



***Mailing Address***

355 Warrington Circle  
Hampton, VA 23669

***Production and Taproom***

207 E. Mellen Street  
Hampton, VA 23663

**Narrative Statement** - In August 2018 Sly Clyde LLC, dba Sly Clyde Ciderworks, opened a hard cider manufacturing facility and retail taproom at 207 E. Mellen St. An indoor Live Music Permit 1 was secured from the city of Hampton for music to be performed inside the 1100 sq ft first floor of the taproom. The business in detail is operated in two buildings. The production building houses six tanks totaling 6000 gallons in capacity for the production of hard apple cider distributed in kegs, cans and bottles. Some tours and special events such as cidermaking courses are also held in the building. The taproom is a two story 110+ year old building that was completely renovated from a home/florist showroom into a taproom on first floor, offices, breakroom and storage on the second floor. As stated we do have acoustic musicians on Friday and Saturday nights currently.

In planning the renovation of the facility an approximately 2500 sq ft patio and deck were built spanning from the back of the taproom, which fronts Mellen St., around to the back of the cider production building, which fronts Curry St., with the intention of having outdoor music, games and room for family entertainment. The three structures on the property include the taproom, production building and one currently empty former florist shop.

Sly Clyde Ciderworks is seeking a Live Music Permit 2 to allow for music on the patio. We currently employ 7 people: 1 bar manager/bartender, 6 bartenders and one full time cidermaker. There are also regularly consultants and manufacturing process contractors on site as well as the two owners of the business, Tim Smith and Doug Smith. Outdoor live music will require additional employees to monitor outdoor patrons.

The business does use seasonal hours. The production building has less rigid times typically opening between 7-9 am and closing operations at 6 pm each day. The taproom operates from earliest 11 am to latest 12 midnight. Live music inside ends at 10 pm regularly and would be extended an extra hour only for special events such as our annual anniversary party in August. Inside capacity of the taproom is 48 but deck, patio and lawn area is 200+ on our 1.3 acres. The majority of visitors will be on Friday and Saturday with current summer estimates at 300 customers per weekend day and 100 customers each day on weekdays. Currently there are only 6 parking spaces on the property and Phoebus currently does not require off street parking. The majority of traffic approaches eastbound on Mellen St. Some traffic also approaches on Curry St, County St. and from Fort Monroe on Mellen St.

Sly Clyde LLC is wholly owned by Timothy Smith and C. Douglas Smith. Our head cidermaker/production room manager is Patrick Smith and the taproom manager is Jeremy Regula. The property, 207 E. Mellen St is owned by R. Hayden Smith Inc. and Timothy Smith is president of that corporation.

**Community Impact** will involve slightly increasing traffic and parking around the Cidery but in doing so will further the City of Hampton's plans which have sought to bring people to the Phoebus retail corridor. In our first 6 months of operation since opening August 25, 2018 we have had approximately 25,000 people visit the property from across Hampton Roads and beyond including the European Union. Many, many of these people have plans to, or seek advice on where to eat and visit restaurants

and stores in and around Phoebus proving the positive impact of destination craft beverage production in community revitalization. We have had no incidents involving public safety.