



ST. CHARLES
SINCE 1834

AGENDA ITEM EXECUTIVE SUMMARY

Title: Recommendation to approve a Class B Liquor License for Main Street Saloon to be located at 104 E Main Street (formerly Thirsty Fox)

Presenter: Mayor Rogina

Please check appropriate box:

X	Government Operations (3/3/14)		Government Services
	Planning & Development		City Council
	Public Hearing		

Estimated Cost:		Budgeted:	YES		NO	
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If NO, please explain how item will be funded:

Executive Summary:

This is a request for a Class B3 liquor license for Main Street Saloon to be located at 104 E Main Street (formerly Thirsty Fox). All paper work has been submitted and approved by the Police Department.

Attachments: *(please list)*

- Liquor License Application (front page)
- Background Check
- Business Plan
- Site Plan
- Menu

Recommendation / Suggested Action *(briefly explain):*

Recommendation to approve a Class B Liquor License for Main Street Saloon to be located at 104 E Main Street (formerly Thirsty Fox).

For office use only:

Agenda Item Number: 4a

For Office Use
Received:
Fee Paid: \$
Receipt #

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



City Retail Liquor Dealer License Application (rev. 6/10) Non-Refundable

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

Business Type: Circle one Individual Partnership Corporation Other _____

Business Name Thirsty Fox Sales Tax # _____

Business Address 104 E. Main St., St. Charles, IL Business Phone # 630-377-6634

Contact Person Chris Muscia Title President Phone # [REDACTED]

Bassett Certification pending License Class: B.3

If Corporation, Corporate Name Quick B. Development LLC

Corporation Address 1430 N. Astor St., Suite 13A, Chicago, IL 60610

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

Have you had a business within the City of St. Charles under any other corporate name: Yes No

If yes, list address of business _____

Full Name, include Middle Initial Christopher P. Muscia Title Operating Partner

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

Home Address [REDACTED] Lake Villa, IL 60046

Full Name, include Middle Initial _____ Title _____

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

Home Address _____

Full Name, include Middle Initial _____ Title _____

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

Home Address _____

Full Name, include Middle Initial _____ Title _____

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


Home Address _____

Mission Statement:

To create an environment that provides each guest with great food and drinks within a fun environment that exceeds their expectations.






Memo


Date: 2/7/2014
To: Cmdr. Gatlin
From: Ofc. B. Tynan #353 
Re: Liquor License Background – 104 E. Main St.– Main St. Saloon (currently Thirsty Fox)

The purpose of this memo is to document the background investigation of Quick D Development, LLC (currently operating as Thirsty Fox Pub), pursuant to its application for a Class B-3 liquor license (Thirsty Fox currently holds a C-2 license).

Applicant

Christopher P. Muscia (owner)

 Lake Villa, IL 60046



- Christopher Muscia is a citizen of the United States, born in Chicago. Muscia listed a Wisconsin driver's license number  which I cannot run. He does not possess an Illinois driver's license. Muscia has no contacts with this department. He has two minor contacts with Lake County Sheriff's Office with no arrests. He has no contacts with Lake Villa Police Department or Lake Geneva, Wisc. Police Department.
- On Jan. 28, I spoke with Muscia over the phone. He stated he intends to open a family oriented-type restaurant at 104 E. Main St., currently open and operating as Thirsty Fox Pub. He intends to change the name of the business to "Main Street Saloon." He stated the DBA paperwork should be close to being completed, if it isn't already done.
- Muscia stated he will target a much different customer base than which currently exists at Thirsty Fox Pub. He stated he wants to get away from the negative connotation that Thirsty Fox may have. He intends to have a nice menu (attached) and would like to draw families, and perhaps crowds from Arcada Theater. He stated he does not want the establishment to be known as a "bar," and his goal will be to equally split his sales between food and alcohol.

- Muscia stated he has more than 20 years of experience in the food industry. He currently is the general manager for the food contractor to SC Johnson in Racine, Wisc. Prior to that he ran a convention center, and he has been an executive chef.
- Muscia stated he intends to have several layers of management running the business at first. He will be the managing partner. Below him he will have a kitchen manager/chef, and a front of the house manager. Depending on sales, he could add hourly staff later.
- Muscia stated that he does not have an Illinois BASSET certification. I advised him that before he, or anybody else, can serve alcohol at the establishment, they must have a BASSET certification, and copies must be provided to the city. He stated he understood. He was made aware of the online process to complete the certification.
- A lease agreement is attached, as is a certificate of liability insurance (Professional Consultants – Lisle).
- At the time of our conversation, Muscia had not been fingerprinted by this department. He stated he intended to complete that later in the week. The criminal history of this applicant is pending receipt of conviction from the Illinois Bureau of Identification.
- As of Feb. 7, 2014 Muscia still has not appeared at the SCPD to be fingerprinted or signed the city information release form. This background is being forwarded without that information.

This concludes this background investigation.

wbt

BUSINESS PLAN

The Thirsty Fox restaurant/bar, is located at 104 E. Main Street in the heart of downtown St. Charles, Illinois. The restaurant/bar is located across the street from the historical Arcada Theatre. The theatre hosts many national recording and performing artists throughout the year. In addition, the City of St. Charles hosts numerous community events in the downtown area throughout the year.

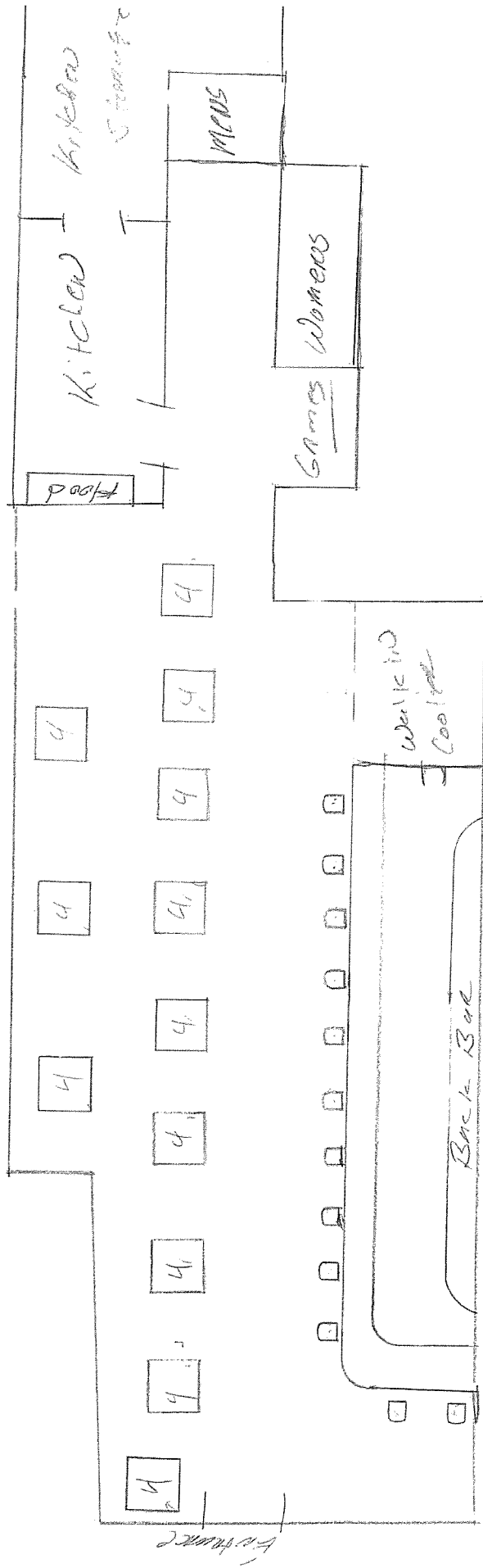
Thirsty Fox will be known as an upscale sports bar featuring high quality food and a variety of drinks. A special emphasis will be placed on serving barbecue based sandwiches and ribs, in addition to a variety of salads and appetizers. There will be several flat screen televisions located throughout the restaurant and bar area for guests to enjoy. A variety of sporting events will continually be televised. Thirsty Fox will work with several local charities to host their events, as well as sponsor sporting teams and community events throughout the year.

In addition to a new menu, several additional changes are planned for Thirsty Fox. The existing pool table will no longer be available for guests to use. The interior will be updated, with new televisions being installed, a new color scheme and wall hangings with an emphasis on the Chicago and local sports teams, as well as historical pictures of St. Charles. It is anticipated that food sales will total 50% to 60% of total sales, with liquor sales making up the balance of sales. Ownership may change the name of the restaurant as well.

MISSION STATEMENT

To create a comfortable environment for families and singles that provides each guest with great food, an extensive selection of drinks, and a fun environment that exceeds their expectations.

Thirsty Fox Food Diagram



Planned Seating 60.

APPETIZERS

DEEP FRIED PICKLE SPEARS

Hand battered pickle spears, served with chipotle ranch dressing

GOERGIA EGG ROLLS

Stuffed with pulled pork, cabbage and a spicy peanut sauce , peach dipping sauce

TEXAS NACHOS

White corn tortilla chips, chopped beef brisket, cheddar cheese, jalapenos and green onion. Topped with smoked tomato salsa

JALAPENO BOMBS

Jalapeno halves stuffed with pepper jack cheese, smoked chicken and wrapped in apple wood bacon and smoked to perfection.

SMOKEHOUSE BUTTERMILK ONION RINGS

Jumbo sweet onion rings, horseradish sour cream sauce or ranch dressing

LOADED POTATO SKINS

Crispy potato skins topped with cheddar cheese, bacon, green onions and sour cream

BUFFALO WINGS

Dry rubbed and served crispy with our homemade Buffalo sauce or Kansas City bbq Sauce. Blue cheese dressing or ranch dressing.
6\$\$\$ or 12 \$\$\$

FROM THE PIT

All of the meats we serve are fresh, all natural, dry rubbed and slow smoked. All baskets come with two sides and thick cut bread.

Our homemade sauces; Kansas City, Georgia Mustard, Memphis Magic, Carolina Red Hot and Alabama White.

ST LOUIS RIBS-Tender, meaty and fall off the bone full \$\$ or half \$\$

BLACK ANGUS BEEF BRISKET-Smoked for up to 14 hours \$\$

PULLED PORK

Smoked bone in and shredded \$\$

ALL NATURAL CHICKEN

Smoked and served on the bone full \$\$ or half \$\$

12 OZ SMOKED HOT LINK \$\$

SANDWICHES

Your choice of meat served either on a brioche bun Texas thick sliced bread or French Bun. All meats are served sauced with our homemade Kansas city bbq sauce. \$\$

PULLED PORK CHOPPED BRISKET CHICKEN
HOT LINK SAUSAGE

SALADS

SMOKE HOUSE CHOPPED SALAD

Diced chicken, romaine lettuce, bacon, cheddar cheese, tomatoes, red onion, cucumber and homemade ranch dressing ranch dressing \$\$

HOUSE SALAD

Iceberg lettuce, tomatoes, red onion, cucumber, shredded carrots and home made croutons.
Your choice of homemade dressings-blue cheese, ranch, Italian, or oil and vinegar \$\$

CAESAR SALAD

Crisp romaine lettuce tossed with our Caesar dressing, parmesan cheese and croutons. \$\$

Add chicken, pork, or chopped beef brisket \$\$

SIDES

HAND CUT FRIES, MAC AND CHEESE, FRIED OKRA, COLLARD GREENS, STEWED GREEN BEANS, SWEET POTATO FRIES, COLESLAW, POTATO SALAD OR CHEDDAR MAC SALAD