

**AGENDA ITEM EXECUTIVE SUMMARY**

Agenda Item number: 6

Title:

Recommendation to approve a Proposal of a New Class B Liquor License for Pub 47 St. Charles Inc. to be located at 1890 W Main Street, St. Charles

Presenter:

Chief Keegan, Police Department

Meeting: Liquor Control Commission

Date: March 20, 2017

Proposed Cost: \$

Budgeted Amount: \$

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

This is a request for a new Class B liquor license for Pub 47 to be located at 1890 W Main Street, St. Charles (former Macarena Tapas location). This will be their second location with the first one located in Huntley, IL. The applicant has been vetted by the Police Department and all documents are in order. They are also requesting a 1:00 a.m. late night permit.

**Attachments** *(please list):*

Liquor License Application  
Background Check  
Site Plan  
Menu

**Recommendation/Suggested Action** *(briefly explain):*

Recommendation to approve a proposal of a new Class B liquor license for Pub 47 St. Charles Inc. to be located at 1890 W Main 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

#45011  
 Pub 47 - St. Charles, Inc.

Date Application Received: \_\_\_\_\_  New Application  Renewal Application

**APPLICATION CHECKLIST**

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

**OFFICIAL USE ONLY**

Approved\*  Denied Date Approved/Denied: \_\_\_\_\_ Customer Number: \_\_\_\_\_

\_\_\_\_\_  
 Signature of Mayor, Liquor Control Commissioner

\_\_\_\_\_  
 Date Issued

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

**APPLICANT INFORMATION**

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

B. Business Name: **Pub 47 S.t. CHARLES INC.**

C. Business Address: **1890 W. MAIN ST.**

D. IL Tax ID Number: E. Business Phone: F. Business E-mail: **adam b@Pub47grill.com** G. Business Website: **Pub47grill.com**

H. Contact Person: **ADAM BRANCAMP** I. Title: **President** J. Phone No.: [REDACTED]

K. If Corporation, Corporation Name: **Pub 47 St Charles INC.**

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

**BUSINESS ESTABLISHMENT LOCATION INFORMATION**

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

B. Address applying for liquor license (exact street address): **1890 W MAIN ST.** C. Number of Parking Spaces: **100** D. Outside Dining s.f. [17.20.020-R]: **500 #** E. Holding Bar s.f. [5.08.010-F]:

F. Total Building s.f.: **3500** G. Total Number of Seats: **90** H. Number of Bar Seats: **15** I. Sale Counter s.f.: J. Live Entertainment Area s.f. [5.08.010-H]:

K. Kitchen s.f.: **1000** L. Cooler s.f.: M. Dry Storage s.f.: **MEZZANINE 1000** N. Seating Area s.f.: **2500** O. Retail/public Area s.f.: P. Service Bar s.f. [5.08.010-O]:

Q. Brief Business Plan description based on type of establishment listed above:  
**SECOND LOCATION: we offer AMERICAN FARE RANGING FROM \$8-\$15. Food makes up ABOUT 70% of REVENUE with liquor AT ABOUT 25%**

**MANAGER INFORMATION**

Full Name, include middle initial: **ADAM K. BRANCAMP** Title: **Pres**

Birthdate: [REDACTED] Birthplace: **ELGIN** Driver's License#: Home Phone: [REDACTED]

Home Address: [REDACTED]

Full Name, include middle initial: **GORDON Smith** Title: **GM.**

Birthdate: [REDACTED] Birthplace: **Fayetteville NC** Driver's License#: [REDACTED] Home Phone: [REDACTED]

Home Address: [REDACTED]

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): **15 YRS**

4. Amount of merchandise that normally will be in inventory when in operation (5.08.070-5): \$ **25,000**

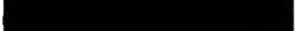
5. Location/address and description of business to be operated under this applied for license (5.08.070-6):  
**1890 W MAIN ST.**

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: **CWR Properties**  
Address of Building Owner: **409 ILLINOIS AVE STE C**

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:~~

~~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):



15.	<p><b>Complete ONLY if yes was answered to the questions above (14):</b></p> <p>Name: _____ Name of Business: _____</p> <p>Position with the Business: _____</p> <p>Date(s) of Denial: _____</p> <p>Reason(s) for Denial of License: _____</p>
16.	<p>Date of Incorporation (Illinois Corporations) (5.08.070-10): <u>1/4/17</u></p> <p>Date qualified under Illinois Business Corporation Act to transact business in Illinois (Foreign Corporation): _____</p>
17.	<p>Has the applicant and all designated managers read and do they all understand and agree not to violate any liquor laws of the United States, the State of Illinois, and any of the ordinances of the City of St. Charles in conducting business(5.08.070-11)?</p> <p><input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Have you, or in the case of a corporation, the local manager, or in the case of a partnership any of the partners, ever been convicted of any violation of any law pertaining to alcoholic liquor? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>Have you, or in the case of a corporation the local manager, or in the case of a partnership any of the partners, ever been convicted of a felony? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>Have you ever been convicted of a gambling offense? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (If a partnership or corporation, include all partners and the local manager(s).)</p> <p>Will you and all your employees refuse to serve or sell alcoholic liquor to an intoxicated person or to a minor?</p> <p><input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p>
18.	<p><b>Mandatory:</b> 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><b>Mandatory:</b> 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><b>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.</b></p>

20. **Mandatory:** Is the premises within 100 feet of any real property of any church; school; hospital; home for the aged or indigent persons; home for veterans, their wives/husbands, or children; and/or any military or naval station **(5.08.230)**?

Yes  No

COMMENTS/ADDITIONAL INFORMATION



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

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

Name: (First) Gordon (Last) Smith (Middle) Manager  
Home Street Address: [REDACTED]  
City, State, Zip: Huntley IL 60174  
Date of Course: \_\_\_\_\_ Place Course was Taken: \_\_\_\_\_  
Birthdate: [REDACTED] 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: \_\_\_\_\_

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**

\_\_\_\_\_  
Applicant's Signature

Christine Nilles 2/7/17  
"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



# Memo

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

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

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

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

Thank you in advance for your consideration in these matters.

**Pub 47-Class B (1am)**

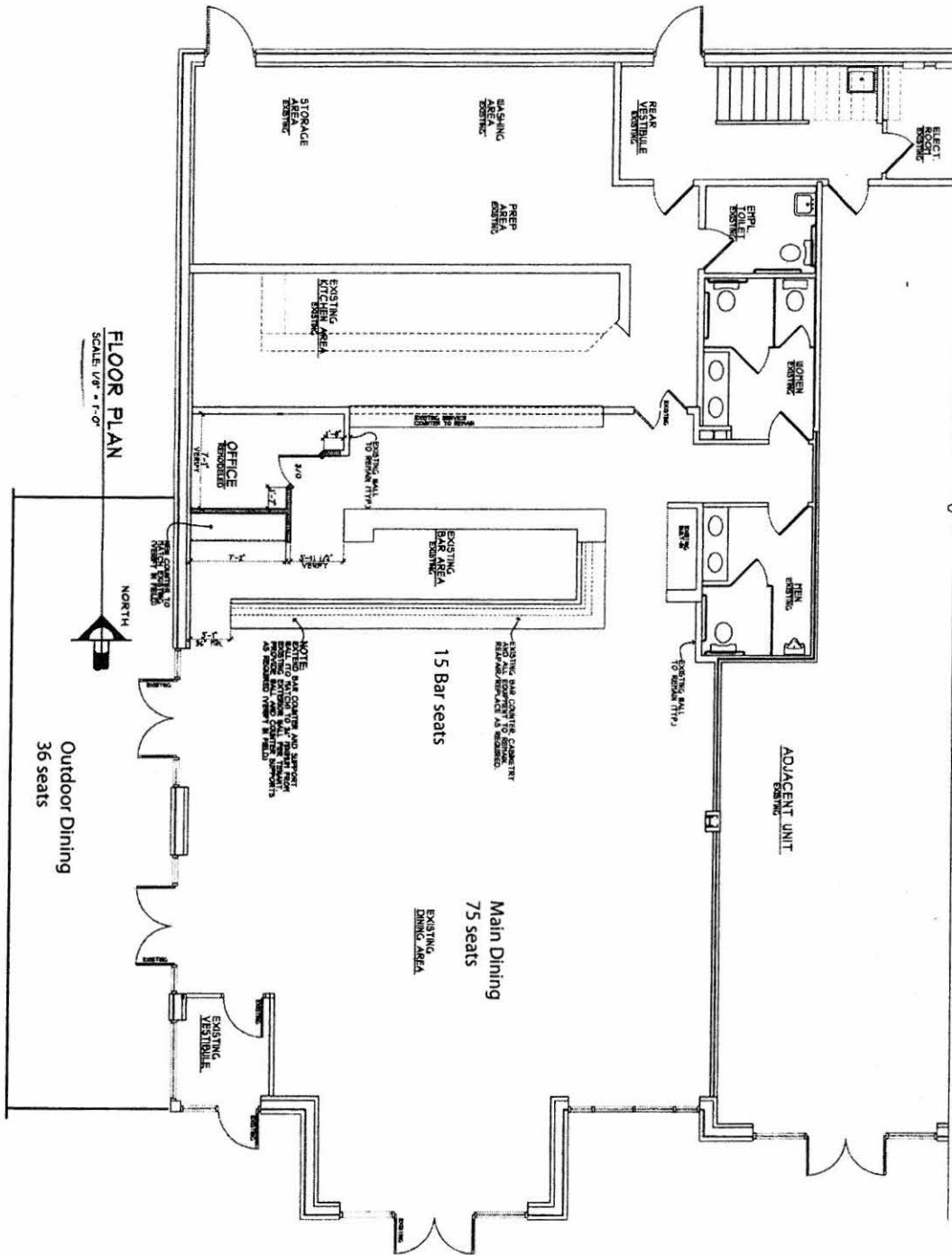
**1890 W. Main Street**

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

**Main Street Pub-Class (2am)**

**204 W. Main Street**

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



JAN. 11, 2017 - DESIGN DEVELOPMENT

SHEET NO.	CONTRACT NO. _____	REVISIONS _____	DRAWN BY _____	CHECKED BY _____	DATE _____	PROJECT NO. _____	CLIENT _____	ARCHITECT _____	PROJECT NAME _____	ADDRESS _____	CITY _____	STATE _____	ZIP _____	PLOTTED 12/20/17	PROPOSED ALTERATIONS FOR: <b>PUB '41'</b> 1890 WEST MAIN STREET, ST. CHARLES, ILLINOIS 60114	

Pub 47 St Charles IL.

# Overview of Business Plan

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## Hours of Operation

Sunday - Thursday 11am - 1am

Friday - Saturday 11am - 1am

## Copy of Menu

1. Attached

## Live Music

Will NOT offered at our location

## Outdoor Seating

We do have an outdoor seating area and will be submitting application for the outdoor dining.

Customers will have to exit our facility and they can use the concourse next to our space. All entrances will be greater than 20' away.

# Pub 47

Bar Grill Pizza

## Starters

### Jumbo Wings

6 Wings \$7.95 12 Wings \$13.95

### Boneless Wings

1/2 lb. \$7.95 1 lb. \$13.95

Available in:

Caribbean Jerk - Teriyaki

BBQ - Mild Louisiana

Hot & Spicy - Sweet Thai Chili

Bourbon Sriracha

Honey Mustard

Parmesan Garlic



**Baby Back Ribs Sampler** 3/4 lb. portion of Meaty Baby Back End Cuts. Slow Roasted and Finished with our Housemade BBQ Sauce. \$9.95

**Rock Shrimp** Ten ounces Lightly Floured and Fried. Served with our Chunky Pomodoro Marinara. \$11.95

**Spinach Artichoke Dip** Served with our Homemade Tortilla Chips. \$7.95

**Cheesy Parmesan Basil French Fries** Tossed with Parmesan Cheese Sauce, Parmesan, and Basil \$6.95

**Beef Tenderloin Skewers** Served with a Demi-Glaze & Horseradish Cream Sauce, over Yukon Gold Garlic Mashed Potatoes, and topped with Onion Crisps. \$12.95

**Mozzarella Sticks** Nine Breaded Cheese Sticks, Fried and served with Chunky Pomodoro Marinara. \$8.95

### Hummus Platter

Traditional Garlic Seasoned Hummus and Roasted Pepper Hummus, served with Parmesan Crusted Pita Bread, Sliced Cucumbers, Red Pepper Strips, Carrot Sticks, and Celery Sticks. \$12.95



### Homemade Potato Chips

With a side of Southwest Ranch. \$4.95

**Calamari** Ten ounces of Lightly Floured Calamari, Flash Fried and served with Chunky Pomodoro Marinara and Mild Louisiana Sauce. \$12.95

**Onion Rings** Battered Onion Rings, served with Southwest Ranch Dressing. \$7.95

**Beer Nuggets** Pizza Dough flash-fried and tossed in Grated Parmesan Cheese, Garlic and a hint of Cajun Spice. Served with Homemade Pizza Sauce. \$7.95



Beer Nuggets

**Pub 47 Sampler Platter** Baby Back Ribs, Breaded Chicken Tenders, Mild Louisiana Jumbo Wings, Lightly Floured Fried Calamari, and Homemade Potato Chips \$18.95

**Tavern Chips** A Generous Serving of our Homemade Potato Chips, topped with Cheese Sauce, Demi Glaze, Bacon Crumbles, and Green Onions. \$7.95

**Tomato & Mozzarella Bruschetta** Fresh Roma Tomatoes, Mozzarella, and Basil tossed in a Garlic Balsamic Vinaigrette with Garlic Parmesan Crostinis. \$8.95



**Chicken Tenders** Four Breaded and Fried Tenders. Served with your choice of Dipping Sauce: Honey Mustard, Mild Louisiana, Ranch, or BBQ. \$7.95

**Tomato Tower** Ripe Tomatoes, Shaved Red Onion, Fresh Mozzarella, and Fresh Basil, all layered and stacked on a bed of California Mixed Greens. Garnished with Balsamic Reduction and Crumbled Bleu Cheese. \$8.95

**Pork Pot Stickers** Five Pork Pot Stickers, Pan-Seared and served with a Polynesian Slaw. Your choice of Dipping Sauce, Teriyaki or Sweet Thai Chili. \$8.95

**Garlic Cheese Bread** Toasted and served with Chunky Pomodoro Marinara. \$5.95

**Szechwan Beef Lettuce Wraps** Julienne Cut Szechwan Beef, Tossed with a Polynesian Slaw and Teriyaki Sauce. Served with Iceberg Lettuce. \$9.95

**Pub 47 Steamers** Green Lipped Mussels & Little Neck Clams, Sauteed in a Garlic White Wine Brown Butter Sauce. Served over Garlic Parmesan Crostinis. \$13.95

**Ultimate Nachos** Homemade Tortilla Chips, topped with Ground Beef, Tomatoes, Shredded Lettuce, Onions, Black Olives, Fresh Jalapenos, Pickled Jalapenos, Shredded Cheese, Pico De Gallo & Sour Cream. \$10.95

Add Fresh Guacamole \$2.00

Substitute Charbroiled Chicken \$1.00 or Steak \$3.00





# Sandwiches

Served with your Choice of French Fries, Homemade Chips, House Salad, Coleslaw or Cup of Soup du Jour.

**Steak Sandwich** NY Strip Steak with Melted Mozzarella Cheese, on a Garlic Seasoned French Roll. Served with a side of Au Jus. Cooked Med-Well \$12.95 Giardiniera and/or Sweet Peppers upon Request. Add Sautéed Mushrooms \$1.00 Add Sautéed Onions \$1.00



Steak Sandwich

BBQ Pulled Pork Sandwich



**Crispy Chicken Sandwich** Battered and Fried Chicken Breast, topped with Pepperjack Cheese, Shredded Lettuce, Tomato, Red Onion, Chipotle Mayo on a Pretzel Bun. \$9.95

**BBQ Pulled Pork Sandwich** Slow Roasted Pork Butt smothered in our Housemade BBQ Sauce, topped with Onion Crisps and served on a Pretzel Bun. \$9.95

**Chicken Parmigiana Sandwich** Lightly Breaded Chicken Breast smothered in a Chunky Pomodoro Marinara Sauce with Melted Mozzarella on a Brioche Bun. \$8.95

**BLT** Crispy Applewood Smoked Pepper Bacon, Tomato, Lettuce, and lightly dressed with Mayo. Served on Texas Toast. \$7.95

**Grilled Portabella Sandwich** Portabella Mushroom, Tomato, Red & Yellow Peppers, Red Onion, Mozzarella and Basil Pesto Mayo served on Grilled Sourdough Bread. \$10.95

**Grilled Salmon Sandwich** Seasoned Grilled Salmon, Tomato, Red Onion, Lettuce, and Basil Pesto Mayo. Served on a Brioche Bun. \$11.95

**Patty Melt** Half Pound Grass Fed Beef Patty topped with Grilled Onions, White Cheddar Cheese on Grilled Marble Rye Bread. Served Med Well. \$10.95

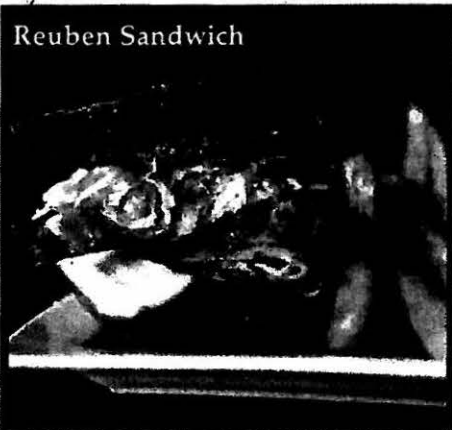
**Grilled Cheese** Mozzarella, American and Sharp Cheddar Cheese on Grilled Texas Toast. \$7.95 Add Turkey \$2.00 Bacon \$1.00 Tomato \$.50

**Crispy Chicken Club** Fried Chicken Breast with Lettuce, Tomato, Applewood Pepper Bacon, Red Onion and a side of Mayo, Served on a Brioche Bun. \$9.95

**Reuben Sandwich** Slow-Roasted, Sliced Corned Beef, Layered with Sauerkraut, 1000 Island Dressing, Swiss Cheese on Grilled Marble Rye Bread. \$9.95



**Grilled Chicken Florentine Sandwich** Charbroiled Chicken Breast, Spinach, Sliced Mozzarella Cheese, and Tomato with a Creamy Garlic Dressing. Served on Grilled Sourdough Bread. \$10.95



Reuben Sandwich

**Grilled Philly Steak Sandwich** Roasted, Sliced Beef, Mozzarella Cheese, Red Onion, and Creamy Garlic Dressing. Served on Grilled Sourdough Bread. \$9.95

**Battered Cod Sandwich** Fresh 'Ice Atlantic' Cod Lightly coated with our Housemade Batter and Fried, Topped with American Cheese on a Brioche Bun, served with Lettuce, Tomato, Red Onion and a side of Tartar Sauce. \$9.95

**Turkey Bacon Club** Roasted Turkey, Applewood Smoked Pepper Bacon, Lettuce, Tomato, and a Creamy Garlic Dressing. Served on Texas Toast. \$9.95



**Blackened Chicken Pita Sandwich** Sliced Grilled Cajun Blackened Chicken, Shredded Lettuce, Diced Tomatoes, Red Onion, served on Pita Bread and side of Buttermilk Ranch. \$8.95

**Italian Beef Sandwich** House Roasted, Sliced Italian Beef, layered on a French Roll, Topped with melted Mozzarella Cheese. Served with a side of Au Jus. Giardiniera and/or Sweet Peppers in a Chunky Pomodoro Sauce on request. \$9.95

**Italian Sausage Sandwich** Sweet, Fire Grilled Italian Rope Sausage on a French Roll, topped with melted Mozzarella Cheese. Giardiniera and/or Sweet Peppers in a Chunky Pomodoro Sauce on request. \$8.95



**Hawaiian BBQ Chicken Sandwich** Grilled Chicken Breast, Housemade BBQ Sauce, Swiss Cheese and Pineapple-Mango-Pepper Relish on a Brioche Bun. \$8.95

**Shrimp Po'Boy Sandwich** Crispy Cajun Spiced Rock Shrimp, Shredded Lettuce, Red Onion, Roma Tomatoes, and Housemade Remoulade Sauce served on a French Roll. \$11.95

# Wraps

*Wraps served in a Sun Dried Tomato Tortilla. Served with your Choice of French Fries, Homemade Chips, House Salad, Coleslaw or Cup of Soup du Jour.*

**Chicken Caesar Wrap** Chopped Romaine, Garlic Croutons, Charbroiled Chicken Breast, Shaved Parmesan, all tossed together with Caesar Dressing. \$9.95

**Southwest Chicken Wrap** Charbroiled Chicken, Black Bean & Corn Relish, Applewood Pepper Bacon, Scallions, Mixed Greens, and Southwest Ranch Dressing. \$9.95



**Turkey Club Wrap** Roasted Turkey, Mixed Greens, Tomato, Applewood Pepper Bacon, and Creamy Garlic Dressing. \$9.95

**Asian Beef Wrap** Teriyaki Beef Strips with a Polynesian Slaw and Mixed Greens. \$10.95



**Grilled Veggie Wrap** Grilled Portabella Mushroom, Yellow Squash, Zucchini, Caramelized Onions, Roasted Peppers, with Mixed Greens and a Basil Pesto Mayo. \$9.95

**Buffalo Chicken Wrap** Charbroiled Chicken, Bleu Cheese Crumbles, Sliced Jalapenos, Red Onion, Cilantro, Shredded Cheese, Mixed Greens and Hot & Spicy Buffalo Sauce. \$10.95

# Soups & Salads

**Baked French Onion Soup** A 12 oz. Crock of our Classic Baked Cheesy French Onion Soup. \$5.95

**Bacon & Cheddar Soup** Made with Crystal Lake Brewery's "Beach Blonde" Golden Lager, Bacon Crumbles, White Cheddar Cheese, and topped with Onion Crisps. Cup \$3.95 Crock \$6.95

**Soup and Salad Combo** House Salad or Small Caesar Salad with a Crock of our Soup du Jour. \$8.95

**Housemade Soup du Jour** Cup \$3.00 Crock \$4.95



**Chef John's Award Winning Wild Berry Salad** Mixed Greens, Blackberries, Blueberries, Raspberries, Strawberries, Housemade Candied Walnuts, Crumbled Bleu Cheese, Tossed with Raspberry Vinaigrette. \$10.95



**Santa Fe Chicken Salad** Iceberg and Romaine Mix, Black Bean & Corn Relish, Seasoned Tortilla Strips, Crisp Applewood Smoked Pepper Bacon, Scallions, and Onion Crisps all tossed in a Southwest Ranch Dressing and Topped with a Charbroiled Chicken Breast, then served in a Sun Dried Tomato Tortilla Bowl. \$10.95

**Caesar Salad** Chopped Romaine and Garlic Croutons, Tossed with Caesar Dressing and served in a Sun Dried Tomato Tortilla Bowl. Topped with Shaved Parmesan and Garnished with a Garlic Parmesan Bruschetta Crostini. \$8.95

**Sesame Chicken Thai Salad** Chopped Romaine, Julienne Shredded Carrots, Scallions, Pickled Ginger, Red Pepper, Fried Wontons, all tossed in a Thai Peanut Dressing and topped with a Baked Sesame Crusted Chicken Breast. Served in a Sun Dried Tomato Tortilla Bowl. \$10.95

**The Cobb Salad** Chopped Iceberg Lettuce, Hard Boiled Egg, Red Onion, Crisp Applewood Smoked Bacon, and Roma Tomatoes, topped with Chunky Guacamole and Crumbled Bleu Cheese. Served with your choice of Dressing. \$8.95



ADD to any Salad - Charbroiled Chicken \$3.00, Seasoned Steak \$5.00  
Broiled Salmon \$6.00 or 3 Jumbo Shrimp \$6.00



# Burgers & Sliders

All Burgers and Sliders are made with Grass Fed Beef

Served with your Choice of French Fries, Homemade Chips, House Salad, Coleslaw or Cup of Soup du Jour.

Grilled Charbroiled Chicken Breast Substituted for any Burger upon Request

**Burger of the Week** Ask your server about our Featured Burger of the week! It's a new Feature every week!!

## Quarter Pound Burger

Topped with a Colossal Onion Ring, on a Brioche Bun. Garnished with Tomato, Red Onion, and Lettuce. \$7.95



## Pub 47 Burger

Half Pound burger with a Spicy Cajun Rub and topped with Pepperjack Cheese and Fresh Jalapenos, Southwest Ranch Dressing and Tortilla Strips. \$12.95

## Caribbean Jerk Burger

Half Pound burger Jerk Rubbed, Glazed with Caribbean Jerk Sauce, Topped with Pepperjack Cheese, Pineapple-Mango-Red Pepper Relish and Fried Plantain Straws. \$12.95



## Cheeseburger Sliders

Three Grilled Grass Fed Beef Sliders, Topped with Sharp Cheddar Cheese and Onion Crisps. \$9.95



## Soft Shell Tac

**Soft Shell Tacos** Three Soft Shell Corn Tortillas with, Shredded Lettuce, Pico de Gallo, Shredded Cheese Blend, and a side of Sour Cream, Southwest Ranch Dressing, and Salsa. Served with Homemade Tortilla Chips. Seasoned Ground Beef \$8.95  
Charbroiled Chicken \$9.95  
Blackened Fish \$10.95  
Rock Shrimp \$12.95

## Pub 47 Burger Half Pound burger,

topped with a Colossal Onion Ring, on a Brioche Bun, Garnished with Tomato, Red Onion, and Lettuce. \$9.95

## One Pound Pub 47 Burger

Our Popular Pub 47 Burger with twice the Beef!! \$14.95

## Build Your Own Burger (B.Y.O.B.) Toppings

Crisp Applewood Pepper Bacon \$1.00 - Caramelized Onions \$1.00

Fresh Jalapenos \$1.00 - Guacamole \$1.00 - Sautéed Mushrooms \$1.00

Add Cheese \$1.00 - Fried Egg \$1.00 - Canadian Bacon \$1.00

Available Cheese: Swiss, Sharp Cheddar, White Cheddar, Pepperjack, American, Sliced Mozzarella, Crumbled Bleu, Ghost Pepper-Jack Cheese

## Pub 47 Stuffed Cheese Burger

Half Pound burger stuffed with White Cheddar on a Brioche Bun. Garnished with Tomato, Red Onion and Lettuce. Only served Med-Well. \$10.95



## Breakfast Burger

## Breakfast Burger

Half Pound burger topped with Sharp Cheddar Cheese, Breakfast Potatoes, Canadian Bacon, Applewood Pepper Bacon, Fried Egg, and Garlic Aioli Sauce. \$13.95

## BBQ Mac Burger

Half Pound burger topped with BBQ Pulled Pork, Mac & Cheese and Onion Crisps. \$11.95

## Five Alarm Burger

Half Pound burger topped with Applewood Pepper Bacon, Ghost Pepperjack Cheese, Roasted Habanero Salsa, Fresh Jalapeno Slices, Chipotle Mayo, Pico De Gallo, and Tortilla Strips. \$13.95



## Five Alarm Burger

## Pulled Pork Sliders Three Slow

Roasted Pulled Pork Butt Sliders, Smothered in our Housemade BBQ Sauce, and topped with Onion Crisps. \$9.95

## Chicken Sliders

Three Cilantro and Lime Marinated Chicken Sliders, Topped with Pico De Gallo and Onion Crisps. \$9.95

## Combo Sliders

One each of sliders above, Cheeseburger, Chicken and Pulled Pork Sliders. \$10.95

# South of the Border

**Ultimate Nachos** Homemade Tortilla Chips, topped with Ground Beef, Tomatoes, Shredded Lettuce, Onions, Black Olives, Fresh Jalapenos, Pickled Jalapenos, Shredded Cheese, Pico De Gallo & Sour Cream. \$10.95  
Add Fresh Guacamole \$2.00  
Substitute Charbroiled Chicken \$1.00 or Steak \$3.00

## Homemade Tortilla Chips & Salsa

Salsa served with Tortilla Chips \$4.95  
Add Guacamole \$2.00

## Cheese Quesadilla 12" Sundried Tomato

Tortilla stuffed with a blend of Chihuahua, Mozzarella and Sharp Cheddar Cheese. Served with Pico De Gallo, Homemade Salsa, Guacamole, & Sour Cream. \$8.95  
Charbroiled Chicken Quesadilla \$11.95  
Steak Quesadilla \$13.95



Cheese Quesadilla

# Pub 47 Specialties



**Italian Sausage Pomodoro**  
Sweet, Fire-Grilled Italian Rope Sausage and Roasted Seasonal Vegetables in a Chunky Pomodoro Marinara Sauce. Served over Garlic Parmesan Crostinis. \$10.95

**Baby Back Ribs** 1 1/2LB portion of Meaty Baby Back End Cuts. Slow Roasted and Finished with Housemade BBQ Sauce. Yukon Gold Mashed Potatoes and Seasonal Vegetables with a side of Coleslaw. \$16.95



**Shrimp Dinner** Six Jumbo Shrimp, Breaded and Flash Fried. Served with Cocktail Sauce, French Fries and Seasonal Vegetables. \$14.95

**Beef Tenderloin Skewers** Served with a Demi-Glaze & Horseradish Cream Sauce, over Yukon Gold Garlic Mashed Potatoes, and topped with Onion Crisps. \$12.95



**Teriyaki Vegetable Stir Fry** Bok Choy, Napa Cabbage, Red & Yellow Peppers, Peapods, Cilantro, and Teriyaki Sauce, Stir Fried and Served over Basmati Rice. \$10.95

Chicken Stir Fry \$13.95

Shrimp Stir Fry \$15.95

Beef Tenderloin Stir Fry \$15.95

## Entrees

Your Choice of House Salad or Cup of Soup du Jour

### Slow Roasted Prime Rib

(Only Available Saturdays and Sundays after 4pm)  
Served with Yukon Gold Garlic Mashed Potatoes and Seasonal Vegetables.

12 oz. Queen Cut \$19.95

16 oz. King Cut \$23.95

Add 3 Jumbo Shrimp \$6.00

**New York Strip au Poivre** Broiled NY Strip Steak, Sliced and Topped with a Mushroom-Peppercorn Cream Sauce. Served with Yukon Gold Mashed Potatoes and Seasonal Vegetables. Served Medium. \$15.95

**Ribeye** 14 oz. Ribeye, Broiled and Served with Yukon Gold Garlic Mashed Potatoes and Seasonal Vegetables. \$22.95  
Add 3 Jumbo Shrimp \$6.00

**Beef Stroganoff** Beef Tenderloin Tips, Sauteed with a Mushroom Demi Glaze, served on a bed of Basil Pappardelle Noodles, with a touch of Sour Cream. Served with Seasonal Vegetables \$15.95

**Polynesian Salmon** Baked Salmon, glazed with Teriyaki Sauce and topped with our Homemade Polynesian Slaw and Pineapple-Mango-Pepper Relish. Served with Basmati Rice and Seasoned Vegetables. \$18.95

**Chicken Piccata** Boneless Chicken Breast, Sauteed in a Zesty Lemon, Caper and Butter Sauce. Served with Seasonal Vegetables and Yukon Gold Garlic Mashed Potatoes. \$10.95

**Grecian Chicken** Slow Roasted Half Chicken Seasoned with Oregano, Garlic, and a Lemon Butter Sauce. Served with Minnesota Wild Rice and Seasonal Vegetables. \$15.95

**Horseradish Encrusted Salmon** Pan Seared Horseradish Encrusted Salmon, Deglazed with White Wine Lemon Butter and served with Minnesota Wild Rice, Sauteed Spinach and Seasonal Vegetables. \$18.95

**Battered Cod** Fresh 'Ice Atlantic' Cod Lightly coated with our Housemade Batter and Flash Fried. Served with French Fries, Seasonal Vegetables, Tartar Sauce and Housemade Coleslaw. \$12.95  
Friday after 4pm "All You Can Eat". \$14.95

**Beef Tenderloin Medallions** Two 4 oz. Parmesan Garlic Crusted Medallions, Broiled and placed on a bed of Demi Glaze and served with Yukon Gold Garlic Mashed Potatoes and Seasonal Vegetables. \$19.95  
Add 3 Jumbo Shrimp \$6.00

## A La Carte Sides

All Sides \$3.00

\*Seasonal Vegetables  
\*Homemade Chips

\*Yukon Gold Garlic  
Mashed Potatoes

\*Baked Potato  
\*House Salad

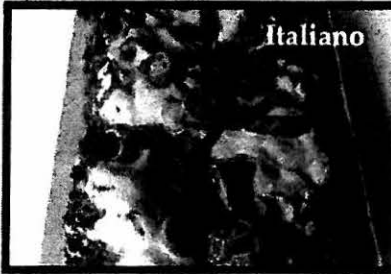
\*Minnesota Wild Rice  
\*Homemade Coleslaw

# Flatbreads

Our Flatbreads are grilled with Extra Virgin Olive Oil, topped with the freshest ingredients, and baked to perfection!!

**Italiano** Sliced Italian Beef, Mozzarella Cheese, Hot Giardiniera, and Pizza Sauce. \$9.95

**Buffalo Chicken** Chicken, Bleu Cheese Crumbles, Sliced Fresh Jalapenos, Diced Red Onions, Cilantro, and our Cheese Blend, on our Hot & Spicy Buffalo Sauce. \$9.95



**California White** Spinach, Artichokes, Sun Dried Tomatoes, and Basil Pesto on a bed of Mozzarella Cheese. \$9.95

**BBQ Chicken** Chihuahua, Mozzarella and Sharp Cheddar Cheese Blend, Red Onion, and Grilled Chicken on BBQ Sauce. \$9.95

# Pastas

Choice of House Salad or Cup of Soup du Jour

**Chicken Parm & Penne** Lightly Breaded Chicken Breast, baked with melted Mozzarella Cheese, served with a Chunky Pomodoro Marinara Sauce on a bed of Penne Pasta. Topped with Shaved Parmesan Cheese. Served with a Garlic Parmesan Crostini. \$15.95



**Tuscany Chicken Pappardelle** Artichokes, Spinach, Sundried Tomatoes, Capers, and Basil Pappardelle Noodles, tossed in a Brown Butter Sauce. Topped with a Parmesan Crusted Chicken Breast and Shaved Parmesan Cheese. Served with a Garlic Parmesan Crostini. \$14.95

**Steamers & Pasta** Green Lipped Mussels & Little Neck Clams, Sauteed in a Garlic White Wine Brown Butter Sauce on a bed of Linguini. Served with Garlic Parmesan Crostinis. \$16.95

**Blackened Chicken Alfredo** Cavatappi Pasta with Roasted Red and Yellow Peppers, Fresh Spinach, and Mushrooms all tossed in Alfredo Sauce and topped with a Blackened Chicken Breast and Shaved Parmesan Cheese. \$15.95

**Basil Pesto Chicken Alfredo** Cavatappi Pasta tossed with Sundried Tomatoes, Fire Roasted Spinach, Artichokes and Basil Pesto Alfredo Sauce. Topped with a Charbroiled Chicken Breast and Shaved Parmesan Cheese. \$17.95

**Shrimp Scampi** Rock Shrimp sauteed in a Garlic, Chardonnay, Butter, Lemon Sauce with Linguini. Topped with Shaved Parmesan and Chopped Parsley. \$17.95

**Chef John's Mac and Cheese** Mini-Penne Pasta tossed with our House Blended Cheese Sauce. \$8.95 Add Charbroiled Chicken \$3.00 Add BBQ Pork \$4.00

**Baked Penne Pasta** Penne Pasta tossed in Homemade Pomodoro Marinara Sauce, topped with Ricotta and Mozzarella Cheese, then baked. \$10.95

# Desserts

Small Hot Fudge Ice Cream Sundae \$3.00

**Tower High Cheesecake** Tower High Cheesecake and Strawberries, served with a Chambord Melba Sauce and Whipped Cream. \$7.00

**Hot Fudge Pecan Brownie Sundae** Vanilla Bean Ice Cream, covered in Hot Fudge on a warm Pecan Brownie topped with Whipped Cream. \$7.00

**Chocolate Lava Cake** Warm Chocolate Bundt Cake filled with a Dark Chocolate Truffle. Served with Vanilla and Raspberry Sauce and Whipped Cream. \$7.00

**Caramel Apple Crisp** Crispy Cinnamon - Sugar Tortilla Bowl filled with Apple Pie Filling, Cinnamon Ice Cream, Candied Walnuts, Caramel Sauce, Whipped Cream, and Crispy Granny Smith Apple Slices. \$7.00

# Beverages

**FREE REFILLS \$2.95** Coke, Diet Coke, Sprite, Sprite Zero, Mr. Pibb, Mello Yello, Ginger Ale, Tropicana Lemonade, Hi-C Fruit Punch, Club Soda, Tonic Water, Douwe Egbert's Coffee - Caffeinated or Decaf, Iced Tea, Raspberry Iced Tea, Peach Iced Tea

**Also Available \$2.95 each** Root Beer, Orange Juice, Cranberry Juice, Pineapple Juice, Milk, Chocolate Milk  
Ask a Server for our List of Specialty Cocktails, Beer & Wine



# Build Your Own Pizza

## Select Your Crust

### Thin Crust

*Extra Thin & Crispy Crust*

8" Individual \$8.95

12" Small \$10.95

14" Medium \$12.95

16" Large \$15.95

18" X-Large \$17.95

### Double Dough

*Slightly Thicker Pizza Crust*

8" Individual \$10.95

12" Small \$12.95

14" Medium \$14.95

16" Large \$17.95

18" X-Large \$19.95

### Chicago Style Deep Dish

*with a Chunky Pomodoro Sauce  
Please allow 30-40 min.*

12" Small \$14.95

14" Medium \$17.95

16" Large \$21.95



## Add Your Toppings

*Italian Sausage, Pepperoni, Grass Fed Hamburger, Italian Beef, Canadian Bacon, Bacon, Grilled Chicken, Mushroom, Onion, Green Pepper, Sliced Tomatoes, Hot Giardiniera Peppers, Spinach, Banana Peppers, Italian Imported Tomatoes, Green Olives, Black Olives, Ricotta Cheese, Pickled Jalapenos, Roasted Red & Yellow Peppers, Fresh Jalapenos, Fresh Garlic, Pineapple*

**Add Full Ingredient** 8" Individual \$1.50 12" Small \$2.00 14" Medium \$2.25 16" Large \$2.50 18" X-Large \$3.00

**Add Half Ingredient** 8" Individual \$.75 12" Small \$1.25 14" Medium \$1.50 16" Large \$1.75 18" X-Large \$2.00

## Pub 47 Specialty Pizzas

12" Small \$17.95 14" Medium \$19.95 16" Large \$21.95 18" X-Large \$24.95

### The Sicilian

*Olive Oil Brushed Crust with Italian Sausage, Sweet Roasted Peppers, Twice-Baked Crunchy Pepperoni, and Garlic Herb Tomatoes with blend of Mozzarella, Parmesan, and Romano Cheese.*

### Cheese Macaroni Deluxe

*Made with our Homemade Cheese Sauce, topped with Mini Penne Pasta, Mozzarella Cheese, Diced Yellow Onions, and Bacon Crumbles.*

### Meat Lover's

*Italian Beef, Sausage, Pepperoni, Hamburger, Canadian Bacon, Fire Roasted Chicken, Bacon topped with Mozzarella.*

### Pub 47 Special

*Cheese, Sausage, Mushrooms, Onion, and Green Pepper. Traditional Family Favorite!*

### The Gargantuan

*A Little Bit of Everything. Cheese, Sausage, Italian Beef, Mushroom, Onion, Green Peppers, Bacon, Pepperoni, Italian Beef, Banana Peppers, Green and Black Olives. Hot Giardiniera on Request*

### Barbecue Pizza

*Seasoned Blend of Tomato and Barbecue Sauces with Mozzarella and Sharp Cheddar Cheese Blend, Sausage, Onion, Pepperoni, and Smoked Bacon. A House Favorite.*

### Southwest Taco Pizza

*Mix of Homemade Salsa and Pizza Sauce, topped with Seasoned Ground Beef, Shredded Chihuahua Cheese Blend, Black Bean & Corn Relish, Shredded Lettuce, Pico de Gallo, Seasoned Tortilla Strips and Southwest Ranch Dressing.*

### Jalapeno Carnitas

*Slow-Roasted Pulled Pork, Housemade BBQ Sauce, Housemade Salsa, Jalapenos, and Cilantro.*

### Vegetarian Plus

*Fresh Spinach and a Blend of Oven Roasted Veggies, Portabella Mushrooms, Onions, Zucchini, Yellow Squash, Red & Yellow Peppers. Topped with Sliced Roma Tomatoes.*

### California White

*Crispy Crust Brushed with a Rosemary Infused Olive Oil, Artichokes, Sun Dried Tomatoes, Spinach, Ricotta, Fresh Mozzarella, and Shredded Mozzarella Cheese.*

### Hawaiian Pizza

*Pizza Sauce, Barbeque Sauce, Canadian Bacon, Mozzarella Cheese, and Pineapple.*

### Tomato Bruschetta Pizza

*Shredded Mozzarella Cheese, Sliced Roma Tomatoes, Fresh Basil Leaves, Sliced Fresh Mozzarella, and our Homemade Tomato Mozzarella Bruschetta Mix.*