



# 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

32674

## 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, 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.

Blair Street BBQ LLC

4. Trade Name (doing business as) Blair Street BBQ

5. Address to be licensed 605 E. Washington Ave

6. Mailing address 605 E. Washington Ave

7. Anticipated opening date 12-20-13

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.

stored in walk-in cooler @ above location only

@ 2300 sq. ft.

A-6  
P-408

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 \_\_\_\_\_

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

\_\_\_\_\_

\_\_\_\_\_

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 Daryl Jones

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

18. How long has the agent continuously resided in the State of Wisconsin? 23 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 11-15-13

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

11-22-13

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
	Daryl Jones	Madison, 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.

Daryl Jones

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 Food service operation + Bar service

28. Hours of operation 11am-9p - Mon-Th - 11Am-11pm FR-Sat 11am-7pm Sunday

29. Describe your management experience 20 years management

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

Matt McCoy \_\_\_\_\_

Daryl Jones \_\_\_\_\_

31. Describe staffing levels and staff duties at the proposed establishment wait staff - service

customers/clients - bartender - service guest - cook - food preparation

32. Describe your employee training Serve Safe classes,

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

We will be opening a food service restaurant with our market to  
be all residents of madison & beyond

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

Advertising will be done by fliers, internet, facebook, public media

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? all ages - family friendly environment

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? 11am - 11pm

42. What hours, if any, will food service not be available? after midnight / before 11am

43. Indicate any other product/service offered. \_\_\_\_\_

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? 6

During what hours do you anticipate they will be on duty? 11am - 11pm

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? 20  
 How many bartenders do you anticipate having work at one time on a busy night? 2
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 55
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? 12%
54. If your business plan includes an advertising budget:  
 What percentage of your advertising budget do you anticipate will be related to food? 3%  
 What percentage of your advertising budget do you anticipate will be drink related? -
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:  
20 % Alcohol 75 % Food 5 % 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

65. I understand we must file a Special Occupational Tax return (TTB form 5630.5) before beginning business. [phone 1-800-937-8864]  No  Yes
66. I 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]  No  Yes
67. Is the applicant indebted to any wholesaler beyond 15 days for beer or 30 days for liquor?  No  Yes

**Section G—Information for Clerk's Office**

68. State Seller's Permit 4 5 6 - 1 0 2 8 1 6 4 8 9 1 - 0 2

69. Federal Employer Identification Number 46-4211785

70. Who may we contact between 8 a.m. and 4:30 p.m. regarding this license?

Contact person Daryl Jones

E-mail address chef DJ @ charter.net

Phone 608-576-3082 Preferred language English

71. Corporate attorney, if applicable: Name \_\_\_\_\_

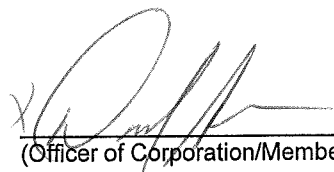
Phone \_\_\_\_\_ E-mail \_\_\_\_\_

**Read carefully before signing in front of a notary:** 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 the business according to law, and that the rights and responsibilities conferred by the license(s), if granted, will not be assigned to another. Lack of access to any portion of 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 17<sup>th</sup> day of December, 2013

\_\_\_\_\_  
(Clerk/Notary Public)

  
(Officer of Corporation/Member of LLC/Partner/Sole Proprietor)

My commission expires 6.29.2014

Clerk's Office checklist for complete applications		
<input type="checkbox"/> Orange sign <input type="checkbox"/> WI Seller's Permit Certificate (matching articles of incorporation) <input checked="" type="checkbox"/> FEIN <input type="checkbox"/> Notarized application <input checked="" type="checkbox"/> Written description of premises	<input type="checkbox"/> Background investigation form(s) <input type="checkbox"/> Form for surrender of previous license <input checked="" type="checkbox"/> *Articles of Incorporation <input 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
Date complete application filed with Clerk's Office _____ Date of ALRC meeting _____ Date license granted by Common Council _____ Date provisional issued _____ Date license issued _____ License number <u>LIC 418.293.01033</u>		

Eric,

... The business plan: I plan to be a full service restaurant that serves homemade bbq. My plan is to be the best bbq restaurant in Madison. I plan for my dining to be family friendly for everyone...

Daryl J.

## Sandwiches:

*All come with your choice of Mac & Cheese Fries, Baked Beans, Cole slaw, or Potato Salad.*

Add Bacon \$1.75    Add Cheese \$.85

**Bacon Bleu BBQ Burger:** Lettuce, Tomato, onion pile of haystack fried onion strings BBQ sauce. \$8.75

**¼ Burger:** Lettuce, Tomato, onion. \$7.00

**Blackened Chicken:** Chef DJ favorite, tossed in our homemade Cajun spice and grilled to perfection. \$8.25

**Blair Street BLT:** Crispy strips of bacon, lettuce, tomato, avocado served on Texas Toast. \$7.75

**Veggie Wrap:** 10" tortilla, lettuce, tomato, avocado, shredded cheddar, ranch. \$7.75



## Desserts:

**Black and Tan Brownie:** Homemade Brownie, Topped with Ice cream and finished with chocolate syrup and caramel. \$6.00

**Homemade Apple Pie:** Made especially by Chef DJ. By the slice \$6.00 or whole Pie \$11.50

**A la Carte.** \$7.50

**Ice Cream:** Chocolate or Vanilla. \$4.25



Monday - Friday 11am-9pm  
Friday - Saturday 11am-10pm  
Sunday 11am-10pm  
blairbbq.com

Phone: 608.251.1000  
Fax: 608.251.1001

605 East Washington Ave. Madison, WI 53703



## Appetizers:

- Cheese curds-served with spicy mustard sauce, ranch, or white BBQ sauce. \$7.50
- Mozarella sticks-served with marinara, ranch, or white BBQ sauce. \$7.75
- French Fry Basket-tossed in our homemade seasoning salt. \$5.85
- Chicken strips-Crispy fried chicken stripes served with ranch, spicy mustard, white BBQ or regular BBQ. \$6.00
- Sweet Potato Fries. \$6.25
- Pulled Pork Nachos-slow smoked pork, lettuce, tomatoes, onions, white bbq , shredded cheddar & salsa. \$8.50
- Hot wings: 1 lb of delicious crispy wings tossed in our homemade hot sauce. \$7.95
- Rib Tips: Trimmed and smoked to perfection \$7.95



## Salads:

- Caesar Salad: Tossed Romaine lettuce with shredded parmesan cheese topped with homemade Croutons. \$7.95  
Add Grilled Chicken or Blackened Chicken. \$2.50
- House Salad: Tossed lettuce served with Tomatoes, croutons Cucumbers onion ring. \$6.00

## Entrees:

### TIME TO GET SERIOUS!

*All Meals have choice of two sides: Beans, coleslaw, potato salad & corn muffin or substitute Beans for Macaroni & Cheese.*

- Ribs: Smoked Dry Rubbed & Finished with our special homemade BBQ Sauce.  
Half Rack \$14.50 Full Rack \$20.50
- Smoke Sausage Platter. Smoked and finished with a bbq glaze. \$12.95
- Rib Tip Platter: Delicious spare rib tips smoked and finished with our bbq sauce. \$8.95
- Beef Brisket: Served with coleslaw, bacon, onions strings & our spicy mustard sauce. \$9.25
- BBQ Pulled Pork: Served on a Toasted sourdough bun topped with BBQ sauce and coleslaw. \$7.75
- Rotisserie Chicken (Check with Server for Availability).  
Half \$11.95 Full \$16.95
- BBQ Chicken: Seasoned with several spices, smoked and glazed with our BBQ sauce. \$10.95
- Smoked Pork Chops: Two slow smoked and roasted and finished our BBQ orange glaze. \$10.95
- BBQ Shrimp Skewers: Marinated & Grilled and finished with our BBQ glaze. \$11.95

