

AGENDA
CITY OF ST. CHARLES
LIQUOR CONTROL COMMISSION MEETING

MONDAY, MARCH 20, 2017
CITY COUNCIL CHAMBERS @ 4:30 PM
2 E MAIN STREET

1. Call to Order.
2. Roll Call.
3. Court Hearing regarding tobacco violation citation for Rose Smoke N' Vapor, 902 S Randall Road, St. Charles.
4. Motion to accept and place on file minutes of the Tuesday, February 21, 2017 Liquor Control Commission meeting.
5. Recommendation to approve a proposal for a Class B liquor license application for Main Street Pub to be located at 204 W Main Street, St. Charles (former Beehive Tavern & Grille).
6. Recommendation to approve a proposal for a Class B liquor license application for Pub 47 to be located at 1890 W Main Street, St. Charles (former Macarena Tapas).
7. Recommendation to approve parking lot closure, a Class E2 Liquor License, and use of amplification equipment for the Heritage Center "Best of St. Charles Foodie Fest and Family Fun Day" to be held on June 24 & 25, 2017 at 215 E Main Street, St. Charles.
8. Recommendation to approve late night permits for Class B and C licenses of the City of St. Charles for FY2017/18..
9. Other Business.
10. Public Comment
11. Executive Session (5 ILCS 120/2 (c)(4)).
12. 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
TUESDAY, FEBRUARY 21, 2017**

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, Ald. Payleitner, Ald. Lewis, and Chuck Amenta

Absent: Robert Gehm

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

3. Motion to accept and place on file minutes of the Special Liquor Control Commission meetings held on February 6, 2017.

Motion by Ald. Payleitner second by Lewis to accept and place on file minutes of the Special Liquor Control Commission meeting held on February 6, 2017.

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

4. Recommendation to approve a proposal for Class E-4 Temporary Liquor License for a Special Event, “Unwind Wednesdays” to be held on the 1st Street Plaza.

Chief Keegan: This is an expansion from last year’s inaugural event. Shay is here tonight. This kicked off last year on Wednesdays to coincide with St. Charles Live and was a very successful event and well attended in the plaza area. Three businesses have asked to stay in this year which are Puebla, Pizzeria Neo, and McNally’s. Last year ZaZa’s was the fourth but they have dropped off this year. The dates are identified in the packet. Their Wednesdays start June 14 through September 27 – 5:00 p.m. to dusk. Like last year they’ll have a fenced in area to control liquor consumption. There’ll be credentialing to take place to ensure those whom consume are over the age of 21.

Shay Clark, West Dundee, and run McNally’s Pub.

Ald. Lewis: I would like to go back to what we did last year and define dusk. I think its better having it over at 8:30 p.m. with stopping service and cleaning off tables.

Shay: Agreed – everything was wrapped up by 9:00 p.m. even the music.

Ald. Lewis: Walk me through food service on how you're going to handle serving food.

Shay: We only had three events and the experience we have under our belts so far. We knew what we wanted to do but the practicality didn't quite work out. ZaZa's didn't get very involved last year.

Ald. Lewis: Looking at last year's experiences, how do you see yourself serving food such as serving to people in the plaza or carrying out?

Shay: Originally we talked about people ordering their food inside and taking it out on the plaza. They would have the choice of getting pizza at Neo, shepherd pie at McNally's or tacos from Puebla. At our first event we sent some of our staff outside to make sure tables were clean and then someone would ask to place an order and we started serving. It was only for food. What we're suggesting this year is having a trifold menu on the tables offering something from each restaurant.

Ald. Lewis: That's exactly what I was thinking in just having a few items available for outdoor dining instead of the entire menu. And if they wanted a whole meal they would go inside and eat.

Chuck Amenta: No questions but excellent feedback from people who attended the Wind Down Wednesdays. It was well managed and maintained.

Ald. Payleitner: My question has been answered which was defining dusk.

Chrm. Rogina: I received several emails and one was very defining in stating we should have one of these every week. As 1st Street has developed people are saying let's make 1st Street like a Piazza. We can't do that obviously, but we do have a plaza there and the purpose of plaza is "gathering place". It seems that's what you're attempting in doing along with the Downtown St. Charles Partnership bringing in the music, STC Live. It fits that mode somewhat and people coming downtown is the big thing and we're achieving that. We had no incidents or problems last year and it is run by professionals.

Shay: We had a lot of positive press last year seeing that we had only three events and good comments on social media.

Ald. Payleitner: I appreciated your patience in starting small last year and coming away with a lot of lessons and making it better – thank you.

Ald. Lewis: But people do need to go indoors to get their alcohol, it won't be served to them?

Shay: Correct.

Motion by Ald. Payleitner, second by Lewis in moving forward to committee a recommendation to approve a proposal for Class E-4 Temporary Liquor License for a Special Event, “Unwind Wednesdays” to be held on the 1st Street Plaza.

Roll Call: Ayes: Payleitner, Lewis, Amenta; Nays: None; Absent: Gehm. Chrmn. Rogina did not vote as Chair. **Motion Carried.**

5. Recommendation to approve a proposal for a new Class E-1 Temporary Liquor License for a Special Event “Hops for Hope 5K” to be held at Mt. St. Mary Park on May 20, 2017.

Chief Keegan: This event is looking to take place May 20, 2017. We did do an event with this group last year out west of Peck Road where they hosted a bike rally which was a well attended event. This particular event is they are looking to host a 5K run in Mt. St. Mary’s Park, looking at 100 runners and part of that running course is through Mt. St. Mary, across Rt. 31, Second Street, into Geneva and back. They are looking to have five stops of alcohol consumption of craft beer cordon off, credential runners, and the service would take place in a marathon setting where they would stop, get a drink, and carry on. We talked about this in great length with the event sponsors. The Park District and City of Geneva are holding off pending what direction the City wants to go in.

Kathryn Simmons, St. Charles and Hal Honeyman, 422 S 10th Street, St. Charles.

Ald. Payleitner: Noble cause and great charity but I’m just curious why not a family friendly event especially when you’re only looking to have 100 participants? It seems having something family friendly would be a better match to the charity.

Kathryn: We want to try something a little different. We’ve done Hops for Hope for two year at Penrose Brewery and it was more of a dinner and tasting. This year we wanted to incorporate a 5K and along with color runs, there are beer runs, just a twist on the regular 5K as it hits the running aspect and hits the craft beer market which is growing really large.

Ald. Payleitner: Is that realistic that people are going to be running for time and stopping for beers along the way. It’s not like a splash of water, they are seriously stopping while the whole idea is to enjoy your taste.

Kathryn: There is a payment of \$50 which is to run and drink the beer; or \$35 to run and drink water. There is one in Arlington Heights that is their third year of doing this and have grown over 3,000 runners from 1,800 that they had at their first run. They appeal to the runners that just want to drink water and run and those who like to walk and drink beer.

Ald. Payleitner: As much as I appreciate the cause and the charity to raise funds, I just don’t think this is using our parks on a potentially beautiful May afternoon and limiting it as a not family friendly event. You are also setting up a tent for an awards ceremony and entertainment.

I would love to see it as a family event and encourage 200 participants as opposed to having it alcohol focus.

Chuck Amenta: I disagree a little bit with you Rita on this. I think it sounds like a fun event. I've participated in beer miles before when I completed a 22-mile marathon and had someone pour me a beer into a plastic cup. I get this is a different event. I think this is a fun twist, something a little different. You said it was timed which gives a competitive aspect to it. Are you going to have a limit for people who want to lollygag through the race up to the next station? It will tie up the path.

Kathryn: We are giving it a max time of an hour and when they are at the beer station they are not going to spend 15 minutes, we are going to have them move along.

Ald. Lewis: It's a good cause and no one has any issue on what you're trying to raise money for. The way you are going about it in trying to raise the money is where I have the issue with. Walk me through your timeframe 9:00 – 3:00?

Kathryn: Setup will be 9:00 am; 10:00 am registration check-in and people will have to show their ID to a BASSET certified volunteer and will get a red wristband if they are participating with the beer aspect or a yellow wristband if they are not participating; then a 2-hour gap; 11:45 beer vendors will set up and ready to go; 12:00 noon shut gun start off of the race; 12:00 – 1:00 actual time of the 5K; and 1:00 – 3:00 awards ceremony.

Ald. Lewis: So from 12:00 – 1:00 only the runners get to sample the beer – no one else? Then after 1:00 if anybody else is at the park, they can buy a wristband and come in?

Kathryn: That question was asked at one of our meetings if a spouse or someone would like to come and watch the awards' ceremony? We're not offering it to the general public but if a family member who is over 21 can come in and watch the ceremony.

Ald. Lewis: What is the fee to do that?

Kathryn: It hasn't been decided yet, but around \$20.

Ald. Lewis: So people who decide to spectate and start watching, if I went down and started watching, I will or be able to come in and buy a beer? Can I buy a wrist band?

Kathryn: Yes.

Ald. Lewis: That's the problem I have that it seems like it's a pop-up beer tent for the afternoon. I don't think it's a good use of our park. I know the Park Board hasn't seen this yet and I am not sure what their policy is and what they think about this. I'm not comfortable going forward with the liquor license at this point in time. I would have to say no.

Ald. Payleitner: What's your experience? Have you been to one or run one before?

Kathryn: I do 5K's. I haven't been to a beer one, but there is one coming up that I plan on attending in Arlington Heights.

Ald. Payleitner: This is a new launching for us but to hear there is no experience in the people that are running it. Attending is different than running it. We've questioned new ideas before and have taken a preference over somebody who has ran it before and could foresee any issues/troubles and I don't think that's the case here.

Ald. Lewis: I think you are being creative and have done your homework very well, I'm just not wanting to go down in this direction with the amount of parks we have and the bike path that goes along this park is a very large and spread out; and then we're even going down into Geneva. I can see all sorts of fundraisers in this new venue coming in and I'm just not ready to go there.

Chrmn. Rogina: I've run a few marathons and not that there's any comparison here, and at the end there have been several marathons giving away beer. It's part of the process of buying into the marathon. As far as tying up the park is concerned, we're doing that June 24 at Lincoln Park and the Park District has okay that and we're having a craft beer festival there. It's not a run but the Rotary is sponsoring and it is non-for-profit and you have to buy tickets. There are some differences and some similarities here. We have fundraisers for non-for-profit charity involved where there is liquor involved or some kind of games of chance, etc. New launching – I'm not too concern about that. You have to start somewhere and we trusted the Rotary last year to start the ball rolling there and it was successful with help of the police.

Ald. Payleitner: And they had a professional event planner who had done it before.

Chrmn. Rogina: Agreed. For the bike path, this event doesn't require any lane closures, but would the bike path be closed for that period of time or during the race?

Kathryn: We talked and they didn't say they would close it down. We would have signage up letting people know there will be a run going on.

Chuck: With only 100 runners unsolicited, I don't think that's going to be too much of a problem especially with a shot gun start. They're going to be spread out.

Chrmn. Rogina: I agree with everyone else that the Park District and Geneva have to put their stamp of approval on this as well. They are looking for us to say yes or no to the temporary license and then they can do whatever they want to. The charity itself is wonderful and Hal has been doing this for quite a while at the Bike Rack.

Chief Keegan: There are five consumption points proposed in this event. Three would be at Mt. St. Mary Park and two would be at the right-of-ways. My understanding is the Park District would vote on the park closure or the consumption on those three areas and the other two would be outside of the park.

Chrmn. Rogina: In theory any recommendation or approval by the City Council is the approval of the liquor license and the piece that's outside the park?

Chief Keegan: Yes and those will be self-contained fenced roped off areas similar to what they look like in Mt. St. Mary Park but outside the park boundaries. We did some overhead shots through GIS and those two areas look to be within our borders (referred to map drawings in the packet).

Ald. Lewis: I'm not worry that you won't control it but there are so many places downtown to get a beer. I think we want to encourage people to go into our establishments and I think this discourages this and they won't be the last one that will want this. It's not real business friendly to our businesses.

Chrmn. Rogina: I respectfully disagree that we sponsor a lot of things alcohol and food, and we could argue that Scarecrow Fest is not business friendly at all under the theory that we bring vendors in here to sell food for the whole weekend. There's all kinds of arguments pro and con.

Ald. Payleitner: It's an appearance issue of not having a friendly family event that excludes family on a nice day in the park.

Motion by Ald. Lewis, second by Payleitner to deny the request to the committee for a recommendation of a proposal for a new Class E-1 Temporary Liquor License for a Special Event "Hops for Hope 5K" to be held at Mt. St. Mary Park on May 20, 2017.

Roll Call: Ayes: Payleitner, Lewis; Nays: Amenta; Absent: Gehm. None. Chrmn. Rogina did not vote as Chair. **Motion Carried.**

Chrmn. Rogina: Let the record show that the Liquor Commissioner does support this recommendation although there was a 2-1 vote to deny this recommendation.

6. Discussion regarding Tobacco Citation and Hearing Notice for Rose Smoke N' Vapor, Inc. 902 S Randall Road, Ste. B, St. Charles.

Chrmn. Rogina: Before I read into record, please come forward and state name address for the record.

Abdullah and Rosena Baig, 902B S Randall Road, St. Charles.

Chrmn. Rogina: The complaint of violation is as follows: Now comes the Petitioner, James Keegan, Chief of Police of the City of St. Charles, Illinois and files this complaint before the Local Liquor Control Commission of the City of St. Charles, Illinois, and states as follows:

On or about February 9, 2017, Rose Smoke N' Vapor, Inc., was operating under a Tobacco License issued by the City of St. Charles.

That on or about February 9, 2017, at approximately 6:34 p.m., the Licensee, Rose Smoke N' Vapor, Inc., by and through its employees, officers and/or agents, committed the following violation of the St. Charles Tobacco Code: specifically sold tobacco to a minor in violation of Section 5.16.070 of the St. Charles Municipal Code.

That the act detailed in Section 3 of this Complaint of Violation each are prohibited and are in violation of and contrary to Sections 5.16.070 of the St. Charles Municipal Code and the Prevention of Tobacco Use by Minors and Sale and Distribution of Tobacco Products Act.

That the Licensee, Rose Smoke N' Vapor, Inc., is responsible for the acts of its employees, officers and agents and is required to ensure that no violations of state law or ordinances of the City of St. Charles take place on said premises.

You've submitted an arraignment form "not guilty – I request a hearing" plea.

Mrs. Baig: Yes.

Chrmn. Rogina: We allow that but would not have that here tonight. It would be scheduled on March 20, 2017. A not guilty plea suggests that you will have a hearing and you're entitled to either have a lawyer represent you or you can represent yourselves. The City will do likewise and present the case suggesting what the violations are through witnesses. Somewhat like a trial but is informal and at the end the penalties involved here are specifically related to suspension of license, fines, and court costs. I would say so you understand that by pleading not guilty and defending the case; if you are unsuccessful, then the court costs will be considerably higher and then it might be under these circumstances. I'm not suggesting one way or the other what you should do – that's your business and at this point you've plead not guilty. I do want to make sure that you are aware of that and any counsel you would have would explain all of that.

Mrs. Baig: We are saying we are not guilty because I'm the owner of Smoke N Vapor and I checked the cameras two/three times and didn't see any minor.

Chrmn. Rogina: That's an issue of fact that we'll bring out in a hearing and you certainly through a lawyer can bring witnesses or testify yourself or whatever the case may be in order to suggest that. The City, by the same token, would bring officers and perhaps even the complaining witness in this case, I think you are aware of, if you read the police report; it's very possible that person would be called. But that won't take place for another month and you have time to work on that.

Mrs. Baig: Another question if we go with the trial, would we have to pay more fine or there could be some other things too. If I say okay, even though I know I'm not guilty and I say ok I'm guilty, can you suggest to me what are the conditions I would face or what other violations?

Chrmn. Rogina: Under our ordinance the minimum fine is \$250 plus \$500 court costs that would be the minimum if you plead guilty. It could be higher than that. To be clear on this, this is not a Circuit Court trial, this is an administrative hearing. The burden of proof in this matter is

on the City but it's on the City only by what we call a majority of the evidence or 51% of the evidence. Sometimes you hear beyond a reasonable doubt. It's not that standard in administrative hearing. Where does 51% of the evidence lie and which side of the coin – petitioner or the City – or the defendant, in this case, your business establishment. I just want to make that clear to you. I'm not passing judgement one way or the other today.

Mrs. Baig: I have the proof, but I just want to finish this thing. I don't want to bring something into my store, some violation. We have a kid too. We don't do for the kids. I respect the kids and they are really important. We don't have to do any bad things with the kids. We are really particular about these things but the thing is I don't want to get in trouble. I'm been stressed this whole day. Even I know I'm not guilty but okay if I am guilty, I can pay the fine. If there is a violation that comes up in license, what are they as I don't want my license to be suspended or something happen to my store.

Chrmn. Rogina: I guess we'll accept that not guilty plea for starters. If there's a change of heart on your part between now and the next liquor control Commission you can forward that information to the City and we'll move along accordingly; but unless you are going to suggest something different – I'm going to take your not guilty plea. That may be the best thing to do and reschedule a hearing for March 20. If you decide to change your mind on that, the City needs to know about that prior to March 20 because we certainly don't want to get involve spending a lot of time and resources and at the last minute you decide to change your mind and do something else.

Mrs. Baig: I understand that. Do I have get the proof and bring it here right now?

Chrmn. Rogina: You bring any evidence in your favor during the hearing – correct Counselor?

Atty. McGuirk: You have to present your evidence to this tribunal here. Whatever your evidence is, testimony or photographs, etc. during the hearing whether through yourself or legal counsel. Either way, it's informal enough and up to you whether you want to hire an attorney or not. We follow rules and would suggest you do hire counsel but that's your decision to make.

Ald. Payleitner: It is clear that \$750 is a minimal?

Chrmn. Rogina: Every tobacco violation where the plea was guilty, I would give you that history. Ald. Payleitner is correct that the fine is minimal of \$250 and there's always court cost and serving of papers so \$750 is the minimal.

Ald. Payleitner: And a suspension of a license perhaps which is possible.

Mrs. Baig: I received two tickets. We sold tobacco or cigarettes to the minor and we don't have any cigarettes in my shop and I explain to officer too. Is this ticket still open? Do we have just one ticket or two tickets?

Chief Keegan: There are two separate reports that I explained yesterday and we only cited the second report. There was no citation issued, so the violation that is being brought here today is for vape use – the second one.

7. Discussion of Refresher Training for businesses and DSCP and Chamber.

Chief Keegan: Our next Liquor Control Commission meeting on March 20, we do our renewal period each year and Tina sends out the renewal notices, we typically ask the licensees to come in for refreshers due to current law changes. So on March 20 I will not only bring the late night permits forward for passage to the Government Operations meeting that night, but am also asking the liquor applicants to come in for a refresher which will be at 3:00 here in the Council Chambers. I have in the past brought the Liquor Control Commission from Chicago, Lee Roupos, but will do it myself this year. Ald. Payleitner and Lewis asked me to talk about retail sales taking place and also what constitutes a private event. We also invited the DSCP and Chamber and some local non-for-profits.

Ald. Lewis: Several months ago we approved a liquor license for a Craft Brewery business over on Randall Road. Did that fall through or is it still going on?

Chief Keegan: I've not seen anything going on. I've even asked the cleaners and they haven't seen anything either. Going through occupancy and buildouts take time and the license is held until they meet all city requirements. So even though we passed it at our level it won't take effect until they've been through all the steps of city inspection.

Ald. Payleitner: Is this indefinite that the license just stays out there forever?

Atty. McGuirk: We don't have any limitations on that do we?

Tina: We don't have any limitations but when does it become void and the applicant needs to come back to reestablish themselves through our process?

Chrmn. Rogina: If our city ordinance is silent on that we can certainly make a change to it.

Atty. McGuirk: We can place something in the ordinance if they don't open their establishment in a set period of time that they have to go back through the process.

7. Other Business

8. Public Comment

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

10. Adjournment

Motion to adjourn by Mr. Amenta second by Payleitner to adjourn meeting at 5:44 p.m.

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

**AGENDA ITEM EXECUTIVE SUMMARY**

Agenda Item number: 5

Title:	Recommendation to approve a Proposal of a New Class B Liquor License for Main Street Pub to be located at 204 W Main Street, St. Charles
Presenter:	Chief Keegan, Police Department

Meeting: Liquor Control Commission Date: March 20, 2017

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

This is a request for a new Class B liquor license for HDF Entertainment LLC d/b/a Main Street Pub to be located at 204 W Main Street, St. Charles (former Beehive Tavern & Grille location). Their business venue will be a craft burger and craft beer restaurant. The applicant has been vetted by the Police Department and all documents are in order. They are also requesting a 2:00 a.m. late night permit.

Attachments *(please list):*

- Liquor License Application
- Background Check
- Site Plan
- Menu

Recommendation/Suggested Action *(briefly explain):*

Recommendation to approve a Proposal of a New Class B Liquor License for Main Street Pub to be located at 204 W Main Street, St. Charles.

#45013

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

Main St. Pub

Date Application Received: _____ New Application Renewal Application

APPLICATION CHECKLIST

Check items to confirm all are attached to this application	Applicant	Office Use Only
Application Fee	<input 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 checked="" 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 INFORMATION

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

B. Business Name: Main St Pub/HDF Entertainment LLC

C. Business Address: 204 W Main St

D. IL Tax ID Number: 4542-7150 E. Business Phone: [REDACTED] F. Business E-mail: [REDACTED] G. Business Website: jacksonavepub.com

H. Contact Person: Brian Hahn I. Title: Owner J. Phone No.: [REDACTED]

K. If Corporation, Corporation Name:

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

BUSINESS ESTABLISHMENT LOCATION INFORMATION

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

B. Address applying for liquor license (exact street address): 204 W Main St C. Number of Parking Spaces: 0 D. Outside Dining s.f. [17.20.020-R]: 500 E. Holding Bar s.f. [5.08.010-F]:

F. Total Building s.f.: 4300 G. Total Number of Seats: 109 H. Number of Bar Seats: 19 I. Sale Counter s.f.: J. Live Entertainment Area s.f. [5.08.010-H]: 0

K. Kitchen s.f.: 200 L. Cooler s.f.: M. Dry Storage s.f.: N. Seating Area s.f.: 2500 O. Retail/public Area s.f.: P. Service Bar s.f. [5.08.010-O]:

Q. Brief Business Plan description based on type of establishment listed above:
Craft Burger craft Beer bar/restaurant

MANAGER INFORMATION

Full Name, include middle initial: Kevin A Hahn Title: Owner Manager
 Birthdate: [REDACTED] Birthplace: Naperville Driver's License#: [REDACTED] Home Phone: [REDACTED]
 Home Address: [REDACTED]

Full Name, include middle initial: Brian T Hahn Title: Owner Manager
 Birthdate: [REDACTED] Birthplace: Naperville Driver's License#: [REDACTED] Home Phone: [REDACTED]
 Home Address: [REDACTED]

Full Name, include middle initial: Chris Dodsworth Title: Owner Manager
 Birthdate: [REDACTED] Birthplace: Naperville Driver's License#: [REDACTED] Home Phone: [REDACTED]
 Home Address: [REDACTED]

Scott Fisher owner manager

[REDACTED] Naperville [REDACTED] [REDACTED]
 [REDACTED]

PROPOSED FLOOR PLAN/LAYOUT OF PROPERTY

Mandatory: attach to this application a floorplan or layout of the proposed facility to include the following:

CLASS B LICENSES

- | | |
|----|--|
| 1. | Every application for a Class B license, whether an initial application or a renewal application, shall have attached thereto a site drawing of the proposed licensed premises, drawn to scale showing the following (<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

- | | |
|----|--|
| 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

1.	<p>If applicant is an individual or partnership, is each and every person a United States citizen (5.08.070-2)? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Is any individual a naturalized citizen? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, print name(s), date(s), and place(s) of naturalization:</p>
2.	<p>List the type of business of the applicant (5.08.070-3): <i>Restaurant / Tavern</i></p>
3.	<p>Number of years of experience for the above listed type of business (5.08.070-4): <i>15+</i></p>
4.	<p>Amount of merchandise that normally will be in inventory when in operation (5.08.070-5): \$ <i>6000</i></p>
5.	<p>Location/address and description of business to be operated under this applied for license (5.08.070-6): <i>200 W Main St St Charles</i></p>
6.	<p>Is the premises owned or leased (5.08.070-6A)? <input type="checkbox"/> Owned <input checked="" type="checkbox"/> Leased</p>
7.	<p>If the premises are leased, list the names and addresses of all direct owners or owners of beneficial interests in any trusts, if premises are held in trust (5.08.070-6B):</p> <p>Name of Building Owner: <i>JVM 210 LLC</i></p> <p>Address of Building Owner: <i>1305 S River St. Batavia, IL 60510</i></p> <p>Mailing Address of Building Owner (if different):</p> <p>Phone Number: [REDACTED] 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> <p>Name of Building Owner:</p> <p>Address of Building Owner:</p> <p>Mailing Address of Building Owner (if different):</p> <p>Phone Number: E-mail Address:</p>
8.	<p>Does the applicant currently operate, or operated in the past, any other establishment within the City of St. Charles that requires a liquor license? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, please list the business name(s) and address(es):</p>

9.	<p>Does applicant have any outstanding debt with the City of St. Charles, including, but not limited to, utility bills, alcohol tax, and permit fees, for any current or previous establishment owned, operated or managed by the applicant? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, please note the City of St. Charles requires all debt to be paid in full before consideration of a new or renewed liquor license is issued.</p>
10.	<p>Are any improvements planned for the building and/or site that will require a building permit? <input 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?</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>If yes, proceed to Question 15. If more space is needed, please attach a separate sheet of paper with the information.</p>

15.	<p>Complete ONLY if yes was answered to the questions above (14):</p> <p>Name: _____ Name of Business: _____</p> <p>Position with the Business: _____</p> <p>Date(s) of Denial: _____</p> <p>Reason(s) for Denial of License: _____</p>
16.	<p>Date of Incorporation (Illinois Corporations) (5.08.070-10): <u>2/2017</u></p> <p>Date qualified under Illinois Business Corporation Act to transact business in Illinois (Foreign Corporation): _____</p>
17.	<p>Has the applicant and all designated managers read and do they all understand and agree not to violate any liquor laws of the United States, the State of Illinois, and any of the ordinances of the City of St. Charles in conducting business(5.08.070-11)?</p> <p><input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Have you, or in the case of a corporation, the local manager, or in the case of a partnership any of the partners, ever been convicted of any violation of any law pertaining to alcoholic liquor? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>Have you, or in the case of a corporation the local manager, or in the case of a partnership any of the partners, ever been convicted of a felony? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>Have you ever been convicted of a gambling offense? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (If a partnership or corporation, include all partners and the local manager(s).)</p> <p>Will you and all your employees refuse to serve or sell alcoholic liquor to an intoxicated person or to a minor?</p> <p><input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p>
18.	<p>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 checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>If yes, date(s): <u>2/2017</u></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: **KEVIN** **HAHN** **YES**
(First) (Last) (Middle) Manager
Home Street Address: [REDACTED]
City, State, Zip: **NAPERVILLE IL60540**
Date of Course: **11/2/15** Place Course was Taken: **ILCC**
Birthdate: [REDACTED] Certificate Granted: **YES** Expiration: **11/2/18**

Name: **BRIAN** **HAHN** **YES**
(First) (Last) (Middle) Manager
Home Street Address: [REDACTED]
City, State, Zip: **NAPERVILLE IL 60565**
Date of Course: **5/13/16** Place Course was Taken: **ON LINE**
Birthdate: [REDACTED] Certificate Granted: **YES** Expiration:

Name: **CHRISTOPHER** **DODSWORTH** **YES**
(First) (Last) (Middle) Manager
Home Street Address: [REDACTED]
City, State, Zip: **NAPERVILLE IL 60565**
Date of Course: **4/26/2010** Place Course was Taken: **ILCC**
Birthdate: [REDACTED] Certificate Granted: **YES** Expiration:

Name: **SCOTT** **FISCHER** **YES**
(First) (Last) (Middle) Manager
Home Street Address: [REDACTED]
City, State, Zip: **WHEATON IL 60187**
Date of Course: **4/11/13** Place Course was Taken: **ILCC**
Birthdate: [REDACTED] Certificate Granted: **YES** 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: 2/20/17

I now possess or have applied for a liquor license Class

B

Applicant's Name: Brian Habra

Name of Business: Main St Pub

Business Address: 204 W Main St

Business Phone: [REDACTED]

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

Brian Habra

Applicant's Signature

Christine Nilles 2/20/17



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

Liquor Commissioner's Signature

Date



Memo

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

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

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

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

Thank you in advance for your consideration in these matters.

Pub 47-Class B (1am)

1890 W. Main Street

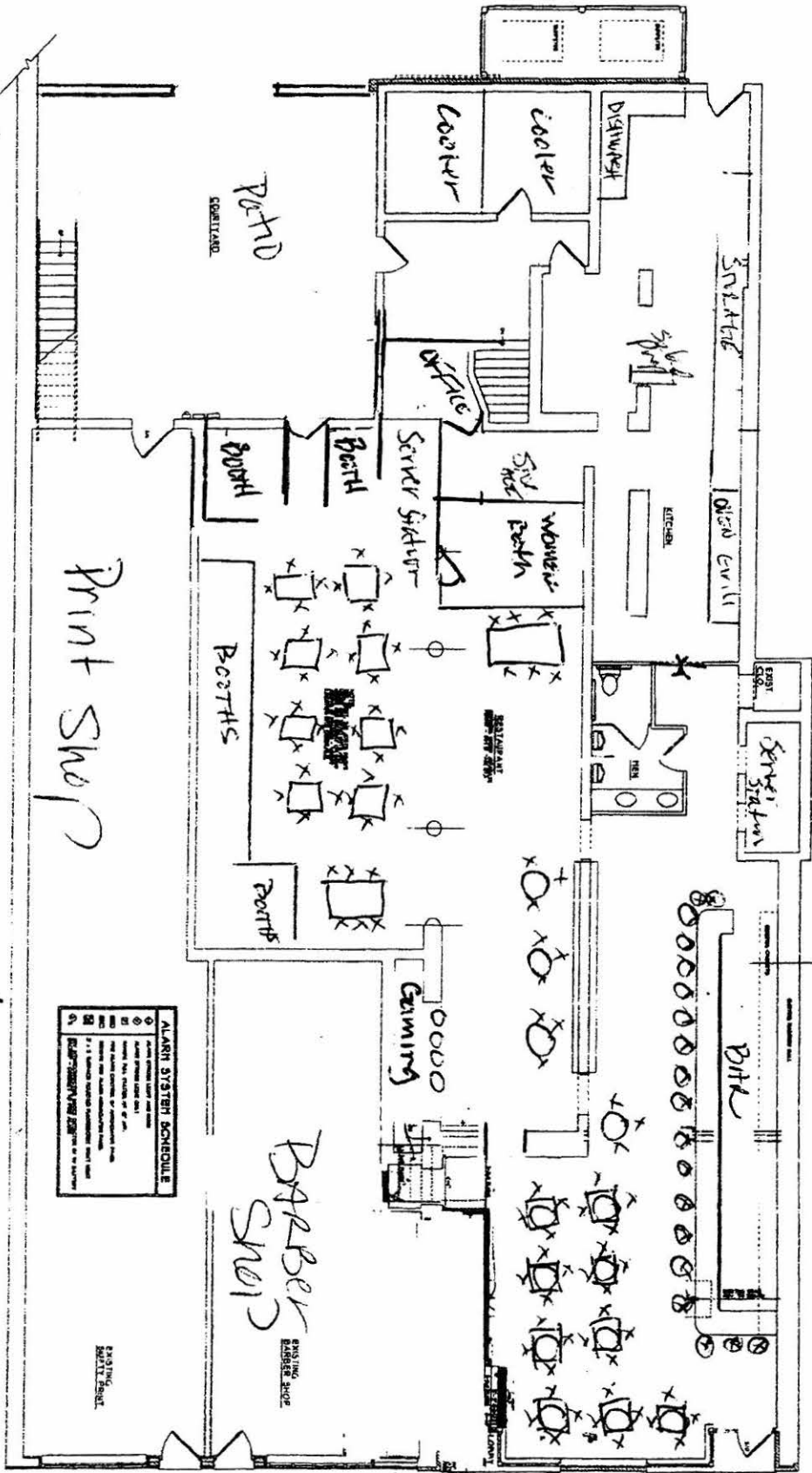
GM Gordon Smith has already been hired and will be present for hearings/testimony. This is the former Macarena Tapas. This will be Pub 47's second location (Huntley) with two more restaurants on the horizon. Ownership group states Huntley location is over 70% food sales. Inside buildout and remodel is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

Main Street Pub-Class (2am)

204 W. Main Street

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

Table Layout



GENERAL NOTES:
 1. ALL WORK SHALL BE IN ACCORDANCE WITH THE CITY OF SAINT CHARLES SPECIFICATIONS AND THE IBC 2006 CODE.
 2. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE CITY OF SAINT CHARLES.
 3. THE CONTRACTOR SHALL MAINTAIN ACCESS TO ALL ADJACENT PROPERTIES AT ALL TIMES.
 4. ALL WORK SHALL BE COMPLETED WITHIN THE SPECIFIED TIME FRAME.
 5. THE CONTRACTOR SHALL BE RESPONSIBLE FOR PROTECTING ALL EXISTING UTILITIES AND STRUCTURES.
 6. ALL MATERIALS AND METHODS SHALL BE APPROVED BY THE CITY OF SAINT CHARLES.
 7. THE CONTRACTOR SHALL MAINTAIN A NEAT AND CLEAN WORK SITE AT ALL TIMES.

FIRST FLOOR PLAN (NOT TO SCALE)
 SCALE: 1/4" = 1'-0"

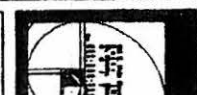
ALARM SYSTEM SCHEDULE

1	Alarm Panel
2	Control Panel
3	Alarm Bell
4	Alarm Horn
5	Alarm Strobe
6	Alarm Speaker
7	Alarm Light
8	Alarm Siren
9	Alarm Bell
10	Alarm Horn
11	Alarm Strobe
12	Alarm Speaker
13	Alarm Light
14	Alarm Siren
15	Alarm Bell
16	Alarm Horn
17	Alarm Strobe
18	Alarm Speaker
19	Alarm Light
20	Alarm Siren

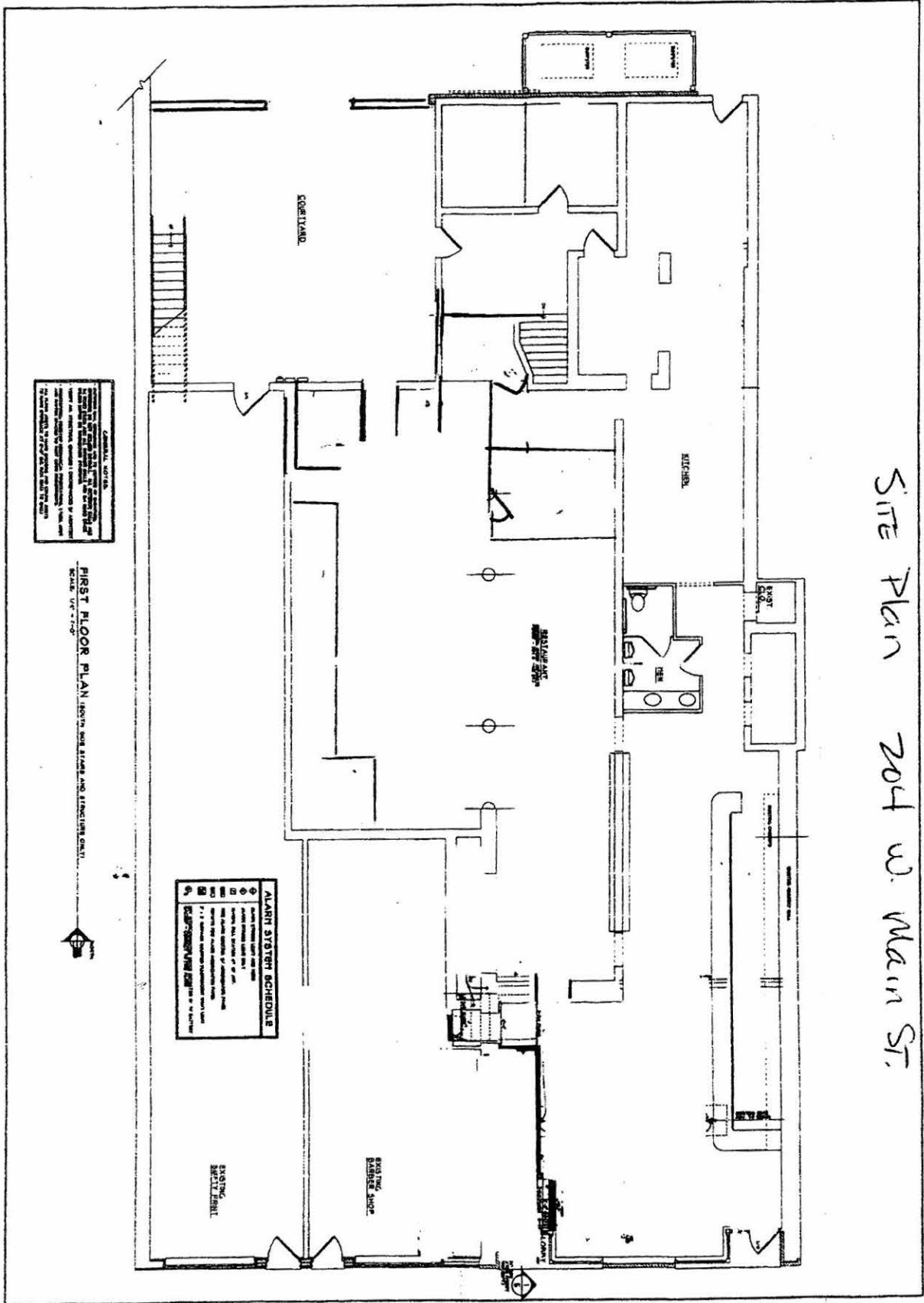
2

CHANGES:
 1. []
 2. []
 3. []
 4. []
 5. []
 6. []
 7. []
 8. []
 9. []
 10. []
 11. []
 12. []
 13. []
 14. []
 15. []
 16. []
 17. []
 18. []
 19. []
 20. []

PROPOSED ALTERATIONS FOR
 204 W. MAIN STREET
 SAINT CHARLES, IL



SITE Plan 204 W. Main St.



GENERAL NOTES:
 1. ALL WORK SHALL BE IN ACCORDANCE WITH THE CITY OF SAINT CHARLES, ILLINOIS, ORDINANCES AND SPECIFICATIONS.
 2. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE CITY OF SAINT CHARLES, ILLINOIS.
 3. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE CITY OF SAINT CHARLES, ILLINOIS.
 4. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE CITY OF SAINT CHARLES, ILLINOIS.

FIRST FLOOR PLAN (8'0" X 12'0" SCALE AND DIMENSIONS ONLY)
 SCALE: 1/8" = 1'-0"

ALARM SYSTEM SCHEDULE

1	EXISTING	EXISTING
2	NEW	NEW
3	REMOVE	REMOVE
4	RELOCATE	RELOCATE

PROPOSED ALTERATIONS FOR:
204 W. MAIN STREET
 SAINT CHARLES, IL

2

DATE: _____
 DRAWN BY: _____
 CHECKED BY: _____
 PROJECT NO.: _____



Main St Pub

Hours of Operation:

Sunday 11AM - ~~1PM~~ ^{AM}
Monday 11AM - ~~1PM~~ ^{AM}
Tuesday 11AM - ~~1PM~~ ^{AM}
Wednesday 11AM - ~~1PM~~ ^{AM}
Thursday 11AM - ~~1PM~~ ^{AM}
Friday 11AM - ~~2PM~~ ^{AM}
Saturday 11AM - ~~2PM~~ ^{AM}

Live Music: No

Outdoor Seating/Smoking Area: Yes

Jackson Avenue Pub

WiFi: jacksonave

Starters

Bacon Wrapped Dates 8
With a Balsamic Glaze

Tinga Egg Rolls 10
Shredded Chipotle Chicken, Vegetables, Fresh Herbs & Mexican Spices

Beer Cheese Pretzel Sticks 9
Made with Allagash White Witbier

Chicken Strips & Fries 9

Chicken Wings 10
Choice of: BBQ, Buffalo, Sweet & Spicy, Teriyaki or Truffle Parmesan

Flat Breads 10
Buffalo - Grilled Chicken, Buffalo Sauce, Provolone & Bleu Cheese
Margherita - Tomato, Basil, Fresh Mozzarella, Parmesan Cheese
Pollo Pico - Chicken, Salsa Verde, Pico de Gallo, Cheddar Cheese

Fried Pickle Chips 7

Jalapeño Poppers 8
Stuffed with Cheese and Wrapped in Bacon

Buffalo Bleu Mac & Cheese 8
Add Chicken 2

Cilantro Jalapeño Lime Hummus 8
Served with Pita Chips & Sliced Cucumber

Sliders 10
Three Mini Angus Burgers with Onion, Pickles served with House Fries
Add Cheese 1

Spicy Tater Tots 8
Tater Tots & Jalapeño Slices wrapped in Bacon

Spinach & Artichoke Dip with Tortilla chips 10
Substitute Pita Bread 1

Quesadilla 8
Add Chicken 2

Salads

Add Chicken to any salad 2

Border 10
Mixed Greens, Roasted Corn & Red Pepper, Avocado, Red Onion,
Fried Tortilla Strips, Honey Lime Vinaigrette

Spinach & Quinoa 10
Spinach, Avocado, Hard Boiled Egg Crumbles, Quinoa,
Blackberry Basil Vinaigrette

Pear 10
Mixed Greens, Pear Slices, Cranberries, Feta,
White Balsamic Vinaigrette, Balsamic Glaze

Spinach 9
Spinach, Dried Cranberries, Walnuts, Feta, Balsamic Vinaigrette

Wedge 9
Iceberg, Bacon, Bleu Cheese Crumbles, Tomato, Red Onion, Bleu Cheese Dressing

Dressings: Balsamic Vinaigrette, Blackberry Basil Vinaigrette,
Bleu Cheese, Honey Lime Vinaigrette, Italian,
Ranch, White Balsamic, Thousand Island

Food & Drink Features

Pub Chili

-Cup- -Bowl-
3.50 5.50

Chicken Pot Pie Soup

-Cup- -Bowl-
3.50 5.50

CheeseBurger Chalupas

Stuffed with Angus Beef,
Cheddar Cheese,
Pickles & Onion
9

The Cholula Burger

Pepper Jack Cheese, Roasted
Jalapenos, Sour Cream,
Fried Tortilla Strips &
Patron Silver Cholula Sauce
12

El Burro Loco

Don Julio Tequilla,
Chambord,
Fresh Lime Juice &
Ginger Beer
9

Ask Your Server about our
Weekly Specials

Jackson Avenue Pub

WiFi: jacksonave

PROTEIN

(choose one)

½ lb Fresh Angus Beef
Grilled Chicken Breast
Black Bean & Quinoa

Burgers 12

Served with our House Fries

Bulleit Bourbon

Swiss, Arugula, Sweet Caramelized Onions, Bacon,
Bulleit Bourbon Honey Glaze

California

Cheddar, Bacon, Avocado, Lettuce, Tomato, Ranch

Classic

Cheddar, Lettuce, Tomato, Onion

Country Bloomin'

Swiss, Cheddar, Arugula, Crispy Onion Strings, Whiskey Steak Sauce

Diablo

Pepper Jack, Fried Egg, Roasted Jalapeños, Bacon, Sriracha Chili Sauce

Drunken Pear

Goat Cheese, Arugula, Bourbon Poached Pear, Balsamic Glaze

Fried Pickle

Cheddar, Pepper Jack, Fried Pickles, Tomato, Chipotle Aioli

Goat Cheese

Goat Cheese, Fried Tomato, Herb Aioli

Goodfella

Fresh Mozzarella, Tomato, Red Onion, Basil, Garlic & Parmesan Sauce

Gringo

Pepper Jack, Cheddar, Roasted Corn, Fried Tortilla Strips, Guacamole

Hangover

Cheddar, Swiss, Bacon, Fried Egg

Hell Fire

Pepper Jack, Bacon, Roasted Jalapeños, Chipotle Aioli

Honey Bleu

Bleu Cheese Crumbles, Arugula, Bacon, Honey Mustard

Maui Wauai

Provolone, Marinated Grilled Pineapple, Roasted Jalapeños, Bacon

Pork & Horse

Cheddar, Bacon, Sautéed Mushrooms, Horseradish Cream

Premier

Swiss, Sweet Caramelized Onions, Sautéed Mushrooms, Horseradish Cream

Rio Rancho

Cheddar, Fried Avocado, Pico de Gallo, Ranch

Western

Cheddar, Bacon, Sweet Caramelized Onions, BBQ Sauce

BUN

(choose one)

House
Pretzel
Wheat with Oats

Sides

Cucumber Salad	4	Cajun Fries	5
Italian Pasta Salad	4	Sweet Potato Fries	5
House Salad	4	Tator Tots	5
House Fries	4	Truffle Parmesan Fries	6

“Main Street Pub”



BUSINESS PLAN

Kevin Hahn
Brian Hahn
Chris Dodsworth
Scott Fisher

*Creative Burgers and Craft Beer in an up-
scale pub environment*

Details of Business

Owners

Kevin Hahn, Brian Hahn, Chris Dodsworth, Scott Fisher

Location

204 W Main Street
Saint Charles, IL 60174

Contact Telephone Numbers

Kevin Hahn: 630-605-4960
Brian Hahn: 630-881-3551
Chris Dodsworth: 630-803-3459
Scott Fisher: 630-301-8586

E- Mail

Khahn55@hotmail.com
Bhahn55@hotmail.com
Dods66@comcast.net
Sfisher1167@gmail.com

BUSINESS PROFILE/ CONCEPT

Description of Business

Delicious burgers, craft beer and outstanding service! Since Jackson Avenue Pub opened in downtown Naperville in July of 2012, our focus has been creating a unique menu featuring creative burgers and pairing it with local and interesting craft beers. We have since duplicated our business concept at a second location in Downtown Glen Ellyn. Main Street Pub in Glen Ellyn opened in November of 2015.

Hours of Operation

Sunday – Thursday 11AM – 1PM
Friday and Saturday 11AM - 2PM

Product – Interior Vision

Our current locations are an industrial and modern update to the old school pub atmosphere. With refurbished wood, exposed brick, iron accents and Edison lighting, our décor matches our upscale creative menu of speciality burgers and craft beer.

Product - Menu

The menu can be described as Creative Burgers, although we also have a customizable menu and various American Cuisine focused options. The current menu can be viewed at www.JacksonAvePub.com and www.TheMainStreetPub.com. The menu is focused around providing a range of options for the customer along with high quality and consistency. The ingredients are hand-picked from local markets and all options on our menu are made from original recipes.



<http://napervillemagazine.com/2014/08/best-naperville-2014/>

<http://www.dailyherald.com/article/20131226/entlife/712269983/>

<http://www.dailyherald.com/article/20130118/entlife/701189961>

<http://www.chicagotribune.com/suburbs/naperville-sun/ct-nvs-west-dining-profile-st-0724-20150723-story.html>

<http://www.mysuburbanlife.com/2016/06/29/glen-ellyns-main-street-pub-tempts-with-elevated-burgers-appetizers-mystery-diner/aio2mro/>

Target Market

Our main target market is customers 25 years of age and older. While adults enjoy our social atmosphere and range of craft beers and spirits, we also welcome families and provide a kids menu during lunch and dinner. Our lunches cater to a business crowd with fast service or families enjoying shopping around town.

Summary

Our concept has been duplicated and proven as successful and continues to grow year after year. We believe that Main Street Pub will be a great new addition to downtown St. Charles. With our other locations in similar demographic cities as St. Charles, we think we will be able to create a loyal following. We hope that this opportunity will lead to years of our business being a staple in the downtown area.

**AGENDA ITEM EXECUTIVE SUMMARY**

Agenda Item number: 6

Title:

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

Presenter:

Chief Keegan, Police Department

Meeting: Liquor Control Commission

Date: March 20, 2017

Proposed Cost: \$

Budgeted Amount: \$

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

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

Attachments *(please list):*

Liquor License Application
Background Check
Site Plan
Menu

Recommendation/Suggested Action *(briefly explain):*

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

City of St. Charles, Illinois Liquor Control Commissioner
 CITY RETAIL LIQUOR DEALER LICENSE APPLICATION
 APPLICATION FEE IS NON-REFUNDABLE



Incomplete applications will not be accepted.
 Completed applications may be submitted to:
 Two East Main Street, St. Charles, IL 60174-1984

#45011
 Pub 47 - St. Charles, Inc.

Date Application Received: _____ New Application Renewal Application

APPLICATION CHECKLIST

Check items to confirm all are attached to this application	Applicant	Office Use Only
Application Fee	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Completed Application for all questions applicable to your business.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Copy of Lease/Proof of Ownership	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Copy of Dram Shop Insurance or a letter from insurance agent with a proposed quote.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Copy of Articles of Corporation, if applicable.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Completed B.A.S.S.E.T. (Beverage Alcohol Sellers & Servers Training) form – filled out for all employees. A copy of the B.A.S.S.E.T. certificate is 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 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.**

APPLICANT INFORMATION

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

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

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

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

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

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

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

BUSINESS ESTABLISHMENT LOCATION INFORMATION

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

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

F. Total Building s.f.: **3600** G. Total Number of Seats: **90** H. Number of Bar Seats: **15** I. Sale Counter s.f.: J. Live Entertainment Area s.f. [5.08.010-H]:

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

Q. Brief Business Plan description based on type of establishment listed above:
SECOND LOCATION: WE OFFER AMERICAN FARE RANGING FROM \$8-\$15. Food makes up ABOUT 70% OF REVENUE WITH LIQUOR AT ABOUT 25%

MANAGER INFORMATION

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

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

Home Address: [REDACTED]

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

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

Home Address: [REDACTED]

Full Name, include middle initial: Title:

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

Home Address:

PROPOSED FLOOR PLAN/LAYOUT OF PROPERTY

Mandatory: attach to this application a floorplan or layout of the proposed facility to include the following:

CLASS B LICENSES

1. Every application for a Class B license, whether an initial application or a renewal application, shall have attached thereto a site drawing of the proposed licensed premises, drawn to scale showing the following (*check off once complete*):
 - a. The location of all rooms, segregated areas, including outdoor seating areas and the square footage thereof;
 - b. The designated use of each room or segregated area (i.e. dining room, holding bar, service bar, kitchen, restrooms, outdoor seating areas, all rooms and segregated areas, including outdoor areas where alcoholic liquor may be served or consumed and all locations where live entertainment may be provided);
 - c. The proposed seating capacity of rooms or segregated areas where the public is permitted to consume food and/or alcoholic beverages and/or live entertainment may be provided.**
2. The site drawing is subject to the approval of the Local Liquor Control Commissioner. The Local Liquor Commissioner may impose such restrictions as he deems appropriate on any license by noting the same on the approved site drawing or as provided on the face of the license.
3. A copy of the approved site drawing shall be attached to the approved license and is made a part of said license.
4. It shall be unlawful for any Class B licensee to operate and/or maintain the licensed premises in any manner inconsistent with the approved site drawing.

CLASS C LICENSES

1. Every application for a Class C license, whether an initial application or a renewal application, shall have attached thereto a site drawing of the proposed licensed premises, drawn to scale, showing the following (*check off once complete*):
 - a. The location of all rooms, segregated areas, including outdoor seating areas and the square footage thereof;
 - b. The designated use of each room or segregated area (e.g. dining room, holding bar, service bar, kitchen, restrooms, outdoor seating areas, all rooms and segregated areas, including outdoor areas, where alcoholic liquor may be served or consumed and all locations where live entertainment may be provided);
 - c. The proposed seating capacity of rooms or segregated areas where the public is permitted to consume food and/or alcoholic beverages and/or live entertainment may be provided.**
2. The site drawing is subject to the approval of the Local Liquor Commissioner. The Local Liquor Commissioner may impose such restrictions as he deems appropriate on any licensee by noting the same on the approved site drawing or as provided on the face of the license.
3. A copy of the approved site drawing shall be attached to the approved license and is made a part of said license.
4. It shall be unlawful for any Class C licensee to operate and/or maintain the licensed premises in any manner inconsistent with the approved site drawing.

****THE FIRE PREVENTION BUREAU WILL FURNISH ALL FINAL, PERMITTED OCCUPANCY NUMBERS FOR THIS LICENSE.**

CORPORATION / PREMISES QUESTIONS

1. If applicant is an individual or partnership, is each and every person a United States citizen (5.08.070-2)? Yes No

Is any individual a naturalized citizen? Yes No

If yes, print name(s), date(s), and place(s) of naturalization:

2. List the type of business of the applicant (5.08.070-3): **RESTAURANT**

3. Number of years of experience for the above listed type of business (5.08.070-4): **15 YRS**

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

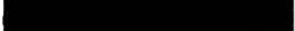
5. Location/address and description of business to be operated under this applied for license (5.08.070-6):
1890 W MAIN ST.

6. Is the premises owned or leased (5.08.070-6A)? Owned Leased

7. If the premises are leased, list the names and addresses of all direct owners or owners of beneficial interests in any trusts, if premises are held in trust (5.08.070-6B):

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

Mailing Address of Building Owner (if different):

Phone Number: 

E-mail Address: 

~~Name of Building Owner:~~

~~Address of Building Owner:~~

~~Mailing Address of Building Owner (if different):~~

~~Phone Number:~~

~~E-mail Address:~~

~~Name of Building Owner:~~

~~Address of Building Owner:~~

~~Mailing Address of Building Owner (if different):~~

~~Phone Number:~~

~~E-mail Address:~~

8. Does the applicant currently operate, or operated in the past, any other establishment within the City of St. Charles that requires a liquor license? Yes No

If yes, please list the business name(s) and address(es):

15.	<p>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): <u>1/4/17</u></p> <p>Date qualified under Illinois Business Corporation Act to transact business in Illinois (Foreign Corporation): _____</p>
17.	<p>Has the applicant and all designated managers read and do they all understand and agree not to violate any liquor laws of the United States, the State of Illinois, and any of the ordinances of the City of St. Charles in conducting business(5.08.070-11)?</p> <p><input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Have you, or in the case of a corporation, the local manager, or in the case of a partnership any of the partners, ever been convicted of any violation of any law pertaining to alcoholic liquor? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>Have you, or in the case of a corporation the local manager, or in the case of a partnership any of the partners, ever been convicted of a felony? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>Have you ever been convicted of a gambling offense? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (If a partnership or corporation, include all partners and the local manager(s).)</p> <p>Will you and all your employees refuse to serve or sell alcoholic liquor to an intoxicated person or to a minor?</p> <p><input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p>
18.	<p>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: (First) Gordon (Last) Smith (Middle) Manager
Home Street Address: [REDACTED]
City, State, Zip: Huntley IL 60174
Date of Course: _____ Place Course was Taken: _____
Birthdate: [REDACTED] Certificate Granted: _____ Expiration: _____

Name: (First) _____ (Last) _____ (Middle) _____ Manager _____
Home Street Address: _____
City, State, Zip: _____
Date of Course: _____ Place Course was Taken: _____
Birthdate: _____ Certificate Granted: _____ Expiration: _____

Name: (First) _____ (Last) _____ (Middle) _____ Manager _____
Home Street Address: _____
City, State, Zip: _____
Date of Course: _____ Place Course was Taken: _____
Birthdate: _____ Certificate Granted: _____ Expiration: _____

Name: (First) _____ (Last) _____ (Middle) _____ Manager _____
Home Street Address: _____
City, State, Zip: _____
Date of Course: _____ Place Course was Taken: _____
Birthdate: _____ Certificate Granted: _____ Expiration: _____

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



Memo

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

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

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

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

Thank you in advance for your consideration in these matters.

Pub 47-Class B (1am)

1890 W. Main Street

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

Main Street Pub-Class (2am)

204 W. Main Street

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

Pub 47 St Charles IL.

Overview of Business Plan

Hours of Operation

Sunday - Thursday 11am - 1am

Friday - Saturday 11am - 1am

Copy of Menu

1. Attached

Live Music

Will NOT offered at our location

Outdoor Seating

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

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

Pub 47

Bar Grill Pizza

Starters

Jumbo Wings

6 Wings \$7.95 12 Wings \$13.95

Boneless Wings

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

Available in:

Caribbean Jerk - Teriyaki

BBQ - Mild Louisiana

Hot & Spicy - Sweet Thai Chili

Bourbon Sriracha

Honey Mustard

Parmesan Garlic



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

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

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

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

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

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

Hummus Platter

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



Homemade Potato Chips

With a side of Southwest Ranch. \$4.95

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

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

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



Beer Nuggets

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

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

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



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

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

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

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

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

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

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

Add Fresh Guacamole \$2.00

Substitute Charbroiled Chicken \$1.00 or Steak \$3.00



Sandwiches

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

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



Steak Sandwich

BBQ Pulled Pork Sandwich



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

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

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

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

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

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

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

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

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

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



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



Reuben Sandwich

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

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

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



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

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

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



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

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

Wraps

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

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

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



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

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



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

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

Soups & Salads

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

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

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

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



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



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

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

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

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



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

Burgers & Sliders

All Burgers and Sliders are made with Grass Fed Beef

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

Grilled Charbroiled Chicken Breast Substituted for any Burger upon Request

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

Quarter Pound Burger

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



Pub 47 Burger

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

Caribbean Jerk Burger

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



Cheeseburger Sliders

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



Soft Shell Tac

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

Pub 47 Burger Half Pound burger,

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

One Pound Pub 47 Burger

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

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

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

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

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

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

Pub 47 Stuffed Cheese Burger

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



Breakfast Burger

Breakfast Burger

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

BBQ Mac Burger

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

Five Alarm Burger

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



Five Alarm Burger

Pulled Pork Sliders Three Slow

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

Chicken Sliders

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

Combo Sliders

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

South of the Border

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

Homemade Tortilla Chips & Salsa

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

Cheese Quesadilla 12" Sundried Tomato

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



Cheese Quesadilla

Pub 47 Specialties



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

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



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

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



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

Chicken Stir Fry \$13.95

Shrimp Stir Fry \$15.95

Beef Tenderloin Stir Fry \$15.95

Entrees

Your Choice of House Salad or Cup of Soup du Jour

Slow Roasted Prime Rib

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

12 oz. Queen Cut \$19.95

16 oz. King Cut \$23.95

Add 3 Jumbo Shrimp \$6.00

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

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

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

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

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

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

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

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

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

A La Carte Sides

All Sides \$3.00

*Seasonal Vegetables
*Homemade Chips

*Yukon Gold Garlic
Mashed Potatoes

*Baked Potato
*House Salad

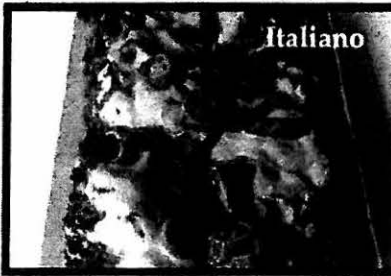
*Minnesota Wild Rice
*Homemade Coleslaw

Flatbreads

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

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

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



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

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

Pastas

Choice of House Salad or Cup of Soup du Jour

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



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

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

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

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

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

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

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

Desserts

Small Hot Fudge Ice Cream Sundae \$3.00

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

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

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

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

Beverages

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

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

Build Your Own Pizza

Select Your Crust

Thin Crust

Extra Thin & Crispy Crust

8" Individual \$8.95

12" Small \$10.95

14" Medium \$12.95

16" Large \$15.95

18" X-Large \$17.95

Double Dough

Slightly Thicker Pizza Crust

8" Individual \$10.95

12" Small \$12.95

14" Medium \$14.95

16" Large \$17.95

18" X-Large \$19.95

Chicago Style Deep Dish

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

12" Small \$14.95

14" Medium \$17.95

16" Large \$21.95



Add Your Toppings

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

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

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

Pub 47 Specialty Pizzas

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

The Sicilian

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

Cheese Macaroni Deluxe

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

Meat Lover's

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

Pub 47 Special

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

The Gargantuan

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

Barbecue Pizza

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

Southwest Taco Pizza

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

Jalapeno Carnitas

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

Vegetarian Plus

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

California White

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

Hawaiian Pizza

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

Tomato Bruschetta Pizza

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



AGENDA ITEM EXECUTIVE SUMMARY

Agenda Item number: 7

Title: Recommendation to Approve Parking Lot Closure, Class E2 Liquor License, and Use of Amplification Equipment for the Heritage Center “Best of St. Charles Foodie Fest and Family Fun Day”

Presenter: Chief Keegan

Meeting: Liquor Control Commission Date: March 20, 2017

Proposed Cost: \$ Budgeted Amount: \$ Not Budgeted:

Executive Summary (if not budgeted please explain):

This application was received on February 15th and the special event committee met with the event organizers on February 28th.

This is the seventh annual event for this organization. The “Best of St. Charles Foodie Fest and Family Fun Day” will once again be facilitated by the St. Charles History Museum/Heritage Center, 215 E. Main Street.

After a successful update to the layout of the event in 2016, event coordinators are requesting the event again be held on the top level of the Walnut Avenue Parking Deck (Municipal Lot “S”). The “Best of St. Charles Foodie Fest” will be held on Saturday, June 24th from 5:00 p.m. to 9:00 p.m. Alcohol service has been requested for that event. The Family Fun Day is proposed for Sunday, June 25th from 11:00 a.m. – 4:00 p.m. No alcohol will be served at that event.

The Office Dining & Spirits has submitted an E2 Liquor License for approval and will be responsible for the liquor (beer and wine) portion of this event. They sponsored this event in the past. All servers will be Basset certified. The entire area will be fenced off with volunteers working the two entrances. Liquor sales will start at 5:00 p.m. and end at 8:30 p.m.

An amplification permit has been requested for music and public speaking. This has been requested for the top level of the Walnut Avenue Parking Deck.

Following is the estimated total cost for the city in which event coordinators are responsible for reimbursing in full: **Public Works: \$1,203.90.** Due to the fact there were no incidents last year and the low volume of attendees (200 – 250), the Police Department does not need to post any extra duty officers for this event.

Attachments (please list):

- Liquor Application
- Map of event layout

Recommendation/Suggested Action (briefly explain):

Recommendation to approve parking lot closure, Class E2 Liquor License, and use of amplification equipment for the Heritage Center Foodie Fest.

For Office Use
 Received: 3/9/2017
 Fee Paid: \$
 Receipt #

NON-REFUNDABLE
CITY OF ST. CHARLES
 TWO EAST MAIN STREET
 ST. CHARLES, ILLINOIS 60174-1984

RECEIVED
 MAR -9 2017
 BY: Bole



CITY LIQUOR DEALER LICENSE APPLICATION
CLASS E1 - NOT-FOR-PROFIT LICENSE
CLASS E3 - KANE COUNTY FAIR

Pursuant to the provisions of Chapter 5.08, Alcoholic Beverages, of the City of St. Charles Municipal Code regulating the sale of alcoholic liquors in the City of St. Charles, State of Illinois and all amendments thereto now in force and effect.

The undersigned hereby makes application for a Liquor Dealer License, Class E1 - Not-For-Profit License or E3 - Kane County Fair
 Commencing June 24 and ending June 24
 Time Starting 5:00pm and ending 9 pm
 Location of Event 215 E. main Street / Parking Deck

Name of Business THE OFFICE DINING & SPIRITS
 Address of Business 201 E MAIN ST Business Phone 630 549 0287
 Is the Applicant a Not-For-Profit Organization: YES
 Authorized Agent SEAN WILLIAMS Title OWNER
 Has Applicant had a Class E1 License in the previous 365 days? YES If YES, on what date: 07/30/16
 Does Applicant have Dram Show Insurance? YES If YES, attach evidence of insurance.

Requirements of a Class E1 / E3 - Not-For-Profit License

1. The Class E1 license fee is \$50.00 per day.
2. A minimum of three (3) liquor supervisors shall monitor liquor service during all times of operation. **Please provide a list of all supervisors with this application.**
3. Liquor supervisors shall be members of the organization holding the license.
4. Beer and/or Wine are the only alcoholic beverages to be sold.
5. Hours are restricted to 12 noon to 11:00 p.m.
6. Licensee must rope/fence off the licensed premises.
7. Are children/minors permitted in the licensed premises? Y/N
8. Each patron **must wear a wristband** after having identification checked for legal alcohol consumption age.
9. A sign limited beer and/or wine consumption to the roped off area must be conspicuously displayed at all times.
10. **Each server of alcohol must be BASSET certified - need copy of BASSET certification.**
11. A copy of site plan diagram to include roped area shall accompany this application.
12. All security/police resources needed shall be attached to this application with approval of the Chief of Police before final issuance by Liquor Commissioner.

Affidavit

State of Illinois)
 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 Liquor Dealer License, Class E1 to me/us for the location hereinbefore indicated; that I/we will not violate any of the laws of the United States, the State of Illinois or the City Ordinances of the City of St. Charles.

Signed: [Signature] Signed: _____

Sworn to before me this _____ day of _____, _____.

Notary Public _____

ENDORSEMENT OF THE LIQUOR CONTROL COMMISSIONER

Approved: _____ Date: _____ Chief of Police: _____

Approved: _____ Date: _____ Liquor Commissioner: _____

S 2nd Ave

S 2nd Ave

S 2nd Ave

The Office

Daves
Slow
Food

DJ
TENT

BAR

RESTAURANTS

Hand
Washing
Station

\$10 Raffle Sale/
Additional Tickets

SILENT
AUCTION

DESSERTS

8215 E. Main Street

Entrance/Exit 2

Information/
Membership
Entrance/Exit 1

Walnut Ave

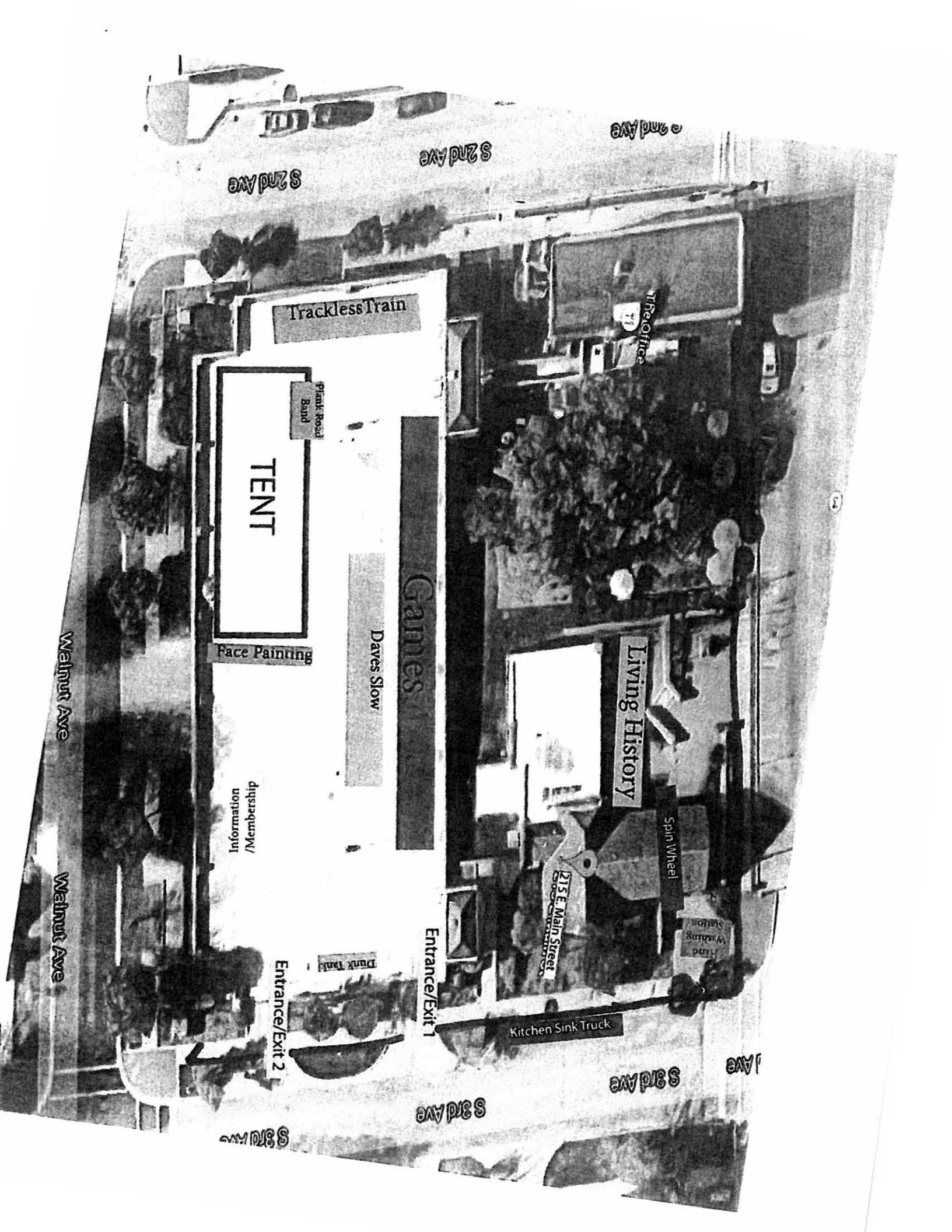
Walnut Ave

S 3rd Ave

S 3rd Ave

S 3rd Ave

J Ave



S 2nd Ave

S 2nd Ave

S 2nd Ave

Trackless Train

Phat Rock Band

TENT

The Office #1

Games

Daves Slow

Face Painting

Living History

Information / Membership

Spin Wheel

215 E. Main Street

Hand Washing Station

Entrance/Exit 1

Kitchen Sink Truck

Entrance/Exit 2

Punk Tank

S 3rd Ave

S 4th Ave

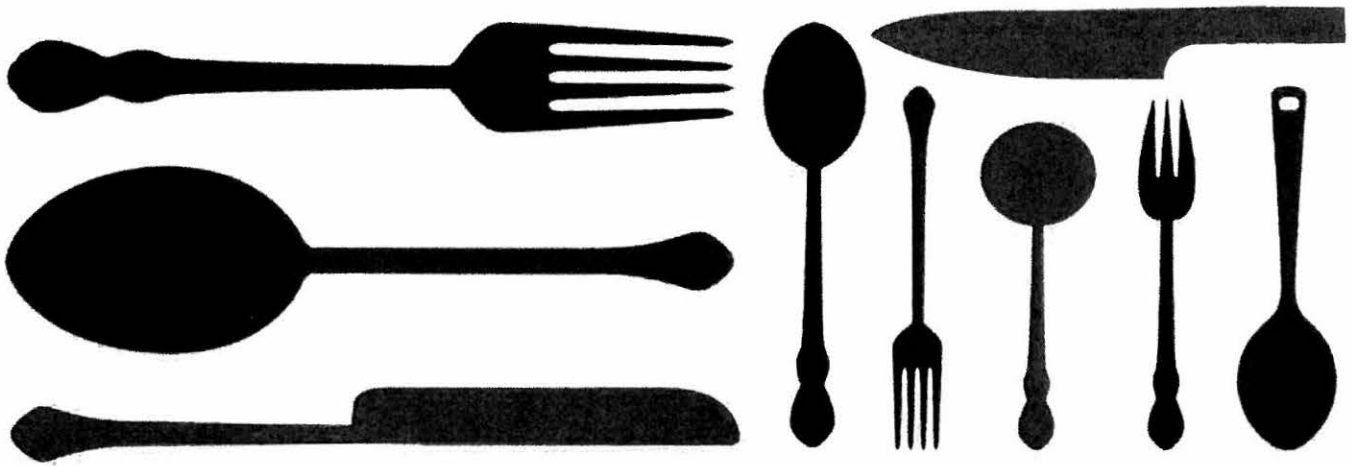
S 3rd Ave

S 3rd Ave

Walnut Ave

Walnut Ave

THE ST. CHARLES HISTORY MUSEUM PRESENTS
**BEST OF ST. CHARLES
FOODIE FEST**
SAT JUNE 24, 2017 | 5PM-9PM
TICKETS \$45 MEMBERS | \$55 NON-MEMBERS



LOCAL RESTAURANTS | MYSTERY WINE & DINE
SMALL PLATES | CRAFT BEVERAGES | WINE
TRI-CITIES 50/50 COMMUNITY RAFFLE | \$5 EACH
AUCTION | LIVE DJ RYAN PULLANO | 21 +

Sponsored By:



St. CHARLES
HISTORY MUSEUM

COLLECT • PRESERVE • PRESENT

KANE COUNTY
CHRONICLE



The **OFFICE**
DINING & SPIRITS

215 E MAIN ST, ST CHARLES | www.stcmuseum.org



AGENDA ITEM EXECUTIVE SUMMARY

Agenda Item number: 8

Title:

Recommendation to Approve Late Night Permits for Class B and C Licenses of the City of St. Charles for FY2017/18

Presenter:

Police Chief Keegan

Meeting: Liquor Control Commission

Date: March 20, 2017

Proposed Cost: \$

Budgeted Amount: \$

Not Budgeted:

In accordance the City Code Chapter 5.08 “Alcoholic Beverages” Section 5.08.095 “License – Late Night Permit, Item F - Any application and recommendation for a new or renewal of a late night permit, shall be reviewed by the Liquor Control Commission. Based on this review the Local Liquor Commissioner shall make a recommendation on issuance to City Council. Late night permits and renewals of late night permits shall be issued by the Liquor Commissioner with the advice and consent of the City Council.

Attachments (please list):

Memo – Late Night Permit Liquor License Renewals Table

Recommendation/Suggested Action (briefly explain):

Recommendation to approve late night permits for Class B and C licenses of the City of St. Charles for FY2017/18.



Memo

To: Mayor Raymond Rogina, Liquor Commissioner
From: James Keegan, Chief of Police
Date: March 7, 2017
Re: Late night liquor license renewals

Pursuant to city code, I have summarized police responses (see attachment) requiring written documentation and any action taken from the Liquor Control Commission during the last calendar year (2016). From a law enforcement perspective, the overall police activity as it pertains to the “institutional control” of the respective applicant/establishment has greatly improved. I am pleased to report and recommend approval of the attached late night permit requests.

In addition, each of the permit requests was also vetted by the respective city departments to ensure compliance with our city code. Each of the establishments was in compliance with fees, payments, permits, etc. As always, I stand ready to discuss my recommendations with you at your convenience. Thank you in advance for your cooperation in this matter.

As a means to identify our city code as it pertains to late night permitting, I’ve included the attached language as a frame of reference. Please see below:

City Ordinance/5.08.095 Late Night Permit

- C. Annually, the liquor license renewal process shall commence on the first city business day in February. Current license holders shall submit a renewal application and include any requested changes. For those license holders applying for a new or renewing a late night permit, they are required to specify whether they are applying for the 1:00 a.m. or the 2:00 a.m. permit. In addition, any new or renewal applications shall include a current business concept outlining the operations intended during the late night permit term of one year, in conjunction with the liquor license to be issued on May 1 of the same year. Failure to provide a timely renewal application or late night permit application may result in a delay in issuing said license and permit by May 1 of that year.
- D. Upon receipt of a new or renewal application, the Liquor Commissioner shall cause a review of the previous year license application to determine whether there



have been any changes noted with regard to ownership, management or business concept. This application shall be forwarded to:

1. Chief of Police
 2. Fire Department
 3. Finance Department
 4. Community Development Department
- E. The city departments indicated in Section D will review any infractions of any city code, reflecting negatively on the license holder that should be taken into account by the Liquor Control Commission and City Council. That information shall be returned to the Liquor Commissioner for review. In addition, the Chief of Police shall cause a review of the police related activity which will support a recommendation from the Chief of Police on whether the late night permit shall be issued and whether a 1:00 a.m. or 2:00 a.m. closing is recommended based on the permit application. The Chief of Police shall forward the recommendation to the Liquor Commissioner.
- F. Any application and recommendation for a new or renewal of a late night permit, shall be reviewed by the Liquor Control Commission. Based on this review the Local Liquor Commissioner shall make a recommendation on issuance to City Council. An applicant for a late night permit shall have the opportunity to be present and provide input on said application, prior to the Liquor Control Commission making a recommendation. Late night permits and renewals of late night permits shall be issued by the Liquor Commissioner with the advice and consent of the City Council.
- G. Any new liquor license application where a new late night permit is also applied for shall follow the same review process as outlined in paragraphs B, C, D, E and F of this Chapter.
- H. Notice of Violation Process-Late Night Permit. If during a liquor license year, May 1 through April 30, where a liquor license holder has been issued a late night permit and a notice of violation is issued by the Liquor Control Commissioner, the Liquor Control Commission shall hold a hearing on the matter. The liquor license with the late night permit shall be given notice of the purpose, date, time and location of the hearing in a similar manner to a liquor license violation. The matter will be heard before the Liquor Control Commission in the same manner as any license violation. The Liquor Control Commission shall provide advice and consent to the Local Liquor Control Commissioner, who shall make a final decision on the matter.
- I. Cause to Reduce Hours, Revoke Late Night Permit or Not Issue Late Night Permit. In the event that a liquor license holder, has applied for or been issued a

late night permit, and has demonstrated circumstances giving reason to review whether that late night permit shall be issued, reduced in hours or revoked, the Liquor Control Commission shall receive input from these city departments:

1. Finance Department as it relates to unpaid fees, utilities or city taxes;
 2. Fire Department as it relates to repetitive fire code violations affecting health and safety;
 3. Community Development Department, Building and Code Enforcement Division as it relates to building code violations;
 4. Police Department as it relates to repetitive calls for service that are indicative of underage patrons, over service of patrons, or liquor license violations affecting the safety of the general public where the licensee is not taking proactive measures to abate the problems;
 5. Other departments with applicable information.
- J. The license holder shall have the opportunity to respond to information in a public hearing prior to any action being taken, by the Liquor Control Commission before sending any recommendation to City Council.
- K. The Liquor Control Commission may recommend the issuance or denial of a requested late night permit for 1:00 a.m. or 2:00 a.m., or reduction in hours based on cause to the City Council for final decision.
-

FY2017-18 LATE NIGHT PERMITS

Business		Class	Permit	Reports	Arrests	Warning Letters	LCC Violations
2 nd Street Bar & Grill	221 S Second Street	C	2:00 am	1			
A'Salute Bar & Grill	2400 E Main Street	C	2:00 am				
Alibi Bar & Grill	12 N 3 rd Street	B	2:00 am	9	6	1	
Alley 64	212 W Main Street	B	2:00 am	9	2	1	
Beehive (Main Street Pub)	204 W Main Street	B	2:00 am	3	2	1	
Charleston on the River	1 W Illinois Street	B	1:00 am				
Club Arcada	105 E Main Street	B	1:00 am				
Crazy Fox	104 E Main Street	B	1:00 am				
Dawn's Beach Hut	8 N Third Street	B	2:00 am	1			
Dawn's VooDoo Room	214 W Main Street	C	2:00 am				
Filling Station	300 W Main Street	B	2:00 am	2			
Los Burritos Mexican	2125 W Main Street	B	1:00 am				
McNally's	109 W Main Street	B	1:00 am	1	1		
Northwest Woods – Evergreen	1400 W Main Street	B	2:00 am	1			
Pizzeria Neo	31 S 1 st Street	B	1:00 am	1			
Pub 222	222 W Main Street	C	2:00 am	3	2		
Puebla Modern Mexican	51 S 1 st Street	B	1:00 am				
Riverside Pizza	102 E Main Street	B	2:00 am				
Rookies (BK & MM)	312 W Main Street	B	2:00 am	2			
Shakou	312 W Main Street	B	1:00 am				
Spotted Fox Alehouse	3615 E Main Street	B	1:00 am				
St. Charles Bowl	2520 W Main Street	C	1:00 am	1			
Tap House Grill	3341 W Main Street	B	1:00 am	1	1		
The House Pub	16 S Riverside	C	2:00 am	4	1		
The Office	201 E Main Street	B	2:00 am				

B = 19 1 am = 11
 C = 6 2 am = 14

TOTAL = 25