RETAIL LICENSE TRANSFER - PREMISES TO PREMISES

Wisconsin Department of Revenue

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APPLICATION FOR TRANSFER OF LICENSES FOR SALE OF FERMENTED MALT BEVERAGES AND/OR INTOXICATING LIQUOR FROM ONE PREMISES TO ANOTHER

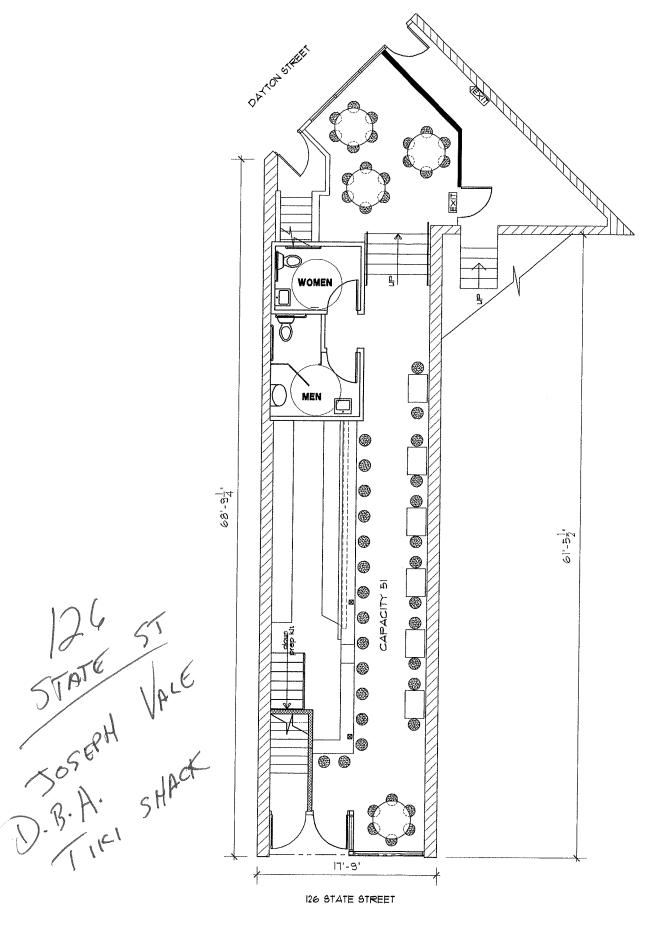
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<i>i</i>			11 DAN	, 20	1)
To the go	overning body of the (City) (Village) (Town) of	MADIS	Jul.		
County of	of David Wisconsin.				
The	undersigned hereby applies for a transfer of Class	101	license from	3T - 5	376
on or ab	out MARCH 37		(proposed location)		
1. APF (a) (b)	PLICANT: (print name and address plainly) Full name of applicant Address /26 STATE	MADIS	~ 537	70Z ·	
2. LÖC	CATION AND DESCRIPTION OF PREMISES TO cribe building or buildings where alcohol beverae		sold, served and sto	ored.	IADE:
(a)	Street number	51	MADISON	1 55	<u>, 70</u> 5
(b)	Trade name of establishment	SHAC	2K		
(c)	Physical description of building, buildings and	d/or land area	comprising license	ed premises.	
	1100 Sq Ft 40 pp	Capai	ΥX		:
¹ (d)	Legal description (omit if street address is given	n above.)			
(e)	Is any other business conducted on same pre	-	Yes No	If so, what	?
(f)	Was this location licensed for beer or liquor d	uring the past	year? Yes	No	
(g)	Give name and address of previous licensee.				
(h)	Will the previous licensee surrender its license				
T-112 (R. 3-01)		e? Exres	RVE ER	Wisconsin Department	t of Revenue

UC 766.2011.00042

City of Madison Supplemental Class B License Application

	Seller's Permit Number Federal Employer Identification # Notarized Original Application Form Notarized Supplemental Form Orange Sign (Clerk's Office provides at time of application)	☐ Notarized Tran☐ *Articles of Inc	vestigation Form(s) nsfer of Ownership orporation pointment of Agent	☐ Floor Plans ☐ Lease ☐ Sample Menu ☐ Business Plan ☐ (CPCH-10//-0604)
1.	Name of Applicant/Partner/Corporatio	n/LLC Tos	EPM VALE	
2.	Address of Licensed Premise 12	6 STATE	- ST - MA	DISON 53703
3.	Telephone Number: 608-395-19	765 4. An	ticipated opening date:	MAR 1 ST
5.	Mailing address if not opening immedia	ately <u>3901</u>	Dennett D	
6.	Have you contacted the Alderperson, P the neighborhood association represent	olice Department tative for the area	District Captain, Alcoho in which you intend to l	ol Policy Coordinator, and ocate? ✓ Yes □ No
7.	Are there any special conditions desired Explain.	d by the neighbor	hood? □ Yes 🖎 No	
8.	Business Description, including hours	of operation:	leste or evalt	NOON-2:00 H.M.
9.	Do you plan to have live entertainment	? Mo □ Yes—	-What kind?	
10.	Detailed written description of building size and all areas where alcohol bevera below shall not be expanded or chan feet, A feet, A feet, A feet AND OUTSTORED & BAND OUTSTORED	ges are to be sold ged without the	and stored. The license	ed premise described on Council.
	Are any living quarters directly or indirectly or indirectly or indirectly are note that alcohol may be sold and Describe existing parking and how particles.	nd stored only on	the licensed premise, no	
13.	Describe your management experience	, staffing levels, c	duties and employee train	ning. Medison
14.	Identify the registered agent for your process, notice or demand required or possible of the same of t	Dennett	to be served on the corpo	oration.

v.	
i	27. What hours, if any, will food service not be available? (ast hour of operation
	28. Indicate any other product/service offered. Merchand ise
	29. Will your establishment have a kitchen manager? ✓Yes □ No
	30. Will you have a kitchen support staff? ★ Ses □ No
	31. How many wait staff do you anticipate will be employed at your establishment? 5-10 During what hours do you anticipate they will be on duty? Non-2: w A.w.
	32. Do you plan to have hosts or hostesses seating customers? ✓ Yes □ No
	33. Do your plans call for a full-service bar? Des DNo If yes, how many bar stools do you anticipate having at your bar? 10 How many bartenders do you anticipate you would have working at one time on a busy night? 1-2
	34. Will there be a kitchen facility separate from the bar? ✓ es □ No
	35. Will there be a separate and specific area for eating only? See See See See See See See See See Se
	36. What type of cooking equipment will you have? Stove Oven Fryers OGrill Microwave
	37. Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products? WYes □ No
	38. What percentage of your overall payroll do you anticipate will be devoted to food operation salaries?
	39. If your business plan includes an advertising budget, 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?
	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? ☐ No
	41. Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association? Des No



FIRST FLOOR

Designed by Harristone and Jim Vincent

House Dessert \$3.99 CINNAMON CRISPS W/Ice Cream

House made chips dusted with Cinnamon & Cane Sugar. Served with Ice Cream & topped with Chocolate Sauce

All U Can Eat Snow Crab Legs Every Night!!!!

No Sharing On A.U.C.E. Orders

KIds Menu Available

Tiki Shack

Island Food

Tropical Drinks

www.tikishackmadison.com



www.tikishackmadison.com

Munchies

Voodoo SHIMP \$7

Blackened Shrimp Skewers

RUM Crusted Coco SHrimp \$7

Breaded using Myers Dark Rum & Coconut.

Creamy Artichoke Dip \$6

Creamed Spinach, Jack & Parmesan cheeses. With Chips

Rasta Rings & Sweets \$6

Our extra thick cut Onion Rings & Sweet Potato Fries

TIKI Tots \$5

Tater Tots skewered with Bacon & Jalepeno

COTAL ReeF Calamari \$5

Hand cut rings lightly battered & fried -

Kahuna Quesadilla \$8

Peach Glazed Chicken, Bacon, Onions, Peppers & Cheese

CHeese Curds \$5

Lightly dusted & fried. Served with Avocado Ranch

VOLCANO Fries \$5

Crispy thick cut fries topped w/ our Chili Queso

ISLAND TOUT \$10.99

Platter of Tiki Tots, Volcano Fries, Cheese Curds & Coral Reef Calamari

Big Mouth Sandwiches

Includes our House Made Chips

For \$1, Replace Chips with: Fries. Onion Rings or Cheese Curds

Tiki Burger \$6,99

Topped w/ Apple Smoked Bacon, Rasta Ring, Cheese & Tiki Sauce

ALOHA BUTGET \$6.99

Topped w/ Pineapple, Rasta Ring, Avocado Ranch & Cheese

BLEU-Nami Burger \$6.99

Blackened, topped w/ Rasta Ring & our chunky Bleu Cheese Sauce

Mt. Ka'ala Burger \$6.99

Topped with Mashed Potatoes, BBQ & Rasta Ring

RainForest Garden Burger \$6.99

Veggie burger w/ lettuce, pineapple, onions & our Basil Mayo

FIRECTACKET CHICKEN \$6.99

Grilled w/ our spicy BBQ, onions & our Bleu Cheese Sauce

Guava Glazed Pulled Pork \$6.99

Drenched in our Guava BBQ sauce & topped w/ Island Slaw

HULA HOT DOSS \$7.99

2 Nathans Beef Franks topped w/ chili & cheese

ISLAND CHICKEN Wrap \$6.99

Peach Glazed Chicken, Bacon, pineapple & Avocado Ranch

Toucan Turkey Wrap \$5,99

Turkey, Apple Smoked Bacon, Romaine & Guacamole

Mau FISH Wrap \$6.99

Grilled Tilapia w/ pineapple, Romaine, Island Slaw & Basil Mayo

*FDA Advisory:

Consuming undercooked food increases chance of food bourne bacteria

Summer Salads

Caribbean Shrimp \$7.99

Skewered Cajun Shrimp over Romaine, bell peppers, onions, Banana Chips, Honey Almonds, Cranberries & Balsamic Vinegar

Mahalo Chicken \$7.99

Peach Glazed Chicken Breast topped w/ Apple Smoked Bacon, Shredded Cheese & our Avocado Ranch dressing

Specialfies

Beer Battered FISH Fry \$9

Hand cut Cod rolled in our Red Stripe Lager Batter. Served w/ Sweet Potato Fries, Rasta Rings & Island Slaw

BLACKENED TILAPIA \$12

Served w/ Cream Cheese Chive Mashed Potatoes, grilled Asparagus & Island Slaw

Cast Iron Grilled Salmon

With Cream Cheese Chive Mashed Potatoes. Grilled Asparagus & Island Slaw

CHeF'S Special

Served with Chef's choice of Sides

SNOW Crab st6

1 1/2 lbs. You choose the side dish All You Can Eat Option Available

Add these Favorites to any dish:

Skemeled Shlimb 1/2 rp Shom Clap



Notes 21191 - Joseph Vale dba Tiki Shack

