



Entertainment License (21+)
Visual & Performing Arts License (18+)

LICENT-2015-00581
(Number)

- TEMPORARY LICENSE ___/5
PERMANENT LICENSE

(scanned)
40435

City of Madison Clerk
210 MLK Jr Blvd, Room 103
Madison, WI 53703

(Leg file number)

(initials)

licensing@cityofmadison.com
608-266-4601

(Processing step)

This application modifies existing alcohol license number: NEW LICENSE
(Class B license only)

Corporate Information

Licensed Premise Information

Business Legal Name: LUCKY'S 1313 BREW PUB LLC

Business dba Name: LUCKY'S 1313 BREW PUB

Business Address: W11579 COUNTY RD V, APT 1
LODI, WI 53555

Licensed Address: 1313 REGENT ST

Business Contact Name, Position & Phone:

Business Contact Name, Position & Phone:

RODNEY RIPLEY, MANAGING MEMBER 608-279-4163

RODNEY J RIPLEY

Email: RIPPER42@CHARTER.NET

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BREW PUB 208
Premise Capacity: BANQUET 450/155

Liquor/Beer Agent Name: RODNEY J RIPLEY

68 % Alcohol, 30 % Food

Alder, District #: ECKRICH - #13

Police Sector: 203

Type of live entertainment to be offered: DJ'S, KARAOKE AND SMALL BANDS

Corporate Officers, Partners, or Sole Proprietor's information:

Table with 3 columns: Name, Address, Corporate Title or Partners' verification. Row 1: RODNEY RIPLEY, W11579 COUNTY RD V, APT 1, LODI, WI, MANAGING MEMBER.

- Orange sign issued
License Renewals & Changes brochure with next steps issued
Security Plan attached (see below)

I certify that this information is true and correct to the best of my knowledge,

X [Signature]

10/13/15
Date

Luckys 1313 Brew Pub LLC

Security Plan for Live Entertainment

Types of entertainment:

Lucky's 1313 Brew Pub plans to utilize small bands, DJ's and Karaoke in the brew pub 1-2 times per week. The music will be set-up against the wall in the brew pub between the brew pub and the banquet room.

Banquet room events may also include entertainment. For example, if the banquet room is rented for a wedding, the bride and groom may want to hire a DJ separately for the banquet room. Pursuant to the CUP limitations, the banquet room will close by midnight and be available a limited number of days per year.

Security personnel:

For live music events, we will have two or three bouncers on duty depending on the crowd size. One or two will monitor the entrances and check IDs and the other will roam the bar to keep an eye on potential issues and unruly patrons. If a line forms outside, the roaming bouncer will monitor the line. Security personnel attire will be a bright labeled shirt.

Control and clearance of parking lot:

Video cameras will be installed to provide surveillance for all entrances and exits plus exterior cameras covering the parking lot and patio. Tapes will be made available upon request to the Madison Police Department. Security staff and/or Management will also periodically patrol the immediate exterior of the building, the patio and the parking lot.

Unruly patrons:

Licensee will familiarize the security staff with provisions of Madison General Ordinances Sections 38.06 (10), the unruly patron ordinance. When a patron acts in a manner that is violent, abusive, indecent, profane, boisterous; or otherwise disorderly, licensee will immediately contact the police and request that the police invoke the provisions of the ordinance.

Patrons who are intoxicated:

Licensee, its agents, and employees may not sell, dispense, or give away alcohol to any person who is under the influence of alcoholic beverages as that term is defined in Madison General Ordinances Section 39.02, nor shall such a person be permitted on the premises.

When a person has been "cut-off", the server will notify the other employees. Management will support the server's decision to terminate service to any customer. If

the customer is too impaired to drive safely, licensee will try to persuade the customer not to drive, and arrange a safe ride. If the customer refuses, management will notify the Madison Police Department with a description of the person and the license plate number of the vehicle, if possible.

Patrons presenting false ID's:

All identification cards used to prove age must be valid (i.e., may not be expired), and must be government issued. If the identification card is expired or appears at all questionable to the employee, the employee shall request a second form of identification. The employee shall make sure that the individual purchasing the liquor resembles the identification card. All employees are encouraged to ask purchasers questions relating to their identification in order to verify the information. If the employee checking the ID has a strong suspicion that the ID is false, altered, or belongs to someone other than the person presenting the ID, he shall confiscate the ID and turn it over to management to be presented to the police.

Control/Supervision of patrons under 21 (restaurant business):

Licensee will request proof of age from any customer who appears to be 30 years of age or younger, and will refuse service to any customer who cannot produce adequate ID. When selling pitchers, ID will be requested for each person receiving a glass. Separate types of glassware will be used to distinguish alcohol drinks from non-alcohol drinks.

Circumstances under which the police will be called:

The police will be called, in a timely manner, anytime management or staff has information to believe a crime has been 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 considered in view or earshot of the establishment.

Handling of physical disturbances, including fights:

Security or management will ask anyone who is fighting to leave. If necessary, security or management will call the local enforcement agency for assistance. Licensee will permanently refuse admittance to any chronic problem customer.

Names and date of birth of all employees in a management capacity:

Rod Ripley – Managing Member –
Joe Mueller – General Manager –
Angela Genin – Assistant Manager –
Tara Duffin – Assistant Manager –
Ali Kohler Fields – Assistant Manager –
Robert Dinges – Head Chef –