LICLIB.2012.00356

ORIGINAL ALCOHOL BEVERAGE LIC	ENSE APPLICATION	Applicant's Wisconsin Seller's Permit Number: $456 - 10278625$
Submit to municipal clerk.		Federal Employer Identification 45-530(000)
For the license period beginning	20;	LICENSE REQUESTED >
ending	20	TYPE FEE
Town of 1		☐ Class A beer \$ ☐ Class B beer \$
TO THE GOVERNING BODY of the: Village of	Madison	Class B beer \$
City of		Class C wine \$
County of Dane Aldermanic Dis	t. No. 4 (if required by ordinance)	
County of DM/Y Aldermanic Dis	t. No (if required by ordinance)	Class B liquor \$
1. The named INDIVIDUAL PARTNERSHIP	LIMITED LIABILITY COMPANY	Reserve Class B liquor \$
CORPORATION/NONPROFIT ORGANIZ		Publication fee \$
hereby makes application for the alcohol beverage license(s)		TOTAL FEE \$
Name (individual/partners give last name, first, middle; corpo		tered name): NOOSe and Mouse IL
2. Name (municipalmers give last hams, mot, mudic, outpo	adionominated habitity companies give region	tored riding.
An "Auxiliary Questionnaire," Form AT-103, must be cor	npleted and attached to this application	by each individual applicant, by each member of a
partnership, and by each officer, director and agent of a		nd by each member/manager and agent of a limited
liability company. List the name, title, and place of residence	e or each person. Name Home	e Address Post Office & Zin Code
MR: Title President/Member Jonarkan Sosnavski Vice President/Member Mrs. Julic Sagravadus Secretary/Member	45 Burroughs Dr. F	4chhw, w= 53713
Vice President/Member/M/S. Julic Sagranduis	stolesony - Rurrough Dr.	Ftchhus, WI 53713
Secretary/Member		
Treasurer/Member		· · · · · · · · · · · · · · · · · · ·
Agent Janathan Sourcestly July	LSt018301	
Directors/Managers		
 Trade Name ► The Buck and Bagger Address of Premises ► 115 State St. M. 	Business F	Phone Number
4. Address of Premises ► //S J-tafe St Ma	ACLISON, NOT 33/03 Post Office	e & Zip Code ▶ <u>3.3.70.5</u>
5. Is individual, partners or agent of corporation/limited liability of	ompany subject to completion of the respon	nsible beverage server
training course for this license period?		
6. Is the applicant an employe or agent of, or acting on behalf o		
7. Does any other alcohol beverage retail licensee or wholesale8. (a) Corporate/limited liability company applicants only:		
(b) Is applicant corporation/limited liability company a subside		
(c) Does the corporation, or any officer, director, stockholder		
agent hold any interest in any other alcohol beverage lice		
(NOTE: All applicants explain fully on reverse side of this form		
Premises description: Describe building or buildings where all	•	•
all rooms including living quarters, if used, for the sales, servi	ce, and/or storage of alcohol beverages and	
may be sold and stored only on the premises described.)	ON REVUSION STOLL	100000000000000000000000000000000000000
10. Legal description (omit if street address is given above):		Amend 1
(a) Was this premises licensed for the sale of liquor or beer (b) If yes, under what name was license issued? 1an	ASSII 2	
12. Does the applicant understand they must file a Special Occup	ational Tax return (TTB form 5630.5)	
before beginning business? [phone 1-800-937-8864]		
13. Does the applicant understand a Wisconsin Seller's Permit m		
Section 2, above? [phone (608) 266-2776]	r boor or 30 days for liquor?	Yes No
READ CAREFULLY BEFORE SIGNING: Under penalty provided by law, to fithe signers. Signers agree to operate this business according to law a		
(Individual applicants and each member of a partnership applicant must si		
any portion of a licensed premises during inspection will be deemed a refu	sal to permit inspection. Such refusal is a misden	geanor and grounds for revocation of this license.
SUBSCRIBED AND SWORN TO BEFORE ME	lesther L	2
this 25 day of May	20 12	general programme and the desire of the control of
El R.J	(Offide of Corporation/M	fember/Manager of Limited Liability Company/Partner/Individual)
(Clerk/Notal Public)	(Officer of Coroarali	ion/Member/Manager of Limited Liability Company/Partner)
My commission expires $2-14-13$		r(s)/Member/Manager of Limited Liability Company if Any)
TO BE COMPLETED BY CLEDY	(Аодиона Раппел	құлманивиниянауві от шіпікей царінку сотралу іт Any)
TO BE COMPLETED BY CLERK Date received and filed Date reported to council/board	Date provisional license issued Sig.	nature of Clerk / Deputy Clerk
with municipal clerk		
Date license granted Date license issued	License number issued	
AT-106 (R. 4-09)		Wisconsin Department of Revenue

NO.4 NO.405

- Bc. Duma LLC dba Ivory Room Piano Bar and King Arthur LLC dba Capital Tap Haus
- 9. Alcohol beverages are to be sold in bar area from behind bar and in dining room from servers, as well as side walk cafe. Alcohol. beverages are to be Stored behind bar in cabinets and on shelving, also in walk-in Cooler located behind kitchen and in basement on Shelvis.

City of Madison Supplemental Class B License Application

Ø			
Ø	Seller's Permit Number CECT: Federal Employer Identification # Notarized Original Application Form Notarized Supplemental Form Orange Sign (Clerk's Office provides at time of application)	Written Description of Premise Background Investigation Form(s) Notarized Transfer of Ownership *Articles of Incorporation *Notarized Appointment of Agent * Corporation/LLC only	Floor Plans Lease Sample Menu Business Plan
1.	Name of Applicant/Partner/Corporation	on/LLC Moose and Mouse	
2.		State St.	
3.	Telephone Number: NX608-69	8.548/ 4. Anticipated opening date:	8/15/12
	•	ately 107 State St. Madison	• •
6.	•	Police Department District Captain, Alcoholatative for the area in which you intend to l	-
7.	Are there any special conditions desire	d by the neighborhood? □ Yes 🕱 No	
	Explain.		
8.		of operation: <u>Included on Sheet</u>	in back
9.	Do you plan to have live entertainment	? No 🗆 Yes—What kind?	
10	size and all areas where alcohol bevera	g, including overall dimensions, seating arages are to be sold and stored. The license aged without the approval of the Commo	ed premise described
	Included on Se	parati sheet in back	
	Please note that alcohol may be sold an	rectly accessible and under control of the and stored only on the licensed premise, no	in living quarters.
	Please note that alcohol may be sold an	nd stored only on the licensed premise, not	in living quarters.
	Please note that alcohol may be sold as	.	in living quarters.
12.	Please note that alcohol may be sold and Describe existing parking and how pare of the famp and MATC. Of State of self. Describe your management experience.	ind stored only on the licensed premise, not taking lot is to be monitored. Parking famp, as well as see, staffing levels, duties and employee train	in living quarters. Samps - Ovuture Keet parking off hing.
12.	Please note that alcohol may be sold and Describe existing parking and how pare of the famp and MATC. Of State of self. Describe your management experience.	ind stored only on the licensed premise, not taking lot is to be monitored. Parking famp, as well as see, staffing levels, duties and employee train	in living quarters. Samps - Ovuture Keet parking off hing.
12.	Please note that alcohol may be sold and Describe existing parking and how par Central Camp and MAIC Of State o	iking lot is to be monitored. Parking famp, as well as so, staffing levels, duties and employee train and endweel Strict employee train Corporation or LLC. This is your corporation	tin living quarters. Namps - Ovuture Keet parking off ning. Every Room piano bar employee my with manual sanot tion's agent for service of
12.	Please note that alcohol may be sold and Describe existing parking and how par Clater Camp and MAIC Of State of Main of	ind stored only on the licensed premise, not taking lot is to be monitored. Parking famp, as well as see, staffing levels, duties and employee train	in living quarters. I amps - Ovuture Helt parking Off ning. Evory Room prano bar employee in manual sand tion's agent for service of pration.

15. Utilizing your market research, v	who would you project your target mark	et to be?
Families Visiting the din the downtown area, as well 16. What age range would you hope	as college Students-probably n	guests, business workers notes o grad students being off campus.
16. What age range would you hope	e to attract to your establishment?	0-99!
17. Describe how you plan to advert	ise/promote your business. What produc	ts will you be advertising?
Advertise with local paper advertish opportunity of well 18. Are you operating under a lease	US Such as Isthmus. CMCVB Such as Visitors Malifaction of the South and Flat will on the following of the control of the such as the control of the control	and BID OFFUS many by downson, will be adviking ine family findly with least a copy) [] No Mena.
19. Owner of building where establis	shment is located: Tom Caputo	
Address of Owner: 1831 Capital	Ave. Madison, WI	Phone Number <u>(108-238-2</u> 538
to give offense) discrimination in	o your membership policies contain any regard to race, creed, color, or national	requirement of "Invidious" (likely origin? ☐ Yes ♠No
21. List the Directors of your Corpo		
Jonathan Sosnowski	45 Burrough Dr. Fitch	16urg, W1 53713
Name Stoleson	45 Burrough) Dr. Fitch Address 45 Burrough Dr. Fitch Address	1.00 117 53713
Name NOUTHOUSE	Address Durioughy Dir 1)7th	BUT, WZ 35 175
Name	Address	
		,
22. List the Stockholders of your Co	orporation/LLC	
22. List the Stockholders of your Co	orporation/LLC Address	% of Ownership
		•
		% of Ownership % of Ownership
Name	Address	•
Name Name	Address	% of Ownership
Name Name Name 23. What type of establishment are year.	Address Address Ou? (Check all that apply) Tavern	% of Ownership % of Ownership Nightclub Restaurant
Name Name 23. What type of establishment are years Other Please Explain. Main As a 24 What type of food will you be ser	Address Address ou? (Check all that apply) **Tavern Indigite a Millar and Surant, but Will will. rving, if any? **Casual food, Millar and Surant, but Millar and Surant, but Will.	% of Ownership % of Ownership Nightclub Restaurant
Name Name Name 23. What type of establishment are year.	Address Address ou? (Check all that apply) **Tavern Indigite a Millar and Surant, but Will will. rving, if any? **Casual food, Millar and Surant, but Millar and Surant, but Will.	% of Ownership % of Ownership Nightclub Restaurant
Name Name 23. What type of establishment are years Other Please Explain. Main 24 What type of food will you be set Breakfast Lunch	Address Address ou? (Check all that apply) **Tavern Indigite a Millar and Surant, but Will will. rving, if any? **Casual food, Millar and Surant, but Millar and Surant, but Will.	% of Ownership Nightclub Restaurant have a full service bar d price range.
Name Name 23. What type of establishment are years Other Please Explain. Main What type of food will you be ser Breakfast X Lunch X Di 25. Please submit a sample menu with	Address Address ou? (Check all that apply) **Tavern [oly a restawant, but will well. rving, if any? <u>Casual food, mi</u> inner	% of Ownership % of Ownership Nightclub Restaurant have a full service bar d price range. ight eventually be included on your
Name Name 23. What type of establishment are years Other Please Explain. Main 24 What type of food will you be ser Breakfast Lunch Di 25. Please submit a sample menu with operational menu when you open Desserts Pizza Full I	Address Address ou? (Check all that apply) **Tavern [ou! Check all that apply] **Tavern [ou! Check all	**of Ownership **of Ownership **Nightclub **Restaurant **have a full service bar **of Ownership **Nightclub **Restaurant **Lance of Ownership **All Service bar **All Service bar **All Service bar **Sandwiches **Entrees **All Menu** **Thurday Lance **All Menu** **Thurday Lance **Lance of Ownership **All Menu** **Lance of Ownership **All Service bar **Lance of Ownership **Lance of Owners
Name Name 23. What type of establishment are years Other Please Explain. Main 24 What type of food will you be ser Breakfast Lunch Di 25. Please submit a sample menu with operational menu when you open Desserts Pizza Full I	Address Address ou? (Check all that apply) **Tavern [ou! Check all that apply] **Tavern [ou! Check all	**of Ownership **of Ownership **Nightclub **Restaurant **have a full service bar **of Ownership **Nightclub **Restaurant **Lance of Ownership **All Service bar **All Service bar **All Service bar **Sandwiches **Entrees **All Menu** **Thurday Lance **All Menu** **Thurday Lance **Lance of Ownership **All Menu** **Lance of Ownership **All Service bar **Lance of Ownership **Lance of Owners
Name Name 23. What type of establishment are years Other Please Explain. Main 24 What type of food will you be ser Breakfast Lunch Di 25. Please submit a sample menu with operational menu when you open Desserts Pizza Full I 26. During what hours of your operational be available available.	Address Address ou? (Check all that apply) **Tavern [ou. (Check all that apply) **Tavern [% of Ownership % of Ownership Nightclub Restaurant have a full service bar of price range. ight eventually be included on your Esandwiches Entrees

27.	What hours, if any, will food service not be available? None, we plan to always have Some food available, even it limited menu late night hours
28.	Indicate any other product/service offered. We will have a retail section Selling 7-shirts, Shuffed animals, hats, etc.
29.	Will your establishment have a kitchen manager? XYes No
30.	Will you have a kitchen support staff? XYes □ No
31.	How many wait staff do you anticipate will be employed at your establishment? 15-20
	During what hours do you anticipate they will be on duty? 8:30 AM - 2:00 AM
32.	Do you plan to have hosts or hostesses seating customers? XYes □ No
33.	Do your plans call for a full-service bar? XYes No
	If yes, how many bar stools do you anticipate having at your bar? 15-20
	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? XYes □ No
	If yes, what will be the seating capacity for that area? 55-60pp
36.	What type of cooking equipment will you have? A Stove A Oven A Fryers A Grill A 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?
39.	If your business plan includes an advertising budget, what percentage of your advertising budget do you
	anticipate will be related to food? 45% 95%
	What percentage of your advertising budget do you anticipate will be drink related?
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? XYes INO Currently member with Capital Tap Haus and Ivory Room
	Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the
	National Restaurant Association? Yes INO Currently Member With Capital Tap Haw and Ivory Room.

42.	What is your estimated capacity	? 120
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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	35 %
Gross Receipts from Food and Non-Alcoholic Beverages	(0) %
Gross Receipts from Other (Retail = T-Shirts, Stuffed, etc.)	5%
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 25 day of May, 2012

Elem (Clerk/Notary Public)

My commission expires 2-24-13

(Officer of Corporation/Member of LLC/Partner/Individual)

8. The Buck and Bodger Northwoods 200ge Will be a family restaurant serving lunch and dinner, as well as breakfast on weekends. The restaurant will be one of a kind with a log Cabin Interior design. Food served Will be casual fare, focusing on Cabin Comfort. Making you feel as if you are on Vacation up north, sight here in Madison. We will have an extensive kids menu as well, making it very family friendly. Hours of operation:

Monday through Thursday 11am-1:30AM

Friday - 11am - 2:00AM

Saturday - 9am - 2:00Am

Vunday - 9am - midnight

The restaurant includer a sidewalk cafe
Number of tables, chairs get to be determined
by worren Harren.

10. Attached is the floor plan, showing layout. The dining area is 1132 square feet, allowing approximately 12-14 tables, for SS-100 people. These tables will be surrounding a large stone fireplace, located in the Centur of the room. The bar area is 1080 square feet, including behind bar space. This will seat 15-20 barstools around the bar and up front in window overlooking state street. The bathrooms will be located in back of dining room, taking 220 square feet allowing for handroop accessibility. The full capacity is listimated at 120. A sidewalk cafe will increase this once determined on site we are allowed. Alcohol beverages are to be sold at bar, and tables in dining area by servers. Also in sidewalk cafe by Servers. Alcohol beverages will be stored behind bar in cabinets and on shelving, in walk-in cooler located behind kitchen and in basement.



WISCONSIN DEPARTMENT OF REVENUE PO BOX 8902 MADISON, WI 53708-8902

State of Wisconsin • DEPARTMENT OF REVENUE

REGISTRATION UNIT

2135 RIMROCK RD PO BOX 8902 MADISON, W 53708-8902

PHONE: 608-266-2776 FAX: 608-261-6248

EMAIL: sales10@revenue.wi.gov WEBSITE: www.revenue.wi.gov

MOOSE AND MOUSE LLC 45 BURROUGHS DR FITCHBURG WI 53713 Letter ID: L1359371296 Batch Index: 1390932480-68

Wisconsin Department of Revenue

Seller's Permit

LEGAL/REAL NAME:

MOOSE AND MOUSE LLC

BUSINESS NAME:

BUCK AND BADGER 115 STATE STREET MADISON WI 53703

The seller whose name appears above is authorized to engage in the business of selling tangible personal property and taxable services at the location shown. This permit is not transferable and is not valid at any other location. This permit must be conspicuously displayed at the place of business for which issued. Return this permit to the Department if you discontinue sales of taxable property and services at this location.

If your business is not operated from a fixed location, such as craft shows, flea markets, etc., this permit should be displayed or carried with you to the various events.

Tax Type

Account Type

Account Number

Sales & Use Tax

Seller's Permit

456-1027862524-02

This document is not yet filed.

Sec. 183.0202 Wis. Stats,



State of Wisconsin Department of Financial Institutions

ARTICLES OF ORGANIZATION - LIMITED LIABILITY COMPANY

Executed by the undersigned for the purpose of forming a Wisconsin Limited Liability Company under Chapter 183 of the Wisconsin Statutes:

Article 1. Name of the limited liability company:

Moose and Mouse LLC

Article 2. The limited liability company is organized under Ch. 183 of the Wisconsin

Statutes.

Article 3. Name of the initial registered agent:

Jonathan Sosnowski

Article 4. Street address of the initial registered office:

45 Burroughs Dr. Fitchburg, WI53713 United States of America

Article 5. Management of the limited liability company shall be vested in:

A member or members

Article 6. Name and complete address of each organizer:

Jonathan Sosnowski 45 Burroughs Dr. Fitchburg, WI53713 United States of America

Julie Stoleson 45 Burroughs Dr. Fitchburg, WI53713 United States of America

Soup

French Onion

Sautéed onions in a rich beef broth topped with a sourdough crouton and Wisconsin white cheddar cheese. 4.95

Soup of the Day (Please Inquire) Cup 2.95 Bowl 4.95

Starters

Potato Pancake 5.25

Crisp potato pancake, served w/ homemade applesauce, sour cream, butter and Wisconsin maple syrup.

French Fried Cheese 5.95

Wisconsin sharp cheddar, breaded and fried golden brown, served w/ house-made marinara sauce.

Norwegian Meatballs 6.75

Pork and beef mixture seasoned, and rolled into balls then baked in a homemade mushroom soup, and served over fresh baked biscuits.

Baked Cheese 6.50

Great Lakes provolone, baked with fresh herbs till golden brown, and served with a crust of bread for dipping.

Salads

Wedge Salad

Crisp Iceberg wedge topped with thousand island dressing and shattered crostini, and dusted with crumbled Wisconsin Moody Blue. 8.50

Baby Spinach Salad 8.95

Baby spinach, tossed in a warm applewood bacon vinaigrette with candied nuts, maple glazed onions and hard boiled eggs, and topped w/ crumbled feta cheese.

Caesar Salad 9.95

Romaine hearts bathed in anchovy vinaigrette w/ house-made croutons and topped with anchovy filet and shaved Wisconsin sharp cheddar.

Sandwich

Bratwurst Sandwich 8.50

Grilled Bratwurst, topped with caramelized peppers and onions and topped with melted Swiss cheese, served on house-made pan bread.

Walleye Hogie 8.95

Crispy walleye filet on a sour roll, drizzled with roasted red pepper aioli, and served on a hogie roll

Norwegian Meatball Sandwich 8.25

Juicy meatballs, halved and smothered with marinara, and melted Great Lakes provolone. Served on house-made pan bread.

Entrée

Pan Seared Duck Breast 15.95

Pan seared Maple Farms duck breast, served over sweet potato Gratin and vegetable, with a duck jus.

Wisconsin Blue Cheese Crusted Flat Iron 14.95

Flat iron steak grilled and topped with rosemary blue cheese bread crumbs, served over garlic smashed potatoes.

Smoked Pork Loin 13.95

Center cut pork loin, smoked, then grilled in medallions served over potato au gratin w/ an orange demi sauce.

Lamb Chops 16.95

Tender Lamb chops grilled and served over garlic smashed potatoes and vegetable with a minted lamb jus.

Fish Boil 12.95

Classic door county fish boil brought indoors. Whitefish, potatoes and onions, boiled together and served with melted butter and accompaniments.

Booyah 13.95

Thick chicken and beef stew in the Northern Wisconsin tradition, served with house bread.

Dessert

Maple Baked Apples 6.95

Wisconsin apples baked with walnuts and cinnamon, then topped with maple syrup, and vanilla ice cream.

Baked Lemon Pudding 5.95

Tangy sweet lemon cake, dusted with powdered sugar.

Vienna Torte 6.95

Succulent rich chocolate cake topped with whipped cream.

Kids Menu

Mac Cheese 6.00

Every kids favorite. Homemade macaroni and cheese.

Fish Sticks 6.00

Buttermilk breaded cod, served with French fries.

Chicken Tenders 6.00

Strips of chicken, breaded and fried and served with French fries.

Cheeseburger 6.00

Ground beef patty grilled and served on a soft bun with fries. 6.00

Spaghetti with Marinara

Spaghetti with marinara sauce topped with parmesan cheese. 6.00

