

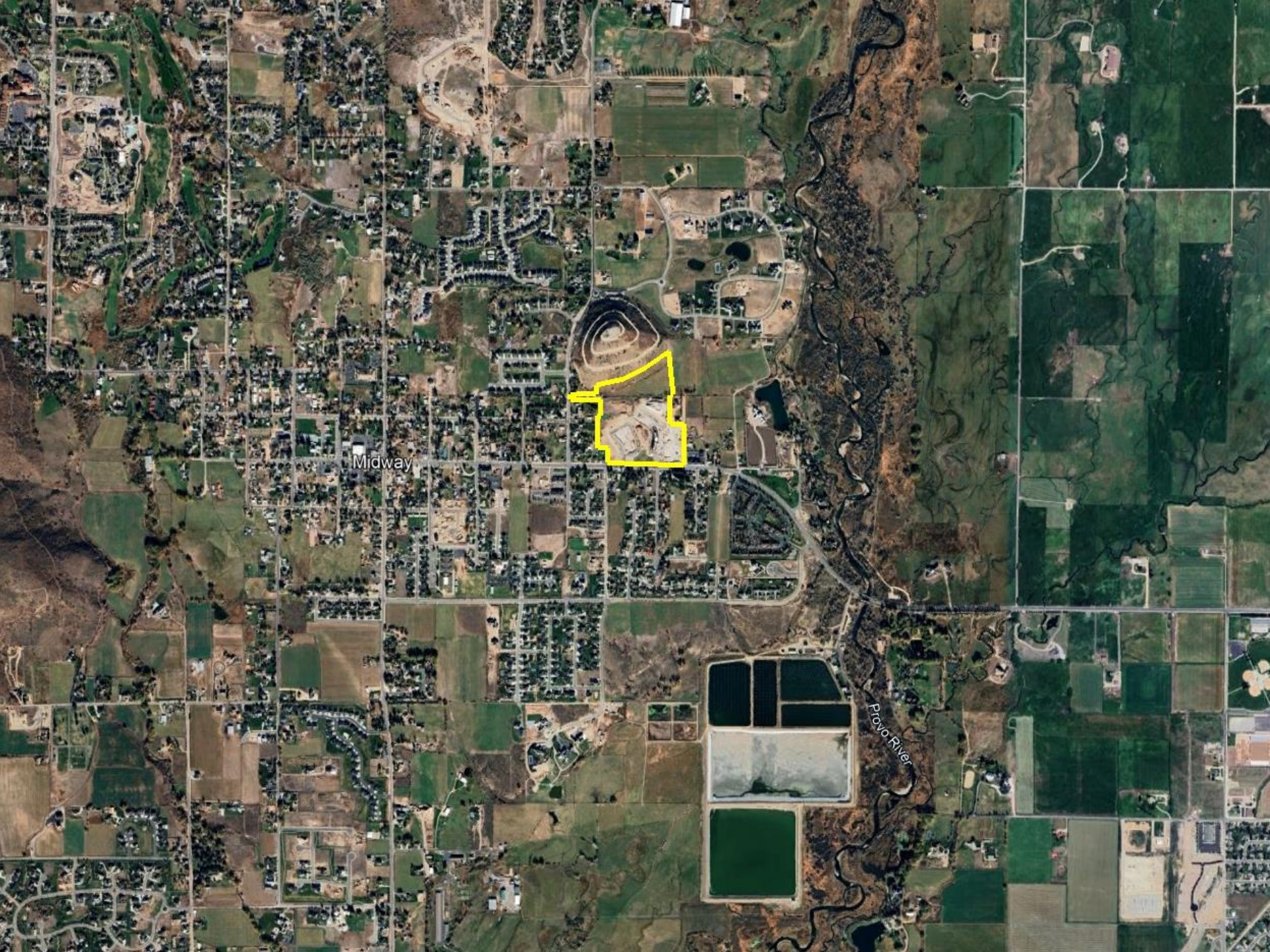
Southhill Bistro

Alcohol Dispensing Establishment

Conditional Use Permit

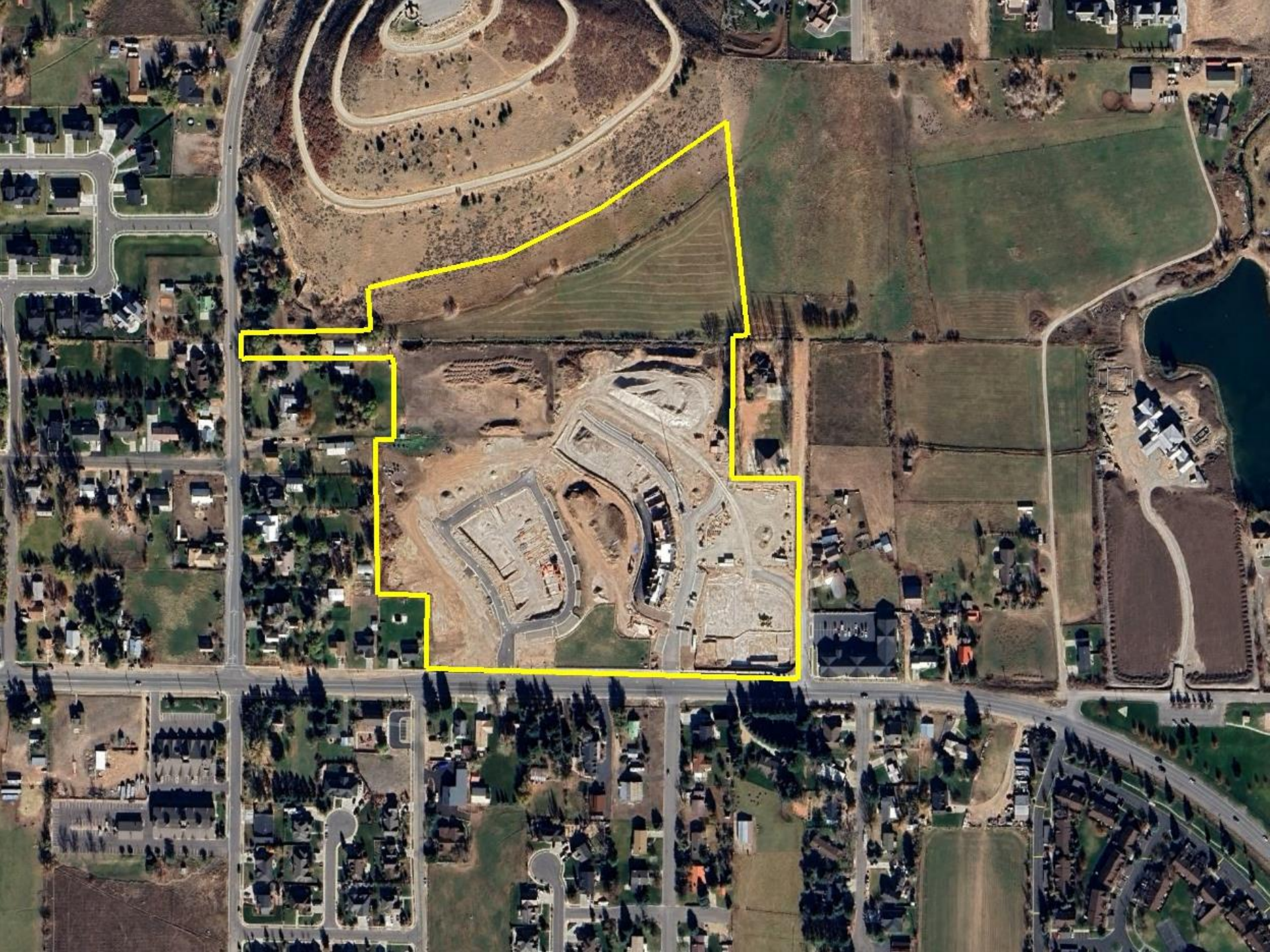


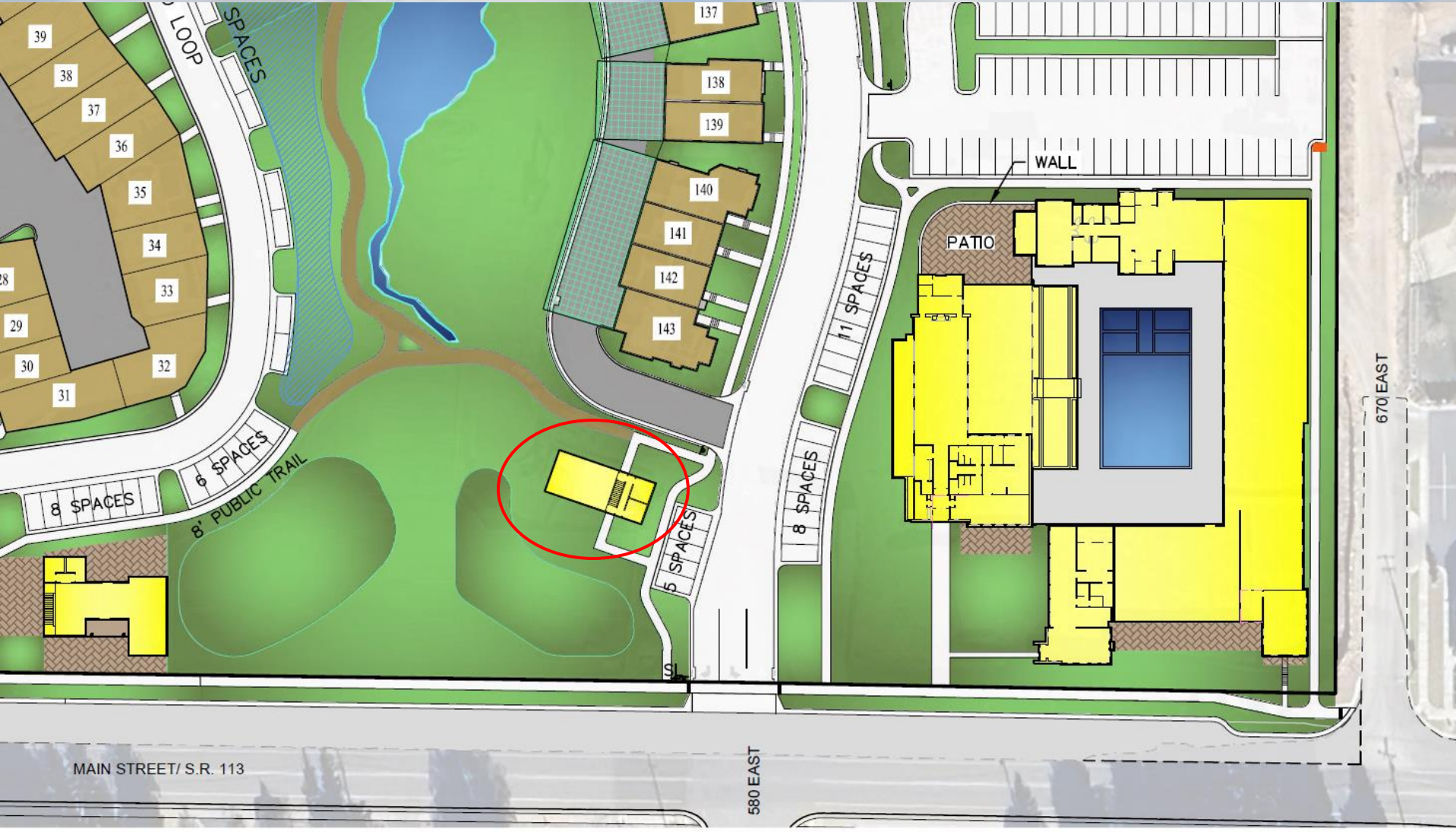
Midway
C.A.R.E.S.



Midway

Provo River

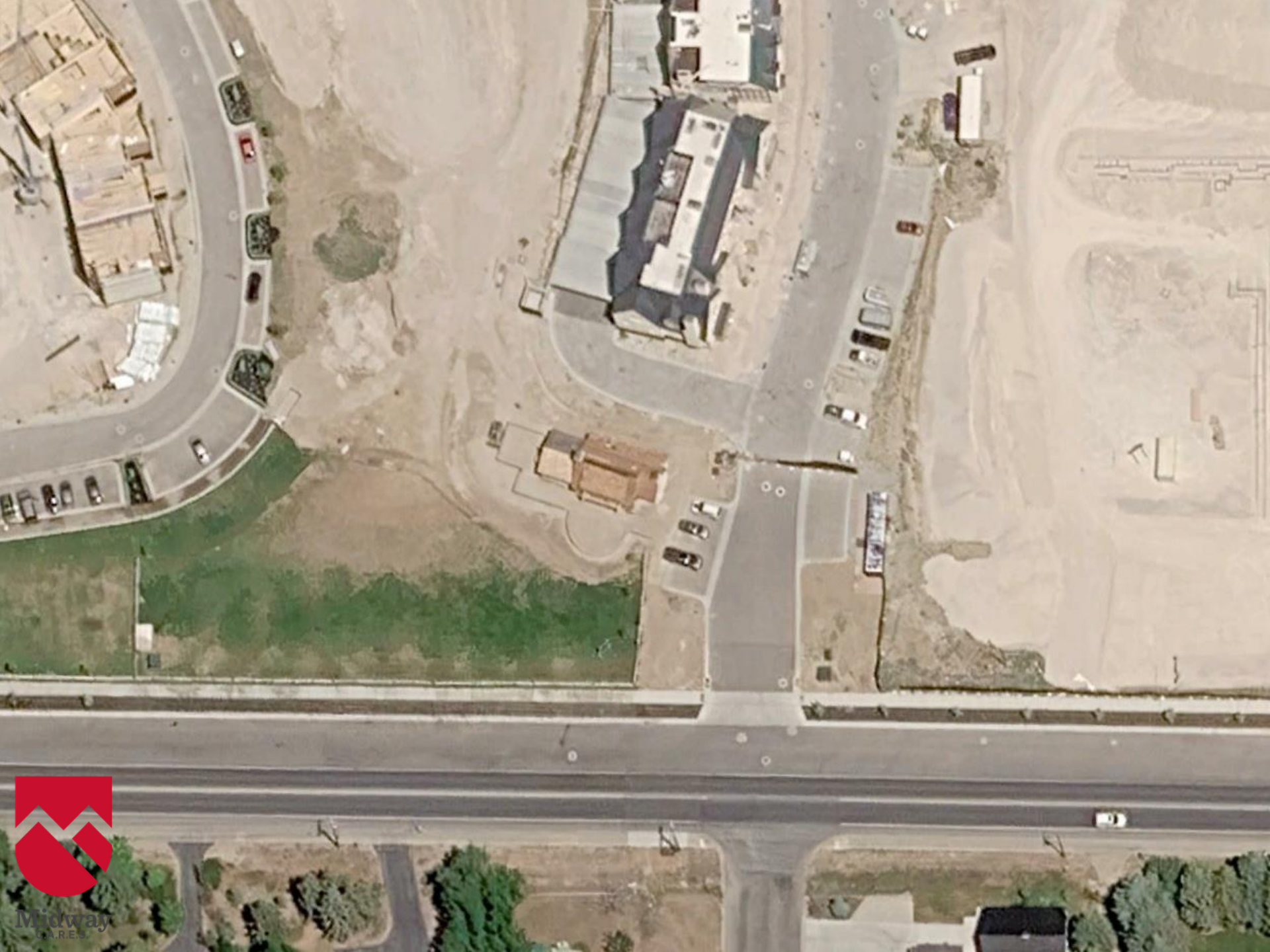




MAIN STREET/ S.R. 113

580 EAST

670 EAST



Midway
CO, RES.

Possible findings

- The proposed use is conditionally permitted within the Land Use Title and would not impair the integrity and character of the intended purpose of the subject zoning districts;
- The proposed use is consistent with the General Plan.
- The approval of the conditional use permit for the proposed use complies with the requirements of state, federal and Midway City regulations. The applicant shall obtain approval of the CUP, Local Consent, Business License, Alcohol License, and obtain and comply with all applicable state licensing requirements of the UDABS;
- There will be no potential, significant negative effects upon the environmental quality and natural resources that could not be properly mitigated and monitored.

Proposed findings

- The design, location, size, and operating characteristics of the proposed use are compatible with the existing and future land uses with the general area in which the proposed use is to be located and will not create significant noise, traffic, or other conditions or situations that may be objectionable or detrimental to other permitted uses in the vicinity or adverse to the public interest, health, safety, convenience, or welfare to the City. The proposed use and associated traffic are consistent with commercial uses in the C-2 zone;
- The subject site is physically suitable for the type and density/intensity of the proposed use. Special events will need to receive the proper City permitting/approval and comply with Midway City Code, including but not limited to light and noise ordinances;
- There are adequate provisions for public access, including internal and surrounding traffic flow, water, sanitation, and public utilities, and services to ensure that the proposed use would not be detrimental to public health and safety

Proposed findings

- The proposed license would allow the sale of alcohol at Montblu for on-site consumption.
- The restaurant property is not located within 200' of a public park, school, library, church, or other facility which might limit granting of an alcohol license.
- The State does regulate this type of alcohol license.
- Special events on site would be required to comply with Midway City Code.

Proposed condition

- No alcohol related signage would be visible on the exterior of the building or on the inside, visible from the outside, including from Main Street.



MONTBLU

• MONTBLU •



• MONTBLU •



• MONTBLU •

CHEF FRETZ

With more than two decades of culinary leadership, Chef Fretz brings creativity, precision, and a passion for thoughtful cuisine to Montblu. A graduate of the California Culinary Academy, he began his career in San Francisco at Fifth Floor under George Morrone before rising through acclaimed kitchens with the Mina Group, including: Arcadia, Saltwater, Bourbon Steak, Stone Hill Tavern, and XIV by Micheal Mina.

His career has taken him from consulting in New York with David Burke to opening celebrated restaurants in Los Angeles—including Church Key, the beloved Sunset Strip restaurant he opened that quickly became a staple of LA's dining scene. Along the way, he was honored as Angeleno Magazine's Best New Chef in 2009.

Most recently, his farm-to-table restaurant Coast Range has been recognized by the Michelin Guide from 2022–2025.

We are excited and honored to be working with him to open Montblu and Charolais at Southill.



• MONTBLU •

MENU:

Fretz's Fried Chicken/Local Tomatoes/Housemade Pickles/Red Frill/Aioli

Wagyu Roast Beef "Dip"/Raclette Cheese/Caramelized Peaches/Watercress

The "Anthony Bourdain"/Mortadella/Provolone/Yellow Mustard/Aioli

Pastrami/Braised & Breaded/Sauerkraut Aioli/Emmental Cheese/Fennel
Coleslaw

"Croque Monsieur"/Rosemary Ham/Beaufort Cheese/Pickled Onions

Mary's Turkey/White Truffle Triple Cream Cheese/Black Walnut
Gremolata/Sylvetta



*Best chicken sandwich in
California, stated by Michelin in
2025*

• MONTBLU •

SWEETS

- Fretz's Donut/Triple Fermented/Brown Butter Vanilla Glaze
- Dark Chocolate Crème Brulée/Crème Caramel
- Croissant Bread Pudding/Orange Blossom/Pistachio Anglaise
- Warm Valrhona Dark Chocolate Cookie/Black Walnuts
- Snickerdoodle Cookie/Tangerine/Madagascar Cinnamon/White Chocolate

DRINKS

Coffee, hot chocolate, specialty mocktails

- Wine by glass
- Champagne
- 6 bottled beers

• MONTBLU •

Anticipated hours
of operation:
8am-3pm
breakfast and
lunch being the
focus

