

**AGENDA
DOWNERS GROVE LIQUOR COMMISSION
MARCH 7, 2019
VILLAGE HALL COMMITTEE ROOM**

6:30 P.M.

- I Call to Order**

- II Roll Call**

- III Approval of Minutes of December 6, 2018 Liquor Commission Meeting**

- IV Application Hearing**

Cooper's Hawk Winery & Restaurant
1801 Butterfield Road
Class R-3/O

- V New Business**

- VI Old Business**

- VII Comments from the public**

- VIII Adjournment**

**DOWNERS GROVE LIQUOR COMMISSION
VILLAGE HALL COMMITTEE ROOM
801 BURLINGTON AVENUE**

DRAFT

Thursday, December 6, 2018

I. CALL TO ORDER

Chairman Strelau called the December 6, 2018 Liquor Commission meeting to order at 6:30 p.m.

II. ROLL CALL

PRESENT: Mr. Clary, Ms. Flanagan, Mr. Heafner, Mr. Jacobson, Mr. Krusenoski, Ms. Pietrucha, Chairman Strelau

ABSENT: None

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

OTHERS: Kelli Matus, Chris Matus, Nainesh Patel, Court Reporter

III. APPROVAL OF MINUTES

Chairman Strelau asked for approval of the minutes for the November 1, 2018 Liquor Commission meeting and asked members if there were any corrections, changes or additions.

Hearing no changes, corrections or additions, the November 1, 2018 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 next order of business is to conduct a public hearing for liquor license applications. 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 staff, 5) comments from the public, and 6) motion and finding by the Commission."

Carnivore & the Queen - 2241 Maple Avenue

Chairman Strelau stated that the first order of business was an application hearing for Carnivore & the Queen, LLC d/b/a Carnivore & the Queen located at 2241 Maple Avenue. She stated that the applicant was seeking a Class "R-1", full alcohol, 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.

Ms. Kelli Matus and Mr. Chris Matus were sworn in by the court reporter. Mr. & Mrs. Matus introduced themselves as co-owners and stated they were seeking a liquor license for the establishment.

Chairman Strelau asked the applicant to present its case.

Ms. Matus stated that they were seeking a license for their new restaurant which will be a Wisconsin supper club with a modern twist. She stated that they want to bring family back around the table. She stated that they will serve nostalgic American foods.

Chairman Strelau asked for comments from the commission.

Mr. Jacobson reviewed their materials and could not find whether they will be accepting the vertical ID. Ms. Matus replied no.

Mr. Jacobson asked how many patrons the restaurant will seat. Mr. Matus replied 51.

Mr. Jacobson asked how many employees they will have. Mr. Matus replied 8-10.

Mr. Jacobson asked if one or both of them will be present at all times. Mr. & Mrs. Matus replied yes.

Mr. Jacobson asked them to expand on their liquor handling experience. Ms. Matus replied that she has worked in the restaurant business behind the scene for years during college and while obtaining her culinary degree. Mr. Matus replied that he has 11 years of food and beverage experience with Hyatt Hotels and more recently Egg Harbor restaurant.

Mr. Krusenoski had no questions.

Mr. Heafner had no questions.

Ms. Flanagan had no questions.

Ms. Pietrucha noticed that they reside in Downers Grove and asked what made them chose this location. Mr. Matus replied that they have been looking for a location for the past three years. He added that they were looking for an establishment that was partially built out. He stated that the location is good as it will have transit traffic down from the Belmont station. He stated that there are a number of subdivisions in the area to support the location as well.

Ms. Pietrucha noticed that they have some locally brewed beer. She stated that alcohol will be a good part of the business and asked what percentage of alcohol sales they project. Mr. Matus replied 25%.

Mr. Clary asked about the bar area and asked if patrons can sit. Mr. Matus replied yes and noted it will be staffed by a bartender. He added that the existing counter will be converted to an eight seat bar.

Chairman Strelau cautioned that although both have been in the restaurant business for years, liquor service can be challenging. She noted that a violation can be very costly.

Chairman Strelau recommend that they, as owners, instill the importance of proper liquor handling to their employees.

Chairman Strelau wished them well and welcomed the concept in Downers Grove.

Attorney Didier asked how they determined the name. Ms. Matus replied that they like big food and big meat. She added that they went to a Wisconsin supper club and liked the family-oriented concept. She liked meat and liked carnivore for the name. She noted that they will also be serving seafood.

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 the Certificate of Occupancy, satisfactory background checks, annual fee and employee certifications.

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

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-1" liquor license application.

MR. KRUSENOSKI MOVED TO FIND CARNIVORE & THE QUEEN, LLC D/B/A CARNIVORE & THE QUEEN LOCATED AT 2241 MAPLE AVENUE QUALIFIED FOR A CLASS "R-1" FULL ALCOHOL ON-PREMISE LIQUOR LICENSE. MR. JACOBSON SECONDED.

VOTE: **Aye:** Mr. Krusenoski, Mr. Jacobson, Mr. Clary, Ms. Flanagan, Mr. Heafner, Ms. Pietrucha, Chairman Strelau

Nay: None

Abstain: None

MOTION CARRIED: 7:0:0

Mr. Krusenoski asked when they planned to open. Ms. Matus replied hopefully by the new year.

Corner Pantry - 4240 Main Street

Chairman Strelau stated that the next order of business was an application hearing for Siyaram 1 Incorporated, Inc. d/b/a Corner Pantry located at 4240 Main Street. She stated that the applicant was seeking a Class "P-1", full alcohol, off-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. Nainesh Patel was sworn in by the court reporter. Mr. Patel introduced himself as the owner of the establishment.

Chairman Strelau asked the applicant to present its case.

Mr. Patel stated that he is seeking a liquor license for a new convenience store at 4240 Main Street. He advised that he has liquor selling experience from 2012 to present. He stated that he is currently managing a liquor store and noted that this will be the first time he's operated his own business.

Chairman Strelau asked for comments from the commission.

Ms. Kuchynka informed the Commission that the Corner Pantry was the former 7-Eleven that abruptly closed in November.

Mr. Krusenoski asked when the 7-Eleven store closed. Mr. Patel replied November 7th. He stated that the corporation held the lease through November 30th. Mr. Patel stated he was hoping to open before Christmas.

Mr. Clary asked Mr. Patel about his retail liquor handling experience and how long he has held his BASSET certification. Mr. Patel replied since 2012. He added that he currently manages a liquor store.

Mr. Clary asked Mr. Patel if he was ever involved in a liquor violation. Mr. Patel replied no.

Mr. Patel said that in addition to checking the date of birth on the identification, he checks everything on the ID. He stated that if he has concern he will question the individual about personal details on the ID.

Ms. Pietrucha asked Mr. Patel if he has any concerns about operating near the high school. Mr. Patel replied no. He stated that he plans on asking for ID from anyone appearing under the age of 30.

Ms. Flanagan stated that Mr. Patel has liquor handling experience but asked if he regularly trains current employees. Mr. Patel replied yes. He stated that he trains new hires and encourages them to check physical appearance in addition to making sure that they do not sell to anyone who is visibly drunk.

Mr. Heafner had no questions.

Mr. Krusenoski stated that Mr. Patel seems to be very diligent in carrying out liquor selling responsibilities. He stated that Mr. Patel needs to continue to be diligent and understand that liquor serving is taken seriously and is a great responsibility. He stated that there is regular enforcement of liquor laws. He advised that employees may sell to minors and noted that the owner must create an atmosphere that they do not get lazy and/or have a carefree attitude about selling liquor.

Mr. Jacobson had no questions.

Chairman Strelau asked Mr. Patel how many employees he plans to have. Mr. Patel replied three full time and two part time employees, plus himself.

Chairman Strelau asked Mr. Patel if employees he hires will be over 21. Mr. Patel replied yes.

Chairman Strelau noted that kids frequent convenience stores and may try to attempt liquor purchases. She stated that Mr. Patel seems meticulous and thorough and that is what the Commission likes to hear and see. She warned Mr. Patel to always be on guard. Mr. Patel replied he will be ready for them.

Attorney Didier asked Mr. Patel if he was aware of the ordinance raising the tobacco age from 18 to 21. Mr. Patel replied yes. He added that he was present at the Council meeting when that item was discussed. He noted a number of surrounding communities have changed the tobacco age to 21. Ms. Kuchynka advised that while those who purchase tobacco must be 21, those who sell tobacco may be 18. Chairman Strelau asked if vaping products were included. Attorney Didier replied yes. Ms. Kuchynka noted that there is a list of alternative nicotine products listed in the Code.

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 a Certificate of Occupancy, satisfactory background checks, the annual fee and employee certifications.

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

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 "P-1" liquor license application.

MR. JACOBSON MOVED TO FIND SIYARAM 1 INCORPORATED, INC. D/B/A CORNER PANTRY LOCATED AT 4240 MAIN STREET QUALIFIED FOR A CLASS "P-1" FULL ALCOHOL, OFF-PREMISE LIQUOR LICENSE. MR. CLARY SECONDED.

VOTE: **Aye:** Mr. Jacobson, Mr. Clary, Ms. Flanagan, Mr. Heafner, Mr. Krusenoski, Ms. Pietrucha, Chairman Strelau

Nay: None

Abstain: None

MOTION CARRIED: 7:0:0

V. NEW BUSINESS

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

Ms. Kuchynka advised that there would not be a January 3rd meeting.

Ms. Kuchynka advised that the Village Council adopted an ordinance eliminating the square foot requirement of the full alcohol, Class P-1, for off-premise consumption liquor license. She stated that two applications for license upgrade were placed on file at the December 4th Village Council Meeting. She stated that Jay's Convenient and Downtown Food Mart applied and added that their applications will remain on file for a minimum of two weeks and barring any objection, the Mayor may issue new licenses.

Ms. Kuchynka stated that she reviewed the leases and manuals to be certain that alcoholic liquor is allowed. She added that floor plans have been updated with the new liquor product area. She stated that convenience stores may not exceed 20% of retail space that is devoted to liquor and tobacco products.

Ms. Kuchynka advised that the Mayor had received a number of requests for the elimination of the square foot requirement. She anticipated a few more would request an upgrade to their license.

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 November month end report. She advised that 7-Eleven and Familia Fresh had closed and the orders of forfeiture were noted in the report.

Ms. Kuchynka advised that the liquor classification chart and Municipal Code have been updated to reflect the changes in the P-1 liquor license classification.

Ms. Pietrucha asked about Fun Zone. Ms. Kuchynka noted that they have been doing very well. She added they continue to offer beer, wine, food, video gaming, bumper cars and laser tag at the facility.

VII. COMMENTS FROM THE PUBLIC

There were none.

VIII. ADJOURNMENT

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

Mr. Krusenoski moved to adjourn the December 6, 2018 meeting. The meeting was adjourned by acclamation at 7:00 p.m.



VILLAGE OF DOWNERS GROVE
REPORT FOR THE LIQUOR COMMISSION
MARCH 7, 2019 AGENDA

SUBJECT:	TYPE:	SUBMITTED BY:
Licensee: Cooper's Hawk Downers Grove, LLC D/B/A: Cooper's Hawk Restaurant & Winery Address: 1801 Butterfield Road\	Application for Class R-3/O liquor license	Carol Kuchynka Liaison to the Liquor Commission

REQUEST

The applicant is requesting both a Class R-3 and a Class O liquor license for Cooper's Hawk Restaurant & Winery located at 1801 Butterfield Road.

NOTICE

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

GENERAL INFORMATION

Officer(s): Timothy McEnery, LLC Manager

Stockholder(s): Cooper's Hawk Intermediate Holding, LLC 100%

Manager: Mr. Luis Suarez

Licensee: Cooper's Hawk Downers Grove, LLC d/b/a Cooper's Hawk Restaurant & Winery
1801 Butterfield Road
Downers Grove, IL 60515

PROPERTY INFORMATION

EXISTING LAND USE: Commercial
PROPERTY SIZE: (12,000 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. Insurance
5. Menu
6. Liquor Handling Manual
7. Floor Plans

Project Description

The applicant is requesting a Class R-3/O liquor license for the operation of a restaurant with on premise consumption and off-premise sales located at 1801 Butterfield 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

Class R-3 Restaurant licenses shall authorize the sale of alcoholic liquor for consumption on the licensed premises and the retail sale of alcoholic liquor for consumption on or off the licensed premises, where the primary business is that of a restaurant, as defined herein, provided that bar/lounge seating shall be no more than twenty percent (20%) of the total seating provided for patrons of the establishment.

Public Safety Requirements

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

Factors Affecting Finding or Recommendation

Certificate of Occupancy, lease, annual fee, satisfactory background checks, employee certifications.

Recommendation

Based upon testimony presented at the March 7, 2019 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-3 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, outdoor liquor license application, along with any conditions and/or restrictions with respect to this applicant.



www.downers.us

February 22, 2019

**COMMUNITY RESPONSE
CENTER**

630.434.CALL (2255)

Ms. Jennifer Gallery
Siegel & Moses PC
8700 West Bryn Mawr Avenue, Ste. 720N
Chicago, IL 60631

CIVIC CENTER

801 Burlington Avenue

Downers Grove

Illinois 60515-4782

630.434.5500

TDD 630.434.5511

FAX 630.434.5571

*RE: Application for Class R-3/O Liquor License
Cooper's Hawk Restaurant & Winery
1801 Butterfield Road, Downers Grove, IL 60515*

Dear Ms. Gallery:

The Liquor Commission of the Village of Downers Grove will meet on Thursday, March 7, 2019, 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

**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

a\Coopers Hawk\app-hrg.nfs



VILLAGE OF DOWNERS GROVE, ILLINOIS APPLICATION FOR LIQUOR LICENSE

Date: 2/13/19

Application is hereby made to the Local Liquor Commissioner of the Village of Downers Grove for issuance of a Class R3/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: Cooper's Hawk Downers Grove LLC Phone: 331-233-5807

Address: 3500 Lacey Road, #1000, Downers Grove, IL 60515

1.2 Status:

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

1.3 Liquor Manager:

Name: Luis Guillermo Suarez

Phone: _____

Address: _____

Driver's License No. _____

Social Sec. No. _____

Date of Birth _____

59

Place of Birth _____

2. PREMISES

Doing Business As Cooper's Hawk Winery & Restaurant Phone: 331-233-5807

Address: 1801 Butterfield Road, 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? Yes No - If yes:

i. A copy of lease must be attached; and,

ii. Identify the owner or rental agent for the property:

Name: _____ Phone: _____

Address: _____

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 No

2.4 State the anticipated date of occupancy. est. 08/2019

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 _____ on the _____ day of _____, A.D., _____.
- 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: _____ Phone: _____
Address: _____
- 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 IL on the 27th day of March, A.D., 2018.
- 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 ___ N/A
- 4.4 Registered Agent: Not Applicable ___
Name: CT Corporation System Phone: _____
Address: 208 S. LaSalle Street, #814, Chicago, IL 60604
- 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: Timothy McEney - LLC Manager 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.

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

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.

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 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 No If yes, provide details:

6.8 Is applicant a citizen of the United States?

Yes No Not Applicable - Applicant is a corporation or partnership

6.9 Is applicant a resident of Downers Grove?

Yes No Not Applicable - Applicant is a corporation or partnership

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?

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?

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?

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: _____

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 (need new hires)
- 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:

Cooper's Hawk Downers Grove, LLC

Name of Corporation/Partnership/LLC/Sole Proprietorship

BY: Timothy McEneary

Print Name



Sign Name

TITLE: LLC Manager

Subscribed and sworn to before me this 7th day of February, 2019.

Jennifer Lingle
 Notary Public
 JENNIFER LINGLE
 Official Seal
 Notary Public - State of Illinois
 My Commission Expires Nov 28, 2022



VILLAGE OF DOWNERS GROVE, ILLINOIS LIQUOR MANAGER APPLICATION

1. Name of Liquor License Applicant/Holder: Cooper's Hawk Downer's Grove, LLC

Doing Business As: Cooper's Hawk Winery & Restaurant

Address: 1801 Butterfield Rd.

Phone: () _____ Liquor License Number: _____

2. Manager: Luis Guillermo Suarez Phone: [REDACTED]
(First) (Middle) (Last)

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

If less than one year, previous residence: N/A

Citizenship: No If naturalized, date/place of naturalization: _____

Date of Birth: [REDACTED] 59 Place of Birth: [REDACTED]

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

Number of hours per week of employment (35 minimum) 50

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:

Cooper's Hawk Winery
1740 Freedom Drive
Naperville IL 60563

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

SIGNATURE OF MANAGER [Signature] Date 2-11-2019

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
PARTNERSHIP/LIMITED LIABILITY CORPORATION FORM

Applicant: Cooper's Hawk Downers Grove, LLC

The following is a listing of:

- a. All general partners of any Applicant partnership formed or authorized to transact business as a foreign limited partnership, pursuant to the Illinois Revised Uniform Limited Partnership Act, as now or hereafter amended; and,
- b. All limited partners owning, directly or indirectly, five (5%) or more of the aggregate limited partnership interest of any Applicant partnership formed or authorized to transact business as a foreign limited partnership, pursuant to the Illinois Revised Uniform Limited Partnership Act, as now or hereafter amended; and,
- c. All general or managing partners of any Applicant partnership which is not formed or authorized to transact business as a foreign limited partnership, pursuant to the Illinois Revised Uniform Limited Partnership Act, as now or hereafter amended.

Applicant: Cooper's Hawk Downers Grove, LLC

By:

Corporate Title: LLC Manager

Date: 2/7/19

Name: Timothy M. McEnery

Address: [REDACTED]

Social Sec. # [REDACTED] Driver's License # [REDACTED] Date of Birth: [REDACTED] 76

General Partner _____ Limited Partner _____ Managing Partner (LLC Mgr) Ownership Interest: 0%

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.

LLC Manager of Cooper's Hawk entities that hold retail liquor licenses

for restaurants throughout the U.S.

(Attach completed Background Check Waiver)

Name: Cooper's Hawk Intermediate Holding LLC

Address: 3500 Lacey Rd. #1000 Downers Grove, IL 60515

Social Sec. # FEIN: 27-1756724 Driver's License # N/A Date of Birth: N/A

General Partner _____ Limited Partner _____ Managing Partner (LLC Mem) Ownership Interest: 100%

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.

LLC Member of Cooper's Hawk entities that hold retail liquor licenses

for restaurants throughout the U.S.

(Attach completed Background Check Waiver)



VILLAGE OF DOWNERS GROVE, ILLINOIS
BUSINESS ACTIVITY DECLARATION

1. Name of Liquor License Applicant/Holder: Cooper's Hawk Downers Grove, LLC
Doing Business As: Cooper's Hawk Winery & Restuarant
Address: 1801 Butterfield Road, Downers Grove, IL 60515
Phone: 708-215-5690
License Class: R3 & O

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

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

- (60 %) Food
(30 %) Alcohol
(5 %) Non-alcoholic beverages
(5 %) Other - List:

CH merchandise (wine glasses, baskets, gift items,...)

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:

Cooper's Hawk Downers Grove, LLC

Name of Corporation/Partnership/LLC/Sole Proprietorship

BY: [Signature]

NAME: Timothy McEnergy

TITLE: LLC Manager

Subscribed and sworn to before me this 7th day of February, 2019.

[Signature]
Notary Public JENNIFER LINGLE
Official Seal
Notary Public - State of Illinois
My Commission Expires Nov 28, 2022



**Village of Downers Grove
Outdoor Sales Application**

DATE: 2/13/19

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 Cooper's Hawk Downers Grove, LLC
 Address 3500 Lacey Road, #1000
 City Downers Grove State IL Zip 60515 Phone 331-233-5807

2. Doing Business As Cooper's
 Address 1801 Butterfield Road
 City Downers Grove State IL Zip 60515 Phone 331-233-5807
 Class of License R3 Liquor License Number Applied for

3. Name of Manager Luis Guillermo Suarez
 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.**

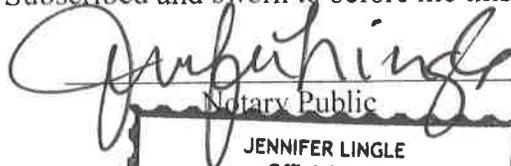
APPLICANT: Cooper's Hawk Downers Grove LLC

PRINT NAME: Timothy McEnery

SIGNATURE: X 

TITLE: LLC Manager

Subscribed and sworn to before me this 7th day of February, 20 19.


Notary Public
JENNIFER LINGLE
Official Seal
Notary Public - State of Illinois
My Commission Expires Nov 28, 2022

**Cooper's Hawk Downers Grove, LLC
Dba Cooper's Hawk Winery & Restaurant
1801 Butterfield Road, Downers Grove, IL 60515
Operation Plan for Outdoor Sales Area**

The Applicant, Cooper's Hawk Downers Grove, LLC, will be operating two Outdoor Sales areas at its business location referenced above. The areas are as follows:

1. Terrace located on the ground floor on the south end of the building: This space will consist of 12 tables, each with a capacity of 4 guests for total seating of 48. This terrace will be enclosed by wood planters and wrought iron fencing per the enclosed renderings; and
2. Terrace located on the 2nd floor on the south end of the building. This space will consist of 16 tables, each with a capacity of 4 guests for a total seating capacity of 64. Further, the interior bar area will have windows that can be opened and/or removed for a complete open-air space on the 2nd floor when weather permits. Total capacity of 2nd floor space is approximately 105. The terrace will be enclosed half wall with faux concrete-look fiberglass planters per the enclosed renderings.

Hours for the business are generally 11am-10:30pm Monday-Thursday; 11am-11:30pm Fri-Sat; and 11am-10pm Sunday. Terrace areas will be open as weather permits.



VILLAGE OF DOWNERS GROVE, ILLINOIS
CERTIFIED EMPLOYEE DECLARATION

I, Timothy McEnergy, DO HEREBY CERTIFY THAT I am the
Print Name

LLC Manager of Cooper's Hawk Downers Grove LLC 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 Cooper's Hawk Winery & Rest
d/b/a

located at 1801 Butterfield Road, 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: 2/22/2019

[Signature]
Signature

Subscribed and sworn to before me this 22nd day of February, 20 19.

[Signature]
Notary Public



Attachments:
Employee list
Certifications



ID # 15549134
CARD # 17419494

ServSafe Alcohol® CERTIFICATE

LUIS SUAREZ



NAME

2/7/2019

DATE OF EXAMINATION

Card expires three years from the date of examination. Local laws apply.



©2017 National Restaurant Association Educational Foundation (NRAEF). All rights reserved. ServSafe® and the ServSafe logo are trademarks of the NRAEF. National Restaurant Association® and the arc design are trademarks of the National Restaurant Association.

Executive Vice President, National Restaurant Association Solutions
Sherman Brown

This certificate confirms completion of the ServSafe Alcohol® responsible alcohol service program.



In Alaska you must laminate your card for it to be valid.

NOT
and c
at Ser
If you
your
Natio
Servic
Servic
800.7

PURCHASE AND SALE AGREEMENT
(the "Agreement")

Esplanade/Carlucci LLC, an Illinois limited liability company ("Seller") and Cooper's Hawk Downers Grove, LLC, an Illinois limited liability company ("Buyer"), agree as follows as of the "Effective Date". The "Effective Date" is the date on which this Agreement has been fully executed by Seller and Buyer. Seller and Buyer may sometimes be referred to herein, individually, as a "Party" or, jointly, as "Parties".

1. **Recitals.** Seller owns the real property located at **1801 Butterfield Road, Downers Grove, Illinois 60515**, as more particularly described on the attached **Exhibit A**, together with all improvements and appurtenant rights and easements (including the right to use the existing signage allotted to the Property in the surrounding development as depicted on **Exhibit D**), including an existing building with a footprint of approximately 10,500 square feet and all personal property, fixtures, furniture and equipment located in such Building as of the Closing (collectively, the "Property"). Buyer desires to purchase the Property from Seller and Seller desires to sell the Property to Buyer on the terms contained in this Agreement.

2. **Purchase Price.**
 - 2.1. The purchase price for the Property is [REDACTED] (the "Purchase Price"). The Purchase Price will be paid to Seller, subject to adjustments as provided in this Agreement, in immediately available funds at the Closing.
 - 2.2. Within 5 days after the Effective Date, Purchaser shall deliver [REDACTED] (the "Earnest Money"), as an earnest money deposit with the Title Company (defined below. The Earnest Money will be placed with and held in escrow by the Title Company, in immediately available funds in an interest-bearing account at a mutually acceptable banking institution. Any interest earned by the Earnest Money will be considered as part of the Earnest Money. Except as otherwise provided in this Agreement, the Earnest Money will be applied to the Purchase Price at Closing.

3. **Information Regarding the Property.** Within 3 business days after the Effective Date (the "Document Delivery Date"), Seller shall deliver to Buyer, those documents in Seller's possession or control relating to the Property as listed on the attached **Exhibit C** (collectively, the "Due Diligence Information"). Seller covenants and represents that all of the Due Diligence Information provided to Buyer will be provided in the same form as such materials are kept, used, stored or maintained by Seller in Seller's ordinary course of business. Except as expressly set forth in this Agreement, Seller makes no representation or warranty as to the truth, accuracy or completeness of any third-party reports included in the Due Diligence Information.

4. **Inspection Period.**
 - 4.1. Buyer shall have a period of 60 days following the Effective Date (the "Inspection Period") to conduct due diligence on, and to complete inspections, tests, investigations, studies, and surveys of, the Property deemed necessary by Buyer, in Buyer's sole and absolute discretion, in order to determine the suitability of the Property for Buyer's intended development and operation of the Property as an upscale casual restaurant with a Napa style tasting bar, retail area, restaurant and winery, and outdoor patio, including either an expansion/modification of the existing building to 12,000 square feet or demolishing the existing building and construction a new building for such purposes ("Buyer's Intended Use"), including, without limitation (a) reviewing the Due Diligence Information, (b) obtaining an appraisal acceptable to Buyer in its sole discretion, (c) ordering or updating, as applicable, any building inspection reports or property condition

AMENDED AND RESTATED MASTER LEASE AGREEMENT

THIS AMENDED AND RESTATED MASTER LEASE AGREEMENT (this "Lease") is made as of November 9, 2018 (the "Effective Date"), by and between STORE MASTER FUNDING XI, LLC, a Delaware limited liability company ("Lessor"), whose address is 8377 E. Hartford Drive, Suite 100, Scottsdale, Arizona 85255, and COOPER'S HAWK INTERMEDIATE HOLDING, LLC, a Delaware limited liability company ("Lessee"), whose address is 5325 S. 9th Avenue, Countryside, Illinois 60525. Capitalized terms not defined herein shall have the meanings set forth in Exhibit A hereto.

This Lease amends and restates in its entirety that certain Lease Agreement dated May 23, 2018 (the "Original Lease"), by and between Lessor and Cooper's Hawk Orange, LLC, an Ohio limited liability company ("CHO") and as assigned by CHO to Lessee pursuant to that certain Assignment and Assumption of Lease Agreement dated as of the Effective Date. The terms of the Original Lease shall remain in force and effect as to the period ending on 11:59 P.M. prior to the Effective Date hereof. The terms contained in this Lease shall apply to and be effective with respect to the period from and after the Effective Date, without novation, replacement or substitution of the Original Lease, and the leasehold estate of Lessee shall mean the leasehold estate commencing under the Original Lease. The guaranty executed and delivered by Lessee to Lessor with respect to the Original Lease is hereby terminated as of the Effective Date and is no longer in force or effect from and after the Effective Date.

In consideration of the mutual covenants and agreements herein contained, Lessor and Lessee hereby covenant and agree as follows:

ARTICLE I

BASIC LEASE TERMS

Section 1.01. Properties. The street addresses and legal descriptions of the Properties are set forth on Exhibit B attached hereto.

Section 1.02. Initial Term Expiration Date. May 31, 2033.

Section 1.03. Extension Options. Four (4) extensions of five (5) years each, as described in Section 3.02.

Section 1.04. Term Expiration Date (if fully extended). May 31, 2053.

Section 1.05. Initial Base Annual Rental. [REDACTED] as described in Article IV.

Section 1.06. Rental Adjustment. The lesser of (i) 1.5%, or (ii) 1.25 multiplied by the change in the Price Index, as described in Section 4.02.

Section 1.07. Adjustment Date. June 1, 2019 and annually thereafter during the Lease Term (including any Extension Term).

Section 1.08. Guarantor. None.

modified, restated or supplemented from time to time and any and all replacements or substitutions.

"*Net Award*" means (a) the entire award payable with respect to a Property by reason of a Condemnation whether pursuant to a judgment or by agreement or otherwise; or (b) the entire proceeds of any insurance required under Section 6.03 payable with respect to a Property, as the case may be, and in either case, less any Costs incurred by Lessor in collecting such award or proceeds.

"*OFAC Laws*" means Executive Order 13224 issued by the President of the United States, and all regulations promulgated thereunder, including, without limitation, the Terrorism Sanctions Regulations (31 CFR Part 595), the Terrorism List Governments Sanctions Regulations (31 CFR Part 596), the Foreign Terrorist Organizations Sanctions Regulations (31 CFR Part 597), and the Cuban Assets Control Regulations (31 CFR Part 515), and all other present and future federal, state and local Laws, ordinances, regulations, policies, lists (including, without limitation, the Specially Designated Nationals and Blocked Persons List) and any other requirements of any Governmental Authority (including without limitation, the U.S. Department of the Treasury Office of Foreign Assets Control) addressing, relating to, or attempting to eliminate, terrorist acts and acts of war, each as supplemented, amended or modified from time to time after the Effective Date, and the present and future rules, regulations and guidance documents promulgated under any of the foregoing, or under similar Laws, ordinances, regulations, policies or requirements of other states or localities.

"*Other Agreements*" means, collectively, all agreements and instruments now or hereafter entered into between, among or by (a) any of the Lessee Entities; and, or for the benefit of, (b) any of the Lessor Entities, including, without limitation, leases, promissory notes and guaranties, but excluding this Lease and all other Transaction Documents.

"*Partial Condemnation*" has the meaning set forth in Section 11.03.

"*Permitted Amounts*" shall mean, with respect to any given level of Hazardous Materials or Regulated Substances, that level or quantity of Hazardous Materials or Regulated Substances in any form or combination of forms which does not constitute a violation of any Environmental Laws and is customarily employed in, or associated with, similar businesses located in the states where the Properties are located.

"*Permitted Facility*" means an upscale sit-down restaurant, all related purposes such as ingress, egress and parking, and uses incidental thereto. ✓

"*Person*" means any individual, partnership, corporation, limited liability company, trust, unincorporated organization, Governmental Authority or any other form of entity.

"*Price Index*" means the Consumer Price Index which is designated for the applicable month of determination as the United States City Average for All Urban Consumers, All Items, Not Seasonally Adjusted, with a base period equaling 100 in 1982 - 1984, as published by the United States Department of Labor's Bureau of Labor Statistics or any successor agency. In the event that the Price Index ceases to be published, its successor index measuring cost of living as published by the same Governmental Authority which published the Price Index shall



COOPER'S HAWK™
WINERY & RESTAURANTS

We passionately believe that food and wine hold the power to forge lasting connections, setting the table for a life well lived. We invite you to join us for an experience filled with memorable moments built upon food, wine, and friendship.

Cheers!

A handwritten signature in black ink that reads "Tim McEnery".

TIM McENERY, FOUNDER & CEO
COOPER'S HAWK WINERY & RESTAURANTS

APPETIZERS

ASIAN AHI TUNA* SASHIMI BIN 73

Served Raw, Ponzu-Ginger Vinaigrette, Avocado,
Radish, Wasabi Cream, Sriracha 12.99

CRISPY CRAB BEIGNETS BIN 75

Asian Slaw, Classic Mustard Sauce, Burnt Lemon 12.99

- Award Winning -

ASIAN PORK BELLY TOSTADAS BIN 94

Scallions, Sesame Seeds, Cilantro, Radish,
Sweet Chili BBQ Sauce 11.99

THAI LETTUCE WRAPS BIN 78

Sweet Chili-Glazed Chicken, Julienne Vegetables,
Crunchy Wontons, Bibb Lettuce,
Peanut, Cashew, and Soy Caramel Sauces 14.99

**MEXICAN DRUNKEN
SHRIMP**

Bacon-Wrapped Shrimp, Tequila Lime Butter Sauce,
Fresh Guacamole 13.99

BIN 73

AHI TUNA* TACOS BIN 78

Blackened and Seared Rare, Citrus Slaw,
Sriracha Cream, Pico de Gallo, Avocado, Cilantro,
Wasabi Cream 13.99

BLACKENED AHI TUNA* BIN 77

Seared Rare, Crisp Wontons, Wasabi Sauce,
Sriracha Aioli, Sweet Soy, Sesame, Cucumber,
Pickled Ginger 13.99

COOPER'S HAWK CALAMARI BIN 73

Sweet Chili-Ponzu Glaze, Cilantro,
Sesame-Sriracha Aioli 13.99

CHICKEN POTSTICKERS BIN 73

Sweet and Spicy Mustard, Ginger Soy Sauce 9.99

**CRISPY
BRUSSELS SPROUTS**

Cashews, Mint, Sweet Thai Chili,
Sesame-Sriracha Aioli 9.99

BIN 72

OVER THE BORDER EGG ROLLS BIN 71

House-Made with Southwest Chicken, Corn,
Black Beans, Cilantro, and Cheese; Tomatillo Salsa,
Cilantro Ranch, Cashew Dipping Sauce 12.99

CLASSIC TOMATO

BRUSCHETTA # BIN 40

Burrata, Basil, Extra Virgin Olive Oil, Arugula,
Balsamic Glaze 9.99

HOUSE-MADE MEATBALLS BIN 90

Rich Tomato Sauce, Burrata Dolce, Basil,
Extra Virgin Olive Oil, Grilled Polenta Crostini 10.99

**ARTISAN HUMMUS &
ROASTED VEGETABLES** v BIN 71

Tricolor Carrots, Cauliflower, Sweet Onion,
Harissa, Toasted Pita 8.99

Cooper's Hawk Favorites | Vegetarian | Vegan

Please inform your server of any allergy or dietary restrictions as menu items can contain unlisted ingredients.

APPETIZERS

CANDIED BACON & ARTISAN CHEESES

CHEF MATT'S PERFECT PAIRING PLATE

Trio of Cheeses: Stracciatella, Buttermilk Bleu, Sartori Parmesan,
Honeycomb, Black Fig Jam, Grilled Polenta Crostini **17.99**

Optional Wine Pairing:

Cooper's Hawk Lux Sparkling · Viognier · Super Tuscan · Cabernet Sauvignon

1 flight +15.99 | 2 flights +14.99 per person

APPETIZER SALADS

PLAIN OL' HOUSE BIN 78

Cucumber, Carrot, Tomato, Croutons,
Dressing on the Side **5.99**

CAESAR BIN 70

Romaine, Shaved Parmesan, Polenta Crisps,
Creamy Caesar Pesto Dressing **6.99**

CHOPPED WEDGE BIN 81

Applewood Smoked Bacon, Bleu Cheese,
Red Onion, Sweet Grape Tomatoes,
Italian Vinaigrette, Bleu Cheese Dressing **8.99**

SHAVED BRUSSELS SPROUTS BIN 76

Extra Virgin Olive Oil, Shaved Parmesan, Lemon,
Marcona Almonds, Balsamic Glaze **7.99**

FLATBREAD

CAPRESE BIN 96

Ripe Tomato, Mozzarella, Red Onion, Pesto,
Basil, Balsamic Glaze **9.99**

ROASTED VEGETABLE & GOAT CHEESE BIN 85

Mozzarella, Roasted Grape Tomatoes, Pesto,
Basil, Balsamic Glaze **9.99**

CARNE ASADA BIN 96

Sliced Skirt Steak, Pesto, Mozzarella,
Roasted Chili Sauce, Onion, Cilantro **11.99**

ITALIAN SAUSAGE & WHIPPED RICOTTA BIN 41

Giardiniera, Pesto, Mozzarella,
Grated Parmesan **10.99**

SOUP

CRAB & LOBSTER BISQUE BIN 74

Cup **6.99** | Bowl **7.99**

TORTILLA SOUP BIN 91

Vegetarian available upon request.

Cup **4.99** | Bowl **5.99**

ARTISAN SOUP OF THE DAY

Ask your server for today's selection.

Cup **4.99** | Bowl **5.99**

 Cooper's Hawk Favorites |  Vegetarian
Our pesto contains walnuts.

ENTRÉES

BEEF & PORK

BOURBON LACQUERED

BBQ PORK CHOP **BIN 91**

Boneless Loin, Chipotle Mashed, Tomato-Braised Kale,
Buttermilk Onion Rings **24.99**

RED WINE BRAISED SHORT RIBS **BIN 94**

Mustard Sauce, Mary's Potatoes,
Oven-Roasted Vegetables, Crispy Onion Strings **27.99**

CHURRASCO GRILLED STEAK* **BIN 96**

Chimichurri Rubbed Skirt Steak, Cilantro-Lime Aioli,
Parmesan Fries, Oven-Roasted Vegetables **28.99**

FILET MIGNON* **BIN 89**

Steak Butter, Crispy Onion Strings, Grilled Broccoli,
Choice of Side **34.99**

SHORT RIB RISOTTO **BIN 12**

Carnaroli Rice, Mushroom, Sweet Onion, White Wine,
Shaved Parmesan, White Truffle Oil **25.99**

MAPLE, MUSTARD & PRETZEL-CRUSTED BONELESS PORK CHOP **BIN 97**

Mary's Potatoes, Oven-Roasted Vegetables **24.99**

GINGER SOY GLAZED CENTER CUT NY STRIP*

Wasabi-Buttered Mashed,
Oven-Roasted Vegetables **33.99**

BIN 89

TRIO OF MEDALLIONS* **BIN 80**

Horseradish, Bleu Cheese, and Parmesan-Crusted
Filet Medallions, Mary's Potatoes, Asparagus **31.99**

Add a Maple Mustard Pretzel, Bleu Cheese, Horseradish, or Parmesan Crust to any Steak for 2.99

SIGNATURE SIDES

All sides are 4.99

WASABI-BUTTERED MASHED POTATOES

MARY'S POTATOES

Whipped Potatoes,
Butter, Cream

TOMATO-BRAISED KALE

OVEN-ROASTED VEGETABLES

BETTY'S POTATOES

Shredded Potatoes,
White Cheddar, Scallions

GARLIC GREEN BEANS

GRILLED BROCCOLI

ASIAN SLAW

Shaved Cabbage, Cilantro,
Creamy Dressing

ASPARAGUS

SHERRY-GLAZED MUSHROOMS

CLASSIC MAC & CHEESE

**Consumer Advisory: The Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.*



CREATE YOUR OWN

SURF & TURF

CHOOSE ONE

Maple, Mustard &
Pretzel-Crusted Boneless Pork Chop
28.99

Parmesan-Crusted Filet Medallions*
30.99

Sliced Ginger Soy Glazed NY Strip*
30.99

CHOOSE ONE

Soy Ginger Atlantic Salmon*

Crab Cakes

Pistachio-Crusted Grouper

Mexican Drunken Shrimp

Blackened Ahi Tuna*

*Served with Oven-Roasted Vegetables
and Mary's Potatoes.*

ENTRÉES

SEAFOOD

🍴 **PAN-ROASTED BARRAMUNDI** BIN 70

Blistered Green Beans, Grape Tomatoes, Ginger Rice,
Thai Lemongrass Sauce 25.99

CHURRASCO GRILLED SHRIMP BIN 96

Cucumber Jicama Slaw, Cilantro Citrus Rice, Lemon Beurre Blanc 23.99

PISTACHIO-CRUSTED GROUPEL

Mustard Sauce, Mary's Potatoes, Asparagus 27.99

BIN 74

🍴 **SOY GINGER ATLANTIC SALMON*** BIN 75

Wasabi-Buttered Mashed, Asian Slaw 25.99

CRAB CAKES BIN 79

Classic Mustard Sauce, Fries, Asian Slaw 25.99

🍴 **SOUTHERN GRILLED SHRIMP & POLENTA** BIN 85

Andouille, Corn, White Cheddar, Tomato-Braised Kale,
Smoked Paprika Cilantro Oil 19.99

FISH & CHIPS BIN 71

Beer-Battered Cod, Sriracha Aioli, Herb Tartar, Asian Slaw 17.99

JAMBALAYA BIN 75

Chicken, Shrimp, Andouille, Onion, Tomato, Peppers, Jasmine Rice 19.99

BLACKENED AHI TUNA* BIN 77

Seared Rare with Wasabi Sauce, Cilantro Citrus Rice, Asian Slaw 27.99

SHRIMP & SCALLOP RISOTTO BIN 30

Sweet Corn, Asparagus, Peas, Spinach, Parmesan, White Truffle Oil 27.99

🍴 Cooper's Hawk Favorites

ENTRÉES

PASTA

Ask about our Gluten-Free options.

CAMPANELLE SHRIMP RUSTICA BIN 95

Italian Sausage, Caramelized Onion,
Tomato-Parmesan Cream 20.99

**GNOCCHI WITH ROASTED
BUTTERNUT SQUASH** ♣ BIN 85

Roasted Portabello Mushroom,
Sage-Brown Butter Cream, Shaved Parmesan 19.99
add chicken 2.00 | add shrimp 4.00

COUNTRY RIGATONI BIN 87

Italian Sausage, Mushroom, Chicken, Roasted Grape
Tomatoes, Herbs, Tomato Garlic Cream Sauce 18.99

**GNOCCHI BOLOGNESE
WITH BRAISED SHORT RIB**

San Marzano Tomatoes, Pancetta, Burrata Dolce,
Extra Virgin Olive Oil 22.99

BIN 40

**KEATON'S SPAGHETTI &
HOUSE-MADE MEATBALLS** BIN 91

Bucatini Pasta, Rich Tomato-Bolognese,
Burrata Dolce, Basil, Extra Virgin Olive Oil 18.99

GNOCCHI CARBONARA BIN 74

Pancetta, Chicken, Sage, Peas,
Parmesan Garlic Cream Sauce 20.99

CHICKEN

**WILD MUSHROOM-CRUSTED
CHICKEN** BIN 71

Sweet Corn and Pea Risotto, Shiitake Mushroom,
Spinach, Lemon Butter 19.99

**DANA'S
PARMESAN-CRUSTED
CHICKEN**

Tomato Basil Relish, Lemon Butter,
Betty's Potatoes, Garlic Green Beans 18.99

BIN 79

ELLIE'S CHICKEN PICCATA BIN 71

Lemon Butter Caper Sauce, Angel Hair Pasta 18.99

CHICKEN MADEIRA BIN 90

Mushroom, Fontina, Mary's Potatoes, Asparagus 19.99

COOPER'S HAWK CHICKEN

GIARDINIERA BIN 70

Parmesan-Breaded Chicken, House-Made Pickled Vegetables,
Shaved Parmesan, Mary's Potatoes 18.99

SPECIALTIES

ROASTED VEGETABLE

ENCHILADAS ♣ BIN 96

Corn Tortillas, Butternut Squash, Black Beans, Melted Cheese,
Sweet Corn, Avocado, Ancho Cream, Pico de Gallo,
Chipotle Tomato Sauce, Corn-Jicama Salad 17.99

ANCIENT GRAIN &

FIRE-ROASTED VEGETABLES ♣ BIN 71

Hummus, Tricolor Carrots, Cauliflower, Sweet Onion, Harissa,
Broccoli, Quinoa Salad, Toasted Pita 14.99

BURGERS & SANDWICHES

Served with your choice of Seasoned Fries, Fresh Fruit, or Asian Slaw unless otherwise specified.
Any beef patty may be substituted with a turkey or vegetable patty.

CLASSIC CHEESEBURGER* BIN 95

Lettuce, Tomato, Choice of Cheese, Seasoned Mayo,
Crispy Onion Strings **12.99**

BLEU CHEESE & CRISPY ONION BURGER* BIN 99

Bleu Cheese, Lettuce, Tomato,
Chipotle Mayo, Crispy Onion Strings **13.99**

TURKEY BURGER BIN 97

Fresh Ground All-Natural Turkey, Herbs, Lemon,
Lettuce, Tomato, Red Onion, Seasoned Mayo **12.99**

THE LEONARD BURGER*

A Tribute to Founder Tim McEnery's Father –
Double Patty, Signature Sauce, Caramelized Onion,
American Cheese, Lettuce, Tomato **13.99**

BIN 99

PEPPERCORN RANCH BURGER* BIN 42

Fontina Cheese, Crispy Onion Strings, Lettuce,
Tomato, Caramelized Onion-Bacon Mayo **12.99**

ROASTED VEGETABLE BURGER BIN 92

Red Quinoa, Black Beans, Toasted Rolled Oats, Arugula,
Hummus, Cucumber Feta Cream, Fennel Quinoa Salad **12.99**

SOUTHERN HOT CHICKEN BIN 75

Open-Face Buttermilk Biscuit, Creamy Bleu Cheese Slaw,
Bread and Butter Pickles, Classic Mac and Cheese **13.99**

CRISPY FISH SANDWICH BIN 75

Beer-Battered Cod, Crispy Slaw, Avocado,
Sriracha Mayo **12.99**

THE PRIME*

Slow-Roasted Shaved Prime Rib, Seasoned Mayo,
House-Made Steak Jus, Horseradish Cream **17.99**

BIN 84

CRISPY BUTTERMILK

CHICKEN SANDWICH BIN 76

Crispy Slaw, Sriracha-Bacon Ranch, Spicy Honey **13.99**

CILANTRO RANCH

CHICKEN SANDWICH BIN 79

Cheddar, Applewood Smoked Bacon, Avocado,
Cilantro Ranch, Seasoned Mayo **12.99**

BRAISED SHORT RIB GRILLED CHEESE & CLASSIC TOMATO SOUP BIN 85

Trio of Cheeses: Aged White Cheddar, American, Fontina,
Caramelized Onion, Seasoned Fries **14.99**

CHOPPED SALADS

NAPA CHICKEN BIN 75

Apple, Goat Cheese, Dried Cherry, Corn,
Avocado, Toasted Marcona Almonds, Cilantro, Tomato,
Honey Mustard Vinaigrette **15.99**

CHOPSTICK CHICKEN SALAD BIN 73

Napa Cabbage, Romaine, Carrot, Red Pepper, Toasted Cashews,
Crisp Wontons, Sesame-Peanut Vinaigrette **13.99**

GRILLED CHICKEN CAESAR BIN 70

Romaine, Shaved Parmesan, Polenta Crisps,
Creamy Caesar Pesto Dressing **14.99**

MEDITERRANEAN WITH SHRIMP BIN 78

Cucumber, Red Onion, Asparagus, Kalamata Olives,
Zesty Giardiniera, Sweet Grape Tomatoes, Feta Cheese,
Polenta Crisps, Mediterranean Vinaigrette **15.99**

CITRUS-GLAZED ATLANTIC SALMON* & KALE

Apple, Cucumber, Red Pepper, Cabbage, Orange,
Toasted Cashews, Ginger-Ponzu Vinaigrette **16.99**

BIN 72

BLACKENED BLEU SKIRT STEAK* BIN 81

Applewood Smoked Bacon, Bleu Cheese, Red Onion, Sweet Grape Tomatoes,
Italian Vinaigrette, Bleu Cheese Dressing **17.99**

BBQ RANCH CHICKEN BIN 75

Tomato, Cucumber, Avocado, Cheddar,
Corn and Black Bean Relish, Cilantro, Crispy Onion Strings,
Tortilla Strips, Ranch Dressing, BBQ Sauce **14.99**

 Cooper's Hawk Favorites |  Vegetarian



CREATE YOUR OWN

FLATBREAD & SALAD COMBINATION

14.99

FLATBREADS*

Italian Sausage & Whipped Ricotta
Caprese  · Carne Asada
Roasted Vegetable & Goat Cheese 

SALADS

Plain Ol' House Salad 
Caesar Salad*
Chopped Wedge Salad

SOUP & SALAD COMBINATION

11.99

SOUPS

Crab & Lobster Bisque · Tortilla Soup
Artisan Soup of the Day

SALADS

Plain Ol' House Salad 
Caesar Salad*
Chopped Wedge Salad

*Our pesto contains walnuts.

LUNCH-SIZED ENTRÉES

Available daily 11:00 a.m. until 3:30 p.m.

🍴 **SOY GINGER ATLANTIC SALMON*** **BIN 75**
Wasabi-Buttered Mashed, Asian Slaw *19.99*

ELLIE'S CHICKEN PICCATA **BIN 71**
Lemon Butter Caper Sauce, Angel Hair Pasta, Asparagus *13.99*

DANA'S PARMESAN-CRUSTED CHICKEN

Tomato Basil Relish, Lemon Butter, Mary's Potatoes,
Garlic Green Beans *13.99*

BIN 79

🍴 **COOPER'S HAWK CHICKEN GIARDINIERA** **BIN 70**
Parmesan-Breaded Chicken, House-Made Pickled Vegetables,
Shaved Parmesan, Mary's Potatoes *13.99*

CHICKEN MADEIRA **BIN 90**
Mushroom, Fontina, Mary's Potatoes, Asparagus *14.99*

**MAPLE, MUSTARD & PRETZEL-CRUSTED
BONELESS PORK CHOP** **BIN 97**
Mary's Potatoes, Oven-Roasted Vegetables *14.99*

**KEATON'S SPAGHETTI &
HOUSE-MADE MEATBALLS** **BIN 91**
Bucatini Pasta, Rich Tomato-Bolognese, Burrata Dolce,
Basil, Extra Virgin Olive Oil *13.99*

🍴 **GNOCCHI CARBONARA** **BIN 74**
Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce *14.99*

🍴 Cooper's Hawk Favorites

LIFE BALANCE

by COOPER'S HAWK™

Each dish on our *Life Balance Menu* is under 600 calories and is designed to accommodate our guests looking to enjoy mindful portions when dining out. All of our menu items are made fresh by our chefs, using only the highest quality ingredients. We take extra care in measuring portion sizes during preparation to ensure the best possible accuracy of the calorie counts.

APPETIZERS

LIFE BALANCE

CHICKEN POTSTICKERS **BIN 73**

Sweet and Spicy Mustard, Ginger Soy Sauce, Asian Slaw **9.99**

570 Calories

LIFE BALANCE

BLACKENED AHI TUNA* **BIN 77**

Seared Rare, Crisp Wontons, Wasabi Sauce, Sriracha Aioli,
Sweet Soy, Sesame, Cucumber, Pickled Ginger **13.99**

470 Calories

LIFE BALANCE

AHI TUNA* TACOS

Blackened and Seared Rare, Sriracha Cream,
Pico de Gallo, Avocado, Cilantro, Asian Slaw **11.99**

442 Calories

BIN 78

LIFE BALANCE ASIAN

AHI TUNA* SASHIMI **BIN 73**

Served Raw, Ponzu-Ginger Vinaigrette, Avocado,
Radish, Wasabi Cream, Sriracha **12.99**

300 Calories

APPETIZER SALADS

LIFE BALANCE HOUSE SALAD **BIN 78**

Cucumber, Carrot, Tomato, Croutons,
Italian Vinaigrette on the Side **5.99**

333 Calories

LIFE BALANCE SHAVED

BRUSSELS SPROUTS **BIN 76**

Extra Virgin Olive Oil, Shaved Parmesan, Lemon,
Marcona Almonds, Balsamic Glaze **7.99**

600 Calories

BURGERS

LIFE BALANCE

GIARDINIERA BURGER* **BIN 95**

Lettuce, Tomato, Red Onion, Fresh Fruit, Side Salad **11.99**

596 Calories

LIFE BALANCE TURKEY BURGER **BIN 97**

Fresh Ground All-Natural Turkey, Herbs, Lemon,
Lettuce, Tomato, Red Onion, Seasoned Mayo,
Fresh Fruit, Side Salad **11.99**

549 Calories

LIFE BALANCE

ENTRÉES

LIFE BALANCE HERB-ROASTED CHICKEN GIARDINIERA **BIN 70**

Spinach, Mushroom, Tomato, House-Made
Pickled Vegetables, Capellini **16.99**

518 Calories

LIFE BALANCE GRILLED TENDERLOIN MEDALLIONS* **BIN 80**

Ancho Chili, Garlic, Tomato-Braised Kale,
Yukon Gold Potatoes, Sweet Grape Tomatoes **24.99**

570 Calories

LIFE BALANCE GRILLED ATLANTIC SALMON*

Sautéed Spinach, Oven-Roasted Yukon Gold Potatoes,
Sweet San Marzano Tomato Sauce **19.99**

594 Calories

BIN 78

LIFE BALANCE BLACKENED AHI TUNA* **BIN 77**

Seared Rare with Wasabi Sauce,
Cilantro Citrus Rice, Asian Slaw **26.99**

590 Calories

LIFE BALANCE PAN-ROASTED BARRAMUNDI **BIN 70**

Blistered Green Beans, Grape Tomatoes, Ginger Rice,
Thai Lemongrass Sauce **25.99**

590 Calories

CHOPPED SALADS

LIFE BALANCE BBQ RANCH CHICKEN **BIN 75**

Tomato, Cucumber, Avocado, Chicken, Cheddar,
Cilantro, Corn and Black Bean Relish, BBQ Sauce,
Ranch Dressing, Fresh Lime on the Side **14.99**

580 Calories

LIFE BALANCE MEDITERRANEAN WITH SHRIMP

Cucumber, Red Onion, Asparagus,
Kalamata Olives, Zesty Giardiniera, Sweet
Grape Tomatoes, Feta Cheese, Polenta Crisps,
Mediterranean Vinaigrette **15.99**

520 Calories

BIN 78

DESSERT

LIFE BALANCE CHOCOLATE TRUFFLE **BIN 61**

Finish your meal with one of our signature
Chocolate Truffles **2.49**

250 Calories

HOUSE-MADE DESSERTS

All desserts are vegetarian, made in-house daily by our chefs, and large enough to be shared.

All desserts are 7.99

S'MORE BUDINO **BIN 61**

Caramel Custard, Valrhona Chocolate Mousse,
Brown-Butter Toasted Graham Cracker

LEMON ICE WINE CHEESECAKE

Macerated Berries, Toasted Graham Cracker
Adults 21 or Older Only, Please

BIN 63

BANOFFEE PIE **BIN 61**

Graham Cracker Crust, Banana,
Toffee Filling, Fresh Whipped Cream

KEY LIME PIE **BIN 35**

Fresh-Squeezed Citrus, Graham Cracker Crust,
Whipped Cream, Lime Dust

COOPER'S HAWK

CHOCOLATE CAKE **BIN 61**

Valrhona Chocolate, Hazelnut Ganache, Vanilla Ice Cream

CARAMEL BANANA

BREAD SUNDAE **BIN 63**

Caramelized Banana, Vanilla Ice Cream,
Rum Caramel, Candied Walnuts

SALTED CARAMEL CRÈME BRÛLÉE

Fresh Berries, Flaky Sea Salt

BIN 63

REESE'S ICE CREAM COOKIE **BIN 61**

Warm Chocolate Chip Cookie Baked with
Reese's Peanut Butter Cups, Vanilla Ice Cream

WINE & CHOCOLATES

Chocolates and Truffles from
our bakery paired with a flight of
three sweet wines. **13.49**

Without Wine 6.99

CONFECTIONS

Chocolate-Covered Strawberry **2.99**

Chocolate Truffle **2.49**

Cheesecake Lollipop **2.99**

Candied Walnut Turtle **2.99**

Truffle of the Month **2.49**

DESSERT WINES

Cooper's Hawk Lux Ice Wine (375 ml)
glass 11.00 | bottle 37.99

Nightjar (375 ml)
Port-Style Wine
glass 8.50 | bottle 27.99

Prices subject to change.

 Cooper's Hawk Favorites

WINE

No Risk Policy: Ask for a taste before ordering a glass to challenge yourself to try something new!

BIN	SPARKLING	<i>glass</i>	<i>bottle</i>
30	Cooper's Hawk Lux Sparkling	10.00	37.99
31	Sparkling Rosé	8.25	27.99
32	Prosecco	8.25	27.99
37	Blanc de Blanc	7.25	23.99
36	Moscato	7.25	23.99
35	Almond	7.25	23.99
33	Raspberry	7.25	23.99
39	Sweet Sparkling Red	7.25	23.99

BIN	WHITE	<i>glass</i>	<i>bottle</i>
78	Sauvignon Blanc	8.25	27.99
71	Pinot Gris	7.75	25.99
70	Unoaked Chardonnay	7.75	25.99
79	Chardonnay	7.75	25.99
74	Cooper's Hawk Lux Chardonnay	11.00	37.99
76	Viognier	7.75	25.99
75	Cooper's Hawk White	7.00	22.99
	<i>A blend of Pinot Gris and Riesling; spiced pear, apricot, passion fruit, and sweet melon are joined by honey and floral notes.</i>		
77	Riesling	8.00	26.99
73	Gewürztraminer	7.75	25.99
72	Moscato	8.00	26.99

BIN	RED	<i>glass</i>	<i>bottle</i>
85	Pinot Noir	9.00	30.99
87	Cooper's Hawk Lux Pinot Noir	13.50	47.99
90	Barbera	9.00	30.99
97	Merlot	8.00	26.99
96	Malbec	9.00	30.99
91	Cooper's Hawk Red	7.25	23.99

A blend of Cabernet Sauvignon, Merlot, and Syrah; fruit forward with aromas of red raspberry, black cherry, blackberry, tobacco, vanilla bean, and cracked pepper.

95	Zinfandel	8.00	26.99
94	Cabernet Zinfandel	9.00	30.99
92	Petite Sirah	8.00	26.99
99	Cabernet Sauvignon	9.00	30.99
89	Cooper's Hawk Lux Cabernet Sauvignon	12.50	43.99
84	Cooper's Hawk Lux Meritage	13.50	47.99

BIN	INTERNATIONAL WINES	<i>glass</i>	<i>bottle</i>
11	Tempranillo Rioja, Spain	10.00	33.99
10	Super Tuscan IGT Italy	9.75	32.99
12	Shiraz Barossa Valley, Australia	11.25	38.99

WINEMAKER'S BARREL RESERVE

Handcrafted Bordeaux blend straight from a collection of barrels hand-selected by our winemaker.

glass 10.00 | 750 ml carafe 33.99

BIN 80



FLIGHTS

SPARKLING

Blanc de Blanc · Sparkling Rosé
Almond · Raspberry
14.49

WHITE

Sauvignon Blanc · Pinot Gris
Cooper's Hawk White · Chardonnay
14.49

RED

Super Tuscan · Zinfandel
Petite Sirah · Cabernet Sauvignon
15.49

COOPER'S HAWK LUX

Chardonnay · Pinot Noir
Cabernet Sauvignon · Meritage
19.99

DESSERT

Rhubarb · Sweet Red
Raspberry · Blueberry
13.49

CREATE YOUR OWN

17.49
Limit 2 Cooper's Hawk Lux Wines, Please

WINE

BIN	SWEET RED	<i>glass</i>	<i>bottle</i>
86	Sweet Red	7.00	22.99
83	Romance Red	7.00	22.99
	<i>Concord grapes with hints of maraschino cherry and spice.</i>		

BIN	DESSERT	<i>glass</i>	<i>bottle</i>
63	Cooper's Hawk Lux Ice Wine (375 ml)	11.00	37.99
61	Nightjar (375 ml) <i>Port-Style Wine</i>	8.50	27.99

FRUIT

Rhubarb · Cranberry · Raspberry · Blueberry · Passion Fruit
glass *bottle*
7.00 22.99

SPECIALTIES

	<i>glass</i>	<i>pitcher</i>
Sangria	7.50	23.99
Classic Red · White · Peach · Raspberry · Passion Fruit		
Cooper's Hawk Bellini	8.50	
<i>Blood Orange Purée, Grand Marnier, Sparkling Moscato</i>		
Champagne Cocktail	8.50	
<i>Blanc de Blanc, Remy Martin V.S.O.P., Bitters, Lemon Peel</i>		
Cooper's Hawk Mimosa	7.50	
<i>Fresh-Squeezed Orange Juice, Sparkling Moscato</i>		

LARGE FORMAT CABERNET SAUVIGNON

<i>Check for availability.</i>	<i>bottle</i>
MAGNUM 1.5 liter	43.99
DOUBLE MAGNUM 3 liter	87.99
IMPERIAL 6 liter	175.99
SALMANAZAR 9 liter	263.99

There is an \$8 corkage fee for all wines not purchased in the dining room.

Cooper's Hawk Favorites

BEVERAGES

SIGNATURE SANGRIA COCKTAILS

SANGRIA-TINI

Botanist Gin, Cointreau, Red Sangria,
Sour, Prosecco, Fresh Citrus *9.75*

NIGHTJAR SANGRIA

Remy Martin V.S.O.P., Red Sangria,
Bitters, Soda, Caramelized Orange *8.75*

CITRUS GIN SANGRIA

Botanist Gin, White Sangria, St. Germain,
Citrus, Rosemary *8.75*

BURNT LEMON SANGRIA

Cointreau, White Sangria, Citrus Juices *8.75*

SPECIALTY COCKTAILS

NEGRONI

Beefeater Gin, Sweet Vermouth, Campari, Orange *9.25*

ISLAND MOJITO

Malibu Rum, Mint, Passion Fruit, Lime *9.50*

AMERICAN MULE

Tito's Handmade Vodka, Ginger Beer, Lime *9.50*

COOPER'S HAWK MARGARITA

Cazadores Reposado Tequila, Cointreau, Sour,
Passion Fruit, Sparkling Wine *11.50*

BIN 61 SOUR

Woodford Reserve Bourbon, Lemon Sour, Nightjar *9.50*

HARVEST PEACH COLLINS

Maker's Mark Bourbon, White Peach,
Lemon, Mint *9.00*

(212) MANHATTAN

Knob Creek Bourbon, Sweet Vermouth, Bitters *11.50*

COOPER'S HAWK BLOODY MARY

Svedka Vodka, Skewer of Aged Cheddar, Andouille,
Jumbo Shrimp, Bleu Cheese Stuffed Olive, Grape Tomato,
Pickle, Sidecar of Local Craft Beer *10.00*

ORIGINAL MAI TAI

Bacardi Rum, Amaretto, Citrus Juices, Myers's Rum *8.50*

BLACKBERRY CAIPIRINHA

Leblon Cachaça, Cabernet Sauvignon,
Lime, Sour *9.50*

BEER

DRAFT

Cooper's Hawk Ale *7.50*
Stella Artois *6.50* · Blue Moon *6.50*
Local Craft Selection *6.50*

NON-ALCOHOLIC

O'Doul's *4.00* · Kaliber *4.50*

DOMESTIC BOTTLES *5.00*

Miller Lite · Coors Light · Budweiser
Bud Light · Michelob Ultra

PREMIUM BOTTLES *5.75*

Amstel Light · Heineken
Corona Extra · Corona Light
Guinness (Pub Can) · Samuel Adams

CRAFT BOTTLES *6.75*

Matilda · 312 · Fat Tire
Lagunitas IPA

*Please ask your server for additional
local craft beer selections.*

BEVERAGES

MARTINIS

DANA'S PINEAPPLETINI

Svedka Vodka, Malibu Rum, Pineapple Juice,
Sparkling Wine **10.00**

PEARTINI

Grey Goose La Poire, Disaronno,
Pineapple Juice, Sour **12.50**

ESPRESSO

Absolut Vanilla, Espresso, Baileys Irish Cream,
Frangelico Liqueur **12.50**

DARK CHOCOLATE

Grey Goose, Godiva Dark Chocolate Liqueur, Baileys Irish Cream,
Whipped Cream, Shaved Dark Chocolate **12.50**

DIRTY NASTY

Belvedere, Bleu Cheese Olives **12.75**

POMEGRANATE

Absolut Citron, PAMA Liqueur, Cranberry Juice,
Sparkling Wine **10.00**

PINK GRAPEFRUIT

Deep Eddy Ruby Red Grapefruit Vodka, St. Germain,
Pink Grapefruit Juice, Lime **12.75**

JEN'S FRENCH

Tito's Handmade Vodka,
Chambord Black Raspberry Liqueur,
Sparkling Wine **11.50**

CLASSIC COSMOPOLITAN

Absolut Citron, Cointreau, Sour, Cranberry Juice **10.00**

BLOOD ORANGE PALOMA

Casa Noble Tequila, Lime, Ruby Grapefruit,
Prosecco, Orange **11.50**

BURNT CITRUS

Absolut Citron, Cointreau, Lemon,
Caramelized Orange **10.00**

NON-ALCOHOLIC

ESPRESSO

Espresso **2.49**

Cappuccino **3.49**

Café Mocha **3.99**

Latte **3.49**

Also available with decaffeinated espresso.

HOT

Hot Chocolate **2.49**

Regular or Decaffeinated Coffee **2.99**

Hot Tea **2.99**

COLD

Fresh-Squeezed Lemonade **3.79**

Strawberry, Passion Fruit, Raspberry, or Peach Lemonade 3.79

Fresh-Brewed Iced Tea **2.99**

Raspberry Hibiscus Iced Tea **2.99**

Fiji Bottled Water **3.99**

San Pellegrino Sparkling Water

Small 2.99 Large 5.99

Soft Drinks **2.99**

We proudly serve  products.

LIQUOR MANUAL FOR:

**Cooper's Hawk Winery & Restaurant
1801 Butterfield Road
Downes Grove, Illinois 60515**

Hours of Operation (subject to change):

Monday – Thursday: 11am-11pm

Friday-Saturday: 11am-12am

Sunday: 11am-10pm

Cooper's Hawk Downers Grove, LLC – Liquor Manual

General Guidelines:

- In Illinois customers buying alcohol must be 21 years old.
- Employees selling or pouring alcohol must be 21 years old.
- An employee of legal age (over 21) must always be available to ring up sales of alcoholic beverages or take the initial drink orders for a co-worker who is under 21. To serve, employees must be at least 19 years old.
- Employees under the age of 21 should be carefully watched to ensure that they do not sell or have access to liquor for themselves or their friends.
- If in a doubt about a customer being over 21, proof-of-age identification must be requested.
- Employees should be fully aware that they have the legal right to refuse to sell alcoholic beverages to anyone unable to produce proper identification or who they feel is already intoxicated.

Signs: Proof of Age and Pregnancy Warning (copies attached)

Server/Waiters Responsibilities:

- Verification of age by valid identification only.
- Give last call ½ hour prior to official closing.
- Never serve intoxicated guests.
- Serve alcohol only within permitted hours.
- Never permit adult guests to share their drinks with minors
- Awareness of current Happy Hour Rules and Regulations (per attached)

Management Responsibilities:

- Provide food service at least 1 hour prior to close.
- Evaluate intoxicated guests when requested by Staff.
- Make sure that adults sharing drinks with minor are not tolerated.
- Terminate liquor service, when necessary, in a hospitable manner.
- Call a taxi for intoxicated guests.

In the case of restaurant servers, the initial order must be made by a server that is 21. Carding and/or approval for the table must be done by the 21-year-old. A server who is 19 years of age can take all additional orders for the patron(s).

Identification presented should be an I.D. with a picture on it. The acceptable I.D.'s are:

- Current Driver's License (Primary)
- Current Photo Identification Card (State Issued)
- Passport
- Armed Forces I.D.
- Alien Registration Card

Traffic Tickets identification without a photo should never be accepted. Further, vertical IDs should never be accepted. Anyone who appears to be under the age of 40 should be carded.

Cooper's Hawk Downers Grove, LLC – Liquor Manual

When verifying identification, check the following:

- Date of birth
- Expiration date
- Picture

If in doubt about the identification provided by the customer:

- Ask questions about the customer's information like name, address, and birthday.
- Ask the customer to sign a piece of paper and compare signatures.
- When in doubt, do not make the sale – **call a manager.**

How to recognize an under 21 I.D. in order to refuse selling drinks:

See I.D. CARDS examples attached.

How to recognize intoxicated individuals:

Change in Behavior:

- Loud speech
- Annoying other customers
- Argumentative
- Foul language
- Carelessness with money
- Irrational statements
- Unable to sit on chair or losing balance
- Complaining about drink strength

How to proceed if a noticeable change of behavior occurs:

- Offer non-alcoholic beverages.
- Slow down service of alcohol.
- Encourage food.
- Bring water.

Alcohol Awareness Programs:

Downers Grove Police Department periodically conducts tests to see if alcohol is being served to minors in our restaurant. An under 21-year-old is sent into the establishment to attempt to purchase liquor, one to three times per year. In the event staff serves alcohol to the minor, the server will be issued an administrative citation of \$500. Further, the licensee is subject to fines up to \$15,000, up to \$1,000 in hearing costs and could face possible suspension and/or revocation of its liquor license. The company might also lay off the employee.

Cooper's Hawk Downers Grove, LLC – Liquor Manual

Village of Downers Grove - Liquor serving hours:

Monday-Thursday: 8:00 a.m. to 1:00 a.m.

Friday-Saturday: 8:00 a.m. to 2:00 a.m.

Sunday: 8:00 a.m. to 1:00 a.m.

Operating Procedures

All alcoholic drinks have to be ordered in the computer and printed at a POS located by the bars or in the restaurant. The bartenders will prepare, mix and pour the drinks for waitstaff. All package sales shall be completed by an employee over the age of 21.

Premises Manager:

Cooper's Hawk maintains a manager on site during business hours. Any questions should be directed to him or her.

Under 21 Waitstaff:

No employee under the age of 21 is permitted to act as a bartender nor shall they draw, pour or mix any alcoholic liquor. Further, initial carding of any customers desiring to purchase or order alcoholic liquor must be done by an employee over the age of 21. Employees must be at least 19 years of age to serve as waiters or waitresses for the purpose of serving alcoholic beverages.

TIPS Training:

All waiters and bartenders of Cooper's Hawk are required to complete a TIPS class (Training for Intervention Procedures) and obtain certificates of completion. TIPS Certification is required every 3 years.

Staff manuals (including all liquor manuals) shall be provided to all bartender and service staff upon hiring. Refresher courses will be provided to the staff at least annually or as needed. Management shall remind staff to comply with responsible sales and service prior to the commencement of each shift.

Cooper's Hawk Downers Grove, LLC – Liquor Manual

ACKNOWLEDGMENT FORM

Employee Name _____
Address _____
Telephone Number _____
Date of Birth _____
Employee Classification _____

I, the undersigned, have read the Downers Grove Liquor License Guidelines and the Downers Grove Municipal Code, Chapter 3, and 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.

I understand that I may take orders for alcoholic beverages, as well as serve the product to the customers for consumption on the premises only, after determining that the person placing the order is of legal drinking age (21 years of age or older.) Further, I have read and understand the I.D. guidelines as outlined in the Downers Grove Liquor License Guidelines.

Signature

Date

FAQs on "happy hour" changes

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



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.

"Happy hour" FAQs (cont'd.)

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**:*



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?

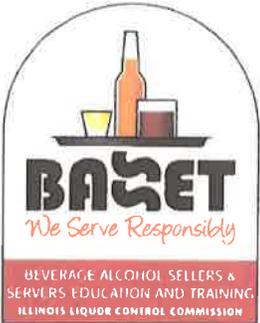
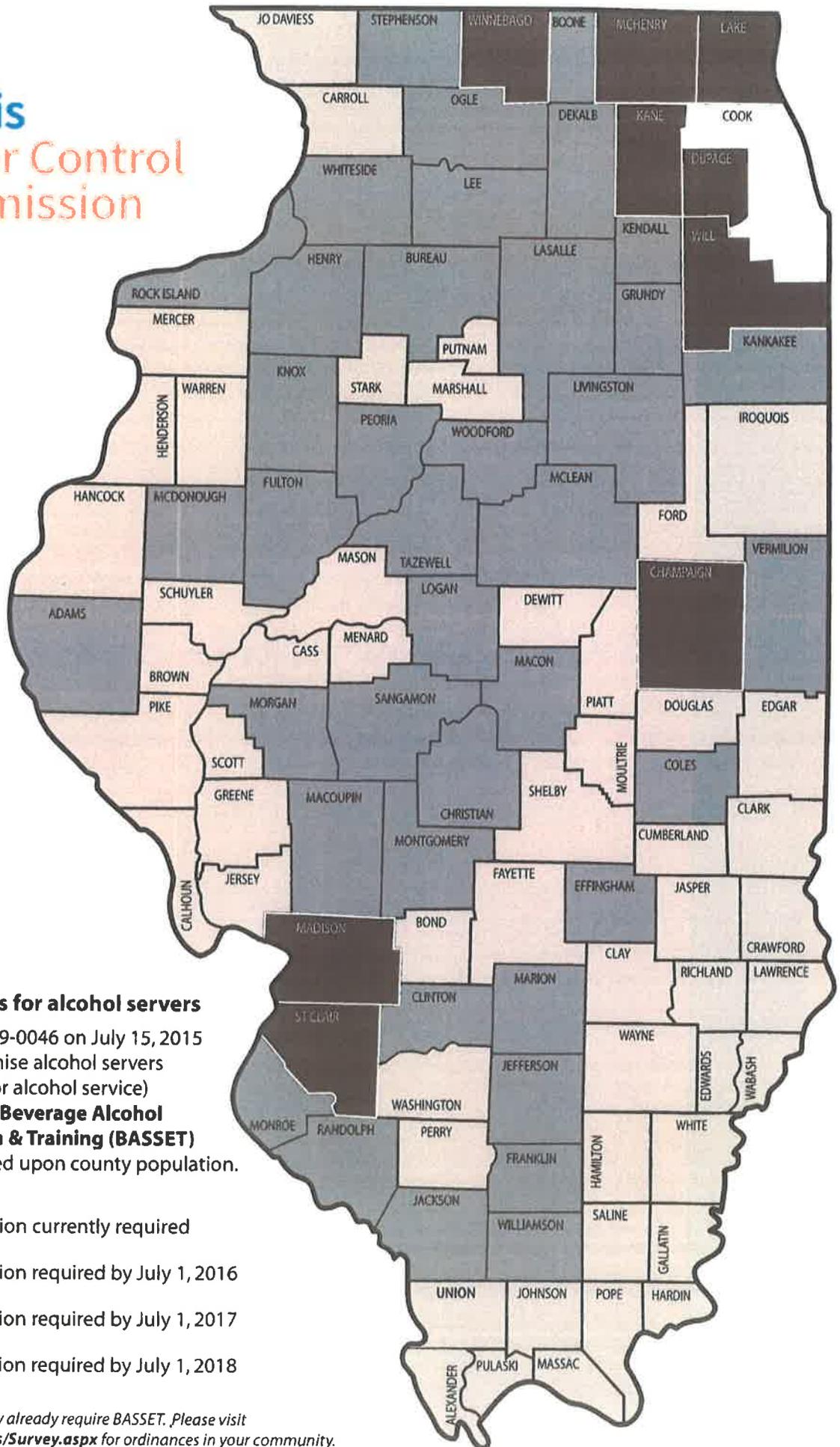
A: No. The base ingredient of sangria is wine not spirits. Therefore, sangria is not an infusion and is regulated according to the pre-mix rules.

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.



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.



Illinois Liquor Control Commission

Be prepared to show **PROOF OF AGE.**

To be sold or served alcoholic beverages on these premises,
your birthday must be on or before today's date in

1998

TO BE DISPLAYED DURING 2019

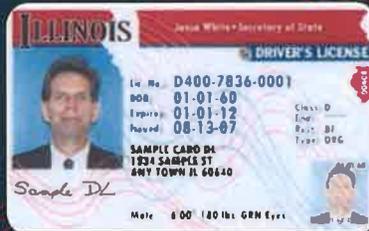
It is **ILLEGAL** to provide alcohol to a person under age 21,
or for a minor to use a fake ID.

ILLINOIS

NEW DRIVER'S LICENSE/ID CARD DESIGN



Under 21 Driver's License



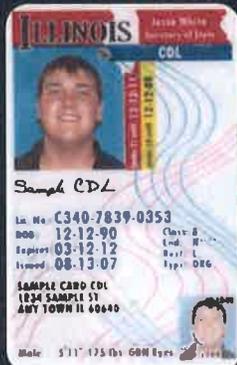
Driver's License



Under 21 ID Card



ID Card



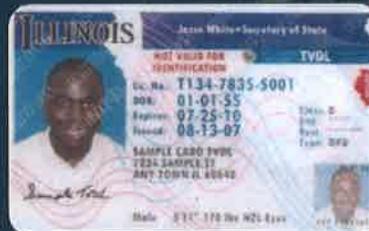
Under 21 Commercial Driver's License



Commercial Driver's License (CDL)



Under 21 Temporary Visitor Driver's License (TVDL)

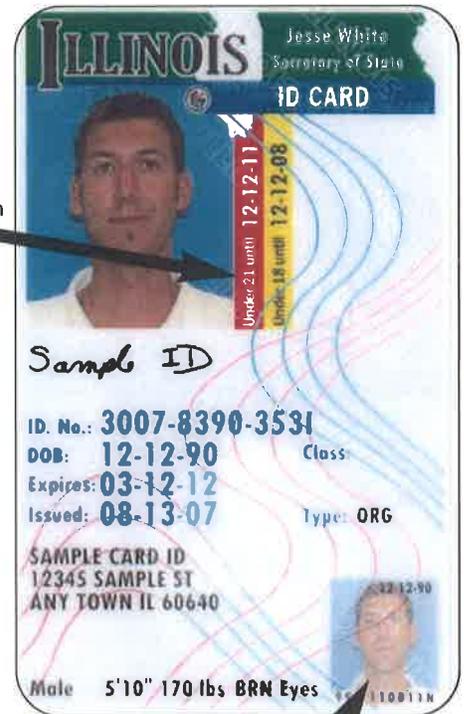


Temporary Visitor Driver's License (TVDL)

Illinois Secretary of State Jesse White



Driver's License/ID Card Security Features



Driver's License Features

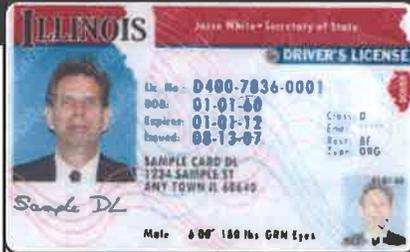
- Card type indicator
Red — Driver's License and CDL
Green — ID Card
Purple — TVDL
- Guilloche pattern in background
- Date of birth in two locations
- Ghost image of photo
- Organ/Tissue Donor indicator
- UV, hologram, microtext and more

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



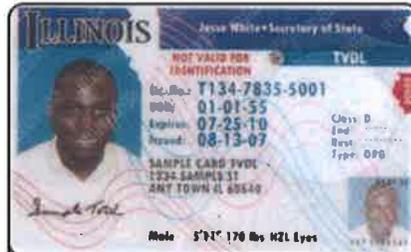
Driver's License, issuance phased in Fall 2007



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



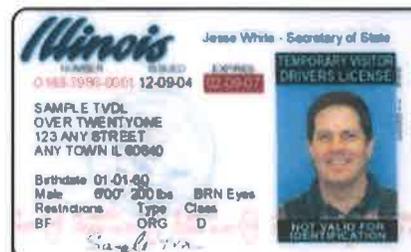
Driver's License



ID card



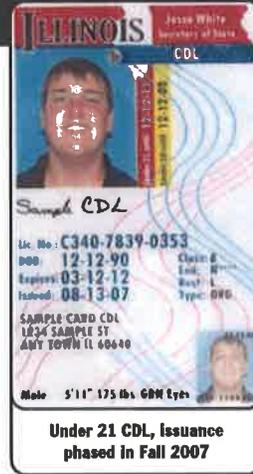
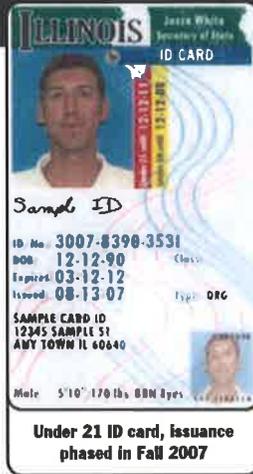
CDL



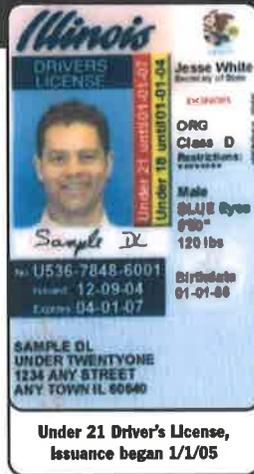
TVDL

Valid Under 21 Driver's Licenses/ID Cards

NEW to be phased in Fall 2007



OLD to be phased out upon individual expiration dates



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)

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.



↑ Front Back ↓



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



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

Jesse White Announces Se...



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

THE NEW PROCESS:

STEP 1

When it is time to renew your driver's license or if you are a new driver in Illinois, visit a Secretary of State Driver Services facility.



STEP 2

Take the vision, written and road tests (if necessary).



STEP 3

Take your photo at the facility.



STEP 4

Receive your temporary, secure paper driver's license at the facility and your old driver's license/ID card will be returned to you after a hole has been punched in it.



STEP 5

After fraud checks have been conducted, your new permanent driver's license/ID card will be mailed to you within 15 business days.



SECURE ILLINOIS
A new process and a new driver's license means
more security for you.



FAUX WOOD

SIGN WILL REQUIRE VARIANCE ON FRONT ELEVATION

FAUX WOOD SCREEN

METALLIC PANELS

METAL EYEBROW

THERMALLY MODIFIED WOOD PLANTERS



METALLIC
PANELS

THERMALLY
MODIFIED WOOD
PLANTERS

OPERABLE
GLASS
WALL

FAUX
WOOD

METALLIC
PANELS

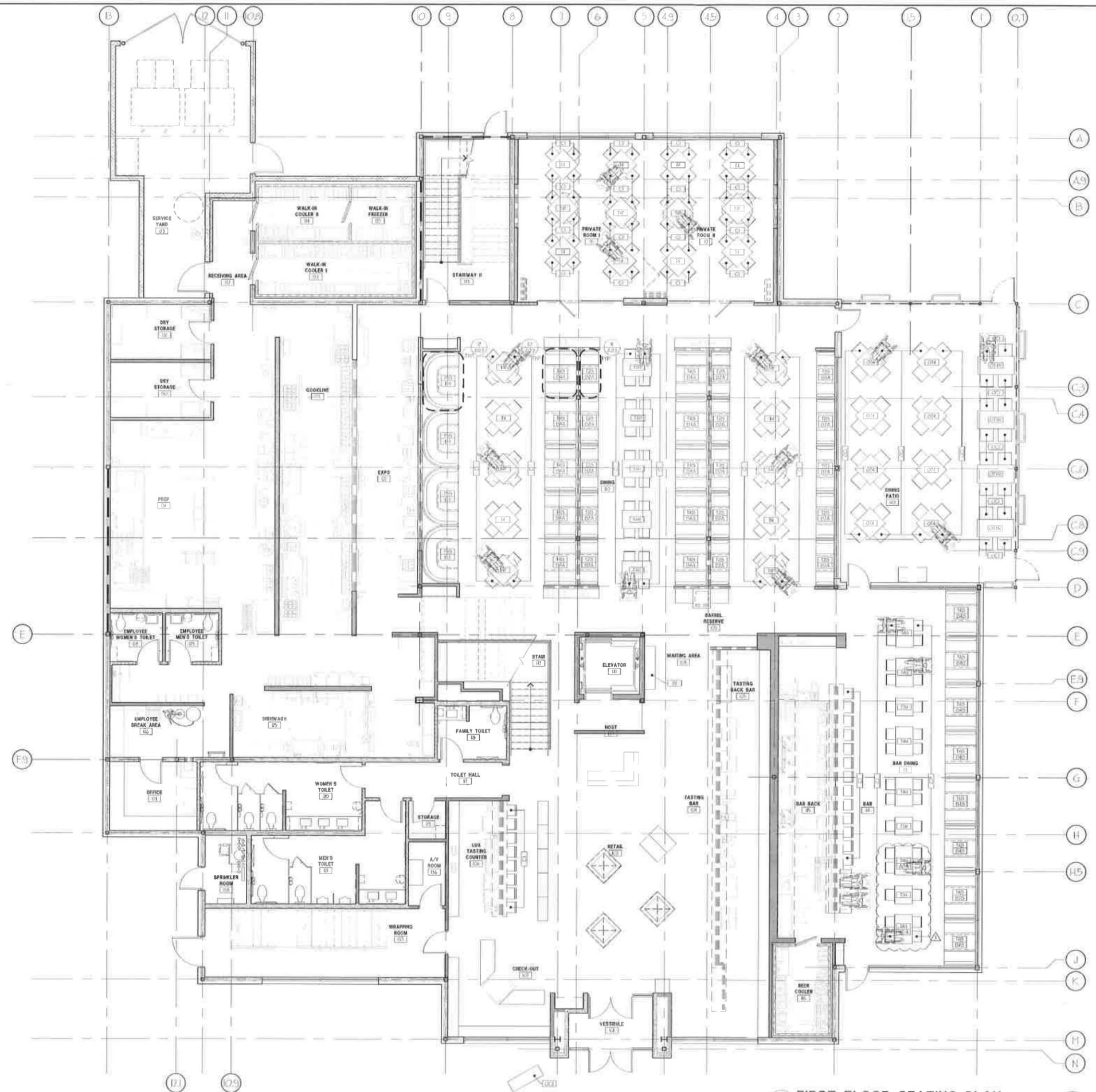
RETRACTABLE
FABRIC
AWNING
ROOF

FAUX CONCRETE-
LOOK
FIBERGLASS
PLANTERS

LIGHT GREY
FAUX CONCRETE
PANELS

STUCCO

W:\proj\2017\173861\1A-SHEETS\3861A12-02a.dwg, A12-2a, 2/4/2019 12:45 PM, Gisela Machado



SEATING LEGEND

DINING			
SEATING UNIT	NUMBER PER UNIT	PERSONS PER UNIT	TOTAL PERSONS
[1A]	4 TOP (36" x 36")	4	16
[1B]	4 TOP (36" x 36") FLIP UP TO 50" DIAMETER	6	24
[1C]	4 TOP (30" x 48")	4	16
[1D]	2 TOP FULLMAN (30" x 30")	5	10
[1E]	4 TOP FULLMAN (30" x 30")	10	40
[1F]	4 TOP FULLMAN (30" x 30")	4	16
TOTAL: 122			

PRIVATE DINING I & II			
SEATING UNIT	NUMBER PER UNIT	PERSONS PER UNIT	TOTAL PERSONS
[1A]	4 TOP (36" x 36") FLIP UP TO 50" DIAMETER	4	16
[1B]	4 TOP (36" x 36")	5	20
TOTAL: 36			

BAR			
SEATING UNIT	NUMBER PER UNIT	PERSONS PER UNIT	TOTAL PERSONS
[1A]	1	1	1
TOTAL: 1			

BAR DINING			
SEATING UNIT	NUMBER PER UNIT	PERSONS PER UNIT	TOTAL PERSONS
[1A]	2 TOP (30" x 30" x 42")	3	6
[1B]	2 TOP FULLMAN (30" x 30")	0	0
[1C]	4 TOP (30" x 48")	8	32
[1D]	4 TOP (30" x 48")	8	32
TOTAL: 70			

TOTAL INTERIOR SEATING: 229			
OUTDOOR DINING			
SEATING UNIT	NUMBER PER UNIT	PERSONS PER UNIT	TOTAL PERSONS
[1A]	4 TOP (30" x 48")	4	16
[1B]	1 TOP (36" x 36")	0	0
TOTAL OUTDOOR SEATING: 16			

ROOFTOP BAR			
SEATING UNIT	NUMBER PER UNIT	PERSONS PER UNIT	TOTAL PERSONS
[1A]	1	1	1
[1B]	1	1	1
TOTAL: 2			

ROOFTOP BAR DINING			
SEATING UNIT	NUMBER PER UNIT	PERSONS PER UNIT	TOTAL PERSONS
[1A]	4 TOP (36" x 36")	4	16
[1B]	2 TOP (30" x 30")	2	4
[1C]	4 TOP (30" x 48")	4	16
TOTAL: 36			

ROOFTOP TERRACE DINING			
SEATING UNIT	NUMBER PER UNIT	PERSONS PER UNIT	TOTAL PERSONS
[1A]	4 TOP (30" x 48")	4	16
[1B]	4 TOP (36" x 36")	0	0
TOTAL: 16			

TOTAL ROOFTOP SEATING: 52			
---------------------------	--	--	--

FURNITURE LEGEND

ITEM	DESCRIPTION	SEAT	BACK	NOTES
[1A]	BARING BENCH	--	--	REFER TO FINISH SCHEDULE
[1B]	PULLMAN BOOTH DINING	SV-1	FA-2	REFER TO 01A03
[1C]	BOOTH DINING	SV-2	FA-1	REFER TO 01A03
[1D]	PULLMAN BOOTH DINING	SV-1	FA-2	REFER TO 01A03
[1E]	PULLMAN BOOTH BAR	SV-1	FA-3	REFER TO 01A03
[1F]	BARING CHAIR	SV-3	--	REFER TO FINISH SCHEDULE
[1G]	BAR STOOL	SV-3	--	REFER TO FINISH SCHEDULE
[1H]	LUX BAR STOOL	SV-3	--	REFER TO FINISH SCHEDULE
[1I]	TABLE (SEE ABOVE)	--	--	REFER TO FINISH SCHEDULE
[1J]	ADJACENT TABLE (SEE ABOVE)	--	--	REFER TO FINISH SCHEDULE
[1K]	OUTDOOR DINING CHAIR	--	--	REFER TO FINISH SCHEDULE
[1L]	OUTDOOR BAITING BENCH	--	--	REFER TO FINISH SCHEDULE
[1M]	OUTDOOR TABLE (SEE ABOVE)	--	--	REFER TO FINISH SCHEDULE
[1N]	OUTDOOR DANONETTE	SV-4	FA-4	REFER TO 2-31A02a

GENERAL NOTES

- REFER TO SHEET A12.3 FOR BOOTH DETAILS
- BOOTH SHOPS TO SHOW 4 DIMENSION THE FULL PLAN OF BOOTH
- ADD PURSE HOOKS TO BAR DINING TABLES



830 North Blvd.
Oak Park, Illinois
60301

708-445-8400
ariainc.com

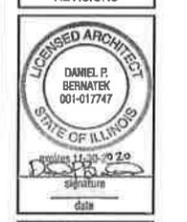
ARIA GROUP ARCHITECTS, P.C.

1801 BUTTERFIELD ROAD
DOWNERS GROVE, IL 60515

COOPER'S HAWK
WINERY & RESTAURANT



REVISIONS			
No.	Date	By	Remarks



FIRST FLOOR SEATING PLAN & FURNITURE LEGEND

Job No. 113661	Drawn JPH
Scale AS NOTED	Date 11/08/19

Sheet No.
A12.2a

FIRST FLOOR SEATING PLAN

SEATING LEGEND

DINING			
SEATING UNIT	NUMBER PER UNIT	PERSONS PER UNIT	TOTAL PERSONS
[D1] 1 TOP (36" x 36")	4	4	16
[D2] 3 TOP (36" x 36" FLIP UP TO 50" DIAMETER)	0	4	24
[D3] 4 TOP (30" x 48")	5	4	20
[D4] 2 TOP FULLMAN (30" x 30")	15	2	30
[D5] 4 TOP FULLMAN (30" x 30")	10	4	40
[D6] BOOTH	4	5	20
TOTAL: 150			

PRIVATE DINING # 2			
SEATING UNIT	NUMBER PER UNIT	PERSONS PER UNIT	TOTAL PERSONS
[D7] 4 TOP (36" x 36" FLIP UP TO 50" DIAMETER)	4	4	16
[D8] 4 TOP (36" x 36")	0	4	32
TOTAL: 48			

BAR			
SEATING UNIT	NUMBER PER UNIT	PERSONS PER UNIT	TOTAL PERSONS
[D9] BAR SEATING	15	1	15
TOTAL: 15			

BAR DINING			
SEATING UNIT	NUMBER PER UNIT	PERSONS PER UNIT	TOTAL PERSONS
[D10] 2 TOP (30" x 30" x 42")	3	2	6
[D11] 2 TOP FULLMAN (30" x 30")	0	2	0
[D12] 4 TOP (30" x 48")	0	4	24
[D13] 4 TOP (30" x 30")	0	4	32
TOTAL: 62			

TOTAL INTERIOR SEATING: 283			
OUTDOOR DINING			
SEATING UNIT	NUMBER PER UNIT	PERSONS PER UNIT	TOTAL PERSONS
[D14] 4 TOP (30" x 58")	4	4	16
[D15] 4 TOP (36" x 36")	0	4	32
TOTAL OUTDOOR SEATING: 48			

ROOFTOP BAR			
SEATING UNIT	NUMBER PER UNIT	PERSONS PER UNIT	TOTAL PERSONS
[D16] BAR SEATING	15	1	15
TOTAL: 15			

ROOFTOP BAR DINING			
SEATING UNIT	NUMBER PER UNIT	PERSONS PER UNIT	TOTAL PERSONS
[D17] 4 TOP (36" x 36")	0	4	16
[D18] 2 TOP (30" x 30")	2	2	4
[D19] 4 TOP (30" x 48")	0	4	16
TOTAL: 36			

ROOFTOP TERRACE DINING			
SEATING UNIT	NUMBER PER UNIT	PERSONS PER UNIT	TOTAL PERSONS
[D20] 4 TOP (30" x 48")	0	4	44
[D21] 4 TOP (36" x 36")	0	4	16
TOTAL: 60			

TOTAL ROOFTOP SEATING: 125			
----------------------------	--	--	--

FURNITURE LEGEND

ITEM	DESCRIPTION	SEAT	BACK	NOTES
[D1]	SEATING BENCH	--	--	REFER TO FINISH SCHEDULE
[D1A]	FULLMAN BOOTH DINING	SV-1	FA-2	REFER TO [D1A]3
[D1B]	BOOTH DINING	SV-2	FA-4	REFER TO [D1A]3
[D1C]	FULLMAN BOOTH DINING	SV-1	FA-2	REFER TO [D1A]3
[D1D]	FULLMAN BOOTH BAR	SV-1	FA-3	REFER TO [D1A]3
[D1E]	DINING CHAIR	SV-3	--	REFER TO FINISH SCHEDULE
[D1F]	BAR STOOL	SV-3	--	REFER TO FINISH SCHEDULE
[D1G]	BAR SEAT	SV-3	--	REFER TO FINISH SCHEDULE
[D1H]	TABLE (SEE ABOVE)	--	--	REFER TO FINISH SCHEDULE
[D1I]	ADJUSTABLE TABLE BASE (SEE FINISH SCHEDULE)	--	--	REFER TO FINISH SCHEDULE
[D1J]	OUTDOOR DINING CHAIR	--	--	REFER TO FINISH SCHEDULE
[D1K]	OUTDOOR DINING BENCH	--	--	REFER TO FINISH SCHEDULE
[D1L]	OUTDOOR TABLE (SEE ABOVE)	--	--	REFER TO FINISH SCHEDULE
[D1M]	OUTDOOR BANQUETTE	SV-4	FA-4	REFER TO 2-31/02b

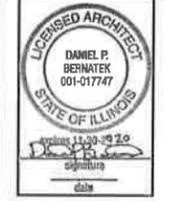
GENERAL NOTES

- 1. REFER TO SHEET #03 FOR BOOTH DETAILS
- 2. BOOTH SHOPS TO SHOW 4 DIMENSION FULL PLAN OF BOOTH
- 3. ADD FURSE HOOKS TO BAR DINING TABLES

FIELD VERIFICATION
Contractor shall verify all dimensions and conditions at the job site and notify the Architect immediately in writing of any discrepancies or conditions not shown on the drawings. The Architect shall not be responsible for any errors or omissions in the field verification report.

COPYRIGHT
Aria Group Architects, Inc. shall retain all copyright rights, including and without limitation, the right to reproduce and distribute the drawings and documents in whole or in part, in any form or by any means, without the prior written consent of Aria Group Architects, Inc.

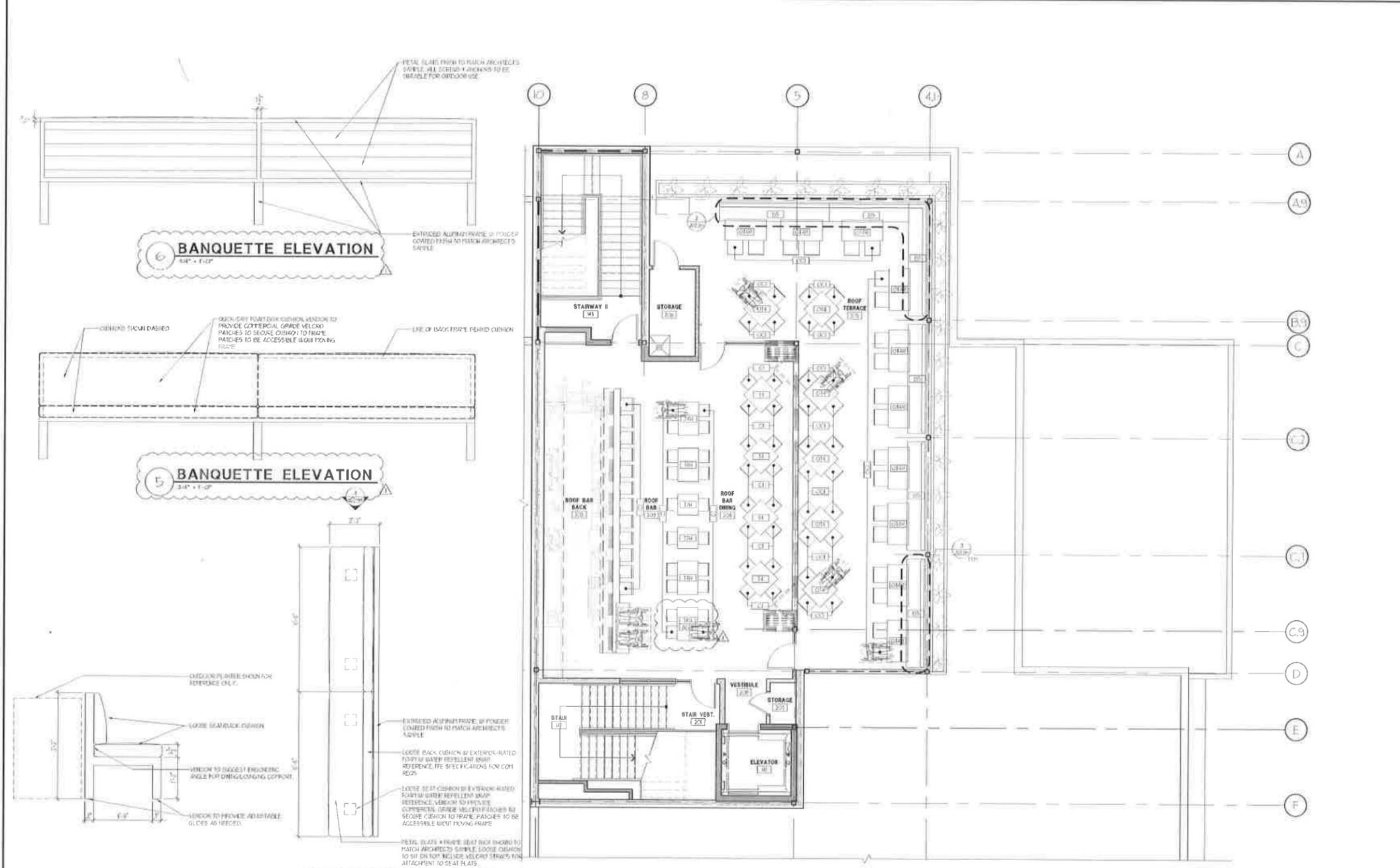
NO.	DATE	REVISIONS



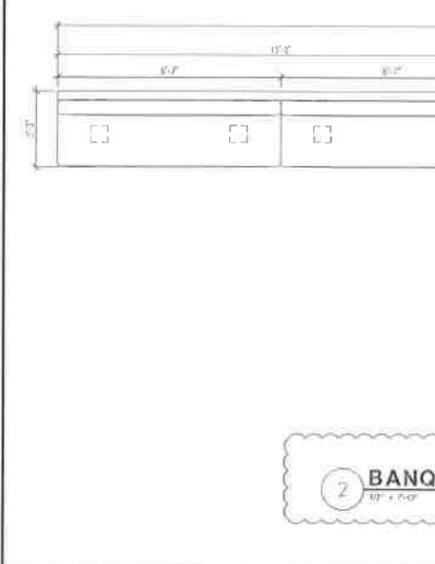
SECOND FLOOR SEATING PLAN & FURNITURE LEGEND

Job No. 173661	Drawn KC
Scale AS NOTED	Date 11/08/18

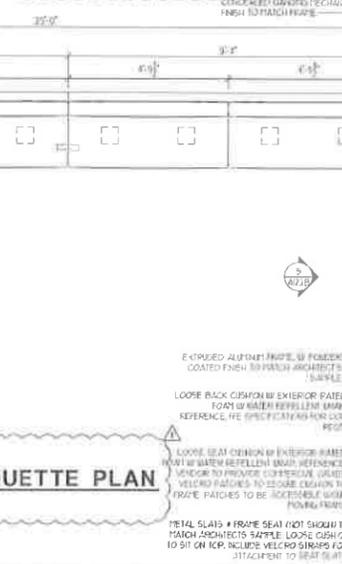
Sheet No. **A12.2b**



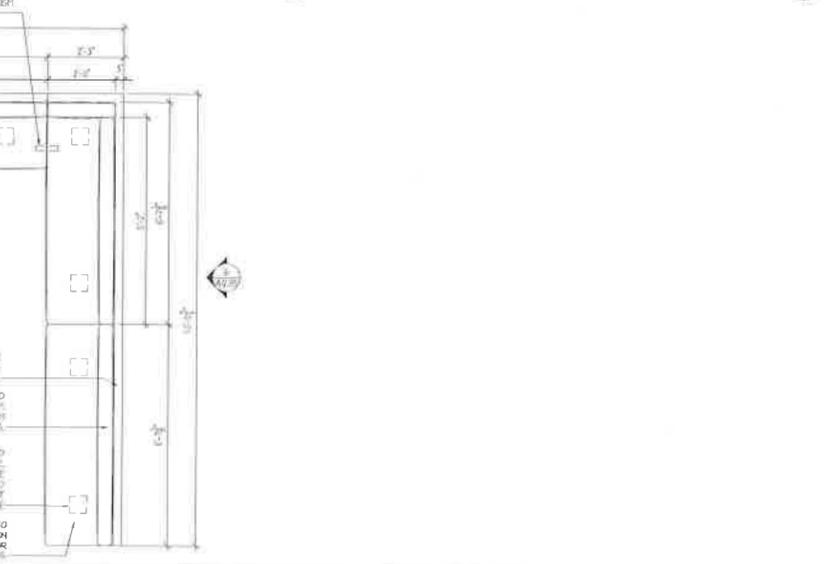
4 BANQUETTE ELEVATION
3/4" = 1'-0"



3 BANQUETTE PLAN
1/2" = 1'-0"



1 SECOND FLOOR SEATING PLAN
3/8" = 1'-0"



I:\nrope2017\173661\1A-SHEETS\9861A12-02b.dwg, A12-02b, 2/4/2018 12:45 PM, Gisela Machado



FIELD VERIFICATION
Contractor shall verify all field dimensions and conditions on site prior to construction. Any discrepancies shall be reported to the architect immediately. The architect shall be notified of any discrepancies before beginning construction. The contractor shall be responsible for all field verification.

REVISIONS

No.	Date	Remarks
1	7/5/2018	REVISION
2	7/18/2018	REVISION
3	7/18/2018	REVISION
4	7/18/2018	REVISION
5	7/18/2018	REVISION
6	7/18/2018	REVISION
7	7/18/2018	REVISION
8	7/18/2018	REVISION
9	7/18/2018	REVISION
10	7/18/2018	REVISION
11	7/18/2018	REVISION
12	7/18/2018	REVISION
13	7/18/2018	REVISION
14	7/18/2018	REVISION
15	7/18/2018	REVISION
16	7/18/2018	REVISION
17	7/18/2018	REVISION
18	7/18/2018	REVISION
19	7/18/2018	REVISION
20	7/18/2018	REVISION
21	7/18/2018	REVISION
22	7/18/2018	REVISION
23	7/18/2018	REVISION
24	7/18/2018	REVISION
25	7/18/2018	REVISION
26	7/18/2018	REVISION
27	7/18/2018	REVISION
28	7/18/2018	REVISION
29	7/18/2018	REVISION
30	7/18/2018	REVISION
31	7/18/2018	REVISION
32	7/18/2018	REVISION
33	7/18/2018	REVISION
34	7/18/2018	REVISION
35	7/18/2018	REVISION
36	7/18/2018	REVISION
37	7/18/2018	REVISION
38	7/18/2018	REVISION
39	7/18/2018	REVISION
40	7/18/2018	REVISION
41	7/18/2018	REVISION
42	7/18/2018	REVISION
43	7/18/2018	REVISION
44	7/18/2018	REVISION
45	7/18/2018	REVISION
46	7/18/2018	REVISION
47	7/18/2018	REVISION
48	7/18/2018	REVISION
49	7/18/2018	REVISION
50	7/18/2018	REVISION
51	7/18/2018	REVISION
52	7/18/2018	REVISION
53	7/18/2018	REVISION
54	7/18/2018	REVISION
55	7/18/2018	REVISION
56	7/18/2018	REVISION
57	7/18/2018	REVISION
58	7/18/2018	REVISION
59	7/18/2018	REVISION
60	7/18/2018	REVISION
61	7/18/2018	REVISION
62	7/18/2018	REVISION
63	7/18/2018	REVISION
64	7/18/2018	REVISION
65	7/18/2018	REVISION
66	7/18/2018	REVISION
67	7/18/2018	REVISION
68	7/18/2018	REVISION
69	7/18/2018	REVISION
70	7/18/2018	REVISION
71	7/18/2018	REVISION
72	7/18/2018	REVISION
73	7/18/2018	REVISION
74	7/18/2018	REVISION
75	7/18/2018	REVISION
76	7/18/2018	REVISION
77	7/18/2018	REVISION
78	7/18/2018	REVISION
79	7/18/2018	REVISION
80	7/18/2018	REVISION
81	7/18/2018	REVISION
82	7/18/2018	REVISION
83	7/18/2018	REVISION
84	7/18/2018	REVISION
85	7/18/2018	REVISION
86	7/18/2018	REVISION
87	7/18/2018	REVISION
88	7/18/2018	REVISION
89	7/18/2018	REVISION
90	7/18/2018	REVISION
91	7/18/2018	REVISION
92	7/18/2018	REVISION
93	7/18/2018	REVISION
94	7/18/2018	REVISION
95	7/18/2018	REVISION
96	7/18/2018	REVISION
97	7/18/2018	REVISION
98	7/18/2018	REVISION
99	7/18/2018	REVISION
100	7/18/2018	REVISION



Drawing Title
DIMENSIONED FIRST FLOOR PLAN

Job No. 113661	Drawn HJ
Scale AS NOTED	Date 11/02/18

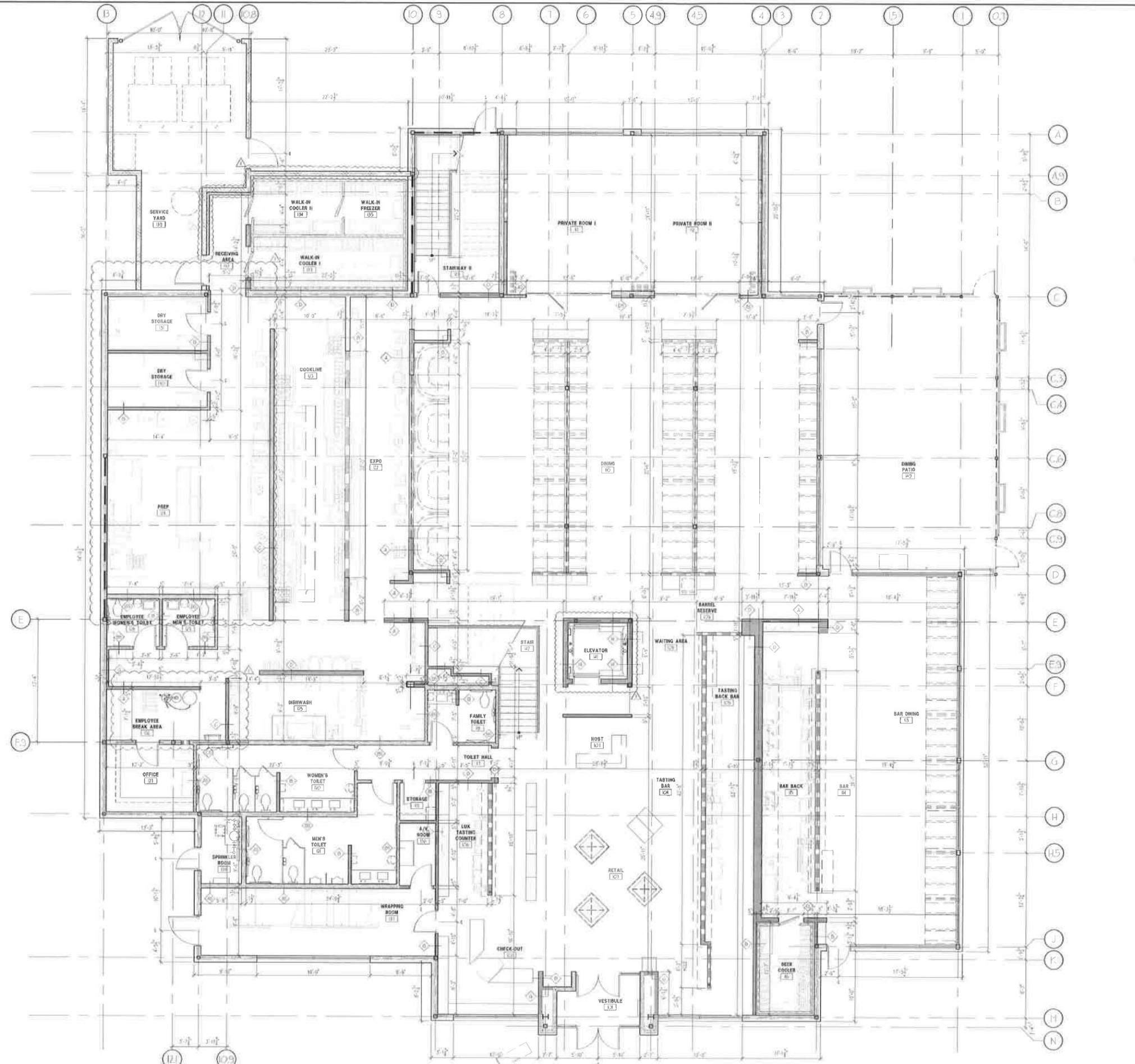
Sheet No.
A1.2a

GENERAL NOTES

- ALL DIMENSIONS ARE NOMINAL AND ARE FROM FACE OF STRUCTURE, UNLESS NOTED OTHERWISE.
- REFER TO OTHER SHEETS FOR DIMENSIONS OF KITCHEN EQUIPMENT.
- PROVIDE 1/2" WALL BLOCKING FOR MILLWORK, SHELVING PANELS, ETC. REFER TO OTHER SHEETS FOR ADDITIONAL INFORMATION.
- ALL NEW PARTITIONS WITH SINKS AND/OR NET EQUIPMENT TO HAVE WATER RESISTANT GYPSUM BOARD UNLESS NOTED OTHERWISE, WITH CEILING BOARD BASE TO 1/2" AFF.
- WALLS IN KITCHEN AREAS AND TOILET ROOMS TO HAVE 1/2" BASE OF 1/2" CEMENT BOARD, 4" CEMENT BOARD BASE + FLOOR FROM WALLS WITH BASE TILE. ONLY FACE OF CEMENT BOARD TO BE FINISH WITH FACE OF GYPSUM BOARD.
- FINISH ALL FIXTURES AND ACCESSORIES AT HEIGHTS TO CONFORM TO ALL GOVERNING CODES AND ADA REQUIREMENTS.
- ALL CONTRACTORS TO VERIFY EXISTING SITE CONDITIONS BEFORE ANY WORK IS TO BEGIN. NOTIFY ARCHITECT OF DISCREPANCIES (TYPICAL).
- COORDINATE OUTLETS AT MILLWORK (PHONE, ETC.) WITH MILLWORKER AND ELECTRICAL DRAWINGS. PROVIDE SHOP DRAWINGS FOR REVIEW.
- ALL WORK TO BE DONE IN ACCORDANCE WITH ALL GOVERNING STATE AND LOCAL CODES AND ORDINANCES (TYPICAL).
- FINISH TAKE ONLY WATER RESISTANT GYPSUM BOARD UNDER WALLS IN COOLERS AND FREEZERS.
- REFER TO OTHER SHEETS AND CROSS AND FOUNDATION PLANS FOR FLOOR FINISHES AND DEPRESS ON LOCATIONS.
- ALL EXPOSED WATER SUPPLY PIPES, WASTE LINES, ELECTRICAL, CONDENSATE AND OTHER LIKE ITEMS THAT ARE NOT ABLE TO BE CONCEALED WITHIN WALL VOIDS MUST BE INSTALLED A MINIMUM OF SIX INCHES ABOVE THE FLOOR AND ONE INCH AWAY FROM THE WALL, INCLUDING THOSE AT THE BOTTOM OF THE EQUIPMENT.
- INSTALL STAINLESS STEEL CORNER GUARDS BY KEC.
- USE 10 GAUGE STAINLESS STEEL CLOSURE STRIPS FLOOR TO CEILING TYPE, BETWEEN COOLER BOX AND WALL CONDITIONS.
- THE DRAWING SHALL BE READ IN CONNECTION WITH STRUCTURAL, MECHANICAL, PLUMBING, ELECTRICAL, AND OTHER CONSULTANT DRAWINGS AND SPECIFICATIONS AND WITH SUCH OTHER WRITTEN INSTRUCTIONS OR NOTES AS MAY BE ISSUED DURING THE COURSE OF THE CONTRACT. ANY DISCREPANCIES SHALL BE REFERRED TO THE SUPERINTENDENT AND ARIA GROUP ARCHITECTS, INC. BEFORE PROCEEDING WITH ANY WORK.
- DIAMOND SYMBOLS WITH TAG REFER TO SHEET A01 FOR WALL TYPES.
- REFER TO SHEET A01 FOR DOOR AND WINDOW SCHEDULES.
- ALL BOOTH FINISHING BY OTHER UNDO.
- ALL GAPS, JOINTS, WALL PENETRATIONS, PROJECTIONS AND ESCUTCHEON PLATES TO BE SEALED USING SILICONE CAULK.
- ARROWS INDICATE LOCATION OF LOSS WALL STRIPS. REFER TO DETAIL 17-200.

WALL LEGEND

- NEW PARTITION WALL
- NEW CMU WALL
- NEW PARTITION WALL w/ SOUND ATTENUATION (TYPE OF MATERIAL RESISTANCE)
- NEW LOW HEIGHT PARTITION WALL OR BAR DIV.
- LOCATION OF WALL BRACKETS, REFER TO OTHER SHEETS



DIMENSIONED FIRST FLOOR PLAN
3/8" = 1'-0"