

**AGENDA
CITY OF ST. CHARLES
LIQUOR CONTROL COMMISSION MEETING**

**MONDAY, OCTOBER 17, 2016
CITY COUNCIL CHAMBERS @ 4:30 PM
2 E MAIN STREET**

1. Call to Order.
2. Roll Call.
3. Motion to approve and accept the minutes of the September 19, 2016 Liquor Control Commission meeting.
4. Recommendation to approve a proposal for Class B liquor license for Lin's Garden located at 2400 E Main Street, St. Charles.
5. Recommendation to approve an Ordinance Title 5 "Business Licenses and Regulations", Chapter 5.08 "Alcoholic Beverages", Section 5.08.090 "License – Classifications, Item 5 paragraph E3" of the St. Charles Municipal Code.
6. Other Business.
7. Public Comment
8. Executive Session (5 ILCS 120/2 (c)(4)).
9. Adjournment.

ADA Compliance

Any individual with a disability requesting a reasonable accommodation in order to participate in a public meeting should contact the ADA Coordinator, Jennifer McMahon, at least 48 hours in advance of the scheduled meeting. The ADA Coordinator can be reached in person at 2 East Main Street, St. Charles, IL, via telephone at (630) 377 4446 or 800 526 0844 (TDD), or via e-mail at jmcmahon@stcharlesil.gov. Every effort will be made to allow for meeting participation. Notices of this meeting were posted consistent with the requirements of 5 ILCS 120/1 et seq. (Open Meetings Act).

**MINUTES
CITY OF ST. CHARLES, IL
LIQUOR CONTROL COMMISSION MEETING
MONDAY, SEPTEMBER 19, 2016**

1. Call to Order.

The meeting was convened by Liquor Commissioner Rogina at 4:30 p.m.

2. Roll Call

Members Present: Liquor Commissioner Rogina, Robert Gehm, Ald. Payleitner, Ald. Lewis, and Chuck Amenta

Absent: None

Others Present: Mark Koenen, Atty. John McGuirk, Police Chief Keegan, Tina Nilles

3. Motion to accept and place on file minutes of the Liquor Control Commission meetings held on June 20, 2016 and July 18, 2016.

Motion by Mr. Ghem second by Ald. Payleitner to accept and place on file minutes of the Liquor Control Commission meeting held on June 20, 2016 and July 18, 2016.

Voice Vote: Ayes: unanimous, Nays: none. **Chrmn. Rogina** did not vote as Chairman. **Motion carried.**

4. Recommendation to approve a proposal of a Massage Establishment for Tapped in Massage & EFT to be located at 311 S 2nd Street, St. Charles.

Chief Keegan: Item 4 is a recommendation to approve a proposal for a massage establishment for Tapped in Massage & EFT, Emotional Freedom Technique, to be located at 311 S. 2nd Street, St. Charles. The business in question is a multi-purpose facility occupied by Tiffany Lewis Skin Care, from which the petitioner is a sublease as well as American Family Insurance and Claney Photography. We did a site visit, and the applicant was vetted through our background process. This is an appointment only facility that's exempt from the receptionist requirement. If Dana could step forward, state her name and address for the record, and answer any questions the Liquor Control Commission might have.

Dana Seite: 311 S. Second Street, upstairs, I don't have a suite number.

Mr. Ghem: I have no questions. It's nice to see a new establishment come in. I am interested in what the EFT means, can you explain?

Dana Seite: Emotional Freedom Technique (EFT) is the energy healing modality using the meridian line of your body. It's similar to acupuncture, however we use physical tapping on the points while we speak out loud about emotional issues.

Mr. Ghem: Just a different technique.

Dana Siete: Yes, it's different than massage and I have certification in it.

Chrmn. Rogina: There is a distinction between that and acupuncture.

Dana Seite: Yes, no needles, physical tapping on the pain. It works really well if anyone has chronic pain.

Ald. Payleitner: Only because one of my colleagues is going to guarantee ask you this: Will you assure there will be no prostitution?

Dana Seite: Absolutely.

Ald. Payleitner: Will you be doing regular massage?

Dana Seite: Yes.

Ald. Lewis: I'm curious why you're doing appointment only and not walk-in?

Dana Seite: I don't plan to be there for a set amount of hours. I plan to schedule people in groups instead of sitting around for a full empty day.

Ald. Lewis: When you're up there your door is locked?

Dana Seite: Yes, nobody can just come in.

Ald. Lewis: Nobody would know you were there, maybe?

Dana Seite: I work with Tiffany Lewis and she's there quite often, downstairs they are there until 5:00pm, and they are there on Saturdays as well.

Mr. Amenta: No questions from me.

Ald. Payleitner: Chief, because she's by appointment, we don't have to worry about the supervision, correct?

Chief Keegan: That's correct, but it's important to note that there are three other tenants in the building. There is sense of comfort with others in the building.

Ald. Lewis: I was thinking that, for her safety being there, and nobody knows she's there with people coming in.

Motion by Mr. Ghem second by Ald. Payleitner to recommend approval to the Government Operations Committee of a proposal for a Massage Establishment for Tapped in Massage & EFT to be located at 311 S 2nd Street, St. Charles.

Roll Call: Ayes: Gehm, Payleitner, Lewis, Amenta; Nays: None. Chrmn. Rogina did not vote at Chairman. **Motion carried.**

5. Recommendation to approve a proposal for a class A2 liquor license for CVS Pharmacy, #10660, to be located at 1500 Lincoln Highway, St. Charles.

Chief Keegan: Joining us is John Voight from CVS. The site was formally a bank and it was a tear down. CVS has a very aggressive construction schedule. Our requirements for the A2 are as follows: to sell not only alcohol but joint products, the facility must be 10,000 sq. ft. or more. This facility is 13,000 sq. ft. plus. Of that 10,000 sq. ft. requirement no more than 10% or 1,000 sq. ft., or in this instance 1,300 sq. ft. can be dedicated to alcohol sales.

I've done two site visits. The square footage is probably around 200 sq. ft. It encompasses a long bank of coolers for beer sales and half of an aisle for wine sales. CVS does not intend to sell spirits at this time. They are in compliance with out code. I'd also like to mention that we did not have a Liquor Control Commission meeting in August, and because of that we're a little behind on some of our application processes. CVS is looking to open on September 25. They are seeking a temporary license prior to the approval of City Council. The City code does allow the Mayor to grant up to a 30-day temporary license. CVS is making this request and I'd like to add that to the minutes and the record.

Chrmn. Rogina: I have no problem issuing a 30 day temporary license. This request is for the regular license for CVS which will be forwarded to Government Operations.

John Voight: District Manager for CVS Pharmacy in the Chicago market. 1500 Lincoln Highway, St. Charles. I live in Round Lake, Illinois.

Chrmn. Rogina: We are going to take questions with respect to the license being issued after the temporary license expires.

Mr. Amenta: I don't have any specific questions, but I agree with the Mayor with the 30 day temporary license. I think you need to have that license to be competitive.

Ald. Lewis: Is there a cost for the 30-day license?

Tina Nilles: No.

Chrmn. Rogina: This is the second one I've done.

Ald. Payleitner: Under the circumstances, I would concur.

Mr. Ghem: The document covers this very well. I have nothing further.

Motion by Mr. Amenta second by Ald. Payleitner to recommend approval to the Government Operations Committee to approve a proposal for a class A2 liquor license for CVS Pharmacy #10660, to be located at 1500 Lincoln Highway, St. Charles.

Roll Call: Ayes: Gehm, Payleitner, Lewis, Amenta; Nays: None. Chrmn. Rogina did not vote at Chairman. **Motion carried.**

6. Recommendation to approve a proposal for a new class B3 license for Cooper's Hawk Winery and Restaurant, to be located at 3710 E Main Street, St. Charles.

Chief Keegan: This is a welcome addition to our East Gateway. As you know Cooper's Hawk is under construction as we speak. They are looking to occupy one of the outlets in front of the Quad, near Pheasant Run on the east side. The class B3 licensure was put in place in anticipation for Cooper's Hawk. Cooper's Hawk is a combination restaurant and packaged winery or liquor store. They operate this concept throughout the Midwest. There are a number of stores in Illinois. I'm happy to report that we have three representatives from Cooper's Hawk, Jen, Jenny and Jennifer.

A couple of things to point out, they are asking for a late night permit and in addition the classification of this license, although it's new, recent modifications to our code and the fees associated with that approval didn't accompany the latest approval of our code. The cost is \$1,800 and that splits between the general license of \$1,200 and the secondary license.

Jennifer Gallery: I am an attorney for Cooper's Hawk. We have two Cooper's Hawk representatives in the event you have any questions. I'm looking forward to coming into St. Charles. We're targeted to open the 2nd quarter of next year.

Ald. Payleitner: No questions. We crafted this license with you in mind.

Jennifer Gallery: We worked with the Chief and modeled it after an ordinance we did in another community nearby.

Ald. Lewis: Can you clarify your comment about having two different licenses?

Chief Keegan: The Cooper's Hawk model has a store attached to it. Some people come in to do wine tasting, or come in to buy wine products.

Jennifer Gallery: It's kind of the idea of being in a winery in California. You walk in and there is usually a gourmet retail store with picnic items, glassware, merchandise, food items. In the tasting bar area they sell bottles of the private label wine products to go, wine club members pick up there as well. There is also a full service restaurant attached.

Mr. Amenta: Packaged liquor has to cease sales at 10:00pm. Is that correct or can they sell packaged until 2:00 am?

Chief Keegan: When we crafted the language we looked at what they have done in various municipalities. A lot of the patrons will buy bottles as they leave. We remain silent on that so I believe it will be allowed. I can check with legal counsel, but I believe we were silent for a reason because not only do you see a lot of sales prior to dining, but on the way out.

Mr. Amenta: I guess the worst case scenario would be someone coming in to buy wine at 1:00 am. I know we've tried to avoid that.

Jennifer Gallery: In the other communities it's not something that happens. It's more of a destination location where everything is done at once. The reason you would go there and not dine in is normally if you are a wine club member and you are picking up the stuff you have ordered.

Ald. Lewis: I see what you're saying. It's now midnight or 1:00 am and there is no other place.

Mr. Amenta: I don't think that happens often, and probably not in an establishment like yours.

Jennifer Gallery: We can certainly work with the Chief once that's clarified to figure out if that will work with our business model.

Motion by Mr. Amenta second by Mr. Ghem to recommend approval to the Government Operations Committee a proposal for a new class B3 license for Coopers Hawk Winery and Restaurant, to be located at 3710 E Main Street, St. Charles.

Roll Call: Ayes: Gehm, Payleitner, Lewis, Amenta; Nays: None. Chrmn. Rogina did not vote at Chairman. **Motion carried.**

7. Recommendation to approve a proposal for a new class C liquor license for Global Craft Tap House, to be located at 2100 Prairie Street, St. Charles.

Chief Keegan: With us this afternoon is Geof Newton. He is the franchise operator for the location I just mentioned. Global Craft Tap House on Prairie Street, is looking to occupy the location that housed Bud's Sports Bar and Real Time Sports. It is west of the new cleaner facilities at Prairie and Randall. Global Craft Tap House started in the St. Louis area. This is their 4th location. The applicant is a franchiser of the franchisee. This is something we've seen a number of times in the last few months. We've had a number of applicants come forward looking to open a specialty craft house.

A couple important items to note are they will not be brewing on site, it's not a brewery or a micro-brewery. They have about 250 beers on site, 50 on tap and about 200 in bottle format. The location is about 4,000 sq. ft.; it would be contingent not only on the fire department occupancy, but inspection. It's not a built out space as of yet. The petitioner is still negotiating

with the property owner and hopes to have a lease finalized in the coming days. They are intending on serving light snacks. There is a small patio attached to this location.

Geof Newton: 2100 Prairie Street, St. Charles.

Ald. Lewis: I'm pleased that you've come to the Liquor Commission first before signing a lease because, to me, I'm not sure we've got the right liquor class for what you're wanting. To cut right to the chase, what bothers me the most is that there is no food. Our liquor licenses require food.

Chrmn. Rogina: That's not true. Our C license does not require food. I've gone over this several times before this meeting. The class C license that he's applying for; if you read it, does not require food, except for outside.

Chief Keegan: For an outside C1 it does reiterate food service, but it doesn't define what food service is. We're going to talk about this at the Government Operations Committee meeting, but that's right. There are other establishments within the City that have a light snack menu without a full-service kitchen. I'll talk more about that at 7:00 pm. We have a couple, that because their business models have changed, are licensed B's when in fact they don't have full-service kitchens. It should be C's. It's not an exact science. It's tough to codify each and every nuance.

Ald. Lewis: I don't think you gentlemen really let me finish. I'll pass on to one of my other colleagues.

Mr. Amenta: No questions. I think it's a great concept. As a craft beer enthusiast it's hard to find a place with a great selection where you can discover and learn.

Geof Newton: This is going to be the biggest selection for quite some distance.

Mr. Gehm: Nothing from me your honor.

Ald. Payleitner: Like Alderman Lewis I have a problem that there is no kitchen. Can you explain why you're not having a kitchen?

Geof Newton: The previous models all encourage the customers to patronize the local food establishments to bring in their food and order in. That way they can have the food they like and we aren't trying to tailor to their needs when we want to focus on the best craft beer experience.

Ald. Payleitner: By other locations you mean St. Louis, O'Fallon?

Geof Newton: There are two on the Illinois side of St. Louis. There's one in a St. Louis suburb and the newest one is in Illinois.

Ald. Payleitner: I'm wondering if that model rings true anyplace in our area?

Geof Newton: In Geneva you have the Nobel House and Penrose.

Ald. Payleitner: They have kitchens. Penrose is a brewery.

Chrmn. Rogina: You're right. Penrose is a brewery.

Ald. Payleitner: Much smaller.

Chrmn. Rogina: This establishment is not a brewery. The objective is the same. Serve craft or home brewed beers. The end result is the same. We're serving beer and I tip my hat to these businesses, they are cross marketing so that other businesses, Jimmy Johns, Pizza Places, etc., can bring their food into the establishment. It's pro-business from that standpoint and as I indicated before I see no problem, us making sure that it's run in an organized manor that supports our city ordinances. The Chief indicated early on, this is a trend, and as Mayor I support the trend.

Ald. Payleitner: That's why I'm asking to define trend? A place that seats 200 that's BYOF, I'm looking where that is? When this first came up, I have a built-in focus group in my house. My kids were all born between 1980 and 1993, all total between daughters-in-law and sons I have nine and I tossed this out to them, I said this is before us, what do you guys think? They all could not comprehend a BYOF scenario. One of my sons was like 200 beers only; that might be asking for trouble in our town. My kids aren't aware of this trend, I'm not aware of this trend. That's why I'm asking where this is.

Chrmn. Rogina: You can't deny the fact that he has the opportunity to cross market. That is a gift that he's in a position within his establishment to advertise pizza, or whatever, and it gives a boost to several of our businesses, not just one.

Ald. Payleitner: It's customer option though.

Chrmn. Rogina: You said BYOF. We certainly in this town have BYOB and we don't shirk away from that. For those who did not want to create a liquor license we have 2 or 3 examples of successful businesses that have been in play for a while now that has BYOB.

Ald. Payleitner: I just worry the trend thanks to our Liquor Commissioner and thanks to our Police Chief, we are desperately on a positive losing our reputation as a bar town. I worry that this will put us behind the 8 ball again, reputation wise. When you say bring your own food in, that's great, that's still customer option. That's not requiring there be food as an option there. They have to make the choice to order out or bring in. That's way different I think.

Mr. Amenta: Several years ago I was in Dallas on business, my boss at the time who was in his early to mid-fifty's and I was in my late twenties. We went to an establishment similar to this and the crowd was not in their 20's or for lack of a better term frat boy party. The establishment was very subdued, the environment was fairly quiet, laid back, people were trying different things. You weren't there to get drunk, you weren't there to get hammered and stumble out. It

wasn't a party atmosphere, like going downtown and having a good time with your buddies at a bachelor party. It was more like let's go try 3 or 4 beers and move on to the next establishment. I don't know if that's your model, but it wasn't meant to go there to get drunk and cause trouble.

Ald. Payleitner: I applaud his model. Is it a fit for the neighborhood he's in, literally in a neighborhood backing up to an apartment building?

Mr. Amenta: It's also right on top of Randall Road. It's a huge commerce area.

Ald. Payleitner: I don't think that there are other establishments that are liquor only in proximity to there.

Chrmn. Rogina: We can go back to a least two, and I agree with you they have a kitchen, two establishments in that building, they appealed to a sports crowd and they were drinking beer, ordering hamburgers, screaming for the Bears or the Cubs or whoever on any given evening.

Ald. Payleitner: I think that's different. You can go to that place and have a full experience without ordering a beer, that's not the case here. If you go in there and you're not ordering a beer you're the exception to the rule.

Chrmn. Rogina: It's not like ordering a beer is illegal.

Ald. Payleitner: I'm saying that it's a different venue than what you're describing in Bud's. I'm not saying it's illegal. I'm saying its comparing apples to oranges.

Chrmn. Rogina: I'm addressing the fact that you mentioned that it butts up to a neighborhood.

Ald. Payleitner: That it's a liquor only establishment backing up to a neighborhood. Yes.

Chrmn. Rogina: So does the liquor store down...

Ald. Payleitner: Right and you all know that has been grandfathered in since I was in high school.

Chrmn. Rogina: We don't have any problems over there.

Ald. Payleitner: Yeah we do.

Chrmn. Rogina: Oh, I didn't know.

Mr. Amenta: Is your bar going to just be beer? Is there going to be wine?

Mr. Newton: Beer and craft wine, no spirits.

Chief Keegan: He is asking for a 1:00 am late night permit, although we do grant it for 7 days a

week his business model indicates he wants to stay open until midnight Sunday – Thursday and 1:00 am Friday and Saturday.

To Alderman Lewis's point, we do have at least two other locations in town that I know of that don't have kitchens and allow patrons to bring food and those are the House Pub and the Arcada Theatre. Often times they do catering deals with other local restaurants so it's not a concept we haven't seen before. It does not require a Health Department inspection because there isn't a kitchen present. They aren't making food they are just allowing it to be consumed on site.

Ald. Lewis: Other establishments that do have kitchens they will be able to close their kitchens and still maintain a license?

Chief Keegan: I'll use Dawn's Beach Hut as an example. Dawn had a kitchen when she was a sandwich shop. She's a B license. Once her business model changed from a sandwich shop to a bar/tavern, probably one of the smallest in St. Charles, and does not have a kitchen any longer. That was under a B, so yes.

Ald. Lewis: This is the direction that if establishments want to come to us and close their kitchens and still have licenses that will be acceptable in the City of St. Charles according to our code. What would be the reason we would say no?

Chief Keegan: As a staffer I would politely bounce that back on you as a Council or Liquor Control Commission. If that's the will of the Council and the Commission I'll follow your lead as a staffer. You ask me for a recommendation, I look at our business models, our code, and I try to make sure they marry one another.

Ald. Lewis: I appreciate that and I understand it's not your decision, but when other places that have the expense of liquor licenses and have the expense of food and a kitchen and managing all that goes with that, maybe they just want to be a place that serves alcohol. I think that's the wrong road to go down.

Chief Keegan: What we've seen as of late, whether it's the winery, or Dawn's VooDoo Room that's going to serve craft cocktails, or Dawn's Beach Hut that serves specialty drinks, this particular applicant has craft beers; what we're seeing as of late is we've even had a few breweries come and talk with me about micro brewing. We have a winery that's going to present next on 1st street, so we're starting to see more of a specialty concept. I understand where you are coming from Ald. Lewis.

Ald. Lewis: Its 200 people.

Chief Keegan: And I did tell the applicant that occupancy will be determined by the Fire Department based on square footage and the multipliers they use. I know he submitted drawings, but they are just drawings. The final certificate of occupancy will be determined by their square footage and what the Fire Department wants. Right now the drawings depict 177 seats.

Mr. Newton: That includes a patio.

Ald. Lewis: They can consume beverages on the patio also.

Ald. Payleitner: If we can set the food aside for a minute. It is stated in our ordinance we cannot have an outdoor patio without food service. Where are we going with that? Are we going to get a kitchen for food service or not have a patio?

Chrmn. Rogina: The Chief said earlier, the definition of food service isn't clearly defined. He may not need a kitchen to provide food service of some sort on the patio.

Chief Keegan: What I'm finding, with all due respect in my 24 plus years in police work, I use this term a lot. There is the spirit of law and there is the letter of law. Whether it's the winery that allows them to go out to the small patio and they have cheese and crackers with a glass of wine, or Dawn's VooDoo Room that has a small 12 x 15 patio, or this concept. What we've seen is especially as smoking has become prohibited inside establishments that often times the patios are used as the smoking area. We're starting to see some different trends. Most if not all of the applications that we see coming forward have some sort of outside component. Most of the time that's to satisfy the smokers.

Ald. Payleitner: With that in mind, and I said this to you last week, the fact that Dawn's had a patio surprised me. It isn't in her business plan or drawing, she's illegally serving cocktails outside. This is an issue my constituents see, I can speak for my ward, that they take pretty serious. We've done a good job of cleaning up our town so far. Again, I love your business, I think it's great, I just wish you had a kitchen. You're size I have no issue with it except that it doesn't have a kitchen. I worry that we're going to have precedent and all of a sudden our whole ordinance is going to have asterisks here and there showing exceptions to this business and that business.

I joked with the Chief, saying it's all their fault for swearing me in, to say I will abide by all the ordinances of the City of St. Charles and I will. That's not my prerogative, that's my job, my sworn duty. Letter of the law or not, there is a reason it was there.

Chrmn. Rogina: I just want to say for the record that I don't think the application its self is asking us, and we have legal counsel here as well; if he tells me I'm wrong in interpreting it that's fine. As I read the C license and I see his application sans the patio, which I think is open to some degree of debate; I personally don't see any violation. I was sworn in as well to abide by the ordinances of the City of St. Charles.

Ald. Payleitner: That's a good point and maybe I will ask our attorney. In our code it says our definitions. Are we bound by our definitions?

Attny. McGuirk: We usually set out the definitions to make some sense as to what's in the text. To the extent there is some conflict. It just depends on the context. I haven't totally studied this issue so I don't know if I can comment.

Ald. Payleitner: Generally speaking, are we bound by our definitions as part of our ordinance? I would say yes.

Attny. McGuirk: I think the definitions typically are used to interpret other provisions. In this case a class A, B, C, whatever it is to the extent the definition appears in there. I think you have to see if it has some context and see if it gives you any guidance. I think there are multiple interpretations you can ascribe to a lot of these things. Then there is the history of what we've done in other instances that also bear on it.

Ald. Payleitner: Some of that was unaware of this alderman anyway. It says clear by defined, no tavern, bars, saloons shall sell alcoholic liquor unless food and menu items are offered to its guests. In the event a full menu is not provided, a reduced menu, and that's where you say it gets fuzzy, shall be available. There not available. They can bring them, but they are not available.

Attny. McGuirk: Aren't you providing some snack foods?

Mr. Newman: Yes, prepackaged snacks.

Chrmn. Rogina: Do those prepackaged snacks by any chance include sandwiches that could be microwaved?

Mr. Newman: The franchise is working on a test program to accommodate a more expanded menu beyond the snacks. It's still in the test phase right now.

Chrmn. Rogina: I was asking theoretically.

Mr. Newman: It could, yes.

Ald. Payleitner: It could, but right now it's packaged, a bag of pretzels or something. Is that what it is?

Chrmn. Rogina: To add to that, that's what we've seen in several other establishments. To quote, support the letter of the law of the word tavern, back to your point about the definition of the word tavern and food service. The House Pub is a good example of that and that's been going on since 2009. Minimally, if not before that, alcohol was served with a popcorn machine there. That goes back before any of our times on City Council.

Ald. Payleitner: So all we can do now is just deal with what's before us.

Chrmn. Rogina: There will be a full vetting tonight at the full City Council prior to any presentation of this particular license and discussion as the Chief has indicated on the total class C package. What you'll be voting on here, if we entertain a motion, would be to move this to Government Operations tonight on the agenda after a discussion of C licensing. Not to sway your vote, but the motion should be made to move this item to Government Operations for discussion, without necessarily showing your view one way or the other.

Ald. Payleitner: If I vote no it means I don't approve of this application.

Chrmn. Rogina: You as an alderman can express that tonight.

Ald. Payleitner: I can express that now and looking forward so that all my colleagues can weigh in the verbiage in our C license; yes or no on this issue.

Chrmn. Rogina: That's what I'd like the motion to be, and move this to the Government Operations Committee and do exactly what you're talking about.

Motion by Mr. Amenta second by Mr. Gehm to recommend approval to the Government Operations Committee of a proposal for a new class C liquor license for Global Craft Tap House, to be located at 2100 Prairie Street, St. Charles to be considered after the discussion of Class C liquor licenses.

Roll Call: Ayes: Gehm, Amenta; Nays: Payleitner, Lewis. Chrmn. Rogina did not vote at Chairman. **Motion carried.**

Chrmn. Rogina: I suggest as a tie break that we move it forward to the Government Operations Committee tonight. Thank you. You'll be back here at 7:15 pm tonight and this will be discussed after we discuss the C license.

Ald. Payleitner: In conclusion, it's the kitchen and the patio.

Chrmn. Rogina: I see that our friends from Cooper's Hawk are still here. I failed to mention the fact that same thing happens tonight. We are going to have the same discussion of your license at Government Operations tonight.

Ald. Lewis: I don't believe you broke a tie. We're advisory only. I'd just like to point that out. We're an advisory board.

Chrmn. Rogina: Yes, that's correct.

8. Discussion and presentation of a new business, Vintage 53, to be located on 1st Street.

Chief Keegan: This is a discussion and presentation of a new business to be located on 1st Street. Mario is here to talk about Vintage 53.

Chrmn. Rogina: I'd like to give you some context on this with respect to time. Mario came to see me and we discussed his concept. I'm bringing this to your attention because you have nothing in your packets on this.

Ald. Lewis: There's nothing online.

Chrmn. Rogina: That's correct. Mario came in to discuss this. He wants to join or as close as possible join Kilwin's and the Brunch Café on 1st Street. He is here for the purposes of explaining to you what he wants to do. I have a copy of the full plan and the Chief can talk to you about what he wants to do. He turned this in late last week. I asked him to come to the Liquor Commission this month because if we did not he'd be pushed back to October 17th, and after that, assuming we did approve his license, he would not get approval on a license until the early part of November. He's working on a timeframe to have us say yes or no earlier than that so he can move into another slot on 1st Street. That's why I asked him to come here to tell the Commission his plan. He will not be going tonight before Government Operations. You as council members will have his complete packet by the time we get to Government Operations on October 3rd. I think I've explained the time frame as to why we're doing what we're doing. I'm going to let him talk. I find him to be enlightening and a very interesting individual. I want him to tell you his story.

Mario Grado: I want to open a wine bar as part of the 1st Street Redevelopment Project. My space is right next to Brunch Café and Kilwin's. I have about 2,000 sq. ft. and will have about 80 – 100 wines. It's an on premise only, there are no retail sales, nobody can come in and purchase wine and leave. If they do decide to take wine home it would have to be opened on premise recorked and then put in a tamper proof bag. There is a food menu, some flat breads, gourmet popcorns, caprese salad, large selection of cheese and charcuterie, full service kitchen, no outdoor seating or patio, there is also live music. I have about an 8x8 ft. stage where I will have a piano and every weekend we'll be doing different live music, guitarist, pianists; some really unique things. We'll be open until 11:00 pm during the week and 11:30 pm or midnight during the weekends, closed on Monday's.

Chrmn. Rogina: That's an overview. Before I go to questions I'd like you to tell one more thing.

Mario Grado: What's that?

Chrmn. Rogina: You talked about your commitment to St. Charles and you mentioned the fact, you're originally from Geneva.

Mario Grado: We moved here from Geneva and I live one block away and can walk to work.

Chrmn. Rogina: That's right. I thought that was interesting as well.

Ald. Payleitner: You moved to St. Charles.

Mario Grado: I've lived in St. Charles for a couple of years. An apartment in milestone row came open, I said if I can hit the coffee store and then my bar in one block, I can't beat that.

Mr. Gehm: I think it's a great idea for that location. It's something a little different. If people can have a little wine tasting and then go get ice cream if they desire, it sounds like a great concept. Sounds like the type of activities we're trying to develop around 1st Street.

Ald. Payleitner: Synergy. I agree. Fabulous, thank you. You answered all our questions right out of the gate.

Mario Grado: I've been working on the business plan for about 5 years all through college.

Ald. Payleitner: I don't know what 2,000 sq. ft. means. What's the seating capacity?

Mario Grado: Roughly about 70 seats, including couches and things in the front. A little more casual and relaxed in the front by the piano.

Ald. Lewis: I believe we're going too far down the path without this being an agenda item so I have no questions.

Mr. Amenta: No questions.

Chrmn. Rogina: How do you feel you stack up against a place in Geneva as far as business plan is concerned, they have hard liquor there and you don't, I'm talking about Barrel and Rye on 3rd Street in Geneva.

Mario Grado: I'm not sure I'm familiar with them.

Ald. Payleitner: They are probably similar size.

Chrmn. Rogina: That's what I'm thinking.

Ald. Payleitner: There's no entertainment there and no couches.

Mr. Amenta: They are more like craft bourbon, where you are a craft wine.

Chrmn. Rogina: Okay, discount my question.

Mr. Gehm: Back to Geneva would be Preservation Red Wine be similar to that? They are really small; I don't know how many square feet that is.

Mario Grado: They are really small. I visited there doing market research to get myself a glass of wine. My two person table, we were having waitresses knocking into us, it was a very small place.

Chrmn. Rogina: This motion that you would be making...

Ald. Lewis: We can't vote. It's not on the agenda.

Ald. Payleitner: He's looking for feedback.

Ald. Lewis: I don't think we can vote on something that's not on the public agenda.

Mr. Amenta: The flip side of this is does it need our approval to be presented to Government Operations on October 3rd?

Chrmn. Rogina: You said earlier as well we're an advisory. All we're doing is providing advice in a motion.

Ald. Lewis: We have an agenda that's been published on the website 3 days in advance. We're doing the public's business and I don't think that we can take the vote.

Chrmn. Rogina: His item is on here for discussion and presentation. It's not like it wasn't on the agenda.

Ald. Lewis: It wasn't posted.

Chrmn. Rogina: Yes it was.

Ald. Lewis: It's not on the website agenda.

Mr. Amenta: It's not on the website.

Ald. Payleitner: It's not?

Chrmn. Rogina: What does item 8 say?

Mr. Amenta: there is no item 8 on the public agenda.

Chrmn. Rogina: I'm looking at it right here.

Ald. Payleitner: It's there. Discussion.

Chrmn. Rogina: Yes, that's on the website.

Mr. Amenta: Item discussion and presentation. We thought it showed packet items and item 8 is excluded from packet items. If we're being very technical about it.

Tina Nilles: It's a line item on the agenda.

Mr. Amenta: It is on the agenda, but it's not shown as a packet item attachment.

Tina: That's because there is no packet. The item reads as a discussion and presentation.

Chrmn. Rogina: You're correct about that. We said at the beginning there are no attachments. All I'm trying to see is if there is flavor here that this is a worthy item, as an advisory group, for discussion at the Government Operations Committee on October 3rd?

Ald. Payleitner: Yes. I would say it's a worthy item for Government Operations, October 3rd.

Ald. Lewis: I don't think it needs anything from us; I think you can put it on there.

Mr. Amenta: I think the motion, as an advisory group, to have it discussed in Government Operations is a good motion. I would move that motion.

Motion by Mr. Amenta second by Ald. Payleitner to recommend for discussion to the Government Operations Committee a proposal for a new class C liquor license for Vintage 53, to be located on 1st Street, St. Charles.

Roll Call: Ayes: Gehm, Payleitner, Amenta, Nays: None; Present: Lewis. Chrmn. Rogina did not vote at Chairman. **Motion carried.**

9. Other Business

10. Public Comment

11. Executive Session (5 ILCS 120/2 (c)(4)).

12. Adjournment

Motion to adjourn by Mr. Gehm, second by Mr. Amenta to adjourn meeting at 5:25 p.m.

Voice Vote: Ayes: Unanimous; Nays: none. **Chrmn. Rogina** did not vote as Chairman. **Motion carried.**

**AGENDA ITEM EXECUTIVE SUMMARY**Agenda Item number: **4**

| | |
|------------|---|
| Title: | Recommendation to Approve a Proposal for Class B Liquor License for Lin's Garden located at 2400 E Main Street, St. Charles |
| Presenter: | Chief Keegan |

Meeting: Liquor Control Commission Date: October 17, 2016

| | | |
|-------------------|---------------------|--|
| Proposed Cost: \$ | Budgeted Amount: \$ | Not Budgeted: <input type="checkbox"/> |
|-------------------|---------------------|--|

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

This is a request for Class B liquor license for Lin's Garden located at 2400 E Main Street, St. Charles. Lin's Garden has operated as a long standing restaurant in St. Charles and possessed a liquor license for many years. This business has changed ownership and Mr. Jorge Amezquita-Mendez would like to once again offer alcohol service to his patrons. This is also a standard B license with no late night permit request, so business will be closed before midnight.

All paperwork is in order and has been reviewed by police staff along with BASSET and fingerprints on file.

Attachments *(please list):*

Liquor License Application
Background Check
Site Plan and Business Plan
Menu

Recommendation/Suggested Action *(briefly explain):*

Recommendation to approve a proposal for Class B liquor license for Lin's Garden located at 2400 E Main Street, St. Charles.

Date: 9/8/16
 New Application
 Renewal Application

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



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

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

Business Type: Circle one Individual Partnership Corporation Other _____

Business Name Lin's Garden Restaurant Sales Tax # 2184-7746

Business Address 2400 E. Main St. St. Charles IL 60174 Business Phone # (630) 513-6060

Contact Person Jorge Amerquita Title Owner Phone # [REDACTED]

If Corporation, Corporate Name The Lin Brothers Corporation

Corporation Address 2400 E. Main St. St. Charles IL 60174

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

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

Full Name, include Middle Initial Jorge L. Amerquita Mendez Title Owner

Birth Date [REDACTED] Birthplace Mexico Driver's License # [REDACTED] Home Phone # [REDACTED]

Home Address Warrenville IL 60555

Full Name, include Middle Initial _____ Title _____

Birth Date _____ Birthplace _____ Driver's License # _____ Home Phone # _____

Home Address _____

Full Name, include Middle Initial _____ Title _____

Birth Date _____ Birthplace _____ Driver's License # _____ Home Phone # _____

Home Address _____

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

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

Brief Business Plan Description based on type of establishment listed above:

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: Jorge Amezquita L
First Last Middle Manager

Birth date: [REDACTED]

Home Street Address: [REDACTED]

City, State, Zip: Warrenville IL 60555

Date of Course: 3-19-14 Place Taken: On line

Certificate Granted: 3682117 Expiration: 3-19-17

Name: Roberto Hernandez
First Last Middle Manager

Birth date: [REDACTED]

Home Street Address: [REDACTED]

City, State, Zip: Aurora IL 60504

Date of Course: 05-15-14 Place Taken: Naperville

Certificate Granted: 14-5A-70464 Expiration: 05-15-17

Name: Shao Wei Ho
First Last Middle Manager

Birth date: [REDACTED]

Home Street Address: [REDACTED]

City, State, Zip: Schaumburg IL 60173

Date of Course: 6/10/15 Place Taken: Schaumburg

Certificate Granted: 5A0093488 Expiration: 6/10/18

Name: _____
First Last Middle Manager

Birth date: _____

Home Street Address: _____

City, State, Zip: _____

Date of Course: _____ Place Taken: _____

Certificate Granted: _____ Expiration: _____

Whenever a new manager comes on board, the City needs to be notified and that person needs to be fingerprinted. It is the business establishment's responsibility to keep copies of all B.A.S.S.E.T. certificates on file of 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:

_____ \$800 1:00 a.m. Late Night Permit

_____ \$2,300 2:00 a.m. Late Night Permit

Payment of Late Night Permit fee will be required at time of issuance of permit.

Applicant Signature

NOTE: Other permits that may be available upon request are

- Class E Special Events License (1 to 3-day event @ \$100.00 per day)
- Outdoor Dining Permit (Contact Community & Economic Development Department 630 377 4443)

() Liquor Commissioner hereby directs City Clerk to issue permit indicated above.

Date: _____

Liquor Commissioner

5.08.060

Mandatory: Has applicant attached proof of Dram Shop Insurance to this application or already furnished it to the City of St. Charles? yes. If already furnished, date of delivery 9/8/16

5.08.230

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? _____

Signature of Applicant(s)
Corporation Signatures

Signature of Applicant(s)
Individual or Partnership Signatures

President::

George Amezquita

Secretary:

Affidavit

State of Illinois)
) SS
County of Kane)

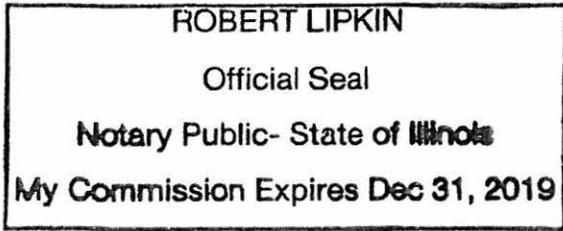
I/We, the undersigned, being first duly sworn, say that I/we have read the foregoing application and that the statements therein are true, complete, and correct and are upon my/our personal knowledge and information and are made for the purpose of inducing the City of St. Charles to issue the Retail Liquor Dealer License to me/us for the location hereinbefore indicated; that I am/we are qualified under the ordinances of the City of St. Charles and the laws of the State of Illinois to receive such license; that the answers made to questions in this application are applicable insofar as they relate to the sale of alcoholic liquor at retail. I/We have committed no act (nor omitted performing any act required by law to be performed) that disqualifies me/us to receive, by reason of any matter or thing contained in the ordinances of the City of St. Charles or the Illinois Liquor Control Act, a City Retail Liquor Dealer License for the sale of alcoholic liquor at the address hereinbefore shown. I/We further understand that any misrepresentation or failure to notify the Mayor of any fact requested in this application or omission of any fact pertinent to this application shall constitute good cause for the Mayor to deny this application and/or revoke any license issued pursuant to this application.

George Amezquita

I, Robert Lipkin a Notary Public, in and for said County and State, do hereby certify that George Amezquita personally known to me to be the same applicant(s), appeared before me this day in person and acknowledged that he/she/they signed the foregoing application as his/her/their free and voluntary act for the use and purposes therein set forth.

Given under my hand and notarial seal this 24 day of August

Robert Lipkin Robert Lipkin
Notary Public





Memo

Date: 10/3/2016
To: The Honorable Ray Rogina, Mayor - Liquor Commissioner
From: James Keegan, Chief of Police
Re: Background Investigation – Lin’s Garden-2400 E. Main Street (B-1)

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

As you’re aware, this site has operated as a longstanding St. Charles restaurant that for many years also possessed a liquor license. Recently, the ownership changed hands and as a result, a 20+ year employee is now the owner of record. That owner, Mr. Jorge Amezquita-Mendez, would like to once again offer alcohol.

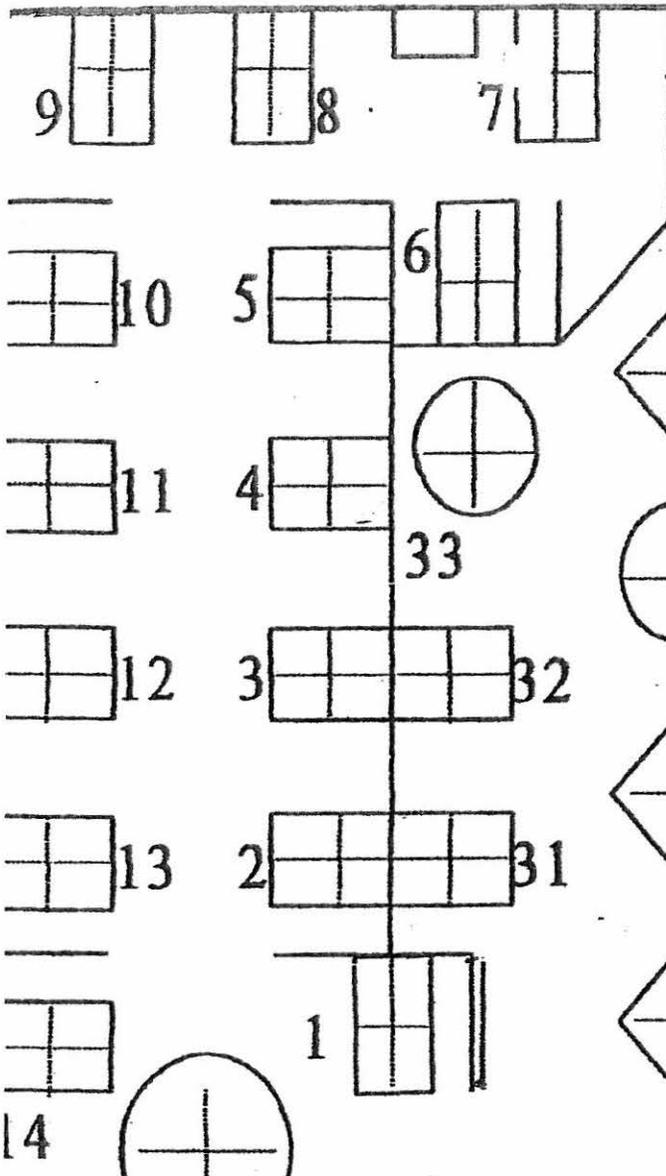
The site location/floor plans and the corresponding application materials were reviewed by my staff. We found nothing of a derogatory nature that would preclude either the site location or the applicant from moving forward with an on-site consumption license, subject to City Council approval.

Thank you in advance for your consideration in this matter.

Entrance
Fish Tank

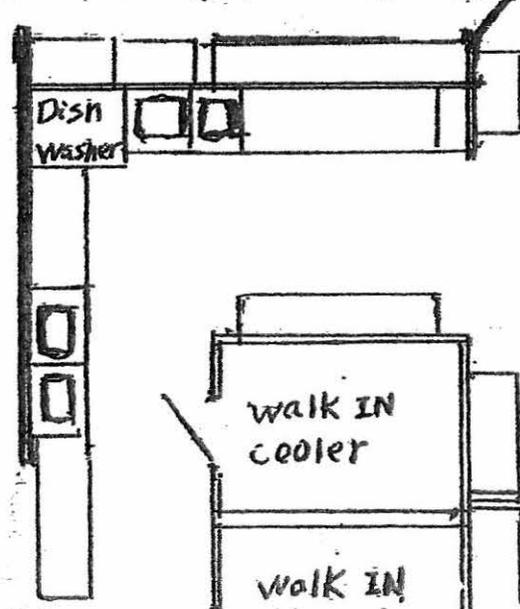
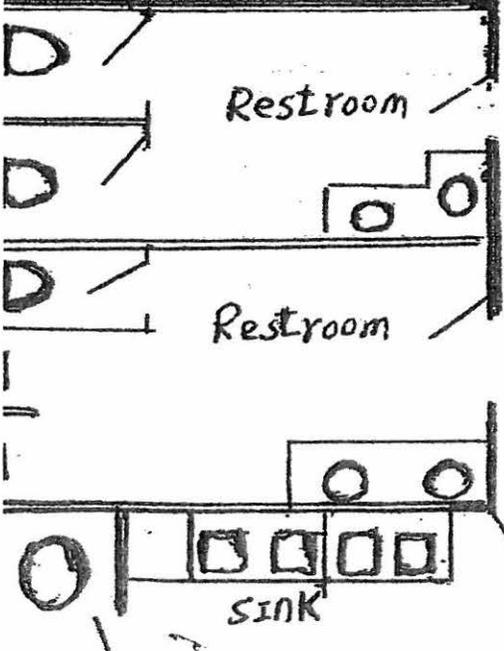
Cashier

Bar

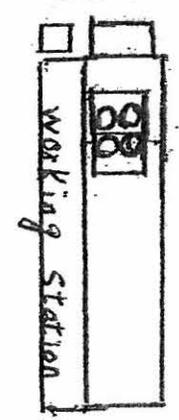


W. S.

Cooler



Kitchen



Stove

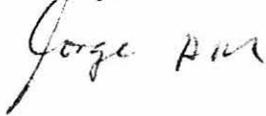
Rack

June 9, 2016

To whomever it may concern,

Lin's Garden located at 2400 E Main Street in St Charles, IL 60174 would like to propose two ideas that we think will help increase business and customer satisfaction. We would like to bring back the option of selling alcoholic beverages to customers if and only if they meet the legal requirements. We would like to sell beer, wine and other liquor. This would not affect the quality of our food or the main concept of a Chinese restaurant. Our second proposal is to add televisions around the restaurant playing sports or news channels. We believe that this will increase the satisfaction of our customers and will benefit St. Charles financially.

Sincerely,

A handwritten signature in cursive script that reads "Jorge Amezcua". The signature is written in black ink and is positioned below the word "Sincerely,".

Jorge Amezcua

Owner of Lin's Garden

Lunch Menu

All entrees served with Egg Roll and Fried Rice,
(Soup Not Included for Carry Out)
Monday-Friday: 11:00 a.m. - 2:30 p.m.
Saturday: 11:30 a.m. - 2:30 p.m.



• HOT APPETIZERS •

- 101. EGG ROLLS (2) 3.00
- 102. B.B.Q SPARERIBS (4)..... 5.25
- 103. POT STICKERS (6)..... 4.95
- 104. STEAMED DUMPLINGS (6)..... 4.95
- 505. CRAB RANGOONS (2)..... 1.60
- 106. BEEF KABOBS (4)..... 5.25
- 107. CHICKEN KABOBS (4)..... 4.95

• PORK •

- (511. PORK WITH GARLIC SAUCE 5.95
- 512. B.B.Q. PORK WITH VEGETABLES..... 5.95
- (513. KUNG BAO PORK 5.95
- 514. SWEET AND SOUR PORK 5.95

• BEEF •

- (521. HUNAN BEEF..... 6.95
- 522. BEEF WITH BROCCOLI 6.95
- 523. TOMATO AND GREEN PEPPER BEEF 6.95
- (524. MONGOLIAN BEEF 6.95
- 525. BEEF WITH VEGETABLES..... 6.95
- 526. BEEF CHOP SUEY OR CHOW MEIN..... 6.95
- (527. SZECHWAN BEEF..... 6.95

• CHICKEN •

- 531. CHICKEN WITH VEGETABLES 6.25
- (532. CHICKEN WITH GARLIC SAUCE..... 6.25
- (533. CRISPY SESAME CHICKEN 6.25
- (534. EMPRESS CHICKEN 6.25
- 535. CHICKEN WITH CASHEW NUTS 6.25
- (536. KUNG BAO CHICKEN 6.25
- 537. SWEET AND SOUR CHICKEN..... 6.25
- 538. CHICKEN CHOP SUEY OR CHOW MEIN.... 6.25
- 539. CHICKEN WITH BROCCOLI 6.25
- (540. MONGOLIAN CHICKEN 6.25

• SHRIMP •

- 541. SHRIMP WITH CASHEW NUTS..... 7.25
- (542. SHRIMP WITH GARLIC SAUCE 7.25
- 543. SHRIMP WITH VEGETABLE 7.25
- (544. KUNG BAO SHRIMP 7.25
- 545. SHRIMP WITH LOBSTER SAUCE..... 7.25
- (546. KUNG BAO CHICKEN & SHRIMP..... 7.25
- 547. SHRIMP CHOP SUEY OR CHOW MEIN 7.25
- (548. EMPRESS SHRIMP..... 7.25
- 549. SWEET & SOUR SHRIMP..... 7.25
- (550. CURRY SHRIMP..... 7.25

• DIET FLAVOR •

(Served with steamed rice & our special low-calorie sauce on the side)

- 551. STEAMED MIX WITH VEGETABLES..... 5.65
- 552. STEAMED CHICKEN WITH VEGETABLES .. 6.25
- 553. STEAMED SHRIMP WITH VEGETABLES..... 7.25

• HOUSE SPECIAL •

- 561. HAPPY FAMILY..... 7.75
- 562. TRIPLE DELIGHTS..... 7.75
- (563. KUNG BAO FOURSOME..... 7.75

• OLD FASHIONED SPECIALTIES •

- 571. COMBINATION FRIED RICE 6.25
- 572. COMBINATION LO MEIN 6.50

Lin's Garden

Chinese Restaurant

Dine In • Carry-Out

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We Deliver Now

Minimum order of \$15.00

Delivery charge \$2.00 & up

Visit our website:

www.linsgarden.com

Tel: (630) 513-6060

Tel: (630) 513-6061

Hours:

| | |
|-----------|-------------------------|
| Mon-Thurs | 11:00 a.m. - 9:00 p.m. |
| Friday | 11:00 a.m. - 10:00 p.m. |
| Saturday | 11:30 a.m. - 10:00 p.m. |
| Sunday | 4:00 p.m. - 9:00 p.m. |

2400 E. Main Street
St. Charles, IL 60174



Appetizers

| | | |
|------|---------------------------------|-------|
| 101. | EGG ROLLS (2) | 3.00 |
| 102. | B.B.Q SPARERIBS (4) | 5.25 |
| 103. | POT STICKERS (6) | 4.95 |
| 104. | STEAMED DUMPLINGS (6) | 4.95 |
| 105. | CRAB RANGOONS (4) | 3.60 |
| 106. | BEEF KABOBS (4) | 5.25 |
| 107. | CHICKEN KABOBS (4) | 4.95 |
| 108. | B.B.Q. PORK | 5.50 |
| 109. | ASSORTED HOT APPETIZERS (FOR 2) | 10.75 |
| 110. | CORAL CRISPY SHRIMP | 6.50 |

Soups

| | | Sm | Lg |
|--------|---------------------------------|------|------|
| (121. | HOT AND SOUR SOUP | 2.50 | 4.55 |
| 122. | WON TON SOUP | 2.50 | 3.95 |
| 123. | VELVET CORN SOUP | 2.25 | 3.25 |
| 124. | VEGETABLE BEAN CURD SOUP | 2.25 | 3.50 |
| 125. | SIZZLING RICE SOUP (FOR 2) | 5.75 | |
| (126. | SEAFOOD HOT & SOUR SOUP (FOR 2) | 6.50 | |

Beef

| | | Sm | Lg |
|---------|---|-------|------|
| 381. | BEEF WITH VEGETABLES <i>Tender slices of beef sauteed w/ Chinese vegetables in brown sauce.</i> | 7.35 | 9.95 |
| (382. | MONGOLIAN BEEF <i>Sliced beef stir-fried with onions and scallions in light wine sauce, seasoned with ginger and soy sauce.</i> | 7.35 | 9.95 |
| 383. | TOMATO AND GREEN PEPPER BEEF. <i>Sliced steak sauteed with fresh green peppers, onions, tomatoes, minced ginger, and spices.</i> | 7.35 | 9.95 |
| 384. | BEEF WITH PEA PODS <i>Tender slices of beef sauteed with pea pods & water chestnuts in brown sauce.</i> | 7.35 | 9.95 |
| 385. | BEEF WITH BROCCOLI <i>Tender beef stir-fried with broccoli and water chestnuts seasoned with brown sauce.</i> | 7.35 | 9.95 |
| (386. | HUNAN BEEF <i>Thinly sliced beef sauteed with baby corn, water chestnut, broccoli, carrot and spicy hot black bean sauce.</i> | 7.35 | 9.95 |
| ((387. | KUNG BAO BEEF <i>Sliced beef stir-fried with peanuts, green peppers, zucchini, celery, & bamboo shoots in a brown spicy sauce.</i> | 7.35 | 9.95 |
| 388. | EMPEROR'S DELIGHT <i>Crab meat and egg white sauce over tender slices of beef w/vegetables.</i> | 11.95 | |
| (389. | WILLOW BEEF <i>Beef tenderloin sauteed w/ assorted fresh vegetables in special Szechwan sauce.</i> | 13.25 | |
| (390. | BEEF WITH CANDIED ROSE <i>Cubed beef tenderloin sauteed with carrot, water chestnuts mushrooms and zucchini in a light, spicy brown sauce.</i> | 12.95 | |
| (391. | SESAME BEEF <i>Lightly breaded sliced beef sauteed with spicy sesame sauce.</i> | 12.95 | |
| (392. | SIZZLING TENDERLOIN STEAK W/ GARLIC SAUCE <i>Beef tenderloin steak sauteed with celery, water chestnuts and green pepper with spicy garlic sauce.</i> | 13.95 | |
| (394. | SATAY BEEF <i>Thinly sliced beef sauteed with water chestnuts, pea pods, baby corn and broccoli in a delicious satay sauce.</i> | 7.35 | 9.95 |

Seafood

| | | | |
|---------|---|-------|-------|
| 321. | SHRIMP IN VELVET SAUCE <i>Marinated shrimp sauteed with vegetables, water chestnuts, broccoli, pea pods, napa, and carrot in egg-white sauce.</i> | 7.75 | 10.75 |
| 322. | SHRIMP WITH LOBSTER SAUCE <i>A real Cantonese taste combined with shrimp, water chestnuts, baby corn and carrot in a thick egg sauce</i> | 7.75 | 10.75 |
| 323. | SWEET AND SOUR SHRIMP <i>Deep-fried shrimp green pepper, onions, cherries and pineapple chunks in sweet and sour sauce.</i> | 7.75 | 10.75 |
| (324. | EMPRESS SHRIMP <i>Batter-dipped fried shrimp sauteed with broccoli, baby corn, onions, carrot and water chestnut in a sweet sauce glazed with hot oil.</i> | 7.75 | 10.75 |
| 325. | SHRIMP WITH CASHEW NUTS <i>Shrimp Stir-fried with cashew nuts and diced vegetables in a brown sauce.</i> | 7.75 | 10.75 |
| ((326. | KUNG BAO SHRIMP <i>Shrimp stir-fried with peanuts, diced celery, zucchini, bamboos, and green pepper.</i> | 7.75 | 10.75 |
| (327. | SHRIMP WITH GARLIC SAUCE <i>Shrimp in garlic sauce with black mushrooms, bell pepper, water chestnuts, carrot and celery.</i> | 7.75 | 10.75 |
| (328. | GENERAL TSO'S SHRIMP <i>Jumbo shrimp lightly breaded stir-fried in chef's special sauce with a light touch of hot oil.</i> | 12.95 | |
| (329. | SZECHWAN PRAWNS <i>Large shrimps sauteed with onion in hot red tomato based sauce.</i> | 13.50 | |
| (330. | TREASURES OF THE SEA <i>Tender sea scallops and shrimp sauteed with assorted vegetable in a garlic and ginger sauce with a touch of hot oil.</i> | 13.50 | |
| 331. | CRYSTAL SCALLOP <i>Sea scallops sauteed with broccoli and baby corn in chef's favorite sauce.</i> | 14.95 | |
| 332. | SIZZLING THREE DELIGHT <i>Combination of shrimp, white meat chicken and beef with assorted vegetables in brown sauce</i> | 12.95 | |
| (333. | CRISPY FRIED FISH <i>Deep-fried, batter-dipped orange roughly sauteed in spicy brown ginger sauce.</i> | 14.95 | |
| 334. | LOBSTER MEAT WITH VEGETABLES <i>Lobster meat stir-fried with fresh assorted vegetables in a light sauce.</i> | 15.95 | |
| (335. | SESAME SHRIMP <i>Jumbo shrimp lightly breaded and fried until crispy then sauteed with special sesame sauce with touch of hot oil.</i> | 13.25 | |
| (336. | SATAY SHRIMP <i>Shrimp sauteed with water chestnuts, pea pods, broccoli, and baby corn in satay sauce.</i> | 7.75 | 10.75 |
| (337. | CURRY SHRIMP <i>Shrimp sauteed with onions and carrots in spicy curry sauce</i> | 7.75 | 10.75 |
| 338. | SHRIMP SUBGUM <i>Shrimp sauteed with diced zucchini, celery, water chestnuts and pea pods in a special light sauce.</i> | 7.75 | 10.75 |
| 339. | SHRIMP WITH VEGETABLES <i>Shrimp sauteed w/ fresh assorted vegetables in delicate light sauce.</i> | 7.75 | 10.75 |
| 340. | SHRIMP WITH PEA PODS <i>Shrimp sauteed w/ pea pods and water chestnuts in a light sauce.</i> | 7.75 | 11.25 |

Duck

| | | | |
|------|--|-------|--|
| 371. | CRISPY DUCK <i>Half a duck bone-in marinated in spices, steamed then fried.</i> | 11.50 | |
| 372. | PEKING DUCK <i>One of the most famous Mandarin banquet dishes. Tender slices of roast duck wrapped in Mandarin pancakes with green onions and plum sauce.</i> | 28.95 | |
| 373. | ROAST DUCK MANDARIN STYLE <i>Marinated duck breast steamed then fried, covered with fresh mushrooms and vegetables in chef's special sauce.</i> | 12.95 | |

Chicken

- | | Sm | Lg |
|--|-------|------|
| (351. EMPRESS CHICKEN | 6.95 | 9.25 |
| <i>Batter-dipped, fried chicken sauteed with broccoli, onions, carrot, water chestnut, and baby corn in a sweet sauce glazed with hot oil.</i> | | |
| 352. SWEET AND SOUR CHICKEN | 6.95 | 9.25 |
| <i>Batter-dipped, fried chicken sauteed green peppers, pineapple, cherry and onions in sweet and sour sauce.</i> | | |
| 353. CHICKEN WITH VEGETABLES (MOO GOO GAI PAN) | 6.95 | 9.25 |
| <i>Chicken stir-fried with assorted vegetables.</i> | | |
| 354. CHICKEN WITH CASHEW NUTS ... | 6.95 | 9.25 |
| <i>Diced chicken sauteed with cashew nuts, green pepper, celery and zucchini in light brown sauce.</i> | | |
| ((355. KUNG BAO CHICKEN | 6.95 | 9.25 |
| <i>Diced chicken stir-fried with peanuts, celery, and green peppers.</i> | | |
| (356. CHICKEN W/ GARLIC SAUCE..... | 6.95 | 9.25 |
| <i>Chicken in garlic sauce with Chinese mushrooms, water chestnuts, celery and carrot.</i> | | |
| (357. DA-CHENG CHICKEN | 9.50 | |
| <i>Boneless, sliced chicken sauteed in hot sauce with broccoli and baby corn, water chestnuts, mushroom and pea pod.</i> | | |
| (358. ORANGE CHICKEN | 10.25 | |
| <i>Chunks of breaded chicken sauteed in a tangy orange sauce.</i> | | |
| (359. CRISPY SESAME CHICKEN | 10.25 | |
| <i>Boneless chicken cubes breaded very lightly, fried until crispy, then sauteed with sesame sauce.</i> | | |
| 360. CHICKEN SIZZLING RICE | 9.50 | |
| <i>Mildly flavored chicken sauteed with vegetables served with golden rice cakes.</i> | | |
| ((361. KUNG BAO CHICKEN AND SHRIMP | 10.50 | |
| <i>Hot! Chicken and shrimp sauteed with peanuts, celery and green peppers and carrots</i> | | |
| 362. LEMON CHICKEN | 6.95 | 9.50 |
| <i>Breaded chicken with golden lemon sauce on the side.</i> | | |
| (363. SATAY CHICKEN | 6.95 | 9.50 |
| <i>Tender slices of chicken breast sauteed with water chestnuts, broccoli, pea pods, and baby corn in satay sauce.</i> | | |
| (364. CURRY CHICKEN | 6.95 | 9.50 |
| <i>Boneless sliced chicken sauteed with onion and carrots in a spicy curry sauce.</i> | | |
| 365. CHICKEN ALMOND DING | 6.95 | 9.25 |
| <i>Sliced white meat chicken blended with diced fresh vegetables and blanched almonds.</i> | | |
| (368. GENERAL TSO'S CHICKEN..... | 10.25 | |
| <i>Lightly breaded chunks of chicken stir-fried in a light spicy, honey garlic sauce.</i> | | |

Vegetables

- | | |
|---|------|
| 421. VEGETABLE DELUXE | 8.50 |
| <i>Fresh seasonal Oriental vegetables stir-fried in a light delicate sauce.</i> | |
| 422. BROCCOLI IN OYSTER SAUCE | 8.50 |
| <i>Tender Broccoli stir-fried with oyster sauce.</i> | |
| 423. PEA PODS | 9.25 |
| <i>Lightly stir-fried pea pods and water chestnuts.</i> | |
| (424. SESAME TOFU | 8.75 |
| <i>Fried cubes tofu sauteed with sesame sauce.</i> | |
| (425. SZECHWAN STRING BEANS..... | 9.25 |
| <i>Fresh String beans stir-fried with Szechwan preserved vegetables.</i> | |
| (426. BEAN CURD COUNTRY STYLE | 8.75 |
| <i>Chunks of bean curd pre-fried and sauteed with celery, napa, pea pod, mushroom and carrot.</i> | |
| (428. MA PO TOFU | 8.00 |
| <i>Cubes of tofu stir-fried in a ginger and garlic sauce w/ a touch of hot oil.</i> | |

Chef's Specialities

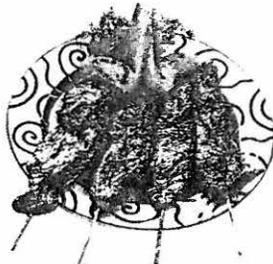
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|--|-------|
| (301. KUO FAN CHICKEN | 9.95 |
| <i>Lightly breaded chunks of chicken sauteed in spicy sauce w/ pea pods, baby corn, carrot, and water chestnuts.</i> | |
| (302. BANANA CHICKEN..... | 9.95 |
| <i>Batter-dipped fried chicken sauteed with banana in sweet sauce glazed with hot oil.</i> | |
| (303. ORANGE BEEF | 12.95 |
| <i>Sliced beef sauteed in sweet hot sauce with orange flavoring.</i> | |
| 304. SWEET AND SOUR GROUP..... | 10.95 |
| <i>Sweet & sour shrimp, sweet & sour chicken, and sweet & sour pork.</i> | |
| 305. RAINBOW STEAK | 13.25 |
| <i>Sliced beef tenderloin sauteed w/ pea pods, carrot, water chestnuts and baby corn.</i> | |
| 306. FRUITS OF THE SEA IN A NEST | 13.50 |
| <i>Tender sea scallops and prawns w/ carrot, pea pods, baby corn and water chestnuts in chef's favorite sauce</i> | |
| (307. HUNAN THREE DELIGHTS | 12.95 |
| <i>Shrimp, chicken and beef sauteed in Hunan spicy sauce w/ broccoli, baby corn, carrot and water chestnuts.</i> | |
| 308. HAPPY FAMILY | 13.50 |
| <i>Shrimp, scallops, beef, chicken, B.B.Q. pork & vegetables in Mandarin sauce.</i> | |
| 309. SEA FOOD SIZZLING RICE | 13.50 |
| <i>Mildly flavored shrimp, scallop, imitation crab meat served with golden rice cakes.</i> | |
| 310. FORMOSA'S STYLE FISH | 14.50 |
| <i>Big pieces of orange roughly sauteed w/ pea pods, water chestnuts and baby corn in light ginger wine sauce.</i> | |
| 311. SEAFOOD DELIGHT | 14.95 |
| <i>Scallops, shrimp, crabmeat and lobster meat sauteed w/ assorted vegetables in a delicate light sauce.</i> | |
| 312. STEAMED FLAMER SHAPED PRAWNS | 13.95 |
| <i>Jumbo shrimps with broccoli and carrot in our chef's own white sauce.</i> | |
| (313. DRAGON AND PHOENIX | 19.95 |
| <i>A two in one dish: Lobster meat sauteed w/ vegetables (the dragon) General Tso's Chicken (the phoenix); breaded large chunks of chicken, sauteed in spicy honey garlic sauce.</i> | |
| 314. GOLDEN SEA TREASURES | 14.95 |
| <i>Breaded shrimp and scallops lightly fried until golden; sprinkled with scallions, then seasoned with salt and pepper.</i> | |

Pork

- | | Sm | Lg |
|--|------|------|
| 401. SWEET AND SOUR PORK | 6.75 | 8.75 |
| <i>Pork dipped in batter & deep fried, then sauteed w/ green peppers, pineapple chunks & onions in sweet & sour sauce.</i> | | |
| 402. B.B.Q. PORK W/ VEGETABLE | 6.75 | 8.75 |
| <i>Sliced B.B.Q. pork sauteed with assorted fresh vegetables.</i> | | |
| (403. PORK W/ GARLIC SAUCE | 6.75 | 8.75 |
| <i>Shredded pork stir fried with celery, bamboo shoots, and mushrooms in a brown spicy garlic sauce.</i> | | |
| ((404. KUNG BAO PORK | 6.75 | 8.75 |
| <i>Shredded pork stir-fried with peanuts, celery, bamboo shoots and blackened red pepper.</i> | | |
| 405. B.B.Q. PORK WITH BROCCOLI | 6.75 | 8.75 |
| <i>Sliced B.B.Q. pork sauteed with fresh broccoli and water chestnuts in brown sauce.</i> | | |



☞ KUNG BAO CHICKEN



BEEF KABOBS



BEEF WITH BROCCOLI



LEMON CHICKEN

☞ Noodles ☞

341. COMBINATION PAN FRIED NOODLES9.95
Egg noodles fried on both sides to make a crispy base then covered with shrimp, chicken, beef, B.B.Q pork and vegetables.
342. COMBINATION LO MEIN 8.25
Soft noodles with shrimp, chicken, beef, B.B.Q pork and vegetables.
343. SHRIMP LO MEIN8.25
344. BEEF, CHICKEN, B.B.Q. PORK OR VEGETABLE LO MEIN7.75
- ☞ 345. SINGAPORE NOODLES9.75
Rice noodle sauteed with shrimp, chicken, beef, B.B.Q pork, onions and bean sprouts in curry flavor.

☞ Fried Rice ☞

- | | Sm | Lg |
|--|------|------|
| 441. COMBINATION FRIED RICE | 5.95 | 7.75 |
| 442. SHRIMP FRIED RICE | 5.95 | 7.75 |
| 443. BEEF, CHICKEN OR B.B.Q. PORK FRIED RICE | 5.25 | 7.00 |
| 444. VEGETABLE FRIED RICE | 5.00 | 6.25 |

☞ Mu-Shu Deluxe ☞

Stir-fried shredded meat and cabbage, served with Mandarin pancake wraps and plum sauce.

- | | Sm | Lg |
|-----------------------------|------|------|
| 411. MU-SHU PORK | 6.50 | 8.50 |
| 412. MU-SHU CHICKEN | 6.45 | 8.75 |
| 413. MU-SHU BEEF..... | 6.95 | 8.95 |
| 414. MU-SHU SHRIMP | 7.50 | 9.50 |
| 415. MU-SHU VEGETABLES..... | 6.50 | 8.25 |

☞ Thai ☞

- 805 CHICKEN PAD THAI9.50
Thin rice noodle stir-fried with egg, cabbage, carrots, scallions, onion in a sweet and sour tamarind sauce.
- 806 CRAZY NOODLE..... 12.95
Thin rice noodle stir-fried with shrimp, beef, chicken, onion, cabbage, carrot in a spicy bean sauce.
- 807 PAD SEE EIW CHICKEN9.50
- 808 PAD SEE EIW BEEF 10.50
- 809 PAD SEE EIW SHRIMP 12.50
Wide rice noodle stir-fried with bean sprouts, onion, peapods and carrot in brown sauce.

☞ Chop Suey or Chow Mein ☞

(WITH RICE)

(WITH CRISPY NOODLES)

- | | Sm | Lg |
|---|------|------|
| 431. COMBINATION CHOP SUEY OR CHOW MEIN | 6.95 | 8.95 |
| 432. SHRIMP CHOP SUEY OR CHOW MEIN | 6.95 | 8.95 |
| 433. CHICKEN, BEEF OR B.B.Q. PORK CHOP SUEY OR CHOW MEIN..... | 5.95 | 7.75 |

☞ Egg Foo Young ☞

Sm Lg

- | | | |
|---|------|------|
| 451. COMBINATION EGG FOO YOUNG . | 6.95 | 8.65 |
| 452. SHRIMP EGG FOO YOUNG | 6.95 | 8.65 |
| 453. BEEF, CHICKEN OR B.B.Q. PORK EGG FOO YOUNG | 6.50 | 8.00 |
| 454. VEGETABLE EGG FOO YOUNG | 5.50 | 7.25 |

☞ Diet Flavor ☞

(Prepared in a steamer, served with special low-calorie sauce on the side)

- | | |
|--|-------|
| 461. STEAMED CHICKEN W/ VEGETABLES | 9.75 |
| 462. STEAMED SHRIMP W/ VEGETABLES | 10.25 |
| 463. STEAMED SCALLOPS W/ VEGETABLES .. | 13.95 |
| 464. STEAMED MIX W/ VEGETABLES | 7.75 |



☞ MA PO TOFU



VEGETABLES DELUXE



☞ GENERAL TSO'S CHICKEN



HONG SUE SHRIMP

**AGENDA ITEM EXECUTIVE SUMMARY**Agenda Item number: **5**

| | |
|------------|---|
| Title: | Recommendation to Approve an Ordinance Amending Title 5 “Business License Regulations,” Chapter 5.08 “Alcoholic Beverages,” Section 5.08.090 “License – Classifications, Item 5 Paragraph E3” of the St. Charles Municipal Code |
| Presenter: | Chief Keegan |

Meeting: Liquor Control Commission Date: October 17, 2016

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

The Kane County Fair would like to expand their current E-3 license to attract and retain additional events. Similar to Fox River Harley Davidson. The Fair would like the ability to host up to twenty (20) days of events per year and offer both consumption/retail wine and beer sales.

The Kane County Fair Board is a 501c3 organization and their current license fee structure remains unchanged (\$50.00 per day). It was stipulated in conversation and dialogue with the Fair Board that events cannot be in conflict with other city events and festivals.

Attachments *(please list):*
Ordinance**Recommendation/Suggested Action** *(briefly explain):*
Recommendation to approve an Ordinance Amending Title 5 “Business License Regulations,” Chapter 5.08 “Alcoholic Beverages,” Section 5.08.090 “License – Classifications, Item 5 Paragraph E3” of the St. Charles Municipal Code.

City of St. Charles
Ordinance No. 2016-M-_____

**An Ordinance Amending Title 5 “Business License Regulations,”
Chapter 5.08 “Alcoholic Beverages,” Section 5.08.090 “License –
Classifications, Item 5 Paragraph E3” of the St. Charles Municipal Code**

**BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF ST. CHARLES, KANE
AND DUPAGE COUNTIES, ILLINOIS, AS FOLLOWS:**

SECTION ONE: That Title 5 “Business License Regulations,” Chapter 5.08 “Alcoholic Beverages,” Section 5.08.090 “License – Classifications, Item 5 paragraph E3” of the St. Charles Municipal Code, be deleted in its entirety and replaced as follows:

E-3. The Class E-3 license shall authorize the retail sale of beer and wine for consumption on the premises only and within the pre-designated area of the Kane County Fair Grounds. Class E-3 shall also authorize the retail sale of wine and/or beer in original packages only. The retail area and consumption areas must be pre-approved by the Chief of Police (with a site drawing) at the time of the liquor license application. Further, wine and beer tasting bars shall be permitted in accordance with St. Charles Municipal Code 5.08.260.

Class E-3 license shall be issued solely to the Kane County Fair for the conduct of the annual Kane County Fair and not more than twenty (20) days of events that the Local Liquor Control Commissioner and Chief of Police deem licensable per calendar year. Each of the events shall be subject to approval by the Chief of Police so as to avoid conflicts between other events and festivals occurring in the City. . The Class E-3 license shall be valid only for the scheduled dates as outlined above and are subject to daily fees in accordance with St. Charles Municipal Code 5.08.100.

SECTION TWO: That after the adoption and approval hereof, this Ordinance shall (i) be printed or published in book or pamphlet form pursuant to the authority of the City Council, or (ii) within thirty (30) days after the adoption and approval hereof, be published in a newspaper published in and with a general circulation within the City of St. Charles.

SECTION THREE: This Ordinance shall be in full force and effect ten (10) days from and after its passage by a vote of the majority of the corporate authorities now holding office, approval and publication in the manner provided by law.

PRESENTED to the City Council of the City of St. Charles, Illinois, this ____ day of _____, 2016.

PASSED by the City Council of the City of St. Charles, Illinois this ____ day of _____, 2016.

APPROVED by the Mayor of the City of St. Charles, Illinois, this _____ day of _____, 2016.

Raymond P. Rogina, Mayor

ATTEST:

City Clerk

COUNCIL VOTE:

Ayes : _____

Nays : _____

Absent : _____

APPROVED AS TO FORM:

City Attorney

DATE: _____