



Liquor/Beer License Application

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

licensing@cityofmadison.com
608-266-4601

Class A: Beer, Liquor, Cider
Class B: Beer, Liquor,
 Class C Wine

(Agenda Item Number)
(Legistar file number)
(License number)
(Alder District #) (Police Sector)
Office Use Only

Section A – Applicant

1. List the name of your Sole Proprietor, Partnership, Corporation/Nonprofit Organization or Limited Liability Company exactly as it appears on your State Seller's Permit.

Laura Garden, LLC

2. Trade Name (doing business as) Laura Garden

3. Address to be licensed 1403 Regent Street, Madison

4. Mailing address 502 State Street, Madison WI 53703

5. Anticipated opening date 7/1/19

6. Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 3?
 No Yes (explain)

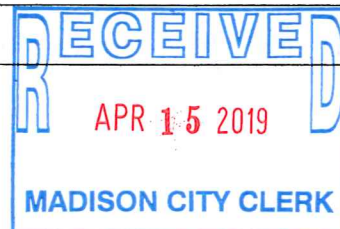
7. Does another alcohol beverage licensee or wholesale permittee have interest in this business? No Yes (explain)

Note: Applicant holds license at Kai Sashi, 502 State St.

Section B – Premises

8. 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.

See Supplement



9. Applicants for on-premises consumption only. Estimated capacity (patrons and employees):

Indoor: _____ Outdoor: _____ N/A

10. Describe existing parking and how parking lot is to be monitored.

See Supplement

11. Was this premises licensed for the sale of liquor or beer during the past license year?

No Yes, license issued to _____ (name of licensee)

Section C—Corporate Information

This section applies to corporations, nonprofit organizations, and Limited Liability Companies only. Sole proprietorships and partnerships, skip to Section D.

12. Name of liquor license agent Xi Wang Filion

13. City, state in which agent resides Madison, WI

14. How long has the agent continuously resided in the State of Wisconsin? 4th years

15. Has the liquor license agent completed the responsible beverage server training course?

No, but will complete prior to ALRC meeting Yes, date completed on file w/ clerk

16. State and date of registration of corporation, nonprofit organization, or LLC.

10/14/16

17. In the table below list the directors of your corporation or the members of your LLC.

Attach background check forms for each director/member. on file w/ clerk

Title	Name	City and State of Residence
<u>Member</u>	<u>Xi Wang Filion</u>	<u>Madison WI</u>

18. Registered agent for your corporation or LLC. This is your agent for service of process, notice or demand required or permitted by law to be served on the corporation. This is not necessarily the same as your liquor agent.

Xi Wang Filion

19. Is applicant a subsidiary of any other corporation or LLC?

No Yes (explain) _____

20. Does the corporation, any officer, any director, any stockholder, liquor agent, LLC, any member, or any manager hold any interest in any other alcohol beverage license or permit in Wisconsin?

No Yes (explain) Applicant is owner/licensee at Koe Sushi, 502 State Street, Madison

Section D—Business Plan

21. What type of establishment is contemplated?

Tavern Nightclub Restaurant Liquor Store Grocery Store

Convenience Store ^{*} without gas pumps Convenience Store with gas pumps

Other * w/ sale of freshly prepared Chinese foods

22. 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? No Yes N/A

23. Hours of operation: please enter opening and closing times in the table below.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
9 ^A - 9 ^P	9 ^A - 9 ^P	9 ^A - 9 ^P	9 ^A - 9 ^P	9 ^A - 9 ^P	9 ^A - 9 ^P	9 ^A - 9 ^P
<i>(Class B only) Enter below any hours when food service will not be available, if applicable</i>						
-	-	-	-	-	-	-

Section E—Consumption on Premises — N/A

This section applies to Class B and Class C applicants only. Class A license applicants (consumption off premises) may skip to Section F.

24. Indicate any other product/service offered. _____

25. All restaurants and taverns serving alcohol must substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. (Note: Non-alcoholic drinks are classified as "Food.") New establishments estimate percentages:

_____ % Alcohol _____ % Food _____ % Other

If applicable, describe "Other": _____

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

26. Do you plan to have live entertainment? No Yes—what kind? _____

If planned entertainment includes live music (except solo acoustic), a DJ, or a designated dance floor, please also complete an Entertainment License.

Section F—Required Contacts and Filings

27. I understand that liquor/beer license renewal applications are due April 15 of every year, regardless of when license was initially granted. No Yes

28. I understand that I am required to host an information session at least one week before the ALRC meeting. No Yes Done

29. I agree to contact the Alderperson for this location to discuss my application and to invite the Alderperson to my information session. No Yes Done

30. I agree to contact the Police Department District Captain for this location prior to the ALRC meeting. No Yes Done
31. I agree to contact the Deputy Clerk prior to the ALRC meeting. No Yes Done
32. I agree to contact the neighborhood association representative prior to the ALRC meeting. No Yes Done
33. I intend to operate under the alcohol license within 90 days of the Common Council granting this license. The license shall be considered surrendered if not issued within 90 days of being granted. No Yes
34. I understand we must file a Special Occupational Tax return (TTB form 5630.5) before beginning business. [phone 1-800-937-8864] No Yes
35. I understand a Wisconsin Seller's Permit must be applied for and issued in the same name as that shown in question 1, above. [phone 608-266-2776] No Yes
36. Is the applicant indebted to any wholesaler beyond 15 days for beer or 30 days for liquor?
 No Yes

Section G—Information for Clerk's Office

37. This application is for the license period ending June 30, 2019.
38. State Seller's Permit 4 5 6 - 1029291568 - 02
39. Federal Employer Identification Number 814134633
40. Who may we contact between 8 a.m. and 4:30 p.m. regarding this license?

Contact person Xi Wang Filion

Business phone 608-338-5302 Business e-mail address Laura.Filion11@gmail.com

Preferred language Chinese

If needed, a qualified interpreter can be provided at no charge to you. Would you like an interpreter?

- Yes (language: Chinese)
- No (If you answer no and you do require an interpreter, the ALRC will refer your application to a subsequent meeting and this may 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.

41. Corporate attorney, if applicable: Name _____
- Phone _____ E-mail _____

NOTICE: Completed application are due by noon of the third Monday (fourth, if the Clerk's office is closed on the third Monday) to get on the agenda for the proceeding months Alcohol License Review Committee. A completed application **must** be accompanied by the following items:

- Copy of State Seller's Permit (Not Business Tax Registration Certificate), Appointment of Agent (if Corp/LLC),
- Member background investigation forms, Articles of Incorporation (if Corp/LLC), Floor Plans,
- Copy of Lease, Business Plan, and Sample Menu (if applying for Class B license)

If required items are missing, the application will not be considered complete and will not be accepted by the Clerk's Office until all requirements are submitted. No exceptions are made.

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 the business according to law, and that the rights and responsibilities conferred by the license(s), if granted, will not be assigned to another. Lack of access to any portion of licensed premises during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

Penalty for materially false application information: Any person who knowingly provides materially false information on this application may be required to forfeit not more than \$1,000.

Xi Wang Filton
(Officer of Corporation/Member of LLC/Partner/Sole Proprietor)

9/15/19
(Date)

Clerk's Office checklist for complete applications

- | | | |
|---|---|--|
| <input type="checkbox"/> WI Seller's Permit Certificate
(matching articles of incorporation) | <input type="checkbox"/> Background investigation form(s) | <input type="checkbox"/> Floor Plans |
| <input type="checkbox"/> FEIN | <input type="checkbox"/> Form for surrender of previous license | <input type="checkbox"/> Lease |
| <input type="checkbox"/> Written description of premises | <input type="checkbox"/> *Articles of Incorporation | <input type="checkbox"/> Business Plan |
| | <input type="checkbox"/> *Appointment of Agent | <input type="checkbox"/> **Sample Menu |
| | * Corporation/LLC only | ** Class B only |

Upon Application Submission, the Clerk's Office issued to the application:

- Orange sign Orange business card
- "Applying for a Liquor/Beer License in the City of Madison" brochure with contact information

Date complete application filed with Clerk's Office _____

Date of ALRC meeting _____ Date license granted by Common Council _____

Date provisional issued _____ Date license issued _____

**Liquor/Beer
License
Application**

City of Madison Clerk

Supplement for Applicant:

Laura Garden, LLC
1403 Regent Street
Xi Wang Fillion, Registered Agent
502 State Street
Madison, WI 53703

Section B – Premises

8. 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 sales, service, and/or storage of alcohol beverages and records.

The commercial (non-residential) building in which this business is located and in which licensed activities will occur is approximately 2,200 square feet situated on a triangular parcel with a non-rectangular quadrilaterally shaped structure located thereon. The rear of the building is parallel with the property line at the city right of way along Jefferson Street and the west side of the building is parallel with the adjacent property to the west. The main entrance is located along the northeast elevation facing toward the intersection of Regent and Jefferson Streets.

Alcohol products will be stored in a locked storeroom with exterior access by a locked door at the northwest corner of the building through which supplies will be delivered. Alcohol sales will occur from a retail display located behind the service counter/cashier's station, accessed through a locked metal security gate. There will be no outdoor sales of alcohol beverages/no football day/evening beer garden.

Please see the draft store lay-out. An architecturally prepared store lay-out is being prepared.

10. Describe existing parking and how parking is to be monitored.

This is a neighborhood business with most customers arriving by foot traffic and bicycle. There are two parking spaces located near the entry way at the east portion of the paved surface facing Regent Street. Staff parking and a bicycle rack will be provided on the west portion of the pavement.

The follow information is to provide additional detail consistent with the old form application.

Section D – Business Plan

27. Business Description

The proposed business focuses on the take out sale of freshly prepared Chinese foods of the type served at Koi Sushi at 502 State Street and the food cart operated by the applicant/Xi Wang Fillion near the business school. See attached food cart menu. The food will be prepared at Koi Sushi (and at some point, perhaps at 1403 Regent Street). In addition, sales will consist of traditional convenience store sale of milk, soft drinks, water, brewed coffee, nuts, chips and snacks, donuts and pastries, candy, chewing gum, chips, ice cream, limited grocery and fresh produce, personal grooming items, Over-the-county medication toiletries, household items, tobacco products, and lottery tickets, along with the sale of liquor, beer and wine. Store hours will be daily from 9 am to 9 pm. No outdoor beer garden typical in this neighborhood on game days is requested nor contemplated. Sale projections are 90% food and non-alcohol non-food items and 10% liquor/wine/beer and cider.

29. Describe your management experience

Xi Wang Fillion has over 27 years' experience in retail, wholesale (import/export), hotel and restaurant businesses as an owner/operator. Her career in business began in China and now includes two businesses in Madison, Koi Sushi on State Street and the Nani Food Cart operating on University Avenue east of N. Brooks Street. She immigrated to the Unites States when she was 29 years old. She has a graduate degree from US-Berkeley in biology. (She has a son who attends the Illinois Mathematics and Science Academy.

30. List names of managers below, along with city and state of residence

(Edo) Jiang Xun Jing 916 Emerald Street, Madison, WI 53715

Shaiang-Lan Liu 310 N. Whitney Way, Madison, WI 53705

31. Describe staffing levels and staff duties at the proposed establishment

Minimum staffing is established at two people performing duties of cashiering, serving, stocking and cleaning.

32. Describe your employee training

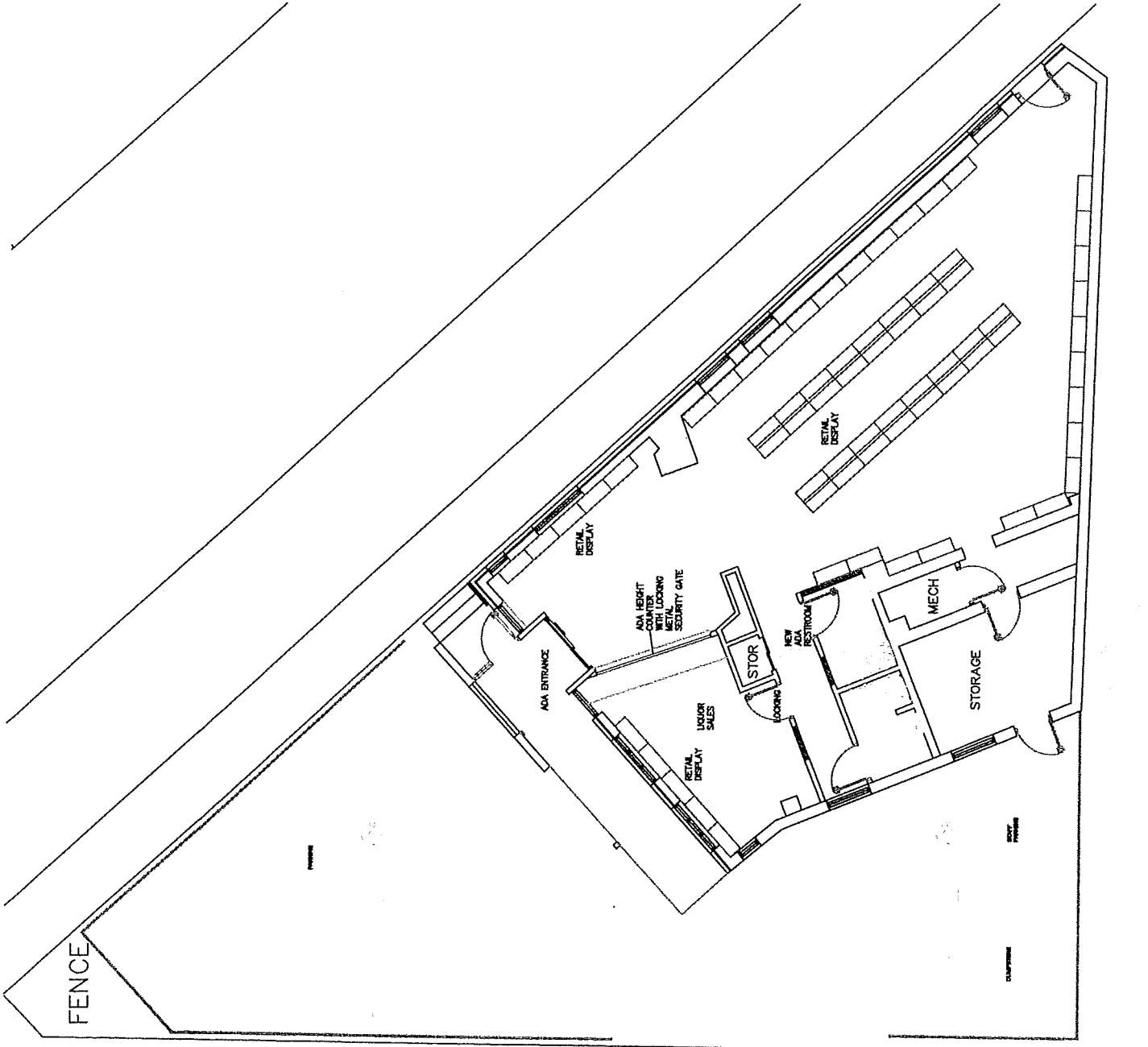
Employees will receive all required training as specified by the state Department of Revenue through Wisconsin Technical Colleges online offerings.

33. Utilizing your market research, describe your target market

Asian students attending the UW-Madison and neighborhood walk-in/bicycle traffic.

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

Awareness of our business has grown through word-of-mouth among the Chinese student community who we keep informed of daily specials via a smart phone application, *WeChat*. Aside from customary signage on the premises in accordance with MGO Chapter 31, the City Sign Code, we plan no other advertising than with what has already made our two businesses successful.



Menu

Dishes

1. Pork Ribs w/ chop pepper 剁椒排骨
2. Marinated chicken 麻辣鸡
3. Hot and sour sliced Potato 酸辣土豆丝
4. Braised Tofu 红烧豆腐

Sides:

1. Bunching / Green ch 鲜虾韭菜饼
2. Fried shrimp ball 炸酥虾球
3. Red Bean Paste Bun 豆沙包

Special of the Day!
Fish Paste Congee
生滚鱼滑粥

Fried Rice 炒饭

Combo F => 2 dishes & 1 side = Rice - \$10

Combo B => 1 dish & 1 side = \$9

Combo C => 1 dish & Rice = \$8

Combo D => 1 Congee or Rice = \$2

Drinks:

- Soda Water = \$1
- Bottle Drinks = \$2
- Flav Tea = \$1.5

Fried Rice 炒饭

JAPANESE CUISINE



Hot Appetizer

- 436 Fried Chicken
- 437 Curry Spring Roll
- 438 Gyoza
- 439 Gyoza
- 440 Crab Tempura (6pc)
- 441 Tempura (6pc)
- 442 Tempura (12pc)
- 443 Tempura (18pc)
- 444 Tempura (24pc)
- 445 Tempura (30pc)
- 446 Soft Shell Crab
- 447 Tempura (30pc)

Cold Appetizer

- 1080 South Appetizer
- 1185 Spicy Appetizer
- 1185 Spicy Appetizer
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Sushi

- 230 Miso Soup
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Sashimi

- 435 Gyoza
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Regular Roll

- 435 Avocado Roll
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Tempura

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Assorted Platter

- 1895 Assorted Platter
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Chef's Special Roll

Rolls not may be substituted for sushi rice \$1.00 extra for each roll. For substituted items \$1.00 extra per each roll.

- 1439 Goddala Roll
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Tempura Entrees

- 1595 Tempura Entrees
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or Teriyaki Entrees

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Tempura Entrees

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Assorted Platter

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Drinks

- 230 Soda
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- 230 Soda

AMERICAN STYLE

Chef Special

- 1525 Grilled Shrimp
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Hot Fried To Melt

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Pad Thai Noodle

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Hot Fried Rice

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LUNCH SPECIAL

American Style Lunch

- \$7.50 Chicken Biscotti
- \$7.50 Chicken Biscotti
- \$7.50 Chicken Biscotti
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- \$7.50 Chicken Biscotti
- \$7.50 Chicken Biscotti
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Hot Fried Rice

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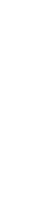
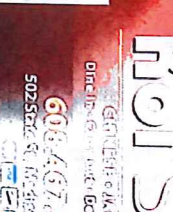
Hot Fried Rice

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ROI SUSHI



608.467.4801
5025 State St. Westborough, MA 01581
Dine-in • Take-out • Delivery • Catering

HUMAN CUISINE

APPETIZER 菜系粉

- | | |
|------------------------------------|----------|
| 101 Beef Sausage w/ Spring Sauce (| 菜系粉 7.99 |
| 102 Beef Egg Sausage (| 菜系粉 6.99 |
| 103 Tofu w/ Special Spicy Sauce (| 菜系粉 7.99 |
| 104 Beef Sausage (| 菜系粉 7.99 |
| 105 Garlic Sausage (| 菜系粉 7.99 |
| 106 Sausage Steak w/ Chilli (| 菜系粉 7.99 |
| 107 Sausage Steak w/ Chilli (| 菜系粉 7.99 |

SOUP 湯類

- | | |
|---------------------------|----------|
| 108 Hot & Spicy Sausage (| 湯類 11.99 |
| 109 Beef Sausage (| 湯類 11.99 |
| 110 Hot & Spicy Sausage (| 湯類 11.99 |



FRIED RICE / NOODLE SOUP

- | | |
|--|-------------|
| 111 Chosen Fried Rice / Noodle Soup (| 炒飯/湯麵 9.99 |
| 112 Spicy Fried Rice / Noodle Soup (| 炒飯/湯麵 9.99 |
| 113 Chosen Fried Rice / Noodle Soup (| 炒飯/湯麵 9.99 |
| 114 Hot & Spicy Fried Rice / Noodle Soup (| 炒飯/湯麵 9.99 |
| 115 Beef Fried Rice / Noodle Soup (| 炒飯/湯麵 9.99 |
| 116 Pig Feet w/ Noodle Soup (| 炒飯/湯麵 11.99 |



FISH / MEAT 魚/肉類

- | | |
|------------------------------|-----------|
| 117 Hot & Spicy Fish Filet (| 魚肉類 12.99 |
| 118 Hot & Spicy Fish Filet (| 魚肉類 12.99 |
| 119 Human Lamb (| 魚肉類 15.99 |
| 120 Lamb Chops (| 魚肉類 18.99 |
| 121 Spicy Lamb Chops (| 魚肉類 18.99 |
| 122 Human Lamb (| 魚肉類 15.99 |
| 123 Spicy Lamb Chops (| 魚肉類 18.99 |

CHICKEN / DUCK 雞/鴨類

- | | |
|--------------------------------|-----------|
| 124 Human Stewed Chicken (| 雞鴨類 15.99 |
| 125 Human Beer Flavored Duck (| 雞鴨類 17.99 |
| 126 Duck w/ Fennel Herb (| 雞鴨類 17.99 |
| 127 Spicy Duck w/ Potato (| 雞鴨類 17.99 |

VEGETABLE 蔬菜類

- | | |
|------------------------------|-------------|
| 128 Scattered Winter Melon (| 小炒冬瓜片 11.99 |
| 129 Scattered Egg w/ Lamb (| 韭菜炒蛋 11.99 |
| 130 Human Beef (| 紅燒牛肉片 9.99 |
| 131 Spicy Stewed Cabbage (| 小炒蓮花菜 9.99 |
| 132 Spicy Stewed Cabbage (| 手撕包心菜 10.99 |
| 133 Scattered Egg (| 雞蛋炒豆腐 9.99 |
| 134 Scattered Egg (| 雞蛋炒豆腐 9.99 |
| 135 Spicy Stewed Cabbage (| 小炒蓮花菜 10.99 |
| 136 Scattered Egg (| 雞蛋炒豆腐 9.99 |



FAMOUS SAUTEED

- | | |
|--------------------|----------|
| 137 Sautéed Meat (| 湘菜 12.99 |
| 138 Sautéed Meat (| 湘菜 14.99 |
| 139 Sautéed Meat (| 湘菜 13.99 |
| 140 Sautéed Meat (| 湘菜 13.99 |
| 141 Sautéed Meat (| 湘菜 13.99 |
| 142 Sautéed Meat (| 湘菜 13.99 |
| 143 Sautéed Meat (| 湘菜 13.99 |
| 144 Sautéed Meat (| 湘菜 13.99 |
| 145 Sautéed Meat (| 湘菜 13.99 |
| 146 Sautéed Meat (| 湘菜 13.99 |
| 147 Sautéed Meat (| 湘菜 13.99 |

川味

小炒



SPECIALTY 招牌菜

- | | |
|-------------------------------|-----------|
| 148 Human Steamed Fish Head (| 招牌菜 14.99 |
| 149 Human Steamed Fish Head (| 招牌菜 14.99 |
| 150 Human Steamed Fish Head (| 招牌菜 14.99 |
| 151 Human Steamed Fish Head (| 招牌菜 14.99 |
| 152 Human Steamed Fish Head (| 招牌菜 14.99 |
| 153 Human Steamed Fish Head (| 招牌菜 14.99 |
| 154 Human Steamed Fish Head (| 招牌菜 14.99 |
| 155 Human Steamed Fish Head (| 招牌菜 14.99 |
| 156 Human Steamed Fish Head (| 招牌菜 14.99 |
| 157 Human Steamed Fish Head (| 招牌菜 14.99 |
| 158 Human Steamed Fish Head (| 招牌菜 14.99 |
| 159 Human Steamed Fish Head (| 招牌菜 14.99 |

BOILED / CASSEROLE 滾煮系粉

- | | |
|---------------------------------|------------|
| 160 Boiled Human Meat w/ Fish (| 滾煮系粉 12.99 |
| 161 Boiled Human Meat w/ Fish (| 滾煮系粉 12.99 |
| 162 Boiled Human Meat w/ Fish (| 滾煮系粉 12.99 |
| 163 Boiled Human Meat w/ Fish (| 滾煮系粉 12.99 |
| 164 Boiled Human Meat w/ Fish (| 滾煮系粉 12.99 |
| 165 Boiled Human Meat w/ Fish (| 滾煮系粉 12.99 |
| 166 Boiled Human Meat w/ Fish (| 滾煮系粉 12.99 |
| 167 Boiled Human Meat w/ Fish (| 滾煮系粉 12.99 |
| 168 Boiled Human Meat w/ Fish (| 滾煮系粉 12.99 |
| 169 Boiled Human Meat w/ Fish (| 滾煮系粉 12.99 |
| 170 Boiled Human Meat w/ Fish (| 滾煮系粉 12.99 |

DRIED POT 干鍋系粉

- | | |
|-----------------|------------|
| 171 Dried Pot (| 干鍋系粉 14.99 |
| 172 Dried Pot (| 干鍋系粉 14.99 |
| 173 Dried Pot (| 干鍋系粉 14.99 |
| 174 Dried Pot (| 干鍋系粉 14.99 |
| 175 Dried Pot (| 干鍋系粉 14.99 |
| 176 Dried Pot (| 干鍋系粉 14.99 |
| 177 Dried Pot (| 干鍋系粉 14.99 |
| 178 Dried Pot (| 干鍋系粉 14.99 |
| 179 Dried Pot (| 干鍋系粉 14.99 |
| 180 Dried Pot (| 干鍋系粉 14.99 |



Human 1.5 times as fast as any other major Chinese... (small text)

湖南菜

湖南菜是中國四大菜系之一，具有悠久的歷史和豐富的文化底蘊。湖南菜以辛辣、鮮香、色澤鮮艷為特點，深受人們喜愛。本餐廳特聘名廚主理，精選湖南名菜，色香味俱全，營養豐富，是您聚餐、宴會、家庭聚餐的理想選擇。

