

RESTAURANT SPACE | FOR SALE

Uptown Neighborhood Restaurant

1413 Upperline Street

NEW ORLEANS, LA 70115

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HISTORIC 2-STORY RESTAURANT WITH FF&E

1413 Upperline Street, New Orleans, LA 70115

PROPERTY DESCRIPTION

Second-generation restaurant with existing fixtures, furniture, and equipment is now for sale. The restaurant is a combination of two properties (1413 Upperline Street and 4836 Pitt Street) and consists of multiple unique dining areas, each with its own intimate setting.

The ground floor features a small bar area, three dining rooms, kitchen, waitstaff area, restrooms, and storage. The second floor has a large office,

prep kitchen, a large wine storage room, and a storage area that has potential for future dining room/private event expansion.

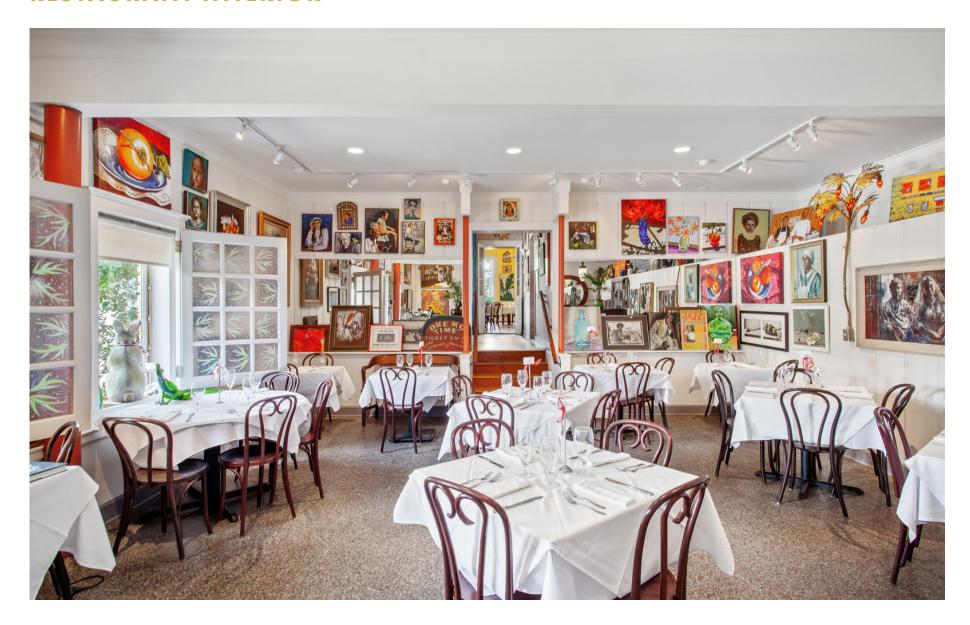
Located along the growing Prytania corridor among many thriving food and beverage businesses, this property has been a restaurant under different owners for almost nine decades and currently has a liquor license. It is zoned HU-MU neighborhood mixed-use.

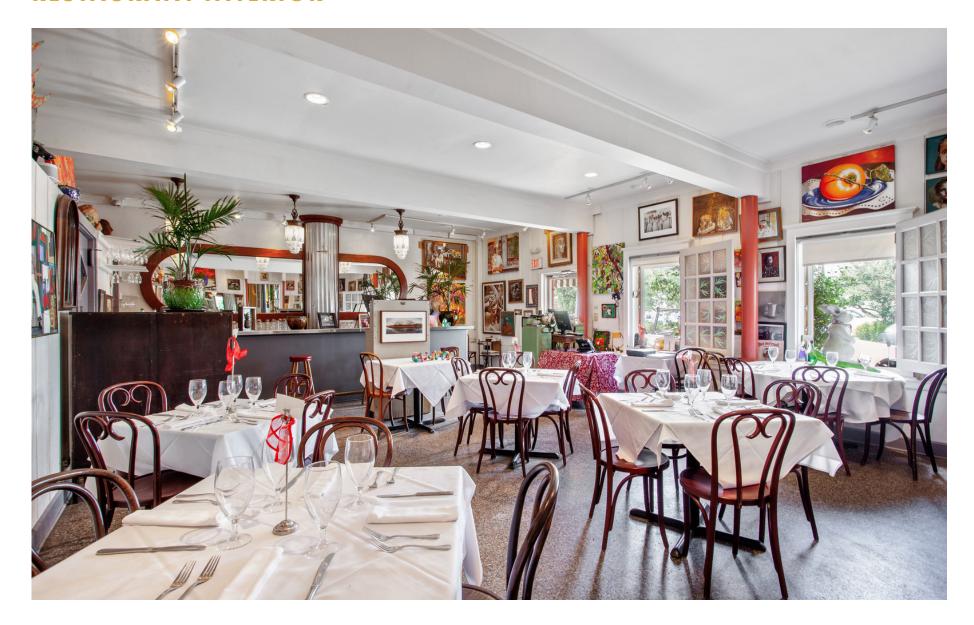
PROPERTY SUMMARY

SIZE: 4,293 sf

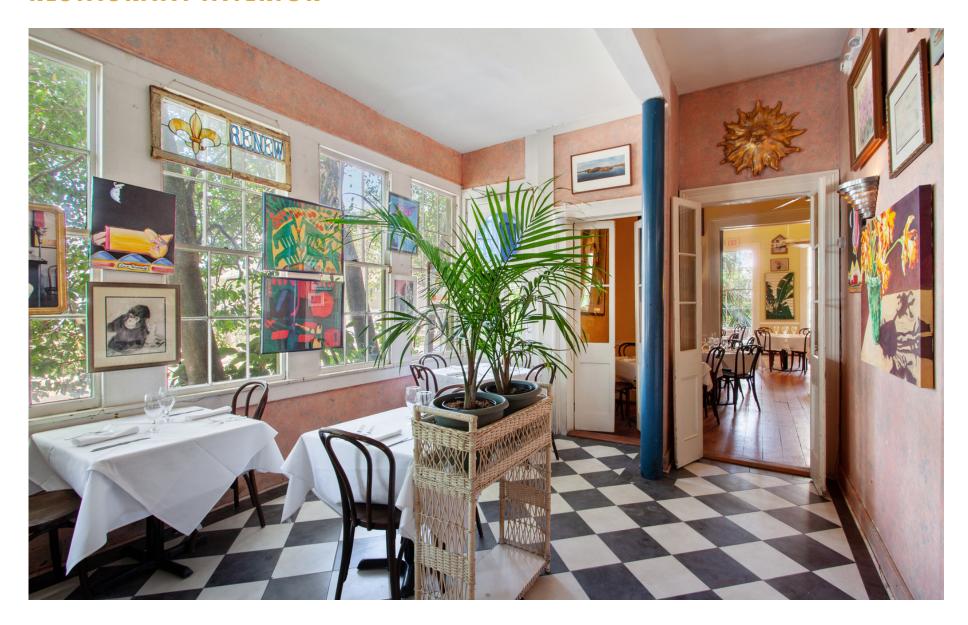
SALE PRICE: \$1,725,000

Note: Sale price is for real estate only; the business is not for sale.









FURNITURE, FIXTURES, AND EQUIPMENT







INCLUDED IN THE SALE

Please note this is a partial list. The full FF&E list will be provided upon request.

Ground Floor

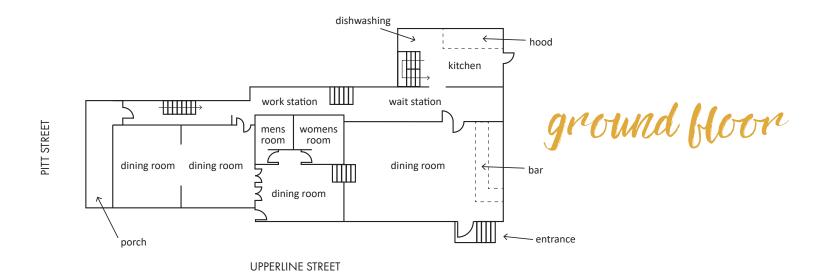
- » Stove
- » Salamander
- » Deep Fryer
- » Grill, gas
- » Cook's Reach-in SS Cooler
- » Salad Top SS Refrigerator
- » Low-Boy SS Fish Cooler (below grill)
- » Work Tables

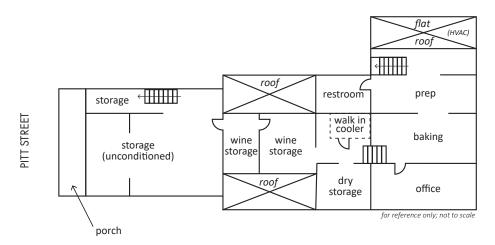
- » OWS Steam Warmers (2)
- » Microwaves (4)
- » Below-Bar Coolers (4)
- » Cooler OWS Waiters Reach-in
- » Cooler Chef Station SS Reach-in
- » Freezer OWS Ice Cream Dipping Station
- » Freezers, Tall, Reach-in (2)

Second Floor

- » Freezer Dessert Prep, Small Upright
- » Work Tables
- » Electrical Cooking Units (2)
- » Electrical Convection Oven with Tray Rack
- » Vacuum/Heat Seal Machine

FLOOR PLAN





second Hoor

UPPERLINE STREET

NEIGHBORHOOD AND HISTORY

Formerly the City of Jefferson, today's Uptown area initially began as plantations that, from 1834 through the 1850s, were subdivided into faubourgs lined out on a grid system. Development began in earnest with the 1833 opening of the St. Charles and Carrollton Railroad, today's St. Charles streetcar line, which made it convenient to live "uptown" while working in downtown New Orleans. Shops and offices concentrated on Magazine Street and Napoleon Avenue, a wharf and slaughterhouse industry thrived along the river, and building boomed as families left New Orleans for new homes nestled along tree-lined streets. While there were not many planned parks or squares, the area encompassed Audubon Park, the

throughout the neighborhood.

New Orleans annexed Jefferson in 1870, and its development continued into the early 20th century. Primarily residential, this area has remained a convenient location for families, providing an easy commute to the Central Business District. It also has an active student population, as both Tulane and Loyola Universities are included in Uptown. There is still a predominantly commercial concentration on Magazine Street, which attracts both city residents and tourists to shop and dine, while other stores and restaurants can be found scattered throughout Uptown.



The location is a visible commercial corridor of a primarily residential area with concentrated areas for shopping and dining.

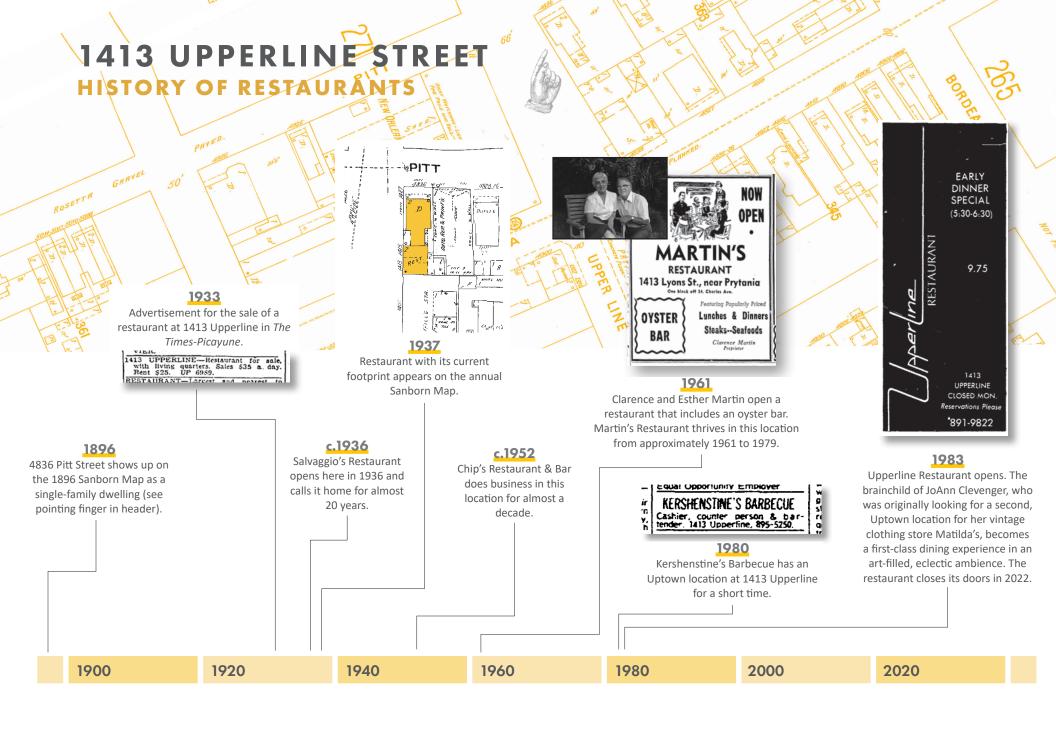
second largest public space in the city, and scattered parks



The property is one block from the St. Charles streetcar. Additionally, it is a quick connection to I-10 and the Crescent City Connection via both St. Charles Avenue and Prytania Street as well as Claiborne Avenue (US 90) via Napoleon Avenue.



This parcel anchors a two-block dining destination that includes local ice cream shop Creole Creamery, La Crepe Nanou, Costera, St. James Cheese, and more.





UPPERLINE RESTAURANT'S HISTORY

2002



2012





FROM THE TIMES-PICAYUNE Friday, August 17, 2012

Every Holy Thursday, Leah Chase traditionally serves up her famous green gumbo and fried chicken at Dooky Chase. Since [Hurricane] Katrina caused a lot of damage to her restaurant, Muriel's Restaurant has donated the restaurant to hold a fundraiser to help her repair and reopen. Chef Chef Paul Prudhomme, left, gives a present to Leah Chase, right, as JoAnn Clevenger of Upperline Restaurant watches, center.

JoAnn Clevenger, the proprietor of Upperline
Restaurant, gets her seventh nomination for
Outstanding Restaurateur in 2017, an award the
JAMES BEARD FOUNDATION gives to "a working
restaurateur who sets high national standards in
restaurant operations and entrepreneurship."



James Beard Award Nominee, 2017







