



To whom it may concern.

I am writing to formally request consideration for a provisional liquor license to allow us to continue operating without interruption during a current business entity transition.

Our existing partnership under Pizza Ventures III LLC is ending due to my partner's retirement. As a result, we have established a new entity, La Taguara Bar and Grill, LLC, and have submitted (or will be submitting) a new liquor license application as required by the City.

Aside from this administrative change, all aspects of the business will remain exactly the same; including ownership management, location, operations, menu, and employees. There will be no changes to how the establishment is run on a day-to-day basis.

To avoid any disruption to our operations and to continue serving our customers responsibly, we respectfully request approval of a provisional license while the new application is being processed.

Please let me know if there are any additional documents, fees, or steps required to support this request.

Thank you for your time and consideration.

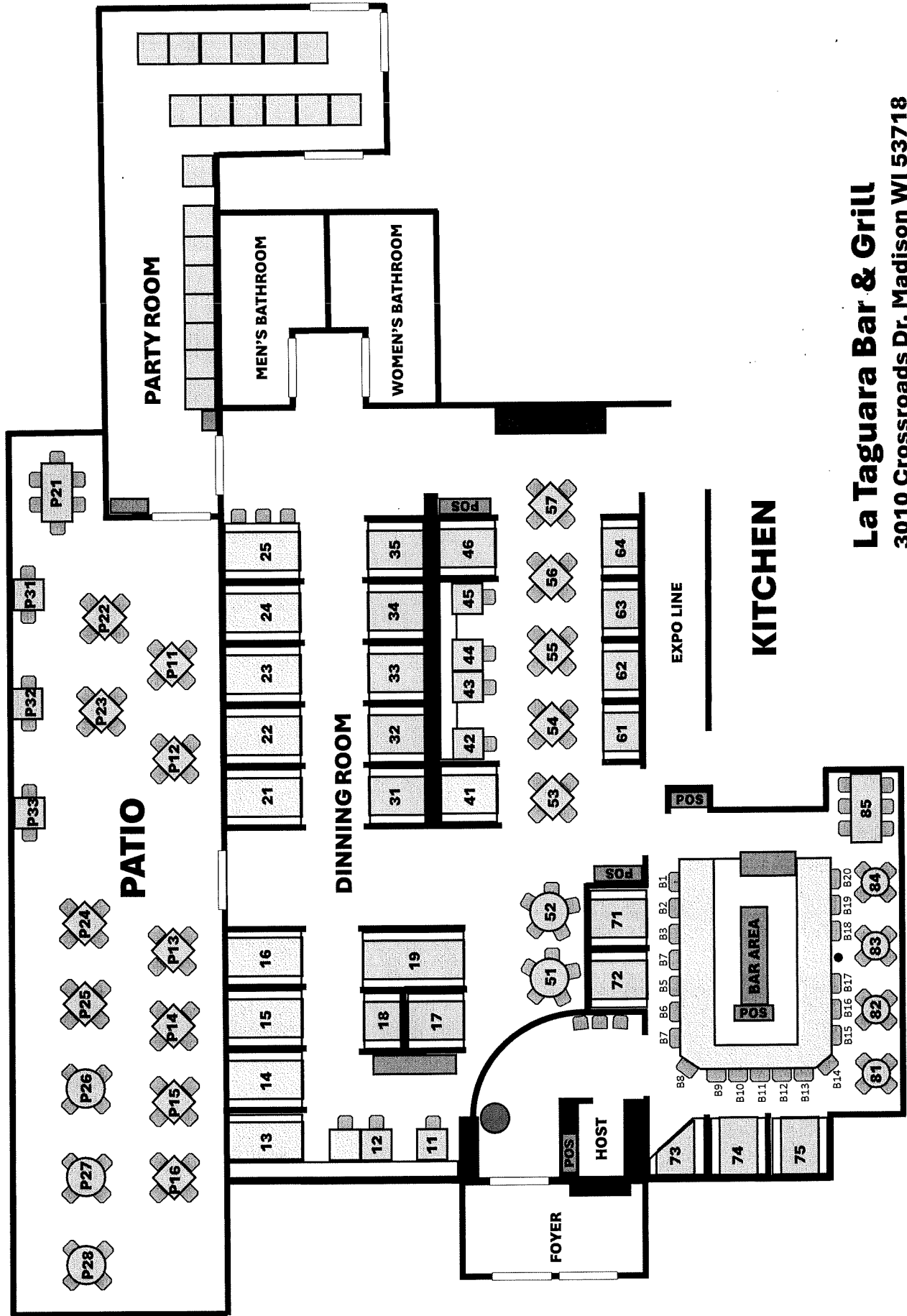
Best regards,

Jeykell Badell & Maria Zaid

Two handwritten signatures in black ink, one on the left and one on the right, corresponding to the names Jeykell Badell and Maria Zaid.

3010 CROSSROADS DRIVE * MADISON, WI 53718

ph: (608)244-3266 / accounting@lataguara-madison.com



La Taguara Bar & Grill
 3010 Crossroads Dr. Madison WI 53718

TEQUEÑOS

GUAC & CHIPS

COLOMBIAN EMPANADAS

APPETIZERS APERITIVOS

(GF) = Gluten Free available, upon your request

THE SAMPLER 16.99

Ei Papi Venezolano
Cheese Masa Balls, Yucca Stiks, Ground Beef Empanaditas, Arepitas and Tequeños served with Nata, Guasacaca and Tartara Verde Sauce.

CHICKEN WINGS 15.99

Alltas de Pollo
Boné-In (GF). Tossed in your choice of sauce: BBQ, Sweet Red Chili, Spicy Buffalo, Passion Fruit Hot Sauce with Sweet Plantain Pieces or Hot Pineapple Sauce. Served with your choice of Dipping Sauce: Ranch, Blue Cheese or Nata.

SHRIMP COCKTAIL (GF) 14.99

Rompe Colchon
Shrimp cocktail marinated in Lime Juice, tossed with Fresh Tomatoes, Avocados, Onions and Cilantro served with Plantain Chips.

COLOMBIAN EMPANADAS (GF) 14.99

Empanaditas Colombianas
Crispy Empanadas filled with Beef and Potatoes serve with Aji Colombiano.

MINI AREPAS (GF) 11.99

Mini Arepitas con Nata
Crunchy Mini Arepas served with a side of Nata.

VENEZUELAN CHEESE STICKS 15.99

Tequeños
Venezuelan version of Cheese Sticks!
12 Cheese Sticks served with Tartara Verde Sauce.

FRIED CHEESE (GF) 11.99

Queso Frito
Venezuela version of Cheese Curds. Fried Caribbean Cheese Cubes served with a side of Picadillo Salad.

YUCCA & PORK BELLY (GF) 16.99

Yuca con Chicharron
Crispy pieces of Yucca topped with Crispy Pork Belly and Picadillo Salad, served with a side of Guasacaca.

SMASHED GREEN PLANTAINS (GF) 13.99

Tostones
Crispy Garlicky Green Plantains served with guasacaca and Picadillo Salad.

SWEET PLANTAIN (GF) 12.99

Tajadas con Queso
Sweet Plantains served with Shredded Caribbean Cheese and Nata.

LA TAGUARA NACHOS (GF) Reg. 14.99

Sm. 8.99
Crispy Tortillas Chips topped with cheddar Cheese, Black Beans, Jalapeño, seasoned Ground Beef, Topped with Salsa and Nata. **(Vegetarian Available)**

GUACAMOLE AND AREPA (GF) CHIPS 9.99

Guacamole con Arepa Chips
Delicious made to order guacamole served with crispy Arepa Chips. **(Tortilla Chips Available)**

THE SAMPLER

SPECIALTIES ESPECIALIDADES

(GF) = Gluten Free available, upon your request

PABELLÓN (GF) 19.99

"Venezuelan National Dish" Black Beans, White Cheese, Shredded Beef, Rice, Sweet Plantains and an Arepita. **(Vegetarian Available)**.

PABELLÓN A CABALLO (GF) 20.99

As above, then topped with a sunny-side-up *Egg

MOFONGO CON CARNE FRITA (GF) 19.99

A Puerto Rican dish: Green Plantain mashed together mixed with Crispy Pork Belly and topped with Onions, Chicken Gravy and Crispy Pork. **(Chicken, Steak or Shrimp Available)**

COCONUT TILAPIA (GF) 19.99

Mojito en Coco
Great minced Tilapia Fillet cooked in a well-seasoned Coconut Sauce served with Rice, Crispy Green Plantains, Picadillo Salad and Guasacaca. **(Chicken or Shrimp Available)**

STEAK WITH ONIONS (GF) 21.99

Bistec Encebollado
Well-seasoned Thin Steak Slices sautéed with Onions served with Rice, Black Beans, White Cheese and Sweet Plantains

BANDEJITA PAISA 25.99

Well-seasoned ground beef, Crispy Pork Belly, Chorizo, sunny-side-up *Egg, Sweet Plantain served with Rice, Pinto Beans, Avocado, Cheese and an Arepa.

SWEET CORN PANCAKE WITH PORK (GF) 19.99

Cachapa con Queso & Cochino Frito
Sweet Corn Pancake filled with Cheese served with Nata, Guasacaca and a side of Crispy Pork. **(Vegetarian Available)**

TENDERLOIN STIR FRY 25.99

Lomo Saltado
*Beef tenderloin pieces stir fry with Onions and Tomatoes, with Soy and Oyster Sauce Peruvian style. Served with Rice and French fries. **(Chicken Available)**

"A Caballo" Sunny-side-up *Egg, add 0.99

PABELLÓN A CABALLO

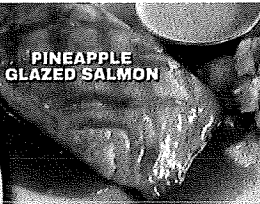
TENDERLOIN STIR FRY

GUASACACA: GARLIC & PLANTAIN SAUCE
TARTARA: SLICED FRESH ONIONS SAUCE
HATA LADO: AMERICAN SOFT ICE CREAM
PINK SAUCE: MAYONNAISE MIX SAUCE
AJI COLOMBIANO: COLOMBIAN HOT PEPPER SAUCE

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



RIBEYE STEAK



PINEAPPLE GLAZED SALMON



PARRILLA CALLEJERA

ENTREES PLATOS FUERTES

(GF) = Gluten Free available, upon your request

PARRILLA CALLEJERA 22.99
Hand-cut and Well-seasoned pieces of Chicken, Beef and Pork sautéed with Onions and Peppers served with Yucca Sticks, Picadillo Salad, Chorizo, fried Caribbean Cheese and Guasacaca.

RIBEYE STEAK 27.99
Churrasco Criollo
Hand-cut and Well-seasoned 10oz Ribeye *Steak served with Rice, Chorizo, Yucca Sticks, Picadillo Salad and Guasacaca.

PICANHA STEAK 25.99
Punta Trasera
Hand-cut pieces of Picanha *Steak, served with Yucca Sticks, Picadillo Salad, Chorizo, Fried Caribbean Cheese and Guasacaca.

GRILLED CHICKEN (GF) 19.99
Pollo a la Parrilla
Grilled Chicken Breast served with Rice, Picadillo Salad your choice of sweet or crispy Plantain and Guasacaca.

CHICKEN TENDERS 17.99
Filetes de Pollo Frito
Juicy Chicken Tenders served with Pineapple Coleslaw, French Fries and a side of Pink Sauce.

GARLIC SHRIMP (GF) 20.99
Camarones al Ajillo
Sautéed Garlic Shrimp served with Rice, Picadillo Salad, Crispy Green Plantains and Guasacaca.

PINEAPPLE GLAZED SALMON (GF) 26.99
Salmon Glaseado de Piña
Delicious Pineapple glazed Salmon served with Rice, Picadillo Salad, crispy Green Plantains and Guasacaca.

FISH FRY (GF) 22.99
Pescado Frito
Deep fried Fish Steak served with Rice, Picadillo Salad, crispy Green Plantains and Guasacaca.

FRIED SNAPPER (GF) 27.99
Pargo Frito
Deep fried whole Red Snapper fish served with Pineapple Coleslaw, crispy Green Plantains, Rice and Aji Colombiano.

FRIED PORK CHOP (GF) 21.99
Chuleta Frita
A massive, golden-crisp bone-in Pork Chop served with Rice, Black Beans, Sweet Plantains and Aji Colombiano.



FRIED PORK CHOP



PABELLON PIZZA

10" PAN PIZZAS

Crafted with our house-made dough

PABELLON 15.99

Where Pabellon meets pizza magic!
Black beans, Mozzarella, shredded beef and diced sweet plantains drizzle with guasacaca sauce.

SUPREMA 14.99

Suprema
Pizza Sauce, Mozzarella, Onions, Mushrooms, Bell Peppers, Sausage & Pepperoni

CAVEMAN 16.99

Cavernicola
Pizza Sauce, Mozzarella, Seasoned Shredded Beef, Sausage, Bacon & Pepperoni

CHICKEN BACON ALFREDO 14.99

Pollo Tocineta Alfredo
Alfredo Sauce, Mozzarella, Seasoned Chicken & Bacon.

AWESOME VEGGIE 13.99

Vegetariana Chevere
Pesto Alfredo Sauce, Mozzarella, Black Olives, Seasoned Eggplant, Corn, Mushrooms, Onions & Bell Peppers.

SPICY PORK 14.99

Pernil Picante
Spicy Alfredo Sauce, Mozzarella, Pernil (Pork Roast), Bacon & Corn, drizzled with Passion Fruit Hot Sauce

Upgrade to **CAULIFLOWER CRUST** for \$1.99 Cauliflower Crust are made with gluten-free ingredients but baked in a shared oven

CREATE YOUR OWN PIZZA

Add your toppings and enjoy

1.- CHOOSE YOUR BASE 10" Pan Pizza 11.99
or Cauliflower Crust 13.99

2.- CHOOSE YOUR SAUCE

Marinara	Pesto	Alfredo
Buffalo	Creamy Pesto	Spicy Alfredo
BBQ		

3.- CHOOSE YOUR CHEESE

Mozzarella	Caribbean White Cheese
Yellow Cheese	

4.- CHOOSE YOUR VEGGIES 1.5 Ea.

Tomatoes	Jalapeños	Mushrooms
Corn	Green Olives	Onions
Pineapple	Black Olives	Green Bell Peppers

5.- CHOOSE YOUR MEATS 1.75 Ea.

Sausage	Bacon	Shredded Beef
Ham	Anchovies	Shredded Chicken
Pepperon	Pernil	



CAULIFLOWER CRUST PIZZA

GUASACACA: GARLIC & PEPPER SAUCE
TARTAR: RAW FISH SAUCE
PINK SAUCE: MAYO & HOT PEPPER SAUCE
AJI COLOMBIANO: COLOMBIAN THUMB UP HOT SAUCE

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS

PASTAS

Choose any of our Delicious Selection of Venezuelan Inspired Pastos served with a Bread Stick

VENEZUELAN STYLE LASAGNA 20.99

Pasticho
Pasticho is a delicious version of Italian Lasagna or Greek Pasticho. It is very popular in Venezuela. This comforting dish layers Pasta with creamy Bechamel Sauce, Ham, Bacon, Tomato Meat Sauce and Topped with Melted Parmesan Cheese.

CHICKEN PASTA 19.99

Pasta con Pollo
Sautéed diced Chicken Breast smothered in Tomato Sauce over a bed of Cavatappi Pasta topped with Parmesan Cheese, served with a slice of Sweet Plantain.

SPRING PASTA 16.99

Pasta Primavera
Creamy Garlic Sauce along with Mushrooms, Onions, Peppers and Tomatoes over a bed of Cavatappi Pasta topped with Parmesan Cheese and served with a slice of Sweet Plantain.

TENDERLOIN PASTA 23.99

Lomo Saltado Pasta
Beef tenderloin pieces stir fry with Onions, Tomatoes, Soy and Oyster Sauce mix with Spaghetti Noodles, topped with Parmesan Cheese and served with a slice of Sweet Plantain.

SPAGHETTI WITH MEAT SAUCE 18.99

Spaghetti con Carne Molida
Another classic in Venezuelan homes, Spaghetti topped with Meat Sauce and Parmesan Cheese, served with a slice of Sweet Plantain.

FIERY SPAGHETTI 19.99

Spaghetti Furioso
Sautéed diced Chicken Breast with Spicy Alfredo Sauce, Mushrooms, Jalapeño slices and Tomatoes over a bed of Spaghetti Pasta topped with Parmesan Cheese, served with a slice of Sweet Plantain.

CREATE YOUR OWN PASTA 10.99

PICK FROM Cavatappi or Spaghetti noodles

CHOOSE YOUR SAUCE

Marinara	Spicy Alfredo
Alfredo	Creamy Pesto

CHOOSE YOUR PROTEIN

9.00	Steak	7.00	Grilled Chicken
	Shrimp		Crispy Chicken
	Salmon		Ground Beef

AREPAS & MORE AREPAS & MAS

(GF) - Gluten Free available, upon your request
Add French Fries, Sweet Plantains, Crispy Plantains or Yuca Fries for just 4.99

AREPAS (ah-ray-pas)(GF) 9.99

Hot Bun made of Ground White Corn with a crispy shell and soft doughy inside with your choice of ONE filling served with a side of Guasacaca.

Extra fillings 2.00

PLANTAIN SANDWICH (GF) 14.99

Patacón PIsao
Crispy Green Plantain Sandwich filled with Lettuce, Tomatoes, Onions, Cheese, Mayo, Ketchup, Mustard, Tartara Verde Sauce, Guasacaca Sauce and ONE filling of your choice.

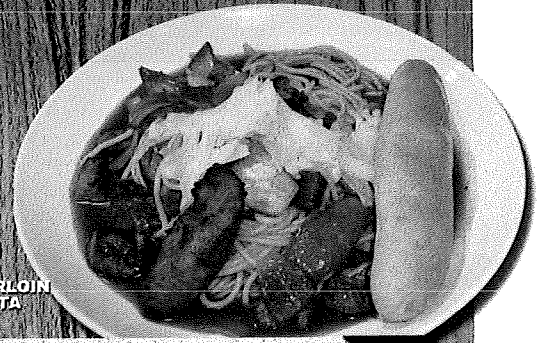
Gratinado/Al Gratin 4.99
Extra fillings 3.00

EXTRA FILLING CHOICES

White Cheese	Avocado	Pernil (Pork Roast)
Yellow Cheese	Black Beans	Ham
Eggplant	Sweet Plantains	Ground Beef
Picadillo	Shredded Beef	Bacon
Avocado	Shredded Chicken	

CORN TURNOVER (GF) 5.99

Empanadas (em-puh-naa-duhz)
Stuffed and crispy CORN turnover with one filling of your choice: Caribbean White Cheese, Ground Beef, Shredded Chicken or Black Beans & Cheese. Served with our amazing Guasacaca Sauce.



TENDERLOIN PASTA

SANDWICHES & BURGERS EMPAREDADOS & HAMBUGUESAS

All Sandwiches served with a side of Pickles on Request

CUBAN SANDWICH 19.99

El Cubano Sandwich - The traditional way!
Pressed French Bread filled with ham, Pernil (Pork Roast), Pickles, Mustard and Swiss Cheese served with Plantain Chips and a side of Guasacaca Sauce.

PABELLON WRAP 17.99

Wheat Wrap filled with Rice, Black Beans, Shredded Beef, Sweet Plantains and Cheese served with a side of French Fries and Pink Sauce.
(Vegetarian Available)

CHEESE STEAK SANDWICH 18.99

Pepito Sandwich
Your choice of sautéed Steak or Chicken with Onions and Peppers on a Fresh Baked Bread, Lettuce, Tomatoes, Onions, Bacon, Potato Strings, Mayo, Ketchup, Mustard, Tartara, Guasacaca and cheddar Cheese. Served with French Fries and a side of Pink Sauce. (Vegetarian Available)

PORK ROAST BURGER 17.99

Hamburguesa de Pernil
Sandwich made of Slow Cooked Pork, Potato Strings, Mayo, Ketchup, Mustard, Tartara Verde, Guasacaca, Lettuce, Tomatoes and Onions. Served with French Fries and a side of Pick Sauce.

LA TAGUARA BURGER 19.99

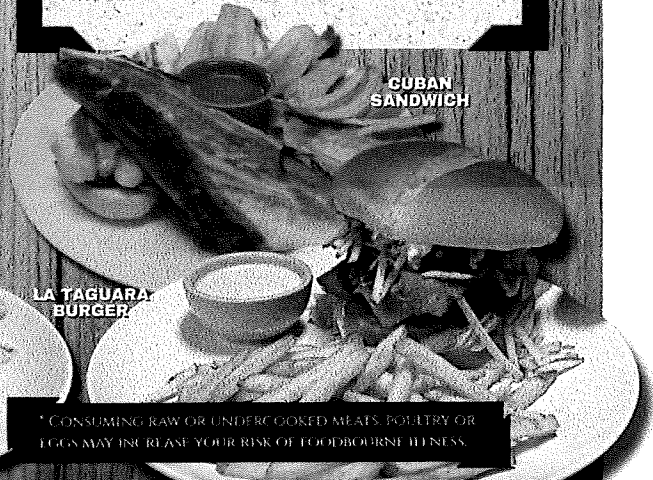
Hamburguesa La Taguara
An American tradition with a Venezuelan twist.
Juicy ½ pound *Beef Patty, fried *Egg, Ham, Bacon, cheddar Cheese, Potato Strings, Mayo, Ketchup, Mustard, Tartara Verde, Guasacaca, Lettuce, Tomatoes and Onions. Served with French Fries and Pink Sauce.

BACON CHEESE BURGER 17.99

Hamburguesa con Queso y Tocineta
Juicy ½ pound *Beef Patty, cheddar Cheese, Crispy Bacon, Lettuce, Onions and Tomatoes served with French Fries and a side of Pink Sauce.

GRILLED CHICKEN SANDWICH 17.99

Sandwich de Pollo
Grilled Chicken Breast, Yellow Cheese, Crispy Bacon, Lettuce, Onions & Tomatoes. Served with French Fries and a side of Pink Sauce.



CUBAN SANDWICH

LA TAGUARA BURGER



PLANTAIN SANDWICH

GUASACACA: GARLIC, KJ PLANTAIN SAUCE
TARTARA: CREAMY GREEN ONION SAUCE
MAYO: LEMON, MAYO AND SPICE BLEND
PINK SAUCE: MAYO, KETCHUP MIX SAUCE
AJI COLOMBIANO: CREAMY TOMATO BREAD SAUCE

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS.

SPECIALTY AREPAS APERAS ESPECIALES

(GF) = Gluten Free available, upon your request
Add French Fries, Sweet Plantains, Crispy Plantains or Yucca Fries for just 4.99

All Specialties Arepas served with Guasacaca on the side

- PABELLON AREPA** (GF) **15.99**
Stuffed with Black Beans, Shredded Beef, Sweet Plantains and Caribbean White Cheese.
- DOMINO AREPA** (GF) **11.99**
Stuffed with Black Beans, and Caribbean Cheese.
- REINA PEPIADA AREPA** (GF) **12.99**
Stuffed with a cold mix of Shredded Chicken, Avocado and Mayo.
- SIFRINA AREPA** (GF) **13.99**
Stuffed with a cold mix of Shredded Chicken, Yellow Cheese, Avocado and Mayo.
- PELUA AREPA** (GF) **11.99**
Stuffed with Yellow Cheese and Shredded Beef.
- CATIRA AREPA** (GF) **11.99**
Stuffed with Yellow Cheese and Shredded Chicken.
- LLANERA AREPA** (GF) **16.99**
Stuffed with *Steak, Tomato Slices, Avocado and Fried Cheese.
- RUMBERA AREPA** (GF) **12.99**
Stuffed with Pernil, Yellow Cheese and Pink Sauce.
- CUBANA AREPA** **15.99**
Stuffed with Ham, Mustard, Swiss Cheese, Roasted Pork and Pickles.
- PLAYERA AREPA** (GF) **14.99**
Stuffed with a cold mix of Tuna Salad (Tuna, Tomatoes, Onions, Cilantro & Mayo) and Avocado.



PABELLON AREPA



CUBANA AREPA



LLANERA AREPA

SIGNATURE SALADS ENSALADAS

(GF) = Gluten Free available, upon your request

MANGO & CHICKEN SALAD (GF) **16.99**

Ensalada de Mango con Pollo
Kale Lettuce, Roasted Almonds, Fresh Mango, Carrots and Red Cabbage Tossed with our Passion Fruit Vinaigrette and topped with your choice of Grilled or Crispy Chicken.

HEART OF PALMS & AVOCADO SALAD (GF) **14.99**

Ensalada de Palmito & Aguacate
Lettuce, Spring Mix, Tomatoes, White Caribbean Cheese tossed with our Passion Fruit Vinaigrette and topped with Heart of Palms and Avocado.

SHRIMP & COCONUT SALAD (GF) **16.99**

Ensalada de Coco & Camarones
Lettuce, Spring Mix, Onions, Tomatoes, Roasted Coconut Tossed with our Coconut Vinaigrette and topped with Grilled Shrimp.

CAESAR SALAD **9.99**

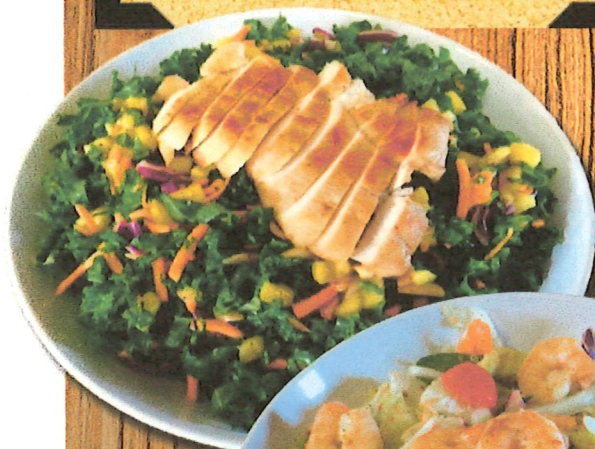
Ensalada Cesar
Chopped Romain Lettuce tossed with creamy Caesar Dressing and topped with Parmesan Cheese and Croutons.

HOUSE SALAD **9.99**

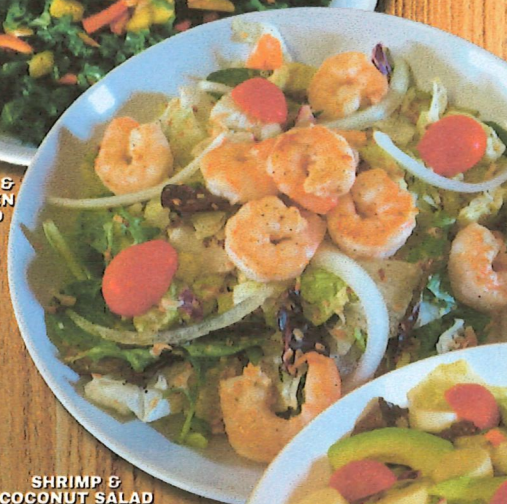
Ensalada de la Casa
Lettuce, Spring Mix topped with Onion, Tomatoes and Avocado and drizzled with our Passion Fruit Vinaigrette.

DRESSING CHOICES

- Blue Cheese
- Ranch
- Coconut Vinaigrette
- Passion Fruit Vinaigrette
- Honey Mustard



MANGO & CHICKEN SALAD



SHRIMP & COCONUT SALAD



HEART OF PALMS & AVOCADO SALAD

GUASACACA: GARLIC & CILANTRO SAUCE
TAPIABA: CREAMY GREEN ONION SAUCE
NATA: LATIN AMERICAN SOUR CREAM
PIPER SAUCE: MAYO, KETCHUP AND SAUCE
AJI COLOMBIANO: COLOMBIAN CHILI HOTBUT SAUCE

DESSERTS POSTRES

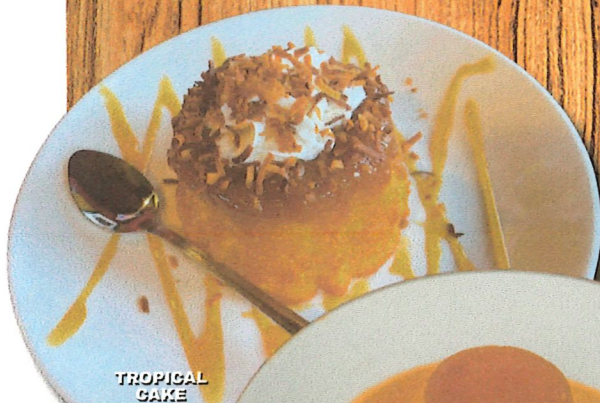
(GF) = Gluten Free available, upon your request

- TROPICAL CAKE** 8.99
Warm Bundt Cake with Coconut Sauce, drizzled with Passion Fruit Syrup and topped with Whipped Cream and Canded Coconut Flakes.
- VANILLA EGG CUSTARD** (GF) 6.99
Quesillo
Caramel Vanilla Egg Custard.
- COCONUT RICE PUDDING** (GF) 6.99
Arroz con Coco
Rice Pudding slow cooked in Sweet Coconut Sauce.
- GUAVA & CHEESE BITES** 6.99
Tequeños de Guayaba y Queso
Venezuelan version of Cheese Sticks (bite-size) filled with White Cheese and Guava.
- NUTELLA BITES** 6.99
Tequeños de Nutella
Little crispy Nutella Pastry.
- CHURROS** 6.99
Fried dough pastry rolled in sugar/cinnamin mix with your choice of Chocolate or Dulce de Leche Sauce.
- PASSION FRUIT PIE** 6.99
Pie de Parchita
Made from scratch Passion Fruit Pie topped with Whipped Cream and Passion Fruit Syrup.
- CARROT CAKE** 7.99
Torta de Zanahoria
Warm Home-Made amazing Carrot Cake topped with powered sugar and lots of love.
- COOKIE SUNDAE** (GF) 9.99
Galleta con Helado
Fresh baked Cookie topped with Vanilla Ice Cream, Whipped Cream and Chocolate Sauce.



BEVERAGES BEBIDAS

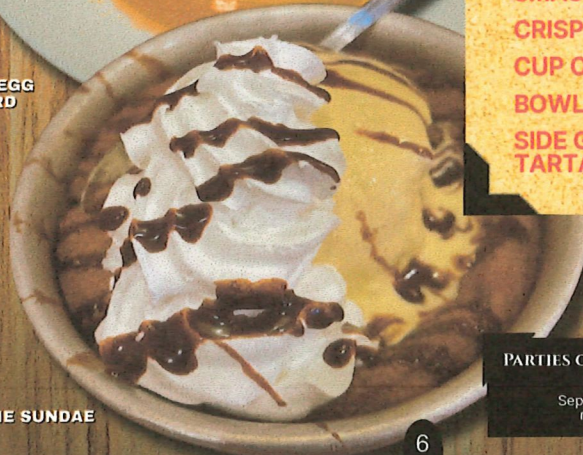
- JUICES** 4.99
Jugos - Flavors of your choice:
• Sugar Cane Lemonade / Papelón con Limón
• Tamarind / Tamarindo
• Passion Fruit / Parchita
• Roasted Coconut Water / Agua de Coco
- CHICHA VENEZOLANA** 5.99
Traditional Venezuelan creamy rice drink with milk, cinnamon and topped with condensed milk
- SPECIALTY SODAS** 3.99
Sodas Especiales - Frescolita, Malta & Jarritos
- FLAVORED ICE TEA** 3.99
Mango, Raspberry, Peach & Strawberry.
- FLAVORED LEMONADE** 3.99
Mango, Raspberry, Peach & Strawberry.
- PEPSI PRODUCTS** 3.29
Fountain Soda, free refills.
- COFFEE** 2.99
Cafecito - Cup of Coffee, free refills.
- HOT CHOCOLATE** 4.99
Chocolate Caliente - Hot Cocoa, topped with Whipped Cream.



TROPICAL CAKE



VANILLA EGG CUSTARD



COOKIE SUNDAE

SIDES CONTORNOS

(GF) = Gluten Free available, upon your request

- RICE & BEANS** (GF) Arroz & Caraotas 5.99
- BEANS** (GF) Caraotas 5.99
- RICE** (GF) Arroz 5.99
- AVOCADO** (GF) Aguacate 4.99
- FRENCH FRIES** Papas Fritas 5.99
- SWEET PLANTAINS** (GF) Tajadas 5.99
- SMASHED PLANTAINS** (GF) Tostones 5.99
- CRISPY YUCCA** (GF) Yuca Frita 5.99
- CUP OF SOUP** Sopa Pequeña 5.99
- BOWL OF SOUP** Sopa Grande 6.99
- SIDE GUASACACA / NATA / TARTARA** 0.99

PARTIES OF 8 OR MORE WILL HAVE AN AUTOMATIC 20% GRATUITY ADDED TO THE BILL.

Separate checks are not available for parties of 11 or more, however, we can split the check evenly.