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**Minutes**

The Redevelopment Commission met in Special Session on Monday, September 23, 2024 at 4:00 p.m.

**Call to Order:**

The meeting was called to order at 4:00 p.m. by the president. Roll call was taken. Trena was present online via Webex. Shannon was absent. All other Commissioners were present, in person.

**Attendees:**

Commissioners:

Al Roszczyk, Pres.       Kyle Hendricks, V.P       Trena Carter, Sec. via Webex  
 Shannon McDonald       Cynthia Boll

Other Attendees:

Heather Pope, Redevelopment Director; Mikala Brown, Redevelopment Project Coordinator; Jason Major, BCSC School Board Liaison; Grace Kestler, City Council Liaison via Webex; Tom Dell, City Council; Joshua Ratliff, Upland Brewing Company, Inc.

**Discussion Items:**

**1. Upland Brewing Company, Inc. Riverfront Liquor License – Joshua Ratliff**

Heather previewed the Riverfront Liquor License application process and requirements. There is a Downtown Riverfront District, which allows Columbus to have additional 3-way liquor licenses available. There are a total of 15 downtown Riverfront District licenses. There are 8 available still. The process is to: submit a formal request to the CRC, then the CRC makes a finding that the applicant meets the criteria for a RF district liquor license. Next, the CRC writes a favorable recommendation to the Mayor. Finally, the mayor reviews the request and ultimately writes a letter of support for the applicant to attach to their ATC application.

Heather introduced Joshua Ratliff. Joshua then provided an update on the new proposed restaurant through Upland Brewing Company Inc. dba Black Sheep. He is excited to bring forward this new concept to Columbus and in such a critical location downtown. They are stewards of that space and will connect and align with the City's goals for downtown. They have

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provided materials if the CRC has questions. The concept is called Black Sheep. This will be the first of several Black Sheet concepts launching over the next 18 months. Launching Black Sheep in Columbus first is intentional. This will be considered “high touch”, approachable foods and beverages with a touch of service - made for every occasion. This concept is not a typical bar and will be price conscientious with a great selection. There will be 81 seats, 17 FTE employees. The restaurant will immediately begin expanding onto the patio on Washington and 4<sup>th</sup> Street sides beginning in March. The ATC application will include this exterior footprint.

Menu concepts will include crafting great pizza. The key to this is through their high-tech, wood fire oven which allows everything to go through oven. No fryer or stove will be needed, as the oven features rotating trays for all types of foods. Cindy asked a clarifying question about the oven. Josh indicates that yes, all appetizers, toppings, entrees, etc. will go through oven. This helps with short ticket times and unique flavoring. They will do lunch and dinner and full service. They will train to card everyone and will abide by ATC requirements.

Al asked about the opening hours. 11am-8pm, extended on Friday and Saturdays. No bunch is currently intended to be offered. To-Go and takeout may contribute up to 20% of revenues, but is not intended to be the primary strategy.

Heather asked if there is a lunch special offering. Yes, the dinner menu will be augmented during the day to meet the needs of lunch time guests. Black Sheep will be a great location for a sit-down business lunch.

Al asked clarifying question on delivery. Black Sheep will most likely partner through an app so that delivery is an option.

Al opened it up for additional CRC questions or anyone in audience. Grace reiterates her excitement for the new concept. Trena asked for clarification on the opening date. November 1<sup>st</sup> is planned currently. They are anticipating a soft opening the last week of October. Ticketed/reservation times tentatively planned for November 1<sup>st</sup> and 2<sup>nd</sup>. But open to the public then following this.

Joshua described the brand relationship. The concept will be powered by Upland but with other offerings – it will be an independent concept identified separately from Upland. Kyle asked a question about if they have started the hiring and training process. Yes, the first step is moving forward – infrastructure is ready with org charts and training programs created. There will be one month of full training initially and then they will continue hiring throughout. Kyle also asked if they anticipate hiring challenges, as that is something that we typically hear. They do not want to pull employees from other businesses. They would like to get fresh perspectives to draw others from outside of the restaurant industry. They also want to be very involved in the downtown events process and help draw people in.

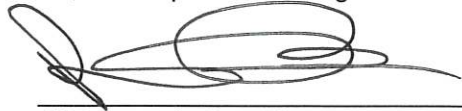
No further discussion on part of commissioners and no public comment or questions. Kyle moved and Cindy seconded the motion to provide a favorable recommendation to the Riverfront Liquor License request presented by Upland Brewing Company Inc. (dba Black Sheep) at 345 4<sup>th</sup> Street, Columbus, IN 47201. The motion passed unanimously.

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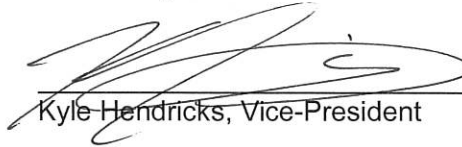
**Adjournment**

There being no further business, Kyle moved and Trena seconded a motion to adjourn. The motion passed unanimously and the meeting was adjourned at 4:20PM.

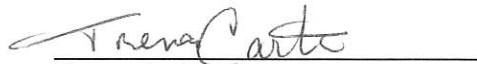
Approval this 21<sup>st</sup> day of October, of the September 23, 2024 special meeting minutes.



Al Roszczyk, President



Kyle Hendricks, Vice-President



Trena Carter, Secretary



Shannon McDonald, Member



Cynthia Boll, Member