



City of Madison Liquor/Beer License Application

On-Premises Consumption: ☒ Class B Beer ☒ Class B Liquor ☐ Class C Wine
Off-Premises Consumption: ☐ Class A Beer ☐ Class A Liquor

38578

Section A – Applicant

- If needed, a qualified interpreter can be provided at no charge to you. Would you like an interpreter?
☐ Yes (language: _____)
☒ No (If you answer no and you do require an interpreter, the ALRC will refer your application to a subsequent meeting and this may delay your application process)

Si usted requiere o necesita un/a intérprete, nosotros podemos proveer un/a intérprete sin costo alguno. ¿Le gustaría tener un/a intérprete?
☐ Sí, lenguaje _____
☐ No. Si usted escoge "no" en la solicitud/aplicación, y usted sí requiere un/a intérprete, el comité remitirá su solicitud para una nueva junta y esto puede atrasar el proceso de su solicitud.
- This application is for the license period ending June 30, 2016.
- List the name of your ☐ Sole Proprietor, ☐ Partnership, ☐ Corporation/Nonprofit Organization or ☒ Limited Liability Company exactly as it appears on your State Seller's Permit.
TOTW LLC
- Trade Name (doing business as) Hamilton's on the Square
- Address to be licensed 101 North Hamilton Street
- Mailing address 101 North Hamilton St. Madison, WI 53703
- Anticipated opening date August 1, 2015
- Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 2?
☒ No ☐ Yes (explain) _____
- Does another alcohol beverage licensee or wholesale permittee have interest in this business?
☒ No ☐ Yes (explain) _____

Section B—Premises

- Describe in words the building or buildings where alcohol beverages are to be sold and stored. Include all rooms including living quarters, if used, and any outdoor seating used for the sales, service, and/or storage of alcohol beverages and records. Alcohol beverages may be sold and stored only on the premises as approved by Common Council and described on license.
Building at 101 N. Hamilton, including Dining Room (Floor Plan Attached), Kitchen, Basement, Bathrooms, Upstairs storage + office area, Outdoor dining area attached to storefront as well as outdoor area adjacent to property on Hamilton

11. ☒ Attach a floor plan, no larger than 8 ½ by 14, showing the space described above.
12. Applicants for on-premises consumption: list estimated capacity 80
13. Describe existing parking and how parking lot is to be monitored.
No existing parking lot
14. Was this premises licensed for the sale of liquor or beer during the past license year?
☐ No ☒ Yes, license issued to One Fish Inc. (name of licensee)
15. ☐ Attach copy of lease.

Section C—Corporate Information

This section applies to corporations, nonprofit organizations, and Limited Liability Companies only. Sole proprietorships and partnerships, skip to Section D.

16. Name of liquor license agent Joshua Kregness
17. City, state in which agent resides Madison, WI
18. How long has the agent continuously resided in the State of Wisconsin? 26 years
19. ☒ Appointment of agent form and background check form are attached.
20. Has the liquor license agent completed the responsible beverage server training course?
☐ No, but will complete prior to ALRC meeting ☒ Yes, date completed 5/20/2015
21. State and date of registration of corporation, nonprofit organization, or LLC.
Wisconsin 4/23/2015

22. In the table below list the directors of your corporation or the members of your LLC.
☐ Attach background check forms for each director/member.

Title	Name	City and State of Residence
Owner/Operator	Joshua Kregness	Madison, Wisconsin

23. Registered agent for your corporation or LLC. This is your agent for service of process, notice or demand required or permitted by law to be served on the corporation. This is not necessarily the same as your liquor agent.

Joshua Kregness

24. Is applicant a subsidiary of any other corporation or LLC?

☒ No ☐ Yes (explain) _____

25. Does the corporation, any officer, any director, any stockholder, liquor agent, LLC, any member, or any manager hold any interest in any other alcohol beverage license or permit in Wisconsin?

☒ No ☐ Yes (explain) _____

Section D—Business Plan

26. What type of establishment is contemplated?

☐ Tavern ☐ Nightclub ☒ Restaurant ☐ Liquor Store ☐ Grocery Store

☐ Convenience Store without gas pumps ☐ Convenience Store with gas pumps

☐ Other _____

27. Business description Restaurant serving upscale sandwiches, salads, soups, and flatbreads for lunch, shifting focus to small shared plates for dinner. Plans for brunch on weekends. We will have dining inside and outside. Serving local products as much as possible

28. Hours of operation Sunday-Thursday 11am-2pm Friday-Saturday 11am-2:30am, ^{Weekend} openst 9am

29. Describe your management experience Library Cafe from 2007-2012, Kitchen Manager 2012-2015 Free House Pub, owner, day-to-day manager, Kitchen Manager

30. List names of managers below, along with city and state of residence.

TBD

31. Describe staffing levels and staff duties at the proposed establishment We will have

a head chef and cooks under him/her for prep and service. A lead server in charge of other servers for food/drink service, Bar Manager + bartenders, proper beverage service

32. Describe your employee training _____

In-house training prior to opening about menu, food safety, responsible beverage service, how to promote a positive atmosphere

33. Utilizing your market research, describe your target market.

Madison foodies looking for a comfortable place to eat, 25-60,

34. Describe how you plan to advertise and promote your business. What products will you be advertising?

As of now, we will rely on word of mouth, take advantage of press opportunities by talking about our menu and service

35. Are you operating under a lease or franchise agreement? ☒ No ☐ Yes

36. Private organizations (clubs): Do your membership policies contain any requirement of "invidious" (likely to give offense) discrimination in regard to race, creed, color, or national origin?
☒ No ☐ Yes

Section E—Consumption on Premises

This section applies to Class B and Class C applicants only. Class A license applicants (consumption off premises) may skip to Section F.

37. Do you plan to have live entertainment? ☒ No ☐ Yes—what kind? _____

38. What age range do you hope to attract to your establishment? 25-60

39. What type of food will you be serving, if any? Upscale sandwiches @ lunch, small shared plates
☒ Breakfast ☒ Brunch ☒ Lunch ☒ Dinner

40. Submit a sample menu if applicable. What will be included on your operational menu?
☒ Appetizers ☒ Salads ☒ Soups ☒ Sandwiches ☒ Entrees ☒ Desserts
☐ Pizza ☐ Full Dinners

41. During what hours of operation do you plan to serve food? 9 am - 1 am

42. What hours, if any, will food service not be available? 1 am - 2 am

43. Indicate any other product/service offered. _____

44. Will your establishment have a kitchen manager? ☐ No ☒ Yes

45. Will you have a kitchen support staff? ☐ No ☒ Yes

46. How many wait staff do you anticipate will be employed at your establishment? 8

During what hours do you anticipate they will be on duty? 9-2, 11-4, 4-10, 8-1

47. Do you plan to have hosts or hostesses seating customers? ☐ No ☒ Yes

48. Do your plans call for a full-service bar? ☐ No ☒ Yes
 If yes, how many barstools do you anticipate having at your bar? 12
 How many bartenders do you anticipate having work at one time on a busy night? 2
49. Will there be a kitchen facility separate from the bar? ☐ No ☒ Yes
50. Will there be a separate and specific area for eating only?
☒ No ☐ Yes, capacity of that area _____
51. What type of cooking equipment will you have?
☒ Stove ☒ Oven ☐ Fryers ☒ Grill ☐ Microwave
52. Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products?
☐ No ☒ Yes
53. What percentage of payroll do you anticipate devoting to food operation salaries? 90%
54. If your business plan includes an advertising budget:
 What percentage of your advertising budget do you anticipate will be related to food? _____
 What percentage of your advertising budget do you anticipate will be drink related? _____
55. Are you currently, or do you plan to become, a member of the Madison—Dane County Tavern League or the Tavern League of Wisconsin? ☐ No ☒ Yes
56. Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association? ☐ No ☒ Yes
57. All restaurants and taverns serving alcohol must substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. New establishments estimate percentages:
35 % Alcohol 65 % Food _____ % Other
58. Do you have written records to document the percentages shown? ☒ No ☐ Yes *Not yet!*
 You may be required to submit documentation verifying the percentages you've indicated.

Section F—Required Contacts and Filings

59. I understand that liquor/beer license renewal applications are due April 15 of every year, regardless of when license was initially granted. ☐ No ☒ Yes
60. I understand that I am required to host an information session at least one week before the ALRC meeting. ☐ No ☒ Yes
61. I agree to contact the Alderperson for this location to discuss my application and to invite the Alderperson to my information session. ☐ No ☒ Yes
62. I agree to contact the Police Department District Captain for this location prior to the ALRC meeting. ☐ No ☒ Yes
63. I agree to contact the Alcohol Policy Coordinator prior to the ALRC meeting. ☐ No ☒ Yes
64. I agree to contact the neighborhood association representative prior to the ALRC meeting.
☐ No ☒ Yes

Kitchen 18'6"

Bathrooms



32'2"

4'

3'

Ramp

22'

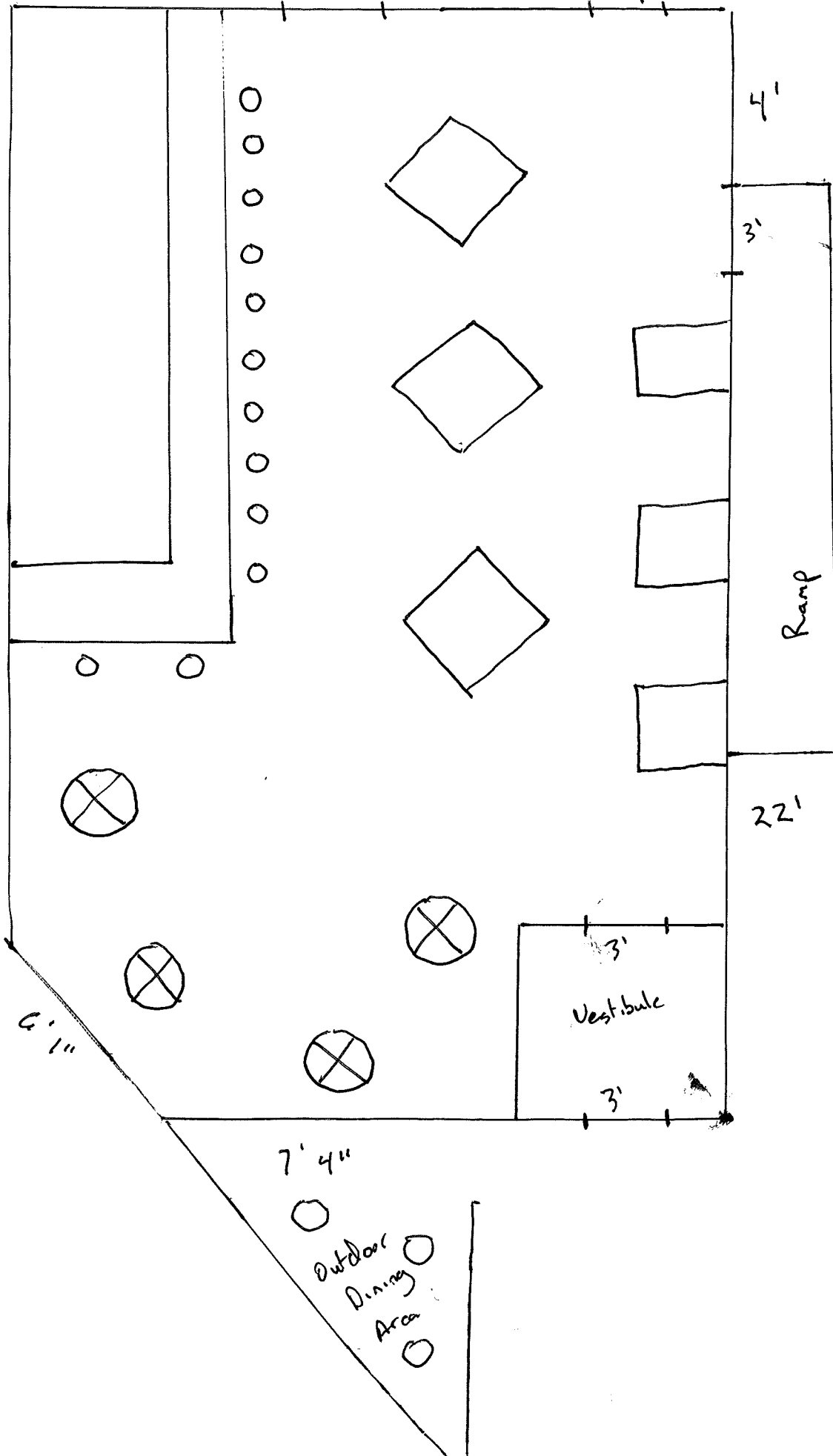
Vestibule

6'1"

7'4"

Outdoor
Dining
Area

Additional
Outdoor
Dining



Lunch Menu:

Side options: seasonal vegetable, herb-roasted red potatoes, quinoa salad, coleslaw, greens, edamame salad

Sub cup tomato bisque 2 bowl 3

Sub cup lobster bisque 3 bowl 5

Lobster Roll- sea urchin mayo, thinly shaved celery, fresh parsley, on a toasted brioche roll	15
Roast Pork Sandwich- coleslaw, sweet mustard sauce, on a hoagie	12
Prime Rib Sandwich- Thinly shaved, pepper relish, on a baguette au jus	15
Eggplant Parmesan- local provolone, fresh tomato sauce, on a baguette	11
Deli Sandwich- capicola, pastrami, and prosciutto, provolone, lettuce, onion, pepper relish on a hoagie	13
Corned Beef Reuben- swiss cheese, sauerkraut, dressing, on rye	12
Grilled Cheese- fontina, cheddar, tomato onion marmalade, arugula, broccoli, on thick bread	10
Short Rib Stuffed Grilled Cheese- gouda, swiss, tomato onion marmalade, arugula on thick bread	14

Flatbreads:

Short Rib- tomato sauce, roasted artichoke, red onion fresh mozzarella, arugula, olive oil	14
Three Cheese - fontina, mozzarella, parmesan, tomato sauce, roasted garlic, fresh basil, olive oil	11
Mediterranean- kalamata olives, marinated artichoke, pepper relish, roasted garlic, feta, parsley, olive oil	11
Pesto Chicken- marinated sun dried tomato, fresh mozzarella, roasted garlic, balsamic drizzle	13

Salads:

Greek Salad- romaine, kalamata olives, marinated artichoke, plum tomato, red onion, cucumber, pepper relish, feta, crouton, balsamic vinaigrette	10
Caesar- romaine, anchovy, black olive, plum tomato, crouton, parmesan, tossed	10
Ribeye- spinach, arugula, red onion, tomato, cucumber, bleu cheese crumbles, balsamic vinaigrette	15
Roast Chicken- spinach, tomato, onion, pistachio, grape, citrus fennel? vinaigrette	11
Rainbow Beet Salad- spinach, arugula, roasted almond, radish, shallot, goat cheese, balsamic vinaigrette	10

Dinner Menu-Still working on exact compositions of things

Noutine-potato pancakes topped with fresh wisconsin curds, veal gravy, balsamic reduction

Ceviche

Cheese, veal, and herb ravioli with a duck egg

Oysters on the half shell

Oysters Rockefeller

Charcuterie Plate

Cheese Plate

Scallops with bacon and blackberry sauce

Crab Cakes

Mussels

Center cut filet

Seared Ahi Tuna

Bone marrow poppers

Tartare

Hummus and Veggie plate

Bruschetta/crostini-various varieties

Meatballs

Cucumber shooter with shrimp

Stuffed mushrooms

Lettuce Wraps

Deviled Eggs

Lamb sliders

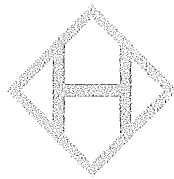
Sea Bass in a lime garlic sauce

Steak and Chicken Kabobs

Glazed pork skewers

Asparagus milanese

BUSINESS PLAN



Hamilton's on the Square
101 N. Hamilton St., Madison
Wisconsin
53703

May 17, 2015

Executive Summary

The Ownership

The company will be structured as a limited liability company (L.L.C.).

The Management

Hamilton's on the Square will open with simple management structure. We will have an experienced and talented bar manager and chef, who will be supported daily by the owner, working hand in hand with all employees to produce the best possible product. I will make

decisions with the input of my managers; however, final decisions will be mine as the sole owner and operating manager.

The Goals and Objectives

Hamilton's initial goal is to update a beautiful space located in view of the Capitol on the square, which has been an important part of making Madison such a great restaurant city for 20 years, and been some type of food operation dating back to the last turn of the century. We will train an excellent staff, and reach out to the community with a delicious, fun menu focused on quality ingredients and technique. We will open in an efficient operating model that allows for a positive cash flow from Day 1 and throughout the year. An important part of sustaining this business will be diligence to keep changing with trends and offering new and exciting products to our very knowledgeable Madison customer base.

The Product

Hamilton's on the Square will be focused on serving the freshest and best food possible, with an emphasis on small shared plates. We will pride ourselves on using the wealth of local products available to incite a connection between themselves and our restaurant. We will focus on offering upscale sandwiches, salads, soups, and flatbreads at lunch which will be served quickly and consistently to meet the needs of those working in the downtown area. The afternoon and evening menu will shift to comfortable fine dining, with a focus on small shared plates to embrace the extensive food culture in Madison and promote socialization through our dishes. We will offer an extensive wine and cocktail list, inspired by the local food climate as well as research and respect of current dining trends. We will also offer quality domestic and imported beer which will compliment our food as well as customer taste.

The Target Market

Hamilton's on the Square will target the diverse and food loving market that is flourishing downtown and throughout Madison. We will attract customers seeking out a fun place to enjoy food and drink of the highest quality with their friends in a comfortable setting. We will be an excellent place to get an appetizer before dinner, dessert and a drink after dinner, and dinner with a date or friends in a non traditional setting focused on experiencing many different tastes. We will be approachable to customers without much culinary background as well as those who consider themselves foodies. Families will feel comfortable with the atmosphere at Hamilton's as well, with a focus on class and dignity throughout the operation, though we don't expect to be the first place families think of when they don't want to cook. We are in a college town, but we will

not have any focus on attracting students specifically, but instead focus on being a restaurant that brings all kinds of people together.

Pricing Strategy

Hamilton's on the Square will be priced to provide as many people possible the opportunity to enjoy a top of the line product, without necessarily having to spend the traditional amount for a fine dining experience. Our prices will reflect the desire to bring these qualities to the customers at fair prices, so as to pay the staff and ownership accordingly.

The Competitors

Downtown Madison is full of restaurants with all different levels of success. We believe it an asset that our neighborhood will be shared with Madison staples such as The Old Fashioned, L'Etoile, Brocach, Graze, Tornado Room, Cooper's, Ian's Pizza, Restaurant Muramoto, Heritage, and countless others. Madison is full of residents and tourists looking to experience all kinds of food and atmospheres, and the close proximity to many will provide free and positive exposure which cannot be found at any random location. Our philosophy will be to work with our "competitors" to maintain a unique and creative culinary environment for all.

Capital Requirements

Hamilton's on the Square will open with a respect for the unknown part of the restaurant industry and potential hiccups in immediately operating on the projected path. I will be making a significant cash investment, and am looking to raise extra funds to do everything the best way possible. I believe it important to open with an operating capital of \$30,000 (initial inventory, ability to pay employees, making good decisions not based on pinching pennies, and the possible unexpected circumstances) as well as \$30,000 allocated to the first 6 month's lease responsibilities. We will be looking to raise at least \$120,000 privately to fund these initial operating costs in addition to the cost of purchase, remodeling of the facility, first year's licenses and fees, furniture, equipment, and acquisition costs. I am confident in raising significantly more than this in investments from both family and friends, in anticipation of doing this the best way possible from the start.

Business Plan - Hamilton's on the Square

The Company

Business Sector

The owners would like to start a business in the food and accomodation services sector.

Company Goals and Objectives

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Company Ownership Structure

The company will be structured as a limited liability company (L.L.C.).

Ownership Background

Joshua Marshall Kregness (member):

I have been working in the hospitality industry for my whole life. Since childhood I have been learning from my parents and peers how to succeed through quality service and a focus on providing people with the best possible product. I enjoyed my first restaurant managing experience at The Library Cafe while studying economics at the University of Wisconsin-Madison. At The Library Cafe, I shared in opening and creating the Food and Beverage program. Over the five years there I became the restaurant manager, working side by side with owners Tim Thompson and Stephani Dablesio. After graduation I was blessed with the opportunity to purchase and open The Free House Pub with Tim Thompson, where I learned the work and dedication it takes to run a busy and successful operation. In the last eight years I have been responsible for managing two successful kitchens, creating menus, maintaining responsible business practices while operating efficiently and with integrity. I have gained immeasurable amounts of experience with day to day front of house operations, back of house operations, and how to excel at the business side of ownership.

Company Management Structure

Hamilton's on the Square will open with simple management structure. We will have an experienced and talented bar manager and chef, who will be supported daily by the owner, working hand in hand with all employees to produce the best possible product. I will make

decisions with the input of my managers; however, final decisions will be mine as the sole owner and operating manager.

Organizational Timeline

I will take possession of Hamilton's on the Square on July 7. Our target opening date is July 21. We will open our full service operation after remodeling, cleaning, and training of the staff. A majority of the remodeling will be in converting the service bar currently installed in the dining room to a place where customers can comfortably enjoy their food with friends and family. We will be changing the decor Hamilton's will secure all finances needed for acquisition, remodeling, opening and initial operating budget by June 15. All initial investments are expected to be paid back within 3 years, with interest being paid annually.

Company Assets

Included in the purchase is the kitchen equipment, refrigeration units behind the bar, in the kitchen and downstairs, a dishwasher, sinks, pots, pans, cooking utensils, indoor and outdoor furniture, glassware, dishes, linens, miscellaneous inventory, office furniture, employee lockers, and various other decorations and small wares. I estimate the total value of goods acquired to be about \$30,000.

The Product

The Product

Hamilton's on the Square will be focused on serving the freshest and best food possible, with an emphasis on small shared plates. We will pride ourselves on using the wealth of local products available to incite a connection between themselves and our restaurant. We will focus on offering upscale sandwiches, salads, soups, and flatbreads at lunch which will be served quickly and consistently to meet the needs of those working in the downtown area. The afternoon and evening menu will shift to comfortable fine dining, with a focus on small shared plates to embrace the extensive food culture in Madison and promote socialization through our dishes. We will offer an extensive wine and cocktail list, inspired by the local food climate as well as research and respect of current dining trends. We will also offer quality domestic and imported beer which will compliment our food as well as customer taste.

Marketing Plan

The Target Market

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downtown and throughout Madison. We will attract customers seeking out a fun place to enjoy food and drink of the highest quality with their friends in a comfortable setting. We will be an excellent place to get an appetizer before dinner, dessert and a drink after dinner, and dinner with a date or friends in a non traditional setting focused on experiencing many different tastes. We will be approachable to customers without much culinary background as well as those who consider themselves foodies. Families will feel comfortable with the atmosphere at Hamilton's as well, with a focus on class and dignity throughout the operation, though we don't expect to be the first place families think of when they don't want to cook. We are in a college town, but we will not have any focus on attracting students specifically, but instead focus on being a restaurant that brings all kinds of people together.

Location Analysis

Hamilton's on the Square is located in the center of one of the best cities in the Country, Madison, WI. With a great view of the Capitol as well as being in the busiest and most exciting part of the city, we will be able to increase regular business through special events, protests, and relatively dense population. With outdoor eating options as well as extensive operating hours, anyone living in or visiting the area will be able to easily experience all we have to offer.

Established Customers

I have grown up in the Madison area and have made many relationships throughout the industry and city, both family, friends, and peers. These relationships will assuredly provide a solid core of customers who are essential to growing a large base of regulars. Hamilton's plans to keep many employees from the current restaurant occupying the Blue Marlin, who will be vital to a smooth transition as well as maintaining the former restaurant's customer base. The current owner of the Blue Marlin has expressed interest in maintaining a steady relationship with Hamilton's on the Square, which can only benefit us based on his long standing presence in the Madison restaurant community.

Pricing

Hamilton's on the Square will be priced to provide as many people possible the opportunity to enjoy a top of the line product, without necessarily having to spend the traditional amount for a fine dining experience. Our prices will reflect the desire to bring these qualities to the customers at fair prices, so as to pay the staff and ownership accordingly.

Advertising

Hamilton's on the Square will benefit from the historically significant location through initial

radio, print, and online coverage's desire to report a changing of the guard. Initial media interaction as well as a great first impression will provide the community with a look into our mission with any monetary investment. Focus on quality from day one will provide us with a strong word of mouth marketing opportunity because of the inevitable initial push. We expect to work within city guidelines to have storefront advertising through signage on the building as well as the entrance awning. Consider our initial advertising focus a grassroots campaign.

Competitor Analysis

The Competitors

Downtown Madison is full of restaurants with all different levels of success. We believe it an asset that our neighborhood will be shared with Madison staples such as The Old Fashioned, L'Etoile, Brocach, Graze, Tornado Room, Cooper's, Ian's Pizza, Restaurant Muramoto, Heritage, and countless others. Madison is full of residents and tourists looking to experience all kinds of food and atmospheres, and the close proximity to many will provide free and positive exposure which cannot be found at any random location. Our philosophy will be to work with our "competitors" to maintain a unique and creative culinary environment for all.

Operations

Daily Operations

Hamilton's on the Square will be open for customer's seeking a great culinary experience at all hours of the day. We will be open 6 days a week at 11 am to serve an upscale lunch, serve our shared plates menu throughout the afternoon and evening, as well as provide late night food to the people who are working or otherwise engaged during normal business hours of dining. We aim to serve brunch on weekends as soon as possible, with the hope that everyone will have a time to enjoy Hamilton's on the Square no matter their schedule.

Operational Facilities

Hamilton's on the Square is a restaurant with a small, intimate but comfortable dining room integrated with a cozy bar to provide customer options to dine, from casual to formal and everything in between. We will have two outside dining areas that are perfect to take in the scenery of downtown Madison. Wood finishes, subtle art inspired by Madison's history, and unique fixtures will create the comfortable, professional atmosphere today's restaurant goers crave.

Staffing

Hamilton's on the Square will be a small restaurant operation with up to 25 employees working both part and full time. I will serve as the operating manager on Day 1, supported by the chef, bar manager, and lead server. I will work hand in hand with them to find, train, and keep the best staff possible. Cooks, servers, and bartenders will function as a team, with each realizing and respecting each others' contributions. Strong leadership from me as well as our managers is what will keep our standard of excellence as high as possible on a daily basis.

Capital Requirements Plan

Capital Requirements

Hamilton's on the Square will open with a respect for the unknown part of the restaurant industry and potential hiccups in immediately operating on the projected path. I believe it important to open with an operating capital of \$30,000 (initial inventory, ability to pay employees, making good decisions not based on pinching pennies, and the possible unexpected circumstances) as well as \$30,000 allocated to the first 6 month's lease responsibilities. We will be looking to raise at least \$120,000 privately to fund these initial operating costs in addition to the cost of purchase, remodeling of the facility, first year's licenses and fees, furniture, equipment, and acquisition costs. I am confident in raising significantly more than this in investments from both family and friends, in anticipation of doing this the best way possible from the start.

Capital Repayment Plan

Hamilton's on the Square expects to reimburse all initial investments plus interest, within three years of opening. Our commitment to quality of service and product will ensure growth which allows for potential expansion in the future, both in Madison and elsewhere.

Hamilton's on the Square Projected Income Statement

For year ending the 21st day of July: (USD (US Dollars))

	Expected Projection
Revenues:	
Gross Sales:	725,000
Ideal Cost of Goods Sold:	217,500
Gross Profit:	507,500

Expenses:

Research and Development	2,000
Insurance	12,000
Legal and Professional Services	2,000
Bookkeeping	2,500
Rent	42,000
Utilities	25,000
Repairs and Maintenance	10,000
General Office	2,000
Licenses	2,321
Salaries and Benefits	251,960
Interest	8,400
Miscellaneous Expenses	14,625
Total Expenses:	374,806
NET INCOME (Before Tax):	<u>\$132,694</u>

Transfer of Ownership

(letter to surrender previous license)

*To be filed with the City Clerk at the time a new application is submitted
for a change of ownership for any liquor and/or beer establishment.*

The Class B combination license for the premise located at
Class of License
101 N Hamilton will be relinquished upon the
Street Address

approval of the application and the issuance of the same type of license for the same

premises to Josh Kwasness
License Applicant

There have been no convictions for violations during the current license year, nor are
there any pending violations against the present licensee except as follows:

Charles J. [Signature]
Signature of Present License Holder

5-21-15
Date

Payment of Taxes on Liquor/Beer License Transfer

I, Josh Kregness
~~Charles Taylor Jr~~ Owner, applicant for
Name Title
a liquor and/or beer license for the premise located at 101 N. Hamilton St., have
Address
read the provisions in the attached copy of Madison General Ordinance Section 9.01, and understand
that payment of all personal property taxes, special assessments, room taxes, forfeitures and judgments
must be paid before the Office of the City Clerk can issue said license.

JK
Signature of Applicant

5/21/15
Date

Subscribed and sworn to before me this

21st day of May, 2015

[Signature]
Notary Public, Dane County, State of Wisconsin

My Commission Expires 6/26/16