MEMO TO: Mayor and City Council Members

FROM: Planning Staff

DATE: August 6, 2026

RE: Targeted Incentive Program(TIP-1-2026)

Application for a Targeted Incentive Program for building renovations for a new restaurant space and juice bar at 121 E. Main Street

Project Information

Location: 121 E. Main Street



Use: Building renovations for a restaurant space and juice bar to include the following:

- Demo the back room for installation of a full kitchen to include a hood system and grease trap
- New plumbing and sinks to accommodate a commercial kitchen
- Update electrical and lighting
- Adding walls
- HVAC system
- Installing cabinets and countertops

Construction Plan

A proposed floor plan has been provided. It contains very detailed information regarding the build-out of the kitchen and the herbal/juice bar. The enclosed space at the back of the building is where the commercial kitchen system is to be installed. The herbal/juice bar will be constructed in the main space of the floor. The rest of the space is reserved for dining and lounging furniture. The build-out time frame is estimated to take six months. For more information, the contractor, Gary Boder, is available, as his number is listed in the quote.

Total project cost estimate: Approximately $175,544

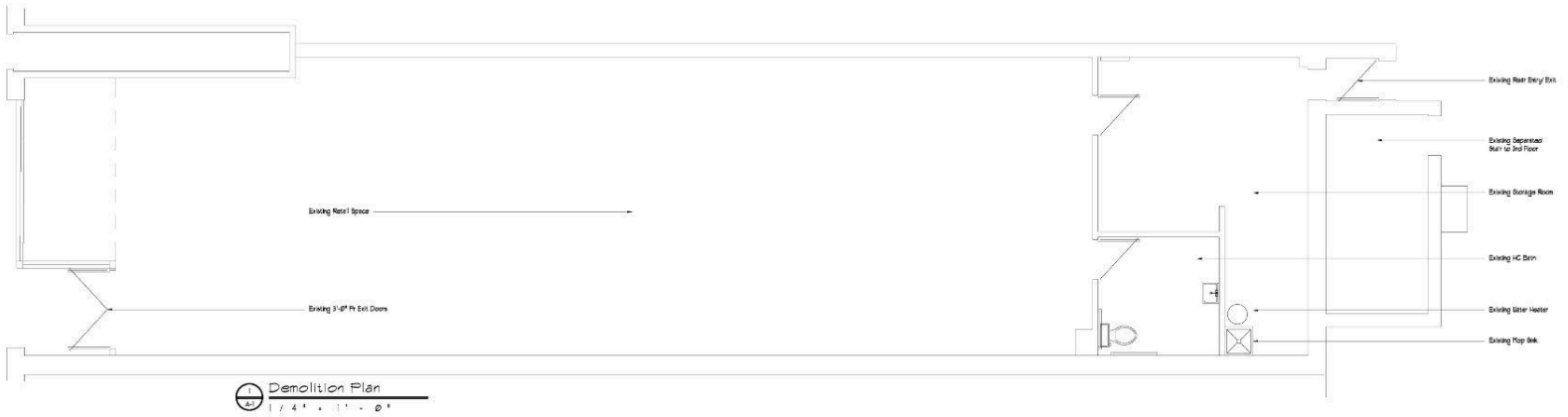
Anticipated completion: six months

Request

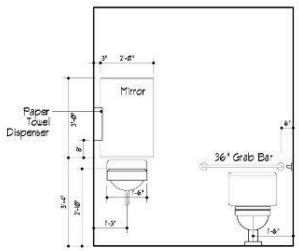
$ 50,000.00 for building renovations

CRAIG W ISAAC
ARCHITECTURE
Studio Lane
900 Linda Lane
Charlotte NC 28211
Architecture
Interior Design
Product Design
704 358 1365

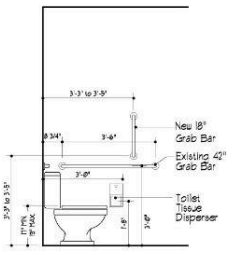




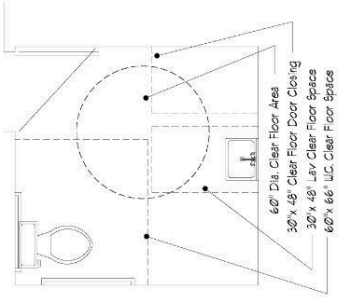
1 A-1 Demolition Plan
1/4" = 1'-0"



3 A-1 Typ Vanity Elevation
1/2" = 1'-0"



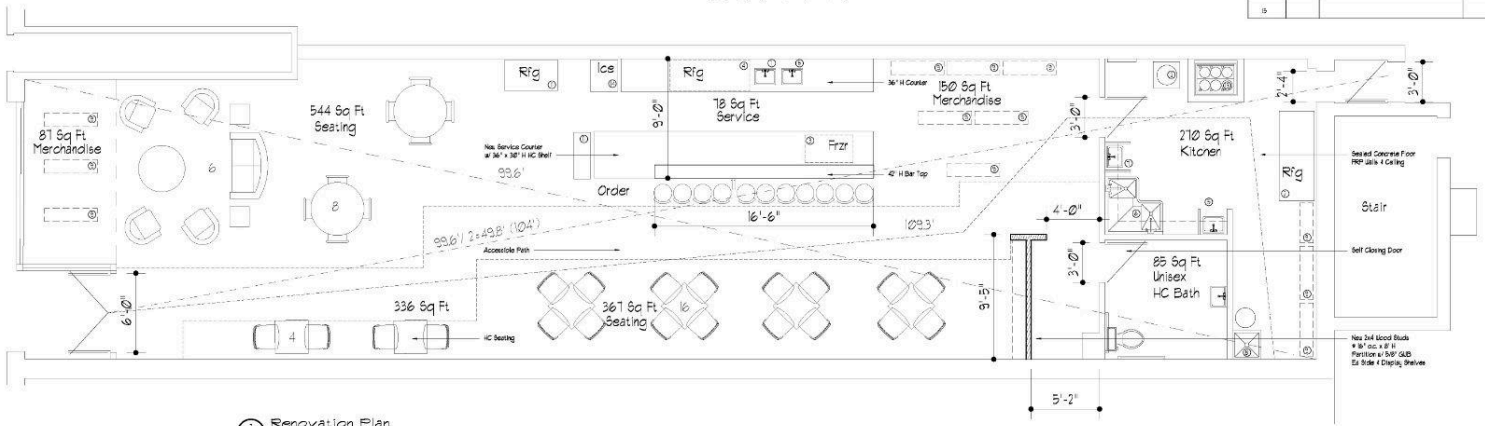
4 A-1 Toilet Stall
1/2" = 1'-0"



3 A-1 Toilet Plan
1/2" = 1'-0"

EQUIPMENT SCHEDULE

ITEM #	QTY.	DESCRIPTION	MFR.	MODEL NO.
1				
2	1	REACH-IN BEER COOLER	TRUE	TD-1B-1B
3	1	UNDERCOUNTER REFRIGER.	PEARCOLD	MYB-UCRS
4	1	3 DOOR UNDERCOUNTER COOLER	MADCOOL	RSS3-3
5	2	PREP SINK	SERV-WARE	DIS-1C-2124-CUP
6	1	3-COMP SINK	SERV-WARE	ESCUP3682-18-C
7	2	HAND SINK	SERV-WARE	HSW-CUP
8	1	MOP SINK		
9	3	LINE SHELVING UNIT	Standard	
10	1	3 DOOR DISPLAY COOLER	PEARCOLD	R-MT27RS-W
11	1	BAKERY DISPLAY CASE	PEARCOLD	MTM-CD3
12	1	RICE COOKER	GALAXY	TTRJ55B
13	1	GAS RANGE	US Range	USR-4R
14	1	LARGE ICE MACHINE	ATOSA	YR680-AP-161
15				



2 A-1 Renovation Plan
1/4" = 1'-0"

LEGEND
- Existing Material
- Existing Material to Remain Separate Space
- Material to be Removed
- New Material
- Fire Rated Wall

All New Doors to Comply w/ ANSI A117.1 NCBC 2009.
1 3/8" Solid Core Wood, 3'-0" x 8'-0" w/ Lever Hardware (Match Exist'g)

All New Wall & Ceiling Finishes to Comply w/ NCBC Table 803.5

This Project to be Compliant w/ ANSI 117.1 2009 & Chapter 11 NC State Building Code For Accessibility

Sunshine Kitchen Upfit

121 East Main Street

Lincolnton NC

July 1, 2025
February 25, 2026

A-1

Introduction

Welcome to Sunshine Kitchen. We are a multifaceted, health-conscious business with a mission to elevate your health. The focus is to cultivate nourishment for our community with healthy meals on the go, nutrient-dense snacks, vibrant juices, muscle-building smoothies, and herbal mocktails crafted from pure, intentional botanical ingredients. We believe in food rooted in well-being- no refined sugars, no artificial ingredients, no harmful seed oils; just real nature-based nourishment. While we offer nourishment on the go to fit your busy lifestyle, we also offer a space for you to make yourself at home. Our space is a cozy, earthy haven filled with plants where people can gather, relax, create, work, or reconnect with themselves and their loved ones. We exist to inspire healthier lifestyles while honoring the beauty of nature, connection, and well-being.

We offer a monthly/weekly meal prep menu that includes breakfast, lunch, and dinner options. Preorders are placed every Friday to ensure that enough meals are made and ready for pickup every Monday. Extra meals will be available for purchase from within the store throughout the week, along with healthy beverages up for grabs for those on the go. For those who will spend time in our cozy space, a drink menu and a small bite menu are available at the bar. Beverage options include plenty of delicious herbal mocktails, fresh juices, real fruit slushies, and clean smoothies; all crafted with your health in mind. The small bite menu includes a selection of baked goods, oatmeal energy balls, mini charcuterie, fruits/veggie platter with a variety of dips, assorted avocado sourdough toasts, etc; all crafted to fuel your body with proper nutrients.

Regarding the hours of operation, we are open to the public Monday through Saturday from 11 AM to 8 PM with at least 50 seats available. Changes may occur as we continue growing and adapting to customer demand. Sundays will be reserved for cooking the pre-ordered meals.

Thank you for your time in getting to know who we are and what we are all about. We look forward to serving you in the near future.













To Whom It May Concern,

The proposed build-out of the commercial kitchen and herbal/juice bar located at 121 E. Main Street already includes and will include several features intended to improve energy efficiency and weatherization within the building.

Regarding the lighting system, all new wiring and energy-efficient LED bulbs, including motion detection lighting, have already been installed throughout the building to reduce electrical consumption and improve operational efficiency.

The project will also improve the building structure through weatherization measures, including sealing and weatherproofing exterior doors to reduce air leakage and improve temperature control within the building. These improvements are expected to reduce unnecessary heating and cooling loss and contribute to lower overall energy usage.

The build-out will utilize an energy-conscious commercial kitchen system, including a gas stove and gas water heater, selected for reliability and operational efficiency appropriate for a commercial food service environment while considering the building's existing electrical service capacity. Additional consideration will be given to efficient ventilation for the hood, refrigeration, and kitchen equipment during the construction process. All new equipment purchases will prioritize energy-efficient commercial appliances and fixtures whenever feasible and financially practical. Regarding HVAC, it has already been updated to a more efficient HVAC unit.

Overall, the proposed plan is being designed and constructed with energy efficiency and weatherization in mind. The plan is to create a modern commercial kitchen and storefront that incorporates energy-conscious lighting, weatherproofing measures, and efficient equipment selections intended to reduce long-term energy consumption and improve building performance.

Sincerely,

Patricia Neal

Owner of Sunshine Kitchen