EAST VILLAGE, SAN DIEGO

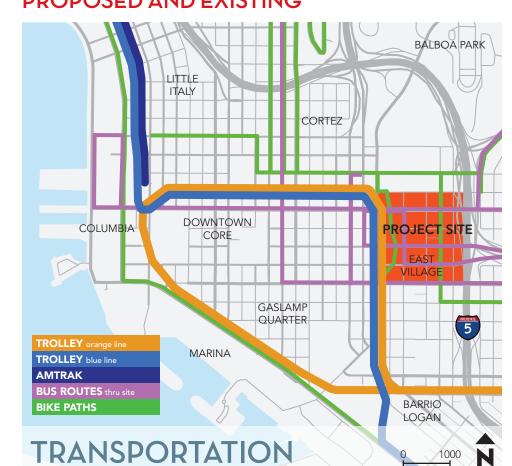
CIRCULATION

East Village is San Diego's new food arts district. Here, a new culinary arts academy graduates over 1,000 chefs annually. The test kitchen serves ceviches, enchiladas and pico de gallo. Produce from local farms is sold weekly at a farmer's market outside the doors of the new culinary museum. At the public market hall, purveyors sell artisan foods, cookwares and spices. Food carts flaunt frosty horchatas and fiery burritos.

Sewing together all these amenities is the district's central promenade, EAT **STREET**. It is a paseo for strolling, all fresco dining, and people-watching. Restaurants spill into the street, blurring the line between interior and exterior. A canopy of lights zigzags from rooftop to rooftop, and wafting aromas enrich an edible atmosphere.

The East Village is a hub of fresh food and fresh ideas. Artists create and innovate in the district's 600,000 square feet of affordable flex htspace, and over 22,000 students live or attend classes at one of the three educational institutions in the district. East Village life is LA MODA FRESCA.

PLANNING CONTEXT







SECTION 50



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The project site connects to downtown San Diego attractions, such as the Convention Center, Petco stops and I-5 makes it ideal for new development. However, the fault lines which underly the site provide a challenge for cohesive development. To address this issue, the La Moda Fresca concept centers on pedestrianizing 13th Street and realigning it along an underlying fault line with a 25-ft Street.

buffer zone. While gathering is not permitted in the buffer zone itself, the space widens at key points to Park, and the San Diego Zoo. Its adjacency to transit allow for cafe dining, a farmer's market, food carts, and other activities. 13th Street becomes Eat Street. The paseo links two transit nodes at the northwest and southwest corners of the development site. A new East Village Green, owned and operated by the City, stretches eastward from the midpoint of Eat

EAST VILLAGE GREEN

BROADWAY

URBAN DESIGN PLAN

LEGEND

EDUCATION

- 1 San Diego City College NewSchool for Architecture
- & Design

3 Culinary Academy **ATTRACTIONS**

- **4** Food Museum **5** Corningstone Amphiteatre
- **6** Farmer's Market 7 Maria Park

- 8 Park Street Arts Corridor Albertson's
- 10 The Village Green Shoppes **11** City College Bookstore

RESTAURANTS & NIGHTLIFE

- **12** Hive Sushi Lounge **13** San Diego Public Market
- **14** Panther Club
- **15** Voz Alta
- 19 Rocky's Bar Grill & Fine Dining
- **22** Jimmy John's

23 Salazar's Fine Mexican Food

LAND USE DIAGRAM



LODGING

RESIDENCES

- **28** City College Apartments
- **31** Tamland Lofts

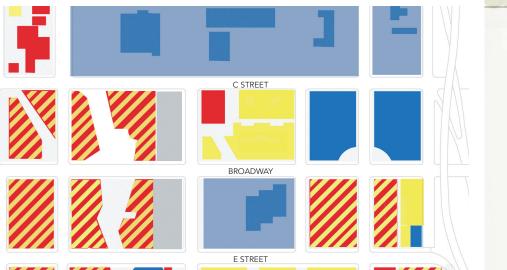
33 Eat Street Gym

32 Plaza Del Sur

- **36** Dr. Kenneth Noisewater, DDS

- **38** City College Trolley Station
- 39 San Diego Police Department **40** Electric Substation
- **41** Park & Market Transit Hub
- **42** La Moda Grease Collection Facility

P Public Parking Garages







7:35 PM, 6 JULY 2017

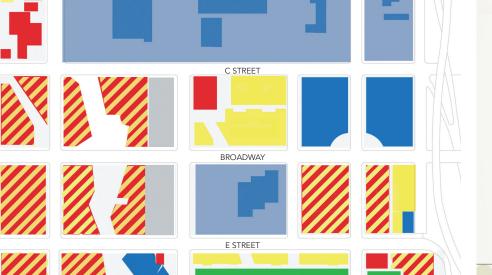
24 Hotel Mediterranean **25** Burgundy Suites **26** Hostel Cat

- **27** Union Square
- **29** Corningstone Apartments **30** East Village Townhouses

SERVICES

- **34** San Diego Restaurant Supply **35** US Post Office
- **37** Ferrell McKay Architecture

- **16** Tino's Bar
- 17 In-N-Out Burger **18** Octagon Cafe
- **20** Ling-Wong Chinese Restaurant
- **21** Fifty Seven Degrees





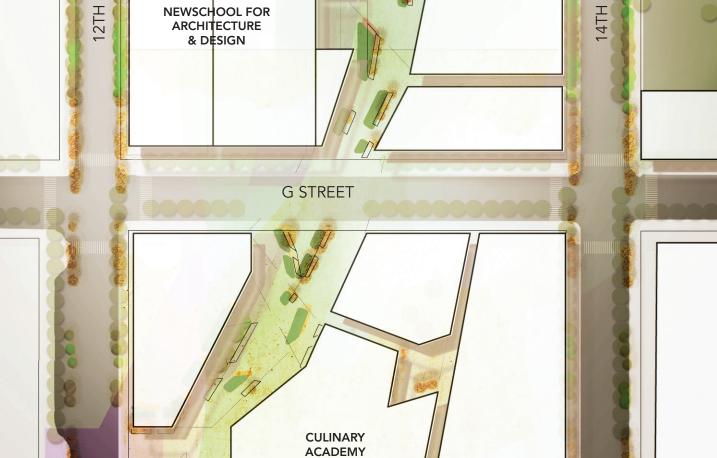


EAT STREET PLAN

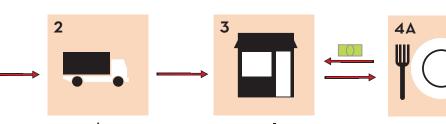
GYM

E STREET

F STREET



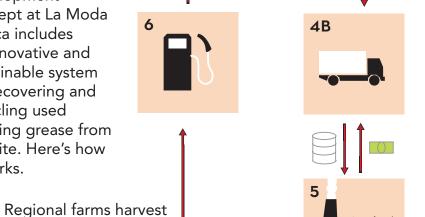
BIOFUEL SYSTEMS



development concept at La Moda Fresca includes an innovative and sustainable system or recovering and recycling used cooking grease from the site. Here's how

along Eat Street.

PHASING



more restaurants. Biodiesel-powered Refinery converts crude grease to trucks transport food goods to restauranteurs

Biodiesel is a cheaper, greener alternative to traditional gas, and can be used to further power farm-to-restaurant transportation.

Restaurants cook the food,

4A Diners consume delicious food.

B The development sells the grease

to a biodiesel refinery, such as

Logan. As a commodity, used

grease generates income and

allows the development to be

competitive on rents, attracting

New Leaf Biofuel located in Barrio

resulting in grease byproduct. All

lease to allow the development to

collect and store the used grease.

restaurants are required by the

PHASE ONE

2010-2013

The orientation 13th Street between Market and C Streets are closed to thru- traffic. The infrastructure is laid in place for the development of the Eat Street Corridor. Boutiques and artisan shops align 12th Street, taking advantage of the trolley connection and the adjacent architecture and design school. The development ensures that the character of East Village is preserved by limiting the amount of formula retail allowed in the proposed, new shopping and dining district Land for the food museum and culinary academy

is ground-leased to separate operators; these act

Retail square footage: 350,875 sqft Housing units: 775 units

as anchors to the development.

PHASE TWO

The City develops East Village Green, a community park at the center of the development, extending eastward from the Public Market. Eat Street is complete across the full five blocks of development. Modern style stacked townhomes line the park. Properties at the northeast are ground-leased to San Diego City College for its expansion, creating a new gateway to the campus. Student housing and artist flex space connect this side of development to shopping, dining and transit.

Retail square footage: 32,100 sqft Housing units: 2,168 units

PHASE THREE

Major attractions and anchors are complete, generating income for the development within the ten-year hold period. The development begins infilling the remaining lots with additional mixed-use retail and residential housing.

Retail square footage: 7,700 sqft Housing units: 375 units

