

ADMINISTRATIVE APPROVAL (COP) ADD2026-00011

ADMINISTRATIVE APPROVAL
CONSUMPTION ON PREMISES
LEE COUNTY, FLORIDA

WHEREAS, Francisco Fernandez filed an application for administrative approval of consumption on premises for a 4COP alcoholic beverage license in conjunction with a restaurant on a project known as Fernandez the Bull Ft Myers LLC located at 8156 Alico Road, Units 18 and 19; and

WHEREAS, the applicant has indicated the property's current STRAP numbers are 09-45-25-L1-18000.0180 and 09-45-25-L1-18000.0190 and a legal description of the property is attached hereto as Exhibit "A"; and

WHEREAS, the subject property is zoned Commercial (C-1A) and is located in the Urban Community Future Land Use Category as designated by the Lee Plan; and

WHEREAS, the subject property is approved for development of 2,748 square feet of proposed restaurant (Restaurant, Group III) (see Exhibit "B") ; and

WHEREAS, the restaurant constitutes a Group III Restaurant serving full course meals (see Exhibit "C"); and

WHEREAS, the applicant is requesting approval to obtain a 4COP alcoholic beverage license with the hours for the sale and service of alcohol from 11:00AM to 11:59PM daily; and

WHEREAS, the proposed restaurant requires a total of 35 parking spaces and 78 parking spaces are provided on the subject property; and

WHEREAS, Lee County Land Development Code (LDC) Section 34-1264(a)(1) provides for certain administrative approvals for consumption on premises; and

WHEREAS, the subject application and plans have been reviewed by the Lee County Department of Community Development in accordance with applicable regulations for compliance with all terms of the administrative approval procedures; and

WHEREAS the following findings of fact are offered:

1. There will be no apparent deleterious effect upon surrounding properties and the immediate neighborhood as represented by property owners within 500 feet of the premises.
2. The premises are suitable in regard to their location, site characteristics and intended purpose.

NOW, THEREFORE, IT IS HEREBY DETERMINED that the administrative application for consumption on premises is **APPROVED, subject to the following conditions:**

1. **Approval is limited to a 4COP alcoholic beverage license in conjunction with a Restaurant, Group III with no outdoor seating. If any other type of restaurant or license is sought, a new approval in accordance with the LDC will be required.**
2. **Approval is limited to the sale and service of alcoholic beverages between the hours of 11:00AM and 11:59PM daily. Alcoholic beverages may not be served after the time for sale and service of food and non-alcoholic beverages has elapsed.**
3. **If it is determined that inaccurate or misleading information was provided to the County or if this decision does not comply with the LDC when rendered, then, at any time, the Zoning Manager may issue a modified decision that complies with the Code or revoke the decision. If the approval is revoked, the applicant may acquire the necessary approvals by filing an application for public hearing in accordance with Chapter 34.**

Duly passed, adopted, and electronically signed on 03/31/2026

Anthony R. Rodriguez, AICP, CPM, Zoning Manager

Community Development

List of Exhibits

- A. Legal Description
- B. Site Plan
- C. Menu

Exhibit A

CASE NUMBER: ADD2026-00011

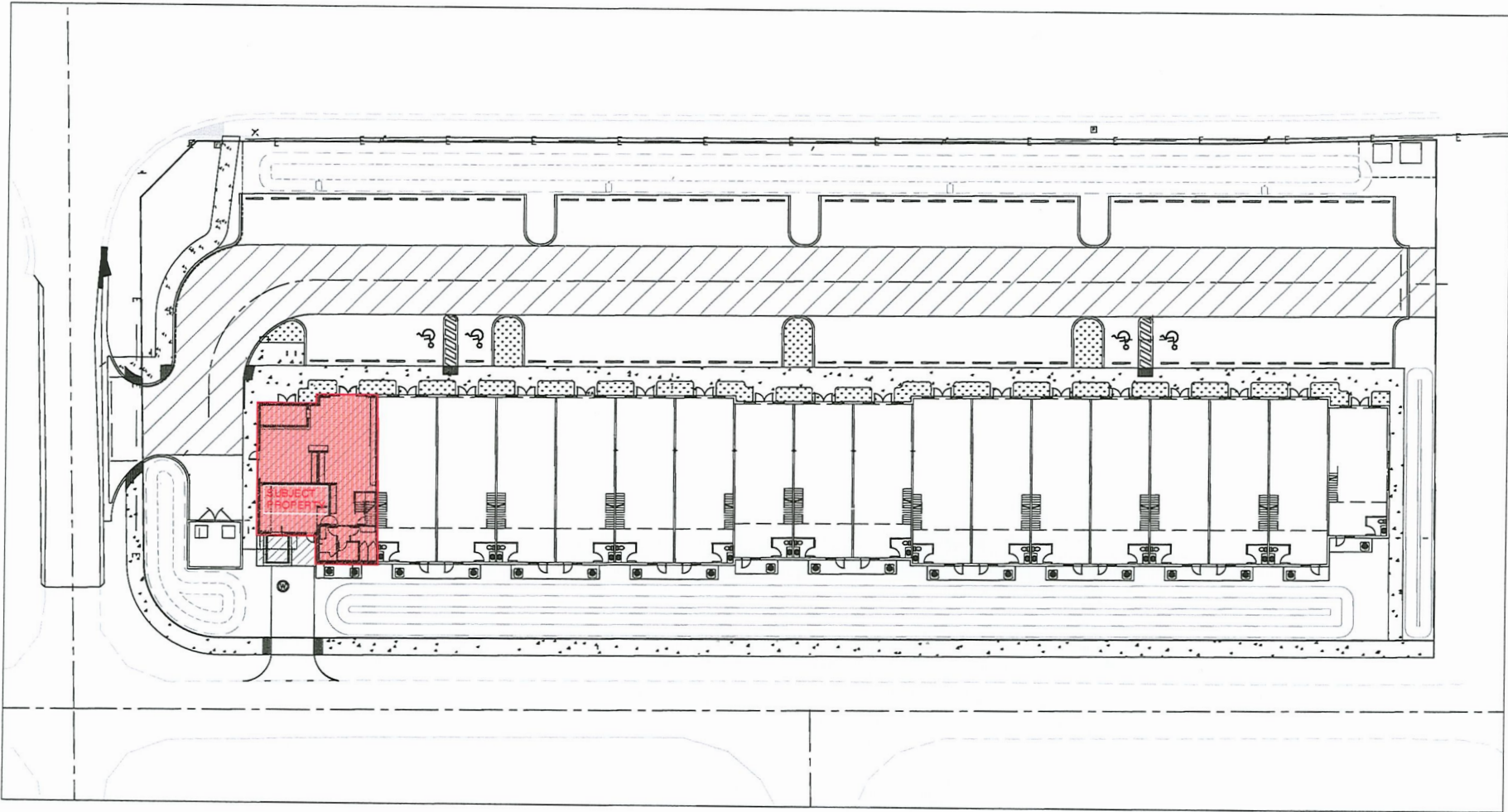
STRAP NUMBER

09-46-25-L1-18000.0190

09-46-25-L1-18000.0180

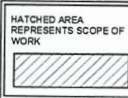
Units 18 and 19, 8156 Alico Road, Fort Myers, FL.

Exhibit B



- SITE PLAN NOTES**

 1. DEVELOPMENT AND USE OF THIS SITE SHALL CONFORM TO ALL APPLICABLE CODES AND ORDINANCES.
 2. ALL NEW OR RELOCATED UTILITIES SHALL BE PLACED UNDERGROUND REFER TO CIVIL.
 3. ALL AREA LIGHTING ON PROPERTY SHALL BE POSITIONED TO REFLECT LIGHT AWAY FROM ADJACENT PROPERTY. MAX. 1 F.C. AT THE PROPERTY LINE. REFER TO CIVIL.
 4. ALL SIGNS SHALL CONFORM TO THE SIGN ORDINANCE. OWNER SHALL SECURE ALL NECESSARY PERMITS PRIOR TO INSTALLATION. ALL SIGNS UNDER SEPARATE PERMIT.
 5. ALL BUILDING AREAS, INCLUDING CONCEALED SPACES, ARE TO BE SPRINKLERED IN CONFORMANCE TO NFPA #13 CURRENT CODE. UNDER SEPARATE PERMIT. THE CONTRACTOR IS TO COORDINATE THE DESIGN, PERMITTING AND INSTALLATION OF THE FIRE SPRINKLER SYSTEM. PLANS MUST BE SUBMITTED TO AND APPROVED BY THE FIRE DEPARTMENT PRIOR TO COMMENCEMENT OF CONSTRUCTION. THE SYSTEM MUST BE INSPECTED AND APPROVED BY THE FIRE DEPT PRIOR TO A CERTIFICATE OF OCCUPANCY. THE APPROVED SPRINKLER PLANS MUST BE KEPT ON SITE.
 6. PAINT ALL TRANSFORMER BOXES, METER PANELS, ELECTRICAL EQUIPMENT, BACKFLOW VALVES, AND OTHER UTILITY EQUIPMENT TO MATCH THE BUILDING COLOR.
 7. SEE CIVIL PLANS FOR ALL GRADING AND DRAINAGE WORK. CONTRACTOR TO COORDINATE ALL FINISH ELEVATIONS, DIMENSIONS, PAVING REQUIREMENTS, ETC. CONTRACTOR TO COORDINATE ALL UTILITIES TO SITE, INCLUDING FIRELINE, WATER, SEWER, ELECTRICAL, TELEPHONE, CABLE AND LANDSCAPE SPRINKLERS.
 8. ALL ROOF MOUNTED MECHANICAL EQUIPMENT SHALL BE SCREENED BY THE CONTRACTOR TO VERIFY PROJECT ABOVE PARAPET HEIGHTS. SEE MECHANICAL PLANS FOR HVAC EQUIPMENT, INCLUDING LOCATIONS, CURBS, HOODUP AND MOUNTING REQUIREMENTS.
 9. SEE PLUMBING PLANS FOR ALL WASTE AND WATER REQUIREMENTS, INCLUDING ROOF DRAINS AND OTHER EQUIPMENT.
 10. SEE ELECTRICAL PLANS FOR SERVICE AND TELEPHONE EQUIPMENT AND UTILITY COMPANY INFORMATION. CONTRACTOR TO COORDINATE ALL CONDUIT RUNS, EQUIPMENT LOCATIONS AND CLEARANCES AND REQUIREMENTS. THE
 - GRADE ON THE OUTSIDE OF EXTERIOR DOORS SHALL NOT BE MORE THAN 1/2" LOWER THAN THE THRESHOLD OF THE DOORWAY.
 11. THE GRADE MAY NOT SLOPE MORE THAN 1/4" PER FOOT.
 12. PROVIDE TERMITE TREATMENT AS PER CITY AND STATE STANDARD AND PROVIDE A 5 YEAR WARRANTY.
 13. STRUCTURES AND LANDSCAPING WITHIN A TRIANGLE MEASURED BACK FROM 1/2' FROM THE PROPERTY LINE.
 14. NO NOISE, ODOR OR VIBRATION SHALL BE EMITTED SO THAT IT EXCEEDS THE LEVEL OF THE SAME AS EMITTED FROM THE SURROUNDING USES OUTSIDE THE SITE.
 15. FIRE DEPARTMENT ACCESS AND WATER SUPPLY REQUIREMENTS SHALL BE IN PLACE PRIOR TO THE START OF VERTICAL CONSTRUCTION.
 16. SMOKE, GAS AND ODOR EMISSIONS SHALL COMPLY WITH AIR POLLUTION CONTROL, RULES AND REGULATIONS.
 17. THE DISPOSAL OF ALL WASTE MATERIALS SHALL COMPLY WITH LOCAL RULES AND REGULATIONS.
 18. THE AVERAGE NOISE LEVEL, MEASURED AT THE PROPERTY LINE, SHALL NOT EXCEED 55 DB (1 DN) WHEN MEASURED DURING A MEASURED SOUND LEVEL METER AND ACCORDING TO THE
 - PROCEDURES OF THE ENVIRONMENTAL PROTECTION AGENCY.
 19. EXPLOSIVE OR HAZARDOUS PROCESSES (IF APPLICABLE) CERTIFICATION SHALL BE PROVIDED BY THE FIRE DEPARTMENT THAT ALL MANUFACTURING, STORAGE AND WASTE PROCESSES ON THE SITE SHALL MEET SAFETY AND ENVIRONMENTAL STANDARDS.
 20. THE SANITARY SEWER COLLECTION SYSTEM WITHIN THIS PROJECT WILL BE A PRIVATE SYSTEM, OWNED AND MAINTAINED BY THE PROPERTY OWNER(S) OR ASSOCIATION. THE SYSTEM WILL BE REVIEWED AND INSPECTED BY THE BUILDING SAFETY SECTION OF THE PLANNING AND DEVELOPMENT DEPARTMENT.
 21. ALL ON-SITE WATER LINES, SHALL BE PRIVATE PLUMBING LINES SUBJECT TO THE PLUMBING CODE.
 22. ALL ON-SITE FIRE LINES SHALL BE PRIVATE PLUMBING LINES SUBJECT TO THE PLUMBING CODE.
 23. ALL ON-SITE PLUMBING LINES SHALL BE PRIVATE PLUMBING LINES SUBJECT TO THE PLUMBING CODE.



NOTE:
SITE DEVELOPMENT PLANS TO BE PROVIDED UNDER SEPARATE PERMIT. THIS DRAWING IS FOR REFERENCE ONLY.

 **SITE PLAN**
SCALE: 1/200

SFA
South Florida Architecture

- South Florida Architect
- 1001 W. 15th Ave., Suite 200
- Fort Lauderdale, FL 33311
- Tel: (954) 571-0000
- Fax: (954) 571-0001

FERNANDEZ THE BULL
8156 ALCICO RD
FORT MYERS, FL

Revisions	
No.	Date
1	1/13/26
2	
3	
4	

Drawn By: BP
Job No: A22825
Date: 11/25/25

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SHEET
A1.0
PERMIT SET

Naples Original Cuban Restaurant



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Available



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and
Easy

Access Our Menu • Order in the App • Earn Rewards • Save on Deliveries

North Naples

1201 Piper Blvd.
Suite #10
Naples, FL 34110
(239) 254-9855

Midtown Naples

3375 Pine Ridge Rd.
Suite #101
Naples, FL 34109
(239) 653-9097

Bonita Springs

3250 Bonita Beach Road
Unit 207
Bonita Springs, FL 34134
(239) 676-7978

Ft. Myers

COMING SOON!!

FernandezTheBull.com



Drinks

SOFT DRINKS 3.49

Coke, Diet Coke, Sprite, Ginger Ale
Fanta Orange, Lemonade and Sweet Tea

SPANISH SOFT DRINKS 3.59

Materva, Jupina, Malta, Iron Beer,
Kern's guava soda
Kern's mango soda



FRESH BREWED ICED TEA 3.29

Add flavors to iced tea or lemonade: strawberry,
blackberry, guava, mango, pomegranate 1.00

HOT TEA 2.25

BOTTLED WATER 1.50

PELLEGRINO 4.99

CAFÉ/COFFEE

CUBAN COFFEE

Café Cubano 2.65
Cortadito 2.99
Café con leche 3.99

ICED COFFEE 4.95

Caramel, hazelnut, vanilla 1.00

SPECIALTY COFFEE

Café latte 3.99
Café mocha 3.99

AMERICAN COFFEE

Regular or Decaf 2.75

What's the difference between a "Cafecito", a "Cortadito", and a "Cafe con Leche"?



A "**Cafecito**" or Café Cubano is a type of espresso that originated in Cuba. Specifically, it refers to an espresso shot which is sweetened.



A **Cortadito** follows the same process, and is served in the same or slightly larger glasses and is mixed with milk and sweetened even more to taste.



A **Cafe con Leche** is a Cuban coffee beverage where espresso coffee is mixed in a large coffee glass with milk and sweetened more.



Raquel's Father, Rafael Ruiz & Friends

Consuming raw or undercooked food such as beef, pork, seafood, shellfish, and poultry may increase your risk of foodborne illness.



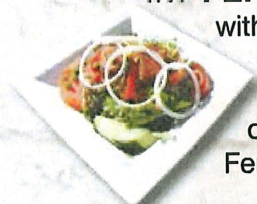
Salads



Arriving in America in May 1980, the kids are meeting their cousins for the first time.

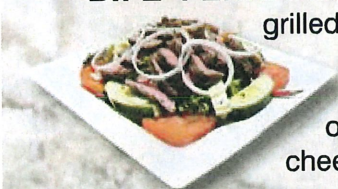


FERNANDEZ SALAD Fresh greens with a unique combination of sliced chorizo & pork with tomato, cucumber, carrots, onion, peas, capers & topped with our famous Fernandez hot sauce. 16.98



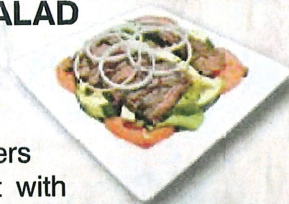
MARINATED CHICKEN SALAD Slow marinated chicken breast is sliced over fresh greens, tomato, carrots, cucumber, onion, capers & white american cheese. Served with your choice of dressing. 17.98

BIFÉ FERNANDEZ SALAD Sirloin steak is grilled to your taste and served on bed of mixed greens with tomato, cucumber, carrots, onion, capers & white american cheese. 35.99



CHURRASCO STEAK SALAD

Our mouth watering Churrasco steak is grilled, sliced & served with mixed greens, carrots, tomato, cucumber, onion, capers & white american cheese. Best with house dressing. Market Price



TRADITIONAL HOUSE SALAD Fresh mixed greens topped with tomato, cucumber, onion, capers, carrots & white american cheese. 10.95

AVOCADO SALAD Sliced avocado with onions. 5.95

CORVINA FISH SALAD

Light, white fish grilled or fried. Served with lettuce, tomato, cucumber, carrots, capers, onions & cheese. Topped with homemade creamy cilantro sauce. 22.95



CHICKEN CHURRASCO SALAD Our delicious Churrasco style chicken is grilled, sliced and served over mixed greens with tomato, cucumber, onion, capers, carrots & white american cheese. 20.98



LATIN TACOS 3 Tacos, with your choice of flatbread taco or hard corn shell. Topped with fresh pico de gallo and chef's homemade chimichurri sauce. Served with white or yellow rice and beans. Choice of: Chicken, Picadillo or Roasted Pork 14.95
Lobster Mix 22.95
Corvina (Fish grilled or fried) 19.95
Shrimp 16.95



Soups

GARBANZOS SALTEADOS Cuban style garbanzo bean soup. Blended with chorizo & seasoned in spanish tomato sauce. (slightly spicy) 11.95



CUBAN CHILI Blending two of our favorite things, homemade Picadillo, black beans and a touch of our famous hot sauce to create a black bean chili. Perfect even in warm weather. (slightly spicy) Bowl 11.95



BLACK BEANS We start from a dry bean and give it time to soak up the authentic Cuban seasonings. Served with diced, raw onions on top. Cup 3.95 Bowl 5.95

Pork/Lechon



Luis' brothers at their sisters wedding, Luis was already in America and was not able to attend



LECHON ASADO Slow roasted pork is marinated and cooked until tender. Then grilled and cooked to order. Basted in garlic & lemon sauce. 19.95



CHULETAS DE PUERCO Marinated center cut pork chops pan fried then topped with garlic & lemon sauce. 21.95



MASITAS DE PUERCO Pork chunks that have been marinated & slow cooked then fried. Topped with our Mojo sauce and sliced onions. 21.95

Chicken/Pollo



BISTEC DE POLLO A LA PLANCHA Boneless chicken breast, butterflied thin & marinated in our Mojo sauce. Seared and topped with grilled onions. 18.95

CHICKEN CHURRASCO

Boneless chicken breast cut Churrasco style then grilled. Topped with our chef's special chimichurri sauce. 20.95



POLLO FERNANDEZ

Boneless chicken breast is seasoned in garlic & lemon sauce then hand breaded & fried golden brown. Topped with our famous Fernandez cheese sauce. 20.95



POLLO A LA CUBANA Slow marinated half chicken is roasted then flash fried to seal in flavor. Lastly is quickly grilled & basted in Mojo & garlic sauce. 19.95



ARROZ CON POLLO

A Cuban classic blends chicken with seasoned yellow rice and served with one side. 19.95 *Subject to availability.*



Consuming raw or undercooked food such as beef, pork, seafood, shellfish, and poultry may increase your risk of foodborne illness.

Additional Side Orders

All entrees come with choice of 2 sides

SWEET PLANTAINS/PLATANO MADUROS

Ripe plantains sliced & fried until dark & tasty. This sweet favorite is a nice addition to any meal. 5.99



TOSTONES Gold & crunchy plantains that have been sliced, cooked, then smashed & fried until golden brown. Served with lemon garlic sauce. 6.95



SIDE SALAD Mixed greens, tomato, cucumber, carrots & onion 6.99

MOROS If you like black beans and white rice you will love this flavorful side. We cook our home made black beans with white rice and add additional seasoning as well as fresh chicharrones for extra flavor. 4.95



YUCA This potato like side is boiled until soft then covered in fresh seared garlic sauce. 5.99



FRIED YUCA Also known as Yuca Frita, this tasty favorite is the crunchy, fried version of boiled yuca and is served with lemon, garlic sauce for dipping. 4.95



Tia Anita, Tia Daisy, Abuela, Raquel & Luis

FRENCH FRIES 4.95

WHITE RICE 2.95

YELLOW RICE 3.95

BEANS & RICE 7.95

BLACK BEANS

We start from a dry bean and give it time to soak up the authentic cuban seasonings. Served with diced, raw onions on top. Cup 3.95 Bowl 5.95



Rafael, Raquel, Elena, Rolando & Rosa Amalia Ruiz in the Bodega/Grocery Store
Raquel's family owned in Cardenas, Cuba.



Desserts

FLAN DE LA CASA

Nothing is more Home Made than this. Still made using Señora Fernandez's original recipe, unchanged for over 30 years. This classic recipe ensures that this will be the Best flan you have ever had. Served with grated coconut. 7.99



HOUSE MADE TRES LECHES

Translated as "Three Milks", this unique cake is smothered in sweet creams and topped with icing. 7.99



GUAVA CHEESECAKE

A blend of Guava with traditional style cheesecake, topped with a thin layer of pureed Guava. 7.99



CHOCOLATE TOWER CAKE A rich, warm chocolate cake, accompanied by a scoop of vanilla ice cream and drizzled with more chocolate. A delightfully delectable chocolate dance on your taste buds. The perfect ending to a delicious meal. 10.95



VANILLA ICE CREAM

Two scoops of vanilla ice cream topped with chocolate sauce, whipped cream. 4.99



Raquel & Luis at the Original Fernandez the Bull

Prices and item availability are subject to change based on current supply chain constraints.

On parties of 6 or more a 20% gratuity will be added.



Our
Homemade
Sauces



Available
Now
To Go

Large 10 oz. bottles of your favorite sauces are available for purchase. Dine in, take out or ship a set of 3.

Sold as individual bottles or mix and match a set of 3.

Grab Your Favorite Today!

FERNANDEZ
SALAD DRESSING
MARIQUITA SAUCE
FERNANDEZ
HOT SAUCE
CREAMY CILANTRO
CHIMICHURRI
GARLIC MOJO



DAILY Happy Hour

3:00-6:00 PM

Drink Specials

*Tequila and Rum Specials available ONLY at Pine Ridge Road and Bonita Springs locations.

