



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 17, 2024

Regular Meeting

7:05 PM

I. ROLL CALL

II. MINUTES APPROVAL

1. Palatine Liquor Commission - Regular Meeting - June 10, 2024

III. AGENDA ITEMS

1. Consider an Application for a Class G Restaurant (Beer & Wine) Liquor License for the Sizzle Kitchen LLC d/b/a Cook, Cork & Fork Located at 34 W. Palatine Road

IV. ADJOURNMENT

Motion to Adjourn



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PALATINE LIQUOR COMMISSION

MINUTES

JUNE 10, 2024

Regular Meeting

7:05 PM

I. ROLL CALL – Time: 7:09 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 Manager Reid Ottesen, Deputy Village Manager Hadley Skeffington-Vos, Village Attorney Patrick Brankin, Director of Public Works Matt Barry, Police Chief William Nord, Fire Chief Patrick Gratziana, IT Director Larry Schroth, Director of Finance Paul Mehring, Director of Human Resources Pam Jackson and Kristin La Russo

II. MINUTES APPROVAL – Time: 7:10 PM

- Palatine Liquor Commission - Regular Meeting - May 20, 2024 - **Accepted**

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

III. AGENDA ITEMS

- Consider a Request for a Temporary Liquor License (Class E) for the Palatine Jaycees Fall Back Brew Fest to be Held on Saturday, October 19, 2024 at 155 W. Wilson Street - **Approved by Voice Vote**

Village Manager Reid Ottesen stated that this event is the same as last year and has been a good event.

Organizers Emily Reyes, Margie Musary and Megan O'Brien were present to speak about the event and explain that they are celebrating the 7th annual fest. The event will be held at the same location with a change to the layout from last year and additional offerings of ciders, as well as, beer will be served at the fest.

Mayor Schwantz complimented the organizers for their outstanding work and events they host for the community.

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

2. Consider an Application for a Class E (Temporary) Liquor License for the Palatine Township Senior Center's Summertime Shindig Event at 505 S. Quentin Road, Thursday, July 18, 2024 - **Approved by Voice Vote**

Village Manager Reid Ottesen stated this is a new event for the Township and the volunteers will go through proper liquor training.

Katie Johnson, 505 S. Quentin Road, mentioned there will be food, entertainment and examples of activities offered at the center to share awareness of the Township Senior Center offers.

Mayor Schwantz complimented the organizers stating any event they host is an enjoyable time and brings awareness to the community, which is greatly appreciated.

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

3. Consider a Motion Acknowledging a Transfer of Ownership for Sumas WS, LLC dba Sushi Para Located at 1268 E. Dundee Road - **Approved by Voice Vote**

Village Manager Reid Ottesen reported no issues regarding the transfer of ownership.

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

4. Consider a Motion Acknowledging a Transfer of Ownership for Cotillion Banquets, Inc. Located at 360 S. Creekside Drive - **Approved by Voice Vote**

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

5. Consider a Motion Approving Applications for Liquor License Renewals for the 2024/2025 Liquor License Year - **Approved by Voice Vote**

Village Manager Reid Ottesen presented a list of current liquor license renewal holders for staff's approval. He stated that all establishments have background checks completed and

and periodic checks are done throughout the year.

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

6. Consider a Motion Approving the Renewal of the Class D and VG Liquor Licenses for Schnell Brothers LLC and Donkee Bar and Grill Inc. for the 2024/2025 Liquor License Year - **Approved by Voice Vote**

Mayor Schwantz noted concern that after 15 years of approvals for liquor license renewals, that two establishment have been singled out with issues. This is typically fixed at the staff level and does not escalate beyond that. Schwantz commented that staff is recommending renewal but we have the ability to listen to the issues at hand before approval is granted.

Village Manager Reid Ottesen stated that spot checks for compliance are made during the year and both establishments abide by local and state rules. There are no issues with the selling or serving of alcohol, the issues were with proper permits. Recently there has been an administrative issue concerning the listing of Managers and Assistant Managers. This has been resolved and they are working diligently with the Police Department.

Brian Schnell, 923 S. Plum Grove Road and 45 W. Slade Street, representing both establishments came forward apologizing for the current situation escalating to this level. He understands 100% of what is expected of him and the new system the Police Department implemented for permitting and registering employees. Brian has worked diligently to rectify this situation and understands that a Manager or Assistant Manager must have an Alcoholic Beverage Seller Server Permit and be on the premise at all times.

Mayor Schwantz voiced concern regarding the combined license for video gaming and liquor licensing. When this was introduced there was a voluntary meeting offered for all establishments to attend. All but two establishments attended noting that this was not a mandatory meeting.

Ottesen explained that Brian has been undergoing training and is confident moving forward he understands the requirements and steps that need to be taken to stay in compliance.

Councilman Kozlowski clarified the penalty that has been established within the Agreed Order issuing complete shutdown for seven days if there is not a Manager or Assistant Manager on site. Kozlowski explained a heightened concern with the additional license for video gaming.

Mayor Schwantz stated to Brian Schnell the honor that is held as a business owner to hold a liquor license in Palatine paired with a video gaming license. The scrutiny that has been placed on the applicant is warranted and not to be taken lightly.

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

IV. ADJOURNMENT – Time: 7:21 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:

Kristin La Russo

Consider an Application for a Class G Restaurant (Beer & Wine) Liquor License for the Sizzle Kitchen LLC d/b/a Cook, Cork & Fork Located at 34 W. Palatine Road

BACKGROUND:

On this evening's Village Council agenda was a request for an increase in the number of Class G Restaurant (Beer & Wine) Liquor Licenses for Cook, Cork & Fork located at 34 W. Palatine Road. The permitted hours for a Class G Liquor License are Sunday through Thursday 6 AM - Midnight and Friday & Saturday 6 AM - 1 AM.

KEY ISSUES:

- Cook Cork and Fork is undergoing an expansion that will include a wine bar area. The Class G license will allow full serving sizes of beer and wine at the wine bar and their cooking classes.
- A condition for the Class G Liquor License requires a food menu. The owner is still developing the menu and it will need to be approved by the Village Manager as part of the issuance of the license.
- A copy of the application is on file in the Village Manager's Office.

ALTERNATIVES:

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

BUDGET IMPACT:

\$2,641 Annual Fee for a Class G Liquor License.

RECOMMENDATION:

Staff recommends approval of the issuance of a Class G license subject to Village Manager approval of the menu.

ACTION REQUIRED:

Action is at the discretion of the Commission.

ATTACHMENTS:

- Cook Cork Fork Business Plan 01_31_24
- Floor Plan

Business Plan
For
THE CORK @
Cook, Cork & Fork



OWNERS
John & Mica Mahler
Cook, Cork & Fork
(The Sizzle Kitchen LLC)
911 E Carpenter Dr.
Palatine, IL 60074
Phone: 847-348-3356
john@CookCorkandFork.com

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II. Executive Summary

Cook, Cork & Fork (CCF) has successfully operated its retail and cooking classes for nine years. CCF has established itself as a premier cooking school in the northwest suburbs. Guests for our cooking classes have come from as far as 28 miles to attend. Retail operations have not realized the same success as the cooking classes. In part due to the continued growth of online shopping, especially for small ticket items that currently utilize the majority of our retail space. CCF has become primarily a destination rather than a “walk upon”. We have determined that CCF would be better suited by exploiting its significant reach and “destination” appeal. A logical progression is to offer a wine bar. A wine bar will provide existing cooking class guests the opportunity to arrive early to enjoy a glass of wine, small plate dining, beer or coffee drink and will also provide an after class opportunity to remain at CCF after their cooking class has completed. In addition to providing additional opportunities to our cooking class guests, a wine bar will provide a new and exciting destination in Palatine for guests looking for an evening out for “date night”, “girls night out” or just a place to gather with friends in a relaxed cultured environment.

Food has always been the center of our lives. The meal, since the dawn of time, has always been a gathering place for family, friends and guests. We “come to the table” to negotiate peace, to speak our mind and to air our grievances. We come to the table because in sharing a meal we share ourselves. The meal is more than nutrients to feed our body. When we treat our meals as the event they are, we are a stronger family, group and people. We can all raise the level of our cooking skills and enjoyment. When we enjoy cooking we will do it more often, and will WANT to share our cooking.

Cooking is, and always will be a social endeavor. From ancient days when the tribe gathered for the feast of the kill, to today when we gather around the table with friends and family for holidays, special events or just the evening dinner.

Downtown Palatine is in need of an upscale location catering to guests that would not otherwise patronize existing drinking establishments in downtown Palatine.

III. General Company Description

CCF provides an entertaining and unique culinary experience, with fully structured cooking classes conducted in our Kitchen Classroom. Cook, Cork & Fork provides an open “at home” kitchen environment creating open dialogue and engaging conversation between the student guests and the chef instructor. Guests of every culinary measure are guided through varying class types from simple knife skills to advanced culinary boot camps over several days, exploring all things food. Hands-on classes provide an immersive experience like couples themed cooking or "date nights", kids classes like Junior and Teen Chef classes and summer camps, baking, pasta, sauces, chicken, beef, pork and seafood, and a variety of different ethnic creations.

Current offerings focus classes like knife skills, pizza, pasta, gnocchi, sauces 101, sushi and feature classes for every cuisine, Greek, Italian, Peruvian, French, Asian, American Bistro and more.

The retail component includes kitchenware, cutlery, cooks tools, cookware, and other unique kitchen items. We have and will continue to add pre-packaged prepared foods including gourmet spice mixes, Extra Virgin Olive Oil, EVOO infusions, balsamic vinegar, balsamic vinegar infusions, BBQ sauces, hot sauces and other “consumables”. Focusing on local providers whenever possible.

The Cork @ CCF (“The Cork”)

The Cork @ CCF will be a wine bar, providing a curated selection of fine wines from around the world by the bottle with several selections available by the glass or “flights”, craft beers and prepared coffee drinks. The Cork will also provide prepared food items, charcuterie boards/flights, prepared deserts, cheese plates. [SEE SAMPLE MENU ATTACHMENT]

Unlike the standard wine list presented at most bars and restaurants, The Cork will provide a “Wine Catalog” to include extensive details, “tech sheets” of each wine offered. In most cases the information can be gathered directly from the vineyard via their “tech sheets”. Information to include information on the wines growing environment, fermentation process, region, vineyards history, pairing notes, average ratings, as well as our own tasting notes. The catalog will also contain our “staff picks”.

The Cork will be a welcoming space with couches and lounge chairs, coffee tables and end tables, bistro tables (small two chair tables). Continuing the overall theme of Cook, Cork & Fork as a feeling of being in someone’s home. With the addition of ~500sft, The Cork will utilize the entire store front of 34 W. Palatine Rd. and its expansive window front. The storefront will provide view to the wine bar and seating area as well as a clear line of sight into our kitchen classroom which is currently mostly blocked by retail floor fixtures. Total combined retail and wine bar space will be approximately 1,500 SqFt

The Cork will provide CCF with additional space to host additional classes at the same time classes are being held in the kitchen classroom. Class concepts include wine tastings, wine pairings, charcuterie board building classes, wine fundamentals and more. Regular tasting events will showcase vineyards, breweries and vendors driving sales.

The Cork will also provide live entertainment options w/ small “coffee shop” sessions.

Ownership

John and Mica Mahler are long time residents of Palatine, and have raised their family here.

The Sizzle Kitchen LLC (“TSK”) DBA, Cook, Cork & Fork (“CCF”), DBA, The Cork @ CCF (The Cork”) is established as an LLC in the state of Illinois.

IV. Products and Services

Cook, Cork & Fork has four core areas of business: hands-on and demonstration cooking classes, fine wine and craft beer available at the bar and for purchase from retail selections, cookware and The Cork @ CCF Wine Bar

Cooking Classes

Cook, Cork & Fork provides recreational cooking classes for up to 20 guest-students depending on the particular class and required space. Average class size is 16 guest-students. Hands-On classes incorporate complete guest-student participation in the meal preparation process. For Demonstration classes guest-students are invited to observe the Chef Instructor prepare the meal and walk the guests through the preparation and presentation. All guests must pre-register for each class. Walk-ins are not accepted.

Private Cooking Events

Private Events are available for groups of 16 or more and provide a more social environment than our regular cooking classes. Each Private Event provides a 30 minute reception, 60-90 minutes of prep and cook and 60 minutes of dining. Examples of Private Events include corporate team building, birthdays, anniversaries, neighborhood gatherings, customer appreciation events and more.

Retail

Several items available in the retail store are made available to customers to trial in our Kitchen Classroom. This will allow the customer to actually use an item they may be interested in purchasing. The retail space includes the sale of gourmet kitchenware and cookware like Shun, Wusthof, Zwilling, Staub, and many, many more. With the addition of consumable items like dried herbs, sauces and other prepared foods. Retail displays will be interspersed into The Cork's seating area as well. All the wines and beers available at the bar will be available for sale within the retail space.

Retail Wine & Beer

Our wine and beer selection will provide a diverse array of varietals and brews.

The Cork @ CCF Wine Bar

Our wine bar will provide an upscale atmosphere, comfortable seating and a curated list of fine wines, soft drinks, coffee drinks and beers. We will also provide a selection of prepared foods, charcuterie boards/flights, small plates and deserts for purchase. The Charcuterie Flights will provide the guest to select which components of a "board" they would like, similar to a "Tapas" menu. The flights concept allows for the flights to be premade and ready for service upon order.

The bar will provide an area for guests to conduct product sampling of products available for retail purchase and limited special offering products from distributors which may or may not be available for retail purchase.

Potential Ideas and Concepts

- Wine tasting classes
- Charcuterie board making classes
- Private wine events

- Live Music
 - We will provide ambient or incidental music provided for guests by musicians such as a piano player, harpist, strolling violinist, traditional juke box karaoke or guitarist. We will not charge a fee for this entertainment.
- Open to the public wine tasting events
- Cross-market sales opportunities
 - Wineries
 - Breweries
 - Guest chefs from area restaurants to teach a cooking class
- Guest Chef authors-book signing-guest cooking classes
- Immersion or boot-camp classes spanning an entire day or multiple days.
- On site customer cooking and team building events
- In home cooking lessons/private parties

Our Advantage

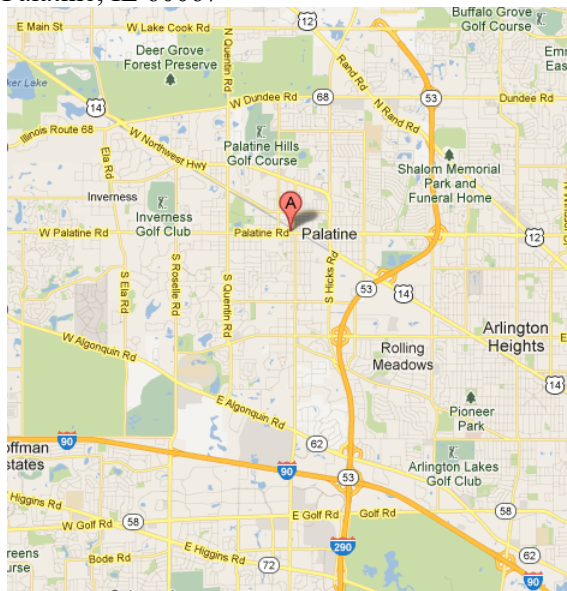
Cook, Cork & Fork has set itself apart from the competition by creating an entertaining *experience* for our guests. With careful attention paid to all aspects of the culinary process, we create an atmosphere of open exploration of food. Every guest is made to feel welcome and at home.

- We are the only school in the suburbs to incorporate ALL aspects of the meal preparation from ingredients to presentation, while including various retail wine and beer options and access to all the tools used in class for purchase in our store.

VI. Operational Plan

Location

34/36 W Palatine Road
(At the intersection of Palatine Rd and Bothwell St)
Palatine, IL 60067



The Village of Palatine has invested significant resources in the last several years to update and modernize the down town area.

<http://www.palatine.il.us>

- Palatine Streetfest is held one block over from our location each year in August (<http://www.palatinestreetfest.com>)
- The Palatine French farmers market is held at one of the train station parking lots just around the corner from our store.

The space we are currently utilizing includes 1500 SF of retail space and 1500 SF for the Kitchen Classroom. We will secure an additional 500SqFt from the current Allstate office at 36 W Palatine Rd. With the reduction in retail items the wine bar with integrated retail will utilize approximately 1,500 SqFt. With 500SqFt dedicated to retail items.

Access

Our current Palatine location is 2.2 miles from IL Hwy 53, 5.4 miles from Interstate 90.

The current location is 1,000 feet from the Palatine train station on the Union Pacific Northwest line reaching from downtown Chicago to Harvard with 23 stops, stretching approximately 70 miles end to end.

Hours of Operation

Retail business hours will be:
Same as The Cork @ CCF hours

Available Cooking Class start times will be (approximately)
Daytime classes 11:00am-4:00pm
Evening classes 5:00pm-9:00pm

The Cork @ CCF
Tuesday-Saturday 3pm-11pm
Sunday 12pm-8pm

Zoning

Cook, Cork and Fork will require retail/bar zoning.

Licensing requirements

- VOP Business License (Currently in place)
- VOP Liquor License
 - Currently in place
 - Class B (Package Liquor)
 - Class P (Caterer)
 - Proposed
 - Class B (Package Liquor)
 - Class G (Restaurant with Beer & Wine)
- Illinois Liquor License (currently in place)

We will proceed in applying for the various Village of Palatine Permits and licenses as the business proceeds through the approval process.

Permits

Village of Palatine Building Permit
 Village of Palatine Special Use
 Village of Palatine Permanent Food Establishment Permit
 Village of Palatine Alcohol Servers Permits (all staff members serving or selling alcohol) Currently in place

Final determination will be made upon submission of detail operations information for the required permits and licenses

Health, workplace, or environmental regulations

A staff member/Person In Charge certified as a Food Protection Manager must be present at all times.

All staff working with unpackaged foods, food equipment or utensils or food contact surfaces will require a Food Handler certificate.

We will be required to conform to the Illinois Department of Public Health (IDPH) Food Service Sanitation Code as well as The United States Department of Labor and the Occupational Safety and Health Administration (OSHA).

In the village of Palatine, employees acting as manager, assistant manager, bartenders and/or bouncers, servers, and checkout clerks are required to obtain an Alcoholic Beverage Seller & Server Permit in addition to Beverage Alcohol Sellers and Servers Education Training (BASSET).

Insurance Coverage Requirements

Cook, Cork & Fork has in place the following insurance coverage.

General Liability: Coterie Insurance
 Dram Shop Insurance: National Specialty Insurance
 Workman's Compensation: Pie Insurance

Suppliers

Fortune Fish & Gourmet
 1068 W South Thorndale Avenue
 Bensenville, Illinois 60106

European Imports (Sysco)
 600 E Brook Dr.
 Arlington Heights, IL 60005

Wine and beer will be supplied through local distributors which currently include:

Heritage Wine Cellars

6600 West Howard Street
Niles, Illinois 60714

Romano Beverage – Regal Wine Co.
185 Industrial Drive
Elmhurst, IL 60126

Windy City Distributing
1103 Butterfield Rd
Aurora, IL 60502

Town & Country
1050 Ardmore Ave
Itasca, IL 60143

Potential additional wine suppliers will be sourced to expand wine offerings.

Personnel

Type of labor (skilled, unskilled, and professional)

- General Manager – Skilled (Bachelors preferred) – John Mahler
- Operations Manager – Skilled– Mica Mahler
- Chef Instructor – Skilled (1099-Contractor)
- Culinary Assistant – Semi skilled in food preparation
- Bar Server/Tender – Skilled (Wine/beer knowledge)
- Retail – Semi skilled (general product knowledge, wine & beer)
- Wine Instructor/Sommelier – Certification preferred

Training methods and requirements

- HACCP formal training, Commercial instruction/certification. Ongoing general staff training by HACCP certified kitchen staff.
- BASSET Commercial instruction/certification.
- Ongoing retail product training with vendor representation
- Wine and beer. Ongoing training with Sommelier and management.
- Wine Instructor. Certified Sommelier preferred.

Roles & Responsibilities

Store General Manager – The General Manager is responsible for all day-to-day operations and the overall success of the store.

Operations Manager – The Operations Manager is responsible for working with the General Manager in general operations and the overall success of the store.

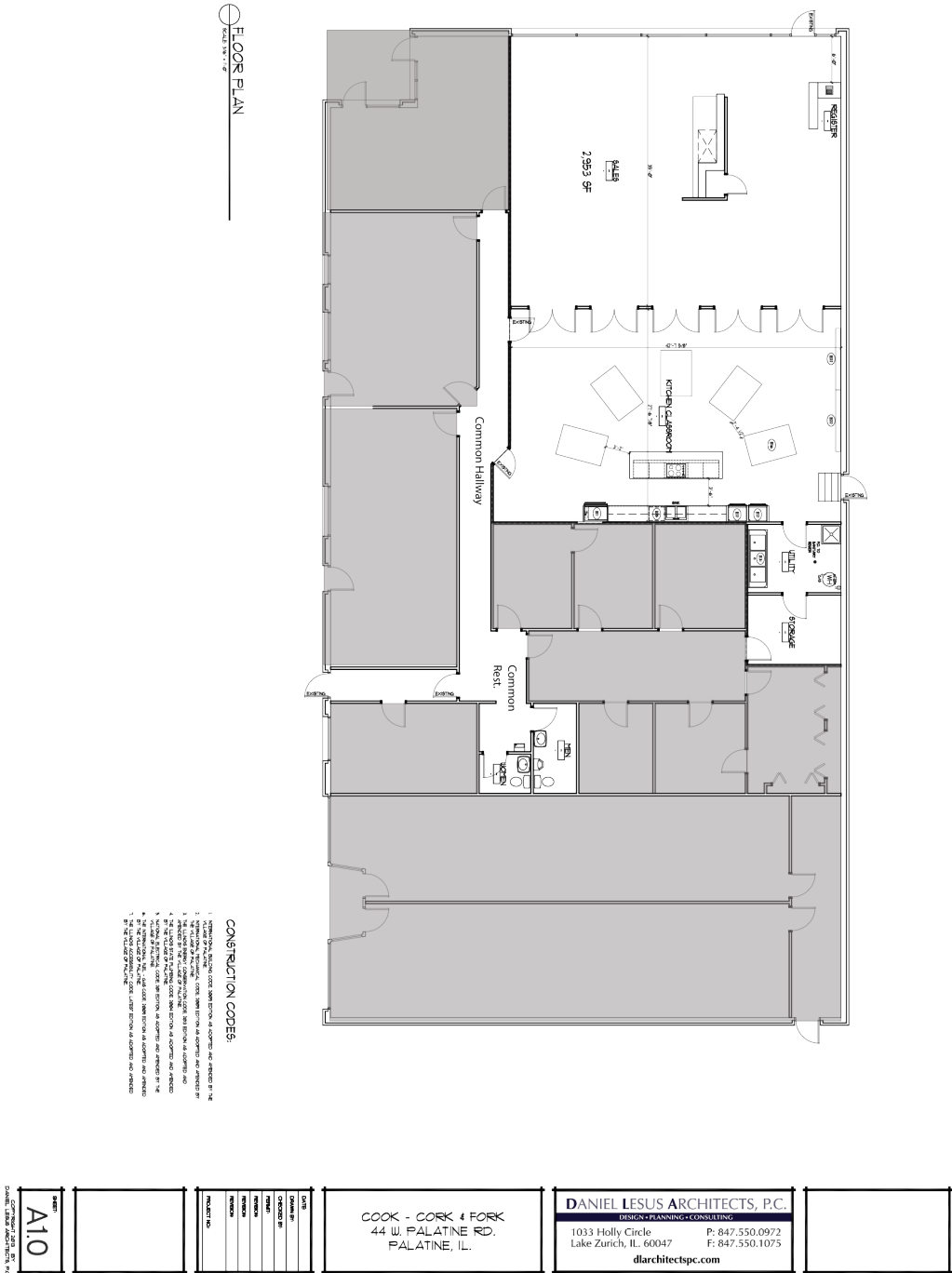
Chef Instructor – The Chef Instructor delivers hands on instruction. This role is responsible for an exceptional experience for customers by creating a fun, interactive learning environment that inspires the home chef.

Chef Assistant – Kitchen Assistants help to create an inspiring experience for every student and assist the instructor (Head, Chef Instructor and/or Guest Chef) with the hands on nature of the class. Chef Assistants are responsible for the overall set up and take down of each culinary class, which may include shopping for supplies.

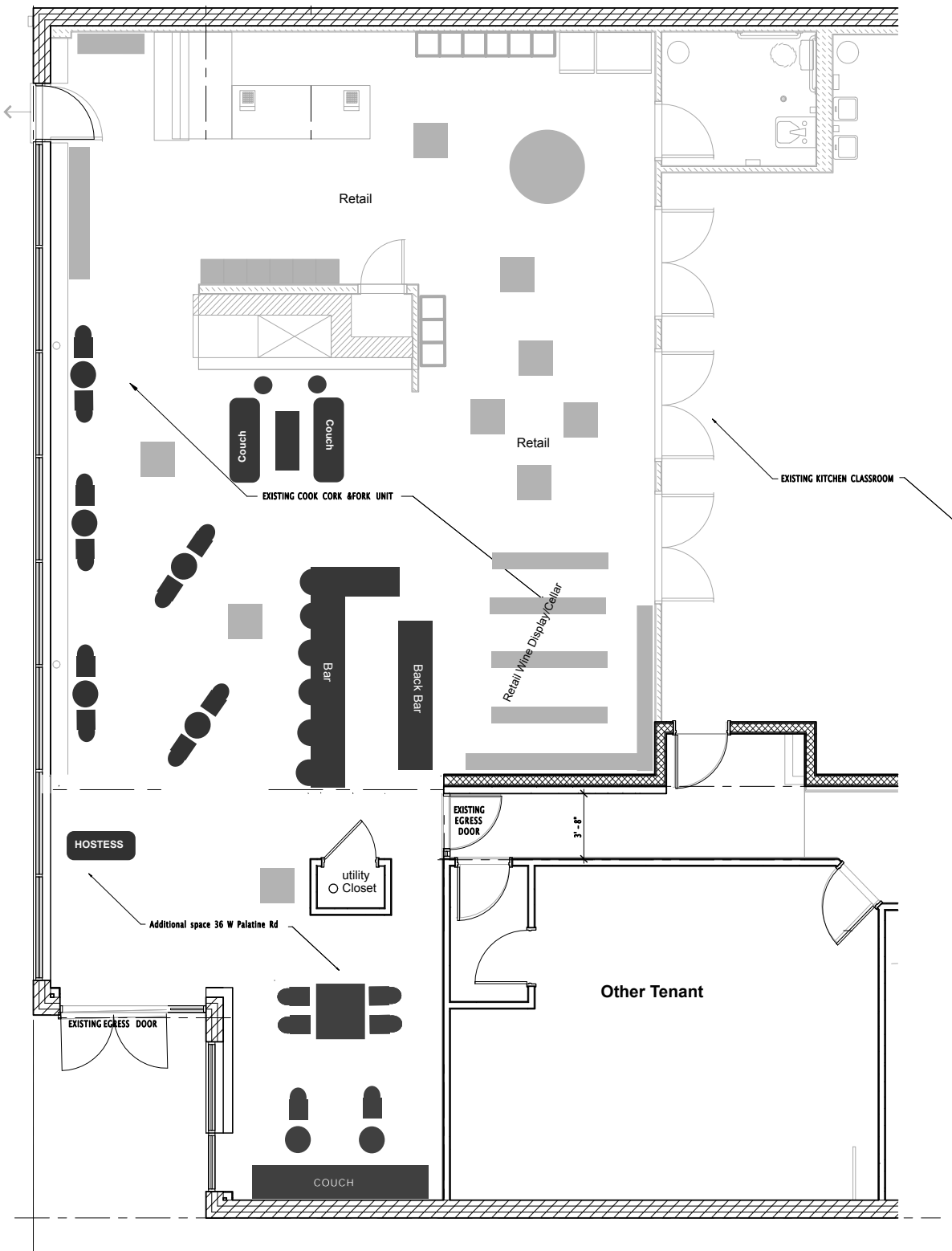
Wine Instructor – The Wine Instructor is responsible for overseeing all aspects of the wine and beer programs. This position is also responsible for working with the Head Chef to identify wine and recipe pairing suggestions.

Retail Associate – Sales Associates help create an experience for our customer that delights and inspires. This position assists in executing and supporting all store initiatives that contribute to generating sales.

Appendix D2 – Floor Plan – (Current)



Appendix D3 – Floor Plan – (Existing space and 36 W expansion)



Attachment: Cook Cork Fork Business Plan 01_31_24 (34 W. Palatine Rd - Class G Liquor Appl.- Cook, Cork & Fork)

Appendices E1 – Menu (Preliminary)

This is a sample of the proposed menu items. Items will change up seasonally.

Red/White/Sparkling Wines

- BY THE BOTTLE
- BY THE GLASS
- FLIGHTS

Crafts Beers (bottles/cans)

Soft Drinks (bottles/cans)

Charcuterie Flights: Each Flight provides selections curated by our Chef & Sommelier. Serves 1-2 guests per flight.

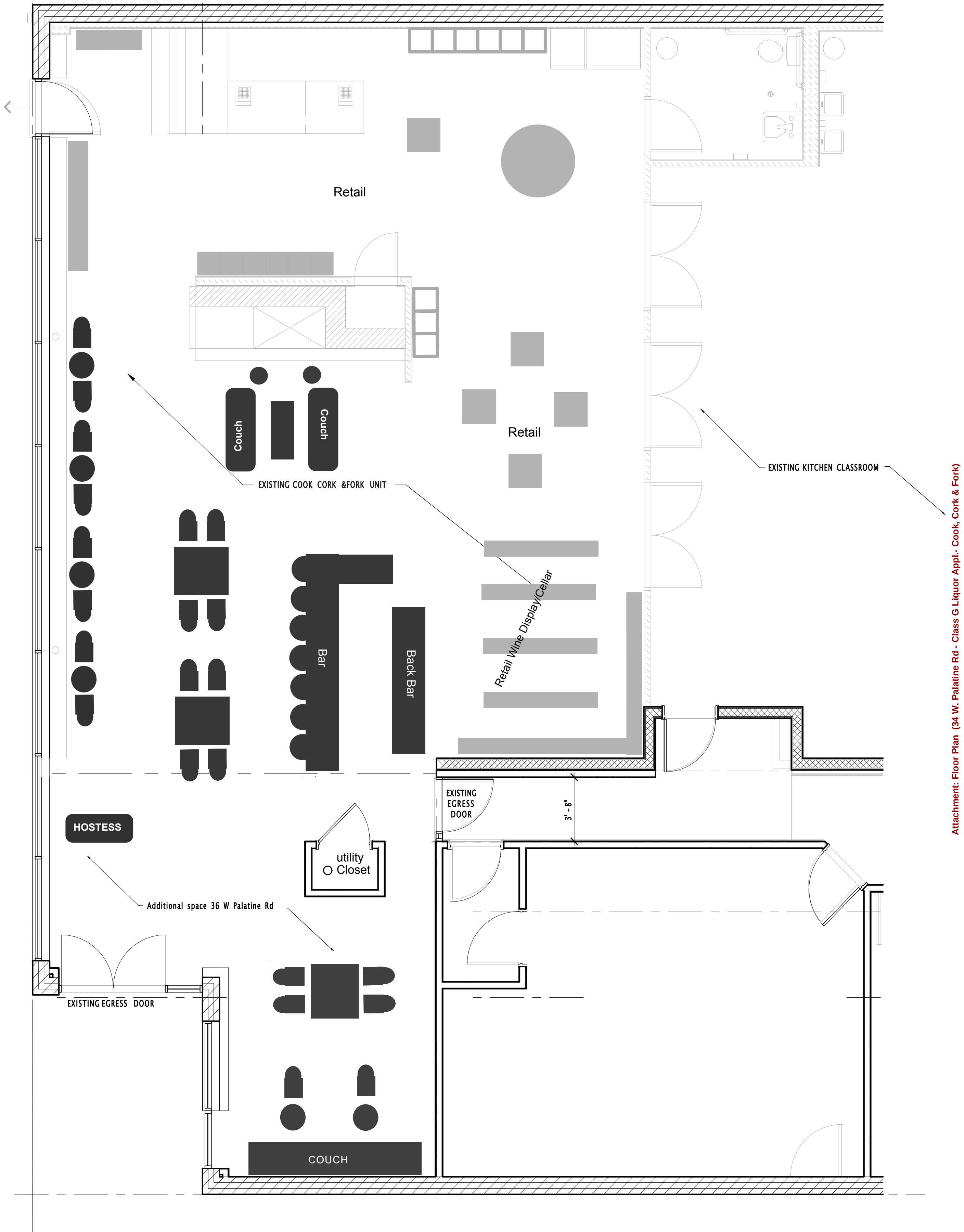
- THE MEAT – A SEASONAL SELECTION OF THREE OF THE FINEST CURED MEATS. PROSCIUTTO, SOPPRESATTA & SPANISH CHORIZO – SERVED W/ SEASONAL MUSTARDS \$x.xx
- THE CHEESE – BRIE, BLUE, SHARP CHEDDAR – SERVED W/ SEASONAL PRESERVES \$x.xx
- THE BREAD – FRENCH, WHOLE GRAIN, SOUR DOUGH \$x.xx
- THE BUTTER – 3 SEASONAL COMPOUND BUTTERS
- THE CRISP – SEASONAL CRACKERS \$x.xx
- THE FERMENTED – PICKLES, OLIVES AND OTHER FAVORITES \$x.xx
- THE SPREAD – HOUSE PREPARED SPREADS \$x.xx
- THE CHOCOLATE – DARK, MILK, WHITE
- THE CAVIAR – SEASONAL/REGIONAL \$MARKET

Coffee

- COFFEE \$x.xx
- ESPRESSO \$xxx (DOUBLE \$x.xx, TRIPLE \$x.xx, QUAD \$x.xx)
- AMERICANO \$x.xx
- CAPUCINO \$x.xx
- MOCHA \$x.xx

Desert

- SELECTIONS OF PREMADE DESERTS FROM EITHER FORTUNE GOURMET OR EUROPEAN IMPORTS



Attachment: Floor Plan (34 W. Palatine Rd - Class G Liquor Appl.- Cook, Cork & Fork)