Corey Michael Smithson DESIGN SERVICES

LOGOS **POSTERS MANUALS CATALOGS BROCHURES** MENU DESIGN **BOOK COVERS INFOGRAPHICS** TEXT / DOCUMENTS



CORPORATE CLIENTS





































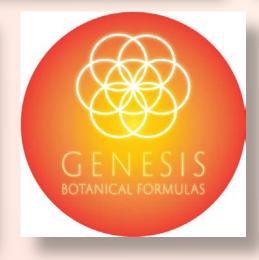


LOGOS













LOGOS















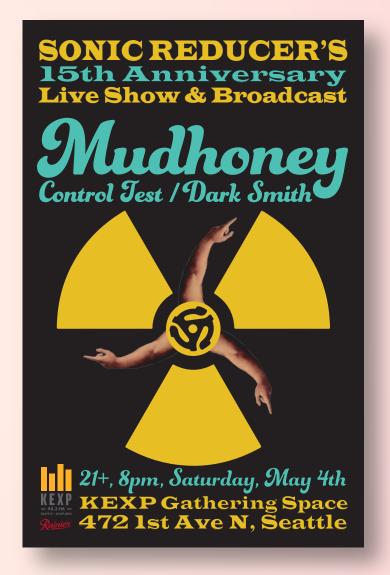




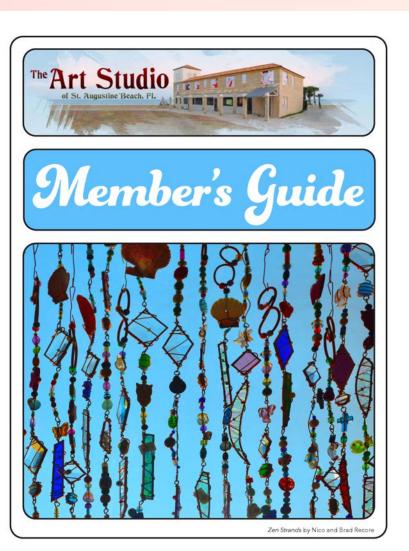
POSTERS







MANUALS





















CATALOGS































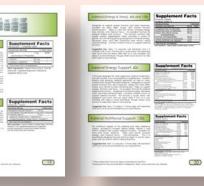


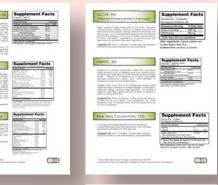
CATALOGS











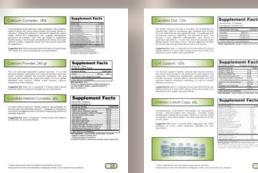










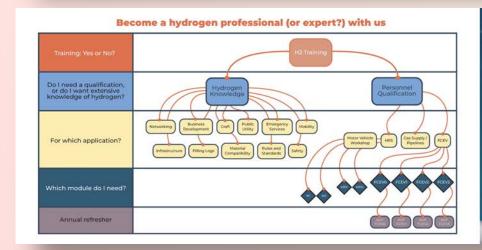




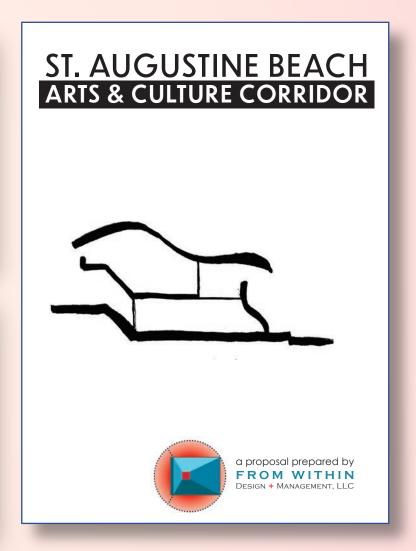


BROCHURES









MENU DESIGN



NINE YARDS BREWING

SNACKS

| Kibs and Bits Our house pub mix with roasted mixed nuts and crunchy vittles. | 54 |
|---|-------|
| Chips and Dip Roasted poblano queso and salsa with fresh tortilla chips. | \$7.5 |
| Matt's Southern Fried Pickles Crispy fried pickle chips served with spicy Cajun rémoulade. | \$8 |
| Brilliant Blonde Brined Buffalo Wings Fried crispy, served with blue cheese dressing and celery. | \$11 |
| Fries A basket of fries, just the way you love them. | \$5 |

SOUPS & SALADS

Homewrecker Red Bison Chili Topped with Beecher's cheddar, sour cream, and green onions. Cup \$5 / Bowl \$7 / Frito Pie \$8.5

Soup of the Moment Cup \$5 / Bowl \$7

Brewer's Big Salad
Organic mixed greens, roasted chicken, crispy bacon, Beecher's white cheddar, \$13
crumbled blue cheese, grape tomatoes, deviled eggs, and choice of dressing.

Paul's Organic Romaine Salad
Crispy romaine, creamy lemon garlic dressing, house herbed croutons, and Pecorino
\$8
Romano cheese.

Roasted Baby Beet Salad Organic baby beets, Laura Chanel's chèvre, organic baby lettuce, crispy shallots, and \$9.5 Meyer lemon vinaligrette.

Side Green Saled
Organic baby lettuce, heirloom cherry tomatoes, garlic croutons, grated Romano, and 54.5 herbed red wine vinaignette.

Nine Yards supports local vendors and farmers. We believe in using their products, and ones produced in this facility, to make your food taste great.

HEROS

All sandwiches served with fries. Substitute a cup of soup or side salad for \$2, or a cup of chill for \$3.50. Substitute gluten-free bread for \$2.

| East Coast Finnochiona salami, coppa, smoked ham, provolone, lettuce, tomato, onion, garlic aioli, mustard and herb vinaigrette. | \$14 |
|--|------|
| Chicken Parm Crispy fried chicken, house marinara, provolone, parmesan, and fresh basil pesto. | \$14 |
| Veggie Cheesesteak Roasted mixed mushrooms, grilled peppers and onlons, topped with house whiz. | \$13 |
| Cubano Slow-roasted pork, smoked ham, Swiss cheese, mustard, and sliced pickles. | \$14 |
| The Hanger Marinated hanger steak, grilled cherry peppers and onions, Pt. Reyes blue cheese, lemon-cured | \$15 |

FOR THE YOUNG ONES

Snack Basket
Fresh veggles, ranch, sliced ham, cheddar cheese, and crackers. Classic Grilled Cheese Melty Beecher's cheddar and toasty sourdough bread. Served with fries.

West Coast
Herb-roasted chicken breast, crispy bacon, Beecher's cheddar, lettuce, tomato, onion, and
creamy avocacio mayo.

SWEETS

Rootbeer float with house malted vanilla ice cream. \$5 Milkstout* float with house malted vanilla ice cream. \$6 Grammy's Cherry Crisp. \$7.5

Baked to order and served à la mode with malted vanilla ice cream. Seasonal fresh fruit sorbet scoop. \$3 Ice cream of the moment scoop. \$3

(206) 693-2333 / 7324 NE 175th St, Kenmore, WA 98028

Printer's Alley BAR & GRILL

322 S. CLEVELAND ST. MEMPHIS, TN 38104 901-471-0982 PRINTERSALLEYMEMPHIS.COM





LATE NIGHT MENU Food served from 10pm-8am

STARTERS Wings Chicken Tenders

CHEF SPECIALS Chicken and Waffles 13.5 12.5

8.25 6.25

RUPGERS

SANDWICHES

Philly 9.25 premium Philly steak, grilled onions, peppers, and Swiss cheese Taj Mahal 9,75 curried chicken, grilled mushrooms, Swiss cheese, and Ranch Paradise 9.75 jerked chicken, grilled oniom, peppers, and pepper jack cheese Cuban with Cuban Black Forest harn, Cuban marinated pork, mustard, pickles, promotions, and Swiss chaese.

FLATBREAD PIZZAS

Four Cheese Monster Meat





INDUSTRY NIGHT MONDAY

Specials for employees of the food service industry Flip Your Tab - win a coin toss and get 25% off!

POOL TOURNAMENT TUESDAY

Enter to win the weekly Printer's Alley Pool Tournament

WING DOWN WEDNESDAY

Enjoy our special \$0.75 wings

THIRSTY THURSDAY

Drink specials all night long

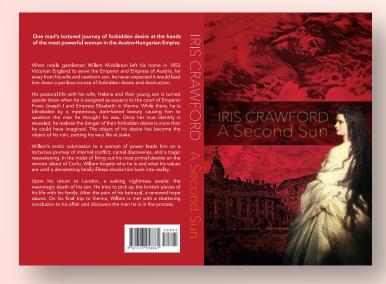
KARAOKE FRIDAY

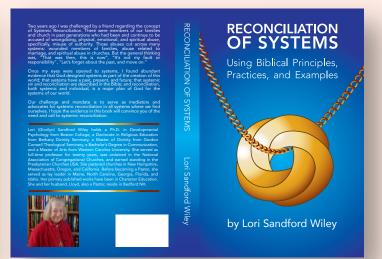
Come early for karaoke ... stay late for the party

BOOK YOUR PARTY AT PRINTER'S ALLEY

Looking for a cool late night venue for your next party or corporate event? Call 901-471-0982 to book your private event or submit a request online at printersalley.com!

BOOK COVERS





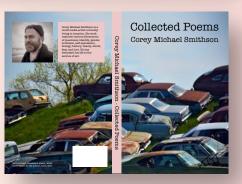




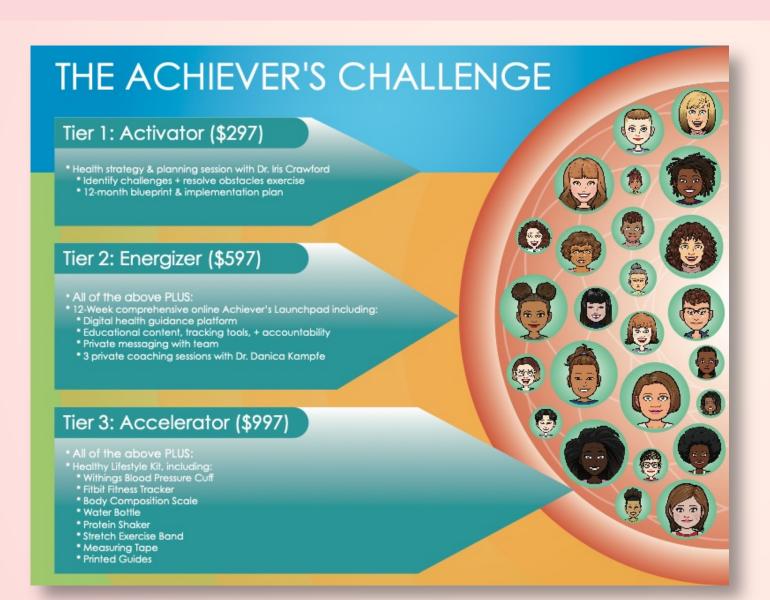








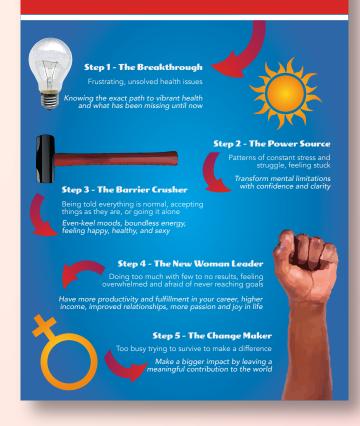
INFOGRAPHICS



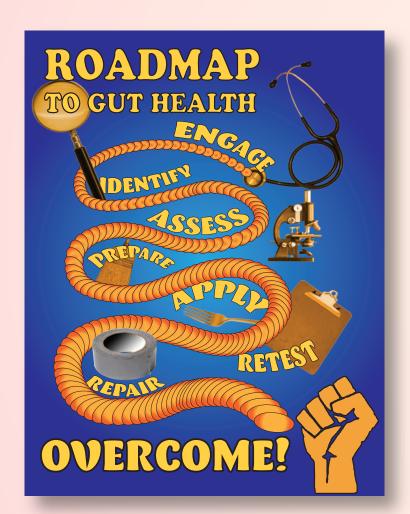


Struggling with frustrating health issues that stop you from living a meaningful life?

Confidently step into your life with vision and purpose, and make a bigger impact on the world.



INFOGRAPHICS





Fruit: All fruit is allowed, based on stages. Vegetables: All non-starchy vegetables are allowed. Meat: Non-processed meat with no non-SCD ingredients. Fish: All types. Must be unprocessed and unbreaded. Eggs: All types of eggs are allowed. Preferably organic

pastured eggs should be used. Cheese: Hard cheeses aged over 90 days. Use DCC, Friendly Farmer cheese for intro stages.

Nuts: ALL ... almonds, walnuts, pecans, cashews, hazelnuts,

Seeds: Sesame, pumpkin etc. for advanced stages. Beans: Only dried navy, kidney, lentils, lima, black, string, and green beans, split peas, and peas cooked using SCD rules. Homemade Yogurt: Use SCD guidelines for making yogurt from cow milk, goat milk and nut milks.

Honey: Preferably raw and/or local for sweetening. Oils: Ghee, pastured butter, coconut oil and olive oil. Starches: Rutabagas.

Other: Unflavored gelatin.

Grains: Rice, corn, guinoa, millet, amaranth, buckwheat, Starches: Potatoes, turnips, parsnips, yams,

Milk: All milk and cream based products. It's okay to use these to make homemade yogurt, though.

Cheese: Ricotta, goat cheese, feta, cream cheese, mozzarella. Only cheeses that are aged and have a low moisture content are allowed. DCC Friendly Farmer is a good ricotta substitute. Store-bought yogurt or Dannon can be used as a starter. Nuts/Seeds: Avoid those with an illegal coating, or those which might have used some illegal ingredients during roasting. Flax, chia and hemp seeds are not allowed.

Beans: Garbanzo, canned beans.

Sugar: Agave, cane, brown sugar, molasses, rapudura, date or coconut sugar are to be avoided.

Artificial Sweeteners: Avoid artificial sweeteners.

Preservatives: Avoid all preservatives. Binders/Thickeners: Agar, carrageenan, guar gum. Potato flour, rice flour, sorghum bean flour are not permitted. These

all feed bad gut bacteria. Oils: Avoid vegan butter products, soy bean oil, or canola oil. Other: Stevia, carob, whey powder, margarine, FOS

(fructooligosaccharides), seaweed or seaweed products, cassava, tiger nuts, tapioca starch, coconut water, or coconut aminos.

Balsamic vinegar, canned foods with no illegal ingredients (may still contain BPA), saccharin (allowed but possibly not healthy), and packaged foods verified as SCD legal by the manufacturer. Stevia may be tried after two years on the diet.

raw: apples, pears,

STAGE 5

All veggies, raw. Fruit:

Beans: Black and

kidney beans can be

Veggies:

STAGE 4

INTRO DIET STAGE I Broth: Kitchen Veggies: Basics or homemade Spinach, bone broth. butternut and Eggs: Organic pasture eggs. Omit if having acute diarrhea. Ripe banana cider and grape juice applesauce and winter squash.

Gelatin: Knox. Meat: Same as deseeded and Bernard Jensen, Great intro diet.

Lakes. Nut Milk: Meat: Roosted boiled Homemade or broiled: chicken, coconut milk, pineapple, plum, beef, turkey, lean pork, blanched lean game meats. almond or No ham or bacon pecan milk is permitted if Carrots: Peeled and tolerated. Same pecan. Nut milks: cooked for four hours. with nut milk cashew, hazelnut,

STAGE 2 Veggies: Peeled, seeded and well cooked: asparagus, acorn squash. cucumber, green

beans, peppers, Juices: 100% apple (brown spots), pumpkin and other (Welch's is SCD safe). pear sauce. Fruit Peeled, cooked: apricot, & raw) peach.

Meat: Same. Nuts and Seeds: Nut butters: almond, other dried fruit.

STAGE 3 Veggies: Peeled as appropriate and

Veggies: Raw vegetables are now introduced. cooked: beets, bok choy, broccoli, brussels sprouts, cabbage, cauliflower, celeriac, celery, Chinese cabbage, Fruit: All beeled and All fruits, raw collards, eggplant, kale, leek. lettuce. deseeded but may be Meat: lima beans, onions, parsley, spaghetti squash swiss chard watercross peaches, persimmons, dried meats like Fruit: Peeled, seeded and cooked: and grapes. jerky (as tolerated).

Meat: Meats battered Nuts and Seeds: blueberry, blackberry, cantaloupe, cherry, date, elderberry, fig, and fried in nut flour All, whole pieces.

gooseberry, grapefruit, kiwi, kumquat, lemon, lime, mango, orange papaya, Nuts and Seeds: passion fruit, strawberry, tangerine, Coconut flour, walnut allowed, plus other and macadamia flour beans prepared Dried Fruit and Raisins: Well can be introduced as according to SCD cooked in water and plump and soft. well as nut pieces and rules. Raisins are more advanced than coconut flakes.

Meat: Crisp fried pork or legal cashew, hazelnut, bacon can be used.
macadamia nut milk. Nuts and Seeds: Same as Stage 2.

Legumes: Split peas and lentils, lima, and navy beans soaked and

EXISTING CONDITIONS

A1A Beach Boulevard

Tenant 1: Art Studio & Gallery Tenant 2: The Dance of Company •2nd Floor: Unoccupied / Undeveloped

Owner: City of St. Augustine Beach

Building B

Building A

Number of stories: 2

ST. AUGUSTINE BEACH

ARTS & CULTURE CORRIDOR

 Owner: City of St. Augustine Beach Number of stories: 1 Storage: Art Studio & Gallery Storage: Bocce Court

Building C

 Owner: St. Johns County Number of stories: 1 Tenant: Marine Rescue

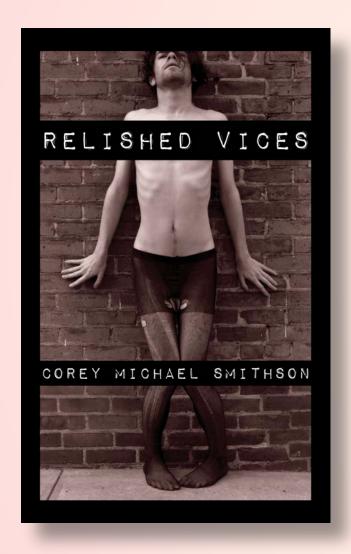
Building D

 Owner: St. Johns County Number of stories: 1 Tenant: Fire Department

No more than 2-5 days on intro diet • When moving to the next stage, include the foods that you have eaten in previous stages - If symptoms get worse on moving up a stage, move back by one stage until better - If in flare, eat intro diet for 2-5 days then reassess - When introducing new foods, wat a day between the new food and introducing the next food - If symptoms appear, wait for them to clear before resuming reintroducinct and the stage of the degree of the stage - If the s

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TEXT / DOCUMENTS





ESSAYS BRANDING STYLE GUIDES COPY EDITING **BOOK LAYOUT** GHOSTWRITING PROOFREADING PRESENTATIONS

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347-630-5829

