

# RESTAURANT FOR LEASE



## 329 MAIN ST - BANGOR, MAINE

**DESCRIPTION** Fully-equipped, turn-key casual restaurant ready for immediate occupancy. Formerly used as a pizzeria, space was built out for efficiency and high volume. Clean, contemporary dining area with 45 seats, perfect for quick service or casual sit-down concept. Open the glass garage door to easily create open-air dining at any time. Equipment to be included with Lease.

**LOCATION** Located on highly visible, retail corridor adjacent to downtown Bangor, directly across the Maine Savings Amphitheatre concert venue & within one mile of Hollywood Casino, Cross Insurance Center & I-395. High traffic location provides excellent visibility with ample signage opportunities including large, dedicated pylon.

**SPACE AVAILABLE** 2,222 +/- sf with full, finished basement

**LOT SIZE** .85 acres

**FRONTAGE** 210' on Main St.

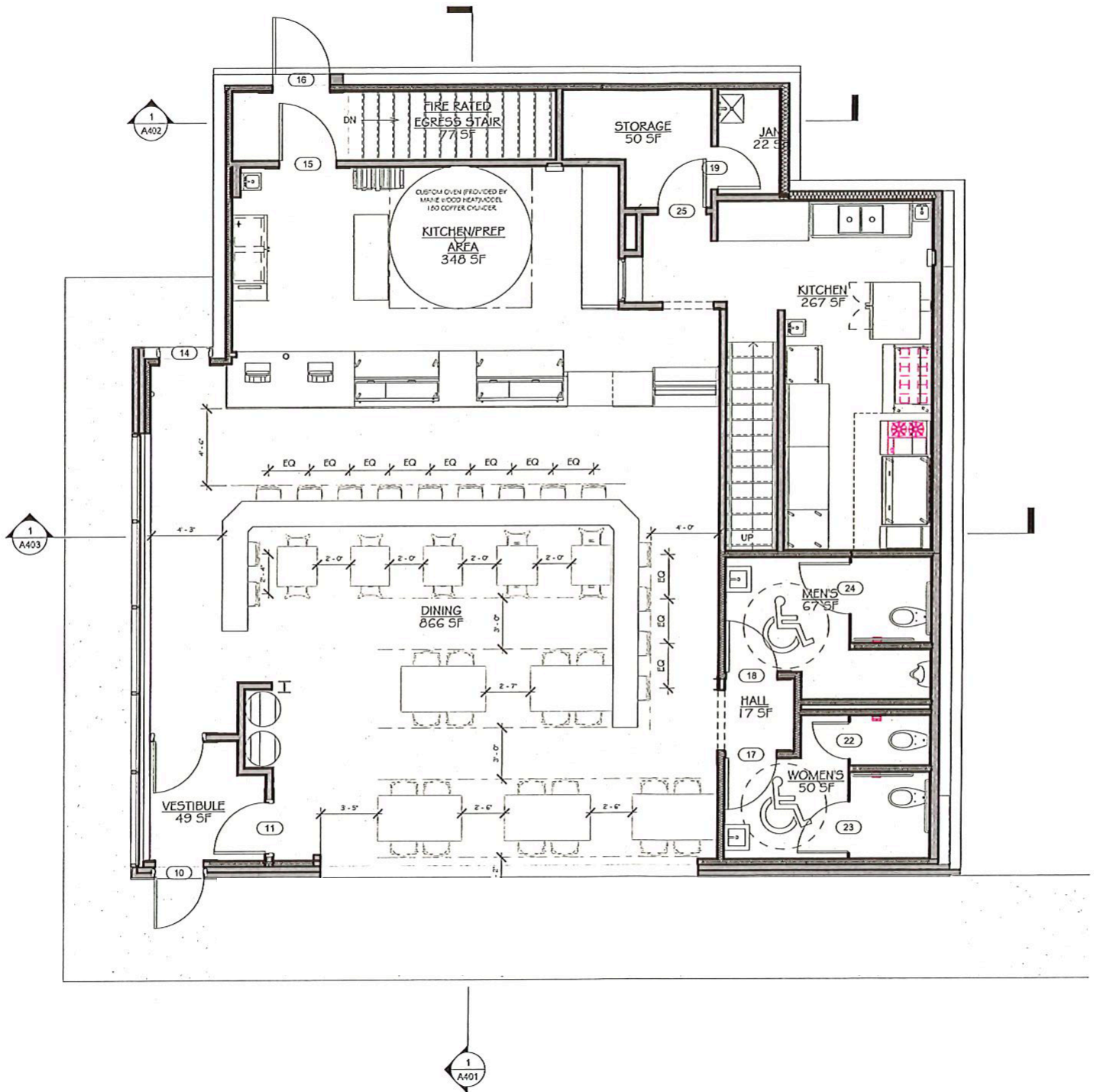
**ZONING** Urban Service District (USD)

**CO-TENANT** Dunkin' Donuts

**NEIGHBORS** Maine Savings Amphitheater, Shaw's, McDonald's, Season's Restaurant, Aroma Joe's, Hollywood Casino, Cross Insurance Center, Bangor Savings Corporate Headquarters, New Bangor YMCA

**LEASE PRICE** \$19.50/sf NNN

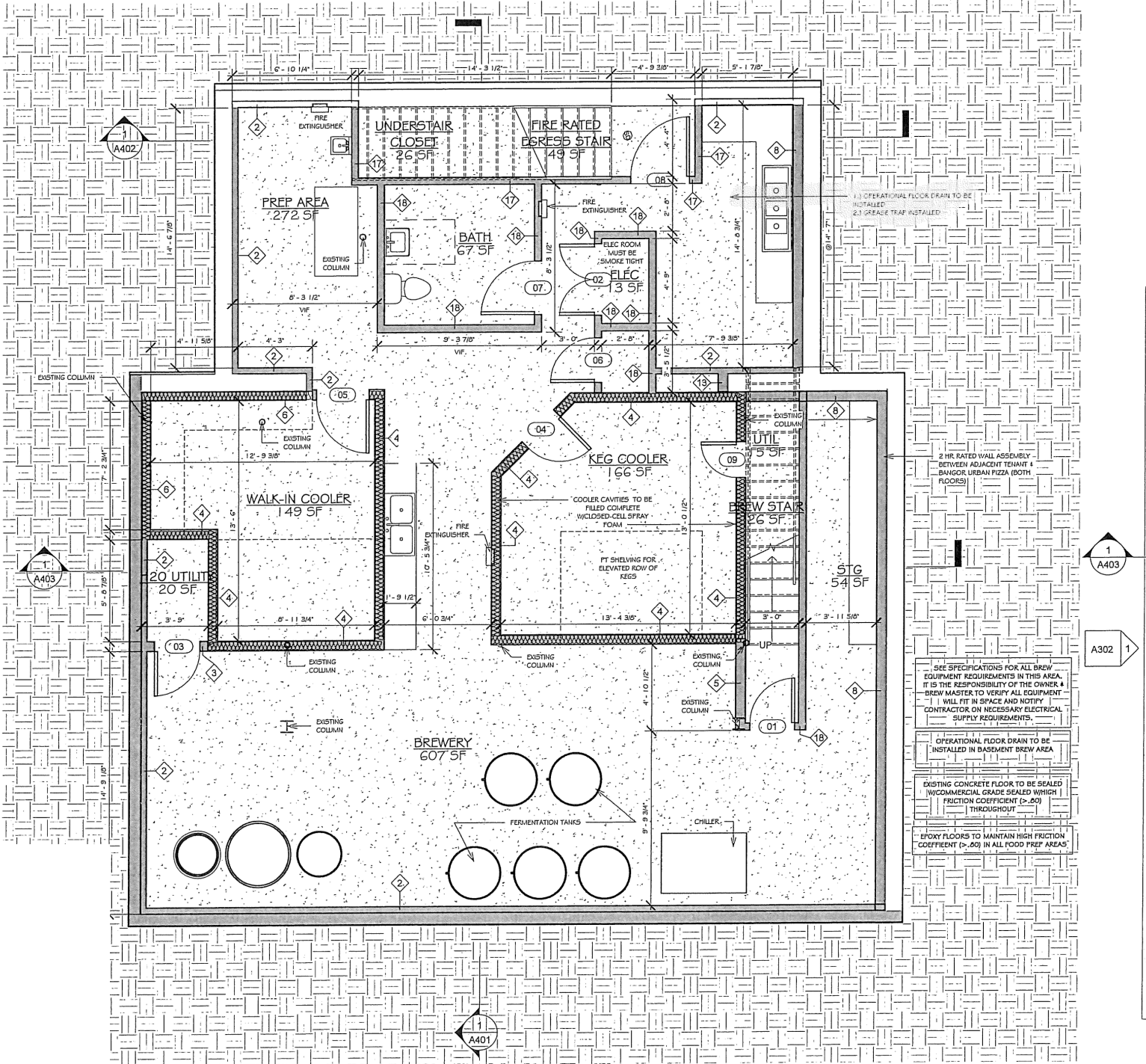
# FIRST FLOOR LAYOUT



① FIRST FLOOR FURNITURE PLAN  
1/4" = 1'-0"

Information furnished is from sources deemed reliable, but no warranty is made to the accuracy thereof. The listing broker hereby discloses that she/he is acting solely as an agent for the seller in the marketing, negotiation, and sale/lease of this property. Broker further discloses that she/he represents the seller's interest and has a fiduciary duty to disclose to the seller information which is material to the sale acquired from the buyer or any other source.

# LOWER LEVEL LAYOUT

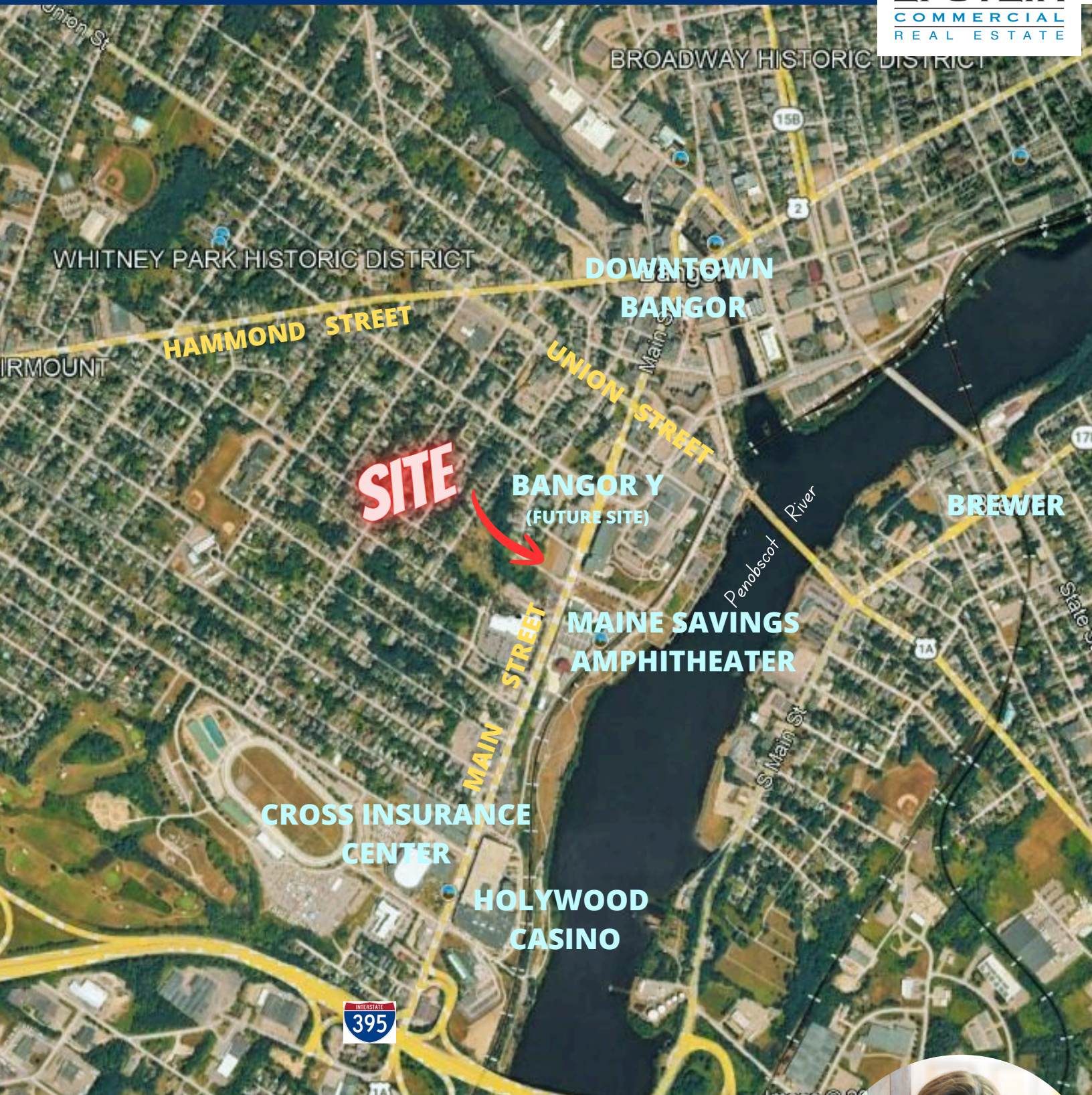


- 1. OPERATIONAL FLOOR DRAIN TO BE INSTALLED
- 2. GREASE TRAP INSTALLED
- 2 HR RATED WALL ASSEMBLY BETWEEN ADJACENT TENANT 1 BANGKOK URBAN PIZZA (BOTH FLOORS)
- SEE SPECIFICATIONS FOR ALL BREW EQUIPMENT REQUIREMENTS IN THIS AREA. IT IS THE RESPONSIBILITY OF THE OWNER & BREW MASTER TO VERIFY ALL EQUIPMENT WILL FIT IN SPACE AND NOTIFY CONTRACTOR ON NECESSARY ELECTRICAL SUPPLY REQUIREMENTS.
- OPERATIONAL FLOOR DRAIN TO BE INSTALLED IN BASEMENT BREW AREA
- EXISTING CONCRETE FLOOR TO BE SEALED (COMMERCIAL GRADE SEALED WHICH FRICTION COEFFICIENT (>.60) THROUGHOUT
- EPOXY FLOORS TO MAINTAIN HIGH FRICTION COEFFICIENT (>.20) IN ALL FOOD PREP AREAS

② BASEMENT  
1/4" = 1'-0"



# LOCATION MAP



**FOR FURTHER INFO, CONTACT: MOLLY BRIGGS**

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