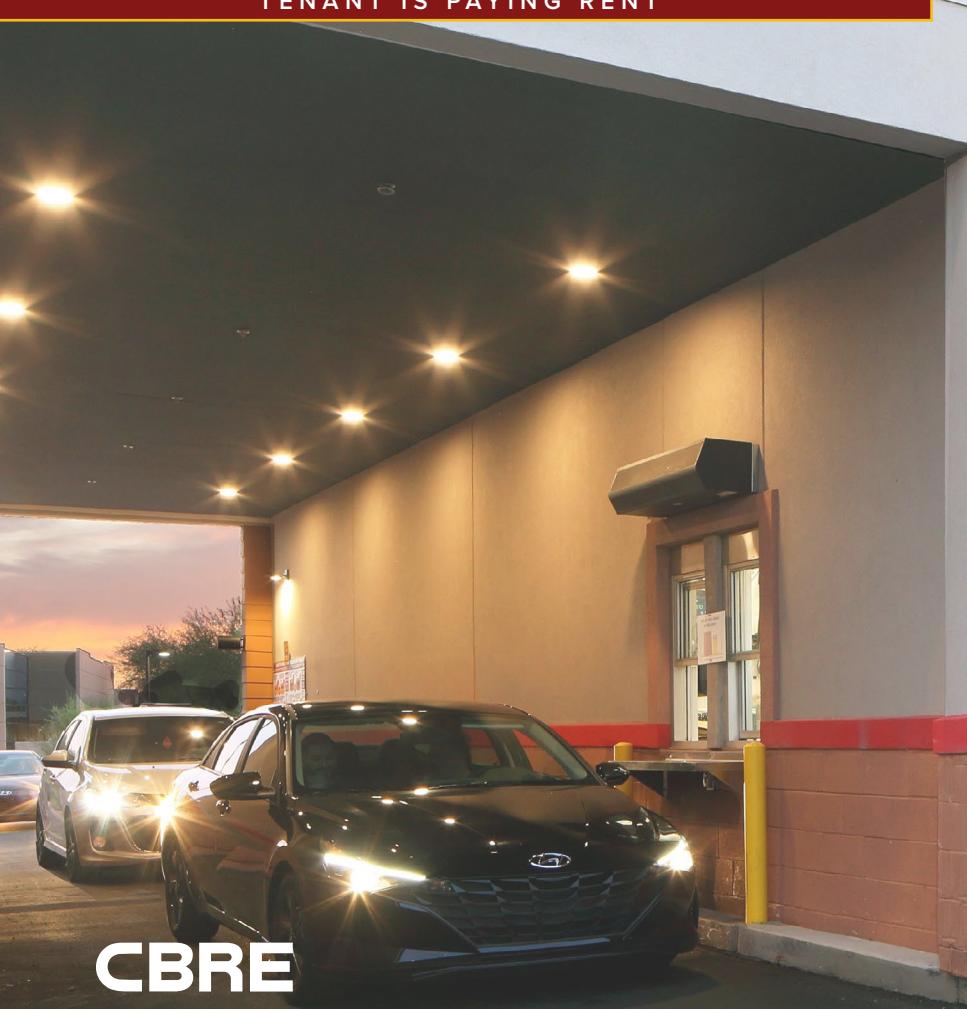


FOR SALE

CONCEPTUAL PHOTO





## FINANCIAL SUMMARY

|                      |             |
|----------------------|-------------|
| PRICE                | \$3,083,333 |
| NET OPERATING INCOME | \$185,000   |
| CAP RATE             | 6.0%        |



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## RETURN SCHEDULE

| YEAR                                  | MONTHLY RENT       | ANNUAL RENT         |
|---------------------------------------|--------------------|---------------------|
| YEARS 1-5                             | <b>\$15,416.67</b> | <b>\$185,000.00</b> |
| YEAR 6-10                             | \$16,958.34        | \$203,500.00        |
| YEAR 11-15                            | \$18,654.17        | \$223,850.00        |
| YEAR 16-20                            | \$20,519.58        | \$246,235.00        |
| <b>OPTION PERIODS (IF EXERCISED):</b> |                    |                     |
| <b>1 (21-25)</b>                      | \$22,571.54        | \$270,858.48        |
| <b>2 (26-30)</b>                      | \$24,828.70        | \$297,944.35        |
| <b>3 (31-35)</b>                      | \$27,311.57        | \$327,738.84        |

**\*\*\*ABSOLUTE NNN\*\*\***

# ASSET PROFILE

|                   |  |
|-------------------|--|
| TENANT            | Angie's Lobster                                    |
| GUARANTEE         | Antonios Christofellis & Roushan Christofellis     |
| ADDRESS           | 7425 S 19 <sup>TH</sup> Ave<br>Phoenix, AZ 85041   |
| RENT COMMENCEMENT | November 1, 2024                                   |
| LEASE TERM        | Approximately 18 years left                        |
| BUILDING SIZE     | ±1,915 SF  |
| OCCUPANCY         | Under Construction but paying rent                 |
| YEAR BUILT        | Under Construction.<br>Planning to open March 2026 |
| DESCRIPTION       | Fast Food Restaurant with Drive Thru               |
| PARCEL NUMBER     | 105-97-796A  |
| PARCEL SIZE       | ±33,826 SF/0.78 Acres                              |
| COUNTY            | Maricopa   |
| ZONING            | C-2, City of Phoenix                               |

# SITE PLAN



## Property Highlights

- Join a Top Performing 
- Opening March 2026 
- Zoned C-2, City of Phoenix 
- High Traffic Counts with  $\pm 49,717$  VPD\* on Baseline Road  
(source: ADOT)
- New Home Communities Now Under Construction Surrounding Subject Project
- Excellent location in the rapidly growing market of the South Mountain area.

## Demographics

|                               | $\pm 1$ MILE | $\pm 3$ MILES | $\pm 5$ MILES |
|-------------------------------|--------------|---------------|---------------|
| 2024 Population               | 14,839       | 103,811       | 203,922       |
| 2029 Population               | 15,468       | 109,449       | 217,644       |
| 2024 Median Age               | 33.00        | 33.10         | 33.50         |
| 2024 Average Household Income | \$108,015    | \$105,762     | \$108,405     |
| 2029 Average Household Income | \$125,651    | \$123,668     | \$126,339     |
| 2024 Businesses               | 156          | 1,291         | 5,035         |
| 2024 Employees                | 1,606        | 18,398        | 108,197       |

Source: Esri



# TENANT PROFILE

|         |  |
|---------|--|
| TENANT  | Angie's Lobster  |
| WEBSITE | <a href="http://www.angieslobster.com">www.angieslobster.com</a> |

Angie's is a restaurant chain that aims to make luxury foods affordable to everyone by disrupting the traditional restaurant business model. They have achieved this through a vertically integrated and horizontally integrated business model, which allows them to control their supply chain and cut out middlemen. By doing so, they can offer high-end ingredients like Maine lobster and USDA Prime steak at affordable prices.

**Vertical integration:** Angie's has gained end-to-end control of their supply chain, from purchasing lobster directly from their own wharf in Maine to processing and shipping to their restaurants.

**Efficient business model:** By cutting out middlemen, Angie's has reduced costs and increased efficiency, allowing them to offer luxury foods at affordable prices.

**Streamlined operations:** Angie's has designed their restaurants to be efficient, with features like self-ordering kiosks, self-service drink stations, and minimal staff required.

**High employee compensation:** By needing fewer staff, Angie's can pay their employees higher wages than the industry average.

|              |         |
|--------------|---------|
| COMPANY TYPE | Private |
| LOCATIONS    | 17      |



N/NEC 19th Ave & Baseline Rd Phoenix AZ | 85041



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