

ORIGINAL ALCOHOL BEVERAGE LICENSE APPLICATION

Submit to municipal clerk.

For the license period beginning November 9 20 10 ;
ending June 30 20 11

TO THE GOVERNING BODY of the: Town of } Madison
 Village of }
 City of }
County of Dane Aldermanic Dist. No. 4 (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): ▷ GVLCO, LLC

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
<u>President/Member</u>	<u>Eliot Butler</u>	<u>3650 Lake Mendota Dr</u>	<u>Madison 53705</u>
<u>Vice President/Member</u>			
<u>Secretary/Member</u>			
<u>Treasurer/Member</u>			
<u>Agent</u>	<u>Theodore H. Peterson</u>	<u>2902 Melissa Cr</u>	<u>Fitchburg 53711</u>
<u>Directors/Managers</u>	<u>Eliot Butler</u>		

3 Trade Name ▷ Business Phone Number 281-0000
4 Address of Premises ▷ 876 Jupiter Dr Madison Post Office & Zip Code ▷ 53716

- 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 _____ and date _____ 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) Main floor Bar, second floor Service Bar Mgrs office

- 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? Jovian Taphaus / James Houde
- 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 23rd day of Sept, 20 10
Gymn Adams
(Clerk/Notary Public)
My commission expires 2/12/12

Eliot Butler
(Officer of Corporation/Member/Manager of Limited Liability Company/Partner/Individual)
Jovian Taphaus / James Houde
(Officer of Corporation/Member/Manager of Limited Liability Company/Partner)

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

TO BE COMPLETED BY CLERK			
Date received and filed with municipal clerk	Date reported to council/board	Date provisional license issued	Signature of Clerk / Deputy Clerk
<u>9/27/10</u>			
Date license granted	Date license issued	License number issued	
		<u>91532</u>	

Sec. 183.0202
Wis. Stats



State of Wisconsin
Department of Financial Institutions

ARTICLES OF ORGANIZATION - LIMITED LIABILITY COMPANY

Executed by the undersigned for the purpose of forming a Wisconsin Limited Liability Company under Chapter 183 of the Wisconsin Statutes:

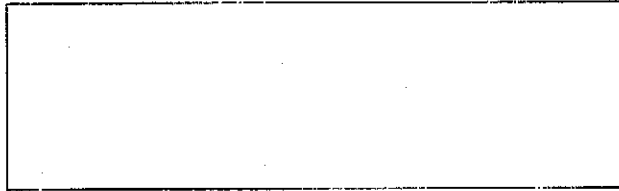
- Article 1. **Name of the limited liability company:**
GVCGD, LLC
- Article 2. **The limited liability company is organized under Ch. 183 of the Wisconsin Statutes.**
- Article 3. **Name of the initial registered agent:**
David P. Simon
- Article 4. **Street address of the initial registered office:**
6801 South Towne Drive
Madison, WI 53713
United States of America
- Article 5. **Management of the limited liability company shall be vested in:**
A member or members
- Article 6. **Name and complete address of each organizer:**
Gregory J. Paradise
20 North Carroll Street
Madison, WI 53703
United States of America
- Other Information. **This document was drafted by:**
Gregory J. Paradise

Organizer Signature:
Gregory J. Paradise

Date & Time of Receipt:
9/23/2010 3:22:37 PM

Credit Card Transaction Number:
201009232355007

**ARTICLES OF ORGANIZATION - Limited Liability
Company(Ch. 183)**



Filing Fee: \$130.00
Expedite Fee: \$25.00
Total Fee: \$155.00

ENDORSEMENT

**State of Wisconsin
Department of Financial Institutions**

EFFECTIVE DATE	
9/23/2010	

FILED 9/23/2010	Entity ID Number G044867
---------------------------	-----------------------------

THE

DANE DISPATCH

VOL. 15, ISSUE NO. 2

ALL MALT NEWS

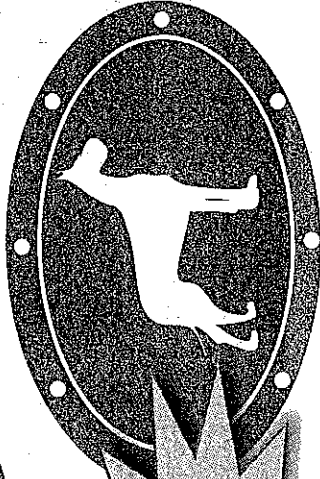
Downtown • established 1994
123 East Doty Street
608-284-0000

Fitchburg • established 2002
2980 Cahill Main
608-442-9000

Hilldale • established 2006
357 Price Place
608-661-9400

Visit our newest location in Wausau!
2305 Sherman Street
Phone: 715-845-3000

THE GREAT DANE

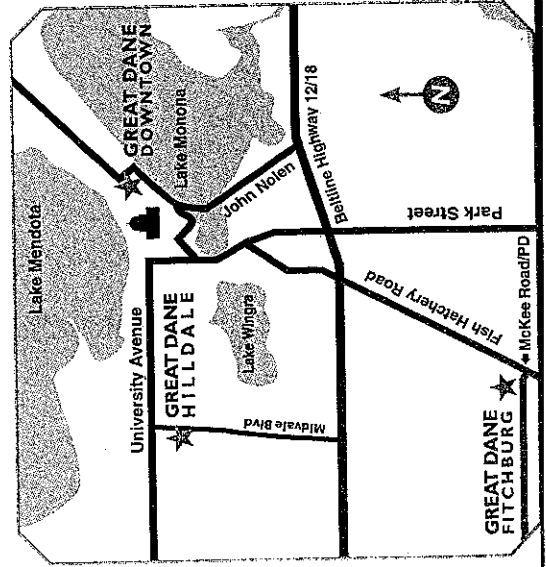


11 a.m. - 2 a.m.
Sunday - Thursday
Fitchburg and Hilldale restaurants open at 10 a.m. on Sundays

11 a.m. - 2:30 a.m.
Friday - Saturday

info@greatdanepub.com
www.greatdanepub.com

PUB & BREWING CO.



HAPPY HOUR

Celebrate workdays' end by enjoying the area's best hand-crafted beers!

4 p.m. to 6 p.m. Monday - Friday

Featuring House Beers

- 12 oz. Glasses - \$2.75
- 20 oz. Pints - \$3.50
- Pitchers - \$9.00
- Well Drinks - \$3.50

SUNDAY BRUNCH

Madison's finest Sunday brunch is at The Great Dane! Our Fitchburg and Hilldale locations offer buffets featuring over 50 items including seafood and salad bars, fresh carved meats, made-to-order omelets, and much more.

Adults \$15.00 Kids (5-12) \$8.00
4 & under FREE

Served from 10 a.m. until 2:30 p.m.

The Downtown Great Dane offers a Sunday Brunch Edition featuring omelets, Prime Rib and more. Served from 11 a.m. until 2 p.m.

STARTERS

CHEESE & ARTICHOKE DIP

A delicious blend of artichoke hearts, scallions, parmesan cheese and sour cream. Served piping hot in a bakery-fresh boule loaf with fresh veggies **\$8 25**

HUMMUS PLATE

Homemade with tahini, fresh garlic, lemon juice, garbanzo beans and olive oil. Served with warmed pita, olives, feta cheese, tomatoes and drizzled with parsley oil. **\$8 00**

HOT SOFT PRETZELS

Three thick and chewy pretzels complemented by gourmet mustards. Perfect for clearing the palate when sampling a variety of brews **\$5 50**

NAKOMI NACHOS

Tri-colored tortilla chips topped with cheese and salsa, guacamole, sour cream, jalapeños and black olives. Our tortillas are made fresh throughout the day. Add seasoned chicken or spiced beef **\$8 50**
\$2 25

LOADED "BAKED POTATO" FRIES

A generous portion of our pub fries baked with Monterey Jack and cheddar cheeses and Applewood bacon. Topped with fresh chives, diced tomatoes and served with a side of sour cream **\$7 50**

JAIMIE'S FISH TACOS

Tilapia strips crisp-fried in a cornmeal beer batter. Served on flour tortillas with salsa fresca, shredded lettuce and a touch of mayonnaise. Accompanied with chipotle BBQ and Habanero Hellfire sauces. Minimum order of 3. **each \$2 50**

COZUMEL COCKTAIL

A blend of steamed shrimp, bay scallops and swordfish served cold in a zesty coastal Mexican style tomato sauce with fresh jalapeños, avocado and lime **\$11 00**

THE GREAT DANE PUB WINGS

We believe that we have the best wings around. Served crisp-fried and tossed with your choice of sauce: Asian BBQ, 3-Alarm, Jamaican Jerk, Habanero Hellfire or Szechuan Honey. Served with carrots, celery and Gorgonzola dressing. **12-Pack \$9 50**
Assorted Case (24-6 wings of each sauce) \$18 00

BONELESS BUFFALO WINGS

A generous portion of hand-breaded chicken tenders tossed with your choice of Asian BBQ, 3-Alarm, Habanero Hellfire or Szechuan Honey. Served with carrots, celery and Gorgonzola dressing. **\$8 75**

BEER-BATTERED CHEESE CURDS

Over one half-pound of Wisconsin's favorite—beer-battered white cheddar cheese curds—crispy fried and served with a side of Ranch dressing. **\$7 25**

CRISP CALAMARI

Tender rings hand-tossed in seasoned flour then crisp-fried. Served with pomodoro sauce and banana peppers. **\$8 50**

TUNA TATAKI

Sashimi-grade ahi tuna* dusted with Cajun spice and seared rare with wasabi, pickled ginger and dipping sauce. **\$10 25**

BEER BREAD & HONEY BUTTER

A sliced loaf of our bread made with Stout and Landmark Lite. Served with sweet cream honey butter. **\$3 95**

SOUPS

Bowls are served with beer bread. Cup \$2.50 Bowl \$4.25

TOMATO & MUSHROOM BISQUE

A combination of tomato, herbs, fresh mushrooms and parmesan cheese.

CREAMY BAKED POTATO & BACON

A hearty soup made with fresh-baked potatoes, Applewood bacon & fresh cream. Topped with Wisconsin cheese and fresh chives.

WEST AFRICAN CHICKEN PEANUT STEW

A flavorful stew of chicken, rice and tomato with a hint of peanut.

BROWN ALE ONION

A rich chicken and beef broth filled with French bread croutons and beer-simmered onions, then baked with Swiss cheese until bubbling. Served in a twelve-ounce crock. Not available as a cup. **\$4.75**

PUB PICNICS

JAMES MADISON

Sandwich & Soup
A half size of any sandwich below and a bowl of piping hot soup. **\$7 00**

DUNN'S MARSH

Sandwich & Salad
A half size of any sandwich below and a side of crisp garden salad or Kohl slaw. **\$7 00**

SHOREWOOD HILLS

Soup & Salad
A bowl of piping hot soup, a side of crisp garden salad and a fresh beer bread roll. The perfect light lunch. **\$5 75**

For Brown Ale Onion Crock, add \$1.00

SALADS

WEBSTER STREET CHICKEN SALAD

Roasted chicken strips, Granny Smith apples, sun-dried cranberries, walnuts and Gorgonzola cheese drizzled with a Honey Citrus dressing. Served on top of mixed greens and tomatoes. **\$9 00**

FRESH MOZZARELLA & HEIRLOOM CHERRY TOMATO SALAD

A bed of fresh spinach topped with hand-spun fresh mozzarella wheels filled with fire roasted peppers and fresh basil, Heirloom cherry tomatoes seasoned with olive oil, garlic toast points and fresh asparagus. Served with our balsamic vinaigrette. **\$9 50**

HAIL CAESAR SALAD

Chopped romaine hearts tossed with our creamy Caesar dressing and garnished with croutons, anchovy and shaved parmesan cheese. Add grilled or blackened chicken. **\$7 25**
\$2 95

SOUTH BY SOUTHWEST COBB SALAD

Hickory-smoked turkey, red chili-rubbed bacon, pico de gallo, hard-boiled egg, carrots, roasted Anaheim peppers and cheddar cheese served over a bed of chopped romaine tossed with Avocado Ranch dressing. **\$9 25**

MANDARIN CHICKEN SALAD

Mixed greens tossed with Tangy Ginger dressing then topped with hoisin BBQ chicken, mandarin wedges, peanuts, carrots, snow peas, roma tomatoes and crisp wonton strips. **\$9 25**

SESAME SEARED TUNA SALAD

Sashimi-grade ahi tuna* marinated in soy, sesame oil and chili garlic sauce then seared with black and white sesame seeds. Served over a bed of romaine, red cabbage, carrots, peanuts, soba noodles, cilantro and snow peas painted with a Soy Peanut dressing. **\$11 50**

House Dressings

- Ranch • Balsamic Vinaigrette • Soy Peanut • Classic French
- Avocado Ranch • Caesar • Gorgonzola
- Honey Citrus • Creamy Cilantro • Tangy Ginger

Indicates vegetarian items

SANDWICHES

Sandwiches are served on bakery fresh bread with a choice of our own hot applesauce, pub fries, Kohl slaw, mashed potatoes, baked beans, fresh dipping vegetables, sweet fried plantains or almond-fragranced Israeli cous cous. Substitute a cup of soup for \$1.00 or substitute a side salad or bowl of soup for \$2.00.

CALIFORNIA TURKEY CLUB

Shaved smoked turkey stacked with Swiss cheese, Applewood bacon and Kohl slaw grilled on marble rye with a side of Thousand Island dressing. Add double meat. **\$8 50**
\$1 75

THE MAYAN CHICKEN WRAP

Grilled chicken in a traditional Central American marinade, fresh guacamole, corn salsa, and shredded lettuce wrapped in a spinach tortilla with Creamy Cilantro dressing. **\$8 50**

CHICKEN SALAD CROISSANT

Fresh and chunky chicken salad served on a soft croissant with Applewood smoked bacon, lettuce, tomato and onions. **\$8 95**

GRILLED CHICKEN CAESAR WRAP

Fresh chopped romaine lettuce, parmesan cheese and warm grilled chicken tossed with our Caesar dressing and wrapped in a garden vegetable tortilla. **\$8 25**

CUBAN SANDWICH

Our treat from the Caribbean: a grill-pressed sandwich of spiced pulled pork, ham, pickles and Swiss cheese on French bread. **\$8 75**

IRISH ROAD REUBEN

Shaved corned beef, melted Swiss cheese and Great Dane sauerkraut stacked on grilled marble rye with a side of Thousand Island dressing. Add double meat. **\$8 25**
\$2 00

BREWMAN ROB'S GOURMET GRILLED CHEESE

Smoky gouda, seasonal and sharp cheddar cheeses, organic tomatoes and basil pesto grilled on thick-cut wheatberry grain bread. Add four strips of thick-cut Applewood bacon. **\$7 50**
\$2 00

CAPITOL FALAFEL

Ground chickpeas and seasonings crisp-fried and served in a warm flatbread wrap with hummus, organic tomatoes, Bermuda onions, mixed greens and our homemade cucumber yogurt sauce. **\$8 00**

Because the cost of parts is greater than the whole, there will be a \$1.50 charge added to split sandwiches. There will be an additional charge for salad dressings, salsa, sour cream, specialty sauces and mayonnaises. The prices will vary depending on the item. Thank you.

18% suggested gratuity will be added to dining parties of 8 or more.

*Eggs served over-easy, poached, sunny-side-up, or soft-boiled and hamburgers and steaks that are served rare, medium-rare, medium and medium-well may be undercooked and will only be served upon the consumers' request. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HOT SANDWICHES & FAMOUS BURGERS

On any of our Famous Burgers exchange the third-pound beef patty with a Turkey burger or five-ounce BOCA® All-American Flame Grilled Burger for an additional \$ 50 or a local Buffalo patty, **HALF-POUND CHOICE GROUND CHUCK PATTY** or local Grass-fed beef patty for an additional \$1 00

We cook our hamburgers and steaks to temperature Here is a general guideline:

RARE - a cool red center **MEDIUM RARE** - a warm red center **MEDIUM** - a pink center **MEDIUM WELL** - a slight hint of pink **WELL DONE** - no pink

Sandwiches are served on bakery fresh bread with a choice of our own hot applesauce pub fries Kohl slaw mashed potatoes, baked beans fresh dipping vegetables sweet fried plantains, or almond-fragranced Israeli cous cous Substitute a cup of soup for \$1 00 or substitute a side salad or bowl of soup for \$2 00.

HONEY PEPPER SALMON CLUB

A six-ounce wild-caught salmon* fillet grilled with a maple baste and served with honey pepper bacon, lettuce, tomato and Bermuda onions on Ciabatta bread with lemon-caper mayonnaise.

\$9 00

GRILLED CHICKEN PARMESAN

A grilled chicken breast topped with our pomodoro sauce and provolone cheese on a toasted garlic Ciabatta roll.

\$8 50

TARA'S CAJUN CHICKEN

A tender chicken breast dipped in our own Cajun-style blackening spices and grilled to perfection. Served on a bakery-fresh roll with lettuce, tomato, Bermuda onions and a side of chipotle mayonnaise.

\$8 25

PAOLI PORTOBELLO SANDWICH

Roasted mushroom caps filled with spinach, artichoke, roasted red peppers and fresh mozzarella. Served on fresh Ciabatta bread brushed with garlic oil and a side of basil aioli.

\$8 25

SLOW SMOKED BBQ PORK SANDWICH

Barbecue fans rejoice! Premium pork, delicately smoked, then shredded and slathered in our Stout BBQ sauce. Served on a bakery-fresh roll with lettuce, tomato and Bermuda onions.

\$8 50

PRIME RIB WRAP

Slow-roasted ribeye* shaved and wrapped in a warm flatbread with red and green peppers, onions and gouda cheese. Served with a red wine steak jus.

\$9 50

BLACKENED TUNA AND FRIED SHRIMP PO' BOY

One-third pound of fresh ground sashimi-grade ahi tuna* blackened to your specification. Topped with fried Florida rock shrimp and our Remoulade sauce. Served on a bakery-fresh roll with lettuce, tomato and Bermuda onions.

\$10 00

DANE BURGER

One-third pound of choice beef* broiled to perfection. Topped with lettuce, tomato, pickles, Bermuda onions and our famous artichoke dip.

\$8 25

PUB BURGER

One-third pound of choice beef* broiled to perfection. Topped with lettuce, tomato, pickles, Bermuda onions and your choice of cheese.

\$7 95

SUSTAIN-A-BURGER

Help support local farms with a locally raised grass-fed beef* or buffalo* patty topped with seasonal cheddar from an area farm. Served on a toasted multi-grain bun with organic micro greens, thick cut tomato and a side of our lagered mushroom gravy.

\$9 25

APPLEWOOD BACON BURGER

One-third pound of choice ground chuck* broiled to perfection with thick-cut old smokehouse Applewood bacon, lettuce, tomato, pickles, Bermuda onions and your choice of sharp cheddar or Gorgonzola cheese.

\$8 75

THE GREAT DANE'S BRAT & BACON PRETZEL BURGER

A one-third pound U.S.D.A. choice ground beef* patty and a one-quarter pound bratwurst* patty grilled with caramelized onions and topped with Applewood smoked bacon, sharp cheddar cheese, lettuce, pickles and tomato. Served on a pretzel roll with a side of Peck's Pilsner mustard.

\$10 00

BAJA BURGER

One-third pound of choice beef* broiled to perfection topped with pepper jack cheese, guacamole, salsa fresca, lettuce, tomato, pickles and Bermuda onions.

\$8 50

TEXARKANA BURGER

One-third pound of choice beef* broiled to perfection topped with sharp cheddar, BBQ sauce, Applewood bacon, haystack onions, chipotle cream cheese, lettuce, tomato and pickles on a jalapeno roll.

\$9 00

BLACK AND TAN CHEDDAR BURGER

One-third pound of choice beef* topped with Great Dane Pilsner and Wisconsin cheddar sauce, Stout-caramelized onions, sautéed mushrooms, lettuce, tomato and pickles.

\$8 50

PUB FAVORITES

THE FILIBUSTER BREWPLATE

Enjoying a big, hearty meal is an old pub tradition. Our daily lunch special is served until it's gone, Monday-Saturday. Our nightly specials start at 5 p.m.

CHICKEN POT PIE

A piping hot stew of chicken, vegetables and mashed potatoes. Topped with a puffed pastry crust. Served with applesauce and beer bread.

\$8 50

NEW LONDON BRIDGE FISH FRY

Three-ounce haddock filets hand-dipped in our Pilsner batter then crisp-fried and served with homemade tartar sauce, lemon, Kohl slaw and pub fries. Legend has it this is King William IV's favorite recipe, found in the basement of the original Great Dane during renovation.

2 piece order

\$9 00

3 piece order

\$11 50

INNER WARMTH PEANUT STEW

A stew of butternut squash, tomatoes, onions, garlic, ginger, hot peppers and cilantro in a zesty peanut sauce. Served over rice with beer bread.

\$8 00

BRATS AND MASH

Two bratwurst simmered in our world-renowned beer and served with mashed potatoes, Great Dane sauerkraut and hot applesauce.

\$8 50

SOUTHWEST TORTELLINI

Cheese-filled spinach tortellini with blackened chicken, black bean salsa and fresh spinach in a cilantro pesto cream sauce. Topped with parmesan cheese and served with garlic French bread.

\$11 50

NUEVO ENCHILADA CABALLEROS

White-corn tortillas stuffed with chicken and salsa then baked with tomatillo-poblano sauce and cheese. Served with rice, beans and sour cream.

\$8 50

WISCONSIN STYLE CHEDDAR MAC

A creamy blend of Wisconsin cheddar and our famous Pilsner, tossed with rigatini noodles and topped with buttery toasted sourdough crumbs. Finished with a wedge of hand-selected seasonal cheddar. Served with a thick, chewy pretzel.

\$10 00

BIG 10 VEGETABLE BURRITO

A flour tortilla stuffed with vegetables, beans, rice and cheese. Topped with tomatillo-poblano sauce, tomatoes and olives. Served with sour cream and salsa.

\$8 00

Add seasoned chicken, spiced ground beef or grilled portobello mushrooms.

\$2 25

CHIPOTLE CHICKEN QUESADILLAS

A tortilla filled with seasoned chicken, peppers, onions and cheese then grilled. Painted with chipotle-spiked BBQ sauce and served with rice and beans.

\$8 50

LAGERED SAUSAGE PLATTER

Three hand-crafted sausages (slightly spicy chorizo, herb-flavored Italian and healthy chicken mushroom—tasty!) slow-simmered in our famous lager then grilled. Served with smoked bacon and wild mushroom braised cabbage, mashed potatoes and our German Pilsner mustard.

\$11 00

THAI CHICKEN PASTA

Soy marinated chicken stir-fried with peanuts, red peppers, carrots, garlic, ginger and scallions tossed with linguini in a Thai sauce.

\$11 00

BACON MAC AND CHEESE PIZZA

A nine-inch semolina crust baked with a smokey cheese sauce, Applewood bacon, rigatini noodles and green onions then finished with garlic oil.

\$9 50

MARGHERITA PIZZA

A nine-inch semolina crust baked with a toasted garlic and tomato sauce and fresh mozzarella finished with fresh basil and garlic oil.

\$9 25

HOT WING CHICKEN PIZZA

A nine-inch semolina crust baked with a Gorgonzola cheese sauce and 3-alarm seasoned chicken finished with green onions and garlic oil.

\$9 50

BEER BRAISED BABY BACKS

A char-grilled half rack of our ribs braised in Pilsner then slow-smoked and basted with Stout BBQ sauce. Served with slow-simmered baked beans, Pub fries and fresh cut Kohl slaw.

\$13 00

Add a half-rack.

\$6 00

SMOKESHACK LIGHTNING "BEER CAN" CHICKEN

One half of a partially boned beer-brined wood-smoked chicken finished with a chili pepper butter. Served with French country hash browns and grilled asparagus.

\$13 00

DRUNKEN JERK

Tender pork shoulder soaked in spiced rum and our own jerk marinade, slow-cooked and wrapped in banana leaves, then finished with coconut lime butter and pineapple salsa. Served with steamed vegetables and sweet fried plantains.

\$13 00

TANDOORI CHICKEN

Indian spiced "BBQ" chicken tenders char-grilled and served with almond-fragranced Israeli couscous, tomatoes, artichokes, olives and grilled flat bread. Served with a lemon yogurt dipping sauce.

\$11 50

CEDAR PLANKED CHIVE BUTTERED SALMON

A six-ounce wild-caught Sockeye salmon* fillet cold-smoked with cedar wood and char-grilled. Served with fresh grilled asparagus, French country hash browns and a chive butter sauce with lemon.

\$15 00

MAD CITY MAMA'S BBQ MEATLOAF

U.S.D.A. choice Angus chuck baked with tomato, garlic and herbs then grilled and basted with BBQ sauce. Topped with roasted red peppers and haystack onions. Served with garlic mashed potatoes and fresh vegetables.

\$11 00

NEW ORLEANS BEER BBQ'D SHRIMP

A half-pound of tiger shrimp cooked in a New Orleans classic peppery beer and butter sauce. Served with French bread and a Low Country rice seasoned with bacon, vegetables, herbs and spices.

\$15 00

SWORDFISH WITH AVOCADO AND SCALLOPS

A six-ounce grilled swordfish steak* topped with a fresh chilled salad of avocado and bay scallops in red chili vinaigrette. Served over a cool spiced black bean puree.

\$16 00

FLAT IRON CHEF STEAK

An eight-ounce U.S.D.A. Choice Flat Iron steak* char-grilled to specification. Served with thin-cut fresh garlic fries, grilled asparagus and our chef-made bacon steak sauce.

\$16 00

BLACK AND BLUE N.Y. STRIP

A hand-cut sixteen-ounce U.S.D.A. Choice New York Strip* coated with our Cajun spice mix, blackened to specification then broiled with Gorgonzola cheese. Served with thick-cut beer battered onion rings and grilled asparagus.

\$24 00

THE BIG DOG'S CHOICE RIBEYE

A twenty-ounce bone-in U.S.D.A. choice Ribeye steak* char-grilled to specification. Served with thin-cut garlic fries, grilled asparagus and a side of fresh garlic butter.

\$24 00

THE DANE DISPATCH

ALL MALT NEWS

VOL. 15, ISSUE NO. 2

Downtown • established 1994
123 East Doty Street
608 284-0000

Fitchburg • established 2002
2980 Cahill Main
608-442-9000

Hilldale • established 2006
357 Price Place
608-661-9400

THE GREAT DANE



Visit our newest location in Wausau
2305 Sherman Street
Phone: 715-845-3000

11 a.m. - 2 a.m.
Sunday - Thursday
Fitchburg and Hilldale restaurants
open at 10 a.m. on Sundays

11 a.m. - 2:30 a.m.
Friday - Saturday

info@greatdanepub.com
www.greatdanepub.com

HAPPY HOUR

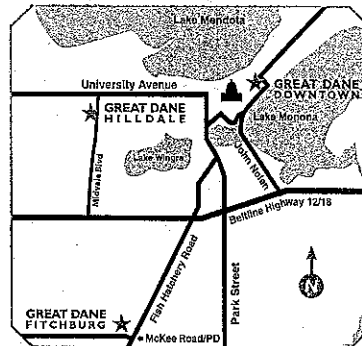
Celebrate workdays' end by enjoying the area's best hand-crafted beers!

4 p.m. to 6 p.m. Monday - Friday

Featuring House Beers

- 12 oz. Glasses - \$2.75
- 20 oz. Pints - \$3.50
- Pitchers - \$9.00
- Well Drinks - \$3.50

PUB & BREWING CO.



SUNDAY BRUNCH

Madison's finest Sunday brunch is at The Great Dane! Our Fitchburg and Hilldale locations offer buffets featuring over 50 items including seafood and salad bars, fresh carved meats, made-to-order omelets, and much more.

Adults \$15.00 Kids (5-12) \$8.00
4 & under FREE
Served from 10 a.m. until 2:30 p.m.

The Downtown Great Dane offers a Sunday Brunch Edition featuring omelets, Prime Rib and more. Served from 11 a.m. until 2 p.m.

Because we care: The Great Dane Pub and Brewing Company is working hard with our purveyors and suppliers to eliminate Trans Fat from our menu offerings. We use Zero Trans Fat shortening and oils in our cooking, and have replaced several products containing Trans Fat in an effort to eliminate it from your diet and ours. Cheers! —Matthew L. Moyer, Executive Chef



ABOUT OUR BEERS

Always on Tap

Downtown

- Landmark Lite Lager
- Crop Circle Wheat
- Verruckte Stadt German Pils
- Old Glory American Pale Ale
- Peck's Pilsner
- Devil's Lake Red Lager
- Stone of Scone Scotch Ale
- Emerald Isle Stout
- India Pale Ale
- Black Earth Porter
- Cask-Conditioned Ales
- Mr. Natural's Organic Nut Brown Ale

Fitchburg

- Landmark Lite Lager
- Crop Circle Wheat
- Verruckte Stadt German Pils
- Old Glory American Pale Ale
- Stone of Scone Scotch Ale
- Jon Stoner's Oatmeal Stout

Hilldale

- Landmark Lite Lager
- Crop Circle Wheat
- Verruckte Stadt German Pils
- Old Glory American Pale Ale
- Peck's Pilsner
- Notoberfest Maerzen
- Stone of Scone Scotch Ale
- Emerald Isle Stout
- Imperial Pale Ale

Seasonal Specialties

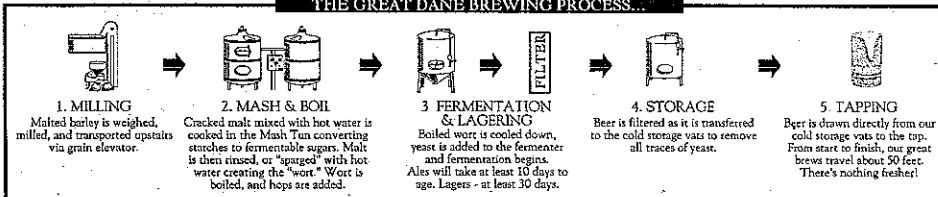
The Great Dane will always have a variety of specialty beers on tap.

Look for your favorites, including:

- Velvet Hammer Bock • Oktoberfest • Maibock • Bank Shot Nutbrown Ale • Mallard's Cream Ale
- Cherry Ale • Belgian Pale Ale • Dominator Doppelbock • Tri-Pepper Pils • Old Scratch Barleywine

PLEASE REFER TO THE TABLE TENTS OR BEER SIGNS FOR CURRENT OFFERINGS OR JUST ASK A DANER

THE GREAT DANE BREWING PROCESS...



At each Great Dane Pub you will find a fully-functional brewery with it's own dedicated brewing staff. The brewers tailor the selection of regular and specialty beer offerings to the individual pub, ensuring a unique beer-drinking experience at every location. The variety you will find ranges from the mild to the bold, and everything in between, with each brew proving that we view it as a serious responsibility to deliver consistently good beer.

Regardless of whether you prefer a classic German lager, English ale, or something completely different, when you're at The Great Dane, you can be sure the beer in your glass has been brewed in strict accordance with the traditional guidelines for its style. We brew with raw materials from over five different countries to ensure authentic reproductions, and we never, ever use cheap adjuncts. Also, please don't forget that "fresh beer is best" and it doesn't get fresher than at the brewery!

"We're Serious About Our Beer!"

Rob LoBreglio

Brewmaster
Rob LoBreglio,
and all The Great Dane brewers

BEER & BEVERAGES

BREWS BY THE GLASS

Taster	FREE
Sampler Glass	\$1.50
12 oz Glass	\$3.50
20 oz Imperial Pint	\$5.00
60 oz. Pitcher	\$13.00

GREAT DANE SAMPLER PACKS

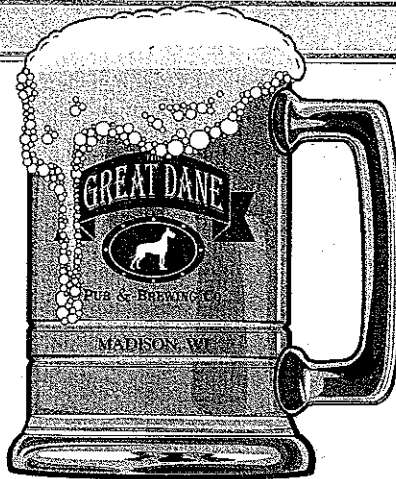
4 Sampler Glasses	\$6.00
5 Sampler Glasses	\$7.50
6 Sampler Glasses	\$9.00
7 Sampler Glasses	\$10.50
8 Sampler Glasses	\$12.00
9 Sampler Glasses	\$13.50
10 Sampler Glasses	\$15.00

Sampler glasses provide a four-ounce taste of our hand-crafted brews.

SANS ALCOHOL

Great Dane Root Beer, Ginger Ale and Cream Soda (Free Refills)	\$2.25
Pepsi Products (Free Refills)	\$2.25
Iced Tea	\$2.00
Milk	\$2.00
Chocolate Milk	\$2.00
Malts	\$4.50
Coffee	\$2.00
Water**	JUST ASK!

** Each day 70 million restaurant meals are served nationwide. By not automatically serving a glass of water with each meal, more than seven million gallons of water can be saved each day! If you would like a glass of water, please let us know we'll be happy to serve you



LATE NIGHT EDITION

On any of our Famous Burgers exchange the third-pound beef patty with a Turkey burger or five-ounce BOCA® All-American Flame Grilled Burger for an additional \$ 50 or a local Buffalo patty, **HALF-POUND CHOICE GROUND CHUCK PATTY** or local Grass-fed beef patty for an additional \$1.00. We cook our hamburgers and steaks to temperature. Here is a general guideline:

RARE - a cool red center **MEDIUM RARE** - a warm red center **MEDIUM** - a pink center **MEDIUM WELL** - a slight hint of pink **WELL DONE** - no pink

CHEESE & ARTICHOKE DIP

A delicious blend of artichoke hearts, scallions, parmesan cheese and sour cream. Served piping hot in a bakery-fresh boule loaf with fresh veggies **\$8.25**

HOT SOFT PRETZELS

Three thick and chewy pretzels complemented by gourmet mustards. Perfect for clearing the palate when sampling a variety of brews **\$5.50**

NAKOMA NACHOS

Tri-colored tortilla chips topped with cheese and salsa, guacamole, sour cream jalapeños and black olives. Our tortillas are made fresh throughout the day. Add seasoned chicken or spiced beef **\$8.50**

THE GREAT DANE PUB WINGS

We believe that we have the best wings around. Served crisp-fried and tossed with your choice of sauce: Asian BBQ, 3-alarm, Habañero Hellfire or Szechuan Honey. Served with carrots, celery and Gorgonzola dressing. **12-Pack \$9.50**
Assorted Case (24-6 wings of each sauce) \$18.00

BONELESS BUFFALO WINGS

A generous portion of hand-breaded chicken tenders tossed with your choice of Asian BBQ, 3-alarm, Habañero Hellfire or Szechuan Honey. Served with carrots, celery and Gorgonzola dressing. **\$8.75**

BEER BREAD & HONEY BUTTER

A sliced loaf of our bread made with Stout and Landmark Lite Lager. Served with sweet cream honey butter. **\$3.95**

SLOW SMOKED BBQ PORK SANDWICH

Barbecue fans rejoice! Premium pork, delicately smoked, then shredded and slathered in our Stout BBQ sauce. Served on a bakery-fresh roll with lettuce, tomato and Bermuda onions **\$8.50**

TARA'S CAJUN CHICKEN

A tender chicken breast dipped in our own Cajun-style blackening spices and grilled to perfection. Served on a bakery-fresh roll with lettuce, tomato, Bermuda onions and a side of chipotle mayonnaise **\$8.25**

DANE BURGER

One-third pound of choice beef* broiled to perfection. Topped with lettuce, tomato, pickles, Bermuda onions and our famous artichoke dip **\$8.25**

PUB BURGER

One-third pound of choice beef* broiled to perfection. Topped with lettuce, tomato, pickles, Bermuda onions and your choice of cheese. **\$7.95**

APPLEWOOD BACON BURGER

One-third pound of choice ground chuck* broiled to perfection with thick-cut old smokehouse Applewood bacon, lettuce, tomato, pickles, Bermuda onions and your choice of sharp cheddar or Gorgonzola cheese **\$8.75**

BAJA BURGER

One-third pound of choice beef* broiled to perfection topped with pepper jack cheese, guacamole, salsa fresca, lettuce, tomato, pickles and Bermuda onions. **\$8.50**

CHICKEN POT PIE

A piping hot stew of chicken, vegetables and mashed potatoes. Topped with a puffed pastry crust. Served with applesauce and beer bread **\$8.50**

WISCONSIN STYLE CHEDDAR MAC

A creamy blend of Wisconsin cheddar and our famous Pilsner, tossed with rigatini noodles and topped with buttery toasted sourdough crumbs. Finished with a wedge of hand-selected seasonal cheddar. Served with a thick, chewy pretzel. **\$10.00**

BEER-BATTERED CHEESE CURDS

Over one half-pound of Wisconsin's favorite—beer-battered white cheddar cheese curds—crispy fried and served with a side of Ranch dressing **\$7.25**

BACON MAC AND CHEESE PIZZA

A nine-inch semolina crust baked with a smokey cheese sauce, Applewood bacon, rigatini noodles and green onions, then finished with garlic oil **\$9.50**

MARGHERITA PIZZA

A nine-inch semolina crust baked with a toasted garlic and tomato sauce and fresh mozzarella finished with fresh basil and garlic oil **\$9.25**

HOT WING CHICKEN PIZZA

A nine-inch semolina crust baked with a Gorgonzola cheese sauce and 3 alarm seasoned chicken finished with green onions and garlic oil **\$9.50**

*Eggs served over-easy, poached, sunny-side-up or soft-boiled and hamburgers and steaks that are served rare, medium-rare, medium and medium-well may be undercooked and will only be served upon the consumers' request. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SEE OUR WORLD-FAMOUS DESSERT MENU!

Whenever it is possible we support local farms and businesses. The following is a growing list of our local partnerships: Heartland Bison Farms, Jordandal Farms, Gentle Breeze Honey and Rushing Waters Trout Farm.

DANE ON THE RUN

THAT GREAT DANE TASTE YOU CAN TAKE HOME!

Half Gallon House Brew (Your Choice) **\$10.00**

Plus \$4.00 container fee • Available until 9 p.m. • Just ask your server or bartender!

5.5 Gallon Pub Keg (Your Choice) **\$45.00**

Half Barrel House Brew (Your Choice) **\$125.00**

\$100.00 Keg deposit • Available until 9 p.m.
Available with 24 hours notice • Just call our retail keg hotline: 608-234-2505



THE PERFECT GIFT FOR YOUR BEER LOVER

The Great Dane offers gift cards and an ever-expanding line of t-shirts, sweatshirts, hats and glassware that are perfect for the beer lover in your life.

Take a look at our display area or just ask your server!



The Great Dane Pub & Brewing Co. and DSI Real Estate Group have formed an LLC (GVD GD, LLC) to take over the vacated space at 876 Jupiter Dr. Madison. The location, formerly Cloud 9 / Jovian Taphouse is an 8,000 sq. foot multi-use facility. The 272 seat multi-level Restaurant will serve food from 11:00am until 10:00pm Monday-Wednesday. 11:00am-Midnight Thursday, Friday & Saturday. Then 10am-10pm on Sundays. The Hours of operation will be 11am-Bartime Daily.

The menu will reflect that of the existing three Madison area and the single Wausau locations. The biggest difference from the other Great Dane's is this location will not brew its own beer. The beer will be transported from the four existing Brewery locations.

Food and Alcohol will be served in The Main Floor bar and Dining areas, as well as the upper dining rooms. In the Summer, we will also serve on the outdoor, gated patios (approx capacity of 85) The Great Dane will employ between 60-75 Full & Part time employees. Our expected Food / Alcohol / Beer sales mix is forecasted as: 65% / 15% / 18%.

We have Hired Five Current or past Great Dane employees to run the Operation:

General Manager: Hayley Bergum – Hayley has been an employee of the Dane since 2001. She has been a salaried Bar Manager at the Hilldale Location since 2006.

Bar Manager: Brandon Shaw- Brandon has been the Bar Manager at the Great Dane in Wausau since its inception in May of 2009. Brandon has been Licensed with a Marathon County Liquor license for the past four years.

Kitchen Manager: Randy Natera – Randy has been with the Dane since 2006. He currently holds the title of KM at our Hilldale location.

FOH Supervisor: Erin Bernander – Erin has been an employee at our Fitchburg Great Dane since 2002. She has been a trainer of new employees for the past five years.

FOH Supervisor / Large Party Coordinator: Tara LoBreglio – Tara Was an original "Daner" at our First Great Dane on Doty Street. She was also a Shift Supervisor at that location for over a year.

We hope to open November 18th, 2010.