



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

AGENDA

JUNE 21, 2021

Regular Meeting

7:05 PM

I. ROLL CALL

II. MINUTES APPROVAL

1. Palatine Liquor Commission - Regular Meeting - June 7, 2021

III. AGENDA ITEMS

1. Consider an Application for a Class D (Restaurant) Liquor License for Bendita Cocina at 16 S. Bothwell Street
2. Consider a Request for a Class E (Temporary) Liquor License for the Rotary Club of Palatine's 'Oktoberfest' Celebration on September 17-19, 2021

IV. ADJOURNMENT



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PALATINE LIQUOR COMMISSION

MINUTES

JUNE 7, 2021

Regular Meeting

7:05 PM

I. ROLL CALL – Time: 7:51 PM

Attendee Name	Title	Status	Arrived
Jim Schwantz	Commissioner	Present	
Tim Millar	Commissioner	Present	
Scott Lamerand	Commissioner	Absent	
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 Mike Kujawa, Director of Planning & Zoning Ben Vyverberg, Director of Public Works Matt Barry, Fire Chief Pat Gratziana, IT Director Larry Schroth, Director of Finance Paul Mehring, Director of Human Resources Pam Jackson and Deputy Police Chief Bill Nord

II. MINUTES APPROVAL

- Palatine Liquor Commission - Regular Meeting - March 15, 2021 - **Accepted**

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

III. AGENDA ITEMS

- Consider a Motion Accepting a Report of a Stock Transfer for Emmett's Brewing Co., 110 N. Brockway Street - **Approved by Voice Vote**

Village Manager Reid Ottesen explained that this is a stock transfer from an original partner to his children and is more than 50%, therefore requiring Council approval.

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

2. Consider an Application for a Class E (Temporary) Liquor License for the Village of Palatine's Downtown Palatine Street Fest on August 27 - 29, 2021 - **Approved by Voice Vote**

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

IV. ADJOURNMENT – Time: 7:53 PM

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

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

SUBMITTED BY:

Margaret R. Duer
Village Clerk

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

Consider an Application for a Class D (Restaurant) Liquor License for Bendita Cocina at 16 S. Bothwell Street

BACKGROUND: On this evening's agenda is a request for an increase in the number of Class D (Restaurant) liquor licenses for Bendita Cocina (formerly Artistic Cuisine) serving Argentinean cuisine, located at 16 S. Bothwell Street

Permitted hours of operation for a Class D liquor license are Sunday - Thursday 6 AM to Midnight and Friday & Saturday 6 AM to 1 AM.

KEY ISSUES: A copy of the application is on file in the Village Manager's Office. There are no changes to the operation of the restaurant. The Petitioner will be present Monday evening to answer any questions of the Commission.

ALTERNATIVES:

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

RECOMMENDATION: Action is at the discretion of the Commission

BUDGET IMPACT: \$3,742 Annual Fee for a Class D liquor license.

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

ATTACHMENTS:

- Menu

Lunch Menu

11 am – 3 pm

~ Appetizers ~

Calamari Picante al Azafran	\$10.50
Spicy Calamari with saffron sauce	
Mejillones al Ajillo	\$9.99
Fresh Nova Scotia mussels in a light Spanish broth with homemade bread	
Bruschetta	\$7.99
Baked Crostini topped with an organic tomato bruschetta with extra virgin olive oil	
Baked Goat Cheese	\$8.99
Served over our signature pomodoro sauce with fresh basil and crispy crostini	
Crispy Calamari	\$8.99
Breaded squid rings and tentacles deep fried with pomodoro sauce and fresh parsley	
Empanadas Argentinean House Specialty!	\$4.00 ea
Your choice: sirloin, spinach, chicken, ham and cheese, caprese, cheese and green onions	

~ Soup ~

AC Soup of the Day	Cup \$ 5.00	Bowl \$7.00
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~ Salads ~

Caesar Salad	Small \$6.50	Large \$8.50
Hearts of romaine tossed with creamy Caesar dressing and grated parmesan cheese		
Mista Salad	Small \$7.50	Large \$9.00
Baby greens, cucumbers, tomato, onion & Artistic Cuisine sweet balsamic vinaigrette topped with caramelized walnuts		
AC Chopped Salad	\$10.99	
Crispy romaine, corn, red peppers, bacon, goat cheese, green onions, olives, and cucumbers tossed in balsamic vinaigrette		
Tomato Avocado Salad	\$10.99	
Fresh cilantro, E.V.O.O. and toasted crostini drizzled with lemon vinaigrette		
Patagonia Salad	\$10.99	
Lemon shrimp, arugula, baby greens, tomato, onion, cucumber and fresh basil tossed in a citrus emulsion		
Light Delight	\$9.99	
Gourmet tuna salad served over fresh avocado & tomato slices over mixed greens		
Chef Zee's Chicken Salad	\$10.99	
Chicken breast salad served over a bed of crispy baby greens		
Caprese Salad	\$9.99	
Fresh mozzarella di buffalo, julienne basil and organic tomatoes drizzled with balsamic vinegar and olive oil		

The Department of Public Health advises that consumption of raw or undercooked foods of animal's origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of food-borne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information. Thank You!

~ Pastas ~

All pastas served with home baked bread

Spaghetti Bolognese	\$10.99
Ziti Amatriciana	\$10.99
Aldente ziti noodles, pancetta & penne pasta in a spicy roasted tomato sauce	
Fettuccine Carbonara	\$12.99
Creamy garlic sauce, pancetta & spinach over fettuccine noodles and fresh parsley	
Homemade Gnocchi	\$11.99
Fresh potato dumpling like pasta tossed in roasted tomato sauce and fresh basil	
Four Cheese Ravioli	\$12.99
Mozzarella, provolone, parmesan & ricotta ravioli in a light, creamy tomato sauce	
Old Fashioned Spaghetti and Meatball	\$11.99
Fluffy ground sirloin meatball, spaghetti noodles & our roasted tomato sauce	
Four Cheese Lasagna	\$11.99
Traditional layered lasagna with Chef's unique twist. Also available with bolognese sauce for additional charge	
Homemade Spinach Gnocchi	\$12.99
Fresh spinach, potato dumpling like pasta with vodka sauce and fresh basil	

~ Gourmet Pizzas ~

Available sizes Personal 10" / M 14" / L 16" / XL 18"

Margherita	Personal \$10	M \$16	L \$18	XL \$20
Fresh mozzarella, basil, garlic and organic tomatoes				
Napolitano	Personal \$10	M \$18	L \$20	XL \$24
Fresh oregano, garlic, ripe tomatoes, mozzarella parmesan cheese				
Prosciutto & Arugula	Personal \$10	M \$18	L \$20	XL \$22
An Italian classic, fresh baby arugula, prosciutto and mozzarella cheese				
Formaggio	Personal \$10	M \$19	L \$21	XL \$24
Mozzarella, provolone, parmesan, ricotta, fresh garlic and Chef Zee's marinara sauce				
Romana	Personal \$10	M \$18	L \$21	XL \$25
Grilled vegetables, mozzarella cheese, parmesan and fresh basil				
Meat Lovers Obsession	Personal \$10	M \$20	L \$23	XL \$26
Pepperoni, bacon, sausage and mozzarella cheese				
Chicken Alfredo	Personal \$10	M \$18	L \$21	XL \$25
Ham, salsa alfredo and mozzarella cheese				
Red Pepper, Ham, Mozzarella Pancetta	Personal \$10	M \$18	L \$20	XL \$24
Pancetta with bacon, garlic, oregano New del Bosque	Personal \$10	M \$19	L \$21	XL \$24
Mushrooms, truffle salt and goat cheese				
Make Your Own				
Thin	Personal \$10	M \$14	L \$17	XL \$19
Medium	Personal \$10	M \$16	L \$19	XL \$21
Stuffed	Personal \$12	M \$18	L \$21	XL \$26
Extra toppings	Personal \$7.50	M \$1.50	L \$1.75	XL \$2

~ Sandwiches ~

We Proudly Bake Daily

Add one side dish of fries, salad or veggies with sandwich for \$3.25
or one Sweet potato fries or Provencal fries with sandwich for \$3.25

Prices only with sandwiches

~ Served Cold ~

Caprese Sandwich	\$9.99
Fresh mozzarella cheese, organic, ripe tomatoes, fresh basil	
Chef Zee's Chicken Salad on Focaccia	\$9.99
Our unique marinated chicken salad on homemade bread	
Tuna Salad Sandwich	\$9.99
Fresh Albacore tuna salad served in a whole wheat bread	

~ Served Hot ~

Italian Sausage	\$8.99
Grilled Italian sausage homemade bread with grilled peppers and roasted tomato sauce	
Marinated Grilled Chicken	\$9.99
Grilled chimichurri marinated chicken breast on warm homemade bread	
Meatball Sandwich	\$8.99
Homemade sirloin fluffy meatballs, homemade bread with our fresh roasted tomato sauce	
Pot Roast Sandwich	\$11.99
Vegetarian	\$8.99
Grilled red peppers, onions, asparagus, tomato, avocado and mushrooms topped with a roasted tomato sauce on a homemade bread	
Chicken Parmesan	\$10.99
Breaded chicken breast drizzled with pomodoro sauce and baked with mozzarella cheese served on a homemade bread	
Grilled Vacio Sandwich	\$11.99
Grilled tenderized top sirloin, marinated in garlic rosemary oil served on a homemade bread with avocado slice	
Chicken Caesar Wrap	\$9.99
Homemade tortilla filled with romaine hearts, bread croissants, grilled chicken breast and our signature Caesar dressing	
AC Shrimp Wrap	\$9.99
Grilled shrimp, mixed greens, sweet balsamic, onions and cherry tomatoes	
Buffalo Chicken Sandwich	\$9.99
Served with fries	

~ Side Dishes ~

Gourmet White Truffle Fries	\$6.50
French Fries	\$4.00
Provencal Fries (Garlic & Parsley)	\$5.00
Sweet Potato Fries	\$6.00
House Salad	\$5.00
Chef Vegetables	\$6.00

~ Specials ~

Chef's Lunch Trio	\$10.99
Our house salad, a cup of soup and your choice of any half sandwich or one of our signature empanadas	
Spaghetti & Meatball w/ Salad	\$11.99
A Venetian romance, our house salad served along with an order of spaghetti & meatball	
Great lunch on one plate	
Chef Special Beef Bourguignon	\$13.99
Parrillada de Carnes	\$22.50
An Argentinian tradition, fresh assortment of grilled, juicy meats grilled Vacio, chorizo, churrasco and chicken served on a table top grill with salad	

~ Artistic Cuisine Special Plates ~

Chicken Marsala with Fettuccini	\$13.99
Pollo al Champiñon	\$13.99
Grilled marinated chicken with mushroom sauce, side salad and french fries	
Chicken Oreganato	\$13.99
Pan seared chicken breast over provincial fries and topped with oregano lemon sauce	
Pollo al Ajillo	\$13.99
Grilled chicken breast marinated in garlic oil, served with grilled asparagus	
Filet Mignon	\$17.99
6 oz. filet mignon with a mixed green salad and balsamic reduction	
Vacio	\$16.50
Grilled marinated top sirloin cooked to your taste with side salad and french fries	
Grilled Salmon	\$16.95
Fresh grilled Atlantic salmon served over a mixed baby greens salad with grilled lemon	
Tilapia al Limone	\$16.95
Served with grilled veggies and sautéed garlic tomatoes	
Milanesa Napolitano	\$13.99
Tomato sauce with ham and mozzarella cheese on top and a little chimichurri sauce with french fries	
Artistic Milanesa	\$12.99
Eyes round milanesa with arugula salad, fresh tomatoes and onions with fresh olive oil sauce	
Classica y Artistica Entrana	\$14.99
Skirt steak with pico de gallo sauce and side of french fries and vegetables	

Yes. We Deliver!

Visit us at
artisticcuisine1.com

Consider a Request for a Class E (Temporary) Liquor License for the Rotary Club of Palatine's 'Oktoberfest' Celebration on September 17-19, 2021

BACKGROUND:

The Rotary Club of Palatine wishes to hold their annual Oktoberfest Celebration on September 17 - 19 (Friday - Sunday).

KEY ISSUES:

The Rotary Club of Palatine is requesting a temporary liquor license for the sale of alcoholic beverages (beer and wine) at this event.

The hours will be:

- Friday, September 17: 5 p.m. to 12 a.m.
- Saturday, September 18: 12 p.m. to 12 a.m.
- Sunday, September 19: 12 p.m. to 6 p.m.

The proposed hours are consistent with previous year.

ALTERNATIVES:

1. Approve the request.
2. Recommend different hours.

RECOMMENDATION:

Action is at the discretion of the Commission.

ACTION REQUIRED:

Action is at the discretion of the Commission.

ATTACHMENTS:

- Oktoberfest Liquor 2021



VILLAGE OF PALATINE TEMPORARY EVENT LIQUOR LICENSE APPLICATION

THIS FORM MUST BE COMPLETED IN FULL AND SUBMITTED 60 DAYS PRIOR TO THE EVENT

Village Manager's Office, 200 E. Wood St, Palatine, IL 60067 Fax: 847-359-9094 E-mail: village@palatine.il.us

INSTRUCTIONS: PLEASE TYPE OR PRINT CLEARLY. INCOMPLETE APPLICATIONS WILL NOT BE PROCESSED.

Name of Event Rotary Club of Palatine Oktoberfest		First time event? ☐ Yes ☒ No	
Exact Address of Event Parking Lots 4 & 14 Between Smith Street and Greely Street			
Date(s) of Event Sept 17, 18, 19 2021		Hours of Event 9/17 4p-12 9/18 12-12, 9/19 12-6p	
Phone number/website for publication www.palatinerotary.com		Estimated attendance 15k	Last year's actual attendance 15k
Describe the events community and/or cultural benefit Rotary Club of Palatine Foundation annual fundraiser for local charities			

CONTACT INFORMATION

Name of Sponsoring Organization Rotary Club of Palatine		Contact person from Sponsoring Organization Randy Klingner	
Sponsoring Organization Address [REDACTED]		City [REDACTED]	Zip [REDACTED]
Name of Organizer/Coordinator Randy Klingner		Email [REDACTED]	
Organizer/Coordinator Address [REDACTED]		City [REDACTED]	Zip [REDACTED]
Phone Number [REDACTED]	Cell Phone Number	Fax Number	

LIQUOR LICENSE INFORMATION

Dates of Alcohol Service	Time from: (am/pm)	Time to: (am/pm)	Type of Alcoholic Beverages
9/17	5:00 PM	12 mid	☒ Beer
9/18	noon	midnight	☒ Wine
9/19	noon	6p	☐ Mixed Drinks
			☐ Other

A Copy of the following must be attached to every application:

- ☐ Site Plan
- ☐ Certificate of Insurance evidencing Dramshop Liability
- ☐ Letter from property owner acknowledging service of alcohol (Park District or Private Property Owner)
- ☐ Letter from Organization authorizing the liquor application

Conditions of Liquor License Approval

Must provide copy of State Liquor License upon Issuance to the Village

All persons who sell or serve alcoholic liquor and ID Check must satisfactorily complete the Village of Palatine Liquor Ordinance Compliance Training Course. To schedule training course, please contact the Crime Prevention Department at (847)-359-9061.

Signature of Organizer
Randy Klingner
TEMPORARY EVENT LIQUOR LICENSE APPLICATION

Date
6/1/2021

VILLAGE OF PALATINE

TEMPORARY EVENT LIQUOR LICENSE APPLICATION

THIS FORM MUST BE COMPLETED IN FULL AND SUBMITTED 60 DAYS PRIOR TO THE EVENT

Village Manager's Office, 200 E. Wood St, Palatine, IL 60067 Fax: 847-359-9094 E-mail: village@palatine.il.us

INSTRUCTIONS: PLEASE TYPE OR PRINT CLEARLY. INCOMPLETE APPLICATIONS WILL NOT BE PROCESSED.

SITE PLAN

Please use this Site Plan to illustrate the layout of your event. If you need additional space, please attach a separate sheet.

Attachment: Oktoberfest Liquor 2021 - Liquor License)

If applicable the following must be included:

- ☐ Location of food vendors (F)
- ☐ Location of beverage vendors both non-alcoholic (NAB) and alcoholic beverages (AB) along with number of serving stations at each location
- ☐ Public entrances and exits
- ☐ Location of sound stages and amplified sound

TEMPORARY EVENT LIQUOR LICENSE APPLICATION