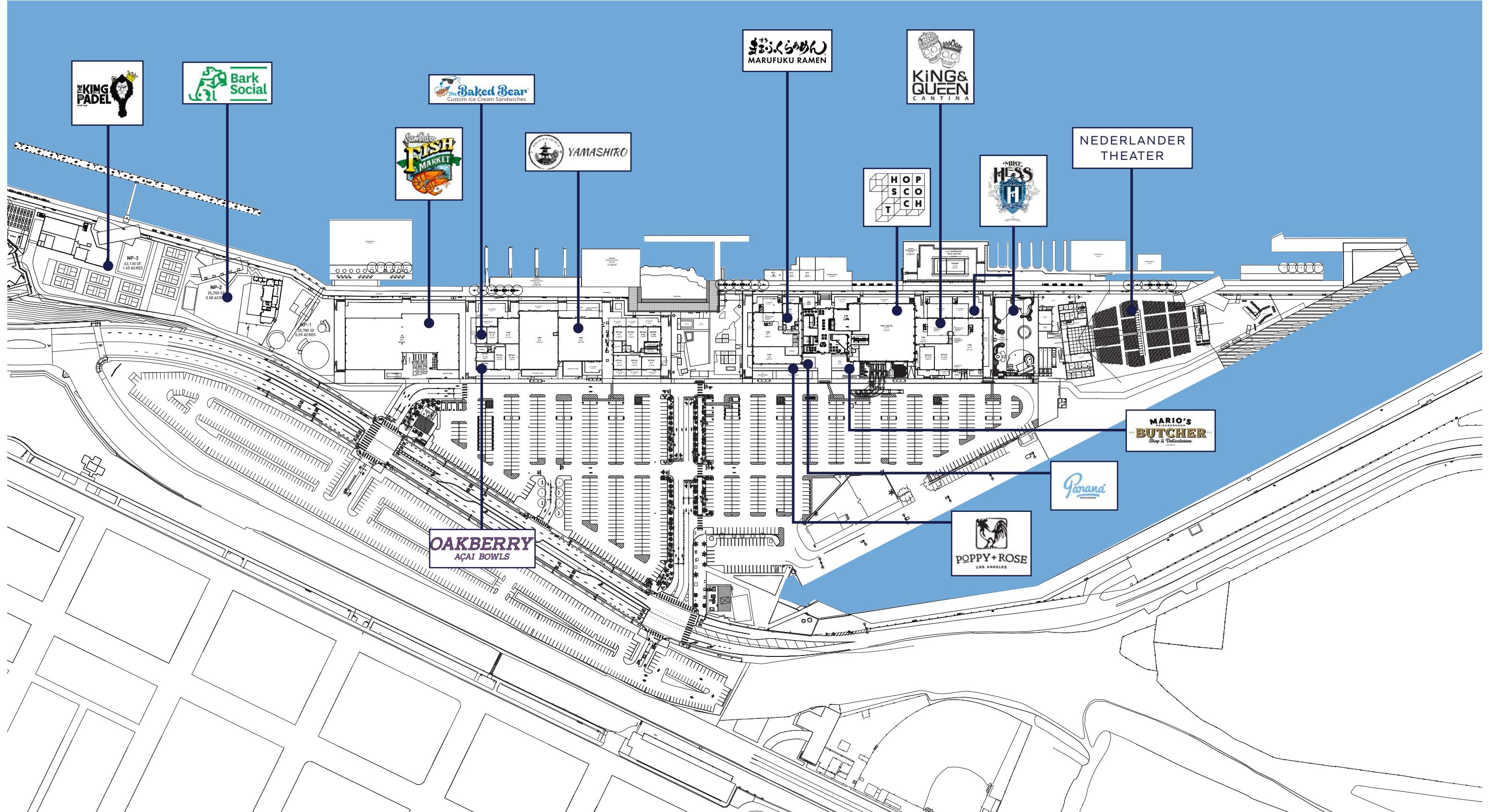


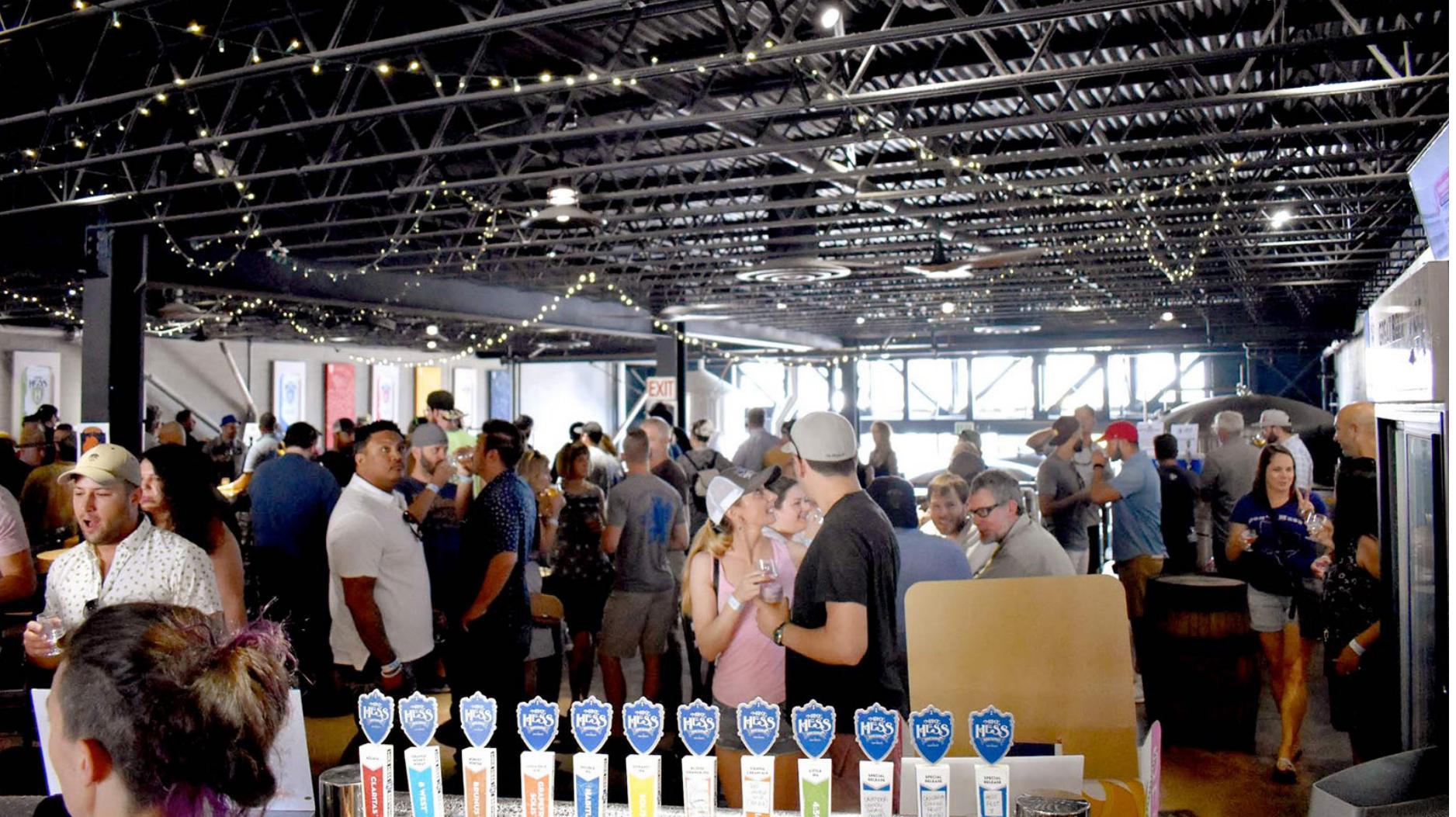


SAN PEDRO
WEST HARBOR
LOS ANGELES WATERFRONT
CALIFORNIA

MERCHANDISING SUMMARY



WEST HARBOR
SITE PLAN



MIKE HESS BREWING

Mike Hess Brewing is one of the premier craft breweries of San Diego. All of our locations are family and pet friendly and are staffed by some of the best beertenders in the industry.

Whether a beer geek or novice, our friendly staff will make you feel right at home and happily walk you through our lineup of truly hand-crafted, well thought out beers. Our mission is to bring people together over great beer around great causes.



SAN PEDRO FISH MARKET

Founded in 1956, San Pedro Fish Market has been Celebrating Food & Family for over 65 years. Their story continues, now in their fourth generation of being family-owned and operated, they offer the largest selection of high-quality, fresh seafood delivered daily and prepared to order. For many years, customers have come for the selection and stayed for the celebration across all of their Southern California San Pedro Fish Market locations.





BARK SOCIAL

Bark Social is the premier club for dogs and dog lovers. They pride their community on being a third home for their members: it's where dog owners can relax, enjoy a great beverage, and treat everyday like it's a block party with pups.

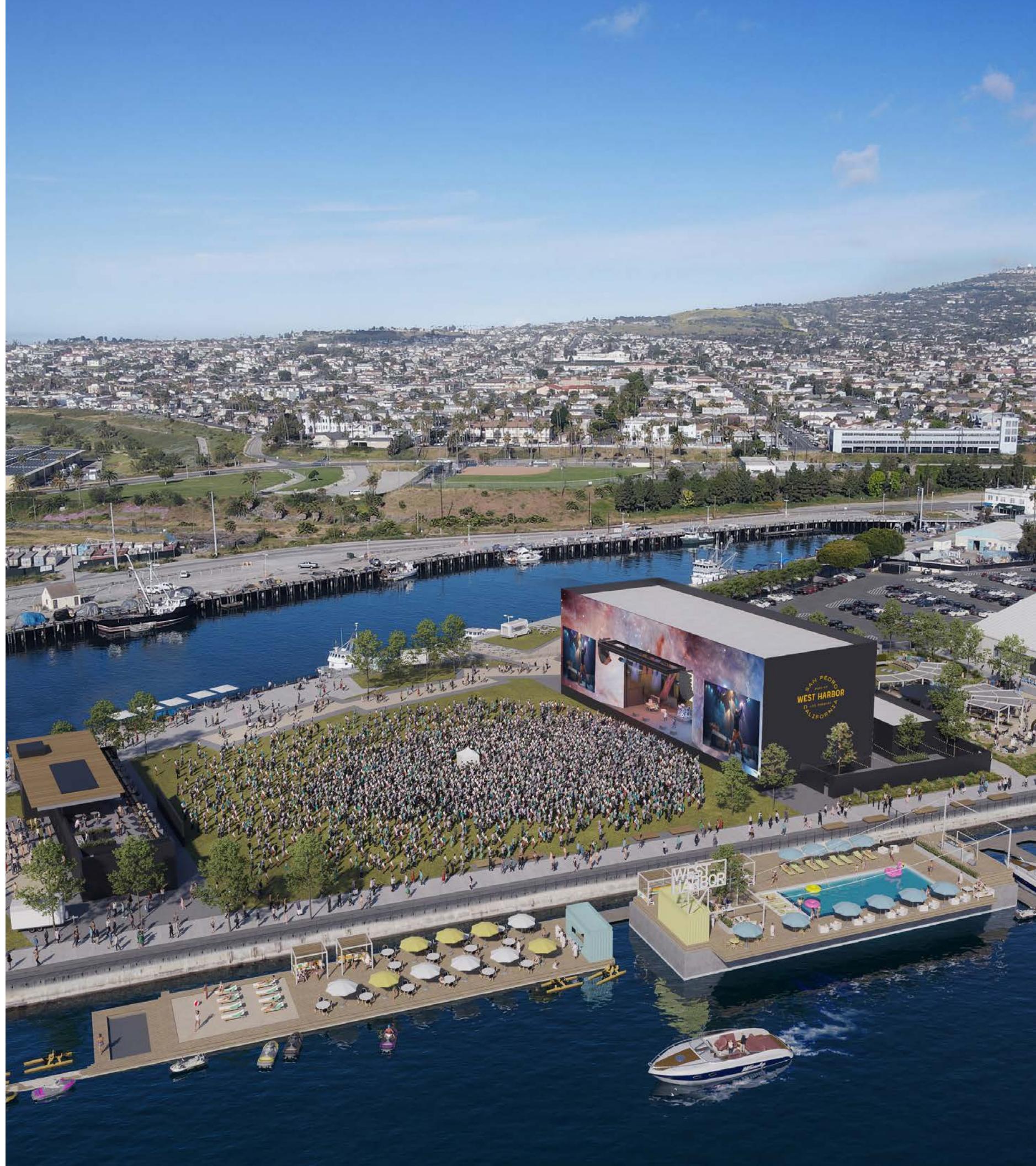
Nobody is a bigger friend to the four-legged kind and their two-legged owners than Bark Social: A little corner of the world where dogs can be dogs and dog people can be dog people.



NEDERLANDER CONCERTS

Nederlander Concerts promotes and produces a wide range of quality live entertainment throughout the United States and in 2020 was ranked among the top 20 promoters in the country. A boutique, independent event promotion firm, Nederlander exclusively operates and programs the most coveted and awarded small to mid-sized venues, including the Hollywood Pantages Theatre in Los Angeles, Vina Robles Amphitheatre in Paso Robles, City National Grove of Anaheim, San Jose Civic, and California Performing Arts Center in San Jose, Heart Health Park in Sacramento, among others.

Also, the company promotes events at third party arenas, theatres, and clubs across the country, including the Greek Theatre in Los Angeles, Arlington Theatre in Santa Barbara, San Diego Civic, Thousand Oaks Civic Arts Plaza, Paramount Theatre in Oakland, Hanover Theatre for the Performing Arts in Worcester and many more.

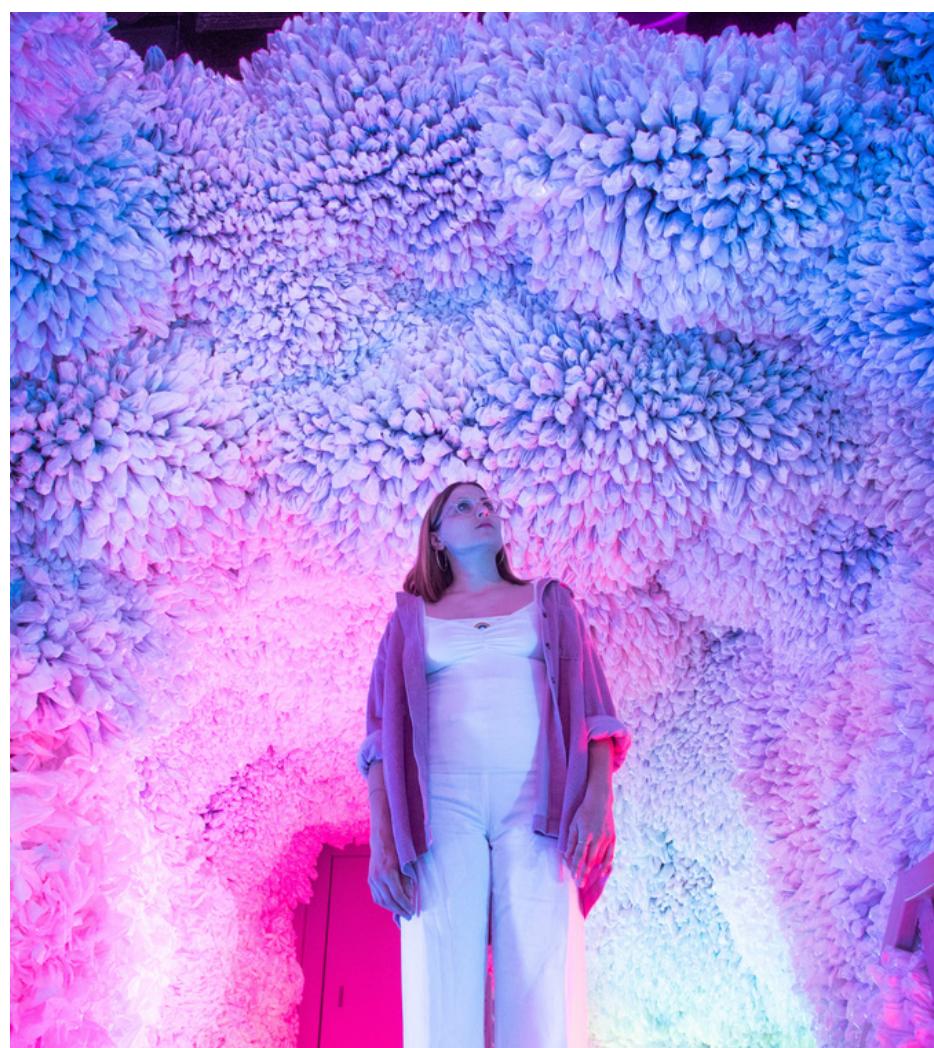




HOPSCOTCH

Founded in 2018, Hopscotch is an immersive and experiential brand that brings together artists in collaborative environments to create unique, impactful and distinct shared experiences. We believe art can be a vessel to tell stories and illuminate important messages of the past, present, and future.

Hopscotch allows artists to showcase their works in sustainable and creative ways, encourages them to be inspired by new mediums and empowers them to reach new audiences. We strongly believe in cultivating lasting relationships and a synergy with our staff, artists and the local communities we are in.





KING OF PADEL



The King of Padel Is an innovative indoor sports complex founded by Mexican entrepreneurs passionate about popularizing padel.

With both Padel courts and Pickleball courts, they provide an exceptional playing experience. Amenities include a coffee and snack station, a Yoga and Massage area, and a Sports Equipment and Accessories Store for professional gear.



KING & QUEEN CANTINA

A true all-around dining experience that is second to none, King and Queen Cantina is the industry standard for what a restaurant should encompass.

Offering countless quality, creative, and flavorful options, the King and Queen Cantina menu is loaded with something for everyone. Not to mention they also have a variety of majestic and spectacular cocktails that surprise for their flavors and the preparation at the diners' tables.





YAMASHIRO

YAMASHIRO

Yamashiro is a Japanese restaurant with Cal-Asian cuisine offering a fine dining experience perched high above the Hollywood Walk of Fame.

This grand Japanese sanctuary sits right above Hollywood with superb views and Asian fare using seasonal ingredients. The wide menu has plenty of things like sushi rolls, burger, and wagyu steak that appeals to a wide clientele, but really the best part of soaking in the hilltop view and the historic building.





POPPY + ROSE

With an impressive list of accolades including “best breakfast in LA” and “best chicken sandwich in LA,” this beloved Southern California brunch restaurant heads to West Harbor with its next location. Founded in 2014, the restaurant’s husband-wife duo - Chef Michael Reed and Kwini Reed, Poppy + Rose serves seasonal, elevated country kitchen styled comfort food in a relaxed, floral-themed ambiance. All of the dishes from the restaurant’s extensive menu are made from scratch, with original recipe’s crafted in Reed’s kitchen. Guests can expect the same seasonal, elevated country kitchen-styled comfort food and drink that garnered the restaurant a cult following, complete with a nearly 2,000-square-foot outdoor patio. The brand has long been celebrated for its support of local hospitals, children’s organizations, and social justice causes, as well as several collaborations with other Black-owned businesses—a mission that will continue in the San Pedro community.





博多
まるふくらーめん
MARUFUKU RAMEN

MARUFUKU RAMEN



Marufuku Ramen proudly serves the authentic Hakata-style Tonkotsu ramen — featuring milky and umami rich broth made from boiling pork bones for long hours, ultra-thin artisanal noodles that match perfectly with the broth, and Cha-shu made from specially selected pork.

Rich white chicken paitan ramen with chicken Cha-shu is also featured on the menu along with variety of mini-sized rice bowls, izakaya-style appetizers, and premium beer and sake. An established name in authentic ramen, Marufuku can be found in multiple locations in California, Texas, and New York.



MARIO'S BUTCHER SHOP

First opened in Newport Beach, Mario's Butcher shop is a butcher and sandwich shop offering high-end cuts, charcuterie made in-house and wood grilled and smoked meats. Their shop also features a charcoal grill and an in-house smoker.

Chef and Owner Mario Llamas created the concept with the needs of his community in mind, wanting Mario's Butcher Shop, at its core, to provide the convenience and reliability of a high-end neighborhood butcher shop where families can pick up everything they need to enjoy a complete meal at home.





THE BAKED BEAR



Back in 2012, Rob Robbins and Shane Stanger left their careers to follow their true passion: to open a restaurant concept together in San Diego. Rob's favorite dessert growing up was ice cream sandwiches. So after much deliberation, they decided to move forward with a cookie and ice cream shop where they would specialize in putting them together to make custom ice cream sandwiches.

They opened their first store, The Baked Bear, in Pacific Beach, CA in May 2013. From day 1 to the present day, they have been pleasantly surprised to find lines down the street and have won the hearts of locals and tourists that have drawn accolades from Forbes, Eater, Thrillist, and more. Since 2013, The Baked Bear has expanded to many stores across the country, always with the same mentality, serving the best tasting ice cream sandwiches in a fun atmosphere while providing the best customer service possible.

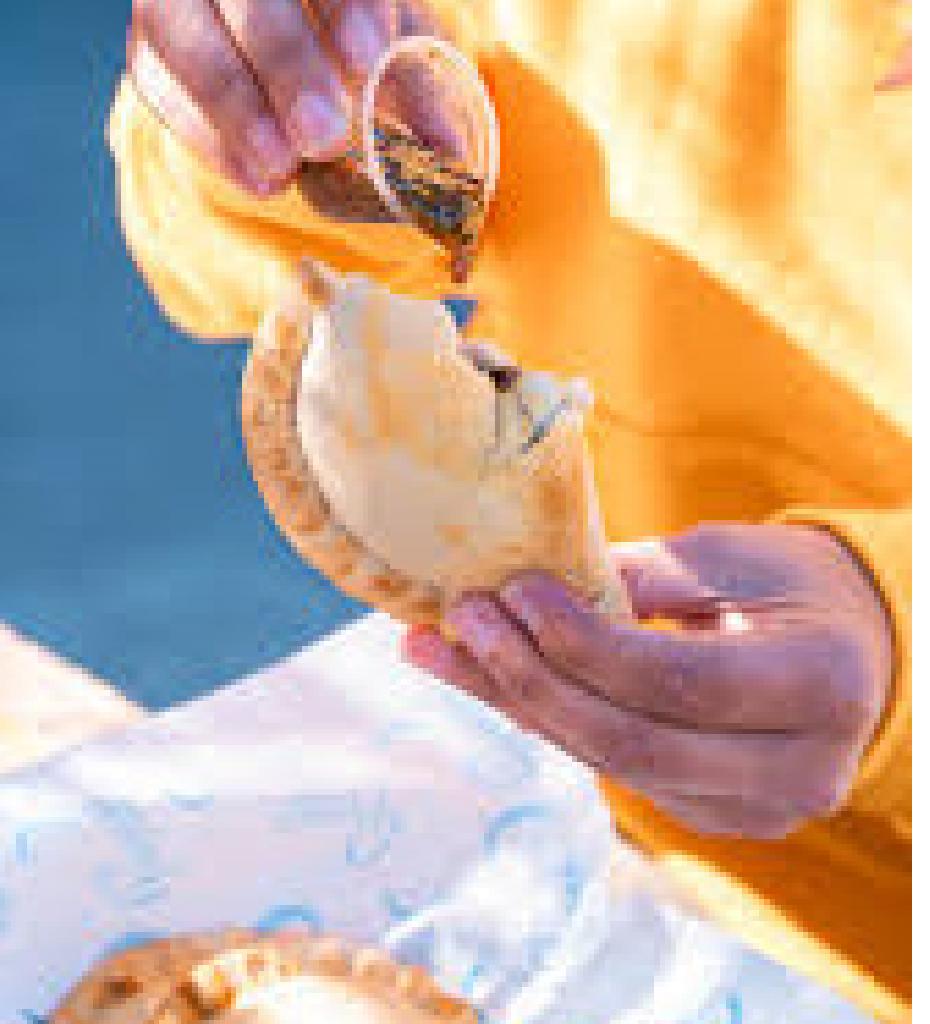


OAKBERRY

Discover the irresistible taste of Oakberry's organic açaí recipe. Gluten-free, vegan, and completely free from artificial preservatives, food colorings, and syrups. Experience the power of antioxidants, vitamins, and fiber in every bite, giving you a nourishing and superfood-packed meal for any time of the day.

Create custom açaí bowls and smoothies on the go with their innovative 'açaí bar' concept. An extensive variety of over 30 toppings for you to choose from. Wide selection of healthy and organic options, and a diverse range of toppings. The possibilities for creating your perfect açaí bowl or smoothie are truly endless.





PARANÁ EMPANADAS

The family project started in the city of San Diego in 2014, and now it has grown into their shops at Liberty Public Market and Westfield UTC, as well as being part of a number of farmers markets around the city. The goal is to make you feel in Argentina every time you take a bite of an empanada with chimichurri sauce, a dulce de leche alfajor, or a yerba mate drink.

Paraná Empanadas is the fusion of their roots, inserted in their present and projected in the future in a universal way.

SAN PEDRO
WEST HARBOR
LOS ANGELES WATERFRONT
CALIFORNIA



Natalie Ward

949.945.6281
nward@retailinsite.net

Allison Campbell

858.524.3266
acampbell@retailinsite.net

Don Moser

858.523.2087
dmoser@retailinsite.net