



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

Section A – Applicant

- 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.

- This application is for the license period ending June 30, 20 16.
- 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.
Layla's Restaurant LLC
- Trade Name (doing business as) Nash
- Address to be licensed 1920 S. Park St.
- Mailing address 2214 Monroe St.
- Anticipated opening date Oct 1st, 2015
- Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 2?
 No Yes (explain) _____
- Does another alcohol beverage licensee or wholesale permittee have interest in this business?
 No Yes (explain) _____

Section B—Premises

- 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.

Alcohol will be served in the dining area and the ^{front} patio area. Storage in walk-in cooler.

11. Attach a floor plan, no larger than 8 1/2 by 14, showing the space described above.

12. Applicants for on-premises consumption: list estimated capacity 40 inside 20 outside

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

Side parking (North facing) and rear parking (West facing). Side parking visible from inside establishment. Rear parking monitored periodically by

14. Was this premises licensed for the sale of liquor or beer during the past license year?

with
through.

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 Laila Barakchim

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

18. How long has the agent continuously resided in the State of Wisconsin? 33 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.

WI June 2013

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
<u>MF</u>	<u>Laila Barakchim</u>	<u>Madison, WI</u>

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.

Laila Barakchim

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 Restaurant serving locally sourced middle eastern cuisine. High end quality fare at an accessible and affordable price.

28. Hours of operation 9am - 10pm

29. Describe your management experience Owner and operator of Layla's Restaurant LLC. Currently manage two restaurants, Layla's (141 S. Butler) and Noosh (1920 S. Park St.)

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

31. Describe staffing levels and staff duties at the proposed establishment
Food prep: 1 FTE, Wait staff 1 FTE

32. Describe your employee training on-boarding done by myself. Employee training protocol and handbook in development.

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

Residents of Southside seeking affordable fine dining in an inviting and casual atmosphere. Additionally drive thru used for "farm-to-frost" said

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

Utilize existing networks (Mallin Area Chef Network), word of mouth, social media, and existing clientele. Additional on-site promotion focusing on surrounding neighborhood.

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? Family Restaurant

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? All

42. What hours, if any, will food service not be available? N/A

43. Indicate any other product/service offered. Service w/ smile

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? 4

During what hours do you anticipate they will be on duty? all hours of operation

47. Do you plan to have hosts or hostesses seating customers? No Yes

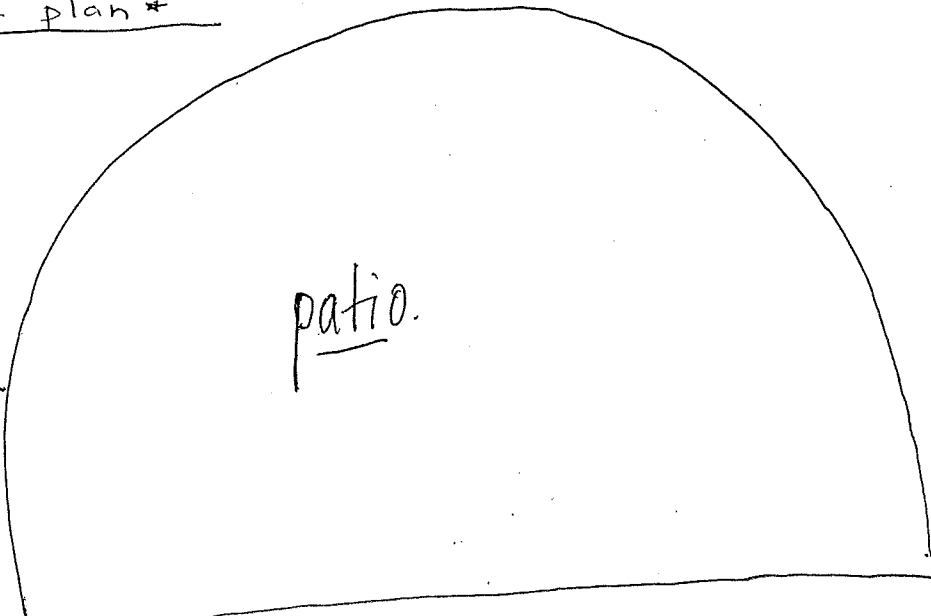
48. Do your plans call for a full-service bar? No Yes
 If yes, how many barstools do you anticipate having at your bar? _____
 How many bartenders do you anticipate having work at one time on a busy night? _____
49. Will there be a kitchen facility separate from the bar? No Yes
50. Will there be a separate 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? 95%
54. If your business plan includes an advertising budget: N/A
 What percentage of your advertising budget do you anticipate will be related to food? _____
 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:
15 % Alcohol 85 % 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

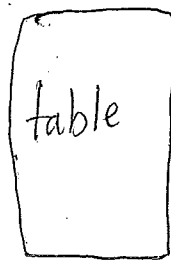
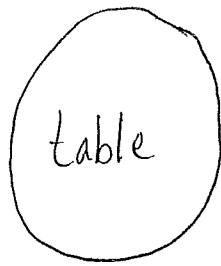
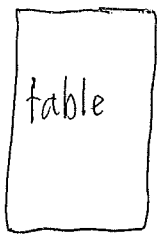
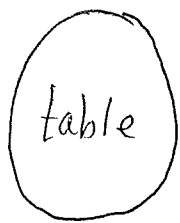
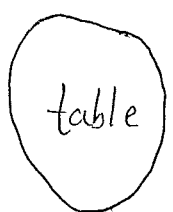
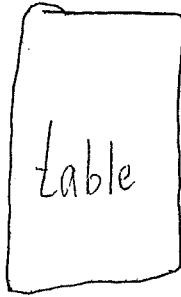
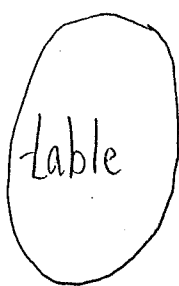
59. I understand that liquor/beer license renewal applications are due April 15 of every year, regardless of when license was initially granted. No Yes
60. I understand that I am required to host an information session at least one week before the ALRC meeting. No Yes
61. I agree to contact the Alderperson 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

NOOSH

floor plan



t a b l e



← SIDE WALK TO PATIO →

ENTRANCE

DOOR

DOOR

K I T C H E N

Beginnings

Dolmas-grapes leaves stuffed with rice, pine nuts, herbs & spices \$6

Chopped Liver-Rye bread, chicken liver, onions, pickled onions \$6

Burekas-savory pastry with assorted flavors \$3

After

Kibbeh-Open faced cracked wheat pie topped with lamb bacon or veggies \$10

Lamb BLT- Lamb bacon, lettuce & tomato sandwich \$10

Shakshuka-flavorful tomato stew topped with poached eggs, served with challah bread \$10

Chicken Under a Brick- chicken leg quarter flavored with zaatar & lemon. Rice & salad

Lamb Shank- Slow roasted lamb shank, rice & salad

Choont-Jewish bean and potato stew with lamb neck, rice & salad

Sabik-grilled eggplant, mango chutney, fried egg, rice & salad

Battata Salad- sweet potatoes, hearts of palm, pickled corn, walnuts, fresh mozzarella & organic greens

The End

Vanilla Pistachio Bundt Cake

Baklava- phyllo dough layered with almonds and butter

Pistachio cream pie