

ORIGINAL ALCOHOL BEVERAGE LICENSE APPLICATION

Submit to municipal clerk.

For the license period beginning _____ 20____ ;
ending _____ 20____ ;

TO THE GOVERNING BODY of the: Town of }
 Village of } Madison
 City of }

County of DANE Aldermanic Dist No _____ (if required by ordinance)

1. The named INDIVIDUAL PARTNERSHIP LIMITED LIABILITY COMPANY
 CORPORATION/NONPROFIT ORGANIZATION

hereby makes application for the alcohol beverage license(s) checked above

2 Name (individual/partners give last name, first, middle; corporations/limited liability companies give registered name): 9 Strings, LLC

Applicant's Wisconsin Seller's Permit Number: <u>Applied For</u>	
Federal Employer Identification Number (FEIN): <u>27-2223065</u>	
LICENSE REQUESTED	
TYPE	FEE
<input type="checkbox"/> Class A beer	\$
<input checked="" type="checkbox"/> Class B beer	\$
<input type="checkbox"/> Wholesale beer	\$
<input type="checkbox"/> Class C wine	\$
<input type="checkbox"/> Class A liquor	\$
<input checked="" type="checkbox"/> Class B liquor	\$
<input type="checkbox"/> Reserve Class B liquor	\$
Publication fee	\$
TOTAL FEE	\$

An "Auxiliary Questionnaire," Form AT-103, must be completed and attached to this application by each individual applicant, by each member of a partnership, and by each officer, director and agent of a corporation or nonprofit organization, and by each member/manager and agent of a limited liability company. List the name, title, and place of residence of each person

	Title	Name	Home Address	Post Office & Zip Code
President/Member	<u>owner/GM</u>	<u>Matthew C. Brink</u>	<u>7230 E. Valley ridge Dr Madison, WI</u>	<u>53719</u>
Vice President/Member	<u>Manager</u>	<u>Curtis Brink</u>	<u>101 Acadia Drive, Madison, WI</u>	<u>53719</u>
Secretary/Member				
Treasurer/Member				
Agent		<u>Matthew C. Brink</u>		
Directors/Managers				

3. Trade Name 9 Strings Business Phone Number _____
4. Address of Premises 107-A State ST Post Office & Zip Code 53703

5. Is individual, partners or agent of corporation/limited liability company subject to completion of the responsible beverage server training course for this license period? Yes No
6. Is the applicant an employe or agent of, or acting on behalf of anyone except the named applicant? Yes No
7. Does any other alcohol beverage retail licensee or wholesale permittee have any interest in or control of this business? Yes No
8. (a) Corporate/limited liability company applicants only: Insert state WI and date 3-16-10 of registration
- (b) Is applicant corporation/limited liability company a subsidiary of any other corporation or limited liability company? Yes No
- (c) Does the corporation, or any officer, director, stockholder or agent or limited liability company, or any member/manager or agent hold any interest in any other alcohol beverage license or permit in Wisconsin? Yes No

(NOTE: All applicants explain fully on reverse side of this form every YES answer in sections 5, 6, 7 and 8 above)

9. Premises description: Describe building or buildings where alcohol beverages are to be sold and stored. The applicant must include all rooms including living quarters, if used, for the sales, service, and/or storage of alcohol beverages and records. (Alcohol beverages may be sold and stored only on the premises described) AT Bar and Tables; Stored AT Bar and Basement

10. Legal description (omit if street address is given above): _____
11. (a) Was this premises licensed for the sale of liquor or beer during the past license year? Yes No
- (b) If yes, under what name was license issued? _____
12. Does the applicant understand they must file a Special Occupational Tax return (TTB form 5630 5) before beginning business? [phone 1-800-937-8864] Yes No
13. Does the applicant understand a Wisconsin Seller's Permit must be applied for and issued in the same name as that shown in Section 2, above? [phone (608) 266-2776] Yes No
14. Is the applicant indebted to any wholesaler beyond 15 days for beer or 30 days for liquor? Yes No

READ CAREFULLY BEFORE SIGNING: Under penalty provided by law, the applicant states that each of the above questions has been truthfully answered to the best of the knowledge of the signers. Signers agree to operate this business according to law and that the rights and responsibilities conferred by the license(s), if granted, will not be assigned to another (Individual applicants and each member of a partnership applicant must sign; corporate officer(s) members/managers of Limited Liability Companies must sign.) Any lack of access to any portion of a licensed premises during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

SUBSCRIBED AND SWORN TO BEFORE ME

this 30 day of MARCH, 20 10

[Signature]
(Clerk/Notary Public)

[Signature: Matthew C. Brink]
(Officer of Corporation/Member/Manager of Limited Liability Company/Partner/Individual)

(Officer of Corporation/Member/Manager of Limited Liability Company/Partner)

My commission expires 5-10-2012

(Additional Partner(s)/Member/Manager of Limited Liability Company if Any)

TO BE COMPLETED BY CLERK

Date received and filed with municipal clerk <u>3-30-10</u>	Date reported to council/board	Date provisional license issued	Signature of Clerk / Deputy Clerk
Date license granted	Date license issued	License number issued	

8-C I am the General Manager of
The Brink Lounge

City of Madison Supplemental Class B License Application

<input type="checkbox"/> Seller's Permit Number <input checked="" type="checkbox"/> Federal Employer Identification # <input checked="" type="checkbox"/> Notarized Original Application Form <input checked="" type="checkbox"/> Notarized Supplemental Form <input type="checkbox"/> Orange Sign (Clerk's Office provides at time of application)	<input checked="" type="checkbox"/> Written Description of Premise <input checked="" type="checkbox"/> Background Investigation Form(s) <input type="checkbox"/> Notarized Transfer of Ownership <input checked="" type="checkbox"/> *Articles of Incorporation <input checked="" type="checkbox"/> *Notarized Appointment of Agent Corporation/LLC only	<input checked="" type="checkbox"/> Floor Plans <input checked="" type="checkbox"/> Lease <input type="checkbox"/> Sample Menu <input type="checkbox"/> Business Plan
---	--	--

1. Name of Applicant/Partner/Corporation/LLC 9 Strings, LLC
2. Address of Licensed Premise 107-A State ST. Madison, WI 53703
3. Telephone Number: 608-658-7431 4. Anticipated opening date: 9-1-10
5. Mailing address if not opening immediately 7230 E. Valley, ridge Dr. Madison, WI 53719
6. Have you contacted the Alderperson, Police Department District Captain, Alcohol Policy Coordinator, and the neighborhood association representative for the area in which you intend to locate? Yes No
7. Are there any special conditions desired by the neighborhood? Yes No
 Explain. we have requested a meeting, BUT one has not been scheduled
8. Business Description, including hours of operation: M - 11:00am - close.
RESTAURANT/TAVERN OFFERING live music 5nights per week
9. Do you plan to have live entertainment? No Yes—What kind? Live music
10. Detailed written description of building, including overall dimensions, seating arrangements, capacity, bar size and all areas where alcohol beverages are to be sold and stored. **The licensed premise described below shall not be expanded or changed without the approval of the Common Council.**
Space is 76'-10" long x 23'-4" wide. There will be 20 seats at the bar and 40 seats on the floor with some standing room. alcohol will be served at the bar and at the table. alcohol will be stored at the bar and in the basement. no customers will be allowed downstairs.
11. Are any living quarters directly or indirectly accessible and under control of the applicant? Yes No
 Please note that alcohol may be sold and stored only on the licensed premise, not in living quarters.
12. Describe existing parking and how parking lot is to be monitored. N/A. There is minimal street parking on MIFFLIN OFF THE BACK DOOR.
13. Describe your management experience, staffing levels, duties and employee training.
I have been the GM of the Brink lounge for four years. I organized all schedules, trained every employee and oversaw every aspect of the business including accounting.
14. Identify the registered agent for your Corporation or LLC. This is your corporation's agent for service of process, notice or demand required or permitted by law to be served on the corporation.

MATT BRINK 7230 E. Valley, Ridge Dr. Madison, WI
 Name Address 53719

15. Utilizing your market research, who would you project your target market to be?

Business professionals From 11am-8pm, 21+ From 8pm-close

16. What age range would you hope to attract to your establishment? 25+

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

Livemusic and a great, inexpensive menu. Social media, GIFT certificates, Radio, word of mouth.

18. Are you operating under a lease or franchise agreement? Yes (attach a copy) No

19. Owner of building where establishment is located: Caputo Properties, LLC

Address of Owner: 40 Whitcomb Cir Phone Number 608-575-9124
Madison, WI 53711

20. 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? Yes No

21. List the Directors of your Corporation/LLC

Matt Brink 7230 E. Valley ridge Dr. Madison, WI 53719
Name Address

Name Address

Name Address

22. List the Stockholders of your Corporation/LLC

Name Address % of Ownership

Name Address % of Ownership

Name Address % of Ownership

23. What type of establishment are you? (Check all that apply) Tavern Nightclub Restaurant

Other Please Explain. Live Music Venue

24. What type of food will you be serving, if any? _____

Breakfast Lunch Dinner

25. Please submit a sample menu with your application, if possible. What might eventually be included on your operational menu when you open?

Appetizers Salads Soups Sandwiches Entrees
 Desserts Pizza Full Dinners

26. During what hours of your operation do you plan to serve food? 11am-1am

27. What hours, if any, will food service not be available? 1am - 2am
28. Indicate any other product/service offered. Alcohol
29. Will your establishment have a kitchen manager? Yes No
30. Will you have a kitchen support staff? Yes No
31. How many wait staff do you anticipate will be employed at your establishment? 10
During what hours do you anticipate they will be on duty? 11am - 1am
32. Do you plan to have hosts or hostesses seating customers? Yes No - BUT maybe
33. Do your plans call for a full-service bar? Yes No
If yes, how many bar stools do you anticipate having at your bar? 20
How many bartenders do you anticipate you would have working at one time on a busy night? 2-3
34. Will there be a kitchen facility separate from the bar? Yes No
35. Will there be a separate and specific area for eating only? Yes No
If yes, what will be the seating capacity for that area? 40
36. What type of cooking equipment will you have? Stove Oven Fryers Grill Microwave
37. Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products? Yes No
38. What percentage of your overall payroll do you anticipate will be devoted to food operation salaries?
55-60%
39. If your business plan includes an advertising budget, what percentage of your advertising budget do you anticipate will be related to food? 50% Food 50% live music
What percentage of your advertising budget do you anticipate will be drink related? nominal
40. Are you currently, or do you plan to become, a member of the Madison—Dane County Tavern League or the Tavern League of Wisconsin? Yes No
41. Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association? Yes No
-

42. What is your estimated capacity? 99

43. Pursuant to Chapter 23 of the Madison General Ordinances, all restaurants and taverns serving alcohol beverages shall substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. For new establishments, the percentage will be an estimate.

Gross Receipts from Alcoholic Beverages	37-28 %
Gross Receipts from Food and Non-Alcoholic Beverages	5-10 %
Gross Receipts from Other	58-62 % FOOD
Total Gross Receipts	100%


44. Do you have written records to document the percentages shown? Yes No
You may be required to submit documentation verifying the percentages you've indicated.

Read carefully before signing: Under penalty provided by law, the applicant states that the above information has been truthfully completed to the best of the knowledge of the signer. Signer agrees to operate this business according to law and that the rights and responsibilities conferred by the license(s), if granted will not be assigned to another. Any lack of access to any portion of a licensed premise during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

Subscribed and Sworn to before me:

this 30 day of MARCH, 2010


(Officer of Corporation/Member of I.L.C./Partner/Individual)


(Clerk/Notary Public)

My commission expires 5-6-2012

Appointment of New Liquor/Beer Agent

To be completed by Corporate Officer or Member of LLC

I, Matt Brink, officer/member for 9 Strings, LLC
(Corporation/LLC), doing business as 9 Strings, authorize and appoint
Matt Brink (Name) as the liquor/beer agent for the premise
located at 107-A State St. Madison, WI 53703

Subscribed and sworn to before me this

30 Day of MARCH, 20 10

Matt Brink
Signature of Officer/Member

[Signature]
Notary Public, Dane County, Wisconsin

My Commission Expires 5-6-2012

To be completed by appointed Liquor/Beer Agent

I, Matt Brink, appointed liquor/beer agent for
9 Strings, LLC (name of Corporation or LLC), being first duly sworn
say I have vested in me, by properly authorized and executed written delegation, full authority
and control of the premise described in the license of such corporation or limited liability
company, and I am involved in the actual conduct of the business as an employee, or have a
direct financial interest in the business of the licensee, therein relating to the intoxicating
liquor/fermented malt beverage. The interest I have in the business is 100 %.

Subscribed and sworn to before me this

30 Day of MARCH, 20 10

Matt Brink
Signature of Agent

[Signature]
Notary Public, Dane County, Wisconsin

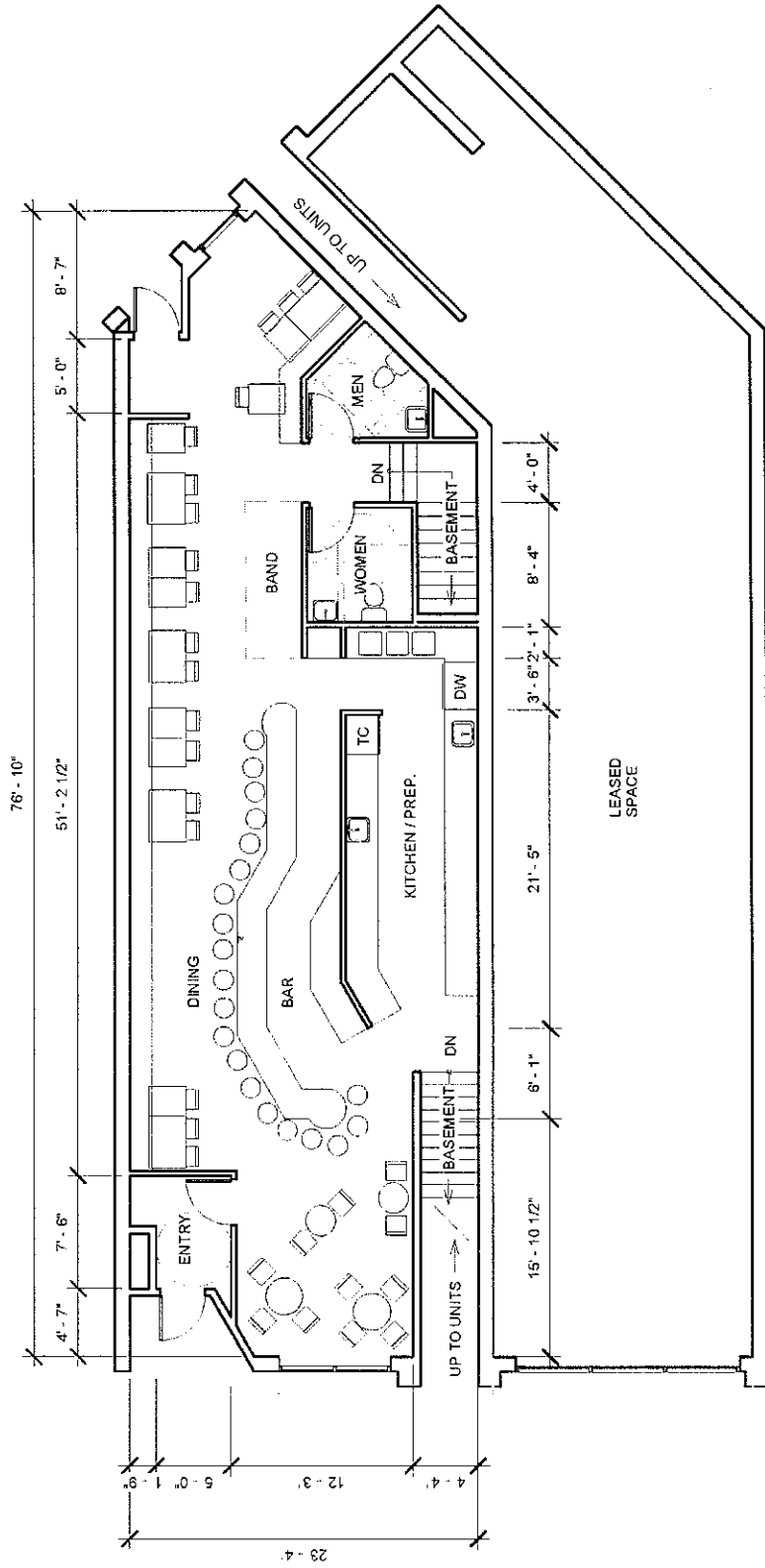
My Commission Expires 5-6-2012

The appointed Liquor/Beer Agent must complete the other side of this form.

To be completed by the appointed Liquor/Beer Agent

Last Name		First Name				M.I.	
Residence: Street Address			City		State	Zip	
Residence Phone	Birthdate	Birth Place (City, State)	Race	Sex	Height	Weight	Hair Eyes
Driver's License Number (State & Number)		How long immediately prior to making this application have you continuously resided in the State of Wisconsin? _____					
Have you completed Beverage Server Training? <input type="checkbox"/> Yes <input type="checkbox"/> No Date of Beverage Server Training completion _____ (must provide proof of completion to City Clerk)							
Other than the address above, places of residence for the past five years:			From:	To:			
			From:	To:			
			From:	To:			
Have you ever been convicted of any offenses (other than traffic unrelated to alcohol beverages) for violation of any federal laws, any Wisconsin laws, any laws of any other states or ordinances of any municipality? If yes, give law or ordinance violated, trial court, trial date and penalty imposed and/or date, description and status of charges pending. <input type="checkbox"/> Yes <input type="checkbox"/> No							
Are charges for any offenses presently pending against you (other than traffic unrelated to alcohol beverages) for violation of any federal laws, any Wisconsin laws, any laws of other states or ordinances of any municipality? If yes, describe status of charges pending. <input type="checkbox"/> Yes <input type="checkbox"/> No							
Do you hold, or are you making application for, or are you an officer, director or agent of a corporation/nonprofit organization or member/manager/agent of a limited liability company holding or applying for any other alcohol beverage license or permit? If yes, identify name, location, and type of permit. <input type="checkbox"/> Yes <input type="checkbox"/> No							
Do you hold and/or are you an officer, director, stockholder, agent or employee of any person or corporation or member/manager/agent of a limited liability company holding or applying for a wholesale beer license, brewery permit, or wholesale liquor permit in the State of Wisconsin? If yes, identify. <input type="checkbox"/> Yes <input type="checkbox"/> No							
List last two employers in chronological order.						Employed	
Employer's Name		Employer's Address			From	To	

Agent must attach a copy of photo ID.



① Ground Level
1/8" = 1'-0"

Ground Level Plan - Proposed	
Project number	NA
Date	3/25/2010
Drawn by	JG
Checked by	RR
A101	
Scale 1/8" = 1'-0"	

No.	Description	Date

9 Strings Restaurant / Bar
107 State Street, Madison, WI

Roberts
CONSTRUCTION ASSOCIATES, INC.
301 East Washington Avenue, Madison, Wisconsin 53703
Phone: 608-255-8800, 608-257-3374 FAX: 608-255-8801
www.robcon.com

9 Strings Menu – 1st Draft

Appetizers

Pre-game, post game or *your* game, start your event our right and enjoy our huge selection!

Breaded Mozzarella Sticks – “Made from Scratch”

Served with marinara sauce \$6.99

Quesadilla

Pork, beef or chicken with cheese, avocado, sour cream

& Pico de Gallo on flour tortillas \$7.49

Cheese and Pico only \$3.49

Wings

Traditional – broiled and served with “Buffalo Sauce”,
bleu cheese dressing and cool celery. \$6.99

Custom – broiled and served with your choice of sauce for dipping \$6.99

Sauces: plum, ranch, BBQ, honey mustard, sesame teriyaki

Wisconsin Curds - “Made from scratch”

Battered and deep fried cheddar curds

served with our special honey mustard sauce. 6.99

BAS

One “Big A... Shrimp”

Choose from coconut breaded, tempura battered,

chilled or grilled! One for \$2.69 or three for \$7.49

Spinach & Artichoke Dip

Served with toasted crostini \$7.99

Mixed Veggie Platter

Lightly dusted & breaded yellow squash,

eggplant, asparagus, beans and zucchini, sautéed or fried

and served with your choice of dipping sauce \$8.99

Chicken Scratch Tenders

Our own recipe for fried chicken tenders served with your
choice of sauce for dipping \$7.99

Bite Size Steak

Tender steak with mushrooms, quick fried and served
with plum sauce. A house specialty! \$8.99

Nachos

Seasoned ground beef, peppers, olives, onions, sour cream
& pico de gallo piled high on freshly made tortilla chips \$7.99

Crab Cakes

Tasty, moist crab cakes on fresh field greens with
wasabi cucumber sauce 9.99

Brochette

Toasted garlic & cheese crostini with pesto and tomato
Relish \$5.99

Bivalve Bonanza

Mussels and clams steamed in seasoned broth with garlic, onions
and tomatoes. Served with crusty warm bread perfect for soaking up
the juice! \$8.99

Blufeta Bread

French bread slices with marinated feta, bleu cheese and parmesan, broiled until
golden brown! Served with olive oil \$5.99
With thinly sliced rare beef steak \$7.99

Steak "Sliders"

A trio of mini steak sandwiches with your choice of bleu cheese, plum
or Bistro sauce \$6.99

Bread sticks

Hot breadsticks seasoned with garlic butter and topped with shredded parmesan.
Served with our terrific marinara sauce \$4.99

Calamari

Tender, breaded squid with lemon & cocktail sauce \$6.99

Burgers

All burgers are made with fresh USDA Choice ground beef (1/3lb)
Served with choice of fries or hot chips & choice of baked beans,
coleslaw, cottage cheese or fruit (seasonal)

On Wisconsin

Bacon, cheddar cheese & *Sweet Baby Rays* BBQ sauce \$6.99

Mushroom & Swiss \$6.99

All American Classic

Lettuce, tomato, onion and butter pickles \$6.99

Power Play

Topped with spicy olives and pepper jack cheese \$6.99

BIG BUCKY

A full half pound of beef – your way! \$7.99

Cheeseburgers

Create your own backyard BBQ style cheeseburger from our tremendous selection

Our same great ground beef with your choice of Cheddar, Feta, Muenster, American,
Swiss, Mozzarella, Pepper jack, Havarti, Provolone, Monterey Jack or rich Gorgonzola
bleu

\$6.99 all day!

(limit 2 please, additional slices \$.50)

Old School!

Can't decide on an option? Stick with a classic
Served with choice of fries or hot chips

“Man Dog”

Quarter pound all beef frank, grilled and served “your way”! \$4.49

Backyard Beer Brat

All beef Wisconsin bratwurst braised in beer and char grilled \$5.99

Specialty Sandwiches

Includes choice of fries or hot chips and choice of baked beans, coleslaw, cottage cheese or fruit (seasonal)

Hot Ham & Havarti

Hot ham, smoked Provolone and Havarti cheese on grilled sour dough bread with bistro sauce \$7.99

Reuben

Hot corned beef, kraut, special sauce and melted Swiss on grilled marble rye \$7.99

KC brisket

Tender smoked beef brisket with BBQ sauce on our French roll \$7.99

Bayou Blend

A rich blend of shrimp & crab salad with Monterey Jack cheese on a baguette broiled to golden brown. Adventurous? Ask for the spicy version! \$7.99

Rhode Island Red

Grilled or breaded chicken breast with Bistro sauce on our French roll \$6.99

Sour Dough Turkey Melt

Pan roasted turkey, melted Swiss, applewood smoked bacon and fresh tomato on grilled sour dough bread \$7.99

Hot Pork

Roasted pork with gravy or BBQ sauce on a French roll \$6.99

Bavarian

Roast beef, melted cheddar, fresh red onion and horseradish on grilled black bean and cracked black pepper bread \$7.99

Whitefish

Lightly seasoned and breaded or baked fish on our French roll \$7.99

Charley's Demise

Grilled tuna & melted Swiss on your choice of toasted bread \$6.99

Veggie

Grilled portabella mushroom with char grilled veggies and melted cheese of your choice. Served with pesto on herbed focaccia \$8.99

Philly

Seasoned and grilled steak slices with sautéed peppers, onions, mushrooms and melted provolone on an Italian sub \$7.99

Deli Stackers

(Served with chips)

Sliced ham, corned beef, or turkey stacked high on your choice of bread

\$5.99

Cup & a Half

One half a sandwich and a cup of delicious hot soup!
Choose from chicken or tuna salad or any deli stacker

\$5.99

Wraps

(Served with chips)

Chicken Caesar

Grilled chicken, romaine lettuce, shredded parmesan & croutons with Caesar dressing on a garlic and herb tortilla \$7.99

Baja

A south of the border treat with black bean and corn salsa, shredded cheddar and jack cheese, romaine lettuce, avocado and your choice of grilled chicken, pork carnita or seasoned steak Served on a jalapeno cheese tortilla. \$8.99

Tacos

A house specialty!

Two corn or flour, hard or soft, tortillas filled with your choice of ground beef, steak, chicken, pork or whitefish

Served with *all day beans!*

\$8.99

Entrée Salads

All served with warm bread

Caesar Salad

Fresh romaine, croutons, shredded parmesan
and Caesar dressing \$5.99
with grilled chicken \$8.99
with seasoned salmon \$10.99
anchovies upon request

Black & Bleu

Seared beef, mixed greens, red onions and grape tomatoes
with chunky bleu cheese \$8.99

Cool Chicken Salad

Fresh baby iceberg lettuce stuffed with chunky chicken salad, laced with
Balsamic glaze and served with our warm breadsticks \$8.99

Classic

Field greens, romaine, red onions, cucumber and grape
Tomatoes with croutons \$5.99

Buffalo Chicken Salad

Breaded chicken tenders tossed with mixed lettuce &
southwestern dressing, black olives, red onion
and shredded cheddar 8.99

Taco Salad

Seasoned ground beef, lettuce, tomatoes, onions, black olives, shredded cheddar.
tortillas chips and salsa \$7.99

Asian Chicken

Mixed field greens, romaine, cucumbers, wonton noodles,
Mandarin oranges, almonds and chicken tenders with
Asian dressing \$8.99

Entrees

(Served with your choice of soup or salad)

Prime Rib

Aged prime rib of beef, slow roasted - served with au jus & horseradish
8oz \$10.99 12oz \$14.99 16oz \$18.99

Tuscan Steak Crostini

Sliced marinated steak sautéed with olive oil, fresh garlic,
fresh vegetable medley, red onions, tomato & basil Served on
sour dough crostini and topped with melted mozzarella \$12.99

Ribeye

Aged beef ribeye steak
Served with choice of potato, rice or our signature “*all day beans*” \$18.99

9 Strings Special

For the hearty appetite! Seasoned New York strip steak, broiled and served on
garlic mashed potatoes – topped with medley of sautéed mushrooms & onions
in a bourbon demi glace \$16.99

Grecian Chicken

Grilled chicken breast topped with spinach & artichoke sauce, grated parmesan
and applewood smoked bacon. Served over wild rice blend \$12.99

Shrimp

Lightly breaded, Scampi or Coconut dusted Tiger shrimp \$13.99
Served with??

Cedar Plank Salmon

Seasoned salmon broiled on a cedar plank for one-of-a-kind flavor.
Choice of potato or wild rice blend \$14.99

Seafood Cioppino

Mussels, clams, shrimp and whitefish tossed with linguine pasta
in a tomato seafood broth. Served with crusty warm bread \$14.99

Alfredo

Chicken or salmon, fresh vegetables and fettuccini pasta tossed in creamy
Alfredo sauce with parmesan cheese Served with warm bread \$13.99

Pork Ribs

Tender baby back ribs seasoned with our unique spice rub. \$16.99
Half rack \$12.99

The Comfort Zone

Homestyle cooking at its best! Try our daily feature or one of our regular menu favorites of roast beef, glazed ham or roasted turkey!
Meals include three choices of mashed potatoes, dressing, fresh vegetable, cranberry sauce, house salad or soup! \$8.99

Pizza

Made fresh to order

Specialty Pizzas 7" \$9.95 12" \$13.95 16" \$17.95

Veggie

Fresh grilled vegetables, spinach & artichoke sauce, mushrooms and mozzarella cheese.

Mediterranean

Pesto sauce, roasted red peppers, kalamata olives, pine nuts and sun dried tomatoes covered with mozzarella.

Chicken or Beef Fajita

Chicken or beef, black olives, onions, peppers, tomatoes, mozzarella and cheddar cheese with enchilada sauce.

Hawaiian

Juicy chunks of pineapple & ham with our traditional sauce!

Taco Pizza

Beef or chicken with beans, tomato, lettuce, jalapenos, onions, black olives, mozzarella & cheddar cheese with tortilla chips, enchilada sauce with a touch of salsa.

BBQ Chicken

Tender chicken breast meat, sliced onion and BBQ sauce with mozzarella.

BLT

Crisp bacon, lettuce, tomato, crunchy croutons and mayo sauce with mozzarella

Alfredo

Tender chicken, olives, mushrooms and Alfredo sauce with mozzarella

Dessert Pizza

Create your own!

Deluxe cheese 7" 6.99 12" \$9.99 16" 12.99

Choose your favorite toppings

Pepperoni, Italian sausage, ham, chicken, ground beef, shrimp, bacon, black olives, green olives, onions, fresh mushrooms, extra cheese, pineapple, green peppers, jalapenos, tomatoes, 7" \$.99 12" \$1.49 16" \$1.99

Kids

(10 & under please)

Grilled cheese

Chicken tenders

2 Burger "Sliders"

\$3.99

(includes choice of fries, applesauce
or cottage cheese)

Friday Features

Traditional Wisconsin Fish Fry

Three tender pieces of fish, hand breaded and fried. Served with choice of fries or potato salad and coleslaw or applesauce \$9.99

Baked Cod

Moist and flakey, served with choice of potato and choice of salad, coleslaw or soup \$10.99

The contents of this document are intended for internal use only and not for public distribution