

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

32675

Section A – Applicant

- If needed, a qualified interpreter can be provided at no charge to you. Would you like an interpreter?
 Yes (language: Chinese)
 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, 2014.
- 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.
Dragon I Asian LLC
- Trade Name (doing business as) Dragon I Asian LLC
- Address to be licensed 422 State Street Madison WI 53703
- Mailing address same as above
- Anticipated opening date 1/1/2014
- 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. P.403
A.4
Approximately 3500 square feet for dine in and Karaoke room.
1000 square feet for kitchen. All liquor can only stored behind
the bar. The alcohol can be sold on the main dining area
and second floor dining area
seating for 60 people on the main floor, 60 on second floor
also 15 on a sidewalk cafe.

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 150

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

There are not parking for the public, only parking behind the restaurant for private

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

No Yes, license issued to Dragon I (Raymond Sze) (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 Chen, Jin

17. City, state in which agent resides Madison WI

18. How long has the agent continuously resided in the State of Wisconsin? 3 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 12-9-13

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
<u>Owner</u>	<u>Chen, Jin</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.

Chen, Jin

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 Asian Fusion Restaurant. It is south Asian Food and Hong Kong style Karaoke room, also sale fresh fruit tropical drink

28. Hours of operation ~~11:00am - 12:00am~~ 11:00am — 12:00am

29. Describe your management experience _____

I have been manage my restaurant at park street for over two years. I also have guideline

30. List names of managers below, along with city and state of residence. rule to train the employee

Chen, Jin Madison WI

31. Describe staffing levels and staff duties at the proposed establishment all the staff have to follow the employee guideline rule

32. Describe your employee training There are guideline rule to train the employee before they officially start ~~to~~ serving.

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

Neighbourhood, Professor, and student and tourist.

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

month to month, and put some advertise on Newspaper

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? 18-80

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? 11:00am to 12:00am

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

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? 5

During what hours do you anticipate they will be on duty? all the opening hour

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? 6
 How many bartenders do you anticipate having work at one time on a busy night? 1
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 80
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? 15%
54. If your business plan includes an advertising budget:
 What percentage of your advertising budget do you anticipate will be related to food? 5%
 What percentage of your advertising budget do you anticipate will be drink related? None
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

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 456-1028315427-02

69. Federal Employer Identification Number 464276222

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

Contact person Chen, Jin

E-mail address aichanwang@20@yahoo.com

Phone 6088868957 Preferred language Chinese

71. Corporate attorney, if applicable: Name N/A

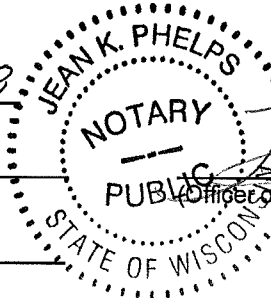
Phone N/A E-mail N/A

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 20th day of December, 2013

Jean K. Phelps
 (Clerk/Notary Public)



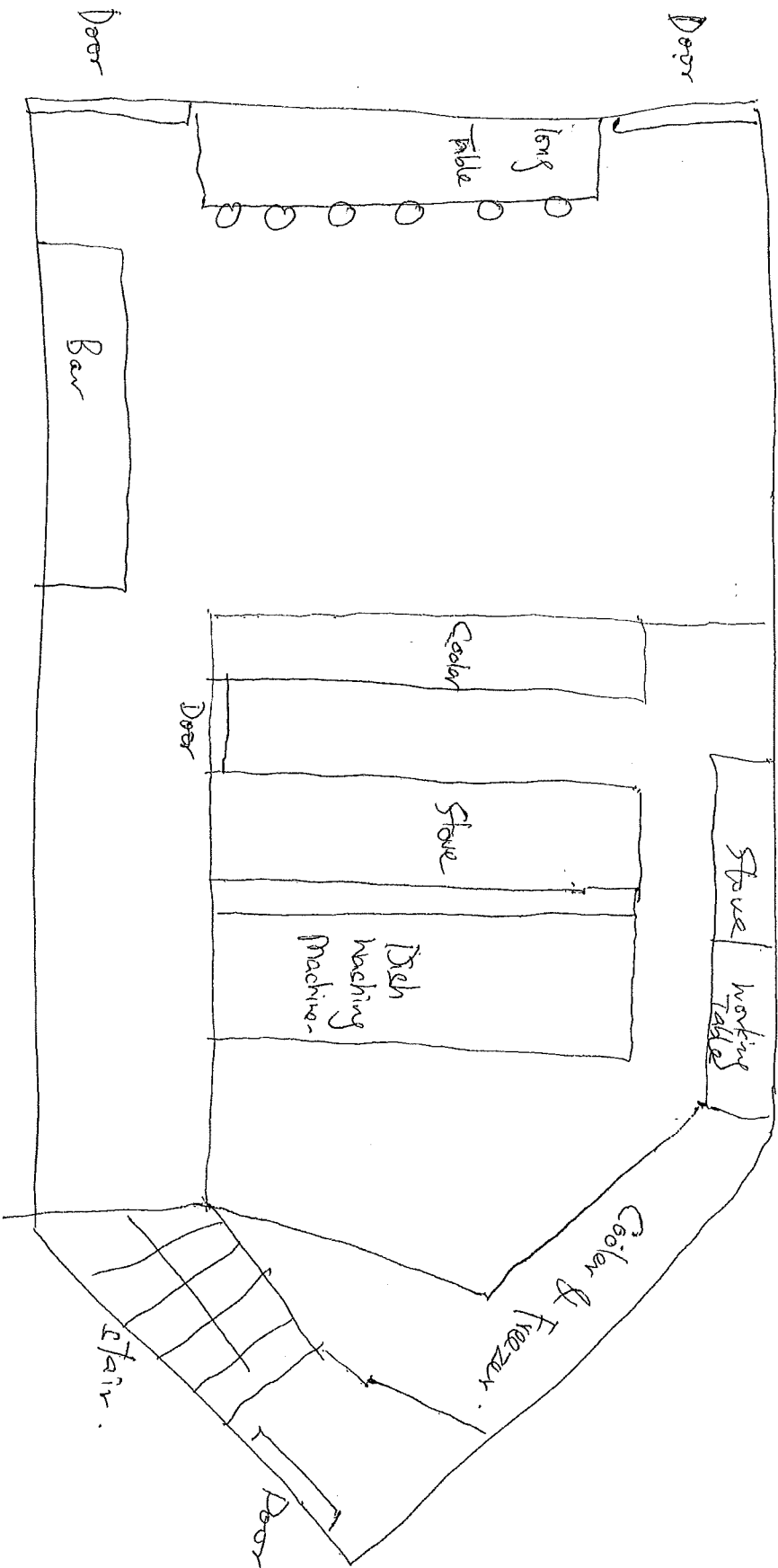
[Signature]
 Officer of Corporation/Member of LLC/Partner/Sole Proprietor

My commission expires 6/22/14

Clerk's Office checklist for complete applications

<input checked="" type="checkbox"/> Orange sign	<input checked="" type="checkbox"/> Background investigation form(s)	<input checked="" type="checkbox"/> Floor Plans
<input checked="" type="checkbox"/> WI Seller's Permit Certificate (matching articles of incorporation)	<input type="checkbox"/> Form for surrender of previous license	<input checked="" type="checkbox"/> Lease
<input checked="" type="checkbox"/> FEIN	<input checked="" type="checkbox"/> *Articles of Incorporation	<input checked="" type="checkbox"/> Sample Menu
<input checked="" type="checkbox"/> Notarized application	<input checked="" type="checkbox"/> *Notarized Appointment of Agent	<input type="checkbox"/> Business Plan
<input checked="" type="checkbox"/> Written description of premises	* Corporation/LLC only	

Date complete application filed with Clerk's Office 12-20-13
 Date of ALRC meeting 1-15-14 Date license granted by Common Council _____
 Date provisional issued _____ Date license issued _____ License number LICLIB-2613-01040

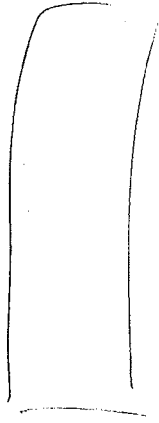


main floor

Curry

咖哩

R1	Curry Katsu-Don (Japanese Curry Pork Chop)	日式咖哩豬扒飯	\$8.95
R2	Thai Red Curry Beef Brisket	泰式紅咖哩牛腩飯	\$9.95
R3	Thai (Red/Green) Curry Shrimp with Vermicelli	泰式(紅或綠)咖哩粉絲蝦煲	\$11.95
R4	Thai (Red/Green) Curry Squid	泰式(紅或綠)咖哩魷魚	\$10.95
R5	Thai (Red/Green) Curry (Beef/Chicken)	泰式(紅或綠)咖哩(雞 / 牛)	\$9.95



Nam's Vietnamese Sandwiches

越式三明治

SW1	Pork Chop Sandwich	越式烤豬扒包	\$5.50
SW2	Chicken Sandwich	越式烤雞包	\$5.50
SW3	Beef Sandwich	越式牛肉包	\$5.95
SW4	Fish Sandwich	越式魚粽包	\$6.50
SW5	Shrimp Sandwich	越式蝦粽包	\$6.95
	Classic Vietnamese Sandwich with Vietnamese Ham and Roasted Ground Pork	越式經典肉粽包	\$6.00
SW6		牛仔骨三明治	\$6.25
SW7	Beef Short Ribs Sandwich		

*Add a small beef pho noodle for \$3.95

Beef	牛肉類		
BF1	Stir Fried Onions with Beef	蔥爆牛肉	\$11.95
BF2	Mongolian Beef	蒙古牛肉	\$11.95
BF3	Kung Pao Beef	宮保牛肉	\$11.95
BF4	Sesame Beef	芝麻牛肉	\$11.95
BF5	Orange Beef	陳皮牛肉	\$11.95
BF6	Beef and Vegetable (Choice of Broccoli, Peapod or Bokchoy)	蔬菜 (西蘭花、雪豆或白菜) 牛肉	\$11.95

素食類

Vegetarian

Level of Spiciness: Mild, Medium or Hot

V1	Vegetarian Egg Rolls (2 pieces)	炸素春卷	\$3.95
V2	Vegetarian Spring Rolls (2 pieces)	越式素春卷	\$3.95
V3	Vegetarian Pot Stickers (6 pieces)	素鍋貼	\$5.25
V4	Vegetarian Tofu and Vegetable Combination with Rice/Vermicelli	豆腐蔬菜雜燴	\$7.95
V5	Rice Stick Noodle Tofu Vegetable Sauttee	豆腐炒河粉	\$9.25
V6	Vegetarian Fried Rice	素炒飯	\$7.50
V7	Vegetarian Singaporean Curry Stirred Vermicelli	星洲素炒米粉	\$9.95
V8	Vegetarian Lo Mein	素撈麵	\$7.50
V9	Mapo Tofu (spicy)	素麻婆豆腐飯	\$8.95
V10	General Tso's Tofu	左宗崇豆腐	\$9.95
V11	Thai Basil Chili Mixed Vegetable	泰式香炒時菜	\$11.95
V12	Chinese Broccoli (Garlic or Oyster Sauce)	芥藍(蒜蓉/蠔油)	\$11.95
V13	Pan Fried String Beans	清炒四季豆	\$11.95
V14	Japanese Tofu with Two Mushrooms	雙菇玉子豆腐	\$12.95

South Asian Style
Dinner Special

晚餐特別推薦

Comes with a bowl of steamed rice

K1	Salt and Pepper Shrimps (with heads attached)	椒鹽有頭蝦	\$11.95
K2	Spicy Salt and Pepper Squid	椒鹽鮮魷	\$11.95
K3	Mapo Tofu with Pork	麻婆豆腐	\$11.95
K4	Shrimps with (Pork/Beef) in Fish Sauce	魚露 (豬 / 牛) 蝦	\$11.95
K5	Malaysian String Bean with Pork Belly	馬來五花腩四季豆	\$11.95
K6	Korean BBQ Short Beef Ribs	韓燒牛仔骨	\$13.95

Rice Platter 飯類

*Served with Pan Fried Egg Over Rice

* Rp1	Stir-fried Basil with (Chicken or Pork)	香菜肉碎 / 雞碎煎蛋飯	\$8.95
* Rp2	Lemon Grass with (Chicken/Pork Chop)	香茅豬扒 / 雞扒煎蛋飯	\$8.25
Rp3	Lemon Grass Chicken, Pork Chop and Shrimps	香茅三色豬扒飯	\$9.25
* Rp4	Stir-fried Shrimps and (Pork/Beef) with Fish Sauce	魚露牛 / 豬蝦飯	\$9.25
Rp5	Slightly Scrambled Egg with Beef	滑蛋牛肉飯	\$8.50
* Rp6	Salt and Pepper Pork Chop with Squid	椒鹽鮮魷煎蛋豬扒飯	\$9.25
Rp7	Spicy Korean with (Chicken/Pork)	韓辣豬 / 雞飯	\$9.25
Rp8	Mango Chicken	芒果雞煎蛋飯	\$9.25
Rp9	Japanese Beef Baked Rice	日式牛肉燉飯 ✓	\$10.95
* Rp10	Korean Sauce Stir-Fried with Kimchi and Beef	韓辣泡菜牛肉飯 ✓	\$10.95

Vietnamese Phở Noodles 越式牛肉河粉

N01	Sliced Beef Phở	生牛肉湯河	\$7.95
N02	Sliced Beef and Brisket Phở	生牛肉牛腩湯河	\$7.95
N03	Sliced Beef and Meatball Phở	生牛肉牛筋丸湯河	\$7.95
N04	Brisket Phở	牛腩湯河	\$7.95
N05	Meat Ball Phở	牛筋丸湯河	\$7.95
N06	Brisket and Meat Ball Phở	牛腩牛筋丸湯河	\$7.95
N07	Sliced Beef and Tripe Phở	生牛肉牛肚湯河	\$7.95
N08	Brisket and Tendon Phở	牛腩牛筋湯河	\$7.95
N09	Brisket, Tendon, Tripe and Sliced Beef Phở	牛腩牛筋牛肚生牛肉湯河	\$7.95
N10	Chicken Phở	鮮雞湯河	\$7.95

Extra Meet: \$2.00

Extra Noodles: \$1.50

Extra Egg: \$1.50

Extra Meat Balls \$2.00

Extra Tendon \$2.00

Extra Tripe \$2.00

Specialty Noodle
Soup

特色湯麵

NS1	Seafood with Mixed Noodles (Egg Noodles & Vermicelli)	海鮮米粉鴛鴦湯麵	\$8.95
NS2	Shredded Chicken Soup with Noodles	鮮雞絲湯麵	\$8.25
NS3	Spicy Beef Shank Noodle Soup	順化牛肉辣湯麵粉	\$8.95
NS4	Korean Spicy Seafood Noodle Soup	韓式辣海鮮湯麵粉	\$10.95
NS5	Korean Spicy Beef Noodle Soup	韓式辣肥牛湯麵粉	\$8.95
NS6	Vietnamese Mixed Shredded Meat Noodle Soup	越式三絲湯米粉	\$8.95
NS7	Vietnamese Jumbo Beef Noodle Soup	海陸空牛肉河粉	\$12.95
NS8	Noodle Soup with Vietnamese Pork Roll, Shrimps, Tomato & Crab Paste	扎肉鮮蝦蕃茄蟹湯麵粉	\$9.95
NS9	Beef Brisket Noodle Soup	牛腩湯麵	\$9.25
NS10	Beef Noodle Soup with Mushrooms	肥牛冬菇麵粉	\$8.25
NS11	Dragon's Noodle Soup	Dragon's 雜燴湯麵	\$9.50

Choice of Noodle: Egg Noodle, Vermicelli & LaiFen (Rice-flour Noodle)

Fried Noodles 炒粉麵

Level of spiciness: mild, medium or hot

FN1	Stir-fried Rice Stick Noodle with Beef	乾炒牛河	\$10.50
FN2	Singaporean Fried Rice Vermicelli	星洲炒米粉	\$10.50
FN3	Rice Stick Noodle Sauté with Chicken, Beef or Seafood	Dragon's 炒河粉	\$9.95
FN4	Stir-Fried Korean Glass Noodles with Shrimps or Beef	韓式水晶炒麵	\$9.95
		泰式雞肉炒河粉 (牛	
		肉 + \$ 1.50, 蝦仁 +	
FN5	Pad Thai with Chicken (Beef +\$1.50, Shrimps +\$2.00)	\$ 2)	\$10.50
FN6	Stir-Fried Rice Stick Noodle with XO Sauce and Beef	XO 醬牛肉炒河粉	\$10.50
FN7	Vietnamese Fried Vermicelli with shrimp	越式蝦炒米粉	\$11.50

Appetizers 頭盤

A1	Vietnamese Egg Rolls (2 pieces)	越式炸春卷	\$3.95
A2	Vietnamese Spring Rolls (2 pieces) Mr. Rice Ball (choice of stuffed Ham, Pork Flakes or Veggie)	越式手卷	\$3.95
A3	Salted and Peppered Soft Shell Crab	飯團先生	\$3.50
A4	Pot Stickers (6 pieces)	椒鹽軟殼蟹	\$9.50
A5	Crab Rangoons (8 pieces)	鍋貼	\$5.25
A6	Thai Stuffed Angel Wings (2 pieces)	香炸蟹角	\$5.95
A7	Lemon Grass Chicken Wings (6 pieces)	泰式天使之翼	\$5.50
A8	Korean Spicy Rice Cake	香茅雞翼	\$5.95
A9	Kimchi (Korean Spicy Cabbage)	韓式炒年糕	\$8.95
A10	Kimchi Spring Rolls (2 pieces)	韓辣泡菜	\$3.95
A11	Thai Lettuce Wrap with Chicken/Pork	泡菜手卷	\$4.25
A12	Thai Fried Calamari	泰式生菜包雞肉 / 豬肉	\$10.95
A13	Japanese Seaweed Salad	泰式香炸魷魚	\$6.25
A14	Tea Cup Steamed Egg	日式海藻沙律	\$5.95
A15	Korean Spicy Tofu and Mushroom Soup with (Beef or Seafood)	日式茶杯蒸蛋	\$3.95
A16	Green Papaya Salad	韓式辣豆腐牛或海鮮湯	\$10.95
A17	Grilled Octopus	青木瓜沙律	\$5.95
A18		燒墨魚	\$9.95

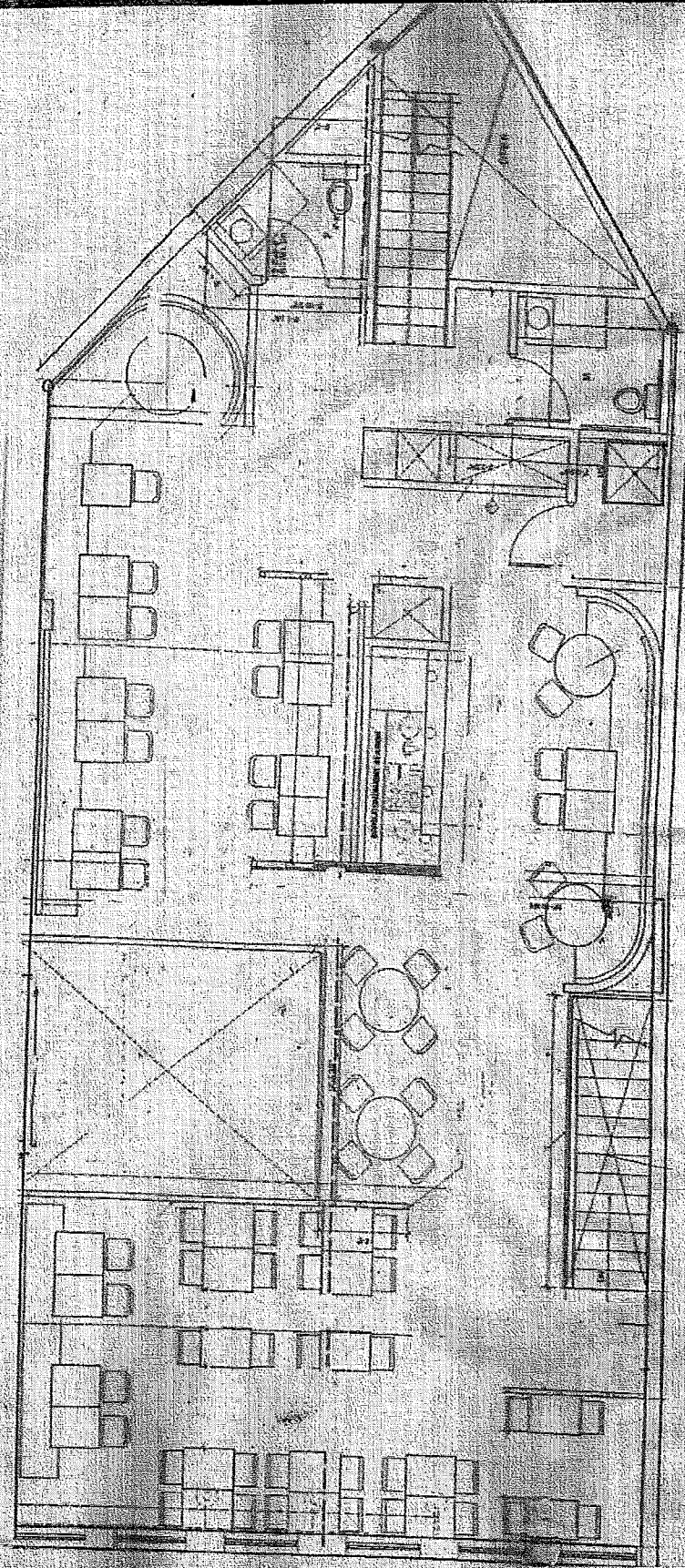
D33	Hong Kong Style Milk Tea (Hot)	熱港式奶茶	\$3.50
D34	Thai Iced Tea	泰式冰茶	\$3.50
D35	Thai Iced Tea with Herb Jelly	仙草泰式冰茶	\$3.95
D36	Vietnamese Iced/Hot Coffee	越南咖啡	\$3.50
D37	Vietnamese Iced/Hot Coffee with Herb Jelly	仙草越南咖啡	\$3.95
D38	Chocolate Milk Slush	風味巧克力凍奶	\$3.75
D39	Bonsai Milk Tea	盆栽奶茶	\$3.95
D40	Bonsai Coffee	盆栽咖啡	\$3.95
D41	Hot Green Tea Latte	熱綠茶拿鐵	\$3.50
D42	Hot Honey Lemon Tea	熱蜂蜜檸檬茶	\$3.50
D43	Hot Green Tea	熱綠茶	\$1.50

Soda

D44	Pepsi		\$1.50
D45	Sierra Mist		\$1.50
D46	Diet Pepsi		\$1.50
D47	Iced Tea (unsweetened)		\$1.50
D48	Mountain Dew		\$1.50

Southern Asian Delights

D49	Fresh Coconut	新鮮椰青	\$5.50
D50	Fresh Soy Milk	新鮮豆漿	\$1.50



SECOND FLOOR

Emergency Evacuation Plan

1. Manager on Duty is responsible for Evacuation.
2. When a Fire is noticed or the fire alarms sound, evacuate the building. This is done using the primary route. Use the secondary only if the primary route is blocked.
 - A. Activate the fire alarm
 - B. Call 911
3. Manager on duty will notify occupants of fire by voice. Manager indicates location of exits. After all occupants have left the building, Manager will insure that everybody has left the building. All customers and employees will meet across the street on side walk.

