



Ian's Pizza Garver

June 2019

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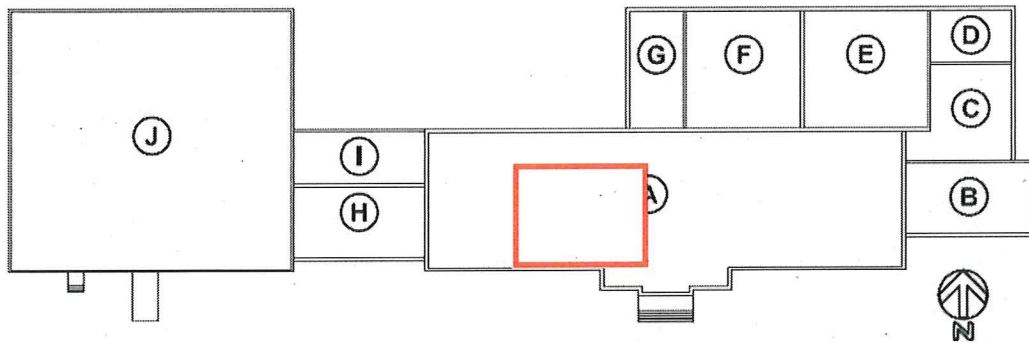
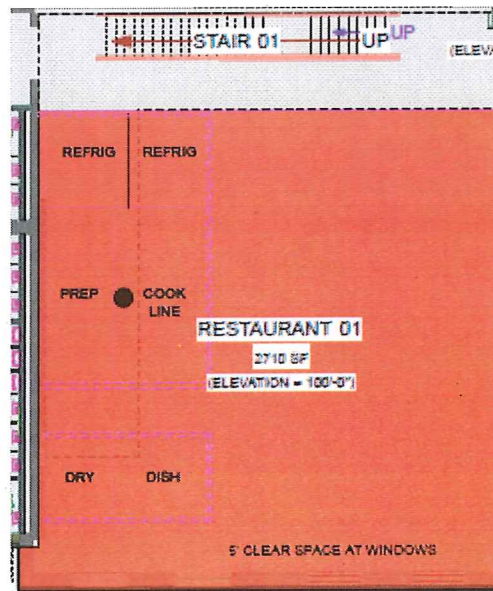
Vision

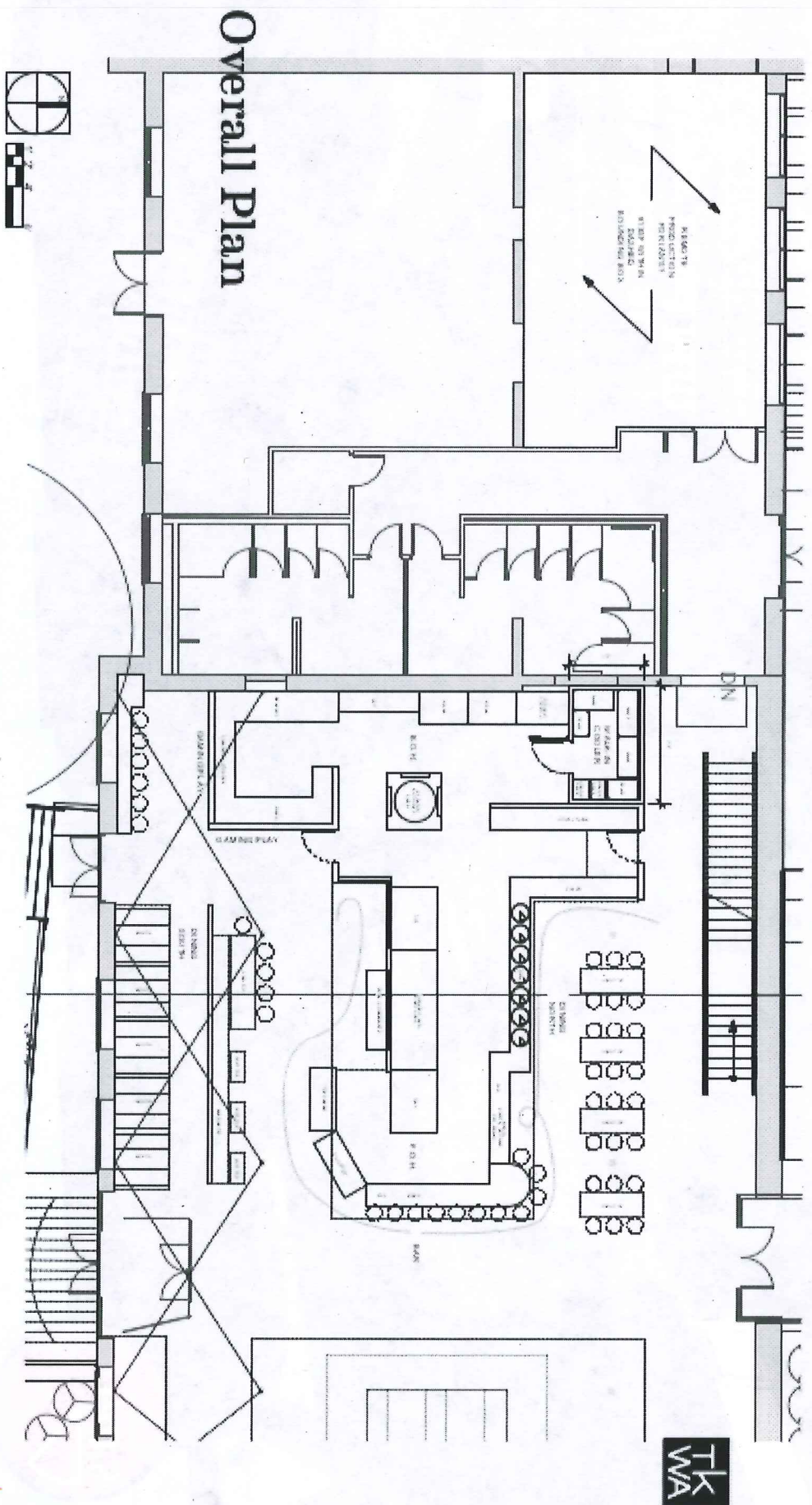
Ian's Pizza Garver (IPG) will break the mold of what an Ian's Pizza can be. Our stores are known for being high-foot-traffic, throughput-dependent restaurants where optimizing the line speed is the major contributing factor to increased sales. IPG will replicate the efficiency and productivity from those locations and create a family-friendly environment that is much needed on the Eastside. The building itself will be a destination for visitors to Madison. IPG will be the primary food source for them. IPG aims to become the flagship store for the Madison cluster and will take merchandising and the Ian's Pizza brand to new heights.

Appendix D: Dimensions of Premise A

EXHIBIT A

SITE PLAN/LOCATION OF PREMISES A





THE KUBALA WASHATKO ARCHITECTS

GARVER FEED MILL

IAN'S PIZZA

Appendix E: TKWA Schematic Design





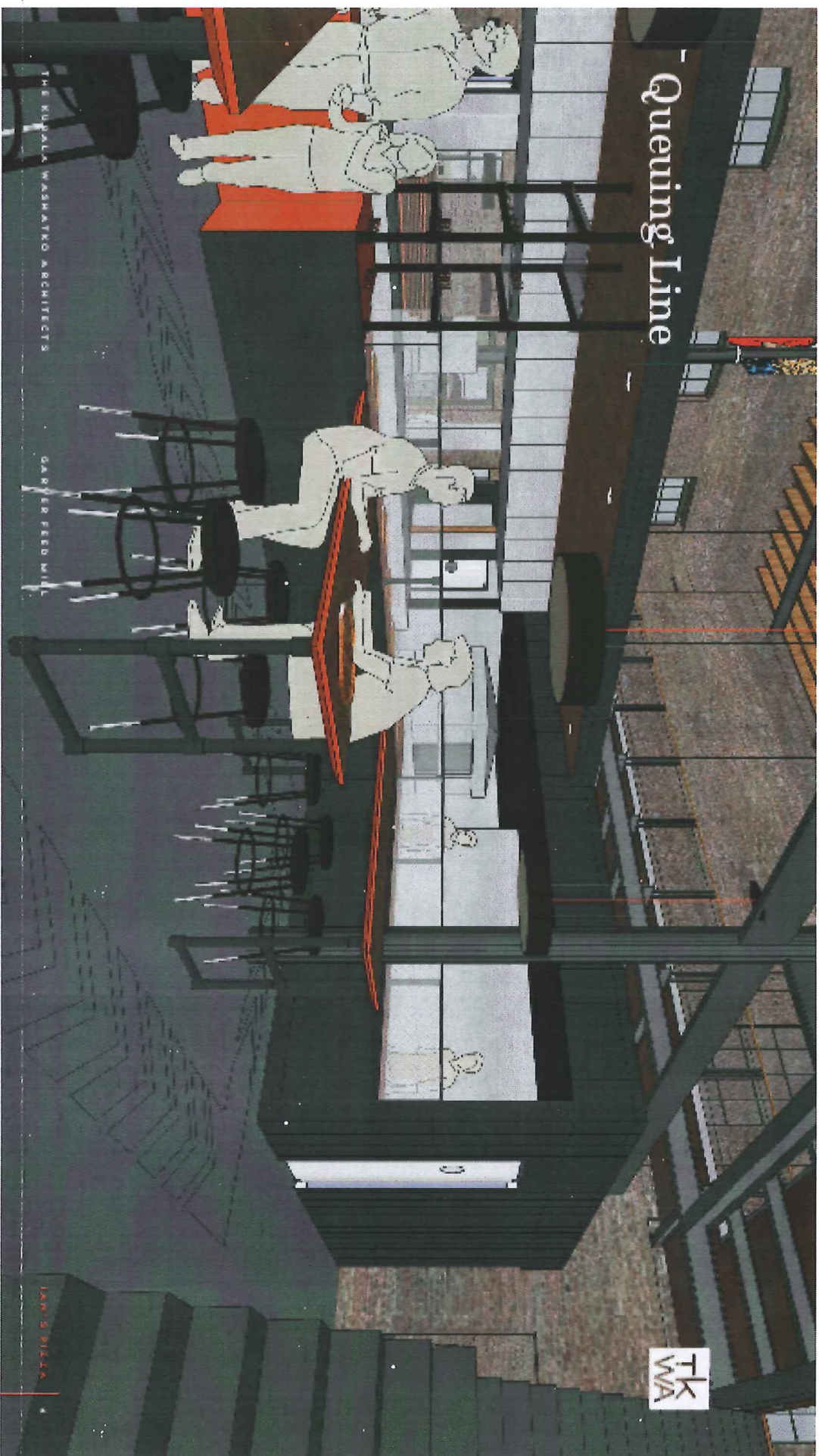
Atium North Entrance

IAN'S PIZZA

THE KUBALA WASHAITO ARCHITECTS

GARVER FEED MILL

IAN'S PIZZA 3





Pizza Counter

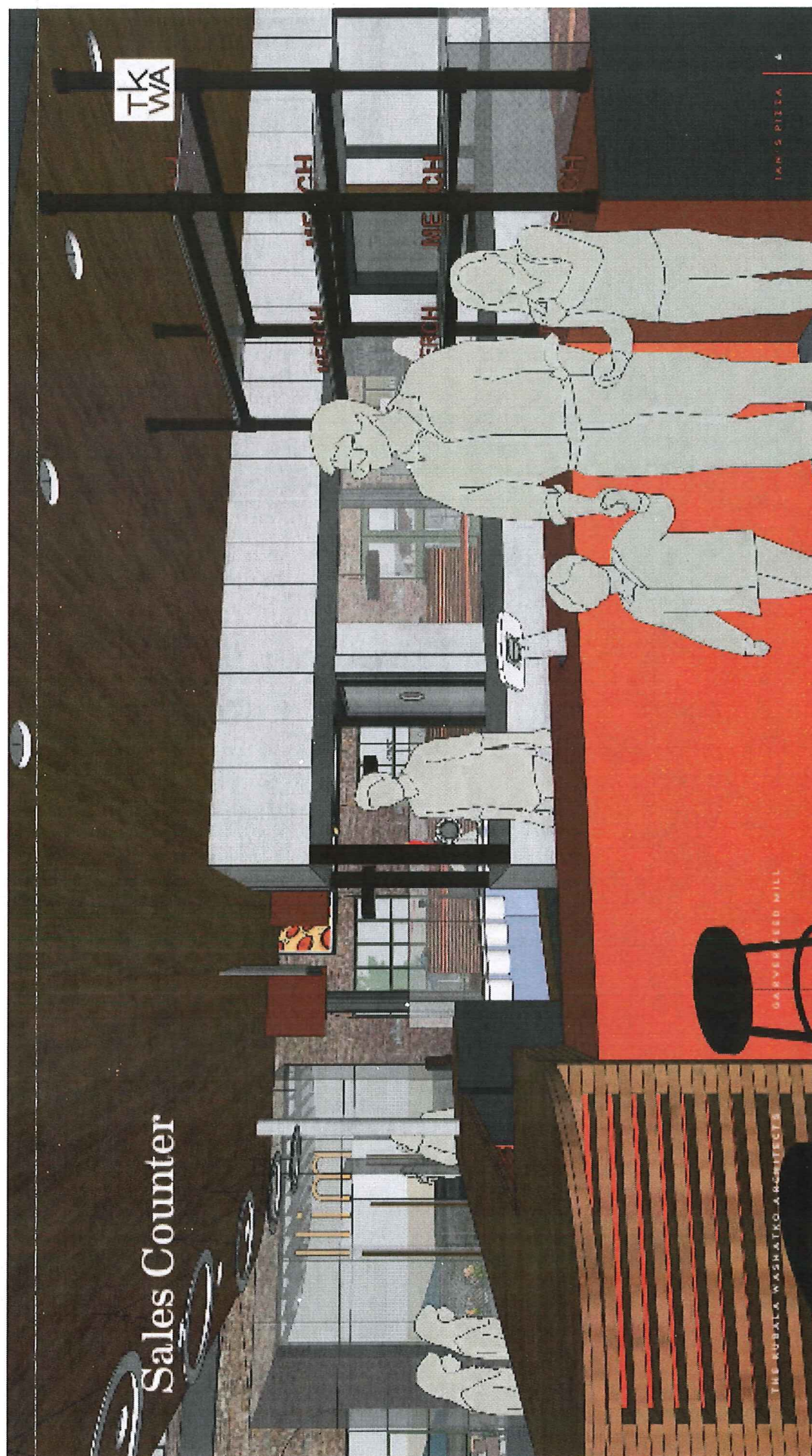
THE KUBALA WASHAKO ARCHITECTS

GARVER FEED MILL

TK
WA

IAN'S PIZZA | 5







Bar Seating

THE KUBALA WASNATKO ARCHITECTS

GARVER FEED MILL



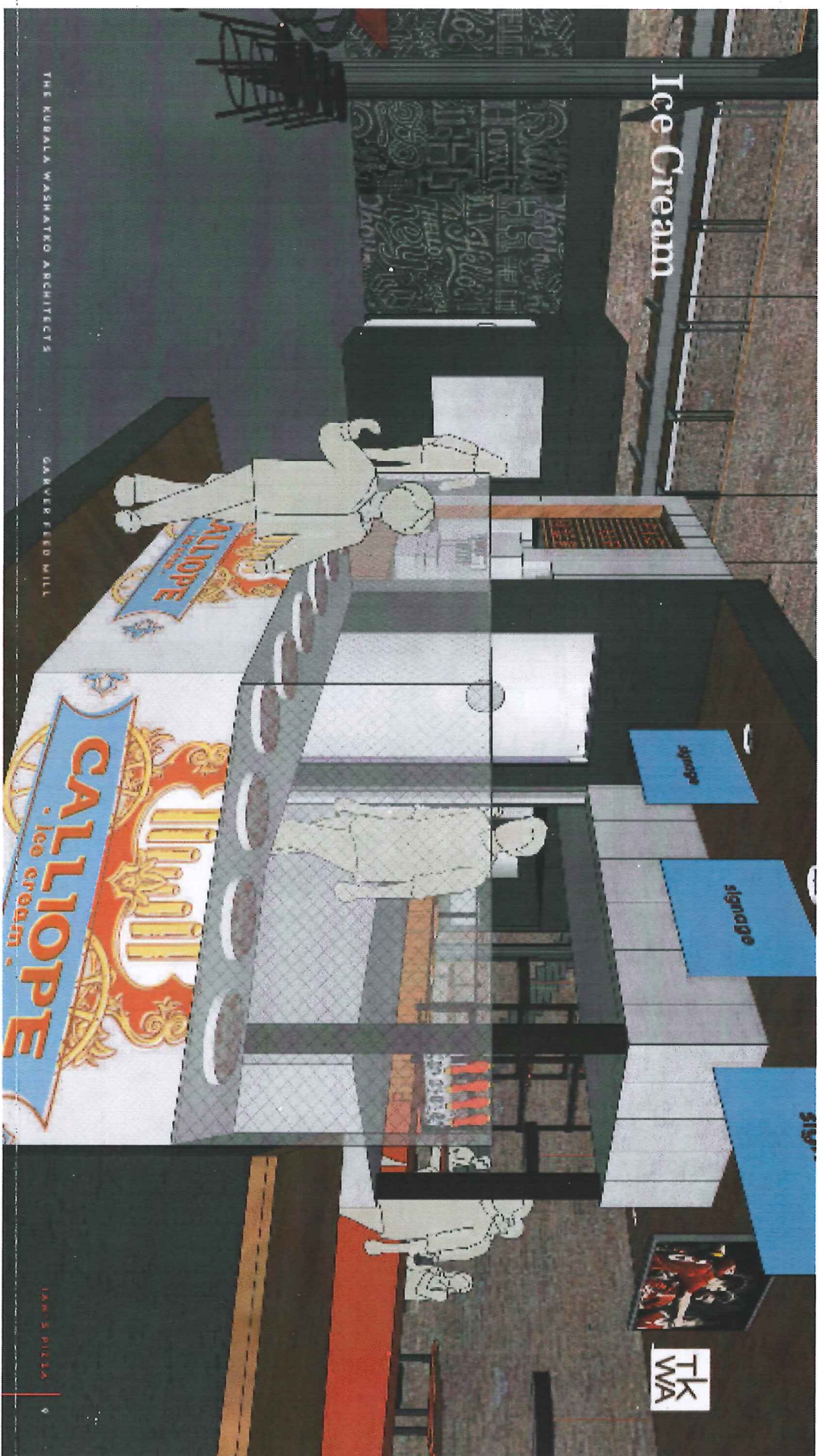
Atrium South Entrance

THE KUBALA WASHATKO ARCHITECTS

GARVER FEED MILL

IAN'S PIZZA

6



Ice Cream

THE KUBALA WASHATKO ARCHITECTS

GARVER FEED MILL

IAN'S PIZZA



THE KUBALA WASHATKO ARCHITECTS

GARVER FEED MILL

IAN'S PIZZA GARVER 10



From Stair

IAN'S PIZZA

THE RUBENLA WASHATKO ARCHITECTS

GARVER:FEED MILL



Arcade Niche

THE KUBALA WASHATKO ARCHITECTS

GARVER FEED MILL



SIGNATURE 'ZA

12" | 16" | 20"

POMODORO

Mozzarella, Cacciatore Tomatoes, Sautéed Greens & Feta

\$11.50 | \$18.25 | \$25.00

DRUNKEN RAVIOLI

Vodka Sauce, Mozzarella, Cheese Ravioli & Asiago

\$12.50 | \$20.00 | \$27.50

MAUI WOWIE

Marinara, Mozzarella, Fox Heritage Ham, Pineapple & House-pickled Jalapeños

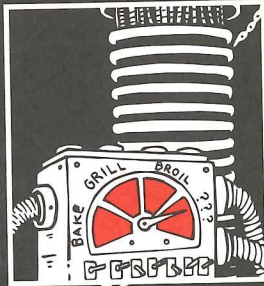
\$13.50 | \$21.75 | \$30.00



MAC N' CHEESE

Ian's All-Time Best Seller! Crème, Mozzarella, Mac Noodles & Cheddar

\$10.50 | \$16.50 | \$22.50



BUFFALO CHICKEN

Crème, Mozzarella, Spicy Chicken & Bleu Cheese

\$10.50 | \$16.50 | \$22.50

MACADILLA KILLA

Crème, Mozzarella, Spicy Chicken, Mac Noodles & topped with a Tortilla Top

\$12.50 | \$20.00 | \$27.50

MACHO NACHO

Chipotle Crème, Pepper Jack, House-made Chorizo, Pico de Gallo, Cheddar, Tortilla Strips & Salsa Verde

\$13.50 | \$21.75 | \$30.00

ALL THE VEG

Mozzarella, Cacciatore Tomatoes, Bell Pepper, Red Onion, Artichokes & Black Olives

\$13.50 | \$21.75 | \$30.00

CHEESY POTATO & RANCH

Mozzarella, Sliced Potatoes, Butter, Cheddar, Asiago & Ranch

\$12.50 | \$20.00 | \$27.50



SMOKEY THE BANDIT

BBQ Sauce, Mozzarella, BBQ Chicken, Bacon, Ranch & Cheddar

\$13.50 | \$21.75 | \$30.00



SMOKED BRISKET & TOTS

House-smoked BBQ Sauce, Mozzarella, House-smoked Brisket & Tater Tots

\$13.50 | \$21.75 | \$30.00



PENNE ALFREDO

Alfredo, Mozzarella, Penne Noodles, Asiago & choice of Chicken, House-made Berkshire Pork Sausage, Fox Heritage Ham**, or Button Mushroom

\$12.50 | \$20.00 | \$27.50

TOMATO PESTO

House-made Pesto, Mozzarella & Sliced Tomato

\$10.50 | \$16.50 | \$22.50

PORTOBELLO PESTO BLUES

House-made Pesto, Mozzarella, Sautéed Greens, Portobello Mushroom & Bleu Cheese

\$12.50 | \$20.00 | \$27.50



SPINACH FETA PESTO

House-made Pesto, Mozzarella, Sautéed Greens & Feta

\$11.50 | \$18.25 | \$25.00

BUILD YOUR OWN 'ZA

12" 16" 20"
STARTING PRICE \$8.50 | \$13.00 | \$17.50
Includes 1 sauce (single-topping price point) and mozzarella

EXTRA TOPPINGS \$1.00 | \$1.75 | \$2.50

*Count as 2 toppings / **Count as 3 toppings

12" Cut into 6 slices – feeds 1-2 people

16" Cut into 8 slices – feeds 3-4 people

20" Cut into 8 large slices – feeds 4-6 people



CHEESE

Shredded Mozzarella, Asiago, Bleu, Cheddar, Feta, Pepper Jack, Pecorino

SAUCES

Marinara, Alfredo*, BBQ, House-smoked BBQ*, Chipotle Crème*, Crème Fraiche, Hot Sauce, House-made Pesto*, Ranch, Vodka Sauce*

VEGGIES

Artichokes*, Fresh Garlic, House-pickled Jalapeños, Portobello Mushrooms, Sautéed Button Mushrooms, Black Olives, Kalamata Olives, Raw Onions, Grilled Onions, Bell Peppers, Pineapple, Pico de Gallo, Sliced Potatoes, Sautéed Greens, Cacciatore Tomatoes, Sliced Tomatoes

MEATS

All-natural Pepperoni, Bacon*, House-smoked Beef Brisket**, BBQ Chicken, Grilled Chicken, Spicy Chicken, House-made Chorizo, Fox Heritage Ham**, House-made Berkshire Pork Sausage

NOODLES

Macaroni, Penne, Cheese Ravioli*

OTHER

Salsa Verde*, Tots, Tortilla Strips, Tortilla Top, 12" Gluten-Free Crust -

Schroeter's Bakeshop (vegan)(+\$5)

VEGAN OPTIONS

Good Planet Cheeses* (Cheddar, Mozzarella), Marinara, BBQ, Upton's Naturals Pepperoni*, Pesto*, House-made Ranch*, House-made Crème*, Walnut Sausage**

Other ingredients available seasonally, just ask your friendly Ian's staff member.

WARNING

We do our very best to provide gluten-friendly meals, but cannot guarantee a gluten-free experience



SIGNATURE SALADS

FEED YOUR WHOLE GROUP WITH A
PARTY SIZE SALAD (SERVES 8-9)

ENTRÉE PARTY

WISCO

\$9.00 | \$30.00

Mixed Greens, Spicy Pecans, Dried Cranberries, Apples, Bacon, Bleu Cheese & Maple Balsamic Vinaigrette

CAESAR

\$7.00 | \$22.00

Romaine, 2 Organic Farm-fresh Eggs, House-made Croutons, Parmesan Cheese & Caesar Dressing

SOUTHWEST

\$8.00 | \$24.00

Romaine, Corn and Bean Medley, Tortilla Strips, Pepper Jack Cheese & Green Chile Ranch Dressing

GREEK

\$8.00 | \$24.00

Romaine, Kalamata Olives, Marinated Artichoke Hearts, Tomatoes, Cucumbers, Feta Cheese & White Balsamic and Herb Vinaigrette



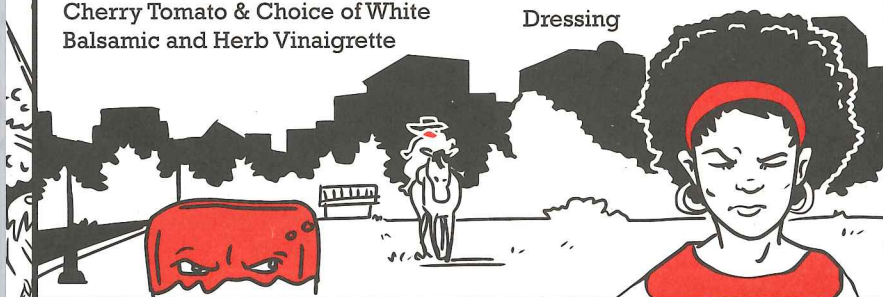
SIDE SALADS

IAN'S HOUSE SIDE SALAD \$3.50

Mixed Greens, Onion, Cucumber, Cherry Tomato & Choice of White Balsamic and Herb Vinaigrette

SIDE CAESAR \$3.50

Romaine, Organic Farm-fresh Egg, House-made Croutons, Parmesan Cheese & Caesar Dressing



WARNING

Nuts may cross-contaminate other mix-ins

BUILD YOUR OWN

BUILD YOUR OWN SALAD

\$3.50

Choice of Romaine, Mixed Greens, Seasonal Greens or Baby Spinach and your choice of dressing.

MIX-INS

\$.50-\$1.50

Add veggies, cheese, proteins & seasonal mix-ins of your choice. Selection varies seasonally. Just ask a friendly staff member for options, or visit us online.

SEASONAL SALADS

We feature two seasonally rotating salads inspired by our beloved farmers' market and our incredible head chef. And we promise these salads are far from typical: they'll feature local produce when available as well as a rotation of exclusive dressings. FYI, you won't see these on our print menu because we don't yet know what we will create! Ask an Ian's staff member what's available this month. We promise these salads won't disappoint!



SIDE-STICKS

SINGLE STICK

\$1.50

1 Sauce

3-PACK

\$3.00

3 Sticks & 1 Sauce

DIPPING SAUCES

\$1.00

Bacon Cheese
Zesty Marinara

Green Chile Ranch
Ian's Famous Ranch

9-PACK (PARTY SIZE)

\$8.00

9 Sticks & 3 Sauces

EXTRAS

PUPPY CHOW

\$2.50

CHURRO CHOW

\$2.50

CALLIOPE ICE CREAM

\$6.00

Assorted flavors by the pint

SIDES

\$1.00

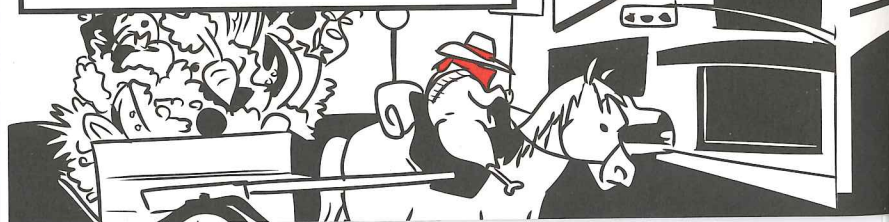
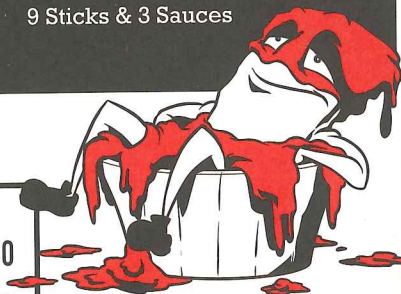
Ranch, BBQ, Marinara, Hot Sauce,
Parmesan Cheese, Crushed Red Pepper
Flakes, Side-Stick Dipping Sauces

UNCOOKED DOUGH

12" 16" 20"
\$3.00 | \$4.00 | \$5.00

BEVERAGES

Vary by location. Ask our friendly staff about options



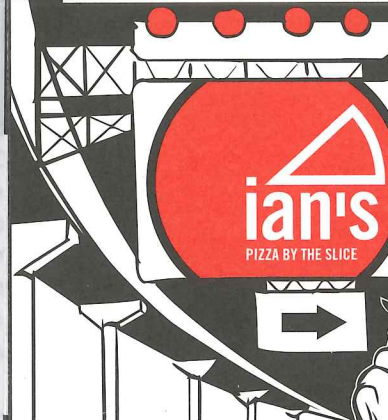
ORDER ONLINE!

FULL MENU AT IANSPIZZA.COM,
ON FACEBOOK, OR DOWNLOAD OUR APP



CLASSIC 'ZA

	12"	16"	20"
CHEESE Marinara & Mozzarella	\$8.50	\$13.00	\$17.50
PEPPERONI Marinara, Mozzarella & Pepperoni	\$9.50	\$14.75	\$20.00
SAUSAGE Marinara, Mozzarella & House-made Sausage	\$9.50	\$14.75	\$20.00
PEPPERONI MUSHROOM Marinara, Mozzarella, Pepperoni & Sautéed Button Mushroom	\$10.50	\$16.50	\$22.50
PEPPERONI SAUSAGE Marinara, Mozzarella, Pepperoni & House-made Sausage	\$10.50	\$16.50	\$22.50
THE SHMO Marinara, Mozzarella, House-made Sausage, Sautéed Button Mushroom & Grilled Onion	\$11.50	\$18.25	\$25.00



'ZA BY THE SLICE

CHEESE OR PEPPERONI	\$3.50
SPECIALTY SLICE (ANY)	\$4.50

Appendix I: Calliope Menu and Ice Cream List

Current Calliope Ice Cream Flavors:

- Brandy Old Fashioned -- Wisconsin's favorite cocktail shows up as one of the best ice creams you will ever taste.
- Chocolate Crispy Rice Treat -- Chewy chocolate rice cereal in a vanilla/marshmallow base.
- Hearty Breakfast -- French toast, bacon, and whiskey. With just a touch of Old Sugar Distillery's Queen Jennie Sorghum Whiskey, it's the ice cream flavor you never knew you needed.
- Lemon Lavender -- Lavender flowers in a lemon base. Light and refreshing, this ice cream is perfect for summer.
- Hot Peanut Butter -- Sweet, smooth, a little salty, and a little Sriracha! It's like a Thai dipping sauce, but as an ice cream.
- Graham Cracker -- Remember how delicious graham crackers dunked in milk were when you were little? It's like that but so, so, so much better...
- Mexican Hot Chocolate -- Cinnamon, chipotle, and chocolate...This ice cream has a rich chocolate flavor that packs a spicy punch.

The Calliope scoop shop will be prominently positioned immediately in front of the southern entrance to the building. Calliope will offer ice cream by the scoop in either a dish or a pizzelle-dish option in lieu of a cone. Calliope Ice Cream is about quality ice cream that speaks for itself. Portioning and condiments will be reflective of its premium quality.

The in-store Calliope Ice Cream Scoop Shop selection will rotate seasonally with short-run experimental ice creams, small batches made with local ingredients and featuring other local producers. These flavors will be supplemented by the existing wholesale flavors from Chocolate Shoppe, Calliope's current ice cream production facility.

Calliope Ice Cream will be looking to expand their catering opportunities. Calliope's wedding package ensures customers and their guests have nothing to worry about except eating ice cream. Calliope will show up with all the ice cream, toppings, bowls, and serving utensils and stay for up to two hours to make sundaes for the customers.

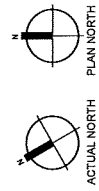
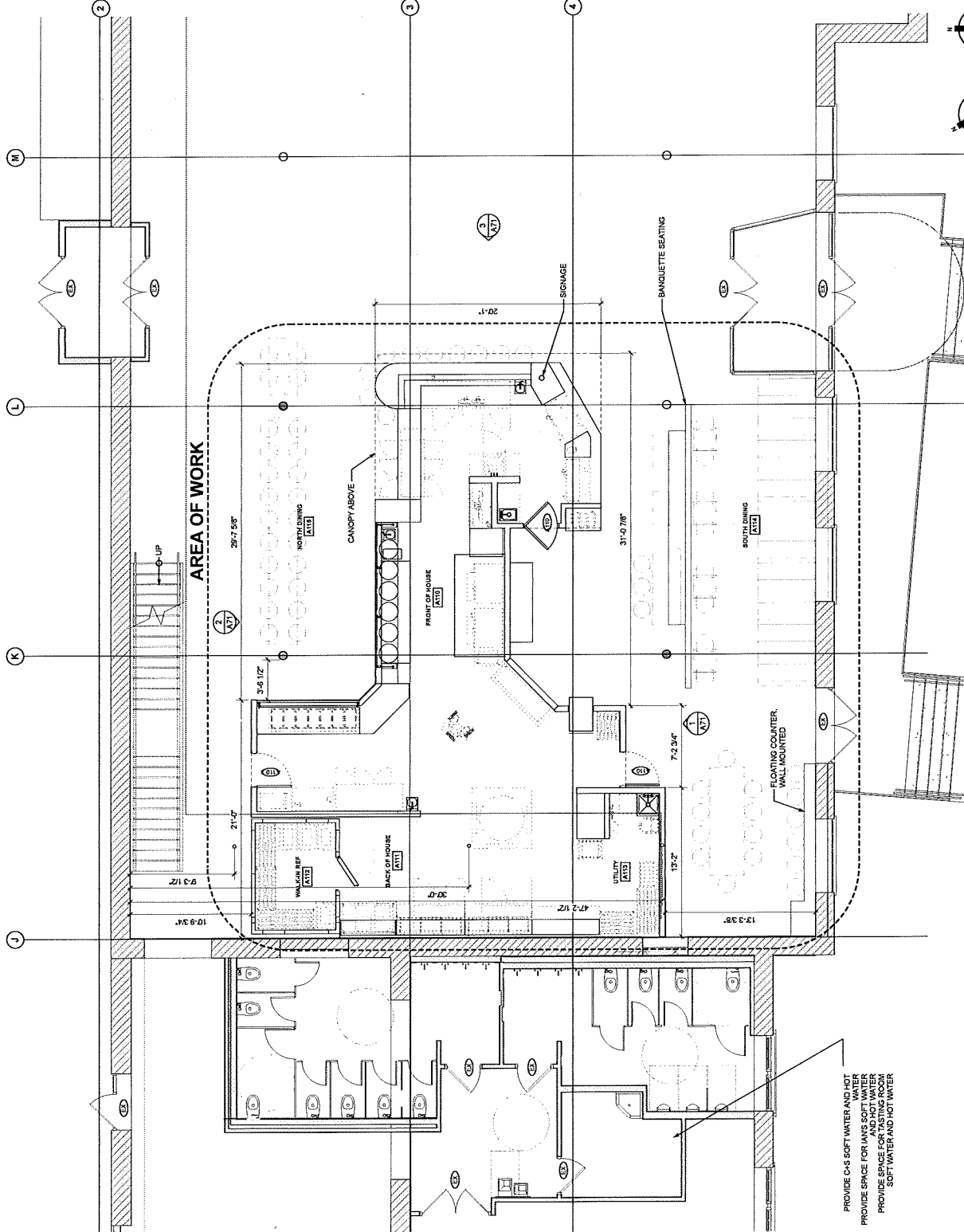
- Option 1: Have your caterer serve: \$80.00/3-gallon
- Option 2: Not-so-basic Basic Scoop Service
 - Delivery, setup, breakdown, and clean up
 - Up to three Calliope Ice Cream flavors
 - One Calliope employee to scoop ice cream for you and your guests
 - \$5.00 per person plus travel charges
- Option 3: Super-fancy Deluxe Sundae Service
 - Delivery, setup, breakdown, and clean up

- Up to two Calliope Ice Cream flavors with two corresponding sundae toppings
- Two Calliope employees to make sundaes just the way customer would like them
- \$7.00 per person plus travel charges

Sundae Options:

- S'mores Please: Graham Cracker ice cream drizzled with marshmallow topping and rich, dark chocolate sauce. And the best part — no smoke from the campfire!
- Brandy Garcia: Brandy Old Fashioned ice cream, diced dried cherries, and dark chocolate chunks. A classic combination done the Calliope way.
- Death by Hot Chocolate: Mexican Hot Chocolate ice cream, decadent brownie pieces, and dark chocolate sauce. What a way to go!
- Hot PB&J: Hot Peanut Butter ice cream, Concord grape topping. It's the grown-up version of a childhood favorite.
- Sweet Tart: Lemon Lavender ice cream, lemon curd topping, and fresh blueberry compote. This is a refreshing taste of summer, no matter what time of year it is.
- Hearty Dessert: Hearty Breakfast ice cream coated in butterscotch sauce (or whiskey butterscotch sauce) and finished with crunchy bacon pieces. This is where your sweet tooth meets your booze tooth.
- Classic Chocolate Sundae: Chocolate Crispy Rice Treat covered with dark chocolate sauce, whipped cream, and a cherry.

FLOOR PLAN KEY NOTES:



1. FIRST FLOOR PLAN - DINING
Scale 1/4" = 1'-0"

FRANKLIN A. GOMEZ
DATE 08-03-18
SCALE 1/4"=1'-0"

The floor plan for Ian's Prep Kitchen is a detailed layout showing the arrangement of equipment, storage, and workflow. The kitchen is rectangular, with a central island and various workstations. Key features include:

- Central Island:** A long island with a sink, stove, and storage. It is labeled "IAN'S PREP KITCHEN" and has a "DOUGH RACK" and "DOUGH ROLLER" on the right side.
- Left Side:** A "WALK-IN COOLER" and a "COAT & BOOT RACK" are located on the left wall. The "OFFICE" is also on the left side.
- Right Side:** A "WET ROOM" is located on the right side, adjacent to the central island. It contains a sink, a toilet, and a shower.
- Storage:** Numerous storage units are shown, including "FLOUR" storage, "DOUGH RACK", and "DOUGH ROLLER".
- Dimensions:** The overall dimensions of the kitchen are 27'-0" by 23'-0". The central island is 30' x 60". The walk-in cooler is 13'-0" x 45'-0". The office is 5'-11" x 6'-7".
- Equipment:** The kitchen is equipped with a sink, stove, refrigerator, and various prep tools. The layout is designed for efficient workflow and safety.