



ST. CHARLES
SINCE 1834

AGENDA ITEM EXECUTIVE SUMMARY

Title: Recommendation to Approve a Class B (Restaurant) Liquor License for McNally's Irish Pub to be located at 109 W Main Street

Presenter: Mayor Rogina

Please check appropriate box:

<input checked="" type="checkbox"/>	Government Operations (3/17/14)		Government Services
<input type="checkbox"/>	Planning & Development		City Council
<input type="checkbox"/>	Public Hearing		

Estimated Cost:		Budgeted:	YES		NO	
-----------------	--	-----------	-----	--	----	--

If NO, please explain how item will be funded:

Executive Summary:

This is a request for a Class B (restaurant) liquor license for McNally's Irish Pub located at 109 W Main Street. McNally's is being bought out and will be under new ownership and the new owner would like to take over and open immediately upon approval of the Council in April under the present liquor code policy (which currently allows a 2:00 a.m. closing). Mr. Stavrou understands that April is the end of our fiscal year and will have to renew this license for the new fiscal year beginning May 1; and will be requesting a late night permit for a 2:00 a.m. closing. 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 (restaurant) liquor license for McNally's Irish Pub to be located at 109 W Main Street.

For office use only: Agenda Item Number: 4a

NEW for 2014/2015

Date: 2/18/14
 New Application
 Renewal Application

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



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

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

Business Type: Circle one Individual Partnership Corporation Other LLC

Business Name McMurry's Irish Pub Sales Tax # 46-4047927

Business Address 109 W. MAIN ST. Business Phone # _____

Contact Person Bill Stourov Title GM Phone # _____

If Corporation, Corporate Name GAB TAVERN LLC

Corporation Address SOME

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 William C Stourov Title _____

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

Home Address _____

Full Name, include Middle Initial Richard A Ross Title PARTNER

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

Home Address _____

Full Name, include Middle Initial _____ Title _____

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

Home Address _____

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

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

Brief Business Plan Description based on type of establishment listed above:
BAR RESTAURANT BASED ON IRISH PUB CONCEPT.

Initial: Liq Comm _____
 Police Chief _____



Memo

Date: 3/10/2014
To: Cmdr. Gatlin
From: Ofc. B. Tynan #353 *BT*
Re: Liquor License Background – 109 W. Main St. – McNally's Pub

The purpose of this memo is to document the background investigation of William C. Stavrou, pursuant to his application for a Class B-3 liquor license (to take over ownership of the current McNally's Irish Pub).

Applicant

William C. Stavrou (owner)



Second applicant

Richard H. Ross (investing partner only)



- William Stavrou is a citizen of the United States, born in Elmhurst, IL. Stavrou has a valid Illinois driver's license [REDACTED]. He has no contacts with this department. He also does not have any contacts with Glenview or Deerfield PDs, where two of his current businesses are located or with Inverness PD.
- Richard Ross is a citizen of the United States, born in Illinois (nothing further per application). He has a valid Illinois driver's license [REDACTED]. He has one contact with this department. On 10/03/13 he was issued a state traffic citation for speeding.
- On March 3, I spoke with Stavrou over the phone. He stated he intends to take over ownership of McNally's Irish Pub at 109 W. Main St., as soon as a liquor license is issued. He intends to keep the name of the business and the same atmosphere.

- Stavrou intends to make very few changes to the menu. He stated initially he will work with the chef, and may try daily menu specials to see what works. After three to six months there may be some menu changes, but nothing drastic.

- Stavrou stated he has more than 20 years of experience in the food industry. He currently is the operating partner of the Valley Lodge in Glenview. He has held that position for 17 years. He also is part of a team that purchased Boston Blackies, which was on the brink of going under, three years ago and turned it into a successful business. That team owns two locations in Deerfield and Chicago. Prior to the Valley Lodge position he opened a continental restaurant in Buffalo Grove. He ran that for two years before selling. Prior to that he was brought up in the food industry, and worked for his father at Palmers in Schaumburg, a diner-type establishment.

- Stavrou stated he intends to bring in several new systems to make the operation run more smoothly, and hopefully more cost effectively. His other locations have things like employee manuals, a purchasing computer system and other service/product systems that will be implemented to allow things to run more efficiently.

- Stavrou stated Ross is only an investor, and will not be involved in day-to-day operations.

- At the time of this memo Stavrou did not have a valid BASSET certification. He stated he is working on getting this, and will provide it to Tina Nilles as soon as possible. He stated at this time he has no plans to hire any more staff. I advised him that should he make that decision in the future, anybody that would be serving alcohol would need to provide proof of BASSET. He stated he understood.

- A lease agreement is attached, as is a certificate of liability insurance (Kelly & Elliot Ltd. – Lisle).

This concludes this background investigation.

wbt

McNally's Irish Pub Business Plan

Introduction

We plan on continuing the tradition of McNally's but at the same time bringing in the systems that have made our management team thrive for the past 17 years. Bill Stavrou who is the operating partner has been running The Valley Lodge in Glenview IL. For the past 17 years. Valley Lodge is a landmark establishment that has been in business for 45 years on the North Shore. In 2011 Stavrou and an investment group bought Boston Blackies from the bankruptcy trustee and have since turned that company into a profitable company with a great growth outlook.

Changes

The plan calls for a period of time in which the new team will simply observe and analyze. After this 3-6 month period there will most likely be some menu and operation changes. We have a simple model of fresh ingredients and high quality at affordable prices and a service philosophy that is customer first. We will definitely be supportive of the community and hope to be able to partner with local organizations.

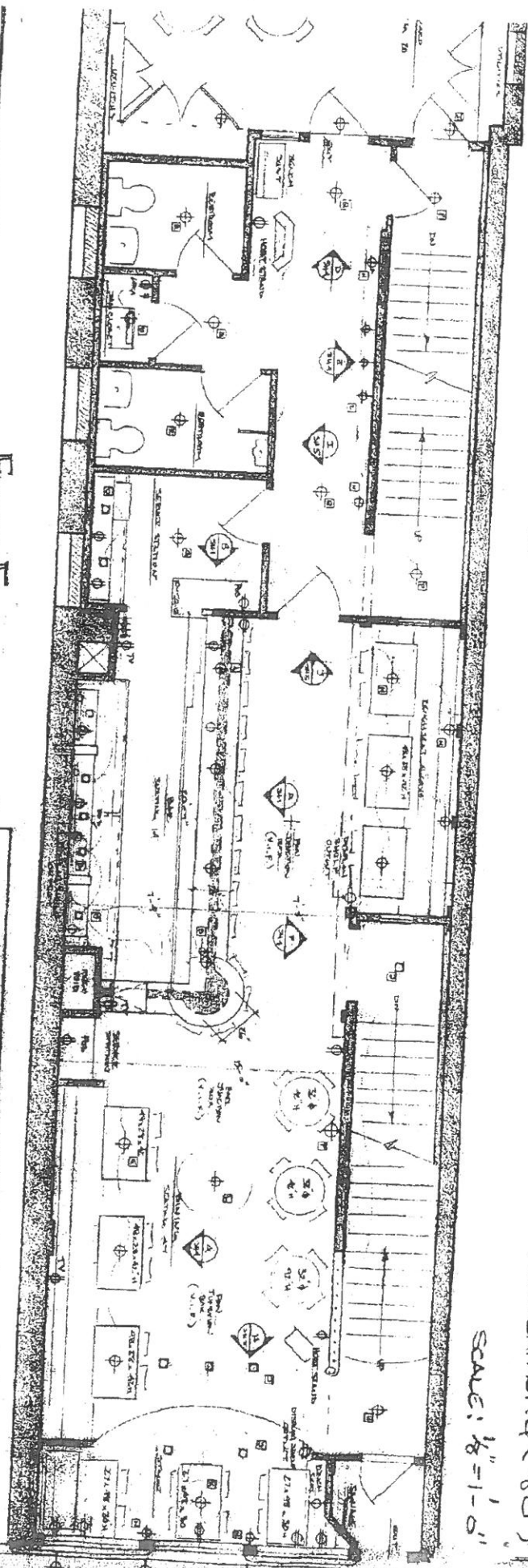
Summary

In conclusion Bill Stavrou and his team will take a local brand and improve it by adding systems that ensure quality and unparalleled service. His 17 years of industry knowledge is a key component to the success of his other businesses.

McNally's

1ST FLR. CAPACITY (80)

SCALE: 1/8" = 1'-0"

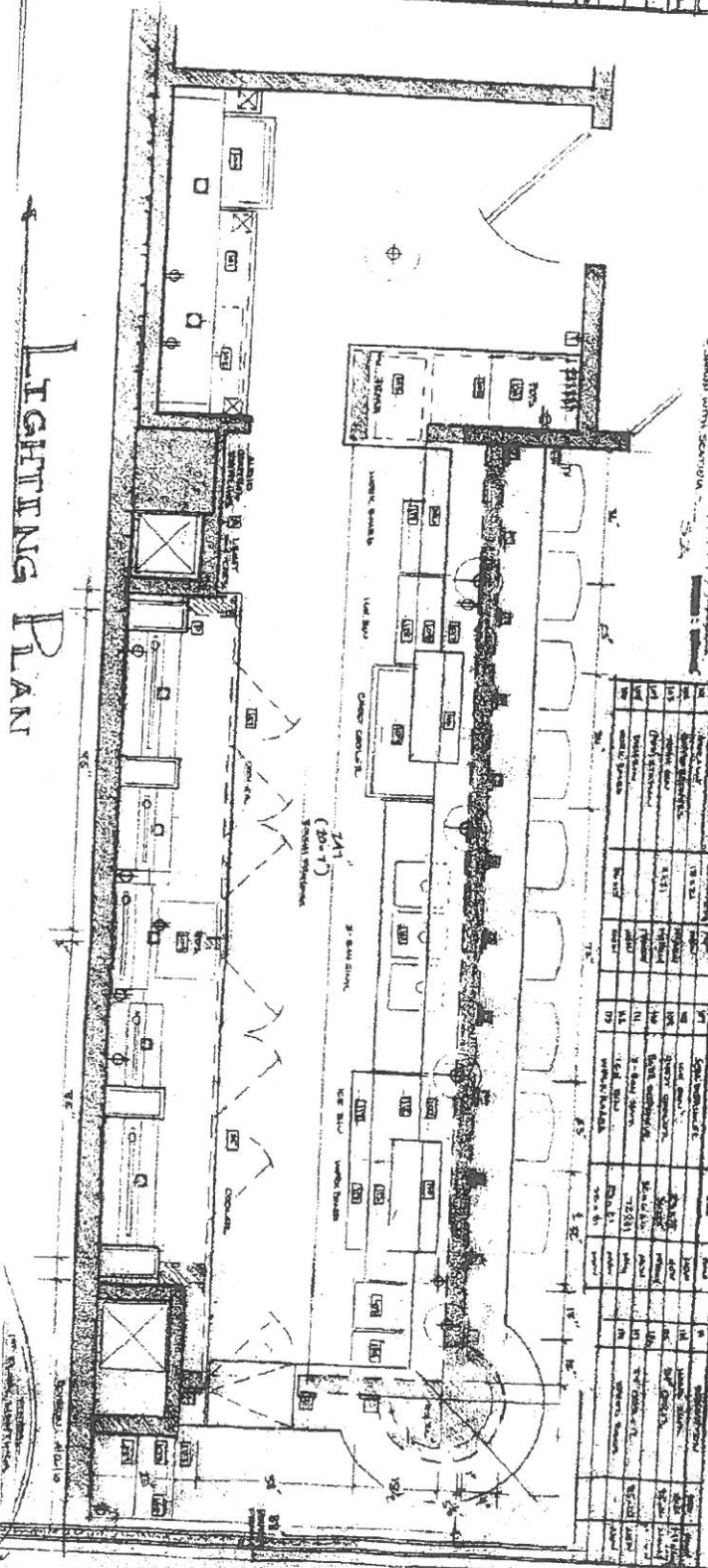


LIGHTING SCHEDULE

#	TYPE	FUNCTION	QTY	LOCATION
A	10' PENDANT	BAR SERVICE	4	BAR
B	10' PENDANT	BAR SERVICE	1	BAR
C	4' PENDANT	BAR SERVICE	5	BAR
D	10' PENDANT	BAR SERVICE	3	BAR
E	10' PENDANT	BAR SERVICE	3	BAR
F	4' PENDANT	BAR SERVICE	2	BAR
G	4' PENDANT	BAR SERVICE	1	BAR
H	4' PENDANT	BAR SERVICE	1	BAR
I	4' PENDANT	BAR SERVICE	1	BAR
J	4' PENDANT	BAR SERVICE	1	BAR
K	4' PENDANT	BAR SERVICE	1	BAR
L	4' PENDANT	BAR SERVICE	1	BAR
M	4' PENDANT	BAR SERVICE	1	BAR
N	4' PENDANT	BAR SERVICE	1	BAR
O	4' PENDANT	BAR SERVICE	1	BAR
P	4' PENDANT	BAR SERVICE	1	BAR
Q	4' PENDANT	BAR SERVICE	1	BAR
R	4' PENDANT	BAR SERVICE	1	BAR
S	4' PENDANT	BAR SERVICE	1	BAR
T	4' PENDANT	BAR SERVICE	1	BAR
U	4' PENDANT	BAR SERVICE	1	BAR
V	4' PENDANT	BAR SERVICE	1	BAR
W	4' PENDANT	BAR SERVICE	1	BAR
X	4' PENDANT	BAR SERVICE	1	BAR
Y	4' PENDANT	BAR SERVICE	1	BAR
Z	4' PENDANT	BAR SERVICE	1	BAR

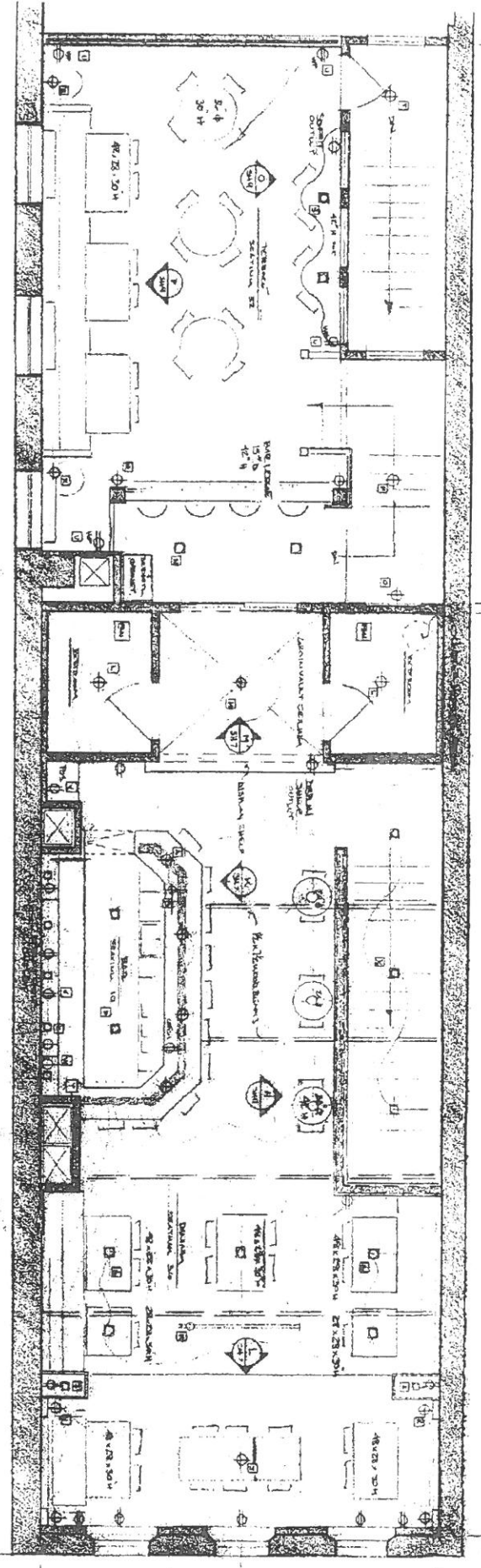
FIRST FLOOR PLAN

#	TYPE	FUNCTION	QTY	LOCATION
1	10' PENDANT	BAR SERVICE	4	BAR
2	10' PENDANT	BAR SERVICE	1	BAR
3	4' PENDANT	BAR SERVICE	5	BAR
4	10' PENDANT	BAR SERVICE	3	BAR
5	10' PENDANT	BAR SERVICE	3	BAR
6	4' PENDANT	BAR SERVICE	2	BAR
7	4' PENDANT	BAR SERVICE	1	BAR
8	4' PENDANT	BAR SERVICE	1	BAR
9	4' PENDANT	BAR SERVICE	1	BAR
10	4' PENDANT	BAR SERVICE	1	BAR
11	4' PENDANT	BAR SERVICE	1	BAR
12	4' PENDANT	BAR SERVICE	1	BAR
13	4' PENDANT	BAR SERVICE	1	BAR
14	4' PENDANT	BAR SERVICE	1	BAR
15	4' PENDANT	BAR SERVICE	1	BAR
16	4' PENDANT	BAR SERVICE	1	BAR
17	4' PENDANT	BAR SERVICE	1	BAR
18	4' PENDANT	BAR SERVICE	1	BAR
19	4' PENDANT	BAR SERVICE	1	BAR
20	4' PENDANT	BAR SERVICE	1	BAR



LIGHTING PLAN

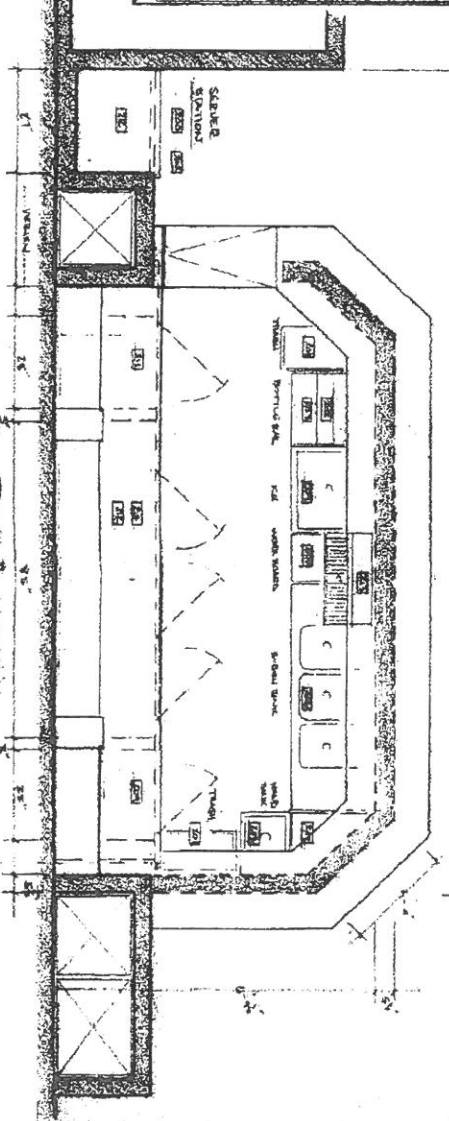
2ND FLOOR CAPACITY (69)
SCALE: 1/8" = 1'-0"



SECOND FLOOR PLAN
SHOWN WITH SEATING



BAR LAYOUT



LIGHTING PLAN

LIGHTING SCHEDULE

#	TYPE	MANUFACTURER	QTY	WATTAGE
A	TRIPLE	TRIPLE	4	3000
B	TRIPLE	TRIPLE	1	3000
C	LED FIX LITE	CLIPPOINT	5	10
D	5" DOWN LITE	TRIPLE	2	10
E	5" DOWN LITE	TRIPLE	1	10
F	5" DOWN LITE	TRIPLE	1	10
G	5" DOWN LITE	TRIPLE	1	10
H	5" DOWN LITE	TRIPLE	1	10
I	5" DOWN LITE	TRIPLE	1	10
J	5" DOWN LITE	TRIPLE	1	10
K	5" DOWN LITE	TRIPLE	1	10
L	5" DOWN LITE	TRIPLE	1	10
M	5" DOWN LITE	TRIPLE	1	10
N	5" DOWN LITE	TRIPLE	1	10
O	5" DOWN LITE	TRIPLE	1	10
P	5" DOWN LITE	TRIPLE	1	10
Q	5" DOWN LITE	TRIPLE	1	10
R	5" DOWN LITE	TRIPLE	1	10
S	5" DOWN LITE	TRIPLE	1	10
T	5" DOWN LITE	TRIPLE	1	10
U	5" DOWN LITE	TRIPLE	1	10
V	5" DOWN LITE	TRIPLE	1	10
W	5" DOWN LITE	TRIPLE	1	10
X	5" DOWN LITE	TRIPLE	1	10
Y	5" DOWN LITE	TRIPLE	1	10
Z	5" DOWN LITE	TRIPLE	1	10

EQUIPMENT SPECIFICATIONS

#	DESCRIPTION	QTY	WATTAGE	REMARKS
10	TRIPLE	4	3000	
11	TRIPLE	1	3000	
12	LED FIX LITE	5	10	
13	5" DOWN LITE	2	10	
14	5" DOWN LITE	1	10	
15	5" DOWN LITE	1	10	
16	5" DOWN LITE	1	10	
17	5" DOWN LITE	1	10	
18	5" DOWN LITE	1	10	
19	5" DOWN LITE	1	10	
20	5" DOWN LITE	1	10	
21	5" DOWN LITE	1	10	
22	5" DOWN LITE	1	10	
23	5" DOWN LITE	1	10	
24	5" DOWN LITE	1	10	
25	5" DOWN LITE	1	10	
26	5" DOWN LITE	1	10	
27	5" DOWN LITE	1	10	
28	5" DOWN LITE	1	10	
29	5" DOWN LITE	1	10	
30	5" DOWN LITE	1	10	
31	5" DOWN LITE	1	10	
32	5" DOWN LITE	1	10	
33	5" DOWN LITE	1	10	
34	5" DOWN LITE	1	10	
35	5" DOWN LITE	1	10	
36	5" DOWN LITE	1	10	
37	5" DOWN LITE	1	10	
38	5" DOWN LITE	1	10	
39	5" DOWN LITE	1	10	
40	5" DOWN LITE	1	10	
41	5" DOWN LITE	1	10	
42	5" DOWN LITE	1	10	
43	5" DOWN LITE	1	10	
44	5" DOWN LITE	1	10	
45	5" DOWN LITE	1	10	
46	5" DOWN LITE	1	10	
47	5" DOWN LITE	1	10	
48	5" DOWN LITE	1	10	
49	5" DOWN LITE	1	10	
50	5" DOWN LITE	1	10	
51	5" DOWN LITE	1	10	
52	5" DOWN LITE	1	10	
53	5" DOWN LITE	1	10	
54	5" DOWN LITE	1	10	
55	5" DOWN LITE	1	10	
56	5" DOWN LITE	1	10	
57	5" DOWN LITE	1	10	
58	5" DOWN LITE	1	10	
59	5" DOWN LITE	1	10	
60	5" DOWN LITE	1	10	
61	5" DOWN LITE	1	10	
62	5" DOWN LITE	1	10	
63	5" DOWN LITE	1	10	
64	5" DOWN LITE	1	10	
65	5" DOWN LITE	1	10	
66	5" DOWN LITE	1	10	
67	5" DOWN LITE	1	10	
68	5" DOWN LITE	1	10	
69	5" DOWN LITE	1	10	

Starters

- Pub Chips** – Choice of traditional Indian curry or truffle butter with shaved parmesan...7
- In Like Flynn Nachos** – House chips, loaded with braised beef, cheddar garlic sauce, tomato, green onion and a cabbage cilantro slaw (g)...8
- Stockton's Wings** – Chicken wings simmered tender then fried & tossed in BBQ, or our own buffalo sauce (g)...9
- Thin Lizzy Sliders** – A rockin' good choice of Kobe burger, fried cod or reuben...9
- Hummus & Pita Chips** – White bean puree, mellow roasted garlic with warm pitas...8
- "Blessed be the Cheese Makers"** – Warm cambozola, roast garlic puree and a house made tomato chutney with petite arugula salad and toast points...10
- River Dance Salmon** – House-cured and honey smoked salmon chopped with capers, hard boiled eggs, red onion, arugula and malt tartar (avail g)...10
- Paddy's Pretzel Bites** – Toasted pretzel nuggets served with both our famous Guinness mustard and chipotle cheese dips...9
- Scotch Egg** – Hard boiled egg encased in Irish sausage, breaded, fried and served with our Guinness mustard...8

Flatbreads

- BBQ Chicken** – Grilled chicken breast, caramelized onions, smoked gouda and our tangy barbeque sauce...10
- Caprese** – Brushed with garlic butter and broiled with parmesan and provolone, topped with bruschetta and lightly dressed arugula...10

Soups & Salads

- Rustic Potato Leek Soup** – A hearty recipe of creamy potato and savory leeks (g)...bowl 4
- Soup of the Day** – Our soups are prepared daily in house using the freshest ingredients. Ask your server for Chef Jason's daily selection (ask server g)...bowl 4
- Father Ted's White Bean & Artichoke Salad** – Grilled asparagus, roasted red peppers, tomato and red onion, tossed in balsamic vinaigrette on bed of arugula topped with a parmesan crostini (avail g)...11
- Blarney Bleu Salad** – Field greens, balsamic vinaigrette, Wisconsin bleu cheese, candied walnuts, roasted pear & brown caramel bacon (avail g)...8
- Finnegan's Wedge** – Crisp iceberg, grape tomatoes, scallions, smoked bacon with creamy bleu cheese dressing and crumbles (avail g)...7
- McNally's Chopped Salad** – Grilled chicken breast, cucumbers, olives, tomato, aged cheddar, green onions, artichokes, bacon and croutons with house vinaigrette on a bed of crisp leaf lettuce (avail g)...10

Irish Boxtu

From a land where the potato is King, the Irish Boxtu has always reigned supreme.

This is our ode to the potato crêpe that is often imitated, always enjoyed and perfected by us.

Here is our selection of housemade Boxtu worth writing home about...

- The James Joyce Chicken Boxtu** – Grilled chicken breast, smoked gouda, grilled green peppers, and onions with sweet corn chipotle cream...14
- The Brendan Behan Beef Boxtu** – Slow roasted, hand carved tender beef brisket, grilled mushrooms, onion and provolone, and just like Brendan, loaded with Guinness...14
- George Bernard Shaw's Reuben Boxtu** – Chopped corned beef, sauerkraut, aged swiss and Thousand Island. Just another one of the many things we do well with corned beef...14
- The Oscar Wilde Salmon Boxtu** – Sautéed salmon, asparagus, roasted red pepper, red onion, parmesan and a spicy mustard velouté...15
- The W.B. Yeats Veggie Boxtu** – Sautéed cremini mushrooms, onions, red peppers, asparagus, squash and spinach with a rich pesto sauce...12

Sandwiches

Celtic Tilapia Sandwich – Crispy jumbo tilapia filet on a toasted garlic butter hoagie with arugula, roasted red pepper, red onion, Irish cheddar and herbed mayo...11

Turkey Gouda – Roast turkey, smoked gouda, marinated apples and honey mustard on a toasted pretzel roll...10

Rasher Ryan's BLT – Rashers (Irish bacon) and smoked bacon with lettuce, tomato and herbed mayonnaise on toasted country white...10

Smithwick's Steak Sandwich – Our Smithwick's Irish Ale steak is trimmed and marinated in house, served with red onions and peppers, melted provolone cheese, with arugula salad and pub sauce on a French roll...14

Wild Rover Reuben – Our own, hand carved, slow simmered corned beef, melted swiss cheese, Thousand Island and sauerkraut on marbled rye...10

Cuchullain's Corned Beef – Fit for a Celtic warrior, our slow simmered brisket on marble rye with whole grain mustard, lettuce and tomato...10

Smoked Salmon BLT – Cured smoked salmon, bacon, lemon-dill cream, lettuce, tomato and red onion on toasted country bread...13

Galway Grilled Chicken Sandwich – a 6 oz. grilled chicken breast on a toasted pretzel roll with herbed mayo, lettuce, tomato and provolone cheese...10

Wexford Tuna Salad Sandwich – A sweet and savory sensation, chef combines apples, onions and raisins with flakey albacore tuna, brown sugar honey and herbed mayo on honey oat bread...10

Sandwiches served with choice of French fries, homemade chips, fresh fruit, coleslaw or cottage cheese.

The Half Combo – Half sandwich and choice of house salad or soup

Sandwich options are Turkey Gouda, Tuna Salad, Corned Beef or BLT...7 (not served with French fries)

Burgers

The Chieftain Kobe Burger – Our signature 1/2lb. Kobe Beef Burger is brilliant, served on a pretzel roll with herbed mayo and your choice of cheese...12

Jameson Geoff's Pub Burger – Our 1/2lb. Angus Beef patties are hand portioned in house, then cooked to your liking with your choice of cheese on a herbed mayo Parker House bun...8

Cheese: Cheddar, Irish Cheddar, Swiss, American, Smoked Gouda, or Provolone

Toppings: Bacon, Rashers, Grilled Mushrooms, or Caramelized Onions \$1 each

Irish Classics & Entrees

The Full Monty – Our traditional Irish breakfast is a family recipe brought with us from home. Irish bacon, sausage, black & white pudding, mushrooms, tomatoes, two eggs any style and Heinz beans...12

Bangers & Mash – Irish sausages topped with herbed gravy and served with croquette potatoes with grilled peppers & onions...11

Ballymalloe Bacon Wrapped Meatloaf – A generous portion of homestyle meatloaf wrapped in applewood smoked bacon with a bacon & onion gravy, mashed potatoes and roast corn...15

Shepherd's Pie – In a state where shepherds are few and far between, we have ours flown in daily. Beef and vegetables simmered in our rich Murphy's Stout sauce topped with herbed potato mash and baked until golden...12

Tralee Truffle Pork – Pork tenderloin cutlets, lightly breaded and flash fried, served over roast potatoes and creamed kale accented with white truffle oil...18

Filet Medallions – Grilled beef tenderloin medallions, croquette potatoes and asparagus served with your choice of sauces; Guinness demi-glace or truffle & herbed butter... 6 oz. - 18 9oz.

Ned Devine's Classic Corned Beef & Cabbage – Hand carved corned beef prepared daily in our kitchen, braised cabbage wedge, carrots, red potatoes and herbed cream sauce (avail g)...13

Finn McCool's Grilled Salmon of Knowledge – Inspired by Irish legend, our grilled salmon is served with roasted vegetables, colcannon and melted leeks (also available blackened) (g)...16

Fish & Chips – An Irish favorite, wild caught cod, fried crispy to perfection and served with malt tartar and coleslaw. Your choice of beer battered or panko breaded...13

Gaelic Grilled Tilapia – Prepared with a white wine caper sauce, roasted potatoes and sautéed spinach (g)...14