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City of Madison Liquor/Beer License Application

On-Premises Consumption: Class B Beer Class B Liquor Class C Wine Off-Premises Consumption: Class A Beer Class A Liquor Class A Cider Section A – Applicant If needed, a qualified interpreter can be provided at no charge to you. Would you like an interpreter? Yes (language: ____)
No (If you answer no and you do require an interpreter, the ALRC will refer your application to a subsequent meeting and this mage delay your application process) Si usted requiere o necesita un/a intérprete, nosotros podemos proveer un/a intérprete sin costo alguno. ¿Le gustaría tener un/a intérprete? ☐ Sí, lenguaje ☐ No. Si usted escoge "no" en la solicitud/aplicación, y usted sí requiere un/a intérprete, el comité remitirá su solicitud para una nueva junta y esto puede atrasar el proceso de su solicitud. This application is for the license period ending June 30, 20 18 2. List the name of your □ Sole Proprietor, □ Partnership, □ Corporation/Nonprofit Organization or 3. ☑ Limited Liability Company exactly as it appears on your State Seller's Permit. Gallery 1444 Maria's Trade Name (doing business as) 4. 1444 E. Washington Ave, Madison WI 53704 Address to be licensed 5. 1444 E. Washington Ave, Madison WI 53704 Mailing address ____ 6. Anticipated opening date 7. Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant 8. named in question 2? ☑ No ☐ Yes (explain) Does another alcohol beverage licensee or wholesale permitee have interest in this business? M No ☐ Yes (explain) _____ Section B—Premises 10. Describe in words the building or buildings where alcohol beverages are to be sold and stored. Include all rooms including living quarters, if used, and any outdoor seating used for the sales, service, and/or storage of alcohol beverages and records. Alcohol beverages may be sold and stored only on the premises as approved by Common Council and described on license. Multi-use building houses gallery space, event space, museum, artist studios and other tenants. Proposed space for Maria's includes dedicated spaces for patrons on the main floor, storage space in basement, and access to the art gallery space on main floor.

Proposed space includes entrance and large windows on E. Washington Ave.

			y 14, showing the space describ	ed above.		
12.	Applicants for or	n-premises consumption: I	ist estimated capacity49			
13.	Describe existing parking and how parking lot is to be monitored. Street parking available.					
14.	Was this premises licensed for the sale of liquor or beer during the past license year?					
	· ·	, license issued to		(name of licensee)		
15.	Attach copy	of lease.				
This	section applies t	orate Information to corporations, nonprofit o and partnerships, skip to S	rganizations, and Limited Liabilit ection D.	ry Companies only.		
16.	Name of liquor license agentJohn Henry Chandler					
		ich agent resides Wauna				
18.	How long has th	ne agent continuously resid	ed in the State of Wisconsin?	39 years		
	Appointment of agent form and background check form are attached.					
20.	Has the liquor license agent completed the responsible beverage server training course?					
20.	☐ No, but will complete prior to ALRC meeting ☐ Yes, date completed ☐ July 2015					
21.	State and date of registration of corporation, nonprofit organization, or LLC. Wisconsin, 12/10/2015					
22.	In the table below list the directors of your corporation or the members of your LLC. Attach background check forms for each director/member.					
	Title Member	Name John H. Chandler	City and State of Residence Waunakee, WI			
	Member	Obasi U. Torti	Madison, WI			
	Member	Alice C. Torti	Madison, WI			
23.	demand require	d or permitted by law to be	LC. This is your agent for service served on the corporation. This	e of process, notice or s is not necessarily the		
-	same as your lice Alice C. To	. •				

24.	Is applicant a subsidiary of any other corporation or LLC? No □ Yes (explain)				
25.	. Does the corporation, any officer, any director, any stockholder, liquor agent, LLC, any me or any manager hold any interest in any other alcohol beverage license or permit in Wisco				
	No □ Yes (explain)				
	ction D—Business Plan What type of establishment is contemplated? □ Tavern ☑ Nightclub □ Restaurant □ Liquor Store □ Grocery Store				
	☐ Convenience Store without gas pumps ☐ Convenience Store with gas pumps				
	□ Other				
27.	Business description Beer and wine for patrons of events at Art In and Maria's.				
28.	Hours of operationevent based, no later than 11pm				
29.	Describe your management experience John currently operates Art In, LLC. Alice has an				
	MBA with extensive management experience. Obasi is currently in a management role.				
	John has experience as a security person for the Annex on Regent St.				
30.	List names of managers below, along with city and state of residence.				
	John H. Chandler, Waunakee WI Alice Torti, Madison WI				
	Obasi Torti, Madison, WI				
31.	Describe staffing levels and staff duties at the proposed establishment				
	Part time bartender with owners managing.				
32.	Describe your employee training Orientation upon hire and trial of 1-3 events.				

33.	Utilizing your market research, describe your target market.				
	Existing patrons of Art In and Maria's events.				
34.	Describe how you plan to advertise and promote your business. What products will you be advertising?				
	All advertising will be onsite during Art In events or in co-op with Art In and Maria's				
	online presence.				
35.	Are you operating under a lease or franchise agreement? ■ No □ Yes				
36.					
This off p	ction E—Consumption on Premises s section applies to Class B and Class C applicants only. Class A license applicants (consumption premises) may skip to Section F.				
37.	Do you plan to have live entertainment? No Yes—what kind? In association with				
	Art In and Maria's events.				
38.	What age range do you hope to attract to your establishment?				
39.	What type of food will you be serving, if any? prepackaged foods ☐ Breakfast ☐ Brunch ☐ Lunch ☐ Dinner				
	Submit a sample menu if applicable. What will be included on your operational menu? ☐ Appetizers ☐ Salads ☐ Soups ☐ Sandwiches ☐ Entrees ☐ Desserts ☐ Pizza ☐ Full Dinners				
41.	During what hours of operation do you plan to serve food?event based				
42.	What hours, if any, will food service <u>not</u> be available? <u>none</u>				
43.	Indicate any other product/service offered. none				
44.	Will your establishment have a kitchen manager? ☑ No ☐ Yes				
45.	Will you have a kitchen support staff? ☑ No ☐ Yes				
46.	How many wait staff do you anticipate will be employed at your establishment?				
	During what hours do you anticipate they will be on duty?				
47.	Do you plan to have hosts or hostesses seating customers? ☑ No ☐ Yes				

48.	Do your plans call for a full-service bar? No Yes 7 If yes, how many barstools do you anticipate having at your bar? How many bartenders do you anticipate having work at one time on a busy night? 2				
49.	Will there be a kitchen facility separate from the bar? ■ No □ Yes				
50.	Will there be a separate and specific area for eating only?				
	No ☐ Yes, capacity of that area				
51.	What type of cooking equipment will you have? □ Stove □ Oven □ Fryers □ Grill □ Microwave				
52.	Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products? ■ No □ Yes				
53.	What percentage of payroll do you anticipate devoting to food operation salaries?n/a				
54.	our business plan includes an advertising budget:				
	What percentage of your advertising budget do you anticipate will be related to food?none				
	What percentage of your advertising budget do you anticipate will be drink related?none				
55.	Are you currently, or do you plan to become, a member of the Madison—Dane County Tavern League or the Tavern League of Wisconsin? □ No ▼ Yes				
56.	Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association? ☑ No ☐ Yes				
57.	All restaurants and taverns serving alcohol must substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. New establishments estimate percentages				
	90 % Alcohol 10 % Food				
58.	Do you have written records to document the percentages shown? ☑ No ☐ Yes You may be required to submit documentation verifying the percentages you've indicated.				
Sec	ction F—Required Contacts and Filings				
59.	I understand that liquor/beer license renewal applications are due April 15 of every year, regardless of when license was initially granted. □ No ☑ Yes				
60.	I understand that I am required to host an information session at least one week before the ALRC meeting. ☐ No ☑ Yes				
61.	I agree to contact the Alderperson for this location to discuss my application and to invite the Alderperson to my information session. □ No ▼ Yes				
62.	I agree to contact the Police Department District Captain for this location prior to the ALRC meeting. ☐ No ☑ Yes				
63.	I agree to contact the Alcohol Policy Coordinator prior to the ALRC meeting. No Yes				
64.	and the state of the ALDC mosting				

Taps \$5.00

Karben4

Champagne Tortoise English Mild Ale 5.4%

House of Brews w/ Vintage
My Own Private IPL 7.6%

Bottle List \$4.00

Karben4

NightCall Porter 6.5% Fantasy Factory IPA 6.3% Dragon Flute APA 5.3% Block Party Amber 5.6% Lady Luck Imperial Red 7.5%

Next Door Brewing

Bubbler Blond Ale 4.5% Kaleidospoke APA 6.0% Luminous IPA 6.8%

One Barrel Brewing

Commuter Kolsch 4.8% Tiny Giant Citra Sasion 6.1% Penguin Pale Ale 6.2% Banjo Cat Black IPA 6.2%

Ale Asylum

Hopalicious APA 5.7%
Unshadowed Hefeweizen 6.0%
Ambergeddon Amber 6.7%
Madtown Nutbrown Brown Ale 5.5%

New Glarus

Spotted Cow Farmhouse Ale 4.8%

Cans \$3.00

PBR American Lager 4.7% Miller Lite Pilsner

Taps \$5.00

Karben4

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My Own Private IPL 7.6%

Bottle List \$4.00

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New Glarus
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Cans \$3.00

PBR American Lager 4.7% Miller Lite Pilsner

Non-Alcoholic Craft Soda \$3.00

Wisco Pop Soda
Ginger
Strawberry
Cherry

"The beer tastes good to my throat, cold and bitter, and the three boys and the beer and the queer freeness of the situation makes me feel like laughing forever."

-Sylvia Plath

"Fill with mingled cream and amber,
I will drain that glass again.
Such hilarious visions clamber
Through the chambers of my brain.
Quaintest thoughts — queerest fancies,
Come to life and fade away:
What care I how time advances?
I am drinking ale today."

-Poe

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Maria;

Maria;



1 PROPOSED SITE PLAN - OPTION A

EXLERIOR BENOVATION

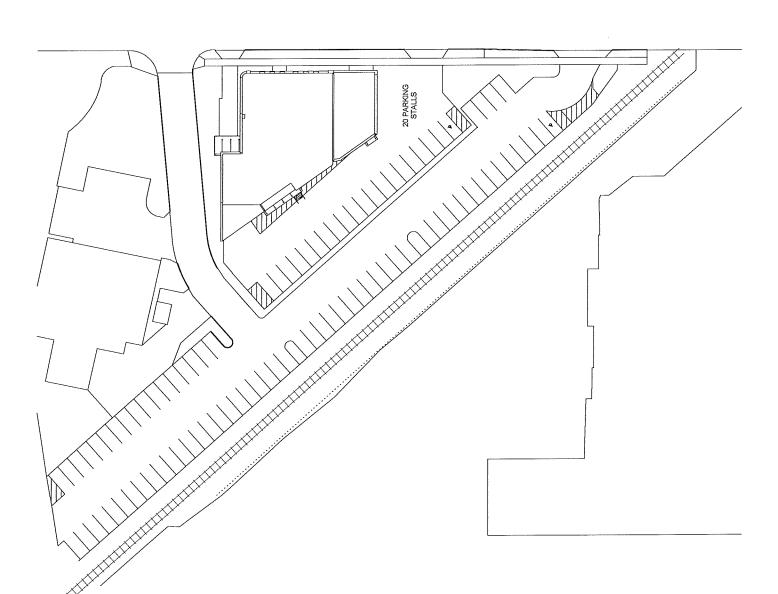
EACHWOOD STREET

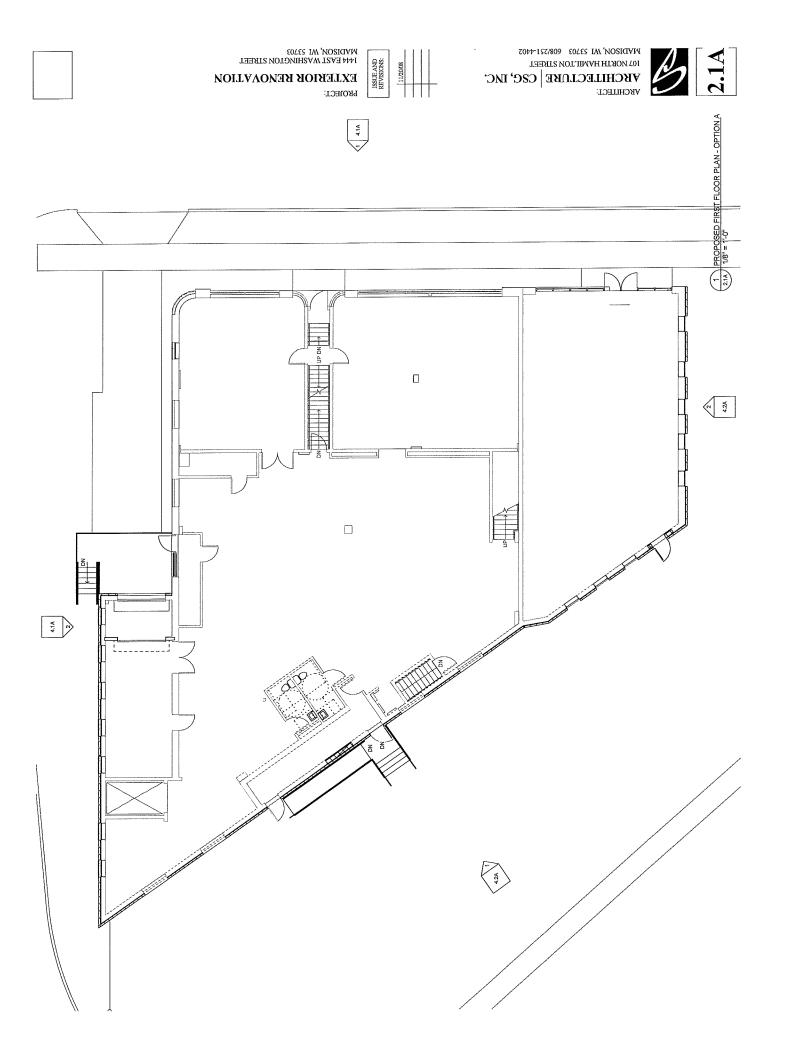
ISSUE AND
REVISIONS:

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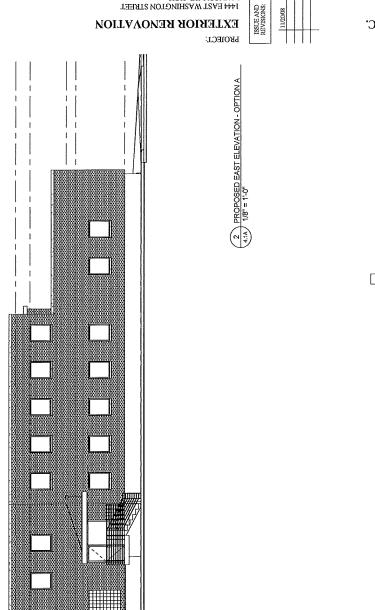


MADISON, WI 53703 608/251-4402

107 NORTH HAMILTON STREET ARCHITECTURE CSG, INC.

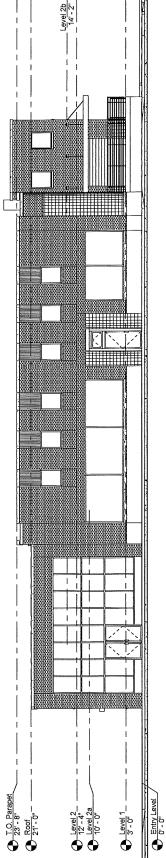


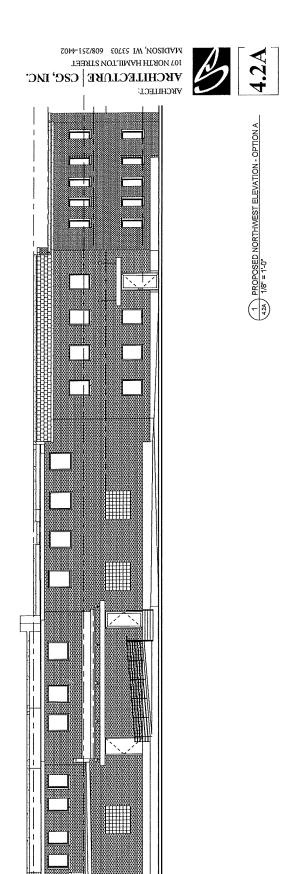




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Level 2 12'-4"



