



Legacy Business Registry Staff Report

Hearing Date: July 22, 2024

THE RAMP RESTAURANT

Application No.: LBR-2023-24-046
Business Name: The Ramp Restaurant
Business Address: 855 Terry A. Francois Blvd.
District: District 10
Applicant: Arvind Patel, CEO
Nomination Date: June 12, 2024
Nominated By: Supervisor Shamann Walton
Staff Contact: Richard Kurylo and Michelle Reynolds
legacybusiness@sfgov.org

BUSINESS DESCRIPTION

The Ramp Restaurant is a thriving waterfront restaurant, bar, and event space located a few blocks away from the Pier 52 boat launch. Original owners, James “Jim” and Donna Elkin opened a bait shop named “Modern Bait & Tackle Shop.” The business first appeared in the 1962 telephone directory. The business primarily served small boat fishers, selling bait out of a shack. Eventually, more amenities were added – a hot dog machine, a bar, a single slot fryer, and a steel grill to serve food. The business name was changed to “The Ramp” in the 1969-70 telephone directory.

Mike Denman and Joe Costello took over the business in 1982. Under new ownership, the bait shop was converted into a restaurant and bar with an expanded menu. The business was also able to secure a 20-year lease with the Port of San Francisco.

Arvind Patel replaced Joe Castello as Mike Denman’s financial partner in 1992. Arvind Patel worked on installing an outdoor heated tent to enclose the patio and expand the table count to include 300 seats. Arvind Patel and Mike Denman worked on improving the business together for 26 years. Arvind Patel became the sole owner of the business in 2018, after Mike Denman’s passing, and now runs the business with Sergio Camacho, the general manager.

CRITERION 1

Has the applicant operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years?

Yes, The Ramp Restaurant has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years:

855 Terry A. Francois Blvd. (China Basin St.) from 1962 to Present (62 years)

CRITERION 2

Has the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community?

Yes, The Ramp Restaurant has contributed to the history and identity of the Dogpatch neighborhood and San Francisco

The Historic Preservation Commission recommended the applicant as qualifying, noting the following ways the applicant contributed to the neighborhood’s history and/or the identity of a particular neighborhood or community:

Legacy Business Program

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City Hall Room 140
1 Dr. Carlton B. Goodlett Place
San Francisco, CA 94102
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- The business is associated with boating, Jazz music, and Salsa music.
- The business is associated with Jazz musicians including Albert “Tootie” Heath, Pete Escovedo, Robert “Bobby” Yance, Joseph “Flip” Nunez, Vince Lateano, Madeline Eastman, Edward “Eddie” and Madeleine Duran, and Seward McCain.
- Many notable people dined at the business, including Daniel Addario, Special Agent in Charge with the United States Drug Enforcement Agency (DEA); Arlo Smith, San Francisco District Attorney; Jack Weiss, entrepreneur and politician; Allan Steinau, the former mayor of Belvedere; Mary Ann and Bill Stein; Ann Levine, law school commentator, author, and law school consultant; Bob Tuttle from the Lamplighter; Pat Steger, a San Francisco Chronicle columnist who wrote the "Social Scene"; Herb Caen and Carl Nolte, San Francisco Chronicle columnists; and Gardner Mein, San Francisco socialite and preservationist.
- The Ramp Restaurant has been featured in publications by Sunset Magazine, SFGate and San Francisco Chronicle. San Francisco Chronicle business writer, Donald White’s fictional article “George & Adele” included the business in the article’s setting. The business was featured in the television shows Miami Vice and Streets of San Francisco; and the movie Blue Jasmine.
- The business received awards for “Best Outdoor Restaurant” from the San Francisco Bay Guardian’s “Best of the Bay” in 1998, “Best Bloody by the Bay” from the San Francisco Bay Guardian’s “Readers’ Poll: Best of San Francisco 1999”, “Best San Francisco Patio” from the SF Weekly’s “Readers’ Poll: Best of San Francisco 2002”, one of “Three Best Ways to Dance Away a Beautiful Sunday” from the SF Weekly’s “Readers’ Poll: Best of San Francisco 2002”, and second place for “Best Outdoor Dining” in San Francisco Magazine’s “Readers’ Poll Winners 2002”.
- With regard to racial and social equity, The Ramp Restaurant is an immigrant and minority-owned business. The business supports the Greenbelt Alliance fundraisers and is a member of the Potrero Hill Merchants Association.

CRITERION 3

Is the applicant committed to maintaining the physical features or traditions that define the business, including craft, culinary, or art forms?

Yes, The Ramp Restaurant is committed to maintaining the physical features and traditions that define the business.

HISTORIC PRESERVATION COMMISSION RECOMMENDATION

The Historic Preservation Commission recommends that The Ramp Restaurant qualifies for the Legacy Business Registry under Administrative Code Section 2A.242(b)(2) and recommends safeguarding of the below listed physical features and traditions.

Physical Features or Traditions that Define the Business:

- Live music venue.
- Wood Tiki bar.
- Outdoor patio.
- Restaurant with eclectic menu.
- Award-winning bloody mary drink.

CORE PHYSICAL FEATURE OR TRADITION THAT DEFINES THE BUSINESS

Following is the core physical feature or tradition that defines the business that would be required for maintenance of the business on the Legacy Business Registry.

- Restaurant.

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STAFF RECOMMENDATION

Staff recommends that the San Francisco Small Business Commission include The Ramp Restaurant currently located at 855 Terry A. Francois Blvd. in the Legacy Business Registry as a Legacy Business under Administrative Code Section 2A.242.

Richard Kurylo and Michelle Reynolds
Legacy Business Program

Legacy Business Program

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Small Business Commission

Resolution No. _____

July 22, 2024

THE RAMP RESTAURANT

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Nominated By: Supervisor Shamann Walton
Staff Contact: Richard Kurylo and Michelle Reynolds
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Adopting findings approving the Legacy Business Registry application for The Ramp Restaurant, currently located at 855 Terry A. Francois Blvd.

WHEREAS, in accordance with Administrative Code Section 2A.242, the Office of Small Business maintains a registry of Legacy Businesses in San Francisco (the "Registry") to recognize that longstanding, community-serving businesses can be valuable cultural assets of the City and to be a tool for providing educational and promotional assistance to Legacy Businesses to encourage their continued viability and success; and

WHEREAS, the subject business has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years; or

WHEREAS, the subject business has operated in San Francisco for more than 20 years but less than 30 years, has had no break in San Francisco operations exceeding two years, has significantly contributed to the history or identity of a particular neighborhood or community and, if not included on the Registry, faces a significant risk of displacement; and

WHEREAS, the subject business has contributed to the neighborhood's history and identity; and

WHEREAS, the subject business is committed to maintaining the physical features and traditions that define the business; and

WHEREAS, at a duly noticed public hearing held on July 22, 2024, the San Francisco Small Business Commission reviewed documents and correspondence, and heard oral testimony on the Legacy Business Registry application; therefore

BE IT RESOLVED, that the Small Business Commission hereby includes The Ramp Restaurant in the Legacy Business Registry as a Legacy Business under Administrative Code Section 2A.242.

BE IT FURTHER RESOLVED, that the Small Business Commission recommends safeguarding the below listed physical features and traditions at The Ramp Restaurant.

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Physical Features or Traditions that Define the Business:

- Live music venue.
- Wood Tiki bar.
- Outdoor patio.
- Restaurant with eclectic menu.
- Award-winning bloody mary drink.

BE IT FURTHER RESOLVED, that the Small Business Commission requires maintenance of the below listed core physical feature or tradition to maintain The Ramp Restaurant on the Legacy Business Registry:

- Restaurant.

I hereby certify that the foregoing Resolution was ADOPTED by the Small Business Commission on July 22, 2024.

Katy Tang
Director

RESOLUTION NO. _____

Ayes –
Nays –
Abstained –
Absent –

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Legacy Business Registry

Application Review Sheet

Application No.: LBR-2023-24-046
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Business Address: 855 Terry A. Francois Blvd.
District: District 10
Applicant: Arvind Patel, CEO
Nomination Date: June 12, 2024
Nominated By: Supervisor Shamann Walton

CRITERION 1: Has the applicant has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years?
 Yes No

855 Terry A. Francois Blvd. (China Basin St.) from 1962 to Present (62 years)

CRITERION 2: Has the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community?
 Yes No

CRITERION 3: Is the applicant committed to maintaining the physical features or traditions that define the business, including craft, culinary, or art forms?
 Yes No

NOTES: NA

DELIVERY DATE TO HPC: June 18, 2024

Richard Kurylo and Michelle Reynolds
Legacy Business Program

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Member, Board of Supervisors
District 10



City and County of San Francisco

SHAMANN WALTON

June 12, 2024

Office of Small Business
Attn: Small Business Commission
City Hall, Room 110
1 Dr. Carlton B. Goodlett Place
San Francisco, California 94102

The Ramp Restaurant
Attn: Arvind Patel
855 Terry Francois Blvd.
San Francisco, California 94158

Re: Legacy Business Nomination for The Restaurant Business

To Whom It May Concern:

I am writing to express my support for Arvind Patel's application to recognize The Ramp Restaurant as a Legacy Business.

San Francisco has always been a city that celebrates diversity and nurtures the entrepreneurial spirit of its citizens. The Ramp Restaurant, affectionately known as "The Ramp," stands as a historical treasure nestled in the industrial waterfront of San Francisco's Dogpatch neighborhood. The Ramp has been in business for over seven decades. They have remained a beacon of vibrant culture, offering a unique blend of live music, delectable cuisine, and breathtaking views since the 1960's.

Arvind Patel, along with former owner Mike Denman who sadly passed away in 2018, were committed to the community extending beyond the walls of The Ramp Restaurant. Through The Ramp Restaurant, Arvind Patel supports Greenbelt Alliance fundraisers and belongs to the Potrero Hill Merchants Association. The Ramp is an important link that brings together the past and present of the Dogpatch community.

Thank you for your consideration.

Sincerely,

A handwritten signature in purple ink, appearing to read "Shamann Walton".

Supervisor Shamann Walton
San Francisco Board of Supervisors, District 10



Legacy Business Registry Application



Business Information

Business name: The Ramp Restaurant

Business owner name(s): Arvind Patel

Identify the person(s) with the highest ownership stake in the business

Current business address: 855 Terry A. Francois Blvd., San Francisco, CA 94158

Telephone: (415) 621 - 2378 **Email:** ramp@rampsf.com

Mailing address (if different than above):

Website: https://rampsf.com/

Facebook: https://www.facebook.com/therampsf/ **Twitter:** Instagram: @theramrestaurant

7-digit San Francisco Business Account Number (BAN): 1 1 1 7 8 5 8

Do any of these describe your business? (select all that apply)
Requires at least 51% of the business be owned, operated, and controlled by the business designation below.

- | | |
|--|--|
| <input checked="" type="checkbox"/> Immigrant-Owned Business | <input type="checkbox"/> Owned by Person with a Disability |
| <input type="checkbox"/> LGBTQ+-Owned Business | <input type="checkbox"/> Veteran-Owned Business |
| <input checked="" type="checkbox"/> Minority-Owned Business* | <input type="checkbox"/> Woman-Owned Business |

**Minority is defined as one or more of the following racial or ethnic groups: American Indian or Alaska Native; Asian; Black or African American; Hispanic or Latino; Middle Eastern or North African; Native Hawaiian/Other Pacific Islander*

Contact Person Information

Contact person name: Arvind Patel

Contact person title: CEO

Contact telephone: () - **Contact email:**

Business Location(s)

List the business address of the original San Francisco location, the start date of business, and the dates of operation at the original location. Check the box indicating whether the original location of the business in San Francisco is the founding location of the business.

If the business moved from its original location and has had additional addresses in San Francisco, identify all other addresses and the dates of operation at each address.

Original San Francisco address: 855 Terry A. Francois Blvd. (China Basin St.) **Zip Code:** 94158

Is this location the founding location of the business? (Y/N): Y

Dates at this location: From: Circa 1962 **To:** Present

Other address (if applicable): **Zip Code:**

Dates at this location: From: **To:**

Other address (if applicable): **Zip Code:**

Dates at this location: From: **To:**

Other address (if applicable): **Zip Code:**

Dates at this location: From: **To:**

Other Address (if applicable): **Zip Code:**

Dates at this location: From: **To:**

Other address (if applicable): **Zip Code:**

Dates at this location: From: **To:**

Section Three:

Disclosure Statement.

San Francisco Taxes, Business Registration, Licenses, Labor Laws and Public Information Release.

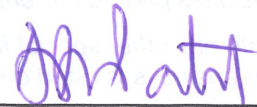
This section is verification that all San Francisco taxes, business registration, and licenses are current and complete, and there are no current violations of San Francisco labor laws. This information will be verified and a business deemed not current in with all San Francisco taxes, business registration, and licenses, or has current violations of San Francisco labor laws, will not be eligible to apply for the Business Assistance Grant.

In addition, we are required to inform you that all information provided in the application will become subject to disclosure under the California Public Records Act.

Please read the following statements and check each to indicate that you agree with the statement. Then sign below in the space provided.

- I am authorized to submit this application on behalf of the business.
- I attest that the business is current on all of its San Francisco tax obligations.
- I attest that the business's business registration and any applicable regulatory license(s) are current.
- I attest that the Office of Labor Standards and Enforcement (OLSE) has not determined that the business is currently in violation of any of the City's labor laws, and that the business does not owe any outstanding penalties or payments ordered by the OLSE.
- I understand that documents submitted with this application may be made available to the public for inspection and copying pursuant to the California Public Records Act and San Francisco Sunshine Ordinance.
- I hereby acknowledge and authorize that all photographs and images submitted as part of the application may be used by the City without compensation.
- I understand that the Small Business Commission may revoke the placement of the business on the Registry if it finds that the business no longer qualifies, and that placement on the Registry does not entitle the business to a grant of City funds.

ARVIND PATEL. 10-14-19



Name (Print):

Date:

Signature:

THE RAMP RESTAURANT

Written Historical Narrative

INTRODUCTION

a. Describe the business. What does it sell or provide?

Originally a public boat ramp and bait shop in the 1960s, The Ramp Restaurant is a well-kept local secret, situated on the water's edge in the Dogpatch neighborhood of the city's thriving sunbelt; one of the sunniest and most historic parts of the burgeoning San Francisco waterfront. The Ramp is the number one destination for rockin' live music, rib-tickling food, and stunning views.

b. Describe whom the business serves.

In its early decades, The Ramp clientele was mostly local – business people next to boat workers next to young people who had just moved to the area. They came if only for a short lunch, perhaps to ponder the marine culture – a boat lifted into the air and hauled out as they dined – or a weekend of big band jazz in the sun.

Today, not quite the well-guarded secret it once was, The Ramp remains a favorite among San Franciscans, far off the beaten tourist path. Showcasing its original interior furnishings and decor, The Ramp continues to retain its appeal to locals, creating an extended family of dedicated regulars and staff.

Located a few blocks from the Pier 52 Boat Launch, The Ramp is in one of the sunniest and most historic parts of the city, making it the perfect place to meet over coffee and a shared newspaper – a place once described as “easy like a Sunday afternoon.” It's as San Francisco as any bar in town. The Sunday brunch is known as a tried and true hangover cure, and the classic order is a Bloody Mary or Ramos Fizz with either Huevos Rancheros or Eggs Benedict.

Just blocks from Chase Center and Oracle Park, The Ramp Restaurant is a great place to grab a bite and a drink before or after the playdown. Or if you prefer a cozier atmosphere, come watch the games on their indoor/outdoor tented big screen TVs.

In addition, The Ramp's legendary Salsa Saturdays and other live and DJ music events are great for large parties on their expansive, beautifully remodeled outdoor patio. Their indoor/outdoor waterfront patio oasis is also the perfect venue for all kinds of private gatherings, including seminars, parties, and receptions.

Each summer, crowds descend on the Central Basin to enjoy weekend music and views of the surrounding San Francisco Bay and celebrate the city.

c. In about 2-5 words (15-30 characters), describe what the business is known for.

Rockin' live music, rib-tickling food, stunning views, fun in the sun, and The Ramp award-winning Bloody Mary.

CRITERION 1: The business has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years

a. Provide a short history of the business, including locations and owners.

The Ramp Restaurant ("The Ramp"), located at 855 Terry A. François Blvd. near Mariposa Street, was established circa 1962 and named after the last public boat ramp in San Francisco.

Originally a bait shop in the 1960s in the heart of the industrial waterfront, The Ramp has grown into a rocking neighborhood haunt and Hollywood backdrop. The business first appeared in the 1962 telephone directory as "Modern Bait & Tackle Shop" with an address of 855 China Basin, the original name of Terry A. Francois Blvd. Original owners, James ("Jim") and Donna Elkin, sold bait out of a shack just yards from the bay, serving primarily small boat fishers. Eventually, the couple added other amenities – a hot dog machine, a bar, a single slot fryer, and a steel grill – offering a basic fare of chowders, fish & chips, and pancakes to service the neighboring docks. The business name was changed to "The Ramp" in the 1969-70 directory.

When San Franciscans took a look at this desolate part of the city's southern waterfront, they saw a rundown backwater where the main attractions were a shack that sold fish bait and hot dogs next to a boatyard full of decrepit vessels and rusty junk. But when the second Ramp proprietor, Mike Denman, arrived on the scene; he saw something different. He saw potential. "To me," he said, "she had the makings of a one-of-a-kind historic waterfront place."

And so, it came to be. In 1982, Jim and Donna decided it was time to go cruising, and Mike Denman, the gentleman Korean War fighter pilot so many would come to know and love, and his financial partner, Joe Costello, acquired the land at the foot of Mariposa Street on a month-to-month lease from the Port of San Francisco.

Mike rolled up his sleeves and went straight to work, attuned to the uneasy grumblings from the old-timer waterfront locals objecting to the changing times. Mike nurtured his coveted Bougainvillea in the sunbaked patio, readying the casual dockside restaurant for the crowds. He converted the bait shop into a wildly popular bar and transformed the restaurant into a long-standing community-serving business where folks from all walks could find safe harbor. The menu expanded with each rising and setting of the sun.

During the 1980s, a vital new kitchen was designed, approved and constructed, and Mike was finally able to secure a 20-year lease with the Port of San Francisco. The Ramp – that tiny, dilapidated bait shack by the bay – became known for its Bloody Marys and its famous foil-wrapped sourdough ham and cheese grilling on low for hungry patrons, selling out every night.

Year by year, come late November, the tent-less Ramp shut her doors for the slow season. The staff was offered to work and earn a wage or take a vacation, and the old gal would receive a much-needed facelift – deep clean, new paint, and sometimes a new carpet or a new roof. Together, Mike and team hung the decorations that adorn her newsworthy walls today.

In 1992, Arvind Patel replaced Joe Costello as Mike's financial partner. And with the preservation of the institution in mind, daily operations rose to a renewed norm, with Mike and Arvind, side-by-side, forming a lifelong mutually advantageous partnership to benefit both The Ramp and its sister business, San Francisco Boat Works. What followed was another growth spurt. Arvind went through the arduous process to design, approve, and install a heated outdoor tent to enclose The Ramp patio and expand the table count to include 300 seats. Live Salsa, Brazilian Cumbia, and other international sounds added to the jazz. Arvind and Mike continued to invest in strategic improvements to enhance the services and environment together over the next 26 years.

Sadly, Mike Denman passed away in December 2018. “Mike had a vision of what this place should be,” said Peter Denman, his brother. “And it turned out to be just what he wanted — a comfortable place, not fancy, an oasis for different kinds of people.”¹

Today, the Ramp is a thriving restaurant thanks to the dedication of Arvind Patel. Imagine yourself drinking a Bloody Mary on the patio on a sunny Sunday afternoon. Down on the docks, Arvind throws the lines off his 75-year-old, 60-foot sloop “Rampage,” headed out for a sail to entertain family and guests. If you see him, maybe give him a wave, and thank him for his determination to preserving this paradisaal San Francisco legacy.

b. Provide the ownership history of the business in a consolidated year-to-year format.

1950 to 1982:	James Elkin; Donna Elkin
1982 to 1992:	Mike Denman; Joe Costello
1992 to 2018:	Mike Denman; Arvind Patel
2018 to Present:	Arvind Patel

c. Describe any circumstances that required the business to cease operations in San Francisco for any significant length of time.

Due to the COVID pandemic and associated shelter-in-place restrictions, The Ramp Restaurant was required to close from March 2020 through mid-April 2021.

¹ “Michael Denman, founder of The Ramp restaurant, dies at 89,” by Carl Nolte, San Francisco Chronicle, December 31, 2018, <https://www.sfchronicle.com/bayarea/article/Michael-Denman-founder-of-The-Ramp-restaurant-13500488.php>

CRITERION 2: The business has contributed to the neighborhood's history and/or the identity of a particular neighborhood or community

a. Describe the business' contribution to the history and/or identity of the neighborhood, community, business sector, or San Francisco as a whole.

The year was 1982. What was once a dilapidated, industrial Potrero waterfront district is now fondly referred to as the "Dogpatch" neighborhood. A shabby mahogany door beside a historic titan tiki head at The Ramp beckons to you from across the patio, wide-open to the quiet morning bay. The sun amuses itself in the wake of a passing Coast Guard cutter, lapping at the docks. A foghorn blows from Treasure Island. Delivery trucks arrive; yard workers filter in for a hot cup of joe to begin the day. The Ramp is waking up.

Inside, aromas of black coffee warm the cozy, carpet-worn, seven-table indoor dining room. Mr. Chu, a longtime maintenance worker, catches your eye through the window facing the bay. A pair of local fishers enter and order a carton of worms and another of chum. The exchange is amiable, family like. The cook wipes the batter off his hands and removes the bait from the corroded top-load freezer, delivering the items over the blackened-varnish bar.

As the neighborhood surrounding The Ramp blossomed, new businesses and boutique restaurants opened up like the petals of a flower around her kernel. The homeless found new care and shelter with The Ramp owner Mike Denman's kindhearted assistance, and Esprit moved into the warehouse next door. UCSF medical center construction was approved down the street.

Today, the waterfront, from just past the ballpark south almost to 22nd Street, is San Francisco's new coast of dreams. The Warriors arena opened, the Mission Bay neighborhood has been built out, and the UCSF medical center has become a significant force in the area. The center of the city has moved south, and the backwater has become fashionable.

Light rail brings people right to Third and Mariposa. The Todd Shipyard cranes stand on the horizon in the background like an industrial Stonehenge. "We were on the edge of the city," said Arvind Patel, sole proprietor of The Ramp today. "Now the city has come to us."

The Ramp continues to anchor the city's southern shores and maintains an active involvement in the local merchants association and other community events – preserving its past as well as its future serving as a lively learning bridge across generations, ready to provide welcoming refuge and offer a unique taste of historic San Francisco flavor to the contemporary crowds now exploring the city's swelling waterfront.

b. Is the business associated with significant people or events, either now or in the past?

The Ramp grew up alongside the boatyard, and the boatyard grew up alongside The Ramp. The restaurant became a watering hole away from the fog and haze and hustle and bustle of the city for business people like: Daniel Addario, Special Agent in Charge with the United States Drug Enforcement Agency (DEA); Arlo Smith, San Francisco District Attorney; Jack Weiss,

entrepreneur and politician; Allan Steinau, the former mayor of Belvedere; Mary Ann and Bill Stein; Ann Levine, law school commentator, author, and law school consultant; Bob Tuttle from the Lamplighter; Pat Steger, a San Francisco Chronicle columnist who wrote the "Social Scene"; Herb Caen and Carl Nolte, San Francisco Chronicle columnists; and Gardner Mein, San Francisco socialite and preservationist.

The Ramp was also a routine setting for "George & Adele" and their French poodle "Sir," the series by Chronicle business writer Donald White featuring fictional characters of those names wherein they discussed hot financial topics.

Over time, The Ramp became a widely recognized jazz bar. It was common to have greats perform, like Albert "Tootie" Heath all the way from Los Angeles, Pete Escovedo, Robert "Bobby" Yance, Joseph "Flip" Nuñez, Vince Lateano, Madeline Eastman, Edward "Eddie" and Madeleine Duran and Seward McCain, to name a few.

The performance stage at The Ramp was constructed in 1985 after a weekend of brainstorming about jazz in the sun, and a barbecue was lit shortly after to ignite the ambiance. Sunday brunch and a new logo were introduced (based upon the original); a clean dress code was implemented for the servers; the walls surrounding the patio were built to break the wind; and horn player Joe Ellis was hired to emcee. Suddenly, The Ramp was jamming in the sun, attracting the best of local talent, including some of the greatest jazz musicians of the times.

Beyond its devoted following closer to home, The Ramp has earned its pop culture credentials through various on-screen moments. Earlier in its history, the restaurant was featured in the popular television shows Miami Vice and Streets of San Francisco. More recently, it made its cameo as a backdrop to a scene in the comical double date in the 2013 Woody Allen movie Blue Jasmine starring Cate Blanchett, leading moviegoers from around the world to flock to The Ramp for a glimpse of San Francisco film history.

c. How does the business demonstrate its commitment to the community?

The Ramp Restaurant supports Greenbelt Alliance fundraisers and belongs to the Potrero Hill Merchants Association.

d. Has the business ever been referenced in the media, business trade publication, and/or historical documents?

In April 1987, Sunset Magazine featured The Ramp on the front page.

In 2001, local poet Ralph Gutlohn hit the nail on the head describing the atmosphere at The Ramp: "This is a nice, funky place ... You can actually see people working on boats here. There are birds, there's decay, all the things you want. It's not touristy. It's such a relief to see something that's not fixed up in this city, that's just left the way it is."

In 2008, food critic Michael Bauer filed his take on the food at the Ramp in a round-up of his recommendations on where to take tourists: "For those not looking for a gourmet food

experience, there's always The Ramp. The burgers are good, and the mystic deck overlooks a working person's view of the bay. The expansive outdoor patio overlooks a part of the bay that seems frozen in time. There's a pungent aquarium scent as you walk across the cracked concrete shaded by a dozen mismatched umbrellas; you'll feel as if you've discovered the real San Francisco."

In a 2014 review, the San Francisco Chronicle called The Ramp "a living relic of San Francisco's maritime history."

e. Has the business ever received any awards, recognition, or political commendations?

The Ramp has won a number of "best of" awards over the years, including the following:

- "Best Outdoor Restaurant" in an unidentified publication from 1992 or earlier.
- "Best Outdoor Restaurant" in San Francisco Bay Guardian's "Best of the Bay" in 1998.
- "Best Bloody by the Bay" in San Francisco Bay Guardian's "Readers' Poll: Best of San Francisco 1999."
- "Best Restaurant Patio" in SF Weekly's "Readers' Poll: Best of San Francisco 2002."
- One of "Three Best Ways to Dance Away a Beautiful Sunday" in SF Weekly's "Readers' Poll: Best of San Francisco 2002."
- Second Place for "Best Outdoor Dining" in San Francisco Magazine's "Readers' Poll Winners 2002."

f. How would the community be diminished if the business were to be sold, relocated, shut down, etc.?

The Ramp Restaurant is much loved and an integral part of the waterfront. If the business were to close, it would be a major loss to the waterfront.

CRITERION 3: The business is committed to maintaining the physical features or traditions that define the business

a. Is the business associated with a culturally significant building, structure, object, signage, mural, architectural detail, neon sign, or any other special physical feature that defines the business?

The Ramp is a traditional wood bar building featuring a large Tiki.

b. In a few words, describe the main business activity you commit to maintaining.

The Ramp is committed to maintaining a waterfront restaurant, bar, and event space.

The Ramp Restaurant is a traditional waterfront restaurant serving an eclectic menu of seafood, Mexican and simple American fare; featuring lunch, brunch and dinner, in addition to happy

hour specials, beer, wine, and cocktails. Saturdays showcase salsa bands and DJs under the tent, and Sundays include live music, seasonally. The restaurant hosts parties and caters events.

For years, The Ramp has been a time-hidden Dogpatch gem – an out-of-the-way waterfront dive with an irresistible charm and sense of history. San Francisco mariners would sail in for Sunday brunch and jazz in the sun. Boat workers worked on boats in the yard, entertaining the crowds – everyone grooving to the music on stage.

You never knew exactly what you would find, but it was always some combination of crab-feeds and tables covered in newspaper, grilled garlic bread, flowing wine, a world-class musician playing the rented piano, the best Bloody Mary around the globe and a toasty ham and cheese.

It is the kind of place you can surprise someone for a private afternoon date: "I'll take you somewhere I'll bet you've never been – and by the way; you can bring your dog!" And then you zip down 3rd Street to China Basin, and over tasty food you sit together outside at a lacquered table, feeling the saltwater breeze, with the pelicans and the boats in the background.

c. What is the plan to keep the business open in the long term beyond the current ownership?

The plan to keep The Ramp open is to increase the client base, maintain customer satisfaction, and increase visibility.

Arvind Patel, CEO and sole owner, is focused on growing a profitable enterprise while maintaining this hidden oasis and preserving its industrial heritage. Arvind brings over 30 years of successful business experience growing diverse tech companies, real estate, and hospitality investments.

Arvind's belief in industry-rich experience, plus improvements and people at their best, plus technology initiatives led him to install a fresh expert management team since January 2023. The new team is tasked with streamlining business operation processes, tightening cost and spending controls, creating standard operating procedures, and driving safe working practices. Management has been working around the clock to implement enhanced employee benefits, added revenue centers, and cloud-based POS systems and industry specific financials, all resulting in an upbeat top-form atmosphere with aligned support between The Ramp Restaurant and the next-door business San Francisco Boatworks; thus, reducing manual labor / errors / administration hours, lowering staff turnover, enhancing product quality, improving the customer experience, increasing throughput, and growing profit margins.

Sergio Camacho, The Ramp General Manager, has 15 years in top San Francisco fine dining restaurants, including Fleur de Lys under famed chef Hubert Keller, and at Campton Place, a division of Taj Hotels. He brings the discipline of a well-run international corporate business, together with hands-on operational skills. He has demonstrated excellent abilities in guiding The Ramp through all the staffing and operational challenges of the COVID pandemic. Sergio has assembled a strong team and greatly upgraded customer service, the food and drink menu, marketing, events and private party bookings, and customer outreach.

Sam Middlehurst, General Manager of St. Francis Marine Center, is a mechanical engineering graduate. He has been the chief engineer on super yachts, maintaining them globally. Sam brings high technical skills in all aspects of boat repair and maintenance, team management, and business development. In addition, Sam has a strong business background and maintains a dotted line to Sergio, helping to mentor Sergio to oversee all business aspects relating to The Ramp.

Sergio and Sam are the future of the business.

d. What challenges is the business facing today?

Challenges include COVID recovery, an emptier city resulting in a revenue reduction of 25% in 2023, seasonal drops of business, and lack of covered space.

Legacy Business Program staff will add the following details:

a. Features or traditions that define the business and should be maintained for the business to remain on the Legacy Business Registry.

Restaurant.

b. Other special features of the business location, such as if the property associated with the business is listed on a local, state, or federal historic resources registry.

The Planning Department Historic Resource Status of the building that houses The Ramp Restaurant is "B - Unknown / Age Eligible."

In the late 1990s, alarmed by new planning policies that called for the removal of historic buildings to open up views to the bay, the organization San Francisco Heritage joined the Port of San Francisco staff and a Port committee of waterfront stakeholders to explore the possibility of a National Register nomination. Port leadership eventually embraced the National Register proposal put forth by SF Heritage as essential to waterfront revitalization efforts. Funded by the Port, a 500-page nomination report qualified a three-mile area for designation as a National Register historic district in 2006. In 2011, SF Heritage published the definitive volume on the history of the waterfront, *Port City: The History and Transformation of the Port of San Francisco 1848-2010*, to help protect San Francisco's longstanding businesses like The Ramp.



THE RAMP
BAR & RESTAURANT
855 CHINA BASIN

RUBY
SAILING

PUBLIC
SHORE

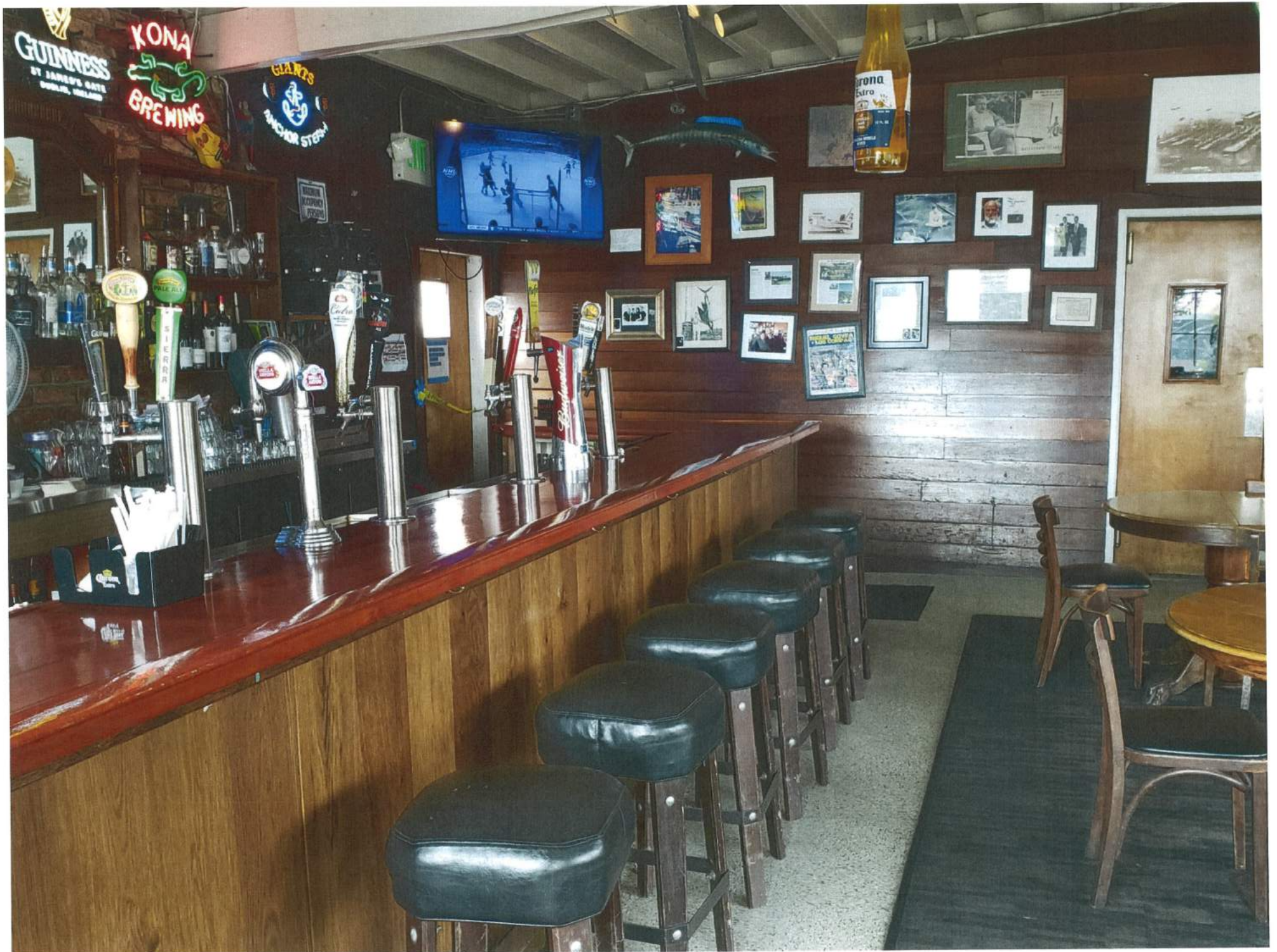
Welcome
we're
OPEN
+ FUN

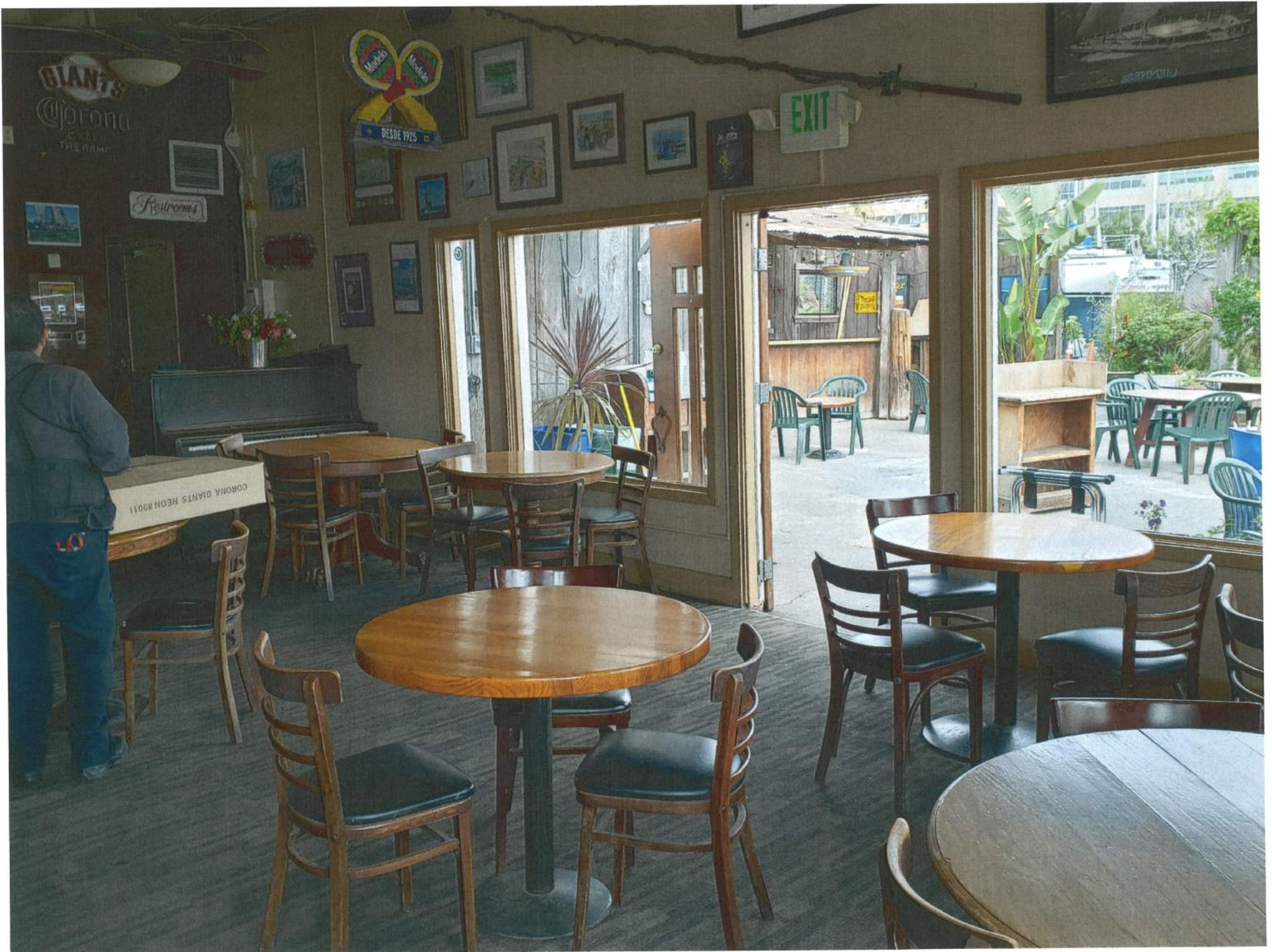














BAR & RESTAURA

REZNO

TRUI
PIE

EXIT

NO
SMOKING





**THE
RAMP**







The Diary of Pierre 39 *"The Ramp"*

I came down to The Ramp one weekend afternoon in 1984 from Potrero Hill, determined to find a boat to live on, to change my life, live out certain dreams...and there, just as the Sunday jazz began, I found tacked up by the Ramp's entrance a photo of Feo, a 47-foot steel ketch, fresh from Hawaii and her French skipper's round-the-world cruise.

The ad said she had been just about everywhere (90,000 miles, once around the Horn already) and could go anywhere. I bought her soon after, and we spent many hours at the San Francisco Boatworks getting Feo (and me) ready for my first solo trip to Hawaii and back.

So much I learned in the next few years was grounded in Feo and the yard and the conversations that ensued at the Ramp. I brought friends and family and business associates there, and many of them came back to the Ramp on their own, for their own separate reasons. In many ways — in the early days of working on the boat, finding the tools, discovering something new about Feo or her spars or bottom — I did not distinguish Feo and me and important elements in my life from my activities around the Boatworks and the Ramp.

What is it about The Ramp that makes it a special place? The question was put to me recently by Mike Denman, one of the owners. I thought about it for a while (a ramp, by definition, is an incline that helps you accomplish something) and offered him this: Convergence, good things coming together on purpose or by chance.

Elements of all the things that naturally enter an eddy, which is richer and more alive better than a backwater. A backwater loses its vitality, and the Ramp never loses that...

Diversity - where Potrero collapses to the flatlands and the water's edge, a south-of-Market, San Francisco working yard where people come to get their boats put back together, or put together so they can sail off in pursuit of their peculiar dreams (which do not need necessarily to take them out of the Bay).

Working, eating, resting, reflecting, shadowed by a potted pine, your back to The City, nestled under a towering shipyard... You view Oakland in the hazy distance across the Bay, you are in-between cities, between the land and the water, on the edge of something, your own edge...

A spot equidistant between Esprit and Todd Shipyards, fashion and function, a place where so much converges - the urbane and the primitive, people who work almost exclusively with their heads and those who work more with their hands; those coming in and those going out, those who dream of doing, those who do...

Yachties and Asian refugee fishermen, weekend racers and lifelong cruisers, people who have boats to sail for fun, or motor, or make a real living, or work at living better...

Think of it: you can sail from the Ramp to China. This is a place of constant dreaming, and making dreams come true.

Finally, The Ramp makes no pretense, excludes nothing and no one. It is not a slice of life but life itself. You came to it from wherever you happened to be, and it had the power and presence to feel instantly like the place you were looking for all along, a place that would help you along your way — and be there when you came back.

-Eric Best, July, 1992

San Francisco Chronicle

FOOD

WEDNESDAY, MAY 28, 1997

■ **The Ramp.** Office managers: If you wonder where your staff has gone, duck out to this rustic spot just south of China Basin. You wouldn't believe the crowd on a clear afternoon.

The sun beats down on a weathered patio that looks like a beach shack jutting into the bay. Amid the strings of plastic tiki lights, scraggly pines and palms, bright flowers and umbrellas galore, the sun-glassed gang is sipping beer and having a party with an American menu of sandwiches, salads, fish and chips, even a vegetarian takeoff on Joe's Special.

Familiar Fare

The menu isn't unusual, but the dishes hit the spot and some have nice little touches. Good choices: the grilled, split hot dog with sauerkraut, green relish and mustard; the bacon-loaded BLT; and the chilled avocado and shrimp Louis salad with crisp lettuce and plenty of vegetables including slivered onions, shredded carrots and a pile of chickpeas.

The Ramp, 855 China Basin St. (near Mariposa Street); (415) 621-2378. Breakfast, lunch, appetizers and music, brunch, barbecues. Moderate prices. Major credit cards. Outdoor dining, weather permitting.

Best Bloody by the Bay

The Ramp
855 China Basin (at Mariposa), 621-2378

For a city surrounded by liquid, we have disappointingly few waterside restaurants from which to choose. But on a Sunday afternoon when the sun is actually shining, and last night's efforts call for a little hair of the dog, there's no better place to head to than China Basin — San Francisco's "working waterfront." The Ramp sits beside a commercial dock with views of aging freighters and Oakland in the distance. A small stage plays host to international bands, inspiring occasional outbursts of salsa dancing. The menu is bayside casual. But the fresh fish 'n' chips are a must while they last. And the expansive patio is the perfect place to stretch out, enjoy a Bloody Mary or three, and milk the weekend for all it's worth.

Best Hangover Helper

Hamburger Mary's
1582 Folsom (at 12th Street), 626-1985

Hamburger Mary's has been serving up killer Bloody Marys for 27 years. In fact, the cocktail is so ubiquitous at this

3) Watergate

Best American Restaurant

Maybe we should have said, "Best burger and fries," because McDonald's and Burger King both picked up votes here, and our winner is also known for its classic diner fare. The one vote that still has us confused, though, was for Lhasa Moon. Last time we checked, the Himalayas were still in Asia.

- 1) Mel's Drive-in
- 2) One Market
- 3) Firefly/Hamburger Mary's (tie)

Best Sushi

Whether you can or can't get good sushi in San Francisco is a perennial topic of cocktail party debate. (Our comment: It's not the fish, people; *it's the rice!*) Every neighborhood spot has its loyalists: Matsuya, No Name, Wayo, Nippon, Isobune, and Kyoto all earned votes. But when it comes down to the crunch, the winner is always the same:

- 1) Ebisu
- 2) Yum Yum Fish
- 3) Tokyo Go Go

Most Romantic Restaurant

What makes a restaurant romantic? Judging by the responses, it's a pretty subjective matter — we wouldn't, for example, have said the Cliff House or El Balazo fell into this category. But then again, maybe it's what you bring to the place.

- 1) Café Jacqueline
- 2) La Folie

Best Future Mission Yuppie Drinking Spot (and It's All Our Fault)

Odeon

- 1) La Taqueria
- 2) Gordo
- 3) El Balazo/Pancho Villa/El Toro (tie)

Best Late-Night Restaurant

For a town with a party-time reputation, San Francisco shuts down remarkably early. It's rare to find anything open past midnight, even on a weekend. So our winner — open 24 hours a day and, incidentally, the only place that will deliver chocolate cake to your door at 3 a.m. on those occasions when you just, uh, need some — probably won't surprise anyone.

- 1) Sparky's
- 2) Bagdad Cafe
- 3) Mel's Drive-In

Best Wine Bar

"I don't go to that side of town," sniffed one reader. Oh, please. You're only living 30 miles south of the country's greatest wine-producing region. Come on, live a little.

- 1) London Wine Bar
- 2) Hayes and Vine
- 3) EOS

Best Bakery

This is another category in which people tend to be loyal to their local merchants — though one imprisoned correspondent, who identified himself as a member of the Biotic Baking Brigade, voted for "the BBB's secret ovens."

- 1) Noe Valley Bakery & Bread Co.
- 2) Just Desserts
- 3) Sweet Things/Citizen Cake (tie)

tender renowned for his gorilla suit. Odeon doesn't have a cabaret license yet, but it does have a spinet piano from the 1920s, tuned for ragtime, and plans for weekly vaudeville shows hosted by irre-

Furlough

Temple Bar
984 University (at Ninth Street), Berkeley, (510) 548-9888

Ever wonder where authentic ukulele players hang out when they're not strumming before crowds of adoring tiki fans? Wonder no more. This small, friendly, real-deal island oasis offers a bountiful Polynesian buffet under a thatched roof and presided over by two large tiki heads. The big, frosty cocktails are made with exotic fresh-squeezed fruit juices and topped with tropical flowers, kiwi wedges, and umbrellas (*Tiki News* recommends the Lava Lava — vodka, Kahlúa, fresh banana, and ice cream) and there is traditional live music every night the bar's open (Friday and Saturday only, and the first Sunday of every month). Unlike other so-called "tiki" bars (see box this section), if the scheduled entertainment falls through, owners "Uncle" Kem and Rosalyn Loong are qualified to take up the slack key with a little help from singers like Doris Kealoha Woolsey, and maybe a drunk percussionist on the butter knives.

Best Place to Drink in Manga

POW!
101 Sixth Street (at Mission), 278-0940

Once home to the \$1.50 shot-and-a-beer
Continued on page 92

Owner and proprietor of the Ramp Restaurant and San Francisco Boat Works

Mike Denman

I grew up in Seattle and my family was great friends with the Foss family. The Foss family ran Foss Tug & Barge, an old family operation, one of the real pioneers in the tugboat business on this Coast. Henry Foss was a great pal of my Dad's. We used to spend all our summers out on the Foss boat called the *Thea Foss*. It used to be John Barrymore's 1930's cruiser, a beautiful boat. Foss Tug still exists, although they've joined forces with Dillingham and various other operations. They used to be just a Northwest operation. With Crowley kind of vacating the Bay, tug companies like Foss have moved in. They're the green and whites you see on the Bay. Henry Foss' mother was the original "Tug Boat Annie." "Tug Boat Annie" was a historical figure in the tugboat industry. Books have been written about "Tug Boat Annie". She was a character. She ran her own tug and was one of those waterfront characters of yore. All of their tugs were named after family. That was before the modern tractor tugs. The first fellow captured in WWII was Drew Foss, operating a tug at Wake Island and the Japanese overran Wake and captured him and he spent the rest of the war on Wake Island, maybe in Japan, under the threat of death to operate some other tug boats. He became very controversial. He worked for them part-time at the end of a gun barrel.



In 1983, I think it was, my partner and I began operating the Boat Works under a short-term lease from the Port. Then, in 1985, we started operating the Ramp and were eventually able to get a long-term lease from the Port of San Francisco.

The Ramp's history is that it started as a bait shop when they launched a lot of boats on the ramp at this location for sport fishing. That's when fishing was hot in the Bay. People came in, launched the boat and came back for bait. Somebody probably put in a hot dog machine. Somebody else put in a hamburger grill and it evolved over time as a waterfront dive. It's still a waterfront dive, a little cleaned up and a little expanded.

We try to maintain it as a dive because there aren't many left and that's what people want and that's the charm of the thing. There used to be a lot of them on the waterfront simply because the waterfront was much different in the old days. There were a lot of eateries on the waterfront that catered to longshoreman, local characters, fairly primitive spots where you could get a hamburger and beer and hang out. They all went away with the way the City developed and the loss of the finger piers and with the coming of containerization. There isn't much of that left anymore. Anybody going to start up a restaurant today is tempted to go into the high end of it so this is the last of the old joints. It's got a niche that people just really want and remember and it's part of the history of San Francisco. Come down and enjoy it.

☆☆

The Ramp, 855 Terry Francois St.
“Easy like a Sunday afternoon. One of the favorite places to spend a lazy, sunny afternoon. From May to September they have live salsa bands on Saturday after 3 p.m., and samba or reggae on Sundays. Diverse San Francisco crowd from brown to white, rhythm to none, young to old. This place is all about the afternoon, and getting down. If you want to show off your new salsa moves, people watch, or try to get lucky. This is the place to be. I suggest a famous stiff Bloody Mary or margarita to stave off self-consciousness. It's easy to make friends here.”

The Ramp: Waterfront Jazz



The Ramp — For hot days, cool jazz and great food.

By Ilana Wherry

At the foot of 3rd and Mariposa is one of the best reasons I know for living in San Francisco — the Ramp!

Open for breakfast and lunch everyday, served either in the bar and restaurant itself, or better yet, outside on the waterfront patio, which is still a working boatyard!

On the weekends, this is one of the greatest SF treats I know of! Brunch or lunch at the Ramp is fantastic! Along with other standard breakfast fare, the menu features a hearty Eggs Benedict in two different versions, served with lashings of homefries, toast and as much

coffee as you can drink.

Am I waxing eloquent? Not eloquent enough, for there's more... After 3:30 p.m. on Saturday and Sunday, they have not only some of the hottest cool jazz in town, (that isn't an oxymoron!), but some of the greatest barbeque too!

And if all that doesn't do it for ya, imagine a hot, hot day, and you're out here on this lovely waterfront patio, surrounded by yachts and boats and the beautiful SF Bay, listening to cool jazz, and sipping slowly on a long, cool drink, with soft breezes gently blowing and waves softly crashing nearby... And it won't cost you an airticket! (Well, maybe

a busride!)

On weekends, the music lasts into the wee hours, well 1:30 a.m. actually. And with the natural air-conditioning, it's a great summer dance place.

They operate on a first-come, first serve basis, so come early.

They also do great fish and chips, and coming from an English person, that's an enormous compliment!

Ramp, 855 China Basin St., (foot of 3rd St. & Mariposa), SF. (415) 621-2378. Open daily M-F Breakfast: 8-11 a.m.; lunch 11-3:30 p.m. Happy Hr: M-F 6-7 p.m. Brunch/Lunch Weekends: 8-2:30 pm.; Barbeque: 3:30-7:30 p.m. (w/music).

El Mundo Rating: 3½ stars

THE RAMP RESTAURANT VIDEO



THE RAMP - STORY CUT - V1.0

Uploaded 1 year ago

Share Like Comments Watch later Download

Dualuna Films

THE RAMP

<https://vimeo.com/817498382/305368d04f>

Published in 2023

Posted by [Dualuna Films](#)



LEGACY BUSINESS REGISTRY EXECUTIVE SUMMARY

HEARING DATE: JULY 17, 2024

Filing Date: June 18, 2024
Case No.: 2024-005662LBR
Business Name: The Ramp Restaurant
Business Address: 855 Terry A. Francois Blvd
Zoning: M-1 – Light Industrial
 40-X,MB-RA Height and Bulk District
 Waterfront Special Use District No. 4
Cultural District: Not Applicable
Block/Lot: 3941/031
Applicant: Arvind Patel
 855 Terry A. Francois Blvd
Nominated By: Supervisor Shamann Walton
Located In: District 10
Staff Contact: Maggie Dong - 628.652.7426
 Maggie.Dong@sfgov.org

Recommendation: Adopt a Resolution to Recommend Approval

Business Description

The Ramp Restaurant is a thriving waterfront restaurant, bar, and event space located a few blocks away from the Pier 52 boat launch. Original owners, James “Jim” and Donna Elkin opened a bait shop named “Modern Bait & Tackle Shop”. The business first appeared in the 1962 telephone directory. The business primarily served small boat fishers, selling bait out of a shack. Eventually, more amenities were added – a hot dog machine, a bar, a single slot fryer, and a steel grill to serve food.

Mike Denman and Joe Costello took over the business in 1982. Under new ownership, the bait shop was converted into a restaurant and bar with an expanded menu. The business was also able to secure a 20-year lease with the Port of San Francisco.

Arvind Patel replaced Joe Castello as Mike Denman's financial partner in 1992. Arvind Patel worked on installing an outdoor heated tent to enclose the patio and expand the table count to include 300 seats. Arvind Patel and Mike Denman worked on improving the business together for 26 years. Arvind Patel became the sole owner of the business in 2018, after Mike Denman's passing, and now runs the business with Sergio Camacho, the general manager.

Staff Analysis

Review Criteria

1. When was business founded?

The business was founded in 1962.

2. Does the business qualify for listing on the Legacy Business Registry? If so, how?

Yes. The Ramp Restaurant qualifies for listing on the Legacy Business Registry because it meets all of the eligibility Criteria:

- a. The Ramp Restaurant has operated continuously in San Francisco for 62 years.
- b. The Ramp Restaurant has contributed to the history and identity of the Potrero Hill neighborhood and San Francisco.
- c. The Ramp Restaurant is committed to maintaining the physical features and traditions that define the organization.

3. Is the business associated with a culturally significant art / craft / cuisine / tradition?

Yes. The business is associated with boating, Jazz music, and Salsa music.

4. Is the business or its building associated with significant events, persons, and / or architecture?

Yes. The business is associated with Jazz musicians including Albert "Tootie" Heath, Pete Escovedo, Robert "Bobby" Yance, Joseph "Flip" Nunez, Vince Lateano, Madeline Eastman, Edward "Eddie", Madeleine Duran, and Seward McCain.

Many notable people dined at the business, including Daniel Addario, Special Agent in Charge with the United States Drug Enforcement Agency (DEA); Arlo Smith, San Francisco District Attorney; Jack Weiss, entrepreneur and politician; Allan Steinau, the former mayor of Belvedere; Mary Ann and Bill Stein; Ann Levine, law school commentator, author, and law school consultant; Bob Tuttle from the Lamplighter; Pat Steger, a *San Francisco Chronicle* columnist who wrote the "Social Scene"; Herb Caen and Carl Nolte, *San Francisco Chronicle* columnists; and Gardner Mein, San Francisco socialite and preservationist.

5. Is the property associated with the business listed on a local, state, or federal historic resource registry?

No.

6. Is the business mentioned in a local historic context statement?

No, not as of the date of this Executive Summary.

7. Has the business been cited in published literature, newspapers, journals, etc.?

Yes. The Ramp Restaurant has been featured in publications by *Sunset Magazine*, *SFGate* and *San Francisco Chronicle*. *San Francisco Chronicle* business writer, Donald White’s fictional article “George & Adele” included the business in the article’s setting. The business was featured in the television shows *Miami Vice* and *Streets of San Francisco*; and the movie *Blue Jasmine*. The business received awards for “Best Outdoor Restaurant” from the *San Francisco Bay Guardian’s* “Best of the Bay” in 1998, “Best Bloody by the Bay” from the *San Francisco Bay Guardian’s* “Readers’ Poll: Best of San Francisco 1999”, “Best San Francisco Patio” from the *SF Weekly’s* “Readers’ Poll: Best of San Francisco 2002”, one of “Three Best Ways to Dance Away a Beautiful Sunday” from the *SF Weekly’s* “Readers’ Poll: Best of San Francisco 2002”, and second place for “Best Outdoor Dining” in *San Francisco Magazine’s* “Readers’ Poll Winners 2002”.

Racial and Social Equity Analysis

On July 15th, 2020 the San Francisco Historic Preservation Commission adopted [Resolution No. 1127](#) centering Preservation Planning on racial and social equity. Understanding the benefits, burdens, and opportunities to advance racial and social equity that proposed Preservation Planning documents provide is part of the Department’s Racial and Social Equity Initiative. This is also consistent with the Mayor’s Citywide Strategic Initiatives for equity and accountability and with the Office of Racial Equity, which required all Departments to conduct this analysis.

The Legacy Business Program is deeply intertwined with these goals. One of the primary purposes of the Legacy Business Program is to maintain San Francisco’s cultural fabric and to foster civic engagement and pride by assisting long-operating businesses remain in the city. The Legacy Business Registry was established to recognize longstanding, community-serving businesses that are valuable cultural assets of the city. These businesses, ranging from restaurants to art galleries to tire shops to community shelters, are key to sustaining the racial and social diversity in San Francisco and adding to the identity and character of our city and the many communities within it.

The Ramp Restaurant is an immigrant and minority-owned business. The business supports the Greenbelt Alliance fundraisers and is a member of the Potrero Hill Merchants Association.

Physical Features or Traditions that Define the Business

Location(s) associated with the business:

Current Locations:

- 855 Terry A. Francois Boulevard (1962 – Present)

Recommended by Applicant

- Live music venue
- Wood Tiki bar

- Outdoor patio
- Restaurant with eclectic menu
- Award-winning Blood Mary drink

Additional Recommended by Staff

- None

Basis for Recommendation

The Department recommends the Historic Preservation Commission adopt a resolution recommending the business listed above be adopted by the Small Business Commission to the Legacy Business Registry.

ATTACHMENTS

Draft Resolution

Legacy Business Registry Application:

- Application Review Sheet
- Section 1 – Business / Applicant Information
- Section 2 – Business Location(s)
- Section 3 – Disclosure Statement
- Section 4 – Written Historical Narrative
 - Criterion 1 – History and Description of Business
 - Criterion 2 – Contribution to Local History
 - Criterion 3 – Business Characteristics
- Contextual Photographs and Background Documentation



HISTORIC PRESERVATION COMMISSION DRAFT RESOLUTION NO.

HEARING DATE: JULY 17, 2024

Case No.: 2024-005662LBR
Business Name: The Ramp Restaurant
Business Address: 855 Terry A. Francois Blvd
Zoning: M-1 (LIGHT INDUSTRIAL) Zoning District
40-X,MB-RA Height and Bulk District
Block/Lot: 3941/031
Applicant: Arvind Patel
855 Terry A. Francois Blvd
Nominated By: Supervisor Shamann Walton
Located In: District 10
Staff Contact: Maggie Dong - 628.652.7426
Maggie.Dong@sfgov.org

ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR THE RAMP RESTAURANT CURRENTLY LOCATED AT 855 TERRY A. FRANCOIS BLVD , BLOCK/LOT 3941/031.

WHEREAS, in accordance with Administrative Code Section 2A.242, the Office of Small Business maintains a registry of Legacy Businesses in San Francisco (the "Registry") to recognize that longstanding, community-serving businesses can be valuable cultural assets of the City and to be a tool for providing educational and promotional assistance to Legacy Businesses to encourage their continued viability and success; and

WHEREAS, the subject business has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years; and

WHEREAS, the subject business has contributed to the City's history and identity; and

WHEREAS, the subject business is committed to maintaining the traditions that define the business; and

WHEREAS, at a duly noticed public hearing held on July 17, 2024, the Historic Preservation Commission reviewed documents, correspondence and heard oral testimony on the Legacy Business Registry nomination.

THEREFORE, BE IT RESOLVED that the Historic Preservation Commission hereby recommends that The Ramp Restaurant qualifies for the Legacy Business Registry under Administrative Code Section 2A.242(b)(2) as it has operated for 30 or more years and has continued to contribute to the community.

BE IT FURTHER RESOLVED that the Historic Preservation Commission hereby recommends safeguarding of the below listed physical features and traditions for The Ramp Restaurant.

Locations

Current Locations:

- 855 Terry A. Francois Boulevard (1962 – Present)

Physical Features or Traditions that Define the Business

- Live music venue
- Wood Tiki bar
- Outdoor patio
- Restaurant with eclectic menu
- Award-winning Blood Mary drink

BE IT FURTHER RESOLVED that the Historic Preservation Commission's findings and recommendations are made solely for the purpose of evaluating the subject business's eligibility for the Legacy Business Registry, and the Historic Preservation Commission makes no finding that the subject property or any of its features constitutes a historical resource pursuant to CEQA Guidelines Section 15064.5(a).

BE IT FURTHER RESOLVED that the Historic Preservation Commission hereby directs its Commission Secretary to transmit this Resolution and other pertinent materials in the case file 2024-005662LBR to the Office of Small Business on July 17, 2024.

Jonas P. Ionin
Commission Secretary

AYES:

NOES:

ABSENT:

RECUSE:

ADOPTED: July 17, 2024