



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 gustaria tener un/a intérprete?

- Sí, lenguaje _____
 No. Si usted escoge "no" en la solicitud/aplicación, y usted si requiere un/a intérprete, el comité remitirá su solicitud para una nueva junta y esto puede atrasar el proceso de su solicitud.

2. This application is for the license period ending June 30, 20_____
 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.

608 LLC

4. Trade Name (doing business as) 608 RESTAURANT & BAR
 5. Address to be licensed 1738 FORDEH AVE, MADISON WI 53704
 6. Mailing address 1738 FORDEH AVE., MADISON WI 53704
 7. Anticipated opening date MAY 1, 2016

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.

PREMISES OCCUPIES GROUND FLOOR ONLY OF A 2-STORY SECTION
ON THE NORTH END OF A PLAZA. WEST HALF OF SPACE IS KITCHEN &
STORAGE. EAST HALF IS BAR, AND TABLE SEATING IN ONE MAIN
ROOM WITH PROPOSED OUTDOOR PATIO ON THE NORTH SIDE OF SPACE.
2500 sq/ft

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 120 inside / 15 outside
13. Describe existing parking and how parking lot is to be monitored.
PARKING ON EAST SIDE OF PREMISES AND LARGER LOT IN NORTH
SIZE
14. Was this premises licensed for the sale of liquor or beer during the past license year?
 No Yes, license issued to N/A (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 Jonathan
~~JASON ENRIQUEZ~~
17. City, state in which agent resides COTTAGE GROVE, WI
18. How long has the agent continuously resided in the State of Wisconsin? 36 YEARS
19. Appointment of agent form and background check form are attached.
20. Has the liquor license agent completed the responsible beverage server training course?
 No, but will complete prior to ALRC meeting Yes, date completed _____
21. State and date of registration of corporation, nonprofit organization, or LLC.
WISCONSIN 5/24/2012

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

Title	Name	City and State of Residence
OWNER/MGR	JASON ENRIQUEZ	COTTAGE GROVE, WI
OWNER/MGR	JONATHAN ENRIQUEZ	COTTAGE GROVE, WI
OWNER	BRIAN BORDEN	SUN PRAIRIE, 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.

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

No Yes (explain) _____

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

No Yes (explain) _____

Section D—Business Plan

26. What type of establishment is contemplated?

Tavern Nightclub Restaurant Liquor Store Grocery Store

Convenience Store without gas pumps Convenience Store with gas pumps

Other _____

27. Business description _____

28. Hours of operation 10AM-2AM / WEEKENDS 9:00AM - 2:30AM

29. Describe your management experience RESTAURANT BUSINESS FOR MORE THAN 20 YEARS / MANAGE AND OWNED BUSINESS FOR 10+ YEARS

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

JASON ENRUCER

COTTAGE GROVE, WI

JONATHAN ENRUCER

COTTAGE GROVE, WI

31. Describe staffing levels and staff duties at the proposed establishment _____

KITCHEN MANAGER - HIRING, ORDERS, STAFFING FOR KITCHEN

GM - HIRING, ORDERS FOR THE WHOLE RESTAURANT, STAFFING

32. Describe your employee training ONE WEEK TRAINING BEFORE

FULL STAFF EMPLOYEE.

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

25-55 yrs. , 50/50 split gender , NEIGHBORHOOD LOCALS
AND SPORTS ENTHUSIASTS

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

PRIMARYLY RADIO & WORD OF MOUTH . POSSIBLY LOCAL
MAILERS

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? N/A

38. What age range do you hope to attract to your establishment? 25-55

39. What type of food will you be serving, if any?
 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? 9am - 12am (WEEKENDS 2:00AM)

42. What hours, if any, will food service not be available? _____

43. Indicate any other product/service offered. FOOD , BEER , WINE , LIQUOR

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? 10+

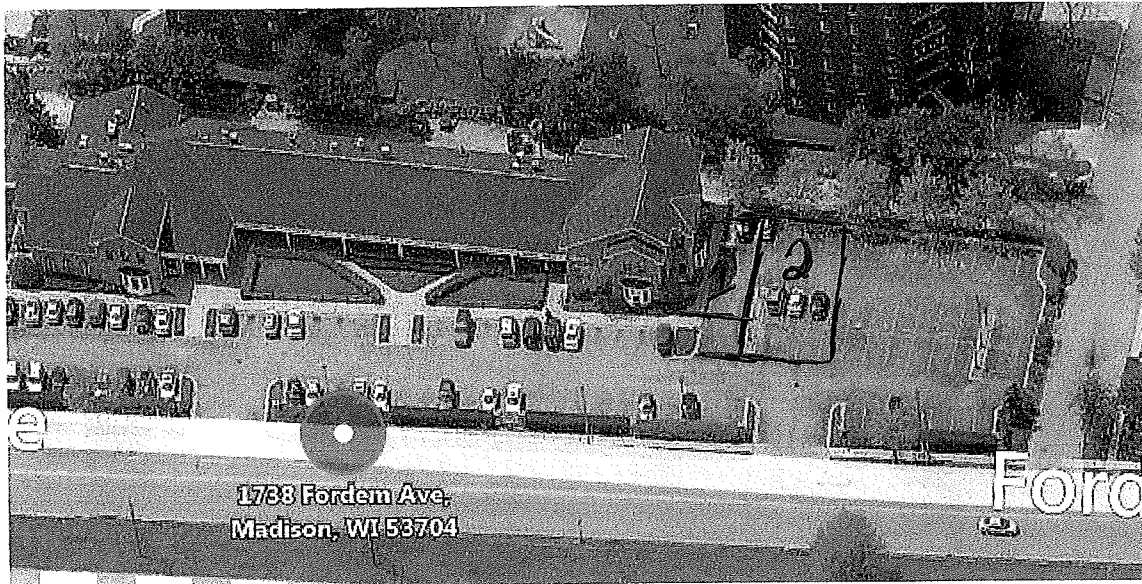
During what hours do you anticipate they will be on duty? 10am - 12

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? 15
 How many bartenders do you anticipate having work at one time on a busy night? 3
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? 60%
54. If your business plan includes an advertising budget:
 What percentage of your advertising budget do you anticipate will be related to food? 70%
 What percentage of your advertising budget do you anticipate will be drink related? 30%
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:
60 % Alcohol 40 % Food _____ % 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.

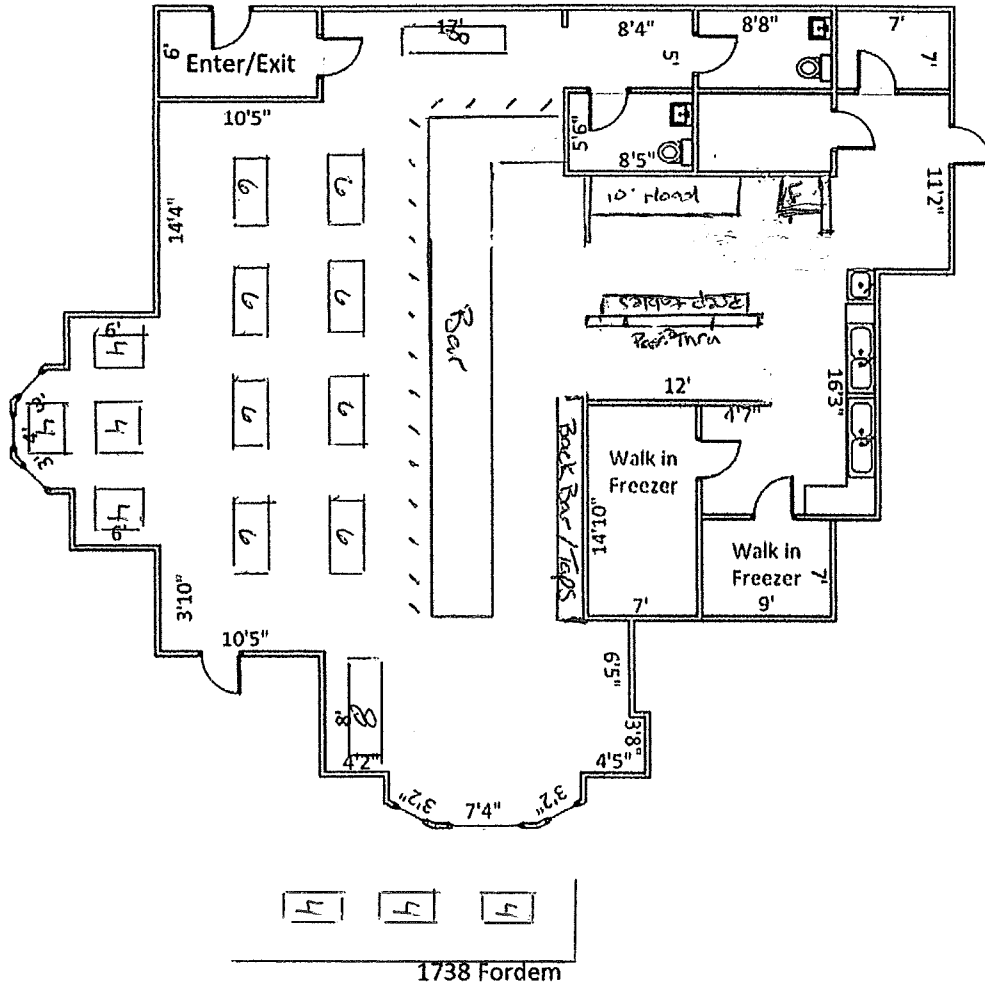
Section F—Required Contacts and Filings

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



1 - Estimate for Patio Area

2 - Estimate for Uolly Area





Home of the Stuffed Burger

Brunch- 11am- 2pm Weekends

Regular Service Hours- 11am-1am

Appetizers

Carr Valley Cheese Curds 9

Hand Battered Local "Squeaky Curds"

House Fries 4

Cut and Cooked in House

Side Salad 4

Greens, Carrot, Radish, Blue Cheese, Mint, Basil, House
Dressing on side

Soup 4

Changes Daily

Chili 5

House Made Chili From Scratch

Chili Cheese Fries 8

House Chili and House Cheese Sauce Smothered Over House Fries

Wings 9

Tossed in Your Choice of House Buffalo, BBQ or Dry Rub

The 608 11

*1/3# Beef Patty, Caramelized Onion, Cheddar, Aioli,
Sunny Side up Egg, Greens, Tomato*

The Count 10

*Sourdough, Basil, Cheddar, Swiss, Beer Battered and
Deep Fried*

Mushroom Swiss 11

*1/3# Beef Patty, Mushrooms, Swiss, Greens, Tomato,
Onion*

BLT 9

Bacon, Lettuce, Tomato, Aioli, and Chutney on Side

Baby Back Bleu 12

*1/3# Beef Patty, Bacon, Bleu Cheese, Buffalo Sauce,
Greens, Tomato, Onion*

Bratwurst 8

Beer Brat, Relish, Kraut, Dijon

Chef's Salad 7

Changes Daily-Ask Your Server for Details

Extras

Burger Patty 3.5

Sauteed Mushrooms 1

Bacon 2.5

Cheese 1

Pepperjack, Swiss, Bleu, American, Cheddar

Caramelized Onion 1

A Mix of White and Yellow Onion

Egg 1.5

Any Style You like it

Dessert of the Day 6.50

Ask Your Server For Details

******The Consumption of Raw or Under-cooked Meat, Poultry, Egg, Seafood, May Increase Your Risk of Food Borne Illnesses******