



VILLAGE OF PALATINE
VILLAGE HALL - COUNCIL CHAMBERS
200 E. WOOD STREET
PALATINE, IL 60067-5339 – (847) 359-9050
<http://www.palatine.il.us>

PALATINE LIQUOR COMMISSION

MINUTES

FEBRUARY 1, 2021

Regular Meeting

7:05 PM

I. ROLL CALL – Time: 7:54 PM

Attendee Name	Title	Status	Arrived
Jim Schwantz	Commissioner	Present	
Tim Millar	Commissioner	Present	
Scott Lamerand	Commissioner	Present	
Doug Myslinski	Commissioner	Absent	
Greg Solberg	Commissioner	Present	
Kollin Kozlowski	Commissioner	Present	
Brad Helms	Commissioner	Present	

Also Present:

Village Clerk Marg Duer, Village Manager Reid Ottesen, Deputy Village Manager Mike Jacobs, Village Attorney Patrick Brankin, Director of Planning & Zoning Ben Vyverberg, Director of Public Works Matt Barry, Fire Chief Scott Andersen, IT Director Larry Schroth, Director of Finance Paul Mehring, Director of Community Services Harry Spila, Director of Human Resources Pam Jackson and Deputy Police Chief Bill Nord

II. MINUTES APPROVAL

1. Palatine Liquor Commission - Regular Meeting - January 18, 2021 - **Accepted**

RESULT:	ACCEPTED [UNANIMOUS]
MOVER:	Greg Solberg, Commissioner
SECONDER:	Tim Millar, Commissioner
AYES:	Schwantz, Millar, Lamerand, Solberg, Kozlowski, Helms
ABSENT:	Myslinski

III. AGENDA ITEMS

1. Consider an Application for a Class G (Restaurant - Beer & Wine) Liquor License for Modun Japanese Restaurant at 309 E. Northwest Highway - **Approved by Voice Vote**

RESULT:	APPROVED BY VOICE VOTE [UNANIMOUS]
MOVER:	Brad Helms, Commissioner
SECONDER:	Tim Millar, Commissioner
AYES:	Schwantz, Millar, Lamerand, Solberg, Kozlowski, Helms
ABSENT:	Myslinski

2. Consider an Application for a Class D (Restaurant) Liquor License for Wisewolf, LLC (d/b/a MadCats) at 117 W. Slade Street - **Approved by Voice Vote**

RESULT:	APPROVED BY VOICE VOTE [UNANIMOUS]
MOVER:	Brad Helms, Commissioner
SECONDER:	Kollin Kozlowski, Commissioner
AYES:	Schwantz, Millar, Lamerand, Solberg, Kozlowski, Helms
ABSENT:	Myslinski

IV. ADJOURNMENT – Time: 7:55 PM

Motion to Adjourn - **Motion Carried by Voice Vote**

RESULT:	MOTION CARRIED BY VOICE VOTE [UNANIMOUS]
MOVER:	Brad Helms, Commissioner
SECONDER:	Tim Millar, Commissioner
AYES:	Schwantz, Millar, Lamerand, Myslinski, Solberg, Kozlowski, Helms

SUBMITTED BY:

Margaret R. Duer
Village Clerk



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PALATINE LIQUOR COMMISSION

MINUTES

JANUARY 18, 2021

Regular Meeting

7:05 PM

I. ROLL CALL – Time: 8:52 PM

Attendee Name	Title	Status	Arrived
Jim Schwantz	Commissioner	Present	
Tim Millar	Commissioner	Present	
Scott Lamerand	Commissioner	Present	
Doug Myslinski	Commissioner	Present	
Greg Solberg	Commissioner	Present	
Kollin Kozlowski	Commissioner	Present	
Brad Helms	Commissioner	Present	

Also Present:

Village Clerk Marg Duer, Village Manager Reid Ottesen, Deputy Village Manager Mike Jacobs, Village Attorney Patrick Brankin, Director of Planning & Zoning Ben Vyverberg, Director of Public Works Matt Barry, Fire Chief Scott Andersen, IT Director Larry Schroth, Director of Community Services Harry Spila, Director of Human Resources Pam Jackson and Police Chief Dave Daigle

II. MINUTES APPROVAL – Time: 8:52 PM

1. Palatine Liquor Commission - Regular Meeting - January 4, 2021 - **Accepted**

RESULT:	ACCEPTED [UNANIMOUS]
MOVER:	Doug Myslinski, Commissioner
SECONDER:	Scott Lamerand, Commissioner
AYES:	Schwantz, Millar, Lamerand, Myslinski, Solberg, Kozlowski, Helms

III. AGENDA ITEMS – Time: 8:53 PM

1. Consider an Application for a Class G (Restaurant - Beer & Wine) Liquor License for Bacci of Bensenville, Inc.(d/b/a Bacci Pizzeria) at 1116 W. Northwest Highway - **Approved by Voice Vote**

Minutes Acceptance: Minutes of Jan 18, 2021 7:05 PM (Minutes Approval)

RESULT:	APPROVED BY VOICE VOTE [UNANIMOUS]
MOVER:	Tim Millar, Commissioner
SECONDER:	Greg Solberg, Commissioner
AYES:	Schwantz, Millar, Lamerand, Myslinski, Solberg, Kozlowski, Helms

2. Consider an Application for a Class D (Restaurant) Liquor License for Wisewolf, LLC (d/b/a MadCats) at 117 W. Slade Street - **Continued**

RESULT:	CONTINUED [UNANIMOUS]	Next: 2/1/2021 7:05 PM
MOVER:	Tim Millar, Commissioner	
SECONDER:	Scott Lamerand, Commissioner	
AYES:	Schwantz, Millar, Lamerand, Myslinski, Solberg, Kozlowski, Helms	

IV. ADJOURNMENT – Time: 8:54 PM

Motion to Adjourn - **Motion Carried by Voice Vote**

RESULT:	MOTION CARRIED BY VOICE VOTE [UNANIMOUS]
MOVER:	Brad Helms, Commissioner
SECONDER:	Kollin Kozlowski, Commissioner
AYES:	Schwantz, Millar, Lamerand, Myslinski, Solberg, Kozlowski, Helms

SUBMITTED BY:

Margaret R. Duer
Village Clerk

Minutes Acceptance: Minutes of Jan 18, 2021 7:05 PM (Minutes Approval)

Consider an Application for a Class G (Restaurant - Beer & Wine) Liquor License for Modun Japanese Restaurant at 309 E. Northwest Highway

BACKGROUND: On this evening's agenda is a request for an increase in the number of Class G (Restaurant - Beer & Wine) liquor licenses for Modun Japanese Restaurant located at 309 E. Northwest Highway. The permitted hours of operation for a Class G liquor license are Sunday - Thursday 6 AM to Midnight and Friday & Saturday 6 AM to 1 AM.

KEY ISSUES: A copy of the application and business plan is on file in the Village Manager's Office. The Petitioner will be present Monday evening to answer any questions of the Commission.

ALTERNATIVES:

1. Approve the Class G liquor license.
2. Do not approve the Class G liquor license.

RECOMMENDATION: Action is at the discretion of the Commission.

ACTION REQUIRED: Action is at the discretion of the Commission.

ATTACHMENTS:

- Modun Japanese Rest. Liquor

RESULT:	APPROVED BY VOICE VOTE [UNANIMOUS]
MOVER:	Brad Helms, Commissioner
SECONDER:	Tim Millar, Commissioner
AYES:	Schwantz, Millar, Lamerand, Solberg, Kozlowski, Helms
ABSENT:	Doug Myslinski

December 14, 2020

Village of Palatine

200 E. Wood Street, Palatine, IL 60067

Dear Doris Sadik,

This letter was made to request a Liquor license for the Modun Japanese restaurant at 309 E Northwest Highway that I will establish. I am well aware of all the rules and regulations of having a business and I will guarantee that all the legal papers will be accomplished immediately as soon as the license is released.

I am hoping that you will give me a chance to expand our restaurant by serving as liquors (beer and wine only). I have plenty of experience in dealing with liquors and related services.

Thank you for your consideration.

Sincerely,



Munkh-Orgil Shijirbaatar
Owner and Manager
Modun Inc
309 E Northwest Highway, Palatine, IL, 60067
Phone: (779)770-0776

Attachment: Modun Japanese Rest. Liquor (309 E. Northwest Hwy. Modun Liquor Application)

DRINK MENU

BEER

Sapporo/ Asahi/ Kirin (large)	7.99
Sapporo/Asahi/Kirin (Small)	3.99
Miller lite	3.50
Clausthaler bottle	3.50

SHOCHU (Japanese Distilled Spirits)

Glass	6.99
Bottle	48.00
Shochu sampler	7.99

SAKE (Japanes Rice Wine)

Den Shin yuki bottle (720 ml)	35.00
Sayuri bottle (300 ml)	10.00
Kira bottle (720 ml)	36.00
Hatsu Mago Glass	10.00
Hot sake (Large 320 ml)	10.00 (Large 320 ml) / 5.00 (Small 160 ml)

WINE

Kendall Jackson Pinot Noir	9.00 (glass) / 32.00 (bottle)
Kendall Jackson Chadney (White)	9.00 (glass) / 32.00 (bottle)
Wood Bridge Cabernet	8.00 (glass) / 27.00 (bottle)

MIXED DRINK COCTAIL

Plum wine Sparkling / Lemon Sparkling/ Oolong Tea Sparkling/ Calpico Sparkling	5.50
--	------

SOFT DRINK

Soda	1.99
Ramune	2.99



RAMEN

Beef ramen	\$12.95
Red miso ramen	\$9.95
White miso ramen	\$9.95
Vegetable ramen	\$11.95
Chicken ramen	\$12.95
Tonkatsu ramen	\$10.95

NOODLE SOUP

Chang Pong noodle	\$10.95
Shrimp tempura udon noodle	\$8.95
Curry Udon (beef curry)	\$8.95

BENTO BOX

Beef teriyaki & tempura	\$10.95
Chicken teriyaki & tempura	\$10.95
Beef cutlet & tempura	\$10.95

309 E NORTHWEST HIGHWAY
PALATINE, IL 60067

MODUN JAPANESE
RESTAURANT



RICE BOWLS

Buta don	\$6.95
Tuna avocado don	\$10.95
Gyu don	\$7.95
Spicy tuna bowl	\$5.95

RICE DISHES

Egg omelette	\$8.95
Negibuta (grilled pork, rice)	\$9.95
Hamburger (JP style burger with rice)	\$10.95
Shrimp fried rice	\$8.95

JP STYLE CURRY

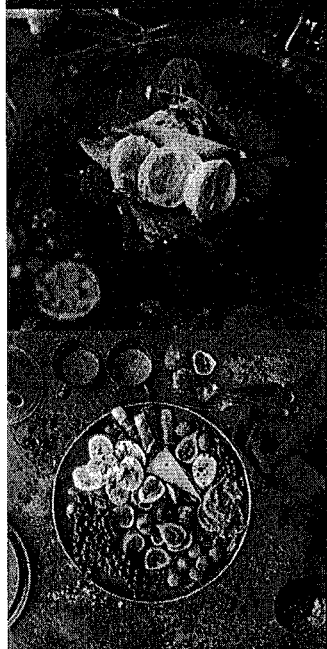
Beef curry	\$9.95
Seafood curry	\$9.95
Fried shrimp curry	\$9.95
Curry rice	\$9.95
Hamburger curry	\$9.95

SUSHI ROLLS

California roll	\$6.95
Shrimp tempura roll	\$7.95
Spicy tuna roll	\$7.95
Crunchy shrimp roll	\$12.95
Veggie roll	\$6.95
Tontatsu roll	\$9.95

APPETIZERS

Gyoza (Fried dumplings)	\$5.50
Edamame (hot soybeans)	\$4.50
Potato salad	\$4.00
Takoyaki (Deep fry octopus)	\$5.50
Pork buns	\$3.50
Chicken buns	\$3.50
Shishito pepper	\$4.50
Age mocha butter (deep fried mocha cracker)	\$4.00
Cream croquette (Deep fried grated potato)	\$5.50
Fresh vegetable salad	\$4.50
Kimchi pork	\$5.50
Chicken karaage	\$5.50



GYPSUM WALLBOARD

[illegible]

1. ALL VINYL TILE BASE INSTALLED PER MANUFACTURING RECOMMENDATIONS CONTRACTOR
2. VINYL FLOOR TILE SHALL BE ARMSTRONG 12"x12"
3. VINYL BASE SHALL BE 4" COVER VINYL

SUSPENDED CEILING

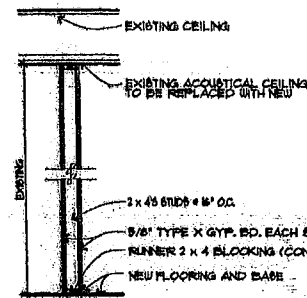
1. THE FOLLOWING IS A SUSPENDED CEILING FRAMING WORK AS INDICATED ON THE DRAWING. IT MAY BE FIELD OR REQUIRED FOR A COMPLETE INSTALLATION OF A GYPSUM BOARD OR GYPSUM BOARD CEILING.
2. RELATED WORK REQUIRED INCLUDES:
 - A. ACQUISITION OF PANELS - APPROXIMATELY 8' X 8' (CLASS I FAR)
 - B. CUTTING OF PANELS
 - C. CUTTING OF JOISTS
 - D. INSTALLATION OF TRIMMERS AND REGISTERS
 - E. FIELDING OF PANELS
 - F. FINISH WORK FOR ACOUSTICAL PANEL CEILING.
3. HANGER WIRE - 3/32 GALVANIZED MINI WIRE IS FOR CORNER SUPPORT FIXTURES AND AT ACCESS PANELS.
4. RUNNER CHANNELS - 1/2" HIGH CAPABLE OF SUPPORTING WEIGHT OF GYPSUM BOARD CEILING AND TEXTURED GOLD-FORMED STEEL JOISTS.
5. CROSS CHANNELS - 1/2" X 3/4" METAL BENDING CHANNELS (ATTACH WITH CHANNEL CLIPS).
6. WALL ANGLES - 1-3/8" X 3/4"
7. ALL PRODUCTS SHALL BE AS MANUFACTURED BY AMSTRONG U.S. GYPSUM COMPANY.
8. THE METAL SUSPENSION SYSTEM FRAMEWORK INCLUDES THE FURNISHING AND INSTALLING OF HANGER WIRE, RUNNING CHANNELS, ETC. AS INDICATED. STRUTS ARE TO BE PROVIDED AS REQUIRED FOR SUSPENSION OF CEILING, INCLUDING PROVISIONS TO ATTACH WIRE TO OVERHEAD CONSTRUCTION.
9. METHODS FOR INSTALLING THE APPROVED SUSPENSION SYSTEM AND OTHER ACCESSORIES SHALL CONFORM TO THE MANUFACTURER'S RECOMMENDATIONS AND ALL BUILDING CODES.
10. SUSPENSION SYSTEM SHALL BE HUNG IN A FLAT LEVEL PLANE AND SECURELY ANCHORED TO WALLS OR OTHER ADJUTING VERTICAL SURFACES, AND AT LEVEL REQUIRED.
11. BEFORE ANY SUSPENDED CEILING WORK, INSTALLATION IS COMMENCED, THE CONTRACTOR SHALL VERIFY THAT ALL EXISTING FIXTURES, DEVICES, AND ANY AND ALL FIRE SPRINKLER HEADS, AND DETERMINE THE EXACT LOCATION SUCH THAT THERE IS NO OBSTRUCTION TO THIS WORK. INSTALLATION OF SUSPENDED CEILING SHALL BE IN ACCORDANCE WITH THIS WORK.
12. SUSPENSION SYSTEM SHALL NOT BE HUNG FROM BEADINGS, DUCT, OR PIPING, WATER DUCT, PIPING, ETC. INTERFERE WITH TRAFFIC, LIGHT FIXTURES,

2. INITIAL NEW GYP. PARTITIONS 4 DOORS w/ FRAME AS INDICATED.
3. REPLACE EXISTING ACQUIC-TILE GRID WITH NEW 2'X4' ACQUIC-TILE GRID 4 CEILING.
4. SPRINKLING HEADS OR EQUAL.
5. INITIAL NEW 1/2" COPPER PIPING TO BE INSTALLED EARLY. CLEANABLE MATERIAL, FREE 1 COAT-BEN TO BE NAVY-WHITE, EGGSHELL FINISH - TO BE SELECTED BY TRANT.
6. INITIAL NON-ACQUIC, GREASE-RESISTANT AND EASILY CLEANABLE MATERIAL 12"X18" VINYL TILES TO BE SELECTED BY TRANT.
7. MECHANICAL EQUIPMENT TO BE INSTALLED.
8. COILS EXPOSED IN PIPERUN READS AS REQUIRED BY CODE.
9. ELECTRICAL WORK.
10. INITIAL NEW ELECTRICAL OUTLETS (MIDLEVEL OR EQUAL) AND WIRING AS INDICATED.
11. INSTALL LIGHTS AND WIRING AS INDICATED.
12. PLUMBING AND NEW PLUMBING FIXTURES TO EXISTING WASTE AND SUPPLY

ROOM FINISH SCHEDULE										
ROOM NO.	ROOM NAME	FLOOR	BASE	WALLS				C.L.G.	C.L.G. HT.	
				NORTH	EAST	SOUTH	WEST			
101	SALES AREA	VCT	YB	FTD	FTD	FTD	FTD	ATC	EXIS	
102	PRESERVATION AREA	VCT	YB	FTD	FTD	FTD	FTD	ATC	EXIS	
103	DRY STORAGE	VCT	YB	FTD	FTD	FTD	FTD	ATC	EXIS	
104	OFFICE	VCT	YB	FTD	FTD	FTD	FTD	ATC	EXIS	
105	TOILET	VCT	YB	FTD	FTD	FTD	FTD	ATC	EXIS	
106	RECH. ROOM	VCT	YB	EXIS	EXIS	EXIS	EXIS	EXIS	EXIS	
107	STORAGE	VCT	YB	FTD	FTD	FTD	FTD	ATC	EXIS	

VINYL TILE ANTI-STRONG FLEXIBLE GA STD GRADE 95309
ACQUATIC TILE CLG - 78303 / ACQUATIC MASTA
W/ STANDARD SUPERVISION SYSTEM

ASSOCIATION
VCT - VINYL COMPOSITION TILE
COT - CARPET
VB - VINTAGE BASE
VIB - VINYL INLAY BOARD
ACQUATIC TILE CLG

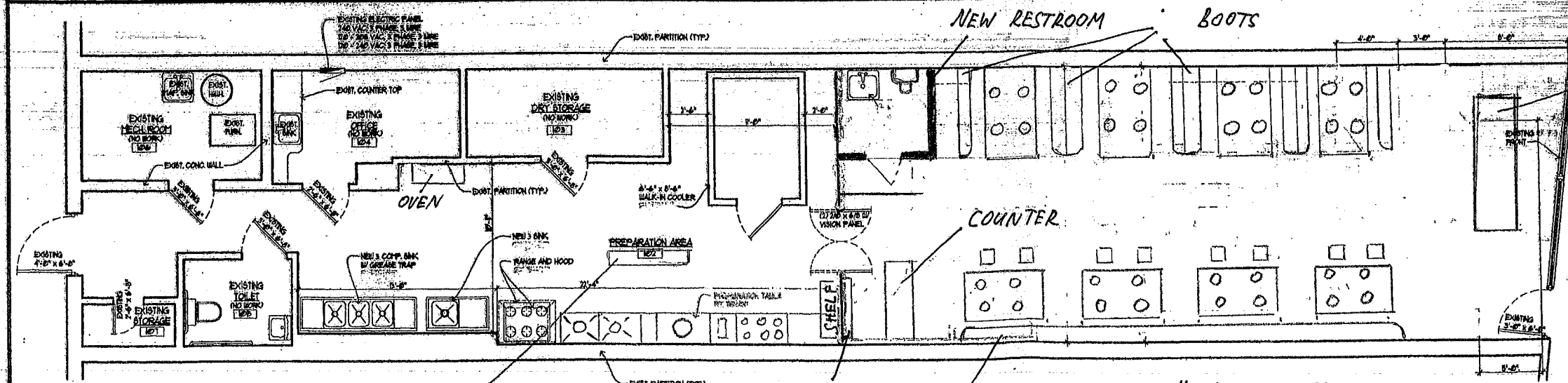


PARTITION SECTION (TYP.)
SCALE: 1/2"=1'-0"

NORTHWEST HIGHWAY

BALDWIN ROAD

PROPOSED SPACE IS TO BE REDEVELOPED



FLOOR PLAN

SCALE: 1/4"=1'-0"

WALL LEGEND

EXISTING WALL - NO CHANGE

NEW PARTITION

LONG PREPARATION TABLE

VERIFY ALL DIMENSIONS IN FIELD
REPORT ANY DISCREPANCIES TO ARCHITECT
BEFORE WORK COMMENCEMENT.

NOTES:

- ALL EXIT DOORS SHALL BE KEYLESS IN THE DIRECTION OF EGRESS.
- ALL INTERIOR FINISHES TO BE: WALLS - CLG - CLASS 1 (2 TO 25 PAR) FLOORS - CLASS II (26 TO 48 PAR)
- EVERYTHING SHOWN ON THIS PLAN IS EXISTING UNLESS OTHERWISE NOTED
- THIS SPACE SHALL BE ACCESSIBLE TO THE HANDICAP & COMPLY W/ ADA STANDARDS.

BACK
CABINET

STRAIGHT LINES wall BENCH SEATINGS

THERE ARE 8 TABLES, 32 SEATS

TAKE OUT
CUSTOMER'S
WAITING AREA

LIST OF DRAWINGS

A-1 FLOOR PLAN AND DETAILS
MEP-1 MECHANICAL ELECTRICAL & PLUMBING PLANS

THESE DRAWINGS WERE PREPARED
UNDER MY SUPERVISION AND TO THE BEST OF MY
KNOWLEDGE AND BELIEF CONFORM TO THE
ZONING, BUILDING CODE OF THE CITY OF
PALATINE AND THE ACCESSIBILITY STANDARDS OF THE
STATE OF ILLINOIS.

SIGNED: _____
M/A
ARCHITECTS
ILLINOIS REGISTRATION NUMBER: 1-210255
DATE: _____
LICENSE EXPIRES: _____

REMODELING FOR SPACE 23

PALATINE, ILLINOIS

PLAN MODERN - INC

PALATINI

ARCHITECTS

Attachment: Modun Japanese Rest. Liquor (309 E. Northwest Hwy. Modun Liquor Application)

Consider an Application for a Class D (Restaurant) Liquor License for Wisewolf, LLC (d/b/a MadCats) at 117 W. Slade Street

Note: *This item was continued from the January 18, 2021 Liquor Commission Meeting.*

BACKGROUND: On this evening's agenda is a request for an increase in the number of Class D (Restaurant) liquor licenses for MadCats to be located at 117 W. Slade Street. The permitted hours of operation for a Class D liquor license are Sunday - Thursday 6 AM to Midnight and Friday and Saturday 6 AM to 1 AM.

KEY ISSUES: The Petitioner wishes to apply for a Class D Restaurant Liquor License for a restaurant, bar, and live entertainment venue. A copy of the application and executed lease is on file in the Village Manager's Office. The Petitioner will be present Monday evening to answer any questions of the Commission.

ALTERNATIVES:

1. Approve the license.
2. Do not approve the license.

RECOMMENDATION: Discretion of the Commission.

ACTION REQUIRED: Discretion of the Commission.

ATTACHMENTS:

- Mad Cats - Revised Business Plan Submitted Jan 26 2021
- FLOOR PLAN - Rev Jan 26 2021
- Menu

RESULT:	APPROVED BY VOICE VOTE [UNANIMOUS]
MOVER:	Brad Helms, Commissioner
SECONDER:	Kollin Kozlowski, Commissioner
AYES:	Schwantz, Millar, Lamerand, Solberg, Kozlowski, Helms
ABSENT:	Doug Myslinski

MadCats - Submitted to the Village on 01/26/21:

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Operating Plan

Locations & Facilities

Our targeted location is in the heart of downtown Palatine. We are not too far from the train station and a step or two away from other hot spots in the area. We also have a large number of condos and apartments in the neighborhood which has a high occupancy of our targeted demographic. The facility is cozy in size and has a fully equipped kitchen and bar, a good dining area, bar stools around the bar, a tucked away band stage, ample storage area and free parking.

Auxiliary dining room

The auxiliary dining room will be used for overflow restaurant capacity or for a quieter dining experience for patrons on some nights. At a future date, it will also be available for private events such as business meetings or birthday parties. Occasionally we may feature caricature artists or similar experiences in that space and it be used for fund raising events. This room will have a juke box and a TV which will also be able to stream a performance from the stage area. There will be no live performances planned in this room.

This room is not contiguous with the rest of the restaurant and therefore requires patrons to enter via the hallway from the front area of the restaurant or from the exterior door in the front of the building leading to the hallway. There will be an entrance to this room directly from the kitchen which will be used for service only.

When occupied, this room will have a dedicated server. It will also have a video surveillance camera streaming to a monitor installed in the bar area to ensure that staff and managers on duty can monitor this room.

Hallway

The hallway between the restaurant and the overflow dining room will be equipped with a video surveillance camera streaming to a monitor installed in the bar area to ensure that staff and managers on duty can monitor activities in the hallway. The camera system shall provide an unobstructed view of the entire hallway and will

store recordings of any motion for 30 days, which will be available if needed by law enforcement in compliance with applicable laws. In addition, the door to the front of the restaurant from the hallway, will have no less than 400 square inches of glass allowing visibility from the restaurant to the hallway. The auxiliary dining room already has a door with glass paneling with over 400 square inches of glass. The kitchen door will also have a glazing panel, approximately 100 sq inches, through which staff will be able to monitor activity in the hallway. Lastly, the exterior door on the west end of the building leading to the hallway will have a door open detection system that alerts staff in the bar area.

Smoking management plan

The building management has a designated smoking area outside the west exit door in the rear of the building. The area contains a metal table, chairs and a wooden enclave. The area worked well in the past and is isolated from neighboring properties by virtue of physical fence barriers. Signs will be posted inside the premises to inform patrons about the smoking area and to discourage smoking anywhere else with a reminder that village ordinances are strictly enforced with fines. Our staff will inspect the smoking area no less than every 30 minutes to monitor for any creation of nuisance or disturbance. Further, staff will also monitor the public sidewalk on the north side of the building and the alleyway on the eastside of the building, to ensure that no smoking is occurring.

Hours of Operations

Restaurant operations

We plan to operate 6 days a week, from 3 PM to midnight, Tuesday through Thursday, 3 PM through 1 AM on Fridays, 10 AM through 1 AM on Saturdays and 10AM through midnight on Sundays. Occasionally we will also operate on Mondays from 3 PM to midnight. In the future, we may extend our operations to lunch hours.

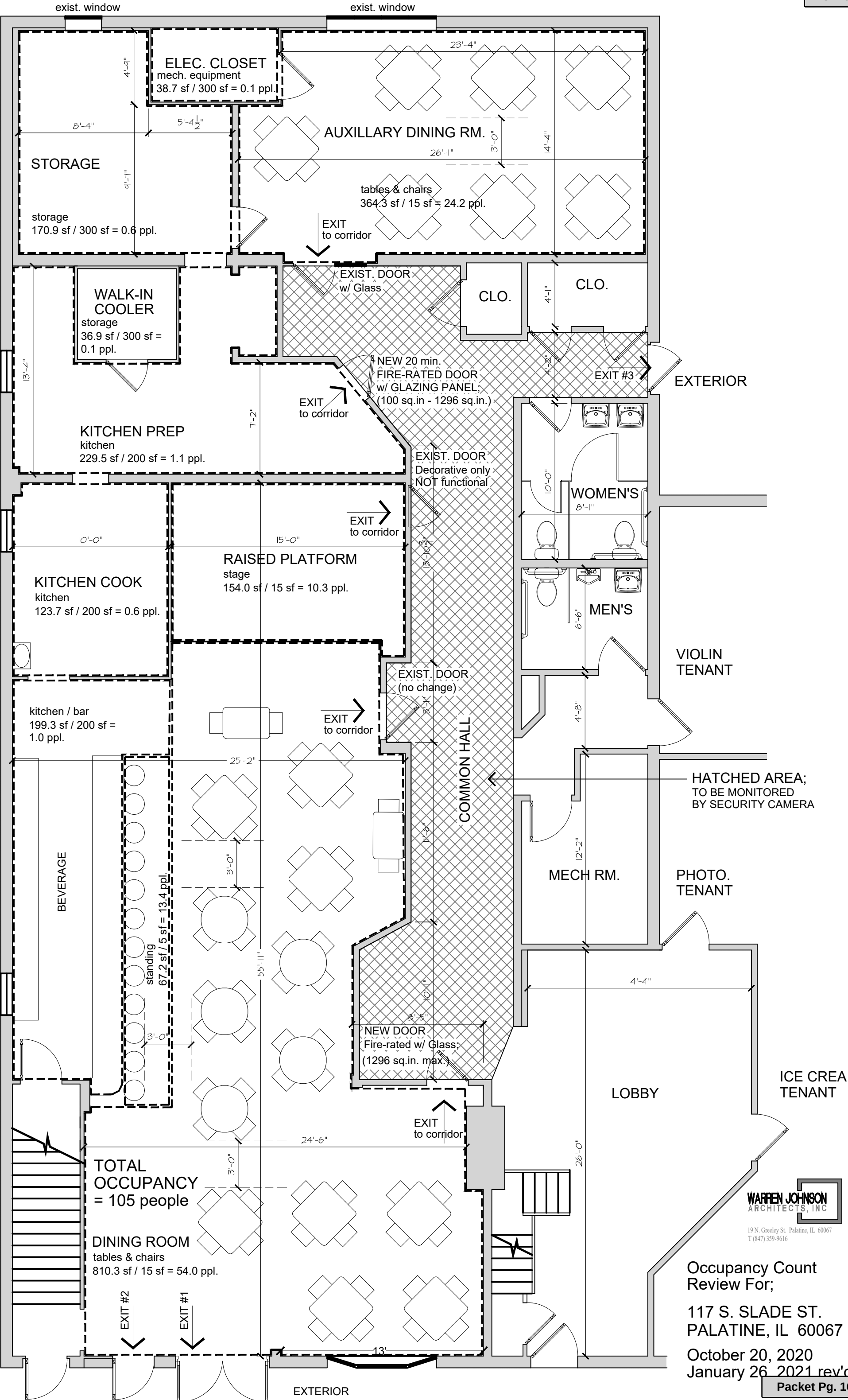
Live music

We plan to have live music 7 PM through 11:30 PM Tuesday through Thursday, 8 PM through midnight on Fridays & Saturdays and 5 PM – 11 PM on Sundays. We also

plan to have lighter live music occasionally performed during day time hours on week ends for brunches or special events such as fund raisers or birthday parties.

Typically weekdays will feature lighter performances often by solo artists, while bands with more amplified sound will be featured on Friday, Saturday and Sundays.

At all times, live entertainment will be limited to volumes that will not prevent normal conversation in any neighboring tenant spaces. We will also work with our neighbors to measure ambient noise existing in their premises and determine acceptable levels of sound during operating hours on week days. We will also regularly monitor and regulate the sound pressure levels in the common areas.



MENU

OPENING ACTS

Buffalo Beer Cheese Dip Served with House Made Tortilla Chips **4.50**
Cheddar, Blue Cheese, Buffalo Sauce and BEER!

Loaded Potatoes

House Made Fries smothered in Buffalo Beer Cheese Dip, Bacon, Green Onions and Sour Cream **7.50**
Add: Chili **1.00**

Street Tacos (2) Served with Red Onion, Cilantro and Lime **4.50**
Choice of: Carne Asada, Carnitas, Pollo, Camarones (Shrimp) or Vegetarian
Add: Avocado **1.00**

Baked Artichoke and Spinach Dip Served with Grilled Pita **7.50**

Roasted Garlic Hummus Plate Served with Grilled Pita **7.50**
Marinated Peppers, Olives and Artichokes

Mad Wings Served with Carrot, Celery Sticks and Blue Cheese or Ranch Dressing **7.50**
Choice of Sauce: Funkadelic, Buffalo or Lemon Pepper

Soft Baked Pretzels Served with Buffalo Beer Cheese Dip and Spicy Grainy Mustard **5.95**
Giant pretzel sticks - soft and salty!

MAIN STAGE LINE UP**Choose your Protein**

½ Pound Angus Beef Patty Grilled to order **10.95**

Grilled or Fried Chicken Breast **9.95**

Vegetarian or Vegan Patty **11.95**

Classic

Add cheese: Cheddar, Swiss, American or Blue Cheese **.50ea**

Add On: Bacon, Avocado, Egg, Jalapeno, Peanut Butter, Caramelized Onions, Sautéed Mushrooms **1.00ea**

Rock N Roll +2.00

Roasted Garlic Puree and Sharp Cheddar Spread

Blues +2.00

Cajun Spiced with Caramelized Onions, Sautéed Mushrooms and Crumble Blue Cheese.

The Beer Garden +2.00

Brown Ale Sauce Served on a Pretzel Bun with a side of Buffalo Beer Cheese Dip for dipping pleasure!

All Served with House Made Fries, Lettuce, Tomato, Onion, Cole Slaw and Pickle

Attachment: Menu (117 W. Slade Street MadCats - Application for a Liquor License)

STAGE LEFT

All Served with House Made Fries, Cole Slaw and Pickle

The Gobbler 9.95

Oven Roasted Turkey, Bacon, Swiss Cheese and Avocado on Grilled Sourdough with Dijon Mayo

Pulled Pork 10.95

Slow-Smoked Pork Shoulder with Caramelized Onions. Served on a Pretzel Bun or make it a Quesadilla!
Substitute Vegan Option of BBQ Jackfruit on Vegan Roll

The Tree Hugger 9.95

Grilled Seasonal Vegetables with Roasted Garlic Puree, Pickles Onions and Radishes in a Grilled Pita

BLT 8.95

The Classic upgraded with Candied Bacon, Fried Green Tomatoes and Garlic Aioli

The Tina Turner 10.95

Grilled Marinated Skirt Steak with Sautéed Mushrooms, Caramelized Onions and Horseradish Sauce

STAGE RIGHT

House Salad

Mixed Greens with Tomato, Red Onion, Shredded Carrots, Cucumber and House Made Croutons

Chopped Salad

Iceberg Lettuce with Diced Tomato, Red Onion, Cucumber, Grilled Chicken, Bacon, Ditalini Pasta and Blue Cheese and House Made Croutons

Caesar Salad

Crisp Romaine with Caesar Dressing, Parmesan, Tomato and House Made Croutons

Small Salad: 5.95 Large Salad: 7.95

Add: Chicken 2.00, Skirt Steak 3.00 or Shrimp 4.00

Choice of Dressing: *Ranch, Thousand Island, Caesar, Blue Cheese, Balsamic Vinaigrette, Russian*

Soup of the Day

Cup 2.95 Bowl 4.50

Chili of the Day

Cup 3.95 Bowl 4.95

SCHOOL OF ROCK!

All meals include, House Made Fries and a Small Drink 7.50

Burger (Add Cheese .50)

Mac and Cheese

Chicken Fingers

Grilled Cheese

LIBATIONS

Coke, Diet Coke, Fanta Orange, Sprite, Lemonade and Iced Tea	1.50
Bottled Root Beer	2.50

FINAL ACT

Please ask to see our current dessert menu!