



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 ☐ Class A Cider

Section A – Applicant

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 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.
2. This application is for the license period ending June 30, 2017.
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.
ENO VINO DOWNTOWN MADISON, LLC
4. Trade Name (doing business as) SAME
5. Address to be licensed 1 NORTH WEBSTER ST. MADISON, WI 53703
6. Mailing address 1 NORTH WEBSTER ST. MADISON, WI 53703
7. Anticipated opening date APRIL 18, 2017
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 permittee have interest in this business?
☒ No ☐ Yes (explain) _____

Section B—Premises

10. 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 will be stored and sold at the 15th floor lobby lounge, 9th floor service bar, 10th floor main bar and the 9th & 10th floor restaurant. Additional storage in the G1 level storage room, the 9th floor Omnia storage room, the digital storage room, beer cooler and wine cooler on the 10th floor. There is an outdoor 9th floor terrace, SideWalk Cafe on East Washington (once approved) ~~from addition to the above described areas the premises will include hotel public spaces, and guest floors~~

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 220

13. Describe existing parking and how parking lot is to be monitored.

On-site guest parking will consist a Valet only. 80 below grade parking stalls. Access will be restricted to one access point with a garage door controlled by electronic key card. ONLY Valet and hotel employees will be allowed access. No guests/General public access. Security via Security Cameras

14. Was this premises licensed for the sale of liquor or beer during the past license year?

☒ No ☐ Yes, license issued to _____ (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 MATT ROBERT

17. City, state in which agent resides MADISON, WI

18. How long has the agent continuously resided in the State of Wisconsin? Since 1993

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 _____

21. State and date of registration of corporation, nonprofit organization, or LLC.

WISCONSIN, 2016 JULY 29th

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
PARTNER	JOSE LUIS GRANADOS	VERONA, WI
PARTNER	BRUCE CRASS	COCAO BEACH, FL
PARTNER	JOHN SMITHE	HAYWARD, WI

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.

MATT ROBERT

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) ENO VINO LLC 601 JUNCTION ROAD MADISON, WI 53717

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 Tapas style Communal dining, upscale dining.

28. **Hours of operation** MONDAY to Thursday 6AM - 12AM FRIDAY & SATURDAY 6AM - 1AM SUNDAY 6AM - 12AM
29. Describe your management experience 14 years as an Executive Chef, General Manager, Director of Operations and managing Partner

30. List names of managers below, along with city and state of residence.
Matt Robert Madison, WI _____
Austin Johnson Madison WI _____
31. Describe staffing levels and staff duties at the proposed establishment _____
Between 25-45 in both front and back of the house.

32. Describe your employee training An Extensive employee handbook, continued with a 2 week training Period with extensive on shift line training.

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

Hotel Guests, after hours guest from downtown and those who enjoy
upscale dining

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

Reliance on our brand of tapas, upscale dining and intensive 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? 21 on up

39. What type of food will you be serving, if any? Tapas, World Wide Cuisine
☒ 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? 6 AM to 11 PM

42. What hours, if any, will food service not be available? NONE

43. Indicate any other product/service offered. NONE

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? 26

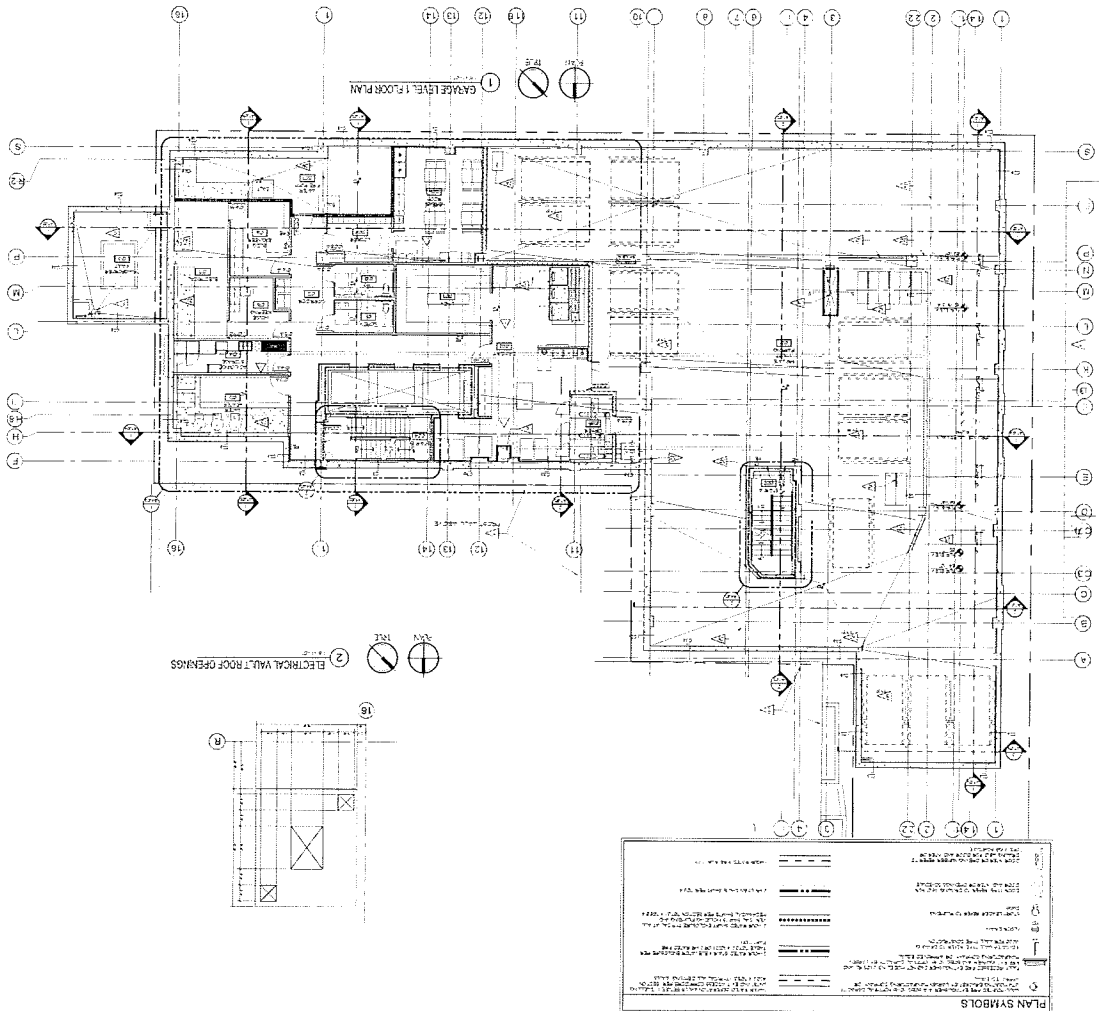
During what hours do you anticipate they will be on duty? 5 AM to 12 AM

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

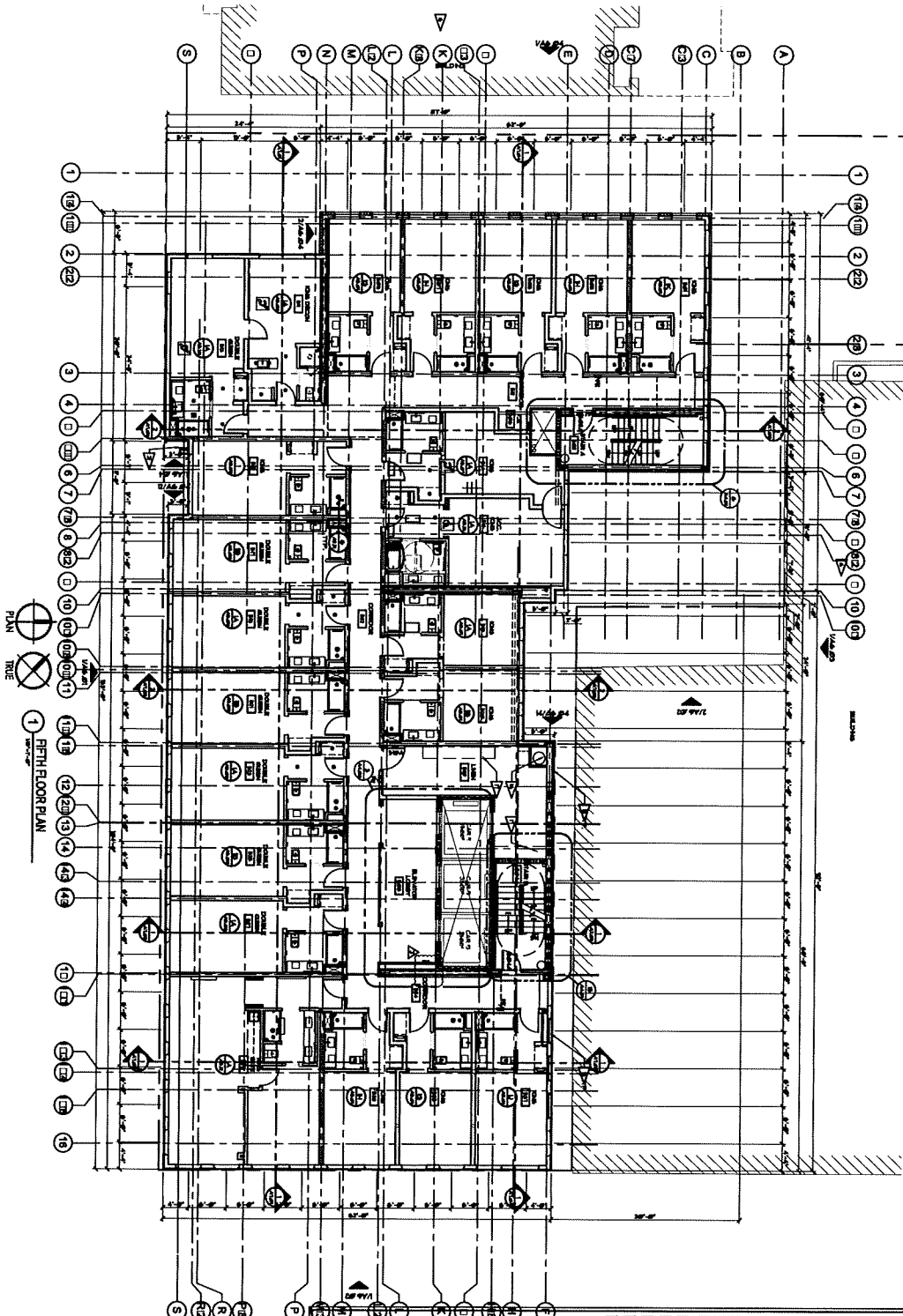
48. Do your plans call for a full-service bar? ☐ No ☒ Yes
If yes, how many barstools do you anticipate having at your bar? 32
How many bartenders do you anticipate having work at one time on a busy night? 7
49. Will there be a kitchen facility separate from the bar? ☐ No ☒ Yes
50. Will there be a separate 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? 14%
54. If your business plan includes an advertising budget:
What percentage of your advertising budget do you anticipate will be related to food? 50%
What percentage of your advertising budget do you anticipate will be drink related? 50%
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:
48 % Alcohol 50 % Food 2 % 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.

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



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PLAN
TRUE

1
FIFTH FLOOR PLAN

PLAN SYMBOLS	
	DOOR SWING - ALL DOORS SWING TO THE RIGHT UNLESS OTHERWISE NOTED
	WINDOW - ALL WINDOWS ARE DOUBLE GLAZED UNLESS OTHERWISE NOTED
	WALL - ALL WALLS ARE 1/2" THICK UNLESS OTHERWISE NOTED
	CEILING - ALL CEILING ARE 8' HIGH UNLESS OTHERWISE NOTED
	FLOOR - ALL FLOORS ARE 4" THICK UNLESS OTHERWISE NOTED
	STAIRCASE - ALL STAIRCASES ARE 10' WIDE UNLESS OTHERWISE NOTED
	ELEVATOR - ALL ELEVATORS ARE 8' WIDE UNLESS OTHERWISE NOTED
	RAMP - ALL RAMPS ARE 8' WIDE UNLESS OTHERWISE NOTED
	PARKING - ALL PARKING AREAS ARE 10' WIDE UNLESS OTHERWISE NOTED
	LANDSCAPING - ALL LANDSCAPING AREAS ARE 10' WIDE UNLESS OTHERWISE NOTED

KEY NOTES	
1	ALL WORK SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE BUILDING CODES AND STANDARDS.
2	ALL MATERIALS AND METHODS OF CONSTRUCTION SHALL BE APPROVED BY THE ARCHITECT.
3	ALL WORK SHALL BE COMPLETED WITHIN THE SPECIFIED TIME FRAME.
4	ALL WORK SHALL BE DONE IN ACCORDANCE WITH THE SPECIFICATIONS.
5	ALL WORK SHALL BE DONE IN ACCORDANCE WITH THE DRAWINGS.
6	ALL WORK SHALL BE DONE IN ACCORDANCE WITH THE CONTRACT.
7	ALL WORK SHALL BE DONE IN ACCORDANCE WITH THE PERMITS.
8	ALL WORK SHALL BE DONE IN ACCORDANCE WITH THE ORDINANCES.
9	ALL WORK SHALL BE DONE IN ACCORDANCE WITH THE REGULATIONS.
10	ALL WORK SHALL BE DONE IN ACCORDANCE WITH THE LAWS.
11	ALL WORK SHALL BE DONE IN ACCORDANCE WITH THE RULES.
12	ALL WORK SHALL BE DONE IN ACCORDANCE WITH THE CUSTOMS.
13	ALL WORK SHALL BE DONE IN ACCORDANCE WITH THE USAGES.
14	ALL WORK SHALL BE DONE IN ACCORDANCE WITH THE MANNERS.
15	ALL WORK SHALL BE DONE IN ACCORDANCE WITH THE DECORUM.
16	ALL WORK SHALL BE DONE IN ACCORDANCE WITH THE PROPRIETY.
17	ALL WORK SHALL BE DONE IN ACCORDANCE WITH THE MODesty.
18	ALL WORK SHALL BE DONE IN ACCORDANCE WITH THE REVERENCE.
19	ALL WORK SHALL BE DONE IN ACCORDANCE WITH THE RESPECT.
20	ALL WORK SHALL BE DONE IN ACCORDANCE WITH THE ADmiration.
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29	ALL WORK SHALL BE DONE IN ACCORDANCE WITH THE ADmiration.
30	ALL WORK SHALL BE DONE IN ACCORDANCE WITH THE REVERENCE.

FIFTH
FLOOR
PLAN
A

PROJECT:
AC MA - DOWN MADISON
1111 WEBSTER ST.
MADISON, WISCONSIN
OWNER:
C/O: NORTH CENTRAL GROUP
1600 ASPEN COMMONS, SUITE 200 - MADISON, WISCONSIN

DESIGNED BY: [Firm Name]
DRAWN BY: [Firm Name]
CHECKED BY: [Firm Name]
DATE: [Date]

NOTES:
1. ALL WORK SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE BUILDING CODES AND STANDARDS.
2. ALL MATERIALS AND METHODS OF CONSTRUCTION SHALL BE APPROVED BY THE ARCHITECT.
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DAVE BECK & ASSOCIATES
ARCHITECTS
1111 WEBSTER ST.
MADISON, WISCONSIN 53703
TEL: 608/261-1111
FAX: 608/261-1112
WWW.DAVEBECK.COM

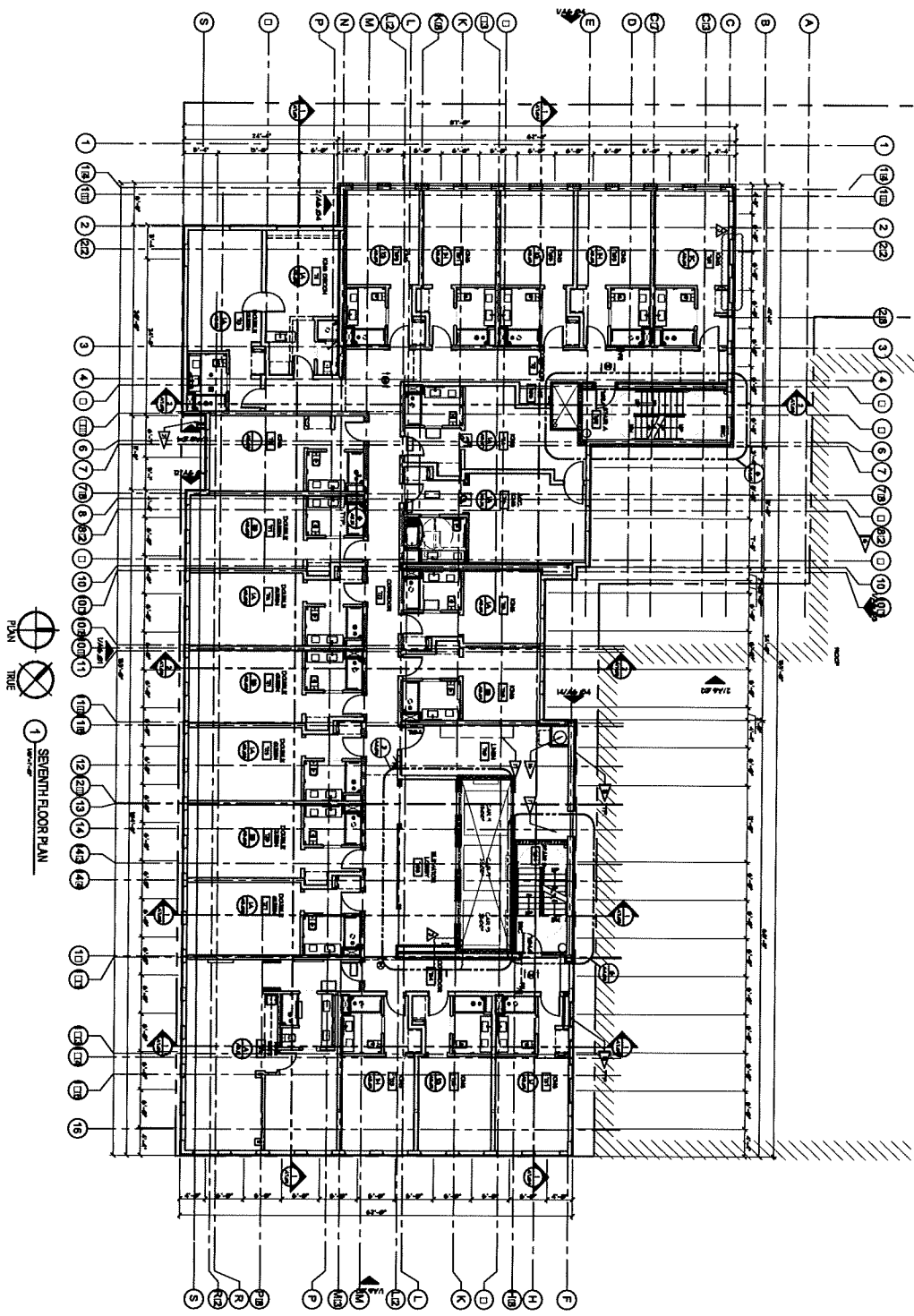
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GARY BRINK & ASSOCIATES
ARCHITECTS

2222 PARKWOOD AVENUE
MADISON, WI 53713
(608) 261-1111
FAX: (608) 261-1100

**SIXTH
FLOOR
PLAN**

A ☐ ☐ ☐ ☐ ☐



SEVENTH FLOOR PLAN
PLAN
TRUE

PLAN SYMBOLS	
1	1' = 1/4" SCALE
2	2' = 1/2" SCALE
3	3' = 3/4" SCALE
4	4' = 1" SCALE
5	5' = 1 1/4" SCALE
6	6' = 1 1/2" SCALE
7	7' = 1 3/4" SCALE
8	8' = 2" SCALE
9	9' = 2 1/4" SCALE
10	10' = 2 1/2" SCALE
11	11' = 2 3/4" SCALE
12	12' = 3" SCALE
13	13' = 3 1/4" SCALE
14	14' = 3 1/2" SCALE
15	15' = 3 3/4" SCALE
16	16' = 4" SCALE
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18	18' = 4 1/2" SCALE
19	19' = 4 3/4" SCALE
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21	21' = 5 1/4" SCALE
22	22' = 5 1/2" SCALE
23	23' = 5 3/4" SCALE
24	24' = 6" SCALE
25	25' = 6 1/4" SCALE
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27	27' = 6 3/4" SCALE
28	28' = 7" SCALE
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198	198' = 49 1/2" SCALE
199	199' = 49 3/4" SCALE
200	200' = 50" SCALE

KEY NOTES

- 1. ALL WORK SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE BUILDING CODES AND SPECIFICATIONS.
- 2. ALL MATERIALS AND METHODS OF CONSTRUCTION SHALL BE APPROVED BY THE ARCHITECT PRIOR TO INSTALLATION.
- 3. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND INSURANCE.
- 4. THE CONTRACTOR SHALL MAINTAIN ACCESS TO ALL ADJACENT PROPERTIES AT ALL TIMES.
- 5. ALL UTILITIES SHALL BE LOCATED AND PROTECTED PRIOR TO ANY EXCAVATION OR CONSTRUCTION.
- 6. THE CONTRACTOR SHALL BE RESPONSIBLE FOR THE PROTECTION OF ALL EXISTING UTILITIES AND STRUCTURES.
- 7. ALL WORK SHALL BE COMPLETED WITHIN THE SPECIFIED TIME FRAME.
- 8. THE CONTRACTOR SHALL MAINTAIN A NEAT AND ORDERLY WORK SITE AT ALL TIMES.
- 9. ALL MATERIALS AND EQUIPMENT SHALL BE STORED IN AN APPROPRIATE MANNER.
- 10. THE CONTRACTOR SHALL BE RESPONSIBLE FOR THE DISPOSAL OF ALL WASTE AND DEBRIS.
- 11. ALL WORK SHALL BE SUBJECT TO INSPECTION AND APPROVAL BY THE ARCHITECT.
- 12. THE CONTRACTOR SHALL BE RESPONSIBLE FOR THE PROTECTION OF ALL ADJACENT PROPERTIES.
- 13. ALL UTILITIES SHALL BE LOCATED AND PROTECTED PRIOR TO ANY EXCAVATION OR CONSTRUCTION.
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PROJECT:
AC MA - DOWNDOWN MADISON
1 N. WEBSTER ST.
MADISON, WISCONSIN
OWNER:
WASHIN, LLC
C/O: NORTH CENTRAL GROUP
1600 ASPEN COMMONS, SUITE 200 - MIDDLETON, WISCONSIN

DESIGNED BY:
DAVID D. DODD
DATE: 10/1/2014
SCALE: AS NOTED
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MARTINIS 9

prickly pear
vodka · acai spirit · lychee juice
· prickly pear purée · cava

raspberry pineapple sidecar
brandy · thyme syrup · pineapple juice
· white cranberry juice · jamaican bitters

champagne-tini
pear vodka · cñton · amaretto
· white cranberry · champagne

the all natural
house-made berry infused vodka · lemonade

john wayne
high west double rye · licor 43 · honey
· vanilla liqueur · lemon juice · apple cider

pomegranate margarita
tequila reposado · pama · citronage
· house made sour · pomegranate juice

our cosmo
absolut citron · patron citrñge
· cruzan raspberry rum · cranberry purée

spicy affair
tequila reposado · mary's hot bottom
· ancho ryes · angostura bitters · passion fruit

bel-air
gin · st. germaine · lemonade · lime
· cucumber · mint

espresso
vanilla vodka · kahlua · espresso

MASTERPIECES 7

blackberry bourbon smash
bourbon · limoncello · blackberries
· thyme syrup · house made sour

peach better have my honey
old sugar factory · peach schnapps
· honey brandy · ginger beer
· roasted peach oleo saccharum

blood orange sazurac
rye whiskey · blood orange liqueur
· peychaud bitters · absinthe rinse

red stileto
house-made berry infused vodka
· riesling wine · sprite

chai five
vanilla vodka · coffee liqueur · ice milk
· whipped cream

fig mule
fig vodka · muddled lime · ginger beer

ginger mojito
canton ginger liqueur · fresh lemon
· bacardi limon · mint

the perfect maple bacon manhattan
rye whiskey · sweet and dry vermouth
· candied bacon

effen delicious
effen cucumber vodka · basil
· fresh watermelon · lemonade

café negroni
gin · campari · sweet vermouth
· orange bitters · fresh brewed espresso

old-fashioned old fashioned
fresh orange · cherry · angostura bitters

kinda blue
stolichnaya bluberri · fresh lemon · mint

SPARKLING

- | | |
|--|---------|
| 065 Cava Brut Reserva, Segura Viudas Penedès, Spain | G · B |
| 065 Prosecco, Adami Veneto, Italy | 6 · 22 |
| 066 Moscato d' Asti, Cascinetta Vietti Piedmont, Italy | 9 · 38 |
| 067 Rosé, Cote Mas Languedoc, France | 9 · 34 |
| | 11 · 42 |

WHITE WINE

- | | |
|--|--------------|
| 105 Pinot Grigio, Lagaria 2015 Delle Venezie, Italy | G · Q · B |
| 106 Pinot Bianco, Terlan 2015 Trentino-Alto Adige, Italy | 7 · 10 · 26 |
| 107 Pinot Gris, Chateau Ste. Michelle 2015 Columbia Valley, Washington | 10 · 15 · 40 |
| 108 Grüner Veltliner, Berger 2015 Kremstal, Austria | 8 · 12 · 32 |
| 109 Chenin Blanc, Simonsig 2015 Stellenbosch, South Africa | 7 · 13 · 33 |
| 120 Sauvignon Blanc, Groth 2015 Oakville, California | 8 · 12 · 32 |
| 121 Sauvignon Blanc, Whitehaven 2015 Marlborough, New Zealand | 10 · 15 · 40 |
| 122 Riesling, Dr. Pauly Bergweiler 2014 Mosel, Germany | 11 · 16 · 42 |
| 123 Gewürztraminer, Timbach 2013 Alsace, France | 8 · 12 · 30 |
| 124 Bordeaux Blanc, Lestrille Entre-Deux-Mers 2014 Bordeaux, France | 13 · 19 · 50 |
| 125 Geisenheim, Botham Vineyards "Vin 10" Barneveld, Wisconsin | 9 · 13 · 36 |
| 126 Grechetto, Roccafiore Fior Fiore 2014 Umbria, Italy | 8 · 12 · 30 |
| 127 Viognier, Cono Sur 2016 Colchagua Valley, Chile | 8 · 12 · 32 |
| 140 Blend, d'Arenberg "The Hermit Crab" 2014 McLaren Vale, Australia | 7 · 10 · 26 |
| 141 Chardonnay, RouteStock 2014 Carneros, California | 10 · 15 · 38 |
| 142 Chardonnay, Lone Birch Unoaked 2015 Yakima Valley, Washington | 8 · 12 · 32 |
| 143 Chardonnay, Girard 2014 Russian River Valley, California | 8 · 12 · 32 |
| 144 Rosé, Jean Luc Columbo 2015 Marseilles, France | 13 · 19 · 50 |
| syrah · mourvedre | 10 · 15 · 38 |

RED WINE

- | | |
|---|--------------|
| 146 Pinot Noir, La Crema 2014 Monterey, California | G · Q · B |
| 147 Pinot Noir, Renegade 2014 Oregon | 10 · 15 · 40 |
| 168 Barbera, Terre d'Oro 2014 Amador County, California | 10 · 15 · 40 |
| 169 Malbec, Zolo 2015 Mendoza, Argentina | 11 · 16 · 42 |
| 170 Crianza Tempranillo, Cune 2012 Rioja, Spain | 8 · 12 · 30 |
| 171 Cotes du Rhone Villages, Gabriel Meffre Plan de Dieu 2013 Rhone, France | 8 · 12 · 32 |
| 172 Merlot, Skyfall 2013 Columbia Valley, Washington | 11 · 16 · 44 |
| 173 Blend, Conundrum 2014 California | 9 · 13 · 34 |
| it's a conundrum... | 12 · 18 · 46 |
| 174 Blend, Reckless Love 2013 California | 13 · 19 · 50 |
| cabernet sauvignon · syrah | |
| 175 Blend, Smith and Hook Proprietary Red Blend 2013 California | 10 · 15 · 40 |
| merlot · malbec · petit sirah · cabernet sauvignon | |
| 176 Zinfandel, Seghesio 2014 Sonoma, California | 11 · 16 · 42 |
| 177 Cabernet Franc, Camp 2015 Sonoma, California | 10 · 15 · 40 |
| 178 Chianti Classico, Bramosia 2014 Tuscany, Italy | 11 · 16 · 42 |
| 179 Super Tuscan, Luce Della Vite Lucente 2013 Tuscany, Italy | 13 · 19 · 50 |
| merlot · sangiovese | |
| 180 Bordeaux, Chateau Mirefleurs 2012 Bordeaux, France | 10 · 15 · 40 |
| merlot · cabernet sauvignon | |
| 181 Petite Sirah, Guenoc 2013 Lake County, California | 9 · 13 · 36 |
| 182 Syrah, Tenet "The Pundit" 2014 Columbia Valley, Washington | 13 · 19 · 50 |
| 183 Blend, Bluegray "Priorat" 2013 Priorat, Spain | 12 · 18 · 48 |
| garnacha · carinena · cabernet sauvignon | |
| 184 Cabernet Sauvignon, The Show 2014 California | 10 · 15 · 38 |
| 185 Cabernet Sauvignon, Oberon 2014 Napa Valley, California | 13 · 19 · 50 |

HIGH END POURS

- | | |
|--|-----------------|
| 433 Red Blend, Trinchero "Forte" 2012 Napa Valley, California | ½ Glass · G · B |
| malbec · cabernet franc · petit verdot | 12 · 24 · 112 |
| 333 Cabernet Sauvignon, Stag's Leap "Artemis" 2013 Napa Valley, California | 11 · 22 · 103 |

BEER

BOTTLES

bell's two hearted ipa
bud light
capital amber
ciderboys "1st press"
coors light

corona
fantasy factory
guinness
heineken
kaliber n/a

miller lite
lagunitas ipa
lake louie warped speed scotch ale
sierra nevada hefeweizen
stella artois

DRAFT

dogfish head 90min ip.
lake louie porter
miller lite
new glarus spotted cow

Due to the limited availability of some wines, vintages are subject to change.
Certain wines can be purchased to take home and enjoy for 25% off our list price.

CHEESE BOARD

marinated olives · artinsal breads
· fresh fruit · olive tapenade
· rhubarb confit · truffled whole
grain mustard
all of our cheeses are pasteurized

aged cheddar fondue · wisconsin · cow

manchego · spain · sheep

basil asiago · wisconsin · cow

maytag bleu · iowa · cow

brie · france · cow

smoked gouda · wisconsin · cow

parmigiano reggiano · italy · cow

bellavitano gold · wisconsin · cow

aged cheddar 5 yr · wisconsin · cow

choose 2 · 12

choose 3 · 16

choose 4 · 20

choose 5 · 24

· add cured meats ·

prosciutto di parma · cured ham · 6

salami americano · american salami · 6

capocollo · cured pork · 6

guanciale · cured pork jowl · 6



HEARTH OVEN FLATBREADS

four cheese · fontina · mozzarella
· goat cheese · reggiano
· roasted garlic butter · basil · 19

vegetable · portabella · sweet
pepper · tomatoes · mozzarella · roasted
garlic · basil · aged balsamic · 18

thai chicken · spicy peanut sauce
· jalapeño slaw · black sesame† · 21

shrimp & andouille · jalapeño
cream · roasted red peppers
· mozzarella · 23

sausage & mushroom · italian sausage
· eno vino's red sauce · mushroom
· mozzarella · 20

beef tenderloin tips · portabella
cream · fontina · port wine
· truffled greens* · 22

BRUSCHETTA

Choose any combination of 4 · 15

brie and apple

· fig jam

capocollo

· basil pesto · mozzarella · basil†

smoked salmon

· chive cream cheese · capers · onion marmalade

tomatillo & avocado

· pineapple · roasted red pepper · goat cheese

prosciutto

· apricot jam · asparagus · fontina

fresh mozzarella

· tomato · basil · aged balsamic

beef tenderloin

· caramelized onion · gruyere · rosemary aioli*

mediterranean

· feta · kalamata olives · tomatoes · crispy capers · balsamic

GREENS

mixed greens · kalamata olives · red onions · feta · aged balsamic vinaigrette[†] · 8

baby spinach · kohlrabi · sundried tomatoes · pecorino romano · pistachios · pesto[†] · 9

baby kale · roasted beets · goat cheese · pickled radish · pecans · lemon honey vinaigrette[†] · 10

SOUPS

soup du jour · 7

charred hot house tomato · aged cheddar · truffled wee greens · pine nuts† · 8

cold water lobster bisque · king crab leg · lobster tail · mirepoix · 16

TO SHARE

baked goat cheese · eno vino's red sauce · ciabatta · basil · 9

roasted baby beets · toasted almonds · pomegranate seeds · apple cider glaze[†] · 12

sautéed green beans · roasted cashews · thai vinaigrette · fried shallots† · 11

truffled fries · aged cheddar · thai ketchup · garlic aioli · 11

risotto · grilled butternut squash · basil pesto · roasted pumpkin seeds[†] · 9

portabella mushroom ravioli · port wine cream · brandy-cured foie gras · 11

seared sesame tuna · wasabi · endive* · 14

ahi tuna tacos · tomatillo relish · crisp wontons · wasabi · creamy jalapeño slaw* · 13

tempura shrimp · avocado · arugula · chipotle · tomato · garlic lime soy · 13

sweet chile calamari fries · eno vino's red sauce · olive vinaigrette · shallot · 13

p.e.i. mussels · chorizo · white wine · apple · pine nuts · toasted baguette† · 12

pancetta stuffed squid · tomato · parmigiano reggiano · chipotle · chermoula · 12

lump crab cakes · champagne beurre blanc · baby rocket · 17

bacon wrapped shrimp · tomato agrodolce · anchovy aioli · sake vinaigrette[†] · 15

wild salmon · braised cauliflower · dried cranberries · spicy pesto aioli† · 14

day boat scallops · savory french toast · figs · black truffle butter* · 26

sea bass & scallops · basil verjus butter sauce · tomato jam* · 28

labelle farm foie gras · apple · fried rosemary · maple toast* · 16

chicken skewers · thai peanut satay · pork wontons · cilantro lime jus · thai ketchup† · 13

roasted chicken · portabellas · broccolini · balsamic apple butter[†] · 15

duck confit spring rolls · jalapeño slaw · sweet chili sauce · hoisin jus · plum sauce · 13

beer braised pork tacos · sweet plantain · cilantro sauce · feta · malanga shell · 14

braised belly · smoked gouda biscuit · tomato confit · sage mornay · sunny side up · 15

lamb empanadas · avocado smash · cabernet strawberries · queso fresco · 14

korean short rib potstickers · cucumber kimchi · soy · spicy plum · wasabi · 15

braised brisket · sweet potato mash · crispy brussel sprouts · carrot · vegetable gravy[†] · 12

hanger steak · fried kale · sautéed shiitakes · chimichurri[†] · 12

center cut filet · potato goat cheese full stack · portabella · beurre rouge* · 24

† We use nuts and nut-based oils in some of our menu items. If you are allergic to nuts, or any other foods, please let your server know.

* Consuming raw or undercooked pork, beef, seafood or chicken may increase your risk of food-borne illness. In addition, pork, seafood and steaks that are served rare or medium rare may be undercooked and only served upon consumers request.