

OFFERING MEMORANDUM

# 2620 E CESAR CHAVEZ AVE

*Storefront Retail / Restaurant / Food Production*

LIST PRICE: \$1,300,000



# TABLE OF CONTENTS

01

PROPERTY  
OVERVIEW

02

FOOD USE  
INFRASTRUCTURE

03

FINANCIALS

04

LOCATION  
OVERVIEW

*Exclusively  
Listed by*

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# PROPERTY OVERVIEW

*Section 01*

*2620 E Cesar Chavez Ave sits in one of Boyle Heights' most active independent retail corridors. Within a 5-minute walk, tenants and customers have access to 10+ restaurants, 7 bakeries, 6 specialty coffee shops, multiple markets, and a dense mix of neighborhood services — generating the kind of consistent foot traffic that supports both destination and everyday retail concepts.*

With 40 feet of frontage on busy Cesar Chavez Avenue, where over 21,000 cars pass by daily along with heavy foot traffic, this property presents an exceptional opportunity for a restaurant, bakery, or food production owner-user seeking a turnkey food-use building with strong retail exposure.

2620 E Cesar Chavez Avenue is a rare find: both tenant spaces are already built out for food production use. The property currently houses a peanut roasting facility and a botanical retail store, both on month-to-month leases, providing maximum flexibility for an incoming owner-user.

The peanut roasting unit is equipped with a large commercial exhaust hood, a walk-in refrigeration/cold storage room (compressors currently non-operational but the insulated box remains in place), and a substantial dry storage area connected to the kitchen/roasting area by an interior ramp. This unit also benefits from alley access and an approximately 10' x 6' grade-level roll-up door, allowing forklift loading and unloading – a significant advantage for any food production, commissary, or distribution use.

The botanical retail unit was previously operated as a bakery and retains its own commercial kitchen and exhaust hood, with an interior ramp centered in the space. This dual-kitchen configuration is highly unusual for a building

of this size and offers an owner-user multiple operating scenarios: occupy one unit and lease the other, combine both spaces into a single larger food operation, or run two complementary concepts (e.g., production kitchen plus retail storefront) under one roof.

The building is served by upgraded electrical service suitable for commercial food production (specifications to be verified by buyer). Prior food-use permitting history and existing infrastructure meaningfully reduce the buildout cost and timeline compared to converting a raw retail space.

The surrounding neighborhood consists of heavy local-serving retail – small markets, taquerias, bakeries, clinics, and community services – with a high-frequency customer base. Proximity to Downtown L.A., the Arts District, and the Toy District provides access to nearby economic zones, daytime worker traffic, wholesale and commissary demand, and the logistics/light industrial activity prevalent in the area.

An owner-user occupying at least 51% of the space can qualify for up to 90% Small Business Administration financing, with historically low interest rates fixed for 20 years.





## PROPERTY INFORMATION

ADDRESS	2620 E Cesar Chavez Ave Los Angeles, CA 90033
PARCEL NO.	5180-009-004
SUBMARKET	Boyle Heights
PROPERTY TYPE	Storefront Retail
UNITS	2
YEAR BUILT	1925
GROSS BUILDING AREA	±4,000 SF
LOT SIZE	0.09 AC
ZONING	C2-1-CUGU
PARKING SPACES	±0 Spaces
PARKING RATIO	±0.00 Spaces per 1,000 SF

**C2-1-CUGU**  
ZONING

**±4,000**  
GROSS BUILDING SF

## PROPERTY HIGHLIGHTS

Two fully built-out food production units

Two commercial hoods in place (one per unit)

Walk-in refrigeration box in larger unit

Prior uses: peanut roastery + bakery

Two commercial kitchens already in place

Upgraded electrical service for food production

Interior ramps in both units for efficient circulation

Turnkey for restaurant, commissary, bakery, or food manufacturing

40' of frontage on Cesar Chavez Ave

21,000+ vehicles per day – heavy commuter exposure

Alley access with 10' x 6' grade-level roll-up door

Forklift-accessible loading

Heavy foot traffic in dense local-serving retail corridor

90% SBA financing available (10% down via SBA 504)

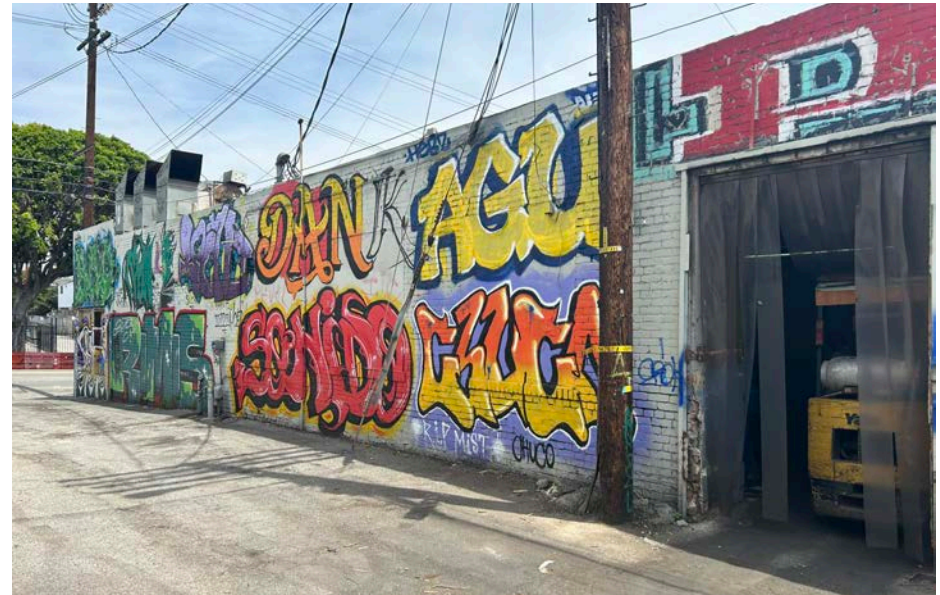
Zoned C2-1-CUGU – restaurant and food production permitted

Rare dual-unit configuration – occupy one, lease the other

9'9" to 11'11" height clearance



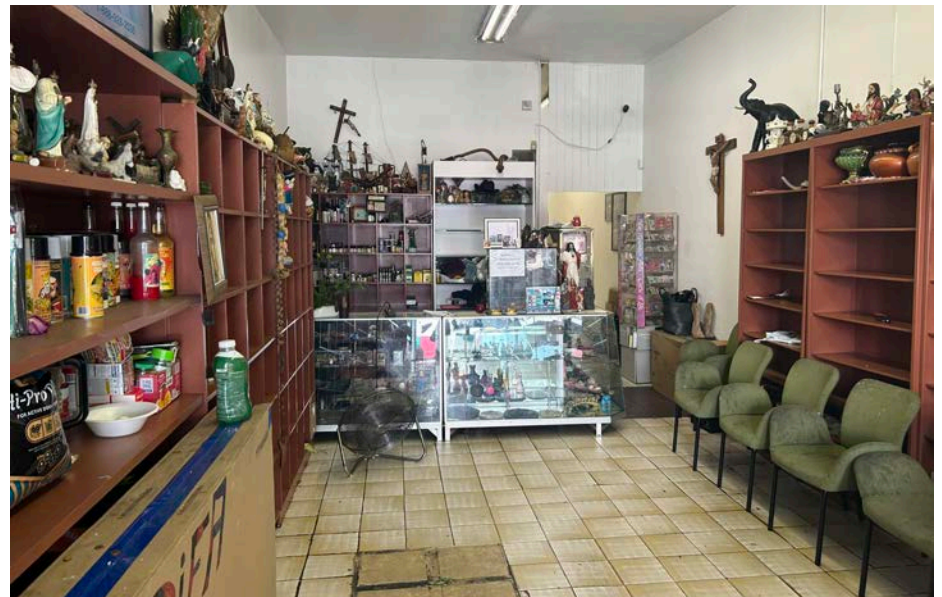
PROPERTY OVERVIEW



PROPERTY OVERVIEW



PROPERTY OVERVIEW

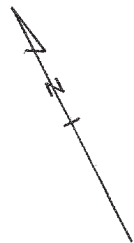


# PLAT MAP

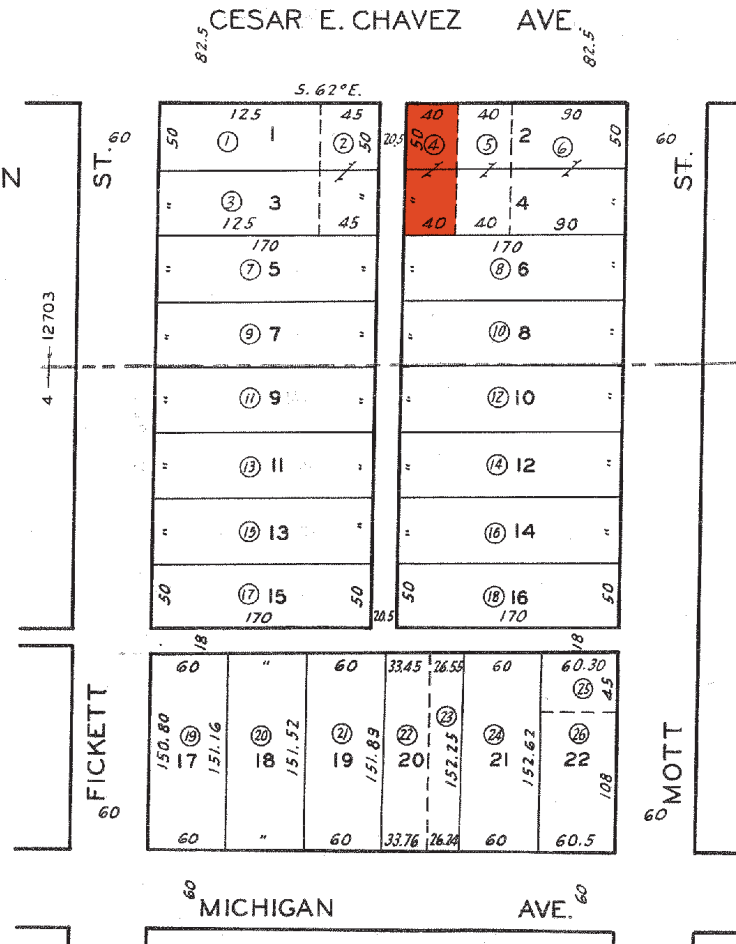
SCALE 1" = 80'

2000

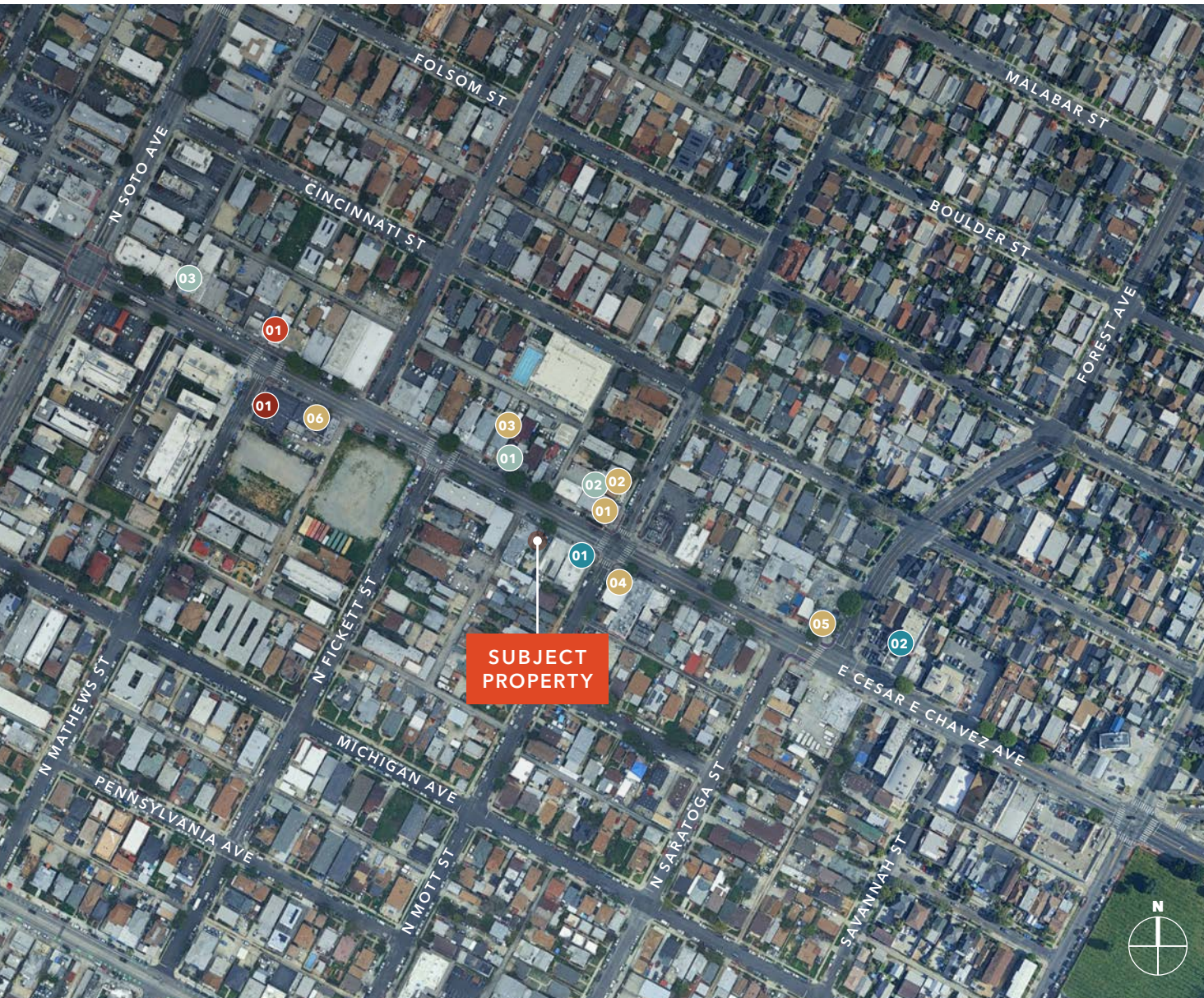
H. J. WOOLLACOTT'S SUBDIVISION  
OF LOT 6 OF THE  
MATHEWS AND FICKETT TRACT  
M. R. 10 - 23



CODE  
4



Map is being furnished as an aid in locating the herein described Land in relation to adjoining streets and other land, and is not a survey of the land depicted. Except to the extent a policy of insurance is expressly modified by endorsement, if any, the Company does not insure dimensions, distance easements, acreage or other matters shown thereon.



## Nearby Businesses Within 3 Blocks

### RESTAURANTS

- 01 Macheen

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- 02 Milpa Kitchen

---

- 03 Sushito Teriyaki Grill

---

- 04 Brooklyn Ave Pizza Co

---

- 05 El 7 Mares

---

- 06 La Barbacha

### BAKERIES & PANADERIAS

- 01 Panaderia Morelos

### CAFES & COFFEE SHOPS

- 01 Acurrúcame Café

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- 02 Cafe Cafe Mobile Coffee

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- 03 Weird Wave Coffee Brewers

### MARKETS

- 01 Sakura Market

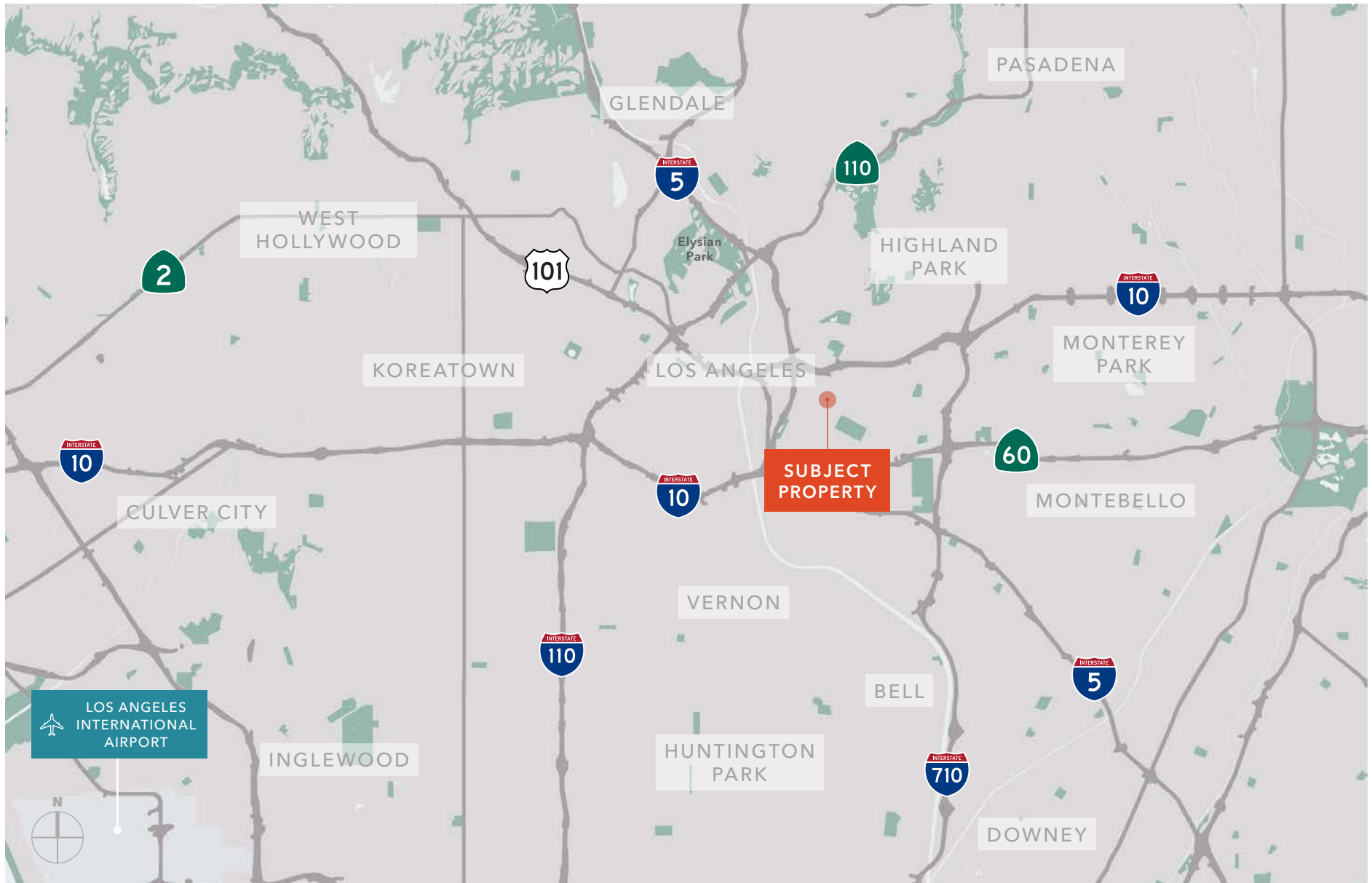
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- 02 Jack's Market

### RETAIL & SERVICES

- 01 Pet Care Inc.

# PROPERTY OVERVIEW





FOOD USE  
INFRASTRUCTURE

# FOOD USE INFRASTRUCTURE

*A turnkey food production and restaurant-ready building — a rare offering at this price point in Boyle Heights.*

Unlike typical retail spaces that require \$150-\$400 per square foot in restaurant buildout costs, 2620 E Cesar Chavez Avenue arrives with substantial food-use infrastructure already in place across both units.

## UNIT A – PEANUT ROASTING FACILITY (REAR UNIT)

Feature	Detail
Commercial Exhaust Hood	Large Type I-style hood in place over roasting area
Cold Storage	Walk-in refrigeration box (insulated room intact; compressors not operational)
Dry Storage	Substantial storage area at upper grade
Interior Circulation	Ramp connecting upper storage area down to kitchen/roasting floor
Loading	Alley access with 8' x 8' grade-level roll-up door (forklift accessible)
Suitable Uses	Commissary kitchen, food production, bakery, roastery, ghost kitchen, catering commissary, specialty food manufacturing

## UNIT B – BOTANICAL STORE (FRONT UNIT)

Previously operated as a bakery; retains full bakery/kitchen infrastructure

Feature	Detail
Commercial Kitchen	Existing bakery kitchen in place
Exhaust Hood	Commercial hood in place
Interior Circulation	Centered interior ramp
Frontage	Direct Cesar Chavez Ave exposure with 40' of street frontage
Suitable Uses	Restaurant, bakery, café, taquería, panadería, juice/smoothie bar, retail food, or retail storefront paired with rear production



Buyer to verify all infrastructure, permit status, and equipment condition during due diligence. Refrigeration compressors in Unit A are currently non-operational and should be assumed to require replacement.

## BUILDING-WIDE

### ELECTRICAL

Upgraded service suitable for food production operations (specifications available upon request; buyer to verify)

### ZONING

C2-1-CUGU – permits restaurant, food production, and retail uses

### PRIOR PERMITTED USES

Both units have operated as permitted food-use businesses; permit history available in due diligence

## OWNER-USER SCENARIOS

### 1. SINGLE OPERATOR

Occupy both units as a combined restaurant + production facility (~4,000 SF total)

### 2. OWNER + TENANT

Owner-user occupies one unit (minimum 51% for SBA); existing or new tenant occupies the other

### 3. DUAL CONCEPT

Run two complementary food concepts – e.g., retail storefront + wholesale production – under one ownership

### 4. COMMISSARY MODEL

Operate as a shared-use commissary kitchen serving food trucks and caterers

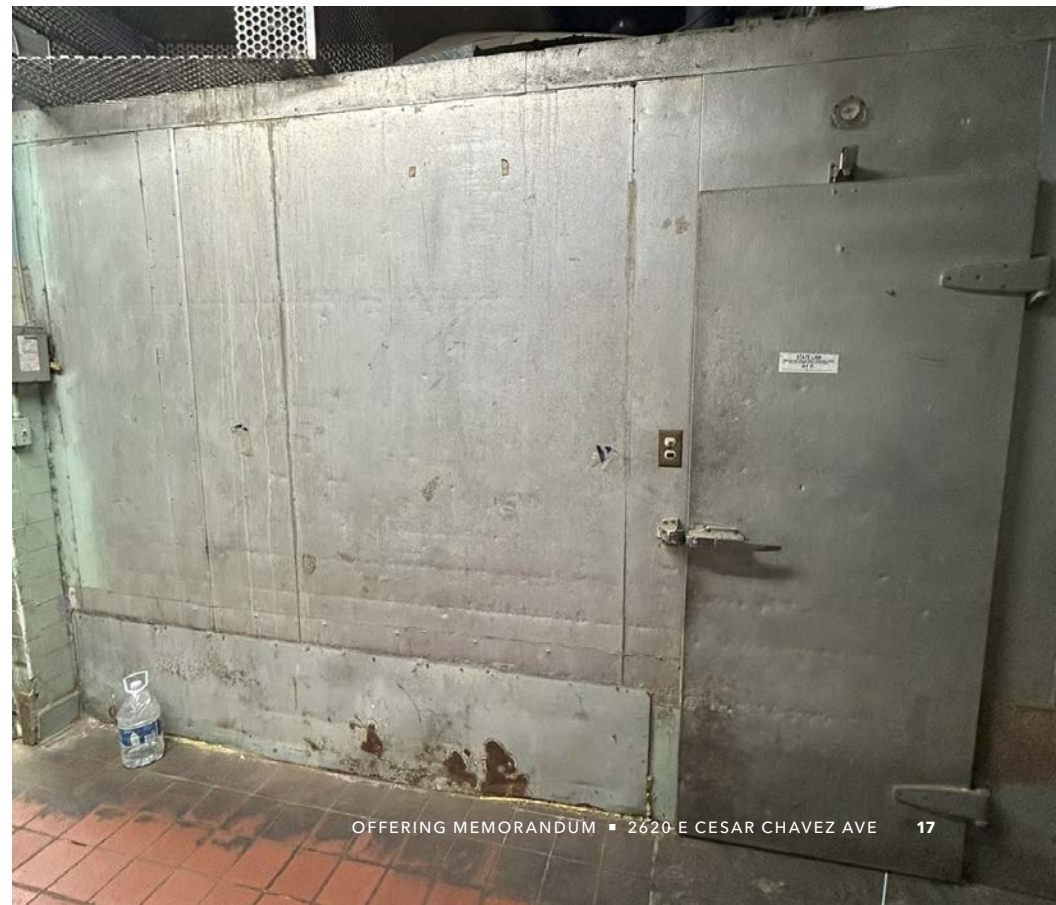


# FINANCIALS

*Section 03*

# RENT ROLL

Unit	Tenant Name	Rental Rate	Square Feet	Deposit Held	Lease Stop
2620	Ruben & Dellanira Alvarez	\$2,750	2,772	\$3,500	Month-to-month
2621	Jesus & Hortencia Jimenez	\$2,250	1,245	\$2,000	Month-to-month
<b>Total</b>		<b>\$5,000</b>			



## LEASE VS. OWN — PARTIAL OWNER-OCCUPANCY SCENARIO

### LEASE SCENARIO – 2,400 SF (EQUIVALENT OWNER-OCCUPIED FOOTPRINT)

	PSF	Amount
<b>Floor Area</b>		
Potential Lease Floor Area		2,400 SF
<b>Lease Structure (3-5 Years, NNN)</b>		
Annual Base Rent	\$21.00	\$50,400
Monthly Base Rent	\$1.75	\$4,200
CAM / NNN Reimbursement	\$0.36	\$864
<b>Start-Up Costs</b>		
Prepaid Rent & Security Deposit (2 Months)	\$3.75	\$9,000
Tenant Improvements (Out-of-Pocket, food-use buildout)	\$100.00	\$240,000
<b>Total Start-Up Costs</b>	<b>\$103.75</b>	<b>\$249,000</b>
<b>Gross Monthly Cash Costs</b>		
Monthly Base Rent	\$1.75	\$4,200
Operating Expenses (CAM)	\$0.36	\$864
<b>Total Gross Cash Costs</b>	<b>\$2.11</b>	<b>\$5,064</b>
<b>Lease Benefits/Mo</b>		
Depreciation Tax Benefit	\$0.00	\$0
Average Principal Paydown/Equity Build	\$0.00	\$0
Rent Deduction Tax Benefit (35%)	\$0.61	\$1,470
Operating Expenses Tax Benefit (35%)	\$0.13	\$302
TI Amortization Tax Benefit (35%, straight-line over 5-yr lease)	\$0.58	\$1,400
<b>Total Lease Benefits</b>	<b>\$1.32</b>	<b>\$3,172</b>
<b>Net Cost of Lease</b>	<b>\$0.79</b>	<b>\$1,892</b>

### OWN SCENARIO PARTIAL OWNER-OCCUPANCY (60/40 SPLIT, SBA 504)

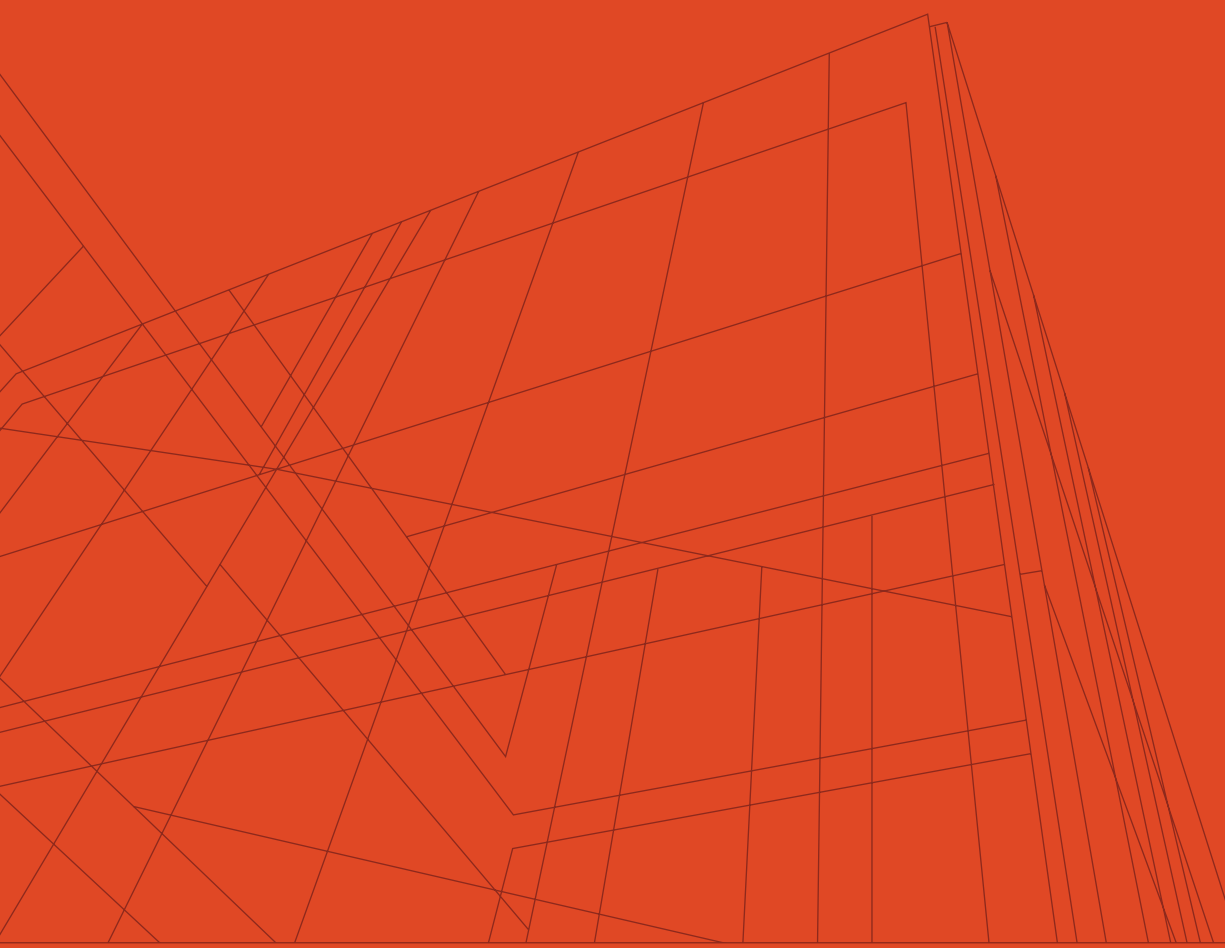
	PSF	Amount
<b>Floor Area</b>		
Gross Building Area	4,000 SF	100.0%
Owner-Occupy Floor Area	2,400 SF	60.0%
Lease-Out Floor Area	1,600 SF	40.0%
<b>Investment Structure</b>		
Acquisition Price	\$325.00	\$1,300,000
<b>Start-Up Costs (SBA 504)</b>		
Down Payment (10% SBA 504)	\$32.50	\$130,000
Loan Origination & SBA Fees (~2.5%)	\$8.13	\$32,500
Due Diligence & Closing Costs	\$1.38	\$5,528
<b>Total Start-Up Costs</b>	<b>\$41.89</b>	<b>\$168,028</b>
<b>Gross Monthly Cash Costs</b>		
Debt Service (SBA 504 blended, ~6.5%)	\$1.97	\$7,900
Operating Expenses	\$0.63	\$2,521
Less: Lease-Out Income (1,600 SF @ \$21 NNN)	(\$0.70)	(\$2,800)
Less: CAM Reimbursement from Tenant	(\$0.25)	(\$1,008)
<b>Net Monthly Cash Cost</b>	<b>\$1.65</b>	<b>\$6,613</b>
<b>Ownership Benefits</b>		
Depreciation Tax Benefit	\$0.59	\$2,361
Average Principal Paydown/Equity Build	\$0.37	\$1,474
Interest Deduction Tax Benefit	\$0.49	\$1,972
Operating Expenses Tax Benefit	\$0.22	\$882
<b>Total Ownership Benefits</b>	<b>\$1.67</b>	<b>\$6,689</b>
<b>Net Effective Cost of Ownership</b>	<b>(\$0.02)</b>	<b>(\$76)</b>

Note on Tenant Improvements: A \$100/SF out-of-pocket TI reflects a realistic cost for a food-use tenant building out a leased space – even second-generation food space typically requires new hood work, plumbing, electrical upgrades, walk-in replacement, flooring, finishes, and health department compliance. At \$240,000, this expense is amortized over the lease term for tax purposes, providing a modest monthly tax benefit but representing a sunk investment that reverts to the landlord at lease expiration.

## SIDE-BY-SIDE SUMMARY

	Lease (2,400 SF)	Own (60/40 Split)
<b>Upfront Cash Outlay</b>	<b>\$249,000</b>	<b>\$168,028</b>
Gross Monthly Cash Cost	\$5,064	\$6,613
Monthly Benefits	\$3,172	\$6,689
<b>Net Monthly Cost</b>	<b>\$1,892</b>	<b>~\$0</b>
<b>Annual Net Cost</b>	<b>\$22,700</b>	<b>~\$0</b>
Equity Build (Year 1)	\$0	~\$17,700
TI Investment Recovered at Exit	\$0 (reverts to landlord)	Retained in owned asset
Appreciation Upside	None	Retained by owner





# LOCATION OVERVIEW



# *BOYLE HEIGHTS* IS A HISTORIC NEIGHBORHOOD

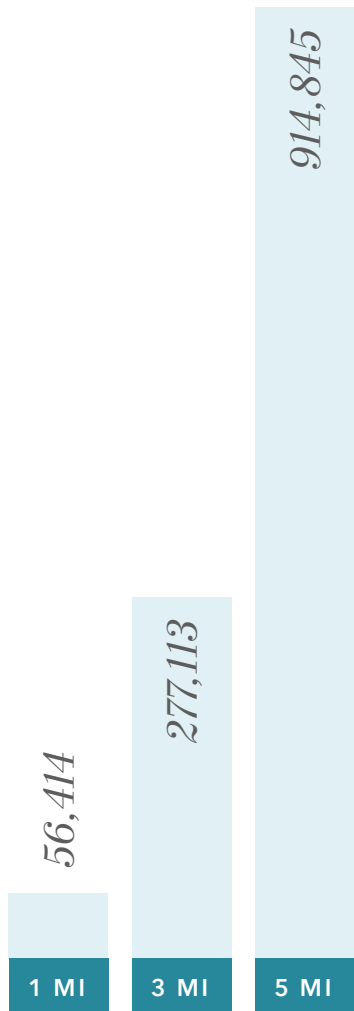
Known for its strong cultural identity, Boyle Heights has been home to diverse communities over the years. Just east of downtown Los Angeles, the area is recognized for its deep roots in Chicano culture, and it serves as an important cultural hub in LA with numerous murals, galleries, and cultural events reflecting the community's heritage. Boyle Heights has a unique blend of old and new, with classic, early 20th-century architecture contrasting with newer developments.

The neighborhood is largely residential, with a mix of single-family homes, duplexes, and apartment buildings. It offers a rich array of Mexican eateries, bakeries, and markets, as well as being home to the iconic Mariachi Plaza. Boyle Heights also boasts a variety of parks and recreational spaces, such as Hollenbeck Park, which provide green spaces for residents to enjoy.

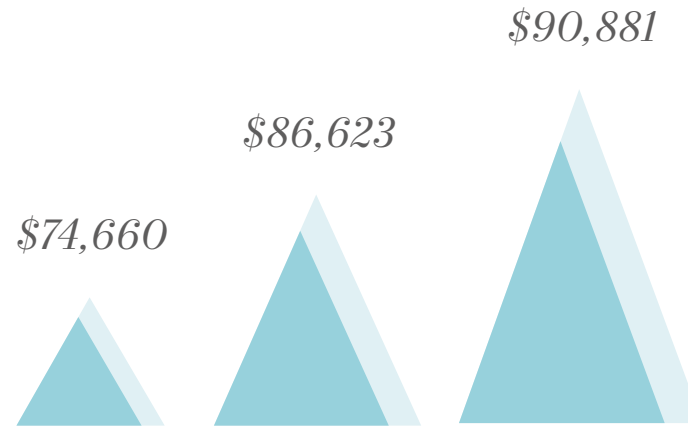
The community continues to advocate for maintaining its character and accessibility and is a neighborhood where history, activism, and cultural pride intersect.

# DEMOGRAPHICS

## ESTIMATED POPULATION



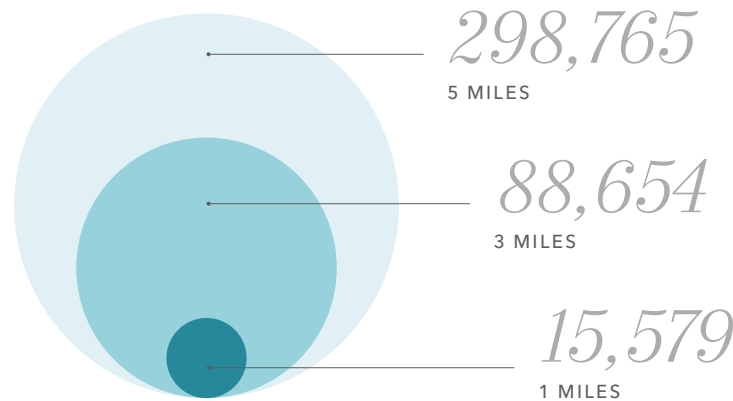
## AVERAGE HOUSEHOLD INCOME



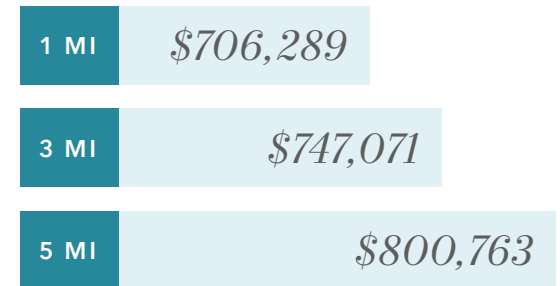
## MEDIAN AGE



## ESTIMATED HOUSEHOLDS

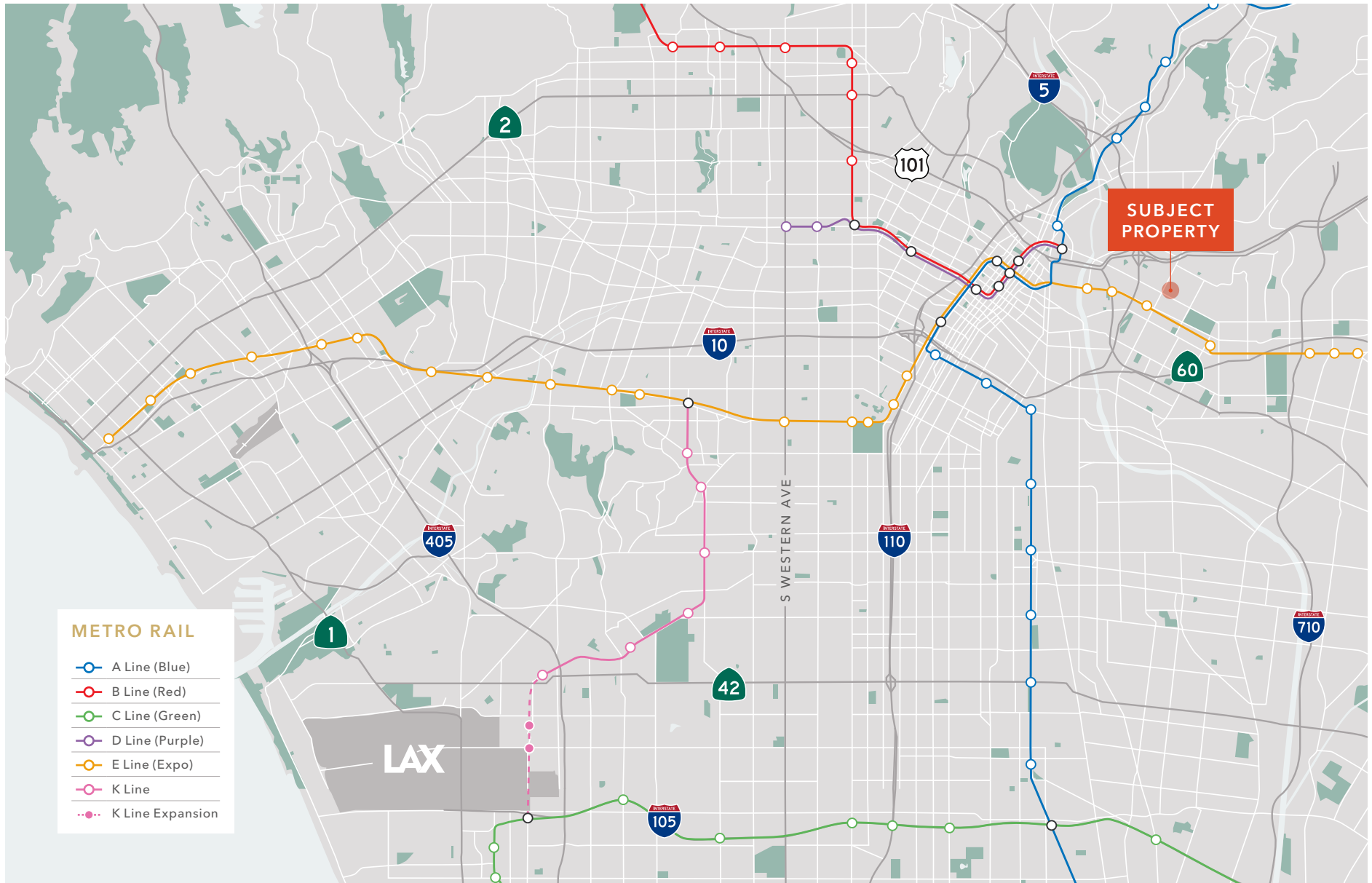


## MEDIAN HOME VALUE



Data Source: ©2026, CoStar Group

# LOCATION OVERVIEW



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