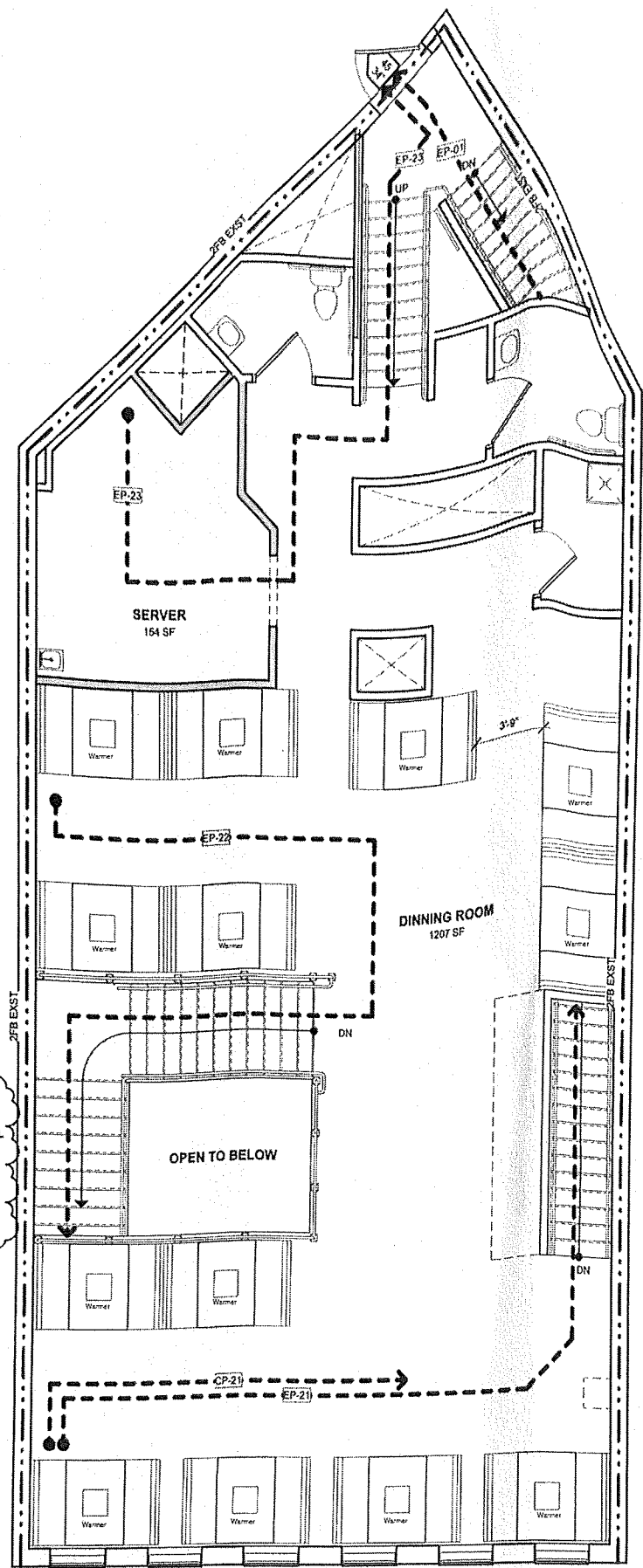
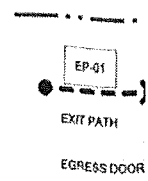


START



EXISTING FIRE B



EXIT TRAVEL
IBC 2015

PATH MARK	TRAVEL
EP-01	60'
EP-21	115'
EP-22	85'
EP-23	46'

COMMON PATH
IBC 2015

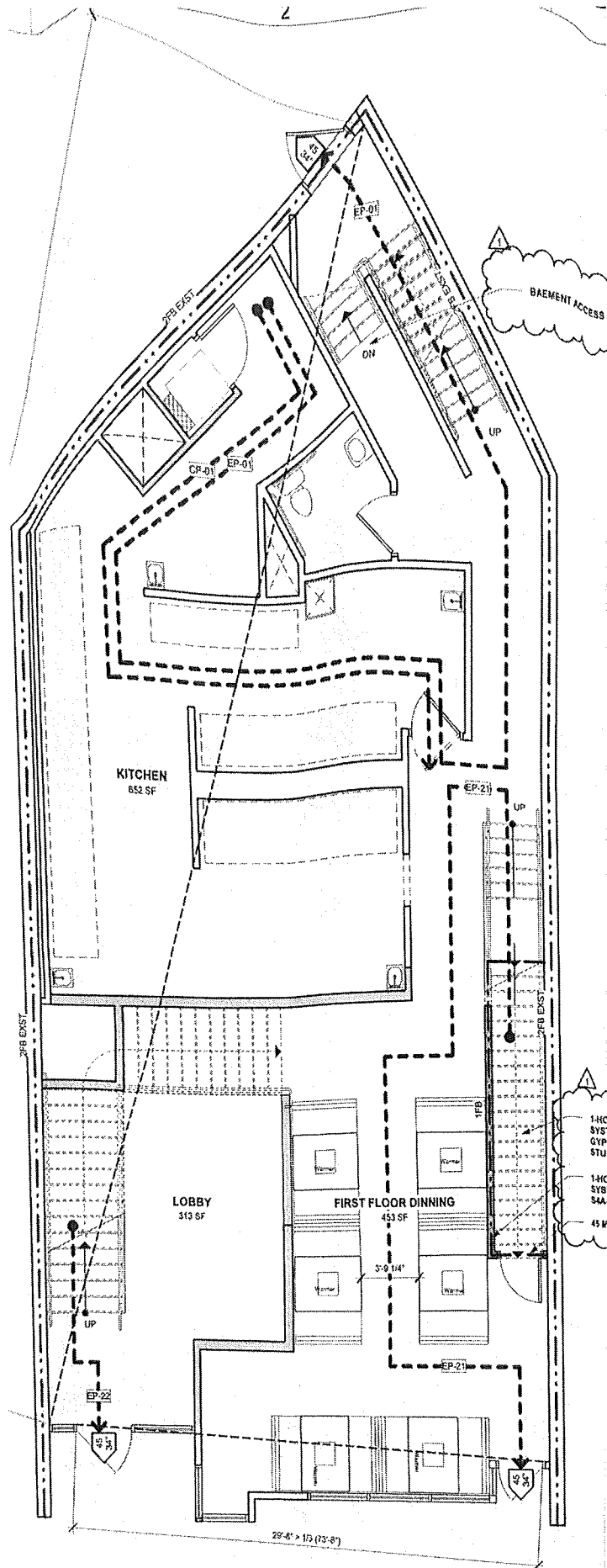
PATH MARK	TRAVEL
CP-01	81'
CP-21	22'

GRADED SOFFIT
#10 TYPE-C
OVER 3/8" METAL

GRADED WALL
#10 WALL TYPE

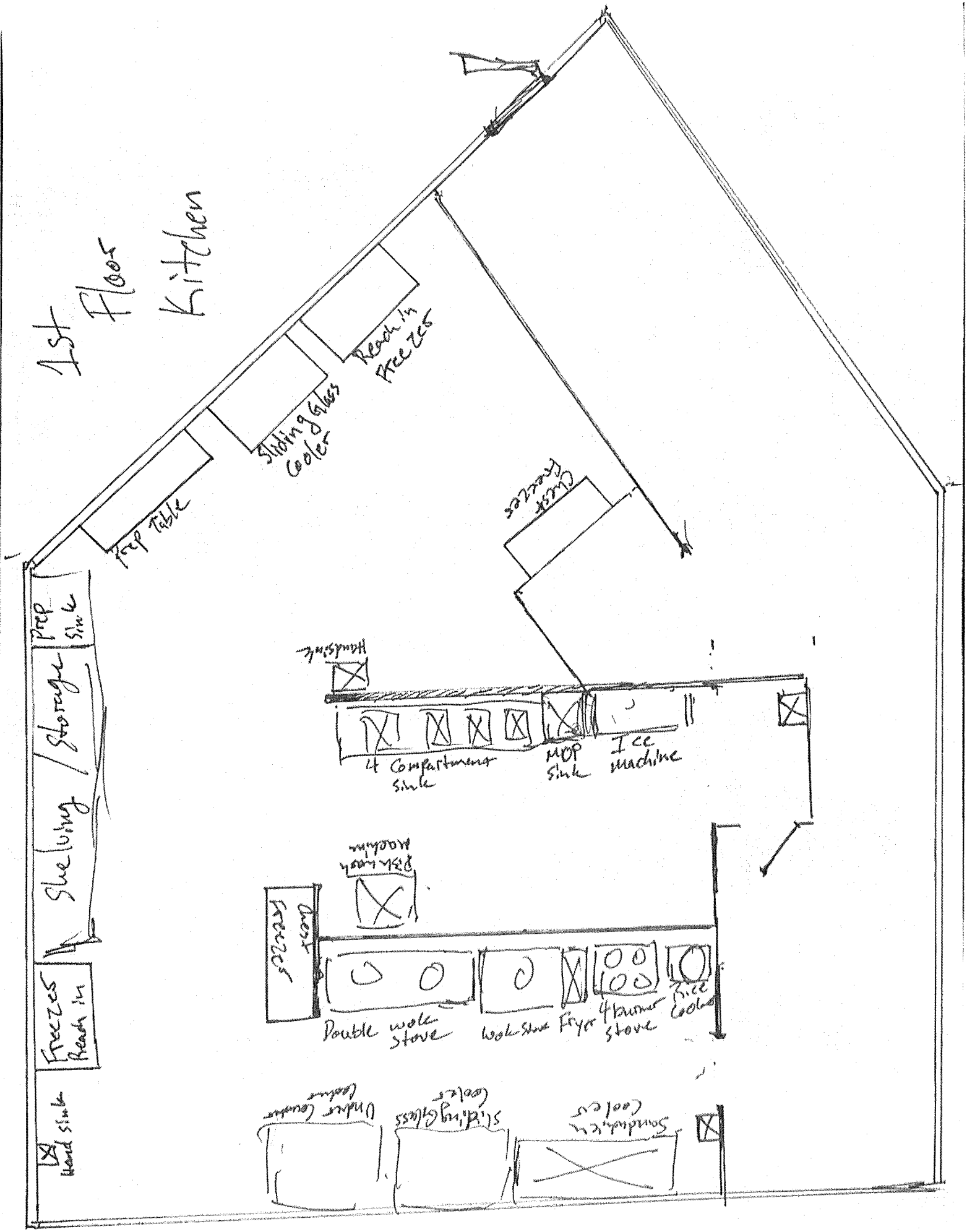
GRADED DOOR

A3 SECOND FLOOR EGRESS PLAN
1/4" = 1'-0"

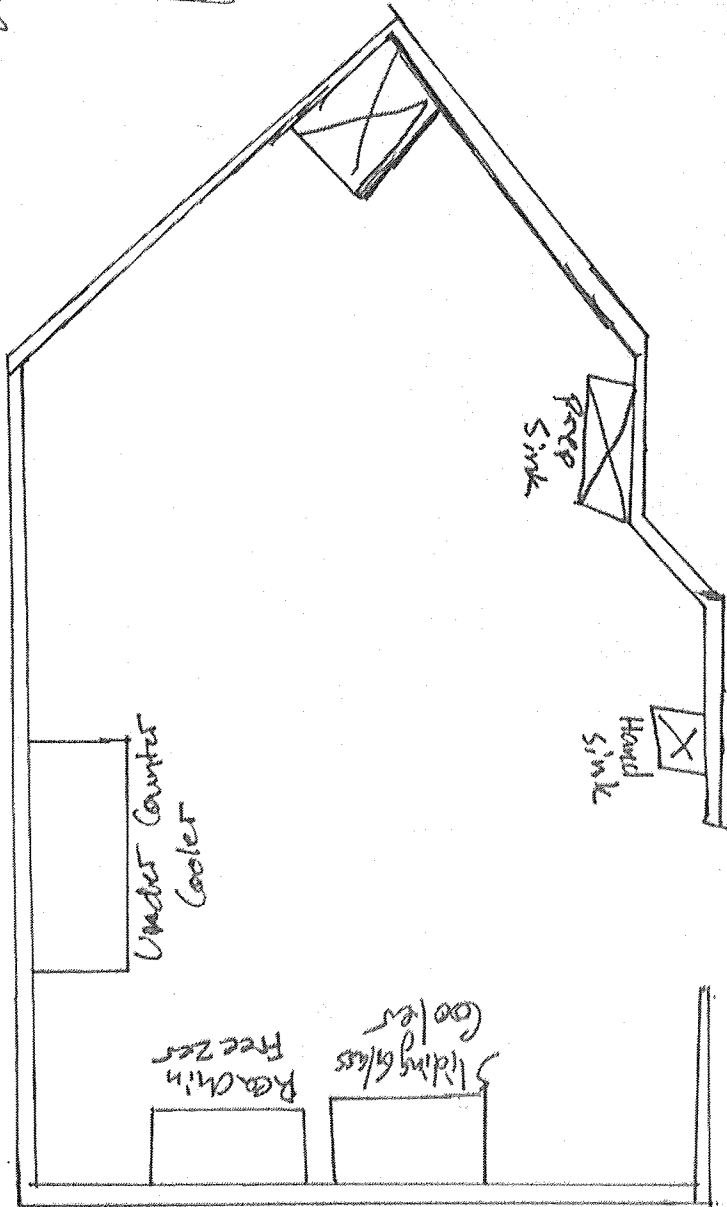


FIRST FLOOR EGRESS PLAN
 1/4" = 1'-0"

1st Floor
Kitchen



2nd Floor
Kitchen



APEX GRILL MENU

Price:

Adult: \$37.99

Kids (4-11yrs old): \$17.99

APPS/SIDES:

White Rice
Corn Cheese
Steam Egg
Japchae
Seafood Pancake
Kimchi Pancake
Fried Dumplings
Spring Rolls
Kimchi Tofu Soup
Japanese Udon Noodle Soup
Fried Chicken

Beverages:

Ramune (Japanese Soda)
Coke, Diet Coke, Sprite, Canada Dry
Lemonade
Sweet Tea
Half & Half
Shirley Temple
Thai Tea
Orange Juice
Apple Juice

Cold Dishes:

Kimchi
Pickled Radish
Korean Bean Sprout Salad
Seaweed Salad
Edamame
Spicy Cucumber

Alcohol:

Corona
Heineken
Bud Light
Asahi
Sapporo
Kirin Ichiban
Soju
(Original, Yogurt, Peach, Green Grape,
Apple, Grapefruit)

Proposal for:
The Grill

What is BBQ:

Asian "BBQ" is generally grilled quickly, usually cooked with cuts of various parts of mainly Beef and Pork; some chicken as well. It typically features a grill that's covered with oil/butter placed in the center of the dining table with a variety of raw, cook-it-yourself ingredients. Ingredients include meats, seafood, and vegetables, alongside rice. Condiments and dipping sauces will also be served with a BBQ meal. This is one of the most popular cuisines nowadays.

Reason to open BBQ:

The demand of BBQ is growing and driving the Global BBQ industry. Geographically, Europe and North America are dominant globally, demand is so strong, in Southeast Asia, savory foods with barbecue flavors grew by 20% between 2019 and 2020. It is owing to the increasing number of restaurants offering diverse cultures of dishes that gives rise to the demand for BBQ condiments. Moreover, many Americans are also demanding to consume the special food of culture which further raises the adoption of BBQ condiments in recent years.

An increasing number of high-end BBQ companies, such as Gyu-Shige, Gyuzo, Iron Age, and Jongro expanding their locations in the United States also shows the high demand of the BBQ market in the US.

In Wisconsin, there are a number of Asian restaurants that have similar dishes on their menu, however, none of those are specialized and could not meet the current standard that an authentic BBQ restaurant should be.

As Chinese Americans who have been managing restaurants in the US for years, we know how to provide cuisines with high quality service and foods that satisfy our customers. In addition, We really love BBQ ourselves since it's a perfect environment where customers could gather around with their families and friends and enjoy happiness, and we want to spread this kind of joyfulness and famous cuisine to others.

Popularity:

Our goal is to attract all permanent residents and students directly, and local customers with time. These are good business models that have proved to be successful among major cities in the US.