

PLAN
LEVEL 1



BUSINESS PLAN

For the Acquisition of

Hooters of Brookfield – 17105 West Bluemound Road, Brookfield, WI 53005

Hooters of Madison – 2639 East Springs Drive, Madison, WI 53704

by

Bchara (Bosch) Mouannes

INTRODUCTION

Bachara (Bosch) Mouannes has entered into a LOI with Hooters of America Inc., for the purchase of two company-owned and operated Hooters restaurants in the Wisconsin market. This summary is intended to set forth the buyer's qualifications and plans.

HOOTERS IS AND WILL ALWAYS BE A *World-Famous* CASUAL DESTINATION WHERE GUESTS ARE INVITED TO RELAX, ENJOY GREAT FOOD, WATCH THEIR FAVORITE SPORTS AND BE LIBERATED FROM THE ORDINARY.

BACKGROUND

Bosch Mouannes is a dynamic leader with over 20 years of extensive experience in restaurant and convenience store operations, and marketing.

While maintaining dual residency in FL and CA, Bosch owns five **Denny's** restaurants in Florida and four **7-Eleven's** in Florida. Bosch previously owned six Lyon's restaurants in Northern California.

The Mouannes family, including his brother Abdo, both wives, and their adult children all are active in the family's various restaurant holdings.

Bosch and family have been successful in taking absentee run locations, and turning them around. They were successful reversing negative sales trends and earnings in the Lyon's restaurants before selling them, and have increased sales at the Florida Denny's by over 35% since acquiring them. In both instances, their successful strategy was based upon 1) Operations, 2) Facility improvements, and 3) Marketing, set in a realistic timeline.

OBJECTIVE

The Buyer's objective is to acquire these Hooters locations, reverse the negative sales trend, improve profitability, and expand the market.

- The first-year sales are forecasted to increase by 5%
- The sales are forecasted to increase by 15% at each location as it is remodeled
- New locations will be opened in accordance with the Development Schedule
- The Buyer's five Denny's in FL have been listed for sale with National Franchise Sales and there are several offers in play; however, the Buyer does not need to sell the existing Denny's to have sufficient liquidity for the acquisition, and the Denny's are fully managed with an in-market approved operator.



OWNERSHIP & ORGANIZATION

Owls Brawl, LLC will be the entity for the Wisconsin Hooters. The ownership structures for the two acquiring entities are as follows:

Owls Brawl, LLC	Ownership
Bosch Mouannes	50%
Charbel Mouannes	50%
Total	100%

Bosch plans on being actively involved in this turnaround/development project, and the Mouannes family will bring several strengths to the Hooters brand. His family will be an integral part to all aspects of the operation. They are experienced operators and managers and fully understand the importance of customer service, cleanliness and positive representation of the brand.

Bosch plans to implement and utilize the existing support infrastructure from his other franchise concepts.

- **Bosch Mouannes** will oversee all aspects of Operations and Development
- **Abdo Mouannes** will be the Director of Operations
- **Christine Mouannes** will be responsible for Accounts Payable/Receivable
- **Nayla Mouannes** will be responsible for Marketing, Administration, and HR.
- **Tina Locklear** will continue as the group's Legal Counsel

MANAGEMENT

Abdo Mouannes will relocate to the WI/IL area, and be the Designated Operator overseeing the day to day management supervision of the seven Hooters restaurants. Abdo will have no ownership interest in Hooters, but has years of management experience in food service and has worked in similar capacity for the Denny's in FL.

Each restaurant has approximately 40 employees, and the typical three salaried managers (GM, BOH, FOH or Bar). Bosch and Abdo will be developing a "training store", and evaluating the existing Hooters "hourly" managers for future management positions.

OPERATIONS

The Buyer seeks to upgrade the current operations, by inspiring, inspecting, leading and supporting the existing management and crew.

To ensure success, the group will utilize their 25 years of expertise in managing and overseeing on a day-to-day basis, along with support of the Franchisor and by implementing proper procedures, recipes, and adequate staff. The focus will begin with management by providing proper tools and training, they can exceed the guest's expectations.



Bosch and Abdo will meet with all management and staff will be assessed and retraining will be provided as needed to ensure staff is meeting the Hooters brand standard. There will be a focus on building a strong team of employees and managers to provide highly appealing customer service and improved plate presentation, while reducing food costs and decreasing waste, while maintaining the Hooters brand food quality. Hooters girls are trained to excel in customer service and provide energy, charisma and engaging conversation that keep guests coming back.

A daily sales quota for each of the servers will be established. Employees will be trained on suggesting selling techniques such as cross selling and up selling the menu, with significant focus on bar sales. Intelligent cross selling increases overall customer satisfaction by helping to find the product that best meets the customer's stomach. Customer satisfaction increases customer loyalty. Cross selling isn't just a sales tactic; it's a customer happiness tactic that can help you build deeper relationships with customers by delivering more value. Cross selling can increase the lifetime value of your loyal customers, paying off for many years down the line. This tactic is a valuable skill for anyone delivering customer service, because it can help you achieve your number one goal: make your customers happier.

- ✓ Both Abdo and Bosch will attend and complete the HOA training for operators
- ✓ Current store management will be retained at transfer for a smooth transition
- ✓ Abdo and Bosch will visit each store several times a week during the first six months
- ✓ Each Manager will be assessed in the first 30 days and again in 100 days
- ✓ Fundamentals will be emphasized
- ✓ Abdo and Bosch will set various goals with each manager, tied to metrics and bonus
- ✓ The philosophy is to exceed the Hooters brand standard
- ✓ Improve delivery speed, delivery service and deliver food quality consistency.
- ✓ Ensure unsurpassed food quality for each and every guest through more consistent food production procedures.

MARKET OVERVIEW

Wisconsin

Wisconsin, known as "America's Dairy Land," is driven by manufacturing, agriculture and health care. Manufacturing accounts for about 20% of the state's Gross Domestic Product. Wisconsin produces about a quarter of America's cheese, leading the nation in cheese production. A large part of the state's manufacturing sector includes commercial food processing, including well-known brands such as Oscar Mayer, Tombstone frozen pizza, Johnsonville brats, and Usinger's sausage. Kraft Foods alone employs over 5,000 people in the state.

Tourist destinations such as the House on the Rock near Spring Green, Circus World Museum in Baraboo, and The Dells of the Wisconsin River draw thousands of visitors annually, and festivals such as Summerfest and the EAA Oshkosh Airshow draw international attention, along with hundreds of thousands of visitors. Given the large number of lakes and rivers in the state, water recreation is very popular. In the North Country, what had been an industrial area focused on timber has largely been transformed into a vacation destination. Popular interest in the



environment and environmentalism, added to traditional interests in hunting and fishing, has attracted a large urban audience within driving range. The distinctive Door Peninsula, which extends off the eastern coast of the state, contains one of the state's tourist destinations, Door County. Door County is a popular destination for boaters because of the large number of natural harbors, bays, and ports on the Green Bay and Lake Michigan side of the peninsula that forms the county. The area draws hundreds of thousands of visitors yearly to its quaint villages, seasonal cherry picking, and fish boils.

Public post-secondary education in Wisconsin includes both the 26-campus University of Wisconsin System, with the flagship university, University of Wisconsin–Madison, and the 16-campus Wisconsin Technical College System. Private colleges and universities include Alverno College, Beloit College, Cardinal Stritch University, Carroll University, Carthage College, Concordia University Wisconsin, Edgewood College, Lakeland College, Lawrence University, Marquette University, Medical College of Wisconsin, Milwaukee School of Engineering, Ripon College, St. Norbert College, Wisconsin Lutheran College, and others.

In Wisconsin, the legal drinking age is 21, except when accompanied by a parent, guardian, or spouse who is at least 21 years old. Age requirements are waived for possessing alcohol when employed by a brewer, brewpub, beer and/or liquor wholesaler, or producer of alcohol fuel. The minimum legal age to purchase alcohol is 21, with no exceptions. The Absolute Sobriety law states that any person not of legal drinking age (currently 21 years of age) may not drive after consuming alcohol. Drinking has long been considered a significant part of Wisconsin culture, and the state ranks at or near the top of national measures of per-capita alcohol consumption, consumption of alcohol per state, and proportion of drinkers. Consumption per-capita per-event, however, ranks low among the nation; number of events (number of times alcohol is involved) is significantly higher or highest, but consumption at each event smaller, marking Wisconsin's consumption as frequent and moderate. Factors such as cultural identification with the state's heritage of German immigration, the longstanding presence of major breweries in Milwaukee, and a cold climate are often associated with the prevalence of drinking in Wisconsin.

Wisconsin is also home to the NFL's Greenbay Packers, MLB's Milwaukee Brewers and the NBA's Milwaukee Bucks.

LOCATIONS

Hooters of Brookfield: 17105 W Bluemound Rd., Brookfield, WI 53005

The Hooters of Brookfield is a freestanding location in The Plaza, across from the Brookfield Fashion Center

Direct Competition: Buffalo Wild Wings (0.2 mi), KFC, Boston Market, Golden Chicken, Chick-Fil-A, Filippo's Pizza & Chicken



Hooters of Madison: 2639 East Springs Drive, Madison, WI 53704



The Hooters of Madison is a freestanding location near the East Towne Mall.

Direct Competition: Buffalo Wild Wings (0.6 mi), KFC, Chick-Fil-A, Popeye's, Pizza Ranch



FACILITIES

Both Hooters of Brookfield and Hooters of Madison will require a remodel within one year of the closing date on the sale (due approximately April 2019).

The Hooters remodel includes interior and exterior design enhancements, with a focus on contemporary comfort that matches the fun-loving persona of the brand. From more comfortable seating with revamped high backed chairs and booths, to sleek finishes and top-of-the-line AV packages, the new look is designed to enhance the guest dining experience from the moment they walk through the doors. The newly improved restaurants also include a more vibrant centrally located bar area, offering a wide selection of cocktails and craft beers.



Hooters has completed over 120 remodels since 2013, and are on schedule to complete 25-30 per year over next 5 years. To date, the exceptional sales lifts and very compelling ROI for remodeling, have broadened the appeal of the brand demographically. The exterior changes are eye catching and create new visibility in a cluttered environment. The remodels averaging 10% sales lift and 26% ROI since 2012. The cost of these remodels, combine with the deferred maintenance, are generally between \$200,000 to \$550,000 per store.

MARKETING

In addition to participation in Hooters major media programs, the restaurants will be promoted aggressively through local promotion and Public Relations. The marketing will combine the brand awareness of Hooters with a strong community involvement and local marketing programs to help maximize profit and create an opportunity to foster local relationships and build loyalty within the community.

Plans to improve local store marketing include:

- Social Media utilization
- Advertising in local newspapers and Penny Saver
- Flyers and coupons



- Door to Door Marketing – introduction to the immediate residential community
- Discounts for churches, local businesses and residents
- Sponsorship Programs for local recreational and interscholastic teams
- Fundraising for charity and local schools
- Incentive to businesses that allow in-store advertisement
- Participation in local community events
- Direct mailings in Valpaks
- E-mail Club that distributes Birthday, Christmas, Graduation, etc. promotions
- Business to business marketing within local community
- Gift Card promotions

ACQUISITION FINANCING

Bosch will be acquiring these locations with cash from existing liquidity, no financing will be necessary. However, limited financing for the remodels and development will be sought as needed, as he believes in reinvesting into the business.

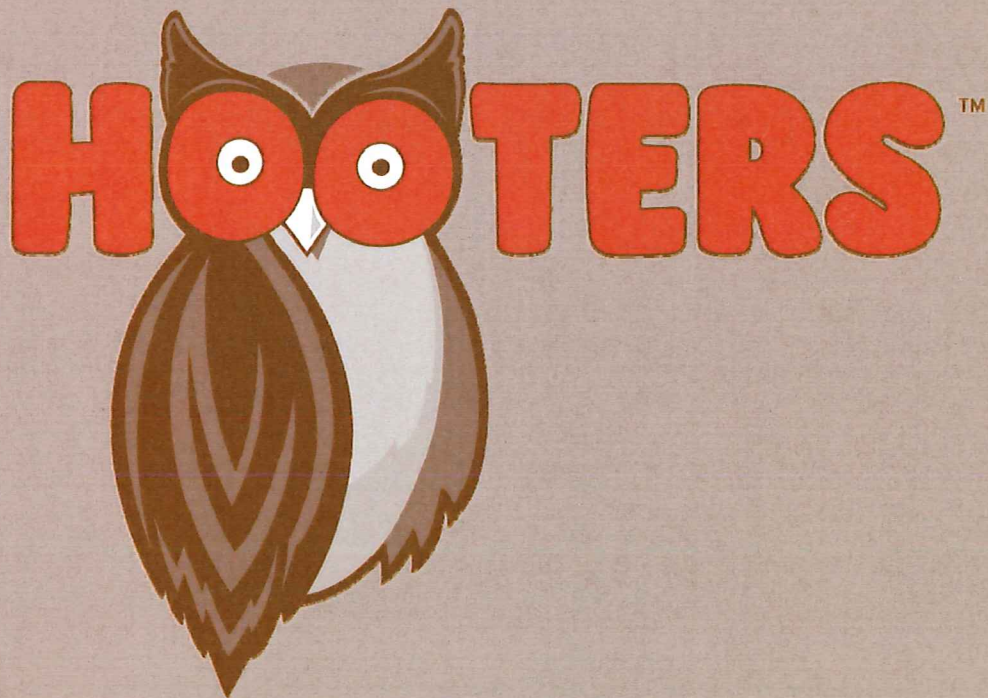
NEW STORE DEVELOPMENT

Mouannes will be developing four additional restaurants over the next few years in the Wisconsin Counties of Brown, Dane, Milwaukee, and Outagamie. They are expected to develop their first Hooters by June 1, 2019 and their fourth by June 1, 2022. They are also interested in acquiring additional existing locations if the opportunity arises.

SUMMARY

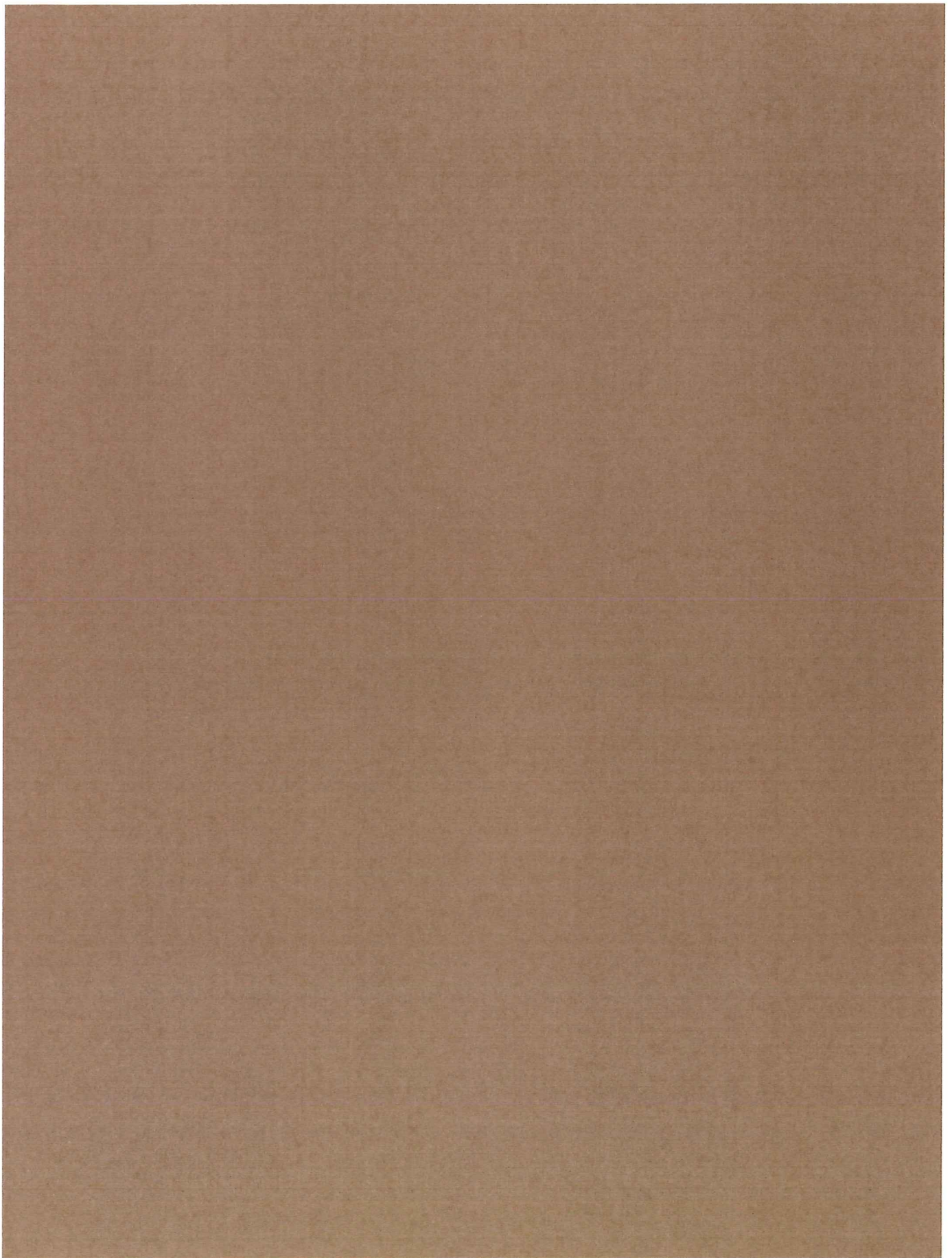
Bosch plans to increase sales by using his established and proven operations, support infrastructure, and ability to improve local store marketing campaigns. The sales boost will continue to be supported into the second year of operations through an aggressive remodel and marketing plan. Bosch will be expanding in his designated territories to develop the four new Hooters, over the course of four years. The family will bring renewed focus to these absentee run operations, and drive sales well above where they stand today.





SIGNATURE DRINKS RECIPE
REFERENCE GUIDE

2017



3-MILE BLOODY MARY

Amount	Measure	Ingredients	Procedure
1.25	oz.	Absolut Vodka	Build
3.5	oz.	Bloody Mary Mix	
0.5	oz.	Hooters 3 Mile Wing Sauce (no substitutions)	

Amount	Measure	Garnish	Glassware
1	each	Celery Stalk	Juice/Frozen
1	each	Olive & Lime Wedge	
1	each	Old Bay Seasoning Rim	
1	each	Whole Bacon Strip	
2	each	Sliced Jalapeno Wheels	



ABSOLUT LEMON DROP

Amount	Measure	Ingredients	Procedure
1.25	oz.	Absolut Citron Vodka	Shake & Strain

Amount	Measure	Garnish	Glassware
1	each	1/2 Sugar Rim	Chilled Rocks
1	each	Lemon Wedge	

AMERICAN MULE

Amount Measure		Ingredients	Procedure
1.25	oz.	Absolut Vodka	Build
0.5	oz.	Ginger Re'al Infused Syrup	
2	each	Lime Wedges - Squeeze & Drop	
3	oz.	Top With Lemon-Lime Soda	
--	--	Stir Gently	
Amount Measure		Garnish	Glassware
		No Straw	Copper Mug or Juice/Frozen



BERRY ICED TEA

Amount Measure		Ingredients	Procedure
0.5	oz.	Bacardi Superior Rum	Modified Shake & Strain
0.5	oz.	Smirnoff Vodka	
0.5	oz.	Tanqueray Gin	
2	oz.	Lime Sour	
0.5	oz.	Re'al Blueberry Syrup	
--	--	Shake above ingredients with ice and strain over fresh ice	
1	oz.	Top with Pepsi Cola	
Amount Measure		Garnish	Glassware
1	each	Orange Wedge	Juice/Frozen

Amount	Measure	Ingredients	Procedure
1.25	oz.	Pinnacle Cherry Vodka	Bomb Set Up
0.25	oz.	Grenadine	
--	--	Shake above ingredients with ice strain into a shot glass	
3	oz.	Red Bull Energy Drink in Draught Glass	

Amount	Measure	Garnish	Glassware
			Shot Glass/Draught Glass

CHERRY BOMB



Amount	Measure	Ingredients	Procedure
1	oz.	Fireball Whiskey	Shake & Strain
1	oz.	Bailey's Irish Cream	

Amount	Measure	Garnish	Glassware
			Chilled Rocks

CINNAMON TOAST CRUNCH

CLEARWATER PUNCH DAIQUIRI

Amount	Measure	Ingredients	Procedure
1.25	oz.	Bacardi Superior Rum	Blender
4	oz.	Strawberry Flavor	
18	oz.	Ice	
0.25	oz.	Float Myers's Dark Rum	
Amount	Measure	Garnish	Glassware
1	each	Lime Wedge	Juice/Frozen



FIREBERRY BOMB

Amount	Measure	Ingredients	Procedure
3	oz.	Cranberry Juice	Bomb Set Up
1	oz.	Fireball Cinnamon Whiskey	
Amount	Measure	Garnish	Glassware
			Shot Glass/Draught Glass

GIN N JUICE



HOOT PUNCH

Amount Measure		Ingredients	Procedure
1.25	oz.	Tanqueray Gin	Modified Shake & Strain
0.5	oz.	Lime Sour	
0.5	oz.	Mango Puree	
--	--	Shake above ingredients with ice and strain over fresh ice	
3	oz.	Top with Mountain Dew	

Amount Measure		Garnish	Glassware
1	each	Orange Wedge	Juice/Frozen

Amount Measure		Ingredients	Procedure
0.75	oz.	Smirnoff Citrus Vodka	Modified Shake & Strain
0.75	oz.	Malibu Coconut Rum	
2	oz.	Lemonade	
0.75	oz.	Grenadine	
0.5	oz.	Pineapple Juice	
--	--	Shake above ingredients with ice and strain over fresh ice	
1	oz.	Top with Mountain Dew	

Amount Measure		Garnish	Glassware
1	each	Cherry	Juice/Frozen

HOOTERADE BLUE RASPBERRY

Amount Measure		Ingredients	Procedure
1.25	oz.	UV Blue Vodka	Modified Shake & Strain
0.75	oz.	Blue Curacao	
2	oz.	Lemonade	
0.5	oz.	Agave Nectar	
--	--	Shake above ingredients with ice and strain over fresh ice	
1	oz.	Top with Mountain Dew	
Amount Measure		Garnish	Glassware
1	each	Lemon Wedge	Juice/Frozen



HOOTERADE ORANGE

Amount Measure		Ingredients	Procedure
1.25	oz.	Smirnoff Orange Vodka	Modified Shake & Strain
.75	oz.	Gran Gala	
0.5	oz.	Grenadine	
0.5	oz.	Mango Puree	
0.5	oz.	Passion Fruit Re'al Infused Syrup	
2	oz.	Orange Juice	
--	--	Shake above ingredients with ice and strain over fresh ice	
Amount Measure		Garnish	Glassware
1	each	Orange Wedge	Juice/Frozen

Amount	Measure	Ingredients	Procedure
1.25	oz.	Bacardi Mango Fusion	Modified Shake & Strain
0.5	oz.	Mango Puree	
2	oz.	Lemonade	
1	oz.	Pineapple Juice	
--	--	Shake above ingredients with ice and strain over fresh ice	
1	oz.	Top with Mountain Dew	

Amount	Measure	Garnish	Glassware
1	each	Orange Wedge	Juice/Frozen



Amount	Measure	Ingredients	Procedure
1.25	oz.	Southern Comfort	Spindled
0.75	oz.	Captain Morgan Spiced Rum	
2	oz.	Cranberry Juice	
1	oz.	Pineapple Juice	
0.25	oz.	Grenadine	
--	--	Spindle above ingredients and pour over ice	
0.25	oz.	Float Myers's Dark Rum	

Amount	Measure	Garnish	Glassware
1	each	Orange Wedge	Juice/Frozen
1	each	Cherry Speared	

HOOTERADE MANGO

HURRICANE

IRISH RITA

Amount	Measure	Ingredients	Procedure
1.25	oz.	Jameson Irish Whiskey	Modified Shake & Strain
4	oz.	Lime Sour	
0.5	oz.	Agave Nectar	
Amount	Measure	Garnish	Glassware
1	each	Lime Wedge	Juice/Frozen



JAGER BOMB

Amount	Measure	Ingredients	Procedure
1.25	oz.	Jägermeister	Bomb Set Up
--	--	Shake above ingredients with ice strain into a shot glass	
3	oz.	Red Bull Energy Drink in Draught Glass	
Amount	Measure	Garnish	Glassware
			Shot Glass/Draught Glass

Amount Measure		Ingredients	Procedure
1.25	oz.	Sauza 100% Blue Agave Tequila	Blender
4	oz.	Lime Sour	
1	oz.	Orange Juice	
18	oz.	Ice	

Amount Measure		Garnish	Glassware
1	each	Salt Rim	Juice/Frozen
1	each	Lime Wedge	



Amount Measure		Ingredients	Procedure
1.25	oz.	Sauza 100% Blue Agave Tequila	Modified Shake & Strain
4	oz.	Lime Sour	
1	oz.	Orange Juice	

Amount Measure		Garnish	Glassware
1	each	Salt Rim	Juice/Frozen
1	each	Lime Wedge	

**LEGENDARY MARGARITA
FROZEN**

**LEGENDARY MARGARITA
ROCKS**

LONG ISLAND ICED TEA

Amount	Measure	Ingredients	Procedure
0.5	oz.	Bacardi Superior Rum	Modified Shake & Strain
0.5	oz.	Smirnoff Vodka	
0.5	oz.	Tanqueray Gin	
0.5	oz.	Gran Gala	
2	oz.	Lime Sour	
--	--	Shake above ingredients with ice and strain over fresh ice	
1	oz.	Top with Pepsi Cola	

Amount	Measure	Garnish	Glassware
1	each	Lemon Wedge	Juice/Frozen



MAKER'S MARK NEAT

Amount	Measure	Ingredients	Procedure
1.25	oz.	Maker's Mark Bourbon Whiskey	Neat

Amount	Measure	Garnish	Glassware
			Shot Glass

MELON MULE



MOONSHINE LIT

Amount Measure		Ingredients	Procedure
1.25	oz.	Grey Goose Le Melon Vodka	Build
0.5	oz.	Ginger Re'al Infused Syrup	
2	each	Lime Wedges - Squeeze & Drop	
3	oz.	Top with Lemon-Lime Soda	
--	--	Gently Stir	

Amount Measure		Garnish	Glassware
		No Straw	Copper Mug or Juice/Frozen

Amount Measure		Ingredients	Procedure
0.5	oz.	Bacardi Superior Rum	Modified Shake & Strain
0.5	oz.	Tanqueray Gin	
0.5	oz.	Ole Smoky Moonshine	
0.5	oz.	Gran Gala	
2	oz.	Lime Sour	
--	--	Shake above ingredients with ice and strain over fresh ice	
1	oz.	Top with Pepsi Cola	

Amount Measure		Garnish	Glassware
1	each	Lemon Wedge	Juice/Frozen

ORANGE PRIDE SANGRIA

Amount	Measure	Ingredients	Procedure
5	oz.	Sutter Home Cabernet	Transfer
1	oz.	Raspberry Liqueur	
1	oz.	Pineapple Juice	
1	oz.	Cranberry Juice	
0.5	oz.	Grenadine	
0.25	oz.	Agave Nectar	
1	oz.	Top with Lemon-Lime Soda	

Amount	Measure	Garnish	Glassware
2	each	Orange Wedges	25 oz. Big Daddy Mug
2	each	Cherries	



PERFECT 10 RITA

Amount	Measure	Ingredients	Procedure
1.25	oz.	Patron Silver Tequila	Shake & Strain
0.75	oz.	Gran Gala	
3	oz.	Lime Sour	
0.5	oz.	Orange Juice	
0.5	oz.	Agave Nectar	
1	each	Lime Wedge - Squeeze & Discard	
1	each	Orange Wedge - Squeeze & Discard	

Amount	Measure	Garnish	Glassware
1	each	Salt Rim	Chilled Funtini
1	each	Lime Wedge	

Amount Measure		Ingredients	Procedure
1.25	oz.	Malibu Coconut Rum	Blender
4	oz.	Finest Call Pina Colada Mix	
18	oz.	Ice	
0.25	oz.	Float Myer's Dark Rum	

Amount Measure		Garnish	Glassware
1	each	Orange Wedge	Juice/Frozen
1	each	Cherry Speared	



Amount Measure		Ingredients	Procedure
1.25	oz.	Malibu Coconut Rum	Spindled
0.75	oz.	Gran Gala	
1	oz.	Lime Sour	
0.5	oz.	Mango Puree	
0.5	oz.	Pineapple Juice	
0.5	oz.	Grenadine	
--	--	Spindle above ingredients and pour over ice	

Amount Measure		Garnish	Glassware
1	each	Orange Wedge	Juice/Frozen
1	each	Cherry	

PINA COLADA

PINK PASSION

PURPLE HOOTER

Amount	Measure	Ingredients	Procedure
0.75	oz.	Absolut Vodka	Shake & Strain
0.75	oz.	Raspberry Liqueur	
2	oz.	Cranberry Juice	

Amount	Measure	Garnish	Glassware
			Chilled Rocks



RITA GONE WILD FLAVORED FROZEN

Amount	Measure	Ingredients	Procedure
1.25	oz.	El Jimador Gold/Reposado Tequila	Blender
0.75	oz.	Gran Gala	
3	oz.	Lime Sour	
0.5	oz.	Guest Choice of Flavor	
--	--	Blackberry, Mango, Passion Fruit, Peach, or Strawberry	
18	oz.	Ice	

Amount	Measure	Garnish	Glassware
1	each	Lime Wedge	Juice/Frozen

**RITA GONE WILD
FLAVORED ROCKS**



**RITA GONE WILD
FROZEN**

Amount	Measure	Ingredients	Procedure
1.25	oz.	El Jimador Gold/Reposado Tequila	Spindled
0.75	oz.	Gran Gala	
3	oz.	Lime Sour	
0.5	oz.	Guest Choice of Flavor	
--	--	Blackberry, Mango, Passion Fruit, Peach, or Strawberry	
Amount	Measure	Garnish	Glassware
1	each	Lime Wedge	Juice/Frozen

Amount	Measure	Ingredients	Procedure
1.25	oz.	El Jimador Gold/Reposado Tequila	Blender
0.75	oz.	Gran Gala	
3	oz.	Lime Sour	
0.5	oz.	Orange Juice	
18	oz.	Ice	
Amount	Measure	Garnish	Glassware
1	each	Salt Rim	Juice/Frozen
1	each	Lime Wedge	

RITA GONE WILD ROCKS

Amount	Measure	Ingredients	Procedure
1.25	oz.	El Jimador Gold/Reposado Tequila	Spindled
0.75	oz.	Gran Gala	
3	oz.	Lime Sour	
0.5	oz.	Orange Juice	

Amount	Measure	Garnish	Glassware
1	each	Salt Rim	Juice/Frozen
1	each	Lime Wedge	



ROYAL FLUSH

Amount	Measure	Ingredients	Procedure
0.5	oz.	Crown Royal Canadian Whisky	Shake & Strain
0.5	oz.	Peach Schnapps	
0.5	oz.	Raspberry Liqueur	
2	oz.	Cranberry Juice	

Amount	Measure	Garnish	Glassware
			Chilled Rocks

Amount	Measure	Ingredients	Procedure
1.25	oz.	Southern Comfort	Shake & Strain
2	each	Lime Wedges - Squeeze & Discard	

Amount	Measure	Garnish	Glassware
			Chilled Rocks



Amount	Measure	Ingredients	Procedure
1.25	oz.	Jack Daniel's Honey	Build
2	oz.	Lemon-Lime Soda	

Amount	Measure	Garnish	Glassware
1	each	Lemon Wedge	Rocks

SOCO N LIME

THE STINGER

TROPICAL LIT

Amount Measure		Ingredients	Procedure
0.5	oz.	Bacardi Superior Rum	Modified Shake & Strain
0.5	oz.	Smirnoff Vodka	
0.5	oz.	Tanqueray Gin	
2	oz.	Lime Sour	
0.5	oz.	Re'al Passion Fruit Syrup	
--	--	Shake above ingredients with ice and strain over fresh ice	
1	oz.	Top with Cranberry Juice	

Amount Measure		Garnish	Glassware
1	each	Orange Wedge	Juice/Frozen



VEGAS BOMB

Amount Measure		Ingredients	Procedure
0.5	oz.	Crown Royal Canadian Whisky	Bomb Set Up
0.5	oz.	Peach Schnapps	
0.25	oz.	Malibu Coconut Rum	
--	--	Shake above ingredients with ice strain into a shot glass	
3	oz.	Red Bull Energy Drink in Draught Glass	

Amount Measure		Garnish	Glassware
			Shot Glass/Draught Glass

WHISKEY BLUES

Amount	Measure	Ingredients	Procedure
1.25	oz.	Jack Daniel's Tennessee Whiskey	Modified Shake & Strain
0.5	oz.	Blue Curacao	
2	oz.	Lime Sour	
--	--	Shake above ingredients with ice and strain over fresh ice	
2	oz.	Top With Lemon-Lime Soda	

Amount	Measure	Garnish	Glassware
1	each	Lemon Wedge	Juice/Frozen



Amount	Measure	Ingredients	Procedure
0.5	oz.	Maker's Mark Bourbon Whiskey	Modified Shake & Strain
0.5	oz.	Jim Beam White Label Bourbon	
0.5	oz.	Jameson Irish Whiskey	
0.5	oz.	Gran Gala	
2	oz.	Lime Sour	
--	--	Shake above ingredients with ice and strain over fresh ice	
1	oz.	Top with Pepsi Cola	

Amount	Measure	Garnish	Glassware
1	each	Lemon Wedge	Juice/Frozen

WHISKEY LIT

BAR JUICE/MIXERS SHELF LIFE

Item	Shelf Life	Storage
Finest Call	<ul style="list-style-type: none"> Cool Dry Location At Room Temperature Opened: In Own Container with Pump 	<ul style="list-style-type: none"> Opened: 56 Days Unopened: Lime 1yr, Other 2yrs
3-Mile Island	<ul style="list-style-type: none"> In Pint Container Room Temperature 	<ul style="list-style-type: none"> 3 Day Shelf Life
Re'al	<ul style="list-style-type: none"> In Own Container Refrigerated 	<ul style="list-style-type: none"> 360 Days
Cranberry Juice	<ul style="list-style-type: none"> Store N Pour Refrigerated 	<ul style="list-style-type: none"> 7 Days Unopened
Orange Juice	<ul style="list-style-type: none"> Store N Pour Refrigerated 	<ul style="list-style-type: none"> 7 Days Unopened
Grapefruit Juice	<ul style="list-style-type: none"> Store N Pour Refrigerated 	<ul style="list-style-type: none"> 7 Days Unopened
Pineapple Juice	<ul style="list-style-type: none"> Small Can 	<ul style="list-style-type: none"> No Partial Cans Held



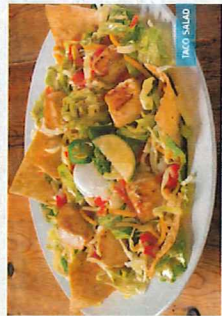
GARNISHES

Garnish Item	Quality Identifiers	Storage
Lemons	<ul style="list-style-type: none"> 6 Wedges Equal In Size 	<ul style="list-style-type: none"> Place Enough Cut Garnish in Garnish Tray
Limes	<ul style="list-style-type: none"> 6 Wedges Equal In Size 	<ul style="list-style-type: none"> Place Enough Cut Garnish in Garnish Tray
Oranges	<ul style="list-style-type: none"> 8 Wedges Equal In Size 	<ul style="list-style-type: none"> Place Enough Cut Garnish in Garnish Tray
Celery	<ul style="list-style-type: none"> Not Broken or Split Clean 	<ul style="list-style-type: none"> Lexan w/ drip pan and lid Labeled & Dated
Cherries	<ul style="list-style-type: none"> Whole Cherries w/ Stems 	<ul style="list-style-type: none"> Pre-spear Individually
Olives	<ul style="list-style-type: none"> No Discoloration Not Broken (whole) Contains a Pimento 	<ul style="list-style-type: none"> Pre-spear Two At A Time Sitting In Small Portion of Olive Brine
Bacon	<ul style="list-style-type: none"> Lexan w/ drip set & lid 	<ul style="list-style-type: none"> 24 hour Shelf Life
Jalapenos	<ul style="list-style-type: none"> Fresh, thin sliced 	<ul style="list-style-type: none"> 24 hour Shelf Life

MIXED GREENS

RANCH BLEND CHEESE | **HONEY BUNGLI** | **THOUSAND ISLAND** | **CAESAR** | **BALSAMIC VINAIGRETTE** | **LIME VINAIGRETTE** | **LIGHT ITALIAN**

TACO SALAD
Is it a taco? Is it a salad? It's a salad! An iceberg lettuce and cabbage mix, topped with pico de gallo, shredded cheese, cilantro, sour cream, fresh guacamole and chili. Served on a bed of tortilla chips with a tangy lime vinaigrette. *Add grilled chicken instead of Queso* • \$3.19



CHICKEN GARDEN SALAD
Spring mix greens piled with sliced tomatoes, crisp cucumbers, cheddar cheese, Monterey Jack cheese and croutons and your choice of salad dressing. Topped with grilled or fried chicken. • \$3.99
Hold the chicken • \$3.99

CHICKEN CAESAR SALAD
Fresh chopped romaine, Parmesan cheese and crispy seasoned chicken tossed in a creamy Caesar dressing. Topped with grilled or fried chicken. • \$3.99
Hold the chicken • \$3.99

SUB BUCKLEND BARI-BAHI ON ANY SALAD = \$1.49

SEAFOOD

FISH & CHIPS
Battered and fried to crispy perfection. Served with creamy fries, housemade coleslaw and tartar sauce. *Substitute Fries with Onion Rings or Side Salad* • \$3.19

ALASKAN SNOW CRAB LEGS
Realistic taste, approved bar personality, you won't believe it's frozen. Served with a side of butter. Makes you feel up right with a side of butter. Makes you feel kinda funny, doesn't it? 118 • \$15.99

STEAMED SHRIMP
Fresh steamed shrimp. Squeeze on some lemon and go to town. 172 LB • \$10.99 | 1 LB • \$18.99



ON THE SIDE

CURLY FRIES
We are aware they have a curve, but we can't say they like to get around. *Go all in with Chili Cheese Fries* • \$3.99

ONION RINGS
Stay in the loop with our battered onion rings. • \$3.99

SIDE GARDEN SALAD
or **CAESAR SALAD** • \$2.99

COLESLAW
Made fresh daily. • \$1.99

CHILI
Served up right *topped with cheese and onions* • \$1.99

REFRESHERS

ICED TEA • \$2.49

SOFT DRINKS • \$2.49

BOTTLED WATER • \$1.59

MILK • \$2.49

COFFEE • \$1.39

DESSERTS

FLAVORED ICED TEA | LEMONADE • \$2.99

CHOOSE FROM THREE DELICIOUS CLASSICS • \$3.99

CHOCOLATE MOUSSE CAKE

KEY LIME PIE

CARAMEL FUDGE CHEESECAKE

WISE CHOICE

IT'S THE LIGHTER SIDE OF HOOTERS FOR THOSE LOOKING TO CUT SOME CALORIES. WHETHER OR NOT YOU USE THOSE CALORIES ON BEER IS UP TO YOU.

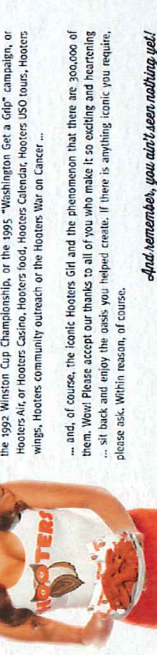
APPETIZERS	SANDWICHES	SOUP & SALADS
STEAMED SHRIMP 32 pound served with cocktail sauce. <i>Calories 350</i> • \$10.99	GRILLED BLACKENED MAHI-MAHI SANDWICH AND WISE CHOICE SALAD Grilled, blackened Mahi-Mahi with lettuce, sliced, shredded Manchito served on a toasted brioche bun. <i>Calories 440</i> • \$11.99	CHILI Traditional chili served the wise way. <i>Calories 440</i> • \$4.49
SNOW CRAB LEGS Served with cocktail sauce and no butter. <i>Calories 257</i> • \$15.99	WISDOM CHOICE SALAD No sauce or slaw on Mahi-Mahi <i>Calories 260</i> • \$3.99	WISE CHOICE SALAD Spring mix greens piled with sliced tomatoes, crisp cucumbers and cheese. <i>Calories 260</i> • \$3.99
GRILLED BLACKENED SHRIMP Served with fresh tortilla chips. <i>Calories 307</i> • \$12.99	BIG FISH SANDWICH AND WISE CHOICE SALAD Grilled fish sandwich with lettuce and tomato served on a fresh hoagie roll. <i>Calories 317</i> • \$12.99	WISE CHOICE SIDE SALAD Chili and a wise choice side salad. <i>Calories 252</i> • \$7.49
TACOS	GRILLED CHICKEN SANDWICH AND WISE CHOICE SALAD Grilled chicken with sautéed onions, toasted brioche bun. <i>Calories 317</i> • \$8.99	
WISDOM CHOICE FISH TACOS Three grilled fish tacos served the wise way. <i>Calories 316</i> • \$8.99	GRILLED CHICKEN SANDWICH AND WISE CHOICE SALAD Grilled chicken with sautéed onions, toasted brioche bun. <i>Calories 317</i> • \$8.99	
WISDOM CHOICE SHRIMP TACOS Three grilled shrimp tacos served the wise way. <i>Calories 317</i> • \$8.99		

FROM HUMBLE BEGINNINGS ...

So who would ever guess that the Pacheco-playing tightness of "The Icon for the Visually Offensive" would see their 1983 creation in Clearwater, Florida, become an American icon and international phenomenon? Certainly not the Hooters Six, who proudly respond, "What the heck is an icon?"

Well, many might say it's a refreshing beach joint with really great food. An oasis to millions in hundreds of locations in nearly 30 countries worldwide. Or it could be about winning the 1992 Winston Cup Championship, or the 1995 "Washington Get a Grip" campaign, or Hooters Air, or Hooters Casino, Hooters Food, Hooters Calendar, Hooters USO tours, Hooters wings, Hooters community outreach or the Hooters War on Cancer ...

... and, of course, the iconic Hooters Girl and the phenomenon that there are 300,000 of them. Wow! Please accept our thanks to all of you who make it so exciting and heartening ... sit back and enjoy the oasis you helped create. If there is anything iconic you require, please ask. Within reason, of course.



And remember, you ain't seen nothing yet!

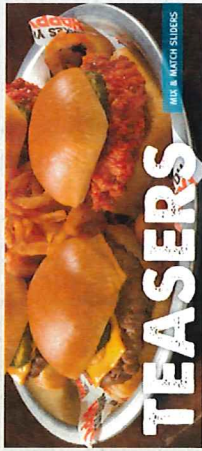
HOOTERS CLUB

FOOD MENU

IF THERE'S ONE THING HOOTERS IS KNOWN FOR, IT'S FOOD. NOW SOME MIGHT ARGUE THAT IT'S THE HOOTERS GIRLS, AND THEY WOULD BE RIGHT. BUT THIS IS A MENU SO WE'RE GOING WITH THE FOOD. WORLD-FAMOUS WINGS. FRESH SEAFOOD. JUICY BURGERS. AND FITCHERS OF ICE-COLD BEER. IS BEER FOOD? OF COURSE IT IS. IF THAT'S WHAT YOU'RE IN THE MOOD FOR, BE SURE TO CHECK OUT OUR BEER AND COCKTAIL MENUS AS WELL.

ENJOY.

OUR SAUCES ARE WORLD FAMOUS. NOW SLAP THAT SAUCE ON ANY WING OR ANYTHING.



SLIDERS
A go-to that never disappoints... Hoopers Style.
ground beef stacked with cheese, mustard
and pickles or Hoopers Style Buffalo chicken
tossed with your choice of wing sauce.
topped with pickles and served with
curly fries.
\$1.55
All and match 2 of each

BUFFALO SHRIMP
Hoopers Style Buffalo chicken tossed in our signature Buffalo wing sauce. Topped with curly fries, served with like 3 of us.
12 PIECES • \$1.55 24 PIECES • \$1.55

CHEESE STICKS
Frico Mozzarella cheese with marinara sauce.
Grated with.
\$1.55

BUFFALO CHICKEN DIP
Hoopers Style Buffalo chicken tossed in our signature Buffalo wing sauce. Topped with curly fries, served with like 3 of us.
12 PIECES • \$1.55 24 PIECES • \$1.55

CHICKEN BREAST STRIPS
Plump strips of juicy chicken fried up to crispy perfection. Feeling spicy? Have them tossed in one of our world-famous wing sauces.
\$1.55

TEX MEX NACHOS
Hoopers Style Buffalo chicken tossed in our signature Buffalo wing sauce. Topped with curly fries, served with like 3 of us.
12 PIECES • \$1.55 24 PIECES • \$1.55



SAUCE

TRUST US, WE'VE BEEN DOING THIS FOR A WHILE

- TRIPLE DOG DARE
- SPICY GARLIC
- 911
- 3 MILE ISLAND
- HABANERO BBQ
- GENERAL TSO'S
- HOT
- DAYTONA BEACH
- CHIPOTLE HONEY
- MEDIUM
- CAJUN
- CHESAPEAKE RUB
- MILD
- SAMURAI TERIYAKI
- PARMESAN GARLIC
- BBQ
- LEMON PEPPER RUB

WINGS
THE ONE AND ONLY...
Hoopers Style Buffalo chicken tossed in our signature Buffalo wing sauce. Topped with curly fries, served with like 3 of us.
10 PCS • \$9.99 20 PCS • \$18.99 50 PCS • \$43.99

NAKED WINGS
Traditional style. No breading, but just as good. Order them with your favorite Hoopers wing sauce.
10 PCS • \$9.79 20 PCS • \$18.99 50 PCS • \$43.99

HOOPERS DAYTONA BEACH STYLE WINGS
Another Hoopers original. Naked wings tossed in our signature Daytona Beach sauce. After they're done, we throw them on the grill to seal in the flavor. They take a little longer to cook, but remember, good things come to those whose patience is an early bird.
10 PCS • \$10.79 20 PCS • \$20.99 50 PCS • \$48.99

BONELESS WINGS
Hand-breaded and served with your favorite Hoopers wing sauce. All no bones, so they can get to your stomach faster.
10 PCS • \$8.99 20 PCS • \$16.99 50 PCS • \$37.99

BETWEEN THE BUNS
EXTRA DRESSING • \$8.99 • EXTRA SAUCE • \$8.99 • CREAMY WITH DRESSING • \$12.99
ALL DRINKS • \$1 PER 10 DRINKS • DAYTONA BEACH SAUCE • \$1 PER 10 DRINKS

BLACKENED MAHI-MAHI SANDWICH
So good you have to say, it twice. Fresh, tender cut Mahi-Mahi seared in our own special blackening spice. Served on a toasted brioche bun, loaded with house-made coleslaw and sliced tomatoes and topped with a spicy remoulade.
\$16.99

HOOPERS SA BUAFO CHICKEN SANDWICH
Everything you love about our wings, but in a sandwich. Hand-breaded chicken breast tossed in our favorite wing sauce, topped with lettuce and tomato and served on a toasted brioche bun.
\$8.99

HOOPERS SA CHICKEN STRIP CHEESE
Toss your taste buds with juicy chicken strips tossed in your favorite Hoopers wing sauce, topped with provolone and cheddar cheese and served up on Texas toast.
\$8.99

SMOTHERED CHICKEN SANDWICH
Topped with sautéed onions, green peppers and mushrooms. This plump, juicy, grilled chicken breast is then smothered in melted provolone cheese and served on a toasted brioche bun. Just remember to come up for all.
\$8.99

PHILLY CHEESESTEAK
A sandwich with an attitude. Steak or chicken topped with sautéed onions, green peppers, mushrooms and provolone cheese and served on a hoagie roll.
\$8.99
Make it a Texas CheeseSteak with queso, jalapenos and jalapeno peppers • \$11

THEY'RE KIND OF A BIG DEAL. FOR OVER 30 YEARS, HOOPERS HAS BEEN SERVING UP THE MOST FAMOUS WINGS ON THE PLANET. WE EVEN HAVE OUR OWN ORIGINAL HOOPERS STYLE THAT SOME CAN'T BE DUPLICATED. YOU KNOW WHAT ELSE WE'VE INVENTED? THE ORIGINAL BUNS. WE'VE TAKEN THEM OUT TO YOU. USE A HOOPER'S ONE. THAT'S RIGHT. YOUR WINGS HAVE BETTER YES. YES. YES. YES.



ALL YOU CAN EAT WINGS!
FOR REAL... SHOW US WHAT YOU GOT. EVERY THURSDAY BEGINNING AT 6PM ORIGINAL OR NAKED • \$13.99

MILE HIGH BURGERS
TWISTED TEXAS MELT
Like a cowboy on Spring Break. Decked out with Hoopers original Daytona Beach sauce, caramelized onions, bacon and cheddar cheese and served on Texas toast. \$13.99
DOUBLE D BURGER
More than a mouthful. Two 1/2 pound patties served on a toasted brioche bun, topped with lettuce, tomato, onion and your choice of cheese. \$13.99
WESTERN BBQ BURGER
A little bit of Texas. Hoopers and onion rings piled high on a toasted brioche bun. \$13.99

BYOB
BUILD YOUR OWN BURGER • \$8.99
1 MEAT: FRESH GROUND BEEF, JUICY GRILLED CHICKEN BREAST, CRISPY FRIED TURKEY PATTY
2 BUNS: BROCCO BUN, TEXAS TOAST, MULTI GRAIN BUN *\$1
3 CHEESE: AMERICAN, PROVOLONE, BLEU CHEESE, CHEDDAR, MONTEREY JACK, SWISS
4 VEGGIES: LETTUCE, TOMATO, ONION, PICO DE GALLO
5 SAUCE: CHOOSE ANY OF OUR 17 UNIQUE SAUCES TO MAKE YOUR BURGER ONE OF A KIND
6 EXTRAS: SAUTEED GREEN PEPPERS, SAUTEED ONIONS, SAUTEED MUSHROOMS, FRESH JALAPENOS, BACON, FRESH GUACAMOLE, CHILI

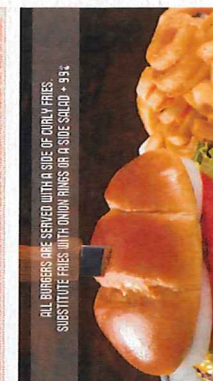
BAA FISH TACOS
Filled or fried, either way you'll feel like you're on a beach in Mexico... with a Hoopers Girl. Served on warm flour tortillas with pico de gallo, fresh cabbage and a special sauce.
Upgrade to Blackened Mahi-Mahi • \$11

BAA SHRIMP TACOS
We don't stomp on the shrimp. It's seasoned and grilled then loaded in a flour tortilla.
Upgrade to Blackened Mahi-Mahi • \$11



HOOPERS SA BUAFO CHICKEN TACOS
Is there anything Buffalo chicken can't do? Grilled or fried chicken tossed in our signature Buffalo wing sauce. Topped with sautéed onions, green peppers, mushrooms and provolone cheese and served on a choice of ranch or bleu cheese inside a flour tortilla.
\$8.99
Add jalapeno, jalapeno peppers and jalapeno sauce • \$1.55
Add queso, jalapeno and jalapeno sauce • \$1.55
Add jalapeno, jalapeno peppers and jalapeno sauce • \$1.55

DON'T FORGET ABOUT WINGS!
Hoopers Style Buffalo chicken tossed in our signature Buffalo wing sauce. Topped with curly fries, served with like 3 of us.
10 PCS • \$9.99 20 PCS • \$18.99 50 PCS • \$43.99



ALL BURGERS ARE SERVED WITH A SIDE OF CURLY FRIES. SUBSTITUTE FRIES WITH ONION RINGS OR A SIDE SALAD • \$1.55

BYOB
BUILD YOUR OWN BURGER • \$8.99

BAA FISH TACOS
Filled or fried, either way you'll feel like you're on a beach in Mexico... with a Hoopers Girl. Served on warm flour tortillas with pico de gallo, fresh cabbage and a special sauce.
Upgrade to Blackened Mahi-Mahi • \$11

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