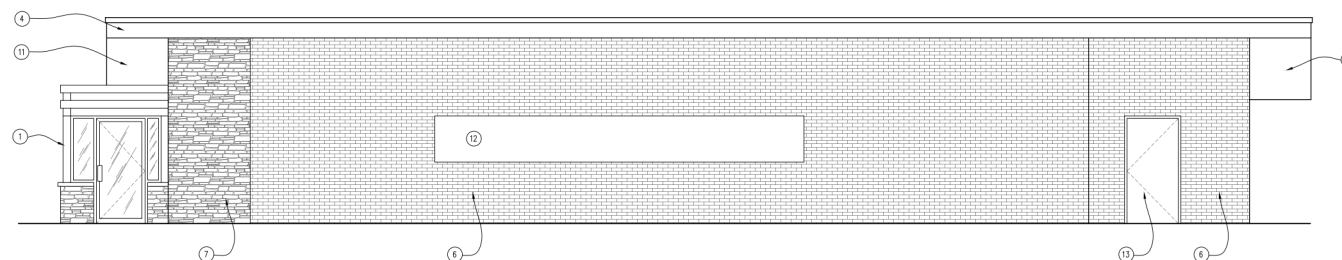
**PROPOSED
NORTH EXTERIOR ELEVATION**
SCALE - 1/4" = 1'-0"



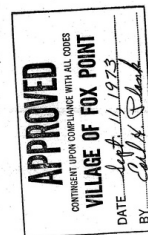
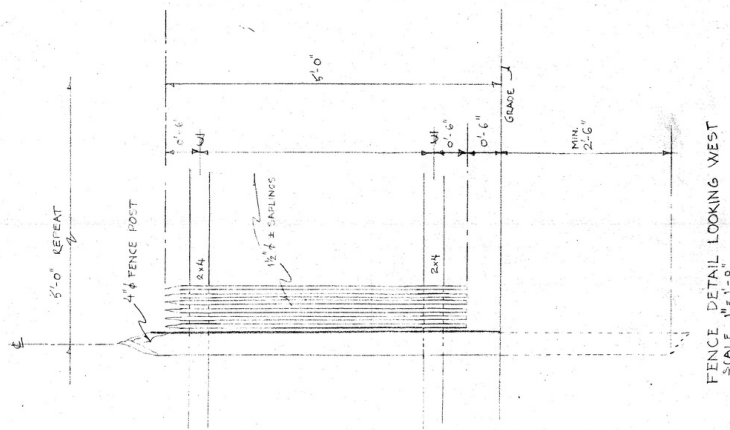
**PROPOSED
SOUTH EXTERIOR ELEVATION**
SCALE - 1/4" = 1'-0"

EXTERIOR ELEVATIONS KEYED NOTES

- 1 THE EXISTING ENTRY STRUCTURE TO REMAIN. PATCH THE EXISTING WOOD FRAMING AND PAINT THE WOOD RED. THE EXISTING STOREFRONT GLAZING AND DOORS TO REMAIN. THE EXISTING STONE TO REMAIN AS IS.
- 2 THE EXISTING WOOD FRAMED WINDOW TO BE REMOVED AND REPLACED WITH ALUMINUM STOREFRONT GLAZING WITH 1" CLEAR INSULATED GLASS. THE WINDOW OPENING TO HAVE A BUILT UP WOOD FRAME FACED WITH 1/2" WOOD TRIM PAINTED RED. THE TOP AND BOTTOM TO EXTEND 18" TO FRAME OUT NEW ALUMINUM PAINTED SHUTTERS.
- 3 THE EXISTING FASCIA TO HAVE AN ALUMINUM CAP INSTALLED AND PAINTED RED
- 4 THE EXISTING FASCIA TO BE PAINTED RED
- 5 THE EXISTING GUTTER AND DOWNSPOUT TO REMAIN AND BE PAINTED RED
- 6 THE EXISTING MASONRY BRICK TO BE PAINTED RED
- 7 THE EXISTING STONE TO REMAIN AS IS
- 8 REMOVE THE EXISTING DOOR AND FRAME AND INSTALL A NEW ALUMINUM DRIVE THRU WINDOW. INFILL THE TOP AND BOTTOM OF THE WINDOW WITH WOOD FRAMING FACED WITH 1/2" VERTICAL SIDING
- 9 REMOVE THE EXISTING DOOR AND FRAME AND INSTALL NEW MASONRY BLOCK AND TO BE PAINTED RED
- 10 THE EXISTING EPDM ROOF TO BE REPLACED WITH A NEW EPDM ROOF
- 11 PAINT THE EXISTING WOOD SOFFIT RED
- 12 THE EXISTING WOOD PANEL TO BE PAINTED RED
- 13 PAINT THE EXISTING DOOR AND FRAME RED
- 14 INFILL THE EXISTING MECHANICAL VENT WITH MASONRY BLOCK AND PAINT RED

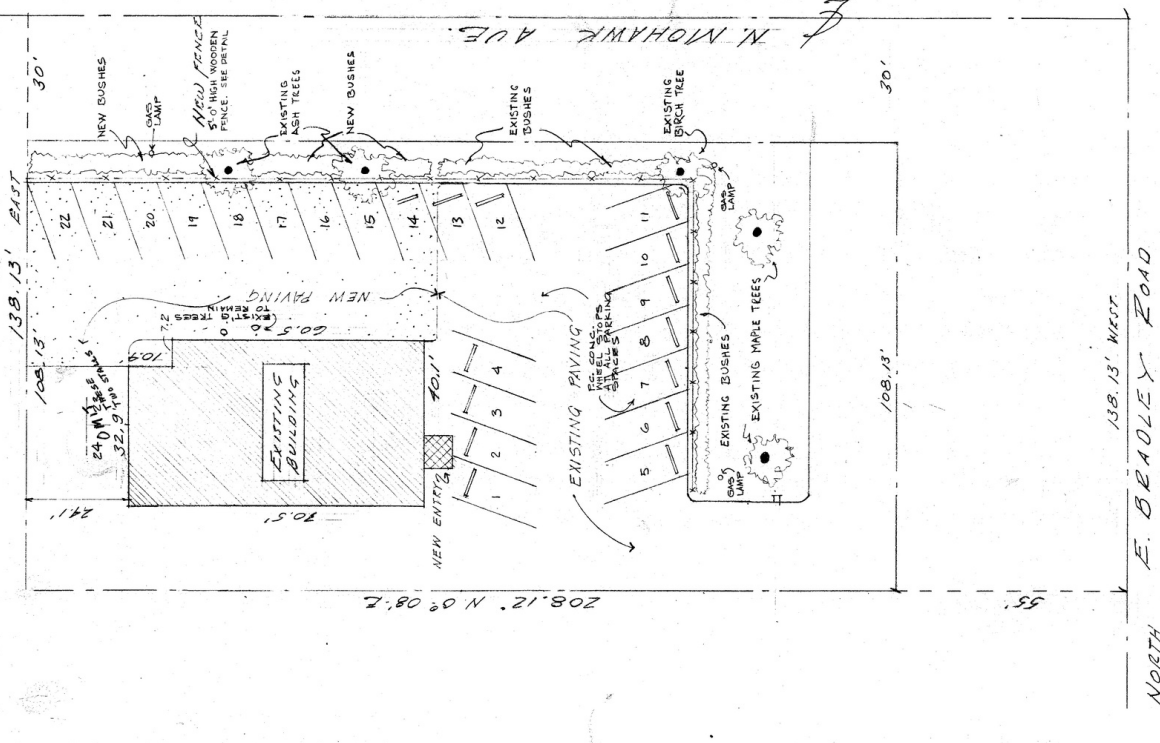
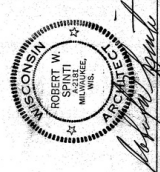


**PROPOSED
EAST EXTERIOR ELEVATION**
SCALE - 1/4" = 1'-0"



BUILDING PLANS
Conditionally
APPROVED
 DEPARTMENT OF PUBLIC WORKS AND HUMAN RELATIONS
 CITY OF MILWAUKEE
 8-22-73

JOB 3232	RESTAURANT FOR
DATE 9/12/73	KARL CHENG
DRAWN RWS	310 WEST BRADLEY ROAD
SHEET	VILLAGE OF FOX POINT, WIS.
1	ESCHMEIER, SCHNEIDER & ASSOCIATES, INC.
OF FOUR	ARCHITECTS
	720 EAST MASON STREET
	MILWAUKEE, WISCONSIN 53202





Fast-Casual Restaurant

Food Truck

Catering

Ballpark

Stadium

Mission

To transport people's mouths to paradise through exceptional flavor, warm hospitality, and memorable experiences.

Brand Snapshot

- Flagship established in 2020 at 4511 S 6th St, Milwaukee
- Signature dishes of beef or chicken birria with consommé (flavorful soup)
- Dine-in, pickup, delivery, catering, and food trucks
- 24 Team members
- Woman / Latina-owned

3-Year Goals

- Open second brick & mortar location
- Expand production capacity
- Build scalable operations
- Grow into a Wisconsin statewide brand
- Continue leading Latino entrepreneurship and community impact

Chucho's Red Tacos is Milwaukee's #1 birria taco brand. They helped lead the local birria movement with a crave-worthy concept centered on famous red tacos you dip.

Strategic Partnerships

American Family Field, Fiserv Forum, Ope! Brewing Co., Zócalo Food Truck Park

Brand Recognition & Audience Power

- 15,000+ Instagram followers
- 21,000+ Facebook followers
- 30,000+ Customer database / email & SMS reach
- Google favorite / highly rated local destination
- Strong organic word-of-mouth and repeat customer base

Community Impact

Ownership has been recognized for entrepreneurship, leadership, and neighborhood revitalization.





Thaime Gómez (Nañez), Owner

Awards & Recognition

- Milwaukee Business Journal Women of Influence (2023)
- SBA Wisconsin Emerging Small Business Person of The Year (2020), the first Latina to receive this recognition in Wisconsin
- Heart of Gateway of Milwaukee (2019) for economic and community impact
- Mayor's Design Award (2017) for property transformation
- Trusted relationships with Tri City National Bank, MEDC, MADC, and WWBIC

Meet The Owner

Thaime Gómez (Nañez) is a Venezuelan native who made Milwaukee her home 18 years ago. She is an owner of two incredible businesses: The Farmhouse Paint Bar, a fantastic studio that offers unique art and cultural experiences for patrons, families, and private organizations; and Chucho's Red Tacos, the #1 Birriera in Milwaukee that transports its patrons to paradise with the most delicious birria tacos in Wisconsin.

As a talented business strategist, Thaime created The Sales to Profit System to help independent entrepreneurs organize their finances and grow profits.

Beyond her own ventures, Thaime serves as the first bilingual business coach at BizStarts Wisconsin and teaches business finance at the Wisconsin Women's Business Initiative Corporation (WWBIC). She is passionate about painting, dancing, and CrossFit and highly values family, education, and community building. Thaime's ultimate vision is to scale her business to new heights while educating more entrepreneurs on business finances.



Appetizers

NACHOS

\$13.90

Our home made crispy tortilla chips with melted cheddar cheese sauce, topped with your favorite meat choice, lettuce, tomato, and salsa, jalapenos on the side.



LOADED FRIES

\$13.90

Fresh fried potato fries with melted cheddar cheese sauce, topped with your favorite meat choice, lettuce, tomato, and salsa, jalapenos on the side.



EMPANADAS

\$5.75 EACH
BEEF AND CHEESE OR CHICKEN.
SERVED WITH OUR DELICIOUS
GARLIC SAUCE!



SPICY QUESO DIP

\$6.95

MELTED CHEDDAR CHEESE WITH PICO SALSA
SERVED WITH CRUNCHY TORTILLA CHIPS.



CHIPS & SALSA \$3.95
(VEGETARIAN FRIENDLY)

RICE \$4.25 **BEANS \$4.25**
(VEGETARIAN FRIENDLY 12OZ) (VEGETARIAN FRIENDLY 12OZ)

BEEF CONSOME (DIPPING SAUCE)
SMALL \$2.99 (8 OZ NO MEAT)

LARGE \$13.99
(24 OZ COMES WITH CHOICE OF MEAT
AND 4 CORN TORTILLAS)



Family Trays

QTY 12 TACOS CORN \$43.95
QTY 40 TACOS CORN \$145.90

QTY 12 QUESITACOS CORN \$57.90
QTY 40 QUESITACOS CORN \$175.90



Menu

Meat / Filling Choices:
BEEF BIRRIA, CHICKEN BIRRIA, STEAK, BEANS

RED TACO MOST POPULAR!

Single Taco: Corn \$3.95 Flour \$4.95
Plate (3 tacos + Rice & Beans): Corn \$15.25 Flour \$17.25

Delicious perfectly toasted red tortilla with your choice of savory meat filling. Fresh cilantro, onions, lime, and your choice of green or red salsa served on the side. Available in corn or flour tortilla. Make it a PLATE with rice & beans!



QUESITACO

Single Quesitaco: Corn \$4.75 Flour \$5.75
Plate (3 tacos + Rice & Beans): Corn \$17.60 Flour \$19.75

Perfectly toasted red tortilla with our delicious melted cheese and your choice of savory meat filling. Fresh cilantro, onions, lime, and your choice of green or red salsa served on the side. Available in corn or flour tortilla. Make it a PLATE with rice and beans!



CRUNCHY TACO

Single Crunchy Taco: Corn \$4.75 (Only available in corn)
Plate (3 tacos + Rice & Beans): Corn \$17.30

CRUNCHY fresh fried tortilla with your choice of savory meat filling, topped with fresh lettuce and fine shredded COLBY JACK cheese, lime, and your choice of green or red salsa served on the side. Available in corn tortilla only. Make it a PLATE with rice and beans!



"KETO" TACO CHEESE SHELL

Single Keto Taco: \$4.99 (cheese shell)
Plate (3 tacos + Rice & Beans): \$17.95

Incredible fried cheese tortilla with your choice of savory meat filling, fresh cilantro, onions, lime, and your choice of green or red salsa served on the side. Make it a PLATE with rice and beans!



BIRRIA PIZZA

YOUR CHOICE OF MEAT. SHREDDED BEEF,
SHREDDED CHICKEN OR STEAK \$14.95

Delicious thin crust pizza with whole milk shredded mozzarella and our famous meat choices!



BURRITO

Our tasty flour tortilla with your choice of savory meat filling. Stuffed with cheese, rice, beans, fresh cilantro, onions, and your choice of green or red salsa served on the side. Make it a COMBO with rice & beans on the side for \$4 more! **\$12.95**

COMBO W/ RICE AND BEANS \$16.95



QUESADILLA

Giant tasty flour tortilla with your choice of savory meat filling. Stuffed with loads of cheese! Fresh Cilantro, onions, and your choice of green or red salsa served on the side. Make it a COMBO with rice & beans on the side for \$4 more. **\$12.70**

COMBO W/ RICE AND BEANS \$16.90



RAMEN

32 OZ \$13.25

Our famous beef consome with classic ramen noodles, your choice of savory meat filling, topped with fresh cilantro, onions, green onions, fried onions and crispy fried garlic!



BIRRIA PLATE \$14.95

Everything you love in one plate! Your choice of meat, with rice and beans. Fresh cilantro, onions, limes and your choice of salsa on the side. Comes with four corn red tortillas!

MOST POPULAR!



Dessert

CHOCOFLAN \$8.90
TRES LECHES CAKE \$8.90
CHURRO \$3.25
VANILLA FILLING



Sides

RED OR GREEN SALSA \$0.75
AVOCADO 1 OZ CUP \$1.60
LIMES \$0.75
LETTUCE & TOMATO \$1.35
SOUR CREAM \$1.00
CHEDDAR CHEESE \$2.00
NACHO STYLE JALAPENOS \$1.25



QTY 12 QUESITACOS CORN \$54.90

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. In this facility we use egg and dairy products.

FEATURES & SPECIFICATIONS

INTENDED USE — LED downlight for retrofit of installed commercial mounting frames with incandescent, compact fluorescent (CFL), or high intensity discharge (HID) sources.

CONSTRUCTION — Innovative housing design that simultaneously retains and centers the fixture in the existing mounting frame.

See table for compatible ceiling opening and thickness ranges.

All installation can be performed from the room side without removing the existing mounting frame.

OPTICS — LEDs are binned to a 3-step SDCM; 80 CRI minimum. 90 CRI optional.

LED light source concealed with diffusing optical lens.

General illumination lighting with 1.0 S/MH and 55° cutoff to source and source image.

Multiple lumen packages to replace the installed base of CFL or HID sources with energy savings of 50%-80%. See Lumen Equivalency Chart.

Self-flanged anodized reflectors in specular, semi-specular, or matte diffuse finishes. Also available in white and black painted reflectors.

ELECTRICAL — Multi-volt (120-277V, 50/60Hz) eldoLED 0-10V dimming drivers available in 10% or 1% minimum dimming levels.

70% lumen maintenance at 60,000 hours.

LISTINGS — Certified to US and Canadian safety standards. Wet location standard (covered ceiling). IP55 rated.

WARRANTY — 5-year limited warranty. This is the only warranty provided and no other statements in this specification sheet create any warranty of any kind. All other express and implied warranties are disclaimed. Complete warranty terms located at: www.acuitybrands.com/support/warranty/terms-and-conditions

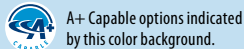
Note: Actual performance may differ as a result of end-user environment and application. All values are design or typical values, measured under laboratory conditions at 25 °C. Specifications subject to change without notice.

Catalog Number
Notes
Type

LDNRV



Open and Wallwash LED RETROFIT



ORDERING INFORMATION

Lead times will vary depending on options selected. Consult with your sales representative.

Example: LDN6RV 35/30 LR6AR LSS MVOLT EZ10

Series		Color temperature	Lumens ¹				Aperture/Trim Color					
LDN4RV	4-5" retrofit	27/ 2700K	05	500 lumens	40	4000 lumens	LR	Downlight	4	4-5" aperture	AR	Clear
LDN6RV	6" retrofit	30/ 3000K	10	1000 lumens	50	5000 lumens	LRW	Wallwash	6	6" aperture	WR ²	White
LDN7RV	7" retrofit	35/ 3500K	15	1500 lumens	60	6000 lumens			7	7" aperture	BR ²	Black
LDN8RV	8" retrofit	40/ 4000K	20	2000 lumens	80	8000 lumens			8	8" aperture		
LDN9RV	9" retrofit	50/ 5000K	25	2500 lumens	100	10000 lumens			9	9" aperture		
LDN10RV	10" retrofit		30	3000 lumens	120	12000 lumens			10	10" aperture		

Finish	Voltage	Driver	Options						
LSS	Semi-specular	MVOLT	Multi-volt	GZ10	0-10V driver dims to 10%	SF ³	Single Fuse	LH ⁵	Lower overall height
LD	Matte diffuse	120	120V	GZ1	0-10V driver dims to 1%	TRW ⁴	White painted flange	NLTAIR2 ^{6,7,8,9}	nLight® Air enabled
LS	Specular	277	277V	EZ1	eldoLED 1% 0-10V	TRBL ⁴	Black painted flange	NLTAIRER2 ^{6,7,8}	nLight® AIR Dimming Pack Wireless Controls. Controls fixtures on emergency circuit
								NLTAIREM2 ^{6,7,8}	nLight® AIR Dimming Pack Wireless Controls. Controls fixtures on emergency circuit with battery pack options.
								90CRI	High CRI (90+) available with 5000lm and below

Accessories: Order as separate catalog number.

RK2 SDT 347/120 75VA U	347V step-down transformer mounted in box installed by others up to 5000lm
LDN_RVRGINIFB	Install from below rough-in frame. Fill in the blank with appropriate aperture size (Example: LDN6RVRGIN IFB). Refer to pg. 7
LDN_RVRGIN	New Construction rough-in frame. Fill in blank with appropriate aperture size (Example: LDN6RVRGIN). Refer to pg. 8
nPP16 D EFP ³	nLight network power/relay pack with 0-10V dimming for non-eldoLED drivers (GZ10, GZ1).
nPP16 D ER EFP ³	nLight network power/relay pack with 0-10V dimming for non-eldoLED drivers (GZ10, GZ1). ER controls fixtures on emergency circuit.
NPS80EZ	nLight® dimming pack controls 0-10V eldoLED drivers (EZ10, EZ10).
NPS80EZER	nLight® dimming pack controls 0-10V eldoLED drivers (EZ10, EZ1). ER controls fixtures on emergency

Notes

- Refer to Available Lumen Package Table for lumen range available per aperture size. 8"-10" trims utilize different trims based on lumen package selected. 5000lm and below supplied with low lumen ("LL") trim; 6000lm and above with high lumen ("HL") trim.
- Not available with finishes.
- Must specify voltage 120V or 277V.
- Available with clear (AR) trim color only.
- Select LH option for lower overall height. Consult table on Page 2 and dimensional drawings.
- Not available with ELV, CP, NPS80EZ, NPS80EZER, NPP16D, NPP16DER or N80 options.
- NLTAIR2, NLTAIRER2 and NLTAIREM2 not recommended for metal ceiling installations.
- NLTAIR2, NLTAIRER2 and NLTAIREM2 refer to nLight AIR Max Lumens Table.
- When combined with EZ1 or EZ10 drivers, can be used as a normal power sensing device for nLight AIR devices and luminaires with EM options

Available Lumen Package Table												
Series	500	1000	1500	2000	2500	3000	4000	5000	6000	8000	10000	12000
LDN4RV												
LDN6RV												
LDN7RV												
LDN8RV												
LDN9RV												
LDN10RV												
Approx. LED Wattage	8.5W	13W	20W	23W	30W	35W	44W	55W	68W	98W	117W	146W
Comparable Fluorescent	18W	26W	32W	1/42W 2/26W	2/32W 1/57W	>2/32W	2/42W	2/57W				
Comparable HID					50W	70W			100W	150W	>175W	250W
Comparable Incandescent	65W BR30	120W BR40	150W A21	200W A21		300W BR40						
Comparable Halogen PAR	50W	75W	90W	100W								

Dimensions*										
Series	Standard Height Max Lumens	Standard Height	LH Height Max Lumens	LH Height	Min Ceiling Opening	Ceiling Thickness at Min Opening	Max Ceiling Opening	Ceiling Thickness at Max Opening	Reflector Aperture	Reflector Flange Diameter
LDN4RV	2000LM	7-1/4"	N/A	N/A	4-7/8"	1/2"-1-1/2"	5-1/8"	1/2"-1-1/2"	4-5/8"	5-3/8"
LDN6RV	3000LM	8-1/4"	1500LM	6-1/2"	6"	1/2" - 2"	6-7/8"	1"-2"	5-1/4"	7-3/16"
LDN7RV	5000LM	8-7/8"	N/A	N/A	6-7/8"	1/2" - 2"	7-3/4"	1"-2"	6-1/4"	8-1/16"
LDN8RV	12,000LM	13 11/16"	5000LM	8-5/8" +	7-7/8"	1/2" - 2"	8-3/4"	3/4"-2"	7"	9-3/16"
LDN9RV	12,000LM	13 11/16"	4000LM	9-1/2"	8-7/8"	1/2" - 2"	9-7/8"	3/4"-2"	8-1/4"	11-7/16"
LDN10RV	12,000LM	13 11/16"	4000LM	9-1/2"	9-3/4"	3/4"-2"	10-3/4"	1"-2"	8-1/4"	11-7/16"
* All dimensions are in inches + LH height 9-7/8" for 5000LM +Max ceiling thickness with NLTAIR2 option is 1.5"										

NLIGHT AIR MAX LUMENS TABLE		
	Without LH Option	With LH Option
LDN4RV	2000lm	N/A
LDN6RV	3000lm	1500lm
LDN7RV	5000lm	N/A
LDN8RV	5000lm	5000lm
LDN9RV	5000lm	4000lm
LDN10RV	5000lm	4000lm

PHOTOMETRY

Distribution Curve	Distribution Data	Output Data	Coefficient of Utilization	Illuminance Data at 30" Above Floor for a Single Luminaire
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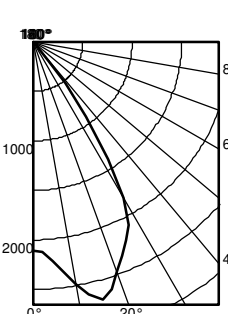
LDN4RV 35/10 LR4AR LS, input watts: 10.58, delivered lumens: 1085.2, LM/W=102.57, Spacing criterion at 0=1.04. ISF 30712P544

	Ave	Lumens	Zone	Lumens	% Lamp	pf pc pw	80%			20%			50%			50% beam - 55.6°	10% beam - 78.0°
							50%			30%			10%				
							50%	30%	10%	50%	30%	10%	50%	30%	10%		
0	1353		0° - 30°	1064.0	73.7	0	119	119	119	116	116	116	111	111	111	Initial FC	
5	1382	134	0° - 40°	1372.4	95.1	1	111	108	106	109	107	105	105	103	101	Mounting	Center
15	1442	405	0° - 60°	1443.1	100.0	2	103	99	96	102	98	95	98	95	93	Height	Beam
25	1191	525	0° - 90°	1443.8	100.0	3	96	92	88	95	91	87	92	89	86	Diameter	FC
35	491	308	90° - 120°	0.0	0.0	4	90	85	81	89	84	80	87	83	79	Diameter	FC
45	69	68	90° - 130°	0.0	0.0	5	85	79	75	84	78	74	82	77	74	8.0	44.7
55	1	2	90° - 150°	0.0	0.0	6	79	73	69	79	73	69	77	72	68	10.0	24.1
65	1	1	90° - 180°	0.0	0.0	7	75	69	64	74	68	64	73	68	64	12.0	15.0
75	0	0	0° - 180°	1443.8	*100.0	8	70	64	60	70	64	60	69	63	60	14.0	10.2
85	0	0	*Efficiency				9	66	60	56	66	60	65	60	56	16.0	7.4
90	0						10	63	57	53	62	57	61	56	53		

LDN7RV 35/15 LR7AR LS, input watts: 17.52, delivered lumens: 1521.9, LM/W=86.86, Spacing criterion at 0=0.96. ISF 33918P308

	Ave	Lumens	Zone	Lumens	% Lamp	pf pc pw	80%			20%			50%			50% beam - 54.5°	10% beam - 82.2°
							50%			30%			10%				
							50%			30%			10%				
	0	2693	0° - 30°	2092.2	69.0	0	119	119	119	116	116	116	111	111	111	Initial FC	
	5	2782	0° - 40°	2751.0	90.7	1	111	108	106	109	106	104	104	103	101	Mounting	Center
	15	2984	0° - 60°	3030.8	99.9	2	103	99	95	101	97	94	98	95	92	Height	Beam
	25	2212	0° - 90°	3033.9	100.0	3	96	91	87	94	90	86	92	88	85	Diameter	FC
	35	1014	90° - 120°	0.0	0.0	4	89	84	79	88	83	79	86	81	78	Diameter	FC
	45	339	90° - 130°	0.0	0.0	5	83	77	73	82	77	73	81	76	72	8.0	89.0
	55	4	90° - 150°	0.0	0.0	6	78	72	68	77	72	67	76	71	67	10.0	47.9
	65	2	90° - 180°	0.0	0.0	7	73	67	63	73	67	63	71	66	62	12.0	29.8
	75	1	0° - 180°	3033.9	*100.0	8	69	63	59	68	62	58	67	62	58	14.0	20.4
	85	0	*Efficiency				9	65	59	55	64	59	63	58	54	16.0	14.8
	90	0					10	61	55	51	61	55	60	55	51		

LDN8RV 35/30 LR8AR LS, input watts: 34.75, delivered lumens: 2641, LM/W=67.36, Spacing criterion at 0=1.18. ISF 192189P104

						pf	80%						20%			50%									
						pc																			
	Ave	Lumens	Zone	Lumens	% Lamp	pw	50%	30%	10%	50%	30%	10%	50%	30%	10%	50%	30%	10%							
0	2111		0° - 30°	1965.5	74.4	0	119	119	119	116	116	116	111	111	111							50% beam -		10% beam -	
5	2223	221	0° - 40°	2555.6	96.8	1	111	108	106	109	107	105	105	103	101							61.8°		76.6°	
15	2701	738	0° - 60°	2637.1	99.9	2	103	99	96	102	98	95	98	95	93										
25	2208	1006	0° - 90°	2640.7	100.0	3	96	92	88	95	91	87	92	89	86										
35	927	590	90° - 120°	0.0	0.0	4	90	85	81	89	84	80	87	83	79										
45	58	67	90° - 130°	0.0	0.0	5	84	79	74	84	78	74	82	77	73										
55	17	15	90° - 150°	0.0	0.0	6	79	73	69	78	73	69	77	72	68										
65	2	2	90° - 180°	0.3	0.0	7	74	69	64	74	68	64	73	68	64										
75	1	1	0° - 180°	2641.0	*100.0	8	70	64	60	70	64	60	68	63	60										
85	0	0	*Efficiency			9	66	60	56	66	60	56	65	60	56										
90	0					10	62	57	53	62	56	53	61	56	53										

LUMEN OUTPUT MULTIPLIERS - FINISH			
	Clear (AR)	White (WR)	Black (BR)
Specular (LS)	1.0	N/A	N/A
Semi-specular (LSS)	0.950	N/A	N/A
Matte diffuse (LD)	0.85	N/A	N/A
Painted	N/A	0.87	0.73

LUMEN OUTPUT MULTIPLIERS - CCT				
	2700K	3000K	3500K	4000K
80CRI	0.950	0.966	1.000	1.025

FORGE

12078BK

MEDIUM WALL MOUNT LANTERN

Inspired by a lighting industry staple barn light, Forge features a practical outdoor lighting solution to withstand the elements. Whether it is enduring harsh sunrays, extreme cold or continuous salt air, Forge is built to last with an industrial chic flair. Part of the Coastal Elements Collection, Forge is available in a variety of anti-fading finishes that are resistant to rust and corrosion with a 5-year warranty.

DETAILS	
FINISH:	Black
MATERIAL:	Composite
DIMMABLE:	YES - WITH DIMMABLE LAMP (NOT INCLUDED)

DIMENSIONS	
WIDTH:	16"
HEIGHT:	12.5"
WEIGHT:	4.7lb
BACK PLATE:	6" Dia.
EXTENSION:	26"
TOP TO OUTLET:	4.5"

LIGHT SOURCE	
LIGHT SOURCE:	Socketed
WATTAGE:	1-14w Med. LED, 100w Equiv.
VOLTAGE:	120v

SHIPPING	
CARTON LENGTH:	20
CARTON WIDTH:	16.5
CARTON HEIGHT:	11.5
CARTON WEIGHT:	7



PRODUCT DETAILS:

- Coastal Elements finishes carry a 5-year finish warranty
- Angular lines, a bold finish and robust details create an industrial edge to add flair to any type of facade
- Wet Rated; Suitable for outdoor settings
- High quality composite resists rust, corrosion, and fading – ideal for harsh weather conditions
- Part of the Coastal Elements Collection of weather-resistant lighting designs constructed from composite materials and coated with anti-fading finishes
- Dark Sky compliant design limits light pollution in surrounding outdoor spaces

HINKLEY

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