Mad	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  Applicant
<b>Se</b> (	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 mage delay your application process)
2.	This application is for the license period ending June 30, 20
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.
	Shamrock Bar and Grill, Inc.
4.	Trade Name (doing business as) Sham rock Bar & Grill
5.	Address to be licensed 117 N. Main St. Mallson WI 53703
6.	Mailing address 117 W. Main St. Madison WI 53703
7.	Anticipated opening dateSept 5,2013
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)
	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.  Hum Werages will be served in the main
	bar lounge located on the first floor. Boverages will
	also be served in an outdoor seating space. Alcohol
	will be stored in a basement storage room. Records are
	Kept in a basement office.
11.	Attach a floor plan, no larger than 8 ½ by 14, showing the space described below.
12.	Applicants for on-premises consumption: list estimated capacity

#31095

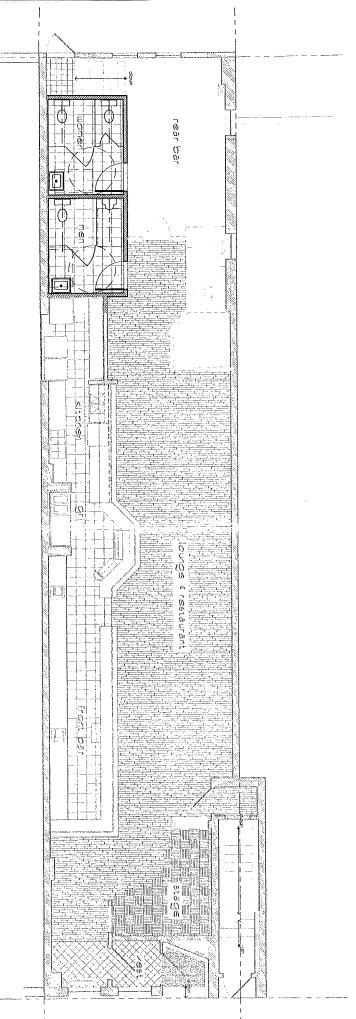
13.	Describe existing parking and how parking lot is to be monitored.	
	there are metered parking spaces on W. Main St &	
	There are metered parking spaces on W. Main St & a parking ramp across the street.  Was this premises licensed for the sale of liquor or beer during the past license year?  No X Yes, license issued to Rainhow UDVEV, LLC. (name of license)	_ e)
15.	Attach copy of lease.	
This Sole	tion C—Corporate Information section applies to corporations, nonprofit organizations, and Limited Liability Companies only. proprietorships and partnerships skip to Section D.	
	Name of liquor license agent	
	City, state in which agent resides Manson, wi	
	How long has the agent continuously resided in the State of Wisconsin? 20 years	
19.	Appointment of agent form and background check form are attached.	
20.	Has the liquor license agent completed the responsible beverage server training course?	
	□ No, but will complete prior to ALRC meeting Yes, date completed 3.97	
21.	State and date of registration of corporation, nonprofit organization, or LLC.  WL July 24, 2013	
22.	In the table below list the directors of your corporation or the members of your LLC.  Attach background check forms for each director/member.  Title Name City and State of Residence  Prwidmt Robert D. Mahr Medison, with	
i diki		
	Registered agent for your corporation or LLC. This is your agent for service of process, notice demand required or permitted by law to be served on the corporation. This is not necessarily the same as your liquor agent.  Row D. Mah	or 1e
24.	s applicant a subsidiary of any other corporation or LLC?  X 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)
	<b>Sec</b> 26.	tion D—Business Plan What type of establishment is contemplated?  ☑ Tavern ☐ Nightclub Restaurant ☐ Liquor Store ☐ Grocery Store
		☐ Convenience Store without gas pumps ☐ Convenience Store with gas pumps
		□ Other
;	27.	Business description The Sham rock Bur & Grill will provide a
		casual dining experience with a focus on quality & local
		ingredients. Brunch, lunch fainner will be served. The bar
		will focus on quality cocktails & local beer served in a relaxed
		Hours of operation 10 am to 2:30 am
	29.	Describe your management experience I managed Cafe Montmartse from
*****		6/98 to 6/02, then left to manage the Shamrock Bar.
		I directed a staff of 15 to 20 at each.
3	30.	List names of managers below, along with city and state of residence.
		Derin Waginer Madison, WI
	¥.	
		restriction for the state of
3	31.	Describe staffing levels and staff duties at the proposed establishment <u>Huskaff ansist</u>
		of barfunders, servers & cooks. Bar & servers prepare
		drinks 2 36/VE food, as well as, eleaning 3 stocking responsibilities. Looks prepare food & maintain a clean space
3	32.	Describe your employee training
		All servers have completed beverage serving training, Under
		my direction, drinks & bod are served in a friendly efficient
	3	Utilizing your market research, describe your target market.
		The target market, is 25-45 year old professionals, with a hour on the LGBT community.
		with a hew on the LGBT community.

34. Describe how you plan to advertise and promote your business. What products will you be advertising?  Social media (3 Key to our advertising, Albo, print advertising) also include the product will be used. [Separate Bonations] also include Visibility 3 image.  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" (light) to give offense) discrimination in regard to race, preed, color, or national origin? No □ Yes  Section E—Consumption on Premises  This section applies to Class B and Class C applicants only. Class A license applicants (consumption off premises) may skip to Section F.  37. Do you plan to have live entertainment? □ No ☑ Yes—what kind? Karreke f.  I'Ve decy asy.  38. What type of food will you be serviffe, if any? Brunch menu; f. Union flament for Brunch plants from the food of the production of premises in Salads ☑ Soups ☑ Sandwiches ☑ Entrees □ Desserts ☑ Pizza □ Full Dinners.  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? ☐ Oum ☑ Imm  42. What hours, if any, will food service not be available? □ No ☑ Yes  43. Indicate also other product/service offered.  44. Will your establishment have d kitchen manager? □ No ☑ Yes  45. Will you have exkitchen supportstaff? □ No ☑ Yes  46. How many wait staff do you anticipate will be employed at your establishment? ☐ Opens  47. Do you plan to have hosts or hostesses seating customers? ☑ No ☐ Yes  48. Do your plans call for a tull-service bar? □ No ☑ Yes  49. Do you plans call for a tull-service bar? □ No ☑ Yes  40. Do you plans to also do you anticipate having at your bar? ☐ Society of the service plants are plants and plants having at your bar? ☐ No ☑ Yes		
Social media is Key to our advertising, Alloo,  print advertising will be used. In peraft  Jonations also increase visibility 3 image.  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, preed, color, or national origin? In No Yes  Section E-Consumption on Premises  This section applies to Class B and Class C applicants only. Class A license applicants (consumption off premises) may skip to Section F.  37. Do you plan to have live entertainment? In No Yes what kind? Karake 3  In Ye day ay.  38. What type of foots will you be serving, if any? Brunch minus 1 Innus fluing I km3  p Breakfast B Brunch De Lunch D Dinner  40. Submit a sample menu if applicable. What will be included on your operational menu?  Appetizers De Salads Soups A Sandwiches De Entrees Desserts  Pizza Full Dinners.  41. During what hours of operation do you plan to serve food?  What would not service not be available?  42. What hours, if any, will food service not be available?  43. Indicate day other product/service offered.  44. Will your establishment have a kitchen manager? In No Yes  45. Will you have exkitchen supportstaff? In No Yes  46. How many wait staff do you anticipate they will be employed at your establishment?  Do you plan to have hosts or hostesses seating customers? A No I Yes  48. Do your plans call for a full-service bar? In No Yes  49. Do you plan to have hosts or hostesses seating customers? A No I Yes  48. Do you plans call for a full-service bar? In No Yes  49. Do you plans call for a full-service bar? In No Yes  49. Do you plans call for a full-service bar? In No Yes  49. Do you plans call for a full-service bar? In No Yes  49. Do you plans call for a full-service bar? In No Yes		
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48. Do your plans call for a full-service bar?  If yes, how many parstools do you anticipate having at your har?	.46.	How many wait staff do you anticipate will be employed at your establishment?
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48. Do your plans call for a full-service bar? ☐ No Д Yes If yes, how many barstools do you anticipate having at your bar?	47.	Do you plan to have hosts or hostesses seating customers? . ★ No □ Yes
How many bartenders do you anticipate having work at one time on a busy night? 2 plus	48.	Do your plans call for a full-service bar? □ No 🛕 Yes  If yes, how many barstools do you anticipate having at your bar? 25  How many bartenders do you anticipate having work at one time on a busy night?
How many bartenders do you anticipate having work at one time on a busy night? 3 plus  49. Will there be a kitchen facility separate from the bar?   No  Yes  Yes	49	Will there be a kitchen facility separate from the bar?   ✓ No □ Yes  Support

50.	Will there be a separate and specific area for eating only?
W. M.	No. 🗆 Yes, capacity of that area
51.	What type of cooking equipment will you have? □ Stove □ Oven □ Fryers □ Grill □ Microwave
	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?
54.	
	What percentage of your advertising budget do you anticipate will be related to food? 50%
	What percentage of your advertising budget do you anticipate will be drink related? <u>50%</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?
57.	alcohol beverage sales broken down by percentage. New establishments estimate percentages
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.
<b>Sec</b> 59.	ction F—Required Contacts and Filings I understand that liquor/beer license renewal applications are due April 15 of every year, regardless of when license was initially granted. □ No Д Yes
60.	I understand that I am required to host an information session at least one week before the ALRC meeting. ☐ No ☐ Yes
61.	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 X Yes
64.	I agree to contact the neighborhood association representative prior to the ALRC meeting. ☐ No 🛱 Yes
65.	I understand we must file a Special Occupational Tax return (TTB form 5630.5) before beginning business. [phone 1-800-937-8864] □ No Yes
66.	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 wholesaler beyond 15 days for beer or 30 days for liquor?  No □ Yes

Section 6—information for Clerk's Office		
68. State Seller's Permit 4 5 6 - 1 0 2 7 9 5 5 9 6 6 - 0 Z		
69. Federal Employer Identification Number 61-1718477		
70. Who may we contact between 8 a.m. and 4:30 p.m. regarding this license?		
Contact person Robert D. Mahr		
E-mail address <u>bobby mahr e smail</u> com  Phone <u>608.239.3014</u>		
Preferred language for correspondence <u>English</u>		
Read carefully before signing in front of a notary: 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 the business according to law, and that the rights and responsibilities conferred by the license(s), if granted, will not be assigned to another. Lack of access to any portion of 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 26 day of 10 for Corporation/Member of LLC/Partner/Sole Proprietor)  My commission expires 6 22 1/4 NOTAR  OF WISCONE  OF WISCONE		
Clerk's Office checklist for complete applications		
☐ 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 ☐ *Corporation/LLC only		
Date complete application filed with Clerk's Office 7-26-13		
Date of ALRC meeting 8-21-13 Date license granted by Common Council 9-3-13		
Date provisional issued Date license issued License number UCLIB-2013-006 #0		



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