

**AGENDA ITEM EXECUTIVE SUMMARY**

Agenda Item number: 5

Title:	Recommendation to approve a Proposal of a New Class B Liquor License for Main Street Pub to be located at 204 W Main Street, St. Charles
Presenter:	Chief Keegan, Police Department

Meeting: Liquor Control Commission Date: March 20, 2017

Proposed Cost: \$ Budgeted Amount: \$ Not Budgeted: **Executive Summary** *(if not budgeted please explain):*

This is a request for a new Class B liquor license for HDF Entertainment LLC d/b/a Main Street Pub to be located at 204 W Main Street, St. Charles (former Beehive Tavern & Grille location). Their business venue will be a craft burger and craft beer restaurant. The applicant has been vetted by the Police Department and all documents are in order. They are also requesting a 2:00 a.m. late night permit.

Attachments *(please list):*

- Liquor License Application
- Background Check
- Site Plan
- Menu

Recommendation/Suggested Action *(briefly explain):*

Recommendation to approve a Proposal of a New Class B Liquor License for Main Street Pub to be located at 204 W Main Street, St. Charles.

#45013

City of St. Charles, Illinois Liquor Control Commissioner
 CITY RETAIL LIQUOR DEALER LICENSE APPLICATION
 APPLICATION FEE IS NON-REFUNDABLE



Incomplete applications will not be accepted.
 Completed applications may be submitted to: *Main St. Pub*
 Two East Main Street, St. Charles, IL 60174-1984

Date Application Received: _____ New Application Renewal Application

APPLICATION CHECKLIST

Check items to confirm all are attached to this application	Applicant	Office Use Only
Application Fee	<input type="checkbox"/>	<input type="checkbox"/>
Completed Application for all questions applicable to your business.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Copy of Lease/Proof of Ownership	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Copy of Dram Shop Insurance or a letter from insurance agent with a proposed quote.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Copy of Articles of Corporation, if applicable.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Completed B.A.S.S.E.T. (Beverage Alcohol Sellers & Servers Training) form – filled out for all employees. A copy of the B.A.S.S.E.T. certificate is only needed for each manager . It is the business establishment's responsibility to keep copies of all B.A.S.S.E.T. certificates on file for all of their employees.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Copy of Site Plan for Establishment (Drawn to scale including the parking lot, patio and/or deck, outdoor seating).	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Copy of Floor Plan for Establishment (Drawn to scale and must include the layout of the establishment with tables, chairs, aisles, displays, cash register, bar, and lounge area with dimensions, percentage, and square footage noted for each space). Be sure to also include all fixed objects , such as pool tables, bar stools, vending/amusement machines; as well as all exits .	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Copy of Business Plan, to include: <input type="checkbox"/> Hours of Operation <input type="checkbox"/> Copy of Menu <input type="checkbox"/> Whether or not live music will be played at this establishment <input type="checkbox"/> Will there be outdoor seating and/or outdoor designated smoking area <input type="checkbox"/> Do not include a marketing or financial plan with this business plan	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Are any building alterations planned for this site? If not sure, please contact Building & Code Enforcement at 630.377.4406 and/or Fire Prevention Bureau at 630.377.4458 to discuss whether or not a walk-thru and/or permit are necessary for this business.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
All managers have been fingerprinted who are employed by your establishment. When new management is hired, it is imperative you contact the Mayor's office to be fingerprinted so the City's business files are appropriately updated.	<input checked="" type="checkbox"/>	<input type="checkbox"/>

OFFICIAL USE ONLY

Approved* Denied Date Approved/Denied: _____ Customer Number: _____

Signature of Mayor, Liquor Control Commissioner _____ Date Issued _____

***ISSUANCE OF THIS LICENSE IS CONTINGENT ON MEETING ALL REQUIRED BUILDING AND FIRE DEPARTMENT REQUIREMENTS.**

APPLICANT INFORMATION

A. Type of Business: Individual Partnership Corporation Other (explain): LLC

B. Business Name: Main St Pub/HDF Entertainment LLC

C. Business Address: 204 W Main St

D. IL Tax ID Number: 4542-7150 E. Business Phone: [REDACTED] F. Business E-mail: [REDACTED] G. Business Website: jacksonavepub.com

H. Contact Person: Brian Hahn I. Title: Owner J. Phone No.: [REDACTED]

K. If Corporation, Corporation Name:

L. Corporation Address (city, state, zip code):

BUSINESS ESTABLISHMENT LOCATION INFORMATION

A. Type of Establishment: Package Restaurant Tavern Hotel/Banquet/Arcada/Q-Center Other

B. Address applying for liquor license (exact street address): 204 W Main St C. Number of Parking Spaces: 0 D. Outside Dining s.f. [17.20.020-R]: 500 E. Holding Bar s.f. [5.08.010-F]:

F. Total Building s.f.: 4300 G. Total Number of Seats: 109 H. Number of Bar Seats: 19 I. Sale Counter s.f.: J. Live Entertainment Area s.f. [5.08.010-H]: 0

K. Kitchen s.f.: 200 L. Cooler s.f.: M. Dry Storage s.f.: N. Seating Area s.f.: 2500 O. Retail/public Area s.f.: P. Service Bar s.f. [5.08.010-O]:

Q. Brief Business Plan description based on type of establishment listed above:
Craft Burger craft Beer bar/restaurant

MANAGER INFORMATION

Full Name, include middle initial: Kevin A Hahn Title: Owner Manager
 Birthdate: [REDACTED] Birthplace: Naperville Driver's License#: [REDACTED] Home Phone: [REDACTED]
 Home Address: [REDACTED]

Full Name, include middle initial: Brian T Hahn Title: Owner Manager
 Birthdate: [REDACTED] Birthplace: Naperville Driver's License#: [REDACTED] Home Phone: [REDACTED]
 Home Address: [REDACTED]

Full Name, include middle initial: Chris Dodsworth Title: Owner Manager
 Birthdate: [REDACTED] Birthplace: Naperville Driver's License#: [REDACTED] Home Phone: [REDACTED]
 Home Address: [REDACTED]

Scott Fisher owner manager

[REDACTED] Naperville [REDACTED] [REDACTED]
 [REDACTED]

PROPOSED FLOOR PLAN/LAYOUT OF PROPERTY

Mandatory: attach to this application a floorplan or layout of the proposed facility to include the following:

CLASS B LICENSES

1. Every application for a Class B license, whether an initial application or a renewal application, shall have attached thereto a site drawing of the proposed licensed premises, drawn to scale showing the following (*check off once complete*):
 - a. The location of all rooms, segregated areas, including outdoor seating areas and the square footage thereof;
 - b. The designated use of each room or segregated area (i.e. dining room, holding bar, service bar, kitchen, restrooms, outdoor seating areas, all rooms and segregated areas, including outdoor areas where alcoholic liquor may be served or consumed and all locations where live entertainment may be provided);
 - c. The proposed seating capacity of rooms or segregated areas where the public is permitted to consume food and/or alcoholic beverages and/or live entertainment may be provided.**
2. The site drawing is subject to the approval of the Local Liquor Control Commissioner. The Local Liquor Commissioner may impose such restrictions as he deems appropriate on any license by noting the same on the approved site drawing or as provided on the face of the license.
3. A copy of the approved site drawing shall be attached to the approved license and is made a part of said license.
4. It shall be unlawful for any Class B licensee to operate and/or maintain the licensed premises in any manner inconsistent with the approved site drawing.

CLASS C LICENSES

1. Every application for a Class C license, whether an initial application or a renewal application, shall have attached thereto a site drawing of the proposed licensed premises, drawn to scale, showing the following (*check off once complete*):
 - a. The location of all rooms, segregated areas, including outdoor seating areas and the square footage thereof;
 - b. The designated use of each room or segregated area (e.g. dining room, holding bar, service bar, kitchen, restrooms, outdoor seating areas, all rooms and segregated areas, including outdoor areas, where alcoholic liquor may be served or consumed and all locations where live entertainment may be provided);
 - c. The proposed seating capacity of rooms or segregated areas where the public is permitted to consume food and/or alcoholic beverages and/or live entertainment may be provided.**
2. The site drawing is subject to the approval of the Local Liquor Commissioner. The Local Liquor Commissioner may impose such restrictions as he deems appropriate on any licensee by noting the same on the approved site drawing or as provided on the face of the license.
3. A copy of the approved site drawing shall be attached to the approved license and is made a part of said license.
4. It shall be unlawful for any Class C licensee to operate and/or maintain the licensed premises in any manner inconsistent with the approved site drawing.

****THE FIRE PREVENTION BUREAU WILL FURNISH ALL FINAL, PERMITTED OCCUPANCY NUMBERS FOR THIS LICENSE.**

CORPORATION / PREMISES QUESTIONS

1.	<p>If applicant is an individual or partnership, is each and every person a United States citizen (5.08.070-2)? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Is any individual a naturalized citizen? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, print name(s), date(s), and place(s) of naturalization:</p>
2.	<p>List the type of business of the applicant (5.08.070-3): <i>Restaurant / Tavern</i></p>
3.	<p>Number of years of experience for the above listed type of business (5.08.070-4): <i>15+</i></p>
4.	<p>Amount of merchandise that normally will be in inventory when in operation (5.08.070-5): \$ <i>6000</i></p>
5.	<p>Location/address and description of business to be operated under this applied for license (5.08.070-6): <i>200 W Main St St Charles</i></p>
6.	<p>Is the premises owned or leased (5.08.070-6A)? <input type="checkbox"/> Owned <input checked="" type="checkbox"/> Leased</p>
7.	<p>If the premises are leased, list the names and addresses of all direct owners or owners of beneficial interests in any trusts, if premises are held in trust (5.08.070-6B):</p> <p>Name of Building Owner: <i>JVM 210 LLC</i></p> <p>Address of Building Owner: <i>1305 S River St. Batavia, IL 60510</i></p> <p>Mailing Address of Building Owner (if different):</p> <p>Phone Number: [REDACTED] E-mail Address:</p> <p>Name of Building Owner:</p> <p>Address of Building Owner:</p> <p>Mailing Address of Building Owner (if different):</p> <p>Phone Number: E-mail Address:</p> <p>Name of Building Owner:</p> <p>Address of Building Owner:</p> <p>Mailing Address of Building Owner (if different):</p> <p>Phone Number: E-mail Address:</p>
8.	<p>Does the applicant currently operate, or operated in the past, any other establishment within the City of St. Charles that requires a liquor license? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, please list the business name(s) and address(es):</p>

9.	<p>Does applicant have any outstanding debt with the City of St. Charles, including, but not limited to, utility bills, alcohol tax, and permit fees, for any current or previous establishment owned, operated or managed by the applicant? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, please note the City of St. Charles requires all debt to be paid in full before consideration of a new or renewed liquor license is issued.</p>
10.	<p>Are any improvements planned for the building and/or site that will require a building permit? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, has a building permit been applied for? <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>If yes, date building permit was applied for with Building & Code Enforcement:</p>
11.	<p>Has applicant applied for a similar or other license on the premises other than the one for which this license is sought (5.08.070-7)? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, what was the disposition of the application? Explain as necessary:</p>
12.	<p>Has applicant (and all persons listed on page 1 of this application) ever been convicted of a felony under any Federal or State law, or convicted of a misdemeanor opposed to decency or morality (5.08.070-8)? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>Is applicant (and all persons listed on page 1 of this application) disqualified from receiving a liquor license by reason of any matter contained in Illinois State law and/or City of St. Charles Municipal Ordinances? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p>
13.	<p>List previous liquor licenses issued by any State Government or any subdivision thereof (5.08.070-9). Use additional paper if necessary.</p> <p>Government Unit:</p> <p>Date: _____ Location, City/State: _____</p> <p>Special Explanations:</p> <p>Government Unit:</p> <p>Date: _____ Location, City/State: _____</p> <p>Special Explanations:</p>
14.	<p>Have any liquor licenses possessed ever been revoked (5.08.070-9)? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, list all reasons on a separate, signed letter accompanying this application.</p> <p>Has any director, officer, shareholder, or any of your managers, ever been denied liquor license from any jurisdiction?</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>If yes, proceed to Question 15. If more space is needed, please attach a separate sheet of paper with the information.</p>

15.	<p>Complete ONLY if yes was answered to the questions above (14):</p> <p>Name: _____ Name of Business: _____</p> <p>Position with the Business: _____</p> <p>Date(s) of Denial: _____</p> <p>Reason(s) for Denial of License: _____</p>
16.	<p>Date of Incorporation (Illinois Corporations) (5.08.070-10): <u>2/2017</u></p> <p>Date qualified under Illinois Business Corporation Act to transact business in Illinois (Foreign Corporation): _____</p>
17.	<p>Has the applicant and all designated managers read and do they all understand and agree not to violate any liquor laws of the United States, the State of Illinois, and any of the ordinances of the City of St. Charles in conducting business(5.08.070-11)?</p> <p><input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Have you, or in the case of a corporation, the local manager, or in the case of a partnership any of the partners, ever been convicted of any violation of any law pertaining to alcoholic liquor? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>Have you, or in the case of a corporation the local manager, or in the case of a partnership any of the partners, ever been convicted of a felony? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>Have you ever been convicted of a gambling offense? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (If a partnership or corporation, include all partners and the local manager(s).)</p> <p>Will you and all your employees refuse to serve or sell alcoholic liquor to an intoxicated person or to a minor?</p> <p><input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p>
18.	<p>Mandatory: All individual owners, partners, officers, directors, and/or persons holding directly or beneficially more than five (5) percent in interest of the stock of owners by interest listed on page 1 of this application must be fingerprinted by the City of St. Charles Police Department (5.08.070-A12).</p> <p>Has this been done? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>If yes, date(s): <u>2/2017</u></p>
19.	<p>Mandatory: Has the applicant attached proof of Dram Shop Insurance to this application or already furnished it to the City of St. Charles (5.08.060)? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>If already furnished, date of delivery: _____</p> <p>NOTE: Insurance must be issued from May 1, 20XX – April 30, 20XX in accordance with City code 5.08.060. Request a prorated rate from your insurance company if you are applying for a new license during this timeframe.</p>

20. **Mandatory:** Is the premises within 100 feet of any real property of any church; school; hospital; home for the aged or indigent persons; home for veterans, their wives/husbands, or children; and/or any military or naval station (5.08.230)?
 Yes No

COMMENTS/ADDITIONAL INFORMATION

B.A.S.S.E.T. TRAINING

Please list employees required to have B.A.S.S.E.T training on this page – include all managers, assistant managers, bartenders, and clerks who are permitted to make alcoholic liquor sales. Include copies of certificates for managers only and mark Manager if applicable. Add another page, if needed.

Name: **KEVIN** **HAHN** **YES**
(First) (Last) (Middle) Manager
Home Street Address: [REDACTED]
City, State, Zip: **NAPERVILLE IL60540**
Date of Course: **11/2/15** Place Course was Taken: **ILCC**
Birthdate: [REDACTED] Certificate Granted: **YES** Expiration: **11/2/18**

Name: **BRIAN** **HAHN** **YES**
(First) (Last) (Middle) Manager
Home Street Address: [REDACTED]
City, State, Zip: **NAPERVILLE IL 60565**
Date of Course: **5/13/16** Place Course was Taken: **ON LINE**
Birthdate: [REDACTED] Certificate Granted: **YES** Expiration:


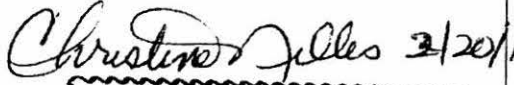

Name: **CHRISTOPHER** **DODSWORTH** **YES**
(First) (Last) (Middle) Manager
Home Street Address: [REDACTED]
City, State, Zip: **NAPERVILLE IL 60565**
Date of Course: **4/26/2010** Place Course was Taken: **ILCC**
Birthdate: [REDACTED] Certificate Granted: **YES** Expiration:

Name: **SCOTT** **FISCHER** **YES**
(First) (Last) (Middle) Manager
Home Street Address: [REDACTED]
City, State, Zip: **WHEATON IL 60187**
Date of Course: **4/11/13** Place Course was Taken: **ILCC**
Birthdate: [REDACTED] Certificate Granted: **YES** Expiration:

NEW MANAGEMENT REQUIREMENTS

Whenever a new manager comes on board, the City must be notified and that person must be fingerprinted.

It is the business establishment's responsibility to keep copies of all B.A.S.S.E.T. certificates on file for their employees.

APPLICATION FOR LATE NIGHT PERMIT	
SUPPLEMENTAL TO LIQUOR LICENSE FOR CLASS B/C	
To: St. Charles Liquor Control Commission	Date: 2/20/17
I now possess or have applied for a liquor license Class B	
Applicant's Name: Dorian Habra	
Name of Business: Main St Pub	
Business Address: 204 W Main St	
Business Phone: [REDACTED]	
SUPPLEMENTAL PERMIT APPLIED FOR	
Payment of Late Night Permit fee is required at the time the permit is issued.	
<input type="checkbox"/> 1:00 a.m. Late Night Permit – fee of \$800.00 <input checked="" type="checkbox"/> 2:00 a.m. Late Night Permit – fee of \$2,300.00	
NOTE: Other permits that may be available upon request include: <ul style="list-style-type: none"> • Class E – Special Event License (1 to 3-day event @ \$100.00 per day) • Outdoor Dining Permit (Contact Community & Economic Development @ 630.377.4443) 	
SIGNATURES	
 _____ Applicant's Signature	 
<input type="checkbox"/> Liquor Commissioner hereby directs City Clerk to issue permit indicated above.	
_____ Liquor Commissioner's Signature	_____ Date



Memo

Date: 3/10/2017
To: The Honorable Ray Rogina, Mayor-Liquor Commissioner
From: James Keegan, Chief of Police
Re: Background Investigations-Liquor Establishments

The purpose of this memorandum is to document and forward to your attention the results of the background investigations conducted by members of the St. Charles Police Department concerning the below mentioned establishments.

As is customary procedure, a detective was assigned each of these investigations and reviewed both the site location/floor plans and the corresponding applicants.

We found nothing of a derogatory nature that would preclude either the site location or the applicants from moving forward with liquors sales and on-site consumption, subject to City Council approval.

Thank you in advance for your consideration in these matters.

Pub 47-Class B (1am)

1890 W. Main Street

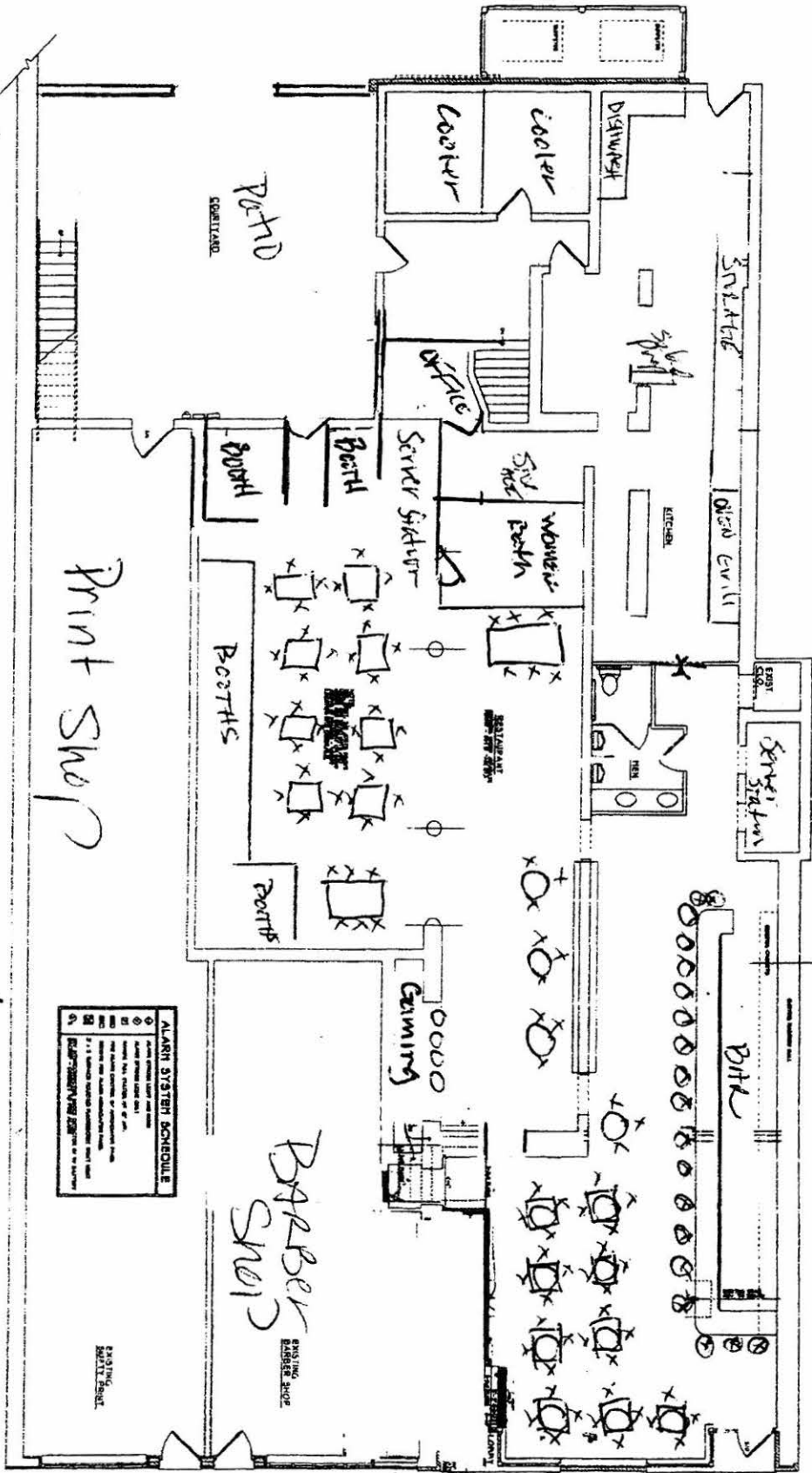
GM Gordon Smith has already been hired and will be present for hearings/testimony. This is the former Macarena Tapas. This will be Pub 47's second location (Huntley) with two more restaurants on the horizon. Ownership group states Huntley location is over 70% food sales. Inside buildout and remodel is almost complete. They are hoping to open soon. Please see the attached menu and application packet.

Main Street Pub-Class (2am)

204 W. Main Street

This is the former Beehive bought by a larger ownership group that owns and operates Jackson Street Pub in Naperville and Main Street Pub in Glen Ellyn. The ownership group wants to redesign the inside of the current location and open sometime in May as Main Street Pub (Creative Burgers and Craft Beer). Please see the attached menu and application packet.

Table Layout



GENERAL NOTES:
 1. ALL WORK SHALL BE IN ACCORDANCE WITH THE CITY OF SAINT CHARLES SPECIFICATIONS AND THE ILLINOIS BUILDING CODE.
 2. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE CITY OF SAINT CHARLES.
 3. THE CONTRACTOR SHALL MAINTAIN ACCESS TO ALL ADJACENT PROPERTIES AT ALL TIMES.
 4. ALL WORK SHALL BE COMPLETED WITHIN THE SPECIFIED TIME FRAME.
 5. THE CONTRACTOR SHALL BE RESPONSIBLE FOR PROTECTING ALL EXISTING UTILITIES AND STRUCTURES.
 6. ALL MATERIALS AND WORKMANSHIP SHALL BE SUBJECT TO INSPECTION AND APPROVAL BY THE CITY OF SAINT CHARLES.

FIRST FLOOR PLAN (NOT TO SCALE)
 SCALE: 1/4" = 1'-0"

ALARM SYSTEM SCHEDULE

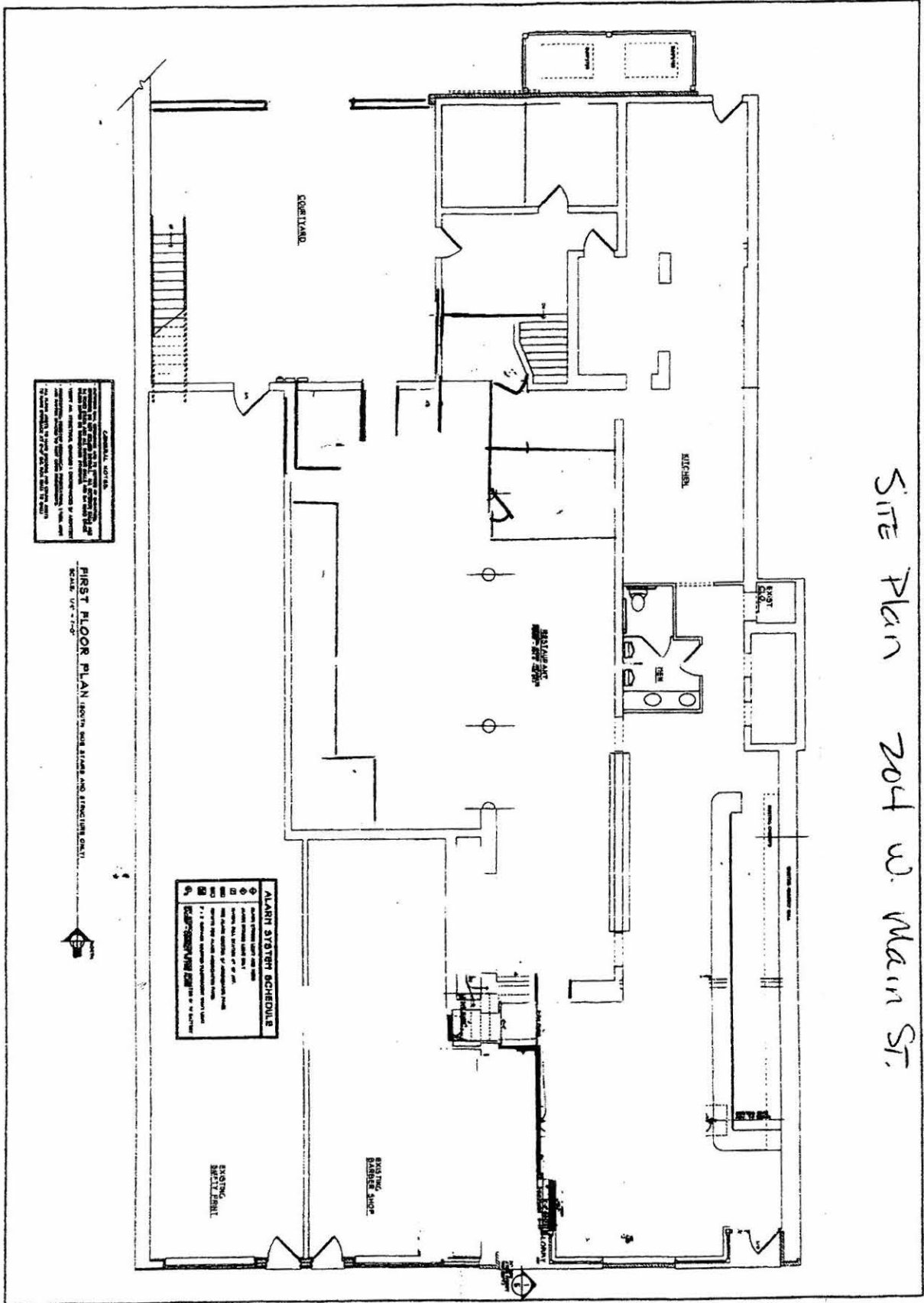
1	Alarm System
2	Alarm Panel
3	Alarm Bell
4	Alarm Horn
5	Alarm Light
6	Alarm Siren
7	Alarm Speaker
8	Alarm Strobe
9	Alarm Whistle

PROPOSED ALTERATIONS FOR
 204 W. MAIN STREET
 SAINT CHARLES, IL



2

SITE PLAN 204 W. MAIN ST.



GENERAL NOTES
 1. ALL WORK SHALL BE IN ACCORDANCE WITH THE CITY OF SAINT CHARLES, ILLINOIS, ORDINANCES AND SPECIFICATIONS.
 2. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE CITY OF SAINT CHARLES, ILLINOIS.
 3. THE CONTRACTOR SHALL BE RESPONSIBLE FOR PROTECTING ALL EXISTING UTILITIES AND STRUCTURES.
 4. THE CONTRACTOR SHALL BE RESPONSIBLE FOR MAINTAINING ACCESS TO ALL ADJACENT PROPERTIES.
 5. THE CONTRACTOR SHALL BE RESPONSIBLE FOR RESTORING ALL AREAS TO ORIGINAL OR BETTER CONDITION.
 6. THE CONTRACTOR SHALL BE RESPONSIBLE FOR REMOVING ALL DEBRIS AND WASTE FROM THE SITE.
 7. THE CONTRACTOR SHALL BE RESPONSIBLE FOR PROVIDING ALL NECESSARY SAFETY MEASURES DURING CONSTRUCTION.
 8. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY INSURANCE COVERAGE.
 9. THE CONTRACTOR SHALL BE RESPONSIBLE FOR NOTIFYING ALL ADJACENT PROPERTY OWNERS OF THE CONSTRUCTION WORK.
 10. THE CONTRACTOR SHALL BE RESPONSIBLE FOR MAINTAINING TRAFFIC FLOW DURING CONSTRUCTION.

FIRST FLOOR PLAN 1/8" = 1'-0" (SEE STAIRS AND STAIRS CASE)
 SCALE: 1/8" = 1'-0"

ALARM SYSTEM SCHEDULE

1	EXISTING	EXISTING
2	NEW	NEW
3	RELOCATED	RELOCATED
4	REMOVED	REMOVED

EXISTING
 SAFETY LIGHT

NEW TRUCK
 BARBER SHOP

PROPOSED ALTERATIONS FOR:
204 W. MAIN STREET
 SAINT CHARLES, IL

2

Architect:
 Designer:
 Engineer:
 Contractor: J.B.
 Date: 08/15/10
 Project No.: 204 W. MAIN ST.



Main St Pub

Hours of Operation:

Sunday 11AM - ~~1PM~~ ^{AM}
Monday 11AM - ~~1PM~~ ^{AM}
Tuesday 11AM - ~~1PM~~ ^{AM}
Wednesday 11AM - ~~1PM~~ ^{AM}
Thursday 11AM - ~~1PM~~ ^{AM}
Friday 11AM - ~~2PM~~ ^{AM}
Saturday 11AM - ~~2PM~~ ^{AM}

Live Music: No

Outdoor Seating/Smoking Area: Yes

Jackson Avenue Pub

WiFi: jacksonave

Starters

Bacon Wrapped Dates 8
With a Balsamic Glaze

Tinga Egg Rolls 10
Shredded Chipotle Chicken, Vegetables, Fresh Herbs & Mexican Spices

Beer Cheese Pretzel Sticks 9
Made with Allagash White Witbier

Chicken Strips & Fries 9

Chicken Wings 10
Choice of: BBQ, Buffalo, Sweet & Spicy, Teriyaki or Truffle Parmesan

Flat Breads 10
Buffalo - Grilled Chicken, Buffalo Sauce, Provolone & Bleu Cheese
Margherita - Tomato, Basil, Fresh Mozzarella, Parmesan Cheese
Pollo Pico - Chicken, Salsa Verde, Pico de Gallo, Cheddar Cheese

Fried Pickle Chips 7

Jalapeño Poppers 8
Stuffed with Cheese and Wrapped in Bacon

Buffalo Bleu Mac & Cheese 8
Add Chicken 2

Cilantro Jalapeño Lime Hummus 8
Served with Pita Chips & Sliced Cucumber

Sliders 10
Three Mini Angus Burgers with Onion, Pickles served with House Fries
Add Cheese 1

Spicy Tater Tots 8
Tater Tots & Jalapeño Slices wrapped in Bacon

Spinach & Artichoke Dip with Tortilla chips 10
Substitute Pita Bread 1

Quesadilla 8
Add Chicken 2

Salads

Add Chicken to any salad 2

Border 10
Mixed Greens, Roasted Corn & Red Pepper, Avocado, Red Onion,
Fried Tortilla Strips, Honey Lime Vinaigrette

Spinach & Quinoa 10
Spinach, Avocado, Hard Boiled Egg Crumbles, Quinoa,
Blackberry Basil Vinaigrette

Pear 10
Mixed Greens, Pear Slices, Cranberries, Feta,
White Balsamic Vinaigrette, Balsamic Glaze

Spinach 9
Spinach, Dried Cranberries, Walnuts, Feta, Balsamic Vinaigrette

Wedge 9
Iceberg, Bacon, Bleu Cheese Crumbles, Tomato, Red Onion, Bleu Cheese Dressing

Dressings: Balsamic Vinaigrette, Blackberry Basil Vinaigrette,
Bleu Cheese, Honey Lime Vinaigrette, Italian,
Ranch, White Balsamic, Thousand Island

Food & Drink Features

Pub Chili

-Cup- -Bowl-
3.50 5.50

Chicken Pot Pie Soup

-Cup- -Bowl-
3.50 5.50

CheeseBurger Chalupas

Stuffed with Angus Beef,
Cheddar Cheese,
Pickles & Onion
9

The Cholula Burger

Pepper Jack Cheese, Roasted
Jalapenos, Sour Cream,
Fried Tortilla Strips &
Patron Silver Cholula Sauce
12

El Burro Loco

Don Julio Tequilla,
Chambord,
Fresh Lime Juice &
Ginger Beer
9

Ask Your Server about our
Weekly Specials

Jackson Avenue Pub

WiFi: jacksonave

PROTEIN

(choose one)

½ lb Fresh Angus Beef
Grilled Chicken Breast
Black Bean & Quinoa

Burgers 12

Served with our House Fries

Bulleit Bourbon

Swiss, Arugula, Sweet Caramelized Onions, Bacon,
Bulleit Bourbon Honey Glaze

California

Cheddar, Bacon, Avocado, Lettuce, Tomato, Ranch

Classic

Cheddar, Lettuce, Tomato, Onion

Country Bloomin'

Swiss, Cheddar, Arugula, Crispy Onion Strings, Whiskey Steak Sauce

Diablo

Pepper Jack, Fried Egg, Roasted Jalapeños, Bacon, Sriracha Chili Sauce

Drunken Pear

Goat Cheese, Arugula, Bourbon Poached Pear, Balsamic Glaze

Fried Pickle

Cheddar, Pepper Jack, Fried Pickles, Tomato, Chipotle Aioli

Goat Cheese

Goat Cheese, Fried Tomato, Herb Aioli

Goodfella

Fresh Mozzarella, Tomato, Red Onion, Basil, Garlic & Parmesan Sauce

Gringo

Pepper Jack, Cheddar, Roasted Corn, Fried Tortilla Strips, Guacamole

Hangover

Cheddar, Swiss, Bacon, Fried Egg

Hell Fire

Pepper Jack, Bacon, Roasted Jalapeños, Chipotle Aioli

Honey Bleu

Bleu Cheese Crumbles, Arugula, Bacon, Honey Mustard

Maui Wauai

Provolone, Marinated Grilled Pineapple, Roasted Jalapeños, Bacon

Pork & Horse

Cheddar, Bacon, Sautéed Mushrooms, Horseradish Cream

Premier

Swiss, Sweet Caramelized Onions, Sautéed Mushrooms, Horseradish Cream

Rio Rancho

Cheddar, Fried Avocado, Pico de Gallo, Ranch

Western

Cheddar, Bacon, Sweet Caramelized Onions, BBQ Sauce

BUN

(choose one)

House
Pretzel
Wheat with Oats

Sides

Cucumber Salad	4	Cajun Fries	5
Italian Pasta Salad	4	Sweet Potato Fries	5
House Salad	4	Tator Tots	5
House Fries	4	Truffle Parmesan Fries	6

“Main Street Pub”



BUSINESS PLAN

Kevin Hahn
Brian Hahn
Chris Dodsworth
Scott Fisher

*Creative Burgers and Craft Beer in an up-
scale pub environment*

Details of Business

Owners

Kevin Hahn, Brian Hahn, Chris Dodsworth, Scott Fisher

Location

204 W Main Street
Saint Charles, IL 60174

Contact Telephone Numbers

Kevin Hahn: 630-605-4960
Brian Hahn: 630-881-3551
Chris Dodsworth: 630-803-3459
Scott Fisher: 630-301-8586

E- Mail

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Bhahn55@hotmail.com
Dods66@comcast.net
Sfisher1167@gmail.com

BUSINESS PROFILE/ CONCEPT

Description of Business

Delicious burgers, craft beer and outstanding service! Since Jackson Avenue Pub opened in downtown Naperville in July of 2012, our focus has been creating a unique menu featuring creative burgers and pairing it with local and interesting craft beers. We have since duplicated our business concept at a second location in Downtown Glen Ellyn. Main Street Pub in Glen Ellyn opened in November of 2015.

Hours of Operation

Sunday – Thursday 11AM – 1PM
Friday and Saturday 11AM - 2PM

Product – Interior Vision

Our current locations are an industrial and modern update to the old school pub atmosphere. With refurbished wood, exposed brick, iron accents and Edison lighting, our décor matches our upscale creative menu of speciality burgers and craft beer.

Product - Menu

The menu can be described as Creative Burgers, although we also have a customizable menu and various American Cuisine focused options. The current menu can be viewed at www.JacksonAvePub.com and www.TheMainStreetPub.com. The menu is focused around providing a range of options for the customer along with high quality and consistency. The ingredients are hand-picked from local markets and all options on our menu are made from original recipes.



<http://napervillemagazine.com/2014/08/best-naperville-2014/>

<http://www.dailyherald.com/article/20131226/entlife/712269983/>

<http://www.dailyherald.com/article/20130118/entlife/701189961>

<http://www.chicagotribune.com/suburbs/naperville-sun/ct-nvs-west-dining-profile-st-0724-20150723-story.html>

<http://www.mysuburbanlife.com/2016/06/29/glen-ellyns-main-street-pub-tempts-with-elevated-burgers-appetizers-mystery-diner/aio2mro/>

Target Market

Our main target market is customers 25 years of age and older. While adults enjoy our social atmosphere and range of craft beers and spirits, we also welcome families and provide a kids menu during lunch and dinner. Our lunches cater to a business crowd with fast service or families enjoying shopping around town.

Summary

Our concept has been duplicated and proven as successful and continues to grow year after year. We believe that Main Street Pub will be a great new addition to downtown St. Charles. With our other locations in similar demographic cities as St. Charles, we think we will be able to create a loyal following. We hope that this opportunity will lead to years of our business being a staple in the downtown area.