ST. CHARLES SINCE 1834	**AGENDA ITEM EXECUTIVE SUMMARY**	Agenda Item number: **5**
	Title:	Recommendation to approve a Proposal of a New Class B Liquor License for Brunch Cafe to be located at 172 S 1st Street, St. Charles
	Presenter:	Chief Keegan, Police Department

Meeting: Liquor Control Commission	Date: November 21, 2016	
Proposed Cost: $	Budgeted Amount: $	Not Budgeted: ☐

Executive Summary (*if not budgeted please explain*):

This is a request for new class B liquor license for Brunch Cafe to be located at 172 S 1st Street, St. Charles. Operating hours will be from 6:30 a.m. to 2:30 p.m. – not late night permit. This business will be residing in the new building on 1st Street that is currently under construction and is planned for occupancy in the near future. All paper work is in order, background checks have been completed by the Police Department. Fingerprints are still pending but BASSET certification is complete for the manager. The license will not will be issued until a final occupancy permit has been released. Brunch Café also operates in Fox River Grove, Huntley, McHenry, and Roselle.

Attachments (*please list*):
Liquor License Application
Background Check
Site Plan
Business Plan
Menu

Recommendation/Suggested Action (*briefly explain*):
Recommendation to approve a proposal of a new class B liquor license for Brunch Cafe to be located at 172 S 1st Street, St. Charles.

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:
Two East Main Street, St. Charles, IL 60174-1984

B-Class

Date Application Received: 11/2/16 ☒ **New Application** ☐ **Renewal Application**

APPLICATION CHECKLIST

Check items to confirm all are attached to this application	**Applicant**	**Office Use Only**
Application Fee	☑	☐
Completed Application for all questions applicable to your business.	☑	☐
Copy of Lease/Proof of Ownership	☑	☐
Copy of Dram Shop Insurance or a letter from insurance agent with a proposed quote.	☑	☐
Copy of Articles of Corporation, if applicable.	☑	☐
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.	☑	☐
Copy of Site Plan for Establishment (Drawn to scale including the parking lot, patio and/or deck, outdoor seating).	☑	☐
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**.	☑	☐
Copy of Business Plan, to include: ☐ Hours of Operation ☑ Copy of Menu ☐ Whether or not live music will be played at this establishment ☐ Will there be outdoor seating and/or outdoor designated smoking area ☐ **Do not include a marketing or financial plan with this business plan**	☑	☐
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. new building/Construction	☐	☐
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.**	☑	☐

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.

07.05.2016

Date: _____
( ) New Application
( ) Renewal Application

CITY OF ST. CHARLES

LIQUOR CONTROL COMMISSIONER
TWO EAST MAIN STREET
ST. CHARLES, ILLINOIS 60174-1984

City Retail Liquor Dealer License Application (rev. 12/13) Non-Refundable

Ordinance 5.08.050.A1 **Application must be completed in full** **Incomplete applications will be rejected**

Business Type: Circle one Individual Partnership Corporation Other _____

Business Name Brunch Cafe Sales Tax # 4225-6321

Business Address 172 S. First St St. Charles Il 60174 Business Phone # Applied

Contact Person Andy Title Pres Phone # [redacted]

If Corporation, Corporate Name BNL, St. Charles Corp

Corporation Address 1110 W. Lake Cook Rd, Buffalo Grove Il 60089

Corporate Officers, plus Manager of Establishment, Officers must include President, Vice President, Secretary and Treasurer Or Sole Proprietor

Have you had a business within the City of St. Charles under any other corporate name: ____ **Yes** ✓ **No**
If yes, list address of business _____

Full Name, include Middle Initial Andy D Zatos Title Pres

Birth Date [redacted] Birthplace Il Driver's License # [redacted] Home Phone # [redacted]

Home Address 121[redacted] Addison Il 60101

Full Name, include Middle Initial Ted Zatos Title VP

Birth Date [redacted] Birthplace Il Driver's License [redacted] Phone # [redacted]

Home Address [redacted] Bloomingdale Il 60108.

Full Name, include Middle Initial Peter Revel Title Sec

Birth Date [redacted] Birthplace Il Driver's License # [redacted] Home Phone # [redacted]

Home Address [redacted] Palatine 60067

Type of Establishment: ( ) **Package** (✓) **Restaurant** ( ) **Tavern** ( ) **Hotel/Banquet/ Arcada/Q-Center** ( ) **Other** _____

Check as Applicable to ( ) **Holding Bar [5.08.010-F]** ( ) **Service Bar [5.08.010-O]** ( ) **Live Entertainment [5.08.010-H]**
Type of Establishment: ( ) **Outside Dining [17.20.020-R]**

Brief Business Plan Description based on type of establishment listed above:
Breakfast & Lunch Restaurant serving Bloody Marys and Mimosas

George Reveliotis (Treas) IL [redacted]
[redacted]
Elk Grove Village Il 60007

Initial: Liq Comm _____
Police Chief _____

APPLICANT INFORMATION

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

B. Business Name: Brunch Cafe.

C. Business Address: 172 S. First St. St. Charles Il 60174

D. IL Tax ID Number:	E. Business Phone:	F. Business E-mail:	G. Business Website:
4225-6321	847-312-5460	stcharlese@brunchcafe.com	BrunchCafe.com

H. Contact Person:	I. Title:	J. Phone No.:
Andy Zatos	Pres	[redacted]

K. If Corporation, Corporation Name: BNL St. Charles Corp.

L. Corporation Address (city, state, zip code): 1110 W. Lake Cook Rd Buffalo Grove Il 60089

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):	C. Number of Parking Spaces:	D. Outside Dining s.f. [17.20.020-R]:	E. Holding Bar s.f. [5.08.010-F]:
172 S. First St St. Charles Il 60174	110	N/A	N/A

F. Total Building s.f.:	G. Total Number of Seats:	H. Number of Bar Seats:	I. Sale Counter s.f.:	J. Live Entertainment Area s.f. [5.08.010-H]:
5100	150	N/A	N/A	N/A

K. Kitchen s.f.:	L. Cooler s.f.:	M. Dry Storage s.f.:	N. Seating Area s.f.:	O. Retail/public Area s.f.:	P. Service Bar s.f. [5.08.010-O]:
2700	Part of Kitchen	Part of Kitchen	2400		

Q. Brief Business Plan description based on type of establishment listed above:
Breakfast and Lunch Restaurant.

MANAGER INFORMATION

Full Name, include middle initial: Kyle Pepich Title: Manager

Birthdate: Birthplace: Il Driver's License#: Home Phone: [redacted]

Home Address: [redacted] Carpentersville Il 60110

Full Name, include middle initial: Title:

Birthdate: Birthplace: Driver's License#: Home Phone:

Home Address:

Full Name, include middle initial: Title:

Birthdate: Birthplace: Driver's License#: Home Phone:

Home Address:

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.	If applicant is an individual or partnership, is each and every person a United States citizen **(5.08.070-2)**? ☑ **Yes** ☐ **No** Is any individual a naturalized citizen? ☐ **Yes** ☐ **No** **If yes**, print name(s), date(s), and place(s) of naturalization:
2.	List the type of business of the applicant **(5.08.070-3)**: Restaurant.
3.	Number of years of experience for the above listed type of business **(5.08.070-4)**: 20
4.	Amount of merchandise that normally will be in inventory when in operation **(5.08.070-5)**: $ 300 - 500
5.	Location/address and description of business to be operated under this applied for license **(5.08.070-6)**: 172 S. First St St. Charles Il 60174
6.	Is the premises owned or leased **(5.08.070-6A)**? ☐ **Owned** ☑ **Leased**
7.	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)**: **Name of Building Owner:** First Street Development II, LLC Address of Building Owner: Mailing Address of Building Owner (if different): Phone Number: 630-363-7270 E-mail Address: [redacted] **Name of Building Owner:** Address of Building Owner: Mailing Address of Building Owner (if different): Phone Number: E-mail Address: **Name of Building Owner:** Address of Building Owner: Mailing Address of Building Owner (if different): Phone Number: E-mail Address:
8.	Does the applicant currently operate, or operated in the past, any other establishment within the City of St. Charles that requires a liquor license? ☐ **Yes** ☑ **No** **If yes**, please list the business name(s) and address(es):

9.	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? ☐ **Yes** ☑ **No** **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.**
10.	Are any improvements planned for the building and/or site that will require a building permit? ☐ **Yes** ☑ **No** **If yes,** has a building permit been applied for? ☐ **Yes** ☐ **No** **If yes,** date building permit was applied for with Building & Code Enforcement: New Construction
11.	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)**? ☐ **Yes** ☑ **No** **If yes,** what was the disposition of the application? Explain as necessary:
12.	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)**? ☐ **Yes** ☑ **No** 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? ☐ **Yes** ☑ **No**
13.	**List previous liquor licenses issued by any State Government or any subdivision thereof (5.08.070-9). Use additional paper if necessary.** **Government Unit:** Roselle Date: Location, City/State: Huntley 12270 Princeton Dr Huntley IL 60142 | 1500 W Lake St. Roselle, IL 60172 Special Explanations: **Government Unit:** Fox River Grove Date: Location, City/State: McHenry 414 S Rt. 31 McHenry, IL 60050 | 935 Rt 22 Fox River Grove, IL 60021 Special Explanations:
14.	Have any liquor licenses possessed ever been revoked **(5.08.070-9)**? ☐ **Yes** ☑ **No** **If yes,** list all reasons on a separate, signed letter accompanying this application. Has any director, officer, shareholder, or any of your managers, ever been denied liquor license from any jurisdiction? ☐ **Yes** ☐ **No** **If yes,** proceed to Question 15. If more space is needed, please attach a separate sheet of paper with the information.

15.	**Complete ONLY if yes was answered to the questions above (14):** Name: Name of Business: Position with the Business: Date(s) of Denial: Reason(s) for Denial of License:
16.	Date of Incorporation (Illinois Corporations) **(5.08.070-10):** 8/2016. Date qualified under Illinois Business Corporation Act to transact business in Illinois (Foreign Corporation): Nov/2016.
17.	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)**? ☑ **Yes** ☐ **No** 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? ☐ **Yes** ☑ **No** 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? ☐ **Yes** ☑ **No** Have you ever been convicted of a gambling offense? ☐ **Yes** ☑ **No** (If a partnership or corporation, include all partners and the local manager(s).) Will you and all your employees refuse to serve or sell alcoholic liquor to an intoxicated person or to a minor? ☑ **Yes** ☐ **No**
18.	**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)**. Has this been done? ☐ **Yes** ☑ **No** **If yes,** date(s): ~~Will schedule~~ Completed 11/9/16
19.	**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)**? ☑ **Yes** ☐ **No** If already furnished, date of delivery: **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.**

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: Kyle (First) Pepich (Last) (Middle) M Manager

Home Street Address: [redacted]

City, State, Zip: Carpentersville

Date of Course: 10/5/15 Place Course was Taken: #SA-0105312

Birthdate: [redacted] Certificate Granted: yes Expiration: 10/5/15

Name: (First) (Last) (Middle) Manager

Home Street Address:

City, State, Zip:

Date of Course: Place Course was Taken:

Birthdate: Certificate Granted: Expiration:

Name: (First) (Last) (Middle) Manager

Home Street Address:

City, State, Zip:

Date of Course: Place Course was Taken:

Birthdate: Certificate Granted: Expiration:

Name: (First) (Last) (Middle) Manager

Home Street Address:

City, State, Zip:

Date of Course: Place Course was Taken:

Birthdate: Certificate Granted: 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:
I now possess or have applied for a liquor license Class	
Applicant's Name:	
Name of Business:	
Business Address:	
Business Phone:	

SUPPLEMENTAL PERMIT APPLIED FOR
Payment of Late Night Permit fee is required at the time the permit is issued.
☐ 1:00 a.m. Late Night Permit – fee of $800.00 ☐ 2:00 a.m. Late Night Permit – fee of $2,300.00
NOTE: Other permits that may be available upon request include: • 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

Christine Nilles

Applicant's Signature

"OFFICIAL SEAL"
CHRISTINE NILLES
NOTARY PUBLIC, STATE OF ILLINOIS
MY COMMISSION EXPIRES 9/21/2017

☐ **Liquor Commissioner hereby directs City Clerk to issue permit indicated above.**

Liquor Commissioner's Signature **Date**

Police Department

ST. CHARLES
SINCE 1834

Memo

Date: 11/15/2016

To: The Honorable Ray Rogina, Mayor-Liquor Commissioner

From: James Keegan, Chief of Police

Re: Background Investigation-Brunch Cafe

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

As is customary procedure, a detective was assigned this investigation and reviewed both the site location/floor plans and the corresponding application. In addition, the application material was reviewed by our Fire Department, Finance Department and Community/Economic Development. Each department reviewed the information submitted subject to their purview and area of responsibility; no issues were noted.

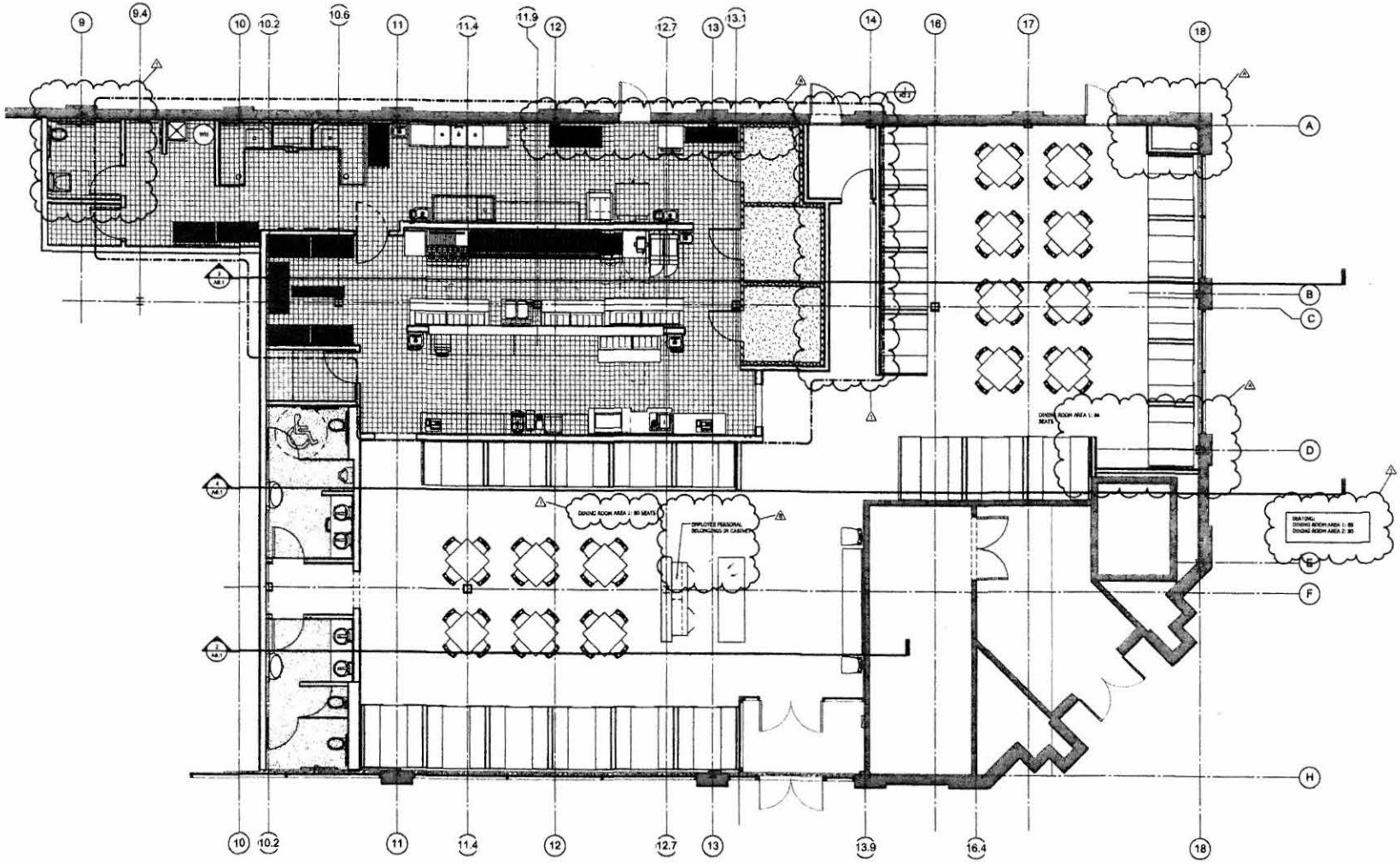
We as a police department found nothing of a derogatory nature that would preclude either the site location or the applicant from moving forward with both liquors sales and on-site consumption, subject to City Council approval with the following contingency:

This site is not yet built out but building plans and seating plans appear to adequate and sufficient (see attachment). The Liquor license would be contingent upon an occupancy permit being issued from the Fire Department and final inspection by the Building Department.

This is a Class B request. The hours of operation are from 6:30 a.m. to 2:30 p.m.; 7-days a week. The petitioner also operates Brunch Café's in Fox River Grove, Huntley, McHenry and Roselle.

Thank you in advance for your consideration in this matter.

← N



① RESTAURANT EQUIPMENT PLAN
1/4" = 1'-0"

← 1ST STREET →

brunch Cafe
Breakfast • Lunch
St. Charles, IL

ISSUED FOR REVIEW
ISSUED FOR REVIEW
ISSUED FOR REVIEW
ISSUED FOR REVIEW
ISSUED FOR REVIEW
ISSUED FOR PERMIT
ISSUED FOR HEALTH DEPARTMENT REVIEW
ISSUED FOR HEALTH DEPARTMENT REVIEW
ISSUED FOR HEALTH DEPARTMENT COMMENTS
ISSUED FOR HEALTH DEPARTMENT COMMENTS

DDCA architects
Direct Design Ltd
Carter Associates

PROJECT NO. 110108
PROJECT MGR. Checker
RESTAURANT EQUIPMENT PLAN
K2.1

© COPYRIGHT 2013

Brunch Café
172 S 1st Street
St. Charles, IL 60174

- Family business serving breakfast and lunch
- Hours of operation will be 6:30 a.m. to 2:30 p.m.
- All service will be held in doors and will not have any music entertainment.

Have several other locations with the first one established in Fox River Grove in 2008, Roselle in 2009, McHenry in 2010, and Huntley in 2014.

entrée salads

stuffed avocado
fresh fruit, scoop of chicken salad and sliced avocado 9.99

chicken bruschetta salad
grilled chicken breast over romaine, diced tomatoes, feta cheese and olives tossed in our vinaigrette and garnished with our pita croutons 9.99

cobb
romaine topped with grilled chicken breast, bacon, tomatoes, avocado, egg, bleu and cheddar cheese 10.99

berry chicken
spring mix greens topped with a generous scoop of chicken salad, raspberries, strawberries, blueberries, pecans, and blueberry pomegranate vinaigrette 10.99

southwest
romaine, black beans, corn, diced tomatoes, cucumbers, bacon, cajun dusted grilled chicken, and shredded cheddar garnished with tortilla strips and served with chipotle ranch dressing 10.99

chopped
romaine, green onion, diced tomatoes, diced cucumbers, bacon, diced chicken, bleu and cheddar cheese, egg and pasta 10.99

paninis

all paninis are served with homemade potato chips or french fries and a pickle

caprese chicken
grilled chicken, provolone cheese, oven roasted tomatoes, basil and balsamic mayo 9.99

turkey avocado
oven roasted turkey, bacon, avocado, swiss cheese and chipotle mayo on focaccia 9.99

wraps

all wraps are served with homemade potato chips or french fries and a pickle

baja steak
skirt steak, corn, black beans, cheddar cheese, lettuce, tomato, and chipotle ranch dressing 10.99

grilled veggie
portobello mushrooms, roasted red peppers, spinach, red onion, tomato, provolone and balsamic mayo 9.99

kickin' chicken
crispy chicken smothered in spicy buffalo sauce, ranch dressing, romaine lettuce, tomatoes, and bleu cheese crumbles wrapped in a flour tortilla 9.99

chicken blt
crispy chicken, bacon, lettuce, tomato, cheddar cheese and ranch dressing 9.99

gourmet sandwiches

all sandwiches are served with homemade potato chips or french fries and a pickle

apple gouda melt
sliced ham off the bone, gouda cheese, cranberry mayo on grilled apple bread 9.99

manhattan
warm roast beef, grilled red onions, swiss cheese, garlic mayo on grilled marble rye bread 9.99

the brunch chicken
grilled chicken breast, sliced apple, avocado, bacon, swiss cheese, leaf lettuce, and french dressing on ciabatta 9.99

reuben new yorker
thinly sliced corned beef, sauerkraut, thousand island dressing, and swiss cheese piled high on grilled marble rye 10.99

chicken salad
white meat chicken salad mixed with pecans, diced apples and dried cranberries served on multigrain bread 9.49

turkey club
turkey, bacon, lettuce, tomato, american cheese, and mayo on toasted white bread 9.99

tuna melt
white albacore tuna salad, grilled tomatoes and mozzarella cheese on grilled multigrain bread 9.99

turkey california
slices of turkey, swiss cheese, guacamole, lettuce, tomatoes, on whole wheat toast 8.99

burgers (certified angus)

all burgers are served with homemade potato chips or french fries and a pickle

burger *8.99*
add american, swiss, mozzarella, or cheddar .75
add bacon 1.00

patty melt
american cheese and caramelized onions on marble rye 9.99

kick my angus
onion ring, sliced jalapenos, cheddar cheese, chipotle ranch on a gourmet bun 10.99

turkey burger ♡
a seasoned lean turkey burger topped with swiss cheese, honey mustard, lettuce, tomato and red onion, served on a pretzel bun 9.99

brunch burger
(low carb...high protein)
8 oz. burger, grilled onion, tomato, swiss cheese, and topped with a fried egg, served on a bed of baby spinach leaves and a side of cottage cheese 9.99

Wi Fi

Visit us at *brunchcafe.com* for our complete catering menu and banquet services.

prices subject to change without notice. if you like us, tell others, if you don't tell us!

brunch Cafe

Breakfast • Lunch

12270 princeton dr
(frontage rd on route 47)
huntley il 60142
847.669.8437 • fax 847.669.8583

hours: 6:30 a.m. - 2:30 p.m.

take out • dine in • catering

Deliveries mon-fri to any Huntley location

Visit us at ***brunchcafe.com*** for our complete catering menu, banquet services and contact information

good morning

quality, freshness, and exceptional service

brunch cafe is committed to providing our guests with what we feel are the most important aspects of the breakfast and lunch experience our professional and courteous staff is dedicated to providing you with an enjoyable and tasty dining experience

enjoy your meal!

hey batter, batter

our pancakes are dusted with powdered sugar and served with warm syrup and whipped butter

original buttermilk pancakes
plain and simple! 6.49
add: strawberries, blueberries, or raspberries 1.50

shorty
eating light? have a short stack, two moist buttermilk pancakes 5.49

chocolate bacon
sweet and savory! diced bacon and chocolate chips baked inside our buttermilk pancakes and drizzled with chocolate syrup 8.99

blueberry bliss cakes
our fluffy blueberry infused hot cakes layered with a creamy cheese filling then topped with plump blueberries and vanilla bean glaze 8.99

carrot cake
multigrain cakes topped and filled with pecans and shredded carrots layered with brunch cream and vanilla bean glaze 8.49

black & white
for the chocoholics! milk chocolate and white chocolate chips drizzled with chocolate and vanilla glaze 8.49

multigrain ♡
heart healthy multigrain pancakes 7.49
add: strawberries, blueberries, or raspberries 1.50

gluten-free pancakes *8.49*
add: strawberries, blueberries, or raspberries 1.50

belgian waffles

the original
served with warm maple syrup, whipped butter and dusted with powdered sugar 6.99
add: strawberries, blueberries, or raspberries 1.50
add: ice cream 1.75

churro
original waffle tossed in cinnamon sugar 7.49

berry explosion
raspberries, strawberries, blueberries... enough said! 8.99

stuffed waffle
our crispy belgian waffle stuffed with strawberries, bananas, and our strawberry cream cheese filling topped with whip cream 8.99

french toast frenzy

thick french toast
dusted with powdered sugar and served with warm syrup 6.99

apple bread french toast
two slices of our fresh baked apple bread with a vanilla bean glaze, and pecans 8.99

red velvet french toast
red velvet cake filled with cream cheese icing and topped with strawberries and whip cream 8.49

banana bread
one of our favorites! three slices of our banana bread french toast topped with slices of banana and pecans 8.49

cinnamon roll
three slices of our fresh baked cinnamon french toasttopped with our vanilla bean glaze 8.49

sides

sausage 2.99
turkey sausage patties 2.99
bacon 3.99
ham off the bone 3.99
canadian bacon 3.99
corned beef hash 3.99
brunch potatoes 2.49
toast 1.99

french toast frenzy

stuffed french toast
cream cheese filling, fresh strawberries, and topped with whipped cream 8.49

signature brunch french toast
slices of french bread soaked in our vanilla bean custard, baked, and topped with kiwis and strawberries 8.99

whole grain french toast ♡
three pieces of whole grain french toast topped with fresh strawberries, blueberries, and raspberries 8.99

crepe expectations

plain crepes
dusted with powdered sugar and served with warm syrup 6.49
add: strawberries, blueberries, or raspberries 1.50

lemon poppyseed
topped with fresh blackberries, kiwi, and vanilla bean glaze 8.49

strawberry banana crepes
topped with strawberries, ripe bananas and served with strawberry glaze and vanilla bean glaze 8.49

berry berry crepe
filled with strawberry cream cheese filling and strawberries, topped with blueberries, raspberries, and strawberries 8.99

ham & swiss
our delicious crepes filled with swiss cheese and ham off the bone, topped with hollandaise sauce 8.99

california
scrambled eggs, avocado, spinach, bacon, jack and cheddar cheese, and topped with hollandaise sauce 9.99

"route 47"
spinach, mushrooms, onions, and cheddar cheese stuffed in our crepes and topped with hollandaise sauce 8.49

egg-ceptional

all eggs served with our brunch potatoes and your choice of toast or pancakes

just two eggs *(any style) 5.99*
with bacon, sausage, or ham 7.99
with canadian bacon 7.99
with corned beef hash 7.99
substitute egg beaters or egg whites for an additional 1.00

scramblers

served with brunch potatoes, and your choice of toast or pancakes

south beach
scrambled eggs, bacon, spinach, avocado, and monterey jack cheese 9.99

nacho
scrambled eggs, chicken, tortilla chips, tomatoes, green onion, pepperjack cheese, salsa verde, and sour cream 9.99

mardi gras
scrambled eggs, andouille sausage, spinach, oven roasted tomatoes, provolone cheese 9.99

health club
egg whites, turkey sausage, oven roasted tomatoes, mushrooms and pepper jack cheese (served with fruit) 9.99

brunch omelets

all omelets served with our brunch potatoes and your choice of toast or pancakes

baked potato
diced potato, bacon, cheddar cheese, sour cream and green onions, served with fruit 9.99

ham & cheese
ham off the bone with your choice of cheese 9.49

garden
mushrooms, onions, spinach, asparagus, tomatoes and green peppers 9.49

mile-high
green peppers, onions and ham 9.49

spinach & feta
sautéed baby spinach and feta cheese 9.49

butchershop
ham, bacon and sausage 9.99

mediterranean
oven roasted tomatoes, feta cheese, onions and basil 9.99

caliente
chorizo sausage, jalapenos, diced tomatoes, onions and cheddar cheese, served with salsa and sour cream 9.99

brunch favorites

breakfast burrito
scrambled eggs, diced potatoes, chorizo, tomatoes, onions, jalapenos and cheddar cheese wrapped in a warm flour tortilla 9.99

south of the border
we've taken the traditional quesadilla and given it a new look! our breakfast quesadilla starts with a delicious combination of scrambled eggs, melted cheddar cheese, green onions, tomatoes and bacon, folded in a large tortilla and topped with sour cream and avocado slices 8.99

stuffed potato pancakes
scrambled eggs, bacon, and cheddar cheese stuffed in our potato pancakes 9.99

country fried steak and eggs
topped with our delicious sausage gravy 9.99

breakfast sliders
made small for just the right bite! three mini breakfast sandwiches with scrambled eggs, sausage patties, and american cheese, served with brunch potatoes 8.99

biscuits & gravy
fluffy biscuits smothered with our rich sausage gravy. always a favorite! 6.99

panini
scrambled eggs, tomatoes, american cheese, and bacon and served with brunch potatoes 8.99

stuffed portobello ♡
portobello mushroom stuffed with scrambled egg whites, spinach, red peppers, green onions, and low fat mozzarella cheese, served with a scoop ofcottage cheese 9.99

little brunchers

12 years old and younger includes soft drink or milk, add 1.00 for juice

chocolate chip cakes 4.99
baby cakes with fruity pebbles 4.99
two eggs with bacon 4.99
french toast sticks 4.99

dippin' chicken fingers 5.99
cheeseburger 5.99
grilled cheese 5.99
mac-n-cheese with fruit 5.49

brunch bennies

all benedicts are made with two poached eggs

original
canadian bacon and hollandaise sauce served on an english muffin 8.99

veggie potato pancake
sautéed spinach, mushrooms, tomato, onion, green pepper, Monterey Jack cheese and hollandaise sauce. Served on two potato pancakes with fresh fruit 9.99

florentine
sautéed spinach, mushrooms, oven roasted tomatoes, and hollandaise sauce served on an english muffin 9.49

portobenny
fresh asparagus, goat cheese, and hollandaise sauce served on portobello mushroom caps 9.99

eggsquisite skillets

made with two eggs any way you like and served over our brunch potatoes with toast or pancakes

sweet potato
sweet potato tots, apples, ham, and smoked gouda cheese 9.99

irish
corned beef hash & swiss cheese 8.99

meat & potato
ham, bacon, sausage, and cheddar cheese 9.99

ay carambal
chorizo sausage, onions, tomatoes, jalapenos and cheddar cheese, served with salsa and sour cream 9.99

veggie
mushrooms, onions, spinach, green peppers, tomatoes, and monterey jack cheese 9.49

steak
sliced skirt steak, mushrooms, onions and provolone cheese 10.99

oatmeals

old fashioned oatmeal 4.49
apple cinnamon oatmeal with brown sugar 5.99
cranberry pecan oatmeal with honey 5.99

berry bowl

strawberries, blueberries, raspberries served with our signature brunch cream 6.49

yogurt parfait ♡

blueberries, strawberries, raspberries, granola and low fat yogurt 5.99

smoothies

banana strawberry 4.99
berry berry 4.99

juice

orange, apple, cranberry, tomato, and grapefruit sm. 2.49 | lrg. 2.99

strawberry orange juice sm. 2.99 | lrg. 3.99

specialty drinks

espresso 2.50 *americano 3.25*

cappuccino, latte 3.50
make it hazelnut, caramel, vanilla, sugar free vanilla or peppermint add .50

mocha 3.50 *chai 3.50*

hot chocolate 2.79

raspberry or pomegranate flavored lemonade 2.85

raspberry or pomegranate flavored iced tea 2.85