

ADMINISTRATIVE APPROVAL (COP) ADD2026-00096

ADMINISTRATIVE APPROVAL
CONSUMPTION ON PREMISES
LEE COUNTY, FLORIDA

WHEREAS, Keith Long filed an application for an extension of an existing administrative approval of consumption on premises for a 4-COP SFS (beer, wine and liquor) alcoholic beverage license in conjunction with a standard restaurant and café (Restaurant, Groups II and III) on a project known as Raices Restaurant COP to include an expansion into unit 107; and

WHEREAS, the subject property is located at 5624 8th Street West, Units 101-107, Lehigh Acres, FL 33971, and the applicant has indicated that the property's current STRAP number is 30-44-26-00-00001.0340 (see Exhibit "A"); and

WHEREAS, the subject property is zoned Commercial (C-2) and is located in the Central Urban Future Land Use Category as designated by the Lee Plan; and

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

WHEREAS, the subject property is developed with a multiple-occupancy shopping plaza and is in the Mixed-Use Overlay (MUO) as designated by the Lee Plan; and

WHEREAS, the restaurant and café known as Havana Bakery and Café Inc. previously combined units 101 through 106 through Commercial Building Permits COM2021-00532 and COM2025-00100, including the addition of a bar area, and subsequently obtained approval through ADD2025-00083 for a 4-COP SFS alcoholic beverage license in conjunction with a Restaurant, Groups II and III; and

WHEREAS, the applicant is now seeking to expand the restaurant into unit 107 through Commercial Building Permit COM2026-00461, increasing the total floor area to 8,917 square feet, and to extend the previously approved 4-COP SFS alcoholic beverage license to include the expanded area, with no outdoor seating and hours for the sale and service of alcohol from 8:00 a.m. to 12:00 a.m. daily (see Exhibit "B"); and

WHEREAS, pursuant to LDC 34-1264(f), existing designated areas and proposed expanded areas must be approved under the same alcoholic beverage permit and subject to uniform rules and regulations; and

WHEREAS, the approval of the subject request will represent the requested approval for units 101 through 107 and supersede ADD2025-00083; and

WHEREAS, the Mixed-Use Overlay provides for a 45 percent parking reduction from the parking standards in the Central Urban Future Land Use Category pursuant to LDC Section 34-2020(e); and

WHEREAS, LDC Section 34-2020(e) establishes that single-use development parking standards must be utilized in calculating the 45 percent parking reduction permitted within the Mixed-Use Overlay; and

WHEREAS, the standard restaurant and cafe (Restaurant, Groups II and III) requires a total of 125 parking spaces to meet the parking requirements within a single-use development in accordance with LDC Section 34-2020(b); and

WHEREAS, the applicant has provided a detailed parking breakdown and site plan demonstrating the required parking spaces for each of the commercial uses currently occupying the units within this multi-use development by using the single-use development parking requirements established in LDC Section 34-2020(b), to then utilize the Mixed-Use Overlay parking reduction established in LDC Section 34-2020(e) (see Exhibits "C" and "D"); and

WHEREAS, the applicant has provided a site plan and parking calculations demonstrating that this multiple-use development, with the restaurant and other tenants, requires a total of 172 parking spaces prior to applying the Mixed-Use Overlay parking reduction; and

WHEREAS, the Mixed-Use Overlay parking reduction of 45 percent for properties within the Central Urban Future Land Use Category reduces the minimum required off-street parking spaces to 95 parking spaces, and a total of 95 parking spaces are provided on the subject property (see Exhibit "C"); and

WHEREAS, the applicant has provided a location affidavit, which affirms that as of April 24, 2026, there are no religious facilities, schools (non-commercial), day care centers (child), parks or other establishment primarily selling alcoholic beverages for consumption on premises within 500 feet of the subject property (see Exhibit "E"); 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. Lighting must be shuttered and shielded from surrounding properties.

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 4-COP SFS alcoholic beverage license in conjunction with a standard restaurant and café (Restaurant, Groups II and III) occupying**

Units 101 through 107, as depicted on the floor plan attached as Exhibit "B" and the site plan attached as Exhibit "C." Any expansion beyond the approved tenant space configuration, substantial modification to the approved floor plan, change in use, or request for a different type of alcoholic beverage license will require additional review and approval in accordance with the Land Development Code.

2. Approval is limited to the sale and service of alcoholic beverages between the hours of 8:00AM and 12:00AM daily. The sale of alcoholic beverages may not occur after the hours for the sale and service of food and non-alcoholic beverages has elapsed.
3. ADD2025-00083 is hereby superseded and rendered null and void.
4. 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 07/08/2026

Anthony Rodriguez, Zoning Manager

Community Development

List of Exhibits

Exhibit A: Legal Description

Exhibit B: Floor Plan

Exhibit C: Site Plan

Exhibit D: Parking Calculations

Exhibit E: Location Affidavit

Exhibit F: Menu

Exhibit A

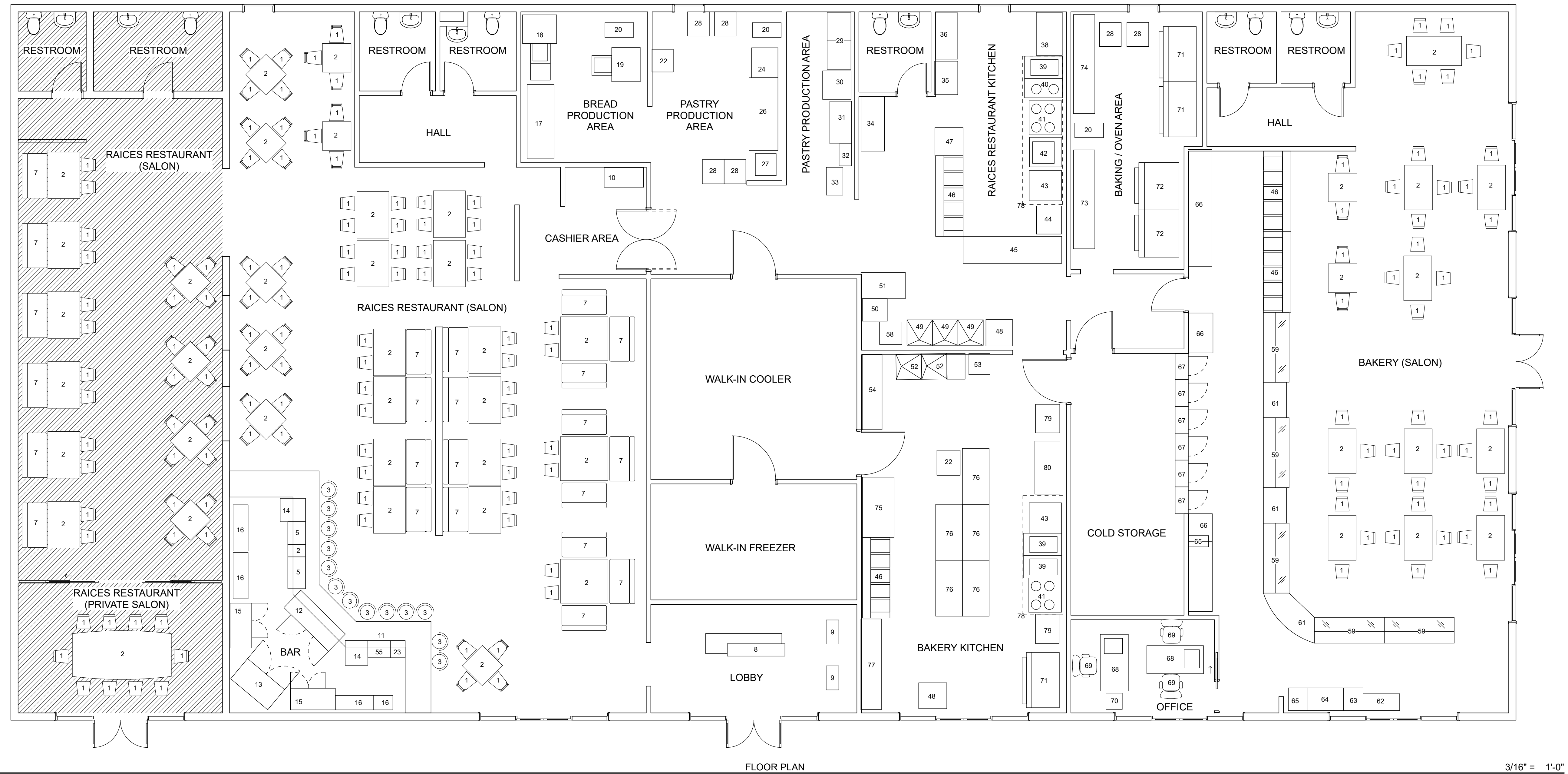
CASE NUMBER: ADD2026-00096

STRAP NUMBER

30-44-26-00-00001.0340

Suite 107, 2624 8th Street W, Lehigh Acres, FL. Lying in the SW ¼ of Section 30 Township 44 South Range 26 East south of Lee Boulevard as described in OR Book 4101 Page 1072 on file in the Office of the Clerk of Circuit Court, Public Records of Lee County, Florida.

Exhibit B



LEGEND

- 1. CHAIR
- 2. TABLE
- 3. STOOL
- 4. TOILET
- 5. LAVATORY - TYPE 1
- 6. LAVATORY - TYPE 2
- 7. BOOTH
- 8. HOST STAND
- 9. SWING
- 10. GLASS RACK SHELF
- 11. BAR COUNTER
- 12. BEER DISPENSER
- 13. GLASS DOOR DISPLAY REFRIGERATOR
- 14. DRAINBOARD TABLE
- 15. REFRIGERATOR / FREEZER
- 16. AUXILIARY TABLE
- 17. SUPPORT TABLE
- 18. BREAD WRAPPING MACHINE
- 19. DOUGH FORMER

- 20. MIXER
- 21. OIL TANK
- 22. ICE BIN
- 23. HAND SINK WITH GLASS RINSER
- 24. SUPPORT TABLE
- 25. SMALL MIXER
- 26. SUPPORT TABLE
- 27. MOBILE SHELVING UNIT - TYPE 1
- 28. MOBILE SHELVING UNIT - TYPE 2
- 29. FREEZER
- 30. PANINI PRESS
- 31. SUPPORT TABLE
- 32. SHELF
- 33. ICE BIN WITH SODA DISPENSER
- 34. SUPPORT TABLE
- 35. SHELF
- 36. SUPPORT TABLE
- 37. MICROWAVE
- 38. AUXILIARY TABLE
- 39. DEEP FRYER

- 40. TWO-BURNER RANGE
- 41. FOUR-BURNER RANGE
- 42. GRILL
- 43. GRIDDLE
- 44. AUXILIARY TABLE
- 45. SUPPORT TABLE
- 46. HEATED HOLDING TABLE
- 47. PANINI PRESS
- 48. SUPPORT TABLE
- 49. SINKS
- 50. SUPPORT TABLE
- 51. AUXILIARY TABLE
- 52. SINK
- 53. GREASE TRAP
- 54. SHELF
- 55. ICE BIN
- 56. THREE-COMPARTMENT SINK
- 57. MEAT SLICER
- 58. DISHWASHER
- 59. DISPLAY REFRIGERATOR

- 60. CASH REGISTER
- 61. CASHIER COUNTER
- 62. FREEZER
- 63. COFFEE MAKER
- 64. ESPRESSO MACHINE
- 65. MILK DISPENSER MACHINE
- 66. COUNTERTOP OVER BASE CABINET
- 67. DISPLAY REFRIGERATORS
- 68. DESK
- 69. OFFICE CHAIRS
- 70. STORAGE RACK
- 71. OVEN - TYPE 1
- 72. OVEN - TYPE 2
- 73. AUXILIARY TABLE
- 74. SHELF
- 75. FREEZER
- 76. WORK TABLE
- 77. SHELF
- 78. EXHAUST HOOD
- 79. AUXILIARY TABLE
- 80. FREEZER

EXISTING AREA

NEW CONSTRUCTION (ADDITION)

Exhibit C

EXHIBIT "A"

DRAWING OF UNITS 101-103, LEASED PREMISES

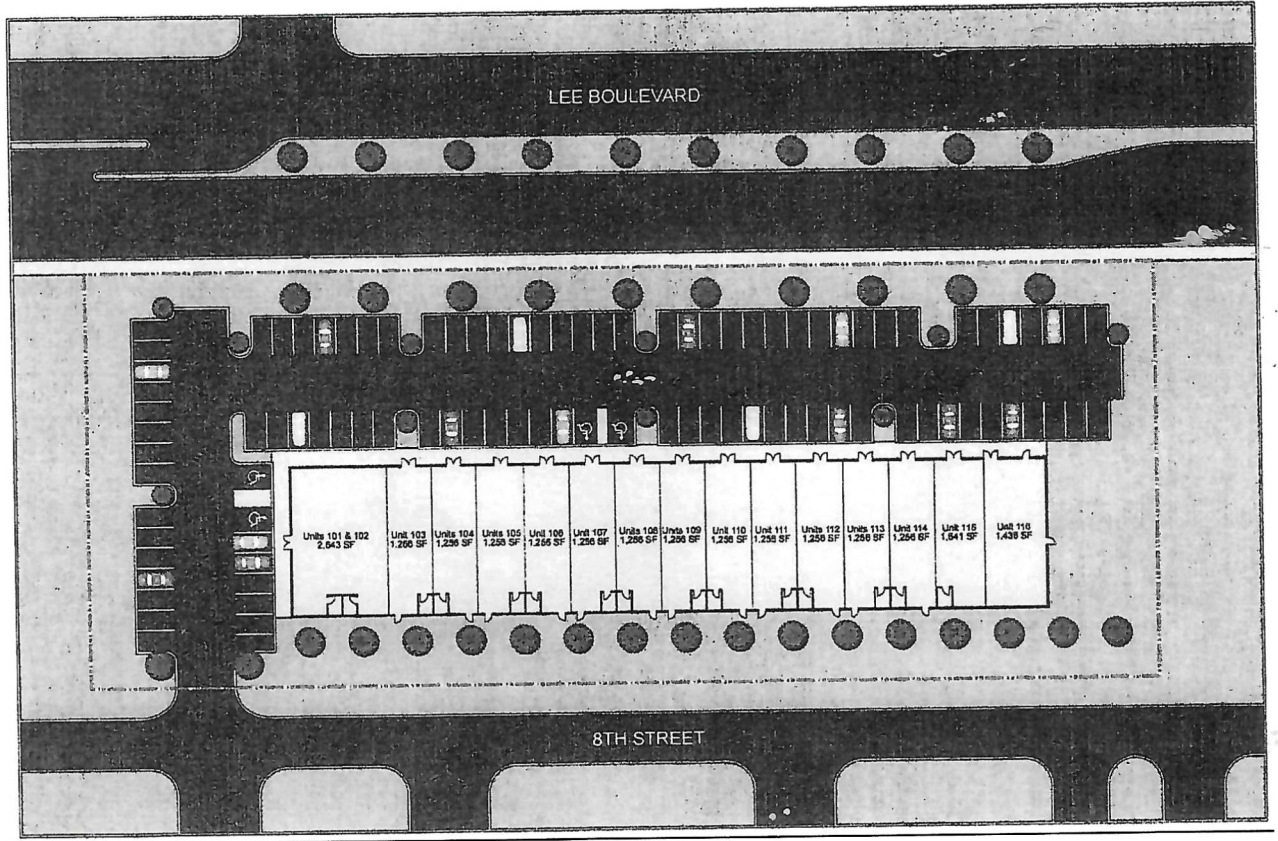


Exhibit D

Parking Calculation

5624 8th St West, Lehigh Acres, FL 33971

95 Spaces Available

Multi-use Plaza

Unit 101-107 Havana Bakery / Restaurant: 8,917 sf

Parking Use: Restaurant, 14/1,000sf

Required Spaces: 124.5

Unit 108-109 Veterinary Office: 2,500sf

Parking Use: Animal Clinic

Required Spaces: 8

Unit 110 Tax Office: 1,250sf

Parking Use: Office 1/300sf

Required Spaces: 4

Unit 111 Community Wellness Center: 1,250sf

Parking Use: Offices-Medical 4.5/1000sf

Required Spaces: 6

Unit 112 Hair Salon: 1,250sf

Parking Use: Salon 1/100sf

Required Spaces: 12.5

Unit 113 Vacant:

Parking Use:

Required Spaces:0

Unit 114 Office: 1,250sf

Parking Use: Office 1/300sf

Required Spaces: 5

Unit 115-116 Therapies of Autism: 2,750sf

Parking Use: Offices-Medical 4.5/1000sf

Required Spaces: 12

Spaces Available: 95

Spaces Required: 172

MU Overlay Reduction- Central Urban FLU: .55

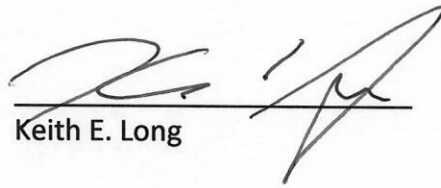
Spaces Required: 94.6

Exhibit E

LOCATION AFFIDAVIT

RAICES RESTAURANT COP
5624 8TH ST W, 101-107, LEHIGH ACRES
4COP SFS ADMINISTRATIVE APPROVAL APPLICATION

I, Keith E. Long, Esq., make this Affidavit based upon my personal knowledge to affirm that on APRIL 24, 2026, the time of inspection, there were no religious facilities, schools (non-commercial), day care centers (child), parks or other establishment primarily selling alcoholic beverages for consumption within 500 feet of 5624 8TH ST W, SUITES 101-107, LEHIGH ACRES, FL 33971.


Keith E. Long

STATE OF FLORIDA
COUNTY OF LEE

Sworn to and subscribed before me this 12 day of May, 2026 by KEITH E. LONG,
☒ who is personally known to me or ☐ who has produced _____ as identification.



Signature of Notary Public

STAMP:



Exhibit F

Platos principales de la tierra

De la Granja a su Mesa

Platos Principales.

- **Filet Mignon en Salsa Bourguignonne** – \$49.99
(Filete a la parrilla con salsa de champiñones y vino tinto.)
- **Churrasco a la Parrilla con Salsa Chimichurri** – \$34.95
- **Estofado de Res en Cúpula de Hojaldre** – \$35.99
(Carne de res cocida a fuego lento en cazuela con reducción de su propia salsa, servida bajo una cúpula de hojaldre.)
- **Ropa Vieja de la Abuela** – \$25.95
(Carne de res desmenuzada en salsa pomodoro con especias tradicionales.)
- **Cordero Rústico en Cesta de Pan Cubano** – \$38.95
(Cordero asado en vino tinto con especias mediterráneas, servido en una cesta de pan cubano.)
- **Filete de Cerdo Encebollado** – \$26.50
(Bistec de cerdo a la parrilla con mojo de cebolla.)
- **Cerdo a lo Campesino** – \$25.95
(Fricasé de cerdo en salsa de tomate y especias criollas.)
- **Suprema de Pollo a la Parrilla** – \$21.95
(Pechuga de pollo a la parrilla, jugosa y dorada.)

Del Mar

Del Mar.

Raíces del Mar y la Tierra – "Familiar"

\$120.00

Langosta, camarón, pescado, cerdo, res, pollo, papas fritas, maduros y vegetales salteados.

Langosta Varadero

\$47.50

Langosta en enchilado con salsa pomodoro.

Langosta Mariposa al Maître d'Hôtel

\$42.95

Langostas a la parrilla en mantequilla con limón y ajo.

Langosta al Café

\$48.50

Langosta en salsa de café y licor.

Pescado al Olivo Pomodoro

\$27.50

Filete en salsa de tomate.

Filete de Pescado a la Parrilla

\$25.95

Pulpo en Salsa de Ajo

\$35.90

Pulpo a la parrilla.

Caldereta de Mariscos

\$55.00

Camarón, langosta y mariscos mixtos..

Camarón Caribeño

\$27.50

Camarones salteados con vegetales y piña.

Camarón Grillé

\$27.50

Camarones a la parrilla.

Arroces compuestos

Arroces Melosos

- **Arroz con pollo a la chorrera estilo polinesio** – \$23.50
(Arroz amarillo caldoso con pollo y verduras)
 - **Arroz marinero** – \$28.50
(Arroz con camarones, langosta y mariscos mixtos)
-

Sopas y Cremas

- **Crema Parmentier** – \$11.50
(Crema de papa, mantequilla y leche)
 - **Tamal en cazuela con crutones de cerdo** – \$12.95
(Crema de maíz con cerdo y ahumados)
-

Menú Infantil

- **Chicken Nuggets (8 unidades)** – \$8.50
- **Mini Hamburguesas (2 unidades)** – \$8.50
- **Completas BB a su elección: huevos, cerdo o pollo** – \$9.99
(Todas las completas BB incluyen arroz, frijoles y papas fritas)

 *Todos los platos del menú infantil incluye papas frita.*

Para Endulzar tu Paladar

Para Endulzar tu Paladar

Postres y Helados

- Besos de guayaba en tarta de queso – \$10.50
- Copa Lolita en pirulí cubano – \$9.99
- Flan de caramelo casero – \$8.50

 Helados del Chef – \$6.50

Tres Gracias:

- Pistacho
- Chocolate
- Vainilla

Entrantes Fríos

El Sabor de Mis Raíces

Entrantes Fríos.

- **Tabla de quesos, embutidos y frutos secos** – \$25.50
(Jamón serrano, jamón vicking, queso gouda, queso azul, queso brie)
- **Mogotes de Viñales a la francesa** – \$12.99
(Hojaldre relleno de jamón y queso)
- **Clásico cóctel de camarón en salsa rosa y coñac** – \$15.50
- **Ceviche de frutas y caviar de mango** – \$10.50
(Cóctel de frutas y pico de gallo)
- **Carpaccio de res** – \$23.95
(Filete de res finamente cortado y marinado en zumo de limón)
- **Crudo de pescado al estilo del chef** – \$22.95
(Pescado aderezado con cítricos)
- **Ensalada Mis Raíces** – \$15.50
(Pollo a la parrilla, queso blanco, pepino, tomate, cebolla y aceitunas)
- **Bruschettas de pan cubano** – \$12.50
(Tostadas de pan cubano con aderezo de tomate fresco)

Entrantes Calientes

Entrantes Calientes.

- **Chorizos parrilleros a la habanera** – \$16.95
(Chorizo rojo, blanqueta y morcilla)
- **Picadera Mis Raíces Familiar** – \$49.95
(Chorizo, tostones , ahumados, frituras, croquetas, bolitas de queso y chips)
- **Camarones al ajillo** – \$17.50
(Camarones cocidos en aceite de oliva y ajo)
- **Camarones al malangón en dúo de salsa** – \$19.99
(Camarones rebozados en malanga con salsas del chef)
- **Bolitas de queso azul** – \$9.95
- **Fondue con tasajo y crocantes de boniato**– \$22.99
(tasajo en crema de queso)
- **Croquetas de jamón serrano** – \$11.50
- **Frituras de malanga con néctar de abejas** – \$10.99

Sopas y Cremas

Sopas y Cremas

- **Crema Parmentier** – \$11.50
(Crema de papa y mantequilla)
- **Tamal en cazuela con crutones de cerdo** – \$12.95
(Crema de maíz batida con cerdo crujiente)

Guarniciones (Acompañamientos) – \$3.95 c/u

- Papas fritas
- Boniato frito
- Tostones
- Plátanos maduros
- Vegetales salteados al olivo
- Puré de papas
- Arroz moros y cristianos
- Arroz blanco
- Ensalada mixta
- Crema africana *(frijoles negros batidos)*
- Yuca con mojo