LICLIB-2016.01195



City of Madison Liquor/Beer License Application On-Premises Consumption: Class B Beer Class B Liquor Class C Wine

Mad	Grand Off-Premises Consumption: ☐ Class A Beer ☐ Class A Liquor ☐ Class A Cider								
Sec 1.	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 o □ Limited Liability Company exactly as it appears on your State Seller's Permit.								
	Dave & Buster's of Wisconsin, Inc.								
4.	Trade Name (doing business as) Dave & Buster's								
5.	Address to be licensed Currently part of 53 West Towne Mall C, Madison, WI (part of existing Sears building)								
6.	Mailing address 2481 Manana Drive, Dallas, TX 75220								
7.	Anticipated opening date upon completion of construction in 2017								
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	tion B—Premises								
	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. Approximately 31,630 square feet of space to be demised within the south western corner of the existing Sears building								
	located at 53 West Towne Mall C, Madison, WI. The floor plan and proposed elevations are attached. Alcoholic beverages would be								
	served in the public spaces of the premises and stored in the storage and bar areas noted on the floor plan.								

A-9 P-124

11.	☑ Attach a floor pla	an, no larger than 8	by 14, showing the space described above.							
12.	Applicants for on-premises consumption: list estimated capacity1,500									
13.	Describe existing parking and how parking lot is to be monitored.									
	Guests will utilize the exist	sting Sears/West Towne Ma	ll parking lot; management and employees will monitor the parking area.							
14.	Was this premises	Was this premises licensed for the sale of liquor or beer during the past license year?								
	☑ No ☐ Yes, lic	(name of licensee)								
15.		ease.								
This	etion C—Corpora section applies to c proprietorships and	orporations, nonpro	ofit organizations, and Limited Liability Companies only. to Section D.							
16.	Name of liquor license agent Paul Voelz									
17.	City, state in which	agent resides_Ocor	omowoc, WI							
18.	How long has the a	gent continuously i	resided in the State of Wisconsin? 42 years							
19.	☑ Appointment of	agent form and bad	ckground 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: 11/07/12									
21.	State and date of re	egistration of corpo	ration, nonprofit organization, or LLC.							
	Wisconsin - November 19, 2008									
22.		,	our corporation or the members of your LLC. each director/member.							
	Title	Name	City and State of Residence							
	Director/President/Treasurer	Stephen M. King	Dallas, TX							
	Director/VP/Secretary	Jay L. Tobin	Dallas, TX							
	Assistant Secretary	Jill W. Valachovic	Dallas, TX							
			· · · · · · · · · · · · · · · · · · ·							
23.			or LLC. This is your agent for service of process, notice or be served on the corporation. This is not necessarily the							

same as your liquor agent.

Capitol Corporate Services, Inc., 301 S. Bedford Street, Suite 1, Madison, WI 53703

24.	Is applicant a subsidiary of any other corporation or LLC?								
	□ No ☑ Yes (explain) See attached.								
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)Existing location in Wauwatosa, WI								
Sec	ction 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								
	☑ Otherincluding amusements/games								
27.	Business description Full service restaurant, bar and amusements/games. See Exhibit A for additional information.								
28.	Hours of operation Sun - Thurs. 11 a.m 12 a.m.; Fri. & Sat. 11 a.m 2 a.m.								
29.	Describe your management experience The applicant has over 80 locations in operation. See Exhibit A for additional information								
30.	List names of managers below, along with city and state of residence.								
	TBD prior to store opening.								
31.	Describe staffing levels and staff duties at the proposed establishment								
	Please see attached Exhibit A								
32.	Describe your employee training Please see attached Exhibit A								

55.	Offizing your market research, describe your target market.							
	Please see attached Exhibit A							
34.	Describe how you plan to advertise and promote your business. What products will you be advertising? Please see attached Exhibit A							
35.	Are you operating under a lease or franchise agreement? ☐ No ☒ Yes Lease.							
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 Not Applicable.							
This	ction E—Consumption on Premises s section applies to Class B and Class C applicants only. Class A license applicants (consumption premises) may skip to Section F.							
37.	Do you plan to have live entertainment? ☒ No ☐ Yes—what kind?							
38.	What age range do you hope to attract to your establishment? Families/Adults							
39.	What type of food will you be serving, if any?							
40.	Submit a sample menu if applicable. What will be included on your operational menu? ☐ Appetizers ☐ Salads ☐ Soups ☐ Sandwiches ☐ Entrees ☐ Desserts ☐ Pizza ☐ Full Dinners See sample menu.							
41.	During what hours of operation do you plan to serve food? throughout operating hours							
42.	What hours, if any, will food service <u>not</u> be available? N/A							
43.	Indicate any other product/service offered. Amusement/games.							
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? 40-50 on any given shift							
	During what hours do you anticipate they will be on duty? All hours business is open.							
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? Approximately 31. How many bartenders do you anticipate having work at one time on a busy night? 10-12								
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 40 tables - 172 seats & 16 tables - 58 seats plus meeting space								
51.	What type of cooking equipment will you have? 図 Stove 図 Oven 図 Fryers 図 Grill 図 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? approx. 70%								
54.	If your business plan includes an advertising budget: Advertising is combined (EAT DRINK PLAY WATCH).								
	What percentage of your advertising budget do you anticipate will be related to food? N/A								
	What percentage of your advertising budget do you anticipate will be drink related?N/A								
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 図 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								
	<u>15</u> % Alcohol <u>34</u> % Food <u>51</u> % 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.								
	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 ☑ 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 ☐ Yes								
64.	Position currently vacant. I agree to contact the neighborhood association representative prior to the ALRC meeting. □ No ☒ Yes We understand that there is not an active neighborhood association for this location.								

65.	i. 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 who ☑ No ☐ Yes	olesaler	beyond	15 da	ys fo	r bee	er or :	30 da	ys fo	r liquo	r?	
Sec	ction G—Information for Clerk	c's Off	ice									
68.	State Seller's Permit 4 5 6	1 _	0 2	<u> </u>	0	2	8	4	<u>P</u>	<u> </u>	٥.	3
69.	Federal Employer Identification Nur	mber²	26-3807832	¥				_				
70.	Who may we contact between 8 a.r	n. and 4	l:30 p.m	rega	rding	this	licen	se?				
	Contact person Lucas Roe											
	E-mail addresslroe@reinhartlaw.com					_						
	Phone _ 608-229-2251	Prefer	red lang	uage	Eng	lish						
71.	Corporate attorney, if applicable: N	ame	Lucas Roe								_	
	Phone	E-mail _	lroe@reinha	rtlaw.cor	n						_	
the a to op grant will b	d carefully before signing in front of a above information has been truthfully concerate the business according to law, an ted, will not be assigned to another. Law be deemed a refusal to permit inspection license.	mpleted d that the ck of acc	to the be e rights a ess to ar	st of th nd res y port	e kno ponsi ion of	owled ibilitie licen	ge of s con sed p	the si ferred remis	gner. d by theses du	Signe e licen ring ins	r agre se(s), spectio	es , if on
	scribed and Sworn to before me:		1									
this	13th day of 00th , $20\frac{16}{1}$	_				119	10) 0				
(Clark	VICOL S MOODWING (Notary Public)		101	finarlof	J/ Carner	U	Aamba		7 C/Dorte	ner/Sole	Droprie	
•	commission expires 9.11.2018			\rightarrow	party live and the				C/Faiti	iei/Sole	Proprie	5101)
Clerl	k's Office checklist for complete applicat	ions	The second second	Se	ptemb	per 11	2018					
	VI Seller's Permit Certificate matching articles of incorporation) EIN Jotarized application	☐ Form ☐ *Artic ☐ *Nota	ground in for surre cles of Ind arized Ap ration/LL	ender o corpora pointm	of pres ation nent o	vious	licen	se		Floor Pl ease Sample Busines	Menu	
	complete application filed with Clerk's Office											
-20 100												
	of ALRC meeting Date lice provisional issued Date lice	=	ited by Co			cil cense			_			

No. 32 – Describe your employee training.

Each manager and alcohol service employee is ServSafe Certified. In addition to the ServSafe certifications, Dave & Buster's has an in-house Responsible Alcohol Service program (based on the ServSafe Program platform) that continues to remind and tests employees at least once per month, requiring them to take a 10 question quiz and pass by at least 80% every time.

To reiterate our training program and commitment to responsible alcohol service, we also use the BARS Program (i.e. secret shopper program) to ensure that our policy to ID anyone under the age of 30 is followed. This program tests each of our locations two (2) times per month for consistency.

No. 33 – Utilizing your market research, describe your target market.

Our experience shows that Dave & Buster's is a destination that provides a regional draw. Our customers are primarily between the ages of 21 and 39 and we also serve as an attractive venue for families with children. We believe we appeal to a diverse customer base by providing a highly customizable experience in a dynamic and fun setting.

No. 34 – Describe how you plan to advertise and promote your business. What products will you be advertising?

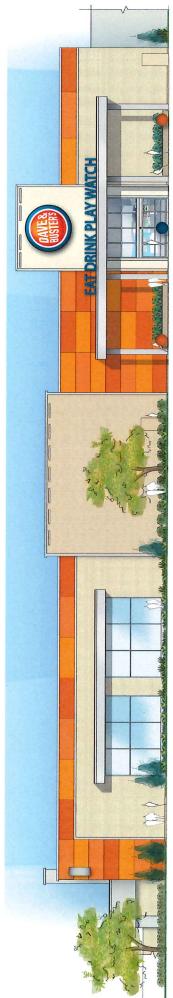
Dave & Buster's offers a unique offering of the combination of Eat, Drink, Play, Watch. While our games set us apart from all other concepts, we will advertise and promote our entire offering of food, beverage, games and sports viewing. We have a national marketing program that includes nationally televised commercials, as well as local store marketing program that allows us to partner with local businesses. We also have a national relationship with Make A Wish and partner with local chapters to raise funds and advertise to promote it.

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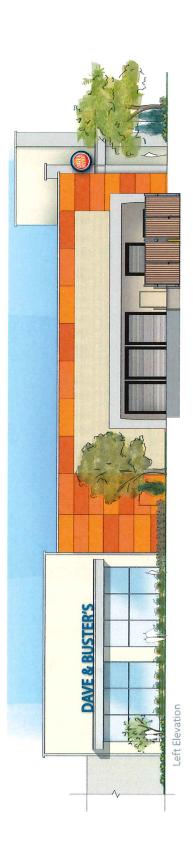


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Front Elevation

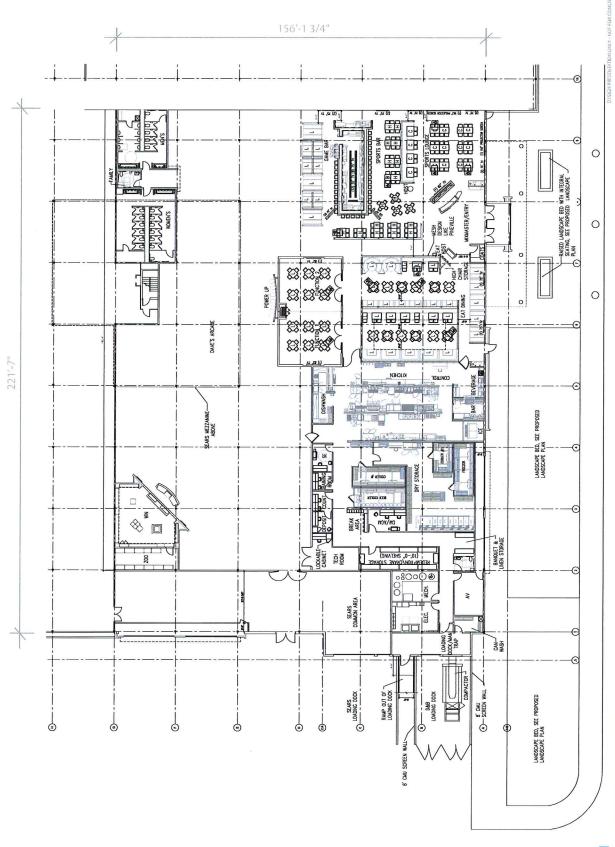


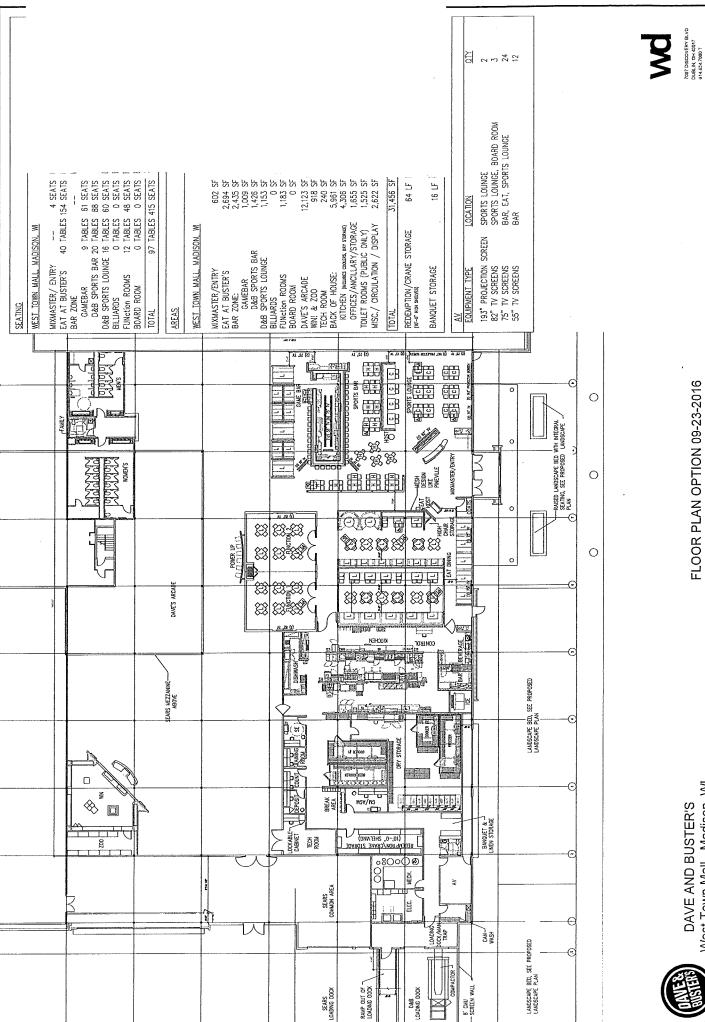
LANDSCAPE ELEVATIONS - DAY







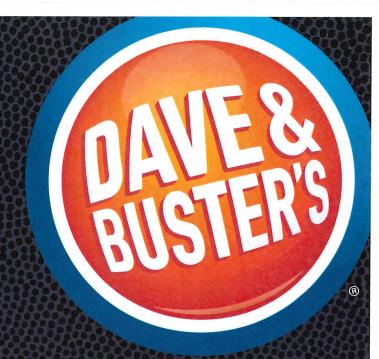




FLOOR PLAN OPTION 09-23-2016 NOT TO SCALE - PAGE 1 OF 1

NDPARTNERS.COM





DRINA DRINA PLAY MATCH

#BESTSPORTSBAREVER



LOCO 'RITAS

Margaritas gone wild! Mini bottles take a nosedive into delicious blends of liquor, fruit and ice.

FAVES | ORIGINAL CORONARITA™

7 oz. Corona® in a margarita made with Sauza® Blue 100% Blue Agave Silver tequila, DeKuyper® triple sec and lime.

WATERMELON CORONARITA™

7 oz. Corona® in a margarita made with Sauza® Blue 100% Blue Agave Silver tequila, DeKuyper* Watermelon Pucker,* Finest Call® Watermelon puree and margarita mix.



ISLAND COCONUT CORONARITA™

7 oz. Corona.* Sauza* Blue 100% Blue Agave Silver tequila, Malibu® Coconut rum, Coco Reàl® cream of coconut, lime sour mix and DeKuyper® blue curação.

BLACK RASPBERRY PROSECCORITA

A mini bottle of Lunetta® Prosecco in a blend of Sauza® Blue 100% Blue Agave Silver tequila, Monin® Black Raspberry and lime sour mix.

The refreshing Spanish favorite served Mexicanstyle - spiked with tequila, lime and other tropical fruit flavors.

FORBIDDEN FRUIT

Sauza® Blue 100% Blue Agave Silver tequila; Malibu® Passion Fruit rum; passion fruit, mango and blood orange blended liqueur; Ecco Domani® Pinot Grigio; lime sour mix; Monin® Passion Fruit: and Sprite?

SPICED STRAWBERRY

Sauza® Blue 100% Blue Agave Silver tequila, Captain Morgan® Original Spiced Rum, 14 Hands Vineyards Merlot, Strawberry BACARDI® Premium Mixer, lime sour mix, orange juice and Sprite?



Our take on the classic mojito: supersized and loaded with extra fruity goodness.

PASSION FRUIT MEGA MOJITO

Passion fruit, mango and blood orange blended liqueur with Cruzan® Mango rum, Monin® Passion Fruit, mojito mix, fresh mint leaves, lime and a splash of club soda.

RUBY RED MEGA MOJITO

Cruzan® Aged rum, SKYY Infusions® Texas Grapefruit vodka, Monin® Ruby Red Grapefruit, mojito mix, fresh mint leaves, lime and a splash of club soda.



What's better than an adult snow cone? One that lights up! Pick from three mouthwatering flavors.



NEW! GREEN GHOST

A ghoulish green blend of Crown Royal® Regal Apple whisky, Smirnoff Green Apple vodka, Monin® Granny Smith Apple, sweet 'n' sour and Sprite?

PINEAPPLE COCONUT

Malibu® Pineapple rum, Malibu® Coconut rum, New Amsterdam® Coconut, lime and Coco Reàl® cream of coconut.

SPIKED CHERRY LIMEADE

Stoli® Vanil™ vodka, Pinnacle® Cherry vodka, lime sour mix, Monin® Vanilla and grenadine.









ON TAP OR IN A BOTTLE

PREMIUM DOMESTIC

Angry Orchard® Crisp Apple Cider Blue Moon™ Belgian White Bud Light®

Budweiser* Coors Light

Lagunitas IPA Michelob Ultra®

Miller Lite® Not Your Father's Root Beer®

O'Doul's® Non-alcoholic Samuel Adams Boston Lager® Traveler Beer Seasonal Shandy

IMPORT

Bass® Ale Corona® Extra Corona® Light Dos Equis^e Lager Especial Guinness® Draught Heineken^e

Heineken® Light Modelo* Especial Newcastle® Brown Ale Stella Artois®

ASK ABOUT OUR

OVER 2 DOZEN BEERS!

ASK YOUR SERVER FOR LOCAL SELECTIONS, DRAFT AND BOTTLE VARIETIES.

ALL WINES AVAILABLE BY THE GLASS OR BOTTLE.

SPARKLING WINE

Lunetta® Prosecco

WHITE WINES Ecco Domani^e Pinot Grigio Columbia Crest® Two Vines Chardonnay

Kendall-Jackson® Vintner's Reserve Chardonnay

BLUSH WINE

Beringer® White Zinfandel

RED WINES

14 Hands Vineyards Merlot Robert Mondavi Private Selection™ Cabernet Sauvignon



WHAT ELSE?

OUR BARTENDERS CAN MAKE ANYTHING. SERIOUSLY. ANYTHING. JUST ASK FOR A RECOMMENDATION.

ORDER YOUR FAVORITE LIQUOR FOR YOUR FAVORITE COCKTAIL. FROM COCA-COLA® OR



TRODUCING OUR

When we say one of a kind, we mean it. You've got to try one of our three unique drink concoctions!



CROWN APPLE SMASH

Apples collide in this luscious mix of Crown Royal® Regal Apple whisky, DeKuyper® Sour Apple Pucker,® Monin® Granny Smith Apple, sweet 'n' sour and a splash of club soda.



NEW HENNY'S STRAWBERRY NIRVANA

Take your taste buds to paradise with Hennessy® V.S cognac; passion fruit, mango and blood orange blended liqueur; Strawberry BACARDI® Premium Mixer; Real® Mango puree; sweet 'n' sour; and a splash of club soda.



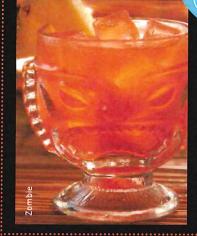
SAILOR'S SPIKED ROOT BEER

A Caribbean guilty pleasure with Sailor Jerry® Spiced Rum, Not Your Father's Root Beer, DeKuyper Buttershots



TIKI DRINKS

Rum-packed cocktails that'll transport you straight to paradise (minus the beach). One classic and one D&B original.



WALK THE PLANK ONLY@D&B

Captain Morgan® Original Spiced Rum, Malibu® Coconut rum, DeKuyper® Peachtree® peach schnapps, pineapple juice, orange juice and pomegranate syrup.

ZOMBIE

BACARDI* Superior rum, Cruzan* Aged rum, Cruzan® Black Strap rum, DeKuyper* amaretto, pineapple juice, orange juice and grenadine.

We put the LUXE in luxurious. Sip on these tasty new LUXE Patrón® LIT cocktails. Two delicious flavors to choose from.



NEW! CARIBBEAN

A blend of Patrón® Reposado tequila, Grey Goose® vodka, Cruzan® Mango rum, cranberry juice, sweet 'n' sour and Coca-Cola?



NEW! TRES PATRÓN®

A south of the border combo of Patrón® Silver tequila, Patrón® Reposado tequila, Patrón® Citrónge, Captain Morgan® Original Spiced Rum, sweet 'n' sour and Coca-Cola?







SNOW CONES (NLYGDEE

We've made this blast from the past even better than you remember. With your favorite liquors and liqueurs mixed in, get a taste of these true snow cone classics.

ORIGINAL

DeKuyper® Watermelon Pucker, Malibu® Coconut rum, Pinnacle® Cherry vodka, DeKuyper® blue curação, a splash of Sprite® and pomegranate syrup

WATERMELON

Smirnoff® Watermelon vodka, Midori® DeKuyper® Watermelon Pucker® and a splash of Sprite!

MIAMI ICE

New Amsterdam® Coconut and Malibu® Coconut rum mixed with Minute Maid. Lemonade and Strawberry BACARDI® Premium Mixer

STRAWBERRY MANGO

Cruzan® Strawberry rum, Cruzan® Mango rum, Minute Maid. Lemonade, mango puree and Strawberry BACARDI® Premium Mixer.











SHAREABLE APPS



CARNIVORE PIZZADILLA

A super-cheesy 12" quesadilla served pizza-style in eight slices, stuffed with Manchego and cheddar cheeses, pepperoni, and Italian sausage, then topped with even more pepperoni and Italian sausage, plus bacon, marinara, and mozzarella and Parmesan cheeses. 10.99



FAVES MOUNTAIN O' NACHOS

Fresh tortilla chips piled high and smothered with spicy ground beef and melted queso, topped with black beans, jalapeños, tomatoes, lettuce, fresh guacamole and sour cream. Serves three to four. 11.69

PRETZEL DOGS

Meaty all-beef franks wrapped in sweet pretzel dough, baked fresh and served with spicy habanero dipping sauce. 9.99

FAVES PEPPERONI PRETZEL PULL-APART

A shareable cluster of jumbo braided pretzel pieces brushed with garlic butter and topped with mozzarella cheese, pepperoni, fresh basil and shredded Parmesan cheese. Served with a zesty marinara sauce for dipping. 10.29

BUFFALO WINGS (REGULAR OR BONELESS)

Classic, crispy chicken wings tossed in our tasty original buffalo sauce. Get eight jumbo wings served with your choice of Ranch or Bleu Cheese dressing.

Regular 10.99 Boneless 9.99

Add seasoned french fries 1.19 or sweet potato fries. 1.49

STEAMED EDAMAME

Steamed and tossed with kosher salt. 5.69





Pepperoni Pretzel Pull-Apart





Carnivore Pizzadilla

GET'EM FOR THE WHOLE TABLE

FIVES ALL AROUND

An impressive spread made for you and your whole crew. You'll get 5 Buffalo Wings with your choice of Ranch or Bleu Cheese dressing; 5 Chicken Quesadilla Wedges with salsa; 5 Pretzel Dogs; and 5 Crispy Fried Shrimp with spicy habanero sauce, complete with a stack of fresh BBQ potato chips. 20.99



Everyone's two favorites, all on one plate! Four minicheeseburgers on Hawaiian rolls, paired with our Original Buffalo Wings. Served with seasoned french fries. 14.99

THE TRIPLE PLAY

Three of D&B's best for three times the fun! Classic buffalo wings; crispy shredded potato cakes topped with shredded cheese, bacon and green onions; and crispy breaded mozzarella sticks. Serves two. 10.99

LOTSA LOADED TOTS

Crispy potato tots loaded with hot queso, crispy bacon and green onions. Served with Sriracha ketchup. 8.29

WITH EVERY PURCHASE OF LOTSA LOADED TOTS, \$1 IS DONATED TO MAKE-A-WISH® FOR MORE INFORMATION, VISIT WISH.ORG.

MAKE (A.Wish

Gratuity is not included. 18% gratuity suggested.





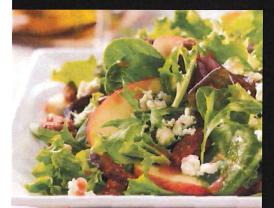
Bar Burgers & Wings Platter





Lotsa Loaded Tots

SOUP & SALADS



Crisp Apple Pecan Salad



Tomato Feta Soup



Three-Cheese Grilled Cheese Sticks



Crispy Steak 'N' Cheese Tater Cakes

SIDE SALADS

FRESH GARDEN SALAD



Fresh salad greens, topped with grape tomatoes, shredded cheese and crispy tortilla strips, served with your choice of dressing. 4.99

PARMESAN CAESAR SALAD



Romaine tossed with garliccheese croutons, Parmesan cheese and Roasted Garlic Caesar dressing. 4.99

CRISP APPLE PECAN SALAD



Baby greens, crisp apple slices, candied pecans and crumbled bleu cheese, tossed with Raspberry Vinaigrette. 5.29

SIGNATURE DRESSINGS:

- Buttermilk Ranch
- Roasted Garlic Caesar
- Bleu Cheese
- Honey Mustard
- Balsamic Herb Vinaigrette
- Raspberry Vinaigrette
- Thai Ginger Peanut

SOUPED UP

SOUTHWESTERN TORTILLA SOUP



Shredded chicken, chopped tomatoes and Mexican spices blended together for a Southwestern start to your meal! Sprinkled with cheese and tortilla strips. ¡Olé! Bowl 3.99

TOMATO FETA SOUP



Our all-natural tomato feta soup is a twist on your favorite comfort food. Made with slowsimmered crushed tomatoes and feta cheese, this vegetarian soup is gluten-free and under 150 calories. Bowl 4.49

ANGUS STEAK CHILI



Strips of seared Angus beef slow-simmered with green peppers, beans, diced green chilies, tomatoes and Southwestern spices. Bowl 5.99

MORE FOR THE WHOLE TABLE



NEW! BUCKET OF BONES

A pound and a half of meaty mini spare ribs tossed in Not Your Father's Craft Root Beer glaze. So good, you may not want to share! 15.99

CALAMARI

Tender calamari rings and sweet banana pepper slices, dusted with zesty breadcrumbs and lightly fried crisp. Served on a bed of frazzled onions, with a rich marinara sauce and chipotle sauce for dipping. 10.49

CHEESY SPINACH DIP

A combination of creamy spinach and melted cheeses baked to a golden brown, served with a side of salsa and fresh tortilla chips. 9.29

GRILLED CHICKEN QUESADILLAS

Grilled chicken, poblano and jalapeño peppers with cilantro, and a blend of melted Mexican and cheddar cheeses grilled in a cheddar jalapeño flour tortilla. Served with sour cream and salsa. 9.99

THREE-CHEESE GRILLED CHEESE STICKS

Manchego, cheddar and mozzarella cheeses melted between giant slices of sourdough bread with a cheddar and Manchego cheese crust. This gigantic sandwich is griddled to a crispy, golden brown, cut into 8 individual sticks, and served with warm tomato basil dipping sauce. 10.99

CRISPY STEAK 'N' CHEESE TATER CAKES

Shredded potato cakes served crispy brown and loaded with thinly sliced steak and melted cheese. Topped with sautéed onions, fresh tomatoes and green onions, and served with horseradish sour cream. 9.49



600 CALORIES OR UNDER

'NOTICE: COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, FISH/SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. Before placing your order, please inform your server if a person in your party has a food allergy.

Gratuity is not included. 18% gratuity suggested.







Cheesy Spinach Dip



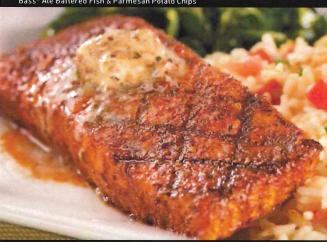
Grilled Chicken Quesadillas



Bacon-Wrapped Shrimp with Lobster Sauce & Fire-Grilled Sirloi



Bass® Ale Battered Fish & Parmesan Potato Chips



Fire-Grilled Salmon'



Tenderloin & Bacon-Wrapped Shrimp with Smoked Chile & Tomato Cream Pasta



SURF & TURF



BACON-WRAPPED SHRIMP WITH LOBSTER SAUCE & FIRE-GRILLED SIRLOIN

Seasoned, fire-grilled 5 oz. sirloin steak and large grilled shrimp wrapped with applewood smoked bacon served with garlic mashed potatoes, Parmesan creamed corn and creamy lobster sauce. 17.99



TENDERLOIN & BACON-WRAPPED SHRIMP WITH SMOKED CHILE & TOMATO CREAM PASTA

Beef tenderloin pieces and large grilled shrimp wrapped with applewood smoked bacon served over cavatappi pasta tossed with sautéed spinach, diced tomatoes and smoked chile & tomato cream sauce. 17.99

GRILLED CHICKEN & BACON-WRAPPED SHRIMP WITH LOBSTER SAUCE

Large spice-rubbed, grilled shrimp wrapped in applewood smoked bacon and flame-grilled chicken breast, served with garlic mashed potatoes, spinach & fire-roasted corn sauté, and creamy lobster sauce. 15.49 Make it all bacon-wrapped shrimp for 16.29

BACON-WRAPPED SIRLOIN MEDALLIONS & GRILLED SHRIMP'

Marinated medallions of sirloin steak wrapped in bacon, alongside garlic herb shrimp. Fire-grilled and served with a medley of oven-roasted vegetables and tricolored potatoes, accompanied with a side of tomato and basil Bruschetta. 17.99

SEAFOOD

FIRE-GRILLED SALMON

Center-cut Atlantic salmon rubbed with Louisiana spices, grilled and topped with our peppercorn garlic butter. Served with sautéed spinach and spicy rice medley. 16.49

CRISPY FRIED SHRIMP PLATTER

Tender panko-breaded shrimp, fried crispy and served with chipotle honey sauce and seasoned french fries. 13.99

MANGO CITRUS SHRIMP SKEWERS

Three skewers of Louisiana spice-rubbed shrimp, grilled and basted with mango citrus glaze. Served with spicy rice and steamed fresh vegetables. 16.29



BASS®ALE BATTERED FISH & PARMESAN POTATO CHIPS



8 oz. wild-caught, sustainably sourced Pacific cod filet, Bass® Ale battered and fried until golden brown and crispy, served with crunchy Parmesan-dusted house-made Yukon Gold potato chips and creamy malt vinegar aioli. 12.49

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THE CAVEMAN COMBO

Individual "St. Louis-style" pork ribs tossed in a chili honey soy glaze served with four minicheeseburgers on Hawaiian rolls and seasoned french fries. 16.49



GLAZED RIBS, BACON-WRAPPED SHRIMP & GRILLED CHICKEN TRIO

"St. Louis-style" individual pork ribs glazed with chili honey soy, large grilled shrimp wrapped in applewood smoked bacon, plus a flame-grilled chicken breast seasoned with smoked chili & spice rub, served with crispy beer battered twisted steak fries and fresh buttermilk ranch slaw. 19.89

FAVES SMOKEHOUSE BBQ RIBS & BUFFALO WINGS

A half rack of our fall-off-the-bone "St. Louis-style" pork ribs glazed with our honey bourbon BBQ sauce, served alongside five jumbo chicken wings tossed in D&B's original buffalo sauce. Served with Bleu Cheese dressing and seasoned french fries. 19.99

SMOKEHOUSE BBQ RIBS

Slow-cooked, tender and juicy "St. Louis-style" pork ribs glazed with honey bourbon BBQ sauce. Served with creamy mac & cheese. Half Rack 13.99 Full Rack 19.99

STEAK

NEW YORK STRIP

12 oz. fire-grilled New York Strip hand-seasoned with fresh cracked pepper. Served with loaded garlic mashed potatoes and crispy frazzled onions. 19.69





FAVES TERIYAKI SIRLOIN STEAK'

Fire-grilled 8 oz. sirloin marinated and glazed with our sweet teriyaki sauce. Served with loaded garlic mashed potatoes and crispy frazzled onions. 17.99

SIRLOIN STEAK

8 oz. fire-grilled sirloin hand-seasoned with fresh cracked pepper. Served with loaded garlic mashed potatoes and crispy frazzled onions. 17.69

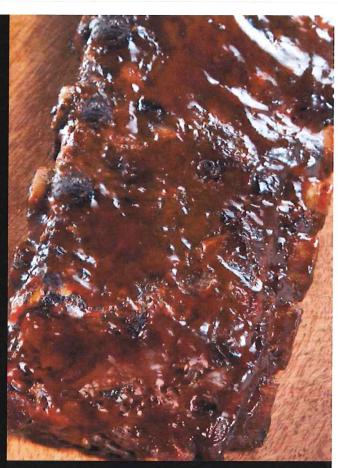


ADD SHRIMP TO ANY ENTRÉE 5.99

Your choice of five grilled shrimp, five crispy fried shrimp or three bacon-wrapped grilled shrimp.



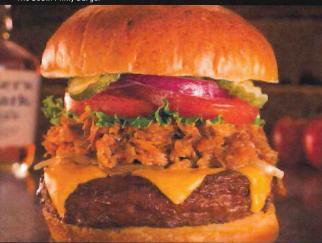








The South Philly Burger



Maker's Mark® BBQ Burger*



Buffalo Wing Burger'



The Hottie*



YOU WON'T FIND 'EM Anywhere fi se

Substitute sweet potato fries or beer battered onion rings for an additional .99

Swap burger patty for portobello or turkey patty at no additional cost.

THE SOUTH PHILLY BURGER

A half-pound burger loaded with thinly sliced steak imported directly from South Philly. Topped with peppers, onion, mushrooms and melted American cheese on a toasted brioche bun. Served with over half a pound of seasoned french fries. 13.69

Maker's BBQ BURGER'

A half-pound burger, grilled and smothered in our Maker's Mark® bourbon sauce. Topped with American cheese, smoky ancho pulled pork and caramelized onions. Served on a toasted brioche bun with seasoned french fries. 12.69

FAVES BUFFALO WING BURGER

A half-pound burger seared and seasoned, topped with crispy chicken tenders tossed in our buffalo wing sauce, bleu cheese, frazzled onion strings and celery, served on a toasted brioche bun with crispy seasoned tots. 12.79

THE HOTTIE

Two seasoned burger patties topped with pickled diced jalapeños, grilled fresh jalapeño and poblano peppers, spicy queso, applewood smoked bacon, Manchego and cheddar cheeses, and Sriracha mayo. Served on a toasted brioche bun with seasoned french fries. 12.99

CLASSIC BURGERS

Served with lettuce, tomato, onions and pickles

FAVES 7 DAVE'S™ DOUBLE CHEESEBURGER'

Double meat. Double cheese. Need we say more? Served on a toasted brioche bun with seasoned french fries. 11.99

BUSTER'S™ CHEESEBURGER

A seasoned half-pound burger grilled and topped with American cheese and served on a toasted brioche bun with seasoned french fries. 10.99

Add applewood smoked bacon 1.19

THE BLT TURKEY BURGER

Grilled 100% white ground turkey topped with applewood smoked bacon, lettuce, tomato, onion and pickles served on a toasted whole wheat bun with sweet potato fries. 10.99

SLIDERS

THE ORIGINAL BAR BURGERS

Four mini-cheeseburgers on Hawaiian rolls with American cheese and secret sauce. Served with seasoned french fries. 10.69

FAVES BUFFALO BAR CHICKS

Crispy chicken tenders tossed in our original wing sauce, topped with Bleu Cheese dressing, lettuce and tomatoes. Served on buttery mini brioche buns with seasoned french fries. 10.99

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PERFECT PASTA



BISTRO STEAK & SHRIMP WITH LOBSTER ALFREDO LINGUINE

Serious surf AND the tastiest turf. We start with a 5 oz. fire-grilled sirloin steak on a bed of linguine, tossed with shrimp, mushrooms, roasted tomatoes and a lobster Alfredo sauce. 18.69

GRILLED CHICKEN & ARTICHOKE PENNE

Flame-grilled chicken breast served over multigrain penne pasta tossed in a garlic, olive oil and white wine sauce with oven-roasted tomatoes, spinach, artichoke hearts and fresh basil, then topped with shredded Parmesan cheese. 13.69

CHICKEN PARMESAN ALFREDO

Two Parmesan-crusted chicken breasts served over linguine in an Alfredo sauce and topped with diced tomatoes, fresh basil and shredded Parmesan cheese. 13.49

BAKED CHICKEN & SHRIMP ALFREDO

Plump shrimp and flame-grilled chicken breast sautéed with mushrooms and roasted tomatoes tossed with cavatappi pasta and a three-cheese Alfredo sauce. Topped with a garlic breadcrumb crust and baked until brown and bubbly. 14.99

FAVES THE ULTIMATE MAC & CHEESE

Flame-grilled seasoned chicken breast and applewood smoked bacon, tossed with cavatappi pasta and creamy aged sharp cheddar cheese sauce. Topped with a garlic breadcrumb crust and baked until brown and bubbly. 13.29

CHICKEN



NEW ANGRY ORCHARD®HARD CIDER BBQ HALF CHICKEN

Flame-grilled half chicken glazed with cider BBQ sauce made with Angry Orchard® Hard Apple Cider. Served with crispy sweet potato fries and buttermilk ranch slaw. 14.69

BANG BANG CHICKEN WITH SPICY THAI PEANUT NOODLES

Tender crispy boneless chicken tossed in spicy Bang Bang sauce served on a bed of noodles tossed with Asian vegetables and spicy peanut sauce. Want to kick it up a notch? Sriracha sauce available on request. 12.99

FAVES CLASSIC GOLDFINGERS

Not only is this classic for real, it's one of D&B's all-time original favorites. Hand-breaded, crispy fried chicken tenders served with seasoned french fries and chipotle honey sauce - it won't take long to figure out why. 12.29

CABO CHICKEN



Two 5 oz. flame-grilled chicken breasts topped with pineapple pico de gallo and served with spicy rice and steamed fresh vegetables.



600 CALORIES OR UNDER

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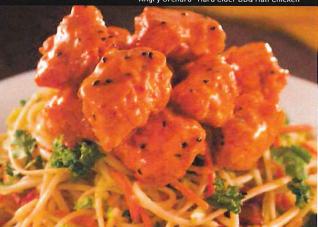
Gratuity is not included. 18% gratuity suggested.



Bistro Steak & Shrimp with Lobster Alfredo Linguine



Angry Orchard® Hard Cider BBQ Half Chicke

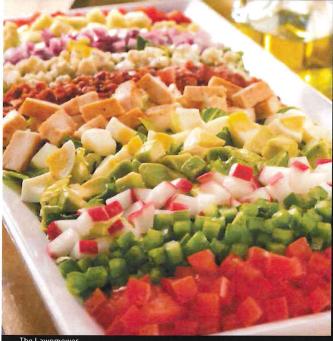


Bang Bang Chicken with Spicy Thai Peanut Noodles



The Ultimate Mac & Cheese

Thai Chicken Chopped Salad



The Lawnmower

EAT YOUR GREENS

FAVES THAI CHICKEN CHOPPED SALAD

Fresh, crisp salad greens, shredded veggies, marinated garlic chicken, cilantro and scallions tossed in a zesty Thai Ginger Peanut dressing, topped with giant crispy wonton chips. 9.99

THE LAWNMOWER

Our Lawnmower salad is layered using fresh romaine and green leaf lettuces, grilled chicken, diced garden vegetables, boiled eggs, bacon bits and bleu cheese crumbles. Served with your choice of dressing. 12.99

GRILLED STEAK SALAD

Grilled sirloin steak, sliced and served over spinach, romaine lettuce, baby greens and grape tomatoes, tossed with crumbled bleu cheese, candied pecans and Balsamic Herb Vinaigrette dressing. Garnished with crispy frazzled onions. 11.99

PARMESAN GARLIC CHICKEN CAESAR

Sautéed chicken breast, crusted in Parmesan and served over romaine lettuce with garlic-cheese croutons and Parmesan cheese, and tossed with Roasted Garlic Caesar dressing. 9.89

SWEET APPLE PECAN SALAD WITH GRILLED CHICKEN

Herb-grilled chicken breast, crisp apple slices, candied pecans and crumbled bleu cheese tossed with crisp greens in Raspberry Vinaigrette. 10.29

SIDE SALADS

FRESH GARDEN SALAD



Fresh salad greens, topped with grape tomatoes, shredded cheese and crispy tortilla strips, served with your choice of dressing. 4.99

PARMESAN CAESAR SALAD



Romaine tossed with garlic-cheese croutons, Parmesan cheese and Roasted Garlic Caesar dressing. 4.99

CRISP APPLE PECAN SALAD



Baby greens, crisp apple slices, candied pecans and crumbled bleu cheese, tossed with Raspberry Vinaigrette. 5.29

SIGNATURE DRESSINGS:

- Buttermilk Ranch
- Roasted Garlic Caesar
- Bleu Cheese
- · Honey Mustard
- Balsamic Herb Vinaigrette
- Raspberry Vinaigrette
- · Thai Ginger Peanut



600 CALORIES OR UNDER

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CALIFORNIA SMOKED TURKEY MELT

All-natural smoked turkey breast, oven-roasted tomatoes, caramelized onions, fresh spinach and melted provolone cheese with sun-dried tomato & smoked chile aioli on toasted marble wheat swirl bread. Served with seasoned french fries. 10.29

SHORT RIB & CHEESY MAC STACK

Tender sliced short rib, creamy mac & cheese and bourbonglazed onions sandwiched between two thick slices of sourdough and grilled to buttery, golden-brown goodness. Served with crispy seasoned tots. 12.69

THE BOSS CHICKEN CLUB

Grilled chicken breast, applewood smoked bacon, creamy garlic-herb cheese, lettuce, tomato, avocado spread and frazzled onions on a toasted whole wheat bun with secret sauce. Seasoned french fries on the side. 10.29

FAVES THE PHILLY CHEESESTEAK

Thin slices of steak on a warm hoagie roll (both imported from South Philly). Topped with cheese. Served with seasoned french fries. Available with grilled onions, mushrooms or green bell peppers. 11.49

GRILLED PORTOBELLO & VEGGIE SANDWICH

Marinated, grilled portobello mushroom, caramelized onions, Swiss cheese, fresh spinach, oven-roasted tomatoes and garlic aioli on a toasted brioche bun. Served with baby greens tossed in Balsamic Herb Vinaigrette. (Substitute fries for the salad for no additional charge.) 9.99

Substitute sweet potato fries or beer battered onion rings for an additional .99

SIDEKICKS

Five Grilled Shrimp, five Crispy Fried Shrimp or three Bacon-Wrapped Grilled Shrimp 5.99

Beer Battered Onion Rings

Spinach & Fire-Roasted Corn Sauté **2.59**

Parmesan Creamed Corn 2.49

Buttermilk Ranch Slaw 2.49

Loaded Garlic Mashed Potatoes 3.99

Spicy Rice Medley 2.39

French Fries 2.99

Crispy Beer Battered Twisted Steak Fries 2.99

Sweet Potato Fries 3.99

Fresh-Made Guacamole 2.49

Macaroni & Cheese 2.99

Fresh Seasonal Vegetables 2.69

Crispy Seasoned Tots 2.99









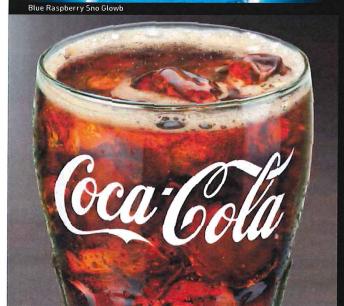
Sweet Potato Fries



Beer Battered Onion Rings

CANDY CHILL.





ICY SIPS NON-ALCOHOLIC BEVERAGES



Monin® Wild Grape and Sprite® with gummi worms candy. 4.49



D&B's twist on the classic snow cone. Shaved ice topped with JOLLY RANCHER® Blue Raspberry Syrup and Sprite®, served with a light-up, color-changing "ice cube." 4.49

TROPICAL SMOOTHIE

An island getaway. A savory blend of strawberry, coconut, pineapple and Red Bull 4.79

HANDMADE MILKSHAKES

Made with real ice cream, hand-dipped and blended until smooth. Available in chocolate, vanilla and strawberry. **3.99**

SOUR LIME SLUSH

A blend of sweet 'n' sour, orange juice and Red Bull" is the perfect combination of sweet and sour. $4.79\,$

STRAWBERRY SLUSH

Our strawberry slush made with Red Bull* has all you need to satisfy your thirst, $4.79\,$

FOUNTAIN

Coca-Cola

Diet Coke®

Coke Zero

Sprite®

Hi-C® Pink Lemonade

Dr Pepper











FRESHLY BREWED TEAS & COFFEE

Regular Iced Tea

Peach Tea

Hot Tea

Regular & Decaf Coffee

OTHER REFRESHMENTS

MINUTE MAID®

Pineapple Juice Orange Juice Cranberry Juice

Cranberry L Lemonade

OTHER BEVERAGES

Sanpellegrino® Nestlé Waters® Regional Spring Water IBC® Root Beer

RED BULL®

Red Bull® Energy Drink Red Bull® Sugarfree

Red Bull® Blue Edition (blueberry) Red Bull® Red Edition (cranberry)

The JOLLY RANCHER® trademark is used under license.



SATISFY YOUR SWEET TOOTH

Brookie Sundae Tower

FAVES BROOKIE SUNDAE TOWER

Our 'Brookie,' a fun mix of two favorites – a giant chocolate brownie & chocolate chip cookie made with **GHIRARDELLI**® chocolate chips, baked into one warm & gooey delicious package – topped with vanilla ice cream and chocolate & caramel sauces. 8.69

HOT & SUGARY DONUT BITES

A basketful of warm sugarcoated plain and chocolate donut holes with raspberry and chocolate dipping sauces. 6.99

BANANAS FOSTER PIE

Chilled banana pudding and vanilla sponge cake layered in a cinnamon-graham pastry with rum sauce and warm caramel. **6.99**

TRIPLE LAYER CHOCOLATE CAKE

Alternating layers of rich, creamy frosting and moist, decadent cake topped with a fudge drizzle and a dusting of fine cocoa. 6.99

DECADENT CHOCOLATE FONDUE

Fluffy marshmallows, crisp graham crackers, strawberry and banana slices, pound cake and brownie bites, all surrounding a warm fondue pot filled with rich, melted chocolate. 8.99

RICH & CREAMY CHEESECAKE

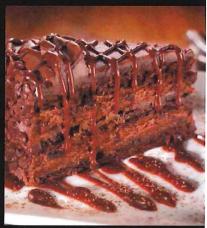
Our classic NY cheesecake with graham cracker crust. **5.99**Served with warm caramel and pecans or with berry sauce. **6.79**



Decadent Chocolate Fondue



Hot & Sugary Donut Bites



Triple Layer Chocolate Cake



Bananas Foster Pie

TO VIEW ALL OF OUR ALLERGY MENUS, VISIT daveandbusters.com/eat/#allmenus

Products may contain nuts or may have been produced in a facility that contains nuts

BECAUSE ROUTINE FOOD PREPARATION TECHNIQUES (INCLUDING, BUT NOT LIMITED TO, COMMON OIL FRYING) MAY ALLOW CONTACT AMONG FOOD ITEMS, FOODS CANNOT BE GUARANTEED TO BE ALLERGEN-FREE. PLEASE ADVISE YOUR SERVER IF YOU OR A PERSON IN YOUR PARTY HAS A FOOD ALLERGY BEFORE PLACING YOUR ORDER.



TAKE YOUR TEAM TO THE NEXT LEVEL!

AFFORDABLE PACKAGES • PRIVATE SPACE DEDICATED PARTY PLANNERS • TEAM BUILDING SOMETHING FOR EVERYONE

BOOK YOUR EVENT NOW!

ASK YOUR SERVER HOW TO START PLANNING YOUR NEXT VISIT TODAY!

FOR MORE INFORMATION VISIT DAVEANDBUSTERS.COM/COMPANY-EVENTS

SUPERCHARGE YOUR POWER CARD 25 MORE CHIPS FOR A FEW BUCKS MORE



\$10 = 48 CHIPS

\$20 = 100 CHIPS

\$25 = 135 CHIPS

\$35 = 200 CHIPS

\$50 = 300 CHIPS

GET 25% MORE
SUPER-CHARGE IT!

+\$2 (+12 CHIPS)

+\$3 (+25 CHIPS)

+\$4 (+35 CHIPS)

+\$5 (+50 CHIPS)

+\$6 (+75 CHIPS)

MEGA CHIPS \$75 = 550 or \$100 = 750

PRICE PER CARD



PLAYER PACK

\$25 CARDS = 170 chips each

\$35 CARDS = 250 chips each

\$50 CARDS = 375 chips each

INCLUDES FREE SUPERCHARGE

ASK YOUR SERVER!

\$5 = 24 chips also available. Power Cards are rechargeable. \$2 activation fee (\$3 Times Square) for NEW Power Cards includes 10 chips.

THE STORY OF DAVE BUSINESS OF BUSINESS OF THE STORY OF DAVE

Back in the 1970s, Buster opened a restaurant known for its tasty food and friendly service. A few doors down, Dave opened an outrageous place for fun and games for adults. The two young entrepreneurs noticed people rotating between their establishments, and an idea started to form: What if they put both under one roof? With Dave's name first because he won a coin toss, they opened the first Dave & Buster's in December 1982. Since then, more than 85 stores have opened across the country. Today, much has changed. There are more cool games than ever before in each store (over \$1 million worth) and the most innovative food and drinks anywhere (where else can you get a drink with strawberry-flavored ice cubes or a burger that is topped with crispy buffalo chicken tenders?!). And now, with the addition of D&B Sports, you can watch the games and play the games. We're always introducing new games and menu items, but there's one thing you can always count on at Dave & Buster's: we're the only place to Eat, Drink, Play and Watch."



As a proud partner of Make-A-Wish® since 2012, Dave & Buster's has raised over \$5 million to date to help grant the wishes of children diagnosed with life-threatening medical conditions. Each store finds their own creative ways to raise funds, and Dave & Buster's donates \$1 to Make-A-Wish for every Lotsa Loaded Tots purchased year-round and every star sold during its annual fundraising campaign. For more information about Make-A-Wish, visit wish.org.

Supplement to Section D - Business/Security Plan:

Founded in Dallas, TX in 1982, Dave & Buster's operates over 80 locations throughout the United States and employs over 12,000 people. A list of locations is attached. At Dave & Buster's, our mission is to be a guest's first choice for frequent fun through the best combination of the latest and greatest games, ultimate sports-viewing, extraordinary food and remarkable drinks.

As a valuable member of the local community Dave & Buster's offers schools, youth groups and other similar community groups the opportunity to host events during the overnight hours in order to provide a safe, fun environment for our youth. During such events, Dave & Buster's is closed to the general public, guests are "locked in" and all alcoholic beverages are inaccessible.

Dave & Buster's makes providing a safe and enjoyable social gathering place a priority. This includes providing security and oversight of patrons to establish and maintain a safe and secure location free of any individuals or groups who would cause harm or disrupt the enjoyment of others. This includes the operation of a security/surveillance system that is accessed and recorded remotely through Dave & Buster's network. Details of Dave & Buster's security protocol and system will be shared with local law enforcement.

We invite you to visit our website at http://www.daveandbusters.com/ to learn more.

No. 31 – Describe staffing levels and staff duties at the proposed establishment:

The following is typical/estimated staffing for high volume/peak times (weekends) at Dave & Buster's for the Madison location. During non-peak times (lunch and during the week), these levels will be significantly lower.

Managers - 4-6

Servers - 40-50

Bartenders – 10-12

Bar backs -2-3

Service Support – 10

Host - 5

Front Desk – 4

WIN (prize store) -4

Game Technician – 5

Kitchen Staff - 20

Deposits -2

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