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
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 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.
This application is for the license period ending June 30, 20_16
List the name of your ☐ Sole Proprietor, ☐ Partnership, ☐ Corporation/Nonprofit Organization of ☐ Limited Liability Company exactly as it appears on your State Seller's Permit.
Heights Kitchen LLC
Trade Name (doing business as) The Hoghts
Address to be licensed 11 N allen St.
Mailing address 11 N - Allen St.
Anticipated opening date
Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 3? No □ Yes (explain)
Does another alcohol beverage licensee or wholesale permitee have interest in this business?
No 🗆 Yes (explain)
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.

,

-

11.	Attach a floor plan, no larger than 8 ½ by 14, showing the space described above.							
12.	Applicants for on-premises consumption: list estimated capacity 30 indoors, 40 outdoors							
13.	Describe existing parking and how parking lot is to be monitored. N/a							
14.	Was this premises licensed for the sale of liquor or beer during the past license year?							
	Ŋ No ☐ Yes, license issued to (name of licensee)							
15.	Attach copy of lease.							
This	setion C—Corporate Information section applies to corporations, nonprofit organizations, and Limited Liability Companies only. proprietorships and partnerships, skip to Section D.							
16.	Name of liquor license agent <u>Melinda Trudeau</u>							
17.	City, state in which agent resides Madison, WI							
18.	How long has the agent continuously resided in the State of Wisconsin? 1993							
19.	Appointment of agent form and background check form are attached.							
20.	Has the liquor license agent completed the responsible beverage server training course?							
	□ No, but will complete prior to ALRC meeting ☐ Yes, date completed ☐ 1996							
21.	State and date of registration of corporation, nonprofit organization, or LLC. $\frac{g \prod (17)^{3}}{2}$							
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 Name City and State of Residence Managing member NICOLE ROPERS Madison, WI managing member Evan Gruzis Madison, WI Managing member MCI Tudeau Madison, WI Managing member JOHNY HUNTER MADISON, WI							
23.	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.							

24.	Is applicant a subsidiary of any other corporation or LLC?					
25	□ No □ Yes (explain) <u>GC attached</u>					
25.	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)					
Sec	ction D—Business Plan					
26.	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					
	See attached					
00	1200 9000					
28.	Hours of operation 7am - 9pm					
29.	Describe your management experience					
Owners are experienced Madison restaurateur						
	Since 1996					
30.	List names of managers below, along with city and state of residence.					
	Melinda Trudeau madison WI					
	Evan GRUZIS Madison WI					
31.	Describe staffing levels and staff duties at the proposed establishment					
	See attached					
32.	Describe your employee training We Will require Service Staff					
	to complete a Responsible Bererage Server Training					
	Course					

33.	Utilizing your market research, describe your target market.							
	- Deignborhood residents 25 t							
	food enthusiasts							
34.	Describe how you plan to advertise and promote your business. What products will you be advertising?							
	We will promote prepared Gods à							
	Ne will promote prepared foods à retail products through Social Media							
35.	Are you operating under a lease or franchise agreement? No 🗆 Yes							
36.	/							
This	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 D Yes—what kind?							
38.	What age range do you hope to attract to your establishment? $25 +$							
39.	What type of food will you be serving, if any?							
40.	Submit a sample menu if applicable. What will be included on your operational menu? ☐ Appetizers ☐ Salads ☐ Soups ☐ Sandwiches ☐ Entrees ☐ Desserts ☐ Pizza ☐ Full Dinners							
	During what hours of operation do you plan to serve food?							
42.	What hours, if any, will food service <u>not</u> be available?							
43.	Indicate any other product/service offered. <u>Prepared foods</u> , <u>Vetail groceny</u>							
	Will your establishment have a kitchen manager? ☐ No ☐ Yes							
	Will you have a kitchen support staff? No Yes							
	How many wait staff do you anticipate will be employed at your establishment? 4-6							
	During what hours do you anticipate they will be on duty? $11-9$							
47.								

48.	Do your plans call for a full-service bar?								
4 9.	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 Di Yes, capacity of that area								
	What type of cooking equipment will you have? ☐ Stove ☐ Oven ☐ Fryers ☐ Grill ☐ Microwave								
	Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products?								
53.	What percentage of payroll do you anticipate devoting to food operation salaries? 85%								
	If your business plan includes an advertising budget: \mathcal{N}/\mathcal{Q}								
	What percentage of your advertising budget do you anticipate will be related to food?								
	What percentage of your advertising budget do you anticipate will be drink related?								
5 5.	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:								
	/5 % Alcohol % Other								
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 [°] .	l 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 Viscous My application and to invite the Alderperson to my information session.								
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 Deputy Clerk prior to the ALRC meeting. No Yes								
64.	I agree to contact the neighborhood association representative prior to the ALRC meeting. ☐ No ☐ Yes								
65.	l 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.								

66. I understand we business. [phone	must file a Specia e 1-800-937-8864			rn (TTB fo	rm 5630).5) be	fore beg	jinning
	 I 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] ☐ No ☐ Yes 							
68. Is the applicant in ☐ No ☐ Yes	ndebted to any wh	holesaler beyo	ond 15 day	s for beer	or 30 da	ays for	· liquor?	
Section G—Inform	nation for Cle	rk's Office						
69. State Seller's Pe	_{rmit} <u>4</u> <u>5</u> <u>6</u>	<u> </u>	2 9 -	92	8 6	2	0 - 6	, 3
70. Federal Employe	Federal Employer Identification Number 82-2898898							
71. Who may we cor	I. Who may we contact between 8 a.m. and 4:30 p.m. regarding this license?							
Contact person _	EVAN	GRUZIS	-					
	evangru	_						
	106.3506				h			
72. Corporate attorne	ey, if applicable:	Name						
Phone		E-mail						
Read carefully before at the above information had to operate the business granted, will not be assigned will be deemed a refusathis license. Subscribed and Sworn to this 12 ¹⁴ day of A	as been truthfully co according to law, a gned to another. La I to permit inspection	ompleted to the and that the righ ack of access to on Such refusa	best of the ts and resp any portional is a misde	knowledg onsibilities on of licens	e of the s conferre ed premis	signer. d by th ses du	Signer a ne license ring inspe	agrees e(s), if ection
A formal	, - \	TS/N	in R	6	60	N		
(Clerk/Notary Public) My commission expires	05/24/2	619	(Officer of C	orporation/M	ember of LI	LC/Partr	ner/Sole Pr	oprietor)
Clerk's Office checklist	for complete applica	ations						
□ Orange sign ☑ WI Seller's Permit Continuous (matching articles of EIN □ Notarized application Witten description of	incorporation)	図 Backgroun □ Form for s 図 *Articles o 図 *Notarized * Corporation	surrender of f Incorporat d Appointme	previous l' tion	icense	玄 L 区 3	Floor Plar .ease Sample M Business	/lenu
Date complete application	filed with Clerk's Offi	ce				1		
Date of ALRC meeting	Date li	cense granted b	y Common C	Council				
Date provisional issued	Date lic	cense issued		License r	number			

Liquor License Application The Heights

Section B

10) We will have a small retail display for a few dozen wines and craft beers on the retail side of the cafe directly across from the sales counter. The display will remain out of sight and/or locked to the public (opened by request with ID for purchase) until 4PM on days when West HS is in session. We will have a locked storage area in our basement (no public access) for back-stock of craft beer and wine. We will not sell spirits. The area is 1870 square feet and includes an outdoor patio & two small tables in the North alley by the entrance.

Section C

- 24) The applicant Heights Kitchen LLC is owned by Underground Meats LLC and N & E Interests LLC.
- 24) Melinda Trudeau & Jonathan Hunter are managing members of the following LLC that holds a liquor license in Madison, WI:

Class A Combination License: BJ & Mel's Sausage Factory, LLC - DBA Underground Butcher Jonathan Hunter is a managing member of the following LLC that holds a liquor license in Madison, WI:

Class B Combination License: Badger Meats, LLC - DBA Forequarter

Section D

- 27) The Heights is a cafe/restaurant that serves the neighborhood from morning until evening as a comfortable gathering place that provides a range of high-quality options. The daily program will include breakfast egg dishes, a rotating coffee selection, several lunch sandwich and salad options, as well as a flexible dinner menu that allows for dining-in with wine/beer pairing, or ordering online and carrying-out to home. A retail bakery line, produced at an offsite facility, will also be featured. In addition to its menu, the business will house a carefully curated retail section that will include artisan cheese case featuring Wisconsin and other domestic producers, a selection of Underground Meats charcuterie, and prepared foods. We will have a selection of craft beer and a few dozen bottles of wine. Wine and beer will be available for retail purchase as well as in-house consumption. We will not offer hard alcohol/spirits.
- 31) General Manager, Certified Food Service Kitchen Manager, cooks, counter attendant, barista, cheesemonger, waitstaff, janitorial