AGENDA
DOWNERS GROVE LIQUOR COMMISSION
MARCH 2, 2017
VILLAGE HALL COUNCIL CHAMBERS

6:30 P.M.

I **Call to Order**

II **Roll Call**

III **Approval of Minutes of February 2, 2017 Liquor Commission Meeting**

IV **Disciplinary Hearing**

Portillo's
1500 Butterfield

V **Application Hearings**

3 Corners Grill & Tap
7231 Lemont Road
Class R-1/O

All Blue Rotary Sushi
2950 Finley Road
Class R-2

VI **Old Business**

VII **New Business**

VIII **Comments from the public**

IX **Adjournment**

DOWNERS GROVE LIQUOR COMMISSION
VILLAGE HALL COUNCIL CHAMBERS
801 BURLINGTON AVENUE

DRAFT

Thursday, February 2, 2017

I. CALL TO ORDER

Chairman Strelau called the February 2, 2017 Liquor Commission meeting to order at 6:30 p.m.

II. ROLL CALL

PRESENT: Mr. Clary, Mr. Jacobson, Ms. King, Mr. Krusenoski, Chairman Strelau

ABSENT: Mr. Austin, Ms. Pietrucha

STAFF: Liaison to the Liquor Commission Carol Kuchynka, Assistant Village Attorney Dawn Didier

OTHERS: Joel Orth, Aaron Orth, Court Reporter

III. APPROVAL OF MINUTES

Chairman Strelau asked for approval of the minutes for the January 5, 2017 Liquor Commission meeting and asked members if there were any corrections, changes or additions.

Hearing no changes, corrections or additions, the January 5, 2017 minutes of the Liquor Commission meeting were approved as written.

Chairman Strelau reminded those present that this evening's meeting was being recorded on Village-owned equipment. Staff was present to keep minutes for the record and a court reporter was present taking the minutes verbatim.

IV. APPLICATION FOR LIQUOR LICENSE

Chairman Strelau made the following statements:

"The first order of business is to conduct a public hearing for a liquor license application. For the benefit of all present, I would like to state that this Commission does not determine the granting or denial of the issuance of any license. We may at the end of each hearing, make a finding or recommendation with respect to the application. If necessary, the Commission may adjourn a hearing to a later date in order to have benefit of further information."

"At the conclusion of the hearing, the Commission will summarize its findings and determine any recommendations it wishes to make to the Liquor Commissioner."

"The Liquor Commissioner, who is the Mayor of Downers Grove, will, pursuant to Section 3-12 of the Ordinance, render decisions regarding issuance of available liquor licenses within 60 days."

"Hearings by this Commission are held according to the following format: 1) reading of information pertinent to the application, 2) comments from the applicant, 3) discussion by the Commission, 4) comments from the public, and 5) motion and finding by the Commission."

Beggars Pizza - 417 63rd Street

Chairman Strelau stated that the next order of business was an application hearing for OTWN, LLC d/b/a Beggars Pizza located at 417 63rd Street. She stated that the applicant was seeking a Class "R-2", beer and wine, on-premise consumption liquor license.

Chairman Strelau asked that any individual(s) representing the applicant step forward and be seated. She asked that any individual(s) giving testimony, state and spell their name for the record, indicate their affiliation with the establishment and be sworn in by the court reporter.

Mr. Joel Orth was sworn in by the court reporter. Mr. Orth introduced himself as part owner and liquor manager for Beggars Pizza.

Chairman Strelau asked the applicant to present its case.

Mr. Orth stated that he wanted to offer beer and wine to his customers in the new Beggars Pizza which is a 40-45 seat, dine-in and carry-out restaurant.

Ms. King asked about the location. Mr. Orth replied that the location was the former Barone's Pizza.

Ms. King noted that Mr. Orth has previous experience in liquor handling. Mr. Orth replied that he held a liquor license for Aurielo's Pizza in Lockport for 5 years which had a full-service bar.

Ms. King asked Mr. Orth if there were any liquor related violations in Lockport. Mr. Orth replied no.

Ms. King asked Mr. Orth to what he attributed his liquor serving success in Lockport. Mr. Orth replied training staff is important and that he held meetings on a regular basis. He stated that staff was also instructed to monitor customers. He noted that managers and over 21 staff would be responsible for liquor service.

Ms. King stated that he would be working 60+ hours a week. Mr. Orth replied yes. Ms. King asked who would be present in his absence. Mr. Orth replied one of three managers.

Ms. King asked how many staff will be hired. Mr. Orth replied there will be 3 managers and 15-20 part-time employees. Ms. King asked if anyone would be under 21. Mr. Orth replied only delivery people, cooks or busboys.

Mr. Orth advised that customers will have to approach the counter to get beer or wine. He stated that they do not plan to have servers. He stated that there will always be someone 21 or over stationed at the counter who will check identification, ring up the purchase and deliver alcohol to the customer.

Ms. King asked if the register prompts the employee to enter the customer's date of birth for an alcohol sale. Mr. Orth was not sure of Beggars point of sale software but would ask if there is the capability to add that option.

Mr. Krusenoski asked if Beggars was a franchised operation. Mr. Orth replied yes. Mr. Krusenoski was pleased that Mr. Orth had liquor experience and asked him what capacity he served at Aurielo's. Mr. Orth replied he was the owner and held the license for 5 years.

Mr. Krusenoski noted that Mr. Orth anticipated 5% in liquor sales on the application forms. He stated that is a very small portion of revenue and could be very costly if there were a violation. He stated that owners set the tone and tenor for proper liquor service and cautioned him to not sell to anyone underage.

Mr. Krusenoski stated that the Commission always hears "I don't know" when an employee is asked why they served a minor during a controlled buy. He stated that they work in an environment that lacks stress on the importance of liquor sales.

Mr. Jacobson stated that Mr. Orth's history has been good. He noted that any violation could be costly.

Mr. Jacobson reviewed the manual and suggested that Mr. Orth make a change to the General Guidelines. He noted that someone over 21 was to ring up alcohol sales and asked him to replace the language that someone over 21 *will* or *must* ring up sales. He also recommended that the language that they will monitor "under 21" employees so they do not give away any alcohol be changed to they will monitor "*all*" employees so that they do not give away alcohol.

Mr. Jacobson asked if all employees will be BASSET certified. Mr. Orth replied yes. Mr. Jacobson suggested that the manual should reflect that requirement under "Staff Responsibilities".

Mr. Jacobson stated that unless they have a good system and training in place, the gray areas could cause them problems. Mr. Orth thanked Mr. Jacobson for his comments and advised he would incorporate his suggestions into the manual.

Mr. Clary advised that Downers Grove is serious about liquor service and cautioned Mr. Orth not to lapse in any employee training. He wished Mr. Orth luck.

Chairman Strelau stated that she received an email from staff containing Mr. Orth's BASSETT certification after the packet originally went out. She asked if Lockport required that servers have certified training. Mr. Orth replied no. Ms. Kuchynka noted that the State is now requiring BASSET training. Mr. Jacobson noted various counties throughout IL have yet to require it by a date certain. Ms. Kuchynka recalled a map that the State put out with all the counties and due dates for certification compliance. Ms. Kuchynka stated that it was not a requirement during the time Mr. Orth operated the Lockport location.

Chairman Strelau asked staff if the Code has been amended to allow delivery of more than one drink per person. Ms. Kuchynka replied yes. She stated that provision was amended with the Happy Hour provisions when Downers Grove adopted the State law.

Chairman Strelau asked if there was a limit to how many drinks were delivered to a person at any one time. Ms. Kuchynka was unsure. She stated that bottles of wine and pitcher of beer/margaritas must be delivered to two or more people per local ordinance. Ms. Kuchynka advised she would get further information about the number of drinks allowed.

Chairman Strelau stated that their ability to be successful in serving liquor will be determined by the tone and tenor set at the restaurant. She stated that everyone should understand the importance of carding, not serving minors or not over serving patrons. She wished them luck.

Chairman Strelau stated that staff sent another email to the Commission that Beggars will not accept the vertical identification. Ms. Kuchynka confirmed the manual was amended.

Chairman Strelau asked staff for recommendations or comments pertinent to this application. Ms. Kuchynka replied that issuance of the license is contingent upon receipt of satisfactory background checks, annual fee, Certificate of Occupancy, employee certifications and dram shop insurance.

Chairman Strelau asked for comments from the public. There were none.

Mr. Krusenoski asked when they anticipated opening. Mr. Orth replied March 1st .

Hearing the testimony given in this case, Chairman Strelau asked for a recommendation from the Commission concerning its finding of "qualified" or "not qualified" with respect to the applicant with regard to their Class "R-2" liquor license application.

MR. JACOBSON MOVED TO FIND OTWN, LLC D/B/A BEGGARS PIZZA LOCATED AT 417 63RD STREET, QUALIFIED FOR A CLASS "R-2", BEER AND WINE, ON-PREMISE CONSUMPTION LIQUOR LICENSE. MR. CLARY SECONDED.

VOTE:	**Aye:**	Mr. Jacobson, Mr. Clary, Ms. King, Mr. Krusenoski, Chairman Strelau
	Nay:	None
	Abstain:	None

MOTION CARRIED: 5:0:0

Motion carried.

VI. OLD BUSINESS

Chairman Strelau asked if there was any discussion, update from staff or comments from the Commission regarding any old business.

Ms. Kuchynka referred to the January month end report which noted the Mayor's intent to issue licenses to Nossa Brazilian Grill. She anticipated an April opening after their commercial remodel work. Ms. Kuchynka stated that she provided the Commission with an updated Liquor Classification Chart. Ms. Kuchynka stated that she provided the Commission with information from the ID Checking Guide that has detailed information about the new Illinois Drivers Licenses.

Ms. Kuchynka noted that compliance tests have begun and noted a number of tests have been passed. She advised the Commission that there was one violation which hearing will be held in March.

VII. NEW BUSINESS

Chairman Strelau asked if there was any discussion, update from staff or comments from the Commission regarding any new business.

Ms. Kuchynka stated that she was expecting submittal of an application and anticipated hearing two applications in addition to the disciplinary hearing set for the March meeting.

VIII. COMMENTS FROM THE PUBLIC

There were none.

IX. ADJOURNMENT

Concluding business for the evening, Chairman Strelau called for a motion to adjourn.

Mr. Jacobson moved to adjourn the February 2, 2017 meeting. The meeting was adjourned by acclimation at 6:50 p.m.

Village of Downers Grove
Report for the Liquor Commission
March 2, 2017 Agenda

Subject:	Type:	Submitted By:
Licensee: Portillo's Hot Dogs Address: 1500 Butterfield Road	Violation: 3-25(a) Sale of Liquor to a Minor	Carol Kuchynka Liaison to the Liquor Commission

Item
The licensee has been charged with a violation of Section 3-25(a) of the Liquor Control Ordinance which prohibits the sale of alcohol to a minor.

Notice
Notice of this hearing (attached) was served upon the Licensee by certified mail to its registered agent and by personal delivery to the manager of the licensed premises.

General Information

Licensee: Portillo's Hot Dogs, LLC
d/b/a Portillo's Hot Dogs
1500 Butterfield Road
Downers Grove, IL 60515

Registered Agent: Ms. Susan B. Shelton

Manager: Ms. Deborah Klinkhammer

Date License Issued: November 21, 1983

History
See attached Control Buy Record

Aggravating Circumstances
Under 21 Identification shown.

Recommendation
Based upon testimony presented at the March 2, 2017 disciplinary hearing staff requests the following:

A recommendation from the Commission concerning its finding of "guilty" or "not guilty" of a violation of Section 3.25(a) of the Liquor Control Ordinance.

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FAX 630.434.5495

NOTICE OF HEARING

February 21, 2017

Portillo's Hot Dogs
Ms. Deborah Klinkhammer, Liquor Manager
1500 Butterfield Road
Downers Grove, IL 60515

Re: Liquor License No. LQ-000048; Portillo's Hot Dogs, LLC d/b/a Portillo's Hot Dogs, 1500 Butterfield Road, Downers Grove, Illinois

Dear Ms. Klinkhammer:

You are hereby notified as the Liquor Manager of a Class "R-2" Liquor License No. LQ-000048 of the Village of Downers Grove, that the Liquor Commission shall hold a public hearing on Thursday, March 2, 2017, at 6:30 p.m. in the Council Chambers of the Downers Grove Village Hall.

The purpose of the hearing will be to determine whether the said liquor license held by Portillo's Hot Dogs, LLC should be revoked, fined and/or suspended by reason of the alleged sale of alcoholic liquor (a Miller Lite draft beer) by employee, Elizabeth E. Webb, on Monday, January 9, 2017 at approximately 5:23 p.m., to a person under the age of twenty-one (21) years, in violation of Section 3-25 of the Downers Grove Municipal Code and Ill. Comp. Stat., Ch. 235, Sec. 5/6-16. At the hearing the licensee will be given the opportunity to appear and defend against such charge.

Prior to the date of the hearing, you or your attorney, if any, should contact the undersigned at (630) 434-5504, to discuss necessary procedures at the hearing.

Sincerely,

VILLAGE OF DOWNERS GROVE

Dawn C Didier

Dawn C. Didier
Village Prosecutor

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STATE OF ILLINOIS

COUNTY OF DUPAGE

VILLAGE OF DOWNERS GROVE

I certify that I served a copy of the attached **NOTICE OF HEARING** by handing a copy to:

DEBORAH KLINKHAMMER Deborah Klinkhammer

at (Business Name) Portillos

Location 1500 Butterfield Rd., Downers Grove

on the 21 day of 2, 2017.

Subscribed and sworn to before me
this 21st day of February, 2017.

Edward M. Harrison
Notary Public

OFFICIAL SEAL
EDWARD M HARRISON
NOTARY PUBLIC - STATE OF ILLINOIS
MY COMMISSION EXPIRES:12/17/19

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PUBLIC WORKS DEPARTMENT
5101 Walnut Avenue
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Illinois 60515-4046
630.434.5460
FAX 630.434.5495

NOTICE OF HEARING

February 21, 2017

Ms. Susan B. Shelton
Registered Agent for Portillo's Hot Dogs, LLC
2001 Spring Road, Ste. 500
OakBrook, IL 60523

Re: Liquor License No. LQ-000048; Portillo's Hot Dogs, LLC d/b/a Portillo's Hot Dogs, 1500 Butterfield Road, Downers Grove, Illinois

Dear Ms. Shelton:

You are hereby notified as the Registered Agent of a Class "R-2" Liquor License No. LQ-000048 of the Village of Downers Grove, that the Liquor Commission shall hold a public hearing on Thursday, March 2, 2017 at 6:30 p.m. in the Council Chambers of the Downers Grove Village Hall.

The purpose of the hearing will be to determine whether the said liquor license held by Portillo's Hot Dogs, LLC should be revoked, fined and/or suspended by reason of the alleged sale of alcoholic liquor (a Miller Lite draft beer) by employee, Elizabeth E. Webb, on Monday, January 9, 2017 at approximately 5:23 p.m., to a person under the age of twenty-one (21) years, in violation of Section 3-25 of the Downers Grove Municipal Code and Ill. Comp. Stat., Ch. 235, Sec. 5/6-16. At the hearing the licensee will be given the opportunity to appear and defend against such charge.

Prior to the date of the hearing, you or your attorney, if any, should contact the undersigned at (630) 434-5504, to discuss necessary procedures at the hearing.

Sincerely,

VILLAGE OF DOWNERS GROVE

Dawn C. Didier

Dawn C. Didier
Village Prosecutor

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Village of Downers Grove
Control Buy Attempt Record

Portillo's Hot Dogs
1500 Butterfield Road

Class: R-1

License Issued: 11/21/83

Control Buy Passed	Control Buy Fail	Suspension Dates	Fine Paid	Fee Paid
2/85				
09/06/85				
01/10/87				
	07/28/87	(1) 11/8/87		n/a
	02/15/88	(4) 4/20-4/23/88		n/a
10/13/88				
05/22/89				
10/11/90				
08/06/91				
01/11/93				
01/05/94				
	12/19/94	(1) 3/28/95		√
10/10/95				
08/07/96				
	01/22/97	(4) 3/24-3/27/97		√
01/20/98				
	04/03/98	(7) 7/6-7/12/98		√
04/12/99/10/30/99				
03/13/01				
04/26/02/11/20/02				
01/12/04; 04/13/05				
01/26/06; 01/31/07				
04/01/08; 05/19/09				
01/21/10; 03/21/12				
05/01/13; 04/09/14; 12/15/14				
02/29/16				
	01/09/16	PENDING	PENDING	PENDING
02/15/17 (R)				

This is your Official TIPS® Certification Card.

Carry it with you as evidence of your skills and knowledge in the responsible sale and consumption of alcohol.

Congratulations!

By successfully completing the TIPS (Training for Intervention ProcedureS) program, you have taken your place in the forefront of a nationwide movement to reduce the tragedies resulting from the misuse of alcohol. We value your participation in the TIPS program.

You will help to provide a safer environment for your patrons, peers and/or colleagues by using the techniques you have learned and taking a positive approach towards alcohol use.

If you have any information you think would enhance the TIPS program, or if we can assist you in any way, please contact us at 703-524-1200. Thank you for your dedication to the responsible sale and consumption of alcohol.

Sincerely,

Adam F. Chafetz
President, HCI

IMPORTANT: Keep a copy of this card for your records. Write down your certification number because you will need it when contacting TIPS. For assistance or additional information, contact Health Communications, Inc. by using the information provided on the reverse side of your certificatio card. There is a minimal charge for a replacement card if your original card becomes lost, damaged or stolen.

TIPS® On Premise

Issued:	1/26/2016	SSN:	XXX-XX-XXXX
ID#:	[redacted]	Expires:	1/12/2019
		D.O.B.:	3/23/1974

ELIZABETH E WEBB
[redacted]
BASSET
Joseph LaRocca, 34255

FILE

Outline for Alcohol Serving Refresher Course

Taught by: Joe LaRocca

- Steps for checking IDs
- Vertical ID procedures
- Tips for spotting suspicious IDs
- How to calculate age
- Legal sales of alcohol
- Consequences of carelessness
- Review:

    -Visual Cues

    -Intoxication Rate Factors

    -Tolerance

    -Serving Limits & Cutting Off

- Questions and Review

I.D. checking & Alcohol serving sign-off

To: Employees & managers serving alcohol

CHECKING I.D.s:

► We must NEVER serve alcohol to a minor. To make certain that we don't, the cities where we operate often conduct compliance tests. This means they will send in a person under the age of 21 to try to purchase alcohol.

The punishment by a city for selling alcohol to a minor includes:

- The employee who serves the minor receives a ticket, and will go to court and pay a fine of **up to $1,000.** The employee can be arrested for a misdemeanor, depending on the age of the minor.
- A hearing will be held. The city will impose a fine on the restaurant. In addition, the restaurant may lose its license and not be able to serve alcohol on either a temporary or permanent basis,
- **If you are careless, you will have to face serious consequences.**

As the server, you MUST:

- Check the ID for the day, month and year. Remember, we check the I.D. of anyone who looks 30 and under.
- If you ask "are you 21?" the compliance test person cannot lie. If the person says: "yes," you still need to check the ID. We want to pass the compliance test, but more importantly, we can NEVER serve alcohol to someone who is under 21.
- We do not serve anyone with a "vertical license" regardless of age.
  The only exception: A vertical license along with a temporary paper license indicating that he/she is at least 21 years of age would be acceptable for the purchase of alcohol. In this case, any employee serving should get a manager to confirm the sale is permitted.

SELLING BEER & WINE:

► When selling more than 1 beer or wine, you must verify where each drink is going (1 I.D. for each drink).

► An employee must be TIPs certified and 21 to participate in **any aspect** of the sale of liquor.
This means it is NOT acceptable for a non-certified employee to ring up a beer or wine that is poured by a manager.

► We have a guideline of 2 beers consumed per customer.
The sale of a third beer to any customer must be authorized by a manager.

ALL managers and TIPs certified servers sign below:

Name:	Signature:

VILLAGE OF DOWNERS GROVE
REPORT FOR THE LIQUOR COMMISSION
MARCH 2, 2017 AGENDA

SUBJECT:	TYPE:	SUBMITTED BY:
Licensee: 3 Corners DG, Inc. D/B/A: 3 Corners Grill & Tap Address: 7231 Lemont Road	Application for Class R-1/O liquor license	Carol Kuchynka Liaison to the Liquor Commission

REQUEST
The applicant is requesting a Class R-1/O liquor license for 3 Corners Grill & Tap located at 7231 Lemont Road.

NOTICE
The request has been filed in conformance with applicable procedural and public hearing requirements.

GENERAL INFORMATION

Officer(s): Frank Militello, President
Rebecca Militello, Secretary/Treasurer

Stockholder(s): Frank Militello - 50%
Rebecca Militello - 50%

Manager: Ms. Dorota Lantz

Licensee: 3 Corners DG, Inc. d/b/a 3 Corners Grill & Tap
7231 Lemont Road
Downers Grove, IL 60516

PROPERTY INFORMATION

EXISTING LAND USE: Commercial
PROPERTY SIZE: (6,639 square feet)

ANALYSIS

Submittals
This report is based on the following documents, which are on file with the Legal Department:

1. Application for Liquor License
2. Application for Outdoor Liquor License
3. Lease
4. Menu
5. Liquor Handling Manual
6. Floor Plan

Project Description
The applicant is requesting a Class R-1/O liquor license for the operation of a restaurant with an outdoor seating area located at 7231 Lemont Road.

Compliance with the liquor ordinance
The establishment is defined as:

Restaurant. A place kept, used, maintained, advertised or held out to the public as a place with the service of food and drink, and where meals are regularly served, without sleeping accommodations, and where adequate provision is made for sanitary kitchen and dining room equipment and capacity and a sufficient number of employees to prepare and serve food for its customers. It being the intent of this paragraph that the primary business conducted on premises to be licensed as restaurants hereunder shall be the service of food and drink. Food service shall be available at all times liquor sales are being conducted. Menus shall be on the table, presented to each patron as they are seated or be posted in such a manner to be easily readable by the patrons of the restaurant. Provided, the kitchen may not cease operating prior to one hour before closing. Bar/lounge seating shall be no more than twenty percent (20%) of the total seating provided for patrons of the establishment.

Outdoor sales. The sale or consumption of alcoholic liquor in an area adjacent to an existing licensed business which is wholly or partially contained upon private or public property.

License conditions

"R-1" Restaurant licenses shall authorize the sale of alcoholic liquor for consumption on the licensed premises, where the primary business is that of a restaurant, as defined herein.

"O" Outdoor licenses shall authorize the sale and consumption of alcoholic liquor in an enclosed outdoor seating area. This license may only be issued to establishments holding a valid Class B, C, E, P-O, REC, RF, R or W license and shall be limited to the conditions of the respective license classification issued to the establishment. The main and principal operation of the outdoor area shall be for dining purposes and food must be available in the outdoor dining area at all times and shall be subject to the provisions set forth in Section 3.30. Operation of the outdoor area for a Class C license is limited to private party rentals and shall be subject to the provisions set forth in Section 3.32.

Section 3.30 Outdoor sales:

(a) Subject to receipt of a Class "O" outdoor license, the sale, service and consumption of alcoholic liquor in an outdoor seating area may be permitted adjacent to premises licensed to sell alcoholic liquor for consumption on the premises; subject to the following conditions:

(1) The outdoor area is enclosed; and

(2) The outdoor area is owned or leased by the licensee, or the licensee has entered into a sidewalk cafe license agreement, as provided in Chapter 4 of the Downers Grove Municipal Code, which shall be required for any outdoor seating area conducted wholly or partially upon Village controlled property; and

(3) The outdoor area is included as part of the regular food service business located on the licensed premises with the exception of Class "C" Club licensees that do not provide regular food service; and

(4) Access to the outdoor area shall be limited through the licensed premises or, if not practicable, through monitored entrances that are controlled by employees and/or reasonable fencing of the licensed premises during all operating hours and/or while alcoholic liquor is being served.

(5) Seating in the outdoor area shall not be included in the overall seating calculation or in any way utilized to expand the number of seats that are allowed in the interior bar/lounge area.

(b) Applications for the establishment of an outdoor seating area, or the amendment of an existing outdoor seating area, shall be filed on such forms and with such information as may be directed by the Local Liquor Commissioner. The Local Liquor Commissioner may refer an outdoor seating area application to the Local Liquor Commission for review and comment. (Ord. No. 2735, § 1; Ord. No. 2945, § 2.)

Public Safety Requirements

Fire Prevention and Community Development Department will need to conduct a walkthrough of the facility. A Certificate of Occupancy for has been applied for and is pending. Health Department approval is required.

Factors Affecting Finding or Recommendation

Satisfactory background checks, annual fee, certificate of occupancy, insurance, employee certifications.

Recommendation

Based upon testimony presented at the March 2, 2017 application hearing, if said application is consistent with the Liquor Code and meets the criteria of the classification, staff requests the following:

A recommendation from the Commission concerning its finding of "qualified" or "not qualified" with regard to their Class R-1 liquor license application, along with any conditions and/or restrictions with respect to this applicant.

A recommendation from the Commission concerning its finding of "qualified" or "not qualified" with regard to their Class O liquor license application, along with any conditions and/or restrictions with respect to this applicant

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FAX 630.434.5690

PUBLIC WORKS DEPARTMENT
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Downers Grove
Illinois 60515-4046
630.434.5460
FAX 630.434.5495

February 17, 2017

Ms. Rebecca Militello
3 Corners DG, Inc.
7231 Lemont Road
Downers Grove, IL 60516

RE: Application for Class R-1/O Liquor License
3 Corners Grill & Tap
7231 Lemont Road, Downers Grove, IL 60516

Dear Ms. Militello:

The Liquor Commission of the Village of Downers Grove will meet on Thursday, March 2, 2017, at 6:30 p.m. in the Village Hall Council Chambers to consider applications for liquor licenses. A public hearing will be held on your application as a part of this meeting.

I encourage you to attend this public hearing at which time you will have an opportunity to comment in support of your application. In addition, the Liquor Commission will be particularly interested in examining your liquor handling manual and in hearing about your floor plan and training procedures as they relate to the sale of alcoholic beverages.

You may withdraw your application at any time prior to the public hearing.

If you have any questions, please contact me at (630) 434-5542.

Very truly yours,

Carol Kuchynka
Liaison to the Liquor Commission

VILLAGE OF DOWNERS GROVE

a\3 Corners\app-hrg.nts

VILLAGE OF DOWNERS GROVE, ILLINOIS
APPLICATION FOR LIQUOR LICENSE

Date: 1/31/17

Application is hereby made to the Local Liquor Commissioner of the Village of Downers Grove for issuance of a Class R1-O liquor license, pursuant to the ordinances of the Village and laws of the State of Illinois. In support of said application the following is submitted:

1. GENERAL INFORMATION

1.1 Applicant:

Name: 3 Corners DG, Inc. Phone: [redacted]

Address: 7231 Lemont Rd., Downers Grove IL 60516

1.2 Status:

__ Individual(s) or Sole Proprietorship
X Corporation
__ Limited Liability Corporation
__ Partnership
__ Club
__ Other (explain) _____

1.3 Liquor Manager:

Name: Dorota Lantz Phone: [redacted]

Address: [redacted]

Driver's License No [redacted] Social Sec. No. [redacted]

Date of Birth [redacted]87 Place of Birth Poland

2. PREMISES

Doing Business As 3 Corners Grill & Tap DG Phone: _____

Address: 7231 Lemont Rd. Downers Grove IL 60516

2.2 Does Applicant beneficially own the premises for which a license is sought? __ Yes X No

a. If yes, Applicant must attach proof of ownership. (i.e. title policy)

b. If Applicant is not the beneficial owner of the premises, does Applicant have a lease thereon for the full period for which the license is to be issued? X Yes __ No - If yes:

i. A copy of lease must be attached; and,
ii. Identify the owner or rental agent for the property:

Name: Downers Grove 764, LLC Phone: 847 294-6417

Address: 3333 New Hyde Park Rd., New Hyde Park, NY 11042

2.3 Are the premises located within one hundred feet of any church, school, hospital, home for aged or indigent persons or for veterans, their spouses or children or any military or naval stations. __ Yes X No

2.4 State the anticipated date of occupancy. _____

3. CORPORATION

This section must be completed by authorized agent of any corporate Applicant. If Applicant is a partnership, skip section 3 and go to section 4. If Applicant is neither a corporation nor a partnership, skip sections 3 and 4 and go to section 5.

3.1 Applicant was incorporated under the laws of the State of IL on the 7th day of December, A.D., 2016

3.2 If Applicant was not incorporated under the laws of the State of Illinois, is Applicant a foreign corporation qualified under the "Business Corporation Act of 1983" to transact business in the State of Illinois? Yes ___ No ___

3.3 **Registered Agent:**

Name: Frank Militello Phone [redacted]

Address: 7231 Lemont Rd. Downers Grove IL 60516

3.4 Corporate Applicants must complete and attach DG LIQ-FORM 2/OFFICERS and DG LIQ-FORM 3/SHAREHOLDERS.

4. PARTNERSHIP/LIMITED LIABILITY CORPORATION

This section must be completed by authorized agent of any partnership or limited liability corporation Applicant. If Applicant is not a partnership or limited liability corporation, skip to Section 5.

4.1 Applicant was formed under the laws of the State of _____ on the _____day of _____, A.D., ____.

4.2 Is Applicant a limited partnership pursuant to the Illinois Revised Uniform Limited Partnership Act? Yes_ No_

4.3 If Applicant was not formed under the laws of the State of Illinois, is Applicant a foreign partnership qualified under the Illinois Uniform Partnership Act or the Illinois Uniform Limited Partnership Act, as now or hereafter amended, to transact business in the State of Illinois? Yes ___ No ___

4.4 Registered Agent: Not Applicable ___

Name: _____ Phone: _____

Address: _____

4.5 **General Partner:** Not Applicable ____ (Note: if there is more than one general partner, include that general partner who is to be primarily responsible for operation of the licensed premises.)

Name: _____ Phone: _____

Address: _____

4.6 **Managing Partner:** Not Applicable ____ (Note: if there is more than one managing partner, include that managing partner who is to be primarily responsible for operation of the licensed premises.)

Name: _____ Phone: _____

Address: _____

4.7 Partnership Applicants must complete and attach DG LIQ-FORM 3/SHAREHOLDERS and DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION.

5. SOLE PROPRIETORSHIP *Skip to Section 6.*

~~NOTE: Pursuant to 235 ILCS 5/6-2 (1) Sole proprietor must be resident of the Village in which the premises~~ covered by the license is located. Pursuant to 235 ILCS 5/6-2 (3) Sole proprietor must be a citizen of the United States.

6. QUALIFICATIONS (This section to be completed by all applicants.)

6.1 Has any liquor license issued to the applicant, the liquor manager, or any person or entity listed on DG LIQ-FORM 2/OFFICERS, DG LIQ-FORM 3/SHAREHOLDERS, or DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION ever been fined, revoked or suspended?

X No

If yes, identify the following: (Attach additional information as desired or as space limitations on this form require)

___ Yes

a. Jurisdiction revoking or suspending license: _____

b. Date of revocation or suspension: _____

c. Reason given by revoking jurisdiction for revocation or suspension: _____

_____

d. Additional explanatory information, if desired: _____

_____

6.2 Has Applicant, the liquor manager, or any person or entity listed on DG LIQ-FORM 2/OFFICERS, DG LIQ-FORM 3/SHAREHOLDERS or DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION, ever been convicted of violating any Federal or State law concerning the manufacture, possession or sale of alcoholic liquor, or forfeited their bond for failure to appear in court to answer charges for any such violation?

X No

If yes, identify the following: (Attach additional information as desired or as space limitations on this form require)

___ Yes

a. Jurisdiction revoking or suspending license: _____

b. Date of revocation or suspension: _____

c. Reason given by revoking jurisdiction for revocation or suspension: _____

_____

d. Additional explanatory information, if desired: _____

_____

6.3 Has Applicant, the liquor manager, or any person or entity listed on DG LIQ-FORM 2/OFFICERS, DG LIQ-FORM 3/SHAREHOLDERS or DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION, ever been convicted of a felony under Federal or State law?

X No

If yes, identify the following: (Attach additional information as desired or as space limitations on this form require)

___ Yes

a. Jurisdiction revoking or suspending license: _____

b. Date of revocation or suspension: _____

c. Reason given by revoking jurisdiction for revocation or suspension: _____

_____

d. Additional explanatory information, if desired: _____

_____

6.4 Is Applicant the beneficial owner of the business to be operated?

X Yes ___ No

6.5 Has Applicant, the liquor manager, or any person or entity listed on DG LIQ-FORM 2/OFFICERS, DG LIQ-FORM 3/SHAREHOLDERS or DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION, been convicted of a gambling offense in violation of Sections 28-1(a)(3) through (a)(10), or Section 28-3, of the Illinois Criminal Code (ILL. REV. STAT., ch. 38), as heretofore or hereafter amended.

X No

___ Yes

If yes, identify the following: (Attach additional information as desired or as space limitations on this form require)

a. Jurisdiction revoking or suspending license: _____

b. Date of revocation or suspension: _____

c. Reason given by revoking jurisdiction for revocation or suspension: _____

_____

d. Additional explanatory information, if desired: _____

_____

6.6 Has Applicant, the liquor manager, or any person or entity listed on DG LIQ-FORM 2/OFFICERS, DG LIQ-FORM 3/SHAREHOLDERS or DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION, been issued a federal wagering stamp by the federal government for the current tax period? X Yes No If yes, provide details:

3 Corners, Inc., owned by Frank Militello has had an IL gaming license since 4/15. Currently has no gambling machines installed at 3 Corners Grill & Tap - Lemont.

6.7 Has a federal wagering stamp has been issued by the federal government for the current tax period for the premises for which a license is sought? ___ Yes X No If yes, provide details:

_____

_____

6.8 Is applicant a citizen of the United States?

___ Yes ___ No X Not Applicable - Applicant is a corporation or partnership

6.9 Is applicant a resident of Downers Grove?

___ Yes ___ No X Not Applicable - Applicant is a corporation or partnership

7. SUBMITTALS

7.1 In addition to this application form the following are submitted as applicable:

- ✓ DG LIQ-FORM 1/Liquor Manager
- ✓ DG LIQ-FORM 2/Officers & Directors (for each Officer/Director, a Background Check Waiver form must be submitted)
- — DG LIQ-FORM 3/Stockholders (for each Stockholder, a Background Check Waiver form must be submitted)
- ✓ DG LIQ-FORM 4/Partnership/Limited Liability Corporation (for each Partner, a Background Check Waiver form must be submitted)
- — DG LIQ-FORM 5/Declaration
- ✓ DG LIQ-FORM 6/Outdoor Sales Application (If applicable)
- ✓ DG LIQ-FORM 7/Certifications
- — *Articles of Incorporation (If applicable)*
- ✓ *Proof of ownership of premises (i.e. title report)*
- — *Lease-If premises not beneficially owned by Applicant (for the full period for which the license is to be issued)*
- ✓ *Floor Plan, as required for any premises to be licensed for sale of alcoholic liquor for consumption on the premises, drawn to scale, and with sufficient detail to depict types of seating, location of bars and other design features.*
- — *Employee liquor handling training manual*
- ✓ *Application fee*
- — *Certificate of Insurance*
- ✓ *Menu (If applicable)*
- — *Reduced Menu -after regular menu hours (If applicable)*

7.2 Applicant understands and agrees that additional information and material may be required during the processing of this application related to applicant's qualifications, the information provided herein, including attachments, and the class of license involved. Applicant agrees to provide such additional information and material and that failure to do so may delay the processing of this application or result in its denial.

7.3 In the event Applicant is made aware that any information or document submitted as part of this application process is inaccurate or incomplete, Applicant agrees to immediately notify the Village and provide appropriate corrections. Applicant understands and agrees to provide such additional information and material, and that failure to do so may delay the processing of this application or result in its denial.

THE UNDERSIGNED, BEING DULY SWORN, DOES STATE AS FOLLOWS:

A. THAT THE UNDERSIGNED IS EMPOWERED TO PREPARE AND SIGN THIS APPLICATION ON BEHALF OF THE APPLICANT.

B. THAT THE UNDERSIGNED HAS REVIEWED THIS APPLICATION, AND ALL ATTACHMENTS AND SUBMITTALS, AND THAT THE INFORMATION CONTAINED HEREIN IS TRUE AND ACCURATE.

APPLICANT:

3 Corners DG, Inc.
Name of Corporation/Partnership/LLC/Sole Proprietorship

BY: Frank Militello.
Print Name

Frank Militello
Sign Name

TITLE: President

Subscribed and sworn to before me this 31st day of January, 2017.

Crystal A Baker
Notary Public

OFFICIAL SEAL
CRYSTAL A BAKER
NOTARY PUBLIC - STATE OF ILLINOIS
MY COMMISSION EXPIRES:04/25/20

VILLAGE OF DOWNERS GROVE, ILLINOIS
LIQUOR MANAGER APPLICATION

1. **Name of Liquor License Applicant/Holder:** 3 Corners DG, Inc.

   Doing Business As: 3 Corners Grill & Tap DG

   Address: 7231 Lemont Rd. Downers Grove, IL 60516

   Phone: ( ) _____ Liquor License Number: _____

2. **Manager:** Dorota (First) Lantz (Middle) _____ (Last) Phone: [redacted]

   Residence Address: [redacted]
   (Street Address) (City) (State) (Zip)

   If less than one year, previous residence: _____

   Citizenship: Yes If naturalized, date/place of naturalization: 1998 Chicago

   Date of Birth: [redacted]87 Place of Birth: Poland

   Social Security #: [redacted] Driver's License # and State: [redacted]

   Number of hours per week of employment (35 minimum) 35-40 hrs

3. **Liquor Handling Experience**
   Name and address (city, state) of any other liquor establishment in which you have been employed, position held and dates of employment experience:

   Chilis Grill & Bar, Homer Glen IL. 2007 - 2010
   Bartender, Server
   3 Corners Grill & Tap Lemont, IL. 2010 - Current
   Bartender, Manager

I certify I have never been convicted of a felony, misdemeanor or licensing ordinance violation.

SIGNATURE OF MANAGER Dorota Lantz Date 01-25-17

Return to: Liaison to the Liquor Commission
VILLAGE OF DOWNERS GROVE
801 Burlington Avenue
Downers Grove, IL 60515

VILLAGE OF DOWNERS GROVE, ILLINOIS
LIQUOR LICENSE APPLICATION
CORPORATE OFFICERS AND DIRECTORS

Applicant: 3 Corners DG, Inc.

The following is a listing of all officers and directors of the Applicant corporation: (Note: include the persons full name, address and corporate title; use additional pages if necessary)

Applicant: 3 Corners DG, Inc.
By: Frank Militello
Corporate Title: President
Date: 1/31/17

Name: Frank Militello
Address: [redacted]
Social Sec. [redacted] Driver's License [redacted] Date of Birth: [redacted]68
Corporate Title: President

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

3 Corners, Inc. 12371 Derby Rd., Lemont IL 60439
State of Illinois #1A-1124527
Village of Lemont #47 (Attach completed Background Check Waiver)

Name: Rebecca Militello
Address: [redacted]
Social Sec. # [redacted] Driver's License # [redacted] Date of Birth: [redacted]70
Corporate Title: Secretary/Treasurer

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

(Attach completed Background Check Waiver)

Name:
Address:
Social Sec. # Driver's License # Date of Birth:
Corporate Title:

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

(Attach completed Background Check Waiver)

VILLAGE OF DOWNERS GROVE, ILLINOIS
LIQUOR LICENSE APPLICATION
CORPORATE STOCKHOLDER

Applicant: 3 Corners DG, Inc.

The following is a listing of all shareholders owning in the aggregate more than five (5%) of the outstanding shares of any class of capital stock of the Applicant Corporation as of the date of application. This listing also identifies any shareholders owning twenty percent (20%) or more of the outstanding shares of any class of capital stock of the Applicant Corporation. (use additional pages if necessary)

Applicant: 3 Corners DG, Inc.
By: Frank Militello
Corporate Title: President
Date: 1/31/17

Name: Frank Militello
Address: [redacted]
Social Sec. # [redacted] Driver's License # [redacted] Date of Birth: [redacted]68
Percent of Stock Ownership: 50

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

3 Corners, Inc.
Lemont, IL #47 State of IL #1A-1124527 (Attach completed Background Check Waiver)

Name: Rebecca Militello
Address: [redacted]
Social Sec. # [redacted] Driver's License # [redacted] Date of Birth: [redacted]70
Percent of Stock Ownership: 50

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

_____

_____ (Attach completed Background Check Waiver)

Name: _____
Address: _____
Social Sec. # _____ Driver's License # _____ Date of Birth: _____
Percent of Stock Ownership: _____

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

_____

_____ (Attach completed Background Check Waiver)

VILLAGE OF DOWNERS GROVE, ILLINOIS
BUSINESS ACTIVITY DECLARATION

1. **Name of Liquor License Applicant/Holder:** 3 Corners DG, Inc.

Doing Business As: 3 Corners Grill & Tap DG

Address: 7231 Lemont Rd Downers Grove IL 60516

Phone: _____

License Class: _____

2. **Main or Principal Business to be conducted by the Applicant on the premises stated above:**

restaurant / bar

wherein the following of the business is devoted to the sale/service of:

_____ (67 %) Food

_____ (30 %) Alcohol

_____ (3 %) Non-alcoholic beverages

_____ (____ %) Other - List:

_____

_____

THE UNDERSIGNED, BEING DULY SWORN, DOES STATE AS FOLLOWS:

A. THAT THE UNDERSIGNED IS EMPOWERED TO PREPARE AND SIGN THIS APPLICATION ON BEHALF OF THE APPLICANT.

B. THAT THE UNDERSIGNED HAS REVIEWED THIS DECLARATION AND THAT THE INFORMATION CONTAINED HEREIN IS TRUE AND ACCURATE.

APPLICANT:

3 CornersDG, Inc.
Name of Corporation/Partnership/LLC/Sole Proprietorship

BY: Frank Militello

NAME: Frank Militello

TITLE: President

Subscribed and sworn to before me this 31 day of January, 2017.

Crystal A Baker
Notary Public

OFFICIAL SEAL
CRYSTAL A BAKER
NOTARY PUBLIC - STATE OF ILLINOIS
MY COMMISSION EXPIRES:04/25/20

VILLAGE OF DOWNERS GROVE, ILLINOIS
CERTIFIED EMPLOYEE DECLARATION

I, Frank Militello, DO HEREBY CERTIFY THAT I am the
Print Name

President of 3 Corners DG, Inc. and I DO
Corporate title/Position *Corporation*

HEREBY FURTHER CERTIFY THAT the attached document is a true, correct and complete list of current employees who serve, sell or distribute alcoholic liquor of 3 Corners Grill & Tap DG
d/b/a

located at 7231 Lemont Rd., Downers Grove, Illinois.
Business Address

I DO HEREBY FURTHER CERTIFY THAT the attached copies of training certificates are true, correct and valid copies of the training certifications for each of the employees.

Date: 1/31/17

Frank M
Signature

Subscribed and sworn to before me this 31st day of January, 2017.

Crystal A Baker
Notary Public

Attachments:
Employee list
Certifications

OFFICIAL SEAL
CRYSTAL A BAKER
NOTARY PUBLIC - STATE OF ILLINOIS
MY COMMISSION EXPIRES:04/25/20

1-16
I\mw\liquor\\Attest-Certs

Illinois BASSET On-Premise

SELLER / SERVER CERTIFICATION

Trainee Name: Jennifer McGinty
Date of Completion: 06/27/2015

School Name:
360training.com dba Learn2Serve

I,_____
certify that the above named person successfully completed an approved Learn2Serve Seller/Server course.

This course provides necessary knowledge and techniques for the responsible serving of alcohol.

This is your temporary certificate of completion. You will receive you official card in the mail. Please forward all questions to support@360training.com.

learn2serve

Corporate Headquarters
13801 Burnet Rd., Suite 100
Austin, Texas 78727
P: 800-442-1149

Certificate of Completion

American Safety Council

DOROTA REBIDAS

Has diligently and with merit completed the

On-Premise BASSET Alcohol Certification on 6/1/2015

from the American Safety Council.

Jeff Pairan

Village of Downers Grove
Outdoor Sales Application

DATE: 1/31/17

Application is hereby made to the Village of Downers Grove for the sale, service and consumption of alcoholic liquor in an outdoor seating area adjacent to premises licensed to sell alcoholic liquor for consumption on the premises. In support of said application the following is submitted:

1. Name of Applicant 3 Corners DG, Inc.

   Address 7231 Lemont Rd. Downers Grove IL 60516

   City Downers Grove State IL Zip 60516 Phone _____

2. Doing Business As 3 Corners Grill & Tap DG

   Address 7231 Lemont Rd. Downers Grove IL 60516

   City Downers Grove State IL Zip _____ Phone _____

   Class of License _____ Liquor License Number _____

3. Name of Manager Dorothy Lantz

   Address [redacted]

   City [redacted] State [redacted] Zip [redacted] Phone [redacted]

4. In addition to this application form the following shall be submitted:

   Site Plan - This shall be drawn to scale, and with sufficient detail to depict the proposed outdoor seating area. This should include, but is not limited to, the location and area surrounding as well as the location and dimension. This shall depict the location of ingress, egress, tables, decorations, furnishings, equipment, entertainment/sound amplifying equipment, perimeter barriers, the total square footage to be occupied by the area and the maximum seating capacity.

   Operation Plan - This shall describe the proposed outdoor area detail. This should include, but is not limited to, the dates, days and hours of operation, liquor service manuals, staff, security, maintenance personnel and proposed menu, and such other items as may be appropriate.

   Improvement Plan - Detailed plans showing all proposed changes or improvements related to the outdoor seating area.

   Application Fee – See Administrative Regulation entitled "User-Fee, License and Fine Schedule".

5. Applicant understands and agrees that additional information and material may be required during the processing of this application related to this application, the information provided herein, including attachments. Applicant agrees to provide such additional information and material and that failure to do so may delay the processing of this application or result in its denial. In the event Applicant is made aware that any information or document submitted as part of this application process is inaccurate or incomplete, Applicant agrees to immediately notify the Village and provide appropriate corrections. Applicant understands and agrees to provide such additional information and material, and that failure to do so may delay the processing of this application or result in its denial.

THE UNDERSIGNED, BEING DULY SWORN, DOES STATE AS FOLLOWS:

A. THAT THE UNDERSIGNED IS EMPOWERED TO PREPARE AND SIGN THIS APPLICATION ON BEHALF OF THE APPLICANT.

B. THAT THE UNDERSIGNED HAS REVIEWED THIS APPLICATION AND ALL ATTACHMENTS AND SUBMITTALS, AND THAT THE INFORMATION CONTAINED HEREIN IS TRUE AND ACCURATE.

C. THAT THE UNDERSIGNED HAS REVIEWED AND SHALL COMPLY WITH THE PROVISIONS OF THE DOWNERS GROVE MUNICIPAL CODE AS IT RELATES TO OUTDOOR SALES.

APPLICANT: 3 Corners DQ, Inc.

PRINT NAME: Frank Militello

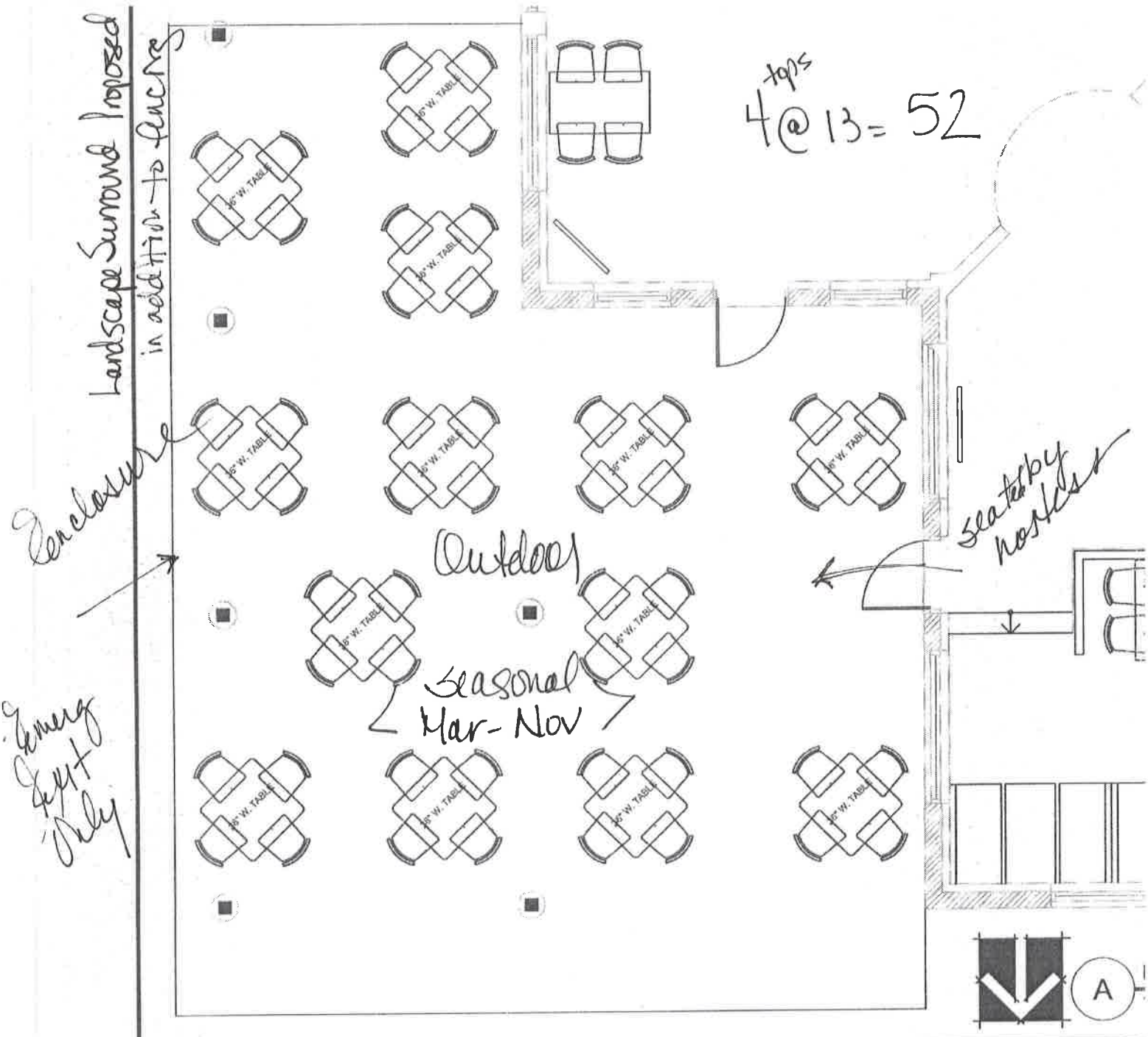
SIGNATURE: Frank Militello

TITLE: President

Subscribed and sworn to before me this 31st day of January, 20 17.

Crystal A Baker
Notary Public

OFFICIAL SEAL
CRYSTAL A BAKER
NOTARY PUBLIC - STATE OF ILLINOIS
MY COMMISSION EXPIRES:04/25/20



NEW EQUIPMENT SCHEDULE

ITEM NO	QTY	EQUIPMENT CATEGORY	MANUFACTURER	AMPS	KW	VOLTS	PHASE	DIRECT	PLUG	NEMA	ELECTRICAL AFF (IN)
	1	REF'G. SALAD PREP TABLE	TURBO-AIR MST-60	8.9		115	1		X	5-15P	
	1	6'-0" HOOD SYSTEM	CAPTIVE-AIRE					X			
	1	ICE MACHINE	SCOTSMAN CME 506/HTB 550	3.5		115	1			5-15P	
	2	48" WORK TABLE	TURBO AIR TSW-3048								
	1	60" REFRIGERATED PREP TABLE	ATOSA - MPF8202	7.5	.63	115	1			5-15P	
	1	POS STATION				115	1		X		

N

— 3 Corners Grill & Tap —

Outdoor Dining Area Guidelines

All interior dining liquor serving and handling rules as outlined in this manual shall apply to the outdoor dining area.

The outdoor dining area will be open from March 15th-November 15th weather permitting and be open during the same business hours as the indoor dining area.

All patrons wishing to be seated outside will be seated by the hostess upon entering the restaurant through the front door only. No access will be allowed into the patio area from the parking lot through the emergency exit gate. This gate is for emergency exiting only.

Servers assigned to the outdoor dining area for food/beverage service shall be responsible for monitoring patio guests to make sure alcoholic beverages are not passed in or out of the patio area.

At no time shall the outdoor dining area be utilized and/or promoted as a "beer garden" and no portable bars shall be used to serve liquor on the exterior patio.

SHOPPING CENTER GROUND LEASE

This ground lease ("**Lease**"), dated as of January 23, 2017, by and between **DOWNERS GROVE 764, LLC**, an Illinois limited liability company ("Landlord") and **3 CORNERS DG, Inc.** ("Tenant");

WITNESSETH:

WHEREAS, Landlord and Tenant wish to enter into this Lease on the terms and conditions hereinafter set forth;

NOW, THEREFORE, in consideration of the foregoing, and the mutual covenants and agreements contained in this Lease, Landlord and Tenant hereby agree as follows:

Tenant hereby leases the Leased Premises (as hereinafter defined) from Landlord and Landlord hereby leases the Leased Premises to Tenant upon, and subject to, the terms and conditions hereinafter set forth in this Lease.

1. **Basic Lease Provisions and Definitions**.

In addition to other terms defined in this Lease, the following terms whenever used in this Lease with the first letter of each word capitalized shall have only the meanings set forth in this Article, unless such meanings are expressly modified, limited or expanded elsewhere herein.

(A) Shopping Center Location:	Depicted on Exhibit "A", located in Downers Park Plaza, Downers Grove, Illinois Kimco Project No.: SILD0764/
(B) Leased Land:	Approximately fifty-eight thousand eight hundred eighty-two (58,882) sf or 1.352 acres of land as shown on Exhibit 'A" attached hereto.
(B-1) Tenant's Building:	The existing building on the Leased Land.
(B-2) Leased Premises:	The Leased Land, Tenant's Building and any other improvements located on the Leased Land (see Article 2).
(B-3) Tenant's Maintenance Area:	The entire Leased Premises.
(C) Floor Area of Tenant's Building:	Approximately six thousand six hundred thirty-nine (6,639) square feet. (see Article 2).
(D) Lease Commencement Date:	The date that Landlord tenders the Leased Premises to Tenant (see Article 2).
(E) Rent Commencement Date:	One hundred twenty (120) days after the Lease Commencement Date (see Article 2).
(F) Lease Term:	Commencing on the Lease Commencement Date and ending at 12 noon on the Expiration Date (see Article 2).
(G) Expiration Date:	The last day of the calendar month in which occurs the 10th anniversary of the day immediately preceding the Rent Commencement Date (see Article 2).
(G-1) Additional Terms:	Two (2) options of five (5) years each option. See Rider "B" Article 33.

(H) Base Rent Schedule – Original Term (see Article 3):

Lease Year	Annual Base Rent	Monthly Rent
1	[redacted]	
2		
3		
4		
5		
6		
7		
8		
9		
10		

==========

(H)(i) Base Rent – First Additional Term (see Article 33):

Lease Year	Annual Base Rent	Monthly Rent
1	[redacted]	
2		
3		
4		
5		

(H)(i) Base Rent – Second Additional Term (see Article 33):

Lease Year	Annual Base Rent	Monthly Rent
1	[redacted]	
2		
3		
4		
5		

==========

(I) Tax Rent: As provided in Article 5(B).

(J) Common Area Rent: As provided in Article 8(D).

(K) Percentage Rent Rate: Not Applicable

(L) Security Deposit/Letter of Credit: [redacted] see Article 6).

(M) Permitted Use: Tenant shall use the Leased Premises for the operation of a restaurant which may include alcoholic beverages for on-premises consumption (See Article 9). Tenant is specifically prohibited from violating the Shopping Center Exclusives and Prohibited Uses set forth in Exhibit "D".

Provided Tenant obtains and maintains all necessary governmental permits and approvals and Tenant carries a liquor liability insurance policy with limits of liability as set forth in Article 11(B), Tenant shall be permitted to maintain a full-service bar for the sale of alcoholic beverages for on-premises consumption. Notwithstanding the foregoing, in no event will Tenant's gross sales of alcoholic beverages exceed thirty-five percent (35%) of Tenant's gross sales in any Lease Year.

Tenant acknowledges that establishments serving alcoholic beverages may attract patrons who can cause problems in the Common Areas. Such problems can include, for example: (i) persons loitering at the Shopping Center; (ii) music or noise emanating from the Leased Premises; (Iii) persons engaging in unlawful activities at the Shopping Center, and (iv) littering (especially cans and bottles), all of which can disturb other tenants and their customers, or neighbors of the Shopping Center. Tenant represents to Landlord that its business will not generate these kinds of problems and agrees to take whatever reasonable steps are necessary to prevent these problems from arising:

If Landlord notifies Tenant in writing that one or more problems described hereinabove exist, as evidenced by observation of

3 CORNERS
GRILL & TAP

Liquor Serving & Handling Manual

Hours:

Sun-Thurs: 11am-11pm

Fri-Sat: 11am-1am

7231 Lemont Rd. Downers Grove, IL 60516

Alcoholic Beverage Service Policy

3 Corners Grill & Tap is committed to the responsible service of alcoholic beverages to responsible consumers. We are also committed to actions that will help reduce drunk driving. Accordingly, all employees are required to abide by the following procedures.

- No employee will serve an alcoholic beverage to any person under 21 years of age or to any visibly intoxicated person.

- In order to be served an alcoholic beverage, any guest who is appears to be under 30 years of age is required to present documentation that shows they are 21 years old or older. Acceptable documentation is a valid current driver's license or state ID with photo, a valid armed forces ID with photo or a valid passport with photo.

    - The employee will check the ID to verify its authenticity (see attached guide to Illinois Driver's License Features). The manger should be informed if there is any evidence of forgery or tampering.
    - If the drivers license/state ID is from another state or country, refer to the I.D. Checking Guide behind the bar or in the office.
    - In the absence of authentic ID, or in the case of doubt, the employee will refuse service of alcoholic beverages to the customer.
    - If the patron shows an under 21 vertical ID but the birth date shows the patron to be over 21 years of age, the ID will be accepted with manager approval only.

- The initial order must be made by a server that is 21 and carding for the table must be done by the 21 year old. All additional orders may be taken by a server who is 19 years of age or older. Employees under the age of 21 should be carefully monitored to insure that they do not sell or have access to liquor for themselves or their friends. Employees violating this provision shall be fined per the Downers Grove ordinance.

- It is the employee's responsibility to notify a manager immediately when a customer shows visible signs of intoxication. The manager will then inform the customer that further service of alcoholic beverages is no longer legal and suggest an alternative refreshment.

- If service is refused to a customer, the employee shall complete the Refusal of Service and Incident Report (attached).

- Hour restrictions and times when alcohol cannot be sold will be strictly enforced.

- No employee will serve more than one drink to a guest at one time.

- All servers and bartenders will complete a BASSETT certified training program upon hire as a condition of employment and may not serve alcohol until certification is complete.

- If an employee knowingly sells an alcoholic beverage to a minor they will be terminated immediately and will be subject to a $500 fine imposed by the local government.

I have read this policy statement and understand what is required in regard to responsible beverage service and promise to follow these rules.

_____ _____

Staff and Management Responsibilities

- SERVERS/BARTENDERS
  - Checking ID's/proper forms of identification
  - Know state and local liquor laws and legal responsibilities of those who serve alcohol.
  - Enforce local laws regarding minimum drinking age.
  - Give last call ½ hour prior to official closing.
  - Never give away alcoholic liquor.
  - Anyone who knowingly over serves a customer will be immediately terminated.
  - Alcohol will only be served during hours of operation.
  - Offer customers options for alternative transportation.

- MANAGEMENT
  - Provide free non-alcoholic drinks to "designated drivers".
  - Provide food service at least 1 hour prior to close.
  - Be sure beverage service policies are enforced by personnel.
  - Evaluate intoxicated guests when requested by Staff.
  - Terminate liquor service, when necessary, in a hospitable manner.
  - Call cab for intoxicated guests.
  - General Manager shall have a quarterly training refresher meeting for all servers/bartenders.

- **RESPONSIBILITIES TO THE CUSTOMERS**
  - **3 Corners takes 100% responsibility in regards of their customers' consumption of alcohol.**
  - **We do not want anyone operating a vehicle if they have had too much to drink**
  - **It is our mission to protect our customers and the surrounding community.**
  - **Management is responsible for "cutting off" customers, but it normally takes a team effort. All staff will assist when asked upon to stop serving a customer.**

Local Laws You Should Know (Downers Grove)

LEGAL SERVING HOURS *(Section 3-31)*
Another area where disregard of the law may bring stiff penalties concerns the hours when liquor may and may not be served. You should know when you must stop serving, when all glasses must be off the tables and bar, and when all guests must be out of the establishment. If it becomes necessary in upholding the law, remove glasses from the tables.

Day Hours
Monday through Thursday 8:00 a.m. to1:00 a.m., the following day
Friday and Saturday 8:00 a.m. to 2:00 a.m., the following day
Sunday 9:00 a.m. to 1:00 a.m., the following day
New Years Eve 8:00 a.m. to 2:00 a.m., the following day
St. Patrick's Day 8:00 a.m. to 2:00 a.m., the following day
Thanksgiving Eve 8:00 a.m. to 2:00 a.m., the following day
It is unlawful to permit customers to consume alcohol on premises later than one hour after the applicable closing time. Food service for all restaurants must be available up until 1 hour prior to close.

MINIMUM AGE OF SELLERS *(Section 3-28)*
Age of seller policies require that alcohol servers be a minimum age in order to legally serve or sell alcohol.. Servers must be a minimum of 19 years of age; however, if they are under 21 the server MAY NOT take the initial order or make the determination that a patron is of age. Initial orders/determination of age (carding) must be done by another server who is over 21.

ADULTS SHARING DRINKS WITH MINORS *(Section 3-36)*
The Management will make it clear that adults sharing drinks with minors will not be tolerated. Regardless if in the company of parents, those under 21 should not be allowed alcoholic beverages.
- If an instance arises, the Manager will immediately tell the party that such practices are not permitted.
- Make it understood any alcoholic beverage in front of a minor will be immediately removed.
- If the party persists, the Manager will remove the alcoholic beverage from the adult and refuse to accept further orders.

LIQUOR PRODUCT IDENTIFICATION SIGNS *(Section 3-33.2)*
The sale of alcoholic liquor for consumption on the premises within the Village shall be limited to restaurants, hotels and recreational facilities, with liquor sales as incidental of the operation of any such establishments. Liquor product identification signs, (banner, placard, poster streamer, balloon or other attention getting device, which is designed or used to advertise, promote or identify a particular brand of liquor - including, but not limited to, "beer signs" that may involve electronic or neon displays) **shall not be permitted as any interior or exterior window sign or as any form of exterior sign** for any premises holding a license for on-premise consumption. Patio Umbrellas shall not constitute a sign.

SERVING INTOXICATED INDIVIDUALS *(Section 3-25)*
Serving an obviously intoxicated person is strictly a violation of policy and may lead to civil or criminal responsibility. If an obviously intoxicated person leaves the premises and gets into an accident, a civil suit or criminal proceedings may be brought against both the company and the individual employee(s) responsible. Our best protection will come from the exercise of common sense by both management and employees. Employees serving alcoholic beverages should be aware of their responsibilities AND their potential personal liability.

.08 is the Illinois Blood Alcohol Content (BAC) limit. Any person driving in the State of Illinois with a BAC of .08 or more risks being charged with Driving Under the Influence (DUI)

MANDATORY CERTIFIED TRAINING *(Section 3-33.3)*
Every employee who serves, sells or distributes alcoholic liquor shall successfully complete a certified training program and maintain a current effective certification from said program. Servers at on-premise consumption licensed facilities will need to complete training every three (3) years. Certificate(s) shall be made available upon the licensed premises for inspection by the Village.

BOTTLE SERVICE *(Section 3-33.1 (a)(6))*
Bottle service advertising, offer for sale or sale of distilled spirits by the bottle is prohibited. The sale of pre-mixed carafes (not exceeding 64 ounces) of no more than two distilled spirits mixed with a nonalcoholic beverage (ie margaritas) are allowed, but must be delivered to two or more people.

GIVING AWAY ALCOHOLIC LIQUOR *(Section 3-33.1(c))*
At no time is a licensee allowed to give away liquor. This includes offering free or complimentary alcohol whether to regular patrons or to patrons in a private party or function. Licensees may also not advertise "free" or "complimentary" in regard to alcoholic liquor.

COMPLIANCE TESTING (Downers Grove Control Buy Program)

The Downers Grove Police Department will periodically conduct tests to ensure that minors are not being served alcohol. An Under 21 agent will be sent in to attempt to purchase alcohol. In the event staff serves or sells alcohol to the minor, the server/bartender involved in the service/sale will be immediately issued a ticket for serving the minor. In addition, 3 Corners will be required to attend a public hearing on the violation. A finding of guilty with regard to the violation will result in fines, penalties and/or suspension of the liquor license and possible mandatory certified training for all employees.

*$500 administrative citation to the server/bartender involved in alcohol sale/ to a minor.
*Up to $1,000 to cover costs of a disciplinary hearing.
*Up to $15,000 in fines.
*Suspension and/or revocation of liquor license.

Prevention, Recognizing & Handling Intoxicated Individuals

- Prevention
  - Keep in mind all drinks do not contain the same amount of alcohol
  - Try to monitor customers consumption
  - Prohibit the sale of drinks with more than 2 oz. of alcohol.
  - Prohibit the sales of "doubles" or "triples".
  - Prohibit the sales of drinks in rounds.
  - Require drinks to be sold by drink only, not in pitchers.
  - Encourage food consumption.

- Recognizing
  - Problems with balance, inability to maintain balance, stumbling, staggering gait, bumping into furniture while walking, falling against bar or off stool, head on bar.
  - Ineffective muscular coordination.
  - Spilling and/or knocking over drinks, unable to pick up change.
  - Strong smell of alcohol.
  - Slurred speech, e.g., thick tongue, uncontrollable voice pitch, muttering.
  - Bloodshot and/or glassy eyes.
  - Condition of clothes and hair, e.g., disheveled appearance, messy hair, unzipped clothing.

- Handling
  - Only serve one drink per person.
  - Provide customer with water if you believe they are intoxicated.
  - Encourage the patron to purchase some food.
  - Ask the patron if they have someone who can bring them home.
  - Notify management immediately, to discuss what the best way to handle the situation is.
  - Never change your mind after discontinuing service.
  - Refuse service if patron appears intoxicated

Outdoor Dining Area Guidelines

All interior dining liquor serving and handling rules as outlined in this manual shall apply to the outdoor dining area.

The outdoor dining area will be open from March 15th-November 15th weather permitting and be open during the same business hours as the indoor dining area.

All patrons wishing to be seated outside will be seated by the hostess upon entering the restaurant through the front door only. No access will be allowed into the patio area from the parking lot through the emergency exit gate. This gate is for emergency exiting only.

Servers assigned to the outdoor dining area for food/beverage service shall be responsible for monitoring patio guests to make sure alcoholic beverages are not passed in or out of the patio area.

At no time shall the outdoor dining area be utilized and/or promoted as a "beer garden" and no portable bars shall be used to serve liquor on the exterior patio.

Taxi/Ride Companies (Downers Grove)

303 Taxi Downers Grove	(630) 303-0303
Alliance Taxi	(630) 968-1323
Uber	App
Lyft	App

Refusal of Service and Incident Report

Location _____ Date_____
Report written by _____ Time_____
Name of patron_____
Address_____
City_____ State_____ Zip code_____
Server_____
Witness/es_____
_____
_____
Manager/s _____
Service refused by _____ Time_____
Bar tab yes no (copy and attach to report)

Physical Description Report

Describe type and color of clothes _____
_____

Condition of clothing: __Orderly __Disarranged __Soiled
__Other (describe)_____

Breath (Alcohol odor): __Strong __Moderate __Faint __None

Attitude: __Polite __Talkative __Carefree __Indifferent
__Sleepy __Cocky __Combative __ Profane
__Insulting __Cooperative __ Other_____

Unusual actions: __Belching __Vomiting __Fighting __Laughing
__Hiccuping __Other describe)_____

Speech: __Mumbled __Slurred __Confused __Accent
__Mush-mouthed __Fair __Good
__Other (describe)_____

Eyes: __Bloodshot __Watery __Glassy __Clear

Complexion: __Flushed __Pale __Normal

Was patron alone? Yes / No
Did patron drive? Yes / No Action Taken_____
Were Police notified? Yes / No
Was there a Police report written? Yes / No. If yes attach a copy of the report to this form. If no write the action taken:

Features of the new driver's license

1) Larger photo along with smaller version of the same image.

2) To deter counterfeiting, design includes patterns and images, including **3)** portrait of Lincoln and state seal.

4) Laser perforation in shape of Illinois, viewable when held up to light.

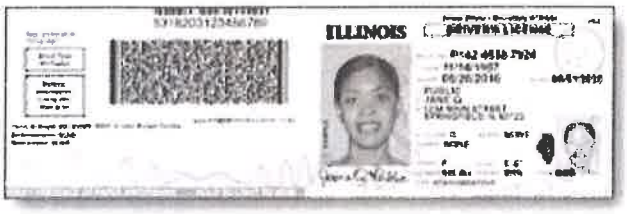
5) On back, person's photo and birth date viewable under ultraviolet light.

How the new license will be issued

You'll no longer walk out of a Secretary of State's office with a new license. Here's how the new process will work.

A) To renew your license, go to the local Secretary of State office, take required tests and have a photo taken.

B) You'll be issued a paper copy of your new license and your old license will be returned to you with a hole punched in it. You'll use the two IDs until the new license arrives, even for air travel.



Example of a temporary license.

C) Your information will be sent to a central unit in Illinois, where background checks will be run and the new license created.

D) The new license should be mailed to you within 15 business days.

Source: Illinois Secretary of State

DAILY HERALD

Driver's License/ID Card Security Features

Driver's License Features

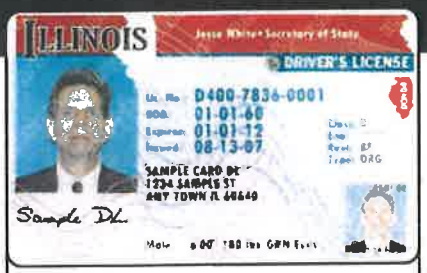
- Card type indicator
  Red — Driver's License and CDL
  Green — ID Card
  Purple — TVDL
- Guilloche pattern in background
- Date of birth in two locations
- Ghost image of photo
- Organ/Tissue Donor indicator
- UV, hologram, microtext and more

Additional Features — Under 21 Driver's License

- All security features listed above
- Under 21/18 dates
- Vertical design

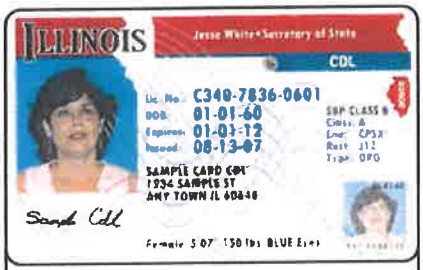
Valid Over 21 Driver's Licenses/ID Cards

NEW
to be phased in Fall 2007

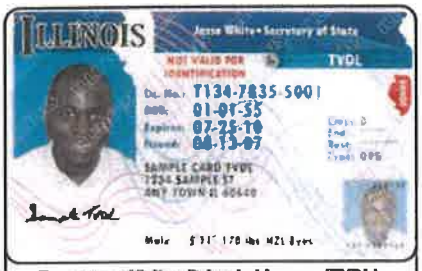


Driver's License, issuance phased in Fall 2007

ID card, issuance phased in Fall 2007



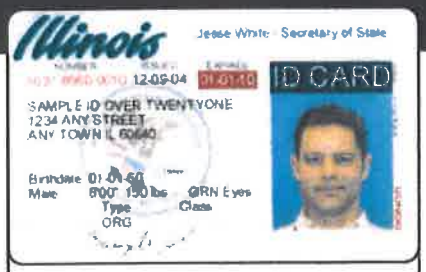
CDL, issuance phased in Fall 2007



Temporary Visitor Driver's License (TVDL), issuance phased in Fall 2007

OLD
to be phased out upon individual expiration dates

Driver's License



ID card

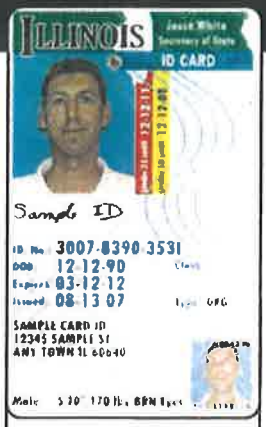
CDL

TVDL

Valid Under 21 Driver's Licenses/ID Cards

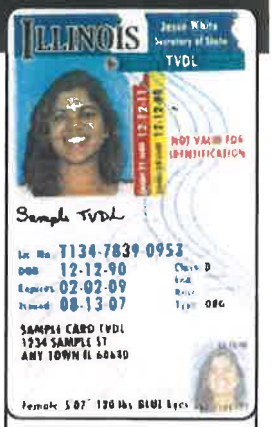
NEW
to be phased in Fall 2007

Under 21 Driver's License, issuance phased in Fall 2007



Under 21 ID card, issuance phased in Fall 2007

Under 21 CDL, issuance phased in Fall 2007



Under 21 TVDL, issuance phased in Fall 2007

OLD
to be phased out upon individual expiration dates

Under 21 Driver's License, Issuance began 1/1/05

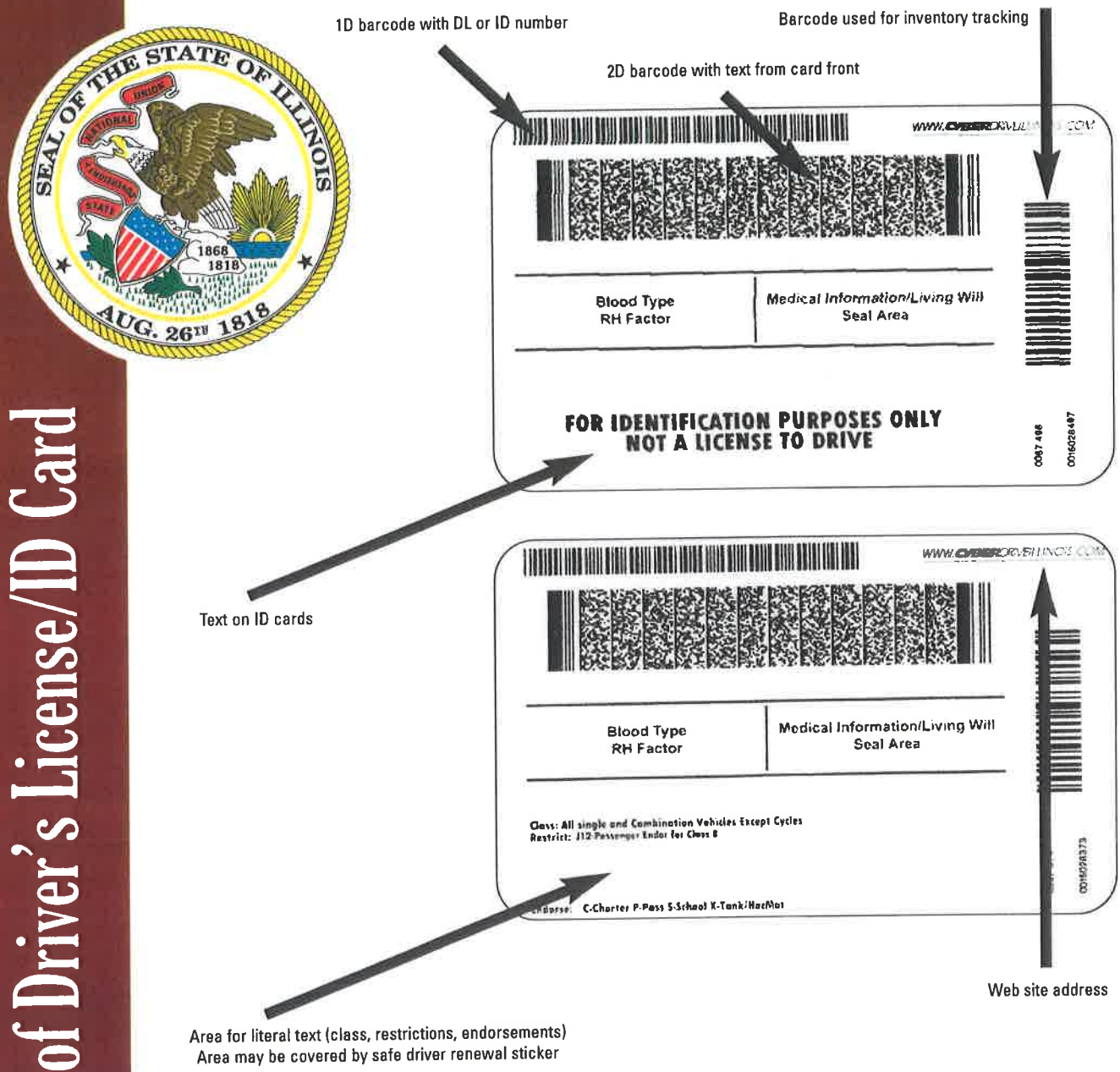
Under 21 ID Card, Issuance began 1/1/05

Under 21 CDL, Issuance began 1/1/05

Under 21 TVDL, Issuance began 1/1/05

Under 21 Driver's License Style, 12/30/02-12/31/04

Features on Back of Driver's License/ID Card



Features on Back of Driver's License and ID Cards

- Existing medical information areas relocated
- Existing 2D and 1D barcodes relocated
- New 1D barcode for internal materials tracking
- Web Site address — www.cyberdriveillinois.com
- New text on ID cards (Not for driving purposes)
- Organ Donor signature area no longer needed due to new Organ/Tissue Donor Registry (witnesses or family consent no longer necessary)

3 CORNERS GRILL & TAP

CARRY OUT

12371 S. Derby Road
Lemont

To order call:
630-257-7780

KITCHEN HOURS:

Sunday - Tuesday 11:00am - 9:00pm*
Wednesday/Thursday 11:00am - 10:00pm
Friday/Saturday 11:00am - 10:30pm
*We open at 4:30pm on Mondays

www.3cornersgrill.com

Starters

IPA CHEESE CURDS
Wisconsin white cheddar cheese curds dipped in our IPA beer batter and deep fried. Served with buttermilk ranch and sriracha aioli sauce. 9.99

BAVARIAN PRETZEL TWISTS
Oven baked pretzels served with warm cheese and creamy dijon aioli dipping sauces. (3) 4.99 / (6) 8.99

QUESADILLAS
Warm flour tortillas filled with Wisconsin cheddar and monterey jack cheese. Served with sour cream and our house salsa. 7.99
Add grilled chicken or sautéed vegetables (spinach, mushroom, roasted red peppers, red onion) +2.99
Add grilled Certified Angus Beef sirloin +3.99

LOADED POTATO SKINS
Large Idaho potatoes, topped with pulled pork, BBQ sauce, melted white cheddar cheese, bacon & onion straws. Served with sour cream. (3) 8.99 / (5) 11.99

TATER TOTCHOS GF
A mound of our delicious tater tots loaded with cheese, jalapeños, applewood bacon, tomatoes and sour cream. 8.99
Add homemade chili +1.99

3 CORNERS JALAPEÑO POPPERS GF
Fresh jalapeños, stuffed with cream cheese, sun-dried tomatoes and bacon then wrapped in applewood bacon and fried. Served with chipotle aioli. 8.99

REUBEN ROLLS
Our house prepared corned beef, sauerkraut and swiss cheese stuffed into flaky wonton wrappers and deep fried. Served with Thousand Island. 8.99

BUFFALO WINGS
House battered and tossed in house buffalo, hot, bbq or sriracha honey. Served with celery and your choice of blue cheese or ranch.
Traditional: (6) 6.99 / (12) 11.99
Boneless: (8) 8.99

FRIED CALAMARI
Fresh calamari battered in house spices and deep fried. Served with our house marinara. 10.99

SPINACH ARTICHOKE DIP
The real deal. House recipe, made fresh to order. Served with fried pita chips. 8.99

BUFFALO SHRIMP GF
Large tail-on shrimp, sautéed and tossed in our house buffalo sauce. Served with celery and buttermilk ranch. 10.99

AHI TUNA SASHIMI SQUARES
Flaky wonton squares topped with sesame-crusted rare Ahi Tuna, diced avocado, red onion, fresh cilantro and drizzled with wasabi aioli. 9.99

HUMMUS
Our signature hummus prepared with roasted red peppers. Served with toasted pita bread, cucumbers, sliced red peppers, celery and carrots. 8.99

SOUTHERN FRIED PICKLES
Fresh kosher dill pickles sliced and dipped in our buttermilk batter and deep fried. Served with herbed ranch aioli. 8.99

THE STARTER SAMPLER
Two loaded potato skins, bavarian pretzel twists, boneless buffalo wings, cheese quesadillas, IPA cheese curds and tater tots. 16.99

Minis

Minis inspired by their bigger burger and sandwich siblings. Served on a mini brioche bun. (3) 7.99 / (6) 12.99 unless noted otherwise

CHEDDAR BURGER
House burger with Vermont White cheddar.

BBQ PULLED PORK
Slow roasted pulled pork, house bbq sauce, tangy cole slaw.

WILD BOAR SLOPPY JOE
+.75 per mini
Ground wild boar, house spices, fried jalapeños, onion straws.

BISON +.75 per mini
Durham Ranch ground bison, gruyere, grilled onions, herbed ranch aioli.

CAPRESE
Fresh mozzarella, vine ripe tomato, fresh basil, balsamic glaze drizzle.

FISH
Allagash White Ale battered Icelandic Cod, tartar sauce.

ITALIAN SAUSAGE
Italian sausage, provolone, marinara, mild giardiniera.

BUFFALO CHICKEN
Fried chicken breast, tossed in house buffalo sauce.

SIGNATURE BURGERS +.50 per mini
Choose from Sweet & Spicy, 3 Corners, Fuego, Smokestack, Bacon Q or Crunch.

Wraps

Your choice of flour, honey wheat, or spinach tortilla.
Served with fresh fruit, green beans, side salad, or beet and tomato salad.

BUFFALO CHICKEN
Fried or grilled chicken breast tossed in our house buffalo sauce, with lettuce, tomato, and onion. Served with ranch or blue cheese. 11.99

TURKEY, PEAR & CRANBERRY
House roasted, hand carved turkey breast, bartlett pears, mixed greens, cheddar cheese and our cranberry compote. 11.99

CHICKEN SALAD
Roasted chicken breast, diced celery, red grapes, walnuts, mayonnaise, and green leaf lettuce. 11.99

BLACK & BLUE STEAK
Blackened Certified Angus sirloin steak, fresh romaine lettuce, with red onions, roasted yellow tomatoes and crumbled blue cheese. Served with blue cheese. 11.99

SHRIMP PO' BOY
Fresh shrimp, lightly battered and deep fried, with smashed avocado, corn relish, sliced tomatoes, and mixed greens, drizzled with our tangy house remoulade. 11.99

Salads

3 CORNERS CHOPPED GF
Chopped fresh romaine and iceberg lettuce, diced grilled chicken breast, hard boiled egg, grape tomatoes, red onion, cucumbers, applewood smoked bacon, blue cheese crumbles and roasted red peppers.
Choice of dressing. 10.99

THE ORCHARD GF
Fresh mixed greens, grilled chicken breast, granny smith apples, red grapes, dried cranberries, walnuts, blue cheese crumbles. Served with balsamic vinaigrette. 10.99

THE WEDGE GF
Iceberg lettuce topped with our blue cheese dressing, roasted yellow and red tomatoes, blue cheese crumbles, red onions and applewood smoked bacon. 7.99
Add grilled chicken breast +2.99
Add grilled Certified Angus Beef sirloin +3.99

SOUTHWEST STEAK GF
Fresh mixed greens, 6 ounce grilled Certified Angus Beef sirloin, black bean and corn relish, applewood smoked bacon, red onion, avocado, roasted red peppers, shredded cheddar jack cheese, tortilla strips.
Served with buttermilk ranch dressing. 12.99

SPINACH SALMON GF
Fresh baby spinach, blackened salmon, grape tomatoes, bacon, avocado, toasted pine nuts, goat cheese. Served with warm bacon dressing. 13.99

CLASSIC CAESAR
Fresh romaine lettuce tossed in caesar dressing and topped with shaved parmesan and croutons. 7.99
Add grilled chicken breast +2.99 Add shrimp or grilled Certified Angus Beef sirloin +3.99

SEARED AHI TUNA
Fresh mixed greens, topped with pan seared, sesame-crusted Ahi Tuna, diced avocados, crispy wontons, mandarin oranges, shredded carrots. Served with sesame ginger dressing. 12.99

THE COBB GF
Fresh mixed greens, skewered grilled chicken, grape tomatoes, hard boiled egg, diced avocados, pepper jack cheese. Choice of dressing. 10.99

SIDE SALAD GF
Choose from Mixed Greens with cucumber, grape tomatoes and red onion or our Classic Caesar. 4.99

DRESSINGS:
Balsamic Vinaigrette (GF), Blue Cheese (GF), Buttermilk Ranch (GF), Classic Caesar (GF), French (GF), Honey Dijon (FF/GF), Cilantro Lime Vinaigrette (FF/GF), Thousand Island (GF), Warm Bacon (GF), Poppyseed Vinaigrette (GF), Sesame Ginger. FF = Fat Free GF = Gluten Free

GF Indicates gluten-free.

Soups

Cup 3.99 / Bowl 5.99 unless noted otherwise

CREAM OF CHICKEN RICE
Our house soup. Made with fresh chicken breast, rice, celery, red onion, rosemary and thyme.

HOMEMADE CHILI
Made with Certified Angus Beef, kidney beans, stewed tomatoes, onions, garlic, and house blended spices.

SOUP OF THE DAY
Mon: Chicken Tortilla
Tues: Mushroom Brie
Wed: Italian Wedding
Thurs: Broccoli Cheddar
Fri: Lobster Bisque +1.00
Sat: Shrimp Etouffée
Sun: Minestrone

Burgers

100% Certified Angus Beef. House seasoned and hand formed daily. Served on a toasted artisan pretzel bun. Wheat oat and artisan brioche also available. Sub ground turkey +1.99 or bison +2.99. Leaf lettuce, tomato, and red onion available upon request.

THE CLASSIC
Served with your choice of cheese: Vermont white cheddar, swiss, blue cheese, gruyere, provolone, mozzarella, pepper jack, feta, goat or American. 9.99
Add applewood smoked bacon +.99

THE 3 CORNERS
Applewood smoked bacon, Vermont white cheddar topped with a mound of our pulled pork and house bbq sauce.
House Specialty! 10.99

SHROOM 'N' SWISS
Our Certified Angus Beef patty topped with swiss cheese, fresh grilled mushrooms, fried onion straws and drizzled with white truffle aioli. 10.99

THE CRUNCH
Topped with pepper jack cheese, applewood smoked bacon, fried pickles, herbed ranch aioli then set atop a pile of our pub chips.
House Favorite! 10.99

PATTY MELT
Our Certified Angus Beef patty topped with grilled shallots, sautéed mushrooms and swiss cheese on toasted marble rye bread. 9.99

THE SWEET & SPICY
Fresh fried jalapeños, cajun applewood bacon, pepper jack cheese, drizzled with pure clove honey. 10.99

THE FUEGO
Pepperjack cheese, fried jalapeños, chili-rubbed onion straws and topped with sriracha aioli and sriracha hot sauce. SPICY! 10.99

THE BREAKFAST
Vermont white cheddar cheese, applewood smoked bacon, topped with an over medium fried egg. 10.99

THE BISON
100% fresh Durham Ranch ground bison chuck, hand formed and topped with gruyere cheese, fresh baby spinach, grilled onions, and drizzled with herbed ranch aioli. 13.99

THE BACON Q
Topped with peppered applewood bacon, jumbo onion ring, house bbq sauce and gruyere cheese. 10.99

THE SMOKESTACK
Cajun-rubbed patty topped with gruyere, sliced avocado, cajun applewood bacon, diced chipotle peppers and smokey adobo sauce. 10.99

BURGER SIDES:

Choose from seasoned fries, tater tots or pub chips. Substitutions are additional, see "Sides" on back for options.

Sandwiches

MONTE CRISTO
Premium pan-roasted turkey breast and honey ham, American and Swiss Cheeses, stuffed into a flour tortilla, batter-dipped, gently fried, and sprinkled with powdered sugar. Served with raspberry jam. 10.99

GRILLED CHICKEN CLUB
Grilled chicken breast, applewood smoked bacon, pepper jack cheese, sliced avocado, lettuce, tomato, red onion and drizzled with chipotle aioli. Served on toasted artisan brioche. 10.99

BBQ PULLED PORK
Our slow roasted, fork shredded pork, drizzled with house bbq sauce, topped with southern cole slaw and served on a caramelized onion parkerhouse hoagie roll. 9.99

WILD BOAR SLOPPY JOE
Ground wild boar simmered with house spices, topped with cajun onion straws, fried jalapeños, over easy egg and served on artisan brioche. 11.99

THE ITALIAN SAUSAGE BURGER
Our specially seasoned, mild Italian sausage, melted provolone, house marinara, topped with giardiniera. Served on artisan pretzel roll. 10.99

CLASSIC REUBEN
House prepared corned beef, hand carved on fresh marble rye with sauerkraut and melted gruyere cheese. Thousand Island on the side. 9.99

3 CORNERS CHEESE STEAK
6 ounce Certified Angus Beef sirloin grilled and topped with sautéed bell peppers, button mushrooms, white onions, provolone cheese. Served on toasted French bread. 10.99

NEW ENGLAND LOBSTER ROLL
100% Maine lobster meat tossed with mayo, lemon, celery, chives, stuffed into a buttered split-top bun and dusted with paprika. Served with Old Bay seasoned chips. 15.99

BUFFALO CHICKEN
Fried or grilled chicken breast tossed in house buffalo sauce, topped with diced carrots, celery, blue cheese dressing and served on fresh artisan brioche. 10.99

THE CAPRESE
Layers of fresh mozzarella, ripe tomatoes and fresh basil. Drizzled with balsamic glaze and served on fresh toasted French bread. 8.99 Add grilled chicken breast +2.99

CHICKEN PARMESAN
Fried chicken breast topped with melted mozzarella and our house marinara. Served on toasted garlic French bread. 10.99

GOURMET GRILLED CHEESE
Vermont white cheddar, provolone, avocado and ripe tomatoes served on toasted sourdough. Multigrain bread or marble rye available. 7.99 Applewood bacon +.99 Braised short rib +1.99

BRAISED SHORT RIB
Certified Angus Beef short rib, stout braised and topped with Vermont white cheddar, pickled red onions with our horseradish aioli. Served on artisan ciabatta. 9.99

THE BLACK BEAN
Black bean patty topped with avocado, roasted red peppers, fresh spinach and drizzled with herbed ranch aioli. Served on fresh wheat oat bun. 9.99

FISH TACOS
Pan fried Icelandic cod or blackened shrimp, red cabbage, pineapple-tomato salsa with avocado-jalapeño cream. Served on flour tortillas with tortilla chips and pico de gallo. 10.99

SANDWICH SIDES:

Choose from seasoned fries, tater tots or pub chips. Substitutions are additional, see "Sides" on back for options.

Entrees

CHICKEN & WAFFLES
Pearl sugar waffles topped with our house battered fried chicken breast.
Served with corn on the cob and choice of maple or sriracha maple syrup. 10.99

ALLAGASH WHITE ALE FISH & CHIPS
Two Icelandic cod filets covered in Allagash White Ale beer batter and flash fried.
Served with seasoned fries and tartar sauce. 10.99

PESTO PASTA W/CHICKEN OR SHRIMP
Cavatappi tossed with extra virgin olive oil, fresh basil, pine nuts, and parmesan cheese.
Served with grilled chicken or large tail-on shrimp. 11.99

BROWN SUGAR & BOURBON GLAZED SALMON
Fresh Atlantic salmon filet, pan cooked in our brown sugar bourbon glaze.
Served with seasoned vegetables and rice pilaf. 15.99

3 CORNERS BAKED MAC & CHEESE
Cavatappi simmered with parmesan, cheddar and monterey jack cheese.
Topped with cheddar, bread crumbs and baked until golden brown. 9.99

CHILI MAC
Our baked mac & cheese combined with our signature homemade chili. 11.99

MAKE YOUR OWN MAC
Includes 2 ingredients. 11.99 (Additional ingredients +.99 each)
Applewood bacon, roasted red peppers, Italian sausage, chicken, fresh jalapeños, caramelized onions, mushrooms, ground beef, honey ham. Add shrimp or lobster +1.99

GRILLED SIRLOIN STEAK
12 ounce Certified Angus Beef sirloin grilled to perfection and topped with blue cheese crumbles and fried onion straws. Served with roasted red potatoes and green beans. 15.99

Sides

	SIDE ORDER ONLY	BURGER/ SANDWICH SIDE
Seasoned French Fries, Tater Tots GF, Pub Chips GF	2.99	Included
Sweet Potato Fries	2.99	+.99
Beer-Battered Onion Rings	3.99	+1.99
Fresh Fruit Cup GF	3.99	+1.99
Cup of Soup	3.99	+1.99
Corn on the Cob GF, Green Beans GF, Edamame GF	3.99	+1.99
Parmesan Truffle Fries	4.99	+2.99
Side Salad GF, Beet and Tomato Salad GF	4.99	+2.99
3 Corners Mac & Cheese	4.99	+2.99
Seasoned Vegetables GF	4.99	+2.99

Kids

All kid's menu items are 5.99 and include a choice of tater tots, fries, carrots, celery or apple slices. 10 & under please.

MINI CHEESEBURGERS
(2) Mini burgers served with American cheese.

MAC N' CHEESE
A cup of our signature mac n' cheese without bread crumbs.

MINI CORN DOGS
(6) Lil' hot dogs wrapped in cornbread batter and fried

CHEESE QUESADILLA
Flour tortilla filled with cheddar jack cheese.

CHICKEN TENDERS
(3) Chicken breast cutlets, buttermilk battered and fried.

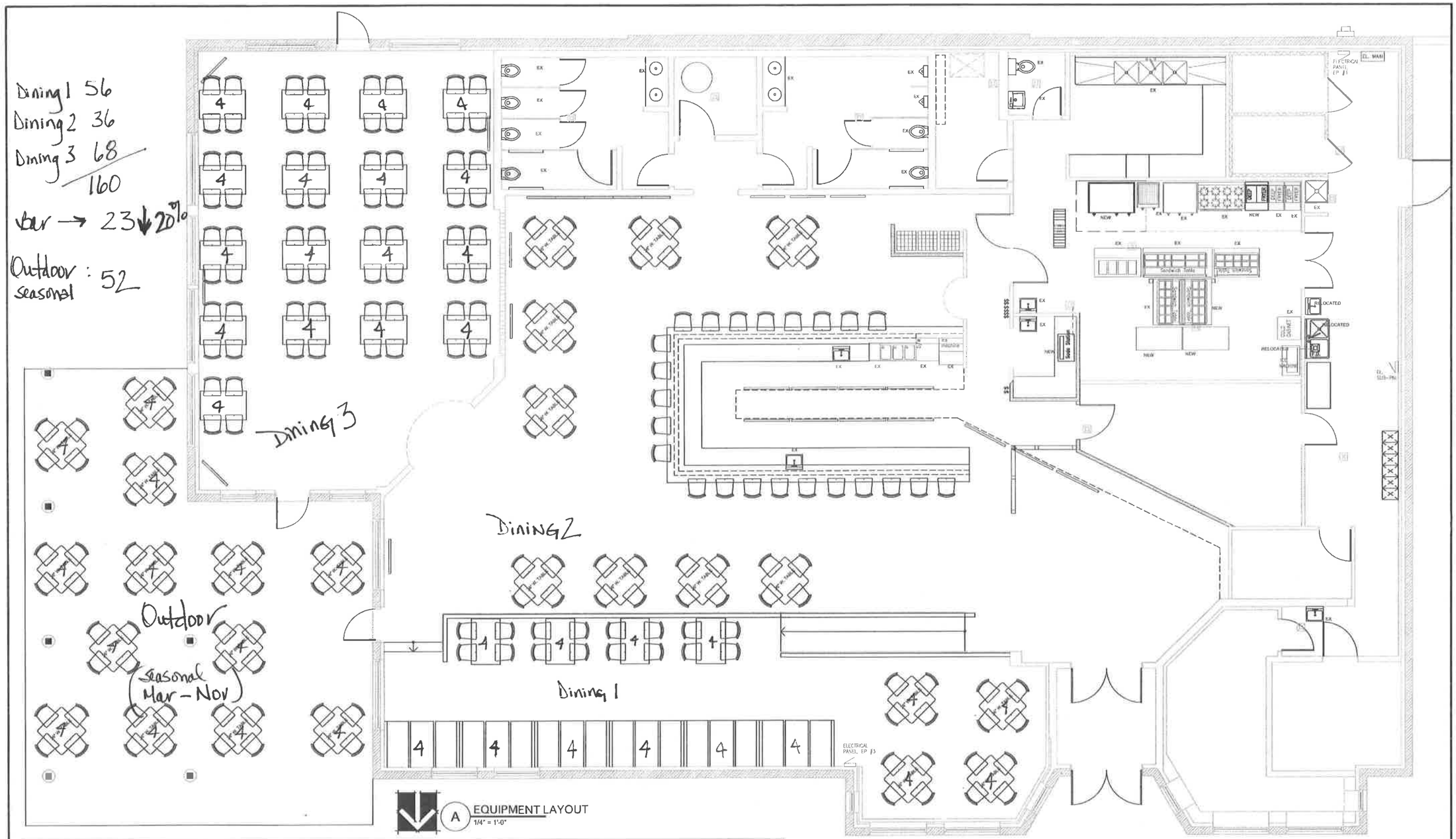
GRILLED CHEESE
American cheese sandwiched between sourdough slices and grilled to perfection.

CHEESE PIZZA
6" crust covered in pizza sauce and shredded mozzarella cheese.

Dining 1 56
Dining 2 36
Dining 3 68
160

Bar → 23 ↓ 20%

Outdoor seasonal : 52



A EQUIPMENT LAYOUT
1/4" = 1'-0"

NEW EQUIPMENT SCHEDULE

ITEM NO	QTY	EQUIPMENT CATEGORY	MANUFACTURER	AMPS	KW	VOLTS	PHASE	DIRECT	PLUG	NEMA	ELECTRICAL AFF (IN)	ELECTRICAL ACH (IN)	HORSE POWER	COLD WATER SIZE (IN)	HOT WATER SIZE (IN)	DIRECT DRAIN SIZE (IN)	INDIR DRAIN SIZE (IN)	GAS SIZE (IN)	MBTUH	REMARKS
																				BY EQUIPMENT SUPPLIER
	1	REF'G. SALAD PREP TABLE	TURBO-AIR MST-60	8.9		115	1		X	5-15P			1/3							BY EQUIPMENT SUPPLIER
	1	6'-0" HOOD SYSTEM	CAPTIVE-AIRE					X												BY EQUIPMENT SUPPLIER
	1	ICE MACHINE	SCOTSMAN CME 506/HTB 550	3.5		115	1			5-15P			3/4							BY EQUIPMENT SUPPLIER
	2	48" WORK TABLE	TURBO-AIR TSW-3048																	BY EQUIPMENT SUPPLIER
	1	60" REFRIGERATED PREP TABLE	ATOSA - MPF8202	7.5	.63	115	1			5-15P			2/3							BY EQUIPMENT SUPPLIER
	1	POS STATION				115	1		X											BY EQUIPMENT SUPPLIER

N

EQUIPMENT SCHEDULE NOTES:

1. FINAL LENGTH OF SHELVING TO BE DETERMINED IN THE FIELD BY THE TENANT.
2. GALVANIZE UNDER SHELVES ARE NOT ALLOWED
3. GENERAL CONTRACTOR TO INCLUDE IN BID ALL EQUIPMENT INSTALLATION AND CONNECTIONS
4. EQUIPMENT TO BE INSTALLED BY A QUALIFIED EQUIPMENT INSTALLER- SEE DRAWINGS PREPARED BY EQUIPMENT VENDER FOR INSTALLATION AND CONNECTION REQUIREMENTS. ALL EQUIPMENT AND SHELVING TO BE NSF APPROVED. USE EQUIPMENT MUST BE APPROVED BY COOK COUNTY HEALTH DEPARTMENT.
5. SEE ELECTRICL, MECHANICAL, AND PLUMBING DRAWINGS FOR ADDITIONAL EQUIPMENT REQUIREMENTS. ALL EQUIPMENT CONNECTIONS, EQUIPMENT VOLTAGE, AMPAGE AND PHASE, GAS, WATER CONNECTION ETC. TO BE CONFIRMED WITH FINAL EQUIPMENT SELECTION. VERIFY EXACT EQUIPMENT REQUIREMENTS AND CONNECTIONS WITH TENANT PRIOR TO ANY ROUGH IN WORK.
6. ANY USED EQUIPMENT INCLUDING SMALLWARES MUST BE NSF APPROVED, CLEAN, OPERABLE, AND SUBJECT TO FINAL APPROVAL BY THE DUPAGE COUNTY HEALTH DEPARTMENT. ALL EQUIPMENT MUST BE FREE OF RUST AND DEBRIS, AND IN LIKE NEW CONDITION. ALL REFRIGERATION MUST HAVE DATA PLATES AND BE NSF STANDARD 7 COMPLIANT.
7. ITEMS NUMBER 1,2,3,4,5,6,11 (COOKLINE EQUIPMENT & REACH IN REFRIGERATION UNITS) ALL TO BE INSTALLED ON CASTERS
8. PROVIDE NSF APPROVED OPEN WIRE DUNNAGE RACKS IN THE WALK IN COOLER

ISSUES AND REVISIONS :

NO:	BY:	DATE:	DESCRIPTION:

3 CORNERS GRILL & TAP

3 CORNERS GRILL & TAP
REMODEL TO EXISTING RESTAURANT
LOCATED AT
7231 LEMONT ROAD
DOWNERS GROVE, IL

BQ DESIGN & ARCHITECTURE
ONE TRANS AM PLAZA DRIVE SUITE #120
OAKBROOK TERRACE IL 60181
PHONE 708-568-7281

PROJECT ARCHITECT: BG
DATE: 2-3-17
DRAFTPERSON: BG
SCALE: See Sheet
APPROVED : BG
COMPUTER NAME
PREPARED FOR : 3 CORNERS GRILL & TAP
LOCATION : 7231 LEMONT ROAD DOWNERS GROVE, IL
JOB NUMBER :

SHEET NUMBER :
A-1.0 OF

VILLAGE OF DOWNERS GROVE
REPORT FOR THE LIQUOR COMMISSION
MARCH 2, 2017 AGENDA

SUBJECT:	TYPE:	SUBMITTED BY:
Licensee: All Blue Restaurant, Inc. D/B/A: All Blue Rotary Sushi Address: 2950 Finley Road	Application for Class R-2 liquor license	Carol Kuchynka Liaison to the Liquor Commission

REQUEST
The applicant is requesting a Class R-2 liquor license for All Blue Rotary Sushi located at 2950 Finley Road.

NOTICE
The request has been filed in conformance with applicable procedural and public hearing requirements.

GENERAL INFORMATION

Officer(s): Bin Yu, President
Yichen Li, Vice President

Stockholder(s): Bin Yu - 50%
Yichen Li - 50%

Manager: Mr. Bin Yu

Licensee: All Blue Restaurant, Inc. d/b/a All Blue Rotary Sushi
2950 Finley Road
Downers Grove, IL 60515

PROPERTY INFORMATION

EXISTING LAND USE: Commercial
PROPERTY SIZE: (3,090 square feet)

ANALYSIS

Submittals
This report is based on the following documents, which are on file with the Legal Department:

1. Application for Liquor License
2. Lease
3. Menu
4. Liquor Handling Manual
5. Floor Plan

Project Description
The applicant is requesting a Class R-2 liquor license for the operation of a restaurant located at 2950 Finley Road.

Compliance with the liquor ordinance
The establishment is defined as:

Restaurant. A place kept, used, maintained, advertised or held out to the public as a place with the service of food and drink, and where meals are regularly served, without sleeping accommodations, and where adequate provision is made for sanitary kitchen and dining room equipment and capacity and a sufficient number of employees to prepare and serve food for its customers. It being the intent of this paragraph that the primary business conducted on premises to be licensed as restaurants hereunder shall be the service of food and drink. Food service shall be available at all times liquor sales are being conducted. Menus shall be on the table, presented to each patron as they are seated or be posted in such a manner to be easily readable by the patrons of the restaurant. Provided, the kitchen may not cease operating prior to one hour before closing. Bar/lounge seating shall be no more than twenty percent (20%) of the total seating provided for patrons of the establishment.

License conditions

"R-2" Restaurant licenses shall authorize the sale of beer and wine for consumption on the licensed premises, where the primary business is that of a restaurant, as defined herein.

Public Safety Requirements
Fire Prevention and Community Development Department will need to conduct a final walkthrough of the facility. A Certificate of Occupancy for commercial remodel has been applied for and is pending. Health Department approval is required.

Factors Affecting Finding or Recommendation
Satisfactory background checks, annual fee, certificate of occupancy, insurance, employee certifications.

Recommendation

Based upon testimony presented at the March 2, 2017 application hearing, if said application is consistent with the Liquor Code and meets the criteria of the classification, staff requests the following:

A recommendation from the Commission concerning its finding of "qualified" or "not qualified" with regard to their Class R-2 liquor license application, along with any conditions and/or restrictions with respect to this applicant.

Village of DOWNERS GROVE
FOUNDED IN 1832
www.downers.us

COMMUNITY RESPONSE CENTER
630.434.CALL (2255)

CIVIC CENTER
801 Burlington Avenue
Downers Grove
Illinois 60515-4782
630.434.5500
TDD 630.434.5511
FAX 630.434.5571

FIRE DEPARTMENT ADMINISTRATION
5420 Main Street
Downers Grove
Illinois 60515-4834
630.434.5980
FAX 630.434.5998

POLICE DEPARTMENT
825 Burlington Avenue
Downers Grove
Illinois 60515-4783
630.434.5600
FAX 630.434.5690

PUBLIC WORKS DEPARTMENT
5101 Walnut Avenue
Downers Grove
Illinois 60515-4046
630.434.5460
FAX 630.434.5495

February 17, 2017

Mr. Bin Yu
All Blue Restaurant, Inc.
1555 S. Meyers Road
Lombard, IL 60148

RE: Application for Class R-2 Liquor License
All Blue Rotary Sushi
2950 Finley Road, Downers Grove, IL 60515

Dear Mr. Yu:

The Liquor Commission of the Village of Downers Grove will meet on Thursday, March 2, 2017, at 6:30 p.m. in the Village Hall Council Chambers to consider applications for liquor licenses. A public hearing will be held on your application as a part of this meeting.

I encourage you to attend this public hearing at which time you will have an opportunity to comment in support of your application. In addition, the Liquor Commission will be particularly interested in examining your liquor handling manual and in hearing about your floor plan and training procedures as they relate to the sale of alcoholic beverages.

You may withdraw your application at any time prior to the public hearing.

If you have any questions, please contact me at (630) 434-5542.

Very truly yours,

Carol Kuchynka
Liaison to the Liquor Commission

VILLAGE OF DOWNERS GROVE

a\All Blue Sushi\app-hrg.nts

VILLAGE OF DOWNERS GROVE, ILLINOIS
APPLICATION FOR LIQUOR LICENSE

Date: 02-02-17

Application is hereby made to the Local Liquor Commissioner of the Village of Downers Grove for issuance of a Class R-2 liquor license, pursuant to the ordinances of the Village and laws of the State of Illinois. In support of said application the following is submitted:

1. GENERAL INFORMATION

1.1 Applicant:

Name: ALL BLUE Restaurant Inc. Phone: 718-200-0828

Address: 1555 S Meyers Rd Lombard IL 60148

1.2 Status:

__ Individual(s) or Sole Proprietorship
✓ Corporation
__ Limited Liability Corporation
__ Partnership
__ Club
__ Other (explain) _____

1.3 Liquor Manager:

Name: Bin Yu Phone: [redacted]

Address: [redacted]

Driver's License No. [redacted] Social Sec. No. [redacted]

Date of Birth [redacted] 1990 Place of Birth China

2. PREMISES

Doing Business As ALL Blue Rotary Sushi Phone: TBD

Address: 2950 Finley Rd Downers Grove IL 60515

2.2 Does Applicant beneficially own the premises for which a license is sought? __ Yes __ No

a. If yes, Applicant must attach proof of ownership. (i.e. title policy)

b. If Applicant is not the beneficial owner of the premises, does Applicant have a lease thereon for the full period for which the license is to be issued? X Yes __ No - If yes:

i. A copy of lease must be attached; and,
ii. Identify the owner or rental agent for the property:

Name: PFF Main street chicago LLC Phone: _____

Address: 4100E, Mississippi Ave, suite 700 Denver, Co 80246

2.3 Are the premises located within one hundred feet of any church, school, hospital, home for aged or indigent persons or for veterans, their spouses or children or any military or naval stations. __ Yes X No

2.4 State the anticipated date of occupancy. May 2017

3. CORPORATION

This section must be completed by authorized agent of any corporate Applicant. If Applicant is a partnership, skip section 3 and go to section 4. If Applicant is neither a corporation nor a partnership, skip sections 3 and 4 and go to section 5.

3.1 Applicant was incorporated under the laws of the State of IL on the 26 day of August, A.D., 2016.

3.2 If Applicant was not incorporated under the laws of the State of Illinois, is Applicant a foreign corporation qualified under the "Business Corporation Act of 1983" to transact business in the State of Illinois? Yes ___ No ___

3.3 **Registered Agent:**

Name: Stephen E Cabsor Phone: _____

Address: 101 W 22nd st ste 201 Lombard IL 60148

3.4 Corporate Applicants must complete and attach DG LIQ-FORM 2/OFFICERS and DG LIQ-FORM 3/SHAREHOLDERS.

4. PARTNERSHIP/LIMITED LIABILITY CORPORATION

This section must be completed by authorized agent of any partnership or limited liability corporation Applicant. If Applicant is not a partnership or limited liability corporation, skip to Section 5.

4.1 Applicant was formed under the laws of the State of _____ on the _____day of _____, A.D., ____.

4.2 Is Applicant a limited partnership pursuant to the Illinois Revised Uniform Limited Partnership Act? Yes_ No_

4.3 If Applicant was not formed under the laws of the State of Illinois, is Applicant a foreign partnership qualified under the Illinois Uniform Partnership Act or the Illinois Uniform Limited Partnership Act, as now or hereafter amended, to transact business in the State of Illinois? Yes ___ No ___

4.4 Registered Agent: Not Applicable ___

Name: _____ Phone: _____

Address: _____

4.5 **General Partner:** Not Applicable ____ (Note: if there is more than one general partner, include that general partner who is to be primarily responsible for operation of the licensed premises.)

Name: _____ Phone: _____

Address: _____

4.6 **Managing Partner:** Not Applicable ____ (Note: if there is more than one managing partner, include that managing partner who is to be primarily responsible for operation of the licensed premises.)

Name: _____ Phone: _____

Address: _____

4.7 Partnership Applicants must complete and attach DG LIQ-FORM 3/SHAREHOLDERS and DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION.

5. SOLE PROPRIETORSHIP *Skip to Section 6.*

NOTE: Pursuant to 235 ILCS 5/6-2 (1) Sole proprietor must be resident of the Village in which the premises covered by the license is located. Pursuant to 235 ILCS 5/6-2 (3) Sole proprietor must be a citizen of the United States.

6. QUALIFICATIONS (This section to be completed by all applicants.)

6.1 Has any liquor license issued to the applicant, the liquor manager, or any person or entity listed on DG LIQ-FORM 2/OFFICERS, DG LIQ-FORM 3/SHAREHOLDERS, or DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION ever been fined, revoked or suspended?

X No

If yes, identify the following: (Attach additional information as desired or as space limitations on this form require)

___ Yes

a. Jurisdiction revoking or suspending license: _____

b. Date of revocation or suspension: _____

c. Reason given by revoking jurisdiction for revocation or suspension: _____

_____

d. Additional explanatory information, if desired: _____

_____

6.2 Has Applicant, the liquor manager, or any person or entity listed on DG LIQ-FORM 2/OFFICERS, DG LIQ-FORM 3/SHAREHOLDERS or DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION, ever been convicted of violating any Federal or State law concerning the manufacture, possession or sale of alcoholic liquor, or forfeited their bond for failure to appear in court to answer charges for any such violation?

X No

If yes, identify the following: (Attach additional information as desired or as space limitations on this form require)

___ Yes

a. Jurisdiction revoking or suspending license: _____

b. Date of revocation or suspension: _____

c. Reason given by revoking jurisdiction for revocation or suspension: _____

_____

d. Additional explanatory information, if desired: _____

_____

6.3 Has Applicant, the liquor manager, or any person or entity listed on DG LIQ-FORM 2/OFFICERS, DG LIQ-FORM 3/SHAREHOLDERS or DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION, ever been convicted of a felony under Federal or State law?

X No

If yes, identify the following: (Attach additional information as desired or as space limitations on this form require)

___ Yes

a. Jurisdiction revoking or suspending license: _____

b. Date of revocation or suspension: _____

c. Reason given by revoking jurisdiction for revocation or suspension: _____

_____

d. Additional explanatory information, if desired: _____

_____

6.4 Is Applicant the beneficial owner of the business to be operated?

X Yes __ No

6.5 Has Applicant, the liquor manager, or any person or entity listed on DG LIQ-FORM 2/OFFICERS, DG LIQ-FORM 3/SHAREHOLDERS or DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION, been convicted of a gambling offense in violation of Sections 28-1(a)(3) through (a)(10), or Section 28-3, of the Illinois Criminal Code (ILL. REV. STAT., ch. 38), as heretofore or hereafter amended.

X No

If yes, identify the following: (Attach additional information as desired or as space limitations on this form require)

__ Yes

a. Jurisdiction revoking or suspending license: _____

b. Date of revocation or suspension: _____

c. Reason given by revoking jurisdiction for revocation or suspension: _____

_____

d. Additional explanatory information, if desired: _____

_____

6.6 Has Applicant, the liquor manager, or any person or entity listed on DG LIQ-FORM 2/OFFICERS, DG LIQ-FORM 3/SHAREHOLDERS or DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION, been issued a federal wagering stamp by the federal government for the current tax period? ___ Yes X No If yes, provide details:

_____

_____

6.7 Has a federal wagering stamp has been issued by the federal government for the current tax period for the premises for which a license is sought? __ Yes X No If yes, provide details:

_____

_____

6.8 Is applicant a citizen of the United States?

____ Yes ____ No X Not Applicable - Applicant is a corporation or partnership

6.9 Is applicant a resident of Downers Grove?

____ Yes ____ No X Not Applicable - Applicant is a corporation or partnership

7. SUBMITTALS

7.1 In addition to this application form the following are submitted as applicable:

- ✓ DG LIQ-FORM 1/Liquor Manager
- ✓ DG LIQ-FORM ~~2~~/Officers & Directors (for each Officer/Director, a Background Check Waiver form must be submitted)
- ✓ DG LIQ-FORM 3/Stockholders (for each Stockholder, a Background Check Waiver form must be submitted)
- ✓ DG LIQ-FORM 4/Partnership/Limited Liability Corporation (for each Partner, a Background Check Waiver form must be submitted)
- ___ DG LIQ-FORM 5/Declaration
- ✓ DG LIQ-FORM 6/Outdoor Sales Application (If applicable)
- ___ DG LIQ-FORM 7/Certifications
- ✓ *Articles of Incorporation (If applicable)*
- ✓ *Proof of ownership of premises (i.e. title report)*
- ___ *Lease-If premises not beneficially owned by Applicant (for the full period for which the license is to be issued)*
- ✓ *Floor Plan, as required for any premises to be licensed for sale of alcoholic liquor for consumption on the premises, drawn to scale, and with sufficient detail to depict types of seating, location of bars and other design features.*
- ___ *Employee liquor handling training manual*
- ___ *Application fee*
- ___ *Certificate of Insurance*
- ✓ *Menu (If applicable)* Draft
- ___ *Reduced Menu -after regular menu hours (If applicable)*

7.2 Applicant understands and agrees that additional information and material may be required during the processing of this application related to applicant's qualifications, the information provided herein, including attachments, and the class of license involved. Applicant agrees to provide such additional information and material and that failure to do so may delay the processing of this application or result in its denial.

7.3 In the event Applicant is made aware that any information or document submitted as part of this application process is inaccurate or incomplete, Applicant agrees to immediately notify the Village and provide appropriate corrections. Applicant understands and agrees to provide such additional information and material, and that failure to do so may delay the processing of this application or result in its denial.

THE UNDERSIGNED, BEING DULY SWORN, DOES STATE AS FOLLOWS:

A. THAT THE UNDERSIGNED IS EMPOWERED TO PREPARE AND SIGN THIS APPLICATION ON BEHALF OF THE APPLICANT.

B. THAT THE UNDERSIGNED HAS REVIEWED THIS APPLICATION, AND ALL ATTACHMENTS AND SUBMITTALS, AND THAT THE INFORMATION CONTAINED HEREIN IS TRUE AND ACCURATE.

APPLICANT:

ALL Blue Restaurant Inc
Name of Corporation/Partnership/LLC/Sole Proprietorship

BY: Bin Yu
Print Name

Sign Name

TITLE: President

Subscribed and sworn to before me this 2 day of February, 2017.

Suzanne C Clark
Notary Public

OFFICIAL SEAL
SUZANNE C CLARK
NOTARY PUBLIC - STATE OF ILLINOIS
MY COMMISSION EXPIRES:12/28/19

VILLAGE OF DOWNERS GROVE, ILLINOIS
LIQUOR MANAGER APPLICATION

1. **Name of Liquor License Applicant/Holder:** ALL Blue Restaurant Inc

Doing Business As: ALL Blue Rotary sushi

Address: 2950 Finley Rd Downers Grove IL 60515

Phone: ( ) _____ Liquor License Number: _____

2. **Manager:** Bin (First) Yu (Middle) (Last) Phone: ( ) [redacted]

Residence Address: [redacted]
(Street Add

If less than one year, previous residence: _____

Citizenship: China If naturalized, date/place of naturalization: _____

Date of Birth: [redacted] 1990 Place of Birth: China

Social Security #: [redacted] Driver's License # and State: [redacted]

Number of hours per week of employment (35 minimum) 40 hrs

3. **Liquor Handling Experience**
Name and address (city, state) of any other liquor establishment in which you have been employed, position held and dates of employment experience:

_____

_____

_____

_____

I certify I have never been convicted of a felony, misdemeanor or licensing ordinance violation.

SIGNATURE OF MANAGER _____ Date 02-02-17

Return to: Liaison to the Liquor Commission
VILLAGE OF DOWNERS GROVE
801 Burlington Avenue
Downers Grove, IL 60515

VILLAGE OF DOWNERS GROVE, ILLINOIS
LIQUOR LICENSE APPLICATION
CORPORATE OFFICERS AND DIRECTORS

Applicant: ALL Blue Restaurant Inc

The following is a listing of all officers and directors of the Applicant corporation: (Note: include the persons full name, address and corporate title; use additional pages if necessary)

Applicant: ALL Blue Restaurant Inc
By: Bin Yu
Corporate Title: President
Date: 02-02-17

Name: Bin Yu
Address: [redacted]
Social Sec. # [redacted] Driver's License # [redacted] Date of Birth: [redacted]990
Corporate Title: President

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

(Attach completed Background Check Waiver)

Name: Yichen Li
Address: [redacted]
Social Sec. # [redacted] Driver's License # [redacted] Date of Birth [redacted]993
Corporate Title: Vice President

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

(Attach completed Background Check Waiver)

Name: _____
Address: _____
Social Sec. # _____ Driver's License # _____ Date of Birth: _____
Corporate Title: _____

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

(Attach completed Background Check Waiver)

VILLAGE OF DOWNERS GROVE, ILLINOIS
LIQUOR LICENSE APPLICATION
CORPORATE STOCKHOLDER

Applicant: All Blue Restaurant Inc

The following is a listing of all shareholders owning in the aggregate more than five (5%) of the outstanding shares of any class of capital stock of the Applicant Corporation as of the date of application. This listing also identifies any shareholders owning twenty percent (20%) or more of the outstanding shares of any class of capital stock of the Applicant Corporation. (use additional pages if necessary)

Applicant: All Blue Restaurant Inc

By: Bin Yu

Corporate Title: President

Date: _____

Name: Bin Yu

Address: [redacted]

Social Sec. # [redacted] Driver's License # [redacted] Date of Birth: [redacted]/1990

Percent of Stock Ownership: 50%

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

_____

_____ (Attach completed Background Check Waiver)

Name: Yichen Li

Address: [redacted]

Social Sec. # [redacted] Driver's License # [redacted] Date of Birth: [redacted]/1993

Percent of Stock Ownership: 50%

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

_____

_____ (Attach completed Background Check Waiver)

Name: _____

Address: _____

Social Sec. # _____ Driver's License # _____ Date of Birth: _____

Percent of Stock Ownership: _____

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

_____

_____ (Attach completed Background Check Waiver)

VILLAGE OF DOWNERS GROVE, ILLINOIS
BUSINESS ACTIVITY DECLARATION

1. **Name of Liquor License Applicant/Holder:** All Blue Restaurant Inc

Doing Business As: All Blue Rotary sushi

Address: 2950 Finley Rd Downers Grove IL 60515

Phone: _____

License Class: R-2

2. **Main or Principal Business to be conducted by the Applicant on the premises stated above:**

Sushi Restaurant

wherein the following of the business is devoted to the sale/service of:

_____ (85 %) Food

_____ (10 %) Alcohol

_____ (5 %) Non-alcoholic beverages

_____ (____ %) Other - List:

_____

_____

THE UNDERSIGNED, BEING DULY SWORN, DOES STATE AS FOLLOWS:

A. THAT THE UNDERSIGNED IS EMPOWERED TO PREPARE AND SIGN THIS APPLICATION ON BEHALF OF THE APPLICANT.

B. THAT THE UNDERSIGNED HAS REVIEWED THIS DECLARATION AND THAT THE INFORMATION CONTAINED HEREIN IS TRUE AND ACCURATE.

APPLICANT:

All Blue Restaurant Inc

Name of Corporation/Partnership/LLC/Sole Proprietorship

BY: _____

NAME: BIN YU

TITLE: President

Subscribed and sworn to before me this 2 day of February, 2017.

_____

Notary Public

OFFICIAL SEAL
SUZANNE C CLARK
NOTARY PUBLIC - STATE OF ILLINOIS
MY COMMISSION EXPIRES:12/28/19

VILLAGE OF DOWNERS GROVE, ILLINOIS
CERTIFIED EMPLOYEE DECLARATION

I, Bin Yu, DO HEREBY CERTIFY THAT I am the
Print Name

President of All Blue Restaurant Inc and I DO
Corporate title/Position *Corporation*

HEREBY FURTHER CERTIFY THAT the attached document is a true, correct and complete list of current employees who serve, sell or distribute alcoholic liquor of All Blue Rotary sushi
d/b/a

located at 2950 Finley Rd Downers Grove, Downers Grove, Illinois.
Business Address

I DO HEREBY FURTHER CERTIFY THAT the attached copies of training certificates are true, correct and valid copies of the training certifications for each of the employees.

Date: 02-02-17

Signature

Subscribed and sworn to before me this 2 day of February, 2017.

Suzanne C Clark
Notary Public

OFFICIAL SEAL
SUZANNE C CLARK
NOTARY PUBLIC - STATE OF ILLINOIS
MY COMMISSION EXPIRES:12/28/19

Attachments:
Employee list
Certifications

1-16
I\mw\liquor\\Attest-Certs

BASSET Card

STATE OF Illinois
LIQUOR CONTROL COMMISSION

November 30, 2016

Letter ID: L0903667600

BIN YU
[redacted]

License No.: [redacted]
Expiration Date: 11/29/2019
License Type: Basset Card

Your "Student ID number" is: 2713405

Your "Trainer's ID number" is: 5A-0105312

Your BASSET Card is located BELOW

DO NOT throw away this letter as you will need your "Student ID number" directly above to re-print your card.

IMPORTANT:

To re-print your card, visit the Illinois Liquor Control Commission website at ILCC.illinois.gov
(click on the RESOURCES tab to access the "BASSET Card Lookup" page).

ILLINOIS LIQUOR CONTROL COMMISSION
100 W. Randolph Street, Suite 7-801 - Chicago, IL 60601
BEVERAGE ALCOHOL SELLERS AND SERVERS EDUCATION AND TRAINING [BASSET] CARD

Date of Certification: 11/29/2016 Expires: 11/29/2019
Trainer's IL Liquor License Number: 5A-0105312

BIN YU
[redacted]

****Card is not transferrable****

BASSET Card

STATE OF Illinois
LIQUOR CONTROL COMMISSION

November 30, 2016

Letter ID: L0064806800

YICHEN LI
[redacted]

License No.: [redacted]
Expiration Date: 11/29/2019
License Type: Basset Card

Your "Student ID number" is: 2716287

Your "Trainer's ID number" is: 5A-0105312

Your BASSET Card is located BELOW

DO NOT throw away this letter as you will need your "Student ID number" directly above to re-print your card.

IMPORTANT:

To re-print your card, visit the Illinois Liquor Control Commission website at ILCC.illinois.gov
(click on the RESOURCES tab to access the "BASSET Card Lookup" page).

ILLINOIS LIQUOR CONTROL COMMISSION
100 W. Randolph Street, Suite 7-801 - Chicago, IL 60601
BEVERAGE ALCOHOL SELLERS AND SERVERS EDUCATION AND TRAINING [BASSET] CARD

Date of Certification: 11/29/2016 Expires: 11/29/2019
Trainer's IL Liquor License Number: 5A-0105312
YICHEN LI
[redacted]

****Card is not transferrable****

LCCB-01 (N-01/15)

LEASE AGREEMENT

1. Parties. This "Lease", dated as of the 7th day of September, 2016, is made by and between **PFF Main Street Chicago LLC**, a Colorado limited liability company (the "Landlord") and **All Blue Restaurant Inc., an Illinois corporation** (the "Tenant").

2. Premises. Landlord does hereby lease to Tenant and Tenant does hereby lease from Landlord that certain space (the "Premises") containing approximately 3,090 square feet of floor area. The location of the Premises is crosshatched in red on Exhibit "A" attached hereto and incorporated by reference herein. The Premises are located at 2950 Finley Road, Downers Grove, Illinois and are part of a larger shopping center known as **Main Street Square Shopping Center**. Said shopping center and the land on which it is constructed are sometimes collectively referred to herein as the "Shopping Center". This Lease is subject to the terms, covenants and conditions herein set forth and Tenant covenants as a material part of the consideration for this Lease to keep and perform each and all of said terms, covenants and conditions by it to be kept and performed.

3. Use. Tenant and all subtenants or assignees shall use the Premises for the operation of a sit down and carry out Sushi restaurant and related uses. Tenant and all permitted subtenants or assignees shall not use or permit the Premises to be used for any other purpose. The term "Permitted Use" means a use of the Premises that is allowed by the foregoing provisions of this Section 3. Upon signing the Lease but prior to the Premises turnover to Tenant, the Tenant shall be permitted to enter the Premises for the limited purpose of measuring the Premises in furtherance of Tenant's Work. If Tenant is open to the general public and operating its business as a sit down or carry out Sushi restaurant, Landlord agrees that it will not lease or sublease other space in the Shopping Center to any tenant that operates a sit down or carry out establishment that derives more than 1/3 of its gross revenue from the sale of sushi. This restriction shall not apply to a sublease by a tenant existing as of the date of this Lease, or a successor or assign of such existing tenant, whether such tenant, successor or assign sells sushi as of the date of the Lease or changes to a concept involving the sale of sushi after the date of this Lease.

4. Term.

4.A. The Lease Term shall be ten (10) years ("Lease Term"), commencing on the Lease Commencement Date (as hereinafter defined).

4.B. Upon execution of this Lease, Landlord shall deliver possession of the Premises to Tenant in its current "as is" condition. The Lease Commencement Date shall be the date possession of the Premises is delivered to Tenant.

4.C. Tenant will be applying for a liquor license as a restaurant (a "Liquor License") with Downers Grove in furtherance of the Permitted Use. Upon signing the Lease Tenant will work diligently to obtain the Liquor License. If Tenant fails to obtain the Liquor License by November 1, 2016, the Tenant at its option may terminate this Lease by providing written notice to Landlord no later than November 1, 2016, whereupon the Lease shall be of no further force and effect and the Security Deposit shall be returned to Tenant. Notwithstanding the foregoing sentence, upon termination of this Lease pursuant to the terms of this Section 4.C. Tenant shall remain obligated to (i) restore the Premises to the same condition as existed on the Lease Commencement Date, (ii) comply with the provisions of Section 13 so that the Premises and the Shopping Center are free from any liens arising out of work performed, materials furnished or obligations incurred by or on behalf of Tenant, and (iii) indemnify and hold harmless Landlord and its agents, members and employees from and against any and all claims arising from Tenant's use of the Premises.

COMMENCEMENT DATE MEMORANDUM

This Commencement Date Memorandum ("Memorandum") is executed this 8th day of December, 2016, by **PFF Main Street Chicago, LLC**, a Colorado Limited Liability Company ("Landlord") and **All Blue Restaurant Inc.**, an Illinois corporation ("Tenant") with respect to the Lease Agreement ("Lease") dated September 7, 2016 for that certain space containing approximately 3,090 square feet of floor area, commonly known as **2950 Finley Road, Downers Grove, Illinois** ("Premises") and is part of a larger shopping center known as Main Street Square Shopping Center. Terms used in this Memorandum shall have the meaning given herein, and if they are not defined herein they shall have the meaning given in the Lease.

WHEREAS, pursuant to Section 5 of the Lease, the parties desire to confirm certain provisions of the Lease, and

WHEREAS, the parties desire that the matters set forth herein be conclusive and binding on the parties.

NOW THEREFORE, for good and valuable consideration, the receipt and sufficiency of which is hereby acknowledged, the parties agree as follows.

1. The Tenant has accepted possession of the Premises pursuant to Section 4.B and Section 4.C of the Lease on **September 7, 2016**.

2. The **Lease Commencement Date** is agreed to be **January 1, 2017**.

3. The **Lease Expiration Date** is agreed and deemed to be 11:59 p.m., **December 31, 2026**, unless extended by Tenant pursuant to an Extension Option as provided in the Lease, or unless sooner terminated, as provided therein.

4. The **Rent Commencement Date** begins on the earlier of **(a) the date Tenant opens for business at the Premises or (b) May 1, 2017** and continues the first day of each month thereafter for the remainder of the Lease Term.

5. Tenant's rentable area is approximately 3,090 square feet, and Tenant agrees to not contest such calculation.

6. Except as may be amended herein, all terms and conditions of the Lease shall continue in full force and effect, and are hereby republished and reaffirmed in their entirety.

7. This Memorandum shall be binding upon and be relied upon by the parties hereto and their respective legal representatives, successors and assigns.

IN WITNESS, WHEREOF, the parties have executed this Memorandum as of the date and year first above written.

All Blue Rotary Sushi

DRAFT

Appetizer	Price

Miso Soup 1.5

A flavorful broth made with smooth soybean paste, sweet mirin, and dashi. Served with cubed tofu, wakame seaweed, and scallions.

Edamame 2.5

Steamed soy beans in the pod, seasoned with sea salt.

Agedashi Tofu (3 pcs) 4

Lightly battered and fried tofu served in a dashi broth. Garnished with scallions and dried seaweed.

Eggplant Tempura 4.5

A mix of tempura-battered eggplants fried to crispy perfection. Served with dashi dipping sauce.

Gyoza (5 pcs) 4.5

Pan-seared pork dumplings served with a ponzu dipping sauce.(Also available as steamed or deepdried upon request)

Stuffed Jalapeno (2pcs)

(Flash-fried Jalapenos, filled with cream cheese and choice of crab meat or spicy tuna, topped with eel sauce)

Fried Shumai (8pcs) 5

Deep-fried shrimp dumplings drizzled with sweet soy sauce and our spicy house mayo.

Steamed Shumai (8pcs) 5

Steamed shrimp dumplings served with a ponzu

Fried Calamari 5

Calamari rings lightly fried in karaage batter. Served with lemon and house mayo.

Spicy Tuna Volcano 5.5

Spicy tuna tarter on top of fried rice.

Shrimp Tempura Mix 6.5

A mix of tempura-battered shrimp and vegetables fried to crispy perfection. Served with dashi dipping sauce.

Soft Shell Crab 7.5

Crunch soft shell crab deep-fried, served with ponzu sauce.

Salad.	**Price**

House Salad 2.5

Lettuce greens topped with tomato, carrots, and cucumber, served with our house ginger dressing.

Seaweed Salad 3.5

Seaweed tossed with sesame oil, sesame seeds, and a hint of red pepper, served over fresh sliced cucumbers.

Spicy Crab Salad 3.5

Shredded imitation crab meat and cucumber topped with masago and tempura flakes. Drizzled with our house spicy mayo.

Spicy Squid Salad 4.5

A mix of squid, bamboo shoots, and seaweed dressed with hot chill oil, garnished with sesame seeds and served on a bed of greens.

Chuka Idako Salad 5.5

Tender chukka-marinated baby octopus over sliced cucumbers and lettuce greens, dressed with Yuzu sauce and sesame seeds

Tuna Tataki Salad 9.50

Fresh sliced ahi tuna seared with spices and served on a bed of fresh greens with wasabi ginger soy sauce

Sashimi	**Pirce**
Tako (octopus)	4.5
Zumi Dai (Red snapper)	4.5
Hokkigai (Giant surf clam)	4.5
Hotate (Scallop)	6.5
Maguro (Tuna)	6.5
Sake (Norwegian salmon)	6.5
Escolar (Super white tuna)	6.5
Hamachi (Yellowtail Sake)	6.5
Harasu (Fatty salmon belly)	7

Nigiri	**Price**
Inari Nigiri	1.5

A sweet, fried tofu pouch filled with sushi rice

Kanikama Nigiri	1.5

Imitation crab meat fastened with a strip of seaweed

Tamago Nigiri	1.5

Japanese sweet omelet

Saba Nigiri	1.5

Pickled mackerel

Ika Nigiri	2.5

Seared squid dressed with yuzu

Hokkigai Nigiri	2.5

Giant surf clam

Rolls	Price

California Masago Maki 2.5

Crab meat, cucumber, and avocado, covered with masago.

Spicy Tuna Maki 2.5

Tuna mixed with spicy mayo, chili oil, and garnished with sesame seeds.

Boston Maki 2.5

Tuna, avocado, and cucumber. Garnished with sesame seeds.

Alaskan Maki 2.5

Fresh salmon, avocado, and cucumber, garnished with sesame seeds.

California Maki 2.5

Crab meat, cucumber, and avocado, sprinkled with sesame seeds.

Spicy Crab Maki 2.5

Crab meat mixed with spicy mayo, masago, and tempura flakes. Garnished with sesame seeds.

Philadelphia Maki 2.5

Smoked salmon, avocado, and cream cheese, topped with sesame seeds.

American Idol Maki (5 pcs) 5.5

Get ready to hit the right notes with this maki! Shrimp tempura, crab meat, cream cheese, avocado, and oshinko covered with tempura flakes and drizzled with unagi sauce, wasabi mayo, and spicy mayo.

East Coast (4 pcs) 5.5

Shrimp tempura, avocado, and cucumber topped with crab meat, wasabi mayo, and unagi sauce.

Shrimp Tempura Maki (5 pcs) 5.5

Shrimp tempura, cucumber, and lettuce, dressed with house mayo, unagi sauce, and sesame seeds.

Wild Wild Maki (4pcs) 5.5

Take a ride on the wild side with this sweet and sassy maki. Spicy super white tuna and tempura flakes are topped with spicy crabmeat, sliced strawberries, and house-made mango sauce.

Red Dragon Maki (4 pcs) 5.5

Spicy tuna and avocado are topped with fresh tuna, spicy mayo, and red tobiko.

Spider Cheese Maki (4 pcs) 5.5

Soft shell crab, lettuce, and cucumber, topped with American cheese, masago, mayo, and unagi sauce.

Grenade Maki (5 pcs) 6

This bold maki is exploding with flavour! Tempurafried maki packed with crab meat, white fish, jalapeno, avocado, and cream cheese. Drizzled with mango sauce.

Spider Maki (5 pcs) 6

This maki with soft shell crab, avocado, cucumber, and lettuce, topped with house mayo and unagi sauce, is sure to catch you in its tasty web

More....

Udon	**Price**
Nabeyaki Udon	8.5

Prepared hot pot-style, this hearty noodle soup is topped with chicken, shrimp tempura, crabmeat, lettuce, carrots shiitake mushroom, and a poached egg.

Tempura Udon 7.5

A satisfying noodle soup with simple garnishes of wakame seaweed, scallions, and kamaboko(fish cake), served with a shrimp and vegetable tempura mix.

Ramen

Tonkotsu Ramen	10.5
Tempura Ramen	10.5
Miso Ramen	10.5

Desserts	Price

California Cheesecake 2.5

Original cheesecake with a graham cracker crust.

Green Tea Cheesecake 2.5

A subtle hint of matcha green tea brings a new dimension to the rich cheesecake.

Mocha Cheesecake 2.5

A smooth cheesecake infused with chocolaty coffee flavor.

White Chocolate Raspberry Cheesecake 2.5

Creamy white chocolate cheesecake with swirls of tart raspberry.

Mochi Ice Cream (2 pcs) 3.5

Delicious ice cream wrapped in a delicately chewy rice dough. Topped with whipped cream. Choose from chocolate, green tea, mango, red bean, strawberry, or vanilla.

Coconut Pudding 3.5

Studded with bits of coconut jelly. Served with cream.

Mango Pudding 3.5

Studded with diced mango. Served with cream.

ALL BLUE ROTARY SUSHI

2950 Finley Road

Downers Grove

Hours of operation

Mon-Thru	**11:30AM-2:30PM, 5:00PM-9:30PM**
Friday	**11:30AM-2:30PM, 5:00PM-10:00PM**
Sat	**11:30AM-10:00PM**
Sun	**12:00PM-9:00PM**

General Guidelines

- All employees must have a valid identification to prove their age in order to serve alcohol.
- Alcohol can be served **only** by employees who are over **21** years old.
- Any employee who are under **21** years old cannot serve **any** alcohol to **anyone** unless it is rung up by an employee of legal age over **21** years old.
- If in doubt about a customer's age, **always request** for proof of age identification. (Valid ID) from anyone appearing under 40.
- All employees have the legal right to refuse to sell alcoholic beverages to anyone who is unable to present **legal identification** or who are **intoxicated** by alcohol.
- Employees who are under the age of 21 should be watched carefully for anything associated with Liquor.
- Uses signs to reminder customers and employees
    1. "You must be over **21** to serve and purchase liquor."
    2. "We will not serve any alcoholic beverages to **minors** or **intoxicated customers**."
- Advise employees they are subject to fines should they violate provisions of the Ordinance.

Training:

Employees will be required to obtain certified training per Section 3-33.3 of the Downers Grove Municipal Code.

- Knowing sellers/serves responsibilities and liabilities.

- Protect the public safety
- Have to refresh the importance of public safety and responsible alcohol serving.

Staff and management responsibilities

Servers

- Protect the public
- Know State and local Liquor laws and legal responsibilities of serving alcohol
- Protect yourself and your establishment from liability
- Request identification with any doubt
- Never serve to minor or intoxicated guests
- Give last call of ½ hour prior to closing
- Recognize signs of intoxication
- No adults shall be sharing drinks with minors
- Have Basset or Tips certification upon hire

Management

- Ensure employee comprehension of liquor handling policies.
- Distribution of policy manual to employees upon hire.
- Provide guidance on proper liquor service.
- Advise employees of local liquor codes.
- Provide employee with evaluation of work.
- Provide appropriate training.

- Call cab for intoxicated guests.

Responsibilities to the customers

We take care our people, we take care public safety. Our company should have responsibilities to all our customers and make sure we treat everyone the same. We certainly don't want anything happen to our customers or to anyone who has alcohol consumptions in our restaurant. We certainly do not want customers to drive home if they have too much to drink or appear intoxicated.

If you think a customer has enough drinks and should not be served anymore, please advise the manager immediately to prevent further problems and to cut off service.

The company should treat everyone not only as customer, but also as human being. Life does matter to anyone and we have to make sure we have done all we could to protect our customer and public safety. Therefore, servers and management should aware of any signs of intoxication or change in behavior.

Monitor customers **Before** anything bad happens, not **After**.

Local Ordinances You Should Know

Hours of business (section 3-31)

Licensees may sell or offer for sale alcoholic liquor between the following hours.

Monday through Thursday	8:00 am to 1:00 am the following day
Friday and Saturday	8:00 am to 2:00 am the following day
Sunday	9:00 am to 1:00 am the following day
New Year's Eve	8:00 am to 2:00 am the following day
St. Patrick's Day	8:00 am to 2:00 am the following day
Thanksgiving Eve	8:00 am to 2:00 am the following day

Employment of Underage Persons (section 3-28)

No employee under the age of 21 is permitted to attend bar; draw, pour or mix any alcoholic beverages or take the initial order from any patron for alcoholic beverages. Someone over 21 must do the initial carding or make the determination if the patron needs to be carded and are of legal age to drink. Employees must be **at least 19 years of age** to serve as waiters or waitresses for the purpose of serving alcoholic beverages.

Waring to Servers & Sellers of Alcoholic Liquor (section 3.27)

If you sell, give or deliver alcoholic liquor to a person under twenty-one years of age, you are subject to a minimum fine of $500.00 under Section 1-16 of the Downers Grove Municipal Code. Official photo identification should be requested from patrons to prove age before a purchase.

Bottle Service (section 3.33.1)

Do not sell more than one drink of alcoholic liquor at a time per person. Offer for sale of distilled spirits are prohibited. Containers shall not exceed sixty-four (64) ounces of beer; 750ml of wine.

Mandatory certified training (section 3.33.3)

Every employee who serves, sells or distributes alcoholic liquor shall successfully complete a certified training program and maintain a current effective certification from said program. On-premise servers must renew their certification every three (3) years. Certificate(s) shall be made available upon the licensed premises for inspection by the Village.

Alcohol Awareness Programs

Control Buys

The Police Department periodically conducts tests on establishments to determine if they are serving alcohol to minors. An under 21 years old is sent into each establishment to attempt to purchase liquor, at minimum, two times per year. The server/seller is subject to an administrative citation ($500) and the establishment is subject to suspension, revocation and /or fines up to $15,000 and disciplinary hearing costs of up to $1,000.

Employees must request valid ID from anyone appearing under age of 40. If anyone sells alcoholic product to a minor, you will lose your job permanently.

Display of License

Every licensee is required to display **both state and local liquor licenses in a conspicuous place at all time**

Warning Signs

Warning: under age of twenty-one years old purchase any alcoholic liquor will be subject to a fine of up to $750.00 under the Downers Grove Municipal Code.

Official photo identification will be required to prove age before purchase.

HANDLING INTOXICATED INDIVUDUALS

Observation: look for signs of intoxication

- Trouble opening or walking through the door.
- Any signs of illness or fatigue.
- Any signs of customer have already consumed alcohol. (bloodshot eye, alcohol on breath.)
- Trouble retrieving money.

Obvious behavior clues

- Inhibition become relaxed.
- Judgment become impaired.
- Reaction slow down.
- Coordination is affected.

Change in behavior

- Loud speech
- Argumentative
- Unable to sit on chair
- Carelessness with money
- Annoying other customers

Handling intoxicated

Sometimes a patron who has been denied a sale does not cooperate. At this point, removal of the guest from the premises is necessary, keeping in mind that his or her safety is still your responsibility. If a patron is so intoxicated that he or she is sick or unable to walk home, **DON'T LEAVE THAT PATRON ALONE. Contact the police department immediately.**

If removal of an intoxicated patron has become necessary, it should be done as quickly as possible and with the least amount of force. Using unreasonable force may result in injury and subsequent criminal or civil action. If there is the chance of a violent reaction from a patron, call the police.

Refuse a sale

- Tell customer you can't sell anymore when it's necessary.
- Slowing someone down (use the SET technique, Sober, Enough, Too much.)

- Verify your observations
- Be non-judgmental and non-threatening
- Remove alcohol from the table
- Offer solutions
- Be firm
- Communicate your actions
- Be prepared to back up your actions
- Record the incident (see attached incident report)

Safety Drinking

Safe limits of Alcohol Consumption First hour:

Small person 1-2 drinks

Medium person 2-3 drinks

Large person 3-4 drinks

Subsequent hours:

ONE dink per hour for each person, regardless of body size.

0.08 is the Illinois Blood Alcohol Content (BAC) limit. Any person driving in the State of Illinois with a BAC of 0.08 or more risks being charged with Driving Under the Influence (DUI)

INCIDENT REPORT

Date of incident: ___/___/___ Time of incident: _____pm (or) _____am Type:_____

Name(s) of person(s) involved in incident: (indicate telephone numbers if possible)

_____

_____

_____

Name(s) and telephone number(s) of bartender(s) and wait staff on duty:

_____

_____

_____

Name(s) and telephone number(s) of witnesses:

_____

_____

_____

How many drinks had been served to the person(s) involved?

_____

_____

Did they appear intoxicated? __ Yes __ No If yes, describe: _____

_____

_____

Was anyone injured? __ Yes __ No If yes, describe:_____

_____

_____

Explain, in detail, what occurred: (use back of this page if necessary)

_____

_____

_____

_____

_____

_____

_____

_____

_____

Name of person completing incident report:

_____

Date report completed: _____Position:_____

ACKNOWLEDGMENT FORM

Employee Name _____

Address _____

Telephone Number _____

Date of Birth _____ Place of Birth _____

Employee Classification _____

I, the undersigned, have read my employers Liquor License Guidelines and acknowledge being advised of the Downers Grove Municipal Code, Chapter 3, specifically Section 3-25, which deals with the sale of alcoholic beverages to minors, etc., and agree to comply with its specifications.

I acknowledge that I personally have the discretionary right to refuse sales of alcoholic beverages to anyone I feel is underage or intoxicated, and I, therefore, accept full responsibility for my actions.

As of today, **I am at least 21 years of age** and understand that I may take orders for alcoholic beverages, as well as serve/sell the product to customers for on premise consumption and ring up sales for off-premise consumption, only after determining that person placing the order is of legal drinking age - 21 years of age or older. I have read and understand the I.D. guidelines as outlined in the Downers Grove Liquor License Guidelines.

_____ _____

Signature Date

OR

As of today, **I am at least 19 years of age** and understand that I may serve alcoholic beverages to customers for consumption on the premises only, after another employee at my place of employment (over the age of 21) determines that person placing the order is of legal drinking age - 21 years of age or older. I understand that I may not attend bar; draw, pour or mix any alcoholic beverages. I understand that I may not register (ring up) by mechanical means the sale of alcoholic liquor at any time at an off-premise licensed establishment. I have read and understand the I.D. guidelines as outlined in the Downers Grove Liquor License Guidelines.

_____ _____

Signature Date

Carding check

Age requirement

The minimum age requirement for purchase alcoholic beverage in all states is 21 years of age. (Review ID from anyone appearing **under 40**)

Checking ID's

No Vertical ID Accepted!!!

Employees must check ID in order to serve customer alcoholic beverages.

- Date of Birth
- Picture (look at both photo on the ID and the person presenting it)
- Expiration Date
- Physical description
    1. Height
    2. Weight
    3. Eye and hair color

Acceptable Forms of Identification

- Valid Illinois Driver's License (primary)
- Valid State of Illinois Identification Card
- Valid Out-of-State Driver's License*
- Out-of-State Identification Card* (* always use ID checking guide to ensure the authenticity of any out of state identification)
- Valid Passport (with photo)
- No vertical IDs. (under 21 licenses)

See Attached Samples

DRIVER SERVICES

Driver's License/State ID Card Central Issuance

A significant change will soon take place at the Secretary of State's office. The change will improve upon the design and issuing process of Illinois' driver's licenses/ID cards.

Applicants visiting Driver Services facilities will no longer be issued a new permanent DL/ID card at the end of the application process. Instead, they will leave the facility with a temporary secure paper driver's license, which is valid for 45 days and will serve as their DL/ID for driving purposes and proof of identification. For air travel, the U.S. Department of Homeland Security (DHS) states that it will accept the temporary document in conjunction with the old DL/ID to board an aircraft until the permanent card arrives in the mail. Therefore, the facility employee will return the old DL/ID card back to the applicant after punching a hole in it.

Meanwhile, the applicant's information will be sent to a centralized, secure facility in Illinois. After fraud checks have been conducted to ensure the applicant's identity, a higher quality, more secure DL/ID will be printed and sent via U.S. mail within 15 business days to the applicant's address.

This new process, central issuance, meets REAL ID requirements mandated by DHS. As a result, these changes are necessary for Illinois to move closer to achieving full REAL ID compliance. Illinois is not the first state to transition to central issuance. In fact, 39 other states have already done so. This includes heavily populated states like California, Texas, New York and Florida – as well as Illinois' neighboring states.

Also, central issuance allows better identity theft prevention by allowing the office to investigate possible fraud before applicants receive their DL/ID. In addition, the design of the DL/ID card has been upgraded with important features that over-the-counter technology simply cannot produce.

The transition to central issuance will take place in phases. Beginning May 17, 2016, Safe Driver Renewal applicants will receive by mail their new driver's license with the upgraded security features. Beginning in late June 2016, through a gradual rollout, Driver Services facilities throughout the state will implement central issuance with the new card design. By the end of July 2016, all Driver Services facilities will have transitioned to central issuance.

NOTE: The temporary DL/ID is not acceptable as proof of identity for a Social Security Number replacement card. If you plan to request a Social Security Number replacement card, please wait for your permanent driver license or ID card to arrive in the mail before visiting a Social Security office.

Quick Links

- Address Change
- Central Issuance Brochure
- Central Issuance Brochure - Spanish
- Check Status of Your Permanent DL/State ID
- Driver's License/State ID Card Information
- FAQs
- Jesse White Announces Security Upgrades to Driver's License/ID Card - video
- News Release

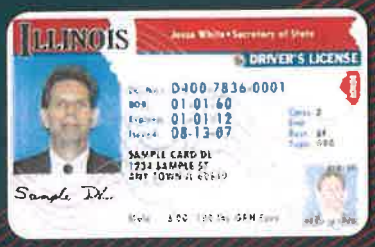
Video

You may download a copy of the above video by right-clicking on this link and selecting the "Save Link/Target As" option.

ILLINOIS

NEW DRIVER'S LICENSE/ID CARD DESIGN

Under 21 Driver's License



Driver's License

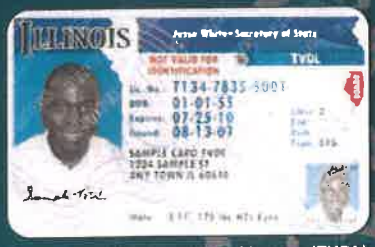
Under 21 ID Card

ID Card

Under 21 Commercial Driver's License

Commercial Driver's License (CDL)

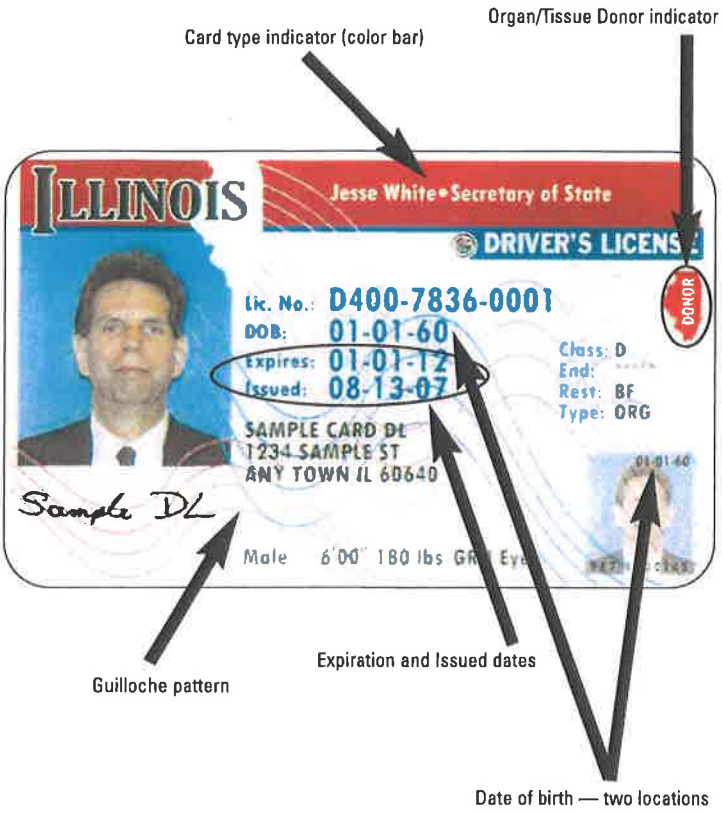
Under 21 Temporary Visitor Driver's License (TVDL)



Temporary Visitor Driver's License (TVDL)

Illinois Secretary of State Jesse White

Driver's License/ID Card Security Features



Driver's License Features

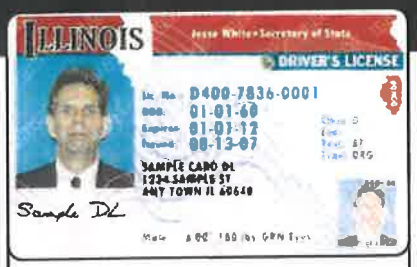
- Card type indicator
  Red — Driver's License and CDL
  Green — ID Card
  Purple — TVDL
- Guilloche pattern in background
- Date of birth in two locations
- Ghost image of photo
- Organ/Tissue Donor indicator
- UV, hologram, microtext and more

Additional Features — Under 21 Driver's License

- All security features listed above
- Under 21/18 dates
- Vertical design

Valid Over 21 Driver's Licenses/ID Cards

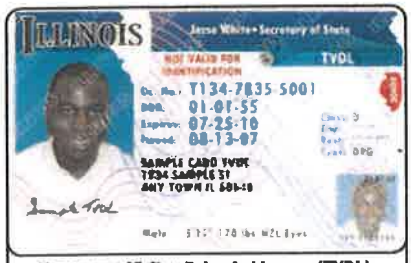
NEW
to be phased in Fall 2007



Driver's License, issuance phased in Fall 2007

ID card, Issuance phased in Fall 2007

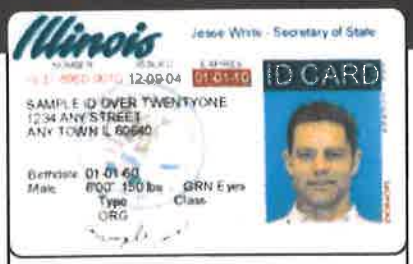
CDL, issuance phased in Fall 2007



Temporary Visitor Driver's License (TVDL), issuance phased in Fall 2007

OLD
to be phased out upon individual expiration dates

Driver's License



ID card

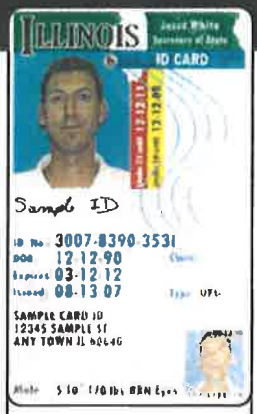
CDL

TVDL

Valid Under 21 Driver's Licenses/ID Cards

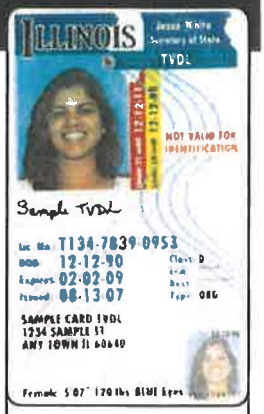
NEW
to be phased in Fall 2007

Under 21 Driver's License, issuance phased in Fall 2007



Under 21 ID card, issuance phased in Fall 2007

Under 21 CDL, issuance phased in Fall 2007



Under 21 TVDL, issuance phased in Fall 2007

OLD
to be phased out upon individual expiration dates

Under 21 Driver's License, Issuance began 1/1/05

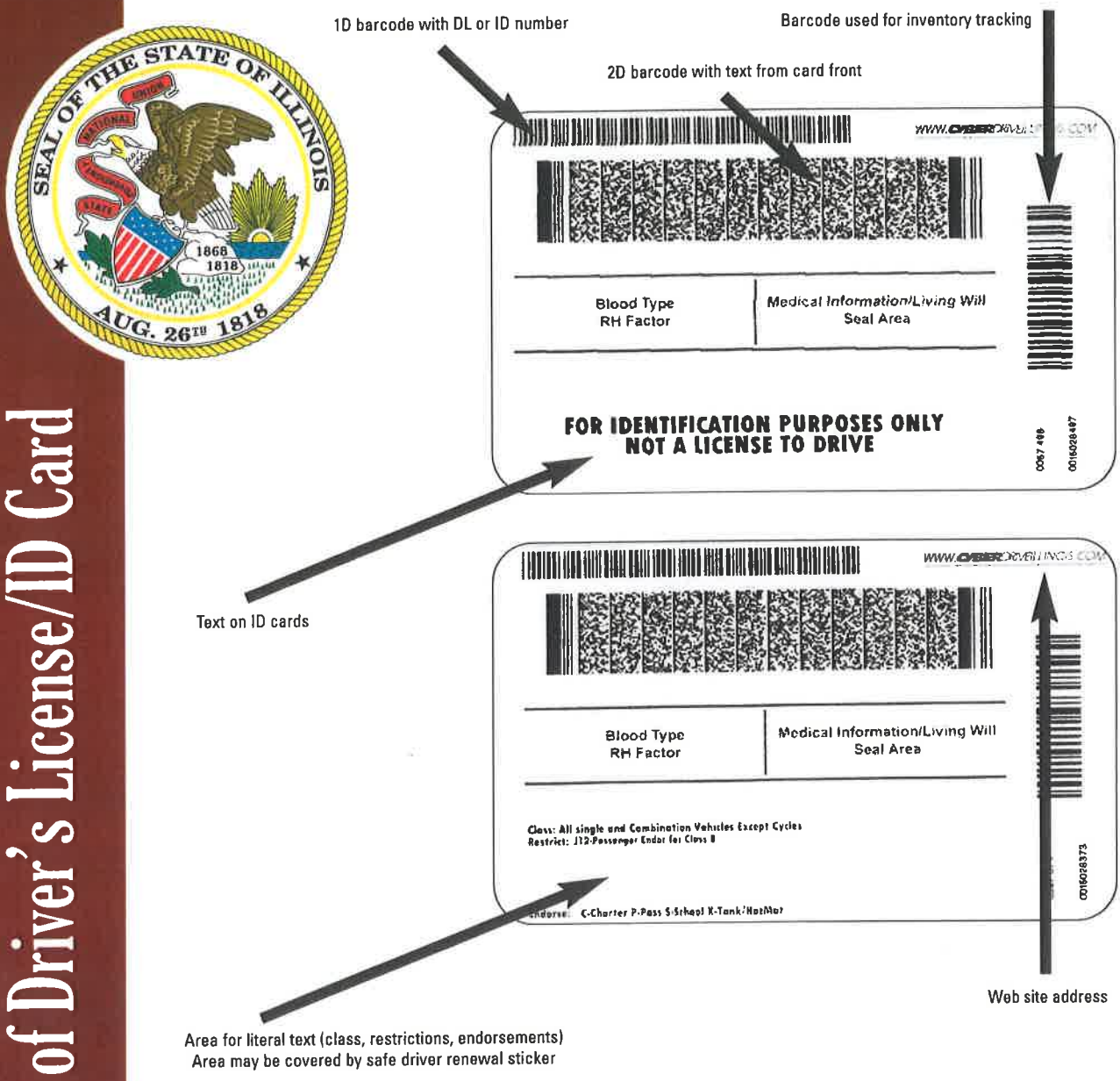
Under 21 ID Card, Issuance began 1/1/05

Under 21 CDL, Issuance began 1/1/05

Under 21 TVDL, Issuance began 1/1/05

Under 21 Driver's License Style, 12/30/02-12/31/04

Features on Back of Driver's License/ID Card



Features on Back of Driver's License and ID Cards

- Existing medical information areas relocated
- Existing 2D and 1D barcodes relocated
- New 1D barcode for internal materials tracking
- Web Site address — www.cyberdriveillinois.com
- New text on ID cards (Not for driving purposes)
- Organ Donor signature area no longer needed due to new Organ/Tissue Donor Registry (witnesses or family consent no longer necessary)

FAQs on "happy hour" changes

Below are some frequently asked questions regarding
***Public Act 99-0046** which went into effect on **July 15, 2015**:*

Illinois Liquor Control Commission

Q. Will I be able to offer "happy hour" specials by temporarily reducing the price of drinks at my establishment?

A: **Yes.** This legislation permits licensees to offer discounted drinks for up to **4 hours per day,** and not more than **15 hours per week.** The specified drink promotional period does not have to be for 4 consecutive hours.

Q: What are the additional rules and restrictions on price reductions?

A: Licensees must adhere to the following stipulations on price reductions on drinks:

- Licensee must give notice of the discount of alcohol drinks on the licensee's premises or on their website **7 days prior to the specified drink promotion period.**
- Licensee shall not offer a specified drink promotion period between the hours of **10:00 p.m. and the licensed premise's closing hour.**
- Licensee shall not change the price of an alcoholic drink during a single drink promotion period.

Q: When can I start reducing prices as part of happy hour?

A: No earlier than 7 days after the license holder has given notice of the discount of alcohol drinks at its licensed location or on its website.

Q: Can I provide unlimited drinks for a single price?

A: No. Drink limits are required unless the drinks are part of a meal/party package or private function.

Q: Am I allowed to sell "meal packages" with food and alcohol? What does that entail?

A: **Yes.** "Meal package" means a food & beverage package, which may or may not include entertainment, where the service of alcoholic liquor is an accompaniment to the food, including, but not limited to: a **meal, tour, tasting, or any combination thereof for a fixed price by a retail licensee** or any other licensee operating within a sports facility, restaurant, winery, brewery, or distillery.

Q: Is there a limit on the number of drinks which may be served with a meal package?

A: No. There is no limit to the number of drinks included with a meal package.

Q: What is considered "food" for purposes of a meal package?

A: Any food, including snacks and other so-called "finger food," that is available on the licensed premises as long as the food and alcoholic drinks are sold as a package for a fixed price.

Q: Am I allowed to sell "party packages," such as wristband deals for a private event? What are the regulations?

A: **Yes.** "Party package" means a private party, function, or event for a specific social or business occasion, either arranged by invitation or reservation for a defined number of individuals, that is **not open to the general public and where attendees are served both food and alcohol for a fixed price in a DEDICATED EVENT space.** In order to sell a party package, a business must:

- Offer food in the dedicated event space.
- Limit the party package to no more than 3 hours.
- Distribute wristbands, lanyards, or shirts that designate party package attendees.
- Exclude individuals not participating in the party package from the dedicated event space.

cont'd. on page 2

Q: Is there a limit on the number of drinks which may be served with a party package?

A: No. There is no limit on the number of drinks allowed to be included with a party package.

Q: What is considered "food" for purposes of a party package?

A: Any food, including snacks and other so-called "finger food," that is available on the licensed premises.

Q: Private functions as defined in the Liquor Control Act (235 ILCS 5/1-3.36) have always been an exception to the prohibition on unlimited drinks; are private functions now limited to 3 hours?

A: No. Private functions such as weddings, private parties, fund-raising functions, etc., where "guests in attendance are served in a room or rooms designated and used exclusively for the private party, function or event" (235 ILCS 5/1-3.36) are not subjected to a time limit.

Q: How can alcoholic drinks be sold and served to a customer?

A:
1) You may serve two or more drinks to one customer at one time;
2) You may not sell two or more drinks for the price of one drink;
3) You must increase the price of a drink proportionately to an increase in the volume of the same drink (Example: The price of a 24 ounce draft of Brand X beer must cost twice as much as a 12 ounce draft of Brand X beer).

Q: Can I sell or serve a pitcher, bottle, carafe, bucket, flight, or similar container to one person?

A: Yes.

Q: How does proportionate pricing apply to prices of a pitcher, bottle, carafe, bucket, flight, or similar container?

A: Proportionate pricing applies to individual drinks, not to pitchers, bottles, carafes, buckets, flight or similar containers. As long as a price reduction is not equal to selling 2 or more alcoholic drinks for the price of one, a retailer is free to set any price for a pitcher, bottle, carafe, bucket, flight or similar container.

Q: Can I permit or encourage drinking games or contests at my licensed premises?

A: No.

Q: Can I still offer daily drink specials?

A: Yes, as long as the price of the drink special is listed on the mandatory schedule of drink prices.

Q: May I advertise happy hour, meal packages, and party packages?

A: Yes. Events permitted under the Liquor Control Act may be legally advertised.

Q. May I advertise events and drink specials permitted under the Happy Hour law on social media?

A: Yes. Social media advertising is allowed.

Q. Where can I learn more about "infusions" and its legality in Illinois?

A: For FAQ's on this subject, **please see the following page.**

Q. Does the new law mandate that all servers in Illinois be trained and certified every three years?

A: Yes. All alcohol servers and those checking ID's for alcohol service in on-premise establishments (ie, bars, restaurants, banquet halls) will be required to successfully complete BASSET every three years. The mandate takes effect by a pre-determined date cited in the law. **See page 4 for the schedule.**

FAQs on "infusions"

Below are frequently asked questions regarding the legality of "infusions" as cited in ***Public Act 99-0046*** *which went into effect on* ***July 15, 2015****:*

Illinois Liquor Control Commission

Q: What is an infusion?

A: An infusion is a spirit where ingredients, including, but not limited to, fruits, spices, or nuts, are added to naturally infuse flavor into the spirit.

Q: Can I sell infusions?

A: Yes.

Q: What are the rules and regulations for selling infusions?

A: The infusion may be aged for up to 14 days. After aging, it may be served to customers for up to 21 days. A label is required indicating the production date, the base spirit of the infusion, the date the infusion will finish aging, and the date which the infusion must be destroyed.

Q: How is an infusion different than a mixed drink or pre-mix like a margarita?

A. Infusions are not intended for immediate consumption. Mixed drinks and pre-mixes are intended for immediate consumption.

Q. Do rules differ for pre-mixes like a margarita?

A. Yes. All pre-mix dispensing containers or systems must be drained, contents disposed of, and thoroughly cleaned at least once every week. A record shall be kept on the premises as to the dates the cleaning was done, signed by the person who actually performed the cleaning. ILCC Rule and Regulation 100.160(e).

Q. Is sangria an infusion?

A. No. The base ingredient of sangria is wine not spirits. Therefore, sangria is not an infusion and is regulated according to the pre-mix rules.

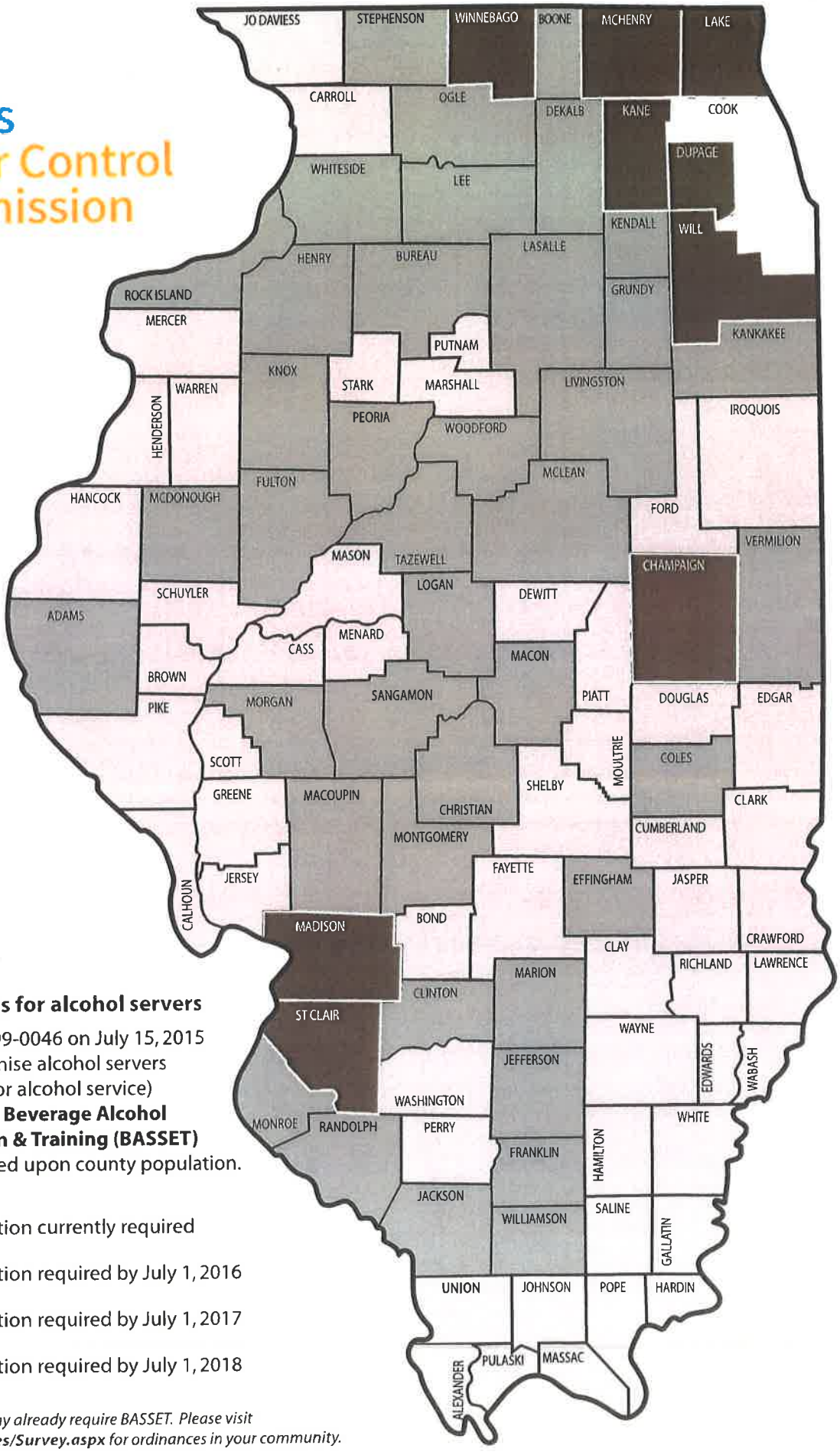
Q. Does the Illinois Liquor Control Commission regulate the sales or service of the non-beverage byproducts of an infusion (i.e. fruit saturated with alcoholic liquor).

A. No. The Illinois Liquor Control Commission solely regulates items which "are capable of being consumed as a beverage by a human being." 235 ILCS 5/1-3.05. Infusion byproducts that are sold or served as food items are regulated by local food ordinances and the Illinois Food, Drug and Cosmetic Act (420 ILCS 620/).

Q. Can I sell infusions to go?

A. No. Infusions can only be served and consumed on the licensed premises.

Illinois Liquor Control Commission



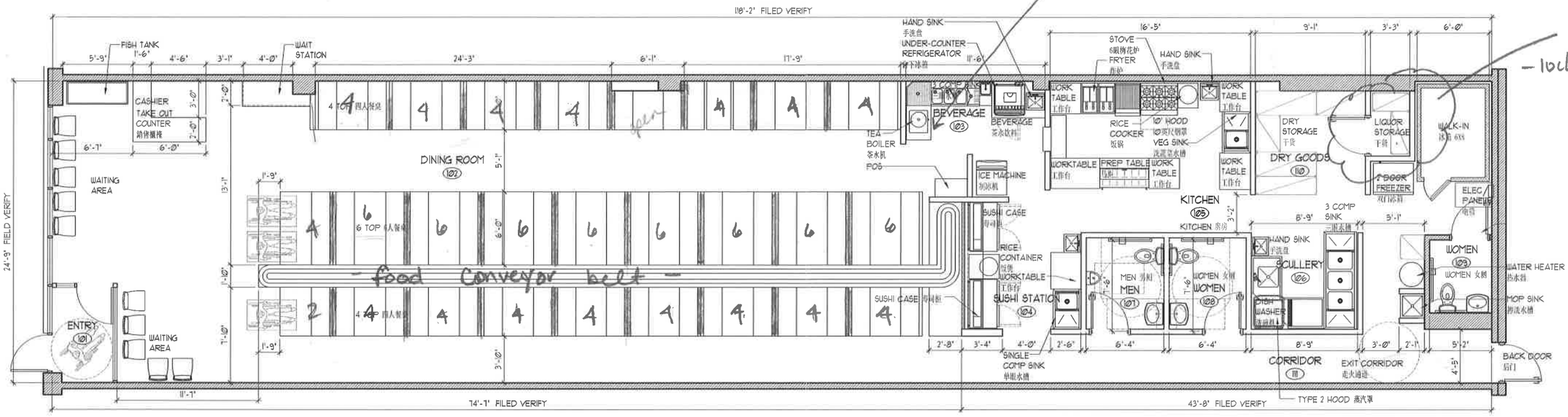
BASSET
We Serve Responsibly
BEVERAGE ALCOHOL SELLERS & SERVERS EDUCATION AND TRAINING
ILLINOIS LIQUOR CONTROL COMMISSION

Required training dates for alcohol servers

The signing of Public Act 99-0046 on July 15, 2015 requires all Illinois on-premise alcohol servers (and those checking ID's for alcohol service) to successfully complete a **Beverage Alcohol Sellers/Servers Education & Training (BASSET)** class by a certain date based upon county population.

- BASSET certification currently required
- BASSET certification required by July 1, 2016
- BASSET certification required by July 1, 2017
- BASSET certification required by July 1, 2018

NOTE: Some local jurisdictions may already require BASSET. Please visit ***www.illinois.gov/ILCC/SitePages/Survey.aspx*** *for ordinances in your community.*



A FLOOR PLAN 1/4"= 1'-0" (N)

EXISTING WALL
NEW WALL

1 2-top = 2
16 4-top = 64
8 6-top = 48
114 dining seats
<No physical bar>

All Blue Robary Sushi
2950 Finley

OCCUPANCY INFORMATION				
OCCUPANCY TYPE: RESTAURANT				
NO.	DESCRIPTION	AREA	OCCUPANTS PER SQFT	OCCUPANTS
101	DINING ROOM BOOTH	480' L.F.	24" LINEAR PP	120 PEOPLE
TOTAL OCCUPANTS				--- OCCUPANTS

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RESTAURANT 2950 FINLEY ROAD, DOWNERS GROVE, ILLINOIS 60515

ISSUE	DATE	DESCRIPTION
1	09/30/16	ISSUED FOR REVIEW
2	10/04/16	ISSUED FOR REVIEW
3	10/05/16	ISSUED FOR REVIEW
4	10/09/16	ISSUED FOR REVIEW
5	10/09/16	ISSUED FOR REVIEW
6	10/10/16	ISSUED FOR REVIEW

FLOOR PLAN

OWNER: ALL BLUE RESTAURANT INC.
2950 FINLEY ROAD
Downers Grove, IL 60515
CONTACT: BIN YU P:718-200-0828
EMAIL: byu0407@gmail.com

ARCHITECT:
DEARBORN ARCHITECTS
1006 S. MICHIGAN, SUITE 700 CHICAGO, IL 60605
P: 312-939-3838 F: 614-559-0984
PROFESSIONAL DESIGN FIRM # 184-001977

SHEET NUMBER: A3