

**AGENDA ITEM EXECUTIVE SUMMARY**

Agenda Item number: 5a

Title:

Recommendation to approve a Proposal for a G1 Liquor License Application, as well as a 2 a.m. Late Night Permit for Alter Brewing, Located at 12 S. 1st St., St. Charles.

Presenter:

Police Chief James Keegan

Meeting: Government Operations Committee

Date: February 18, 2020

Proposed Cost: \$

Budgeted Amount: \$

Not Budgeted: ☐**Executive Summary** *(if not budgeted please explain):*

Alter Brewing intends to operate a brewery and kitchen on the north end of the first floor of the newest 1st Street building; adjacent to the East Plaza and Fox River.

The applicants own and operate another brewery in Downers Grove.

Pursuant to this item being presented at the Government Operations Committee Meeting on February 18, 2020 to seek approval; it will be brought before the Liquor Control Commission at a meeting scheduled for 3:00 pm, the same day, to process and move it forward to this Committee. This item will then continue on to the City Council Meeting scheduled on March 2, 2020 for final approval.

Attachments *(please list):*

Summary, Liquor License Application, Certificate of Insurance, BASSET Information, Floor Plan, Business Plan, Menu

Recommendation/Suggested Action *(briefly explain):*

Recommendation to approve a proposal for a G1 Liquor License application and 2 a.m. Late Night permit for Alter Brewing, located at 12 S. 1st St., St. Charles.

Police Department



Memo

Date: 1/30/2020

To: The Honorable Ray Rogina, Mayor-Liquor Commissioner

From: James Keegan, Chief of Police

Re: Background Investigation- G-1 Liquor License for Alter Brewing (Mad Ape LLC)
located at 12 S. 1st Street (2am Permit)

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.

Alter Brewing, located at 12 S. 1st Street intends to open and operate a brewery/kitchen at the new 5-story building on 1st Street; adjacent to the East Plaza and the Fox River.

We have been in discussions with the applicants for the better part of the last year and they have vetted their concept and operations with both the police department, the State of Illinois Liquor Control Commission and our Economic and Community Development Department. Although the build-out continues with a May 2020 target date, the floor plan/patio, the business plan/menu and the corresponding application materials were found to be thorough and accurate.

Alter will join four other breweries already operational in St. Charles and additionally owns and operates another brewery in Downers Grove.

We found nothing of a derogatory nature that would preclude either the site location or the applicant with from moving forward with operations, on-site consumption and packaged/novelty sales. They are applying for a class G-1 license (with a 2am permit).

I would suggest that the issuance of a liquor license be contingent on the issuance of an occupancy permit and the approval of all permitting issues with the City.

Please see the attached material for further information.

Thank you in advance for your consideration in this matter.

LIQUOR APPLICANT BACKGROUND CHECKLIST



APPLICANT(S): DAVID YOB

BUSINESS: MAD APE LLC DBA ALTER BREWING

ADDRESS: 12 S. 1ST ST. SAINT CHARLES, IL 60174

	REQUESTED	COMPLETED
APPLICATION	_____	___ ✓ ___
BUSINESS PLAN/FLOOR PLAN/MENU	_____	___ ✓ ___
LEASE (OR LETTER OF INTENT)	_____	___ ✓ ___
BASSET CERTIFICATE(S)	_____	___ ✓ ___
FINGERPRINTS (<u>ALL</u> MANAGERS)	_____	___ ✓ ___
DRAM SHOP (CERTIFICATE OF INSURANCE)	_____	___ ✓ ___
TLO	_____	___ ✓ ___
I-CLEAR	_____	___ ✓ ___
CERTIFICATE OF NATURALIZATION (IF APPLICABLE)	___ N/A ___	___ N/A ___
POLICE RECORDS CHECK	_____	___ ✓ ___
APPLICANT'S HOMETOWN RESIDENCY LETTER	_____	___ ✓ ___
ILLINOIS LIQUOR COMMISSION	_____	___ ✓ ___
SITE VISIT	_____	___ ✓ ___

INVESTIGATOR ASSIGNED: *John Losurdo* 364 Detective Losurdo #364

SUPERVISOR REVIEW: *Erin Majewski* #317

Police Department



Memo

To: Commander Eric Majewski
From: Detective John Losurdo
Re: Liquor License Background: Alter Brewing (Mad Ape LLC) – License Class: G1 + 2AM Late Night Permit

Applicant

David T. Yob



Head of Brewery Operations

Mark Hedrick



General Manager

Bart G. Vivian



President/Head of Operations

Kenneth S. Henricks



Application

This application was received on, or around, 01/07/2020. The application appears to be complete including signed releases, Certificate of Insurance, and floor plans.

Mark Hedrick, Bart Vivian, and Kenneth Henricks hold valid BASSET Certifications which are included in the application.

Records Checks

David Yob was fingerprinted on 01/14/2020. Responses from both the FBI and Illinois Bureau of Identification show nothing that would cause the license to be denied.

Mark Hedrick was fingerprinted on 01/14/2020. Responses from both the FBI and Illinois Bureau of Identification show nothing that would cause the license to be denied.

Service, Courage, Professionalism, Dedication



Bart Vivian was fingerprinted on 01/21/2020. Responses from both the FBI and Illinois Bureau of Identification show nothing that would cause the license to be denied.

Kenneth Henricks was fingerprinted on 01/20/2020. Responses from both the FBI and Illinois Bureau of Identification show nothing that would cause the license to be denied.

Douglas Walksler was fingerprinted on 01/15/2020. Responses from both the FBI and Illinois Bureau of Identification show nothing that would cause the license to be denied. Walksler was required to be fingerprinted due to him being an owner of over 5% in the company but will not have anything to do with the operations of Alter Brewing.

Peter Kosanovich was fingerprinted on 01/15/2020. Responses from both the FBI and Illinois Bureau of Identification show nothing that would cause the license to be denied. Kosanovich was required to be fingerprinted due to him being an owner of over 5% in the company but will not have anything to do with the operations of Alter Brewing.

A check of Kane, DuPage, Lake, and Cook County court records showed no contacts for David Yob, Mark Hedrick, Bart Vivian, or Kenneth Henricks. Mad Ape LLC / Alter Brewing Company had a case in DuPage County against a Michel Sharritt (19SC3287) but that case is now closed. I looked up this case through the DuPage County Circuit Clerk's office and discovered the case was in reference to a failure to pay for goods and services rendered.

A check of the Illinois Liquor Control Commission showed current active licenses for David Yob and Mark Hedrick to Mad Ape LLC / Alter Brewing LLC out of Downers Grove. I contacted the Liquor Commission of Downers Grove and was informed that they have had zero issues with Alter brewing since they came to Downers Grove. Alter Brewing has had a license in their village since 2015 in which a specific license was created just for them in which consumption was allowed on the premises without food being served. The Commission was hesitant to allow for such a license so restrictions were placed upon Alter Brewing. After no problem arose, the restrictions were lifted. Additionally, Alter Brewing has passed all four control buy checks that they have been subjected to and they always pay their licensing fee on time if not early.

David Yob currently resides in Glen Ellyn. Records from Glen Ellyn Police Department showed no contacts that would preclude them from obtaining a liquor license from the city. A check of TLO and I-Clear (law enforcement databases) showed the information concerning the identity of David Yob to be accurate and no areas of concern were noted.

Mark Hedrick currently resides in Lisle. Records from Lisle Police Department showed no contacts that would preclude them from obtaining a liquor license from the city. A check of TLO and I-Clear (law enforcement databases) showed the information

concerning the identity of Mark Hedrick to be accurate and no areas of concern were noted.

Bart Vivian currently resides in Barrington. Records from Barrington Police Department showed no contacts that would preclude them from obtaining a liquor license from the city. A check of TLO and I-Clear (law enforcement databases) showed the information concerning the identity of Bart Vivian to be accurate and no areas of concern were noted.

Kenneth Henricks currently resides in Chicago. Records from Chicago Police Department showed no contacts that would preclude them from obtaining a liquor license from the city. A check of TLO and I-Clear (law enforcement databases) showed the information concerning the identity of Kenneth Henricks to be accurate and no areas of concern were noted.

A Check of the Illinois Secretary of State showed both Made Ape LLC and Alter Brewing Company to be in good standing.

Interview with Applicant

On 01/28/2020 at approximately 0900 hours I met with David Yob at the job site for Alter Brewing. I provided Yob with all meeting dates he is to attend in reference to his application for a liquor license. Yob did not have any questions for me but informed he plans to open Alter Brewing for business in May 2020. Yob stated that unlike the Alter Brewing in Downers Grove, the Alter Brewing in Saint Charles will also serve food and he believes the business will be a huge success. Yob desires to bring Alter Brewing to Saint Charles because of the very attractive downtown area that he believes Alter Brewing will be a unique establishment that will complement the city.

Site Visit

On 01/28/2020 I visited the site for Alter Brewing. The building was still under construction But I found the business layout to be very similar to the floor plan provided with the application.

This concludes my background investigation of Alter Brewing (Mad Ape LLC).

Respectfully,



Detective John Losurdo #364

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

Date Application Received: 1-7-2020 ☒ New Application ☐ Renewal Application License Class: G1
Business Name: Mad Axe LLC dba After Brewing Co

APPLICATION CHECKLIST

Check items to confirm all are attached to this application	Applicant	Office Use Only
Application Fee	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Completed Application for all questions applicable to your business.	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Copy of Lease/Proof of Ownership	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Copy of Dram Shop Insurance or a letter from insurance agent with a proposed quote.	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Copy of Articles of Corporation, if applicable.	<input checked="" type="checkbox"/>	<input checked="" 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 checked="" 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 checked="" 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 checked="" type="checkbox"/>
Copy of Business Plan, to include: <input checked="" type="checkbox"/> Hours of Operation <input checked="" type="checkbox"/> Copy of Menu <input checked="" type="checkbox"/> Whether or not live music will be played at this establishment <input checked="" type="checkbox"/> Will there be outdoor seating and/or outdoor designated smoking area <input checked="" type="checkbox"/> Do not include a marketing or financial plan with this business plan	<input checked="" type="checkbox"/>	<input checked="" 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 checked="" 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 type="checkbox"/>	<input type="checkbox"/> pending

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 INFORMATIONA. Type of Business: ☐ Individual ☐ Partnership ☐ Corporation ☒ Other (explain): limited liability company

B. Business Name: Mad Ape, LLC d/b/a Alter Brewing Company

C. Business Address: 2300 Wisconsin Ave. #213 Downers Grove, IL 60515

D. IL Tax ID Number: [REDACTED]	E. Business Phone: 630-541-9558	F. Business E-mail: info@alterbrewing.com	G. Business Website: www.alterbrewing.com
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H. Contact Person: David Yob

Email: [REDACTED]

I. Title:

CEO

J. Phone No.:

K. If Corporation, Corporation Name:

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

BUSINESS ESTABLISHMENT LOCATION INFORMATIONA. License Class: ☐ A Package ☐ B Restaurant ☐ C Tavern ☐ D Hotel/Banquet/Arcade/Q-Center/Entertainment/Club☒ Other: G1

B. Address applying for liquor license (exact street address): 12 S. First Street St. Charles, IL 60174		C. Number of Parking Spaces: 0. Public Parking Near	D. Outside Dining s.f. [17.20.020-R]: 1,323	E. Holding Bar s.f. [5.08.010-F]: NA
F. Total Building s.f.: 7,243	G. Total Number of Seats: 160 in / 80 outside	H. Number of Bar Seats: 17	I. Sale Counter s.f.: 94	J. Live Entertainment Area s.f. [5.08.010-H]: 0
K. Kitchen s.f.: 1,966	L. Cooler s.f.: 321	M. Dry Storage s.f.: 108	N. Seating Area s.f.: 1,686	O. Retail/public Area s.f.: 3,006
P. Service Bar s.f. [5.08.010-O]: 412				

Q. Brief Business Plan description based on type of establishment listed above:

A brewery and kitchen. Full service bar and kitchen including bar service on the patio. The patio will have a shipping container 8'x20' converted into a bar and an enclosed outdoor structure during winter months.

MANAGER INFORMATION

Full Name, include middle initial: Bart G. Vivian

Title: General Manager

Birthdate: [REDACTED]

Birthplace: Omaha, NE

Driver's License#: [REDACTED]

Home Phone: [REDACTED]

Home Address: [REDACTED]

Full Name, include middle initial: Kenneth S. Henricks

Title: President / Head of Operations

Birthdate: [REDACTED]

Birthplace: Elmhurst, IL

Driver's License#: [REDACTED]

Home Phone: [REDACTED]

Home Address: [REDACTED]

Full Name, include middle initial: Mark Hedrick (note: No Middle Name)

Title: Head of Brewery Operations

Birthdate: [REDACTED]

Birthplace: Chicago, IL

Driver's License#: [REDACTED]

Home Phone: [REDACTED]

Home Address: [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): <ul style="list-style-type: none">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): <ul style="list-style-type: none">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): Brewery and Restaurant</p>
3.	<p>Number of years of experience for the above listed type of business (5.08.070-4): Managers have combined 50 years.</p>
4.	<p>Amount of merchandise that normally will be in inventory when in operation (5.08.070-5): \$ \$50,000-\$75,000</p>
5.	<p>Location/address and description of business to be operated under this applied for license (5.08.070-6): 12 S. First Street St. Charles, IL 60174. A brewery and restaurant open for lunch and dinner.</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: First Street Development II, LLC</p> <p>Address of Building Owner: 423 South 2nd Street St. Charles, IL 60174</p> <p>Mailing Address of Building Owner (if different):</p> <p>Phone Number: 630-587-5595 E-mail Address: dave@pcwinvest.com (David Keilman)</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 checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>If yes, has a building permit been applied for? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>If yes, date building permit was applied for with Building & Code Enforcement: August 30, 2019</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: State of Illinois - Liquor Control Commission</p> <p>Date: 6/14/19 Location, City/State: Springfield, IL</p> <p>Special Explanations: Class: Class 1 Brewer Combined Number: 3Y-1126841 Period: 7/1/19 - 6/30/20 and Class: Brewer Number: 3C-1126839 Period: 7/1/19-6/30/20</p> <p>Government Unit: Village of Downers Grove</p> <p>Date: 6/18/2019 Location, City/State: Downers Grove, IL</p> <p>Special Explanations: Class: BF Number: LQ-000194 Period: 7/1/19 - 6/30/20 TO: Sell Beer for On-Premise Consumption and Sell Beer Produced on the Premises for Off-Premise Consumption.</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? <input type="checkbox"/> Yes <input checked="" 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):</p> <p>Date qualified under Illinois Business Corporation Act to transact business in Illinois (Foreign Corporation): October 31, 2014 (Note: Mad Ape, LLC is a Delaware LLC incorporated in the state of Delaware on January 7, 2014)</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 type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, date(s): _____</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)? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
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COMMENTS/ADDITIONAL INFORMATION

APPLICATION FOR LATE NIGHT PERMIT SUPPLEMENTAL TO LIQUOR LICENSE FOR CLASS B/C	
To: St. Charles Liquor Control Commission	Date: January 6, 2020
I now possess or have applied for a liquor license Class	
Applicant's Name: David Yob	
Name of Business: Mad Ape, LLC d/b/a Alter Brewing Company	
Business Address: 2300 Wisconsin Ave. #213 Downers Grove, IL 60515	
Business Phone: 630-541-9558	

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)
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SIGNATURES	
 Applicant Signature	<u>1/6/20</u> Date

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: (First) Kenneth (Last) Henricks (Middle) S Manager Yes
Home Street Address: [REDACTED]
City, State, Zip: [REDACTED]
Date of Course: [REDACTED] Place Course was Taken: Online - American Safety Council
Birthdate: [REDACTED] Certificate Granted: Illinois Basset - 5A-0110606 Expiration: 10/30/22

Name: (First) Bart (Last) Vivian (Middle) G Manager Yes
Home Street Address: [REDACTED]
City, State, Zip: [REDACTED]
Date of Course: [REDACTED] Place Course was Taken: Online
Birthdate: [REDACTED] Certificate Granted: Illinois Basset - 5A-0068742 Expiration: 5/30/22

Name: (First) Mark (Last) Hedrick (Middle) Manager Yes
Home Street Address: [REDACTED]
City, State, Zip: [REDACTED]
Date of Course: [REDACTED] Place Course was Taken: Online - Seller Server.com
Birthdate: [REDACTED] Certificate Granted: Illinois Basset - 5A-0080179 Expiration: 10/31/22

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.

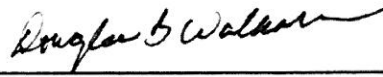
It is the business establishment's responsibility to keep copies of all B.A.S.S.E.T. certificates on file for their employees.

Business Name:

Mad Ape, LLC d/b/a Alter Brewing Company

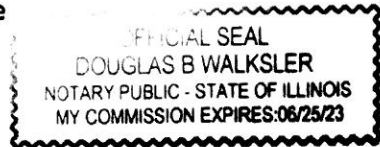
SIGNATURES

Applicant's Signature



Notary & Date

Seal:

☐ Liquor Commissioner hereby directs City Clerk to issue permit indicated above._____
Liquor Commissioner's Signature_____
Date

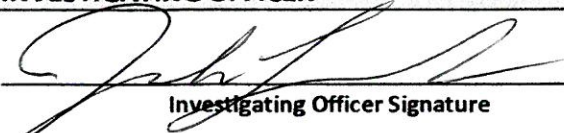
ADDENDUM TO RETAIL LIQUOR LICENSE APPLICATION	
To be completed by the City of St. Charles Police Department	
Date: 1/30/2020	Name of Applicant: David T. Job
Name of Business: Alter Brewing	
Address of Business: 12 S. 1st St.	Ward Number:
To Liquor Control Commissioner, City of St. Charles, Illinois	
Pursuant to the provision of the City of St. Charles Municipal Code, Chapter 5.08, Alcoholic Beverages, the following guide shall be in effect for the investigation of an applicant for a Retail Dealer's Liquor License:	
1.	Date on which applicant will begin selling retail alcoholic liquors at this location: May 2020
2.	Is the location within 100 feet of any church; school; hospital; home for the aged or indigent persons; home for veterans, their wives/husbands or children; or any military or naval station? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
3.	<p>If the answer to question 2 is yes, answer the following: Is applicant's place of business a hotel offering restaurant service, a regularly organized club, a restaurant, a food shop, or other place where the sale of alcoholic liquors is not the principal business? <input type="checkbox"/> Yes <input type="checkbox"/> No NA</p> <p>If yes, answer a, b and c:</p> <p>a. State the kind of such business:</p> <p>b. Give date on which applicant began the kind of business named at this location:</p> <p>c. Has the kind of business designated been established at this location for such purpose prior to February 1, 1934, and carried on continuously since such time by either the applicant or any other person?</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No NA</p>
4.	<p>If premises for which an alcoholic liquor license is herein applied for are within 100 feet of a church, have such premises been licensed for the sale of alcoholic liquor at retail prior to the establishment of such church? <input type="checkbox"/> Yes <input type="checkbox"/> No NA</p> <p>If yes, have the premises been continuously operated and licensed for the sale of alcoholic liquor at retail since the original alcoholic liquor license was issued therefore? <input type="checkbox"/> Yes <input type="checkbox"/> No NA</p>
5.	Is the place for which the alcoholic liquor license is sought a dwelling house, flat, or apartment used for residential purposes? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
6.	Is there any access leading from premises to any other portion of the same building or structure used for dwelling or lodging purposes and which is permitted to be used or kept accessible for use by the public? (Connection between premises and such other portion of building or structure as is used only by the applicant, his/her family and personal guests not prohibited.) <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
7.	If applicant conducts or will conduct in the same place any other class of business in addition to that of City Retailer of Alcoholic Liquor, state the kind and nature of such business: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

8.	Are all rooms where liquor will be sold for consumption on the premises continuously lighted during business hours by natural light or artificial white light so that all parts of the interior shall be clearly visible? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
9.	Are premises located in any building belonging to or under the control of the State of Illinois or any other political subdivision thereof, such as county, city, etc.? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
10.	Are the premises for which license is herein applied for a store or place of business where the majority of customers are minors of school age or where the principal business transacted consists of school books, school supplies, food or drinks for such minors? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
11.	It is required by the City of St. Charles that all employees undergo BASSET training. Provide a copy of the certificate of training completion for each manager. All certificates for managers have been submitted: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
12.	From your observation and investigation, has applicant—to the best of your knowledge—truthfully answered all questions? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No If no, state exceptions:
13.	Have all persons named in this application been fingerprinted? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Fingerprinted by: Det. Lounds #364 Date: 1/30/2020
14.	Other necessary data:

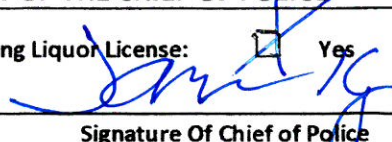
SIGNATURES

ENDORSEMENTS AND APPROVALS

INVESTIGATING OFFICER

	364 / Detective
Investigating Officer Signature	Badge Number & Rank

ENDORSEMENT OF THE CHIEF OF POLICE

Recommend Issuing Liquor License: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
	2-7-20
Signature Of Chief of Police	Date



MADAPEL-01

MMENONI

CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)

11/12/2019

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must have ADDITIONAL INSURED provisions or be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

PRODUCER Robertson Ryan - Oak Brook Riordan & Scully Insurance Services 815 Commerce Drive Oak Brook, IL 60523	CONTACT NAME:	
	PHONE (A/C, No, Ext): (630) 468-5400	FAX (A/C, No): (630) 468-5432
INSURED Mad Ape, LLC dba Alter Brewing Company 2300 Wisconsin Avenue, # 209 - 217 Downers Grove, IL 60515	E-MAIL ADDRESS:	
	INSURER(S) AFFORDING COVERAGE	
	NAIC #	
	INSURER A: Citizens Insurance Company of America	31534
	INSURER B: Allmerica Financial Benefit	41840
	INSURER C: THE HANOVER INSURANCE COMPANY	22292
	INSURER D: Technology Insurance Company	42376
INSURER E:		
INSURER F:		

COVERAGES

CERTIFICATE NUMBER:

REVISION NUMBER:

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR LTR	TYPE OF INSURANCE	ADDL INSD	SUBR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS
A	<input checked="" type="checkbox"/> COMMERCIAL GENERAL LIABILITY <input type="checkbox"/> CLAIMS-MADE <input checked="" type="checkbox"/> OCCUR GEN'L AGGREGATE LIMIT APPLIES PER: <input type="checkbox"/> POLICY <input type="checkbox"/> PRO-JECT <input type="checkbox"/> LOC OTHER:			ZBCA781205-04	11/13/2019	11/13/2020	EACH OCCURRENCE \$ 1,000,000 DAMAGE TO RENTED PREMISES (Ea occurrence) \$ 100,000 MED EXP (Any one person) \$ 10,000 PERSONAL & ADV INJURY \$ 1,000,000 GENERAL AGGREGATE \$ 2,000,000 PRODUCTS - COMP/OP AGG \$ 2,000,000
B	<input checked="" type="checkbox"/> AUTOMOBILE LIABILITY <input checked="" type="checkbox"/> ANY AUTO <input checked="" type="checkbox"/> OWNED AUTOS ONLY <input checked="" type="checkbox"/> SCHEDULED AUTOS <input checked="" type="checkbox"/> HIRED AUTOS ONLY <input checked="" type="checkbox"/> NON-OWNED AUTOS ONLY			AWCD016878	11/13/2019	11/13/2020	COMBINED SINGLE LIMIT (Ea accident) \$ 1,000,000 BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$
C	<input checked="" type="checkbox"/> UMBRELLA LIAB <input checked="" type="checkbox"/> OCCUR EXCESS LIAB CLAIMS-MADE DED <input checked="" type="checkbox"/> RETENTION \$ 0			UHCA781204-03	11/13/2019	11/13/2020	EACH OCCURRENCE \$ 3,000,000 AGGREGATE \$ 3,000,000
D	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) Y/N <input type="checkbox"/> If yes, describe under DESCRIPTION OF OPERATIONS below		N/A	TWC3745484	11/23/2019	11/23/2020	<input checked="" type="checkbox"/> PER STATUTE <input type="checkbox"/> OTH-ER E.L. EACH ACCIDENT \$ 1,000,000 E.L. DISEASE - EA EMPLOYEE \$ 1,000,000 E.L. DISEASE - POLICY LIMIT \$ 1,000,000
A	LIQUOR LIABILITY			ZBCA781205-04	11/13/2019	11/13/2020	LIMIT \$ 1,000,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)
Re: 12 S. First Street, St. Charles, IL 60174

CERTIFICATE HOLDER

CANCELLATION

City of St. Charles
2 E. Main Street
St. Charles, IL 60174

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.

AUTHORIZED REPRESENTATIVE

BASSET Card



June 3, 2019



Letter ID: L0567770576

BART G. VIVIAN
127 W LINCOLN AVE
BARRINGTON IL 60010

License No.: 5A-0068742
Expiration Date: 5/30/2022
License Type: Basset Card

Your "Student ID number" is: EL000826


Your "Trainer's ID number" is: 5A-0068742

Your BASSET Card is located BELOW

**DO NOT throw away this letter as you will need your
"Student ID number" directly above to re-print your card.**

IMPORTANT:

To re-print your card, visit the Illinois Liquor Control Commission website at LCC.illinois.gov
(click on the RESOURCES tab to access the "BASSET Card Lookup" page).

<p>ILLINOIS LIQUOR CONTROL COMMISSION 100 W. Randolph Street, Suite 7-801 - Chicago, IL 60601 BEVERAGE ALCOHOL SELLERS AND SERVERS EDUCATION AND TRAINING [BASSET] CARD Date of Certification: 5/30/2019 Expires: 5/30/2022 Trainer's IL Liquor License Number: 5A-0068742 BART G VIVIAN  **Card is not transferrable**</p>

CERTIFICATE OF COMPLETION

No: 24024:21553025

THIS CERTIFIES THE FOLLOWING PERSON HAS COMPLETED THE ILLINOIS BASSET CERTIFICATION COURSE - ONLINE COURSE

www.SellerServer.com
4201 FM 1960 WEST, STE 100
HOUSTON, TX 77068
(866) 378-1587

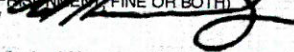
Date Of Birth: [REDACTED]
Completion Date: 10/31/2019



MARK HEDRICK
[REDACTED]

THIS COURSE MEETS ALL REQUIRMENTS FOR STATUTES 125.04, 125.17, AND 134.66.

I CERTIFY UNDER PENALTY OF PERJURY THAT, TO THE BEST OF MY KNOWLEDGE, THE FOREGOING IS TRUE AND CORRECT. (PERJURY IS PUNISHABLE BY IMPRISONMENT, FINE OR BOTH)

By 
(Authorised Signature of SellerServer.com)

Only original certificates are accepted by regulatory agencies

OFFICIAL COPY

Dear MARK HEDRICK,

You have successfully completed the SellerServer.com training course.

Course Description: Illinois BASSET Certification Course - Online Course

Here is some important data for your records

Date Of Birth: [REDACTED]
Completion Date: 10/31/2019



www.SellerServer.com
4201 FM 1960 WEST, STE 100
HOUSTON, TX 77068
(866) 378-1587

STUDENT COPY

Certificate of Completion



KENNETH HENRICKS

Has diligently and with merit completed the
On-Premise BASSET Alcohol Certification on 10/30/2019

from the American Safety Council.

A handwritten signature in blue ink, appearing to read "Jeff Pairan", written over a horizontal line.

Jeff Pairan



Illinois BASSET Training

This card certifies that:

KENNETH HENRICKS

has completed the
On-Premise BASSET Alcohol Certification

A handwritten signature in blue ink, appearing to read "Jeff Parran".

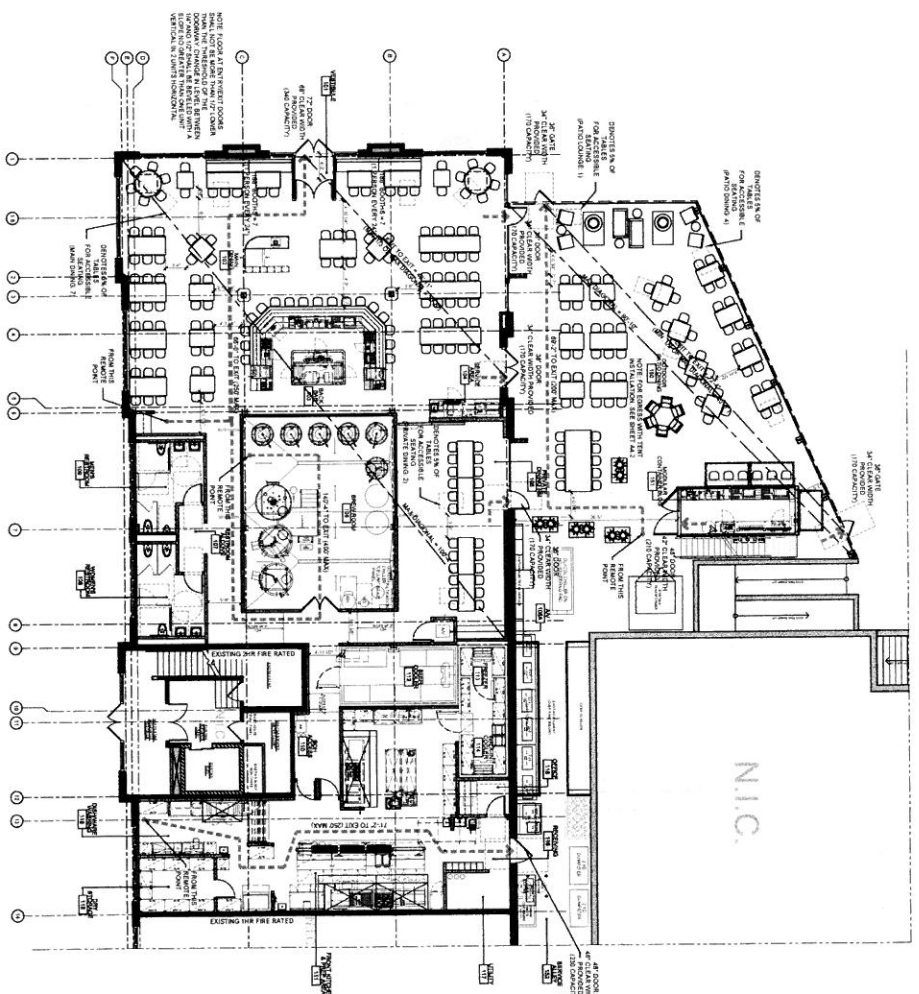
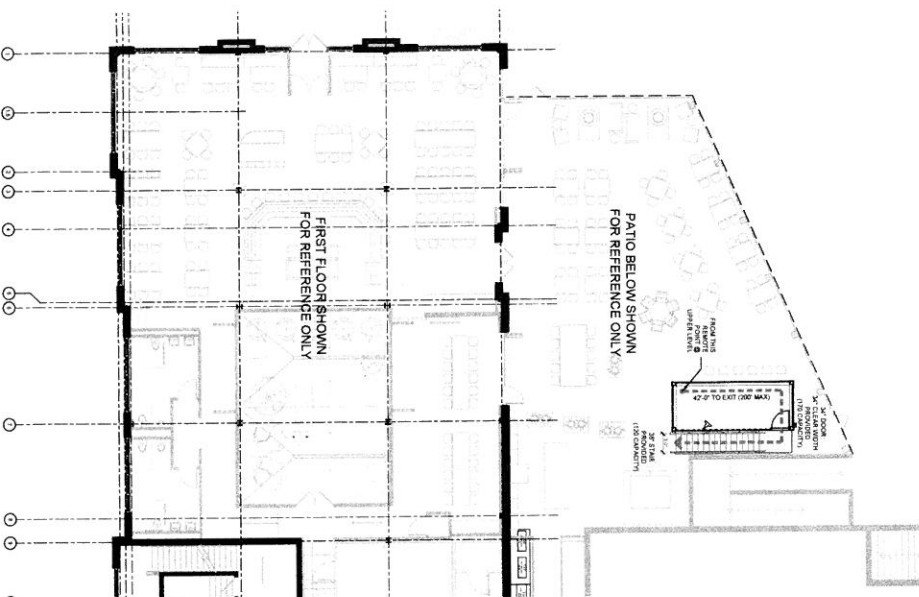
Jeff Parran

11/29/2019

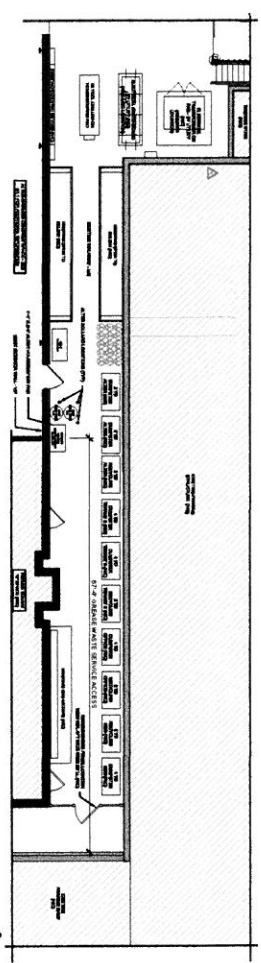
Exp. Date:

[illegible][illegible]

MAXIMUM OCCUPANCY SCHEDULE FOR EGRESS**							
ROOM NUMBER	ROOM NAME/TYPE	OCCUPANCY TYPE	FLOOR AREA FLOOR AREA IN SQ. FT. TO TABLE (FOOT 12)	ACTUAL NUMBER OF PERSONS	NUMBER BY AREA (FOOT 12)	PERCENT OF MAXIMUM OCCUPANCY (REFER TO TABLE 100-4)	LARGEST NUMBER OF CROWDING**
101	MAIN CORRIDOR	ASSEMBLY TO GENERAL PURPOSE	1,867	133	67 PERSONS	54	133 PERSONS
102	STAIR TO STAIR TOWER	GENERAL PURPOSE	380 SQ. FT.	22 PERSONS	27 PERSONS	77 PERSONS	48 PERSONS
103	MAIN STAIRS ROOM	GENERAL PURPOSE	68 SQ. FT.	1 PERSONS	1 PERSONS	1 PERSONS	1 PERSONS
104	BLACK BOX STAIRING AREA	GENERAL PURPOSE	412 SQ. FT.	24	1 PERSONS	24 PERSONS	3 PERSONS
105	BLACK BOX AREA	GENERAL PURPOSE	205 SQ. FT.	24	1 PERSONS	24 PERSONS	1 PERSONS
106	MEETING ROOM	MODERATOR	178 SQ. FT.	9 PERSONS	8 PERSONS	8 PERSONS	8 PERSONS
107	MEETING ROOM	MODERATOR	215 SQ. FT.	10 PERSONS	9 PERSONS	9 PERSONS	9 PERSONS
108	MEETING ROOM	MODERATOR	205 SQ. FT.	10 PERSONS	9 PERSONS	9 PERSONS	9 PERSONS
109	MEETING ROOM	MODERATOR	205 SQ. FT.	10 PERSONS	9 PERSONS	9 PERSONS	9 PERSONS
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02 TRASH ALLEY KEY



FOX RIVER

PROJECT SITE

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PATIO

OUTDOOR
PLAZA
[NIC]

SOUTH 1ST STREET

WALNUT ST

PARKING LOT
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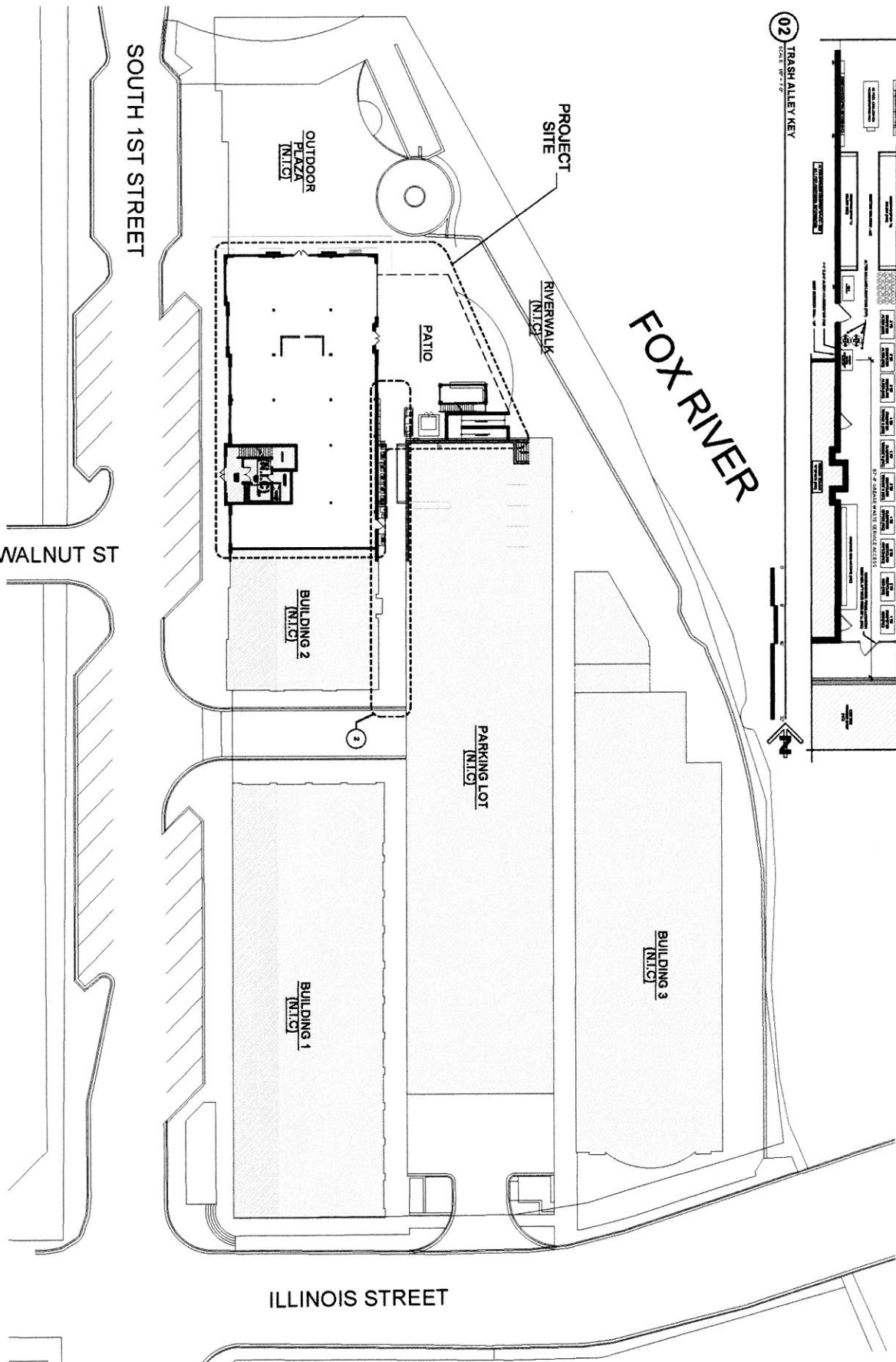
BUILDING 2
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BUILDING 1
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BUILDING 3
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ILLINOIS STREET

01 OVERALL SITE PLAN



Dacre & Youngquist, LLC
ARCHITECTURE | INTERIOR DESIGN

1111 North DuSable Street
Chicago, IL 60607
Phone: (312) 447-4771
www.dacreandyoungquist.com

Alter Brewing
+ Kitchen
12 S. First Street
St. Charles, IL 60174
030-19-0123

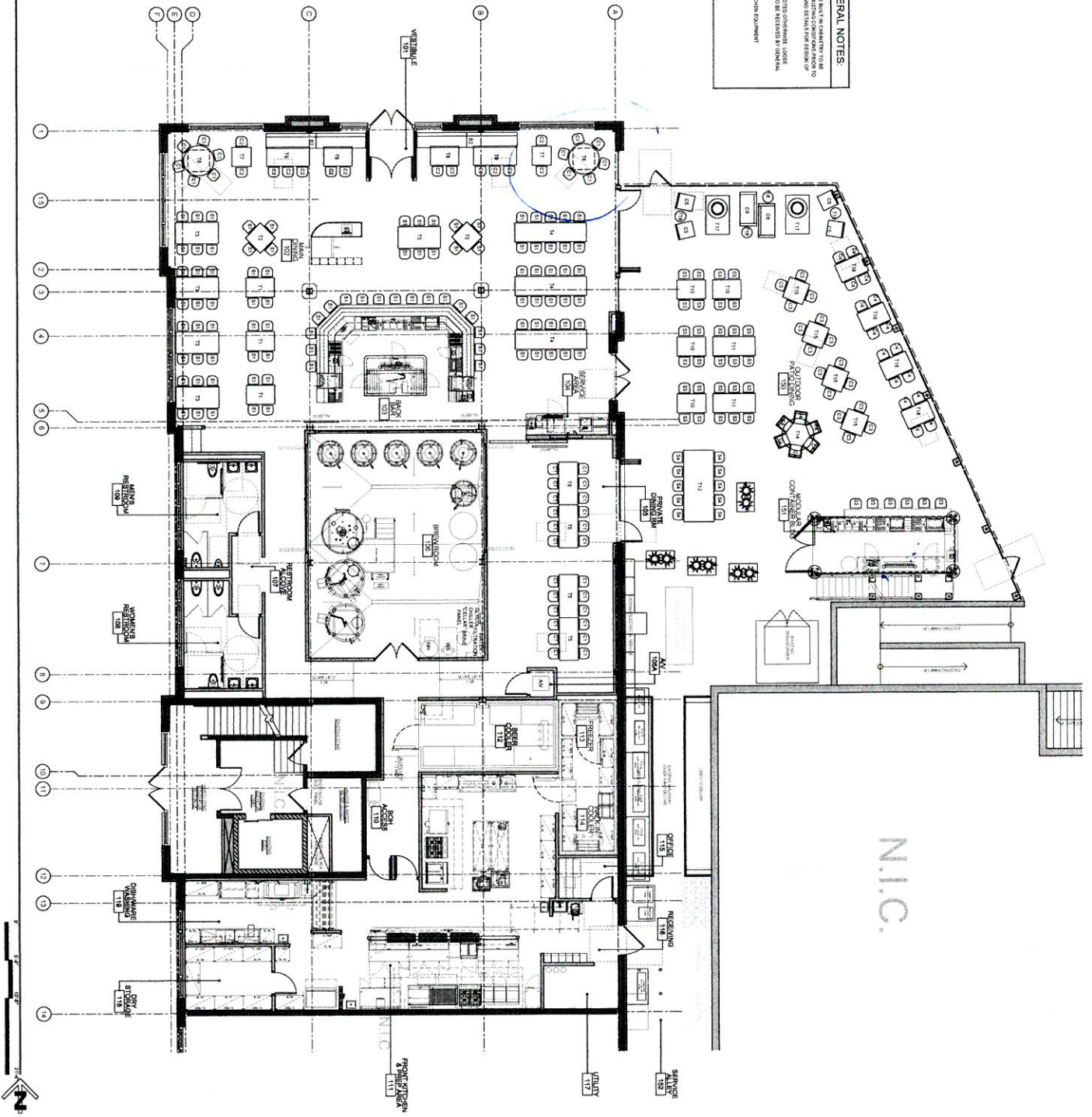
Site
Plan

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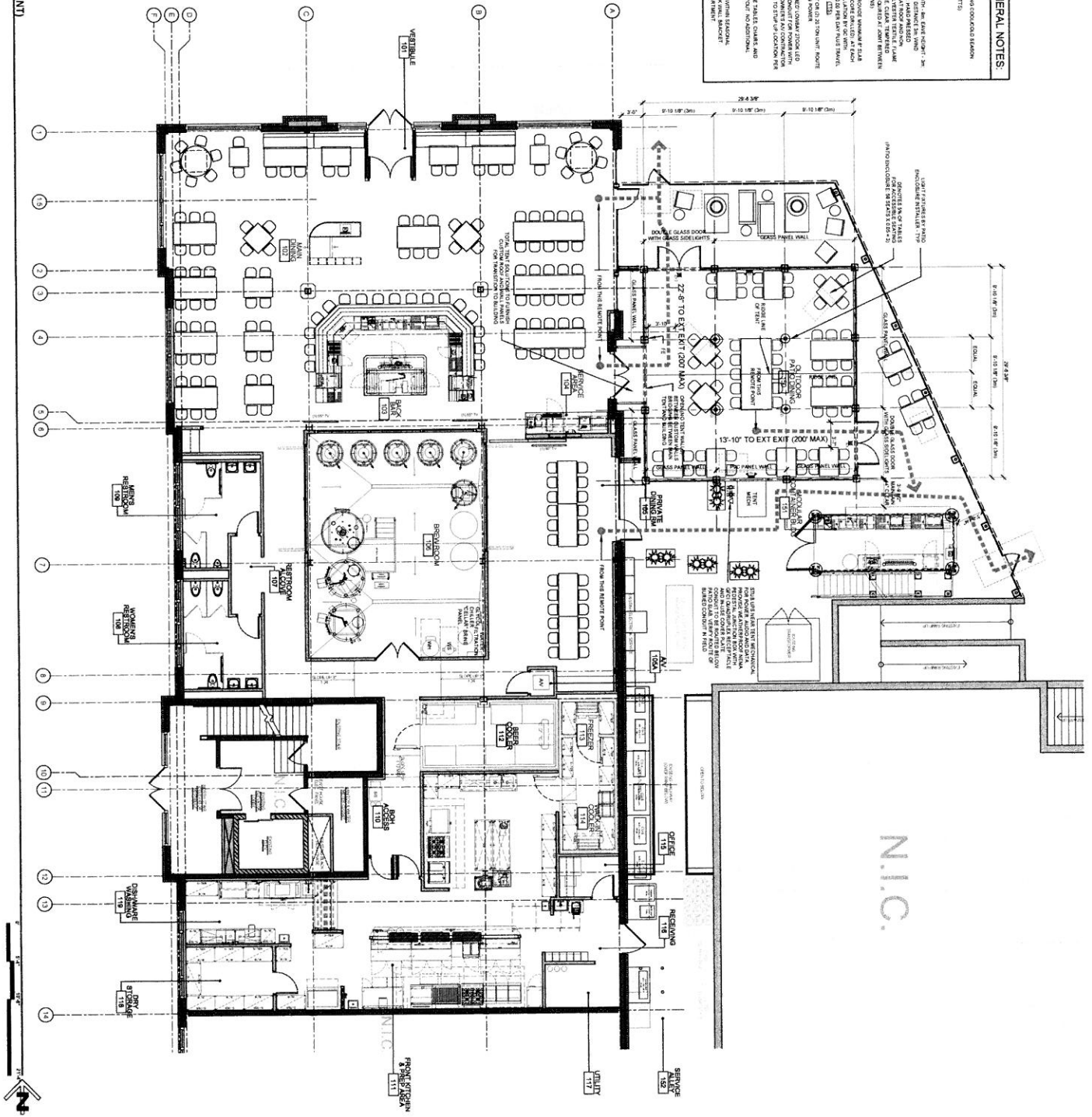
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- FURNITURE PLAN GENERAL NOTES:**
1. ALL DIMENSIONS ARE TO FACE UNLESS NOTED OTHERWISE. LOOK FOR DIMENSIONS TO FACE UNLESS NOTED OTHERWISE. LOOK FOR DIMENSIONS TO FACE UNLESS NOTED OTHERWISE.
 2. ALL ITEMS PROVIDED BY OWNER UNLESS NOTED OTHERWISE. LOOK FOR DIMENSIONS TO FACE UNLESS NOTED OTHERWISE.
 3. SEE KITCHEN DRAWINGS FOR BAR AND KITCHEN EQUIPMENT.
 4. SEE A4.1 FOR FURNITURE SCHEDULE.



- PATIO ENCLOSURE GENERAL NOTES**
1. SEASONAL ENCLOSURE
 2. SEASONAL ENCLOSURE PERMIT REQUIRED (SEE PERMIT OFFICE)
 3. SEASONAL ENCLOSURE PERMIT REQUIRED (SEE PERMIT OFFICE)
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Alter Brewing Company – St. Charles, Illinois
12 S. First Street
St. Charles, IL 60174



BREWERY HISTORY AND BUSINESS MODEL

Overview

Mad Ape, LLC d/b/a Alter Brewing Company (also referred to herein as “Alter”), was established in 2015. From the beginning, Alter has operated a production brewery with on site tasting room together consisting of 15,000 square feet at 2300 Wisconsin Avenue in Downers Grove, DuPage County, Illinois. With a 20-barrel brew house and a process focused yet creative brew team, Alter has produced over 60 varieties of beer and distributes select beers throughout Northeast Illinois through its current distribution partners.

Alter brews and packages only the highest quality beers with unique and appealing taste, aroma, mouth feel, and visual appearance. Alter produces a series of year-round beers along with seasonal and limited release offerings in the spirit of American craft brewing. Alterior Motive IPA, Hopular Kid Pale Ale, Center Line Golden Ale, Hell Hazed Over Hazy IPA, Galaxy and the Seven Seas Hoppy Red Ale, and Day Sipper Pilsner are a few of the beers that can be found in the tap room at 2300 Wisconsin Avenue and at over 500 restaurants, bars, liquor stores, and grocery stores in the Chicagoland area.

Alter Brewing +kitchen Saint Charles, Illinois

The Brewery identified and secured its location in the Fox Valley for the first Alter Brewing +kitchen venture through extensive property search and due diligence. It is anticipated that the Saint Charles location will be open for business in the first half of 2020. Alter Brewing +kitchen in Saint Charles is located on the Fox river adjacent to the city's east plaza and riverwalk redevelopment at the intersection of Main Street and First Street. The restaurant is designed by

Dacre & Youngquist and inspired by the industrial chic motif at Alter Downers Grove. The main restaurant and bar will feature 16 taps of Alter beers. Additionally, a full but curated bar and wines will be available. There will be table service as well as bar service at Alter Brewing +kitchen.

At this time, Alter Brewing +kitchen intends to be open for dinner 7 days a week and open for lunch on 4-7 days.

Hours of Operations:

Monday - Wednesday: 4pm – 12am (subject to change – add lunch hours)

Thursday: 11am – 12am

Friday – Saturday: 11am – 1am

Sunday 11am – 12pm

The menu will feature items which are inspired by and/or paired with Alter's extensive portfolio of beers. The chef and brewery team will focus on a balanced approach to both food and beer. This will not be a brewery with food, nor a restaurant with beer. Rather, Alter Brewing +kitchen will be an experience providing equal attention to both food and beer. This attention to detail and balance will be carried throughout the space and service, bringing an elevated experience to Saint Charles and redefining and elevating what a 'brewpub' has traditionally offered in the general marketplace. See Menu and the end of the plan.

The brewery in St. Charles will consist of a 10 barrel 2-vessel direct fired brewhouse manufactured with all US stainless steel in Wisconsin. The cellar will consist of 5 x 10-barrel stainless steel fermenters and 2 x 10-barrel oak foeders. Using different toast of the interior walls of the foeders, we will create fresh beers brewed and fermented with a unique oak character. Together with Mark Hedrick, our Head Brewer, Matt McCowan is already plotting out a course for wood aged lagers and ales to be fermented in the foeders.

A private event space adjacent to the brewery will allow for parties of up to 50 people and will focus on rehearsal dinners, corporate events and private parties. This is flex space and will be public dining space when not reserved for a private function.

The outdoor patio will have a seasonal enclosure for up to 6 months of the year that can accommodate up to 80 people seated and during the warmer weather a two story 8'x20' converted container bar will anchor the location and provide a visually stunning attraction on the Fox River to stop for a beer and a bite for locals and visitors alike. The ground floor outdoor container will have a full bar with the same 16 beers as poured on the interior. That beer is delivered from the same keg cold storage room which services the main bar. The beer delivery system to the outdoor container bar runs underground and then up into the beer taps. This container is closed, locked and secured at the end of every day and consistently during the winter months when the outdoor seasonal enclosure is in use.

Smoking will be prohibited on the property both inside and on the patio.

Live music will be on an occasional basis in the main dining area. Further, live music will be on an occasional basis on the patio during operational hours no later than 10pm. See Exhibit A at the end of the plan for locations of live music.

PRINCIPALS

David Yob

After completing an education at the University of Michigan Business School ('92 BBA) David started with Coopers & Lybrand as an audit associate. From there he pursued a 19-year career as a professional trader. He was the founder and investment manager of a successful independent proprietary options trading group in Chicago. After closing the trading group in 2013 and retiring from the industry, David along with Mark Hedrick and Pete Kosanovich collectively created and launched Alter Brewing Company in Downers Grove. David as CEO of Alter Brewing Company is directly responsible for strategic planning, investor relations, and financial activities.

Ken Henricks

A Chicagoland native and South Loop resident Ken has over 26 years of experience in the food service, hospitality and craft beer industries highlighted by his 9 years as Vice President of Operations with Bottleneck Management and 3 years as Regional Sales Manager with Stone Brewing. With Bottleneck, Ken grew the company from one store and \$1M in revenue to 7 stores grossing over \$35MM in revenue. Ken's passion for true independent craft beer brought him to Stone Brewing in 2015 where he successfully led Stone's Midwest sales team and distribution network to annual double-digit growth from 2015 through 2018. A burning entrepreneurial spirit coupled with the hospitality industry having never left his blood led him to his current position as President of Alter Brewing Co. where his main responsibilities include sales, marketing, hospitality and organizational development.

Mark Hedrick

Mark is a co-founder and the creative engine behind the beers of Alter Brewing Company. Mark previously was an award-winning home brewer of 22 years and now an award-winning professional brewer for Alter Brewing Company. After leaving the trading markets as a broker for JP Morgan in the Eurodollar futures and options markets, Mark decided to commit fully to his vision for a brewery. He received a degree in brewing technology from the Siebel Institute of Technology in Chicago in 2010 and has been a long time Certified Beer Judge. The majority of Alter's portfolio of beer recipes including all of its core beers can be traced to Mark's creative engine. As Director of Brewing Operations, Mark will guide the brewing program in Downers Grove and Saint Charles.

Doug Walksler

As Alter Brewing Company's location/facility strategist Doug does more than maneuver tap handles. With more than 30 years of real estate, design, and construction experience, he is focused on creating spaces that are durable, useful, human-scaled, and remarkably attractive. Throughout his career, Doug has worked with a wide range of organizations – from government agencies and architectural firms, to real estate brokers and developers. Doug also works with external and internal contributors and as an interviewer, project manager, and occasional sound board. No

matter what hat he is wearing, Doug's goal is simple – to empower Alter Brewing thought leaders to drive measurable results through careful planning and execution.

Pete Kosanovich

Growing up in Lombard working at restaurants and bars, Pete learned the value of hard work at a very early age. Upon graduating from Purdue University in 1993, he set out on a career of betting on and believing in himself. Pete got his start on the trading floor of the Chicago Mercantile Exchange. Over time, he founded and ran a number of companies in the financial markets. In 2009, he integrated these companies into Trean Group, LLC and is currently the CEO. A career entrepreneur, Pete has participated in a number of unique business opportunities. One of the most fulfilling has been Alter Brewing Company. Pete introduced David Yob and Mark Hedrick in 2013, the three of them went on to found Alter Brewing Company in 2015. Pete continues to utilize his relationships to augment the growth of the Alter footprint.



Alter Brewing + Kitchen Opening Menu

Chef – TBD

Note: Menu subject to change upon hiring an Executive Chef

Starters

Alter Charcuterie

Chef selected local goods, stone ground mustard, baguette \$17

Artisanal Cheese board

A selection of some of the Midwest's best creameries and famed cheese producers and affineurs from around the globe.

\$5.50 each, 3 for \$16, all 6 for \$28cheeses that varies by the season.

Beer & cheese pairing suggestions upon request

Escargot

Garlic, Hell Hazed Over, baguette \$15

Roasted brussels

Shallots, Center Line, maple and stone ground mustard \$11

Duck poutine

Duck confit, frites, mushroom gravy, coddled egg, cheddar curds, bacon \$16

Shrimp pot stickers

Baby bok choy, orange soy ginger glaze, scallions \$13

Fried duck wings

Crispy confit duck wings, Tamarind BBQ sauce, spicy Chinese mustard \$15

Beer cheese soup

Alterior Motive, Tillamook special reserve extra sharp cheddar \$5, \$8

Vegetarian chili

Alto Porto, root vegetables, el diablo bean mix, Tillamook cheddar \$5, \$8

Greens**House salad**

Romaine and arugula, red onion, cucumber, shredded carrot, baguette bits, balsamic vinaigrette \$10

Caesar salad

Little Gem lettuce, Caesar dressing, garlic crouton, parmesan \$12

Waldorf

Frisee, radicchio, endive, blue cheese, walnut, apple, grape, celery, green apple vinaigrette \$13

Blackened salmon salad

Mixed greens, goat cheese, roasted shallot vinaigrette, crispy capers, Nicoise olives \$17

Sesame-chili chicken salad

Market greens, apple, carrot, daikon radish, cashew, togarashi \$18

Hand-helds**Alter taco trio**

Rotating daily tacos \$12

Pair with Hell Hazed Over NE Style IPA

Cauliflower & mushroom tacos

Oaxacan mole, red cabbage, black bean, avocado, cilantro \$14

Beer bratwurst

Alterior Motive IPA, sauerkraut, stone ground mustard, hoagie, frites \$13

Pork Empanadas

Smoked pork, saffron rice, onion, olive, cilantro, roasted pepper aji \$13

Spring rolls

Butter leaf lettuce, pickled carrot, pickled red onion, herb salad, jalapeno-lime vinaigrette, root vegetables, peanut sauce \$14

The Alter burger

8oz Angus, roasted garlic and cornichon aioli, lettuce, tomato, onion, house dill pickle, Tillamook cheddar, brioche bun, frites \$15

Alter vegie burger

House made blend, spicy aioli, lettuce, tomato, white cheddar, brioche bun, house made potato salad \$14

Skirt Steak Sandwich

Skirt steak, fried egg, Chimichurri, crispy onion strings, brioche roll \$16

Brisket Sandwich

Bodega brisket, crispy onions, pit sauce, Conshohocken potato roll, house made potato salad \$15

Fish and chips

Alterior Motive batter, Katchican tartar, truffle frites \$16

Lewis Creek trout sandwich

Seared trout, roasted garlic aioli, sautéed pea shoots, chimichurri, chipotle crusted lemon, frites \$18

Slow cooked ribs

Dry rubbed, carrot and Napa cabbage slaw, corn bread, house made potato salad 14\$, 24\$

Mains**Beer and chipotle braised pot roast**

Hell Hazed Over, carrots, onion, sage with polenta \$19

Coq Au Vin

Whole cut chicken, Alto Porto, lardons, wild mushrooms, pearl onions, garlic \$18

Rigatoni

Arugula pistou, asparagus, roasted mushroom, parmesan \$19

Pan fried whole trout

Lewis Creek Farm, new potatoes, bacon, chive sour cream \$22

Root vegetable risotto

Roasted Elmer Farm parsnips, beets, brown butter leeks, blue cheese, cashew crumble \$16

Stone-ground mustard and apricot salmon

Faroe Island salmon, roasted root vegetables, garlic spinach, fingerling potatoes \$24

Tomahawk pork chop

Port Farms, maple-mustard glaze, champs, apple-butternut slaw, demi-glaze \$27

Sides

Frites \$4

Truffle frites \$7

House made potato salad \$5

Side house salad \$5

Cole slaw \$4

Corn bread \$4

Dessert and kids' menu to be developed with coordination of US Foods- our primary food supplier.