AGENDA
DOWNERS GROVE LIQUOR COMMISSION
SEPTEMBER 6, 2018
VILLAGE HALL COUNCIL CHAMBERS

6:30 P.M.

I **Call to Order**

II **Roll Call**

III **Approval of Minutes of August 2, 2018 Liquor Commission Meeting**

IV **Application Hearing**

Casa Margarita
1341 Butterfield Road
Class R-1/O

V **New Business**

VI **Old Business**

VII **Comments from the public**

VIII **Adjournment**

1\liquor\2018-Liq-Com\Agenda\09-06-18

DOWNERS GROVE LIQUOR COMMISSION
VILLAGE HALL COUNCIL CHAMBERS
801 BURLINGTON AVENUE

DRAFT

Thursday, August 2, 2018

I. CALL TO ORDER

Chairman Strelau called the August 2, 2018 Liquor Commission meeting to order at 6:30 p.m.

II. ROLL CALL

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

ABSENT: Mr. Clary

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

OTHERS: Laura Bucas, Evan Berg, Nathan Geers, Lindsay Barton, Ronnie Omott, Clint Umphrey, Court Reporter

III. APPROVAL OF MINUTES

Chairman Strelau asked for approval of the minutes for the June 7, 2018 Liquor Commission meeting and asked members if there were any corrections, changes or additions.

Hearing no changes, corrections or additions, the June 7, 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."

Grand Duke's Restaurant - 980 W. 75th Street

Chairman Strelau stated that the first order of business was an application hearing for Grand Duke's Restaurant, LLC d/b/a Grand Duke's located at 980 W. 75th Street. 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. Laura Bucas was sworn in by the court reporter. She introduced herself as the owner of Grand Duke's.

Chairman Strelau asked the applicant to present its case.

Ms. Bucas stated that she was seeking a full, on-premise consumption liquor license. She stated that she and her husband have been restaurant owners for 12 years. She stated that their first restaurant, Grand Duke's opened in January, 2006, in Summit. She stated they are an Eastern European restaurant serving Polish, German and Russian food. She stated that they are well known in the Chicagoland area. She stated that after a few successful years they noticed demand for their cuisine in the surrounding suburbs. She stated that in 2012 they opened Old Vilnius Café in Darien. She stated that they added a deli and souvenir shop importing items from Lithuania. She stated that Old Vilnius is a small 40-seat restaurant which tends to be very busy in the evenings and weekends.

Ms. Bucas stated that the old Bohemian Garden property became available and they decided to expand and move Grand Duke's to Downers Grove. She stated Old Vilnius would still serve as a deli and souvenir shop. She noted that the capacity of the Downers Grove location is 230 seats and they will be able to accommodate more customers and banquets. She stated that they are planning to modernize the building with a more contemporary look. She stated that their cuisine is very unique and there is little competition with their concept in the Village.

Ms. Pietrucha was interested in hearing their history and was pleased with their goal to expand. She asked how they intend to manage the larger venue and higher volume of customers. Ms. Bucas replied that the Summit Grand Duke's has a capacity of 150 and they are used to dealing with a larger capacity than the Darien deli. She stated that they will keep Old Vilnius open but will change the concept of the Summit Grand Duke's and turn it into a barbecue restaurant.

Ms. Pietrucha asked if she had any violations at the existing establishment. Ms. Bucas replied no, however, under the license of her husband there was a sale to a minor 5 years ago. She stated that the cashier did not ask for identification and noted that was the only violation over the past 12 years.

Ms. Pietrucha asked what resulted as a condition of the violation. Ms. Bucas replied that the clerk paid the fine, was issued an employee warning and shortly thereafter left the company.

Ms. Flanagan asked if they currently have a full service bar. Ms. Bucas replied yes.

Mr. Krusenoski stated that their manual was extensive and a great effort was put into every detail. He hoped that they would apply the same to their liquor training. Ms. Bucas replied that they do pay attention to training and remind employees of liquor laws regularly.

Mr. Krusenoski stated that it is important that they regularly meet with staff to reinforce the message of the importance of liquor handling. He stated that no matter how good the manual is, they can fail if a clear message is not given by management.

Mr. Krusenoski asked if they will move employees from Summit to the Downers Grove location. Ms. Bucas replied that they will move as many as they can but do expect new employees who will be taught the importance of not serving minors.

Mr. Jacobson stated that he went through the manual extensively and noted that it was quite detailed. He noted that there was a tremendous amount of detail on selling stuff but nothing in the scripts that prompts employees to request identification. He stated specifically on page 30 employees are prompted to sell liquor yet no prompt for the employee to confirm that the customer is over 21.

Mr. Jacobson stated he was unsure of an error on page 10, where Summit police are entitled to 50% discount and all other police departments a 25% discount.

Mr. Jacobson stated that on page 48 they discuss why alcohol beverage sales are important and the number one reason is that it is a source of money for them. He stated that responsible alcohol service should be the most important reason.

Mr. Jacobson was pleased with her presentation and history with serving liquor. He stated that it seems their procedures and genuine concern exceeds the training manual material.

Mr. Jacobson stated that the menu looked great.

Ms. Didier advised that Downers Grove employees cannot accept such discounts. Ms. Bucas was aware of that and noted that the City of Darien has the same restriction.

Ms. Toerpe asked how many employees will be under 21. Ms. Bucas replied none of the servers and advised that they will only hire those over the age of 21.

Ms. Toerpe asked if they will accept the vertical identification. Ms. Bucas replied no.

Ms. Toerpe asked why they will be converting the Summit location to a barbecue restaurant. Ms. Bucas replied there is a lot of demand for barbecue in that community. She stated that it is near the Chicago Fire Stadium.

Chairman Strelau asked how they plan to manage the two other restaurants and how she will be splitting her time. Ms. Bucas replied that it will be easy as the restaurants are across the street from each other.

She stated that she will run the Downers Grove restaurant and her husband will run the deli in Darien and they will hire additional managers.

Chairman Strelau asked Ms. Bucas if she is aware that all servers must be BASSET certified. She replied that all of her servers have the training and noted that is in Illinois law.

Chairman Strelau stated that they will offer fare that is not being offered in the Downers Grove market.

Chairman Strelau hoped for their success and noted that Downers Grove takes proper liquor service very seriously. She stated that training is easily done with the proper attention.

Chairman Strelau asked staff for recommendations or comments pertinent to this application. Ms. Kuchynka replied that issuance of the license is contingent upon receipt of satisfactory background checks, the annual fee, Certificate of Occupancy 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 GRAND DUKE'S RESTAURANT, LLC D/B/A GRAND DUKE'S LOCATED AT 980 W. 75TH STREET QUALIFIED FOR A CLASS "R-1", FULL ALCOHOL, ON-PREMISE CONSUMPTION LIQUOR LICENSE. MS. TOERPE SECONDED.

VOTE:	**Aye:**	Mr. Krusenoski, Ms. Toerpe, Ms. Flanagan, Mr. Jacobson, Ms. Pietrucha, Chairman Strelau
	Nay:	None
	Abstain:	None

MOTION CARRIED: 6:0:0

Motion carried.

Mr. Krusenoski asked when they plan to open. Ms. Bucas replied November 1st.

ALDI - 28 Ogden Avenue

Chairman Strelau stated that the next order of business was an application hearing for Aldi, Inc. d/b/a Aldi located at 28 Ogden Avenue. She stated that the applicant was seeking a Class "P-2", beer and wine only, 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. Evan Berg and Mr. Nathan Geers were sworn in by the court reporter. Mr. Berg introduced himself as the district manager for Aldi. Mr. Geers introduced himself as the store manager.

Chairman Strelau asked the applicant to present its case.

Mr. Geers stated they were seeking a beer and wine license for the new Aldi grocery store on Ogden Avenue.

Ms. Toerpe asked if Aldi was affiliated with Trader Joe's. Mr. Geers replied it was two separate companies that split years ago but have a similar business motto.

Ms. Toerpe asked them to explain their training program. Mr. Geers replied that they hold BASSET classes every two weeks that are performed by district managers who are certified trainers. He stated on their first day employees go though BASSETT training and noted they review alcohol policies yearly.

Ms. Toerpe asked if the register prompts for a date of birth. Mr. Geers replied yes. He stated that it will also prompt if the sale is being made too early or too late in the day.

Ms. Toerpe asked if the register is programmed with the selling hours of the community. Mr. Geers replied yes.

Ms. Toerpe asked Mr. Geers how many stores he is in charge of. Mr. Geers replied he currently manages the Lisle store but he will move from that store to Downers Grove.

Ms. Toerpe asked Mr. Geers if there were any control buy failures at his last location. Mr. Geers replied no.

Ms. Toerpe asked if cashiers who are hired will be over 21. Mr. Geers replied that they hire employees that are 18 years old and noted that they may have someone under 21 at a register. He stated that those under 21 employees are not allowed to process alcohol sales unless a manager is present. He added that the POS register system actually locks out any employee that is under the age of 21 from ringing up sales and only a manager inputting their key will allow the sale to go through.

Mr. Jacobson stated that their application packet looked good and that he did not have any questions.

Mr. Krusenoski liked that the BASSET is offered every two weeks.

Mr. Krusenoski noted the low alcohol sales and noted that it is all the more important that they not fail a controlled buy because it is such a small portion of their sales.

Mr. Krusenoski stated that just because they are a national chain does not guarantee that a violation will not occur due to the human factor. He stated some of the best systems can be bypassed by an employee willfully selling to someone underage. He noted that they should set the tone and tenor at the establishment so that there is no thought in an employee's mind that they can sell to a minor.

Ms. Flanagan asked what type of security they have for people attempting to walk out without paying for liquor. Mr. Geers stated that the front doors are set to exit only. He stated that customers cannot go back out the front door. He stated that the registers also have gates on them as a security measure.

Ms. Pietrucha asked about the floor plan and noticed that the liquor area does not contain a bar area as with the last licensee at this location. Mr. Geers replied that the storefront was entirely stripped down. He stated that the liquor area is the darkened area of the layout. He stated they do not cross-merchandise liquor with anything else and it will only be on the liquor island.

Ms. Pietrucha asked if there is a walk-in cooler. Mr. Geers replied that it is all unrefrigerated.

Chairman Strelau asked if Aldi is utilizing the entire space of the old Caputo's. Mr. Geers replied no. Ms. Kuchynka stated that Aldi is occupying about half of the space with Hobby Lobby occupying the remaining half.

Chairman Strelau asked if BASSET training is conducted every two weeks. Mr. Geers replied yes.

Chairman Strelau asked whether they have that many associates that they need to conduct classes every two weeks. Mr. Geers replied as a division, yes. He stated that the training is not done at the store, but done for all division stores.

Chairman Strelau asked when an under 21 cashier logs in, if the register allows that individual to scan liquor sales. Mr. Geers replied no, not until a manager's key is turned. He stated that the manager will key in the date of birth and the scanned alcohol can go through.

Chairman Strelau noted that corporate licensees have policies and follow the rules, but employees may not follow them. She stated that they must maintain adherence to laws and proper liquor handling.

Chairman Strelau asked staff for recommendations or comments pertinent to this application. Ms. Kuchynka replied that issuance of the license is contingent upon receipt of satisfactory background checks, the annual fee, Certificate of Occupancy 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-2" liquor license application.

MR. JACOBSON MOVED TO FIND ALDI, INC. D/B/A ALDI LOCATED AT 28 OGDEN AVENUE QUALIFIED FOR A CLASS "P-2", BEER AND WINE, OFF-PREMISE CONSUMPTION LIQUOR LICENSE. MR. KRUSENOSKI SECONDED.

VOTE:	**Aye:**	Mr. Jacobson, Mr. Krusenoski, Ms. Flanagan, Ms. Toerpe, Ms. Pietrucha, Chairman Strelau
	Nay:	None
	Abstain:	None

MOTION CARRIED: 6:0:0

Motion carried.

Mr. Krusenoski asked when they plan to open. Mr. Berg replied they plan an October 24th soft opening and the opening to the general public on November 1st.

City Barbecue - 1034 Ogden Avenue

Chairman Strelau stated that the next order of business was an application hearing for City Barbecue, LLC d/b/a City Barbecue located at 1034 Ogden Avenue. She stated that the applicant was seeking a Class "R-2", beer and wine only, on-premise consumption liquor license and a Class "O" outdoor 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. Ronnie Omott and Mr. Clint Umphrey were sworn in by the court reporter. Mr. Omott introduced himself as the general manager for the City Barbecue and Mr. Umphrey introduced himself as the City Barbecue market leader for the Chicagoland area.

Chairman Strelau asked the applicant to present its case.

Mr. Omott stated that they were seeking a license for a new barbecue restaurant opening in Downers Grove.

Ms. Pietrucha asked Mr. Omott about his liquor handling experience. Mr. Omott replied that he had been employed with City Barbecue since February. He added that he had prior experience as a manager at a fast casual restaurant where they sold beer. He stated they were required to ask for identification and follow liquor handling policies.

Mr. Omott stated that beer service is to simply enhance the customers experience at City Barbecue and added that rarely, if ever, a customer will have more than one beer with their meal.

Ms. Pietrucha asked where the restaurant is located. Mr. Omott replied in the new plaza at Main and Ogden by the pet store and MOD Pizza.

Ms. Pietrucha noted their proximity to the high school and asked how they planed to prevent underage sales. Mr. Omott replied that they plan to request identification from everyone. He added that they will not accept the vertical id's. He stated that management will be near cashiers to check identification and noted that all cashiers will be BASSET certified.

Mr. Omott stated that if a cashier is under 21 they will shout "beer here" and someone of age will come to the register to complete the sale.

Mr. Umphrey noted that it is in the nature of someone under 21 to try and purchase liquor but they will be alert to that.

Ms. Pietrucha asked if they are familiar with the controlled buy program and asked if they have ever failed an attempted purchase. Mr. Umphrey replied that he has operated in communities that do have controlled buys and under his management, there were no violations.

Ms. Pietrucha asked them to explain their training program. Mr. Omott replied that they are in the process of training team members now. He stated that they have adjusted the corporate training manual

and incorporated additional Downers Grove policies and procedures into the training, notably that they will card everyone and not accept the vertical id's. He stated that anyone of age will be BASSET certified.

Ms. Pietrucha asked how many locations they have in Illinois. Mr. Omott replied four; Orland, Berwyn, Deerfield and Downers Grove.

Ms. Flanagan had no questions.

Mr. Krusenoski asked Mr. Omott what fast casual restaurant he had liquor handling experience from. Mr. Omott replied Chipotle in Oakbrook.

Mr. Krusenoski noted that the lack of long serving history does not disqualify him, however, raises red flags. He stated that culture that the management sets will determine if employees will let something slide. He stated that they have seen national chains fail control buys because employees work in an environment where the importance of proper liquor sales is not impressed upon.

Mr. Krusenoski asked if their POS system has safeguards. Mr. Umphrey replied there are no prompts. He stated that it is their policy to require someone over the age of 21 to ring up the sale. He stated that anyone under 21 must shout "beer here" and management will come over and noted that 95% of the time a manager is readily available at the counter.

Mr. Umphrey stated that one thing that will help them establish the seriousness of liquor sales is that they will card everyone to eliminate any grey areas and take that one further step that identification and proof of age is required.

Mr. Krusenoski noted that it is important to have a good plan early on and have daily or weekly meetings reinforcing proper liquor sales. He added that a violation would be a big burden with 5% projected in liquor sales.

Mr. Krusenoski asked when they plan to open. Mr. Umphrey replied August 15th.

Mr. Jacobson liked that the policy that they will id everyone. He believed that Elk Grove requires carding everyone Village wide. He noted their low and slow cooking method and stated that they have to put in the same effort in training employees with liquor sales or they will have big problems.

Ms. Toerpe liked the smaller fast casual establishments that are locating to the strip mall area and noted that they may be easier to manage.

Ms. Toerpe asked how they plan to handle an identification if they expect that it is fake. Mr. Omott replied if they have any doubt about the id, they will not sell and noted he has turned people away in the past.

Chairman Strelau asked about the outdoor patio and noted it looks as if it is located in the front of the business facing Ogden Avenue. Mr. Umphrey replied yes.

Chairman Strelau asked how the area was enclosed. Mr. Umphrey replied that the area was entirely fenced. Ms. Kuchynka pulled up a larger drawing for review on the projector screen. She referred to the

plans that were contained after the outdoor liquor license application. Mr. Umphrey noted that the iron fence is about waist height and will enclose the entire patio.

Chairman Strelau noted that with the proximity to the high school, the outdoor area may pose a greater threat to them. Mr. Umphrey noted that the area deserved heightened awareness.

Chairman Strelau asked if a customer can buy a drink and take it out to the patio area. Mr. Omott replied yes and noted that QA's, or dining room attendants, are always in and out of the patio and circulating the dining room area to monitor.

Chairman Strelau asked how many people they expect to hire. Mr. Omott replied 50.

Chairman Strelau asked how may employees work on any given shift. Mr. Omott replied 12-15 per shift.

Chairman Strelau asked if they both will stay with the store or do they relocate after it is up and running. Mr. Umphrey replied that Mr. Omott is the general manager and will stay at this location, although be involved in the three other locations. He stated that he has opened and managed all locations and will serve in the district manager role.

Chairman Strelau noted that the proximity to the high school may be a challenge. She stated that it really matters how management represents the importance of liquor sales.

Chairman Strelau asked staff for recommendations or comments pertinent to this application. Ms. Kuchynka replied that issuance of the license is contingent upon receipt of satisfactory background checks, the annual fee, Certificate of Occupancy 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-2" liquor license application.

MR. JACOBSON MOVED TO FIND CITY BARBECUE, LLC D/B/A CITY BARBECUE LOCATED AT 1034 OGDEN AVENUE QUALIFIED FOR A CLASS "R-2", BEER AND WINE ONLY, ON-PREMISE CONSUMPTION LIQUOR LICENSE. MS. TOERPE SECONDED.

VOTE:	**Aye:**	Mr. Jacobson, Ms. Toerpe, Ms. Flanagan, Mr. Krusenoski, Ms. Pietrucha, Chairman Strelau
	Nay:	None
	Abstain:	None

MOTION CARRIED: 6:0:0

Motion carried.

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 "O" liquor license application.

MS. TOERPE MOVED TO FIND CITY BARBECUE, LLC D/B/A CITY BARBECUE LOCATED AT 1034 OGDEN AVENUE QUALIFIED FOR A CLASS "O", BEER AND WINE ONLY, ON-PREMISE CONSUMPTION OUTDOOR LIQUOR LICENSE. MS. PIETRUCHA SECONDED.

VOTE:	**Aye:**	Ms. Toerpe, Ms. Pietrucha, Ms. Flanagan, Mr. Jacobson, Mr. Krusenoski, Chairman Strelau
	Nay:	None
	Abstain:	None

MOTION CARRIED: 6:0:0

Motion carried.

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 discussed the month end reports. She stated she has an application on file and expected to hold a September 6th meeting.

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 advised of the Mayor's intent to issue the license for MOD Pizza and Orange Brew.

Ms. Kuchynka advised that the Findings and Order for the Familia Fresh violation were in the month end report. She stated they received a three day suspension and $1,000 fee to cover the cost of the hearing.

VII. COMMENTS FROM THE PUBLIC

There were none.

VIII. ADJOURNMENT

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

Ms. Flanagan moved to adjourn the August 2, 2018 meeting. The meeting was adjourned by acclimation at 7:30 p.m.

VILLAGE OF DOWNERS GROVE
REPORT FOR THE LIQUOR COMMISSION
SEPTEMBER 6, 2018 AGENDA

SUBJECT:	TYPE:	SUBMITTED BY:
Licensee: Margarita Lime, Inc. D/B/A: Casa Margarita Address: 1341 Butterfield Road	Application for Class R-1/O liquor license	Carol Kuchynka Liaison to the Liquor Commission

REQUEST
The applicant is requesting a Class R-1/O liquor license for Casa Margarita located at 1341 Butterfield Road.

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

GENERAL INFORMATION

Officer(s): Al Lotfi, Predient

Stockholder(s): Al Lotfi - 100%

Manager: Mr. Al Lotfi

Licensee: Margarita Lime, Inc. d/b/a Casa Margarita
1341 Butterfield Road
Downers Grove, IL 60515

PROPERTY INFORMATION

EXISTING LAND USE: Commercial
PROPERTY SIZE: (7,500 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
2. Lease
3. Menu
4. Liquor Handling Manual
5. Floor Plan

Project Description
The applicant is requesting a Class R-1/O liquor license for the operation of a restaurant with outdoor cafes_ located at 1341 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

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

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

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

Factors Affecting Finding or Recommendation
Certificate of Occupancy, insurance, annual fee, satisfactory background checks, employee certifications.

Recommendation

Based upon testimony presented at the September 6, 2018 application hearing, if said application is consistent with the Liquor Code and meets the criteria of the classification, staff requests the following:

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

www.downers.us

Community Response Center
630.434.CALL (2255)

Civic Center
801 Burlington Avenue
Downers Grove
Illinois 60515-4782
630.434.5500
TDD 630.434.5511
FAX 630.434.5571

Fire Department Administration
5420 Main Street
Downers Grove
Illinois 60515-4834
630.434.5980
FAX 630.434.5998

Police Department
825 Burlington Avenue
Downers Grove
Illinois 60515-4783
630.434.5600
FAX 630.434.5690

Public Works Department
5101 Walnut Avenue
Downers Grove
Illinois 60515-4046
630.434.5460
FAX 630.434.5495

August 23, 2018

Mr. Al Lotfi
Margarita Lime, Inc.
32 S. LaGrange Road
LaGrange, IL 60525

RE: Application for Class R-1/O Liquor License
Casa Margarita
1341 Butterfield Road, Downers Grove, IL 60515

Dear Mr. Lotfi:

The Liquor Commission of the Village of Downers Grove will meet on Thursday, September 6, 2018, 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

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VILLAGE OF DOWNERS GROVE, ILLINOIS
APPLICATION FOR LIQUOR LICENSE

Date: 7.18.18

Application is hereby made to the Local Liquor Commissioner of the Village of Downers Grove for issuance of a Class R/10 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: MARGARITA Lime INC Phone: 708 354.6255

Address: 1341 Butterfield Rd Downers Grove

1.2 Status:

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

1.3 Liquor Manager:

Name: AL LOTFI Phone: [redacted]

Address: [redacted]

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

Date of Birth [redacted]59 Place of Birth _____

2. PREMISES

Doing Business As CASA MARGARITA Phone: _____

Address: 1341 Butterfield Rd Downers Grove IL

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

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

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

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

Name: AL LOTFI Phone: [redacted]

Address: 325 LAGRANGE Rd LAGRANGE, IL 60525

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. 9-1-18

3. CORPORATION

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

3.1 Applicant was incorporated under the laws of the State of IL on the 6 day of July, A.D., 2018

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: AI LOTFI Phone: _____

Address: 32 S. Lagrange Rd. Lagrange IL.

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

4. PARTNERSHIP/LIMITED LIABILITY CORPORATION

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

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

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

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

4.4 Registered Agent: Not Applicable ____

Name: _____ Phone: _____

Address: _____

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

Name: _____ Phone: _____

Address: _____

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

Name: _____ Phone: _____

Address: _____

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

5. SOLE PROPRIETORSHIP *Skip to Section 6.*

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

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

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

X No

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

___ Yes

a. Jurisdiction revoking or suspending license: _____

b. Date of revocation or suspension: _____

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

_____

d. Additional explanatory information, if desired: _____

_____

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

X No

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

___ Yes

a. Jurisdiction revoking or suspending license: _____

b. Date of revocation or suspension: _____

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

_____

d. Additional explanatory information, if desired: _____

_____

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

X No

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

___ Yes

a. Jurisdiction revoking or suspending license: _____

b. Date of revocation or suspension: _____

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

_____

d. Additional explanatory information, if desired: _____

_____

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

X Yes ___ No

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

X No

___ Yes

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

a. Jurisdiction revoking or suspending license: _____

b. Date of revocation or suspension: _____

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

_____

d. Additional explanatory information, if desired: _____

_____

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

_____

_____

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

_____

_____

6.8 Is applicant a citizen of the United States?

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

6.9 Is applicant a resident of Downers Grove?

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

7. SUBMITTALS

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

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

MARGARITA LIME LLC
Name of Corporation/Partnership/LLC/Sole Proprietorship

BY: AL LOTFI
Print Name

Al Lotfi
Sign Name

TITLE: President

Subscribed and sworn to before me this 18 day of July, 2018.

Debbie Casner
Notary Public

OFFICIAL SEAL
DEBBIE CASNER
NOTARY PUBLIC - STATE OF ILLINOIS
MY COMMISSION EXPIRES 03/26/19

VILLAGE OF DOWNERS GROVE, ILLINOIS
LIQUOR MANAGER APPLICATION

1. **Name of Liquor License Applicant/Holder:** MARGARITA Lime INC

Doing Business As: CASA MARGARITA

Address: 1341 Butterfield Rd

Phone: (708) 354-6255 Liquor License Number: _____

2. **Manager:** AL LOTFI Phone: [redacted]
(First) (Middle) (Last)

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

If less than one year, previous residence: _____

Citizenship: Citizen If naturalized, date/place of naturalization: 1989 Chicago IL.

Date of Birth: [redacted]59 Place of Birth: IRAN

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

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

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:

CASA MARGARITA
LAGRANGE / ORLAND PARK / BOLINGBROOK / HINSDALE / CHICAGO

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

SIGNATURE OF MANAGER [signature] Date 7.18.18

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

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

Applicant: Margarita Lime INC

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

Applicant: Margarita lime INC
By: Al LOTFI
Corporate Title: PRES
Date: 7/13/18

Name: Al LOTFI
Address: [redacted]
Social Sec. # [redacted] Driver's License # [redacted] Date of Birth: [redacted] 59
Corporate Title: President

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

CITY OF Chicago 505 N. Lakeshore DR. # 2516724 8-11-17 - 8-15-18
Village of orland park 9549 W 151st street
018 191 11-14-17 - 12.31-18 (Attach completed Background Check Waiver)

Name: Village of Lagrange 325 Lagrange Rd # 18-19-01 4-17-18 - 4-30-19
Address:
Social Sec. # Driver's License # Date of Birth:
Corporate Title:

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

Village of Bolingbrook 145 S Weber Rd # 181-014 - 12-20-17 - 12-31-18
Village of Hinsdale 25 E Hinsdale Ave (Attach completed Background Check Waiver)
2018 - 04. 12-27-17 - 12-31-17

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

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

(Attach completed Background Check Waiver)

VILLAGE OF DOWNERS GROVE, ILLINOIS
LIQUOR LICENSE APPLICATION
CORPORATE STOCKHOLDER

Applicant: Margarita Lime INC

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

Applicant: Margarita lime INC
By: Al LOTFI
Corporate Title: PROS
Date: 7/13/18

Name: Al LOTFI
Address: [redacted]
Social Sec. # [redacted] Driver's License # [redacted] Date of Birth: [redacted]58
Percent of Stock Ownership: _____

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

see Form 2

(Attach completed Background Check Waiver)

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

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

(Attach completed Background Check Waiver)

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

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

(Attach completed Background Check Waiver)

VILLAGE OF DOWNERS GROVE, ILLINOIS
BUSINESS ACTIVITY DECLARATION

1. **Name of Liquor License Applicant/Holder:** MARGARITA LIME INC

   Doing Business As: CASA MARGARITA

   Address: 1341 Butterfield Rd

   Phone: 708 354-6255

   License Class: R1/O

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

   RESTAURANT

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

   _____ (75 %) Food

   _____ (20 %) Alcohol

   _____ (5 %) Non-alcoholic beverages

   _____ (____ %) Other - List:

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

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

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

APPLICANT:

MARGARITA LIME LLC

Name of Corporation/Partnership/LLC/Sole Proprietorship

BY: [signature]

NAME: AL LOTFI

TITLE: PRES.

Subscribed and sworn to before me this 18 day of July, 20 18.

[signature]

Notary Public

OFFICIAL SEAL
DEBBIE CASNER
NOTARY PUBLIC - STATE OF ILLINOIS
MY COMMISSION EXPIRES:03/26/19

Village of Downers Grove
Outdoor Sales Application

DATE: 7.18.18

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 MARGARITA Lime INC

   Address 1341 Butterfield Rd

   City Downers Grove State IL Zip _____ Phone 708 354-6255

2. Doing Business As CASA MAREARITA

   Address 1341 Butterfield Rd

   City Downers Grove State IL Zip 605 Phone TBD

   Class of License _____ Liquor License Number _____

3. Name of Manager AL LOTFI

   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: MARGARITA LIME LLC

PRINT NAME: AL LOTFI

SIGNATURE: Al Lotfi

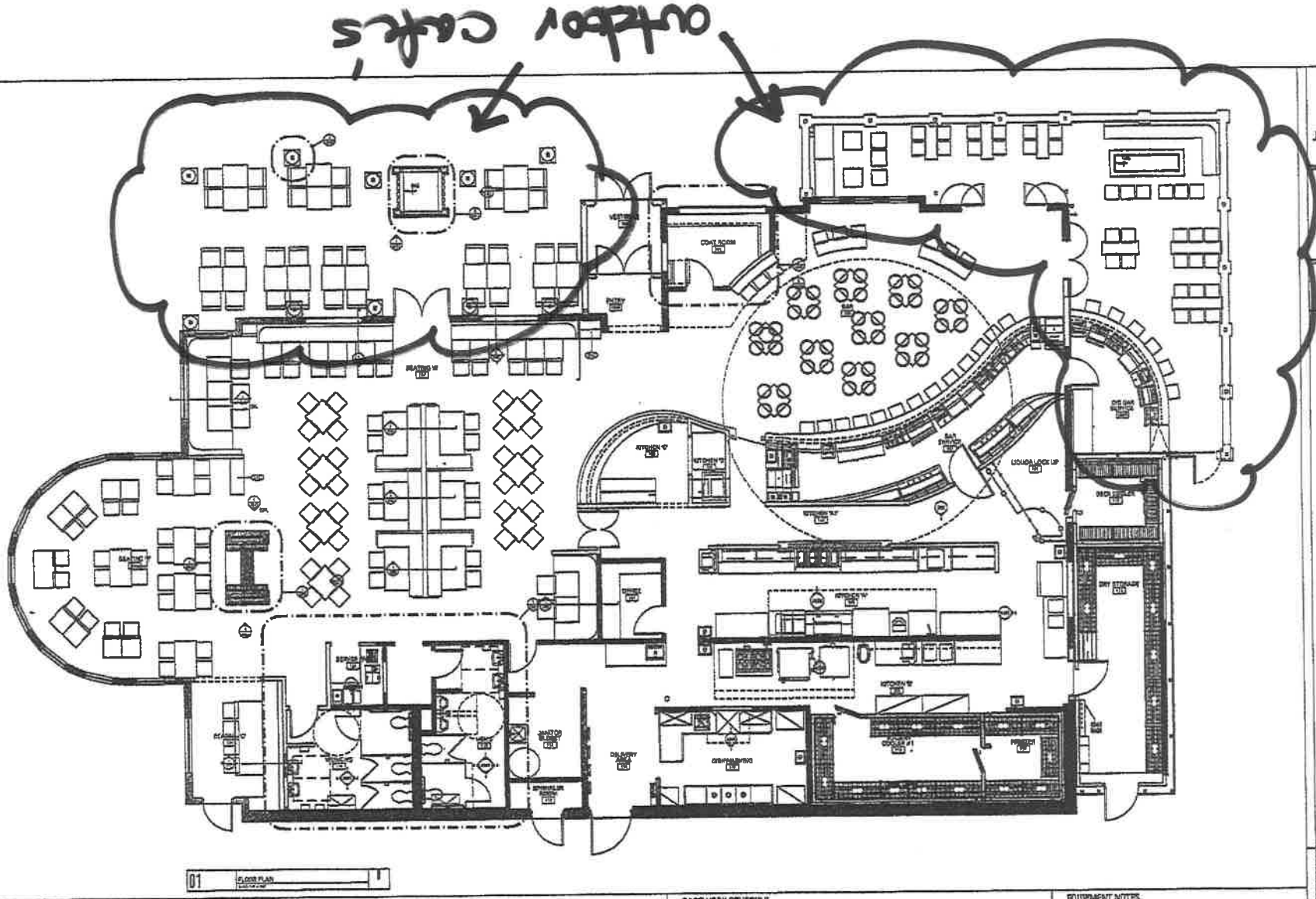
TITLE: OWNER

Subscribed and sworn to before me this 18 day of July, 20 18.

Debbie Casner

Notary Public

OFFICIAL SEAL
DEBBIE CASNER
NOTARY PUBLIC - STATE OF ILLINOIS
MY COMMISSION EXPIRES:03/26/19



CASEWORK SCHEDULE

Casework Schedule

ID	TITLE	MFGR	MODEL	QTY	DESCRIPTION	DIMENSIONS	UNIT
[illegible]	[illegible]			[illegible]	[illegible]	[illegible]	[illegible]

EQUIPMENT NOTES

1. [illegible]
2. [illegible]
3. [illegible]
4. [illegible]
5. [illegible]
6. [illegible]
7. [illegible]

HACKE ARCHITECTURE

RESTAURANT REMODEL
XTAPA RESTAURANT

FURNITURE & EQUIPMENT PLAN

A203

VILLAGE OF DOWNERS GROVE, ILLINOIS
CERTIFIED EMPLOYEE DECLARATION

I, AL LOTFI, DO HEREBY CERTIFY THAT I am the
Print Name

PRES. of MARGARITA LIME 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 CASA MARGARITA
d/b/a

located at 1341 Butterfield Rd, Downers Grove, Illinois.
Business Address

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

Date: 7-13-18

Signature

Subscribed and sworn to before me this 13 day of July, 20 18.

Notary Public

OFFICIAL SEAL
DEBBIE CASNER
NOTARY PUBLIC - STATE OF ILLINOIS
MY COMMISSION EXPIRES:03/26/19

Attachments:
Employee list
Certifications

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

Certificate of Completion

American Safety Council

AL LOTFI

Has diligently and with merit completed the

On-Premise BASSET Alcohol Certification on 4/17/2017

from the American Safety Council.

Jeff Pairan

COMMERCIAL LEASE

THIS LEASE AGREEMENT ("Lease") is made and entered into on 7/26/18 by and between Butterfield Commercial Properties LLC, ("Landlord/Lessor") and Margarita Lime, Inc., ("Tenant/Lessee").

WITNESSETH

For and in consideration of the rentals, undertaking, and mutual covenants herein set forth, Landlord leases to Tenant, and Tenant leases from Landlord, described in Section 3 and located at 1341 Butterfield Road, Downers Grove, IL 60515 ("Property").

AGREED AS FOLLOWS:

1. TERM.

The Term of this lease shall be for a period of twenty (20) years, beginning September 1, 2018 and ending August 31, 2038. If a new lease has not been executed prior to expiration, the Tenant will be considered as a Holdover Tenant and will be subject to the Holdover Tenant clause.

2. RENT.

The rent for the twenty (20) year term is scheduled as follows:

- September 1, 2018 – August 31, 2038 [redacted]

During the term of the lease, the monthly rental payments are due on or before the 1st of the month and no later than the 5th of the month. Any payments after the 5th of the month will incur a penalty of fifty ($50.00) dollars and a 12% charge to any balance outstanding. Rent Payments shall be payable to Butterfield Commercial Properties LLC and shall be either hand delivered or mailed to the following address: 1341 Butterfield Road, Downers Grove, IL 60515.

3. PREMISES.

Landlord leases to Tenant and Tenant leases from Landlord the office space, which consists of approximately 7,500 square feet the Premises. Premises are delivered in their present "AS-IS" condition. Tenant shall be allowed to use the rear of the Premises as shown on Exhibit A.

4. USE.

Tenant may use and occupy the Premises for its restaurant, food preparation and serving facility and no other purpose. Landlord shall permit the consumption or sale of alcohol at the Premises. Tenant's business shall not interfere or conflict with the business in the other parts of the condominium building. Such interference or conflict will be a breach of the lease.

5. ALTERATIONS.

Tenant shall not make any alterations, changes, additions or improvements to the Premises without the prior written consent of the Landlord.

6. CARE AND MAINTENANCE.

Tenant acknowledges that the Premises are in good order and repair, unless otherwise indicated herein. Tenant shall, at their own expense and at all times, maintain the Premises in good and safe condition, including such items as routine repairs of floors, walls, ceilings, plate glass, electrical wiring, any plumbing, and any other system or equipment upon the Premises and other parts of the Premises damaged or worn through normal occupancy and shall surrender the same, at termination hereof, in as good condition as received, normal wear and tear excepted. Tenant acknowledges that they will also be liable for any damage, destruction, and/or interference with the Premises caused by their customers, clients, invitees, agents, and/or their employees.

7. SUBLEASE AND ASSIGNMENT.

Tenant shall not have the right without Landlord's consent, to assign or sublease this Lease.

8. PROPERTY TAXES.

Landlord shall pay, prior to delinquency, all general real estate taxes and installments of special assessments coming due during the Lease term on the Premises, and all personal property taxes with respect to Landlord's personal property, if any, Premises. Tenant shall be responsible for paying all personal property taxes with respect to Tenant's personal property at the Premises.

9. INSURANCE.

A. If the Premises or any other part of the Building is damaged by fire or other casualty resulting from any act or negligence of Tenant or any of Tenant's agents, employees or invitees, rent shall not be diminished or abated while such damages are under repair, and Tenant shall be responsible for the costs of repair not covered by insurance.

B. Landlord shall maintain fire and extended coverage insurance on the Building and the Premises in such amounts as Landlord shall deem appropriate. Tenant shall be responsible, at its expense, for fire and extended coverage insurance on all of its personal property, including removable trade fixtures, located in the Premises.

CASA MARGARITA

A MEXICAN PARADISE

Where every day is a fiesta!

CHICAGO
580 E. ILLINOIS
(NEXT TO NAVY PIER)
CHICAGO, IL 60611
(630) 686-2008

LA GRANGE
32 SOUTH LA GRANGE ROAD
LA GRANGE, IL 60525
(708) 354-CASA
(708) 354-2272

ORLAND PARK
9549 WEST 151ST STREET
(CORNER OF LA GRANGE RD. & 151ST ST.)
ORLAND PARK, IL 60462
(708) 403-5585

BOLINGBROOK
145 S. WEBER RD.
BOLINGBROOK, IL 60490
(630) 378-9200

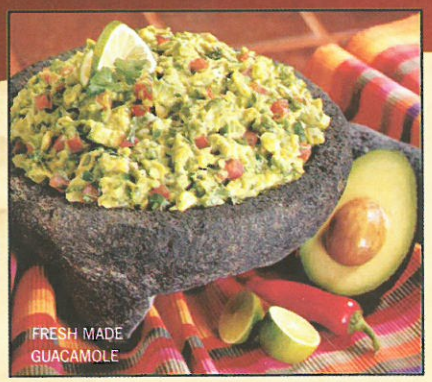
HINSDALE
25 E. HINSDALE AVE.
HINSDALE, IL 60521
(630) 455-9000

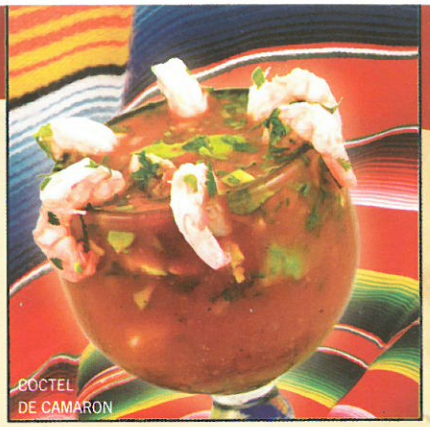
E-CLUB REWARDS

SIGN UP & RECEIVE:
FREE GIFT CARD
FREE MENU ITEM EVERY WEEK
FREE GIFT ON YOUR BIRTHDAY

Ask your server how to sign up today!

MENUS MAY DIFFER BY LOCATION


FRESH MADE GUACAMOLE


COCTEL DE CAMARON

LAS BOTANAS STARTERS

FAMOUS! **FRESH-MADE GUACAMOLE**
Smooth and creamy guacamole made fresh from ripe avocados blended with sweet onions, diced tomatoes and fresh chopped cilantro. Served with crisp tortilla chips ~ 8.99

QUESADILLAS
Flour tortillas stuffed with melted cheese.
Served with sour cream and guacamole ~ 7.99
Chicken, steak, shredded beef or chorizo + 1.00

SPINACH QUESADILLAS
Flour tortillas stuffed with fresh spinach, cheese, mushrooms, tomatoes and onions ~ 8.99

CEVICHE
Shrimp and tilapia marinated in lime and lemon juice with tomatoes, onions and cilantro ~ 8.99

NACHOS
Corn tortilla chips topped with frijoles, melted cheese, pico de gallo, green onions, cilantro, jalapeños, sour cream and guacamole ~ 8.49
Ground beef, chicken or chorizo + 1.00

NACHO FRIES
A mountain of crispy fries topped with our homemade cheese sauce, seasoned ground beef, pico de gallo, jalapeños, sour cream ~ 8.99

QUESO FUNDIDO CON CHORIZO
Melted cheese blended with onions, tomatoes and jalapeños, topped with chorizo. Served with flour tortillas ~ 8.99

FAMOUS! **MINI-CHIMIS DE CAMARON**
Mini-chimichangas filled with seasoned grilled shrimp and cheese. Served with our spicy avocado cream dipping sauce ~ 8.99

CASA'S BOTANA GRANDE (Appetizer Combo)
A great combination of nachos, cheese quesadillas, chicken flautas and pork tamales. Served with sour cream and guacamole ~ 15.99

COCTEL DE CAMARON
Fresh shrimp in a fish bowl brimming with our sweet cocktail sauce, tomatoes, onions, fresh cilantro and avocado ~ 11.99

ON THE SIDE

MEXICAN RICE ~ 2.99
FRIJOLES ~ 2.99
SHREDDED CHEESE ~ 2.99
GUACAMOLE ~ 2.99
SOUR CREAM ~ 2.49

DIPS DE QUESO CHEESE DIPS

CASA'S CHILE CON QUESO
Warm creamy cheese dip with poblano peppers, tomatoes, garlic, onions, jalapeños and pico de gallo. Served with warm tortilla chips ~ 7.99

CHORIZO & QUESO
Our warm creamy cheese dip loaded with smoky and spicy chorizo. Served with warm tortilla chips ~ 6.99

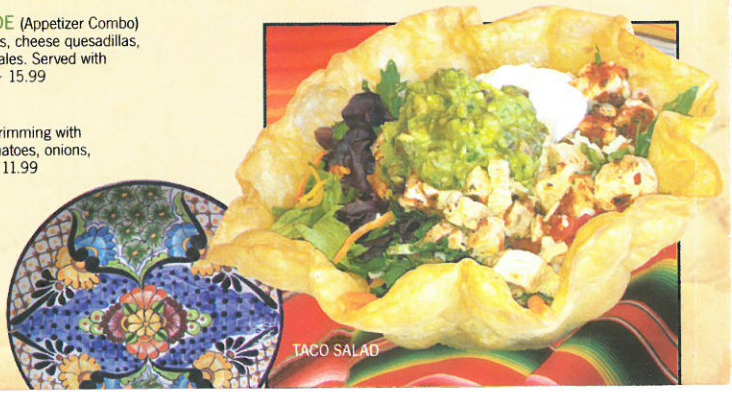
QUESO & CHIPS
Warm and creamy cheese dip just perfect for dipping! Served with warm tortilla chips ~ 5.99

ENSALADAS SALADS

FAJITA SALAD
A large crispy tortilla shell bowl filled with frijoles, shredded lettuce, shredded cheese, sautéed red & green bell peppers, tomatoes, onions and your choice of chicken or ground beef. Topped with guacamole & sour cream ~ 12.99
Substitute steak + 1.00

TACO SALAD
Tortilla shell bowl filled with frijoles, shredded lettuce, shredded cheese, diced tomatoes and your choice of ground beef or chicken. Topped with guacamole & sour cream ~ 11.99
Substitute steak + 1.00

GRILLED FISH SALAD
Seasoned tilapia fillet grilled and served on a bed of lettuce with sliced avocado, tomatoes, red cabbage and lime wedges. Served with our homemade vinaigrette dressing ~ 12.99


TACO SALAD

MARGARITA TORO

CASA'S COMBO FAJITAS

FAJITAS

Your favorite ingredients marinated, grilled and served sizzling with red and green bell peppers, tomatoes and onions. Garnished with shredded cheese, lettuce, tomatoes, fresh guacamole and sour cream. Served with Mexican rice, frijoles and soft, fresh-made tortillas

CASA'S COMBO FAJITAS
You make your own combo of two or all three of our fajita specialties—marinated chicken breast, tender marinated steak and/or specially seasoned shrimp. Best of the house! ~ 17.99

FAMOUS CHICKEN FAJITAS
Tender strips of chicken marinated in our blend of Mexican spices and citrus juices, then grilled to perfection ~ 15.99

SIZZLING STEAK FAJITAS
Tender steak marinated in our special blend of spices and citrus juices. Grilled and served sizzling ~ 16.99

SHRIMP FAJITAS
Succulent shrimp specially seasoned. Served sizzling ~ 17.99

PIÑA LOCA FAJITAS

PIÑA LOCA FAJITAS
Your favorite fajita sizzled up with chunks of fresh grilled pineapple and stuffed in a fresh pineapple half. A fiesta of taste!
Chicken ~ 16.99
Steak ~ 17.99
Shrimp ~ 18.99
Combo ~ 18.99

ENCHILADAS

All enchiladas served with Mexican rice, frijoles and sour cream

ENCHILADAS MOLE
Three fresh hand-rolled enchiladas filled with your choice of seasoned ground beef, shredded beef, chicken, carnitas or cheese, then ladled with a classic homemade mole sauce made with chilies, almonds and chocolate for a rich, intense flavor. Smothered with melted cheese and sour cream ~ 13.99
Substitute steak + 1.00

ENCHILADAS SUPREME
You make the choice . . . seasoned ground beef, shredded beef, chicken, carnitas or cheese and we'll roll it into three corn tortillas and smother it with red ranchero sauce, cheese and sour cream ~ 13.99
Substitute steak + 1.00

FIESTA ENCHILADAS
Three fresh hand-rolled enchiladas with your choice of fillings, each served with a different type of sauce: red, green and mole ~ 13.99
Substitute steak + 1.00

ENCHILADAS VERDE
Our special homemade salsa verde gives this enchilada dinner its great taste! We add melted cheese and sour cream to finish it off ~ 13.99
Substitute steak + 1.00

ENCHILADAS DE CAMARONES
Succulent shrimp with tomatoes, cilantro and onions stuffed into three corn tortillas and smothered with melted cheese and verde sauce ~ 14.99

FIESTA ENCHILADA

LUNCH MENU

MONDAY – FRIDAY
11 A.M. – 3 P.M.

FAJITAS for LUNCH

Grilled with red and green bell peppers, tomatoes and onions. Garnished with shredded cheese, lettuce, tomatoes, fresh guacamole and sour cream. Served with Mexican rice, frijoles and soft, fresh-made flour tortillas

SIZZLING STEAK FAJITAS
Tender steak marinated in our special blend of spices and citrus juices. Grilled and served sizzling ~ 12.99

SHRIMP FAJITAS
Succulent shrimp specially seasoned then served sizzling and full of flavor ~ 13.99

CASA'S COMBO FAJITAS
You make your own combo of two or all three of our fajita specialties—marinated chicken breast, tender marinated steak and/or specially seasoned shrimp ~ 13.99

FAMOUS CHICKEN FAJITAS
Tender strips of chicken marinated in our blend of Mexican spices and citrus juices, then grilled to perfection ~ 11.99

VEGETABLE FAJITAS
Sautéed red and green bell peppers, mushrooms, onions, zucchini, carrots, spinach, tomatoes & green onions ~ 10.99

LUNCH FAVORITES

Served with Mexican rice and frijoles

CHILE RELLENO
A poblano pepper stuffed with cheese, dipped in egg batter, deep-fried & topped with homemade ranchero sauce ~ 9.99

TACOS
Two tacos filled with your choice of ground beef, shredded beef, chicken or carnitas. Soft or hard shell ~ 9.99
Substitute steak + 1.00

GRILLED FISH TACOS
Two tacos filled with grilled tilapia, pico de gallo and red cabbage. Drizzled with spicy avocado cream sauce ~ 9.99

FLAUTAS
Three corn tortillas filled with choice of ground beef, shredded beef, chicken or carnitas. Rolled tightly and deep-fried. Topped with guacamole and sour cream ~ 9.99

ENCHILADAS
Two corn tortillas rolled with choice of cheese, ground beef, shredded beef, chicken or carnitas, topped with choice of green, red or mole sauce, melted cheese and sour cream ~ 9.99

SPINACH ENCHILADAS
Two hand-rolled tortillas stuffed with spinach, mushrooms, onions and tomatoes, topped with red sauce and melted cheese ~ 9.99

QUESADILLAS
Two flour tortillas filled with cheese ~ 9.99
Add chicken, steak, shredded beef or carnitas + 1.00

FAMOUS! FAJITA QUESADILLA
Stuffed with your choice of tender steak or chicken, onions, red and green bell peppers and cheese
Chicken ~ 10.99 Steak ~ 11.99

BURRITO
Jumbo flour tortilla filled with frijoles, Mexican rice, shredded cheese, lettuce, tomato and choice of ground beef, shredded beef, chicken or carnitas. Served with guacamole ~ 9.99
Substitute steak + 1.00
Suizo-style with melted cheese and ranchero sauce + 1.00

CHIMICHANGA
A deep-fried burrito served with sour cream and guacamole. Choice of ground beef, shredded beef, chicken or carnitas ~ 9.99
Substitute steak + 1.00
Suiza-style with melted cheese and ranchero sauce + 1.00

TOSTADAS
Two crisp tortillas layered with frijoles and your choice of ground beef, shredded beef, chicken, carnitas, chorizo or avocado. Topped with shredded cheese, lettuce, tomato, sour cream and guacamole ~ 9.99
Suiza-style with melted cheese and ranchero sauce + 1.00

ENSALADAS
SALADS

FAJITA SALAD
A large crispy tortilla shell bowl filled with frijoles, shredded lettuce, shredded cheese, tomatoes, sautéed red and green bell peppers, onions and your choice of chicken or ground beef. Topped with guacamole and sour cream ~ 10.99
Substitute steak + 1.00

TACO SALAD
Tortilla shell bowl filled with frijoles, shredded lettuce, shredded cheese, diced tomatoes and your choice of ground beef or chicken. Topped with guacamole and sour cream ~ 9.99
Substitute steak + 1.00

GRILLED FISH SALAD
Seasoned tilapia fillet grilled and served on a bed of lettuce with sliced avocado, tomato, red cabbage and lime wedges. Served with our homemade vinaigrette dressing ~ 10.99

LUNCH COMBOS

Served with Mexican rice, frijoles and sour cream. Stuffed with choice of beef, chicken, beans or cheese.
No substitutions please ~ 11.49

1. Tamale, Taco and Enchilada
2. Flauta, Taco and Enchilada
3. Tostada, Taco and Enchilada

EMPAREDADOS
SANDWICHES

MEXICANA BURGER
Our half-pound burger piled high with melted Monterey Jack cheese, pico de gallo, sliced jalapeños & avocado on a toasted bun. Served with a stack of fries ~ 9.49

GRILLED CHICKEN
A boneless grilled chicken breast topped with melted cheese, lettuce, tomato and onion. Served with fries ~ 8.49

Casa Margarita's
GIFT CARDS
Give the gift of good taste. Ask your server.

CASAMARGARITA.COM

Casa Margarita
A Mexican Paradise

FIVE CONVENIENT LOCATIONS

LA GRANGE
32 S. La Grange Road

CHICAGO
580 E. Illinois St.
(Next to Navy Pier)

ORLAND PARK
9549 W. 151st Street
(corner of La Grange Rd. & 151st St.)

BOLINGBROOK
145 S. Weber Road

HINSDALE
25 E. Hinsdale Ave.

MENUS MAY DIFFER BY LOCATION

Not responsible for lost or stolen articles

Health Advisory:
The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, children under age four, pregnant women and other highly susceptible individuals with compromised immune systems.
Thorough cooking of animal food reduces the risk of illness. For further information, contact your physician or public health department.

WiFi ZONE
facebook

Menu design by: GMI 87 Graphic Menus, Inc.
800-333-0233

FAVORITOS MEXICANOS
MEXICAN FAVORITES

All Mexican Favorites served with Mexican rice, frijoles and sour cream.
Note: some burritos may not be hot inside as they contain both hot and cold ingredients

BURRITO
Super-size flour tortilla filled with frijoles, Mexican rice, lettuce, tomato, shredded cheese and choice of ground beef, shredded beef, chicken or carnitas.
Served with guacamole ~ 12.99
Substitute steak + 1.00

BURRITO SUIZO
Topped with melted cheese and ranchero sauce ~ 13.99

FAJITA BURRITO
A super sized flour tortilla filled with your choice of tender steak or chicken, onions, red and green bell peppers, Mexican rice, frijoles and cheese
Chicken ~ 13.99 Steak ~ 14.99

CHIMICHANGA
A deep-fried burrito served with guacamole ~ 12.99

CHIMICHANGA SUIZA
Our chimichanga smothered with melted cheese and ranchero sauce ~ 13.99

FAMOUS! CHILES RELLENOS
A favorite from the Mexican countryside . . . two fresh poblano peppers stuffed with cheese, dipped in egg batter and deep-fried. Topped with homemade ranchero sauce ~ 15.99

GRILLED FISH TACOS
Three tacos filled with grilled tilapia, pico de gallo and red cabbage. Drizzled with spicy avocado cream sauce ~ 13.99

GRILLED SHRIMP TACOS
Three tacos filled with sautéed shrimp. Topped with red cabbage and pico de gallo. Drizzled with spicy avocado cream sauce ~ 14.99

TACO DINNER
Three tacos filled with your choice of ground beef, shredded beef, chicken or carnitas.
Soft or hard shell ~ 12.99
Substitute steak + 1.00

TOSTADAS
Three "open-faced" crisp tortillas layered with frijoles and choice of ground beef, shredded beef, chicken, carnitas, chorizo or avocado. Topped with shredded cheese, lettuce, tomato, sour cream and guacamole ~ 12.99

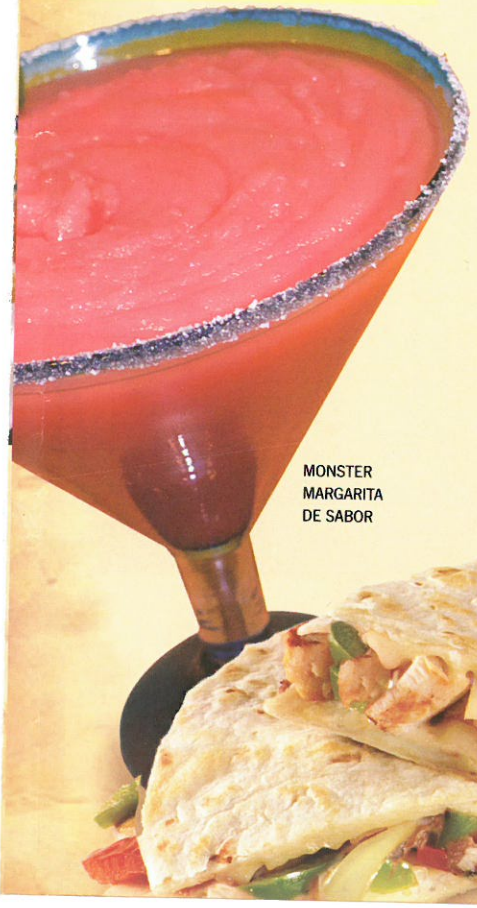
TOSTADAS SUIZAS
Our tostadas dinner topped with melted cheese and ranchero sauce ~ 13.99

FLAUTAS
Four corn tortillas filled with your choice of ground beef, shredded beef, chicken or carnitas. Rolled tightly and deep-fried. Topped with guacamole and sour cream ~ 12.99

TAMALE DINNER
An authentic taste of Mexico . . . three of our homemade pork or chicken tamales cooked in a corn husk and served with salsa ranchero and sour cream ~ 12.99

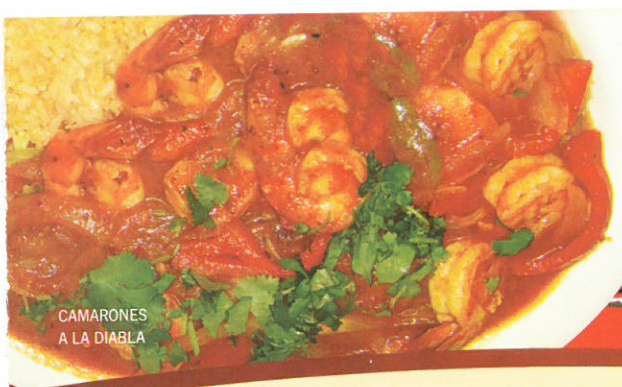
QUESADILLAS
Three flour tortillas filled with cheese. Served with sour cream and guacamole ~ 12.99
Add chicken, steak, shredded beef or carnitas + 1.00

FAMOUS! FAJITA QUESADILLA
Stuffed with your choice of tender steak or chicken, onions, red and green bell peppers and cheese Chicken ~ 13.99 Steak ~ 14.99



MONSTER MARGARITA DE SABOR

FAJITA QUESADILLA



CAMARONES
A LA DIABLA

CADILLAC MARGARITA

MARISCOS Y POLLO
SEAFOOD & CHICKEN

Served with Mexican rice, warm fresh-made tortillas and sour cream

FAMOUS!

CAMARONES A LA DIABLA
For those who like it hot!
Marinated shrimp sautéed with onions in olive oil, white wine and fresh cilantro. Finished with a devilish diabla sauce ~ 17.99

CAMARONES AL MOJO DE AJO
An excellent dish of shrimp sautéed in olive oil with onions, white wine, fresh cilantro and garlic. Lavished with our homemade garlic sauce ~ 17.99

FILETE DE TILAPIA ~ 15.99
A fresh grilled tilapia fillet topped with your choice of one of the following sauces:
- Al mojo de ajo (garlic sauce)
- A la diabla (spicy red sauce)

FILETE DE TILAPIA CON CAMARONES A LA PARRILLA
Hot off the grill! A lovely combination of fresh grilled tilapia and succulent grilled shrimp ~ 18.99

FAMOUS!

POLLO EN MOLE
An authentic taste of Mexico!
Tender strips of chicken covered with our creamy mole sauce made with almonds, chilies, chocolate and Mexican herbs and spices. Served with frijoles and a beef flauta ~ 15.99

GUAVA
MARGARITA

E-CLUB REWARDS

SIGN UP & RECEIVE:
FREE GIFT CARD
FREE MENU ITEM EVERY WEEK
FREE GIFT ON YOUR BIRTHDAY
Ask your server how to sign up today!

FIESTA TO GO
CATERING

Our "Fiesta to Go" catering service features our Fajita Bar prepared with the delicious extras for you to enjoy at home, the office or wherever you host your next special event.

Ask for our Catering Menu and all the details at the front desk.

CARNESTEAK

Our steak dinners include Mexican rice, frijoles, warm tortillas, fresh avocado and sour cream

FAMOUS! **CARNE ASADA**
Our most popular steak dish!
Skirt steak marinated for flavor and tenderness, grilled and topped with grilled scallions ~ 18.99
Add a cheese enchilada suiza + 1.00

CARNE ASADA CON CAMARONES A LA PARRILLA
Delicious skirt steak with grilled shrimp, frijoles, Mexican rice and sour cream ~ 18.99

FAMOUS! **ASADA Y RELLENO**
Marinated skirt steak grilled and served with an egg-battered poblano pepper, stuffed with cheese and topped with ranchero sauce ~ 18.99

ALAMBRES MEXICAN SHISH KABOB
Kabobs go south of the border! Chunks of choice steak skewered with red and green bell peppers, tomato wedges and onions, grilled just right. Served with frijoles, warm tortillas and sour cream ~ 18.99
Suizo-style with melted cheese and ranchero sauce + 1.00

VEGETARIANOS VEGETARIAN

All Vegetarian dishes are served with Mexican rice, frijoles and sour cream

VEGGIE FAJITAS
Sautéed red and green bell peppers, mushrooms, Spanish onions, zucchini, carrots, spinach, tomatoes and green onions. Garnished with shredded cheese, lettuce, tomatoes, fresh guacamole and sour cream. Served with fresh-made flour tortillas ~ 14.99

FAMOUS! CHILE RELLENOS
Two fresh poblano peppers stuffed with cheese, dipped in egg batter and deep-fried. Served with homemade ranchero sauce ~ 15.99

SPINACH ENCHILADAS
Three hand-rolled tortillas stuffed with spinach, mushrooms, onions and tomatoes, topped with our red ranchero sauce and melted cheese ~ 13.99

VEGGIE BURRITO
Super-size flour tortilla filled with frijoles, cheese, tomato, fresh spinach, mushrooms, zucchini, onions, carrots and Mexican rice ~ 12.99
Suizo-style with melted cheese and ranchero sauce + 1.00

VEGGIE TOSTADAS SUIZAS
Three "open-faced" crisp tortillas layered with frijoles and topped with fresh spinach, mushrooms, tomatoes, onions, melted cheese and ranchero sauce ~ 12.99

VEGGIE CHIMICHANGA
A deep-fried burrito served with fresh-made guacamole ~ 12.99
Suiza-style with melted cheese and ranchero sauce + 1.00

VEGGIE COMBO
Guacamole tostada, cheese quesadilla and chile cheese relleno ~ 12.99

SPINACH QUESADILLA DINNER
Three flour tortillas filled with fresh spinach, mushrooms, tomatoes, onions and cheese ~ 12.99

NIÑOS KIDS

For children 10 years and younger
Your choice ~ 6.49

TACO
Choice of beef or chicken taco served with frijoles and Mexican rice

ENCHILADA
Shredded beef, chicken or cheese enchilada served with frijoles & Mexican rice

QUESADILLA
Beef or chicken. Served with frijoles and Mexican rice

TOSTADA
Choose ground beef or chicken. Served with frijoles and Mexican rice

HAMBURGER
Served with fries

COMBINACIONES COMBOS

Choose your favorite combo and we'll serve it with Mexican rice, frijoles and sour cream. Enjoy your combo choices all stuffed with beef, chicken, carnitas, beans or cheese. No substitutions, please

13.99

1. ONE TAMALE (Pork or Chicken), ONE TACO AND ONE ENCHILADA
2. ONE FLAUTA, ONE TACO AND ONE ENCHILADA
3. ONE TOSTADA, ONE TACO AND ONE ENCHILADA

POSTRES DESSERTS

FAMOUS! CASA'S FRIED ICE CREAM
Rich vanilla ice cream rolled in crispy cinnamon flakes and deep-fried. Served in a cinnamon sugared tortilla shell topped with chocolate sauce & whipped cream ~ 5.99

FAMOUS! CHIMI CHEESECAKE
Cheesecake wrapped in two flour tortillas, deep-fried, sprinkled with cinnamon and sugar, drizzled with chocolate, topped with whipped cream, served with a scoop of vanilla ice cream ~ 5.99

SOPAPILLAS
Cinnamon sugar tortilla chips served with vanilla ice cream, chocolate sauce and whipped cream ~ 5.99

FLAN
Indulge in a taste of Mexico with this rich, silky egg custard flavored with vanilla and baked fresh every day ~ 5.99

A Guide to Serving Alcohol Responsibly

August 24, 2018

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GENERAL GUIDELINES

* In Illinois customers buying alcohol must be 21.
* Employees selling alcohol must be 21. *
* 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.
* 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 doubt about a customer being over 21, proof-of-age identification must be requested.
* Keep perpetual calendars at appropriate locations to aid personnel in confirming legal age.
* Keep State identification guide on premises for employees to check validity of out-of-state licenses/identification cards.
* Hour restrictions and times when alcohol cannot be sold must be strictly enforced.
* 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.
* Use signs to communicate with customers and employees. For example:
  -Persons buying beer, wine or liquor must be 21 or over.
  - Alcoholic beverages can only be purchased from operating hours that day.
  -We will not sell alcoholic beverages to minors or intoxicated individuals.
  -You must be over 21 to purchase liquor.
  -We care, we card.
* Advise employees they are subject to fines should they violate provisions of the Ordinance.
  Training:
* Employees will be required to obtain certified training per Section 3-33.3 of the Downers Grove Municipal Code every three (3) years. Employees must be trained of store policies and advised of local laws concerning the sale of alcohol upon hire.
* Have "refresher" meetings quarterly concerning the importance of responsible alcohol serving.

*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. All additional orders for the patron(s) can be taken by a server who is 19 years of age.

MANAGEMENT RESPONSIBILITIES

1. Ensure employee comprehension of Liquor Handling Policies/Procedures through:
    a. Distribution of a policy manual to employees upon hire.
    b. Provide instruction/guidance/assistance on proper liquor service.
    c. Advise employees of local liquor codes.
2. Obtain signed Servers Receipt of Liquor Handling Policy/Procedure Manual upon date of hire.
3. Provide for the ongoing reinforcement process involved in keeping current base knowledge by providing for monthly meetings with employees.
4. Provide employee guidance/assistance to ensure enforcement of Liquor Handling Policies/Procedures in accordance with State and Village Liquor Ordinances. Quarterly meetings to be held for purposes of instructing and clarifying policies/ordinances to ensure compliance as well as adherence.
5. Provide employee with evaluation of his/her work performance.
6. Initiate proper disciplinary action as necessary. Provide for appropriate intervention.
7. Provide for appropriate training of all personnel in accordance with their respective job classifications.

STAFF AND MANAGEMENT RESPONSIBILITIES

SERVERS/BARTENDERS

* Verification of age by valid identification only.
* Know state and local liquor laws and legal responsibilities of those who serve alcohol.
* Enforce local laws regarding minimum drinking age.
* Give last call 1 hour prior to official closing.
* Never give away alcoholic liquor.
* Never serve intoxicated guests.
* Serve alcohol only within permitted hours.
* Advise customers about designated driver program.
* Exercise care when serving drinks made entirely of alcohol-based ingredients (Manhattan, Martini, etc.)
* Recognize signs of intoxication.

MANAGEMENT

* De-emphasize excessive liquor sales in marketing and promotion efforts.
* Provide food service at least 1 hour prior to close.
* Be sure beverage service policies are enforced by personnel.
* Evaluate intoxicated guests when requested by Staff.
* Terminate liquor service, when necessary, in a hospitable manner.
* Call cab for intoxicated guests.

RESPONSIBILITIES TO THE CUSTOMERS

Casa Margarita takes a firm stand on the responsibility we have to our customers in terms of alcohol consumption. We do not want our customers to drive home if they have had too much to drink! If you think a customer should not be served, or if you think a customer has had too much to drink, servers should contact the manager immediately.

Casa Margarita has the interests of the individual and public safety in mind, and therefore, have the obligation to the community and to the individual to spot people who have over consumed alcohol. This applies to all customers. Anyone in the establishment is your responsibility. Management is responsible for actually "cutting off" customers, but it takes a team effort from all employees to help spot these people and tell the manager on duty. Rely on good judgement when someone in the establishment has had too much to drink. With your help, talk to the customer before anything bad happens, not after.

LOCAL ORDINANCES YOU SHOULD KNOW

LEGAL SERVING HOURS (Section 3-31)

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

Day Hours

Monday through Thursday 11:00 a.m. to 1:00 a.m., the following day
Friday and Saturday 11:00 a.m. to 2:00 a.m., the following day
Sunday 11:00 a.m. to 1:00 a.m., the following day
New Year's Eve 11:00 a.m. to 2:00 a.m., the following day
St. Patrick's Day 11:00 a.m. to 2:00 a.m., the following day
Thanksgiving Eve 11:00 a.m. to 2:00 a.m., the following day

It is unlawful to permit customers to consume alcohol on premises later than one hour after the applicable closing time. Food service for all restaurants must be available up until 1 hour prior to close.

MINIMUM AGE OF SELLERS (Section 3-28)

Age of seller policies require that alcohol servers and clerks be a minimum age in order to legally serve or sell alcohol. Clerks must be at least 21 years of age to ring up any sale of alcoholic liquor. Servers must be a minimum of 19 years of age; however, if they are under 21 server MAY NOT take the initial order or make the determination that a patron is of age. Initial orders/determination of age (carding) must be done by another server who is over 21.

ADULTS SHARING DRINKS WITH MINORS (Section 3-36)

The Management will make it clear that adults sharing drinks with minors will not be tolerated. Regardless if in the company of parents, those under 21 should not be allowed alcoholic beverages.

- If an instance arises, the Manager will immediately tell the party that such practices are not permitted.
- Make it understood any alcoholic beverage in front of a minor will be immediately removed.
- If the party persists, the Manager will remove the alcohol from the table and refuse to accept further orders.

LIQUOR PRODUCT IDENTIFICATION SIGNS (Section 3-33.2)

The sale of alcoholic liquor for consumption on the premises within the Village shall be limited to restaurants, hotels and recreational facilities, with liquor sales as incidental of the operation of any such establishments. Liquor product identification signs, (banner, placard, poster streamer, balloon or other attention getting device, which is designed or used to advertise, promote or identify a particular brand of liquor - including, but not limited to, "beer signs" that

may involve electronic or neon displays) shall not be permitted as any interior or exterior window sign or as any form of exterior sign for any premises holding a license for on-premise consumption. Patio Umbrellas shall not constitute a sign.

SERVING INTOXICATED INDIVIDUALS (Section 3-25)
Serving an obviously intoxicated person is strictly a violation of policy and may lead to civil or criminal responsibility. If an obviously intoxicated person leaves the premises and gets into an accident, a civil suit or criminal proceedings may be brought against both the company and the individual employee(s) responsible. Our best protection will come from the exercise of common sense by both management and employees. Employees serving alcoholic beverages should be aware of their responsibilities AND their potential personal liability.
.08 is the Illinois Blood Alcohol Content (BAC) limit. Any person driving in the State of Illinois with a BAC of .08 or more risks being charged with Driving Under the Influence (DUI)

MANDATORY CERTIFIED TRAINING (Section 3-33.3)
Every employee who serves, sells or distributes alcoholic liquor shall successfully complete a certified training program and maintain a current effective certification from said program. Servers at on premise consumption licensed facilities will need to complete training every three (3) years. Certificate(s) shall be made available upon the licensed premises for inspection by the Village. The sale of pre-mixed carafes (not exceeding 64 ounces) of no more than two distilled spirits mixed with a nonalcoholic beverage (i.e. margaritas) are allowed but must be delivered to two or more people.

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

VILLAGE OF DOWNERS GROVE ALCOHOL AWARENESS PROGRAMS

COMPLIANCE TESTING (Control Buy Program)

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

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

DUI Notification Program

The Downers Grove Police Department will notify an establishment in the event an individual arrested for a DUI names their establishment as where they have been drinking prior to the arrest. Any establishment receiving numerous notifications will be subject to a license renewal hearing where the establishment's liquor serving policies will be reviewed.

HANDLING INTOXICATED INDIVIDUALS

Bartenders, waiters and waitresses must not serve intoxicated persons. There is an obligation to help prevent intoxicated persons from leaving and subsequently injuring themselves and others.

Preventive Measures:

* Do NOT deliver two or more drinks to any one person at one time (this is a Village Ordinance!)
* You may discourage intoxication and monitor guests by counting drinks & keep track of alcohol consumed over a specific period of time.

While any one given individual reacts differently to over-consumption of alcohol, the following are a few points to keep in mind that could indicate an individual is, indeed, intoxicated. Be on the alert for these as signals for management intervention:

IMPAIRED COORDINATION:

-Stumbling
-Drowsy
-Slurred speech
-Spilling of drinks
-Loud speech

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

If a noticeable change of behavior occurs:

-Offer non-alcoholic beverages
-Slow down service of alcohol
-Encourage food
-Bring water
-Offer low proof alternative drinks

When these characteristics are observed, the suspected intoxicated person should be targeted as a potential problem and the person's behavior should be monitored. If you observe that the customer needs to be cut off managers should be alerted and a thorough evaluation should be carried out. If termination of liquor service is necessary, after management deems cut off, advise other service people so that this customer will not receive a drink from another employee.

REMEMBER: An establishment or its employees are liable if an intoxicated guest causes injury to another person.

RECOGNIZING SIGNS OF INTOXICATION

Green, Yellow, and Red Levels of Drinking

A **Green** Level of drinking is reached after approximately one drink, at a green level most drinkers feel relaxed, comfortable, talkative, and happy. They are usually sociable and behave as they would if they were not drinking.

A **Yellow** Level is where the first sizable changes begin to occur. Though specific behaviors of individual drinkers may vary, the progression of behavior is the same. This is because alcohol effects the body progressively. First alcohol relaxes inhibitions, then it impairs judgement. Behaviors that exhibit relaxed inhibitions and/or impaired judgment may signal a yellow drinking level. Drinkers who begin to talk or laugh louder are exhibiting a relaxation of inhibitions. These drinkers act with less restraint, possibly becoming overly talkative or over friendly. Some drinkers may become so relaxed that they get giddy. Desire to enjoy oneself is a large part of alcohol's appeal. Relaxation of inhibitions causes some people to argue with or bait others around them. Some drinkers may start to use or increase their foul language. This type of behavior not only exhibits relaxed inhibitions but impaired judgment as well, for they cannot see that they are annoying other people.

Green = GO

Yellow = Slow Down

Red = Stop

Alcohol can affect a person's judgment, and this includes judgments regarding personal abilities such as driving. That is why customers who exhibit impaired judgment are labeled at a yellow or "caution" level of drinking - a level at which driving is a definite risk.

After affecting inhibitions and judgment, alcohol progresses to affect reaction time and then motor coordination.

Behaviors that exhibit slowed reactions and/or reduced motor coordination signal a **Red** Level of drinking - a level at which driving is a definite risk. Alcohol can slow a person's reaction time to the point where they move as though in slow motion or they need time to respond to questions. Drinkers at a red level may look glassy-eyed. They may also lose their train of thought and/or make irrational statements. Their clumsy actions may cause them to spill a drink or drop money. Drinkers who cannot walk straight are exhibiting a reduction in motor coordination and are at a red level of drinking. Some drinkers may have such a reduction of motor coordination that they may stumble or fall down. Alcohol affects a person's behavior progressively - inhibitions first, then judgment, then reactions, and finally coordination. Behavioral signals of these stages can be classified into green, yellow, or red levels of drinking to help determine which customers may be a driving risk.

Understanding Blood Alcohol Content (BAC):

Men									
	Approximate Blood Alcohol Percentage								
Drinks	Body Weight in Pounds								
	100	120	140	160	180	200	220	240	
0	.00	.00	.00	.00	.00	.00	.00	.00	Only Safe Driving Limit
1	.04	.03	.03	.02	.02	.02	.02	.02	Driving Skills Significantly Affected
2	.08	.06	.05	.05	.04	.04	.03	.03	
3	.11	.09	.08	.07	.06	.06	.05	.05	
4	.15	.12	.11	.09	.08	.08	.07	.06	Possible Criminal Penalties
5	.19	.16	.13	.12	.11	.09	.09	.08	
6	.23	.19	.16	.14	.13	.11	.10	.09	Legally Intoxicated
7	.26	.22	.19	.16	.15	.13	.12	.11	
8	.30	.25	.21	.19	.17	.15	.14	.13	Criminal Penalties
9	.34	.28	.24	.21	.19	.17	.15	.14	
10	.38	.31	.27	.23	.21	.19	.17	.16	Death Possible
Subtract .01% for each 40 minutes of drinking. One drink is 1.25 oz. of 80 proof liquor, 12 oz. of beer, or 5 oz. of table wine.									

Women										
	Approximate Blood Alcohol Percentage									
Drinks	Body Weight in Pounds									
	90	100	120	140	160	180	200	220	240	
0	.00	.00	.00	.00	.00	.00	.00	.00	.00	Only Safe Driving Limit
1	.05	.05	.04	.03	.03	.03	.02	.02	.02	Driving Skills Significantly Affected
2	.10	.09	.08	.07	.06	.05	.05	.04	.04	
3	.15	.14	.11	.10	.09	.08	.07	.06	.06	
4	.20	.18	.15	.13	.11	.10	.09	.08	.08	Possible Criminal Penalties
5	.25	.23	.19	.16	.14	.13	.11	.10	.09	
6	.30	.27	.23	.19	.17	.15	.14	.12	.11	Legally Intoxicated
7	.35	.32	.27	.23	.20	.18	.16	.14	.13	
8	.40	.36	.30	.26	.23	.20	.18	.17	.15	Criminal Penalties
9	.45	.41	.34	.29	.26	.23	.20	.19	.17	
10	.51	.45	.38	.32	.28	.25	.23	.21	.19	Death Possible
Subtract .01% for each 40 minutes of drinking. One drink is 1.25 oz. of 80 proof liquor, 12 oz. of beer, or 5 oz. of table wine.										

LIQUOR INFORMATION...

The percentage of alcohol in a given liquor is usually expressed with the term or "proof". Divide proof in half, and the result is the percentage of alcohol. The range is from 3% alcohol found in some beers, to more than 75% in some rums and liqueurs. The percentage of alcohol can differ widely from drink to drink, but the volume of drink consumed is just as important. A drink with 1 ounce of 100 proof vodka, a 12-ounce bottle of beer, and a 4-ounce glass of wine all have the same amount of alcohol.

Safe Limits of Alcohol Consumption First hour:
Small person 1-2 drinks Medium person 2-3 Large person 3-4

Subsequent hours:
ONE drink per hour for each person, regardless of body size.

Consider this example:
A 160 lb. person who consumes three 1-ounce drinks of 100% liquor, three 5-ounce wines or three 12-ounce beers, over a one hour period may register above the safe 0.05% level. Six drinks over a two hour period and the person is above the .10% level - legally intoxicated. Also, at any given level of intoxication it takes only one drink per hour to maintain a level alcohol count since the body emanates alcohol at the rate of one drink per hour.

ACKNOWLEDGMENT FORM

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

I, the undersigned, have read my employers Liquor License Guidelines and acknowledge being advised of the Downers Grove Municipal Code, Chapter 3, specifically Section 3-25, which deals with the sale of alcoholic beverages to minors, etc. and agree to comply with its specifications. I acknowledge that I personally have the discretionary right to refuse sales of alcoholic beverages to anyone I feel is underage or intoxicated, and I, therefore, accept full responsibility for my actions.

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

Signature _____

Date _____

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

Date _____

INCIDENT REPORT

Date of incident: ___/___/___ Time of incident: _____pm (or) _____am Type: _____
Name(s) or description of person(s) involved in incident: (indicate telephone numbers if possible)

_____
_____
_____

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

_____
_____
_____

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

_____
_____
_____

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

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

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

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

_____
_____
_____
_____
_____
_____
_____
_____
_____

Name of person completing incident report: _____

Date report completed: _____

Position: _____

CARDING PROCEDURES

HOW TO CHECK A PATRON FOR CORRECT PROOF OF AGE

Age Requirement: The minimum age requirement for the purchase of alcoholic beverages in all states is 21 years of age. If you have any reason to believe that an underage patron is attempting to purchase alcohol, you must ask for proper identification. Under no circumstances should you sell any alcoholic beverages to a person under 21 years of age.

CHECKING I.D.'S

Only Official Identification May be Accepted: Do not accept a card just because it is labeled as an identification card, even if it looks official and has a state name on it. The responsibility of those who sell alcoholic beverages is to ask for an acceptable form of identification. Identification should always be required if the customer purchasing the alcoholic beverage **appears to be under 40 years of age**. Identification presented should be some form of I.D. with a picture on it.

ACCEPTABLE FORMS OF IDENTIFICATION

The following pieces of identification, unaltered and current, verifying their age to be of at least 21 years, are acceptable:

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

If any of the forms appear questionable, they should be taken to the manager on duty for approval. A State Identification Guide should be available on the premises to verify out-of-state identification.

*** TRAFFIC TICKETS CANNOT BE ACCEPTED**

If in doubt, ask for another piece of identification!!! Being served is a privilege, not a right. If someone cannot provide adequate proof of age-you have no obligation to serve them. What to Look for to Determine that the Identification Given to You is Legal and Correct:

* Seal of State issuing identification
* Utilize State identification guide to check authenticity of out-of-state licenses

When checking a person's I.D., the following is a list of things to look for on the identification:

* Date of Birth
* Picture
* Expiration date

When verifying proper identification, check the following:

* Has the ID been altered or tampered with in any way?
* Look at both the photo on the ID and the person presenting it.

IS IT THE SAME PERSON???

Check the physical description:

* Height
* Weight
* Eye and hair color

Does the person match the description on the ID in regard to eyes, height, weight, and approximate age?

If there is any doubt, the individual presenting the identification should be asked to:

* provide another form of identification
* sign his/her name (compare with signature on the I.D.)

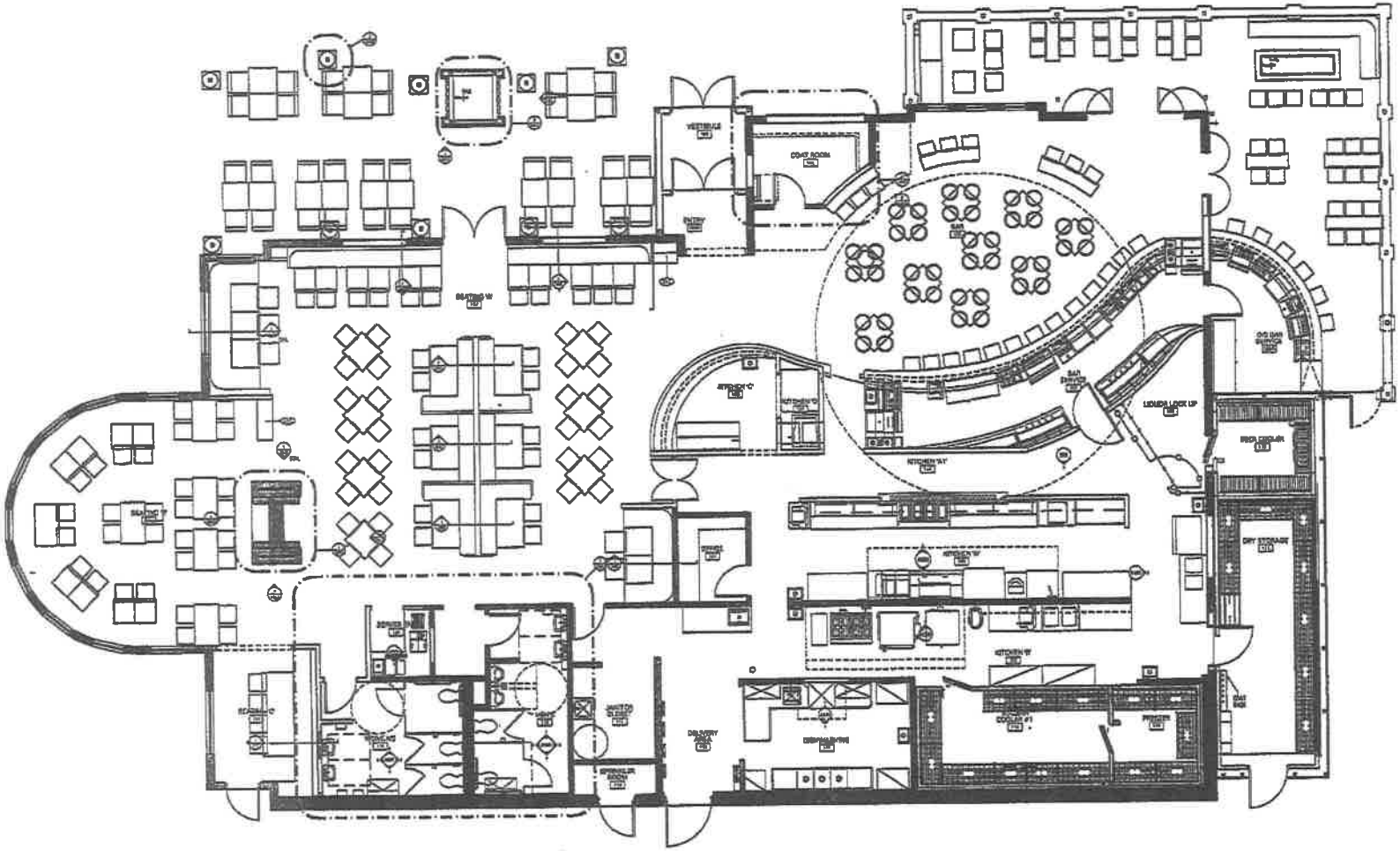
WHEN IN DOUBT, DO NOT MAKE THE SALE

It is against the law for a person to misrepresent their age. Using false identification is punishable by local and State law.

* Do you know what year a person would have to have been born in to be 21 years of age right now?

HOURS OF OPERATION

Monday through Thursday 11:00 a.m. to 1:00 a.m., the following day
Friday and Saturday 11:00 a.m. to 2:00 a.m., the following day
Sunday 11:00 a.m. to 1:00 a.m., the following day
New Year’s Eve 11:00 a.m. to 2:00 a.m., the following day
St. Patrick's Day 11:00 a.m. to 2:00 a.m., the following day
Thanksgiving Eve 11:00 a.m. to 2:00 a.m., the following day



CASEWORK SCHEDULE

Casework Schedule

ID	TYPE	LENGTH	HEIGHT	DEPTH	DESCRIPTION	MATERIAL	FINISH	NOTES
[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

EQUIPMENT NOTES

1. [illegible]
2. [illegible]
3. [illegible]
4. [illegible]
5. [illegible]
6. [illegible]
7. [illegible]

HAGKE ARCHITECTURE

[illegible]

CLIENT:

FURNITURE & EQUIPMENT PLAN

A203