

ORIGINAL ALCOHOL BEVERAGE LICENSE APPLICATION

Submit to municipal clerk

For the license period beginning _____ 20____ ;
 ending _____ 20____

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): Two Dudes & A Chick, LLC

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

Title	Name	Home Address	Post Office & Zip Code
President/Member	<u>Michael Banas</u>	<u>716 Glenview Dr</u>	<u>Madison 53716</u>
Vice President/Member	<u>Patrick O'Halloran</u>	<u>200 Fenwick Dr</u>	<u>Monona 53716</u>
Secretary/Member	<u>Susan Kinton</u>	<u>302 Robin Parky</u>	<u>Madison 53705</u>
Treasurer/Member			
Agent	<u>Sue Kinton</u>		
Directors/Managers			

3. Trade Name King & Maner Business Phone Number 207.1455
 4. Address of Premises 102 King St Post Office & Zip Code Madison 53703

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 5/17/10 of registration Yes No
 (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) Bar Area 42 seats @ 9 tables, Dining Room 55 seats @ 11 tables, outdoor patio 21 seats

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? JFM102 DBA The Local Tavern
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 21st day of May, 2010

Maibeth W. Buhl
 (Clerk/Notary Public)

My commission expires 8-26-12

[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>5/21/10</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>456-1027121547-03</u>	
Federal Employer Identification Number (FEIN): <u>21-2629780</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	\$

8) Patrick O'Halloran & Michael Banas have a liquor license for Lombardino's Restaurant. The corporation name is Pat & Mike, Inc.

City of Madison Supplemental Class B License Application

<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 checked="" type="checkbox"/> *Articles of Incorporation <input checked="" type="checkbox"/> *Notarized Appointment of Agent * Corporation/LLC only	<input checked="" type="checkbox"/> Floor Plans <input type="checkbox"/> Lease <input checked="" type="checkbox"/> Sample Menu <input checked="" type="checkbox"/> Business Plan
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1. Name of Applicant/Partner/Corporation/LLC Two Dudes & a Chick, LLC
 2. Address of Licensed Premise 102 King St Madison, WI 53703
 3. Telephone Number: 608.287.1455 4. Anticipated opening date: open
 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. Haven't Heard Back Yet

8. Business Description, including hours of operation: Mon-Tues 11-12am Wed-Sat 11-Bar Time, Sun closed, future plans for Sunday Brunch

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.**

Dining 1200 sq ft, outdoor patio 600 sq ft, seating arrangement attached
alcohol stored in basement and behind bar, beer stored
in walk in cooler

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. no parking lot

13. Describe your management experience, staffing levels, duties and employee training.

I manage Lombardino's Restaurant. We have been in business for
10 years. We will have ~50 employees. Employees will be fully trained
on beverage service and bartenders will be certified/licensed.

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.

Sue Kirton 302 Robin Prky Madison 53705
 Name Address

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

Similar to Lombos with an added 25-35 year age group for the bar crowd

16. What age range would you hope to attract to your establishment? 25-00

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

Word of Mouth, small amount of print

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

19. Owner of building where establishment is located: John Sutton

Address of Owner: _____ 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

Name _____ Address _____

Name _____ Address _____

Name _____ Address _____

22. List the Stockholders of your Corporation/LLC

Sue Kirtan 302 Robin Trky Madison, WI 53705 33
Name Address % of Ownership

Patrick O'Halloran 200 Fenrite Dr #311 Monona, WI 53716 33
Name Address % of Ownership

Michael Bancs 716 Glenview Dr Madison, WI 53716 33
Name Address % of Ownership

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

Other Please Explain Move focus on food than Bar

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? 11-10 pm weekdays 11-11 pm weekends

27. What hours, if any, will food service not be available? 10:00 pm weekdays and 11:00 pm on weekends
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? 30-35
During what hours do you anticipate they will be on duty? 11-10 & 11-11
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? 15
How many bartenders do you anticipate you would have working at one time on a busy night? 3
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? _____
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?
60%
39. If your business plan includes an advertising budget, what percentage of your advertising budget do you anticipate will be related to food? most
What percentage of your advertising budget do you anticipate will be drink related? less than food
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? 300

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.

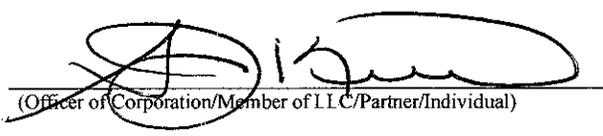
Gross Receipts from Alcoholic Beverages	40 %
Gross Receipts from Food and Non-Alcoholic Beverages	60 %
Gross Receipts from Other	NA %
Total Gross Receipts	100%

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 21st day of May, 2010
Mawbeth Witzel-Behl
(Clerk/Notary Public)


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

My commission expires 8-26-12

Appointment of New Liquor/Beer Agent

To be completed by Corporate Officer or Member of LLC

I, Susan J. Kirton, officer/member for Two Dudes + A Chick, LLC
(Corporation/LLC), doing business as King + Mane, authorize and appoint
Susan J. Kirton (Name) as the liquor/beer agent for the premise
located at 102 King St.

Subscribed and sworn to before me this

21st Day of May, 2010

Maibeth Witzel-Behl
Notary Public, Dane County, Wisconsin

My Commission Expires 8-26-12


Signature of Officer/Member

To be completed by appointed Liquor/Beer Agent

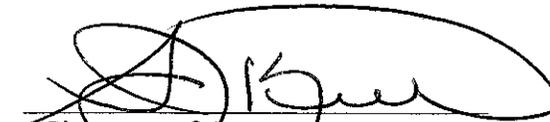
I, Susan J. Kirton, appointed **liquor/beer agent** for
Two Dudes + A Chick, LLC (name of Corporation or LLC), being first duly sworn
say I have vested in me, by properly authorized and executed written delegation, full authority
and control of the premise described in the license of such corporation 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 33 %.

Subscribed and sworn to before me this

21st Day of May, 2010

Maibeth Witzel-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.

King & Mane Description

102 King Street will become the new home to King & Mane, Madison's first gastro-cantina. This new restaurant will be our take on some of the flavors and spirit of the Mexican and Spanish cuisines set in a gastropub-type atmosphere. The concept of the gastropub started in Great Britain. It combines a tavern atmosphere with chef quality food. Our version will focus on Spanish and Mexican flavors with a wine list centering on wines of the New World. The drink list will evolve over the next few months to feature specialty margaritas & mojitos with an ever changing tap and bottle beer list. Each night of the week will have a featured item or two with drink specials to accompany the food. You can view the opening menu at www.lombardinos.com/kingmane.html. The menus are attached to the following brief overview.

KING & MANE

LUNCH MENU

APPETIZERS

MANE NACHOS four cheeses, red salsa, crema, pickled jalapeño, mexican oregano \$9

KING NACHOS mane nachos plus choice of chicken, short rib or chorizo ~~\$10~~ \$12

CHIPOTLE CHICKEN WINGS one pound of wings, sherry, honey, chipotle, jicama, creamy blue dressing \$9

GUACAMOLE avocado, white onion, cilantro, serrano chili, tortilla chips \$6

CHIPS & SALSA hearty corn chips, housemade red & norteño salsas \$4

SOUPS

CHICKEN masa spaetzle, carrot, celery *cup* \$3 / *bowl* \$5

TOMATO cheddar crouton *cup* \$3 / *bowl* \$5

SALADS

MIXED GREEN SALAD red leaf lettuce, romaine, boston bibb, chive, parsley, tarragon, champagne vinaigrette \$5

PANZANELLA roasted chicken en adobo, baby arugula, spinach, olive oil crouton, cider-orange vinaigrette \$8

ROASTED BEET SALAD mixed greens, manchego cheese, salt & pepper pistachios, red wine vinaigrette \$7

DECONSTRUCTED WEDGE iceberg lettuce, jones smoked bacon, blue cheese, avocado, chopped egg, housemade french dressing \$8 ~~\$10~~

SANDWICHES

served with choice of side

PAN-SEARED WALLEYE slow-roasted tomato, boston bibb, saffron sauce \$9

BLAT jones smoked bacon, boston bibb, avocado, slow-roasted tomato, olive oil mayo \$8 ~~\$10~~

BRAISED SHORT RIB mustard seed & cilantro slaw, pickled red onion, horseradish cream \$9

JAMON & QUESO herbed ham, three-cheese blend, whole grain mustard, rosemary sauce \$8 ~~\$10~~

SLIDERS ground beef*, 5-year cheddar cheese, roasted poblano & bacon mojo, cabbage & radish, guacamole \$8 ~~\$10~~

TORTA olive oil refried beans, brick cheese omelette, piquillo peppers, red salsa, cabbage & radish, guacamole \$8

SLOW-ROASTED TURKEY house-roasted turkey, baby arugula, smoked paprika & thyme sauce \$8

PORTABELLA MUSHROOM EN ADOBO three-cheese blend, boston bibb, olive oil mayo \$8

SMOTHERED BEEF TENDERLOIN* three-cheese blend, roasted poblano & piquillo peppers, pickled red onion, chipotle mayo \$9

SIDES

a la carte \$3

mustard seed & cilantro slaw, mixed green salad, kettle chips & dip, sautéed broccoli

DESSERT

BUTTERMILK BROWN SUGAR PANNA COTTA pineapple, ginger syrup, tarragon \$5

CANELA WHOOPIE PIE chocolate-cinnamon cookie sandwich, powdered sugar \$4

LEMON CHEESECAKE blueberry, pineapple, lime, mint, chili \$5

CHOCOLATE ESPRESSO CAKE salted cajeta caramel sauce \$5

~~\$10~~ *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

APPETIZERS

MANE NACHOS four cheeses, housemade red salsa, crema, pickled jalapeño, mexican oregano \$9

KING NACHOS mane nachos plus choice of chicken, short rib or chorizo ~~\$11~~ \$12

SAUTÉED MUSSELS & SHRIMP chipotle soffritto, thyme, cream, dry sherry \$13 ~~\$14~~

CHARCUTERIE BOARD serrano ham, dried picante & dulce spanish chorizo, chorizo cular spanish arbequina olives, smoked paprika aioli \$14 ~~\$15~~

CHEESE BOARD dry jack, ros sheep milk cheese, manchego, blue cheese, crackers, quince \$13

CHIPOTLE CHICKEN WINGS one pound of wings, sherry, honey, chipotle, jicama, creamy blue dressing \$9

CHILI CHEESE QUESADILLAS beef chili, mexican oregano, caramelized onion, green salsa \$8

CHIPS & SALSA hearty corn tortilla chips, housemade red & norteño salsas \$4

GUACAMOLE avocado, white onion, cilantro, serrano chili, tortilla chips \$6

CHIPS & DIP kettle-fried potato chips, roasted onion & sweet chili dip \$3

SOUPS

CHICKEN masa spaetzle, carrot, celery *cup* \$3 / *bowl* \$5

TOMATO cheddar crouton *cup* \$3 / *bowl* \$5

SALADS

MIXED GREEN SALAD red leaf lettuce, romaine, boston bibb, chive, parsley, tarragon, champagne vinaigrette \$5

PANZANELLA roasted chicken en adobo, baby arugula, spinach, olive oil crouton, cider-orange vinaigrette \$8

ROASTED BEET SALAD mixed greens, manchego cheese, salt & pepper pistachios, red wine vinaigrette \$7

DECONSTRUCTED WEDGE iceberg lettuce, jones smoked bacon, blue cheese, avocado, chopped egg, housemade french dressing \$8 ~~\$9~~

SANDWICHES

HAMBURGUESA CON QUESO third-pound fresh ground beef*, 5-year cheddar cheese, roasted poblano & bacon mojo, cabbage & radish, guacamole \$9 ~~\$10~~

PORTABELLA MUSHROOM EN ADOBO whole grain bread, three-cheese blend, boston bibb \$8

TORTA olive oil refried beans, brick cheese omelette, piquillo peppers, red salsa, cabbage & radish, guacamole \$8

BRAISED SHORT RIB mustard seed & cilantro slaw, pickled red onion, horseradish cream \$9

BLAT jones smoked bacon, boston bibb, avocado, slow-roasted tomato, olive oil mayo \$8 ~~\$9~~

MANE SIDES

a la carte \$3

kettle chips & dip

mustard seed & cilantro slaw

mixed green salad

sautéed broccoli

KING SIDES

a la carte \$4

duck fat potato cake

smoked trout & paprika potato salad

green onion mashed potatoes

sautéed mixed vegetables

ENTRÉES

served after 4pm

SEA SCALLOPS* a la plancha, green onion mashed potato, short rib reduction, chili, tarragon \$18

PORK LOIN* a la plancha, masa spaetzle, spanish onion, green onion, green chili tonnato sauce, chive \$13 

FLATIRON STEAK* sherry & brown sugar marinade, mushroom, french bean, pickled jalapeño, carrot purée \$17

WALLEYE floured & seared walleye, spinach, sweet chili, garlic, brown butter, lemon, parsley \$15

MUSHROOM CREPE masa crepe, vella dry jack cheese, swiss chard, garlic, poblano cream \$12

CHICKEN pan-roasted chicken breast, green onion mashed potato, pickled tomato \$13

NIGHTLY SPECIALS

MOLE MONDAY

POLLO CON MOLE

confit jordandal farm chicken leg & thigh topped with oaxacan mole, red onion & queso fresco, served with pintos & rice \$14

corona buckets \$10

tecate \$2

THREE-PLATE THURSDAY

SPANISH TAPAS

a selection of three small plates that change weekly

ask your server for details

spanish red \$6/\$27

white or red sangria \$5

estrella damm \$3.50

TORTA TUESDAY

TORTA CUBANA

pork milanese, brick cheese omelette, usinger's weiner, refried beans, avocado, cabbage & radish, pickled jalapeño, pickled onion \$10

TORTA CON POLLO

chicken en adobo, brick cheese omelette, refried beans, avocado, cabbage & radish, pickled jalapeño, pickled onion \$9

corona buckets \$10

tecate \$2

KING FRIDAY

SHRIMP OR TILAPIA

A LA PLANCHA

served with avocado leaf salsa, fresh avocado & saffron rice

shrimp \$

tilapia \$

terranoable sauvignon blanc \$5

WINE & WIENER

WEDNESDAY

SONORAN HOT DOG

two usinger wieners wrapped in smoked bacon with cheese, refried beans, grilled green onion, guacamole, pickled jalapeño, mayo, ketchup & mustard \$10

luchador shiraz \$6/\$27

¡SABADO, SABADO,
SABADO!

RIBEYE STEAK*

12oz ribeye a la plancha served with grilled green onion, guacamole, norteno salsa & limes \$28

shannon ridge petite syrah \$7/32

DESSERT

BUTTERMILK BROWN SUGAR PANNA COTTA pineapple, ginger syrup, tarragon \$5

CANELA WHOOPIE PIE chocolate-cinnamon cookie sandwich, powdered sugar \$4

LEMON CHEESECAKE blueberry, pineapple, lime, mint, chili \$5

CHOCOLATE ESPRESSO CAKE salted cajeta caramel sauce \$5

 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.

KING & MANE BRUNCH MENU

EGGS

served with toast

OLIVE OIL & GOAT CHEESE OMELETTE corn husk smoked bacon, sautéed mushrooms \$8 

EGGS* IN PURGATORY chorizo sausage, piquillo & poblano peppers, spanish onion, chili \$10 

SOFT SCRAMBLED EGGS* smoked salmon, cream cheese, snipped chive \$9

FLATIRON STEAK* a la plancha, two fried eggs, green salsa, lime \$15

BRUNCH SPECIALS

LUCY'S PANCAKES wisconsin maple syrup, wisconsin butter, powdered sugar \$6

STEEL CUT OATS brown sugar, wisconsin butter, dried fruit medley \$5

GOAT CHEESE TART caramelized onion, mixed green salad \$7

SANDWICHES

served with choice of mixed green salad or kettle chips & dip

JAMON & QUESO herbed ham, three-cheese blend, whole grain mustard, rosemary sauce \$8 

TORTA olive oil refried beans, brick cheese omelette, piquillo peppers, red salsa, lettuce, guacamole \$8

BLAT corn husk smoked bacon, boston bibb, avocado, slow-roasted tomato, olive oil mayo \$8 *with egg* \$9.50 

SLIDERS fresh ground beef*, 5-year cheddar cheese, roasted poblano & bacon mojo, lettuce, guacamole \$8 

SLOW-ROASTED TURKEY house-roasted turkey, baby arugula, smoked paprika & thyme sauce \$8

PORTABELLA MUSHROOM EN ADOBO three-cheese blend, boston bibb, olive oil mayo \$8

SMOTHERED BEEF TENDERLOIN* three-cheese blend, roasted poblano & piquillo peppers, pickled red onion, chipotle mayo \$9

SOUP

CHICKEN masa spaetzle, soffritto *cup* \$3 / *bowl* \$5

TOMATO cheddar crouton *cup* \$3 / *bowl* \$5

SALADS

MIXED GREEN SALAD red leaf lettuce, romaine, boston bibb, chive, parsley, tarragon, champagne vinaigrette \$5

PANZANELLA roasted chicken en adobo, baby arugula, spinach, olive oil crouton, cider-orange vinaigrette \$8

SPINACH SALAD poached egg*, corn husk smoked bacon, olive oil croutons, champagne vinaigrette \$8 

FRUIT SALAD pineapple, blueberry, fresh lime juice, mint & smoked paprika \$5

SIDES

corn husk smoked bacon \$3 

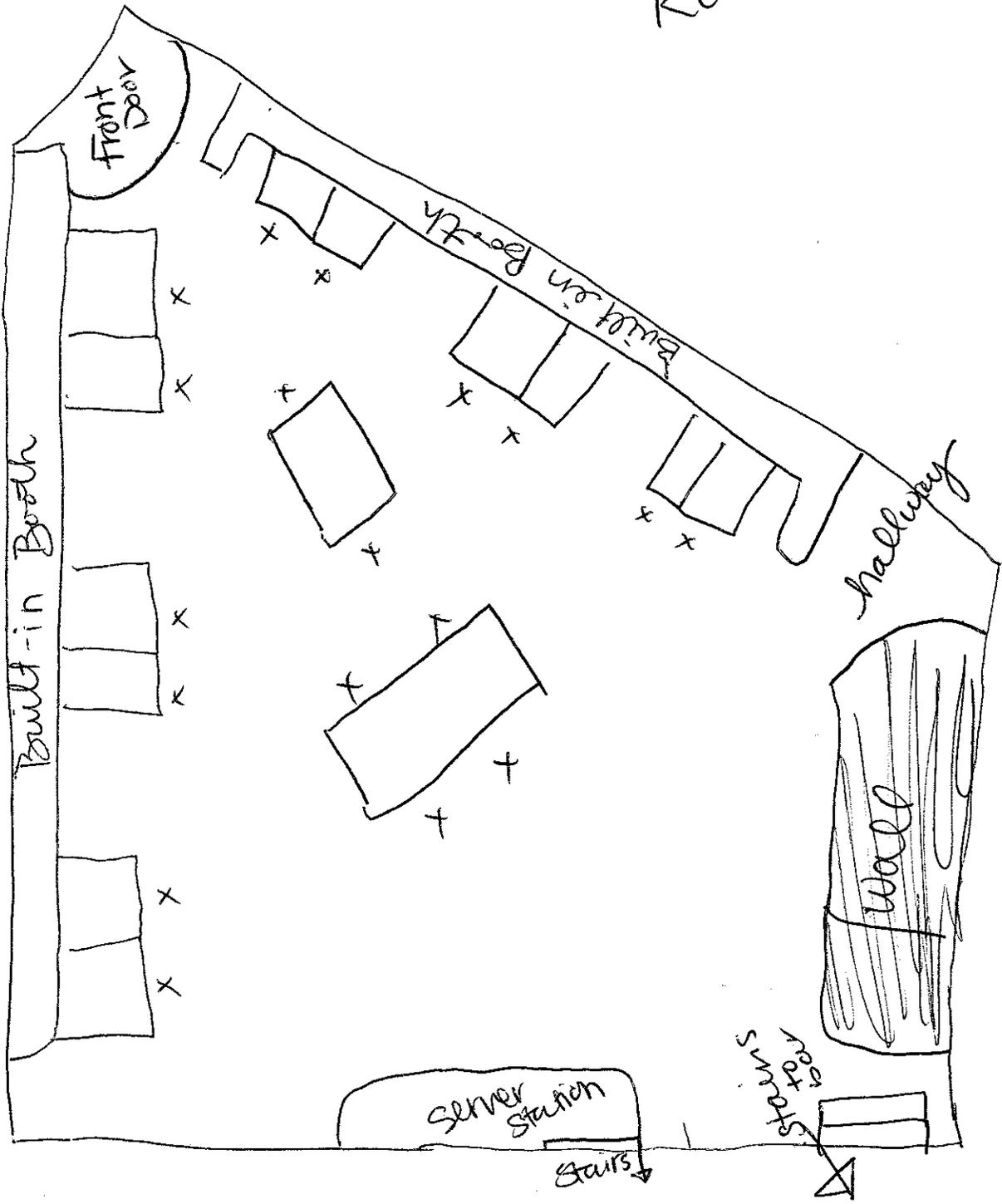
jordandal farm breakfast sausage \$3 

rosemary duck fat potato cake \$4

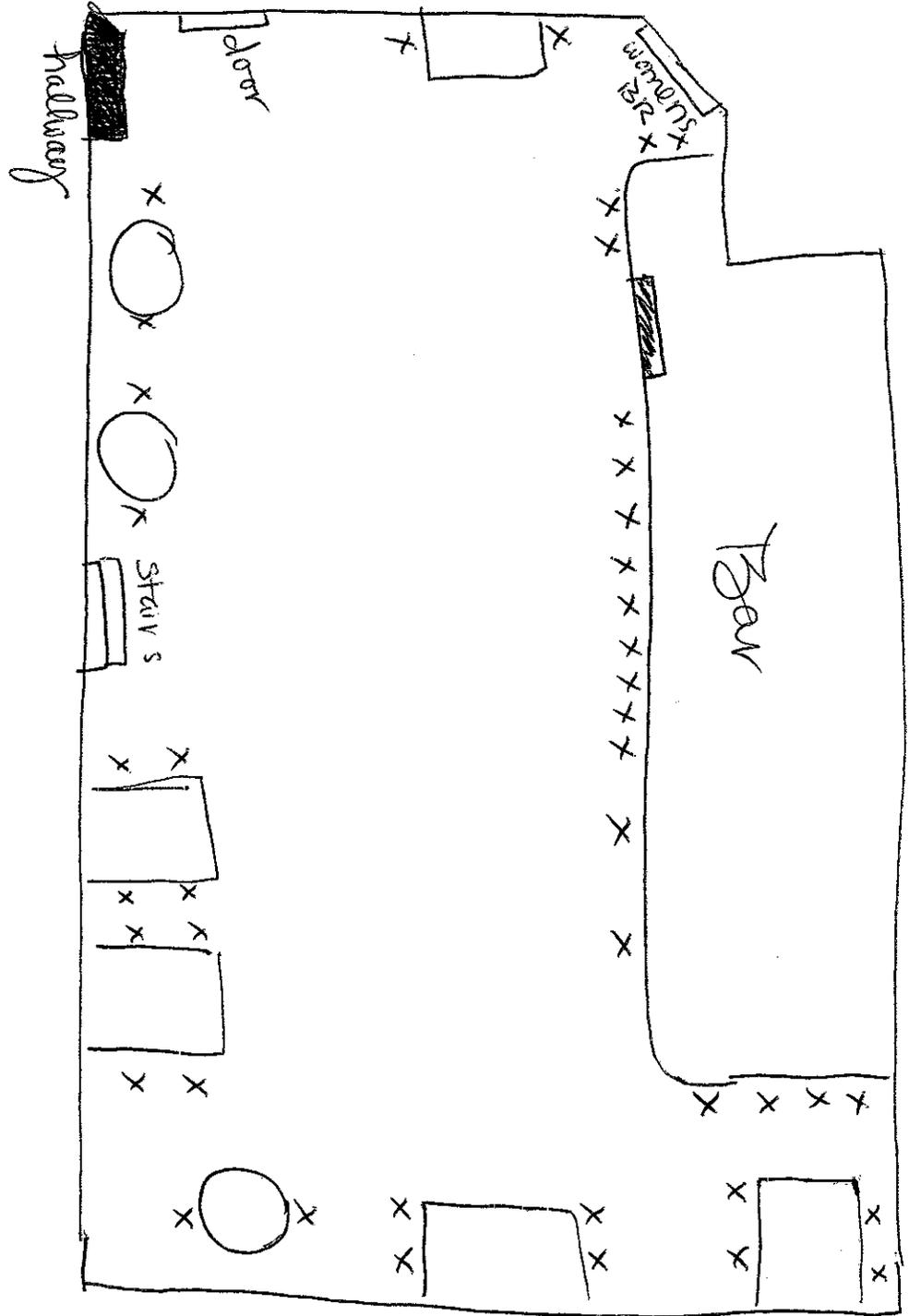
 *This item contains pork. Pork can be eliminated from most dishes upon request.*

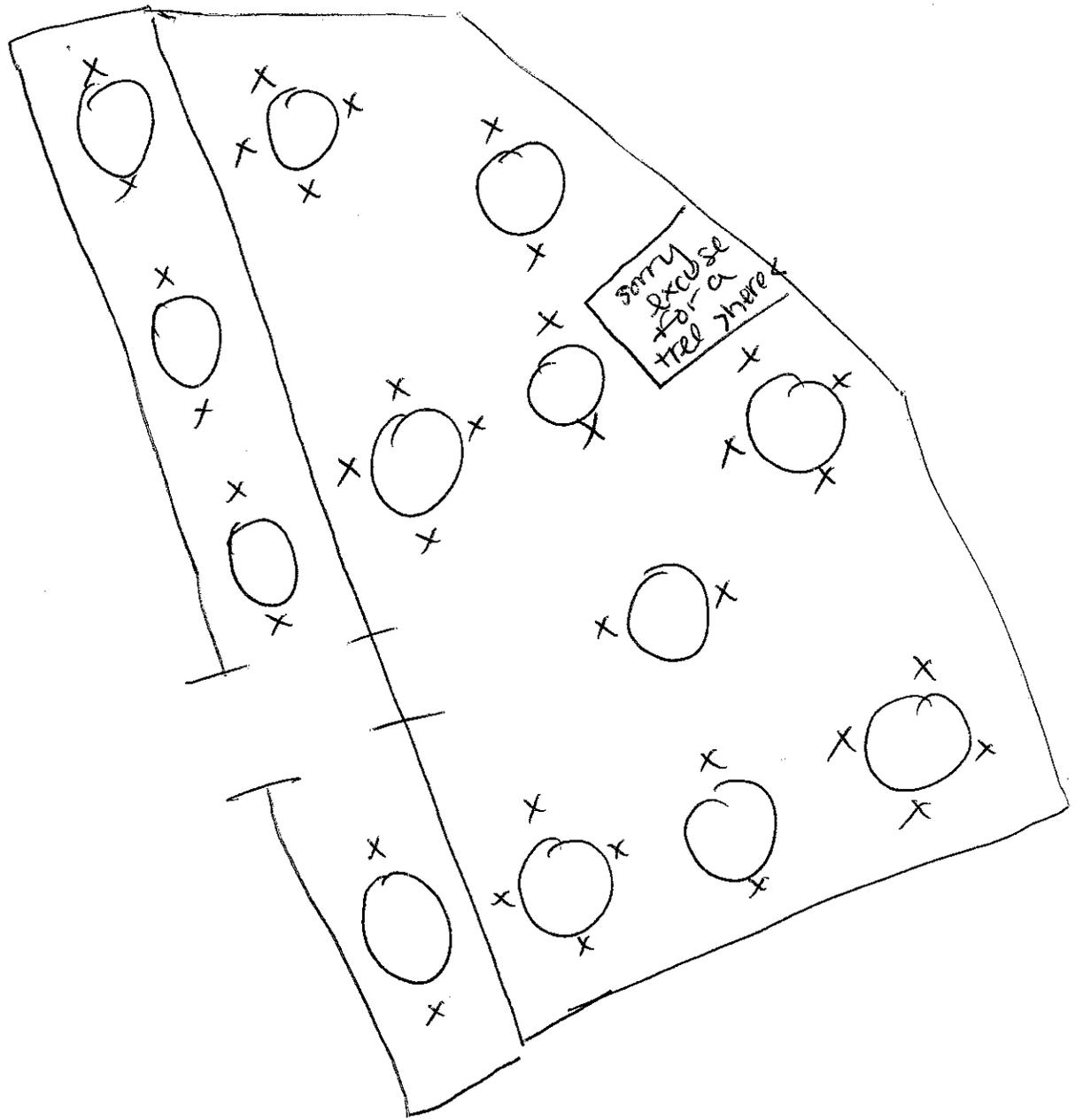
**Consumer Advisory required by local ordinance: Consuming raw or undercooked meat or eggs may pose a risk to your health
A service charge of 18% will be added to parties of 6 or more*

Dining Room



Bar





Outdoor patio

Transfer of Ownership

(letter to surrender previous license)

*To be filed with the City Clerk at the time a new application is submitted
for a change of ownership for any liquor and/or beer establishment.*

The Class B license for the premise located at
Class of License

102 King St. Madison, WI will be relinquished upon the
Street Address

approval of the application and the issuance of the same type of license for the same

premises to Susan J. Kirton, Two Dudes + A Chick, LLC
License Applicant

There have been no convictions for violations during the current license year, nor are

there any pending violations against the present licensee except as follows:



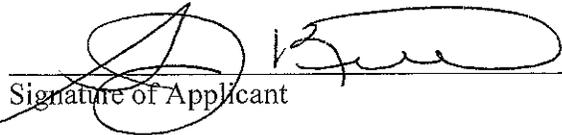
Signature of Present License Holder

5-21-10

Date

Payment of Taxes on Liquor/Beer License Transfer

I, Susan J. Kirton, owner, applicant for
Name Title
a liquor and/or beer license for the premise located at 102 King St., have
Address
read the provisions in the attached copy of Madison General Ordinance Section 9.01, and understand
that payment of all personal property taxes, special assessments, room taxes, forfeitures and judgments
must be paid before the Office of the City Clerk can issue said license.


Signature of Applicant

5-20-10
Date

Subscribed and sworn to before me this

21st day of May, 2010

Maibeth Witzel-Behl
Notary Public, Dane County, State of Wisconsin

My Commission Expires 8-26-12