

## **EXHIBIT B – 2017 Community Meeting Comments**

### **Como Dockside Closing Comments**

*Como Dockside is closing its doors this year to make way for a new concept at the Como Lakeside Pavilion – and we want you to help us shape what it will be! The City of Saint Paul is seeking a new management partner to operate Como Lakeside Pavilion starting in spring 2018.*

*The City is hosting an open house at 6 p.m. on Monday, Nov. 27 at the Como Lakeside Pavilion to gather community feedback that will help guide this transition. Residents interested in sharing their thoughts and ideas, which will be paired with the extensive feedback received over the last 3 years, can do so by attending the open house or by submitting comments to [ParksCustomerService@ci.stpaul.mn.us](mailto:ParksCustomerService@ci.stpaul.mn.us).*

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**11/24/17** – D Larson

[Dmlson08@gmail.com](mailto:Dmlson08@gmail.com)

I would like to see a restaurant like Tin Fish, Sea Salt or Sand Castle. A good coffee shop too.

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**11/24/17** – Eric Sorum

[ejsorum@gmail.com](mailto:ejsorum@gmail.com)

Hi, a recent Trib article said I could use this address to submit comments about the use of the dockside.

It has turned into such a great place, I'm sure someone could revive it.

Why not have more winter attractions, like a skating rink on the dockside? There's plenty of room.

Maybe Como Town or Zoo could partner for special kids events or something, like sleigh rides on the lake with Santa.

The restaurant would need to embrace winter themes, and not try to be just a southern restaurant. Maybe by calling itself a "chalet" or "lodge" and cultivate a reputation for hot beverages, it would instinctively attract folks through the winter.

This is just me spitballing. But I hope people are putting some serious effort into this!

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**11/24/17** – Gary Epperley

[Gary\\_e@live.com](mailto:Gary_e@live.com)

We're new residents in Como Park starting in December. While we liked having hot cocoa at the Restaurant a few weeks ago, sounds like it's a real burden on a vendor to stay open during the winter. Why not let them close during winter so they can fund all of the great services, including the concerts and concessions, during the summer season? I can live with a closed

restaurant, or reduced services (e.g., make it a weekends-only coffee shop) in winter rather than lose everything.

Thanks.

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**11/24/17** – Georgiana May, 1477 California Ave., Falcon Heights

gmay@umn.edu

To whom it may concern;

I am a long time resident of Falcon Heights, and a very frequent user of Como Park. Como Park is a jewel in the St. Paul parks, serves a very diverse public, and should be managed well for that public.

Consequently, before any planning for new uses of the Pavilion can take place, the city needs to be accountable for defaming the Black Bear Crossing. The defamation of Black Bear cost the city \$800,000, and put in its place an operation that failed. This is poor management.

Black Bear Crossing was viable for years and the owners were loyal to the park and customers. Look what happens with Dockside - as soon as the owner isn't making the big profits he wants - he is out of there. And by the way, having dined at Dockside several times, I can attest to two things - service was lousy, and the food was not that great. The bar was not full service, it was hard to get any service at all.

Consequently, unless the city council comes to grips their past poor decisions, it doesn't really matter what is planned for the Pavilion, it will fail. Get management and people who actually care about the diverse customers and the park visitors. Black Bear did care, Oulman did not.

Thank you

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**11/24/17** - Katie Graves, Chelsea Heights

katiergill@gmail.com

Hello!

I am unable to attend the meeting on Monday but wanted to share my concerns/ideas.

1. Como Dockside was NOT friendly for those with allergies, specifically celiac/GF. It would be great to have a restaurant that is not primarily breaded and fried foods, and has options for those with allergies.
2. I agree with the idea of only having it open for 3 seasons. We would walk to the Pavilion and enjoy the evening in the summer.

Darkness and the cold prevent this from happening in the winter. I know that my husband and I are not the only ones who would not choose to drive to Dockside - unless it was exceptional food.

Thank you for taking my ideas/concerns into consideration!

Best

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**11/24/17** – Paul Husby, Director, St. Anthony Park Community Band, c 651-747-6240  
Husby002@gmail.com

I am the director of the St. Anthony Park Community Band, and for the past 35 years we have been playing at least once a year at the Pavilion. We rehearse in the neighborhood, just across the lake at Como Park HS, and our performance at the Pavilion is the highlight of our summer season, as I know it is for many performing groups. In fact, I confirm our date at Lake Como before booking any other concerts for the summer - a season when we perform each week.

It is very important for all the performing groups that scheduling for the summer not be delayed. When Parks & Rec did the scheduling, everything was set by the end of January, which worked very well. This year, I can see this being stalled for months while a new vendor is sought and finally gets organized and up to speed.

After the trail walkers, it is the performing groups that bring people to the Pavilion, and then the vendor who benefits. Certainly for at least the first year, it is not the vendor who is the primary attraction. Please consider a means of scheduling performers for the summer even before a new vendor is chosen; both the vendor and the City will benefit.

Thanks,

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**11/24/17** – peabeaner@aol.com

We are elderly and enjoyed Sunday concerts for many years at the park until the place was changed into a large bar. Very disappointing. Old Max the former director must be spinning in his grave.

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**11/24/17** – poorsnooks@aol.com

Formerly ate a nice sandwich and ice cream at the Black Bear eating place and then enjoyed the music on Sunday afternoons. We never felt welcome after you changed the entire experience by having the reserved tables out by the music and made a person feel obligated to purchase a full meal to sit there. Never went back.

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**11/25/17** - Rebecca Mongin , 651.249.4643

Becky.mongin@gmail.com

So very sorry I cannot attend the meeting in person but please consider my comments as you make decisions for Como Pavillion.

\*Please, please make it light and bright again! The black interior closes off the natural beauty and history that IS Como Pavillion.

- \*The tables are much too tall for the chairs! Sitting and talking is so uncomfortable.
- \*Please encourage the staff to smile and enjoy being in this beautiful setting. Often it felt that we were an intrusion when we ordered.
- \*The food was very inconsistent, we sent our orders back a few times. We also sent coffee back more than once.

This place has given my family incredible, wonderful memories, we WANT to be there but now avoid the place. It feels like a dark cave with unpleasant surroundings. Very sad

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**11/26/17** – Mary Wrobel  
wrobe005@umn.edu  
My two cents for the Como Park Pavilion.

I'm sorry to see the current (now previous) renters leave. They obviously put a lot in to making it work, and the improvements benefited the area and were certainly needed. I'm sorry they couldn't make a go of it.

I'm also sorry to say I didn't patronize it as much as I could have due to a menu that didn't really appeal to me. Also, it was so popular the first summer that the wait times for food became unmanageable and it's hard to shake that reputation. A menu that features a variety of fresh soups, sandwiches, or pizza, as well as a few higher-end entrees, might be more affordable for more in the neighborhood. I would think that shorter hours in the winter months would have to be a given.

Best of luck on the difficult task ahead of you.

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**11/27/17** - Adam Courville, Dist. 10 Community Member  
arcourville@gmail.com  
TWIMC,

I had hoped to attend tonight's community open house and discussion about the Lakeside Pavilion. Unfortunately I can not - and so instead I would like to submit two thoughts/ideas:

- 1) Use this as an opportunity to tie the greater park together by forging a deeper relationship with the visitors to the Zoo and Conservatory. Approach the operators of Zobato Cafe and see if they would propose an expansion to the pavilion. They should have a decent understanding of the seasonality of the park and have already established a workforce that they could tap and shift as necessary based on that seasonality. Additionally, I believe a shuttle service (think three mile-loop at the UMN Landscape Arboretum) would benefit the park as a whole and enable more people to discover all that Como Park has to offer (and "drive" business to either establishment).
- 2) Solicit an eatery that also produces goods for the marketplace. For example, a brewery or bakery. That way they could hopefully weather the seasonality by focusing on their wholesale business during the slow months.

Best of luck with this process.

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**11/27/17** - Liz Colwell, Frogtown resident and frequent customer of Dockside  
Elizabeth.colwell@icloud.com

I am unable to come to the meeting tonight so here are my comments:

I love the decor, furnishings and bar at Como. The menu should be revamped and the service improved but the ambience should remain. Some of the aspects of managing the site should be subdivided so that it is not overwhelming. A plan for spring- fall and a modified plan for winter should be built into the contract. It is important to keep the restaurant open in the winter, perhaps a long happy hour? I hope the new restaurant keeps food service outside during music events. The music under this management was much better than all the previous years.

Thanks for taking my comments. Please keep us informed of future plans. It's a shame not to have this open during the Super Bowl and Winter Carnival!

Liz Colwell, Frogtown resident and frequent customer of Dockside

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**11/27/17** – Tom & Sharon Hartho, 1495 Alameda St, Saint Paul, MN 55117, 612-581-3116  
thartho@prodigy.net

We live in Como Park and have eaten a number of times at the now former Como Dockside. We haven't been back in a long time because of the food. The staff was always very nice, but slow. The food menu never changed and seemed to us to be limited. The number of times we were there, there was never a special for the evening.

A good example of the problems we had with the food was their jambalaya, it was suppose to be authentic, but we found it to be very bland. We have had jambalaya in northern Wisconsin that had a lot more flavor then the dockside had

It is a great location, we hope Saint Paul can find a great new tenant. Thank you

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**11/27/17** – Emily Redding  
ehredding\_05@yahoo.com

Hi- I am a resident in the South Como neighborhood. I wasn't able to attend the meeting/open house this evening so I wanted to email a few of my thoughts about the lovely Como Pavilion space.

First, I really like that there are so many musicians and bands, and some plays and other events in the pavilion area so that there is something going on almost every night of the week in the summer months. I also think it is great that most of these are free or low cost so that all can attend. Hopefully that stays true.

Things I liked about Como Dockside:

~atmosphere- I think that wouldn't have to be changed much by a new owner, I really liked how they revamped it before opening  
~that they served meals, snacks, treats, coffee, and beer/cider/cocktails, a good variety of things  
~Specific foods/drinks I liked: the flourless cherry chocolate torte, that they had a hard cider on tap, the beignets, the ice cream  
~that there was the concession stand window down by the lake, for things that were a bit less expensive & to grab and sit or walk

Things that were not as great about Como Dockside:

~ The price was a bit high on many of the food and beverages, if that could be a bit lower in the new ownership I think more would purchase things to eat and drink and more often  
~ I didn't like when it went to table service, I preferred when it was order at the counter and get a number, I think that fits the casual lake-side feel better  
~ the new-orleans style food, I think maybe that was too niched, and a more standard fare would sell better?

I assume that this has maybe already been considered, but would the company who owns Sea Salt (at Minnehaha falls), Tin Fish (at Lake Calhoun), and Sandcastle (at Lake Nokomis) be interested in the Como Pavilion space? I think that style of eatery and ice cream/beverages would be perfect for Como.

Thanks for getting the community input on this!

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**11/27/17** – Lynne Hessler, Saint Anthony Park  
lphessler@yahoo.com

While I'm sorry to hear that Como Dockside is closing, I never thought a "New Orleans' style" restaurant was a very good fit for the neighborhood.

I'm hoping a restaurant like Birchwood in Minneapolis can be brought in--a restaurant that offers excellent food, casual but upscale, for breakfast, lunch, and dinner. That's the kind of restaurant I would (and do) patronize in all seasons of the year.

Lynne Hessler  
St. Anthony Park

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**11/28/17** - Richard Arey  
arey@visi.com

Just wanted to pass on a couple thoughts regarding last night's meeting on the Pavilion: Remove the bar and the dark furniture. Paint or tile the walls and floor in light, bright colors. Feature rotating exhibits of local art. Open up the entrances and put tasteful signs out on Lexington and along the paths.

Most important -- re-imagine the menu and tailor it to more manageable seasonal hours.

It occurred to me as I was driving away (Sorry, I had to leave early.) that the perfect model for the Pavilion can be found a couple miles away at Grand and Victoria. How much more inviting would it be to walk into a bright, open deli where a healthy and more affordable array of soups, salads and sandwiches is displayed. Sure, have some local beers, wine and desserts but skip the bartender and mixed drinks. Much of the food could be prepared in advance and the cafeteria-style service could serve more people, more quickly.

Keep the summer music and the upgraded sound system. Consider other events. Weddings are money-makers but this is a community resource and some events -- like the Saint Paul Classic! -- have their place as well. (Note that the Oulman's told us they did more business the morning of the Classic than other Sundays.)

Everyone knows the restaurant business is fickle, often fatal. Cafe Latte on the Lake is a concept that could work.

Best of luck on round two! Richard Arey 651-290-0309

One tradition that we at the Bicycle Alliance trust will continue is featuring Como Lakeside Pavilion as a rest stop at the Saint Paul Classic Bike Tour. We ask that the use of the Pavilion on the Sunday after Labor Day be included again in any RFPs or contracts. We look forward to working with and promoting the next enterprise. Thanks!

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**11/28/17** - Janet Brahier  
jwbrahier@gmail.com

Good morning - I saw in the paper that you were taking comments regarding the future of the Como pavilion space. Here are my comments:

1. I enjoy having a "meeting space" available to enjoy a cup of coffee or tea following a walk around the lake. While I was not a fan of the Dockside (terrible service and they weren't interested in the coffee shop business) I do enjoy having a place to relax after enjoying the park.
2. I was very disappointed when Dockside moved in and started serving in the concert area. I used to enjoy bringing my dinner and eating it on the benches while waiting for a concert to start. Given this is a public space and paid for by the city I was upset when they no longer allowed food to be brought in. As someone with food allergies where there was virtually nothing I could eat at Dockside I then had no choice but to find a table outside the pavilion and quickly eat so I could enter and find a seat for the concert.
3. That brings me to my third point - at some of the popular concerts seating for the audience was crowded however most of the tables behind the restaurant dividers were empty. A lot of space was taken up for potential restaurant clients who never showed up while the rest of us were struggling to find a place to sit. I also had the opposite situation however, where there happened to be people eating in the outside restaurant space yet not there for the concert and they were so loud it was distracting to those of us in the concert area trying to listen to the concert.

I realize this is a tough issue to solve and I appreciate your time in evaluating the options.

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**11/28/17** – Daniel & Jenna Arend

Jenna.r.arend@gmail.com

Hi there,

I was told I could send any feedback regarding a new tenant at Como Dockside to this email address.

My husband and I are in our mid-20s and just bought a house in the area, and have many friends in their late 20s-early 30s in the neighborhood as well. Not many of us frequented Dockside because of the pricing and overall atmosphere of the inside of the restaurant. We used to mostly go for Happy Hour on the pavilion, but that was removed this summer.

While it's tempting to say that we want to see something like Sea Salt in the building, we know that's not as sustainable for the structure. BUT we would love something more casual and approachable - burgers, fries, craft beer, wine - almost something more similar to Red Cow. In the winter, we want to go get a burger and a beer in a warm pub atmosphere. In the summer, we want to sit outside with a glass of wine and a great appetizer for Happy Hour. If this was possible, it would become our new go-to spot in summer AND winter.

Thanks so much for considering this feedback! Hoping for a great tenant in the neighborhood we love.

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**11/28/17** - Su Smallen

susmallen@gmail.com

Hello

I am a long-time resident of Como (since 1994). For the new restaurant / cafe at the Como Pavillion, I would like to see options for sandwiches, salads, and entrees that are \$5 to \$8. Maybe even a generous slice of pizza for \$3. Simple, affordable, healthy food. Evening hours would be great for after work meals. Most of the neighborhood is not wealthy, families with kids, or retired folks on limited incomes. If it was very affordable, I would come often, and I'm sure many people would too.

And a quiet atmosphere so that one can enjoy the serene, restorative peacefulness of the lake and park.

Would the Mayday Cafe (Powderhorn Park) want to open a second location? They have terrifically delicious and affordable food and are always super busy.

dog friendly would be a huge plus!

Thank you for considering our input.

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**11/29/17** – Anne Kaplan and James Moss  
kapmoss@yahoo.com

Thank you for soliciting input into choosing the next vendor at Como pavilion. Here are some thoughts from folks who live just about a block from the lake and pavilion.

Most important: please make the new place inclusive by offering a variety of price points and better food! If you want the vendor to provide a single cuisine, Italian might be a good choice because of its varied options for vegetarians, meat eaters, children, and adults. Or, the restaurant could offer a variety of styles, perhaps a changing seasonal menu. Regardless of cuisine, the food should be accessible, tasty, and affordable.

For us (and many others we've heard from), Dockside's food was too expensive, monotonous, and not appealing. We never had a meal there, never recommended it or took anyone there. Neighbors and friends who tried it once never returned. A niche cuisine works only if people want to try it and then want to return. Of course, the restaurant does not solely serve the neighborhood, but when neighbors don't support an eatery at their doorstep, something is very wrong.

Another thing: We walk and/or bicycle around Lake Como daily. It was shocking to see the lack of diversity among Dockside's diners--a homogeneous group unrepresentative of the many different folks who regularly visit the park. A better menu and price range might fix that problem.

Here are a few questions for you, prompted by Jon Oulman's comments about the expense and rigid expectations that came with Dockside:

--Could the city lighten the load after doing a cost/benefit analysis of all that Dockside either had to do or wanted to do?

--What's the return on investment of having a "dinner cruise" boat anchored in the lake all summer? Or the surreys that wreaked havoc on cyclists trying to use the same path with those out-of-control vehicles?

--Why should District Ten control menu changes? Instead, shouldn't the body monitor things of concern to the city, such as the earsplitting noise levels when Dockside contracted out concerts to a promoter and then told the many neighbors who complained that they were powerless to control the volume? That seemed unlikely but there was no recourse. Overseeing and responding to issues like that seems like a better use of District expertise and time.

--Does the restaurant have to be open all winter? If so, how about limiting the hours, offering ice-skating to draw people to the lake, and then serving simple, cozy food and beverages?

Again, we truly appreciate your willingness to listen. We hope this is helpful, and we look forward to the next chapter at the pavilion in our beloved park.

Sincerely,

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**11/30/17** – Carolyn

Crf712@comcast.net

- \* Reasonable - price range \$8 sandwich, burgers - \$25 smaller steak dinner
- \* Wholesome American fare (tender steak, fresh pasta, hand cut fries, fresh salads, \$4 downsized desserts made in house or by local pastierre reasonably priced not meant to be shared by the table)
- \* Individual owners
- \* No waiters running from the kitchen to the other end of the outside area serving lukewarm food to tables formerly occupied by dogs owned by oblivious pet owners

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**12/1/17** – Sophie Niedenfuer

sniedenfuer@gmail.com

Hello,

What I would like to see in place of the Dockside, and in the Como neighborhood in general, is a 'neighborhood pub', less ambitious than the Dockside, serving a few good pub dishes, maybe just sandwiches and sides, wine and some local draft beer...a casual and friendly place that's affordable and open year round, though maybe only Friday - Sunday during winter months.

Thanks!

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**12/1/17** – Pat Owen

patowen@gmail.com

My suggestions

1. Make it more family friendly in terms of food, and not such a narrow cuisine.

Focus on fun healthy local food. The park is a magnet for people who run, ski, walk...serve more smoothies than gin & tonics.

2. Change the image/decor from a dim bar-centric place to a place more conducive to families, foodies, young people who love to eat out with friends but don't have a lot of money.

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**12/1/17** – Jonathan and Sarah Haynes, 1373 Avon St. N

jct.haynes@gmail.com

Looking at online notifications about the Como Dockside Community Meeting—I wonder why it isn't on YouTube. I understand how important attendance IN PERSON is for meetings of this type, but the content could easily be posted online either in audio format or video. Our work schedules didn't allow our attendance, but we would like to think we have a voice anyway.

Is this possible going forward?

Thank you,

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**12/1/17** – Michel Sanders

sande001@umn.edu

Hello,

I live quite close to the Pavilion and would love to see a nice restaurant there, something more upscale than a chain but not as pricy as fine dining. Como Dockside would have been successful as the price point was about right, but unfortunately the food was mediocre at best. I ate there twice and found it deplorable. Way over priced for the quality, and once it wasn't even edible. A similarly priced restaurant with GOOD food could do well as there is nothing in the area that is particularly good, especially now that Muffuletta's is gone. We tend to go over to Selby to eat. As parking is easy, the Pavilion could do very well as a dinner spot with decent food in a comfortable atmosphere. I don't care what the food is particularly as long as it is well prepared. Even your typical American gastropub would be fine. Good Italian even better. The place also needs to be 'warmed' up a bit with regard to atmosphere. A few booths or high tops or plants or something besides the cold tables and chairs.

Thanks for considering these suggestions.

Best,

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**12/1/17** - Debra A Thompson 651-230-8509 (cell)

roniryan@msn.com

Regarding the Dockside, I am very sad to see it close. I have lived in this area since the day I was born (52 year), my children live in this area. I can say that for the past 3 years, I have seen such an improvement and see life back at Como Lake. My husband and I walk around Como almost everyday spring thru Fall. I would like to see something at the dockside that will continue the music in the parks, bands playing. I think a restaurant with American Food, and please keep the liquor license. It has brought many new faces and families into the park. I would hate to see it become a ghost town again, just because some people don't like the music and have something against having craft beer or a mixed drink. The boat rentals are wonderful would like to see maybe a ice-cream rolling cart by the waterfalls. We need to get in the 21st century and not go backwards.

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**12/1/17** –

snoopsis@comcast.net

I am a Como Park resident and a daily runner/walker at Como Lake. The ideal restaurant for our neighborhood would be family oriented, with coffee/beverages/bagel/muffin, etc in the mornings and soup/sandwiches/pizza/fish/chips and pasties for afternoon and evening. I liked the outdoor window in the summer for the kids. The upscale bar oriented theme was never going to be

successful in this neighborhood!

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**12/1/17** – Debra Pursley, Como Park D10 Resident  
dpursley@summitbrewing.com  
Greetings,

I am a resident of the Como Park, District 10 neighborhood and was very saddened to hear about the closing of the Dockside. Although I really liked that business and the food and beverages provided, I thought there could be a much better fit for this location. The Dockside was a GREAT improvement over the Black Bear café that was there for many years. The additional biking and boating activities provided on the lake was great for the summer months, and the music throughout the summer was also a great addition for this venue.

However, I think the restaurant should be a bit more “family friendly”. Not that kids were ever not welcomed at the restaurant, it’s just that their menu did not appeal widely to family patrons with younger children.

I would LOVE to see a more casual dining venue with a larger and more kid friendly menu while also maintaining some more creative and tasty items for adults.

Adding just one or two TV monitors would also help draw in guests who maybe want to meet a friend for some drinks while watching a game or particular program. The TVs should not be too invasive as to be bothersome to other guests.

Maybe have the upstairs area by the restrooms be a more casual, tv viewing area with comfy seating (couches and chairs) while maintaining a slightly more formal eating area in the main dining room.

My last thought is that the new business should be allowed to do “some” seasonal hours, maybe even close down completely after the holidays during the slower winter months of Jan, Feb and March. Or at least allow them to have more limited hours in order to balance the financials for the business.

That is my 2 cents! I am really looking forward to getting a new restaurant in the neighborhood and I think the pavilion bldg is the perfect location to have it!!

Thanks for listening to community members on this very important decision.

Cheers!

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**12/1/17** - Robert Hale  
[bobhale69@gmail.com](mailto:bobhale69@gmail.com)  
Hey All !

I've taken an informal survey of my neighbors and friends regarding the dockside.

We concur that if the pavilion is to succeed as a year round venture, it has to be more affordable. The two words I heard most were small portions, big price. I admit that as a

daily visitor to the pavilion I had a few beers and one meal.

I appreciate certain people's ambitions to be a big money-maker, however that won't happen.

There simply isn't the foot traffic like there is at Mpls lakes.

Anyway hope this helps !

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**12/1/17** – Maria Santiago  
[msantiago994@comcast.net](mailto:msantiago994@comcast.net)

I am sorry I missed the gathering.

In a nutshell: I loved the community/public-serving Black Bear venue previous to the current venue ...that Dockside to me is more a bar than a restaurant nor is it a community oriented gathering spot. I think it is not suitable for our demographic ...did not serve a wide enough group of people...would be better elsewhere. I think there is plenty of agreement on that including the owners.

I used to stop by Black Bear frequently alone, with my friends, with grandchildren etc. there were all ages and variety in offerings.... loved the place and would like to see something similar come back. I have no problem with offering alcohol as well just not making that such a focus.

I think we do need a destination a gathering place to get an ice cream or breakfast or meet a friend etc.

That is my 2 cents....

Good luck!

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**12/1/17** – Virginia Mahlum, 1131 Montana Ave. West  
[vmahlum@comcast.net](mailto:vmahlum@comcast.net)

Hello,

I was not able to attend the recent meeting regarding replacing Como Dockside with a new vendor so I am passing on my thoughts.

My feeling is that we need to replace the vendor with one that serves a more wholesome variety of healthy food. That would include, tasty sandwiches, soups, salads, pasta and maybe some seafood dishes. It would also be great to include limited breakfast items that would include good baked items (think Grateful Table). If so, good quality coffee is a must!

In order to be successful, the restaurant needs to provide good quality food at affordable prices so that the pavilion would prove to be a destination. The menu should also be family friendly.

I am retired and often look for places to meet friends for lunch. There are very limited choices in the area. In the past we have never considered Como Dockside because we did not much care for the menu. I do not see a need for serving hard liquor. Most people that want a drink are very satisfied with beer or wine. I also belong to two hiking clubs. We always hike Como twice a year and then go to lunch. How nice it would be to enjoy a good lunch at the Como Pavilion after a hike!

My husband and I also like to go out occasionally in the evening and again there are very limited choices in the area.

A new vendor may consider being open for breakfast and lunch during the winter months and add dinner during the summer months.

I would also suggest that any new vendor that moves in should paint the walls lighter to get rid of the dark pallet. It is especially dark on the mezzanine. When the site was Black Bear Crossing several community groups such as book clubs, card clubs and knitting groups were able to meet on the mezzanine. When Como Dockside took over it was too dark and gloomy and the tables were removed and replaced with lounge chairs.

You have a unique opportunity to put this wonderful space to good use as a dining destination and community gathering space. With the right combination of desirable attributes they will come.

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**12/1/17** – Wanda Breyer, a Como resident  
wandab123@gmail.com

I hope that whatever is chosen is family friendly and affordable.

Please no more expensive food that kids don't like, NO more \$5 ice cream cones, no more loud patio that prevents one from hearing the music or movies, no more saying that picnic lunches are't allowed on the patio.

We should try to reflect the family friendly, inexpensive zoo and lake. We aren't Lake Calhoun or Lake Minnetonka and I for one don't want to be. I'm not sure that the liquor revenue Dockside brought in is worth the loss of what used to be.

Thank you, sorry that I couldn't make it to the meeting and I appreciate this alternate way to share my opinions.

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**12/1/17** - Virginia Mahlum, 1131 Montana Ave. West  
vmahlum@comcast.net

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I was not able to attend the recent meeting regarding replacing Como Dockside with a new vendor so I am passing on my thoughts.

My feeling is that we need to replace the vendor with one that serves a more wholesome variety of healthy food. That would include, tasty sandwiches, soups, salads, pasta and maybe some seafood dishes. It would also be great to include limited breakfast items that would include good baked items (think Grateful Table). If so, good quality coffee is a must!

In order to be successful, the restaurant needs to provide good quality food at affordable prices so that the pavilion would prove to be a destination. The menu should also be family friendly.

I am retired and often look for places to meet friends for lunch. There are very limited choices in the area. In the past we have never considered Como Dockside because we did not much care for the menu. I do not see a need for serving hard liquor. Most people that want a drink are very satisfied with beer or wine. I also belong to two hiking clubs. We always hike Como twice a year and then go to lunch. How nice it would be to enjoy a good lunch at the Como Pavilion after a hike!

My husband and I also like to go out occasionally in the evening and again there are very limited choices in the area.

A new vendor may consider being open for breakfast and lunch during the winter months and add dinner during the summer months.

I would also suggest that any new vendor that moves in should paint the walls lighter to get rid of the dark pallet. It is especially dark on the mezzanine. When the site was Black Bear Crossing several community groups such as book clubs, card clubs and knitting groups were able to meet on the mezzanine. When Como Dockside took over it was too dark and gloomy and the tables were removed and replaced with lounge chairs.

You have a unique opportunity to put this wonderful space to good use as a dining destination and community gathering space. With the right combination of desirable attributes they will come.

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**12/2/17** – Dr. Sarah Hobbie, 140 Gortner Lab, 1479 Gortner Ave., St. Paul, MN 55108  
shobbie@umn.edu  
hello,

I wasn't able to attend the community forum regarding the replacement of Como Dockside, but wanted to throw in my two cents:

- 1) I really like having a venue where it's possible to get food and drink that is of higher quality than Black Bear Crossing had available.
- 2) Como Dockside missed the mark in two ways: a) it was too expensive, and b) the service was too slow.
- 3) Venues in Mpls like SeaSalt and Bread and Pickle have been very successful. Bread and Pickle has high-quality, relatively inexpensive, broadly appealing food and is a great model for the Como Pavilion. Perhaps the Breitbart Group could be encouraged to put in a proposal?

SeaSalt is not cheap, but they manage to move an incredible number of people through in a short amount of time. Despite really long lines, the wait for food is not that long.

4) It might be too tall of an order to expect the vendor to operate year-round.

5) Creating a partnership between a brewpub and a food vendor could be a great use of the space.

I surely hope something can succeed in the space.

Sarah Hobbie (neighbor)

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**12/3/17** – Hinderscheit

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My husband and I ate at Dockside only twice. The first time, we waited for our food for a very long time and were highly UNimpressed with the quality of the food. We decided to give it a second try--this time for breakfast. Once again, we were very unimpressed with the quality of the food. There were very few other customers in the restaurant at the time, but our food was cold. Frankly, I can get far better breakfast fare at Perkins---all I ordered was eggs, hash browns and toast---not culinary rocket science.

I think that whatever restaurant goes in that space, that they need to keep the menu do-able (I've heard that the kitchen is quite small and that's a challenge---so the creator of the menu needs to keep that challenge in mind.)

If they need neighborhood business during the non-summer months, the food needs to be consistent and high quality---that does not mean fancy or exotic. We only went twice, because we knew we could get better quality food elsewhere.

Not everyone likes seafood----that really can't be the basis of the menu if the restaurant depends on business year-round.

Personally, I think we could use a good Italian restaurant in the area. Another idea would be a real deli. Park visitors might like to order picnic "baskets" for picnicking in the park.

Is there any thought to re-opening a skating rink on Como Lake? There was one there for many years, but disappeared in the 90s. That might bring in some winter business.

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12/4/17 – Sue Krivit, 1543 Oxford Street North, Saint Paul, MN 55117

sue@krivit.com

Hello Parks & Rec.,

I attended the meeting on Nov. 27th and would like to communicate my ideas for Como Docksides future.

First, it would be wonderful if the name could remain. It is perfect for the venue and could just be listed as "under new management". Or Como Docksides Grill could work.

I think the restaurant needs to have table service. It was a mistake to have to order at the counter when it first opened. That model works outside, but inside should be table service with a walk up counter option. It sounded like many people were in a hurry with children. The restaurant should be open year round. The menu needs more variety, both item offered and prices. Hopefully, not another burger & pizza restaurant. The Longfellow Grill comes to mind when I think of what would satisfy the neighborhood & visitors. It would be a mistake to eliminate the bar.

The improved variety of music offered was a big draw for us. I can only listen to a couple of community bands a season. The theatrical shows were great, maybe add comedy or other variety type talent. Also, I think having a small stage in the restaurant for a solo musician or small trio could draw people in during the colder months.

The additions of things like the pumpkin patch, farmer's market, lake rentals, bike rentals... were good for community involvement & drew people to the park.

I loved the idea of a skating rink in the winter. Adding a bon-fire pit up front would be a fun gathering spot. Maybe a Christmas Market.

The summer spinning, capture the flag & yoga programs were a good idea. Why not continue them indoors for the winter. Yoga on the 3rd floor. I did not have the opportunity to attend the "Yoga & A Pint" offering.

Lastly, I think the restaurant operation should be separate from the activities coordinator. That way the restaurant can do what it does best and the activities coordinator can focus on their duties.

Thank you for your efforts working with the community. I look forward to the re-opening.

Best Regards,

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12/4/17 – Casey Robertson

robertson.caseyjo@gmail.com

I understand you're welcoming input for the future of the pavilion. I live in Como and would like something more family friendly and affordable! A bakery comes to mind :) I would definitely love a place that's easy to pop into on a walk, and I love the outdoor stand with a la cart quick foods too (ice cream, hot dogs, cheese curds). Thanks!

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**12/6/17** – Carrie Taylor  
carriertaylor@gmail.com

I appreciated the music and activities at Dockside. I'd like the food to be more family friendly like the Highland Grill.

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**12/7/17** – Barbara Simmonds  
simmonds.barbara@gmail.com

PLEASE!!!!!!! Return to format & offerings that preceded the / most recent proprietors. Make it friendly to children again & a gathering place where people again smile & visit & get together joyfully with family & friends! And serve wholesome food ...

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**12/7/17** – Linda  
lrhinderscheit@gmail.com

I had another idea this morning. Cafe Latte has been a very popular St. Paul staple for many, many years. Perhaps they would be interested in opening a satellite restaurant in the Pavilion at Como Park.....

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**12/8/17** - Nate Smith  
njsmith79@yahoo.com

I would like to voice my opinion on what I think would be a great replacement for the Dockside. I would like to see the local beer selection expanded and more affordable pricing on the food. I would like to keep the music during the summer with some bigger names to buy tickets for. I think the dock level food kiosk should be a different organization from the restaurant. I would like to see more activities in the upper levels of the pavilion.

Thank you for your consideration,

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**12/8/17** – Sally Lightner  
sallylightner@icloud.com  
Hello!

I would like to voice my opinion about the new use for Como Dockside. I appreciate the updates to the recreation and lake access, but feel the restaurant is too dark, with a heavy atmosphere not conducive to "lake life".

I would like to see a more casual porch like atmosphere with maybe a fireplace to appeal to the winter walkers and nearby skiers. Local cuisine farm to table type with Minnesota specialties

would be welcomed! Keeping it simple and economical and appealing for family appetites, and changing with the seasons, for year round use.

To serve sit down B, L and D would be great, as well as easier to go items for nearby picnics, and morning walkers and bikers.

I'd love to have a nearby skating rink too and options for warming up afterwards.

I'm hopeful these thoughts will be heard! I live nearby and love to visit the lake and ski at the golf course. We need a facelift in this space that pays tribute to the Lake and parks nearby, with good, reasonably priced eating options! With food we are familiar with!

This is a fabulous opportunity for this area and I hope whatever is decided is done well, and not too "cheap" feeling. A classic Minnesota summer lake cabin meets north woods winter log cabin would be my first choice.

Thank you!

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**12/8/17** – Beth Bedell

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Good morning,

I'm hoping whoever takes over operations at the Pavilion makes it more family friendly for food, and gets rid of the black paint on the interior so the place isn't so depressing to go into.

Thank you,

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**12/9/17** – Theresa Wagner

david\_wags@comcast.net

Thank you for the informational meeting regarding Dockside recently. I just wanted to put it out there that I feel the city should work with Jon O to purchase the name of Dockside for the pavilion. Any future restaurant can put their name in front of it (Red Cow @ Dockside) but Dockside has such a good Como feel to it. If we can shell out \$\$\$ to placate previous poor business practices, surely we can buy this name. Also want to put in a plug for any restaurant coming in that is Red Cow or similar feel to it, I could see great success with a business plan like Red Cow generates. Thank you for the work going in to selecting a new entity, we are looking forward to hearing what is selected!

Sincerely