

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): Buzi, Asstnt

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			
Vice President/Member			
Secretary/Member			
Treasurer/Member			
Agent			
Directors/Managers			

3. Trade Name The Taco Shop Business Phone Number (608) 250-8226

4. Address of Premises 604 University Ave. Madison, WI Post Office & Zip Code 53715

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.) Restaurant, dining room, kitchen, 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 22 day of April, 20 11

[Signature]
(Clerk/Notary Public)

[Signature]
(Officer of Corporation/Member/Manager of Limited Liability Company/Partner/Individual)

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

My commission expires 2-24-13

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

Applicant's Wisconsin Seller's Permit Number: <u>88947</u>	
Federal Employer Identification Number (FEIN): <u>271499111</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 type="checkbox"/> Class B liquor	\$
<input type="checkbox"/> Reserve Class B liquor	\$
Publication fee	\$
TOTAL FEE	\$

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
Date license granted	Date license issued	License number issued	

City of Madison Supplemental Class B License Application

<input type="checkbox"/> Seller's Permit Number <input type="checkbox"/> Federal Employer Identification # <input checked="" type="checkbox"/> Notarized Original Application Form <input checked="" type="checkbox"/> Notarized Supplemental Form <input checked="" 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 type="checkbox"/> *Articles of Incorporation <input type="checkbox"/> *Notarized Appointment of Agent * Corporation/LLC only	<input type="checkbox"/> Floor Plans <input checked="" type="checkbox"/> Lease <input type="checkbox"/> Sample Menu <input type="checkbox"/> Business Plan
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1. Name of Applicant/Partner/Corporation/LLC Astrit Bozi / The Taco Shop
 2. Address of Licensed Premise 604 University Ave, Madison, WI 53715
 3. Telephone Number: (608) 256-8226 4. Anticipated opening date: 04/07/10
 5. Mailing address if not opening immediately _____

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. _____

8. Business Description, including hours of operation: Restaurant
Monday-Sunday 11:00am-3:00am

9. Do you plan to have live entertainment? No Yes—What kind? _____

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.**

1200 sq feet, seating capacity of 20 people (3 booths, 2 two person tables, 5 window stools), no bar - we are a counter service restaurant and alcohol will be sold at counter and stored in a locked room in basement

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. no parking available

13. Describe your management experience, staffing levels, duties and employee training.
General manager has 8 years experience as a bartender and has managed bar/restaurants, staff training will include proper distribution and identification of patrons.

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.

Name _____ Address _____

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

Students and employees of UW Madison, area workers

16. What age range would you hope to attract to your establishment? 21-40

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

We advertise in The Onion paper and through marketing companies. we advertise our food.

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

19. Owner of building where establishment is located: M&M Real Estate Investment

Address of Owner: 2002 Atwood Ave, Madison, WI Phone Number (608) 241-5790

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

Astrit Buzi 1501 Rutledge St. Madison, WI 53703
Name Address

Name Address

Name Address

22. List the Stockholders of your Corporation/LLC

N/A
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. _____

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? 11:00am - 3:00 am

27. What hours, if any, will food service not be available? N/A (we close from 3:00am-11:00am)
28. Indicate any other product/service offered. none
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? none
During what hours do you anticipate they will be on duty? N/A
32. Do you plan to have hosts or hostesses seating customers? Yes No
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? _____
How many bartenders do you anticipate you would have working at one time on a busy night? _____
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? _____
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?
2000/month (10%)
39. If your business plan includes an advertising budget, what percentage of your advertising budget do you anticipate will be related to food? 40/mo 200/month (10%)
What percentage of your advertising budget do you anticipate will be drink related? unknown
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
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42. What is your estimated capacity? 20 people

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	10	%
Gross Receipts from Food and Non-Alcoholic Beverages	90	%
Gross Receipts from Other		%
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:

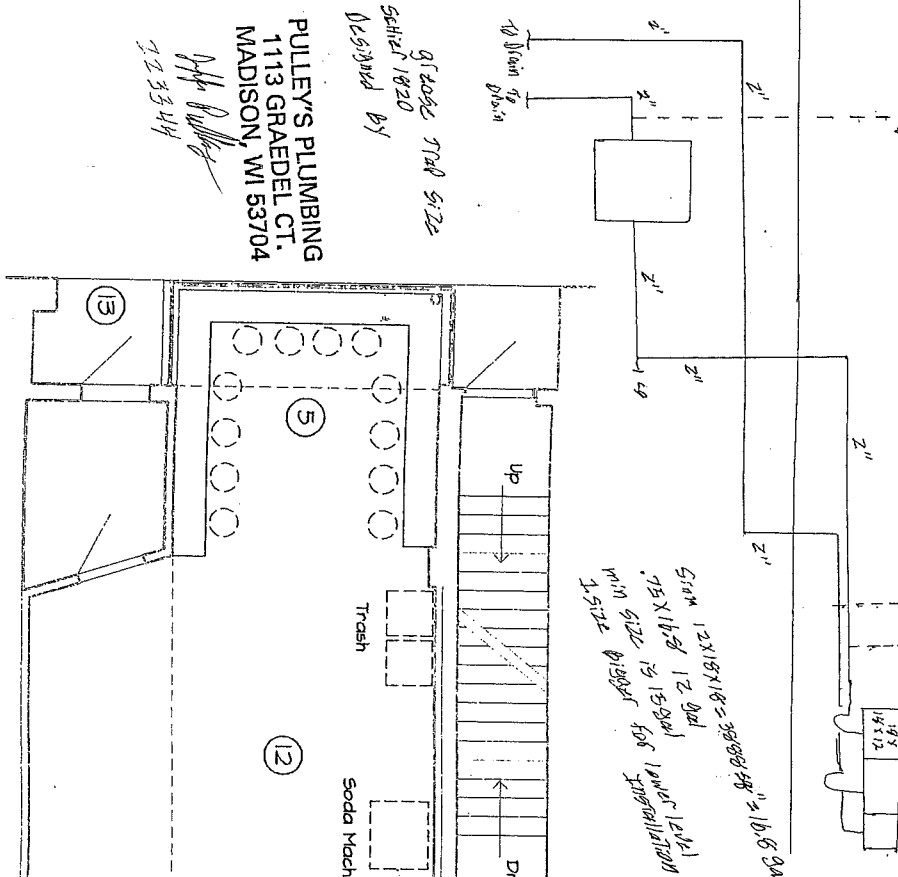
this 14 day of April, 2011

[Signature]
(Clerk/Notary Public)

[Signature]
(Officer of Corporation/Member of LLC/Partner/Individual)

My commission expires 3-18-2012

- CONSTRUCTION NOTES cont.**
10. Provide 24x48 vinyl faced ceiling panels in ceiling grid in Kitchen & Restroom.
 11. Provide 36"x80" door, Frame & trim. Header shall include: 1/4 pr hinges, lockset - privacy function; door stop; door closer.
 12. Replace stained & damaged ACT in Sales/Dining area w/ salvaged ACT.
 13. Front entrance modifications to comply with ANSI standards will not be done due to Disproportionality.
 14. Wall to continue over opening (w/ opening head @ 80% AFF) to connect the two walls. r/qmts & provide same. PC shall verify location and exhaust hood same. *1/4" x 1/2"*



g' Raobc TRAP SIZE
SCHED 1820
DESIGNED BY
John Pulley
22 33 44

PULLEY'S PLUMBING
1113 GRAEDEL CT.
MADISON, WI 53704

- CONSTRUCTION NOTES**
- General:
- All new walls shall be constructed of #2 HemFir or better & shall be 10'-0" high minimum. Brace top of walls back to structure above @ 48" o/c. Clad both sides of wall w/ 1/2" MRGMB.
 - PC, MC & EC shall prepare plans as necessary to meet code & Tenant's program r/qmts & submit same if r/qd.
 - All finish r/qmts & selections shall be by Tenant. Provide lever-type knobs on door locksets.
1. Provide 2x4 wall @ back of closet to enclose exist. vent lines & new plumbing for sink. External walls cut as shown, offsetting the studs so that the face aligns w/ the existing. Provide RO for new 24"x80" door & frame. Header shall include: 1/4 pr hinges, lockset-storeroom function; door stop. Provide FRP panels around base of interior walls around new sink. PC shall provide 24"x24" mop sink w/ H/C water supply & drain.
 2. PC shall provide ADA sink & toilet & fixtures as shown. GC shall provide 36" GB on back wall and 42" GB w/ 18" vert. GB on side of toilet per detail 1/CS1, TTH & mirror over sink PTD & SD in area of sink per ANSI standards. EC shall provide light w/ integral exhaust fan ducted to exterior.
 3. Coordinate w/ Tenant on seating bar design. Provide 34" high counter on open end. Coordinate w/ Tenant on window framing design. Provide adequate support in front of windows to support bar w/out connecting to the window framing system.
 4. PC shall install Tenant provided sink & provide fixtures to plumb the sink.
 5. PC shall provide hand sink in this location. GC shall provide PTD & mirror in area of sink.
 6. PC shall provide gas-fired power vented water heater of sufficient size to meet Kitchen and Toilet r/qmts.
 7. Coordinate w/ Tenant on pass-through design r/qmts.

Floor Plan
3/16" = 1'-0" Build-back

ONE Plus, Inc.
113 West Main
Sun Prairie, WI 53540-2905
608/831-8022 E-mail: oneplus@oneplus.net

Project: 604 University Ave.
Madison, WI
Client: Astrit Buzi
1501 Rutledge St.
Madison, WI 53103

Contents:
Build-back Plans, Notes
Date: 02.01.10

LATE NIGHT MENU

(12am-3am)

NACHOS

Homemade tortilla chips topped with lots of melted cheese, black olive, pico de gallo, jalapeno slices, w/ sour cream, and guacamole \$5.69

Add: ground beef, shredded beef, shredded chicken, pork, or grilled veggies \$6.59

TACOS

Topped with lettuce, pico de gallo, cheese, sour cream, and

Choice of tortilla: Soft flour, soft corn, or crispy corn shell

Choice of filling:

Ground beef, shredded chicken, or grilled veggies \$2.50

Shredded beef or pork \$3.00

BURRITOS

A large flour tortilla stuffed with cheese, rice, and pinto beans or black beans, served with lettuce, pico de gallo, and sour cream

Choice of filling: ground beef, shredded beef, shredded chicken, pork, or grilled veggies \$6.50

CHIMICHANGAS

A flour tortilla stuffed with beans, cheese, pico de gallo, and choice of filling then fried until golden. Served on top of a bed of rice and smothered in ranchero sauce, cheddar cheese, and sour cream.

Choice of filling: ground beef, shredded chicken, shredded beef, pork, or grilled veggies \$8.00

Lunch Menu- \$6.00*

11am-2pm Everyday

All lunch specials come with a large fountain soda

1. 2 Tacos:

Topped with lettuce, pico de gallo, cheese, sour cream and

- Choice of filling: Ground Beef, shredded chicken, chorizo, or grilled veggies

- Choice of tortilla: soft flour, soft corn, or crispy corn shell

2. Burrito:

Stuffed with cheese, rice, lettuce, pico de gallo, sour cream, and

- Choice of filling: Ground Beef, Shredded Chicken, chorizo, or grilled Veggies

- Choice of bean: Refried or Black Beans

*Smother your burrito in a ranchero sauce and loads of cheese for \$1.00!

3. Tostada:

Topped with cheese, lettuce, pico de gallo, black olives, jalapenos, and

- Choice of: Ground Beef, Chicken, chorizo, or grilled veggies.

- Choice of bean: Refried or Black Beans

Served with a side of rice and chips

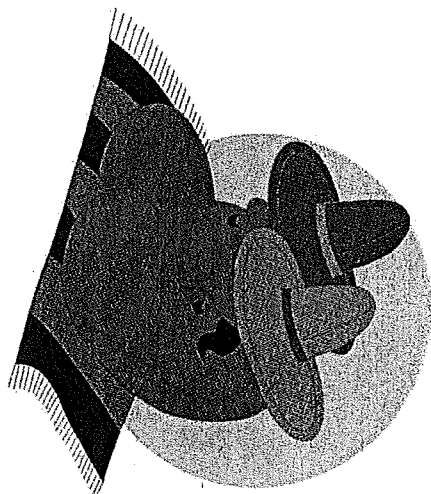
4. Taco Salad:

A large, crispy tortilla bowl filled with lettuce, cheese, black beans, pico de gallo, jalapenos, sour cream and

- Choice of: Ground beef, Shredded chicken, chorizo, or grilled veggies

*shredded beef or chili verde add \$0.75

THE TACO SHOP



604 University Avenue
608-250-TACO (82226)

Hours:

11am to 3am

Call for Delivery or
order on line at

www.thetacoshop5.com

Copenhagen • Amsterdam •
Madison

Fresh ingredients since 1992

APPETIZERS

- 1) Chips & Guacamole \$3.00
- 2) Chorizo Wontons with chipotle salsa (Order of 3) \$3.69
Order of 6 \$6.00

NACHOS

- 3) Homemade tortilla chips topped with lots of melted cheese, black olive, pico de gallo, jalapeno slices, w/ sour cream, and guacamole \$5.69
- 4) Add: ground beef, shredded beef, shredded chicken, chorizo, pork, or grilled veggies \$6.59

TACO SALAD

- 5) Large crispy flour bowl filled with lettuce, cheese, black beans, pico de gallo, black olives, jalapenos, sour cream and. Choice of: ground beef, shredded chicken, chorizo, shredded beef, pork, or grilled veggies \$6.99

TACOS

- Topped with lettuce, pico de gallo, cheese, sour cream, and Choice of tortilla: Soft flour, soft corn, or crispy corn shell
- Choice of filling:
- 6) Ground beef, shredded chicken, chorizo, or grilled veggies \$2.50
 - 7) Shredded beef or pork \$3.00

TOSTADAS

- 8) A large, flat crispy corn tortilla with refried beans, cheese, lettuce, pico de gallo, black olive, jalapenos. Served with rice and chips on side
- Choice of filling: ground beef, shredded beef, shredded chicken, chorizo, pork, or grilled veggies \$6.19

QUESADILLAS

- 9) A grilled flour tortilla filled with cheese, black olives, and pico de gallo. Served with sour cream, lettuce, rice, and choice of black or refried beans \$6.99
- 10) Add shredded chicken, ground beef, shredded beef, chorizo, pork, or grilled veggies \$7.99

TORTA

- Shredded beef, guacamole, lettuce, red onion, and cucumber, fresh tomatoes on a fresh baked Spanish bread. Served with a side salad and fried potatoes \$6.25

BURRITOS

- 11) A large flour tortilla stuffed with cheese, rice, and pinto beans or black beans, served with lettuce, pico de gallo, and sour cream
- Choice of filling: ground beef, shredded beef, shredded chicken, chorizo, pork, or grilled veggies \$6.50

12) SMOTHER YOUR BURRITO IN RANCHERO SAUCE

AND
LOADS OF CHEESE \$7.75

CHIMICHANGAS

- 13) A flour tortilla stuffed with beans, cheese, pico de gallo, and choice of filling then fried until golden. Served on top of a bed of rice and smothered in ranchoero sauce, cheddar cheese, and sour cream. Side salad and chips included.
- 14) Choice of filling: ground beef, shredded chicken, shredded beef, chorizo, pork, or grilled veggies \$8.00

ENCHILADAS

- 18) Three white corn tortillas filled with black beans and grilled corn and then smothered in our ranchoero sauce. Served with a side of chips, rice, and a side salad.
- Choice of filling: ground beef, shredded chicken, chorizo, pork,
or grilled veggies \$8.25

SIDE STUFF

- Rice \$.99
- Beans (refried or black) \$.99
- Sour cream \$.50
- Jalapenos peppers (2oz) \$.50
- Guacamole (3 oz) \$ 2.00
- Chips and salsa \$1.39
- Salsas (chipotle, habenero, verde, pico de gallo, mild, lava) \$.50

COMBO DINNERS

All combos come with rice and choice of beans \$9.99

15. 1 burrito and 1 taco
16. 1 chimichanga and 1 taco
17. 1 quesadilla and 1 taco

BEVERAGES

- Fountain Soda \$1.59
- Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Wild Cherry Pepsi, Sierra Mist, Mug Root beer, and Lemonade
- Bottled soda \$1.69
- Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Snapple (Mango Madness, Strawberry Kiwi, Lemon Tea, Peach Tea, Diet Peach Tea)
- Frappuccino \$1.99
- Vanilla, Mocha, Coffee
- Rockstar energy drink \$2.30
- Gatorade \$1.69
- Fruit Punch, Lime, G2 Fruit Punch, G2 Grape, G2 Lime
- San Pelligrino \$1.69
- Lemonata or Aranciatia \$1.69

DESSERT

- New York Cheese Cake \$4.25
- Desert Chimichanga
- Chocolate, nougat, caramel, and nuts (optional) rolled in a flour tortilla deep fried and then covered in chocolate, whipped cream, and cherries \$2.99

Ask about our catering menu!