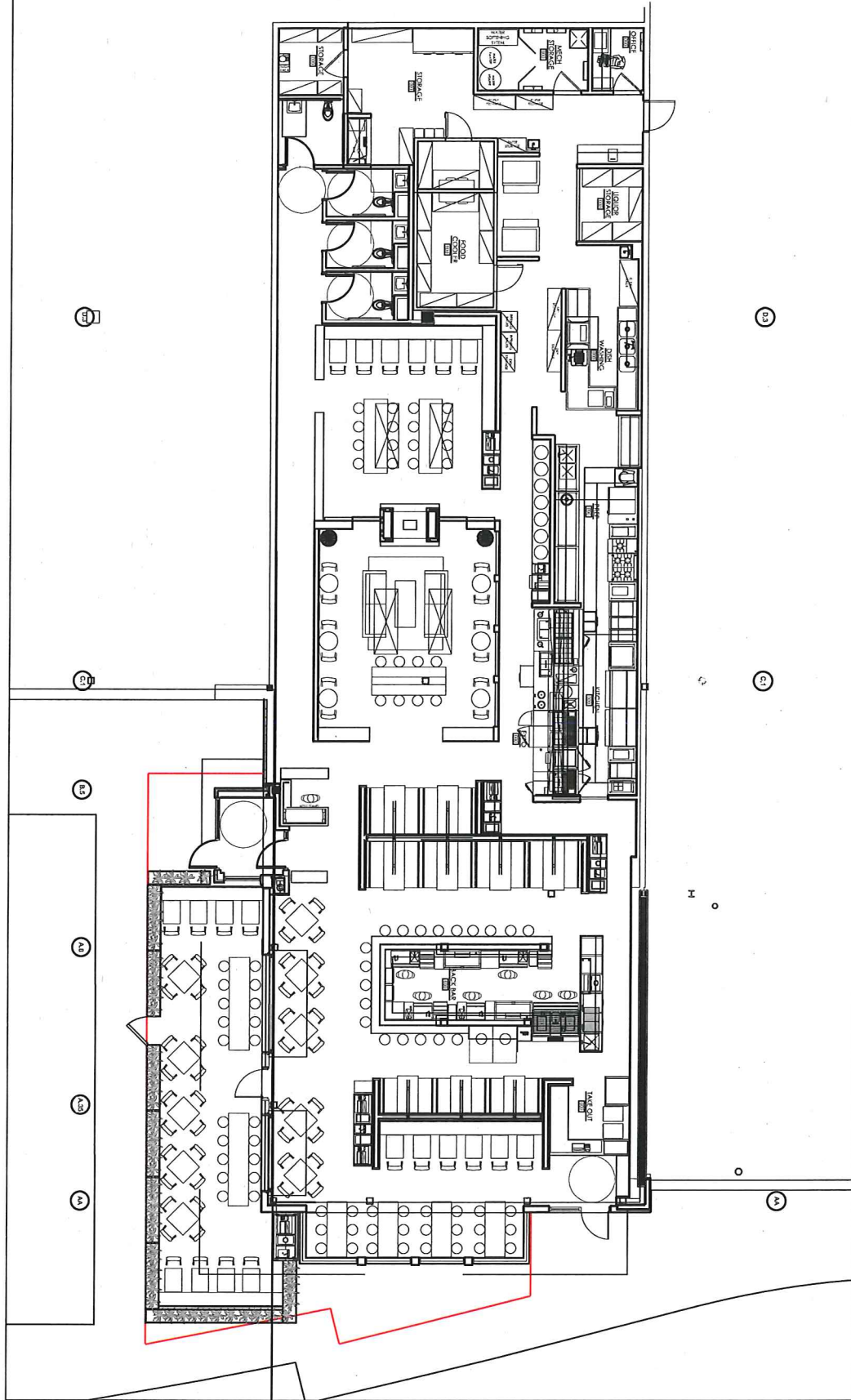


1 FLOOR PLAN
SCALE: 3/32" = 1'-0"



F1.0

SHEET NUMBER


BARTACO HILLDALE
MADISON, WI

SCALE: AS NOTED

STATUS	DATE	REVISION
<input type="checkbox"/> REVISIONS	02.09.2018	
<input type="checkbox"/> PRELIMINARY		
<input type="checkbox"/> BD DRAWINGS		
<input type="checkbox"/> CONTRACT DRAWINGS		
<input type="checkbox"/> PERMIT DRAWINGS		
<input checked="" type="checkbox"/> NOT FOR CONSTRUCTION		
<input type="checkbox"/> CONSTRUCTION DRAWINGS		

bartaco Hilldale Employee Matrix	
183	PAR
Servers	22
Bartenders	11
Food Runners	5
Drink Runners	3
Bussers	6
Barback	2
Hosts	3
Porters	1
Line	10
Prep	6
Dish	6
Total	75
Management FOH	3
Management BOH	3

General Manager:

Responsibilities

- Give 110% to our guests
- Run a successful high-volume restaurant
- Embody our standards of excellence and inspire your team to do the same
- Follow all policies and procedures created to help you maximize your store's potential
- Find qualified talent for open positions and foster the growth of your store employees
- Develop business solutions that make operations better (not just easier)
- Initiate community outreach to boost awareness, sales, and your store's reputation

Assistant General Manager:

Responsibilities:

- Commit to passionately, intensely, uncompromisingly humble hospitality and high-quality guest experience.
- Run successfully high-volume stores
- Eager to learn and grow with an expanding concept
- Help to create the systems, structure, effective training and tools to support growth
- Has an entrepreneurial spirit-bring ideas and a point of view to the table, not just an ability to execute what are told to do
- Possess leadership skills- an ability to teach, coach and develop a large team, understanding that their success is your success.
- Share our love of great food and drinks

Executive Chef:

Responsibilities:

- Commits to passionately, intensely, uncompromisingly humble hospitality and high-quality guest experience. The quality of food that comes out of our kitchen should be several notches above your neighbors.
- Control food cost and usage by following proper requisition of products from storage areas
- Handles volume and stress with aplomb and finesse.
- Holds the standard of high-quality food above all else.
- Perform administrative duties
- Comply with nutrition and sanitation regulations and safety standards
- Understands that simple, rustic, authentic food takes as much, if not more, talent- as dainty colors pooled in the middle of a big plate.

Sous Chef:

Responsibilities:

- Ensure that all food and products are consistently prepared and served according to the restaurant's recipes, portioning, cooking and serving standards

- Assist Chef with ordering food products according to predetermined product specifications
- Receive products in correct unit count and condition
- Check and maintain proper food holding and refrigeration temperature control points
- Supervise kitchen staff's activities
- Oversee portion control and quantities of preparation to minimize waste
- Recruit and manage kitchen staff
- Rectify arising problems or complaints
- Give prepared plates the "final touch"
- Maintain a positive and professional approach with coworkers and guests

ALL OTHER POSITION DESCRIPTIONS CAN BE FOUND BY FOLLOWING THIS LINK:

https://drive.google.com/drive/folders/0B7c_DHixqENmMm9mYi1PMm10aTg

BARTACO RESPONSIBLE ALCOHOL PROCEDURES/TRAINING

Describe your past training and experience in the sale/service of alcohol beverages, including any special or certified training received.

Our Staff is TIPS trained/certified and we have in-house proctors. Our Staff is SMART trained/certified and we have in-house proctors. Our staff is trained on proper ID-ing procedures, identifying intoxication levels, etc. This training is ongoing and ever-present.

Describe your proposed General Manager's past training and experience in the sale/service of alcohol beverages, including any special or certified training received.

Our General Manager is TIPS trained/certified.

Besides the state-certified Responsible Vendor classes, what other types of training are proposed for employees at this establishment in the safe and legal sale/service of Alcoholic beverages?

All employees are required to be TIPS certified and must complete our in-house training program as well.

What policies & procedures do you have in place to determine a patron's level of intoxication?

Training guidelines teach noticing of physical and behavioral signs as well as consumption of drinks in a time period. We also employ a third-party company to monitor proper ID-ing, spot check bartenders, etc. (BARS program).

What policies & procedures do you have in place to refuse service to a patron?

A manager is always called to get involved and speak with the guest.

Describe any other types of training or operating procedures that employees will be following in the day-to-day operation of this proposed establishment?

Pre-opening classroom training focuses on food quality, proper food handling procedures, beverage recipes and service, Point of Sale system operating, Guest

experience, etc. Ongoing training post-opening continues to focus on all mentioned areas plus further development of staff knowledge of company culture.

What methods will be used in checking identification for proper age of patrons (at the door, at the bar, etc.) and how will underage patrons be identified so as not to be served alcohol beverages (stamp, mark on the hand, etc.)

All guests are ID when ordering a drink at the bar or any dining/patio tables. If the guest moves to another area of the restaurant (i.e. the bar to a table) they would again be ID'd upon ordering an alcoholic beverage.

bartaco



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rojo + habanero + verde
\$7.50 each, three for \$20

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bartaco gifts
available online

vinos

espumosos

NV cava, gran sarao, brut - penedes, spain 8.5/34

blancos

2013 sauvignon blanc/viognier, st. cosme, 8/32

little james basket press - rhône valley, france

2013 chardonnay, touzot, macon villages - burgundy, france 9.5/38

2014 riesling, dr. h. thanisch 'estate' - mosel, germany 11/44

2011 garnacha blanca, zerran - montsant, spain 11/44

2013 verdejo, arindo - rueda, spain 8.5/34

2013 muscadet, château l'oiselinière de la ramée - loire, france 10/40

2012 chardonnay, mt. eden, 'domaine eden' - santa cruz mountains, ca 64

2013 gros manseng blend, clos guirouilh - jurançon sec, france 56

2013 pinot blanc, domaine ostertag 'barriques' - alsace, france 59

rosados

2014 grenache/cinsault, château beaulieu rosé - provence, france 9.5/39

tintos

2013 pinot noir, leyda, 'classic' - leyda valley, chile 9/36

2013 malbec, altos las hormigas - mendoza, argentina 7.5/30

2013 garnatxa, altaroses - montsant, spain 12/48

2012 nebbiolo blend, g.d. vajra - langhe, italy 10/40

2014 tempranillo, bagordi, 'navardia' - rioja, spain 9/36

2012 carinena/syrah, joan d'anguera, planella - montsant, spain 13/52

2011 cabernet franc, les chiens-chiens, chinon - loire valley, france 50

2009 garnacha/samsó, acústic celler, 'brau' - montsant, spain 85

2012 cabernet blend, sineann, abundante - columbia valley, wa 63

2010 malbec, casarena, 'jamilla's vineyard' - mendoza, argentina 79

2013 pinot noir, st. innocent, 'villages cuvée' - willamette valley, or 57

dulces

2013 moscato d'asti, marchesi di gresy 'la serra' - 11.5/44
piemonte, italy

cervezas

bottle

negra modelo amber (mexico) 6

pacifico clara lager (mexico) 6

sol lager (mexico) 6

dos equis amber (mexico) 6

carta blanca pale ale (mexico) 6

widmer ommission pale ale (OR) 7

breckenridge agave wheat (CO) 7

clausthaler non-alcoholic (germany) 5

can

tecate lager (mexico) 5

tecate light lager (mexico) 5

victoria lager (mexico) 6

yuengling light lager (PA) 5

bold city brewing duke's cold nose brown ale (FL) 7

founders brewing all day IPA (MI) 6

new belgian fat tire amber (CO) 7

peak organic fresh cut pilsner (ME) 7

uinta brewing hop nosh IPA (UT) 7

cigar city hotter than helles lager (FL) 7

intuition ale works people's pale ale (FL) 7

oskar blues old chub scotch ale/wee heavy (CO) 7

clarico

fresh-cut fruit w/ sugar, ice + your choice of wine

glass wine + 2

carafe wine + 6

tacos

→ make it a lettuce taco +25¢

\$2.5 each

baja fish

pork pastor

chicken

spicy chorizo

portobello w/ queso fresco

cauliflower (contains nuts)

falafel

\$3.5 each

fried oyster

shrimp "banh mi"

pork belly

mahi mahi

sesame ribeye

duck

trays small \$26, large \$38

chef's selections of tacos, guacamole, tamales and sides for you

rice bowls \$8 each

chicken

portobello

sesame ribeye

pork belly

pork pastor

shrimp "banh mi"

duck

cauliflower

drinks

coca cola (mexico) 3

sprite (mexico) 3

fanta orange (mexico) 3

diet coke (12 oz. can) 2.5

fresh juices 3.75

grapefruit ginger agua fresca

lemonade w/ fresh mint

limeade

blue durango fresh brewed-iced tea 3.5

sweet tea

unsweetened tea

arnie palmer

ginger mint

spindrift fresh fruit soda 3.75

mango orange

cranberry raspberry

grapefruit

blackberry

san pellegrino sparkling 3

limonata

aranciata

bottled water 7

still or sparkling

not tacos small plates

guacamole sm.5 lg.9

chips + salsa verde 3

bibb lettuce wedge 6.5

pepitas, radishes, creamy lime dressing

bartaco chopped salad 6

pork tamale 5

mushroom mole tamale 5

plantains * 4

cheese quesadilla * 3

chicken soup 5

gaspacho * 5

mahi mahi ceviche 7

sides \$2.5 each

fresh pineapple w/ lime

chipotle slaw

stewed beans prepared w/ pork

grilled corn on the cob w/ lime, cayenne, cotija

spicy cucumber salad

black bean salad

steamed brown rice

rotisserie chicken

half \$9.5

postres desserts

churros w/ chocolate sauce * 7

spiced chocolate pudding 5

crunchy hazelnut topping

key lime pie in a jar * 6

gelato cup or cone * 3.5

vanilla

chocolate

coconut

mint chip

four cones * 10

party packs

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* contains gluten

* are raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness