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|  | AGENDA ITEM EXECUTIVE SUMMARY | | Agenda Item number: 6f |
| | Title: | Recommendation to approve a proposal for a new class B1 liquor license including a 1:00 am late night permit for Jay's & N Inc., dba Pub 47, located at 1890 W. Main Street, Suite B1, St. Charles. | |
| | Presenter: | Police Chief James Keegan | |
| Meeting: Government Operations Committee | | Date: January 22, 2019 | |
| Proposed Cost: \$ | | Budgeted Amount: \$ | Not Budgeted: <input type="checkbox"/> |
| Executive Summary <i>(if not budgeted please explain):</i> <p>This is a new liquor license request for the former Pub 47 location. Pub 47 is still open and the applicant would like to take over as soon as possible. This is the applicant's first business as an owner, but he does have previous bar and restaurant experience.</p> <p><i>Pursuant to this item being presented at the Government Operations Committee meeting for approval; it will be brought before the Liquor Control Commission at a meeting scheduled at 4:30 p.m., the same day, January 22, 2019, to process and move it forward to this Committee. This item will then continue on to the City Council meeting scheduled on February 4, 2019, for final approval.</i></p> | | | |
| Attachments <i>(please list):</i> Summary, Floor Plan, Liquor License Application | | | |
| Recommendation/Suggested Action <i>(briefly explain):</i> Recommendation to approve a proposal for a new class B1 liquor license including a 1:00 am late night permit for Jay's & N Inc., dba Pub 47, located at 1890 W. Main Street, Suite B1, St. Charles. | | | |

Police Department



Memo

Date: 1/17/2019

To: The Honorable Ray Rogina, Mayor-Liquor Commissioner

From: James Keegan, Chief of Police

Re: Background Investigation-Jay's & N Inc., 1890 W. Main Street (B-1) and 1 a.m. Late Night 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.

Mr. Agoston intends to open and operate a small brewery at the above location, which is the former Pub 47 location. The site location/floor plans and the corresponding application materials were reviewed by my staff. We feel this business and its unique offerings will be a nice addition to St. Charles.

We also found nothing of a derogatory nature that would preclude either the site location or the applicant from moving forward with this business and on-site consumption, subject to City Council approval. They are applying for a class B-1 license, as well as a 1 a.m. late night permit.

Thank you in advance for your consideration in this matter.



Memo

Date: 1/17/2019
To: Chief James Keegan
From: Detective David Ketelsen DK #228
Re: Liquor License Application/ Jay's & N Inc.

The purpose of this memo is to document the background investigation of Jay's & N Incorporated and its owner/manager, Jason W Agoston pursuant to the application for a new Class B liquor license. This would be for a business that's name would be Pub 47, which will be located at 1890 W Main St, in St Charles.



- Agoston currently lives at the above address, and has resided there for the past 3 years. Before that he lived in Elmhurst since 2001.
- On 01/16/19 I spoke with Agoston and advised him I was doing his liquor background check. I essentially learned the following information from him.
- This will be the first establishment that Agoston will be an owner in. He is going to be involved in the day to day operations. He has purchased Pub 47 from the current owner along with 2 minority partners, Jason Herbers, and Nick Del-Giudice. Agoston said that these 2 subjects are silent partners who both own State Farm Insurance agencies and will not be involved in any management role.
- Agoston advised he has previously worked as a Manager simultaneously for the Corner Tap in Carol Stream and JT's Porch Saloon in Lombard. He had up until last month worked at those locations for approximately 1 year. I performed a Google search on both of these businesses and found both to have good ratings over 4 stars. Some of the comments complimented the establishments on the food, atmosphere, and employees. Before working at the above locations Agoston said he had worked at DeMitos Saloon in Villa

Service, Courage, Professionalism, Dedication



Park for 2 ½ years, and before that he was the General Manager at the Tap House Grill in St Charles for 3 years.

- Pub 47 is still open now and he would like to take over the business as soon as possible. He understood that and Gaming machines would not be allowed to be used for 1 year, and then he would have to apply for a permit to allow Gaming.
- Although the business is currently named Pub 47 Agoston is in the process of having the name changed to Throwbacks Sports Bar. He advised that he has his lawyer working on this paperwork for the name change and that he estimates the name change to happen in 3 months.
- Agoston said that there will be no structural changes to the business for now. He said that they would just be adding artwork to the walls. He advised that he did have the option to expand into an adjacent space attached to Pub 47 in one year, but he did not know if he was going to do that yet.
- Agoston has been B.A.S.S.E.T certified since 09/16/17. He received his certification through Learn2serve. See attached copy.
- The menu at Pub 47 will consist of traditional comfort food cuisine that is served in sports bars. See attached preliminary menu. (Note-the menu that Agoston provided already has the Throwbacks Sports Bar name on it.) The establishment plans on selling beer, wine, and liquor.
- Agoston wrote the following under Market Description in his business plan- *Pub 47 will have a target market of 25 to 70 years of age. Different times of the day present different opportunities for customers. Everything from a quick lunch rush from local business to younger night life needs will be met. Pub 47 will provide an interactive environment that encourages guests to take advantage of different activities from Gaming, Bags, Giant Jenga, Trivia, and DJ's. At any given time you will see a melting pot of ages at Pub 47. See attached business plan for details and drawings.*
- He advised that the hours of business at this point would be from Sunday-Thursday 11:00A.M till 1:00A.M. and Friday-Saturday 11:00A.M. till 1:00A.M.
- Most of the current employees at Pub 47 would be staying to work there.
- Agoston was previously fingerprinted on January 14th 2019 for this application. In checking with the Illinois State Police, Bureau of Identification Unit I learned that they never received these fingerprints. The SCPD Livescan was checked on 01/17/19 and showed they were sent on the 01/14/19, but have now been re-sent. When these results return I will

forward them to be attached to this application, and follow up on anything if necessary.

- I contacted the Villa Park Police Department and the Elmhurst Police Department to see if they had any negative contacts with Agoston. These are the 2 towns he has lived in for the past 10 years. Villa Park Police Department only had one report of note. On 02/13/17 2:45 A.M. VPPD were called to a noise complaint at a two flat residence where Agoston lived in the upper part of 519 Park St in Villa Park. The complainant was a subject who lived below Agoston. The report essentially says that Agoston appeared to be highly intoxicated to officers and refused to turn down his music. When the officers came back to Agoston's apartment after speaking with the complainant Agoston refused to answer the door. Agoston was issued a Nuisance Noise ticket which was left in his mailbox. After receiving this report from VPPD I called Agoston about it. He advised he was not intoxicated but always had problems with the upstairs neighbor calling the police on him for petty things. He advised that this neighbor was eventually evicted for being too much of a problem for the landlord. He did not deny that he received a Noise Nuisance ticket. See attached VPPD report. I asked Agoston if he had ever been arrested. He advised me that when he was 19 years old he was visiting a friend at a college in Iowa and while trying to break up a fight was arrested with several other subjects for Disorderly Conduct and Public Intoxication. He received supervision and a fine for this case. This incident did not appear in Agoston's criminal history check. He did not know what town this happened in so I am unable to obtain any report that may have been written on it.
- Agoston has no negative contacts with the Elmhurst Police Department.
- I checked Agoston in TLOxp, which is a law enforcement data base. It showed him as having no open liens, judgements, or bankruptcies.
- In checking Agoston through the New World database I found no contacts.
- Agoston was provided a packet that contained the complete liquor ordinance section for the City of St Charles when he handed in his application. He also signed the release form allowing me to complete this background.
- Agoston also provided the current scaled drawing of the layout of Pub 47, along with the proper insurance for liquor liability. See attached documents.
- This concludes my background investigation. See attached application.

DK #328

DK #328

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| 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: <u>SCPD</u> Date: <u>1/14/19</u> |
| 14. | Other necessary data: |

SIGNATURES

ENDORSEMENTS AND APPROVALS

INVESTIGATING OFFICER

| | |
|---------------------------------|------------------------|
| <u>D. Ketsen</u> | <u>328 / Detective</u> |
| Investigating Officer Signature | Badge Number & Rank |

ENDORSEMENT OF THE CHIEF OF POLICE

Recommend Issuing Liquor License: ☐ Yes ☐ No

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| Signature Of Chief of Police | Date |
|------------------------------|------|

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: 1/15/19 ☒ **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 only needed for each manager . It is the business establishment's responsibility to keep copies of all B.A.S.S.E.T. certificates on file for all of their employees. | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Copy of Site Plan for Establishment (Drawn to scale including the parking lot, patio and/or deck, outdoor seating). | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Copy of Floor Plan for Establishment (Drawn to scale and must include the layout of the establishment with tables, chairs, aisles, displays, cash register, bar, and lounge area with dimensions, percentage, and square footage noted for each space). Be sure to also include all fixed objects , such as pool tables, bar stools, vending/amusement machines; as well as all exits . | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Copy of Business Plan, to include: <input type="checkbox"/> Hours of Operation <input type="checkbox"/> Copy of Menu <input type="checkbox"/> Whether or not live music will be played at this establishment <input type="checkbox"/> Will there be outdoor seating and/or outdoor designated smoking area <input type="checkbox"/> Do not include a marketing or financial plan with this business plan | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Are any building alterations planned for this site? If not sure, please contact Building & Code Enforcement at 630.377.4406 and/or Fire Prevention Bureau at 630.377.4458 to discuss whether or not a walk-thru and/or permit are necessary for this business. | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| All managers have been fingerprinted who are employed by your establishment. When new management is hired, it is imperative you contact the Mayor's office to be fingerprinted so the City's business files are appropriately updated. | <input 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.**

07.05.2016

APPLICANT INFORMATIONA. Type of Business: ☐ Individual ☐ Partnership ☒ Corporation ☐ Other (explain):B. Business Name:
Jay's & N, Inc. DBA: Pub 47C. Business Address:
1890 W Main Street, St Charles, IL 60174

D. IL Tax ID Number:

E. Business Phone:

630-251-5873

F. Business E-mail:

G. Business Website:

H. Contact Person:

Jason Agoston

I. Title:

Owner/General Manager

J. Phone No.:

630-251-5873

K. If Corporation, Corporation Name:
Jay's & N Inc. DBA: Pub 47

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

BUSINESS ESTABLISHMENT LOCATION INFORMATIONA. Type of Establishment: ☐ Package ☐ Restaurant ☒ Tavern ☐ Hotel/Banquet/Arcada/Q-Center ☐ OtherB. Address applying for liquor license (exact street address):
1890 W Main Street, St. Charles, IL 60174C. Number of Parking Spaces:
100+D. Outside Dining s.f. [17.20.020-R]:
400E. Holding Bar s.f. [5.08.010-F]:
N/AF. Total Building s.f.:
3500G. Total Number of Seats:
95H. Number of Bar Seats:
15I. Sale Counter s.f.:
N/AJ. Live Entertainment Area s.f. [5.08.010-H]:
N/AK. Kitchen s.f.:
1250L. Cooler s.f.:
200M. Dry Storage s.f.:
400N. Seating Area s.f.:
2250O. Retail/public Area s.f.:
2250P. Service Bar s.f. [5.08.010-O]:
N/A

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

To serve food and libations in a local town establishment while providing a place where patrons can enjoy good service, entertainment, and good company.

MANAGER INFORMATION

Full Name, include middle initial:

Title:

Birthdate:

Birthplace:

Driver's License#:

Home Phone:

Home Address:

Full Name, include middle initial:

Title:

Birthdate:

Birthplace:

Driver's License#:

Home Phone:

Home Address:

PROPOSED FLOOR PLAN/LAYOUT OF PROPERTY**Mandatory: attach to this application a floorplan or layout of the proposed facility to include the following:****CLASS B LICENSES**

- | | |
|----|--|
| 1. | Every application for a Class B license, whether an initial application or a renewal application, shall have attached thereto a site drawing of the proposed licensed premises, drawn to scale showing the following (<i>check off once complete</i>): <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

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| 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 (<i>check off once complete</i>): <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

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| 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. | List the type of business of the applicant (5.08.070-3): Restaurant/Tavern |
| 3. | Number of years of experience for the above listed type of business (5.08.070-4): 16 |
| 4. | Amount of merchandise that normally will be in inventory when in operation (5.08.070-5): \$ 22,000 |
| 5. | Location/address and description of business to be operated under this applied for license (5.08.070-6): 1890 W Main St, St. Charles, IL 60174. Restaurant/Tavern serving food and alcohol |
| 6. | Is the premises owned or leased (5.08.070-6A)? <input type="checkbox"/> Owned <input checked="" type="checkbox"/> Leased |
| 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: [REDACTED]</p> <p>Address of Building Owner: [REDACTED]</p> <p>Mailing Address of Building Owner (if different):</p> <p>Phone Number: 630-587-5555 E-mail Address: [REDACTED]</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> |

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

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| 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): 11/19/2018</p> <p>Date qualified under Illinois Business Corporation Act to transact business in Illinois (Foreign Corporation): _____</p> |
| 17. | <p>Has the applicant and all designated managers read and do they all understand and agree not to violate any liquor laws of the United States, the State of Illinois, and any of the ordinances of the City of St. Charles in conducting business(5.08.070-11)?</p> <p><input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Have you, or in the case of a corporation, the local manager, or in the case of a partnership any of the partners, ever been convicted of any violation of any law pertaining to alcoholic liquor? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>Have you, or in the case of a corporation the local manager, or in the case of a partnership any of the partners, ever been convicted of a felony? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>Have you ever been convicted of a gambling offense? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (If a partnership or corporation, include all partners and the local manager(s).)</p> <p>Will you and all your employees refuse to serve or sell alcoholic liquor to an intoxicated person or to a minor?</p> <p><input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> |
| 18. | <p>Mandatory: All individual owners, partners, officers, directors, and/or persons holding directly or beneficially more than five (5) percent in interest of the stock of owners by interest listed on page 1 of this application must be fingerprinted by the City of St. Charles Police Department (5.08.070-A12).</p> <p>Has this been done? <input 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)**?

☐ 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: Jason Agoston William Manager
(First) (Last) (Middle) Manager
Home Street Address: [REDACTED]
City, State, Zip: [REDACTED]
Date of Course: 11/15/2017 Place Course was Taken: Village of Bloomingdale
Birthdate: [REDACTED] Certificate Granted: 07/07/2016 Expiration: 07/07/2019

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 **Yes**Applicant's Name: **Jason Agoston**Name of Business: **Jay's & N, Inc. DBA: Pub 47**Business Address: **1890 W Main St, St Charles, IL 60174**Business Phone: **630-251-5873****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☐ 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: N/A | Name of Applicant: N/A |
| Name of Business: N/A | |
| Address of Business: N/A | Ward Number: N/A |

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:

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| 1. | Date on which applicant will begin selling retail alcoholic liquors at this location: |
| 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 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</p> <p>If yes, answer a, b and c:</p> <ul style="list-style-type: none">a. State the kind of such business:b. Give date on which applicant began the kind of business named at this location: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><input type="checkbox"/> Yes <input type="checkbox"/> No</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</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</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 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 type="checkbox"/> No |
| 7. | Is 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 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: <u>SCPD</u> Date: <u>1/14/19</u> |
| 14. | Other necessary data: |

SIGNATURES

ENDORSEMENTS AND APPROVALS

INVESTIGATING OFFICER

| | |
|---------------------------------|------------------------|
| <u>D. Ketsler</u> | <u>328 / Detective</u> |
| Investigating Officer Signature | Badge Number & Rank |

ENDORSEMENT OF THE CHIEF OF POLICE

Recommend Issuing Liquor License: ☐ Yes ☐ No

| | |
|------------------------------|------|
| Signature Of Chief of Police | Date |
|------------------------------|------|



JAYS&-1

OP ID: SM

CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)
12/13/2018

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 Mikkelsen, Kelly & Kipp Inc. 5534 Cal Sag Rd Alsip, IL 60803 Scott P Mikkelsen | 708-389-6330 | CONTACT NAME: Scott P Mikkelsen |
| | | PHONE (A/C, No, Ext): 708-389-6330 FAX (A/C, No): 708-389-8760 |
| | | E-MAIL ADDRESS: |
| | | INSURER(S) AFFORDING COVERAGE |
| | | INSURER A: Underwriters at Lloyd's London NAIC # 15792 |
| | | INSURER B: |
| | | INSURER C: |
| | | INSURER D: |
| | | INSURER E: |
| | | INSURER F: |

| | |
|---|--|
| INSURED Jay's & N Inc. Jason Herbers 1890 W Main St St. Charles, IL 60174 | |
|---|--|

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 |
|----------|---|-----------|----------|-------------------|-------------------------|-------------------------|--|
| | COMMERCIAL GENERAL LIABILITY <input type="checkbox"/> CLAIMS-MADE <input type="checkbox"/> OCCUR GEN'L AGGREGATE LIMIT APPLIES PER: <input type="checkbox"/> POLICY <input type="checkbox"/> PRO-JECT <input type="checkbox"/> LOC <input type="checkbox"/> OTHER: | | | | | | EACH OCCURRENCE \$ DAMAGE TO RENTED PREMISES (Ea occurrence) \$ MED EXP (Any one person) \$ PERSONAL & ADV INJURY \$ GENERAL AGGREGATE \$ PRODUCTS - COMP/OP AGG \$ \$ |
| | AUTOMOBILE LIABILITY <input type="checkbox"/> ANY AUTO <input type="checkbox"/> OWNED AUTOS ONLY <input type="checkbox"/> SCHEDULED AUTOS <input type="checkbox"/> HIRED AUTOS ONLY <input type="checkbox"/> NON-OWNED AUTOS ONLY | | | | | | COMBINED SINGLE LIMIT (Ea accident) \$ BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$ \$ |
| | UMBRELLA LIAB <input type="checkbox"/> OCCUR EXCESS LIAB <input type="checkbox"/> CLAIMS-MADE DED <input type="checkbox"/> RETENTION \$ | | | | | | EACH OCCURRENCE \$ AGGREGATE \$ \$ |
| | WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) <input type="checkbox"/> Y/N If yes, describe under DESCRIPTION OF OPERATIONS below | | | | | | PER STATUTE <input type="checkbox"/> OTH-ER <input type="checkbox"/> E.L. EACH ACCIDENT \$ E.L. DISEASE - EA EMPLOYEE \$ E.L. DISEASE - POLICY LIMIT \$ |
| A | Liquor Liability | | | LIQ/229277 | 12/13/2018 | 12/13/2019 | LL 1,000,000 |

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)

CERTIFICATE HOLDER

CANCELLATION

City of Saint Charles
2 Main Street
Saint 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

Pub 47

Business Concept

To bring together the neighborhood with fresh from scratch food, handcrafted cocktails, and constantly changing drafts to inspire your palate throughout the changing seasons. Our environment will consist of wall to wall televisions to capture every local sports team. Local talent will also be utilized to provide entertainment with the use of Trivia, Bands, DJ's, Gaming, Charities, and Fundraises to ensure that we give back to the communities in which we do business.

Owners

Jason Herbers
Nick Del Giudice
Jason Agoston

Mission Statement

To love what we do and share our passion with our valued guests. We choose to be happy, healthy, and have fun. Respect our communities, guests, families, and the earth. To provide shared success with all team members. Provide a second to none experience which will guarantee success and growth in the communities in which we do business.

Hours of Operation

Sunday – Thursday 11:00 A.M. till 1:00 A.M.
Friday – Saturday 11:00 A.M. till 2:00 A.M.

Measurable Objectives

- Contribution Margin from Food 65%
- Contribution margin from Liquor 65%
- Contribution Margin from Beer 65%
- Contribution margin from wine 70%
- Slots Gaming machines provide \$7,500+ a month in RTI

All Measurable objectives will be monitored daily, weekly, and monthly by both Front of the house and Back of the house Management to ensure that our goals are on target quarterly and annually.

Personal Goals and Resources

With over 17 years of experience in the service industry in both Front of the house and back of the house experience I have studied with a watchful eye on all aspects of a bar and restaurant to learn how to implement the 10 steps of service to a customer flawlessly and ensure growth in sales in every establishment that I have managed.

- Business Management Degree with a concentration in marketing
- Network Communications Degree
- Basset Certification
- Level one Cicerone Certification
- Food Handlers Management Certification
- 17 years of Industry experience in fast paced environments 150+ capacity restaurants
- 7 Years Industry Management

Employment at *Throwbacks*

Employees are the most important and valuable resource in a successful restaurant operation. Certain policies, procedures and programs will be implemented to assure that every valued employee will be able to meet the requirements needed to provide exceptional service.

Our objective is to provide each guest with more than a place to eat and drink. To accomplish this, management will be very selective with our applicants as the person possessing the qualifications essential to providing the kind of service expected by our guests. Our unique difference will be our employees' obvious desire to make sure that EVERY guest leaves SATISFIED.

We encourage every employee to learn as much about their job as possible. Certifications and continued

education classes are just a few examples of how Pub 47 plans on investing in our employees to ensure product knowledge is above and beyond. Opportunity for advancement will always be available with plans of opening a new location every 2 years for the next 10 years.

Employee handbooks will be provided to every new member which will cover in greater detail the following

- **Welcome Letter**
 - A personal Letter from Jason Agoston
- **Acknowledgement**
 - Your Employment with Pub 47 and the use of this handbook
- **Who is this Job For?**
 - Expectations, introductions, mission statement
- **About Pub 47**
 - Concept statement, Owner Bio, and 10 Steps of Service
- **Employee Welfare**
 - Workers compensation, Leaves, Vacations, Holidays, Health Care, Family and Medical Leave

- **Employee Relations**
 - At-Will, Equal opportunity Employer, Discrimination and harassment policy, Open door policy, employment, training, in-store trainers, promotions, tardiness, absences, meetings, Bulletin boards, performance evaluations
- **Guest Relations**
 - Management Philosophy – You are our guest
- **Rules of Conduct and General Policies**
 - Standards of conduct, safety policies and rules, house policies, solicitation, uniforms, scheduling, “On-Call” Procedure, Moonlighting, Team Work, Assigned Work Areas, Employment of relatives, Off-Duty Employee policy, visitors, Housekeeping, Lost and Found, Alcohol management program, Alcohol management Certification, Administration of Discipline, Resignations
- **Payroll**
 - Payroll Checks and Taxes, Time Clock procedures, Overtime, Lost Paychecks, Tip Allocation, Tip Declaration, Change of Address
- **Local Orientation Information**
 - Unit Operation Spec Sheet, Unit Policies, Health Codes, Phones, Notes

Products

Beverages

- Beer
- Spirits
- Wine
- Soft drinks
- Tea
- Coffee

Food – Menu Concepts will include use of Craft beer

- Appetizers
- sides
- Salads
- Wings
- Sandwiches
- Wraps
- Burgers
- Entrees
- Pizza

Merchandise - Men and Women’s sized Attire with Pub 47 Logo

- Tee Shirts
- Tank Tops
- Hoodies

Market Description

Pub 47 will have a target market of 25 to 70 years of age. Different times of the day present different opportunities for customers. Everything from a quick lunch rush from local business to younger night life needs will be met. Pub 47 will provide an interactive environment that encourages guests to take advantage of different activities from Gaming, Bags, Giant Jenga, Trivia, Bands and DJ's. At any given time, you will see a melting pot of ages at Pub 47

Inventory and Storage

It will be our intention to only carry what our projected sales are going to be for the week with a 15% Buffer in expected needs. Product Pars will be closely monitored and adjusted weekly to meet the needs of an ever-changing environment with seasonal options.

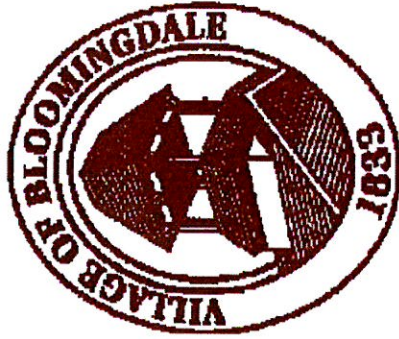
Marketing Mix

- Social Media - Facebook, Twitter, Instagram
- Radio
- Newspaper
- Local Coupon Mailers

Appearance

Pub 47 will have a contemporary Sleek look that will be meticulously clean always. The outside of the building will be well manicured and lit up with distinctive Pub 47 logo. A Marquee in the front will be updated weekly to show upcoming events and live entertainment to keep the community informed.

Certificate of Completion



Presented to

Jason Agoston

for completion of the Village of Bloomingdale



Liquor Awareness Training Seminar

State of Illinois Certified BASSET program - ILCC License number 10-5A-0093646

on

November 15, 2017

Presented by the Bloomingdale Police Department



Frank Giammarese
Director of Public Safety




Matthew Woleberg
Watch Commander



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: 7/7/2016 Expires: 7/7/2019
Trainer's IL Liquor License Number: 5A-0093646



****Card is not transferrable****

Illinois BASSET SELLER / SERVER CERTIFICATION

Trainee Name: Jordan Threlhoff
Date of Completion: 09/16/2017

School Name:
360training.com dba Learn2Serve

I, 

certify that the above named person
successfully completed an approved
Learn2Serve Seller/Server course.

This course provides necessary
knowledge and techniques for the
responsible serving of alcohol.

This is your temporary certificate of completion. You will receive your official card in the mail. Please forward all questions to support@360training.com.



Corporate Headquarters
13801 Burnet Rd., Suite 100
Austin, Texas 78727
P: 877.881.2235

Illinois BASSET On-Premise SELLER / SERVER CERTIFICATION

Trainee Name: Sabian Reynosa
Date of Completion: 03/31/2017

School Name:
360training.com dba Learn2Serve



I, _____
certify that the above named person
successfully completed an approved
Learn2Serve Seller/Server course.

This course provides necessary
knowledge and techniques for the
responsible serving of alcohol.

This is your temporary certificate of completion. You will receive your official card in the mail. Please forward all questions to support@360training.com.

**learn2
serve**

Corporate Headquarters
13801 Burnet Rd., Suite 100
Austin, Texas 78727
P: 877.881.2235

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: 7/24/2017 Expires: 7/24/2020

Trainer's IL Liquor License Number: 5A-0110606

BRITTANY GROH

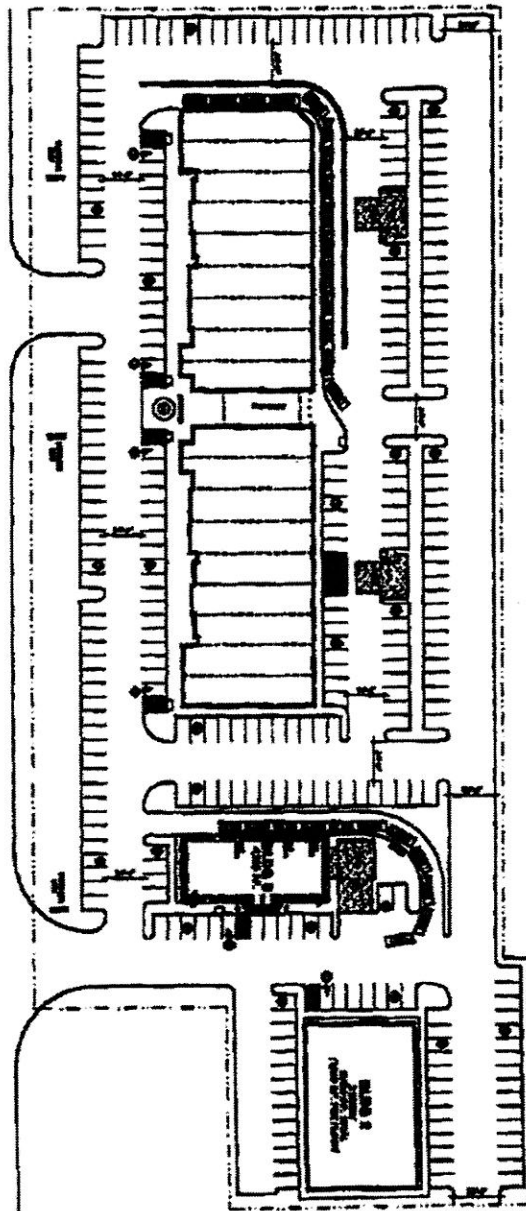
31105 VILLAGE GREEN CT

WARRENVILLE IL 60555

****Card is not transferrable****

EXHIBIT B

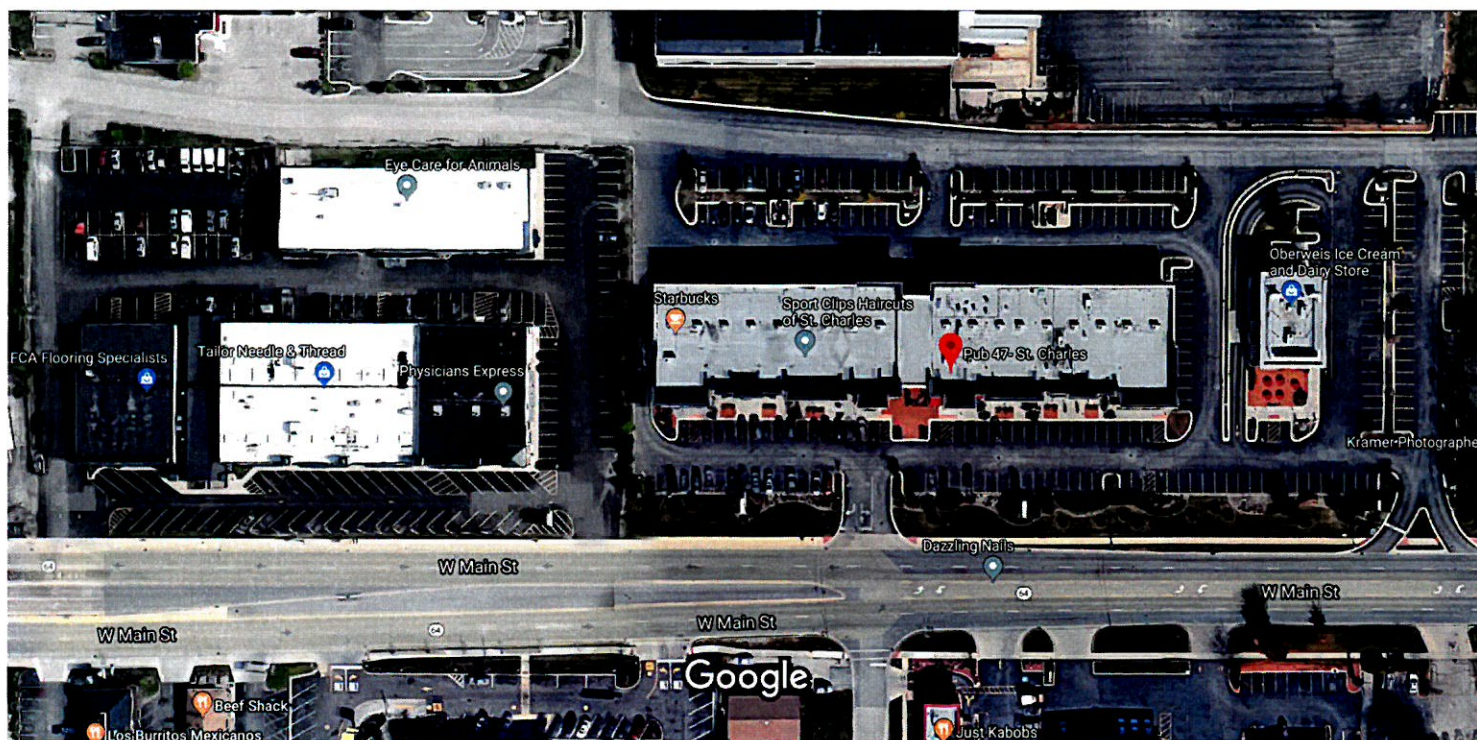
SITE PLAN



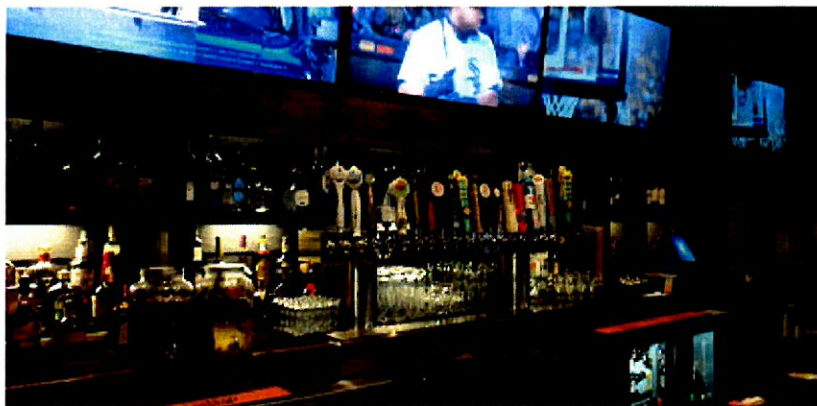


Pub 47- St. Charles

1890 W Main St, St Charles, IL 60174



Imagery ©2018 Google, Map data ©2018 Google 50 ft



Pub 47- St. Charles

4.1 ★ ★ ★ ★ · 132 reviews · \$\$

Restaurant

Late-night food · Comfort food · Outdoor seating



You visited 2 months ago



1890 W Main St, St. Charles, IL 60174



WM77+69 St. Charles, St Charles Township, IL



pub47grill.com

Spirits

Vodka

- House
- Titos
- Kettle
- Absolut
 - Citron
 - Mandarin
 - Berry Acai
 - Vanilla
- Grey Goose
- Smirnoff
 - Cherry
 - Blueberry
 - Raspberry
 - Vanilla
- Sky/3 Olives
 - Cherry
 - Raspberry
 - Blueberry
 - Vanilla

Gin

- House
- Tanqueray
- Beefeater
- Bombay Sapphire
- Hendricks

Whiskey/Bourbon

- House
- Fireball
- Jim Beam
- Jack Daniels
 - Fire
 - Honey
- Jameson
- Tullamore Dew
- Bulleit
 - Bourbon
 - Rye
- Makers Mark

- Crown Royal
 - apple
- Seagram's 7
- Canadian Club
- Southern Comfort

Scotch

- Johnny Walker
 - Red
 - Black
- Chivas Regal
- Dewar's
- The Macallan
- Glenfiddich
- The Glenlivet

Rum

- Well
- Malibu
- Captain
- Bacardi
 - O
 - Limon

Tequila

- House
- Jose Cuervo
 - Silver
 - Gold
- 1800
- Patron
- Don Julio
 - Anejo
 - Blanco
 - Reposado
 - 1942

****Spirits list will be updated Seasonally****

Spirits

Liqueur

- Jager Meister
- Gold Schlager
- Baileys
- Rumplemintz
- Dr McGillicuddy
 - Menthol
 - Cherry
- Cointreau
- Grand Marnier
- Disaronno
- Kahlua
- Frangelico
- Godiva Chocolate
- Sweet & Dry Vermouth

Dekuyper

- Sour Apple
- Triple Sec
- Peachtree
- Amaretto
- Blue Curacao
- Watermelon
- Melon
- Razzmataz
- Pomegranate
- Blood Orange
- Grape
- Crème De Cacao

Throwback's Suggested Shots

- Pineapple Upside Down
- Red Headed Slut
- White Gummy Bear
- Jolly Rancher
- Buttery Nipple
- Mind Eraser
- Irish Car Bomb
- Kamikaze
- Lemon Drop
- Chocolate Cake

Throwbacks Drink List

- Gimlet
- Moscow Mule
- Irish Mule
- Margarita Rocks
- Whiskey Sour
- Old Fashioned
- Manhattan
- Amaretto Stone Sour
- Long Island
- Mai Tai
- Bloody Mary

Martini's

- Cosmopolitan
- Lemon Drop
- Sour Apple
- French
- Chocolate

Bottles and Can Inventory List

Domestics

- Miller lite
- MGD
- Highlife
- 64
- Bud light
- Budweiser
- Coors Light
- PBR
- Michelob Ultra

Imports

- Corona
- Corona Light
- Modelo
- Heineken
- Heineken light
- Dos XX Lager

******Craft Beers******

Pale Ales

- 3 Floyds Zombie Dust
- Sierra Nevada Pale Ale
- Deschutes Hop Trip
- Great Divide Fresh Hop

IPA's

- Founders All Day IPA
- 3 Floyds Gumball Head
- Revolution Anti Hero
- Two Brothers Wobble
- Lagunitas Little Sumpin

Wheats

- Blue Moon
- Allagash White
- Lost Coast Tangerine
Wheat

Ambers

- 3 Floyds amber smash face
- Pipework's Blood of the
Unicorn

Stouts

- Left hand
- Guinness

Porters

- Stone Smoked Porter
- Deschutes Black Butte Porter
- Ballast Point victory at sea

Drafts & Wine

Drafts (7) Always on Tap

- Miller Light
- Coors Light
- Stella
- Blue Moon
- Allagash White
- Guinness
- Angry Orchard

Rest of Tap Lines Rotate

House Wine – Canyon Road

- Pino Grigio
- Chardonnay
- Sauvignon Blanc
- Riesling
- Moscato
- White Zin
- Pino Noir
- Merlot
- Cabernet Sauvignon

Throwback's Sports Bar

Beverage Options

| | | | | | | |
|----------|--------------|-----------------|-----------------|-----------|----------|--------|
| Coke | Diet Coke | Sprite | Dr. Pepper | Root Beer | Iced Tea | Coffee |
| Lemonade | Orange Juice | Pineapple Juice | Cranberry Juice | | | |

Starting Line up

| | | |
|--|---|---------------|
| Chips & Salsa | | \$5.99 |
| | Add Queso +\$3 Add Guac +\$3 | |
| French Fry Basket | | \$5.99 |
| Cheesy Garlic Bread | | \$6.99 |
| Mozzarella Stix (8) | | \$8.99 |
| Cheese Curds | | \$8.99 |
| Fried Pickle Chips | | \$8.99 |
| Jalapeno Poppers – Cheddar or Cream Cheese | | \$8.99 |
| Mac and Cheese Bites | | \$8.99 |
| Onion Ring Basket | | \$8.99 |
| Fried Mini Tacos | | \$8.99 |
| Southwestern Chicken Egg Rolls | | \$9.99 |
| Chicken Fingers (6) | | \$9.99 |
| Bavarian Soft Pretzels - (3) with Queso | | \$9.99 |
| Loaded skins (5) - Cheddar, Bacon, and Chives | | \$9.99 |
| Nachos (Queso, Lettuce, Tomato, Jalapenos, Salsa, & Sour Cream) | | \$9.99 |
| | Add Chicken or Ground Beef +\$3 Add Steak +\$4 | |

Sides

| | |
|------------------------------|---------------|
| French Fries | \$2.99 |
| Tots | \$2.99 |
| Sweet Potato Fries | \$2.99 |
| Homemade Potato Chips | \$2.99 |
| Garlic Bread | \$2.99 |
| Onion Rings | \$4.49 |

Salads

Add Chicken +\$3 Add Steak +\$4

****Dressing Options****

Italian, Ranch, Blue cheese, Honey Mustard, Sweet Vidalia, French, 1000, Oil & Vinegar

| | |
|--|----------------|
| Side Salad | \$4.99 |
| – Lettuce, Tomato, Cucumber, Mozzarella and Cheddar Cheese, Croutons, Choice of Dressing | |
| House Salad | \$8.99 |
| – Lettuce, Tomato, Cucumber, Mozzarella, Cheddar, croutons, and side of Garlic Bread | |
| Cesar Salad | \$8.99 |
| -Romaine Tossed in Cesar Dressing with Parmesan Cheese, Croutons, and a side of Garlic Bread | |
| Cobb Salad | \$11.99 |
| -Romaine Blend, Bacon, Chicken, Blue Cheese Crumbles, Tomatoes, Cucumbers, Croutons, and a side of Garlic Bread | |
| BBQ Chicken Salad | \$11.99 |
| -Romaine Blend, Bacon, Shredded Cheddar, Tomatoes, Cucumber, Corn and Black Bean Medley, Croutons, Ranch or Blue cheese dressing, and a side of Garlic Bread | |
| Marinated Skirt Steak and Blue Cheese Salad | \$12.99 |
| -Romaine Blend, Blue Cheese Crumbles, Tomatoes, Cucumbers, Blue Cheese Dressing, and a side of Garlic Bread | |

****Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.**

All Star Sandwiches

****Sandwiches include Homemade Potato Chips and Pickles****

Substitute; Fries \$2 Tots \$2 Sweet Potato Fries \$2 Onion Rings \$3 Side Salad \$3.99

****Bun Options****

French Roll, Brioche Bun, Pretzel Bun, Texas Toast, Marble Rye, or Ciabatta Bun

| | |
|---|----------------|
| B.L.T. | \$8.99 |
| Grilled Blackened Chicken Sandwich | \$9.99 |
| Buffalo Chicken Sandwich (Grilled or Fried) | \$9.99 |
| Parmesan Chicken Sandwich (Grilled or Fried) | \$9.99 |
| Italian Beef Sandwich | \$8.99 |
| Cheesy Italian Beef- Oven Baked with Mozzarella Cheese | \$9.99 |
| BBQ Beef | \$9.99 |
| **Sautéed Green Peppers, Grilled Onions, or Hot Giardiniera available upon request with Italian Beef** | |
| Philly Cheesesteak— Mozzarella, Green Peppers, Mushrooms, and onions | \$12.99 |
| Skirt Steak Sandwich — Mozzarella, Caramelized Onions, Sautéed Mushrooms | \$14.99 |

Wraps

****Wraps Include Homemade Potato Chips and a Pickle****

Substitute; Fries \$2 Tots \$2 Sweet Potato Fries \$2 Onion Rings \$3 Side Salad \$3.99

****Complimentary Side of Ranch or Blue Cheese Upon Request****

| | |
|--|----------------|
| Buffalo Chicken Wrap | \$8.99 |
| -Buffalo Chicken tossed with, Romaine blend, Tomato, and Shredded Mozzarella | |
| Chicken Cesar Wrap | \$8.99 |
| -Chicken tossed with, Romaine, Cesar dressing, Parmesan cheese, and Croutons | |
| BBQ Chicken Wrap | \$9.99 |
| -BBQ Chicken Tossed with Bacon, Romaine blend, Tomato, and Shredded Cheddar | |
| Classic Chicken Wrap | \$9.99 |
| -Chicken Tossed with Romaine Blend, Bacon, Tomato, Cucumber, Shredded Mozzarella and Cheddar Cheese, and Choice of Dressing! | |
| Italian Beef Wrap | \$8.99 |
| -Italian Beef tossed with Shredded Mozzarella and Giardiniera. ***Sweet Peppers and Grilled onions available upon request! | |
| Steak and B/C Wrap | \$10.99 |
| -Marinated Skirt Steak Tossed with Bacon, Romaine, Tomatoes, Blue Cheese Crumbles, and Parmesan Cheese | |

Hall of Fame Burgers

****½ lb. Burgers include side of Lettuce, Tomato, Red Onion, and Pickles with Homemade Potato Chips****

Substitute; Fries \$2 Tots \$2 Sweet Potato Fries \$2 Onion Rings \$3 Side Salad \$3.99

****Bun Options****

Brioche Bun, Pretzel Bun, Texas Toast, Marble Rye, Ciabatta Bun

| | |
|--|----------------|
| Hamburger | \$8.99 |
| Cheeseburger | \$9.99 |
| Patty Melt | \$9.99 |
| California (Cheddar, Bacon, Avocado, Ranch) | \$10.99 |
| Hangover (Cheddar, Swiss, Bacon, Fried Egg) | \$10.99 |
| Big Blue (Swiss, Sautéed Mushrooms, Caramelized onions) | \$10.99 |
| Western (Cheddar, Bacon, BBQ Sauce, and Caramelized Onions) | \$10.99 |
| Southwest (Pepper jack, Bacon, Pickled Jalapenos) | \$10.99 |
| Picasso (Build your own burger up to 5 different toppings) | \$11.99 |

****Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.**

Throwback's Pizza

THIN CRUST

Cheese 10" \$10.50 • 12" \$13 • 14" \$14 • 16" \$16 • 18" \$18
1 Item 10" \$12.50 • 12" \$15.25 • 14" \$16.50 • 16" \$19 • 18" \$21.25
Each Additional Item 10" \$2 • 12" \$2.25 • 14" \$2.50 • 16" \$3 • 18" \$3.25

FRESH INGREDIENTS

Meat: Sausage, Pepperoni, Bacon, Ham, Ground Beef, Italian Beef (extra Charge) Chicken (extra Charge)

Veggies: Mushroom, Onions, Green Pepper, Jalapeno Pepper Slices, Giardiniera, Black Olives, Green Olives, Pineapple, Garlic, Tomato Slices

Specialty Pizza

THROWBACK'S

Sausage, Mushrooms, Green Peppers & Onion
10" \$16.50 • 12" \$19.75 • 14" \$21.50 • 16" \$25 • 18" \$27.75

BIG JAY'S

Italian Beef and Giardiniera
10" \$16.50 • 12" \$19.75 • 14" \$21.50 • 16" \$25 • 18" \$27.75

BBQ Chicken Pizza

Grilled Chicken, Red Onion, Bacon, BBQ Sauce
10" \$16.50 • 12" \$19.75 • 14" \$21.50 • 16" \$25 • 18" \$27.75

SUPREME

Pepperoni, Mushroom, Onion, Green Pepper, and Black Olives
10" \$16.50 • 12" \$19.75 • 14" \$21.50 • 16" \$25 • 18" \$27.75

VEGETARIAN PIZZA

Choose Any 4 Vegetables from Our Ingredient List
10" \$15.50 • 12" \$17.75 • 14" \$20.50 • 16" \$23 • 18" \$26

HAWAIIAN PIZZA

Pizza Sauce or BBQ Sauce, Pineapples & Ham
10" \$14.50 • 12" \$17 • 14" \$19.50 • 16" \$22 • 18" \$25.50

Panzerotti

Our Delicious Pizza Dough Stuffed with Your Choice of Ingredients and Oven Baked Cheese\$7
Each additional Item \$1.25

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Legendary Wings

Signature Wing Sauces

Buffalo, BBQ, Thai Chili, Garlic Parmesan, Bourbon Chili, Tropical Habanero, Caribbean Jerk, Teriyaki

Dry Rubs

Mild, Medium, Hot, Lemon Pepper, Garlic Pepper, Cajun, Old Bay

Complimentary Side of Ranch or Blue Cheese & Celery Upon Request

Jumbo Wings

****Lightly hand Breaded and Fried to perfection****

****Please allow a minimum of 15 minutes per order****

| | |
|----------|---------|
| 6 Piece | \$7.99 |
| 12 Piece | \$14.99 |
| 18 Piece | \$19.99 |

Boneless Wings

****Lightly Hand Breaded and Fried to Perfection****

| | |
|-------------------|---------|
| 10 Piece (1/2 LB) | \$11.99 |
| 20 Piece (1 LB) | \$19.99 |

Classic Entrees

| | | |
|--|---|---------|
| Quesadillas (cheese) | **Served with Salsa and Sour cream** | \$8.99 |
| Add Veggies \$2 Add Chicken \$2 Add BBQ or Buffalo Chicken \$3 Add Steak \$4 | | |
| 3 Taco Platter | | |
| -Choice of Corn or Flour tortillas loaded with choice of meat, lettuce, tomato, and shredded cheese. | | |
| Served with house made tortilla chips and salsa | | |
| Chicken or Ground Beef Tacos | | \$9.99 |
| Marinated Skirt Steak Tacos | | \$11.99 |
| Veggie Fajitas | | \$9.99 |
| | Add Chicken \$3 Add Steak \$4 | |
| Jumbo Fried Shrimp (10) | | \$12.99 |
| -Served with French Fries and side of our homemade cocktail sauce | | |
| Chicken Fingers (6) | | \$10.99 |
| -Served with French fries and choice of dipping sauce | | |

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