

ORIGINAL ALCOHOL BEVERAGE LICENSE APPLICATION

Submit to municipal clerk.

For the license period beginning 7-1-11 20 11 ;
ending 6-30-12 20 12 ;

TO THE GOVERNING BODY of the: Town of } Madison
 Village of }
 City of }

County of Dane Aldermanic Dist. No. 19 (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): Headliners LLC

L12413-2011-00394

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

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	<u>Bruce R Bill</u>	<u>E5489 Friske Dr</u>	<u>Frederburg WI 53959</u>
Vice President/Member			
Secretary/Member			
Treasurer/Member			
Agent ▶	<u>TANYA DROSE</u>	<u>7107 Century Ave</u>	<u>Middleton WI 53562</u>
Directors/Managers			

3. Trade Name ▶ Headliners Business Phone Number 608 524-2276

4. Address of Premises ▶ 6718 Odana Rd Madison WI Post Office & Zip Code ▶ _____

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.) Entire Building of 6718 Odana Rd. Madison

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 9th day of MAY, 20 11

[Signature]
(Clerk/Notary Public)

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

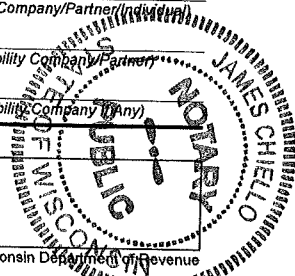
(Officer of Corporation/Member/Manager of Limited Liability Company/Partner)

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

My commission expires 10/23/11

TO BE COMPLETED BY CLERK

Date received and filed with municipal clerk <u>5-10-11</u>	Date reported to council/board	Date provisional license issued	Signature of Clerk / Deputy Clerk
Date license granted	Date license issued	License number issued	



- RESERVE -
(NOT GRANDFATHERED)

A-19-CLEAR
P-113

22519

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 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 <i>n/a</i> <input type="checkbox"/> *Articles of Incorporation <input checked="" type="checkbox"/> *Notarized Appointment of Agent <small>* Corporation/LLC only</small>	<input checked="" type="checkbox"/> Floor Plans <input type="checkbox"/> Lease <input checked="" type="checkbox"/> Sample Menu <input checked="" type="checkbox"/> Business Plan
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1. Name of Applicant/Partner/Corporation/LLC Bruce R Bill Headliners LLC
2. Address of Licensed Premise 6718 Odana Rd Madison
3. Telephone Number: 608-963-7833 4. Anticipated opening date: Sept 2011
5. Mailing address if not opening immediately Brewster's Lanes 121 Viking Dr Reedsburg Wis 53959
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: music thym Restaurant
10 am - 2:00 or 2:30 AM
9. Do you plan to have live entertainment? No Yes—What kind? Country & Classic Rock
(NO Hip-Hop!!!)
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.**
We have Tables for dinner / Bar stools / upright stool Tables
for Sports watching / Bar holds 60 people seated with stools.
4 Sets of Bathrooms 2 Ladies 2 mens.
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. _____
camra monitored and Security personal
13. Describe your management experience, staffing levels, duties and employee training. _____
Iv owned Brewster lanes in Reedsburg and I have
many employees for years
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 _____

27. What hours, if any, will food service not be available? Morning
28. Indicate any other product/service offered. _____
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? 3-6
During what hours do you anticipate they will be on duty? 2 daytime 4 Night time
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? 600
How many bartenders do you anticipate you would have working at one time on a busy night? 6
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? 130
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?
65%
39. If your business plan includes an advertising budget, what percentage of your advertising budget do you anticipate will be related to food? 70%
What percentage of your advertising budget do you anticipate will be drink related? 30%
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

Appointment of New Liquor/Beer Agent

To be completed by Corporate Officer or Member of LLC

I, Bruce R BIL, officer/member for Headliners LLC
(Corporation/LLC), doing business as Headliners, authorize and appoint
Tayna Driese (Name) as the liquor/beer agent for the premise
located at 6718 Odana Rd Madison Wis

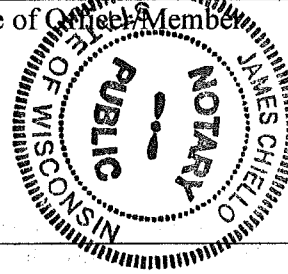
Subscribed and sworn to before me this

9th Day of May, 20 11

[Signature]
Notary Public, Dane County, Wisconsin

My Commission Expires 10/23/11

[Signature]
Signature of Corporate Member



To be completed by appointed Liquor/Beer Agent

I, TANYA DRIESE, appointed liquor/beer agent for
HEADLINERS (name of Corporation or LLC), being first duly sworn
say I have vested in me, by properly authorized and executed written delegation, full authority
and control of the premise described in the license of such corporation or limited liability
company, and I am involved in the actual conduct of the business as an employee, or have a
direct financial interest in the business of the licensee, therein relating to the intoxicating
liquor/fermented malt beverage. The interest I have in the business is _____ %.

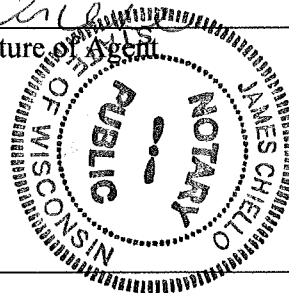
Subscribed and sworn to before me this

9th Day of May, 20 11

[Signature]
Notary Public, Dane County, Wisconsin

My Commission Expires 10/23/11

[Signature]
Signature of Agent



The appointed Liquor/Beer Agent must complete the other side of this form.

Please allow me to inform you that I will be assuming the position of head of security for Headliner Entertainment.

I have been working in the nightclub industry for the past three years with experience in security that is required in such an establishment. My team will consist of eight members that I will choose and train. There will be a strict policies and rules enforced at all times. Failure to comply by any staff member will result in immediate termination. I will make sure all eight members are aware of this at the time of hire.

One security staff member will be responsible for the parking lot and will patrol on a regular basis during the night to make sure patrons are getting to their vehicles safely. They will also be responsible to keep the peace. Security cameras are also installed and we will give you access any time you may wish to check them.

At your convenience I would appreciate a visit from one of your officers so he can meet the security team and let us know your expectations and how we can work together to build a good relationship.

If you need further information, please do not hesitate to contact me. I look forward to working with you and the police department.

Thank you.

Andre J. Braun
608.669.0863



JBM PATROL & PROTECTION CORP.

3110 Kingsley Way
Madison, Wisconsin 53713
Tele: 608-222-5156 (800) 696-0760
Fax: 608-222-5490
www.jbmpatrol.com

Security Plan

Prepared by: James B. Mankowski

1. Type of Entertainment: Country music venue.
2. For live music events, one uniformed security person for each 65 patrons shall be on duty. All security personnel shall be attired in a manner readily identifies them as such (uniforms will be police like). From the time a live music event ends and for 30 minutes thereafter, one-half of all security personnel shall be stationed outside the premises to assist and encourage patrons to leave safely.
3. For live events, pre-sale and day-of-sale ticket sales shall not exceed capacity.
4. Security Officers shall regularly patrol both the women's and men's restroom facilities.
5. Security Officers shall employ the use of hand-held counters at the entrances at all times while open. (1) Number of patrons who entered and (2) Number of patrons who departed. The establishment shall maintain a daily log of patrons in a written report available to law enforcement and/or local government officials.
6. Security Officers shall regularly patrol the immediate exterior of the building at least every 30 minutes, doing so on a random basis.
7. The bar will conspicuously post and maintain in its parking lot area the following signage: No Trespassing/Loitering. (Language to meet the guidelines of the Town of Middleton General Ordinance.)
8. Unruly patrons—Security and bar staff will be familiar with a written policy when a patron acts in a manner that is violent, abusive, indecent, profane, boisterous, or otherwise disorderly, security and/or bar staff shall immediately contact law enforcement and request that the police investigate the incident.

FIDELITY-PRIDE-BRAVERY & INTEGRITY

Armed or Unarmed Uniformed Officers • Vehicle Patrol • Emergency Response • Courier & Delivery
Serving Wisconsin and Iowa

9. Persons who are intoxicated. The bar owners, its agents, security officers, and employees may not sell, dispense, or give away intoxicants to any person who appears to be under the influence of an intoxicating beverage or other drug. When a customer has been "cut off," the server will notify other employees. Management will support the server's decision to terminate services to any customer. If a customer is too impaired to drive a motor vehicle safely, security and/or bar staff will try to persuade the customer not to operate his or her motor vehicle, and arrange for an alternative method of traveling. If a customer refuses, management will notify the Dane County Sheriff's Office with a description of the person, make of vehicle, color of vehicle, license plate number and direction of travel, if possible.
10. Patrons presenting false identification cards. All identification cards used to prove age must be valid (i.e. may not be expired), and must be government issued. Bar and security staff will request proof of age from any customer who appears to be 30 years of age or younger.
11. Circumstances under which the police will be called. The sheriff's office will be called, in a timely manner, any time management or staff has information to believe a crime or ordinance violation has or is about to be committed and/or whenever a threat of or act of violence occurs on the premises or off premises in areas that would be in view or earshot of the bar.
12. Handling of Physical Disturbances, including physical altercations. Security or management will ask anyone who is fighting to leave. If necessary, security or management will summon the sheriff's officer for assistance. Security staff shall prepare a written incident report containing who, what, where, when and why. All incident reports shall be kept on file at the establishment and forwarded to the Dane County Sheriff's office for follow-up, if necessary. Security and bar staff will permanently refuse admittance to any chronic problem customer.
13. Names and Dates of Birth of all employees in a management capacity will be kept and maintained on file for review.
14. Security Officers employed shall be of an independent contracted security service.

Nightclubs and bars can be an exciting business, but with it comes special problems. Trendy nightclubs attract a younger crowd looking for a place to party. The notoriety of a hot club brings crowds of young men and women who will stand in line for hours just to be part of the nightclub scene. This sounds like nightclub owner's dream, but with that success comes control problems associated with young adults, too much testosterone, alcohol, and drugs all crowded together in a small space.

Because of this, nightclubs need to have a security plan in place when obnoxious or intoxicated patrons cause trouble. Sometimes nightclub patrons bring outside conflicts and jealousies into the club that erupts into violence. More common though are the patrons who get inebriated over several hours and become loud and obnoxious and cause trouble. Over-serving a customer or serving alcoholic beverages to an already intoxicated patron is usually the cause. By the way, it is against the law to over-serve alcohol in most states. In my experience, most serious incidents develop over time and erupt because the club manager or bouncer waited too long to enforce a house rule.

Customer Contacts

Contact with an obnoxious customer should begin at the first sign of trouble. Bartenders, cocktail waitresses, club managers, door hosts, and even bouncers should issue early, friendly warnings. Once warned, all club employees should be trained to collectively keep an eye on the patron and issue second reminder warnings, if appropriate. Most customers will respond to this approach. Once warned, usually just a look of disapproval will send a message and cure the immediate misconduct problem. Those that refuse or are incapable of compliance should be cut off from alcohol service, at minimum or asked to leave. In practice, most customers respond well to this friendly, but firm approach. After all they are your customers and good repeat customers are the lifeblood of any club.

When it's Time to Go

Unfortunately, in any nightclub a time will come when a patron must be asked to leave. Management has an obligation to its employees and other customers not to have an obnoxious or potentially dangerous customer on the premises. The question I'm always asked is, how to do it safely and quietly?

If you used the progressive warning system described above then the job is easier. The offensive party knows very well why they are being asked to leave. Most patrons, when treated with courtesy, will leave with little or no outburst. The most common hang-up is about time to consume the last drink on the table or a refund for the club cover charge, if any. If the customer hasn't been violent, it's sometimes best to give the patron a little space after making the request to leave and give them a moment to collect themselves, quickly finish their drink or cigarette and move out with their dignity intact. Asking a hulking bouncer to stand over the rejected patron is not the best method. Let's face it, the customer was invited in and was considered a good patron until bad conduct or intoxication made them temporarily unwelcome. Treat them accordingly.

Use of Force

If the customer becomes verbally belligerent you must resist using force to physically remove the patron. In most states, there is no law that authorizes club owners or bouncers to physically manhandle an unwanted customer unless in self-defense or in an effort to take someone into custody for committing a crime. Sometimes the ejected customer will vent using profanity on the staff while preparing to leave. Verbal abuse is not against the law in most states unless they are threatening or fighting words. In a heated situation everyone needs time and space for all parties to cool off. It's best to let this person exit without standing over them and once outside firmly warn them not to return in the future. In many states you can issue a trespass warning to the ejected party that formally notifies them that they are subject to being arrested for trespass if they return. In some states, security can use minimal force to remove a trespasser once they have been duly warned. Trespass warnings can be issued for a night, a week, or permanently. However, temporary trespass warnings are difficult to enforce. It is important to know that ejected patrons must immediately leave the entire property, which includes the parking lot.

If a patron becomes combative or assaults someone they must be immediately removed from the premises. Reasonable physical force may be used to prevent the attacker from injuring anyone else including you. Reasonable force begins with holding force or just enough to overcome the aggression and then can escalate to meet the level aggression. This is called the use of force continuum. Punching or kicking the ejected patron is offensive rather than defensive force and is not reasonable. There is safety in numbers and you should always have an extra back up person to assist in removing the customer and to prevent further attacks. Once safely removed, a decision has to be made about what to do with the offender. Either the nightclub or victim may call the police. If the assault victim refuses to prosecute you may release the person outside, but must require them to immediately vacate the entire property. To allow a known violent person back inside or to remain outside the nightclub creates a security risk and a big liability.

When to Call the Police?

Nightclubs, as an industry, has a bad reputation for not calling the police soon enough or while a potentially dangerous situation escalates. This is because of fear that too many police calls could put their liquor license or operating permits in jeopardy. Some nightclub managers have been known to give standing orders to their staff not to call the police except in dire emergency. Take my advice, this is not a good business practice and sets up the club for sanctions in the long term. See my web page on Death of a Nightclub. Nightclubs can't afford to develop a bad reputation, especially with the police. The police have the power to suspend or revoke cabaret licenses or dance permits and their negative testimony carries great weight at a liquor license revocation hearing. The police can also be good witnesses to prove your efforts at a liquor board hearing.

The police should be used as intended, as a society partner to enforce laws and arrest criminals. When a crime occurs the police should be called. To do this means you have to run a clean establishment. If a patron assaults someone, the police should be called. If an

obnoxious patron refuses to leave the club or the parking lot, the police should be called as well. This is the responsible way to run a business and eliminates future problems. If a nightclub acts responsibly it will not over-serve its patrons and will not allow intoxication patrons to drive home drunk. The police appreciate this immensely and will help you control your successful but safe business.

Headliners

Happy Hours 4 – 8 pm
All drinks and appetizers half price
Pitcher of Margaritas – any kind- \$8

SPECIALS AFTER 8

Tuesday
\$2 All Taps

Wednesday
\$2 Domestic Taps
\$3 Import Taps
\$4 Cosmos

Thursday
\$2 Bud or Miller Family Bottles
\$5 You-Call-It Talls
\$5 Patron Shots

Friday
\$2 Bud Family Bottles
\$4 Bombs
\$5 Domestic Pitchers

Saturday
\$2 Miller Family Bottles
\$5 Captain Tall
\$10 Import Pitchers

HAPPY
HOUR
4PM-8PM

HALF PRICE
ALL DRINKS & APPS
MARGARITA PITCHER
ANY KIND \$7.00
FREE BYO NACHO BAR



APPETIZERS

HAYSTACK ONION RINGS

FINELY SHAVED RINGS LIGHTLY BREADED & FRIED. SERVED WITH BISTRO SAUCE – 4.99

SPINACH & ARTICHOKE DIP

SERVED IN A BREAD BOWL TOPPED WITH MELTED CHEESE, WITH VEGGIES AND TORTILLA CHIPS – 8.99

JALAPENO POPPERS

FILLED WITH FRESH DICED JALAPENO PEPPERS, CREAM CHEESE, AND SEASONING – 6.99

ROCKIN NACHOS

TORTILLA CHIPS TOPPED WITH SPECIALLY BLENDED CHEESES, PICO DE GALLO, BLACK OLIVES, AND JALAPENOS. SERVED WITH SALSA AND SOUR CREAM – 7.99
ADD BEEF OR CHICKEN – 9.99

BONELESS CHICKEN WING

LIGHTLY BREADED CHICKEN BREAST SEASONED AND SERVED WITH YOUR CHOICE OF DIPPING SAUCE – 6.99
ADD FRIES OR ONION RINGS – 1.99

ROCKER PLATTER CHOICE OF THREE: JALAPENO POPPERS, CHEESE CURDS, BATTERED MUSHROOMS, MOZZARELLA STICKS, BONELESS WINGS OR DRUMMIES

14.99

CHEESE CURDS

A CLASSIC WISCONSIN FAVORITE DEEP FRIED AND SERVED WITH YOUR CHOICE OF DIPPING SAUCE – 6.99

MOZZARELLA STICKS

MOZZARELLA CHEESE LIGHTLY BREADED & FRIED. SERVED WITH YOUR CHOICE OF DIPPING SAUCE – 6.99

BATTERED MUSHROOMS

MUSHROOMS LIGHTLY BREADED & FRIED. SERVED WITH YOUR CHOICE OF DIPPING SAUCES - 5.99

QUESADILLA

FLOUR TORTILLA LAYERED WITH CHEESE, TOMATOES, ONIONS, JALAPENOS. SERVED WITH PICO DE GALLO, SALSA, & SOUR CREAM
NON MEAT - 6.99
BEEF OR CHICKEN – 8.99

CHICKEN DRUMMIES

LIGHTLY BREADED CHICKEN WINGS COOKED TO PERFECTION AND SERVED WITH YOUR CHOICE OF DIPPING SAUCE – 6.99
ADD FRIES OR ONION RINGS – 1.99

FROM THE GRILL

All burgers are 1/3 pound Black Angus patty served with lettuce, tomato, and onion on the side. Served with your choice of regular, seasoned, or waffle fries, onion rings, or veggie dippers.

*Hamburgers and steaks that are served rare or medium-rare may be undercooked and will only be served at customers request. Whether dining out or preparing food at home, consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

HEADLINER HOT DOG

CHICAGO STYLE HOT DOG SERVED WITH YOUR CHOICE OF THREE TOPPINGS ON A TOASTED BUN – 7.99

AC/DC BURGER

YOUR CHOICE OF THREE TOPPINGS ON A SEMI HARD BUN – 6.99

ELVIS TACO BURGER

1/3 POUND BURGER TOPPED WITH CHEESE, LETTUCE, TOMATO, SOUR CREAM, ONIONS, & TACO SEASONING- 6.99

SANDWICHES & WRAPS

All sandwiches and wraps are served with your choice of regular, seasoned, or waffle fries, onion rings, or veggie dippers.

FRENCH KISS DIP

THINLY SLICED ROAST BEEF ON A HOAGIE ROLL TOPPED WITH SAUTEED ONIONS AND CHOICE OF CHEESE. SERVED WITH AU JUS – 7.99

QUEEN TUNA SALAD SANWICH

SERVED ON YOUR CHOICE OF WHITE BREAD, WHEAT BREAD OR CROISSANT – 6.99

BONJOVI BLT WRAP

BACON, LETTUCE, AND TOMATO SERVED IN A SPINACH WRAP WITH YOUR CHOICE MAYO OR RANCH DRESSING – 5.99

BEATLES BBQ PORK

SLOW ROASTED PORK SMOTHERED IN SPICY CHIPOLTE BBQ SAUCE SERVED ON A SEMI HARD BUN- 6.99

LOVERBOY CLUB

GRILLED HAM, TURKEY, AND BACON SERVED CLUB STYLE WITH MAYO, LETTUCE AND TOMATO ON SOURDOUGH BREAD – 7.99

U2 HOT HAM & CHEESE

THINLY SLICED GRILLED HAM SERVED WITH YOUR CHOICE OF CHEESE – 6.99

ALICE COOPER MELT

TURKEY AND HAM TOPPED WITH BACON AND MELTED CHEDDAR ON GRILLED SOURDOUGH BREAD – 7.99

ROLLING STONES SANDWICH

SPICY BREADED BONELESS CHICKEN SERVED WITH LETTUCE, TOMATO, BACON AND CHIPOLTE BBQ SAUCE ON GRILLED SOURDOUGH BREAD – 8.99

THE LIGHTER SIDE

CHEF SALAD

SERVED WITH YOUR CHOICE OF DRESSING – 7.99

SOUP DU JOUR

CUP – 3.99
BOWL – 4.50

CAESAR SALAD

5.99
ADD CHICKEN – 7.99

CHILI (SEASONAL)

CUP – 4.99
BOWL – 5.50

PIZZAS

BUILD YOUR OWN

9" CHEESE – 6.99
12" CHEESE – 8.99
16" CHEESE – 10.99
ADDITIONAL TOPPINGS – 1.00

MEAT LOVERS

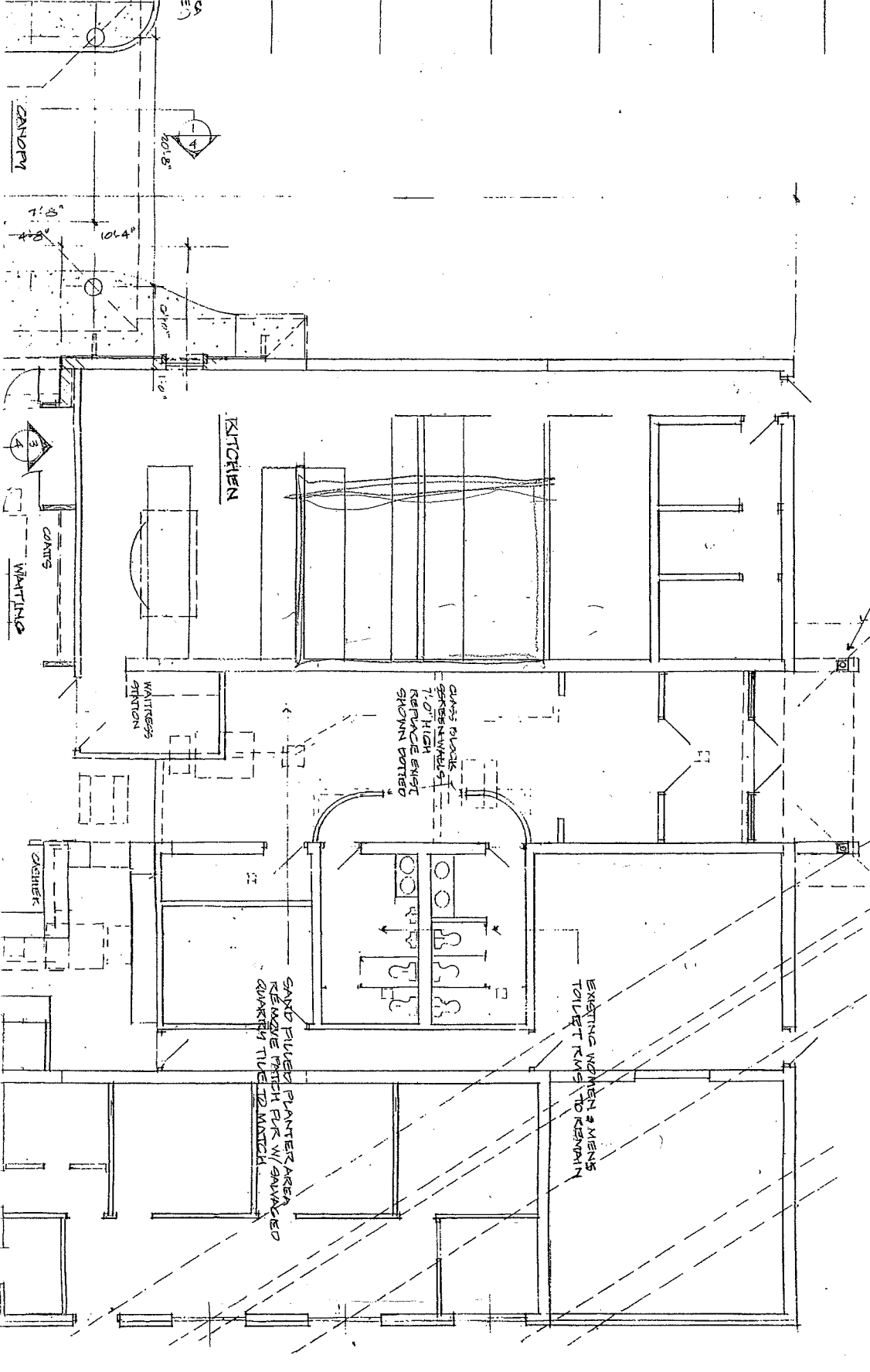
9" – 9.99
12" – 12.99
16" - 15.99

TACO

9" – 10.99
12" – 12.99
16" - 14.99

SAUCES CHOICES: BBQ, RANCH, HONEY MUSTARD, BLEU CHEESE, OR CHIPOTLE BBQ SAUCE

TOPPINGS: America cheese, Swiss, Cheddar, Pepper Jack, Bacon, Onions; Raw or Grilled, Green Peppers, Jalapenos, Pickles, Sour Kraute, Lettuce, Tomato, Sautéed Mushrooms, or Salsa



REMOVE EXISTING CANOPY ABOVE
 REMOVE EXISTING STU BM. CUT PIPE
 COLUMNS & REINSTEAL BM. SEE
 953.4 SHT #. NEW ROOF CANOPY
 SIMILAR TO SOUTH CANOPY BUT
 WITHOUT CROSS ENCLOSURE. CMU
 WIND WALLS TO REMAIN. CABE RFE
 COPS W/ WD.

NOTE:
 EXISTING BURIED STORM &
 SEWER MAINS BELOW FUR
 GRADE. DO NOT DISTURB

GLASS BLOCK
 7'-0\"/>

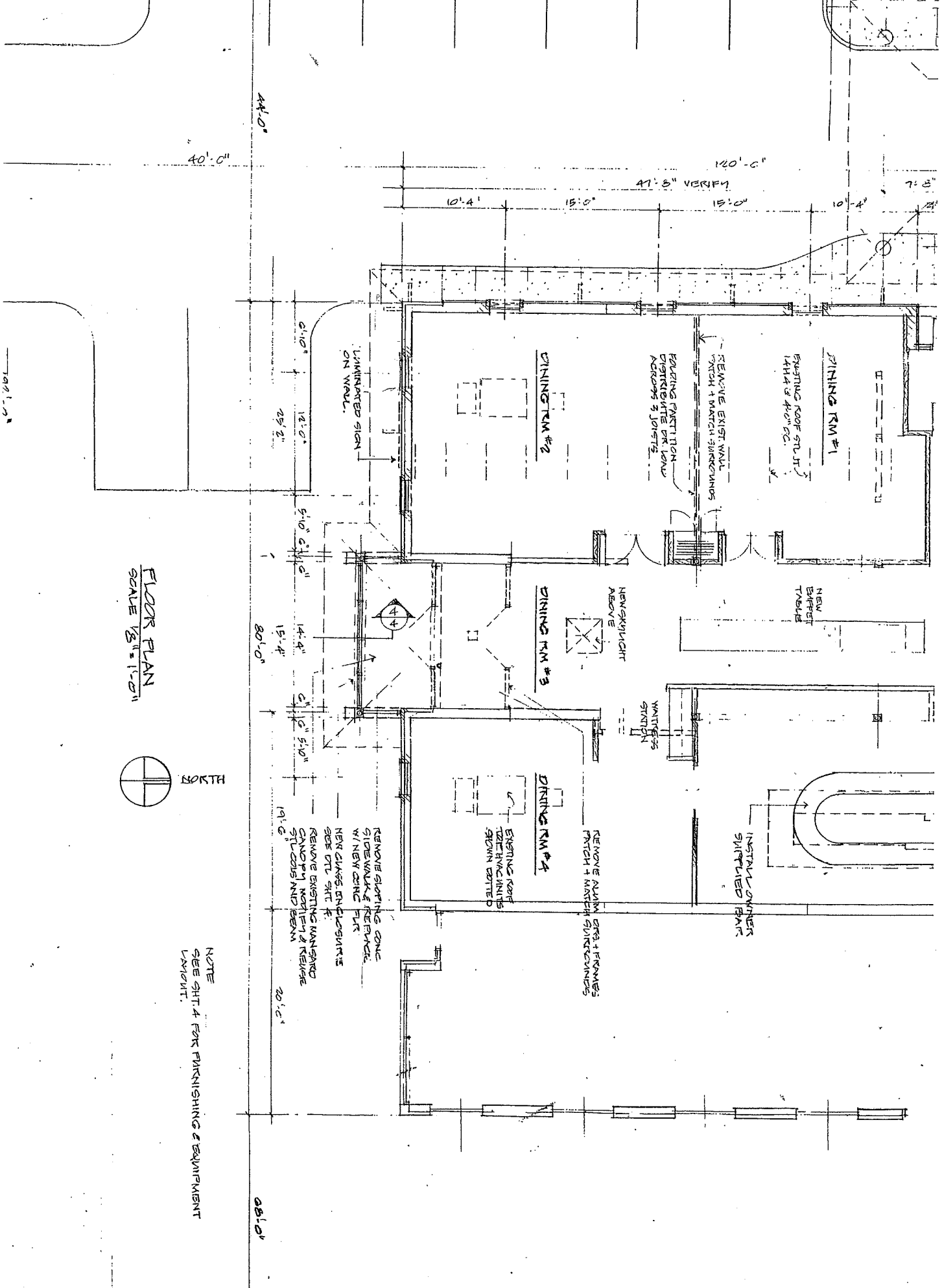
EXISTING WOMEN'S
 TOILET RIMS TO REMAIN

SAND FILLED PLANTER AREA
 REMOVE TRICK FUR W/ SAWCUT
 QUARRY TILE TO MATCH

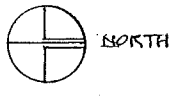
2:15 Mon
 CELL

219-4738

Kanazawa Architects



FLOOR PLAN
SCALE 1/8" = 1'-0"



NOTE
SEE SHIT 4 FOR FINISHING & EQUIPMENT
LAYOUT.

44'-0"

40'-0"

120'-0"

47'-8" VERIFY

10'-4"

15'-0"

15'-0"

10'-4"

7'-0"

6'-10"

12'-0"

25'-2"

5'-10"

5'-10"

15'-4"

80'-0"

5'-10"

5'-10"

19'-0"

20'-0"

88'-0"

UNPAINTED SIGN
ON WALL.

DINING RM #2

REMOVE EXIST WALL
PATCH + MATCH SHINKWOODS

EXISTING ROOF STR. IT,
14H4 & 4005 EC.

DINING RM #1

NEW
BAR/ET
TABLES

DINING RM #3

NEW SKYLIGHT
ABOVE

WAITRESS
STATION

DINING RM #4

EXISTING ROOF
TOP FINANCIALS
SHOWN DOTTED

REMOVE ALUMINUM
GRS + FINNES
PATCH + MATCH SHINKWOODS

INSTALL OWNER
SUPPLIED BAR

REMOVE EXISTING CONC
SIDE WALK & REFINISH
W/ NEW CONC FLT.
NEW GLASS ENCLASURE
SEE DTL SHIT #.
REMOVE EXISTING MANSARD
CANTOPM MORTEN & REUSE
STU COLS AND BEAM.

HEADLINERS

NIGHTCLUB * RESTAURANT * BANQUETS

1. The Venue:

- a. Headliners theme will be like a Rock N Roll Hall Of Fame. The venue will host to great artifacts and history of all types of music in the world.* PICTURS * MUSIC INSTRUMENTS * CLOTHING OF STARS* MUSIC HISTORY* SIGNED MEMORABILIA
- b. Headliners will host to some of Wisconsin's favorite local bands & national bands from the past that the live music lover fans will love to come see. Headliners will host to all types of music. Reggae / Rock/ Country/ Polka/ Classic Rock
- c. Headliners will host one night Friday nights for Live DJ Night playing old school dance music for those fans that just want a night of DJ Dance Music were they can request a dance song of their choice to dance with their friends.
- d. Headliners will be host to every first Sunday of the month to POLKA FEST w/ live polka band. This is a polka club of over 200 people in the age of 50's to 80's that polka the afternoon away. They polka and eat great food at this POLKA FEST.
- e. Headliners will host to VINYL NIGHT THURSDAY'S where people that collect vinyl records and love the history of music. We will host MUSIC TRIVIA / MUSIC HISTORY THEME NIGHT.

HEADLINERS

NIGHTCLUB * RESTAURANT * BANQUETS

2. Venue:

a. Headliners will not once again. WILL NOT host ever any live HIP HOP SHOWS. When a club runs into a time of year where the club season is slow. This is the months of June, July, Aug. Some venues try and do HIP HOP PARTY'S to make ends meet. Well we are booking weddings in the month of June, July, & Aug. Not HIP HOP PARTY'S. there is nothing wrong with hip hop music. Its just the people that it can draw don't know how to act at these events and it hurts the venue and people see this and the next thing you know you have no more business. So we choose to run this venue without hosting to hip hop nights.

HEADLINERS

NIGHTCLUB * RESTAURANT * BANQUETS

3. Venue:

- a. Headliners will host to a great restaurant for families to come and eat great food. We will have a great menu for our happy hour to our Friday Night Fish Fry. We will also have a great menu for our Saturday nights too. We will also have a music theme menu for special events. Like for our Thursday night Vinyl Night.
- b. Headliners will host to weddings in the summer where we offer to rent out the room to have a wedding reception & dance. We offer to do all the food for the weddings. Dane County needs more places to host weddings for people that are in need of a great place to help host a day that is so important to two people that fall in love
- c. Headliners will host to Banquets for Work Party's / Benefits / Fund Raisers / Corporate Events / or any banquet that is in need of a venue with great food.
- d. Headliners will host many Benefits for those in need of help from the community. Today cancer is one of the leading deaths of American people and we all know someone that will be stricken by cancer or accident. So Headliners wants to help the people in our community with any Benefit or Fund Raiser in need of HELP and a venue and entertainment at no cost to the party throwing the fund raiser.

HEADLINERS

NIGHTCLUB * RESTAURANT * BANQUETS

4. Venue:

a. Headliners wants to stay consistent with what we host and offer to the public in this business plan. We know the venue has to come up with a menu plane of events and stay consistent to stay in business. We have our plan of events for every day at Headliners. They are all in this business plan. We as any other business will find out in the first year of business what works and what does not work. Headliners will not ever change or add something to their weekly events that is not in this business plan without bringing it to the chief of police or the city council. That is what is wrong with some business's that get in trouble with their own city council because they add or change or do things to their business that is not in their business plan and what they were approved to do with their business by city council. WE WILL CONTACT THE CITY FIRST BEFORE ADDING OR CHANGING ANYTHING DOING BUSINESS AT HEADLINERS at 8152 Forsythia St Middleton WI.