

March 14, 2012

To all ALRC members,

I will be attending a cutting ribbon ceremony at Rogers Memorial Hospital this evening and therefore unable to be at the ALRC meeting.

This note is to provide you with an update of my meetings with Mr. Hawk Schenkel, owner of Hawk's Bar and Grill.

Since the last ALRC meeting I met him twice.

The first time was at his establishment on February 15, 2012 where he gave me a tour of the facilities and showed me some of his numbers. His percentages show that this establishment sold more alcohol than food in 2010. Mr. Schenkel said he did not have the food/alcohol percentages for 2011.

The second time we met was after the Bar Safety Training session last February 20. On that occasion, I made three suggestions for Mr. Schenkel to consider. The overall objectives of my recommendations were to help him increase his food sales to match the percentages of the restaurant license he was originally granted. My recommendations were:

- 1) To place a larger emphasis on promoting food specials. For instance, at bar-closing times
- 2) To extend the hours of the kitchen to midnight or later
- 3) And, because of the fact that three underage patrons had recently been sold alcohol at Hawks' Bar according to police statements, to ask his bartenders to restrain from drinking while at work. The latter in an effort to encourage him to adopt best practices.

Overall, my perception is that this is a typical case of a restaurant that is morphing into a bar in a part of town that is already saturated with bars. The handling of this license **needs to be consistent** with current city policies and take into consideration the fact that the Alcohol Density Ordinance is still an active city policy.

As always, I trust that the ALRC will have the wisdom to make the proper decision with this license.

Have a great meeting,

A handwritten signature in black ink, appearing to be 'P. Bean', with a horizontal line extending from the end of the signature.

Pamela Bean - ALRC voting member.