

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

**MONDAY, MARCH 16, 2015  
CITY COUNCIL CHAMBERS @ 4:30 PM  
2 E MAIN STREET**

1. Call to Order.
2. Roll Call.
3. Motion to accept and place on file minutes of the Liquor Control Commission meeting held on February 17, 2015.
4. Discussion of proposal for a Class B liquor license for Shima's Sushi to be located at 2400 E Main Street, St. Charles (former Sushi Yama Restaurant).
5. Discussion of proposal for a Class B liquor license for Salsa Verde located at 1850 Lincoln Highway.
6. Discussion of proposal for a Class B liquor license for Ram Restaurant Group Inc d/b/a Abby's to be located at 11N 3<sup>rd</sup> Street #2, St. Charles (former Thai Zie Restaurant).
7. Recommendation to approve late night permits for Class B and C liquor licenses to remain open until 1:00 a.m. and 2:00 a.m.
8. Other Business.
9. Executive Session (5 ILCS 120/2 (c)(4)).
10. Adjournment.

**MINUTES  
CITY OF ST. CHARLES, IL  
LIQUOR CONTROL COMMISSION MEETING  
TUESDAY, FEBRUARY 17, 2015**

**1. Call to Order.**

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

**2. Roll Call**

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

**Absent:**

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

**3. Motion to accept and place on file minutes of the Liquor Control Commission meeting held on January 20, 2015.**

Motion by Mr. Gehm second by Ald. Payleitner to accept and place on file minutes of the Liquor Control Commission meeting held on January 20, 2015.

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

**4. Discussion of proposed code revisions for Title 5 “Business Licenses and Regulations,” Chapter 5.08 “Alcoholic Beverages” to go before committee for recommendation to City Council.**

**Chrmn. Rogina:** We are back here tonight to have final discussion of the proposed code revisions for Title 5 “Business Licenses and Regulations,” Chapter 5.08 “Alcoholic Beverages” which I would like to see go before committee and then to City Council in the next couple of weeks. This has been a long road and the work of the Police Department has been outstanding in working with all of us.

**Chief Keegan:** We are at the breaching of not only taking this to committee and council but we are in this period of time for liquor license renewals. We’ve done a lot of outreach with this, whether it’s a bar, restaurant, package liquor. DC Huffman and I have worked on this extensively and I think we are there. We have a couple of discussion points today and most of these changes we have talked about at previous Liquor Commission meetings and have either

been implemented or will be. I will go through the document again and hit the new additions since the last time we met due to the outreach comments we've received.

Table of Contents (pg 1) a new section has been created 5.08.085 "Issuance of License and Restrictions". This was codified in a different part of the ordinance but was brought forward and gave it its own subsection number. We brought it in front of the alpha/numerical licenses A through F so that each and every license that comes before you will be either here, you'll see, you'll talk to, and have the ability to approve it. This language was in a different part of the code, Section E, and we brought it forward for awareness. So anything that comes before you, you have the authority to approve, modify, etc.

**Ald. Lewis:** We are advisory only – correct?

**Chief Keegan:** You are but the licenses's eligibility are approved by the City Council but there is a recommendation or advisory practice that takes place here with the five of you.

**Chrmn. Rogina:** That was made cleared to me by Ald. Martin back a year ago when we were first creating the Liquor Control Commissioner. He said the commissioner has the ultimate authority or with the respect to approval by City Council and we have two members right here who has the authority to approve a license; but this commission is another set of eyes and ears to move things forward. So we are a powerful group to make recommendations to the Council.

**Chief Keegan:** You are the first step in that vetting process. On page 6 it talks about subsequent offenses, which most of these offenses will be codified, where the first offense is set at a certain amount and subsequent offense will have a minimum fine amount thereafter. That's to attack those that keep committing the same violations. This also affects Dram Shop insurance as well.

On page 7 there is some minor language on background process to incorporate the fees up front for the smaller fee licenses such as BYOB and some other temporary licenses.

**Tina:** For these new smaller fee licenses (BYOB) will I be charging double the fee for first time applicants as I currently do for all other licenses which in this case of BYOB would be \$500 for the first year and then \$250 for all years after?

**Chief Keegan:** That is what the standing practice is – yes.

**Chrmn. Rogina:** And also noted that after 6 months into our fiscal year the double fee process is waive and a new licensee only has to pay the standard fee.

**Tina:** Yes.

**Chief Keegan:** On page 9 Section 5.08.085 is the language that was moved to the front end of all the codified liquor codes A through F.

**DC Huffman:** In reference to the Class B licensing we've not changed anything since we last convened. On page 12 we did add language for a Class D7 license which authorizes the sale of wine and beer at the Steel Beam Theatre with specific mention of a non-for-profit organization. The creation of this license was in response to some outreach from Steel Beam Theatre in reference to the license fee they could operate under was set at \$1,000. This sets the fee lower to \$500 based on the fact that it is a non-for-profit and the service of the alcohol is restricted to times that there are theatre productions and they don't service alcohol as much as the other licenses do either.

**Chrmn. Rogina:** Also note that the only other non-for-profit that it fell into line with was D4, the Moose, and they have a full service bar there (beer, wine, spirits) and their D4 license is \$1,000. This \$500 license seems to fall in line with our BYOB which is \$250 for beer, wine, spirits and \$100 for beer and wine.

**Ald. Lewis:** Did Steel Beam have a license in the past?

**DC Huffman:** No.

**Ald. Lewis:** So we always had this category but they never have bought a license?

**Chrmn. Rogina:** No, we had a category of D4 and this refers to clubs with a full service bar. This D7 is a new creation for non-for-profit status and given her downtown location would give her an opportunity to grow her business.

**Ald. Lewis:** Now with this license a non-for-profit theatre can sell beer and wine?

**DC Huffman:** Yes specific to that location at 111 W Main Street.

**Ald. Lewis:** Do they have the requirement of having to get a state license also?

**Tina:** They would be treated as a regular licensee and have to do all the requirements that apply.

**Ald. Lewis:** Do they have to have an inventory of what they have on hand?

**DC Huffman:** They have to purchase the alcohol through license distributors by the State of Illinois.

**Ald. Lewis:** So Steel Beam understands they have to go through the processes like any other restaurant/tavern?

**DC Huffman:** Yes.

**Ald. Payleitner:** Someplace like Fox Valley Repertoire would fall under the Pheasant Run umbrella?



**DC Huffman:** Yes, liquor is sold under the Pheasant Run license.

One other piece on page 21 under paragraph F, we'll be adding the D7 license to define the hours in which they can serve. D7 is a new license and nowhere else does it define the hours of service.

**Chief Huffman:** On page 13 I would like to draw attention to E-5 which is the Harley Davidson license. There was discussion on the PUD (Plan Urban Development) between the City and Zylstra. We looked at what was in place at that time and in 2011 Fox River Harley Davidson bought this location from Zylstra. This particular establishment has three other Harley Davidson dealerships in the Greater Chicagoland area: Paletine, Villa Park and Countryside. That purchase took place in 2011 and this ordinance was drafted with the E-5 language. We are very confident that we should leave this language in place. We are, through attorneys, looking at the PUD language in making sure there aren't any conflicts, but the 20 days that are specified in the E-5 language were negotiated and agreed to when this was codified and altered in 2011. It would be my recommendation to keep this status quo.

**Ald. Payleitner:** It goes with the PUD then?

**Chief Keegan:** The PUD is a different piece that actually happened with the prior ownership six years prior and we are working this out with Atty. McGuirk.

**Atty. McGuirk:** We had a conference with Harley's attorney along with Russ Colby and Rita Tungare. It appears the special events and the PUD are referring to some language that we used previously in the zoning ordinance. Long/short of this is they may not be in violation of any of this. We need to get an idea of what they do out there, analyze it. It should be okay.

**Chrmn. Rogina:** In my observation they are quite a good neighbor and offer up many charitable events.

**Chief Keegan:** I also did a site visit to Harley dealership and we've had no police incidents whatsoever at their establishment since its opened. Secondly the business proprietor has quadruple the sales in the last three years. They are a good corporate partner to the City, they work well with us and a lot of the events they do are for non-for-profit and give back to the community.

**Ald. Payleitner:** What comes to mind is the MMA event that was asked for and ultimately we didn't get. We still have control of things like that?

**Chief Keegan:** We had a discussion with the dealership group on this and they were not aware of the stance our City had on this particular type of event out there. We received good confirmation from the ownership that they wouldn't be pursuing events like that in the future. Of the suburbs I mentioned where they have other dealerships, we are the most restrictive of his four locations. Two don't have any restrictions and have 365-day liquor licenses.

On page 14 the E-6 piece, I just want to make everyone aware of this. Because we are in the permit renewal season, I want to point out that we do have the availability for some of these folks in town that opt for just a midnight license; they have the ability to apply for an E-6, as long as they give us a 45-day notice and its \$100 per event they are allowed up to four events per year to do this as long as they follow the review process. In talking with some of the proprietors in town, I've discussed this and it's a good option for some of them.

Moving to the F licenses. I met again with the owners in question and looked at the past practices of what's been going on. I know there is some concern from at least one to the constituents in front of me about the strength of these ordinances and making sure that all bases were covered. That's why I added Section 5.08.085 to make sure that anything moving forward will be in front of the five of you, then onto Committee and then Council.

Under F-1 and F-2, I went and met with LaVita and talked with both managers and about 95% of the people that do use spirits at LaVita, store them in lockers. They are not currently using the BYOB bag, they don't have Dram Shop insurance or BASSET certifications. I feel strongly that what we've done to codified regulations and Dram Shop is a big piece of it. They're a small business and we are using this structure similar to what we do with the A licenses (package liquor stores) there will not be any consumption past 10:00 p.m. Anything moving forward will come before you for review. I feel good that we have some good procedures in place. I left it alone because I didn't want to penalized or restrict what some of the businesses are currently doing.

**Ald. Lewis:** Tell me why a vapor shop will not be able to apply for an F-2 license? I know we have the right to say no, but why would we say no if we allow it in other establishments?

**Chief Keegan:** They can and these are really for small businesses and to have a BYOB it's really for the business who can't afford or have the volume of business to justify a full fledge liquor license. If you get a BYOB license the state does not license a BYOB; there is only a local liquor license issue. The state has told us they don't get in the business of regulating BYOB; so if we do nothing, anyone without any restrictions can do whatever they want to. A place like a vapor shop can't sell past 10:00 p.m., they have to go through BASSET training and get Dram Shop insurance. The business plan and model of those who want to pursue BYOB; the three in town that are doing it; it's such a small piece to their business that they do it as a convenience to their customers not making any money. They're losing money from pursuing a full blown license. That vapor shop would have to come forward and do a background, come in front of the Liquor Commission and go through the different procedures and processes that we've outlined.

**Ald. Lewis:** And if they're a successful business, on what grounds would we be able to deny them one? My issue with the spirits, hard liquor, with an F-1 license it is written that my husband and I could go in and have dinner at a BYOB place and if I decide I'm not hungry and don't want to eat, I can't share that bottle of wine with him as the way its' written; but I can walk into a social club, for profit legitimate business, with no food involved at all for anybody at any time, and I can drink hard liquor all afternoon. It's seems to be unfair to the other BYOB places

who are very restrictive and we have another place that is whatever you want whenever you want it until 10:00 p.m. It doesn't make sense to me.

**Chief Keegan:** Once again we tried tailoring this to the practices that are already in place obviously with more restrictions and sanctions in place like having BASSET and Dram Shop insurance, the BYOB carry out bag; but the place we're talking about with the F-2 licensure, the hours of sale or consumption are very restricted, the vast majority of those that are there consuming are securing their spirits or wine in a rented locker. I was there three times and watched for a duration in the parking lot and didn't see anyone coming/going with any alcohol to speak of.

**Ald. Lewis:** I believe you. This place is not a problem in our community. I just don't know how I'm going to deny that going forward to other businesses.

**Chrmn. Rogina:** If you're worry denying businesses going forward, do you want to just grandfather LaVita and prohibit any other future descriptive type of places like this, social club if you will, from existing in St. Charles.

**Ald. Lewis:** That would be my first preference.

**Chrmn. Rogina:** I would have a problem with that simply as we as a Liquor Commission or even as a Council, but here in St. Charles we sell alcohol and charge a 2% tax. What I'm trying to say is I would be leery in putting some kind of ordinance down that prohibits certain things. Again, someone can come before us with a business model and we can look at it and say we don't like this aspect of the model and have some grounds to say we deny it, but just to have a blanket prohibition that makes me nervous more than anything else. Right now we have nothing and like Chief said we have a place like LaVita with no Dram Shop insurance.

**Ald. Lewis:** Why do we make such an ordeal that people have to be eating everywhere else we have a license. For the four years that I've been on this Council, by golly that kitchen better be open serving food. Now, all of sudden, we need no food whatsoever and you can bring in anything you want. I don't understand how we got from that point and I can't go into a restaurant and have a glass of wine when my husband is eating, but I can go over there and share in a bottle of wine. What's the difference? Why are we restricting restaurants?

**Chuck Amenta:** I think it's a preceded attention of what's going on. At 11:00 p. m. at a tavern if a kitchen is not open, maybe the assumption is that alcohol is being consumed for the sake of being drunk. At a cigar shop, a glass of scotch or brandy with a cigar isn't being abuse, perhaps, it is an after dinner drink to calm down or relax from the day, etc. Maybe it's the intention. I'm not agreeing/disagreeing, I'm just thinking out loud, perhaps it's the attention of what the patron is doing and what their end goal is. If it's to have a glass of scotch after a long day of work with some friends, as opposed to 10:30 at night doing shots to get drunk. Maybe I'm looking at the two extremes.

**Chrmn. Rogina:** If I may say you and I have been in a bar in St. Charles where we've had a drink and there's been no food around.

**Ald. Lewis:** Correct, I don't have to order food to go into have a drink, but in a BYOB place I have to order food to be able to have a drink out of that bottle the way this is written; but yet I can go somewhere else...

**Mark Koenen:** Speaking frankly, I don't think we would be having this conversation but for the fact that we have LaVita in St. Charles. So we're trying to craft a code to meet their needs so we don't put them out of business and try and set up some guidelines that we think best protect them and ourselves. If someone else should come in as you suggested, the vapor shop, we have to struggle with that. The only way I see to get around this is perhaps to say we limit the number of F-2 permits to one; and then the City Council would have to make a conscience decision to vote on whether they want to have more than one shop. And, in the future if LaVita should move, close, etc., maybe this goes away if at that time it's the Council's disposition to not allow this in our community. Right now we are trying to accommodate what's there instead of saying you have to stop your business practice altogether. That creates some ill will and certainly is not economic development friendly.

**Chrmn. Rogina:** Bottom line you said you didn't know how you could deny them, but as a City Council member you can. I don't agree with that, but you can do that.

**Ald. Lewis:** Of course I can legally do that but where's the fairness in that?

**Chrmn. Rogina:** Okay, let's go in the other direction. Let's encourage businesses and see what happens, and if something comes up in front of us that smells the wrong way, we start right here and move ourselves along, it will be under review with an extra set of eyes. Right now, for the record, we have three BYOB places in St. Charles.

**Chief Keegan:** They are small businesses that are offering this as a convenience. Right now there are no regulations so we are trying to strengthen our position and the proprietor's.

**Ald. Payleitner:** I think it's up to us to use our discretion as to whether I can't seem to enjoy or get the fullness of my vapor product without a six pack; but a cigar can be enhanced.

**Chief Keegan:** Using LaVita as an example, you are not going to go in there unless you are going to sample tobacco products. The coffee element, or in this case the liquor element, is simply a complement to those that go in there and frequent that establishment and really consume and buy cigars. It's a small piece of their business.

**Ald. Lewis:** I read in the minutes from a month ago where we talked about entertainment. Is there anything in this new code about entertainment at the BYOBs of the F-2?

**Chief Keegan:** Going back to the Section 5.08.085 piece, if you read that verbatim, it talks about every element that's brought forward will go in front of the committee here, onto

committee and then council. Whether its entertainment, every piece of someone's business model has to be produced and shared with the City as we are going through their background. Are they a DBA, an LLC, are they incorporated through the Secretary of State office, we need their lease. There is plenty that goes into our background and that will all be brought forward to this commission.

**Chuck:** I think getting very specific on the things you have done is great. It doesn't discourage businesses but tells them we have our stuff together as a city, therefore, if you're going to operate a business within our city, they too have to have their stuff together.

**Ald. Lewis:** I'm not going to support an F-2 the way it's written, so let's move on.

**Chief Keegan:** On page 17, DC Huffman and I had conversation with both the Mayor, Mark, and Tina. Part of being good corporate citizens to our business community is listening. I think the proof will be in the pudding. Everybody who sought a late night permit last year looked at their business model and books and thought perhaps they don't need a full blown late night permit for the entire year but a couple said if you give us something for the big ticket items for events that are busy, such as, the night of our City sponsored St. Patrick's Day Parade, black Wednesday – day before Thanksgiving, and New Year's Eve that would suffice. For example black Wednesday, most of our establishments downtown had a line and this would help to spread out some of the populated areas so that everyone has a chance to stay busy and helps us in our fire code and makes us corporate and busy friendly to some of those who might not want to seek a late night permit throughout the entire year, but gives them some relief in some days where they can hopefully help themselves out and make some money.

These are three days that businesses can have but any other events days would go through the current process in place of requesting 45 days in advance of an event which through the E-6 permit allows for four days.

**Chuck:** To clarify, it doesn't say this, but a business cannot opt to say that we're going to close on normal time on New Year's Eve, but will use that extra day for another day?

**Chief Keegan:** Correct.

**Ald. Lewis:** Is there any longer a 3:00 a.m. standard for New Year's Eve?

**Chief Keegan:** No that was some old language, but we are now 2:00 a.m. seven days a week.

On page 19 lists the fee structure which includes the D-7 and F-1/F-2 fees. Page 20 shows F-1/F-2 to have the same closing hours as all Class A licenses close at 10:00 p.m. All licenses must stop serving alcohol at their designated closing time of their license/permits but can continue to serve strictly food only. If we walk in after closing hours with evidence of a beer bottle or other alcohol out on the bar/tables they would be in violation of that. Often people are in their establishment cleaning up or taking inventory, but no alcohol is to be present.

**Ald. Lewis:** I've seen reference to an outdoor permit. Is there a permit to be able to serve alcohol outside?

**Chief Keegan:** It's not a permit, but when a license has a patio that is fenced in – I'll let DC Huffman address this.

**DC Huffman:** When a business requests an alcohol license, they should submit their business plan and the layout of the bar that includes an outdoor area and at that time when the license is approved the outdoor area becomes part of the licensed premise.

**Chrmn. Rogina:** A good example is Neo where they have a fenced in area for their business next to the plaza.

**Ald. Lewis:** So they don't have to pay extra for their license to have an outdoor area?

**Tina:** Ald. Lewis may be referring to F-1 license on page 15 where it states "carry-in licensees may only be consumed outside if the licensee has also obtained an outside adjunct license"?

**Chief Keegan:** That's boiler plate language from best practices from other communities. If that was their intention to have a patio area we would know that at the front end and it would be noted and voted on as part of the approval process. It wouldn't be something done after the fact.

**Chuck:** What if they were in an expansion process and they go ahead and add a patio or alter their sight plan from what their original intention was. What happens in that case?

**Chief Keegan:** If it was where consumption and sales take place, we would bring it back in front of the Liquor Commission and the rest of the process.

**Chuck:** It wouldn't be a re-issuance or permit addition – they would just have to have the approval for the change?

**Atty. McGuirk:** On the reissuance of a license they don't submit a plan do they?

**Tina:** This year everyone was asked to resubmit their site plans including outdoor patios.

**Mark:** If someone was adding onto their business they would have to apply for a building permit which is separate function from the Liquor Commission but it would be reviewed by the liquor commission if there was a need.

**Chuck:** If someone wanted to change out their business plan from a tavern to a dance club, would that require any seals of approval in the City or are they free to do that?

**Chief Keegan:** If the liquor code had any changes that were implicated from the change, such as, going from a B license to a C or D license than yes, but if the business model or plan is not substantially changed it would be looked at by a case-by-case basis.

Moving onto page 25 we did strengthen some of our BASSET protocols to require more BASSET certifications and we also brought in, three times, someone from the Illinois Liquor Commission that was well received and a lot of different proprietors' and their staff went through the training that was provided by the City and State. The Police Department has seen good responses in seeing people seek out this training and being well received.

**Tina:** Do you see this past reach out of BASSET training being repeated in the future like every two years or so? I have received several calls inquiring about this.

**Chief Keegan:** I can talk with Lee Roupas of the State Illinois Commission about future possibilities.

On page 28 there is a change I want to reference that it is 21 to sell and pour and 18 years of age to deliver. We also added some language for BYOB that it affects the delivery, consumption, and for those that allow the consumption. So if you're not selling it, per se, it's your business and there is some liability if you are allowing people to consume alcohol on your premise.

We also talked about segregated areas such as with patios there is a mixed event that has multiple ages and consumption is allowed if you have a mixed age event as long as the area is segregated and roped off where alcohol is being served, example – Riverfest, or if the area has multiple floors that alcohol be segregated to a different floor.

All of our fees/fines for everything in this code is going to have a \$250 minimum offense with the exception of outside consumption with an open container which starts at \$100 and all subsequent violations are \$250, public urination/intoxication, underage sale, consumption, delivery – all of those will be \$250 which is a strong industry stance but is something we are really trying to set a tone in downtown especially that zero tolerance is a practice that we are going to follow.

On Page 32 where it talks about the TIF district we've been advised by legal counsel to strike out completely all mention of the TIF district description. That is all discussed in the PUD language.

**Atty. McGuirk:** Assuming all the ordinances are approved, there will still be a 1<sup>st</sup> Street TIF but we will have a different legal description.

**Chief Keegan:** That wraps up our revisions that we've been working on for the last several months.

**Ald. Lewis:** This is an excellent job that you all have been working on for many months and I appreciate your efforts. Would you say with our liquor code that we try to put a license with every need that comes in? Is that a typical way, because I see this never ending? Someone always wants a liquor license for their special little niche. I don't think we can keep doing this. At some point when is enough – enough?

**Chief Keegan:** We have such a unique stock of businesses in St. Charles and we are a business friendly community; between culture, arts, and theatre in the downtown area, that our code is a little more extensive and broad than most. However if you look at the amount of licenses we have and the amount of businesses; that's one of the reasons we attract so many and we work with them and try to meet in the middle on some of these instances. I looked at different communities and a lot of them are boiler plate ordinances where a lot of the language is consistent but we have a lot of nuances in ours because of the unique establishments.

**Ald. Lewis:** But when someone says I can't afford this; alright we'll lower the price and then the next person says this and so on. My opinion is we let this settle for a few years.

**Robert Gehm:** You are always going to have someone come up with an idea but with all the work that has been done, being a novice in all this, we've covered at least 95% of the possibilities that we know of today. We are never going to cover all of them. They fit into a class already where it's not exactly what they want, but we want to help.

**Ald. Lewis:** But when we start lowering our costs because they can't afford it, we're making a special license.

**Chrmn. Rogina:** I thought about the comparison of Steel Beam and Dawn's Beach Hut when she came in and made the comment about the permit she was applying for was too excessive for her size of business. I see distinctions such as she is asking for a permit at a set price that was agreed upon. In the Steel Beam case I put it in the comparison of BYOB license of beer and wine vs. full spirits. We are talking about just applying for a license and then we add on the non-profit situation and looking at equity – I think that's different than someone wanting to stay open until 2:00 a.m. and here's the deal. To your point about trying to be something for everybody, the Chief hit it on the head, we are an interesting, diverse and business friendly community. I don't mind listening to a situation first and maybe we say no.

**Ald. Payleitner:** I want to express my appreciation to both Chief Keegan and DC Huffman in taking the effort of face time with our current businesses and got their input and I'm sure that gave them some ownership and understanding of the process as well.

**Chief Keegan:** I received great feedback on doing that and they were very thankful towards the City. They like the fact that we work with them. The BYOB places didn't know about Dram Shop insurance and the liability they've been entertaining these last couple of years. They didn't know about BASSET and the BYOB bags. We pledge to keep doing these kinds of things.

**Chrmn. Rogina:** What I admire the most that both you guys, just off the cuff, were able to rattle off and explain everything in this code. You did your homework, came in here and we threw all kinds of things at you, and you were able to respond concisely.

**Mark:** I would like to add that two years ago the Liquor Commission didn't exist as we know it today. A year ago we made significant updates to the code with centering on the late night permits and licensing fees and made some uniformity. We are not making changes to those



values, these are refinements on the balance of the code. We've done a comprehensive job on bringing about change to the liquor code in these two years. I think we've made a difference. I don't get the grief in my office any more as well as the Mayor about downtown problems and mischievous behavior and a lot of this has to do with our Police Department stepping up to the plate. These code revisions and the actions that this commission has done on enforcing have made a difference. We aren't getting complaints from the transitional neighborhoods where the residential and the bars butt up to each other anymore. All this difficult and tedious conversation has been worth it and we should celebrate this.

**Chrmn. Rogina:** I would like to move this to committee with a motion prior to that if you want to take an exception to something in the packet but not vote no on the entire packet.

**Ald. Lewis:** Yes, I would like to move it forward with the comment that we limit the license F-2 to one.

**Chrmn. Rogina:** The motion is in order that you want to move the entire package to committee and in doing so you want to strike the number of F-2 licenses to one. So if another business wanted to come in for an F-2 license they would not be able to do so?

**Ald. Lewis:** Yes they could have a cigar place but not with a BYOB.

**Chuck:** My question is when we vote for this, in due respect, I disagree with the change you wish to make; if my vote is yes, am I agreeing to limit the F-2 license to one?

**Ald. Lewis:** What if I withdraw my motion and just vote no with my comment?

**Chrmn. Rogina:** Now you want to make a comment first to put that comment into the record and then move it along to committee as a package?

**Ald. Lewis:** Often when we see packages, we see comments.

**Chrmn. Rogina:** Yes I agree that in the package moving forward to committee you want to see your comment that you would like to limit the F-2 license to just one. Right now there is no motion on the floor.

**Ald. Payleitner:** So if we have one license for the F-2 and we have one license for D-7 which is site specific; do we not still limit the number of our licenses and to increase the number it has to come before us?

**Chief Keegan:** We have language in the code that states that at no time will the actual number of licenses issued exceed those that have been approved.

**Chrmn. Rogina:** We can issue a new license at any time that would take our total number of licenses above what we currently have. Maureen is implying that she would like to see us having only one F-2 license and wants that as a comment in the executive summary to the committee

going forward with the package. By the nature of this motion we are not limiting the number of F-2 licenses.

Motion by Mr. Amenta, second by Mr. Gehm to recommend approval of proposed code revisions for Title 5 “Business Licenses and Regulations,” Chapter 5.08 “Alcoholic Beverages” to go before committee for recommendation to City Council.

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

**5. Other Business.**

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

**7. Adjournment**

Motion to adjourn by Mr. Gehm, second by Payleitner to adjourn meeting at 5:40 p.m.

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

:tn



## AGENDA ITEM EXECUTIVE SUMMARY

Title:	Discussion of a Proposal for a Class B Liquor License for Shima's Sushi to be located at 2400 E Main Street, St. Charles (former Sushi Yama Restaurant)
Presenter:	Mayor Rogina

*Please check appropriate box:*

<input type="checkbox"/>	Government Operations	<input type="checkbox"/>	Government Services
<input type="checkbox"/>	Planning & Development	<input type="checkbox"/>	City Council
<input type="checkbox"/>	Public Hearing	<input checked="" type="checkbox"/>	Liquor Control Commission (3/16/15)

Estimated Cost:		Budgeted:	YES	<input type="checkbox"/>	NO	<input type="checkbox"/>
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If NO, please explain how item will be funded:

### Executive Summary:

This is a request for a new Class B liquor license for Shima's Sushi to be located at 2400 E Main Street, St. Charles (former Sushi Yama Restaurant). The owners are not requesting a late night permit. All paper work is in order and background checks are being completed by the Police Department as well as fingerprints have been taken and BASSET certifications are complete.

### Attachments: *(please list)*

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

### Recommendation / Suggested Action *(briefly explain):*

Discussion of a proposal for a Class B Liquor License for Shima's Sushi to be located at 2400 E Main Street, St. Charles (former Sushi Yama Restaurant).

For office use only:	Agenda Item Number: 4
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Date: 3/16/15  
☒ New Application  
☐ Renewal Application

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



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

Ordinance 5.08.050.A1

Application must be completed in full

Incomplete applications will be rejected

Business Type: Circle one

Individual

Partnership

Corporation

Other

Business Name SHIMA'S SUSHI

Sales Tax #

Business Address 2400 E. Main St. Unit#107A St. Charles, IL 60174

Business Phone # To be apply

Contact Person Tadashi Shimabuku

Title President

Phone #

If Corporation, Corporate Name TK Shima, Inc.

Corporation Address 2400 E. Main St. Unit#107A St. Charles, IL 60174

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

Have you had a business within the City of St. Charles under any other corporate name: X Yes      No  
If yes, list address of business 40 W222 La Fox Rd. Campton Hill, IL 60175

Full Name, include Middle Initial Tadashi Shimabuku

Title President

Birth Date

Birthplace

Driver's License

Home Phone #

Home Address 3724 Linden Dr. Island Lake, IL 60042

Full Name, include Middle Initial Nobuo Kotake

Title Vice-President

Birth Date

Birthplace

Driver's License

Home Phone #

Home Address 137 S. Foley St. Bensenville, IL 60106

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:

Operation of Japanese Restaurant Offering Sushi and other  
Authentic Japanese Cuisine.

Initial: Liq Comm

Police Chief

Police Department



# Memo

Date: 3/13/2015

To: The Honorable Ray Rogina, Mayor-Liquor Commissioner

From: James Keegan, Chief of Police *J. Keegan*

Re: Background Investigations; Abby's; Salsa Verde & Shima's Sushi (All Class B Requests)

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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 above mentioned establishments.

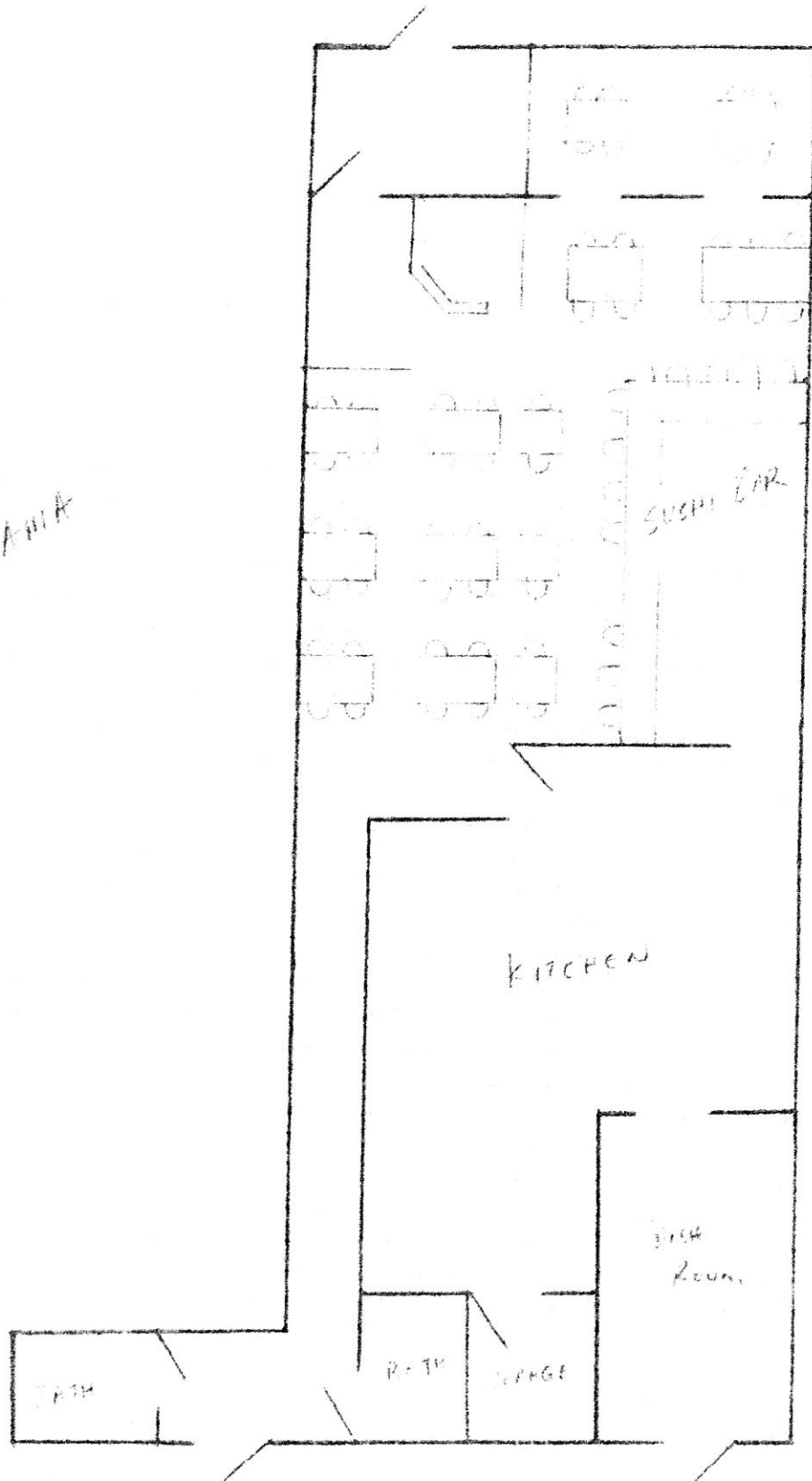
As is customary procedure, a detective was assigned each of these investigations and reviewed both the site location and the corresponding applicants of these proposed liquor license applications.

We found nothing that would preclude either of the site locations and the applicants from moving forward with liquors sales and on-site consumption, subject to Council/Commission approval.

Thank you in advance for your consideration in this matter.

Abby's:	11 N. 3 <sup>rd</sup> Street
Salsa Verde:	1850 Lincoln Highway
Shima's Sushi:	2400 E. Main Street #107A

SUSHI / AMIA



## **BUSINESS PLAN**

### **SHIMA'S SHUSHI JAPANESE RESTAURANT AT ST. CHARLES**

SHIMA' SUSHI delivers a traditional Japanese cuisine by the hand of real Japanese professional kitchen chef and experience sushi chef.

We are loved to have people who locals living in the area of St. Charles, IL would love to have family style Japanese foods and unique sushi as well.

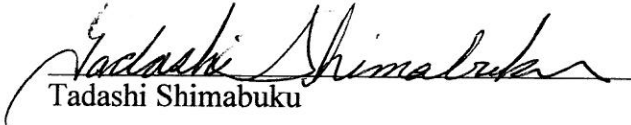
We specialize in Japanese seafood and sushi prepared to your specifications. At SHIMA'S SUSHI we buy only the finest ingredients and spare no expense to ensure quality and taste. Each ingredient is sourced from select marketplaces to provide freshness and an unbeatable flavor for all our customers.

Our gold to make you and your families to enjoy with our warm hospitality "OMOTENASHI" and friendly service.

" WE WELCOME "IRASHAI-MASE" TO ALL "

Come and bring along your families and friends to join newest Japanese restaurant in at St. Charles.

We hope to see you soon.

  
Tadashi Shimabuku

March 09,2015

# Welcome to

# SHIMA'S SUSHI

## Japanese Restaurant

### Kids' Meal

#### Kids' Dinner Plate

(Served with salad, steamed rice or vegetable fried rice, and one vegetable or pork egg roll)

\*Hibachi: Soy sauce flavor

\*Teriyaki: Sweet soy sauce flavor

#### Teriyaki or Hibachi 照焼/ヒバチ

Chicken 鶏肉..... \$7.95

Shrimp 海老..... \$8.95

Beef 牛肉..... \$9.95

Chicken Cutlet チキンカツ..... \$8.95

#### Kids' Chicken Cutlet



-All kids' dinner is served on a fish tray.

#### Kids' Sushi Appetizer

#### Joey & Johnny

ジョーイ アンド ジョニー

\$6.00

Crab stick sushi  
with egg cake and  
sushi rice wrapped  
in soy paper.



#### American Kids' Favorites

#### Corn Dog アメリカンドッグ

\$2.50

#### Chicken Nuggets チキンナゲット

\$4.95

#### Popcorn Shrimp ポップコーンシュリンプ

\$4.95

### Kids' Drink

Juice (Apple or Orange) ジュース.....\$2.00

Milk or Chocolate Milk 牛乳/チョコレートミルク..\$2.50

Kiddy Cocktail キディ・カクテル.....\$2.50

Ramune (Small) ラムネ.....\$2.50

Original, Orange, Strawberry, Grape, Melon

Ramune (Large) ラムネ.....\$4.50

Original, Strawberry, Melon

Bottled Water (Dasani or Perrier) 水.....\$1.50

Soft Drinks ソーダ.....\$2.50

Coke, Diet Coke, Cherry Coke, Sprite,

Fanta (Grape, Orange, Strawberry),

Ginger Ale, Club Soda, Tonic Water

Hot Green Tea or Iced Tea 緑茶/紅茶 .....\$2.00

\*Refill for Hot Tea and Iced Tea is free\*

Ramune  
(Small,  
Original)



Ramune  
(Large,  
Original)





## Cold Appetizer

### Japanese Traditions

**Goma-ae** 胡麻和え.....\$4.95  
Blanched spinach with a sesame sauce.

**Ohitashi** おひたし.....\$4.95  
Blanched spinach in a mild soy sauce.

**Cucumber Salad** きゅうりのサラダ.....\$4.95  
Sliced cucumber in a special vinegar dressing.

**Mixed Salad** ミックスサラダ.....\$5.95  
A mix of seaweed, squid, and octopus.

**Seaweed Salad** 冷し若布.....\$4.95

**Octopus Salad** たこ山菜.....\$4.95

**Squid Salad** いか山菜.....\$4.95



Goma-ae



Ohitashi



Cucumber Salad



Mixed Salad



Seaweed Salad



Octopus Salad

### Sunomono Moriawase

酢の物盛り合わせ

\$7.95

Sliced cucumber topped with various kinds of fresh seafood and marinated in a vinegar sauce.



### Tataki

Seared tuna or beef served with two kinds of Japanese sauce.

**Tuna Tataki** 鮪のたたき.....\$12.95

**Beef Tataki** 牛肉のたたき...\$12.95



Beef Tataki

### Specials

#### Ray's Smoked Salmon

レイのスモークサーモン

\$7.95

Smoked salmon, jalapeno, and cream cheese wrapped with seaweed.



#### Sashimi Appetizer

刺身アペタイザー

\$12.95

Sampler of tuna, white tuna, salmon, and red snapper sashimi.



### Sushi Roll Appetizer

寿司(巻き)アペタイザー

\$7.50



3 choices of the following:

California, Boston, Alaskan, Philadelphia, Spicy Tuna, Spicy White Tuna, Spicy Salmon, and Spicy Scallop.

### Sushi & Roll Appetizer

にぎり寿司と巻き寿司アペタイザー

\$9.95

**Sushi** (3 choices of the following):

Tuna, White Tuna, Salmon, Yellowtail, White Fish, Octopus, and Smelt Roe.

**Roll** (2 choices of the following)

California, Boston, Alaskan, Philadelphia, Spicy Tuna, Spicy White Tuna, Spicy Salmon, and Spicy Scallop.



### Shima's Tower

Avocado and fresh fish marinated in vinaigrette.

1) **Tuna Tower** 島タワー(鮪).....\$9.95

2) **White Tuna Tower** 島タワー(白鮪)..\$9.95

3) **Salmon Tower** 島タワー(鮭).....\$9.95

4) **Christine's Tower** クリスティン・タワー (tuna, white tuna, and salmon).....\$12.95



Tuna Tower



Christine's Tower

### Shima's Special Salad

#### 1) Shrimp & Calamari Tempura

島サラダ(海老といかの天ぷら)

(Large) \$12.95 (Small) \$6.95

#### 2) Salmon & White Tuna Tempura

島サラダ(鮭と白鮪の天ぷら)

(Large) \$12.95 (Small) \$6.95

#### 3) Fresh Tuna & Avocado

島サラダ(鮪の刺身とアボカド)

(Large) \$12.95 (Small) \$6.95

#### 4) Avocado

島サラダ(アボカド)

(Large) \$9.95 (Small) \$5.95

Shrimp & Calamari Tempura (Large)

Fresh Tuna & Avocado (Small)



# Hot Appetizer

## Japanese Favorites

### Edamame 枝豆

\$4.25

Boiled soy beans served warm and in the pod.



### Egg Roll 春巻 (2 pieces)

\$3.25

Choice of pork or vegetable.



### Crab Rangoon クラブ・ラングーン

\$4.95

Packed with a mix of crab and cream cheese.



### Avocado Egg Roll (2 pieces)

アボカドの春巻  
\$5.95

Filled with avocado, cream cheese, and a crab stick.



### Gyoza (6 Pieces) 餃子

\$4.95

Japanese style pot stickers. Choice of pork or chicken.



### Shumai (4 pieces) シュウマイ

\$5.95

Steamed or deep fried shrimp dumplings.



### Agedashi Tofu (5 pieces) 揚げ出し豆腐

\$5.25

Deep fried tofu served in a special sauce.



### Yakitori (2 pieces) 焼鳥

\$4.95

Skewers of roasted chicken brushed with special sauce.



### Beef & Asparagus (8 pieces) ビーフ・アスパラ

\$7.95

Asparagus wrapped with thinly sliced beef.



### Egg Yolk Shrimp 海老の卵黄ソース添え

\$6.95

Shrimp covered in an egg yolk sauce.



### Garlic Shrimp ガーリック・シュリンプ

\$6.95

Shrimp coated in garlic-infused bread crumbs.



### Kakiage かき揚げ

\$4.95

A mix of deep fried vegetables and seafood.



### Takoyaki (5 pieces) たこやき

\$4.95

Japanese-style hush puppies with octopus inside.



### Bill's Special ビルのスペシャル

\$12.00

Salmon and Whitefish tempura with a cucumber salad.



### Baked Oysters ベイクド・オイスター

\$7.95

Covered in tempura crumbs and baked until golden.



## Sautéed Dishes

### Sautéed Squid

いかの丸焼き

\$6.95



### Sautéed Vegetables

野菜のソテー

\$5.95



## Tempura

Deep fried and served with a savory tempura sauce.

Combination Shrimp (2 pieces) & Vegetable (3 pieces) 海老と野菜	\$6.50
Vegetables 野菜	\$4.95
Avocado アボカド	\$4.95
Jalapeno ハラペーニョ	\$4.95
White Tuna 白鮭	\$5.95
Calamari いか	\$5.95
Chicken 鶏肉	\$5.95
Red Snapper 鯛	\$5.95
Salmon 鮭	\$5.95
Scallops 帆立	\$5.95
Shrimp 海老	\$5.95
Soft Shell Crab ソフト・シェル・クラブ	\$8.95



Avocado Tempura



Jalapeno Tempura



Calamari Tempura



Scallop Tempura

## Hibachi or Teriyaki

\*Hibachi: Soy sauce flavor  
\*Teriyaki: Sweet soy sauce flavor

Calamari いか	\$6.95
Chicken 鶏肉	\$6.95
Scallops 帆立	\$6.95
Shrimp 海老	\$6.95
Red Snapper 鯛	\$7.95
Salmon 鮭	\$7.95
Beef 牛肉	\$10.95
Fillet Mignon ファイル・ミニョン	\$14.95



Scallops



Calamari



## Dinner Menu

(Served with salad, choice of miso or mushroom soup, steamed rice or vegetable fried rice, and one vegetable or pork egg roll)

### Tempura

Deep fried in a batter and served with a savory tempura sauce.

- Vegetable (10 pieces) 野菜の天ぷら.....\$14.95  
 Shrimp (10 pieces) 海老の天ぷら.....\$19.95  
 Tempura Combination ~Vegetable (8 pieces) &  
 Shrimp (6 pieces) ~野菜と海老の天ぷらコンボ.....\$18.95

Tempura Combination



### Teriyaki or Hibachi

-Served in a bento box style

\*Hibachi: Soy sauce flavor \*Teriyaki: Sweet soy sauce flavor

- Combination 1 照焼/ヒバチコンボ 1 .....\$26.95  
 (Fillet Mignon and one of your choice from below)  
 Combination 2 照焼/ヒバチコンボ 2 .....\$22.95  
 (Two of your choices from the below exclude Fillet Mignon)  
 Fillet Mignon ファイル・ミニョン .....\$22.95  
 Beef 牛肉.....\$19.95 | Scallops 帆立.....\$18.95  
 Calamari いか.....\$18.95 | Red Snapper 鯛.....\$18.95  
 Salmon.....\$18.95 | Shrimp 海老.....\$18.95  
 Chicken 鶏肉.....\$17.95



Combination 1  
(Hibachi Fillet Mignon & Shrimp)



Hibachi Fillet Mignon

### Panko Encrusted Dishes\*1

Deep fried in panko and served with special tonkatsu sauce.

- Beef Cutlet ビーフかつ.....\$20.95  
 Fried Shrimp (7 pieces) 海老フライ.....\$18.95  
 Chicken Cutlet チキンかつ .....\$17.95



Beef Cutlet



Fried Shrimp

\*1 What is "Panko"?

"Panko (パン粉)" is simply Japanese bread crumbs used for fried food. Compared with bread crumbs commonly sold in the United States, panko is crispier when it is fried. "Pan" means "bread" in Portuguese because bread was brought to Japan by Portuguese missionaries. "ko" means "flour", "crumb" or "powder".

## Japanese Fusion

-Served in a bento box style

- Beef & Broccoli  
 牛肉とブロッコリの炒め物..\$19.95  
 Shrimp & Broccoli  
 海老とブロッコリの炒め物..\$18.95  
 Chicken & Broccoli  
 鶏肉とブロッコリの炒め物..\$17.95



Beef & Broccoli

### Sautéed Vegetables

#### Sautéed Vegetables

野菜のソテー

\$12.95

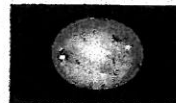
Assorted vegetables sautéed with soy sauce.



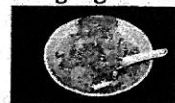
## Sides

### Soups & Salad

- Miso Soup 味噌汁 .....\$1.50  
 Japanese soybean soup with seaweed, tofu, and green onion.  
 Mushroom Soup きのことスープ .....\$1.50  
 Chicken broth with green onion, mushroom and tempura crumbs.  
 Salad サラダ .....\$2.00  
 Served with ginger dressing.



Miso Soup



Mushroom Soup



Salad

### Fried Rice

\*Small: a bowl of fried rice

\*Large: equivalent to two bowls of fried rice.

- 1)Vegetable Fried Rice 野菜焼飯  
 (Large)\$5.00 (Small)\$2.50  
 2)Chicken Fried Rice 鶏肉焼飯  
 (Large)\$6.00 (Small)\$3.00  
 3)Shrimp Fried Rice 海老焼飯  
 (Large)\$7.00 (Small)\$3.50  
 4)Beef Fried Rice 牛肉焼飯  
 (Large)\$8.00 (Small)\$4.00  
 5)Fried Rice Combo コンボ焼飯  
 (Large)\$12.95 (Small)\$5.95



Vegetable Fried Rice (S)



Vegetable Fried Rice (L)

## Sushi / Sashimi Dinner

(Served with salad, choice of miso or mushroom soup and one vegetable or pork egg roll)

### Sushi Combination Plate

寿司コンビネーション

\$21.95

2 Tuna, 2 Salmon,  
1 California roll(4 pieces),  
1 Spicy Tuna(4 pieces) and  
1 each of the following: White Tuna,  
White Fish, Yellowtail, Shrimp,  
and Octopus.



### American Sushi Combination

アメリカン寿司コンビネーション

\$22.95

4 Tuna, 4 Salmon,  
1 California rolls(4 pieces),  
and 1 Spicy Tuna(4 pieces).



### Sashimi Combination Plate

刺身コンビネーション

(21 pieces)

\$23.95

An assortment of freshly sliced raw fish  
served with shredded radish.  
Comes with choice of steamed white rice  
or fried rice.



Fresh slices of tuna, salmon or assorted raw seafood served  
over a bed of sushi rice.

Chirashi ちらし寿司.....\$21.95

Tekka-Don 鉄火丼.....\$21.95

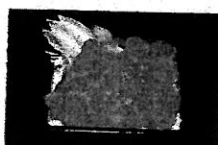
Salmon-Don 鮭丼.....\$21.95

Unagi-Don 鰻丼.....\$21.95

Broiled freshwater eel mixed with a Japanese-style  
barbeque sauce and served over warm rice.



Chirashi



Tekka-Don



Unagi-Don

### Sushi & Sashimi Combination Plate

寿司・刺身コンビネーション

\$28.95

**Sashimi:**  
1 Tuna, 1 White Tuna, 1 Yellowtail,  
and 1 Salmon.

**Sushi:**  
1 California Roll(4 pieces),  
1 Spicy Tuna(4 pieces),  
and 1 each of the following:  
Tuna, White Tuna, Yellowtail, Shrimp,  
and Salmon.



## Noodle Dinner

### Tempura Udon/Soba

Udon: Thick Japanese wheat noodle.  
Soba: Japanese buckwheat noodle.

Shrimp and vegetable tempura served  
with your choice of udon or soba.

Tempura Udon 天婦羅うどん

Full Size (フルサイズ).....\$9.95

Half Size (ハーフサイズ)...\$5.95

Tempura Soba 天婦羅そば.....\$9.95



### Nabeyaki Udon

Udon: Thick Japanese wheat noodle.

Nabeyaki Udon 鍋焼きうどん

.....\$12.95

Shrimp and crab stick tempura,  
chicken, and egg served in a pot  
over hot soup and thick udon noodle.



### Niku Udon

Udon: Thick Japanese wheat noodle.

Niku Udon 肉うどん

Full Size (フルサイズ)...\$12.95

Half Size (ハーフサイズ)..\$6.95

Beef and green onion served with  
udon noodles in a soy sauce broth.



### Yakisoba

Japanese style egg noodles stir-fried  
with vegetables in a light sauce.  
Comes with miso or mushroom soup.

Vegetable 野菜.....\$10.95

Chicken 鶏肉.....\$12.95

Shrimp 海老.....\$13.95

Beef 牛肉.....\$14.95

Shrimp Yakisoba



### Tempura Zaru Soba

Soba: Japanese buckwheat noodle.

Tempura and cold soba  
noodles with a dipping broth  
on the side.

Tempura Zaru Soba

天ざるそば.....\$12.95



### Ramen

Ramen ラーメン .....\$9.95

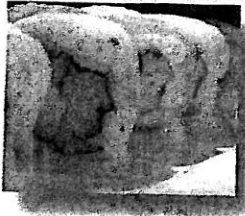
A Japanese favorite. Egg noodles  
and vegetables in a light soy  
sauce broth.







**Sara's Roll** - California roll topped with crab stick, tempura crumbs, and special sauce.



**Rainbow Roll** - California roll topped with tuna, white tuna, salmon, and yellowtail.



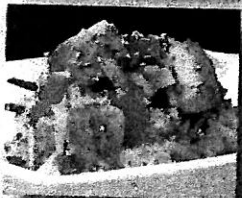
**Snake Roll** - Eel roll topped with eel tempura, tempura crumbs, and barbeque sauce.



**Cancun Roll** - Shrimp tempura and jalapeno slices topped with avocado, cilantro, and special sauce.



**Sean's Roll** - Shrimp tempura, cucumber, crab stick, spicy tuna, and special sauce.



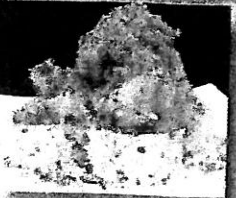
**Kayla's Roll** - Deep fried spicy tuna roll topped with a mix of avocado, cucumber, mango, and tuna.



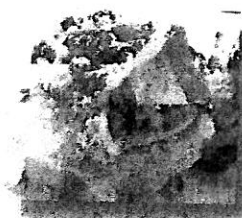
**Courtney's Roll** - Shrimp tempura, spicy tuna, cucumber, crab stick tempura, and avocado wrapped in seaweed and deep fried.



**Shima's Roll #2** - Shrimp tempura and cream cheese topped with with avocado, mango, and special sauce.



**Shima's Roll #4** - California roll topped with garlic shrimp and tempura crumbs.



**Mom's Roll** - Deep fried California roll with crab stick, cream cheese, tempura crumbs, and special sauce.



**Caterpillar Roll** - Eel roll topped with avocado and barbeque sauce.



**Big Roll** - Egg, cucumber, crab stick, pickled radish, squash, and smelt roe.



**Sandy's Roll** - Shrimp tempura, cream cheese, crab stick, avocado, and special sauce.



**Crazy Roll** - Tuna, white tuna, salmon, cilantro, jalapeno, cream cheese, crab stick, and special sauce.



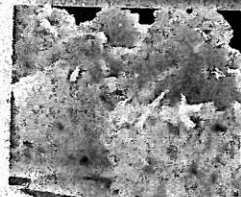
**Volcano** - Spicy tuna topped with spicy scallop, tempura crumbs, and special sauce.



**Shima's Roll #1** - Tempura calamari and cream cheese deep fried and topped with tempura crumbs and special sauce.



**Shima's Roll #3** - California roll topped with golden shrimp and smelt roe.



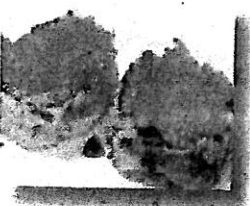
**Shima's Roll #5** - Spicy scallop roll topped with crab stick, smelt roe, tempura crumbs, and special sauce.



**Burrito** - Shrimp tempura, cream cheese, crab stick, and jalapeno wrapped in a tortilla, deep fried and topped with special sauce.



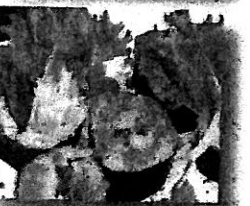
**Godzilla** - Shrimp tempura, cream cheese, and crab stick, deep fried and topped with special sauce.



**Rock n' Roll** - Shrimp tempura, cream cheese, crab stick, and smelt roe, deep fried and topped with special sauce.



**Shana's Roll** - Shrimp tempura, crab stick, cream cheese, and eel, deep fried and topped with special sauce.



**Dynamite** - Green leaf lettuce, shrimp tempura, jalapeno, and crab stick wrapped with seaweed and topped with extra spicy sauce.



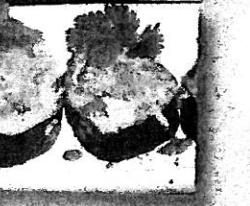
**Summer Roll** - Yellowtail topped with tuna, white tuna, cilantro, and special sauce.



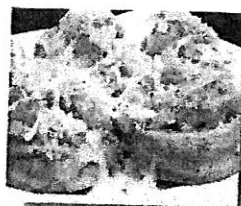
**Sunset Roll** - Spicy crab stick mixed with smelt roe and topped with salmon, smelt roe, and special sauce.



**Van's Roll** - Salmon skin, avocado, cucumber, egg cake, smelt roe, and special sauce.



**Andro & Gerry** - Fried oyster, smelt roe, and jalapeno topped with crab stick, cilantro, and special sauce.



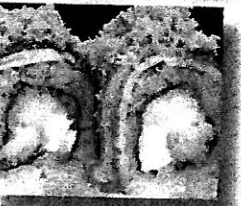
**Net's Roll** - Avocado, spicy tuna, crab stick, and shrimp tempura topped with spicy scallop and special sauce.



**Susan's Roll** - Shrimp tempura, jalapeno, and spicy tuna topped with spicy crab and special sauce.



**Dragon Roll** - Eel and cucumber topped with avocado, shrimp, and special sauce.



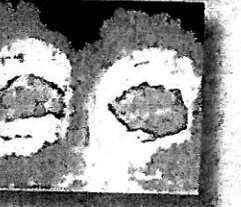
**Green Dragon** - Tempura shrimp and cream cheese topped with avocado, tempura crumbs, and special sauce.



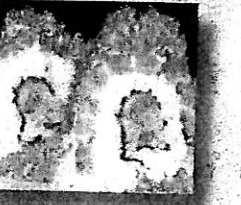
**Red Dragon** - Spicy tuna topped with tuna, avocado, tempura crumbs, and special sauce.



**White Dragon** - Spicy white tuna topped with white tuna, avocado, tempura crumbs, and special sauce.



**Orange Dragon** - Spicy salmon topped with salmon, avocado, tempura crumbs, and special sauce.



**Rainbow Dragon** - Spicy tuna topped with tuna, salmon, white salmon, avocado, tempura crumbs, and special sauce.

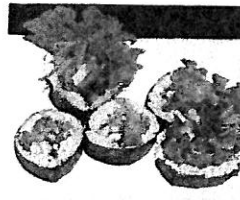


**Black Dragon** - Eel, cucumber, and cream cheese wrapped with eel and topped with smelt roe and special sauce.





**Felicity's Roll** - Shrimp tempura, spicy tuna, green leaf lettuce, jalapeno, crab stick, and cream cheese with special sauce and tempura crumbs.



**Alex's Roll** - Avocado, cucumber, carrot, asparagus, sweet potato, and green leaf lettuce.



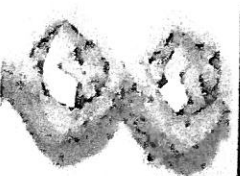
**Brett's Roll** - Shrimp tempura and cucumber topped with tuna, avocado, and red spicy sauce.



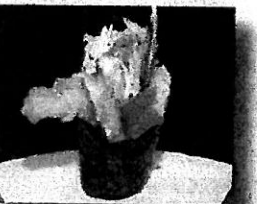
**Claudio's Roll** - Shrimp tempura and avocado topped with tuna, salmon, and red spicy sauce.



**Crystal's Roll** - Spicy tuna and jalapeno topped with tuna, white tuna, jalapeno and a spicy sauce.



**Gina's Roll** - Avocado, crab stick, and cream cheese.



**Maddie's Roll** - Calamari tempura, cucumber, crab stick, spicy tuna, and special sauce. Can be Hand Roll (pictured) or Regular Roll (Maki).



**Shima's Roll #6** - Tuna and jalapeno topped with jalapenos and a spicy sauce.

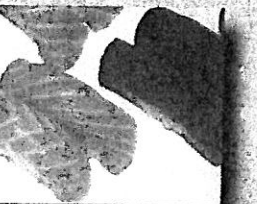


**Spider** - Deep fried soft shell crab and cucumber.



**Natalie** - Shrimp tempura, cucumber, and cream cheese topped with avocado, crab stick, and tempura crumbs.

## ***A Guide for the Beginner:***



**Sushi** - Traditional sushi looks similar to this. It is a slice of raw fish on top of vinegar-infused rice with a dab of wasabi inbetween.



**Sashimi** - Sashimi is simply slices of raw fish. It is generally eaten with a dash of soy sauce and pickled ginger.



**Maki** - Maki means 'roll' in Japanese. It is seaweed wrapped around sushi rice and a filling of your choice. Does not need to be raw fish.



**Hand Roll** - A hand roll is not the same as maki. It is a larger roll and conical in shape as seen in the picture here. Mark 'HD' on your sushi menu when ordering.



**Crunchy Roll** - A crunchy roll is a maki roll that is covered in crunchy tempura crumbs. Mark 'CR' on your sushi menu when ordering.



**Spicy Roll** - A roll with spicy sauce. Both maki and hand rolls can be made spicy upon request. Mark 'SP' on your sushi menu when ordering.

# Welcome to

# SHIMA'S SUSHI

## Japanese Restaurant

### Kids' Meal

(Served with salad, steamed rice or vegetable fried rice, and one vegetable or pork egg roll)

#### Kids' Dinner Plate

\*Hibachi: Soy sauce flavor  
\*Teriyaki: Sweet soy sauce flavor

#### Teriyaki or Hibachi 照焼/ヒバチ

Chicken 鶏肉.....\$7.95  
Shrimp 海老.....\$8.95  
Beef 牛肉.....\$9.95

Chicken Cutlet チキンカツ.....\$8.95



Kids' Chicken Cutlet

-All kids' dinner is served on a fish tray.

### Kids' Sushi Appetizer

#### Simple Roll

素巻き

\$3.50

Simply rice and seaweed. Good for the sushi beginner (kids and adults).



#### Joey & Johnny

ジョーイ アンド ジョニー

\$6.00

Crab stick sushi with egg cake and sushi rice wrapped in soy paper.



### American Kids' Favorites

Corn Dog アメリカンドッグ.....\$2.50

Chicken Nuggets チキンナゲット.....\$4.95

Popcorn Shrimp ポップコーンシュリンプ.....\$4.95



Corn Dog



Chicken Nuggets



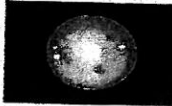
Popcorn Shrimp

### Sides

Miso Soup 味噌汁.....\$1.50  
Japanese soy bean soup with seaweed, tofu, and green onion.

Mushroom Soup きのこスープ.....\$1.50  
Chicken broth with green onion, mushroom and tempura crumb.

Salad サラダ.....\$2.00  
Served with ginger dressing.



Miso Soup



Mushroom Soup



Salad

### Kids' Drink

Juice ジュース.....\$2.00  
Apple or Orange

Milk or Chocolate Milk  
牛乳/チョコレートミルク.....\$2.50

Kiddy Cocktail キディ・カクテル.....\$2.50

Ramune (Small) ラムネ.....\$2.50  
Original, Orange, Strawberry, Grape, Melon

Ramune (Large) ラムネ.....\$4.50  
Original, Strawberry, Melon

Bottled Water 水.....\$1.50  
Dasani or Perrier

Soft Drinks ソーダ.....\$2.50  
Coke, Diet Coke, Cherry Coke, Sprite, Fanta (Grape, Orange, Strawberry), Ginger Ale, Club Soda, Tonic Water

Hot Green Tea or Iced Tea  
緑茶/紅茶.....\$2.00

\*Refill for Hot Tea and Iced Tea is free\*



Ramune (Small, Original)



Ramune (Small, Strawberry)



Ramune (Large, Original)



## Cold Appetizer

### Japanese Traditions

Goma-ae 胡麻和え.....	\$4.95
Blanched spinach with a sesame sauce.	
Ohitashi おひたし.....	\$4.95
Blanched spinach in a mild soy sauce.	
Cucumber Salad きゅうりのサラダ.....	\$4.95
Sliced cucumber in a special vinegar dressing.	
Mixed Salad ミックスサラダ.....	\$5.95
A mix of seaweed, squid, and octopus.	
Seaweed Salad 冷し若布.....	\$4.95
Octopus Salad たこ山菜.....	\$4.95
Squid Salad いか山菜.....	\$4.95



Goma-ae



Ohitashi



Cucumber Salad



Mixed Salad



Seaweed Salad



Octopus Salad

### Sunomono Moriawase

酢の物盛り合わせ

\$7.95

Sliced cucumber topped with various kinds of fresh seafood and marinated in a vinegar sauce.



### Tataki

Seared tuna or beef served with two kinds of Japanese sauce.

Tuna Tataki 鰯のたたき.....\$12.95

Beef Tataki 牛肉のたたき...\$12.95



Beef Tataki

### Specials

#### Ray's Smoked Salmon

レイのスモークサーモン

\$7.95

Smoked salmon, jalapeno, and cream cheese wrapped with seaweed.



#### Sashimi Appetizer

刺身アペタイザー

\$12.95

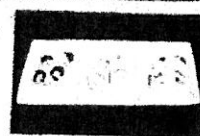
Sampler of tuna, white tuna, salmon, and Yellowtail.



### Sushi Roll Appetizer

寿司(巻き)アペタイザー

\$7.50



3 choices of the following:

California, Boston, Alaskan, Philadelphia, Spicy Tuna, Spicy White Tuna, Spicy Salmon, and Spicy Scallop.

### Sushi & Roll Appetizer

にぎり寿司と巻き寿司アペタイザー

\$9.95

Sushi (3 choices of the following):

Tuna, White Tuna, Salmon, Yellowtail, White Fish, Octopus, and Smelt Roe.

Roll (2 choices of the following)

California, Boston, Alaskan, Philadelphia, Spicy Tuna, Spicy White Tuna, Spicy Salmon, and Spicy Scallop.



### Shima's Tower

Avocado and fresh fish marinated in vinaigrette.

- 1) Tuna Tower 島タワー(鰯).....\$9.95
- 2) White Tuna Tower 島タワー(白鰯)...\$9.95
- 3) Salmon Tower 島タワー(鮭).....\$9.95
- 4) Christine's Tower クリスティン・タワー  
(tuna, white tuna, and salmon).....\$12.95



Tuna Tower



Christine's Tower

### Shima's Special Salad

#### 1) Shrimp & Calamari Tempura

島サラダ(海老といかの天ぷら)

(Large) \$12.95 (Small) \$6.95

#### 2) Salmon & White Tuna Tempura

島サラダ(鮭と白鰯の天ぷら)

(Large) \$12.95 (Small) \$6.95

#### 3) Fresh Tuna & Avocado

島サラダ(鰯の刺身とアボカド)

(Large) \$12.95 (Small) \$6.95

#### 4) Avocado

島サラダ(アボカド)

(Large) \$9.95 (Small) \$5.95

Shrimp & Calamari Tempura (Large)

Fresh Tuna & Avocado (Small)



## Hot Appetizer

### Japanese Favorites

#### Edamame 枝豆

\$4.25

Boiled soy beans served warm and in the pod.



#### Egg Roll 春巻

(2 pieces)

\$3.25

Choice of pork or vegetable.

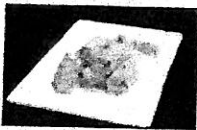


#### Crab Rangoon

クラブ・ラングーン

\$4.95

Packed with a mix of crab and cream cheese.



#### Avocado Egg Roll

(2 pieces)

アボカドの春巻

\$5.95

Filled with avocado, cream cheese, and a crab stick.



#### Gyoza

(6 Pieces)

餃子

\$4.95

Japanese style pot stickers. Choice of pork or chicken.



#### Shumai

(4 pieces)

シュウマイ

\$5.95

Steamed or deep fried shrimp dumplings.



#### Agedashi Tofu

(5 pieces)

揚げ出し豆腐

\$5.25

Deep fried tofu served in a special sauce.



#### Yakitori

(2 pieces)

焼鳥

\$4.95

Skewers of roasted chicken brushed with special sauce.



#### Beef & Asparagus

(8 pieces)

ビーフ・アスパラ

\$7.95

Asparagus wrapped with thinly sliced beef.



#### Egg Yolk Shrimp

海老の卵黄ソース添え

\$6.95

Shrimp covered in an egg yolk sauce.

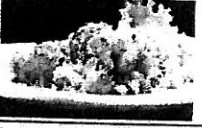


#### Garlic Shrimp

ガーリック・シュリンプ

\$6.95

Shrimp coated in garlic-infused bread crumbs.



#### Kakiage

かき揚げ

\$4.95

A mix of deep fried vegetables and seafood.



#### Takoyaki

(5 pieces)

たこやき

\$4.95

Japanese style hush puppies with octopus inside.



#### Bill's Special

ビルの特製

\$12.00

Salmon and Whitefish tempura with a cucumber salad.



#### Baked Oysters

ベイクド・オイスター

\$7.95

Covered in tempura crumbs and baked until golden.



## Sautéed Dishes

### Sautéed Squid

いかの丸焼き

\$6.95



### Sautéed Vegetables

野菜のソテー

\$5.95



## Tempura

Deep fried and served with a savory tempura sauce.

Combination Shrimp (2 pieces) & Vegetable (3 pieces) 海老と野菜..\$6.50

Vegetables 野菜.....\$4.95

Avocado アボカド.....\$4.95

Jalapeño ハラペーニョ.....\$4.95

White Tuna 白鮪.....\$5.95

Calamari いか.....\$5.95

Chicken 鶏肉.....\$5.95

Red Snapper 鯛.....\$5.95

Salmon 鮭.....\$5.95

Scallops 帆立.....\$5.95

Shrimp 海老.....\$5.95

Soft Shell Crab ソフト・シェル・クラブ

.....\$8.95



Avocado Tempura



Jalapeño Tempura



Calamari Tempura



Scallop Tempura

## Hibachi or Teriyaki

\*Hibachi: Soy sauce flavor

\*Teriyaki: Sweet soy sauce flavor

Calamari いか.....\$6.95

Chicken 鶏肉.....\$6.95

Scallops 帆立.....\$6.95

Shrimp 海老.....\$6.95

Red Snapper 鯛.....\$7.95

Salmon 鮭.....\$7.95

Beef 牛肉.....\$10.95

Fillet Mignon フィレ・ミニョン

.....\$14.95



Scallops



Calamari



## Lunch Menu

(Served with salad, choice of miso or mushroom soup, steamed rice or vegetable fried rice)

### Tempura

Deep fried and served with a savory tempura sauce.

Vegetable (10 pieces) 野菜の天ぷら.....\$9.95

Shrimp (7 pieces) 海老の天ぷら.....\$12.95

Tempura Combination ~Vegetable (5 pieces) & Shrimp (4 pieces) ~野菜と海老の天ぷらコンボ..\$14.95



Vegetable Tempura



Tempura Combination  
Vegetable & Shrimp

### Teriyaki or Hibachi

-Served in a bento box style

\*Hibachi: Soy sauce flavor \*Teriyaki: Sweet soy sauce flavor

Fillet Mignon ファイル・ミニョン.....\$19.95

Beef 牛肉.....\$14.95

Scallops 帆立.....\$12.95

Calamari いか.....\$12.95

Red Snapper 鯛.....\$12.95

Salmon 鮭.....\$12.95

Shrimp 海老.....\$12.95

Chicken 鶏肉.....\$10.95

Teriyaki Chicken



### Panko Encrusted Dishes\*1

-Served in a bento box style

Deep fried in panko and served with special tonkatsu sauce.

Beef Cutlet ビーフかつ.....\$14.95

Fried Shrimp (5 pieces) 海老フライ.....\$13.95

Chicken Cutlet チキンかつ.....\$12.95



Chicken Cutlet



Fried Shrimp

\*1 What is "Panko"?

"Panko (パン粉)" is simply Japanese bread crumbs used for fried food. Compared with bread crumbs commonly sold in the United States, panko is crispier when it is fried. "Pan" means "bread" in Portuguese because bread was brought by Portuguese missionaries to Japan. "ko" means "flour", "crumb" or "powder".

## Japanese Fusion

-Served in a bento box style

### Beef & Broccoli

ビーフとブロッコリの炒め物....\$14.95

### Shrimp & Broccoli

海老とブロッコリの炒め物.....\$12.95

### Chicken & Broccoli

チキンとブロッコリの炒め物....\$10.95



Beef & Broccoli

## Sushi / Sashimi Lunch

(Served with salad, choice of miso or mushroom soup)

### Sushi Lunch Plate 寿司ランチ \$14.95

Sushi (1 Piece Each):

Tuna, Yellowtail, White Tuna, Salmon, Shrimp, Egg Cake, and White Fish

Roll:

1 California Roll (4 Pieces) and 1 Spicy Tuna (4 Pieces)



### Sashimi Lunch Plate 刺身ランチ \$16.95

Sashimi

3 Tuna, 2 Salmon, 2 White Tuna, 2 Yellowtail, and 2 White Fish.

Comes with choice of steamed white rice or fried rice.



### Sushi & Sashimi Lunch Plate Special

寿司・刺身ランチスペシャル

\$21.95

Sushi (1 Piece Each)

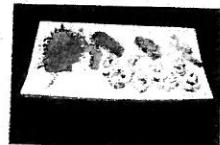
Tuna, White Tuna, Yellowtail, Shrimp, and Salmon.

Roll:

1 California roll (4 pieces) and 1 Spicy Tuna (4 pieces)

Sashimi:

Tuna, White Tuna, Yellowtail, and Salmon.



Fresh slices of tuna, salmon or assorted raw seafood served over a bed of sushi rice.

Chirashi ちらし寿司.....\$21.95

Tekka-Don 鉄火丼.....\$21.95

Salmon-Don 鮭丼.....\$21.95



Chirashi



Tekka-Don



Salmon-Don

## Noodle Lunch

### Tempura Udon/Soba

Udon: Thick Japanese wheat noodle.  
Soba: Japanese buckwheat noodle.

Shrimp and vegetable tempura  
served with your choice of udon  
or soba.

Tempura Udon 天婦羅うどん

Full Size (フルサイズ).....\$8.95

Half Size (ハーフサイズ)....\$5.95

Tempura Soba 天婦羅そば.....\$8.95



### Nabeyaki Udon

Udon: Thick Japanese wheat noodle.

Nabeyaki Udon 鍋焼きうどん  
.....\$9.95

Shrimp and crab stick tempura,  
chicken, and egg served in a pot  
over hot soup and thick udon  
noodles.



### Niku Udon

Udon: Thick Japanese wheat noodle.

Niku Udon 肉うどん

Full Size (フルサイズ).....\$9.95

Half Size (ハーフサイズ)..\$5.95

Beef and green onion served with  
udon noodles in a soy sauce broth.



### Yakisoba

Japanese style egg noodles stir-fried  
with vegetables in a light sauce.  
Comes with miso or muhroom soup.

Vegetable 野菜.....\$8.95

Chicken 鶏肉.....\$9.95

Shrimp 海老.....\$10.95

Beef 牛肉.....\$11.95



Shrimp Yakisoba

### Tempura Zaru Soba

Soba: Japanese buckwheat noodle.

Tempura and cold soba  
noodles with a dipping broth  
on the side.

Tempura Zaru Soba

天ざるそば.....\$9.95



### Ramen

Ramen ラーメン .....\$7.95

A Japanese favorite. Egg noodles  
and vegetables in a light soy  
sauce broth.



## Fried Rice Lunch

(Served with soup and salad)

1)Vegetable Fried Rice 野菜焼飯.....\$7.95

2)Chicken Fried Rice 鶏肉焼飯.....\$9.95

3)Shrimp Fried Rice 海老焼飯.....\$9.95

4)Beef Fried Rice 牛肉焼飯.....\$12.95

5)Fried Rice Combo コンボ焼飯.....\$14.95

Vegetables, chicken, shrimp, and beef.



Vegetable Fried Rice

## Don Lunch\*1

(Served with soup and salad)

Ten-Don 天丼 .....\$8.95

Deep fried shrimp and vegetable tempura  
coated with a sweet tempura sauce and served  
over warm rice.

Oyako-Don 親子丼 .....\$8.95

Chicken, egg, and vegetables lightly fried and  
flavored with soy sauce. Served over warm rice.

Chicken Teriyaki-Don チキン照焼丼 .....\$8.95

Pieces of teriyaki chicken and green onion  
served over a bowl of rice.

Chicken Katsu-Don チキンカツ丼 .....\$9.95

Panko encrusted chicken mixed with egg and  
served over warm rice.

Beef Katsu-Don ビーフカツ丼 .....\$12.95

Panko encrusted beef mixed with egg and  
served over warm rice.

Unagi-Don うなぎ丼 .....\$14.95

Broiled freshwater eel mixed with a  
Japanese-style barbeque sauce and served over  
warm rice.



Ten-Don



Oyako-Don



Chicken Teriyaki-Don



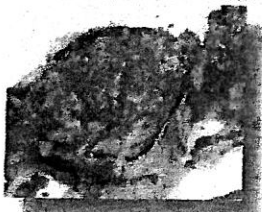
Unagi-Don

\*1"Don (丼)" is the abbreviation of "donburi" meaning "bowl".  
As you can tell from the name, Don is a dish where every  
thing is served in one bowl.





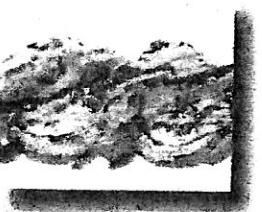
**Burrito** - Shrimp tempura, cream cheese, crab stick, and jalapeno wrapped in a tortilla, deep fried and topped with special sauce.



**Godzilla** - Shrimp tempura, cream cheese, and crab stick, deep fried and topped with special sauce.



**Rock n' Roll** - Shrimp tempura, cream cheese, crab stick, and smelt roe, deep fried and topped with special sauce.



**Shana's Roll** - Shrimp tempura, crab stick, cream cheese, and eel, deep fried and topped with special sauce.



**Dynamite** - Green leaf lettuce, shrimp tempura, jalapeno, and crab stick wrapped with seaweed and topped with extra spicy sauce.



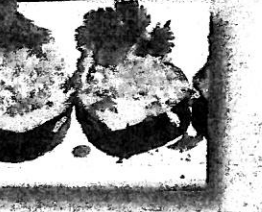
**Summer Roll** - Yellowtail topped with tuna, white tuna, cilantro, and special sauce.



**Sunset Roll** - Spicy crab stick mixed with smelt roe and topped with salmon, smelt roe, and special sauce.



**Van's Roll** - Salmon skin, avocado, cucumber, egg cake, smelt roe, and special sauce.



**Andro & Gerry** - Fried oyster, smelt roe, and jalapeno topped with crab stick, cilantro, and special sauce.



**Net's Roll** - Avocado, spicy tuna, crab stick, and shrimp tempura topped with spicy scallop and special sauce.



**Susan's Roll** - Shrimp tempura, jalapeno, and spicy tuna topped with spicy crab and special sauce.



**Dragon Roll** - Eel and cucumber topped with avocado, shrimp, and special sauce.



**Green Dragon** - Tempura shrimp and cream cheese topped with avocado, tempura crumbs, and special sauce.



**Red Dragon** - Spicy tuna topped with tuna, avocado, tempura crumbs, and special sauce.



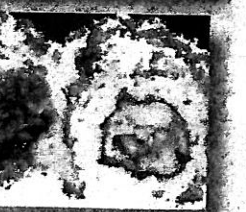
**White Dragon** - Spicy white tuna topped with white tuna, avocado, tempura crumbs, and special sauce.



**Orange Dragon** - Spicy salmon topped with salmon, avocado, tempura crumbs, and special sauce.



**Rainbow Dragon** - Spicy tuna topped with tuna, salmon, white salmon, avocado, tempura crumbs, and special sauce.



**Black Dragon** - Eel, cucumber, and cream cheese wrapped with eel and topped with smelt roe and special sauce.



**Sara's Roll** - California roll topped with crab stick, tempura crumbs, and special sauce.



**Rainbow Roll** - California roll topped with tuna, white tuna, salmon, and yellowtail.



**Snake Roll** - Eel roll topped with eel tempura, tempura crumbs, and barbeque sauce.



**Cancun Roll** - Shrimp tempura and jalapeno slices topped with avocado, cilantro, and special sauce.



**Sean's Roll** - Shrimp tempura, cucumber, crab stick, spicy tuna, and special sauce.



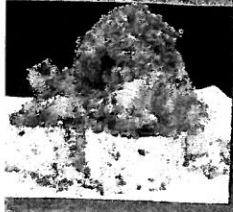
**Kayla's Roll** - Deep fried spicy tuna roll topped with a mix of avocado, cucumber, mango, and tuna.



**Courtney's Roll** - Shrimp tempura, spicy tuna, cucumber, crab stick tempura, and avocado wrapped in seaweed and deep fried.



**Shima's Roll #2** - Shrimp tempura and cream cheese topped with with avocado, mango, and special sauce.



**Shima's Roll #4** - California roll topped with garlic shrimp and tempura crumbs.



**Mom's Roll** - Deep fried California roll with crab stick, cream cheese, tempura crumbs, and special sauce.



**Caterpillar Roll** - Eel roll topped with avocado and barbeque sauce.



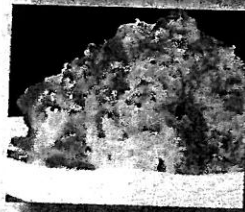
**Big Roll** - Egg, cucumber, crab stick, pickled radish, squash, and smelt roe.



**Sandy's Roll** - Shrimp tempura, cream cheese, crab stick, avocado, and special sauce.



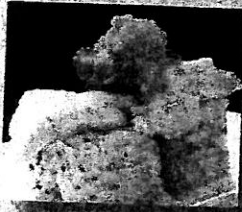
**Crazy Roll** - Tuna, white tuna, salmon, cilantro, jalapeno, cream cheese, crab stick, and special sauce.



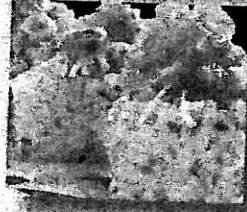
**Volcano** - Spicy tuna topped with spicy scallop, tempura crumbs, and special sauce.



**Shima's Roll #1** - Tempura calamari and cream cheese deep fried and topped with tempura crumbs and special sauce.



**Shima's Roll #3** - California roll topped with golden shrimp and smelt roe.



**Shima's Roll #5** - Spicy scallop roll topped with crab stick, smelt roe, tempura crumbs, and special sauce.





**Felicity's Roll** - Shrimp tempura, spicy tuna, green leaf lettuce, jalapeno, crab stick, and cream cheese with special sauce and tempura crumbs.



**Brett's Roll** - Shrimp tempura and cucumber topped with tuna, avocado, and red spicy sauce.



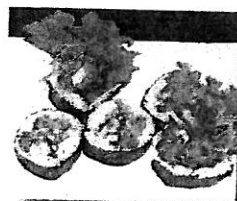
**Crystal's Roll** - Spicy tuna and jalapeno topped with tuna, white tuna, jalapeno and a spicy sauce.



**Maddie's Roll** - Calamari tempura, cucumber, crab stick, spicy tuna, and special sauce. Can be Hand Roll (pictured) or Regular Roll (Maki).



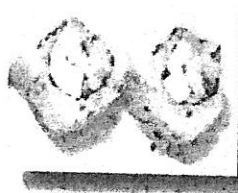
**Spider** - Deep fried soft shell crab and cucumber.



**Alex's Roll** - Avocado, cucumber, carrot, asparagus, sweet potato, and green leaf lettuce.



**Claudio's Roll** - Shrimp tempura and avocado topped with tuna, salmon, and red spicy sauce.



**Gina's Roll** - Avocado, crab stick, and cream cheese.

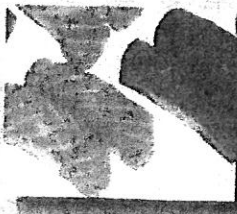


**Shima's Roll #6** - Tuna and jalapeno topped with jalapenos and a spicy sauce.



**Natalie** - Shrimp tempura, cucumber, and cream cheese topped with avocado, crab stick, and tempura crumbs.

## ***A Guide for the Beginner:***



**Sushi** - Traditional sushi looks similar to this. It is a slice of raw fish on top of vinegar-infused rice with a dab of wasabi inbetween.



**Maki** - Maki means 'roll' in Japanese. It is seaweed wrapped around sushi rice and a filling of your choice. Does not need to be raw fish.



**Crunchy Roll** - A crunchy roll is a maki roll that is covered in crunchy tempura crumbs. Mark 'CR' on your sushi menu when ordering.



**Sashimi** - Sashimi is simply slices of raw fish. It is generally eaten with a dash of soy sauce and pickled ginger.



**Hand Roll** - A hand roll is not the same as maki. It is a larger roll and conical in shape as seen in the picture here. Mark 'HD' on your sushi menu when ordering.



**Spicy Roll** - A roll with spicy sauce. Both maki and hand rolls can be made spicy upon request. Mark 'SP' on your sushi menu when ordering.



## AGENDA ITEM EXECUTIVE SUMMARY

Title: Discussion of a Proposal for a Class B Liquor License for Salsa Verde Restaurant to be located at 1850 Lincoln Highway, St. Charles

Presenter: Mayor Rogina

*Please check appropriate box:*

<input type="checkbox"/>	Government Operations	<input type="checkbox"/>	Government Services
<input type="checkbox"/>	Planning & Development	<input type="checkbox"/>	City Council
<input type="checkbox"/>	Public Hearing	<input checked="" type="checkbox"/>	Liquor Control Commission (3/16/15)

Estimated Cost:

Budgeted:

YES

NO

If NO, please explain how item will be funded:

### Executive Summary:

This is a request for a new Class B liquor license for Salsa Verde Restaurant to be located at 1850 Lincoln Highway, St. Charles. The owners are not requesting a late night permit. All paper work is in order and background checks are being completed by the Police Department as well as fingerprints have been taken and BASSET certifications are complete.

### Attachments: (please list)

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

### Recommendation / Suggested Action (briefly explain):

Discussion of a Proposal for a Class B Liquor License for Salsa Verde Restaurant to be located at 1850 Lincoln Highway, St. Charles.

For office use only:

Agenda Item Number: 5



Date: 3/3/15  
☒ 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 Salsa Verde Mexican Restaurant

Sales Tax #

Business Address 1850 Lincoln Hwy. St. Charles

Business Phone # 630.444.0673

Contact Person Paul Arcaniga Title owner

Phone #

If Corporation, Corporate Name

Corporation Address

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 Paul Arcaniga

Title owner

Birth Date [REDACTED] Birthplace [REDACTED] Driver's License [REDACTED]

Home Phone [REDACTED]

Home Address 9308 Juthand Ct Apt D  
Indianapolis IN 46250

Full Name, include Middle Initial

Title

Birth Date Birthplace Driver's License #

Home Phone #

Home Address

Full Name, include Middle Initial

Title

Birth Date Birthplace Driver's License #

Home Phone #

Home Address

Type of Establishment: ☐ Package ☒ Restaurant ☐ Tavern ☐ Hotel/Banquet/  
Arcada/Q-Center ☐ Other

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

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

Family-style Restaurant - with drive-thru & indoor  
dining - Mexican theme

Initial: Liq Comm

Police Chief

Police Department



# Memo

Date: 3/13/2015  
To: The Honorable Ray Rogina, Mayor-Liquor Commissioner  
From: James Keegan, Chief of Police *J. Keegan*  
Re: Background Investigations; Abby's, Salsa Verde & Shima's Sushi (All Class B Requests)

---

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 above mentioned establishments.

As is customary procedure, a detective was assigned each of these investigations and reviewed both the site location and the corresponding applicants of these proposed liquor license applications.

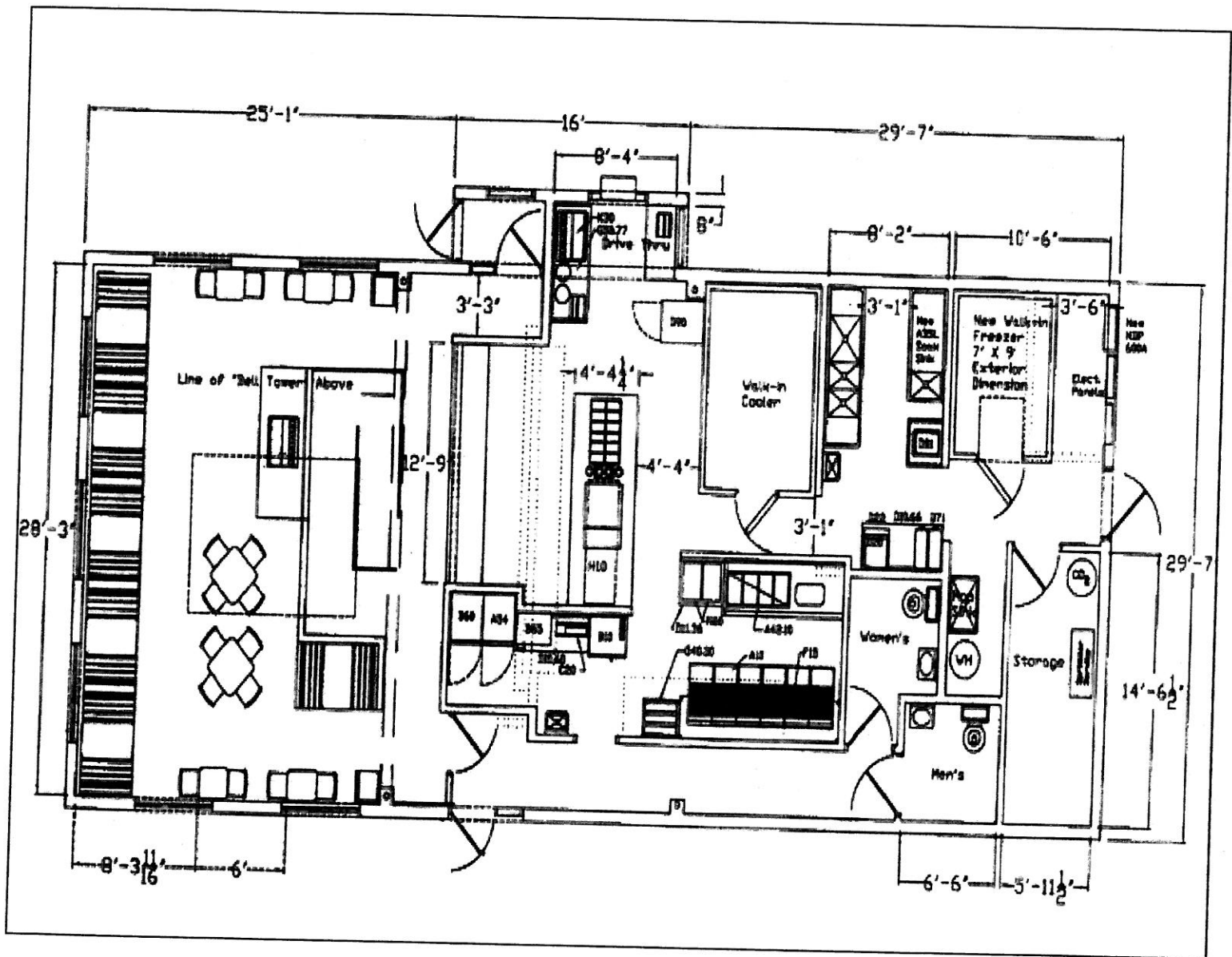
We found nothing that would preclude either of the site locations and the applicants from moving forward with liquors sales and on-site consumption, subject to Council/Commission approval.

Thank you in advance for your consideration in this matter.

Abby's:	11 N. 3 <sup>rd</sup> Street
Salsa Verde:	1850 Lincoln Highway
Shima's Sushi:	2400 E. Main Street #107A

## Prime Restaurant Outlot w/ Drive-Thru

**2,150 Square Foot Outlot Available**  
**1850 Lincoln Highway, St. Charles, Illinois**



# Shodeen Management

89 N 1st Street  
Geneva, IL 60134

(630) 232-7883 - Phone  
(630) 232-7895 - Fax

<http://www.shodeenmanagement.com>

Salsa Verde Mexican Rest.  
1850 Lincoln Highway  
Saint Charles, IL 60174

March 4, 2015

Liquor Control Commission  
City of St Charles  
2 E. Main Street  
St. Charles, Illinois 60174

### Business Description

The Salsa Verde Mexican restaurant intends to serve a wide variety of entrees that will be of Mexican origin. This original concept, along with the desire to build an inviting, family-friendly restaurant.

Mr. Arechiga's mission is to provide outstanding, authentic Mexican food in a timely manner and at an incomparable price concurrently remaining within the letter of the law regarding the sale of food in the State of Illinois.

#### ❖ **Mangement Team**

The Company was founded by Arechiga-family who has more than 10 years of experience in the food service industry.

#### ❖ **Expansion Plan**

Salsa Verde Restaurant was first opened our in Yorkville in October of 2012, it is the first establishment of its kind around the city of Yorkville and its surrounding area. Then in January of 2014, we opened our St. Charles location. Moreover in the near future, planning to open another location in Oswego IL.

#### ❖ **Registered Name and Corporate Structure**

The Salsa Verde restaurant is registered as a Domestic LLC in the State of Illinois.

#### ❖ **Mexican Cuisine Entrees**

The restaurant will offer a number of authentic Mexican entrees including tortas, tacos, enchiladas, tostadas, tamales, fajitas, chiles rellenos, and a number of other Mexican themed dishes.

#### ❖ **Beverages**

The restaurant also offers its patrons an expansive line of beverages including bottled water, fountain soda.

### ❖ **Customer Profile**

The restaurant's average customer will be a man or woman living in the Company's targeted market. Common traits among clients will include, lives or works no more than 10 miles from the Company's location. • Will spend \$25 to \$35 per visit to the Mexican Restaurant location. The restaurant will be working toward the original concept, and desire to build an inviting, family-friendly restaurant.

### ❖ **Success factors**

Salsa Verde Mexican Restaurant was honoured to have received the 2014 Image Community Award during the 93<sup>rd</sup> Charlemagne Awards.



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12345

## MENU

[Click here to print/download Menu](#)

### Botanas Appetizers

Guacamole & Chips \$4.49  
Cheese Dip & Chips \$4.49

Chorizo & Cheese Dip \$4.49  
*with chips*

Salsa Verde's own Dip with Chips \$4.49  
*Ground Beef, pico de gallo and cheese dip*

Fiesta Fries \$3.99  
*Fries topped with chorizo, cheese and pico de gallo*

Queso Fundido \$6.99  
*Melted Monterey-Jack Cheese with chorizo and pico de gallo. Served with Tortillas*

### Tacos \$1.85 & Tortas \$6.99

Asada Lomo  
*Grilled Steak Smoked Pork*

Pastor Vegetable  
*Marinated Pork*

Chorizo Carnitas  
*Mexican Style Sausage Pork*

Carne Molida Milanesa  
*Ground Beef Breaded Steak*

### Caldos Soups

Caldo de Res \$8.99  
*Beef and vegetable broth*

Caldo de Camarón \$9.99  
*Shrimp and vegetable soup*

### Órdenes Side Orders

Tortillas / Sour Cream / Shredded Cheese \$0.50

Red Rice or Refried Beans \$1.99

French Fries \$1.99

Guacamole / Cheese Dip \$2.49

Jalapeños Toreados \$0.99  
*Grilled Jalapeños*

Fresh Jalapeños \$0.50

### Mariscos Seafood

Ceviche \$7.99  
*Fresh tilapia cured and marinated in lime juice*

Ostiones \$5.99  
*Fresh oysters*

Coctel de Camarón \$10.49  
*Shrimp cocktail*

Pecado Frite \$10.99

Polla Asado  
Grilled Chicken

Carne Deshebrado  
Shredded Beef

Pollo Deshebrado  
Shredded Chicken

\$0.50 Add ons (each serves up to 5 tacos)

Shredded Cheese / Sour Cream / Black Beans /  
Jalapeños / Grilled Onions

### Enchiladas

Enchiladas Verdes  
Three grilled chicken enchiladas covered in green sauce \$8.99

Enchiladas Fiesta del Mar  
Two enchiladas filled with shrimp and crab meat and covered in a white, creamy sauce. Serves with rice \$8.99

Enchiladas Mexicanas  
Four different enchiladas with four different fillings and four different sauces \$8.49

### Burritos

Burritos de Picadillo  
Shredded beef burritos \$8.49

Burrito Chipotle  
Grilled chicken or steak tossed in our chipotle sauce and wrapped along with black beans, rice, lettuce and sour cream \$8.49

Burrito Fajita  
Grilled chicken or steak fajitas wrapped in a large flour tortilla and covered with red and green sauce \$8.49

Burrito Fiesta del Mar  
Shrimp, crabmeat and veggies wrapped in a flour tortilla \$8.99

### Tostadas

Ceviche - fish \$3.25  
Lomo - Smoked Pork Tenderloin \$3.25

Pulpo y Camarón  
Octopus and Shrimp \$4.25

Steak, Chicken, Ground Beef or Shredded Beef \$2.99

### Quesadillas

Quesadilla Fajita  
Chicken or steak fajitas wrapped in a large tortilla \$8.49

\$9.49

Deep-fried, Bone-in Catfish

Mojarra  
Deep-fried, whole Seafish \$9.99

Camarones  
Grilled Shrimp in garlic sauce or spicy diablo sauce \$10.99

Fajitas de Camarón  
Shrimp Fajitas served with rice, beans and tortillas \$10.49

Tacos de Pescado Chipotle  
Three grilled fish tacos on corn tortillas \$8.99

### Especialidades Specialities

Carnitas  
Seasons Pork Chunks \$9.49

Carne Asada  
Grilled Skirt Steak \$9.49

Carne Asada con Camarón  
Grilled Skirt Steak with Grilled Shrimp \$12.99

Chile Relleno  
Poblano and pepper stuffed with cheese \$7.49

Lengua en Salsa Verde  
Sliced Beef Tongue covered in green tomatillo sauce \$9.49

Carne con Chile  
Chunks of Chicken or Steak covered in a spicy red sauce \$8.99

Pollo con Mole  
Traditional shredded chicken smothered in mole sauce \$8.49

Taco Salad Fajitas  
Available in grilled chicken or steak \$8.99

Fajitas  
Available in Chicken, Steak, Pork or Vegetarian \$9.49

Fajitas Nachos  
Available in Grilled Chicken or Steak \$9.49

Carne a la Mexicana  
Skirt steak covered in grilled vegetables, red sauce and cheese \$11.99

Torta Ahogada \$8.99

Quesadilla de Camarón

Grilled Steak Quesadilla

**Vegetariano** Vegetarian

Substitute Meat on your Salsa Verde Dish

*Our grilled veggie mix includes: Broccoli, zucchini, squash, carrots, bell peppers, onions and tomatoes.***Posteras** Desserts

Flan

\$2.49

*Mexican style caramel custard*

Churros

\$1.99

*Fried dough sticks tossed in cinnamon sugar*

Buñuelos

\$1.99

*Crispy flour tortilla with cinnamon, sugar and honey*

Banana Chimichanga

\$3.49

*Deep-fried banana rolled in a flour tortilla with cinnamon sugar*

Fried Ice Cream

\$3.49

**Los Favoritos** Lunch Specials

Combo #1

Burrito Supremo

*Our giant signature burrito, stuffed with your choice of meat, rice and beans. Perfect for those on-the-go!*

Combo #2

Quesadilla

*Choose from ground beef, shredded chicken or shredded beef along with melted cheese inside a toasty flour tortilla.*

Combo #3

Enchiladas Rojiverdes

*Two enchiladas, one covered in green tomatillo sauce and one in our red tomato sauce. Your choice of filling.*

Combo #4

Enchiladas con Mole

*2 enchiladas covered in our original mole sauce. Choose from ground beef, shredded chicken or shredded beef.*

Combo #5

Nachos Supremos

*Crunchy tortilla chips smothered in melted cheese, ground beef or chicken, beans, lettuce, diced tomato and sour cream.*

Combo #6

Enchiladas con Crema

*Two flour enchiladas covered in a light and creamy white sauce. Choose from ground beef, chicken or shredded beef.**Camitas torta covered in spicy red sauce***Kids Meal***Choice of Rice & Beans or Fries*

Quesadilla

\$4.49

Burrito

\$4.49

Taco

\$4.49

Chicken Fingers

\$4.49

Pizza

\$4.49

**Bebidas** Drinks

Refrescos

\$1.89

*Fountain Drinks*

Jarritos

\$1.99

*Mexican Bottled Soda*

Horchata

\$1.99

*Rice Water*

Aqua Frescas

\$1.99

*Fresh fruit flavored waters*

AVAILABLE DAILY! - \$7.49 EACH -  
SOFT DRINK INCLUDED ON WEEKDAYS UNTIL 3:00 P.M.

Combo #7

Flautas

*Three corn tortillas rolled up around shredded chicken, ground beef or shredded beef and fried until crisp.*

Combo #8

Chimichanga

*Ground beef, shredded chicken or shredded beef inside a flour tortilla, deep fried and covered with our cheese sauce.*

Combo #9

Pollo Asado con Arroz

*Chunks of grilled chicken covered in our signature cheese dip and placed on top of a bed of steamy red rice.*

Combo #10

Tamales

*Two authentic home made tamales filled with chunks of our very own seasoned pork and wrapped in corn husk.*

Combo #11

Tacos

*Three corn shell tacos with your choice of ground beef, shredded beef and/or shredded chicken and ready for you to garnish them!*

Combo #12

Taco Salad

*Your choice of meat sitting on fresh lettuce along with refried beans, cheese, tomato and sour cream inside a crispy shell.*





ST. CHARLES  
SINCE 1834

## AGENDA ITEM EXECUTIVE SUMMARY

Title: Discussion of a Proposal for a Class B Liquor License for Ram Restaurant Group Inc d/b/a Abby's to be located at 11 N 3<sup>rd</sup> Street, St. Charles (Former Thai Zie Restaurant)

Presenter: Mayor Rogina

*Please check appropriate box:*

<input type="checkbox"/>	Government Operations	<input type="checkbox"/>	Government Services
<input type="checkbox"/>	Planning & Development	<input type="checkbox"/>	City Council
<input type="checkbox"/>	Public Hearing	<input checked="" type="checkbox"/>	Liquor Control Commission (3/16/15)

Estimated Cost:

Budgeted:

YES

NO

If NO, please explain how item will be funded:

### Executive Summary:

This is a request for a new Class B liquor license for Ram Restaurant Group Inc d/b/a Abby's to be located at 11 N 3rd Street, St. Charles (Former Thai Zie Restaurant). The owners are not requesting a late night permit. All paper work is in order and background checks are being completed by the Police Department as well as fingerprints have been taken and BASSET certifications are complete.

### Attachments: *(please list)*

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

### Recommendation / Suggested Action *(briefly explain):*

Discussion of a proposal for a Class B Liquor License for Ram Restaurant Group Inc d/b/a Abby's to be located at 11 N 3rd Street, St. Charles (Former Thai Zie Restaurant).

*For office use only:*

*Agenda Item Number: 6*

Date: 3/5/15  
☒ New Application  
☐ Renewal Application

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



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

Ordinance 5.08.050.A1

Application must be completed in full

Incomplete applications will be rejected

Business Type: Circle one Individual Partnership Corporation Other \_\_\_\_\_

Business Name Ram Restaurant Group Inc. Sales Tax # \_\_\_\_\_

Business Address 11 N. 3rd St. #2 STC Business Phone # \_\_\_\_\_

Contact Person Rob Mondai Title Pres. Phone # \_\_\_\_\_

If Corporation, Corporate Name Ram Restaurant Group Inc.

Corporation Address 2410 Danbury Ct., Geneva IL 60134

Corporate Officers, plus Manager of Establishment, Officers must include President, Vice President, Secretary and Treasurer  
Or Sole Proprietor D/B/A ABBY'S BREAKFAST & LUNCH

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 Robert C. Mondai Title President

Birth Date \_\_\_\_\_ Birthplace \_\_\_\_\_ Driver's License # \_\_\_\_\_ Home Phone # \_\_\_\_\_

Home Address 2410 Danbury Ct., Geneva, IL 60134

Full Name, include Middle Initial James M. McCoy Title Vice Pres.

Birth Date \_\_\_\_\_ Birthplace \_\_\_\_\_ Driver's License # \_\_\_\_\_ Home Phone # \_\_\_\_\_

Home Address 2473 Onocida Lane, Naperville IL 60563

Full Name, include Middle Initial \_\_\_\_\_ Title \_\_\_\_\_

Birth Date \_\_\_\_\_ Birthplace \_\_\_\_\_ Driver's License # \_\_\_\_\_ Home Phone # \_\_\_\_\_

Home Address \_\_\_\_\_

Type of Establishment: ( ) Package ( X ) 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:

Breakfast & Lunch w Homemade items - Hours are  
6:30 - 3:30. We would like to sell Bloody Mary,  
Mimosas, Wine and a few Craft Beers with lunch  
and Breakfast

Initial: Liq Comm \_\_\_\_\_

Police Chief \_\_\_\_\_

Police Department



# Memo

Date: 3/13/2015

To: The Honorable Ray Rogina, Mayor-Liquor Commissioner

From: James Keegan, Chief of Police

Re: Background Investigations; Abby's; ~~Salsa Verde~~ & Shima's Sushi (All Class B Requests)

---

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 above mentioned establishments.

As is customary procedure, a detective was assigned each of these investigations and reviewed both the site location and the corresponding applicants of these proposed liquor license applications.

We found nothing that would preclude either of the site locations and the applicants from moving forward with liquors sales and on-site consumption, subject to Council/Commission approval.

Thank you in advance for your consideration in this matter.

Abby's:	11 N. 3 <sup>rd</sup> Street
Salsa Verde:	1850 Lincoln Highway
Shima's Sushi:	2400 E. Main Street #107A

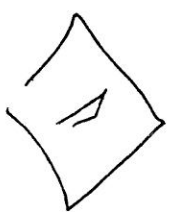
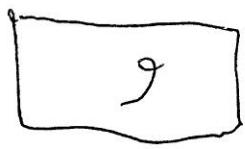
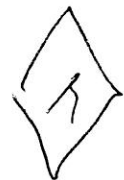
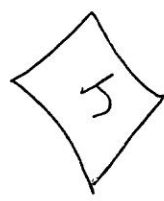
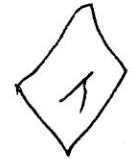
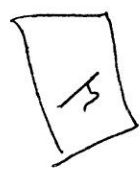
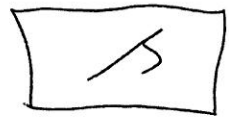
Women's  
STORAGE

Men's

Kitch

Bar

Door



## **ABBY'S**

Eggs Benedict  
Traditional  
Florentine  
Irish  
Mexican  
Southwestern

Omelettes  
Veggie  
Irish  
Mexican  
Southwestern  
Hobo

French toast  
Reg  
Texas toast

Pancakes  
Blueberry  
Plain  
Pecan  
Chocolate chip

Waffles  
Plain  
W fruit topping

Corned beef hash  
W sweet potato  
W reg potato

Skillets  
Irish  
Mexican  
Hobo  
Southwestern  
Veggie  
Meat

Waffle biscuits and gravy

Breakfast tacos or burritos w chicken chorizo sausage and egg

Coffee

Jamaican or kona blend

Juice, soft drink milk tea choc milk

Sides

Cereal

Cottage cheese

Fresh fruit

Sausage link or patty

Bacon

Duck bacon

Oatmeal

Gravy

Egg

Bagel

Muffin

Toast

Corn beef hash

Pancake waffle or French toast slice

english muffin

shredded potatoes

## CRAFT COCKTAILS

1. SANGRIA-RED WINE BASED WITH OUR HOUSE RECIPE
2. MELON PATCH-VODKA BASED
3. ABBY'S COCKTAIL-GIN BASED
4. ICEBREAKER MOJITO-RUM BASED
5. CUCUMBER MARTINI-VODKA BASED
6. NOSE TO COCKTAIL-IRISH WHISKEY BASED
7. HONEY DEW MIMOSA-CHAMPAGNE BASED
8. SPARKLING ORANGE GINGER MIMOSA-CHAMPAGNE BASED
9. WAKE COUNTY COOLER-VODKA BASED

10. SPICEY PINEAPPLE MARGARITA-TEQUILLA BASED

11. WATERMELON ROSEMARY LEMONADE-GIN BASED

12. BLOODY MARY-VODKA BASED WITH OUR HOUSE MADE MIX

#### COFFEE DRINKS

1. IRISH-WHISKEY BASED

2. BAILEYS-BAILEYS BASED

3. MEXICAN-KAHLUA BASED

4. NOSE WARMER-FRANGELICO BASED

#### WINE

1. CHARDONNAY

2. RIESLING

3. PINOT GRIGIO

4. MERLOT

5. CHAMPAGNE

#### CRAFT BEER

-TO BE DETERMINED. 8 DIFFERENT BOTTLES SEASONAL DEPENDANT





## AGENDA ITEM EXECUTIVE SUMMARY

Title: Recommendation to Approve Late Night Permits for Class B and C Licenses of the City of St. Charles for FY2015/16

Presenter: Mayor Rogina

*Please check appropriate box:*

<input type="checkbox"/>	Government Operations	<input type="checkbox"/>	Government Services
<input type="checkbox"/>	Planning & Development	<input type="checkbox"/>	City Council
<input type="checkbox"/>	Public Hearing	<input checked="" type="checkbox"/>	Liquor Control Commission (3/16/15)

Estimated Cost:		Budgeted:	YES	<input type="checkbox"/>	NO	<input type="checkbox"/>
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If NO, please explain how item will be funded:

### Executive Summary:

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. 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.

Tonight 22 Class B and C liquor licenses come before the Liquor Commission to be recommended to go before Council Committee for recommendation to go to City Council approval. There are 15 2:00 a.m. permits and 7 1:00 a.m. permits up for approval.

### Attachments: (please list)

Memo – Late Night Permit Liquor License Renewals

### Recommendation / Suggested Action (briefly explain):

Recommendation to Approve Late Night Permits for Class B and C Licenses of the City of St. Charles for FY2015/16

For office use only:	Agenda Item Number: 7
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# Memo

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

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The following businesses have submitted for renewal of their late night permits. I have also included the number of incidents requiring police services via written documentation during the last licensing period (May 1, 2014 to March 6, 2015) that had a direct nexus to the licensed facility, as well as my recommendation for renewal.

Business	Number of incidents	Recommendation for renewal
Marks Second Street Tavern	3	Yes / 2:00 a.m.
Alibi Bar and Grill	11	Yes / 2:00 a.m.
Alley 64	14	Yes / 2:00 a.m.
A'Salute	0	Yes / 2:00 a.m.
The Beehive	12	Yes / 2:00 a.m.
Dawns Beach Hut	0	Yes / 2:00 a.m.
Filling Station	12	Yes / 2:00 a.m.
Isacco	0	Yes / 1:00 a.m.
McNally's	0	Yes / 2:00 a.m.
Pizzeria Neo	1	Yes / 1:00 a.m.
Pub 222	4	Yes / 2:00 a.m.
Puebla	0	Yes / 1:00 a.m.
Rays Evergreen	3	Yes / 2:00 a.m.
Riverhouse BBQ & Saloon	0	Yes / 2:00 a.m.



Riverside Pizza & Pub	0	Yes / 2:00 a.m.
Rookies	4	Yes / 2:00 a.m.
St. Charles Bowl	1	Yes / 1:00 a.m.
Spotted Fox	1	Yes / 1:00 a.m.
Tap House	0	Yes / 1:00 a.m.
House Pub	2	Yes / 2:00 a.m.
The Office	1	Yes / 2:00 a.m.
Los Burritos	0	Yes / 1:00 a.m.

Please note that the decision to recommend renewal was not based solely on the number of incidents requiring police services, but rather a comprehensive review of the nature of the incidents combined with the willingness of the business to cooperate in abating the issues at their establishment. We in no way want to discourage a liquor establishment from contacting 911 whether they are being proactive in addressing an issue before it escalates or reacting to an issue that necessitated police intervention.