43558



City of Madison Liquor/Beer License Application On-Premises Consumption: Class B Beer Off Premises Consumption: Class A Beer

Ma	dison Off-Premises Consumption: Li Class A Beer Li Class A Liquor Li Class A Cider
Se 1.	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 mage 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.
2.	This application is for the license period ending June 30, 20 17.
3.	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. Tolopeno Mexican 5xill LTD
4.	Trade Name (doing business as) Sol Azteca Fusion Grill
5.	Trade Name (doing business as) Sol Azteca Fusion Grill Address to be licensed 1821 S. Park St. madison, WI 53:
6.	Mailing address 1821 S. Park St., Madison, WI 53713
7.	Anticipated opening date Corrently O Pen
8.	Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 2? ✓ No □ Yes (explain)
9.	Does another alcohol beverage licensee or wholesale permitee have interest in this business? ☐ No ☐ Yes (explain)
	Ction 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.
	Alcohol beverages are stored brehind the bar area, in
	Storage area in basement, in Walkin Cooler in
	basement, in 3 coolers behind bar area and in display
	colbinets and Shelves behind bay. Alcohol beverages are
,	Sold and served on outside seeting infront of building where there are to be 8 tables, and inside building, in the
	bar area and lining area in the restaurant.
- 1	

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 <u>Inside Capacit</u> 120 00+5ide seating: 32
13.	Describe existing parking and how parking lot is to be monitored.
	Parking lot is located on the north and east side
	of the building. We will regularly do rounds and have Camera
14.	Was this premises licensed for the sale of liquor or beer during the past license year?
	□ No ☑ Yes, license issued to Jalapeño Mexi Can 6 VI (mame of licensee) we missed deadline for rehewal hence soing an original application
15.	We missed deadline for rehewal hence soing an original application. Attach copy of lease.
This Sole	etion C—Corporate Information s section applies to corporations, nonprofit organizations, and Limited Liability Companies only. e proprietorships and partnerships, skip to Section D.
16.	Name of liquor license agent Maria Fernanda Velas quez Schettini
17.	City, state in which agent resides Madison, WI
18.	How long has the agent continuously resided in the State of Wisconsin? // Years -
	☐ 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 <u>05/10/2015</u>
21.	State and date of registration of corporation, nonprofit organization, or LLC. 04/21/2013
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
	President Olegario Rodriguez Madison, WI Vice President Maria Fermania Velasgez Schettini, Madison, WT
	Vice President Maria Fernanda Velasger Schettini, Madison, w
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. $D \log WY^{\circ}O \qquad Ro dY^{\circ}Q \sim Q$

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)
	ction D—Business Plan 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 Full Service Restaurant, Serving Mexican and Ecoadorian dishes, also serving breakfast meals all day.
	and Ecoadorian dishes, also serving broakfast meals all day.
28.29.	Hours of operation Sunday to Thursday: 10:00 Am - 2:00 Am Friday and Saturday: 9000 Am - 2:30 Am Describe your management experience Three years and half of experience running Sol Azte ca Fusion 6 vill, also years
	running Sol Azteca Fusion 6 vill, also 4 eperience working as
	Lead Softhare Engineer for Alliant Energy.
30.	List names of managers below, along with city and state of residence.
/	Maria Fernanda Velasquez Schettini, Madison, WI
	Diegario Rodriguez Madison, WIF
31.	Describe staffing levels and staff duties at the proposed establishment 2 cooles during
	Ion time and dinner time one cook diring off-Peak
	hors, 4 Servers at lunch and dinner time; 2 servers during off-peak hors. Describe your employee training server training to get operators
32.	
	licenses, sanitation, good customer serice, good
	hygene training anti-harrasment training.

33.	Utilizing your market research, describe your target market.
	Familles, Employees of buisinesses in the exea.
34.	Describe how you plan to advertise and promote your business. What products will you be advertising?
	Facebook and other both based free listing directories
	advestising Mexican and Ecuadorian dishes, breakfast
	Served all day karaotee, music and spirits. Are you operating under a lease or franchise agreement? No by Yes
35.	Are you operating under a lease or franchise agreement? No VY 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
This	ction E—Consumption on Premises section applies to Class B and Class C applicants only. Class A license applicants (consumption premises) may skip to Section F.
37.	Do you plan to have live entertainment? ☐ No ☐ Yes—what kind? ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐
	customers requests for singing and listening.
38.	What age range do you hope to attract to your establishment? All a ges to enclod do you hope to attract to your establishment? All a ges to enclod do you hope to attract to your establishment? All a ges to enclod your do you will you be serving, if any? Mexi can and Ecuadorianover 30.
39.	What type of food will you be serving, if any? <u>Mexican and Ecvadorianover</u> 30. Breakfast Brunch Dinner Late night as well till closing
40.	What type of food will you be serving, if any? //ext can and pecoaderian. er 30. Breakfast Brunch Lunch Dinner Late nisht as well till closing 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? At all times that were one
	What hours, if any, will food service <u>not</u> be available? <u>None</u>
43.	Indicate any other product/service offered. Check Cashing and Money remaindances to Mexico, Sentral & South Will your establishment have a kitchen manager? No Yes Pinerico, Sentral & South Pineric
44.	Will your establishment have a kitchen manager? \square No \square Yes $Pime\gamma_{ii}$
45.	Will you have a kitchen support staff? □ No ☑ Yes
46.	How many wait staff do you anticipate will be employed at your establishment?
	During what hours do you anticipate they will be on duty? 5:00 Pm to Closing time.
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? <u>/ ん</u> How many bartenders do you anticipate having work at one time on a busy night? <u>2</u>
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? \square No \square Yes, capacity of that area $\underline{Eq+i}\underline{Ng}$ $\underline{i}\underline{n}$ $\underline{q}\underline{l}\underline{l}$ areas of Restaurant.
51.	What type of coøking 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? If No \square Yes Sofore beverages and food products.
53.	What percentage of payroll do you anticipate devoting to food operation salaries? 🗷 🗥 🗀 🗀
54.	If your business plan includes an advertising budget: Yes
	What percentage of your advertising budget do you anticipate will be related to food? 75%
	What percentage of your advertising budget do you anticipate will be drink related? 2000
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? De No De 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:
	40 % Alcohol SS % Food S % Other
58.	Do you have written records to document the percentages shown? ☐ No ☐ Yes You may be required to submit documentation verifying the percentages you've indicated.
Sec	ction F—Required Contacts and Filings
59.	
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