

The Local Makery — Project Description (Conditional Use)

Applicant/Operator	The Local Makery (Owner/Manager: Tim Walsh)
Address	2289 Ludington Ave, Wauwatosa, WI 53226
Zoning	Midtown Mixed Use (MID-MIX)
Operations Proposed	Limited wine service outside of class times; indoor service in the Workshop and outdoor service in the front yard seating area (~670 sq ft); beverages prepared/dispensed from the interior Wine Bar Service Area.

SUMMARY OF THE USE

The Local Makery will operate a calm, conversation-forward wine bar on select evenings **Wednesday–Saturday, 5:00–10:00 PM**. We offer a tightly curated list of quality wines with friendly, expert guidance to help each guest find the right pour. **No live television**, no amplified music, no bar games. A walkable alternative to beer gardens and dive bars, **we aim to be the neighborhood place you can actually talk**. Indoor service will occur in the **Workshop**; outdoor service is limited to the **front yard seating space (~670 sq ft)**. Wine and beverages will be prepared/dispensed from the **interior Wine Bar Service Area**.

HOURS & STAFFING

Hours: Wednesday–Saturday, 5:00–10:00 PM.
Staffing: Two staff on duty during service hours; team includes 4–7 part-time employees and one full-time manager (Tim Walsh).

SITE CONTEXT

The existing commercial suite totals **~610.94 sq ft** across Workshop, Office, and Bathroom. The **front yard seating area is approximately 670 sq ft** and will be clearly delineated from the public sidewalk with a **low fence** (planned for spring). Seating will be arranged to maintain clear pedestrian paths, preserve sight lines, and avoid spillover into the right-of-way. See attached floor plan for labeled areas (Workshop, Wine Bar Service Area, and front seating).

OPERATIONS & POLICIES

- Sound:** No live television, no amplified music, no outdoor speakers; conversation-level sound indoors; doors kept closed except for access. (Indoor displays may present static/digital menus.)
- Responsible service:** All servers will complete **Responsible Beverage Server** training and obtain required City licenses; ID checks at point of sale; refusal-of-service policies; incident log maintained. (No specific 21+ policy for the outdoor area.)
- Service areas:** Indoor service limited to the **Workshop**; outdoor service limited to the **~670 sq ft front yard seating space**; beverages prepared/dispensed from the **interior Wine Bar Service Area**.
- Outdoor management:** Staff actively manage the outdoor area; clear house rules posted; seating arranged to avoid sidewalk spillover. A low fence will delineate the area; umbrellas and portable heaters

may be added later if needed.

Refuse & cleanup: Refuse stored indoors or in closed receptacles; nightly sidewalk sweep after closing.

Lighting: **Bistro string lights** provide a soft, warm, low-glare environment for patrons and neighbors.

Flexibility: Standard hours as listed, with occasional City-approved extended or holiday/special hours as permitted.

DELIVERIES & LOGISTICS

Alcohol deliveries: Tuesdays, 12:00–4:00 PM, via the front entrance.

Small packages: Delivered to the rear.

Transportation: Emphasis on walk-up neighborhood patrons; typical curb parking for short visits; no valet, no drive-through; no dedicated staff parking; no bike rack planned at this time.

RESPONSE TO THE SIX CONDITIONAL USE APPROVAL CRITERIA

1) Public health, safety, and general welfare

Quiet, low-impact operations with no amplified entertainment; Responsible Beverage Server training and ID checks; closing by **10:00 PM**; staff manage the outdoor seating; posted house rules and incident log.

2) Compatibility with surrounding uses, values, and enjoyment

Small-format, conversation-focused wine service complements the corridor's walkable character; no outdoor speakers; refuse stored indoors or in closed receptacles; nightly litter sweep; design extends The Local Makery's **old-world charm** to the frontage in a subdued, neighborhood-appropriate manner.

3) Orderly development of surrounding properties

Evening service avoids conflicts with daytime commercial activity; quiet operations preserve nearby residential enjoyment; activating the **~670 sq ft** frontage supports foot traffic and passive surveillance without constraining adjacent businesses.

4) Adequate utilities, access, drainage, and improvements

Use occurs within existing conditioned space and a defined **~670 sq ft** outdoor seating area; no kitchen/grease waste (wine-only); refuse managed via existing service; portable planters/furnishings preserve sight lines and drainage.

5) Ingress/egress and traffic minimization

Primary access from the sidewalk; no queueing, no valet, no drive-through; seating arranged to prevent congestion and maintain clear pedestrian paths; emphasis on neighborhood foot traffic.

6) Compliance with zoning and regulations

The use aligns with **MID-MIX** intent as a small, pedestrian-oriented neighborhood amenity. We will obtain/maintain all required City licenses/approvals and comply with any conditions of approval.