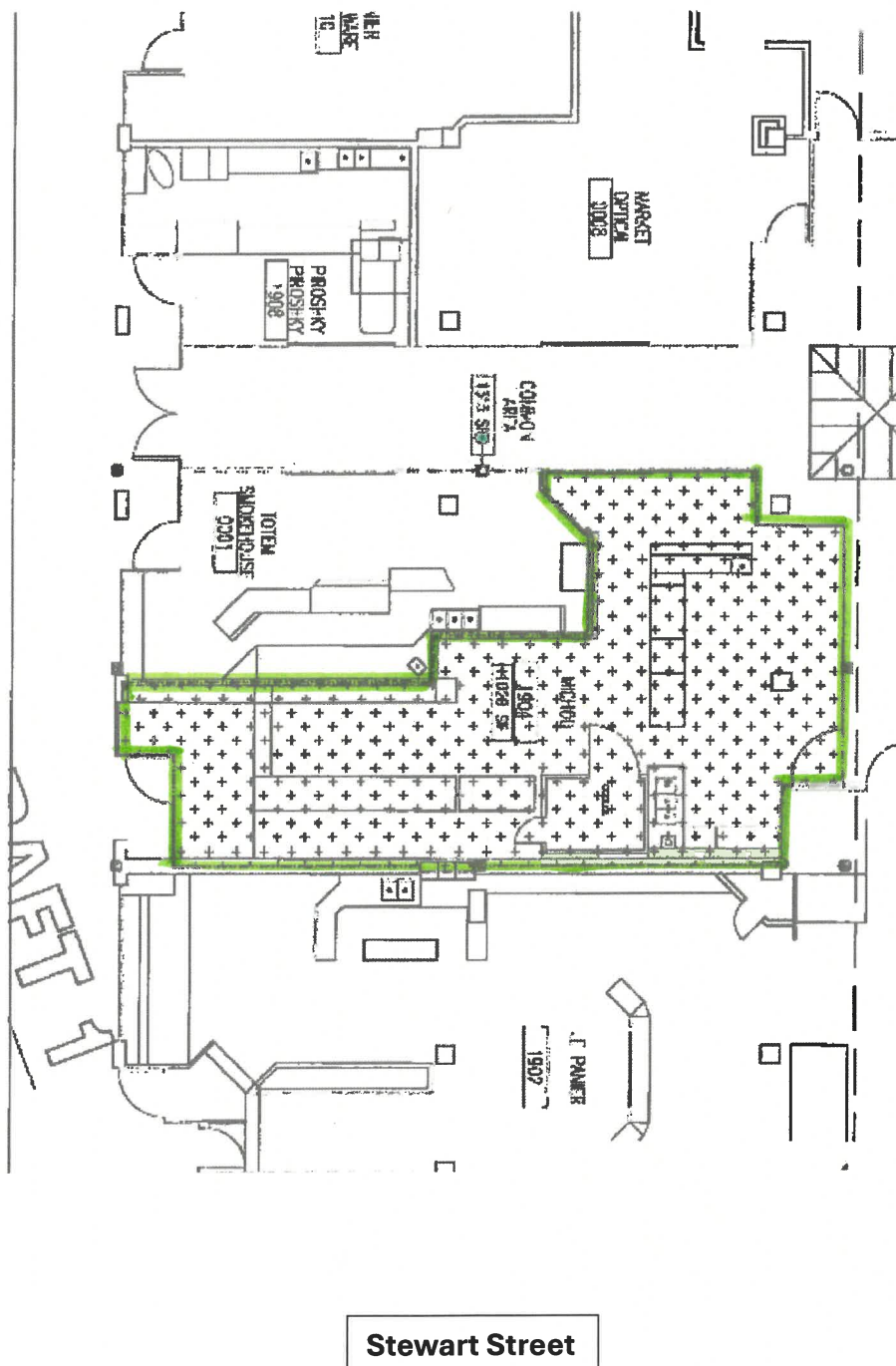
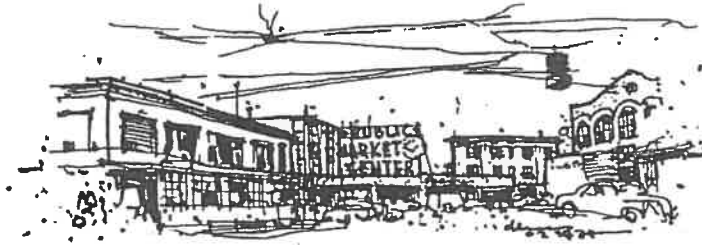


SPACE PLAN AND LOCATION





The City of Seattle

Pike Place Market Historical Commission

Mailing Address: PO Box 94649 Seattle WA 98124-4649
Street Address: 700 5th Ave Suite 1700

CERTIFICATE OF APPROVAL FOR USE

Date: October 23, 2008

MHC 147/08

Applicant: Ralph & Noriko Castellino

Business: Michou

Address: 1904 Pike Place

Building: Stewart House

At its meeting of October 22, 2008 the Pike Place Market Historical Commission approved the following:

Change of ownership and change of use for a delicatessen serving cold salads (pasta, chicken, vegetable, etc.), sandwiches, pizza, soups, entrees, desserts and beverages. Business to offer catering services.

Minority use approval (20%) for grocery items, such as pastas, olive oils, vinegars, olives, chocolate, honey, cookies, nuts, crackers, condiments and food related items such as cookbooks and kitchen wares (tablecloths, napkins, etc.).

(This action is categorically exempt from SEPA by the provisions of WAC 197-11-800.)

The Certificate is issued with the understanding that the applicant will obtain all other permits and approvals that may be required.

Karin Link, Commission Chair

By:

Heather McAuliffe, Commission Coordinator
Pike Place Market Historical Commission

Michou Sample Menu

- **Hot Bar Breakfast & Misc (Rotating Selections)**
 - Pp; 51 to Pp; 51 By the Each-Ala.Carte AND Pp; 3 to Pp; 5 per.pound.for.other.items
 - Egg dishes, Bacon and Sausage
 - Yogurt & Fruit Parfait
 - Assortment of fresh pastries
- **Grab-and-Go**
 - Rotating Selection of items from the main menu
- **Specialty Sandwiches (Rotating Selections)**
 - Pp; 6; 31 to Pp; 8; 31
 - The Mona Lisa
 - Italian Grinder
 - Classic Rueben & Pastrami sandwich
- **Deli Salads: Leafy & Prepared Salads (Rotating Selections)**
 - Pp; 4; 55 and up per.pound.
 - Caesar Salad with Grilled Chicken
 - Glazed Tofu with Kale
 - Asian Broccoli
- **Hot Bar Lunch (Rotating Selections)**
 - Pp; 3 to Pp; 80 per.pound.
 - Soup, Proteins, Vegetables, and Carbs
- **Dessert & Cookies (Rotating Selections)**
 - Pp; 9 to Pp; 78 each
 - Multiple Varieties Available



WASHINGTON
Secretary of State
Corporations & Charities Division

Filed
Secretary of State
State of Washington
Date Filed: 01/27/2025
Effective Date: 01/27/2025
UBI #: 605 634 148

Initial Report

BUSINESS INFORMATION

Business Name:

SEATTLE ARTISAN SANDOS LLC

UBI Number:

605 634 148

Business Type:

WA LIMITED LIABILITY COMPANY

Business Status:

ACTIVE

Principal Office Street Address:

6042 SEAVIEW AVE NW UNIT 404, SEATTLE, WA, 98107-2678, UNITED STATES

Principal Office Mailing Address:

6042 SEAVIEW AVE NW UNIT 404, SEATTLE, WA, 98107-2678, UNITED STATES

Expiration Date:

11/30/2025

Jurisdiction:

UNITED STATES, WASHINGTON

Formation/Registration Date:

11/01/2024

Period of Duration:

PERPETUAL

Inactive Date:

Nature of Business:

FOOD SERVICE & RESTAURANT

REGISTERED AGENT [RCW 23.95.410](#)

Registered Agent Name	Street Address	Mailing Address
SEATTLE ARTISAN SANDOS LLC	6042 SEAVIEW AVE NW UNIT 404, SEATTLE, WA, 98107-2678, UNITED STATES	6042 SEAVIEW AVE NW UNIT 404, SEATTLE, WA, 98107-2678, UNITED STATES

PRINCIPAL OFFICE

Phone:

2062719889

Email:

SSRMCO@GMAIL.COM

Street Address:

6042 SEAVIEW AVE NW UNIT 404, SEATTLE, WA, 98107-2678, USA

Mailing Address:

6042 SEAVIEW AVE NW UNIT 404, SEATTLE, WA, 98107-2678, USA

GOVERNORS

Title	Type	Entity Name	First Name	Last Name
GOVERNOR	INDIVIDUAL		SCOTT	STAPLES
GOVERNOR	INDIVIDUAL		ROSA	SOTO
GOVERNOR	INDIVIDUAL		BORIS	CASTELLANOS

NATURE OF BUSINESS

- FOOD SERVICE & RESTAURANT

EFFECTIVE DATE

Effective Date:

01/27/2025

RETURN ADDRESS FOR THIS FILING

Attention:

SCOTT STAPLES

Email:

SSRMCO@GMAIL.COM

Address:

6042 SEAVIEW AVE NW, UNIT404, SEATTLE, WA, 98107-2678, USA

UPLOAD ADDITIONAL DOCUMENTS

Do you have additional documents to upload? - **No**

AUTHORIZED PERSON



I am an authorized person.

Person Type:

ENTITY

First Name:

SCOTT

Last Name:

STAPLES

Entity Name:

SEATTLE ARTISAN SANDOS LLC

Title:



This document is hereby executed under penalty of law and is to the best of my knowledge, true and correct.

Partnership Agreement Draft is agreed on by and between the following parties (collectively referred to as "Partners"):

1.

Scott Staples: Main Owner (76% equity)
Responsibilities: Day-to-day operations, financial management, and overall business control.
Address: 6042 Seaview Ave NW, Unit 404, Seattle, WA 98107
2.

Rosa Soto: Operations & Kitchen Manager (5% equity, with opportunity for an additional 10% over 5yrs.
Responsibilities: Kitchen and operational management.
Address: 2415 Western Ave, Apt 504, Seattle, WA 98121
3.

Boris Castellanos: Active Member (19% equity)
Responsibilities: Not active in daily operations.
Address: 7656 Ridgecrest Lane, Mercer Island WA 98040

1. Business Details

- Business Trade Name: TBD
- Address: 1904 Pike Place
- Purpose: Change of ownership for a Deli business.

2. Ownership & Contributions

- Scott Staples holds 76% equity and contributes the same percentage in the project cost.
- Rosa Soto holds 5% equity and contributes the same percentage in the project cost.
- Boris Castellanos holds 19% equity and contributes the same percentage in the project cost.

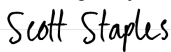

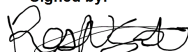
3. Profit & Loss Distribution

Profits and losses will be distributed as follows:

- Scott Staples: 76%
- Rosa Soto: 5%
- Boris Castellanos: 19%

4. Management Duties

- Scott Staples is responsible for all financial decisions, hiring, and daily operations.
- Rosa Soto oversees kitchen operations and staff management.
- Boris Castellanos has no management responsibilities but provide input on strategic decisions.

Scott Staples	<div>DocuSigned by:  532E7E192350446...</div>	1/27/2025
Rosa Soto	<div>DocuSigned by:  DB2800F086C14E2...</div>	1/27/2025
Boris Castellanos	<div>Signed by:  A86F5FAFE3CB459...</div>	1/27/2025

Rosa Soto

My talented business partner, Rosa Soto, is a culinary star in her own right. She has worked with Seattle's top Chefs and made her mark in national cooking competitions. Her impressive journey includes competing on Iron Chef (<https://www.imdb.com/title/tt1996691/>) under her mentor. Later, she competed and achieved a first-place victory on the Food Network show Chopped (<https://www.imdb.com/title/tt5190688/>), demonstrating her exceptional skill, creativity, and passion for innovative cuisine.

This is one of Rosa's many talents, and it underscores our confidence in her capabilities and the significant value she brings to our team. We are excited about the possibilities of our partnership and look forward to Rosa's positive impact on our team and the local community.

EXPERIENCE

- **Uneeda Burger - Seattle, WA - May 2024-present**
 - KM & FRONT OF THE HOUSE MANAGER
- **Rachel's Ginger Beer - Seattle, WA - 2022-2024**
 - BARTENDER
- **Terra Plata – Seattle, WA – 2021-2022**
 - EXPO/FOOD RUNNER/SUPPORT/HOST
- **Terra Plata - Seattle, WA – 2019-2021**
 - **SOUS CHEF/PASTRY CHEF:** Sous Chef for one of Seattle's most beloved and award-winning Chefs, Tamara Murphy
- **Zócalo - Seattle, WA -2018-2019**
 - **EXECUTIVE CHEF:** 200+ seat Mexican Restaurant in Pioneer Square. Game day experience
- **Avec - Chicago, IL - 2016-2018**
 - **LEAD LINE COOK:** Under Chef Perry Hendrix, lead line cook of one of Chicago's most beloved restaurants, Paul Kahan's One Off award-winning restaurant group
- **Duck Duck Goat - Chicago, IL - 2016-2018**
 - **TRAINER/PRIVATE DINING: Implemented** new kitchen procedures and training. 600 covers. Worked with award-winning Chef Stephanie Izard, opening her third location and working in both of her other two locations as needed, as well as the award-winning Boka Restaurant Group.
- **Shaker+Spear, Kimpton Hotels - Seattle WA – 2015-2016**
 - **PASTRY CHEF:** Implemented new kitchen procedures and developed a new fine-dining New American restaurant under Chef Walter Pisano. This 8-month project involved opening a brand-new hotel/restaurant for Kimpton Hotels.