

Creating a delicious
craft taste experience in
our community is what
drives us

Exit 16 Brewing
Sips & Scoops
Narrative

October 2025

Trista Glackler

Proposed Use

Exit 16 Brewing Sips & Scoops will be a restaurant that serves food and alcohol (beer/wine/cider/seltzer). Exit 16 Brewing is a licensed production microbrewery in unincorporated Clark County just east of La Center city limits. No alcohol production will occur on-site at Exit 16 Brewing Sips & Scoops. Food options will be varied and substantial enough to meet the requirements of the Liquor Control Board for a Beer/Wine Restaurant license. Hours of operation are intended to be 11 a.m. to 10 p.m.

There are no exterior structural changes proposed to the existing building that would increase or change footprint.

Occupancy is figured to be 99 after preliminary review with fire marshal. This includes kitchen staff and office/storage occupancy.

Exterior proposed:

- Fencing the outdoor serving area per Washington Liquor Control Board requirements (minimum 42" height). Proposed 60-72" high fencing on west side to obscure from Pacific Hwy view. 42" fencing on the south and east perimeter on lawn. Outdoor space will be phased in after opening. In order to serve outdoors we will need the minimum of a 42" roped off area per WALCB.
- Two additional parking spots in front of the west side fence since there will no longer be a drive-through. We understand this will require concrete bollards between parking and outdoor seating.
- Drive-through window of bank will be replaced with an exit door with specifications per fire code requirements. Height increase over existing opening will be reviewed and approved by a structural engineer.
- At a maximum replace (3) fixed windows on south side with a large opening window with required structural header. This would require structural engineering approval. At a minimum replaced the (3) fixed windows with crank out opening windows.
- Install required venting from kitchen area in east area of vault.

Interior proposed:

- Eliminate non-load-bearing walls in the western half of the building
- Flooring throughout: sealed concrete

- Create a bar along interior north-south-running wall
 - Run plumbing from kitchen area to service proposed bar area for glass washing/dump sink. Include floor sink drain solution.
 - Run electrical to proposed bar area. Additional electrical required for new kitchen layout.
- Install a water filling station for customer use along north-south-running wall
- Two options under consideration for bathrooms:
 - Create another bathroom accessible to the public (replacing existing maintenance closet area) next to existing interior bathroom. The existing interior bathroom is ADA compliant. The third existing bathroom (along southeast exterior corner) will remain for employee use only.
 - Create a hallway for public access to the southeast existing bathroom.
- Create a commercial kitchen from the existing break area and vault spaces.
 - Replace single kitchenette sink with commercial 3-bay sink. Include floor sink drain solution.
 - Install a prep sink
 - Install required grease trap
 - Install commercial dishwasher
 - Install a minimum of one employee handwashing sink with mop sink below. Evaluate if a second employee handwashing sink is required (if prep area is more than 25' from first handwash sink)
 - Create opening to continue kitchen along east side of building through vault. At a minimum kitchen will extend into vault area. At a maximum kitchen will extend into the northeast corner.
 - If kitchen is extended to maximum, then divide the current northeastern room so half is kitchen and half is display/storage.
 - Install refrigerators, freezers, cooking equipment
 - Install cleanable surfaces for walls/ceilings in kitchen/prep areas

- Install 8x8 refrigerated cool room in bank vault. Condenser unit will be mounted on top by removing part of the concrete vault ceiling and access the existing upstairs storage area.
- Install required exit lighting and signs per fire code requirements.

Parking:

Lease provides for 12 parking spaces. With an occupancy of 99 we should be covered by provided parking, but we are also planning on adding two additional parking spaces anyway.

Emergency Vehicle Access:

Preliminary review with fire marshal indicates emergency vehicles can drive east on Third and turn north into lot. They will be able to reverse back out to exit.

Signage:

Proposed wall-mounted sign affixed to existing drive-through cover structure at permitted size. Proposed decal signage on front exterior door with business name/hours and decals on dormer windows. There are six dormer windows; proposing E-X-I-T-1-6 individual letter decals (one per window). Requesting approval to paint a lineart depiction of a mug and ice cream cone on the northeast exterior corner of the building. Request approval to paint a lineart depiction of a mug and ice cream cone on the south exterior of the building (within the outside service area). Color of lineart will be the same dark brown as the trim on the building currently. We will also use portable sandwich boards at the western side of the property.

Existing Utilities

Proposed use is adequately covered by existing electrical and plumbing already available to the building.