

# ORIGINAL ALCOHOL BEVERAGE LICENSE APPLICATION

Submit to municipal clerk.

For the license period beginning 3/1 20 10 ;  
ending 2/28 20 11

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

County of Dane Aldermanic Dist. No. \_\_\_\_\_ (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): Pat & Mike, Inc, dba Lombardinos

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

President/Member	<u>President</u>	<u>Patrick O'Halloran</u>	<u>200 Fenwick Dr #311</u>	<u>Monroe, WI 53716</u>
Vice President/Member				
Secretary/Member				
Treasurer/Member	<u>Treasurer</u>	<u>Michael Banas</u>	<u>716 Glenview Dr</u>	<u>Madison, WI 53746</u>
Agent		<u>Patrick O'Halloran</u>		
Directors/Managers				

- 3 Trade Name Lombardinos Business Phone Number 608.238.1922  
4 Address of Premises 2500 University Ave Post Office & Zip Code Madison, WI 53705

- 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 WI and date 4/9/2010 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) 1400 sq ft, alcohol in bar & basement storage rooms

- 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? O'Hallorans Inc  
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 27 day of April, 20 10  
Eileen Berg  
(Clerk/Notary Public)  
My commission expires 2-24-13

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

TO BE COMPLETED BY CLERK			
Date received and filed with municipal clerk <u>4-27-10</u>	Date reported to council/board	Date provisional license issued	Signature of Clerk / Deputy Clerk
Date license granted	Date license issued	License number issued	

Applicant's Wisconsin Seller's Permit Number: <u>084-2000053221-01</u>	
Federal Employer Identification Number (FEIN): <u>39-1998721</u>	
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	\$

# City of Madison Supplemental Class B License Application

bring in  
a 50am  
4/27/10  
EMs

<input checked="" type="checkbox"/> Seller's Permit Number <input checked="" type="checkbox"/> Federal Employer Identification # <input checked="" type="checkbox"/> Notarized Original Application Form <input checked="" type="checkbox"/> Notarized Supplemental Form <input checked="" 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 checked="" type="checkbox"/> Notarized Transfer of Ownership <input type="checkbox"/> *Articles of Incorporation <input checked="" type="checkbox"/> *Notarized Appointment of Agent <input type="checkbox"/> * Corporation/LLC only	<input type="checkbox"/> Floor Plans <input type="checkbox"/> Lease <input type="checkbox"/> Sample Menu <input type="checkbox"/> Business Plan
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1. Name of Applicant/Partner/Corporation/LLC Pat & Mike Inc dba Lombardinos
2. Address of Licensed Premise 2500 University Ave
3. Telephone Number: 608.238.1922
4. Anticipated opening date: already open, change of partial ownership
5. Mailing address if not opening immediately \_\_\_\_\_

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: Tues - Thurs & Sun 5:00 - 9:00  
Fri - Sat 5:00 - 10:00

9. Do you plan to have live entertainment?  No  Yes—What kind? \_\_\_\_\_

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.**  
1400 sq ft alcohol served in bar as well as in dining room  
alcohol ~~served~~ stored in basement where there is a locked  
liquor room as well as a wine room

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. we have 5 spots  
in our very small parking lot

13. Describe your management experience, staffing levels, duties and employee training.  
we have been operating for almost 10 years. I have  
managed the staff for 6 of the 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.  
Patrick O'Halloran 200 Fernside Dr Monona WI 53716

Name Address

15. Utilizing your market research, who would you project your target market to be?

Same as the past 10 years 30-70 years old

16. What age range would you hope to attract to your establishment? 1-100

17. Describe how you plan to advertise/promote your business. What products will you be advertising?

Food & Restaurant as a whole

18. Are you operating under a lease or franchise agreement?  Yes (attach a copy)  No

19. Owner of building where establishment is located: Michael Banas & Patrick O'Halloran

Address of Owner: Same Phone Number \_\_\_\_\_

20. Private organizations (clubs): Do your membership policies contain any requirement of "Invidious" (likely to give offense) discrimination in regard to race, creed, color, or national origin?  Yes  No

21. List the Directors of your Corporation/LLC

Patrick O'Halloran 200 Fernside Dr Monona, WI 53716

Name Address

Michael Banas 716 Glenview Dr Madison, WI 53716

Name Address

Name Address

22. List the Stockholders of your Corporation/LLC

Same as above 50%

Name Address % of Ownership

Same as above 50%

Name Address % of Ownership

Name Address % of Ownership

23. What type of establishment are you? (Check all that apply)  Tavern  Nightclub  Restaurant

Other Please Explain \_\_\_\_\_

24. What type of food will you be serving, if any? \_\_\_\_\_

Breakfast  Lunch  Dinner

25. Please submit a sample menu with your application, if possible. What might eventually be included on your operational menu when you open?  Appetizers  Salads  Soups  Sandwiches  Entrees

Desserts  Pizza  Full Dinners

26. During what hours of your operation do you plan to serve food? 5-9 and 5-10 on the weekends

27. What hours, if any, will food service not be available? None
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? 10  
During what hours do you anticipate they will be on duty? 4-11 and 4-12 on the weekends
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? 20  
How many bartenders do you anticipate you would have working at one time on a busy night? 2
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? 86
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?  
35%
39. If your business plan includes an advertising budget, what percentage of your advertising budget do you anticipate will be related to food? 5%  
What percentage of your advertising budget do you anticipate will be drink related? 0
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

42. What is your estimated capacity? 100

43. Pursuant to Chapter 23 of the Madison General Ordinances, all restaurants and taverns serving alcohol beverages shall substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. For new establishments, the percentage will be an estimate.

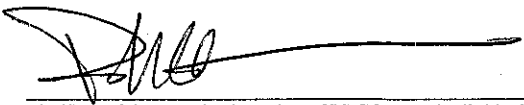
Gross Receipts from Alcoholic Beverages	30 %
Gross Receipts from Food and Non-Alcoholic Beverages	70 %
Gross Receipts from Other	— %
<b>Total Gross Receipts</b>	<b>100%</b>

44. Do you have written records to document the percentages shown?  Yes  No  
You may be required to submit documentation verifying the percentages you've indicated.

**Read carefully before signing:** Under penalty provided by law, the applicant states that the above information has been truthfully completed to the best of the knowledge of the signer. Signer agrees 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. Any lack of access to any portion of a licensed premise during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

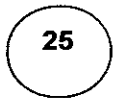
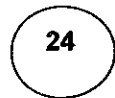
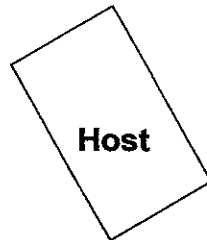
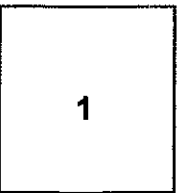
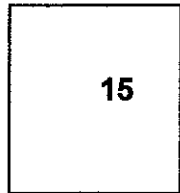
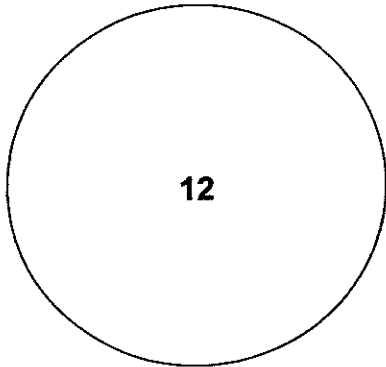
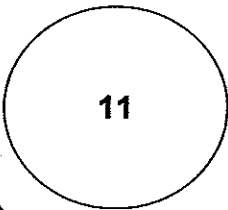
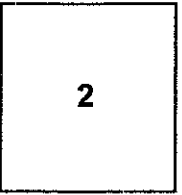
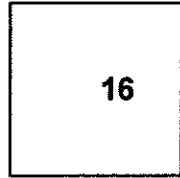
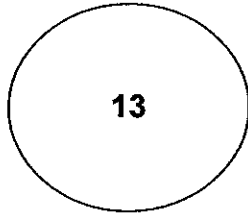
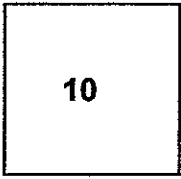
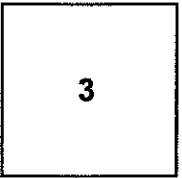
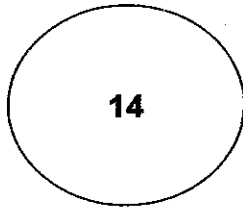
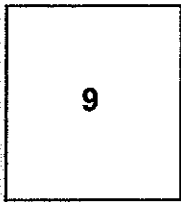
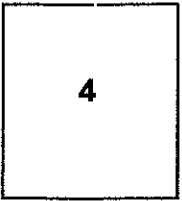
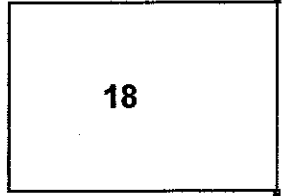
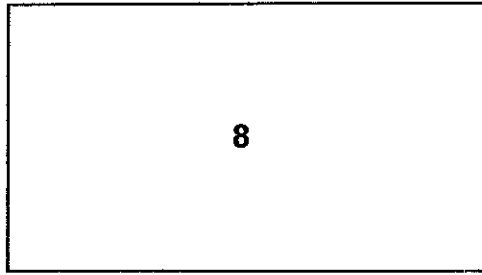
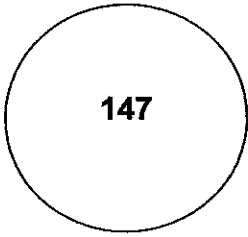
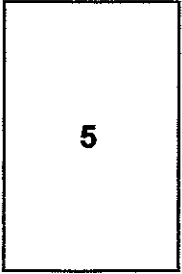
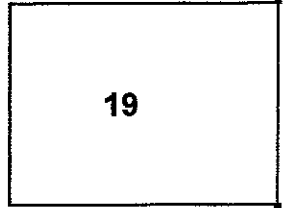
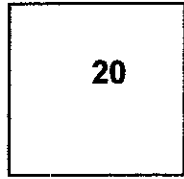
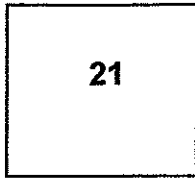
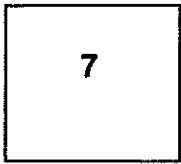
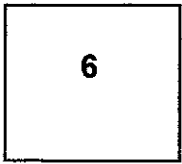
Subscribed and Sworn to before me:

this 27 day of April, 2010

  
\_\_\_\_\_  
(Officer of Corporation/Member of LLC/Partner/Individual)

  
\_\_\_\_\_  
(Clerk/Notary Public)

My commission expires 2-24-13



B  
A  
R

## Lombardino's History & Future

As most of you probably know, Lombardino's has been an institution since 1952 in the Madison community. Marcia & Patrick O'Halloran bought the restaurant in September of 2000 changing the food and wine selection to a more modern/contemporary style Italian restaurant. I started with them on day 1 as a bartender. I started managing the restaurant about 6 years ago. Unfortunately, over the years, Patrick & Marcia's marriage was not working and they decided to get a divorce. Over the past 3 years they have been working out the details of this divorce and I stepped up to run the business in Marcia's absence. Their divorce was final earlier this year.

Over these past 3 years I have been working with Patrick on a plan for me to become half owner of the business and continue the business. We have always worked well together and it seemed like an excellent option for the both of us.

Our plan is to stay the course of the past 10 years. Be an excellent neighborhood restaurant offering locally produced products, a menu that changes every 2 months, an all Italian wine list, and specialty cocktails all in a fun and nostalgic atmosphere. It has worked for us for the past 10 years and feel there is no reason to change our formula going into the future.

If there are any questions, please feel free to call me or email.

Thanks,

Michael Banas  
Owner  
Lombardino's Restaurant  
608-238-1922  
mb@lombardinos.com

# Antipasti & Insalate

## FRITTI MISTI

Buttermilk battered eggplant, artichoke, and red onion, served with lemon thyme aioli \$9

## ASPARAGUS alla MILANESE

Sautéed asparagus topped with an olive oil-fried organic egg\* garnished with house infused lemon oil, *Garden to Be* micro greens & Parmigiano-Reggiano cheese \$9

## CALAMARI FRITTI

Madison's Favorite! Delicately fried<sup>o</sup> squid served with marinara sauce, horseradish & lemon \$10

## INSALATA LOMBARDINO

Mixed greens with slivered red onion, shaved fennel & Italian parsley, dressed with fennel seed vinaigrette \$5

## SIGNATURE CAESAR SALAD

Romaine lettuce tossed with croutons, Parmigiano-Reggiano & lemon-anchovy dressing, garnished with an anchovy, olive tapenade & hard-cooked egg \$6

## SPRING GREEN SALAD

Watercress, fresh pea shoots, peas & escarole with toasted almonds and goat cheese, dressed with sweet wine vinegar & lemon infused olive oil \$9

## CREAM of FENNEL SOUP

With spicy fennel sausage, tarragon oil and snipped chive \$6

# Brick Oven Pizza

10 inch pizzas made following the Neapolitan tradition

## PIZZA LOMBARDINO

La Quercia Prosciutto di Parma ham, roasted garlic, olive oil, mozzarella cheese & fresh arugula \$11

## WOOD GRILLED ASPARAGUS

Provolone cheese, roasted mushrooms & garlic aioli \$12

## ROASTED APPLE & TOASTED PISTACHIO

With baby arugula & Taleggio cheese \$15

## THE FRABONI

Hot Italian sausage, San Marzano tomatoes, giardiniera & provolone \$12

## WILTED WATERCRESS & GOAT CHEESE PIZZA

With roasted garlic and a light sprinkling of mozzarella cheese \$11

*Lombardino's gift cards are a great gift and may be purchased from your server in any denomination.*

*Make sure you present your "Friends of Lombardino's" card to receive the points for your meal.*

*Not a card carrying member? Ask your server for details!*



# Pasta

## SPRING LINGUINI with CLAMS

Littleneck clams sautéed with San Marzano tomatoes, chili, butter, basil & lemon \$19

## FETTUCCHINE with SPRING VEGETABLES

Sauté of spinach, peas, broccoli & toasted pine nuts tossed in a garlic-mascarpone sauce \$17

## SPAGHETTI alla BOLOGNESE

The slow-simmered meat sauce of Bologna – locally raised *Cates Family Farm* beef cooked with *Jordandal Farm* ground pork, pancetta, tomatoes & white wine, topped with Parmigiano-Reggiano \$17

## ORECCHIETTE with FRABONI'S SAUSAGE & RAPINI

"Little ears" of pasta with *Fraboni's* hot Italian sausage, rapini, roasted garlic cream & a splash of brandy \$17

## EGGPLANT NAPOLETIANA

Crisp rounds of eggplant stacked with caramelized onions, basil & mozzarella, set on spaghetti with roasted eggplant, golden raisins & tomato marinara \$16

# Entrées

## GOAT CHEESE, CARAMELIZED ONION & SPINACH CREPELLE

Served with roasted fingerling potatoes, local mushrooms, asparagus, spring onions & thyme, set on artichoke-lemon cream \$17

## GRILLED PINN-OAK FARM LAMB RIB CHOPS\*

Local rack of lamb set on a spring salad of watercress, crumbled goat cheese, warm sweet peas, parsley & mint \$35

## PAN SEARED WILD ALASKAN HALIBUT

Set on spinach, halibut & spring onion mashed potatoes with *Primrose Farm* honey roasted carrots and sweet pea sauce \$22

## FILET of BEEF\* with FIVE LILLIES

6oz filet served with roasted fingerlings, five onion braise, veal reduction & a drizzle of balsamic vinegar \$33

## JORDANDAL FARM CHICKEN al MATTONE

Half local chicken under a brick served on soft mascarpone *Anson Mills* polenta with roasted garlic, lemon, Niçoise olives, fresh thyme, and pan drippings \$22

*This item contains pork. Pork can be eliminated from most dishes upon request.*

*\*Consumer Advisory required by local ordinance: Consuming raw or undercooked meat or eggs may pose a risk to your health  
A service charge of 18% will be added to parties of 8 or more*



# White Wines

Listed by weight

**PROSECCO "Prosecco 13"** ~ Adami, NV, Veneto

Italian bubbly, elegant notes of green apple, wildflower, mineral and toasted almond \$8/\$37

**PINOT GRIGIO** ~ Tiefenbrunner, 2008, Veneto

Light floral, peach and lemon on the nose; lively acidity, beautiful fruit & wonderful intensity \$7/\$32

**ORVIETO "Amabile"** ~ Bigi, 2008, Umbria

Similar in style to a Riesling, full bouquet of ripe fruit & refreshing finish \$7/\$32

**BIANCO FRIULI** ~ Zuani, 2007, Friuli

Fresh floral notes, citrus fruit on the creamy palate finishing with light mineral nuances \$8.50/ \$40

**SAUVIGNON BLANC** ~ Inama, 2008, Veneto

Pronounced tropical fruit notes, pristine palate and intense finish \$9/\$42

**PINOT GRIGIO "Benefiziumporer"** ~ Alois Lageder, 2007, Alto Adige

Single vineyard pinot grigio; full & rich with fragrant ripe fruit and long fresh finish \$8.50/\$40

**CHARDONNAY** ~ Tormaresca, 2007, Puglia

Bouquet of pear, apple and light mineral with full fruit on the palate & balanced finish \$6.50/\$29

**MOSCATO D'ASTI** ~ Saracco, 2008, Piemonte

A charming, elegant dessert wine with effervescence, notes of peach & apricot (Half Bottle) \$7.50/\$18

# Red Wines

**PINOT NOIR** ~ Wilhelm Walch, 2007, Alto Adige

Nice Italian pinot of incredible finesse showing cherry-berry fruit & a slight earthiness on the palate \$8/\$38

**MERLOT** ~ Stella, 2008, Veneto

Soft and round with good ripeness and plenty of black cherry & strawberry fruit \$6.50/\$29

**VALPOLICELLA CLASSICO SUPERIORE "Rafaël"** ~ Tommasi, 2007, Veneto

Big fruit palate cherry & red berry with hints of mocha; nice fruit forward finish \$7/\$32

**CHIANTI "Cetamura"** ~ Coltibuono, 2008, Tuscany

Notes of cherry mingle with light spice, nice intensity and good fruit structure \$6.50/\$29

**MONTEPULCIANO d'ABRUZZO** ~ Farnese, 2007, Abruzzo

Bright cherry & wild berry nose followed by a fruit forward palate with a nice finish \$6.50/\$29

**SYRAH & NERO d'AVOLA "Benuara"** ~ Cusumano, 2006, Sicily

Lush southern red wine with soft tannins, appealing red berry fruit & jammy finish \$7.50/\$35

**LAMBRUSCO DOLCE** ~ Ca De Medici, NV, Emilia-Romagna

True Italian Lambrusco – loaded with fruit and a light sparkle. Served chilled \$6.50/\$29

**CHIANTI CLASSICO** ~ Isole e Olena, 2007, Tuscany

Notes of raspberry, black currant & light oak with velvety tannins & well rounded finish \$7.50/\$35

**CABERNET SAUVIGNON** ~ Sant' Antonio, 2007, Veneto

Bright nose of plum & blackberry with soft, supple tannins and light smoky oak on the finish \$8/\$38

**SUPER TUSCAN "Villa Antinori"** ~ Antinori, 2005, Tuscany

Complex nose of ripe red fruit followed by full berry notes on the palate with a hint of vanilla oak \$8.50/\$40

**SANGIOVESE & CABERNET "Campaccio"** ~ Terrabianca, 2006, Tuscany

Luscious & rich, notes of cherry & plum fruit with some oak; big powerful finish \$9/\$42

**"RIPASSA"** ~ Zenato, 2007, Veneto

Excellent vintage ~ made in the classic ripasso method showing full, ripe jammy fruit on the palate \$10/ \$47

# Reserve Red Wines

**PINOT NOIR** ~ Saracco, 2007, Piedmonte

Bouquet of exceptional finesse, cherry, raspberry, strawberry and plum on the elegant, balanced palate \$65

**BAROLO** ~ Vietti, 2005, Piedmonte

Drinking wonderfully ~ super ripe aromas of dried red fruits, well developed tannins, full dry finish \$82

**BARBARESCO "Bric Turot"** ~ Prunotto, 2004, Piedmonte

Single vineyard Barbaresco ~ full, well balanced palate of cherry, currant & spice with a velvety finish \$69

**BRUNELLO DI MONTALCINO** ~ Altesino, 2004, Tuscany

Full-bodied and well structured with big, round tannins, supple fruit, light oak and a long finish \$91

**BRUNELLO DI MONTALCINO "Montosoli"** ~ Altesino, 1999, Tuscany

Single vineyard Brunello featuring raspberry, cherry & delicate spice, full bodied, long, expressive finish \$165

**CHIANTI CLASSICO RISERVA** ~ Capannelle, 2004, Tuscany

Absolutely Fabulous Riserva! Bouquet of cherry & dark berry with a full, deep palate \$70

**AGLIANICO "Taurasi"** ~ Mastroberardino, 2004, Campania

Decadent, powerful & rich showing deep dark berry fruit, excellent backing tannins & full finish \$88

**CHIANTI CLASSICO RISERVA DOCG** ~ Nittardi, 1998, Tuscany

Old vintage classico showing supple berry- cherry fruit elegantly framed by delicate hints of vanilla & leather \$81

**CABERNET SAUVIGNON "Bradisismo"** ~ Inama, 2003, Veneto

Complex notes of raspberry, tobacco, & some leather with abundant fruit offered on the palate \$64

**AMARONE "Selezione Antonio Castagnedi"** ~ Sant' Antonio, 2005, Veneto

Ripe berry fruit, spicy aromas of pepper and hints of cocoa, well structured, elegant palate \$77

**AMARONE** ~ Zenato, 2004, Veneto

Beautiful raisin & dried cherry abound on the nose & palate with an excellent finish \$84

## Bottled Beer

PERONI

CHIMAY TRIPLE

LAKE LOUIE PORTER

LAKE LOUIE PALE ALE

ALE AYSIUM HOPALICIOUS

MILLER LITE & HIGH LIFE

PABST BLUE RIBBON

CORONA

KALIBER (N/A)

## Soda & Juice

PEPSI, DIET PEPSI, 7-UP

MOUNTAIN DEW

RISHI ICED TEA, LEMONADE

VERNORS GINGER ALE, GINGER BEER

ITALIAN SODAS & CREMOSAS

SPRECHER ROOT BEER,

CREAM SODA or ORANGE DREAM

APPLE, ORANGE, GRAPEFRUIT

PINEAPPLE or CRANBERRY JUICE

SAN PELLEGRINO WATER

## Beer on Tap

NEW GLARUS MOON MAN

HAACKER PSCHORR WEISSE

CAPITAL BREWERY SUPPER CLUB

CAPITAL BREWERY BLONDE DOPPELBOCK

NEW GLARUS SPOTTED COW

LAKE LOUIE SCOTCH ALE

## House Cocktails

THE ELDERFLOWER

St. Germain elderflower liquor & prosecco \$8

NEGRONI

Campari, Death's Door gin and sweet  
vermouth with an orange twist \$7

THE LAMPSHADE

Fresh blood orange juice with Absolut  
Ruby Red & Cointreau \$8

POMEGRANATE MARTINI

Pama, Sobieski vodka & Cointreau \$8

BLOODORANGECELLO MARTINI

Housemade bloodorangecello & Stolli vodka \$8

# Appointment of New Liquor/Beer Agent

## To be completed by Corporate Officer or Member of LLC

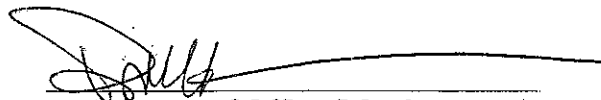
I, Patrick O'Halloran, officer/member for Pat & Mike Inc  
(Corporation/LLC), doing business as Lombardinos, authorize and appoint  
Patrick O'Halloran (Name) as the liquor/beer agent for the premise  
located at 2500 University Ave

Subscribed and sworn to before me this

27 Day of April, 2010

Maibeth Wigzel-Behl  
Notary Public, Dane County, Wisconsin

My Commission Expires 8-26-12

  
Signature of Officer/Member

## To be completed by appointed Liquor/Beer Agent


I, Patrick O'Halloran, appointed liquor/beer agent for  
Pat & Mike Inc (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 50 %.

Subscribed and sworn to before me this

27 Day of April, 2010

Maibeth Wigzel-Behl  
Notary Public, Dane County, Wisconsin

My Commission Expires 8-26-12

  
Signature of Agent

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