



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 Class A Cider

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, 20¹⁸_____.
- 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.

CMWI Associates LLC

- Trade Name (doing business as) Crowne Plaza Madison

- Address to be licensed 4402 E. Washington Ave., Madison, WI 53704

- Mailing address 1628 JFK Blvd., #2300, Philadelphia, PA 19103

- Anticipated opening date Upon issuance of the liquor license to applicant

- 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.

A hotel consisting of 226 rooms; meeting facilities, restaurant and bar; lounge and storage room 6 x 15

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 ⁵³ _____
13. Describe existing parking and how parking lot is to be monitored.
 Outside parking – 284 spots/signs stating not responsible for theft
-

14. Was this premises licensed for the sale of liquor or beer during the past license year?
 No Yes, license issued to Madison Lounge, Inc. (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 Karen Thomas
17. City, state in which agent resides Sun Prairie, WI
18. How long has the agent continuously resided in the State of Wisconsin? 20+ 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 9-30-2015
21. State and date of registration of corporation, nonprofit organization, or LLC.
WI 05-09-2017

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
Managing Member	Jeffery Kolessar	Aston, PA
Managing Member	Joseph Wellenbusher	Medford, NJ

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.
David L. Mandell, Esq., 306 E. Wilson St., Madison, WI 53703

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 Hotel with lounge, restaurant and meeting spaces

27. Business description Hotel with lounge, restaurant and meeting spaces

28. Hours of operation 5PM-11PM

29. Describe your management experience _____
GF Management, based in Philadelphia, Pennsylvania, is a twenty-six year old hospitality ownership and management company that specializes in hotels, resorts, golf courses and other related hospitality assets. Additional areas of expertise include catering facilities, waterparks, casinos, convention centers, and event venues.

Since the founding of GF Management in 1988, we have operated more than 500 hotels in 45 states, for a variety of individual owners, banks, real estate funds and other institutional lenders.

30. List names of managers below, along with city and state of residence.
Karen Thomas, Sun Prairie, WI

Mike Barclay, Madison, WI

31. Describe staffing levels and staff duties at the proposed establishment _____
1 Bartender/1 Server - Provide food and beverage service to guests

32. Describe your employee training TIPS Training

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

Travelers

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

Via Brand website/local website/reputation of Brand

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? Adults and children are guests at the hotel _____

39. What type of food will you be serving, if any? American _____
 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? 5PM-10PM _____

42. What hours, if any, will food service not be available? 10PM-11PM _____

43. Indicate any other product/service offered. Hotel with restaurant, lounge and meeting spaces _____

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? ¹ _____

During what hours do you anticipate they will be on duty? 5PM-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? 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 53
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? 14.7%
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? 5%
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:
24 % Alcohol 75 % Food 0 % 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 9 5 3 7 7 3 0 - 0 2

69. Federal Employer Identification Number 82-1467025

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

Contact person Susan Hibbs (for questions regarding this application)

E-mail address shibbs@bluebonnetconsulting.com

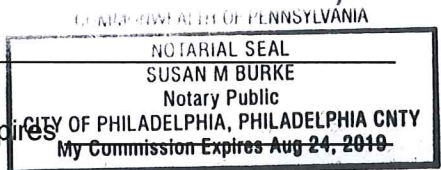
Phone 972-960-0033 x 300 Preferred language English

71. ~~Corporate attorney~~ Liquor Consultant Susan Hibbs, if applicable: Name _____

Phone 972-8960-0033 x 300 E-mail shibbs@bluebonnetconsulting.com

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 9 day of August, 2017

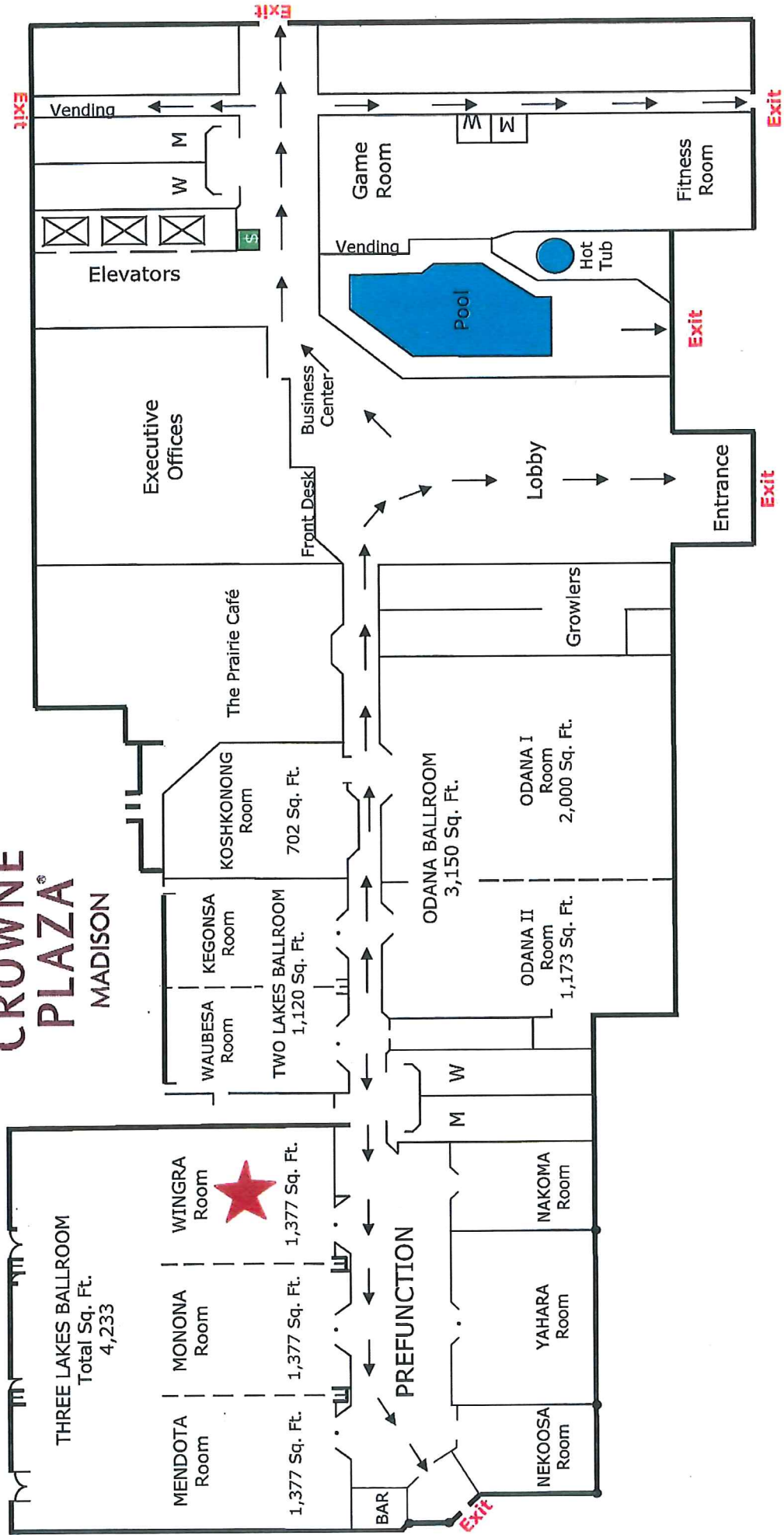


[Signature]
 (Officer of Corporation/Member of LLC/Partner/Sole Proprietor)

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

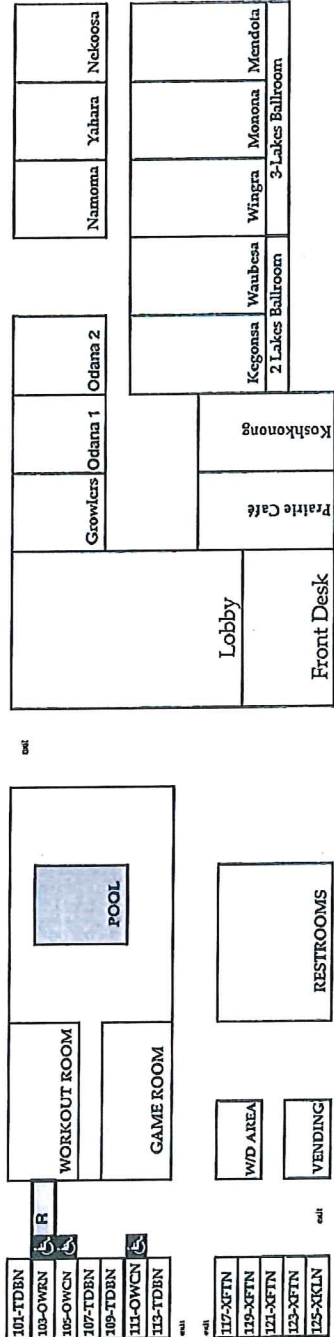


CROWNE PLAZA[®] MADISON



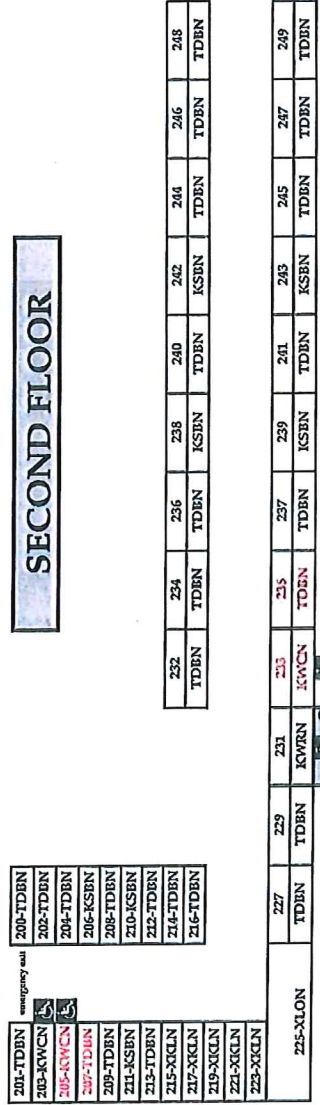
FIRST FLOOR

CONNECTING ROOMS



First Floor: TDBN-4 OWCN-2 OWRN-1 XFTN-4 XKLN-1

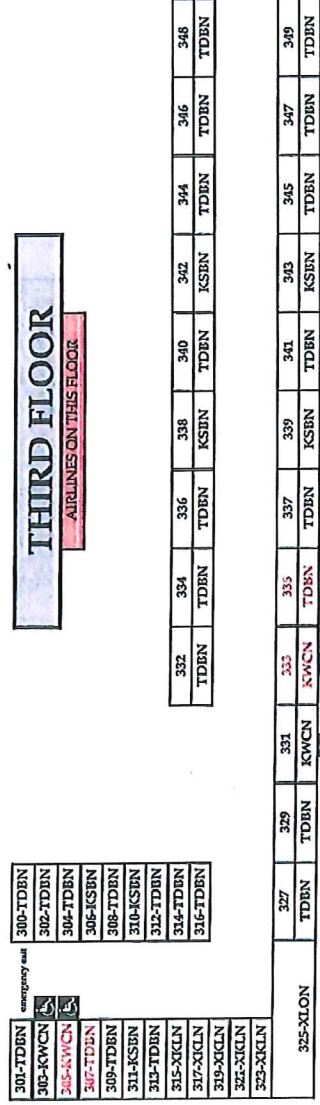
SECOND FLOOR



SECOND FLOOR: TDBN-26 KWCN-4 KSBN-7 XKLN-5 XLON-1

THIRD FLOOR

AIRLINES ON THIS FLOOR



THIRD FLOOR: TDBN-26 KWCN-4 KSBN-7 XKLN-5 XLON-1

401-TDBN	400-TDBN
402-KWCN	402-TDBN
403-KWCN	404-TDBN
405-KWCN	406-KSBN
407-TDBN	408-TDBN
409-TDBN	410-KSBN
411-KSBN	412-TDBN
413-TDBN	414-TDBN
415-XKLN	416-TDBN
417-XKLN	
419-XKLN	
421-XKLN	
422-XKLN	

FOURTH FLOOR

RENOVATED FLOOR
CONNECTING ROOMS

TDBN	TDBN	TDBN	KSBN	TDBN	KSBN	TDBN	TDBN	TDBN	TDBN
432	434	436	438	440	442	444	446	448	448

425-XLON	427	429	431	433	435	437	439	441	443	445	447	449
	TDBN	TDBN	KWCN	KWCN	TDBN	TDBN	KSBN	TDBN	KSBN	TDBN	TDBN	TDBN

FOURTH FLOOR: TDBN-26 KSBN-7 KWCN-4 XKLN-5 XLON-1

501-TDBN	500-TDBN
502-KWCN	502-TDBN
503-KWCN	504-TDBN
505-KWCN	506-KSBN
507-TDBN	508-TDBN
509-TDBN	510-KSBN
511-KSBN	512-TDBN
513-TDBN	514-TDBN
515-XKLN	516-TDBN
517-XKLN	
519-XKLN	
521-XKLN	
522-XKLN	

FIFTH FLOOR

INTERNAL QUIET ZONE
AIRLINES ON THIS FLOOR
CONNECTING ROOMS

TDBN	TDBN	TDBN	KSBN	TDBN	KSBN	TDBN	TDBN	TDBN	TDBN
532	534	536	538	540	542	544	546	548	548

525-XLON	527	529	531	533	535	537	539	541	543	545	547	549
	TDBN	TDBN	KWCN	KWCN	TDBN	TDBN	KSBN	TDBN	KSBN	TDBN	TDBN	TDBN

FIFTH FLOOR: TDBN-26 KSBN-7 KWCN-4 XKLN-5 XLON-1

601-TECN	600-TECN
602-KWAN	602-TECN
603-KWAN	604-TECN
605-KWAN	606-KSBN
607-TECN	608-TECN
609-TECN	610-KSBN
611-KSBN	612-TECN
613-TECN	614-TECN
615-XSTN	616-TECN
617-XSTN	
619-XSTN	
621-XSTN	
622-XSTN	

SIXTH FLOOR

CONNECTING ROOMS

TECN	TECN	TECN	KSBN	TECN	KSBN	TECN	TECN	TECN	TECN	TECN	TECN	TECN
632	634	636	638	640	642	644	646	648	648	648	648	648

627	629	631	633	635	637	639	641	643	645	647	649
TECN	TECN	TECN	KWAN	TECN	TECN	KSBN	TECN	KSBN	TECN	TECN	TECN

SIXTH FLOOR: TEKN-26 KEKN-11 XSTN-5

**THE BAR
MOVEMENT**

**BOOZY COCKTAILS
CELLAR FAVORITES
CHOSEN BREWS
STREET-INSPIRED BAR FARE**



ICE FILLING A GLASS.
WINE POURING FROM A CARAFE.
BEER FLOWING FROM A DRAFT HANDLE.
A PERFECTLY CHILLED MARTINI STREAMING
OUT OF A SHAKER.

THE BAR MOVEMENT IS
NOT ONLY ABOUT THE EXCITEMENT
AND MOTION OF OUR FAVORITE BAR,
IT'S THE PERFECT COCKTAIL AND TRENDY FARE.
IT'S ALSO ABOUT THE MOVEMENT TOWARDS
A BETTER BAR EXPERIENCE, FROM YOUR GLASS...
TO YOUR PLATE.

CHEERS!

BOURBON

KENTUCKY SIDECAR

Knob Creek Bourbon •
Rémy Martin VSOP • Cointreau
Orange Liqueur • Finest Call
Bar Syrup • fresh lemon
juice • 10.00

MAKER'S MARK OLD FASHIONED

Maker's Mark Bourbon •
muddled black cherries •
Finest Call Bar Syrup •
a dash of Angostura Bitters • 8.00

BACK IN THE SADDLE

Wild Turkey Rye Whiskey •
Mount Gay Rum • Finest Call
Bar Syrup • fresh grapefruit
and lemon juices • 8.00

MORE BANG FOR YOUR BUCK

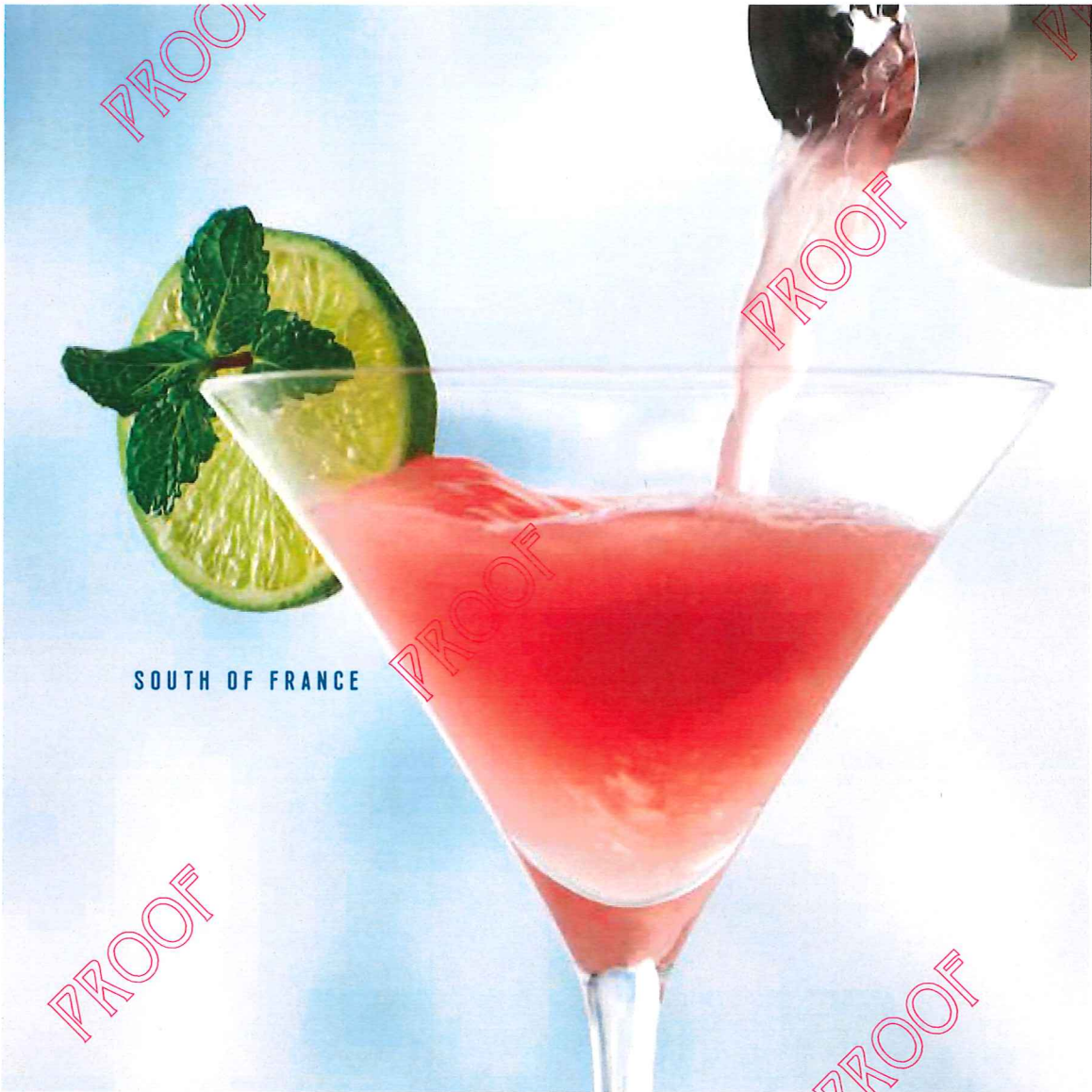
Jack Daniel's Tennessee
Whiskey • muddled fresh
strawberries • Finest Call Bar
Syrup • fresh lemon juice • a
dash of Angostura Bitters • 8.00

THE BROWN DERBY

Woodford Reserve Bourbon •
grapefruit juice • Finest Call
Agave Nectar • 8.00



MAKER'S MARK
OLD FASHIONED



SOUTH OF FRANCE

GIN

SOUTH OF FRANCE

Tanqueray Gin • Chambord
Black Raspberry Liqueur •
Finest Call Bar Syrup •
fresh lime juice • fresh mint
leaves • 9.00

NEGRONI AMERICANO

Tanqueray Gin • Martini
Sweet Vermouth • Campari •
topped with club soda • 8.00

AVIATION

Hendrick's Gin • Finest Call
Grenadine • fresh lemon
juice • 9.00

THE WHITE LADY

Bombay Sapphire Gin •
Cointreau Orange Liqueur •
Finest Call Bar Syrup • fresh
lemon juice • 9.00

GIN GIN FIZZ

Beefeater Gin • Domaine de
Canton Ginger Liqueur • Finest
Call Bar Syrup • fresh lime juice •
topped with ginger ale • 8.00

TEQUILA

MEXICAN MULE

Sauza Signature Blue Silver Tequila • agave nectar • fresh lime juice • topped with ginger beer • 8.00

JALISCO SUNSET

1800 Reposado Tequila • Domaine de Canton Ginger Liqueur • orange and pineapple juices • topped with Finest Call Pomegranate Syrup • 9.00

TOP MARGARITA

Patrón Silver Tequila • Cointreau Orange Liqueur • Finest Call Margarita Mix • fresh lime and orange juices • agave nectar • 8.00

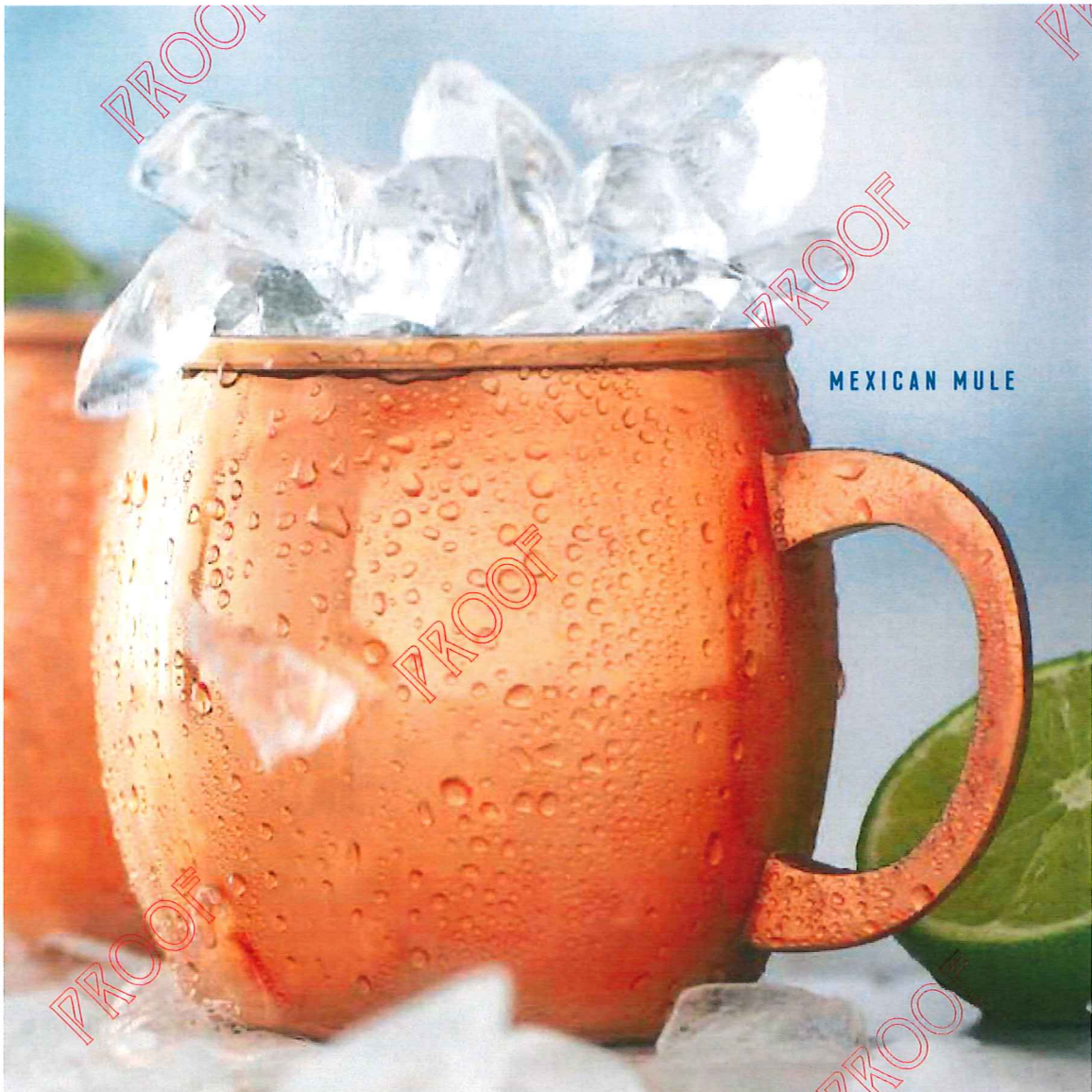
BLUEBERRY POMEGRANATE MARGARITA

Jose Cuervo Especial Gold Tequila • Cointreau Orange Liqueur • Finest Call Margarita Mix • Finest Call Pomegranate Syrup • blueberries • 9.00

LEMON FRESCA

Sauza Hornitos Tequila • Finest Call Bar Syrup • fresh lemon juice • topped with club soda • 8.00





MEXICAN MULE



DAIQUIRI ROYALE

VODKA

COUTURE COSMO

ABSOLUT Citron Vodka •
Chambord Black Raspberry
Liqueur • Finest Call Bar
Syrup • fresh lemon juice •
blueberries • 9.00

FARMERS MARKET LEMONADE

Ketel One Vodka •
muddled cucumber and
fresh strawberries • Finest
Call Bar Syrup • fresh lemon
juice • 9.00

STRAWBERRY BASIL SMASH

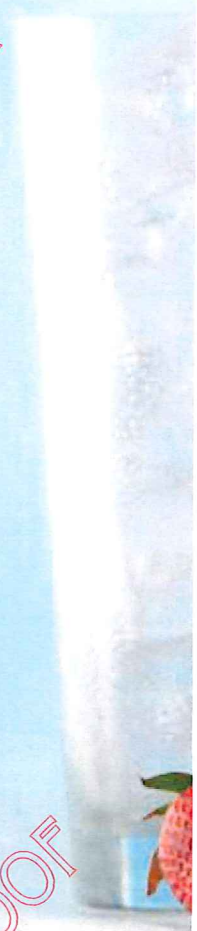
Grey Goose Vodka •
Finest Call Bar Syrup •
strawberries • fresh basil •
fresh lemon juice • 9.00

BLOODY MARY

Stolichnaya Vodka • Finest
Call Bloody Mary Mix •
fresh lime • 7.00

ABSOLUT MULE

ABSOLUT Vodka • fresh lime
juice • Finest Call Bar Syrup •
fresh mint leaves • topped
with ginger beer • 8.00





FARMERS
MARKET
LEMONADE

RUM

DAIQUIRI ROYALE

BACARDÍ Superior Rum •
Cointreau Orange Liqueur •
Chambord Black Raspberry
Liqueur • Finest Call Bar
Syrup • fresh lime juice • 9.00

THREE DOTS AND A DASH

Myers's Dark Rum • Cointreau
Orange Liqueur • fresh lime
juice • honey • allspice • 8.00

FRESH CITRUS RICKEY

BACARDÍ Superior Rum •
Cointreau Orange Liqueur •
Finest Call Bar Syrup • fresh
orange and lime juices •
topped with club soda • 8.00

CITRUS RUM COOLER

Captain Morgan Original
Spiced Rum • Cointreau
Orange Liqueur • Finest Call
Bar Syrup • orange and fresh
lime juices • topped with
lemon-lime soda • 8.00

EVIL PLEASURE

Malibu Coconut Rum •
Cointreau Orange Liqueur •
Kahlúa Coffee Liqueur • Finest
Call Grenadine • pineapple
juice • 8.00

WHITE WINE

Available in 6 oz. and 9 oz.

SPARKLING AND CHAMPAGNE

La Marca DOC Prosecco
Treviso, Italy 187 ml • 14.00

Chandon Brut Classic
California 187 ml • 15.00

ROSÉ

Côtes de Provence Louis Bernard
France • 11.50/16.50

WHITE ZINFANDEL

Beringer Classics
California • 6.00/8.50

RIESLING

Chateau Ste. Michelle
Columbia Valley, Washington • 8.00/11.50

50 Degree
Rheingau, Germany • 7.50/10.50

PINOT GRIGIO

Beringer
California • 8.00/11.50

Stellina di Notte
Italy • 8.00/11.50

SAUVIGNON BLANC

Esk Valley
Marlborough, New Zealand • 8.00/11.50

Ferrari-Carano Fume Blanc
Sonoma County, California • 8.00/11.50

CHARDONNAY

Canyon Road
California • 7.00/10.00

Wente Vineyards Estate Grown
Livermore Valley, California • 8.00/11.50

Kendall-Jackson Vintner's Reserve
California • 8.00/11.50

FRENCH 75

Beefeater Gin • lemon juice •
Finest Call Bar Syrup • topped
with La Marca Prosecco • 8.00





Available in 6 oz. and 9 oz.

RED WINE

PINOT NOIR

Canyon Road
California • 7.00/10.00

Meiomi
California • 8.00/11.50

MERLOT

Canyon Road
California • 7.00/10.00

Chateau St. Jean
California • 12.00/17.00

SHIRAZ

Penfolds Koonunga Hill
South Australia • 10.00/14.00

CABERNET SAUVIGNON

Canyon Road
California • 7.00/10.00

Beringer Founders' Estate
California • 9.00/13.00

Louis M. Martini
Sonoma County,
California • 8.00/11.50

RED SPECIALTIES

Don Miguel Gascón Malbec
Argentina • 9.00/13.00

BEER

DOMESTIC BOTTLES

- Budweiser** ♦ 4.50
- Miller Lite** ♦ 4.50
- Coors Light** ♦ 4.50
- Michelob Ultra** ♦ 4.50

IMPORT BOTTLES

- Corona Extra** ♦ 5.50
- Corona Light** ♦ 5.50
- Modelo Especial** ♦ 5.50
- Dos Equis** ♦ 5.50
- Heineken** ♦ 5.50

JAMESON IRISH SHANDY

- Jameson Irish Whiskey ♦
- Finest Call Sweet & Sour ♦
- topped with Sprite and Bud
Light ♦ 8.00

CRAFT BOTTLES

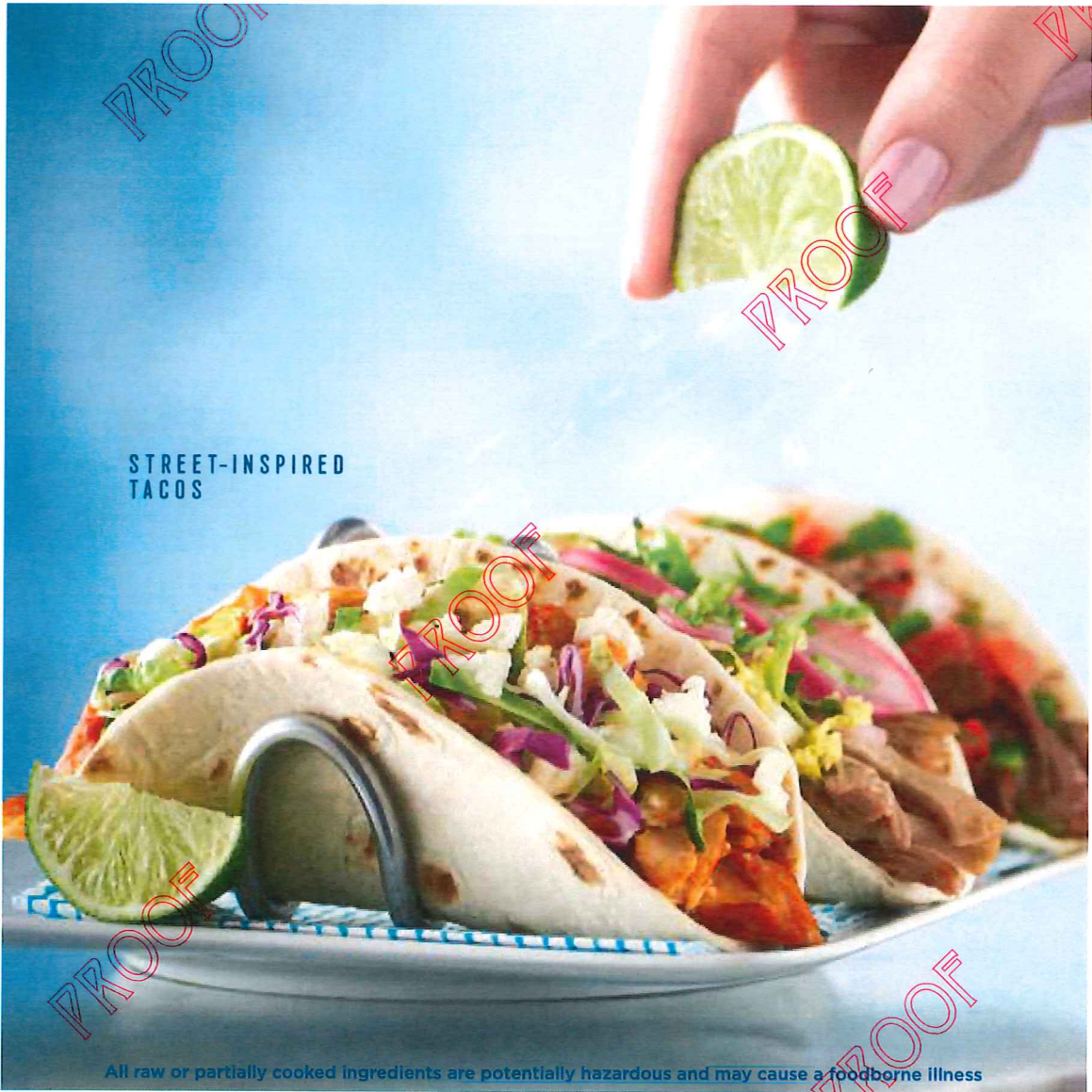
- Samuel Adams Seasonals** ♦ 5.00
- Lagunitas IPA** ♦ 5.00
- Angry Orchard Hard Cider** ♦ 5.00
- Coney Island Hard Root Beer** ♦ 5.00

DRAFT

Available in 16 oz. and 23 oz.

- Spotted Cow** ♦ 6.00/7.50
- Samuel Adams Boston Lager** ♦ 6.00/7.50
- Stella Artois** ♦ 6.00/7.50
- Blue Moon Belgian White** ♦ 6.00/7.50
- Bud Light** ♦ 4.50/6.00





**STREET-INSPIRED
TACOS**

All raw or partially cooked ingredients are potentially hazardous and may cause a foodborne illness

FARE

STREET-INSPIRED TACOS

Served on a warm flour tortilla • 10.95

- ♦ Shredded Beef BBQ with Pickled Red Onion
- ♦ Sriracha Salmon and Lime Vinaigrette
- ♦ Pork Carnitas and Fresh Cilantro

One of All or All of One

MADISON WINGS

Eight jumbo chicken wings, choice of BBQ sauce or ale and cheese hot sauce, celery, carrots, buttermilk ranch, and house made pub chips. • 12.95

WISCONSIN WEDGE SALAD

Crisp iceberg, applewood smoked bacon, bleu cheese, aged cheddar, grape tomato, crouton, caramelized onions, shallot dressing. • 10.95

PUB FRIES AND DIPS

Pickle fries, natural cut french fries, Wisconsin cheese and ale dip, spicy buttermilk ranch. • 7.95

All raw or partially cooked ingredients are potentially hazardous and may cause a foodborne illness

FARE

*WISCONSIN TASTE BURGER

Grilled half pound 100% fresh ground Angus chuck, applewood smoked bacon, butter grilled brioche roll, Wisconsin cheddar cheese, lettuce, tomato, and onion, side of BBQ sauce. Served with kettle chips or fries • 12.95

CUBANO

Pulled pork Cuban, pit ham, Wisconsin Swiss cheese, dill pickle, Dijon mustard. Served with kettle chips or fries • 12.95

ONION RINGS

Crispy, thick-cut, beer battered stack with a horseradish bistro sauce • 8.95

*WISCONSIN CHEESE CURDS

Wisconsin squeaky curds, local craft beer batter, buttermilk ranch dipping sauce • 8.95

SMOKED TURKEY CLUB

Smoked turkey, toasted multi-grain bread, applewood bacon, Wisconsin cheddar cheese, lettuce, tomatoes, and mayo. Served with kettle chips or fries. • 11.95

All raw or partially cooked ingredients are potentially hazardous and may cause a foodborne illness





ONION RINGS

All raw or partially cooked ingredients are potentially hazardous and may cause a foodborne illness



GIANT
BAVARIAN
PRETZEL

All raw or partially cooked ingredients are potentially hazardous and may cause a foodborne illness

FARE

GROWLERS FISH SANDWICH

Beer battered fried cod, lettuce, tomato, cheddar, pickle, tartar, on a brioche bun. Served with coleslaw and choice of kettle chips or fries. • 11.95

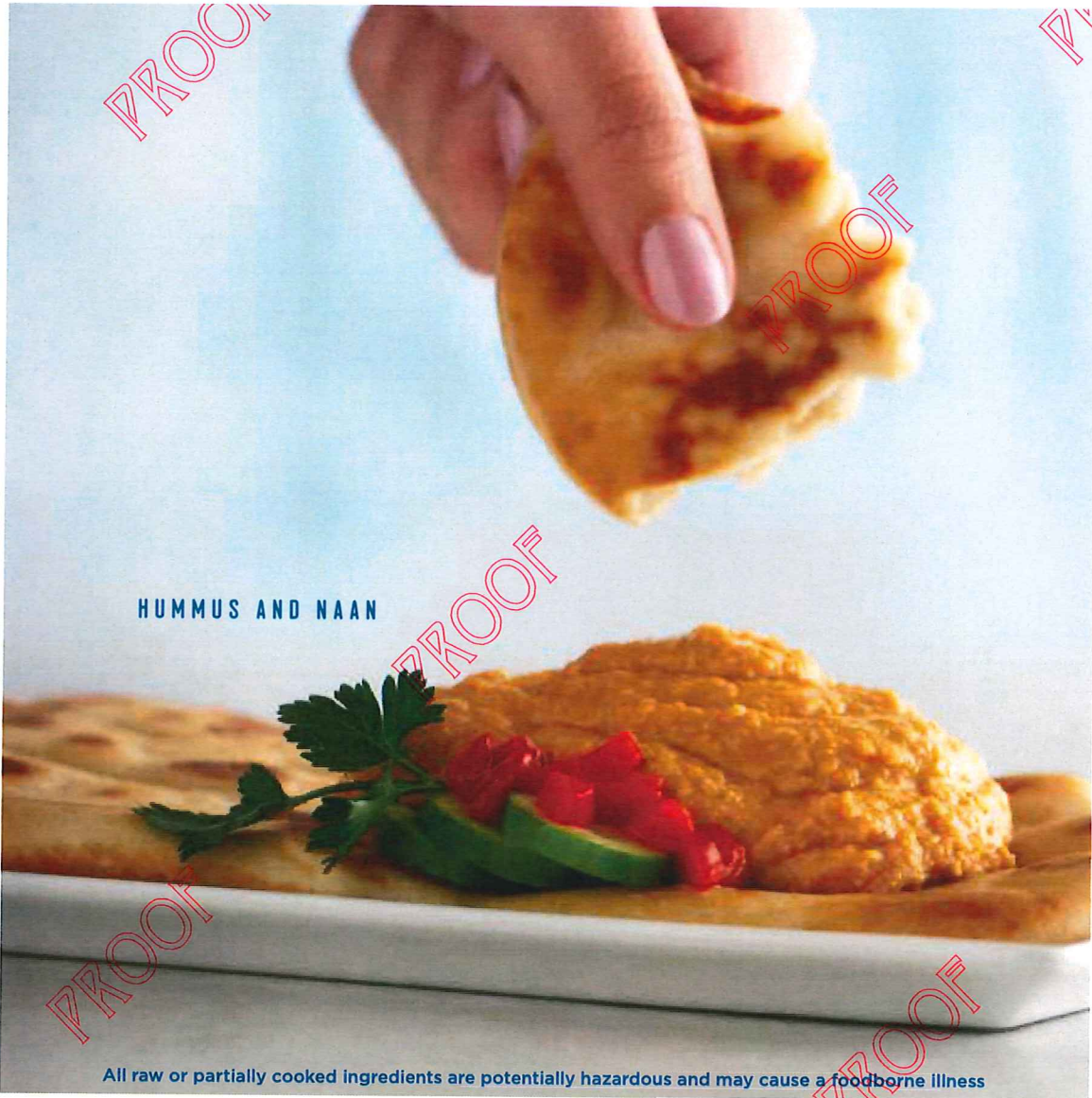
CRISPY CHICKEN WRAP

Fried crispy chicken strips, tomato basil tortilla, shredded cheddar, lettuce, tomatoes, red onions, chipotle ranch. Served with pickle, kettle chips or fries • 10.95

GIANT BAVARIAN PRETZEL

With a beer cheese sauce and a dark ale mustard • 8.95

All raw or partially cooked ingredients are potentially hazardous and may cause a foodborne illness



HUMMUS AND NAAN

All raw or partially cooked ingredients are potentially hazardous and may cause a foodborne illness

FARE

HUMMUS AND NAAN

Roasted red pepper hummus
served with warm, buttery
naan • 8.95

SOUTHWEST CHICKEN PASTA

Penne pasta, grilled chicken,
shrimp, peppers, onions, smoked
chipotle cream sauce • 15.95

PIZZA

12" pizza with Parmesan and
mozzarella cheese.

Additional toppings for \$1:

Bacon, pepperoni, chicken,
Italian sausage, olives,
artichokes, mushrooms,
peppers, onions • 11.95



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FARE

CITRUS SALMON

Lemon scented salmon, your choice of garlic smashed potatoes or fries, seasonal vegetable, citrus white wine butter sauce • 15.95

ROASTED HALF CHICKEN

Roasted half chicken, red skin smashed potatoes or fries, seasonal vegetable, roasted chicken BBQ sauce • 16.95

SWEDISH MEATBALLS

In a traditional sauce with a cranberry glaze • 8.95

STEAK FRITES

6 oz. filet, your choice of garlic smashed potatoes or fries, seasonal vegetable, black peppercorn demi • 21.95



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SODA AND ENERGY

RED BULL

RED BULL SUGARFREE

3.95

COKE

DIET COKE

SPRITE

2.50

213465

Complete Breakfasts

Good Start Breakfast

OATMEAL, cold cereal or housemade almond granola with fresh berries or bananas, skim milk and your choice of toast, bagel or muffin. Includes juice and coffee \$9.95

Prairieland Breakfast

TWO EGGS ANY style with crisp hash browns. Choose bacon, ham, sausage or chicken apple sausage and toast, bagel or muffin. Includes juice and coffee \$11.95

Good Start Buffet

OATMEAL, cold cereal, housemade almond granola, yogurt, whole and cut fresh fruit, milk, sliced cheeses and cold cuts with an assortment of breakfast breads and pastries. Includes juice and coffee \$10.95

Prairieland Buffet

THE GOOD START buffet PLUS eggs, breakfast potatoes, bacon, sausage, French toast and daily specials. Includes juice and coffee \$12.95

3-Egg Omelets

ALL OMELETS include hash browns and selection of toast

Your Way

YOUR CHOICE OF THREE: BACON, CHEDDAR, TOMATO, MUSHROOM, GREEN PEPPERS, ONION, SAUSAGE, HAM, CHICKEN APPLE SAUSAGE, SALSA OR FRESH ORGANIC SPINACH \$11.95

Smoked Salmon Omelet

SAUTÉED SMOKED SALMON WITH DILL CREAM CHEESE, topped with tomatoes and capers \$12.95

Santa Fe Omelet

SAUSAGE, ONIONS, PEPPERS, AVOCADO, FRESH CILANTRO AND CHEDDAR CHEESE SERVED WITH A SIDE OF SALSA AND SOUR CREAM \$12.95

Healthy Choices

Sirloin Steak* and Eggs [carb-conscious]
WITH WILD MUSHROOM BACON HASH AND GRILLED TOMATOES \$18.95

Mifflin St French Toast [low fat]
WHOLE WHEAT BREAD DIPPED IN LOW CHOLESTEROL EGGS AND CRUSHED CORN FLAKES. SERVED WITH FRESH BERRIES AND BANANAS \$11.95

Fresh Fruit Platter [low cholesterol]
SEASONAL FRUITS AND BERRIES, LOW FAT YOGURT, LOW FAT GRANOLA BAR \$10.95

Beverages

Freshly Squeezed Orange or Grapefruit Juice \$3.95

Apple, Cranberry or Tomato Juice \$3.95

Seattle's Best Coffee, Decaf or Tea \$3.95

Specialty Coffee or Tea \$4.95

Milk, 2%, Skim or Chocolate \$2.95

Cappuccino or Latte \$4.95

Espresso \$3.95

Mineral Water (12 oz.) \$2.95

Signatures

Stuffed French Toast

GRILLED CLASSIC FRENCH TOAST STUFFED WITH CINNAMON CREAM CHEESE TOPPED WITH HOUSE-MADE STRAWBERRY SAUCE, ALMONDS AND WHIPPED CREAM. \$12.95

Wisconsin Breakfast Skillet*

FRESH HASH BROWNS SAUTÉED WITH ONIONS, GREEN PEPPERS, BRATWURST AND SWISS CHEESE TOPPED WITH YOUR CHOICE OF EGGS SERVED WITH TOAST. \$12.95

Specialties

Buttermilk Pancakes

MAPLE SYRUP AND WHIPPED BUTTER \$11.95

Fresh Belgian Waffle

MAPLE SYRUP, WHIPPED CREAM AND STRAWBERRIES \$11.95

Eggs Benedict*

POACHED EGGS, CANADIAN BACON AND HOLLANDAISE SAUCE ON A GRILLED ENGLISH MUFFIN \$13.95

Smoked Salmon Bagel*

A TOASTED BAGEL WITH SMOKED SALMON, CREAM CHEESE, CAPERS, TOMATOES AND ONION \$10.95

Quick Scramble

QUICKLY SCRAMBLED EGGS, DICED HAM AND HASH BROWNS \$10.95

Fried Egg Sandwich

SOUSDOUGH, CHEDDAR, MAPLE PEPPER BACON, GRILLED TOMATOES AND HASH BROWNS OR FRIES \$10.95

Etc.

HOUSEMADE ALMOND GRANOLA \$4.95

SELECTION OF COLD CEREALS WITH MILK \$3.95
WITH FRESH FRUIT, ADD \$1.95

HOT OATMEAL, RAISINS, BROWN SUGAR \$4.95

FRUIT FLAVORED LOW FAT YOGURT \$3.95

BOWL OF FRESH CUT FRUIT \$5.95

BACON OR SAUSAGE LINKS \$4.95

CANADIAN BACON OR HAM \$5.95

BREAKFAST POTATOES \$3.95

TOAST \$2.95

SHORT STACK PANCAKES \$5.95

TWO EGGS* \$3.95

BAGEL WITH CREAM CHEESE OR ENGLISH MUFFIN \$3.95

Bread Basket

FRESH MADE MUFFIN, MINI CROISSANT AND BREAKFAST BREAD \$5.95

*EGGS SERVED OVER-EASY, POACHED, SUNNY-SIDE-UP, OR SOFT-BOILED, STEAKS THAT ARE SERVED RARE OR MEDIUM-RARE AND SMOKED SALMON MAY BE UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SMOKED SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.