

**AGENDA  
DOWNERS GROVE LIQUOR COMMISSION  
OCTOBER 3, 2019  
VILLAGE HALL COMMITTEE ROOM**

**6:30 P.M.**

- I            Call to Order**
  
- II           Roll Call**
  
- III          Approval of Minutes of August 1, 2019 Liquor Commission Meeting**
  
- IV          Application Hearing**  
  
                Doubletree  
                2111 Butterfield Road  
                Class O
  
- V            New Business**  
  
                Ordinance Discussion – Increase in number of R-3 licenses
  
- VI          Old Business**
  
- VII         Comments from the public**
  
- VIII        Adjournment**

**DOWNERS GROVE LIQUOR COMMISSION  
VILLAGE HALL COUNCIL CHAMBERS  
801 BURLINGTON AVENUE**

Thursday, August 1, 2019

**DRAFT**

**I. CALL TO ORDER**

Chairman Strelau called the August 1, 2019 Liquor Commission meeting to order at 6:30 p.m.

**II. ROLL CALL**

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

**ABSENT:** Mr. Krusenoski, Ms. Pietrucha

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

**OTHERS:** Peter Chruscinski, Jennifer Davis, Michael Canty, Julie Balsamo, Mark Canty, Rob Johnson, Rob Johnson, Court Reporter

**III. APPROVAL OF MINUTES**

Chairman Strelau asked for approval of the minutes for the June 6, 2019 Liquor Commission meeting and asked members if there were any corrections, changes or additions.

Hearing no changes, corrections or additions, the June 6, 2019 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."

**Tacochela – 2321 Ogden**

Chairman Strelau stated that the first order of business was an application hearing for Tacochela DG, LLC d/b/a Tacochela located at 2321 Ogden Avenue. She stated that the applicant was seeking a Class "R-1", full alcohol, on-premise consumption liquor license.

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

Mr. Peter Chruscinski was sworn in by the court reporter. Mr. Chruscinski introduced himself as the owner of Tacochela.

Chairman Strelau asked the applicant to present its case.

Mr. Chruscinski stated that he was seeking a full liquor license for his restaurant. He stated that they are a Mexican restaurant serving street style tacos similar to the setup of Chipotle. He stated that they offer quick counter service counter with no wait service to the tables. He stated that they would like to offer liquor to its customers.

Chairman Strelau asked for comments from the Commission.

Mr. Clary asked Mr. Chruscinski if he had any prior experience. Mr. Chruscinski replied that he had worked at restaurants but has never been a bartender or served liquor. He stated that he obtained his BASSET certification.

Mr. Clary asked Mr. Chruscinski how the liquor is served. Mr. Chruscinski replied that all ordering is done behind the line counter. He stated that all alcohol would be ordered at the register but kept in a secure location behind the service counter.

Mr. Clary advised Mr. Chruscinski to be diligent and constantly remind staff about the importance of proper liquor service.

Ms. Flanagan asked Mr. Chruscinski how they plan to card customers. Mr. Chruscinski replied that they will follow typical protocols for checking id's. He stated that they will accept only a government issued driver's license or State id, passport or military id. He stated that they will not accept the vertical id.

Ms. Flanagan asked Mr. Chruscinski what type of security he will have on the premises if there are problems. Mr. Chruscinski replied that they will initially stop serving any patron who becomes unruly and call the local authorities for assistance if customers cause any disturbance.

Ms. Flanagan asked if all employees behind the line will be over 21. He stated that the people serving the liquor will be 21 and over. He stated that three of the five current employees are over 21. He stated that those over 21 will be BASSET certified. He stated that no employee under the age of 21 will be allowed to take id's or ring up sales.

Mr. Jacobson noticed that the restaurant will be open 12 hours day. He asked Mr. Chruscinski if he will be at the location all of the time. Mr. Chruscinski replied that he took over the store about five weeks ago and has been putting in a lot of time. He stated that he will not be there every single day but has management on staff who are always present.

Mr. Jacobson asked if his management staff has liquor handling experience. Mr. Chruscinski replied yes. He added that the restaurant has been open for two years and a liquor license was in place. He stated that when he took over the restaurant, liquor sales stopped due to the change in ownership. He added that he retained the former staff and that they have experience.

Mr. Jacobson asked Mr. Chruscinski if he is aware of the penalties for a violation and that the store is subject to fines and suspension in addition to the clerk being penalized. Mr. Chruscinski replied yes and is aware of their severity.

Mr. Jacobson asked Mr. Chruscinski how often he plans on discussing liquor handling policies with staff. Mr. Chruscinski replied that he plans on going over policy initially every day until everyone is re-familiarized with liquor service. He stated that he will go over his policy details and will have refresher training every month.

Mr. Heafner had no questions.

Chairman Strelau asked Ms. Kuchynka if there were any previous violations at Tacochela. Ms. Kuchynka replied no. Ms. Kuchynka noted that the previous owner held the license for two years. She stated that Tacochela did not renew the liquor license for the new year as Mr. Chruscinski was taking over. She stated that the location previously only sold beer and wine. She noted that Mr. Chruscinski was applying for full alcohol and provided a drink menu with the application materials.

Chairman Strelau asked how many staff members under the previous owner are still with him now. Mr. Chruscinski replied that all of the staff transferred over. He stated that three of them have been serving beer and wine at Tacochela for two years.

Chairman Strelau noted that they are open 12 hours a day. She asked how Mr. Chruscinski envisions staffing the restaurant so that he has enough 21 year olds to take drink orders. Mr. Chruscinski replied that the main chef will open the restaurant and a manager comes in the evening. He stated that there is always someone over 21 at the restaurant.

Chairman Strelau felt that they may be a little thin on over 21 year old staff. She stated that if they are not properly staffed to card and a minor is served, there will be problems.

Chairman Strelau advised Mr. Chruscinski to continue to have daily conversations with staff about the importance of liquor service. She added that, when reminded daily, the employees may understand that his interest in proper liquor service should be as important to them as it is to him.

Chairman Strelau asked staff for recommendations or comments pertinent to this application. Ms. Kuchynka replied that issuance of the license is contingent upon update to the Certificate of Occupancy, receipt of satisfactory background checks, the annual fee, insurance 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. JACOBSON MOVED TO FIND TACOCHELA DG, LLC D/B/A TACOCHELA LOCATED AT 2321 OGDEN AVENUE QUALIFIED FOR A CLASS "R-1" FULL ALCOHL ON-PREMISE LIQUOR LICENSE. MR. CLARY SECONDED.**

**VOTE:**

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

**Nay:** None

**Abstain:** None

**MOTION CARRIED: 5:0:0**

**WAGs Wine Shop – 1202 F 75<sup>th</sup>**

Chairman Strelau stated that the next order of business was an application hearing for WAGs Wine Shop, LLC d/b/a WAGs Wine Shop located at 1202 F 75<sup>th</sup> Street. She stated that the applicant was seeking a Class "WB", beer and wine, 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.

Ms. Jennifer Davis and Mr. Michael Canty were sworn in by the court reporter. Ms. Davis introduced herself as the major stockholder and owner of WAGs Wine Shop. Mr. Canty introduced himself as the liquor manager for WAGs Wine Shop.

Chairman Strelau asked the applicant to present its case.

Mr. Canty stated that they are taking over an existing licensed business and they will have a similar operation to The Cellar Door serving small plates along with wine and beer for both on and off premise consumption. Ms. Davis stated that the business is currently known as the Downers Grove Wine Shop. She stated that they plan to keep the business the same, but to slightly grow the wine of the month memberships and on-site events. She stated that current site offers a few, however, they plan to offer and increase the sale and promotion of craft beers.

Ms. Davis informed the Commission that WAGs stands for Wine and Growler Society.

Chairman Strelau asked for comments from the Commission.

Mr. Heafner had no questions.

Mr. Jacobson asked how long they have been in the wine business. Ms. Davis replied that this is a brand new endeavor and personal investment for herself. She stated that her first cousin owns a wine bar in Elmhurst. Mr. Canty added that he has a friend that ran the Plainfield Wine & Cheese Shop and has some insight to his operation.

Mr. Canty stated that they plan to retain the services of the existing owner for a few months until they get the feel for the operation. Ms. Davis added that the current owner is retiring and was selling the business and, per their retainer agreement, will stay on six months to teach them and introduce them to both distributors and regular clientele.

Mr. Jacobson stated that the violation of liquor laws and the sale to underage customers is of great concern. He asked if they have the experience to stop the violations. Mr. Canty replied that all three owners have become BASSET certified. He added that part owner Dave Cradeur has several years' experience in the restaurant industry.

Ms. Davis stated that they plan to abide by their liquor handling policies. She stated that they plan to request id from anyone appearing under the age of 35. She added that employees will be required to be BASSET certified.

Mr. Jacobson asked if they will accept the vertical id. Ms. Davis replied no.

Mr. Jacobson asked if they will operate in the same manner as The Cellar Door. Ms. Davis replied that there will be on and off premise sales. She stated that Julie currently has a wine club which they would like to expand. She noted that they will offer small cheese plates, hummus, relish, cheese and crackers to pair with the wines and increase the tasting events to give customers more options. She noted that they will plan to expand the tastings with craft beers.

Mr. Jacobson asked what the total seating is. Ms. Davis replied that the space is about 680 square feet. She added that the current counter will be turned into a seating space. She stated that they will add a few tv's and more tables expecting to seat about 15 inside and have seating in the outdoor café.

Mr. Jacobson expressed his concern that they had no experience. He noted that if there is a violation there are huge penalties and consequences for selling to a minor.

Ms. Flanagan asked if they will be hiring new staff. Mr. Canty replied that 95% of the business will be owner operated. He anticipated needing extra staff for the tastings.

Ms. Flanagan asked if they have any plans to test themselves and/or be sure that staff does check identification properly. Mr. Canty noted that would be a good idea.

Mr. Clary advised them when they hold the tastings and/or events to be certain that the participants are of age. He wished them luck.

Chairman Strelau asked Ms. Kuchynka if there were any violations at Downers Grove Wine Shop. Ms. Kuchynka replied no.

Chairman Strelau advised them to pay a lot of attention to what Julie has to tell them and noted that she has run the business well without violation, which is a good thing.

Chairman Strelau stated that it matters what they do. She stated that it can look like an easy business but can have its trying times. She encouraged them to be cautious in their operation and to listen to Julie. She wished them luck.

Chairman Strelau asked staff for recommendations or comments pertinent to this application. Ms. Kuchynka replied that issuance of the license is contingent upon receipt of the Certificate of Occupancy,

signed lease (in d/b/a name), insurance, annual fee, satisfactory background checks, employee certifications, and landlord approval of use of exterior space.

Chairman Strelau asked if the exterior space is on Village-owned property where they need to get Village approval. Ms. Kuchynka replied that their sidewalk area is all private.

Chairman Strelau asked for comments from the public. Ms. Julie Balsamo introduced herself as the current owner of the Downers Grove Wine Shop who held the license for the past 20 ½ years. She stated that she will stress the importance of carding to the new owners and noted that they are very attentive.

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 "WB" liquor license application.

**MR. CLARY MOVED TO FIND WAGS WINE SHOP, LLC D/B/A WAGS WINE SHOP LOCATED AT 1202 F 75<sup>TH</sup> STREET QUALIFIED FOR A CLASS "WB" BEER AND WINE, ON-PREMISE LIQUOR LICENSE. MR. JACOBSON SECONDED.**

**VOTE:**

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

**Nay:** None

**Abstain:** None

**MOTION CARRIED: 5:0:0**

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.

**MR. JACOBSON MOVED TO FIND WAGS WINE SHOP, LLC D/B/A WAGS WINE SHOP LOCATED AT 1202 F 75<sup>TH</sup> STREET QUALIFIED FOR A CLASS "O", OUTDOOR LIQUOR LICENSE. MR. CLARY SECONDED.**

**VOTE:**

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

**Nay:** None

**Abstain:** None

**MOTION CARRIED: 5:0:0**

**V. NEW BUSINESS**

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

Ms. Kuchynka referred to the June and July month end reports. She advised that renewals went well. She advised the Commission that Tacochela and Beggars Pizza did not renew. Ms. Kuchynka advised that Rockwood Tap House closed for business.

Chairman Strelau asked about Orange & Brew. Ms. Kuchynka advised that they renewed. She noted that they have limited hours.

Ms. Kuchynka advised there will not be a September 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 stated there was none.

## **VII. COMMENTS FROM THE PUBLIC**

There were none.

## **VIII. ADJOURNMENT**

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

Mr. Clary moved to adjourn the August 1, 2019 meeting. The meeting was adjourned by acclamation at 6:58 p.m.



VILLAGE OF DOWNERS GROVE  
REPORT FOR THE LIQUOR COMMISSION  
OCTOBER 3, 2019 AGENDA

SUBJECT:	TYPE:	SUBMITTED BY:
Licensee: AC Hospitality, LLC D/B/A: Doubletree Suites Address: 2111 Butterfield Road	Application for Class O liquor license	Carol Kuchynka Liaison to the Liquor Commission

**REQUEST**

The applicant is requesting a Class O liquor license for Doubletree Suites located at 2111 Butterfield Road.

**NOTICE**

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

**GENERAL INFORMATION**

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Officer(s): Martin Pakideh, Managing Partner

Stockholder(s): AC Hospitality, LLC - 100%

Manager: Mr. Santhosh Pillai

Licensee: AC Hospitality, LLC d/b/a Doubletree Suites  
2111 Butterfield Road  
Downers Grove, IL 60515

**PROPERTY INFORMATION**

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EXISTING LAND USE: Commercial  
PROPERTY SIZE: (1,182 square feet - patio only)

**ANALYSIS**

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**Submittals**

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

1. Application for Outdoor Liquor License
2. Menu
3. Floor Plan

**Project Description**

The applicant is requesting a Class O liquor license for the operation of a hotel with a restaurant located at 2111 Butterfield Road.

**Compliance with the liquor ordinance**

The establishment is defined as:

"H-1" Hotel licenses shall authorize the retail sale of alcoholic liquor for consumption on the premises of a hotel as defined herein, and the retail packaged sale of beer and wine in original packages to hotel patrons. This shall include sales occurring at facilities, or as part of activities, normally operated as an integral part of the hotel, such as, but not necessarily limited to, restaurants, cocktail lounges, room service and banquets. Provided, the licensed premises shall have at least one restaurant with a seating capacity of not less than one hundred twenty-five (125) operated as an integral part of the hotel.

### **License conditions**

#### **Class O**

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

(1) The outdoor area is enclosed; and

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

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

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

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

(b) Applications for the establishment of an outdoor seating area, or the amendment of an existing outdoor seating area, shall be filed on such forms and with such information as may be directed by the Local Liquor Commissioner. The Local Liquor Commissioner may refer an outdoor seating area application to the Local Liquor Commission for review and comment.

### **Public Safety Requirements**

Fire Prevention and Community Development Department will need to conduct a walkthrough of the facility. A Certificate of Occupancy for patio construction has been applied for and is valid. Health Department approval is not required.

### **Factors Affecting Finding or Recommendation**

Fence installation, receipt of annual outdoor fee.

### **Recommendation**

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Based upon testimony presented at the October 3, 2019 application hearing, if said application is consistent with the Liquor Code and meets the criteria of the classification, staff requests the following:

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



www.downers.us

September 20, 2019

**COMMUNITY RESPONSE  
CENTER**

630.434.CALL (2255)

Mr, Santosh Pillai  
AC Hospitality, LLC d/b/a Doubletree Suites  
2111 Butterfield Road  
Downers Grove, IL 60515

**CIVIC CENTER**

801 Burlington Avenue

Downers Grove

Illinois 60515-4782

630.434.5500

TDD 630.434.5511

FAX 630.434.5571

*RE: Application for Class O Liquor License  
Doubletree Suites  
2111 Butterfield Road, Downers Grove, IL 60515*

Dear Mr. Pillai:

The Liquor Commission of the Village of Downers Grove will meet on Thursday, October 3, 2019, at 6:30 p.m. in the Village Hall Council Chambers to consider applications for liquor licenses. A public hearing will be held on your application for an outdoor liquor license as a part of this meeting.

**FIRE DEPARTMENT**

**ADMINISTRATION**

5420 Main Street

Downers Grove

Illinois 60515-4834

630.434.5980

FAX 630.434.5998

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 in the outdoor seating area.

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.

**POLICE DEPARTMENT**

825 Burlington Avenue

Downers Grove

Illinois 60515-4783

630.434.5600

FAX 630.434.5690

Very truly yours,  
  
Carol Kuchynka  
Liaison to the Liquor Commission

VILLAGE OF DOWNERS GROVE

**PUBLIC WORKS**

**DEPARTMENT**

5101 Walnut Avenue

Downers Grove

Illinois 60515-4046

630.434.5460

FAX 630.434.5495

a:\DoubleTree\app-hrg.nts



### Village of Downers Grove Outdoor Sales Application

DATE: 9/5/19

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

1. Name of Applicant AC Hospitality  
Address 2111 Butterfield Rd  
City Downers Grove State IL Zip 60515 Phone (630) 971-2000

2. Doing Business As Doubletree Downers Grove  
Address 2111 Butterfield rd  
City Downers Grove State IL Zip 60515 Phone (630) 971-2000  
Class of License \_\_\_\_\_ Liquor License Number \_\_\_\_\_

3. Name of Manager SANTOSH PILLAI  
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".

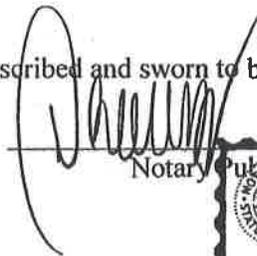
5. Applicant understands and agrees that additional information and material may be required during the processing of this application related to this application, the information provided herein, including attachments. Applicant agrees to provide such additional information and material and that failure 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.

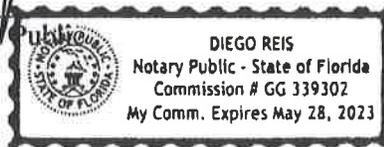
**THE UNDERSIGNED, BEING DULY SWORN, DOES STATE AS FOLLOWS:**

- 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: AC Hospitality  
PRINT NAME: SANDESH PILLAI  
SIGNATURE:   
TITLE: VP

Subscribed and sworn to before me this 5TH day of SEPT, 20 19.

  
Notary



## PATIO PROCEDURES

### Responsible Patio Service

As part of the Osteria experience, our guests are provided the option of dining outside on our patio. This is a great amenity and is sure to be a popular area in the restaurant. Patio service is great, although it does require a heightened level of awareness, particularly when the selling of alcohol is involved. Whereas the indoor seating has limited areas for egress, our patio can be exited from multiple directions. This is where monitoring your table becomes vital.

When serving patio guests, you must include all precautions and procedures practiced indoors. Proper identification is always required, and if you are unsure of its validity, you must engage a manager. In the same manner, once alcohol is served, it is your responsibility to observe the consumption, making sure that drinks are not shared with those who did not provide proof of legal age. The vigilance of the patio required is due to the natural access provided by being outside. In addition to the concern of improper consumption of alcohol within our establishment, there is the accessibility of guests taking their drink off premise.

### Alcohol Prohibited from Exiting Patio

Under no circumstances can a drink leave the boundaries of Osteria. If a guest attempts to move to the parking lot or outside common area with a drink, you must take action to prevent this. Tell the guest you will hold their beverage in the restaurant on their behalf and will return it promptly upon their return. If you encounter pushback from anyone concerning this matter, you must alert a manager immediately.

### Prompt Bussing to Ensure

The duty of drinks not leaving the area does not end when the guest has finished their visit on the patio. As long as any alcohol beverage is on the table, you have a continued responsibility to monitor, and must bus drinks at the first available opportunity. If you notice an unattended alcohol beverage, whether it is your section or not, you must take action to remove. Doing so will ensure we practice responsible alcohol delivery throughout all guest areas of Osteria.

## **Osteria by Fabio Viviani**

### **Appetizers and Share Plates**

Tuna Crudo - Charred Shishito Pepper, Lemon Aioli, House Potato Chips 15

Four Cheese Arancini - Spicy Tomato Sugo, Chive 12

Fried Calamari & Shrimps - Tempura Zucchini, Calabrian Chili Aioli 14

Fabio's Meatball - Creamy Polenta, Ricotta Salata 16

Braised Octopus - Onion, Green Olives & Beans Casserole, Tomato Sugo 17

Beef Tartare - crispy risotto, roasted Lemon Aioli, Condiments. 16

Pancetta Wrapped Shrimps - Gorgonzola stuffed, creamy Polenta, Spinach 20

Carpaccio - Rib Eye, whipped Gorgonzola, Mushrooms, Roasted Lemon 18

Cioppino, Seafood Stew, Clams, Mussels, Shrimps and Calamari 22

### **Salads**

Young Kale Caesar - Romaine, Herb Focaccia Croutons, Roasted Garlic Caesar Dressing,  
Sundried Tomatoes 13

Mediterranean - Field Greens, Roasted Peppers, Pickled Onion, Kalamata Olives, Cucumbers,  
Feta Cheese, Balsamic Dressing 13

Osteria Chopped - Shredded Mix, Salami, Provolone, Grape Tomatoes, Green Olive,  
Pepperoncini, Green Onion, Shredded Eggs, roasted lemon Dressing 13

Burrata Caprese, Arugola, Sun Dried Tomatoes 16

Chianti Poached Pear Salad, Crumbles Blue Cheese, Candied Walnuts, Winter Greens 15

### **Homemade Pasta**

Spaghetti - Meatball, Marinara, Ricotta, Fresh Basil 18

Fettuccine - Bolognese Sauce, Porcini Mushrooms 18

Orecchiette - Shrimp, roasted Zucchini, Citrus creamy Butter sauce 20

Lasagna - Parmesan Creamy Bechamel, Bolognese Sauce 19

Asiago Stuffed Gnocchi - Creamy Truffles Sauce 17  
4 Cheese Purses, Brown Butter Sage, roasted squash 18  
Seafood Linguini, Clams, Mussels, Shrimps, Calamari  
Ricotta Cavatelli - Pesto, thorn Basil, Pinenuts Parmesan Cheese

### Pizza

Pepperoni - Tomato Sauce, Italian Chilies, Buffalo Mozzarella 18  
Roasted Mushroom - Truffled Parmesan Cream, Fresh Mozzarella, Caramelized Onions,  
Rosemary 18  
Osteria - Creamy Tomato Sauce, Paper Thin Roasted Ham, Italian Sausage, Sundried Dried  
Tomato, Burrata 18  
Roasted Vegetables - Creamy Cheese Sauce, Zucchini, Caramelized Onion, Peppers, Spinach  
Mozzarella, Feta Cheese 18  
Margherita - Fresh Mozzarella, Hand Torn Basil, Olive Oil 16  
4 Cheese Pizza, Tomato Sauce, Fresh Mozzarella, Pecorino, Parmesan Cheese, Fontina 17  
Calzone, Fresh Mozzarella, Tomato Sauce, Italian Sausage, Roasted Mushrooms 17

### Entree

Local Whitefish - Squash Puree, spiced Roasted Cauliflower, Lemon Parsley Gremolata 28  
NY Strip - Whipped Potatoes, Roasted Brussels Sprouts & Bacon, Garlic Herb Butter 32  
Colorado Rack of Lamb, Porcini Farro, Demi Glace 38  
Roasted Wild Salmon - Citrus Spinach & Farro Risotto, Blistered Grape Tomatoes 26  
Pork Milanese - Arugula Salad, Sun-Dried Tomato, Pickled Onion, Pepperoncini 26  
Braised Short Ribs, roasted Corn Polenta, Lemon Broccoli, Gremolata Bread Crumbs 30  
Chicken Marsala - Herb Roasted Potatoes, Garlic Spinach 26  
Chicken Parmesan - Provolone Cheese, Tomato Fettuccine 26  
Braised Lamb Shank, Gorgonzola Gnocchi 32

Filet Mignon, 6oz, roasted Zucchini, Squash Purée, Demi Glace 36

Tagliata di Manzo, roasted Sirloin, fresh Arugola, whipped Gorgonzola 34

# COCKTAILS

## **Walnut Old Fashioned**

Bourbon, House Old Fashioned Syrup, Nocino Walnut Liqueur 15

## **House Negroni**

Gin, Campari, Sweet Vermouth, Grapefruit Zest Syrup, Rosemary 15

## **White Negroni**

Gin, Italicus Bergamotto, Dry Vermouth, Spritz of Green Chartreuse or Strega 15

## **Smokey Spritz**

Mezcal, Aperol, Grapefruit Zest Syrup, Lime Juice, Dash Peyshauds Bitters, Thyme/Top Soda Water 15

## **Aperitivo**

Cocchi Americano Aperitif, Dry Vermouth, Peach Schnapps, Cucumber Syrup, Pineapple Juice, Top Prosecco 15

## **Butterfly**

Vodka, Limoncello, Elderflower Liqueur, Lemon Juice, Simple Syrup, Float Butterfly Pea Tea 15

## **Espresso Martini**

Vodka, Crème De Cacao, Vanilla Syrup, Coffee Liqueur, 1 shot Espresso or Infused Vodka 15

## **Spicy Rita**

Tequila, Passoa Liqueur, Triple Sec, Simple Syrup, Lime Juice, Spicy Jalapeno Ice Cube 15

## **Strawberry-Melon Punch**

Pisco, Fragola Wild Strawberry, Simple, Lemon Juice, Watermelon, Cherry Tomatoes, Mint, Dash Peyshauds 15

## **Amaretto Sour**

Amaretto, Bourbon, Meletti Amaro, Lemon Juice, Simple Syrup, Egg White 15

## **Raspberry Limoncello Moscow Mule**

Vodka, Limoncello, Ginger Syrup, Lime Juice, Thyme, Raspberries, Top Soda Water 15

## **Pineapple Peach Moscow Mule**

Vodka, Peach Liqueur, Ginger Zest Syrup, Lemon Juice, Pineapple Juice, Mint Leaves, Top Soda Water 15

## **Chamomile Penicillin**

Blended Scotch, Eldeflower Liqueur, Single Malt Scotch (Speyburn ), Ginger Syrup, Chamomile Syrup, Lemon Juice 15

## **Chamomile Sage Sour**

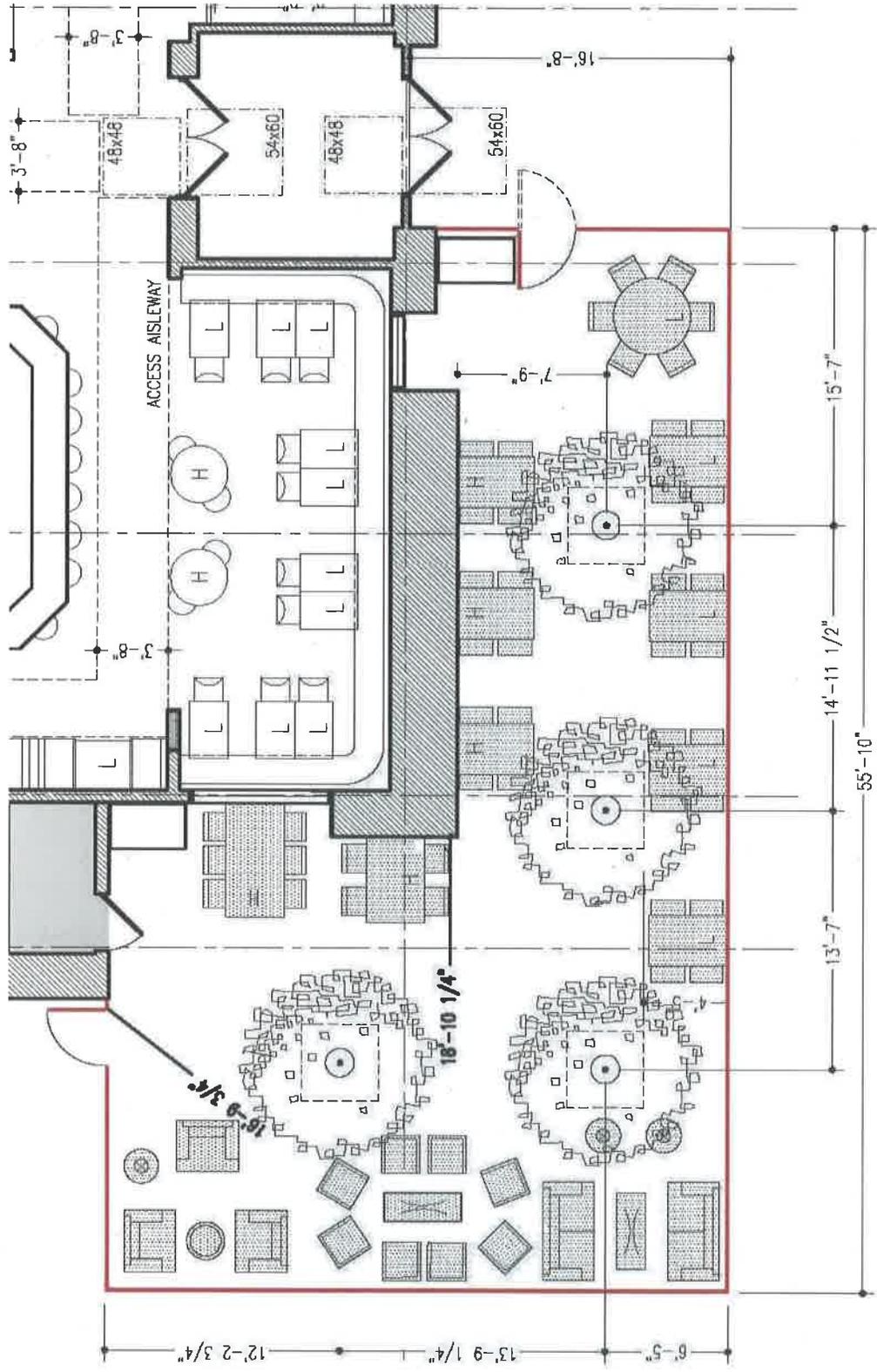
Bourbon or Rye Whiskey, Peach Liqueur, Chamomile Syrup, Lemon Juice, Sage Leaves 15

## **Lavender Blueberry Sour**

Bourbon or Rye Whiskey, Liqueur 43, Lavender Syrup, Lemon Juice, Angostura, Blueberries 15

## **Cucumber Mint Southside**

Gin, Bar Spoon Green Chartreuse, Cucumber Syrup, Lime Juice, mint Leaves, Egg White, Peyshauds Bitters 15

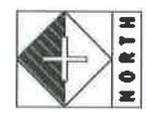


# A101 PRELIMINARY LAYOUT PLAN

SCALE: 3/16" = 1'-0"



— = fence enclosure



*Doubletree  
2111 Butterfield*

# Railing Style Systems

Superior offers a variety of styles to fit any application.



## Customize your look!

Top rail, bottom rail, pickets, and posts are interchangeable for a completely custom look.

### Interchangeable Top & Bottom Rail

All 901, 902, and 905 top rails are interchangeable. Standard 903 bottom rail can be substituted with 902 top rail. *See examples of 9000 Rail below.*



**Option 1**  
905 Top Rail  
903 Bottom Rail

**Option 2**  
901 Top Rail  
903 Bottom Rail

**Option 3**  
902 Top Rail  
903 Bottom Rail

**Option 4**  
902 Top Rail  
902 Bottom Rail



**Option 5**  
905 Top Rail  
903 Bottom Rail

**Option 6**  
901 Top Rail  
903 Bottom Rail

**Option 7**  
902 Top Rail  
903 Bottom Rail

**Note:**  
3/4" sq. pickets  
and 3/4" x 1 1/2"  
pickets are also  
interchangeable.

### Interchangeable Post

All 2" or 2 1/2" square posts can be substituted with a 4" square post.



Machined post openings are available for 2 1/2" and 4" square posts. A 4" machined post opening is shown above.



In the 9000 rail application above, 4" square posts are used for the end posts and a 2 1/2" square post is used for the crossover post.



**SERIES  
9000**

**Meets ADA  
Regulations**

## 9000 Railing Well-crafted lines

Superior Series 9000 Railing features well-crafted lines and an attractive, innovative design that lends itself well to almost any commercial, industrial, or residential application. It's beauty, strength and durability will enhance the quality of your construction project.

## 9900 Railing Clean, rigid design

Superior Series 9900 Railing offers all the features of Series 9000 Railing, with the addition of 1 1/2" wide pickets. This robust alternative results in a strong, rugged design with a clean, refined appearance.



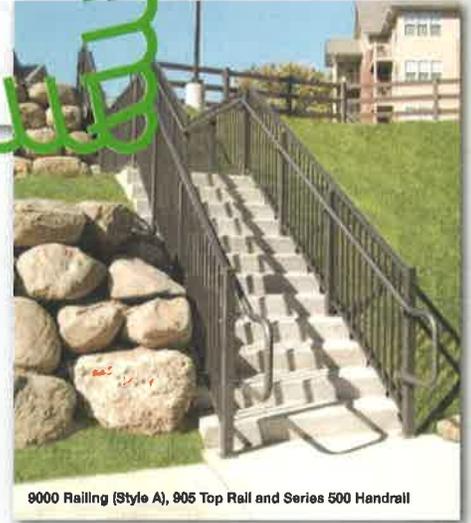
9000 Railing (Style C), 905 Top Rail



**No brackets on level  
and ramp railing!**



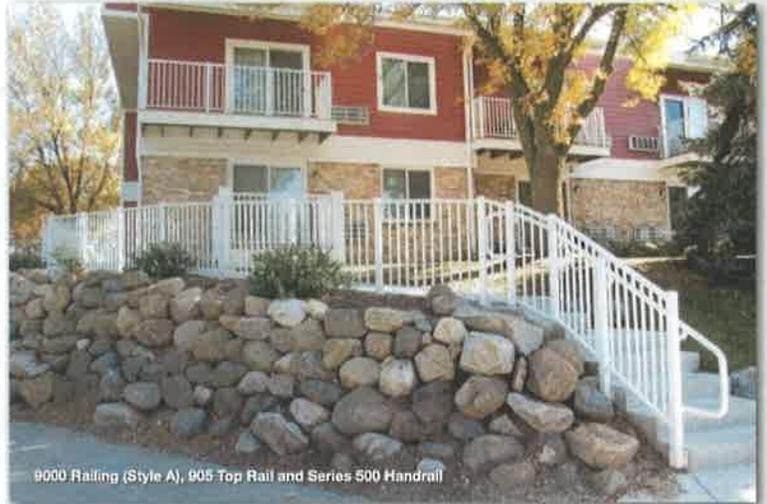
9000 Railing (Style B), 905 Top Rail



9000 Railing (Style A), 905 Top Rail and Series 500 Handrail



9900 Railing (Style A) with 902 Top Rail and Superior Aluminum Square Panel Columns



9900 Railing (Style A), 905 Top Rail and Series 500 Handrail



9000 Railing (Style A), 905 Top Rail

**Swivel brackets are  
required for all step  
rail applications.**

# Osteria

ITALIAN RESTAURANT

TAG: F-16  
Description: Accessible Low Dining Table  
Name: 32x48 Tribeca Table #TR3248NDW  
Location: Patio



**Distributor:**

BFM Seating  
[www.bfmseating.com](http://www.bfmseating.com)

Hannah Buckley  
[info@ehospitality.net](mailto:info@ehospitality.net)  
<https://ehospitality.net/>

The Tribeca series is available in a Driftwood finish that's constructed of durable HPL composite. These tables are manufactured with a clean laminate surface with a knife edge, the bottom is predrilled to fit BFM bases. This flexibility makes a perfect addition to any outdoor urban, industrial space, craft brew pub, contemporary restaurant, rustic bar, fine dining or bistro dining areas! While the clean classic frame design ensures comfort, the slatted surface provides optimal support that adds a distinct visual appearance to your outdoor patio space.

Manufactured of High Pressure Laminate, that's protected by a durable laminate finish, creating a sturdy, stable foundation that's able to withstand daily, commercial use. Each base leg is fitted with durable adjustable glides that protects the patio from scuff marks and allows for a smooth glide, helping to keep loud, unwanted noise to a minimum. This strong, attractive modern design provides guests with a way to comfortably take in a beautiful afternoon or unbelievable sunset, all while enjoying some appetizers, remarkable food entrees, signature drinks, and desserts!

**Core Material** | Durable HPL Composite

**Surface Materials** | Clean Laminate Surface - Knife Edge

**Surface Finish** | Sandbar - Driftwood

+ barker / nestor +  
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Chicago, IL 60612

# Osteria

ITALIAN RESTAURANT

TAG: F-20  
Description: Dining Armchair  
Name: Lamego #FN57612COG/C  
Location: Patio



**Distributor:**

Ratana

<https://ratana.com/index.php/product/lamego-dining-arm-chair/>

The classical yet sophisticated Lamego collection was inspired by the cathedral architecture of the Portuguese city of Lamego. Sit and relax on crisscrossed woven cobalt graphite polyolefin straps, which are stylishly knitted and artistically designed to mimic the church towers in the grand city of Lamego. Lamego offers weather-resistant powder coated aluminum frames, comprised of durable synthetic EVA rubber that can withstand stress cracks, moisture, and UV elements. Complimented by carefully tapered legs reminiscent of mid century modern design that is not only aesthetically pleasing to view but comfortable to sit and marvel.

**Dimensions:** W22" x D23.5" x H29.5"

**Extra Dimensions:** Seat H: 18.5", Arm H: 27"

**Weight:** 35 lbs.

**COM (yds):** 1.25 (based on 27"x54" repeat, no matching pattern)

**Frame Color:** Cobalt Graphite

**Fabric:** Echo Midnight #FO6068

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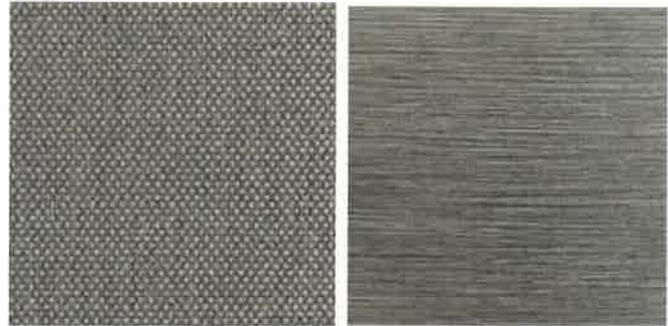
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# Osteria

ITALIAN RESTAURANT

TAG: F-23  
Description: Lounge Club chair  
Name: Lucia #FN54401ASG/C  
Location: Patio



Distributor:

Ratana

<https://ratana.com/index.php/product/lucia-club-chair/>

This luxury aluminum collection captivates the essence of simple, pure and elegant characteristics that one will truly embrace for years.

Scrupulously crafted to withstand seasons after seasons, Lucia features the sleek, perfectly pitched wide slats, married with the elegantly tapered legs and squared arm rest, in the finest hand brushed powder coated Ash Grey finish.

**Dimensions:** W28" x D33.5" x H33"

**Extra Dimensions:** Seat H: 18" w/cushion, Arm H: 24"

**Weight:** 35 lbs.

**COM (yds):** 2.25 (based on 27"x54" repeat, no matching pattern)

**Frame Color:** Ash Grey

**Fabric:** Blend Coal

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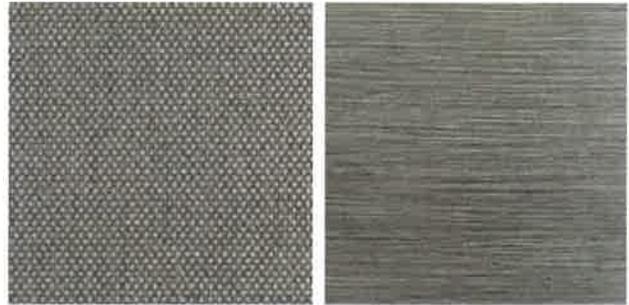
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# Osteria

ITALIAN RESTAURANT

TAG: F-25  
Description: Round 40" Ottoman  
Name: Lucia #FN54456ASG/C  
Location: Patio



**Distributor:**

Ratana

<https://ratana.com/index.php/product/lucia-sectional-round-40-ottoman/>

This artfully hand-brushed powder-coated aluminum collection marries the essence of elegance and comfort, to create the perfect setting for any outdoor decor. Generously scaled cushion seating, immaculately pitched slat backs, as well as the exquisitely sculpted armrests and tapered legs, Bolano is truly a masterpiece that can enrich one's backyard with its sophisticated profile.

**Dimensions:** W41.5"(DIA) x H17"

**Extra Dimensions:** Seat H: 18" w/cushion

**Weight:** 38 lbs.

**COM (yds):** 2.75 (based on 27"x54" repeat, no matching pattern)

**Frame Color:** Ash Grey

**Fabric:** Blend Coal

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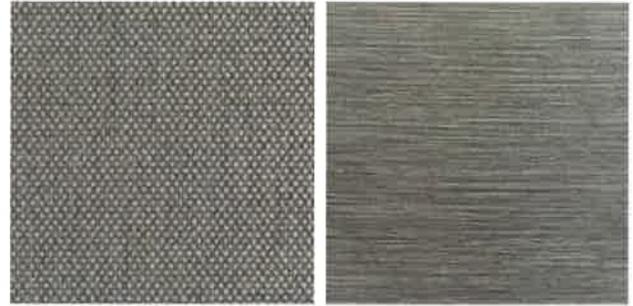
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# Osteria

ITALIAN RESTAURANT

TAG: F-24  
Description: Love Seat  
Name: Lucia #FN54402ASG/C  
Location: Patio



**Distributor:**

Ratana

<https://ratana.com/index.php/product/lucia-love-seat/>

This luxury aluminum collection captivates the essence of simple, pure and elegant characteristics that one will truly embrace for years.

Scrupulously crafted to withstand seasons after seasons, Lucia features the sleek, perfectly pitched wide slats, married with the elegantly tapered legs and squared arm rest, in the finest hand brushed powder coated Ash Grey finish.

**Dimensions:** W53" x D33.5" x H33"

**Extra Dimensions:** Seat H: 18" w/cushion, Arm H: 24"

**Weight:** 58 lbs.

**COM (yds):** 4.50 (based on 27"x54" repeat, no matching pattern)

**Frame Color:** Ash Grey

**Fabric:** Blend Coal

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# Osteria

ITALIAN RESTAURANT

TAG: F-21  
Description: Coffee Table  
Name: Lucia #FN54404ASG  
Location: Patio



**Distributor:**

Ratana

<https://ratana.com/index.php/product/lucia-coffee-table/>

This luxury aluminum collection captivates the essence of simple, pure and elegant characteristics that one will truly embrace for years. Scrupulously crafted to withstand seasons after seasons, Lucia features the sleek, perfectly pitched wide slats, married with the elegantly tapered legs and squared arm rest, in the finest hand brushed powder coated Ash Grey finish.

**Dimensions:** W47" x D23" x H16

**Weight:** 27 lbs.

**Frame Color:** Ash Grey

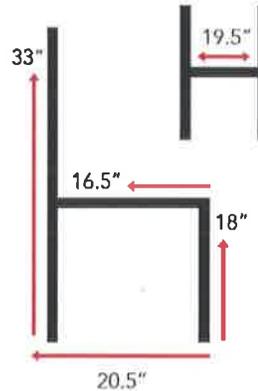
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Armchair



Distributor:

**BFM Seating**  
[www.bfmseating.com](http://www.bfmseating.com)

**Hannah Buckley**  
[info@ehospitality.net](mailto:info@ehospitality.net)  
<https://ehospitality.net/>

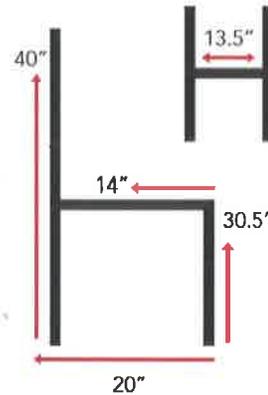
The Vista series is available in Earth or Black frame powder coat finish that's constructed of durable aluminum. These stackable frames, along with the flexibility of matching 4-post tables (ADA size available) and a bolt down bench are the perfect addition to any outdoor urban, industrial space, craft brew pub, contemporary restaurant, rustic bar, fine dining or bistro patio areas! While the clean frame design ensures comfort, the seat slats provides optimal support that adds a distinct visual appearance to your outdoor patio space.

Manufactured of welded aluminum, that's protected by a durable powder coat frame finish, creating a sturdy, stable foundation that's able to withstand daily, commercial use. Each leg is fitted with durable plastic glides that protects the floor from scuff marks and allows for a smooth glide, helping to keep loud, unwanted noise to a minimum. With a 300 lb. weight capacity, this strong, attractive modern design provides guests with a way to comfortably take in a beautiful afternoon or unbelievable sunset, all while enjoying some appetizers, remarkable food entrees, signature drinks, and desserts!

Materials | Powder Coated Aluminum  
Metal Finish | Black or Earth Powder Coat



Barstool



Distributor:

**BFM Seating**  
[www.bfmseating.com](http://www.bfmseating.com)

**Hannah Buckley**  
[info@ehospitality.net](mailto:info@ehospitality.net)  
<https://ehospitality.net/>

The Vista series is available in Earth or Black frame powder coat finish that's constructed of durable aluminum. These stackable frames, along with the flexibility of matching 4-post tables (ADA size available) and a bolt down bench are the perfect addition to any outdoor urban, industrial space, craft brew pub, contemporary restaurant, rustic bar, fine dining or bistro patio areas! While the clean frame design ensures comfort, the seat slats provides optimal support that adds a distinct visual appearance to your outdoor patio space.

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Materials | Powder Coated Aluminum  
Metal Finish | Black or Earth Powder Coat

# Osteria

ITALIAN RESTAURANT

TAG: F-19  
Description: High Dining Table  
Name: POLYWOOD MOD 36 x 73 Bar Table  
Location: Patio



**Distributor:**

Polywood Furniture  
<https://www.polywood-furniture.com/polywood-mod-36-x-73in-bar-table.html>

The perfect height to see over any railing, the POLYWOOD® MOD 36 x 73 in Bar Table is designed to be the foundation of creating memories with loved ones and friends. This modern, sleek bar table provides ample room for family and friends to enjoy the great outdoors. You will love the performance driven combination of weather resistant POLYWOOD® and Aluminum. The marriage of these two materials makes for performance furnishings built to last a lifetime in a modern design to transcend the years.

- Made in the USA
- Umbrella hole plus plug included
- Low Maintenance Care
- Minimal assembly required
- POLYWOOD® does not splinter, crack, chip or rot
- Constructed from recycled POLYWOOD HDPE lumber
- Four aluminum frame finishes available
- Assembled with stainless steel hardware
- Available in 14 colors
- Ideal for Commercial or Residential applications
- Backed by a 20-year limited residential warranty

**Frame Color:** Textured Silver

**Slat Color:** Slate Grey

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**V      New Business**

**Ordinance Discussion**

**Class "R" Restaurant, On Premise Consumption, Indoor Licenses**

"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.

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

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

**3.15. Limit on Number of Licenses**

The number of licenses in each classification as defined in Section 3-13 which it shall be lawful to issue shall be limited so that the licenses in force and effect at any time shall not exceed the following numbers:

<b>License Classification</b>	<b>Amount of licenses not to Exceed</b>
"AS" (Arts & Crafts Studio)	2
"B-1" (Brew Pub)	1
"BF" (Brewing Facility)	2
"BYO" (Bring Your Own - beer/wine)	4
"C-1" (Club, private)	6
"G" (Golf Course)	1
"H-1" (Hotel)	Unlimited
"K-1" (Catering - full)	4
"K-2" (Catering - Park District - beer/wine)	1
"O" (Outdoor)	Unlimited
"P-1" (Packaged-full)	25
"P-2" (Packaged -beer/wine)	15
"P-O" (Packaged - full off premise and on premise consumption - Grocery Store)	3
"REC-1" (Recreational Facility - full)	3
"REC-2" (Recreational Facility - beer/wine)	3
"R-1" (Restaurant - full)	Unlimited
"R-2" (Restaurant - beer/wine)	Unlimited
"R-3" (Restaurant – full, on premise and off premise consumption)	1
"RF" (Retirement Facility - full)	Unlimited
"S-1" (Special Event)	Unlimited
"S-2" (Special Event)	Unlimited
"T" (Theater)	1
"WB" (Wine/Beer Boutique)	4