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into for the future.

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					
Se -1.	 Section A – Applicant 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.					
2.	This application is for the license period ending June 30, 20 17					
3.	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.					
	Branos Kruger Daniel I Besenthan Danny's Tub, LLC					
4.	Trade Name (doing business as)					
5.	Address to be licensed 328 W Gorham St., Madison, WI 53703					
6.	Mailing address 420 W Dayton Ave, Madison, WI 53703					
7.	Anticipated opening date 06/01/17 - 07/01/17					
8.	Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 2? ☑ No ☐ Yes (explain)					
9.	Does another alcohol beverage licensee or wholesale permitee have interest in this business? ☑ No ☐ Yes (explain)					
Sec 10.	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. Sold Service and Service are to be sold and stored only on the premises as approved by Common Council and described on license. Sold Service are to be sold and stored only on the premises as approved by Common Council and described on license. Sold Service are to be sold and stored only on the premises as approved by Common Council and described on license. Sold Service are to be sold and stored only on the premises as approved by Common Council and described on license. Sold Service are to be sold and stored only on the premises as approved by Common Council and described on license. Sold Service are to be sold and stored only on the premises as approved by Common Council and described on license. Sold Service are to be sold and stored be sold and stored be sold and the corner of Broom and Gorham, Danny's Pub will occupy the first and second floors of a 3 story building. Both floors will contain a bar and restrooms, with alcohol stored behind each bar and in a caged area in the basement.					
	Offices and records, both sales and purchases, will be kept on site. No outside seating or sales area as of now, looking					

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11.	Attach a floor	plan, no larger than 8 ½	½ by 14, showing the space described above.
12.	Applicants for or	n-premises consumptior	n: list estimated capacity 400
13.	Describe existing	g parking and how park	ing lot is to be monitored.
	Current location do	es not have a parking lot, str	eet parking only. Neighboring parking lot is under different ownershi
	but would be monite	ored for cleanliness for positi	ve neighbor relations
14.	Was this premise	es licensed for the sale	of liquor or beer during the past license year?
	□ No ☑ Yes,	license issued to Madha	atter's (name of licensee
15.	☑ Attach copy c	of lease.	
This	section applies to	Drate Information o corporations, nonprofind partnerships, skip to	t organizations, and Limited Liability Companies only. Section D.
16.	Name of liquor lic	cense agent <u>Brano S Kri</u>	uger
17.	City, state in which	ch agent resides Madisor	i, WI
18.	How long has the	e agent continuously res	sided in the State of Wisconsin? 16 years
19.	☑ Appointment	of agent form and back	ground check form are attached.
20.	Has the liquor lice	ense agent completed t	he responsible beverage server training course?
	☐ No, but will co	omplete prior to ALRC n	neeting Yes, date completed Holds active operator lic.
21.	State and date of	registration of corporat	ion, nonprofit organization, or LLC.
	Wisconsin, March 20	017	
22.	In the table below Attach backgr	v list the directors of you ound check forms for ea	ur corporation or the members of your LLC.
•	Title	Name	City and State of Residence
	Owner/Operator	Brano S Kruger	Madison, WI
	Owner/Partner	Daniel I Rosenthal	Northfield, IL
-			
23.	Registered agent demand required same as your liqu Brano S Kruge	or permitted by law to boor agent.	LLC. This is your agent for service of process, notice on the corporation. This is not necessarily the

24.	24. Is applicant a subsidiary of any other corporation or LLC?			
	☑ No ☐ Yes (explain)			
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) Brano S Kruger: Current General Manager at Red Rock Saloon - Madison			
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 Bar/Restaurant			
27.	Business description Irish - American pub with full kitchen, BUSINESS PLAN ATTACHED			
28.	Hours of operation Mon-Thurs (3pm-2am), Fri-Sat (11am-2:30am), Sun (11am-2am), increase in summer & game days			
29. Describe your management experience 3 1/2 years General Manager - Red Rock Saloon (Madison)				
	2 years Manager Trinity Three Irish Pubs (Milwaukee)			
	5 years at Buckhead Saloon (Milwaukee), both as Manager and Employee			
30.	List names of managers below, along with city and state of residence.			
	Most likely, but due to timing of opening Joey Wowczuk - Madison, WI			
	Brian Latsch - Madison, WI			
31.	Describe staffing levels and staff duties at the proposed establishment Shifts depend of busy-ness			
	Total Staff estimations: Bar (12-15) food and drink service at bar; Servers (10-12) food and drink service at tables			
	Kitchen (8-10) cooking/kitchen duties; Security/Barbacks (14-15) safety and assistance; Managers (3-4) oversee			
32.	Describe your employee training Bar will require operator licenses, servers must have at least serve-safe cert.			
	Kitchen will need food safety lic., train all front of house staff on drinks and food, customer service, identifying issues,			
	proper responses, ID's. Will train with Managers and Leads			

33.	Utilizing your market research, describe your target market.		
	For food, 18-40+ looking for a casual and comfortable eating experience with local/regular guests and out of town		
	travelers. For drinks, 21-40+, casual and energetic drinkers both for weekdays and weekends.		
34.	Describe how you plan to advertise and promote your business. What products will you be advertising?		
	Print, radio, social media		
	Promote both the food and drink aspects, don't want to be labeled as only one type of place		
35.	Are you operating under a lease or franchise agreement? ☑ No ☐ Yes		
36.	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		
Thi	ction E—Consumption on Premises s section applies to Class B and Class C applicants only. Class A license applicants (consumption oremises) may skip to Section F.		
37.	Do you plan to have live entertainment? No Yes—what kind? DJ's and occasional live bands		
38.	What age range do you hope to attract to your establishment? All, small family to 18-40+, Late lunch and dinner during week, open earlier but same food		
39.	What type of food will you be serving, if any? on weekends ☐ Breakfast ☐ Brunch ☑ Lunch ☑ Dinner		
40.	Submit a sample menu if applicable. What will be included on your operational menu? ☑ Appetizers ☑ Salads ☑ Soups ☑ Sandwiches ☑ Entrees □ Desserts □ Pizza □ Full Dinners		
41.	During what hours of operation do you plan to serve food? Open until 10pm/11pm depending on day		
42.	What hours, if any, will food service not be available? Late night, 10pm/11pm to close		
43.	Indicate any other product/service offered. Food & drink with onsite catering options for private parties		
44.	Will your establishment have a kitchen manager? □ No ☑ Yes		
45.	Will you have a kitchen support staff? ☐ No ☑ Yes		
46.	How many wait staff do you anticipate will be employed at your establishment? Bar + Server (20-30)		
	During what hours do you anticipate they will be on duty? Servers while dining available, Bar all open hours		
47.	Do you plan to have hosts or hostesses seating customers? ☑ No ☐ Yes		

48.	Do your plans call for a full-service bar? No Yes If yes, how many barstools do you anticipate having at your bar? With 2 floors, upwards of 50 How many bartenders do you anticipate having work at one time on a busy night? 8-10 max				
49.	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 ☐ Yes, capacity of that area				
51.	What type of cooking equipment will you have? ☑ Stove ☑ Oven ☑ Fryers ☑ Grill ☑ Microwave				
52.	Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products? □ No ☑ Yes				
53.	What percentage of payroll do you anticipate devoting to food operation salaries? 40-50% (non-mgrs)				
54.	If your business plan includes an advertising budget:				
	40-50% of total What percentage of your advertising budget do you anticipate will be related to food? advertising \$\$\$				
	50-60% of total What percentage of your advertising budget do you anticipate will be drink related? <u>advertising</u> \$\$\$				
55.	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:				
	70- % Alcohol 30+ % Food % 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	tion F—Required Contacts and Filings				
59.	I 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				
3 1.	I agree to contact the Alderperson for this location to discuss my application and to invite the Alderperson to my information session. □ No ☑ Yes				
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 Alcohol Policy Coordinator prior to the ALRC meeting. No Yes				
64.	I agree to contact the neighborhood association representative prior to the ALRC meeting. □ No ☑ Yes				

	 I understand we must file a Special Occupational Tax return (TTB form 5630.5) before beginning business. [phone 1-800-937-8864] ☐ No ☑ Yes 				
	8. 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				
67. Is the applicant indebted to any v ✓ No ☐ Yes	wholesaler beyond 15 days for beer or 30 o	lays for liquor?			
Section G—Information for Cle	erk's Office				
68. State Seller's Permit <u>U</u> <u>S</u>	6-10293068	23-02			
69. Federal Employer Identification I	Number <u>82-0861996</u>				
70. Who may we contact between 8 a.m. and 4:30 p.m. regarding this license?					
Contact person Brano S Kruger					
E-mail address brano.kruger@gmai	l.com				
Phone 847-644-7328	Preferred language English				
71. Corporate attorney, if applicable:	Name				
Phone	E-mail				
to operate the business according to law, granted, will not be assigned to another.	completed to the best of the knowledge of the sand that the rights and responsibilities conferred Lack of access to any portion of licensed premision. Such refusal is a misdemeanor and groun	ed by the license(s), if sees during inspection			
Subscribed and Sworn to before me:					
this lay of, 20	1				
	B.M.				
(Сіегк/Notary Public)	(Officer of Corporation/Member of	LC/Partner/Sole Proprietor)			
My commission expires					
Clerk's Office checklist for complete appli	cations				
☐ Orange sign ☐ WI Seller's Permit Certificate (matching articles of incorporation) ☐ FEIN ☐ Notarized application ☐ Written description of premises	☐ Background investigation form(s) ☐ Form for surrender of previous license ☐ *Articles of Incorporation ☐ *Notarized Appointment of Agent * Corporation/LLC only	☐ Floor Plans ☐ Lease ☐ Sample Menu ☐ Business Plan			
Date complete application filed with Clerk's Of	fice				
	license granted by Common Council				
Date provisional issued Date I	icense issued License number				

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