

City of Miami Beach Planning Board Meeting of January 6, 2026

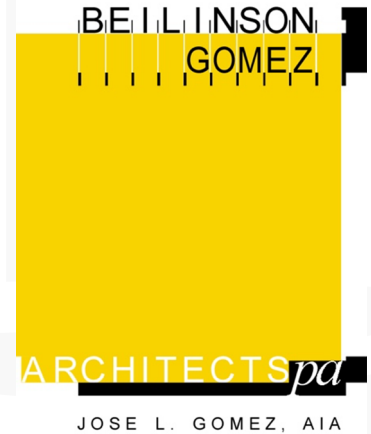
Agenda Item No. 4: PB25-0791: 1330 18 Street

Bey Bey Restaurant – CCOOL LLC



BERCOW
RADELL
FERNANDEZ
LARKIN +
TAPANES

ZONING, LAND USE AND ENVIRONMENTAL LAW

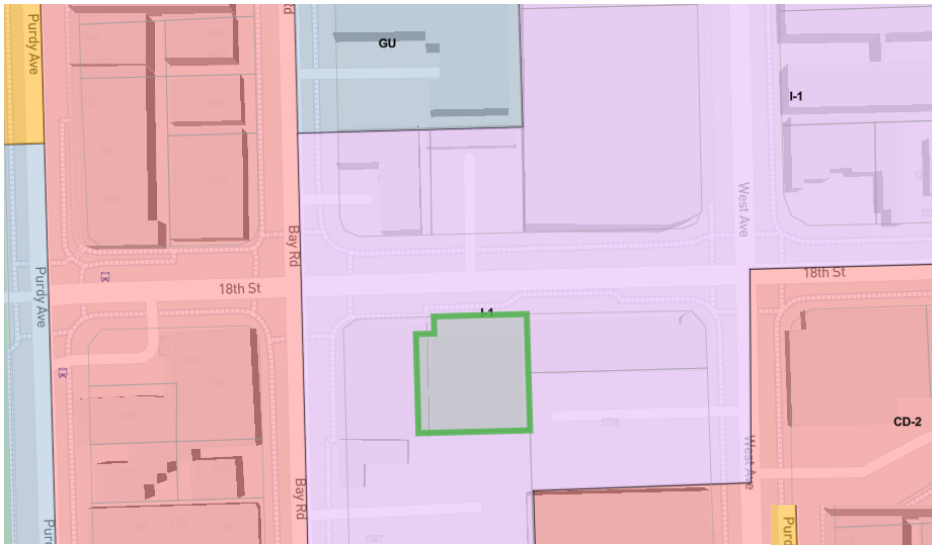


8101 BISCAYNE BLVD., STE 309-310
MIAMI FLORIDA 33138-4664
305.559.1250 / 305.551.1740 FAX
AA C00162

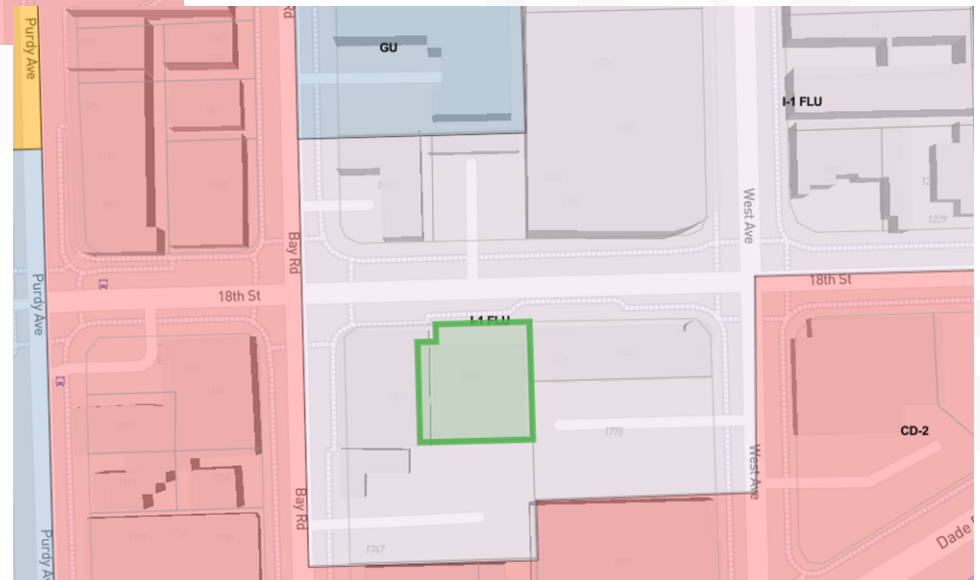
Property Location



Land Use and Zoning



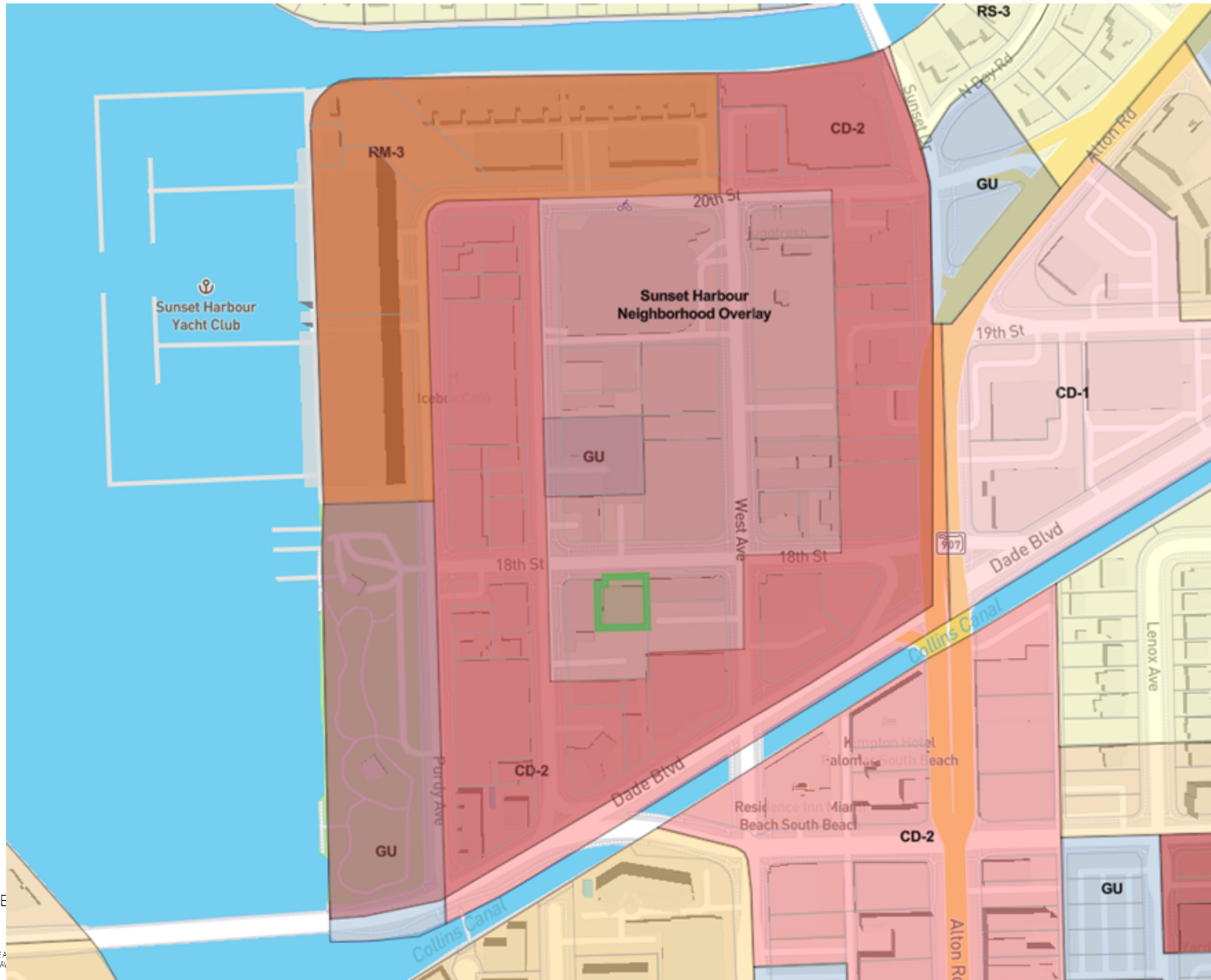
FLUM: Urban Light Industrial (I-1)



Zoning: Light Industrial District (I-1)



Sunset Harbor Neighborhood Overlay



Favorable Recommendation

MIAMI BEACH

PLANNING DEPARTMENT

Staff Report & Recommendation

Planning Board

DATE: January 6, 2026

TO: Chairperson and Members
Planning Board

FROM: Thomas R. Mooney, AICP
Planning Director



for TM

SUBJECT: PB25-0791, **1330 18th Street – Bey Bey Restaurant.**

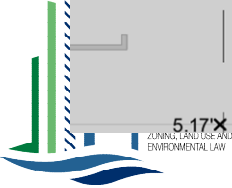
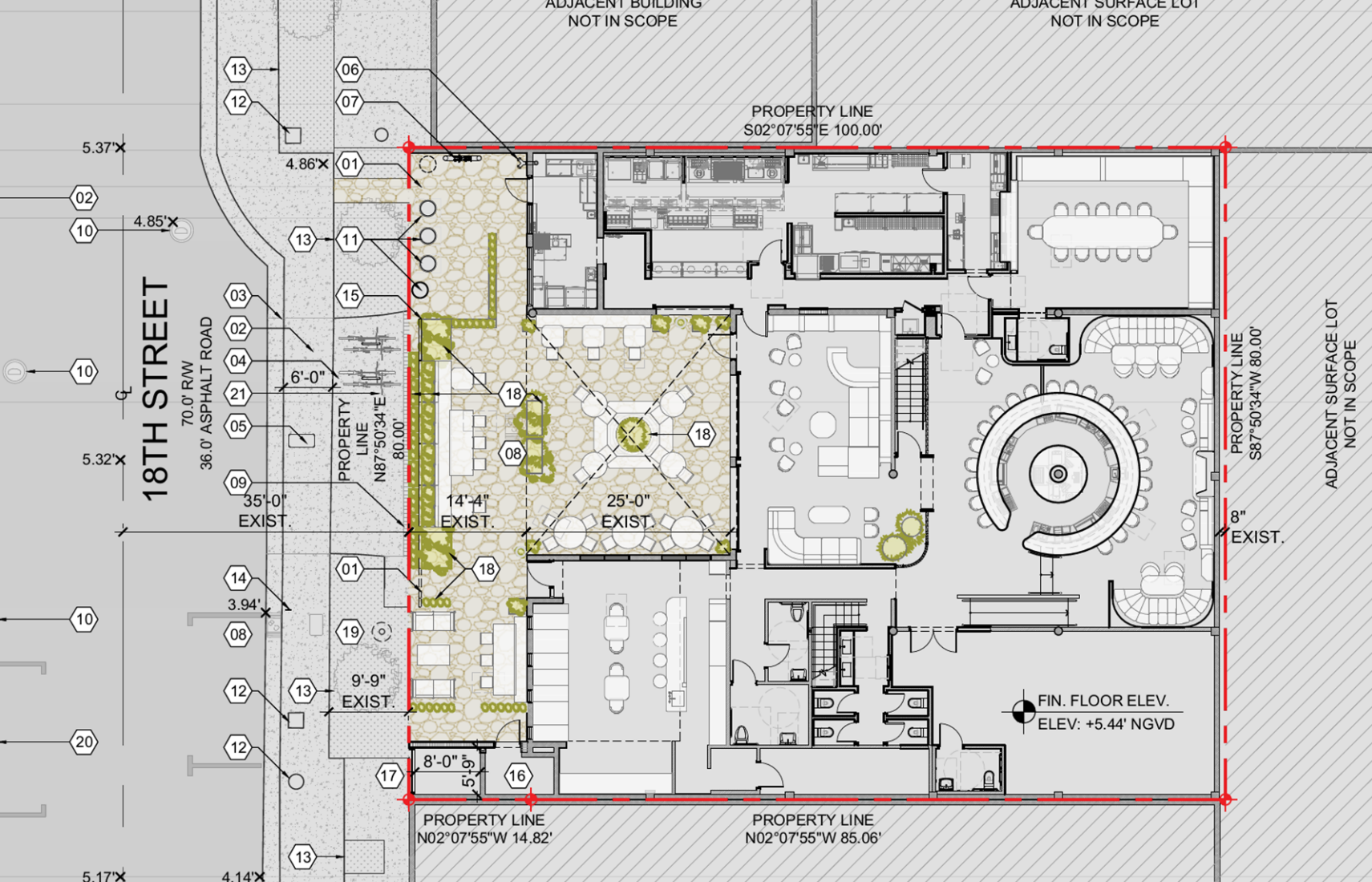
An application has been filed requesting Conditional Use approval for a restaurant with more than 100 seats and an occupancy content in excess of 125 persons, pursuant to Sections 2.5.2, and 7.2.23 of the Miami Beach Resiliency Code.

RECOMMENDATION

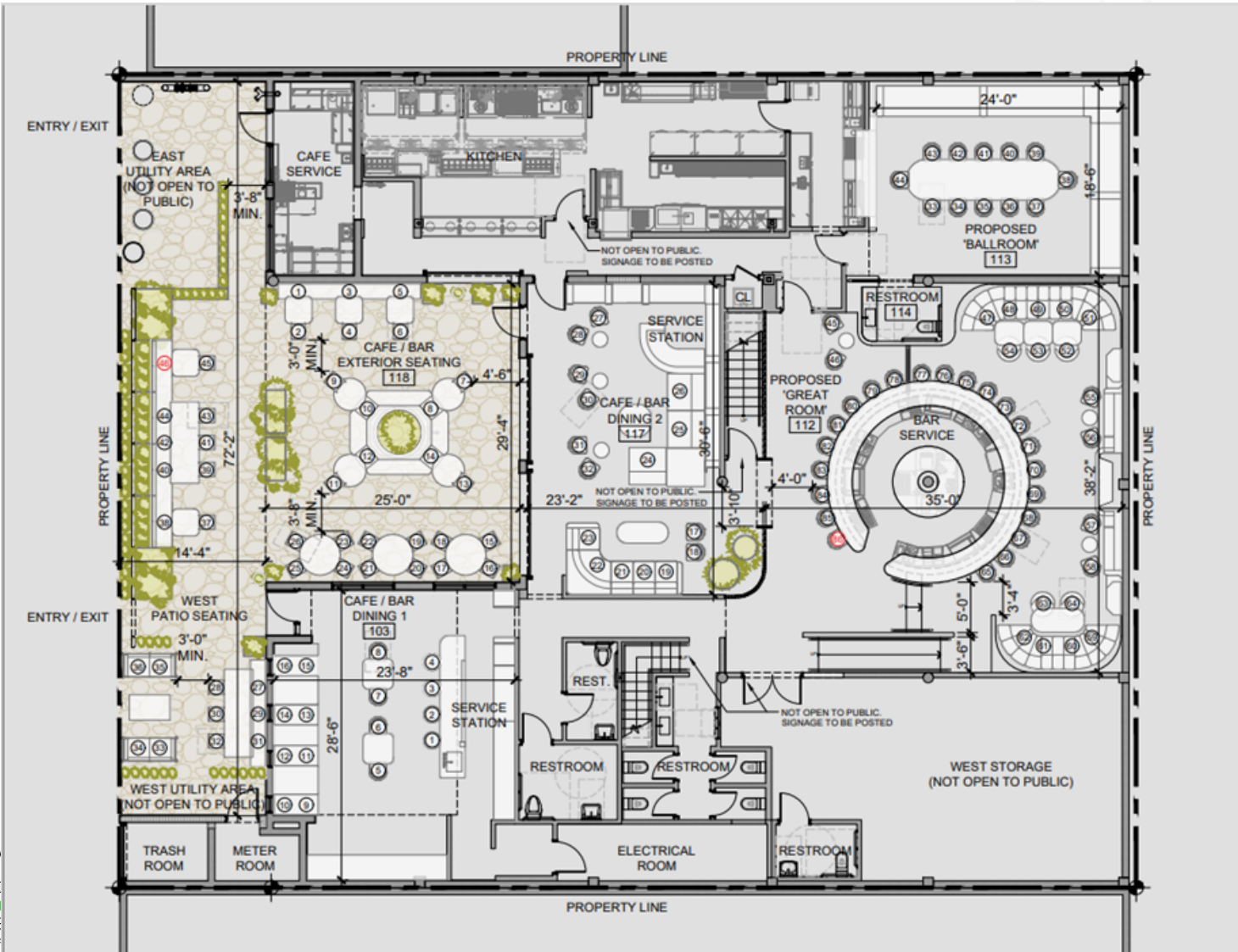
Approval of the conditional use permit with conditions.



Proposed Site Plan



Proposed Ground Floor Plan

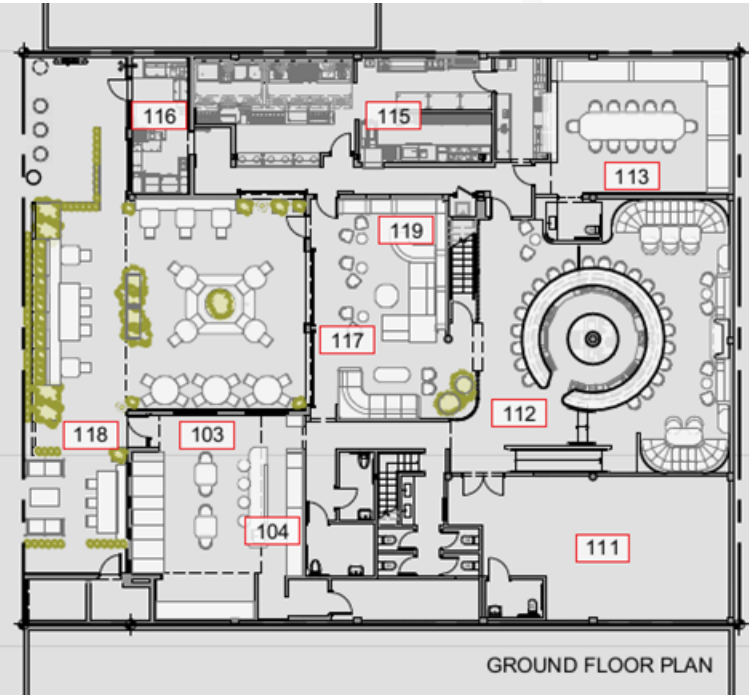
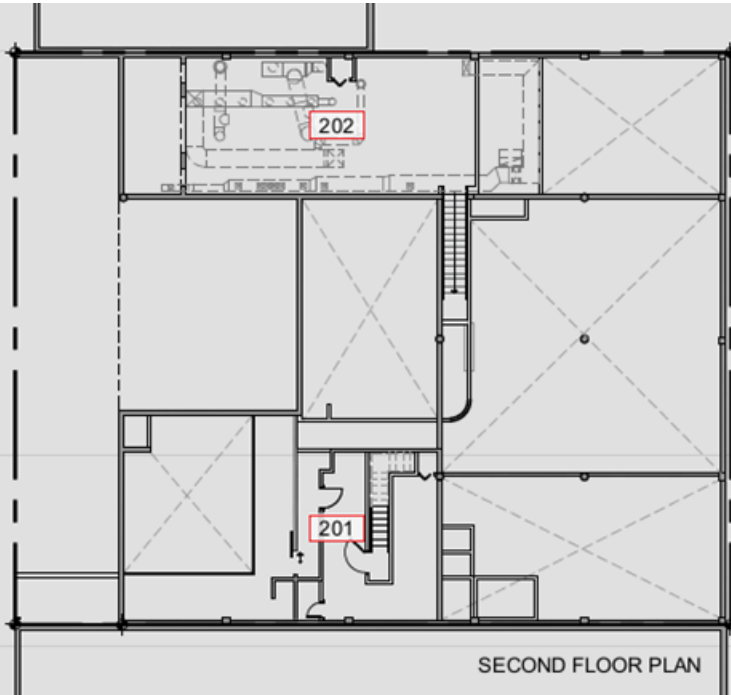


PROPOSED GROUND FLOOR PLAN

SCALE: 3/32"=1'-0"



Occupant Load Plan



OCCUPANT LOAD CALCULATION

LABEL	ROOM NAME	FUNCTION OF SPACE as per table 1004.5	AREA	FBC 2023		FFPC 8TH EDITION NFPA 101			
				FLOOR AREA IN S.F. PER OCCUP.	# OF OCCUP.	TOTAL # OF OCCUP.	FLOOR AREA IN S.F. PER OCCUP.	# OF OCCUP.	TOTAL # OF OCCUP.
103	CAFE / BAR DINING 1	ASSEMBLY	266 SQ. FT.	15 NET	17.73	18	15 NET	17.73	18
104	SERVICE STATION	KITCHEN	39 SQ. FT.	200 GROSS	0.20	1	100 GROSS	0.40	1
111	WEST STORAGE	STORAGE	670 SQ. FT.	300 GROSS	2.23	3	500 GROSS	1.34	2
112	'GREAT ROOM' SEATING AREA	ASSEMBLY	184 SQ. FT.	15 NET	12.27	13	15 NET	12.27	13
	'GREAT ROOM' BENCH SEATING	ASSEMBLY	270 IN.	1 PER 18 LIN. IN.	15	15	1 PER 18 LIN. IN.	15	15
	'GREAT ROOM' BAR SEATING	ASSEMBLY	224 SQ. FT.	7 NET	32	32	7 NET	32	32
	'GREAT ROOM' BAR SERVICE	KITCHEN	138 SQ. FT.	200 GROSS	0.69	1	100 GROSS	1.38	2
113	'BALLROOM'	ASSEMBLY	342 SQ. FT.	15 NET	22.8	23	15 NET	22.8	23
115	KITCHEN	KITCHEN	690 SQ. FT.	200 GROSS	3.45	4	100 GROSS	6.90	7
116	CAFE SERVICE	KITCHEN	150 SQ. FT.	200 GROSS	0.75	1	100 GROSS	1.5	2
117	CAFE / BAR DINING 2	ASSEMBLY	284 SQ. FT.	15 NET	18.93	19	15 NET	18.93	19
119	SERVICE STATION	KITCHEN	20 SQ. FT.	200 GROSS	0.01	1	100 GROSS	0.02	1
118	CAFE/BAR EXTERIOR SEATING	ASSEMBLY	879 SQ. FT.	15 NET	58.6	59	15 NET	58.6	59
201	WEST UPPER STORAGE	STORAGE	672 SQ. FT.	300 GROSS	2.24	3	500 GROSS	1.34	2
202	EAST UPPER STORAGE	STORAGE	778 SQ. FT.	300 GROSS	2.59	3	500 GROSS	1.6	2
TOTAL OCCUPANTS						196			198

NOTE: BASED ON FF.P.C. 7th ED TBL. 14.8.1.2 AND 2023 F.B.C. TABLE 1004.1.2 AND THE HIGHEST OCCUPANCY FACTOR WAS USED TO DETERMINE HIGHEST OCCUPANCY LOAD.

Menu: Food



SHARING IS CARING

everything is meant to be shared. you can think of this page as the first course and the facing page as the second, but we prefer you just pick and choose whatever you are craving...mix it up.

Tempura Grape Leaves 17

avocado, burnt anaheim chile mayo

Agua Chile Crudo 22

cured snapper, habenero, labne, avocado, totopos

Kibbe Steak Tartare 22

crisped bulgur, pine nuts, carne leche de tigre, achiote, za'atar

Sumac Tomato Salad 17

heirloom tomato, preserved lemon vinaigrette, marinated feta, fruited molasses, walnuts

Morita Corn Salad 16

miso butter grilled corn, pomegranate kernals, feta, chili vinaigrette, leafy greens

Aubergine Croqueta 19

cotija, cherry tomato, yogurt sauce

Castacan (Pork Belly) 24

tomatillo, pickeled anaheim chile, burnt pineapple, charred onion, avocado, sour orange

Hungover Chicken 38

8 hour pollo colgado, 48 hour pilsner marinade, almond queso fresco, Mayan harissa sauce

Zhug Salmon 38

Faroe Island salmon, zhug, cauliflower puree, burnt lemon

PLEASE NOTE THAT AN 20% GRATUITY IS INCLUDED IN YOUR CHECK.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



Minute Skirt Steak (10 oz) 62

served with Tiger's rosemary and garlic honey butter

Charcoal Sweet Potato 14

camote, salsa macha, labne, yam reduction

24 Hour Lamb Shank 59

fenugreek and red pepper marinade, pistacho, hazelnut, almonds, pomegranate, demi-glaze

Confetti Arroz 17

basmati rice, raisins, saffron, pistachio, pomegranate, coriander, Middle Eastern spices

Day Boat Snapper 73

local caught filet, labne, pita bread purée, black and roasted garlic vinaigrette, charred onion

Recado Negro Cauliflower 16

burnt chiles, labne, pine nut milk, mynt, chlorophyll

Za'atar Short Rib 73

chile pasilla, fresh seasonal herbs, tortillas

Tahini Grilled Eggplant 16

preserved lemon labne, miso butter, parsley roasted garlic vinaigrette



SAUCES

Tiger Sauce 9

butter, garlic, rosemary, honey

Salsa Macha 7

peanuts, guajillo chili, soy

Galias Habanero Sauce 6

lime, olive oil, salt

Adobo Sauce 5

dried chilis, garlic, onion

Harissa Sauce 5

red pepper, aleppo, garlic

Zhug Sauce 5

cilantro, cumin, chilis



Menu: Drinks and Happy Hour



COCKTAILS

Heritage Gimlet 17

Bey_Bey's take on the Gimlet. Fresh citrus, aromatic, and bright.

The Strat Martini 17

We took a classic Gibson, and gave it some edge. Slightly salty, onion-y, and dry.

Rose of Byblos Soda 17

An homage to the world's oldest city using house-made rose water soda. Floral, semi-sweet & refreshing.

Desert Heat Margarita 17

If the Lebanese invented spicy margaritas, this would be it.

Beirut Paloma 17

Seductively tart grapefruit, with some pep in it's step.

The Peralta Old Fashioned 18

Silky-smooth plus smoky mezzal.

Riviera Rum 17

The best (non-frozen) Daiquiri you've ever tasted.

Lebanese Negroni 18

Confident, classic, and spirit-forward.

Date Night Espresso 17

A café martini and a good time.

ZERO PROOF

Secret Garden 14

Sometimes you just want a gin and tonic, even when you're not drinking.

Velvet Fizz 14

Zero-proof tequila cocktail inspired by Lebanese Flavors.

Garibaldi 14

The Paloma you want with none of the booze.



WINE LIST

Sparkling

Bisot 'Jeto' Valdobbiadene Prosecco Superiore DOCG \$14 / \$56

☞ Bright acidity, creamy texture, notes of green apple.

Jean Claude Mas Rose Brut 'Le Berceau' NV \$12 / \$48

☞ Fine bubbles, aroma of red berries and blood orange.

White

Hill Family Estates 'Carly's Cuvee' Chardonnay, CA, USA \$12 / \$48

☞ Fresh aroma of pear, golden apple, with unexpected intensity.

Chateau Grand-Jean Bordeaux Blanc, Bordeaux, FR \$13 / \$52

☞ Honey and pink grapefruit steal the show.

Domaine Michel Redde Pouilly Fume 'La Moynerie',

Loire, FR \$19 / \$76

☞ 100% Sauvignon Blanc. Notes of citrus and toasted brioche.

O'Leary Walker Watervale Riesling, Claire Valley, AUS \$15 / \$60

☞ The nose is citrus and flowers. The palate is round and balanced.

Domaine Le Bouchet Vouvray Chenin Blanc Sec,

Loire, FR \$15 / \$60

☞ Dry Vouvray with a slightly woody nose. Notes of acacia and citrus.

Podere L'Infinito Verdicchio del Castello di Jesi

'Ca di Cerere', IT \$16 / \$64

☞ Aromatic, savory, and fresh.

Hermann Moser Gruner Veltliner Kremstal, AUSTRIA \$15 / \$60

☞ Stone fruits and apples. Everything Grüner is supposed to be.

Rosè

Jacopo Biondi-Santi Castello Di Montepo 'JeT' Rosè

Tuscany, IT \$15 / \$60

☞ Wild raspberry and citrus fruits explode from the glass.

Red

Domaine de Petit Perou Morgon, Beaujolais, FR \$19 / \$76

☞ Cru Beaujolais. Complex vanilla notes and velvety tannins.

Castello Di Meleto, Chianti Classico, Chianti, IT \$15 / \$60

☞ Sleek but explosive flavor. Blackberry, black cherry, and pomegranate.

Brick & Mortar 'Delta' Cabernet Sauvignon,

California, USA \$11 / \$44

☞ Naturally made, vegan, with huge notes of blackberry and plum.

J. Denuziere, Crozes-Hermitage, Rhône Valley, FR \$19 / \$76

☞ Fruity & playful w/ notes of ripe dark cherries & cracked black pepper.

Celler Ardevol 'Anjoli', Priorat, SP \$19 / \$76

☞ Medium-to-full body with notes of dark fruits, spice, and licorice.

Penetra de Castelao Vinho Tinto, Lisboa, PT \$17 / \$68

☞ Ripe, bright, and approachable. Notes of red fruits and tobacco.



SUNSET HOURS

{ HALF OFF }

ALL SIGNATURE COCKTAILS

EVERY DAY / 5PM — 6:30PM



Menu: Café

CAFÉ du BEY

PAN de CRISTAL

- Caprichoso** — 15
pan de cristal, stracciatella, house tomato confit, pesto, arugula, olive oil
- il Italiano** — 17
pan de cristal, jamon, heirloom tomato, mozzarella di bufala, basilico, salt maldon, evoo, aceite balsamico
- Tuna del Norte** — 16
pan de cristal, spanish bonito, piquillo peppers, heirloom tomato, reggiano, lemon mayo
- Vitello Tonnato** — 15
pan de cristal, house rump roast, rucula, salsa tonnato
- El Pollito** — 15
pan de cristal, sun-dried tomato pesto, brie, arugula, lemon vinaigrette

TARTINES

- Pan con Tomate** — 10
pan de cristal, roma tomato, evoo, sal maldon
Add Jamon — 8
- Avocado Toast** — 12
pan de cristal, haas avocado, evoo, sal maldon, baby heirloom tomato
- Smoked Salmon** — 17
pan de cristal, dill tzatziki, scottish smoked salmon, crispy capers, preserved lemon
- Tostada** — 8
pan de cristal, butter, honey
butter or evoo
Add Jamon — 8

continued on back...



CAFÉ du BEY

EMPANADAS

- Traditional Beef** — 6
ground beef, hard-boiled egg and olives
- Hand-Cut Beef & Provolone Cheese** — 6
slow-cooked flank steak and provolone cheese
- Chicken** — 6
chicken breast, white wine and dijon mustard
- Spinach & Mozzarella** — 6
salted spinach, bechamel sauce and mozzarella cheese
- Bacon Egg & Cheese** — 6
extra crispy, scrambled eggs, cheddar cheese and scallions

PASTRIES

- Assorted Croissants** — 6-8
- Alfajores** — 6.50

LATE NIGHT MENU (7pm - Close)

- Sun-dried Tomato Whipped Feta w/ Pan de Cristal Tostada** — 18
- Tzatziki dip, Smoked Salmon w/ Pan de Cristal Tostada** — 22
- Charcuterie Plato** — 35
mixed cheeses, meats, honey, dates, olives, toasted pan de cristal
- Labne** — 14
imported za'atar, orange blossom honey, olive oil, sal maldon, pan de cristal

Hours of Operation

Indoor dining room and outdoor dining area as follows:

- Tuesday – Saturday: 5:00 PM – 2:00 AM (Outdoor dining service concludes at midnight)
- Sunday: 10:00 AM – 4:00 PM (lunch service only)
- Monday: Closed

Café Operations will be Tuesday – Sunday from 8am – 11pm

Intended use for the above-mentioned dining areas of the venue is to provide food and beverages service to the guests.

Code Violations by Prior Operator Cured Since Corporate Purchase by New Owners in August 2023

HEARING DATE	CASE NBR	VIOLATION#	TYPE OF VIOLATION	STATUS	NAME	CLOSED	BALANCE
08/06/2024 09:00 AM	SMB2023-01969	BVC23001103	Building Violations – Combo	Close	DAMIAN GALLO	8/22/2024	\$0.00
08/14/2023 02:30 PM	SMA2023-03736	CC2023-15353	City Code Violation	Adjudication/Closed	RUDOLF BUDJA	8/22/2023	\$0.00
08/14/2023 02:30 PM	SMA2023-03737	ZV2023-04732	Zoning Violation	Adjudication/Closed	RUDOLF BUDJA	8/22/2023	\$0.00
08/14/2023 02:30 PM	SMA2023-03738	ZV2023-04730	Zoning Violation	Adjudication/Closed	RUDOLF BUDJA	8/22/2023	\$0.00
08/14/2023 02:30 PM	SMA2023-03739	ZV2023-04728	Zoning Violation	Adjudication/Closed	RUDOLF BUDJA	8/22/2023	\$0.00

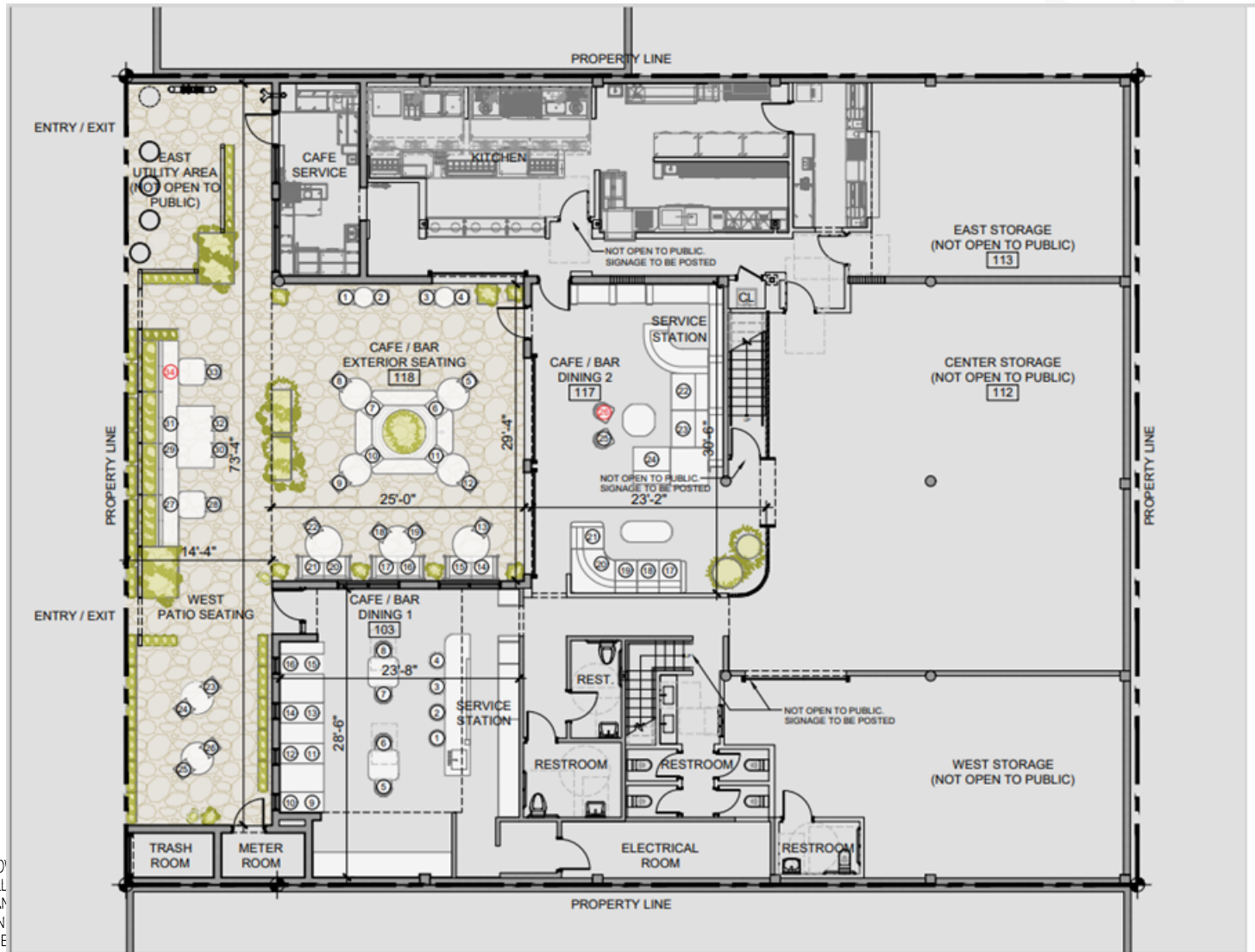
Request

1. Conditional Use Approval for “restaurants with alcoholic beverage licenses (alcoholic beverage establishments) with more than 100 seats or an occupancy content (as determined by the fire marshal) in excess of 125, but less than 199 persons, and a floor area in excess of 3,500 square feet.” See § 7.2.23.2.b.3. We are proposing to increase the size of the restaurant from 60 to 132 seats, and from an occupancy load of 101 to 198.

Satisfaction of Review Criteria

1. Consistent with Comprehensive Plan;
2. Construction will not result in impact exceeding threshold for levels of service;
3. Request is consistent with LDRs;
4. Public health, safety, morals, and general welfare not adversely affected;
5. Adequate off-street parking facilities provided;
6. Necessary safeguards are provided for protection of surrounding property, persons, and neighborhood values;
7. Concentration of similar types of uses will not create a negative impact on surrounding neighborhood;
8. Structure and site comply with sea level rise and resiliency review criteria; and
9. Appropriate consideration is given to safety of and friendliness to pedestrian traffic.

Existing Floor Plan

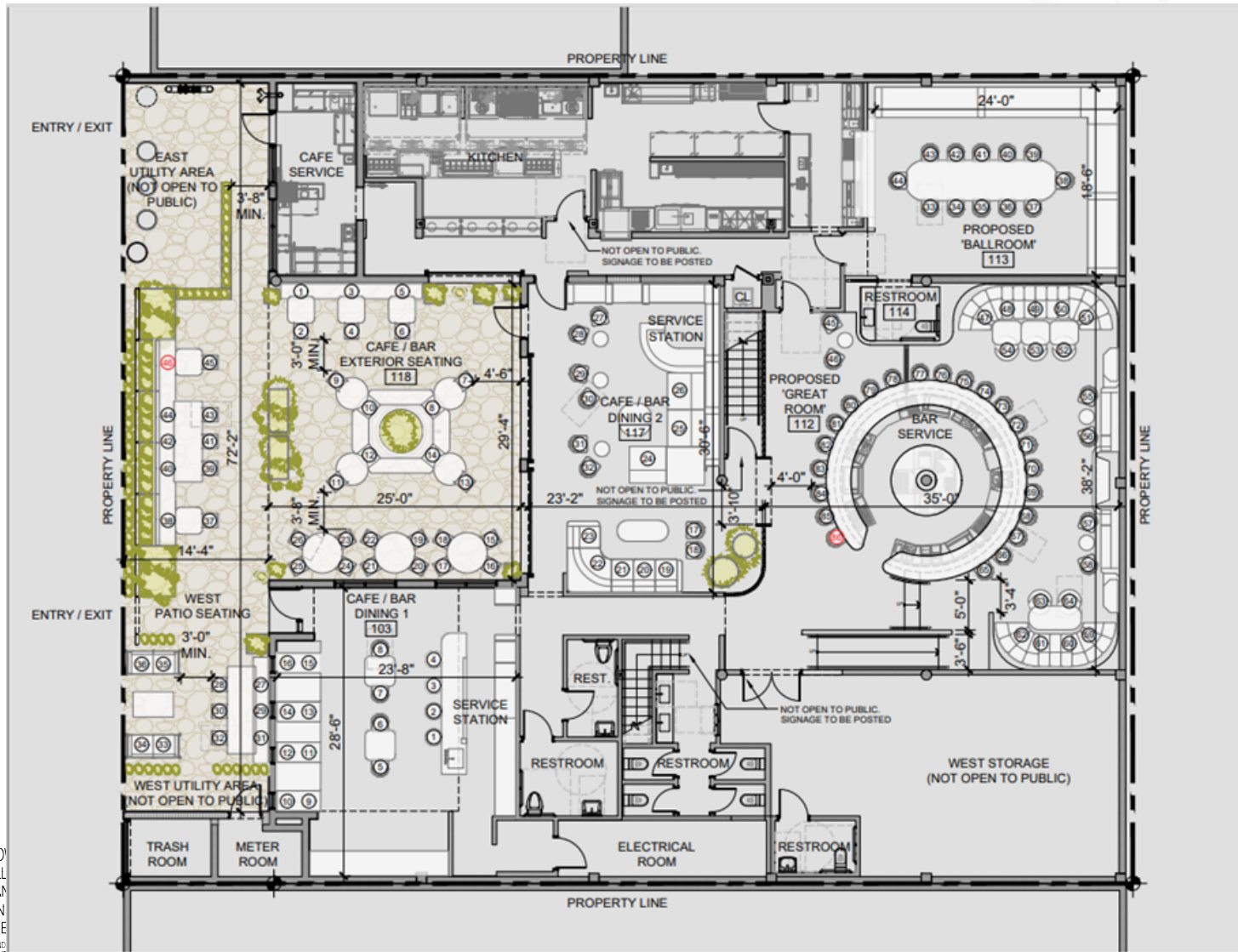


EXISTING GROUND FLOOR PLAN

SCALE: 3/32"=1'-0"



Proposed Floor Plan



PROPOSED GROUND FLOOR PLAN

SCALE: 3/32"=1'-0"



Thank You

200 S. Biscayne Boulevard
Suite 300, Miami, FL 33131

www.brzoninglaw.com

305.374.5300 office

305.377.6222 fax

Info@brzoninglaw.com

Approved Traffic Impact Statement

The proposed redevelopment is expected to generate two (2) net new vehicle trips during the weekday A.M. peak hour and 12 net new vehicle trips during the weekday P.M. peak hour. Trip generation calculations are included as Attachment D.

Sunset Harbour Neighborhood Regulations

3. Sunset Harbour neighborhood. The conditional uses for the Sunset Harbour neighborhood, generally bounded by Purdy Avenue to the west, 20th Street and the waterway to the north, Alton Road to the east, and Dade Boulevard to the south (MAP EXHIBIT-1), shall include those conditional uses listed in section [7.2.23.2](#) (Uses Table). The following additional uses shall require conditional use approval in the Sunset Harbour neighborhood:

- A. Restaurants with alcoholic beverage licenses (alcoholic beverage establishments) with more than 100 seats or an occupancy content (as determined by the fire marshal) in excess of 125, but less than 199 persons, and a floor area in excess of 3,500 square feet. Restaurants with alcoholic beverage licenses (alcoholic beverage establishments) shall also be subject to the additional requirements set forth in section [7.2.23.2.e](#).

Sunset Harbour Neighborhood Regulations

e. Special regulations for alcohol beverage establishments (I-1)

1. *Sunset Harbour neighborhood.* The following additional requirements shall apply to alcoholic beverage establishments, whether as a main use, conditional use, or accessory use, that are located in the Sunset Harbour neighborhood, which is generally bounded by Purdy Avenue to the west, 20th Street and the waterway to the north, Alton Road to the east, and Dade Boulevard to the south (MAP EXHIBIT-1).
 - A. Operations shall cease no later than 2:00 a.m., except that outdoor operations (including sidewalk cafe operations) shall cease no later than 12:00 a.m.
 - B. Alcoholic beverage establishments may not operate any outside dining areas or accessory bar counters above the ground floor of the building in which they are located; however, outdoor restaurant seating, associated with indoor venues, not exceeding 40 seats, may be permitted above the ground floor until 8:00 p.m. Notwithstanding the foregoing, the provisions of this section 7.2.23.2.e.2. shall not apply to any valid, pre-existing permitted use with a valid business tax receipt (BTR) for an alcoholic beverage establishment that was issued prior to August 23, 2016, or to a proposed establishment that has submitted a completed application for an alcoholic beverage establishment to a land use board prior to August 23, 2016, or to an establishment that has obtained approval for an alcoholic beverage establishment from a land use board, and which land use board order is active and has not expired, prior to August 23, 2016.
 - C. Except as may be required by any applicable fire prevention code or building code, outdoor speakers shall not be permitted. Notwithstanding the foregoing, the provisions of this section 7.2.23.2.e.3. shall not apply to any valid, pre-existing permitted use with a valid business tax receipt (BTR) for an alcoholic beverage establishment that was issued prior to August 23, 2016, or to a proposed establishment that has submitted a completed application for an alcoholic beverage establishment to a land use board prior to August 23, 2016, or to an establishment that has obtained approval for an alcoholic beverage establishment from a land use board, and which land use board order is active and has not expired, prior to August 23, 2016.
 - D. Special events shall not be permitted in any alcoholic beverage establishment.

Security

- **Video Surveillance:** The venue is fully equipped with 24/7 video recording security cameras. Coverage includes all entrances, exits, and interior/exterior corners of the property.
- **Onsite Security Personnel:** During hours of operation, security guards are present on premises. Staffing ranges from 1 to 4 guards, depending on time of day, operational needs, and expected occupancy levels.
- **Access Monitoring:** All patrons are monitored at entry, and staff are trained to ensure compliance with City of Miami Beach safety and hospitality standards.

Proposed Operations: Loading and Trash Pick-Up

Loading:

- Location: Primary loading and unloading area is located directly across from the entrance of the venue on 18th Street. Please see marked on the map.
- Hours: Deliveries and loading activities are restricted to 8:00 AM – 4:00 PM, in compliance with City regulations

Trash Pick-Up:

- Bey Bey Restaurant is under agreement with Waste Connections for commercial waste removal.
- Trash is collected six (6) days per week, ensuring waste is promptly and consistently removed from the premises.
- Refuse is stored in secured containers until pick-up.

Proposed Operations: Parking

- There are street parking spots available on 18th Street, Bay Road and West Avenue.
- There is also a Miami Beach parking garage located at 1900 Bay Rd, Miami Beach, FL 33139.
- There is a designated area for pick up and drop off right in front of the Bey Bey entrance on 18th Street.

Satisfaction of Review Criteria

(1) The use is consistent with the comprehensive plan or neighborhood plan if one exists for the area in which the property is located.

The proposed new restaurant is consistent with the Comprehensive Plan and permitted by the underlying regulations. It is also consistent with the vision for Sunset Harbour. The project will be a significant improvement to the previous establishment at the Property and will inject new life into the Sunset Harbour neighborhood while being consistent and compatible with the area.

Satisfaction of Review Criteria

(2) The intended use or construction will not result in an impact that will exceed the thresholds for the levels of service as set forth in the comprehensive plan.

Development of the project is not expected to have any negative impact in excess of the thresholds of level of service provided for in the City Comprehensive Plan. A Traffic Study, which was included with the application materials, confirms that the project will not adversely impact the traffic in the area and area roadways will maintain adequate levels of service following development of the project.

Satisfaction of Review Criteria

(3) Structures and uses associated with the request are consistent with these land development regulations.

The project is consistent with the land development regulations as it conforms to the I-1 and Sunset Harbour Neighborhood Overlay regulations. The Applicant is proposing forward-thinking, dining experience that will contribute positively to the area. Additionally, the Applicant is creatively addressing the resilience and adaption standards provided in the Chapter 7 of the Resiliency Code.

Satisfaction of Review Criteria

(4) The public health, safety, morals, and general welfare will not be adversely affected.

The project will not adversely impact the public health, safety, morals, and general welfare. Rather, it will bring the Property into compliance with the relevant regulations and make the Property more compatible with the surrounding neighborhood while simultaneously providing an improved dining experience. There is no outdoor entertainment proposed. The attractive design of the project also improves the aesthetics of the area, while the compliance with all required resilience measures ensures enhanced resiliency for the area.

Satisfaction of Review Criteria

(5) Adequate off-street parking facilities will be provided.

There is adequate off-street parking in the area for the project.

Satisfaction of Review Criteria

(6) Necessary safeguards will be provided for the protection of surrounding property, persons, and neighborhood values.

The project proposes sufficient security and protection to ensure the safety and preservation of the surrounding property, persons, and neighborhood values.

Satisfaction of Review Criteria

(7) The concentration of similar types of uses will not create a negative impact on the surrounding neighborhood. Geographic concentration of similar types of conditional uses should be discouraged.

The project proposes to renovate and reimagine an existing restaurant and will have no negative impact on the surrounding neighborhood. Conversely, the project will be significantly more compatible for the surrounding neighborhood.

Satisfaction of Review Criteria

(8) The structure and site comply with the sea level rise and resiliency review criteria in chapter 7, article I, as applicable.

This application is limited in scope to Conditional Use Permit approval for a restaurant and complies with all sea level rise and resiliency review criteria.

Satisfaction of Review Criteria

(9) Appropriate consideration is given to the safety of and friendliness to pedestrian traffic; passageways through alleys is encouraged where feasible and driveways shall be minimized to the extent possible.

Appropriate consideration has been given to the safety and friendliness to pedestrian traffic.

Existing Conditions

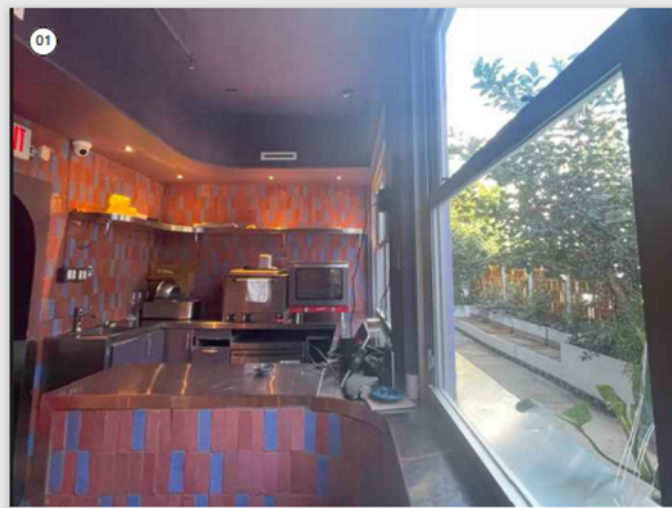


Existing Conditions



Context images of the existing dining areas.

Existing Conditions



Context images around the interior of the property.

Existing Conditions

