



**LIQUOR COMMISSION
MAY 11, 2026 AT 7:05 PM**

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

AGENDA

REGULAR MEETING

7:05 PM

I. CALL TO ORDER

II. ROLL CALL

III. APPROVAL OF MINUTES

- A. Palatine Liquor Commission - Regular Meeting - April 13, 2026

IV. AGENDA ITEMS

- A. Consider an Application for a Class G-2 (Beer, Wine and Limited Spirits) Liquor License for the Sizzle Kitchen LLC dba Cook, Cork & Fork Located at 34 W. Palatine Road
- B. Consider an Application for a Class D (Restaurant) Liquor License for R & R Tap Palatine LLC dba Tap House Grill Located at 56 W. Wilson Street
- C. Consider an Application for a Class G (Beer & Wine) Liquor License for Loft 19 Golf Club LLC (dba Loft 19 Golf Club) Located at 117 W. Slade Street, Suite 200
- D. Consider an Application for a Class E-1 (Temporary Special Event Package) Liquor License for With Love The Elliots LLC dba Griffin's Located at 137 W. Wood Street
- E. Consider a Request for a Class E (Temporary) Liquor License for the Rotary Club of Palatine's 'Oktoberfest' Celebration on September 18 - 20, 2026
- F. Consider an Amendment to the Floor Plan and Class D and VG Liquor Licenses for Schnell Brothers LLC's (dba Schnell's Brauhaus) Located at 45 W. Slade Street
- G. Consider an Application for a Class E (Temporary) Liquor License for the Palatine Township Senior Center's Bunco Bash Event at 505 S. Quentin Road, Thursday, May 28, 2026

V. RECOGNITION OF AUDIENCE

VI. ADJOURNMENT



**LIQUOR COMMISSION
APRIL 13, 2026 AT 7:05 PM**

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

MINUTES

REGULAR MEETING

7:05 PM

I. CALL TO ORDER

Mayor Schwantz called the meeting to order at 7:41 PM.

II. ROLL CALL

PRESENT :	Commissioner Jim Schwantz, Commissioner Greg Langer, Commissioner Scott Lamerand, Commissioner Doug Myslinski, Commissioner Joe Falkenberg, Commissioner Kollin Kozlowski, Commissioner Brad Helms
ABSENT :	
ARRIVED :	

Also Present:

Village Clerk Maureen Pasqualucci, Village Manager Reid Ottesen, Deputy Village Manager Hadley Skeffington-Vos, Village Attorney Patrick Brankin & Rick Veenstra, Director of Community Development Mike Jacobs, Director of Planning & Zoning Ben Vyverberg, Director of Public Works Matt Barry, Police Chief William Nord, Fire Chief Scott Mackeben, IT Director Larry Schroth, Director of Finance Andrew Brown, Director of Human Resources Monika Pandya

III. APPROVAL OF MINUTES

A. Palatine Liquor Commission - Regular Meeting - February 9, 2026

RESULT:	MOTION APPROVED BY VOICE VOTE
MOVER:	Doug Myslinski
SECONDER:	Joe Falkenberg
AYES:	Jim Schwantz, Greg Langer, Scott Lamerand, Doug Myslinski, Joe Falkenberg, Kollin Kozlowski, Brad Helms
NAYS:	None

IV. AGENDA ITEMS

- A. Consider an Application for a Class G (Beer & Wine) Liquor License for Vamika 25 LLC (dba GJ1 Indian Flavors) Located at 3 E. Northwest Highway
Council District: Three

RESULT: MOTION APPROVED BY VOICE VOTE
MOVER: Doug Myslinski
SECONDER: Kollin Kozlowski
AYES: Jim Schwantz, Greg Langer, Scott Lamerand, Doug Myslinski, Joe Falkenberg, Kollin Kozlowski, Brad Helms
NAYS: None

- B. Consider a Motion Granting a Class E (Temporary) Liquor License for the St. Nectarios Greek Orthodox Church Annual 'GreekFest' to be Held on June 26 - 28, 2026 at 133 S. Roselle Road
Council District: One

RESULT: MOTION APPROVED BY VOICE VOTE
MOVER: Greg Langer
SECONDER: Scott Lamerand
AYES: Jim Schwantz, Greg Langer, Scott Lamerand, Doug Myslinski, Joe Falkenberg, Kollin Kozlowski, Brad Helms
NAYS: None

- C. Consider an Application for a Class E (Temporary) Liquor License for J L's Pizza & Sports Bar for the Palatine Food Truck Event on June 7, 2026
Council District: Six

Village Manager Reid Ottesen referenced two scheduled food truck events in the downtown area. The first event, taking place in June, will be held on the south side of the train tracks, with four downtown restaurant establishments providing alcohol service.

RESULT: MOTION APPROVED BY VOICE VOTE
MOVER: Brad Helms
SECONDER: Joe Falkenberg
AYES: Jim Schwantz, Greg Langer, Scott Lamerand, Doug Myslinski, Joe Falkenberg, Kollin Kozlowski, Brad Helms
NAYS: None

V. RECOGNITION OF AUDIENCE

No one came forward.

VI. ADJOURNMENT

RESULT:	MOTION APPROVED BY VOICE VOTE
MOVER:	Brad Helms
SECONDER:	Kollin Kozlowski
AYES:	Jim Schwantz, Greg Langer, Scott Lamerand, Doug Myslinski, Joe Falkenberg, Kollin Kozlowski, Brad Helms
NAYS:	None

MEETING ADJOURNED AT 7:44 PM.

SUBMITTED BY:

Maureen Pasqualucci
Village Clerk

Consider an Application for a Class G-2 (Beer, Wine and Limited Spirits) Liquor License for the Sizzle Kitchen LLC dba 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-2 (Beer, Wine and Limited Spirits) Liquor Licenses for Cook, Cork & Fork located at 34 W. Palatine Road. The permitted hours for a Class G-2 Liquor License are 11 AM - 12 AM, Sunday through Saturday.

KEY ISSUES:

- Cook, Cork & Fork has recently requested to modify its operations to expand the Cork.
- The expansion includes offering limited craft cocktails and selling wine products that are otherwise available as single servings in the establishment.
- The Class G-2 Liquor License was modified in April to accommodate this expansion.

BUDGET IMPACT:

The annual fee for a Class G-2 Liquor License is \$3,246.

RECOMMENDATION:

Staff recommends approval of the issuance of a Class G-2 license subject to Village Manager approval of the menu.

ACTION REQUIRED:

Action is at the discretion of the Commission.

ATTACHMENTS:

1. CCF Business Plan 2026
2. Floor Plan
3. CCF Menu 2026

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

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.

The Cork @ CCF opened its doors in November of 2024 and has grown to be a significant presence in the downtown business scape. Since its opening, The Cork @ CCF has strived to provide an upscale presence with remarkable service, we believe we are succeeding in our endeavor. It has been brought to our attention by our guests and team member that we are missing a significant opportunity by not including spirits in our alcohol menu. The Cork @ CCF will only provide “top shelf” liquors and signature cocktails created from those liquors.

III. General Company Description

CCF provides an entertaining and unique culinary experience, with fully structured cooking classes conducted in our 1,500 sqft 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 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. As part of our revised offering in July 2026, The Cork @ CCF will provide top shelf liquors and signature cocktails. The Cork will also provide package alcohol sales of the wines and beers (no spirits will be made available for package sales). The Cork also provides hot and cold prepared food items, charcuterie boards/flights, prepared deserts, cheese plates.

The Cork is 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.

The Cork provides 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.

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”), is established as an LLC in the state of Illinois. The Cork will operate as a DBA of CCF.

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 provides an upscale atmosphere, comfortable seating and a curated list of fine wines, soft drinks, coffee drinks and beers. We also provide a selection of prepared foods, charcuterie boards/flights, small plates and deserts for purchase.

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
- * Open to the public wine tasting events
- * Cross-market sales opportunities
 - o Wineries
 - o Breweries
 - o 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.

Product Analysis

Retail Kitchenware and Cookware

As we have seen continued reduction in ongoing retail product sales, CCF is continually looking for ways to provide new and creative “experience” based offerings as well as unique hard to find items and consumable food items that guests are likely unable to find online, overwhelmed by the myriad of selections at the grocery store, uncertainty of ingredients or production methods. All retail kitchen items will be of the highest quality.

Wine, Beer and Cocktails

- * We provide a diverse yet reasonable selection of wines and beers from various growing and brewing regions.
- * Great attention is made to incorporate different wine and beers options in each class.
- * The Cork provides a greater opportunity to expand on our current selections and provide a wider selection of wines and beers.
- * The Cork will provide top shelf spirits and signature cocktails.
- * Close attention will be made to include “The Story” behind the product, it’s owners, their processes and what sets them apart.

A hands-on and demonstration cooking school.

- * Cooking classes provide both instruction and entertainment for our guests. The primary focus of each class is to have fun!
- * The hands-on and demonstration classes provide the customers with the confidence to cook, to entertain, and to thoroughly enjoy the art of cooking.
- * Utilizing only the highest quality ingredients for our classes and where feasible, sourcing from local growers, producers and butchers.
- * The CCF cooking class “golden rule”, everyone has a great time and a great meal.

Event Hosting

- * Cook, Cork & Fork provides a space for events within our Kitchen Classroom. Host a bridal shower, kids birthday parties, Holiday Parties, Girls night out, or even host your bachelor and bachelorette parties here!

- * Teambuilding, customer appreciation and business parties. Work together to create something new and share in the experience, then dine on your new creation. Host a party that's more than just eating and drinking.

Spices and gourmet items

- * Cook, Cork & Fork provides spices and pre-packaged gourmet sauces, spices, oils, etc available in our retail store. This allows customers to find that "special ingredient" used in class or to create a new masterpiece.

The Cork @ Cook, Cork & Fork

The Cork provides a curated diverse selection of wines and beers from several distributors focusing on quality, variety and the producers "story". Prices ranging from introductory to premium wines. The Cork will provide high end/top shelf spirits for its guests, and signature cocktails created from those spirits.

We have current purchase relationships with Heritage Wines, Romano Brothers, Southern, Novovino and Maverick. We expect to increase our potential vendors to include several other distributors in the Chicagoland area

Small plates, Charcuterie, Prepared Deserts. Preparation for food items will be completed in the "Back Bar" area to include all health code surface and storage requirements.

Coffee drinks, coffee, espresso, latte, americano. Sourced from Big Shoulders Coffee of Chicago.

Hours of Operation

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

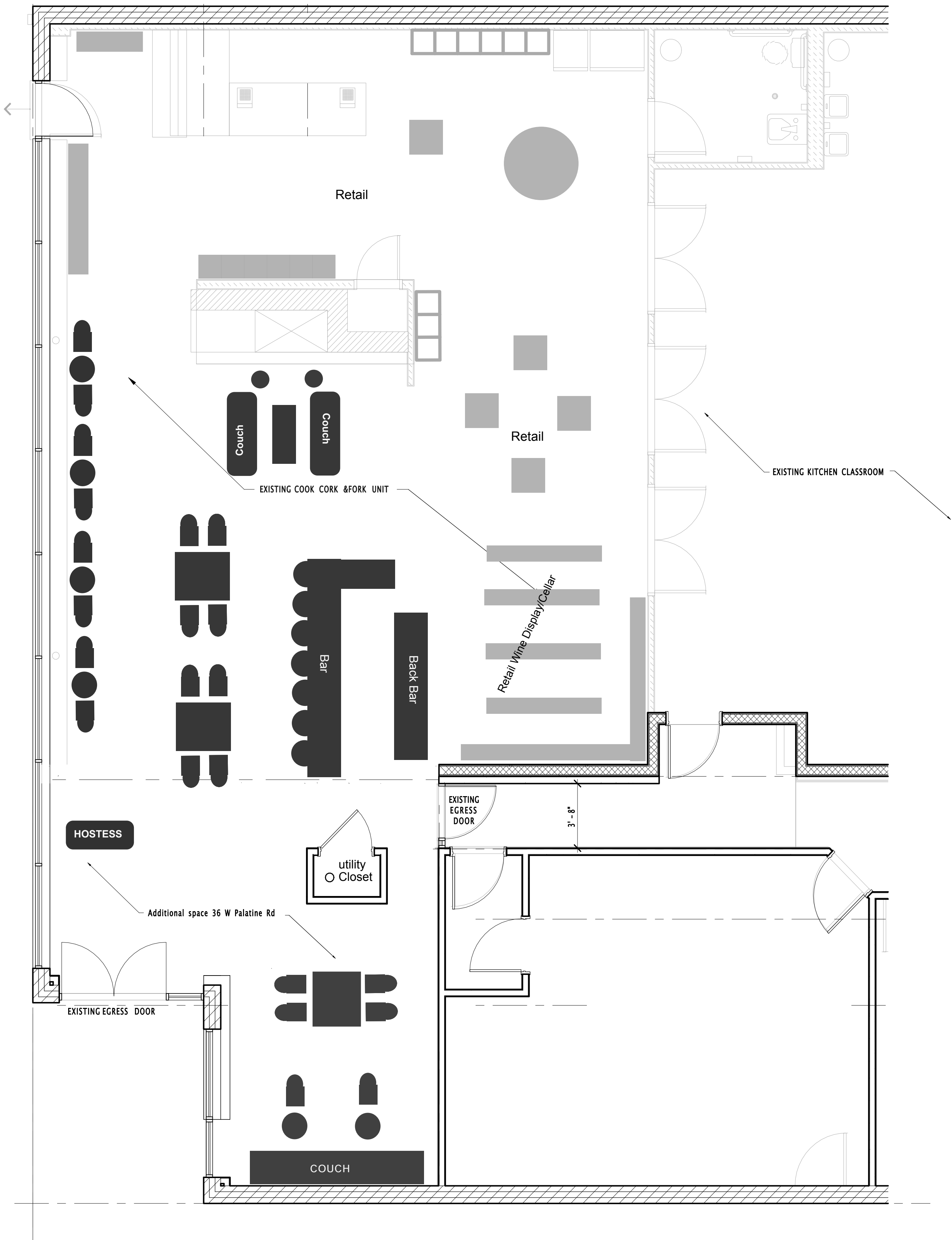
Available Cooking Class start times will be (approximately)
Daytime classes 11:00am-4:00pm
Evening classes 5:00pm-9:00pm

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

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



THE FOOD

NO FORK

CHEESE BOARDS

Variety of 3 cheeses, mustard, seasonal fruit, nuts, toasted bread

4 OZ - \$13

8 OZ - \$21

CHARCUTERIE BOARDS

Variety of 3 meats, mustard, nuts, toasted bread

4 OZ - \$16

8 OZ - \$25

JOHN'S LEGENDARY SPINACH & ARTICHOKE DIP

Spinach, Artichoke, Creams, Toasted Bread

15

THE FORK

STUFFED DATES

Chorizo. Marcona Almond. Tomato Bacon Jam

10

SHRIMP AL AJILLO

Chili Pepper. Tomatoes. Garlic  Butter

11

ORECCHIETTE GRATIN

Four Cheese. Brown Butter. Truffle Cream

10

CRAB CROQUETTES

Citrus Aioli. Tarragon Panko. Remoulade.

15

FLATBREAD

Crispy Shallots. Smoked Sea Salt. Romesco Sauce

11

*****Hot Honey, Prosciutto. Arugula*****

15

*****Fig Preserves, Caramelized Onion. Goat Cheese*****

15

MENU ITEMS MAY CONTAIN OR HAVE COME INTO CONTACT WITH WHEAT, EGGS, NUTS, SHELLFISH AND MILK. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. DUE TO PREPARATION PROCESS, MODIFICATIONS ARE NOT POSSIBLE. PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES

THE DESSERTS

THE SPOON

LEMON TARTE

Tangy. Light. Sharp.

8

TURTLE CHEESECAKE

Decadant. Mocha. Caramel.

13

CHOCOLATE CAKE

Layered. Full. Mexican Cocoa.

9

CORK DU MONDE

Beignets. Honeydew. Sugar Dust.

9

DIGESTIVES

BIG SHOULDER DOUBLE ESPRESSO

Bold. Chocolate. Citrus

5

WARRE'S. TAWNY PORT. PORTUGAL

Caramel. Dried Fruit. Silky.

20 / Glass

CHATEAU LARIBOTTE. SAUTERNES. FRANCE

Custard. Candied Lemon. Luxurious.

20 / Glass

NICOLAS FEUILLATTE. CHAMPAGNE. FRANCE

Lemon. Rain Mist. Clean.

22 / Split

MENU ITEMS MAY CONTAIN OR HAVE COME INTO CONTACT WITH WHEAT, EGGS, NUTS, SHELLFISH AND MILK. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. DUE TO PREPARATION PROCESS, MODIFICATIONS ARE NOT POSSIBLE. PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES

Consider an Application for a Class D (Restaurant) Liquor License for R & R Tap Palatine LLC dba Tap House Grill Located at 56 W. Wilson Street

BACKGROUND:

On this evening's agenda is a request for a Special Use Transfer for 56 W. Wilson Street, known as Tap House Grill. The petitioner, R & R Tap Palatine LLC has assumed ownership of the restaurant after the passing of the former owner. The Village has an available Class D license due to the 100% ownership change of the restaurant. The permitted hours for a Class D Liquor License are Sunday - Wednesday 6 AM to 1 AM and Thursday - Saturday 6 AM to 2 AM.

KEY ISSUES:

- A copy of the application is on file in the Village Manager's Office.
- The petitioner will be present Monday evening to answer any questions of the Commission.

BUDGET IMPACT:

The annual fee for a Class D liquor license is \$4,180.

RECOMMENDATION:

Action is at the discretion of the Commission.

ACTION REQUIRED:

Action is at the discretion of the Commission.

ATTACHMENTS:

1. Business Plan
2. Floor Plan
3. Menu



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CONCEPT STATEMENT

Tap House Grill is addictive food and creative brews. It is our mission to deliver quality products at a reasonable price with impeccable service to each and every guest. Though a combination of energetic knowledgeable staff, a passion for fresh, creative dishes that shock the taste buds, and the dynamic variety of craft beers, Tap House Grill is the local gathering place for any event.

Tap House Grill is upscale-casual and family oriented. With deep stained woods and exposed brick, the ambiance is welcoming for both small intimate gatherings or large-scale celebrations. Tap House Grill is a place for community, being involved with local parades, chamber events, rotary experiences, and charitable contributions. It is our goal to be synonymous with the Palatine community and embedded with the major community events that take place within the downtown area.

The menu at Tap House Grill showcases everything from accessible burgers to gastropub feeling appetizers. We strive to consistently update and change our menu to keep our guests satisfied and maintain current industry trends. Our selection of craft beers stretches from local IPAs to saisons to porters and even sours. Our 40 beer tap line and additional 15 plus canned and bottled beers (including N/A options) give our guests more selections than they could imagine. We also feature craft cocktails, hand-shaken and collaboratively created with our bartending team. Plus, our wine list has something for every taste and price point.

The staff at Tap House Grill is dedicated to ensuring total guest satisfaction. We have an extensive training program which each team member completes prior to serving any guest. Many of our team members are 'veterans', meaning they have been a part of the Tap House Grill team for many years and take pride in representing this brand. As a management and ownership team, we consistently take feedback from our guests and work to improve any and every aspect that we can. We believe a restaurant that is not evolving is not surviving. We always look to improve upon any systems or procedures to make ourselves more efficient to our guests while being able to provide the best possible experience.

Restaurant Hours of Operations

Monday – Thursday	11am to 11pm
Friday	11am to 12am
Saturday	10am to 12am*
Sunday	10am to 10pm*

*Open at 10am for Brunch on Saturday and Sunday

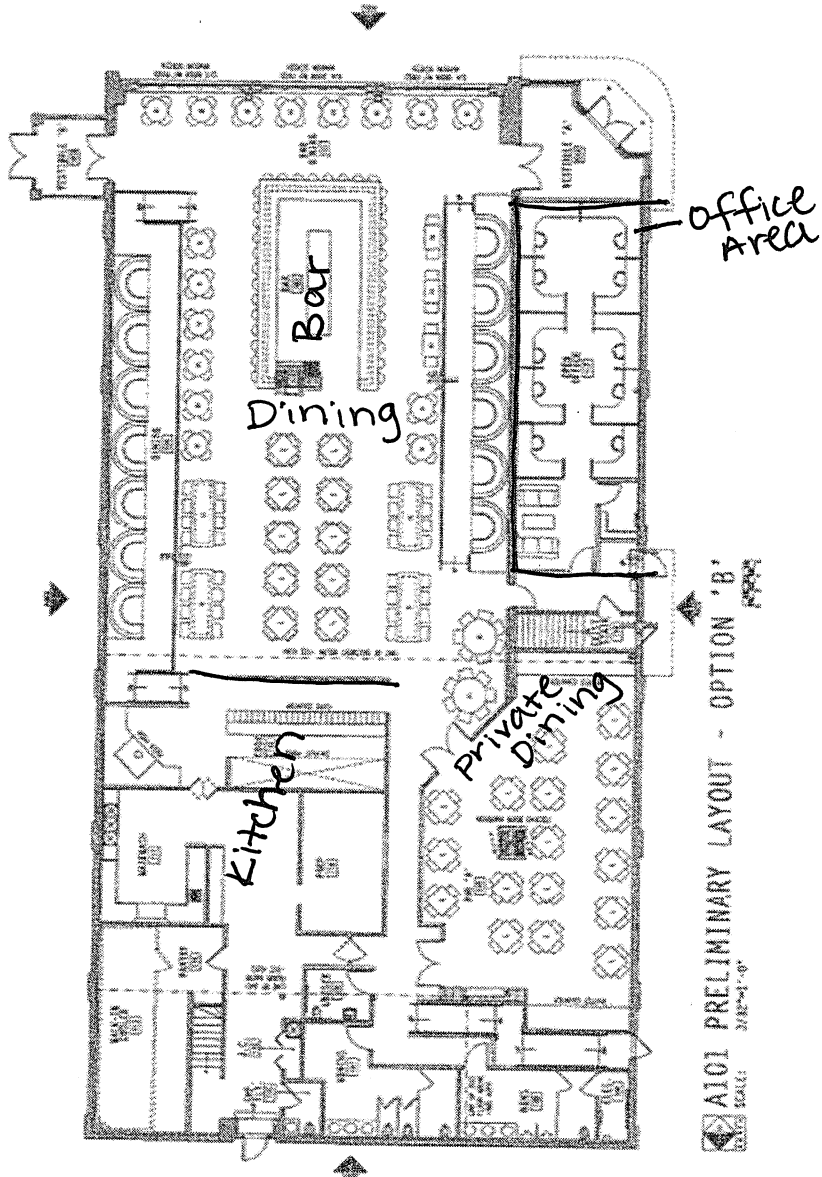
Staffing

Kitchen Staff	Aprox 15
Serving Staff	Aprox 20
Management	Aprox 5



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PROJECT NO.	DATE	DESCRIPTION	APPROVED BY	DATE	PROJECT NO.	DATE	DESCRIPTION	APPROVED BY	DATE
10-00000	10/10/10	BAR/RESTAURANT	J. SMITH	10/10/10	10-00000	10/10/10	BAR/RESTAURANT	J. SMITH	10/10/10
2-100	10/10/10	BAR/RESTAURANT	J. SMITH	10/10/10	2-100	10/10/10	BAR/RESTAURANT	J. SMITH	10/10/10
3-100	10/10/10	BAR/RESTAURANT	J. SMITH	10/10/10	3-100	10/10/10	BAR/RESTAURANT	J. SMITH	10/10/10





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SNACKS

- GRILLED BUFFALO CHICKEN DIP 14**
Buffalo chicken ranch dip served with breaded tortilla chips and creamy ranch dressing.
- BEEF + CILANTRO EMPANADAS 15**
With cheddar ham sauce.
- BBQ POT ROAST SLIDERS 15**
Served on toasted potatoes.
- PICKLE FRIES 12**
Served with chipotle aioli and our buttermilk ranch.
- FRESH SQUARED WISCONSIN CHEDDAR CHEESE CURDS 15**
Creamy, rustic fresh curds with our signature house dressing.
- OLIVE BIC BANG SHIMP 17**
Cherry-braised shrimp tossed in our signature spicy sauce.
- POK POT STICKERS 16**
Served with our signature ginger and soy. Award-winning recipe.
- BEER-BATTERED CHICKEN TENDERS 15**
Breaded with our signature beer batter, fried, served with honey mustard and BBQ sauce.
- SOFT PRETZEL STICKS 15**
Chose of 10 regional or specialty cheeses. Served with our signature house dressing.
- WINGS**
Choice of crispy breaded hand-cut chicken wings tossed in our signature house dressing.
- TRADITIONAL 16**
Boneless 14
Sauce Choice
BBQ, Classic, Buffalo, Asian, Zing, Extra, Lemon, Honey Mustard

SALADS

- BBQ CHICKEN SALAD 16**
Our house-made BBQ chicken tossed in our signature house dressing, topped with our signature house dressing.
- STEAK & ALE WEDGE 17**
Grilled sirloin steak, topped with our signature house dressing, served with our signature house dressing.
- MANITO CAESAR SALAD WITH GRILLED CHICKEN 15**
Grilled chicken, topped with our signature house dressing, served with our signature house dressing.
- GRILLED SALMON SALAD 17**
Grilled salmon, topped with our signature house dressing, served with our signature house dressing.
- HANDHELD 16**
Our hand-helds are made with local bread and our signature house dressing, topped with our signature house dressing.
- TRIPSY HAM & CHEESE 16**
Grilled ham, topped with our signature house dressing, served with our signature house dressing.
- TWISTED PULLED PORK SANDWICH 17**
Pulled pork, topped with our signature house dressing, served with our signature house dressing.
- GRILLED CALI CHICKEN CLUB 17**
Grilled chicken, topped with our signature house dressing, served with our signature house dressing.
- TAVERN STEAK SANDWICH 23**
Grilled steak, topped with our signature house dressing, served with our signature house dressing.
- BOURBON HONEY MUSTARD CHICKEN SANDWICH 17**
Grilled chicken, topped with our signature house dressing, served with our signature house dressing.
- THE SHROOM 16**
Grilled mushroom, topped with our signature house dressing, served with our signature house dressing.
- TEXAS BBQ CHICK ROAST SANDWICH 18**
Grilled chicken, topped with our signature house dressing, served with our signature house dressing.
- PESTO CHICKEN & BACON WRAP 16**
Grilled chicken, topped with our signature house dressing, served with our signature house dressing.
- HOT N' SPICY CRISPY CHICKEN WRAP 16**
Grilled chicken, topped with our signature house dressing, served with our signature house dressing.

BURGERS

- BELLA BURGER 19**
Grilled sirloin, topped with our signature house dressing, served with our signature house dressing.
- DOUBLE SMASH BURGER 17**
Double smash patties, topped with our signature house dressing, served with our signature house dressing.
- ABC BURGER 18**
Grilled sirloin, topped with our signature house dressing, served with our signature house dressing.
- TAP HOUSE BREW BURGER 16**
Grilled sirloin, topped with our signature house dressing, served with our signature house dressing.
- SIGNATURE MAINS**
Our signature mains are made with local bread and our signature house dressing, topped with our signature house dressing.
- NOT YOUR GRANDMA'S POT ROAST 21**
Grilled sirloin, topped with our signature house dressing, served with our signature house dressing.
- PRIME FLAT IRON & FRIES 28**
Grilled flat iron, topped with our signature house dressing, served with our signature house dressing.
- SOY GINGER SALMON 23**
Grilled salmon, topped with our signature house dressing, served with our signature house dressing.
- ZESTY PESTO PENNE 17**
Grilled penne, topped with our signature house dressing, served with our signature house dressing.
- FISH & CHIPS 18**
Grilled fish, topped with our signature house dressing, served with our signature house dressing.

SIDES

- DESSERT 9**
Chocolate pudding, topped with our signature house dressing, served with our signature house dressing.
- KENTUCKY BOURBON 8**
Grilled chicken, topped with our signature house dressing, served with our signature house dressing.
- PENNY PIE 8**
Grilled pie, topped with our signature house dressing, served with our signature house dressing.
- FUNNEL CAKE WEDGE 8**
Grilled funnel cake, topped with our signature house dressing, served with our signature house dressing.
- CHOCOLATE PUDDING CAKE 9**
Grilled chocolate pudding, topped with our signature house dressing, served with our signature house dressing.





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WINE

SPARKLING	SPR	BT
La Marca, Prosecco	14	38
La Marca, Sparkling Rose	14	38
WHITE	GLAS	BT
Edon Domani, Pinot Grigio	10	33
Kim Crawford, Sauv Blanc	14	42
Whitehaven		
Sauvignon Blanc	11	42
Canyon Road, Chardonnay	10	33
Hess Skittel, Chardonnay	11	37
Pacific Rim, Riesling	11	37
RED		
Canyon Road, Cabernet	10	35
Louis Martin, Cabernet	11	37
Canyon Road, Merlot	10	35
Mahn, Pinot Noir	12	39
Line 39, Red Blend	11	37

MOCKTAILS

- STRAWBERRY MINT LEMONADE**
Fresh lemon, strawberry syrup, muddled mint
- BLUEBERRY BASIL LEMONADE SMASH**
Fresh lemon, blueberry syrup, fresh basil
- WATERMELON CUCUMBER COOLER**
Watermelon syrup, agave, lime, cucumber

PARTY WITH US!

ANY EVENT, ANY SIZE.
ANY OCCASION.
Your event deserves a warm atmosphere, a touch of something special and the best gastro food catering services around.
For more info or to book your next event with us visit
TAPHOUSEGRILLS.COM/PARTIES-EVENTS

CRAFT ON TAP

- TITO'S LEMON SHAKE-UP**
Our housemade, fresh-squeezed lemonade recipe
- MARGARITA**
Silver tequila, Triple Sec, agave syrup, housemade sour mix
Pick your Rim:
Lime, Sugar or Salt
- SANGRIA**
Peter Vella Wine, Crushed Passion Fruit Puree, peach puree, strawberry puree, pineapple juice, orange juice
Sip it with us here from 11am - 12:30
- Flavor Choices: Raspberry, Strawberry, Peach, Mango, Raspberry, Passion Fruit or Spicy Lime**

COCKTAILS

- ESPRESSO MARTINI**
Vanilla Vodka, 1/2 Black Gold 50/50 Coffee Liqueur, simple syrup
- LAVENDER FRENCH 75 SPRITZ**
Mendocino, when juice, simple syrup, champagne splash, lemon twist
- ELDERFLOWER APEROL SPRITZ**
Aperol, St. Germain, La Marca Prosecco, splash of soda, orange wedge
- TRAMISU MARTINI**
Etruschi Vanilla, Kahlua, Frangelico, Chli Orchata in a chocolate painted martini glass
- BLUEBERRY LEMONDROP**
Choice of Campagna Bianco or Tito's Handmade Vodka, Triple Sec, blueberry puree, housemade sour mix, lemon garnish
- SMOKEY STRAWBERRY HEAT**
Mazda Union Line Vodka, Ancho Reyes Verde, strawberry syrup, lime juice, simple syrup, jalapeno slice
- BARREL AGED BULLEIT OLD FASHIONED**
Aged with smoked maple syrup, oranges, cherries
- RASPBERRY CHAMPAGNE MARGARITA**
Patron Silver Tequila, Triple Sec, simple syrup, raspberry syrup, fresh lime, champagne
- THE BLOODY MARY TOWER**
Tito's Handmade Vodka, tomato, ketchup, Zing Zang Bloody Mary Mix and our TRG slow-roasted cheddar, housemade pickles, pepperoncini, lime

20% credit card fee on all credit card transactions
4% discount will be applied to all cash transactions

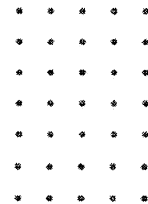
TAPHOUSEGRILLS.COM

WORD SEARCH
Search up, down, forward, backward, and on the diagonal to find these hidden words:

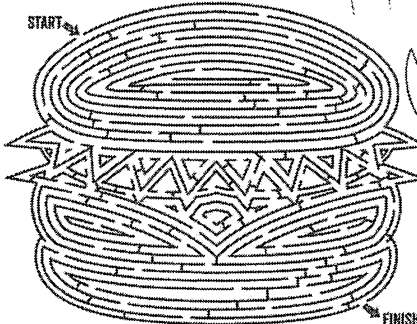
- PASTA
- CORN DOGS
- QUESADILLA
- TENDERS
- GRILLED
- BURGERS
- MAC N' CHEESE



DOTS & BOXES GAME
Create a box by making a line from one dot to the other. You can only make one line per turn. The person with the most boxes at the end of the game wins!



C R P A S T A D B E H P M A G
O Q B S T E M O U R O A A U R
R E U T E N D E R S T O C E I
N D R E S D E R G A D S T A L
D C G E S O C H T E O R G E L
O H E N M A C N R H G E S E E
G G R I L L O D S E S D T O O
S R E G R U B I L L A A N R S
M A C N C H E E L E D O G S A
H O T R E A S U I L R S P A T
T N E S E E H C N C A M G O S



\$9 KIDS MENU

AGES 10 & UNDER
Served with French fries, tater tots, apples or grapes, scoop of vanilla ice cream & choice of water, soda, water, white milk or fruit juice.

- CRABBY PATTY**
Certified Angus Beef patty topped with American cheese on a bun
- MAC N' CHEESE**
Cheesy and creamy elbow noodles
- CHICKEN TENDERS**
Crispy breaded and golden brown
- QUESADILLAS**
Stuffed with cheddar and Monterey jack cheese
- GRILLED CHEESE**
Melted cheddar and Monterey jack cheese on grilled Hawaiian bread
- MINI CORN DOGS** (6 per order)

Hot your ice cream up a notch for \$1.99!
We'll add whipped cream, chocolate sauce, sprinkles & a cherry to turn your scoop into a sundae!
*Available only with purchase of a kids meal

Hey Parents!
KIDS EAT FREE!
Every Monday 4-9pm
*Dine-in only. Restrictions may apply.



Served with apples or grapes
GRILLED CHICKEN TENDERS
PASTA
with butter or marinara

FOLLOW US ON FACEBOOK
for special events for kids!



ADDICTIVE FOOD CREATIVE BREWS®

Since 2006

COCKTAILS

THE BLOODY MARY TOWER
Tito's Handmade Vodka, merlot, Guinness, Zing Zang Bloody Mary Mix and our THG skewer (meat, cheese, housemade pickles, pepperoncini, lime)

MIMOSA

Add a Splash of Flavor +\$2
Strawberry, Pineapple, Mango or Raspberry

CINNAMON TOAST CRUNCH

Vanilla Vodka, RumChata, Fireball, with a cinnamon sugar rim

LAVENDER LEMONADE

Tito's Handmade Vodka, our housemade lemonade, lavender syrup

ESPRESSO MARTINI

Vanilla Vodka, Mr Black Cold Brew Coffee Liqueur, simple syrup

DRINKS

ICED COFFEE

Creamy, sweet, cold and refreshing

FRESH-BREWED ICED TEA

Unsweetened black or blackberry

REDUCED-FAT MILK

COCA-COLA SOFT DRINKS

JUICE

Orange, grapefruit, apple or cranberry

KIDS MENU**

AGES 10 & UNDER

All served with choice of water, soda water, white milk or fruit juice.

CHEESY SCRAMBLE PLATE 9

Scrambled eggs with melted cheese, bacon, and a side of fruit

MINI STACK 9

Four mini chocolate chip pancakes topped with whipped cream, served with a side of fruit

FRENCH TOAST DIPPERS 9

Six French toast sticks tossed in cinnamon sugar, topped with powdered sugar, butter and maple syrup, served with a side of fruit

SIDES

FRESH, SEASONAL FRUIT 5

CRISPY BREAKFAST POTATOES 4

LOADED BREAKFAST POTATOES 7

Chorizo, melted cheddar jack cheese, pepper, onion, topped with avocado crema

APPLEWOOD SMOKED BACON 5

SAUSAGE LINKS 5

1/2 STACK OF PANCAKES 5

**Circumstances where unavailable meats, poultry, seafood, shellfish, or eggs may include in your risk of foodborne illness. ©2020



ADDICTIVE FOOD CREATIVE BREWS®

Since 2006

BRUNCH MAINS**

AVOCADO TOAST 14
Our thick-cut whole grain toast, fresh smashed avocado, EVOO, lemon and sea salt topped with two eggs, served with breakfast potatoes

CHILAQUILES 15
Roasted red salsa, tortilla chips, cheddar jack cheese, black beans, avocado crema and two sunny side up eggs

FARM STAND BREAKFAST TACOS 14
Three corn or flour tacos filled with scrambled egg, chorizo, cheddar and Monterey jack cheeses, topped with avocado crema and pico de gallo, served with black beans

EGG SANDWICH 14
Grilled ham, over-easy egg, smashed avocado, mayo and lemon-dressed arugula, topped with choice of cheese on a sourdough bread with breakfast potatoes

STEAK & EGG SANDWICH 18
Prime flat iron steak, AI aioli, pepperjack cheese, grilled onion, and scrambled eggs on a toasted onion roll served with breakfast potatoes

CALIFORNIA BREAKFAST BURRITO 16
Scrambled egg, bacon, grilled onions, breakfast potatoes, black beans and cheddar jack cheese, covered in roasted red salsa, topped with sliced avocado, cilantro and avocado crema

BUTTERMILK PANCAKES (4) 10
Fluffy buttermilk pancakes served golden brown with butter and warm maple syrup
Top with Strawberries or Blueberries and Whipped Cream +\$3
Upgrade to Cinnamon Apple or S'mores Pancakes +\$5

SKILLETS**

All served on top of crispy breakfast potatoes with two eggs any style and whole grain toast.

DENVER 15
Ham, pepper, onion, topped with cheddar jack cheese

TAP HOUSE 15
Bacon, sausage, onion, pepper, tomato, topped with cheddar jack cheese

THE MEATS 17
Sausage, pulled pork, bacon, onion, pepper, topped with cheddar jack cheese

FARMHOUSE 14
Portabella mushroom, zucchini, spinach, onion, topped with mozzarella

FRENCH TOAST STICKS**

Twelve golden French toast sticks, crispy outside and fluffy inside, tossed in cinnamon sugar.

CLASSIC STICKS 9
Served with butter and maple syrup

BANANA BERRY STICKS 11
Fresh banana, seasonal berries, butter and maple syrup

1/2 STACK STICKS 5
Half order (6), butter, syrup and powdered sugar

TAPHOUSEGRILLS.COM

Consider an Application for a Class G (Beer & Wine) Liquor License for Loft 19 Golf Club LLC (dba Loft 19 Golf Club) Located at 117 W. Slade Street, Suite 200

BACKGROUND:

On this evening's agenda is a request for an increase in the number of Class G (Beer & Wine) Liquor Licenses for Loft 19 Golf Club located at 117 W. Slade Street, Suite 200. The permitted hours for a Class G liquor license are 6 AM to Midnight, Sunday through Thursday and 6 AM to 1 AM Friday and Saturday.

KEY ISSUES:

- A copy of the application is on file in the Village Manager's Office.
- The Petitioner will be present Monday evening to answer any questions of the Commission.
- In lieu of a formal food menu, the Petitioner has enacted agreements with the following restaurants to provide food: Madcats, Mexico Uno, Taphouse Grill.
- The Liquor License will include specific conditions related to the food service requirements and arrangements.

BUDGET IMPACT:

The annual fee for a Class G liquor license is \$2,746.

RECOMMENDATION:

Action is at the discretion of the Commission.

ACTION REQUIRED:

Action is at the discretion of the Commission.

ATTACHMENTS:

1. Loft 19 Business Plan & Floor Plan
2. Loft19_Amended_Business_Plan_Addendum
3. Loft_19_Golf_Club_Menu



Loft 19 Golf Club

Business Plan & Operations Summary

117 W. Slade Street, Palatine, Illinois

1. Business Overview

Loft 19 Golf Club is a reservation-based indoor golf simulator studio designed to provide a premium recreational experience centered on individual play, instruction, and small-group

activity. The concept emphasizes controlled participation and predictable occupancy rather than open assembly or bar-style operations. Alcohol service, if approved, will remain an accessory amenity to simulator use.

2. Hours of Operation

Sunday – Thursday: 8:00 AM – 10:00 PM

Friday – Saturday: 8:00 AM – 11:30 PM

Alcohol service will be limited to posted operating hours when food service is available and will not extend beyond closing times.

3. Food Service Model & Partnerships

Loft 19 Golf Club will not prepare food on-site. Food service will be provided through partnerships with licensed local restaurants. Madcats Live, located within the same building, will serve as the primary food partner. Additional partnerships include Pizza Bella and Mexico Uno amongst others, all within walking distance. Food will be available whenever alcohol is served.

4. Alcohol Service Framework

Unless otherwise approved, Beer & Wine only. Alcohol will be served exclusively to patrons actively using simulator bays not as a walk-up service.

5. Staffing & Compliance

At least one management-level employee (Assistant Manager or Higher) holding all required Illinois and Village of Palatine BASSET or other required certifications will be on duty whenever alcohol is served. All staff will be trained in responsible alcohol service and ID verification procedures. All employees serving or responsible for checking IDs will register their BASSET certification with the Village of Palatine.

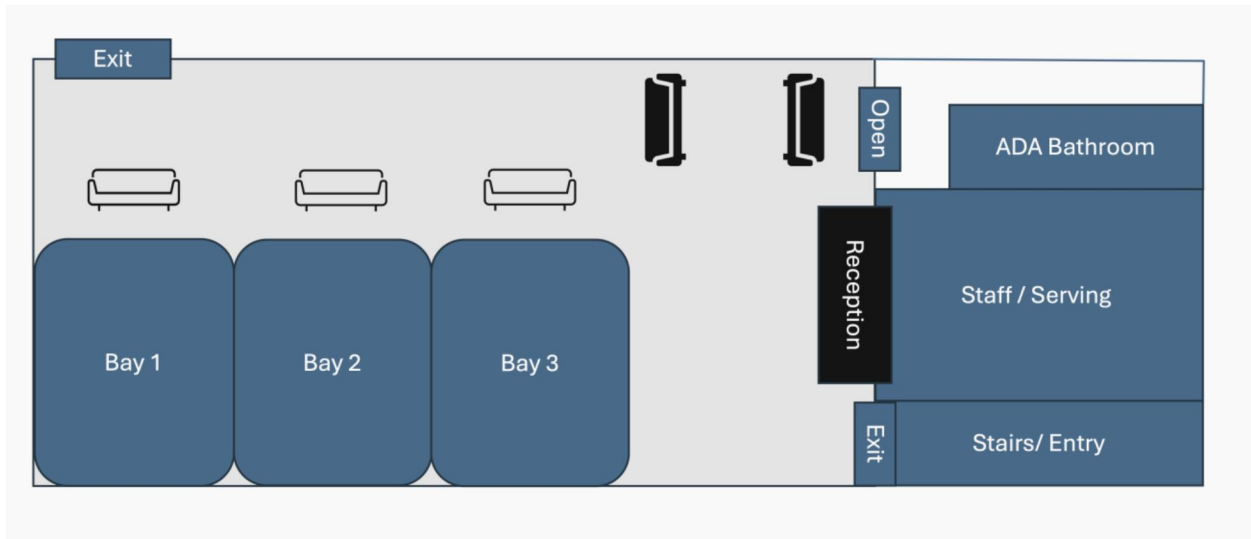
6. Operational Controls

Occupancy will be managed through reservations. Maximum occupant load will be posted and strictly enforced by management.

7. Community Commitment

Loft 19 Golf Club is committed to operating in full compliance with all applicable zoning regulations, building codes, and liquor licensing requirements and to supporting downtown Palatine businesses through its partnership-based food model

Exhibit A – Floor Plan



Loft 19 Golf Club

Amended Business Plan Addendum – Food Service & Alcohol Compliance
Submitted to the Village of Palatine
May 2026

Overview

- Loft 19 Golf Club is a premium indoor golf simulator and social club located at 117 W Slade Street in downtown Palatine.
- Loft 19 does not operate a full commercial kitchen and instead utilizes structured partnerships with nearby restaurants including Madcats, Mexico Uno, and Taphouse Grill.
- This addendum clarifies Loft 19's food-ordering, food-delivery, alcohol-service, and operational compliance procedures.

Food Service Availability Policy

- Alcohol service at Loft 19 will only occur when food service is actively available from at least one approved restaurant partner.
- Loft 19 staff will verify active kitchen availability before enabling alcohol sales.
- If all participating restaurant kitchens are closed, alcohol sales will stop.
- The venue is intended to operate as a food-and-entertainment environment rather than a standalone bar.

Standardized Food Ordering & Delivery Process

- Loft 19 will utilize a fully coordinated food-service model centered around Madcats as the primary food-service partner due to its location within the same building as Loft 19.
- The operational structure is designed to function similarly to a traditional hospitality or table-service environment while allowing guests to enjoy simulator-based entertainment.

Primary Food-Service Partnership

- Madcats will serve as the primary food-service partner for Loft 19.
- The close physical proximity between the two businesses allows for direct and coordinated food service between the establishments.
- Loft 19 staff will provide and maintain approved menus for guests.
- Guests will place food orders through Loft 19 staff as part of the overall hospitality experience.
- Loft 19 staff will coordinate orders directly with Madcats.
- Madcats staff will prepare and deliver food directly to Loft 19.
- Loft 19 staff will deliver food directly to the guest's simulator bay or seating area.
- Patrons will never be responsible for retrieving food.
- This process is intended to mirror the guest experience of traditional table service.

Integrated Ordering & Payment Experience

- Loft 19 has developed an integrated ordering system capable of coordinating food orders directly with participating restaurant partners.
- Guests may order food directly through Loft 19 staff.
- Food orders can be transmitted directly to Madcats and participating restaurant partners.
- Guests can maintain a single coordinated hospitality experience during their visit.
- Loft 19 can coordinate ordering and payment as part of the guest experience.
- While guests may also have the ability to order directly from participating restaurant partners through approved digital methods, the primary operational model will center around coordinated service through Loft 19 and Madcats.
- Outside third-party delivery applications are not part of the standard operating model.

Food Delivery Responsibility

- Food orders will be delivered directly to Loft 19 by participating restaurant staff.
- Madcats staff will provide direct in-building food delivery service to Loft 19 guests.
- Supplemental restaurant partners may also participate using the same coordinated delivery framework.

- The operational model is centered around direct coordinated service between Loft 19 and Madcats rather than independent delivery operations.
- Loft 19 staff will receive orders and deliver them directly to the guest's simulator bay or seating area.

Delivery Time Standards

- Typical delivery target: approximately 15–30 minutes during standard operations.
- The close proximity of Madcats within the same building supports rapid and consistent service.
- Additional nearby restaurant partners also support coordinated delivery timing.

Standardization Across Restaurant Partners

- Food orders accepted only during active kitchen hours.
- Delivery to Loft 19 performed directly by participating restaurant staff.
- Food delivered directly to Loft 19 staff.
- Loft 19 staff complete final in-venue delivery to patrons.
- Alcohol service remains tied to active food-service availability.

Staff Oversight & Compliance

- BASSET-certified staff.
- Verification of active food availability before alcohol service.
- Ongoing coordination with participating restaurants.
- Monitoring of delivery timing and operational consistency.
- Immediate suspension of alcohol sales if food service is unavailable.

Conclusion

- Loft 19 Golf Club has developed a structured and hospitality-oriented operational approach centered around Madcats as the primary food-service partner.
- The model provides coordinated table-service-style food delivery directly to guests while ensuring patrons are never responsible for retrieving food.
- Integrated ordering and payment coordination supports a seamless guest experience.

- The business believes this operational model aligns with the Village's intent for coordinated food and alcohol service while supporting a unique entertainment destination in downtown Palatine.

Loft 19 Golf Club

Beverage Menu

Beer

- Domestic Light Lager
- Craft IPA
- Seasonal Craft Selection
- Imported Lager
- Hard Seltzer (Malt-Based)

Wine

- Cabernet Sauvignon
- Pinot Noir
- Pinot Grigio
- Sauvignon Blanc
- Rosé
- Sparkling Wine (By the Glass)

Food Service

Loft 19 Golf Club does not prepare food on-site. Food is available through partnership with licensed local restaurants, including Madcats Live (located within the building), Pizza Bella, and Mexico Uno. Partner restaurant menus are available to guests, and food may be delivered directly to simulator bays during operating hours.

Consider an Application for a Class E-1 (Temporary Special Event Package) Liquor License for With Love The Elliots LLC dba Griffin's Located at 137 W. Wood Street

BACKGROUND:

On this evening's agenda is a request for an increase in the number of Class E-1 (Temporary Special Event Package) liquor license for With Love The Elliots LLC dba Griffin's that will be located at 137 W. Wood Street during the Palatine Farmers' Market. Class E-1 licenses are limited to special events that are approved by the Village of Palatine and open to the public. This license is in conjunction with the Palatine Farmers' Market, which was approved by the Village Council on March 9, 2026.

KEY ISSUES:

- A copy of the application is on file in the Village Manager's Office
- The petitioner will be present Monday evening to answer any questions of the Commission.
- The petitioner operates in a number of farmer's markets in the north shore area of Chicago and has a strong following and has operated without any concerns from the municipalities.

BUDGET IMPACT:

The annual fee for a Class E-1 liquor license is \$500.

RECOMMENDATION:

Action is at the discretion of the Commission.

ACTION REQUIRED:

Action is at the discretion of the Commission.

ATTACHMENTS:

1. Business Plan_POS
2. Confirmation from Farmers Market

Business Plan – GRIFFIN'S

Overview

GRIFFIN'S is a small-batch beverage company specializing in premium bottled cocktails made with high-quality ingredients. We are seeking approval to sell sealed, pre-packaged cocktails at approved special events, including the Palatine Farmers' Market.

Product Offering

We will sell ready-to-drink bottled cocktails intended for off-premise consumption only. All products will be:

- Sealed and labeled in accordance with Illinois regulations
- Produced in controlled batches
- Stored and transported under proper temperature conditions

Sales & Point of Sale

Sales will occur at our designated farmers market booth. Customers will purchase sealed products for off-site consumption.

- Valid ID (21+) will be required for all alcohol purchases
- Payments will be accepted via card & mobile pay via Square POS
- No on-site consumption will be permitted

Operations

The business will operate from a standard farmers market booth. All staff will be BASSET certified and trained in responsible alcohol sales and ID verification.

Compliance

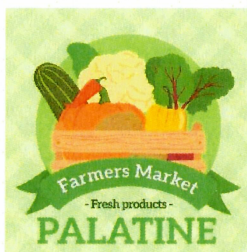
GRIFFIN'S will fully comply with all Village of Palatine, State of Illinois, and farmers market regulations. This includes proper licensing, product labeling, and strict age verification procedures.

Community Fit

Our goal is to provide a high-quality, locally made product that enhances the farmers market experience while operating responsibly and professionally.

Growth

We plan to expand to additional local markets and events while maintaining small-batch quality and regulatory compliance.



April 20, 2026

Village of Palatine Liquor Commission
200 E. Wood Street
Palatine, IL 60067

To whom this may concern,

I would like to confirm the application of “Griffin’s” as an applicant of our 2026 Palatine Farmer Market season. I know Griffin Elliott and his products from other farmer markets and know that he runs an upstanding and responsible business. I believe Mr. Elliotts products would be an asset to the farmer market and something our customers would appreciate having available to them.

Please let me know if I can be of further assistance.

Thank you,

Barbara Rozny
Market Manager
Palatine Farmers Market
847-902-3011

Re: Griffin’s – 2026 market applicant

ROTARY CLUB OF PALATINE
 OKTOBERFEST SITE PLAN
 SEPTEMBER 18-20, 2026
 PARKING LOTS J, K, L

W WILSON ST



N SMITH ST

N GREELEY ST

W SLADE ST

VILLAGE OF PALATINE TEMPORARY EVENT LIQUOR LICENSE APPLICATION

THIS FORM MUST BE COMPLETED IN FULL AND SUBMITTED 60 DAYS PRIOR TO THE EVENT, ALONG WITH A \$50 APPLICATION FEE
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 OKTOBERFEST	First time event? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
-------------------------------------	---


Exact Address of Event
142 W Slade St (parking lots J, K, L and M)


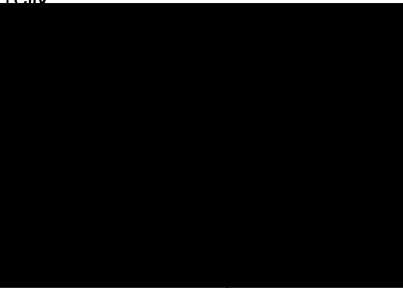
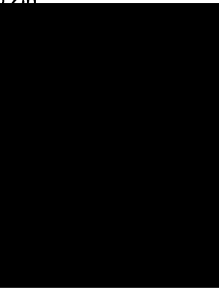
Date(s) of Event September 18-20, 2026	Hours of Event 5p-12a, 12p-12a, 12p-6p
--	--

Phone number/website for publication https://palatinerotary.org/oktoberfest	Estimated attendance 10,000	Last year's actual attendance ~10,000
---	---------------------------------------	---

Describe the events community and/or cultural benefit
Raising funds primarily for local charities and organizations with some funds going to international causes and disaster relief.

CONTACT INFORMATION

Name of Sponsoring Organization Rotary Club of Palatine	Contact person from Sponsoring Organization 
---	---

Sponsoring Organization Address 	City 	Zip 
--	---	---

LIQUOR LICENSE INFORMATION

Dates of Alcohol Service			Type of Alcoholic Beverages
Date	Time from: (am/pm)	Time to: (am/pm)	
<u>9/18/2026</u>	<u>5 PM</u>	<u>12 AM</u>	<input checked="" type="checkbox"/> Beer <input checked="" type="checkbox"/> Wine <input type="checkbox"/> Mixed Drinks <input type="checkbox"/> Other _____
<u>9/19/2026</u>	<u>12 PM</u>	<u>12 AM</u>	
<u>9/20/2026</u>	<u>12 PM</u>	<u>6 PM</u>	
_____	_____	_____	

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.

Michael P. Reis
Signature of Organizer

April 24, 2026
Date

Consider an Amendment to the Floor Plan and Class D and VG Liquor Licenses for Schnell Brothers LLC's (dba Schnell's Brauhaus) Located at 45 W. Slade Street

BACKGROUND:

On this evening's agenda is a Minor Special Use Amendment for Schnell Brothers LLC (dba Schnell's Brauhaus). The Petitioners have acquired the building next to their restaurant and are expanding their floor plan. The new floor plan will move their video gaming into a separate room, adjacent to the dining room. As the additional space has a separate address, their corresponding Class D and Class VG Liquor Licenses will need to be amended to include the new address.

KEY ISSUES:

- A new floor plan has been submitted and is on file in the Village Manager's Office as well as the Community Development Department.
- The changes must also be reported to the State of Illinois Gaming Board and verified upon relocation of the gaming machines.
- Field verification will be conducted by Palatine Police and the Village Manager's Office upon relocation of the gaming machines to ensure it remains up to the standards set forth in the Village Code.
- No other changes to the establishment or gaming operations have occurred.
- The petitioners will be present Monday evening to answer any questions of the Commission.

BUDGET IMPACT:

N/A

RECOMMENDATION:

Action is at the discretion of the Commission.

ACTION REQUIRED:

Approve an amendment to Schnell Brothers LLC's (dba Schnell's Brauhaus) Class D and VG Liquor License located at 45 W. Slade Street.

ATTACHMENTS:

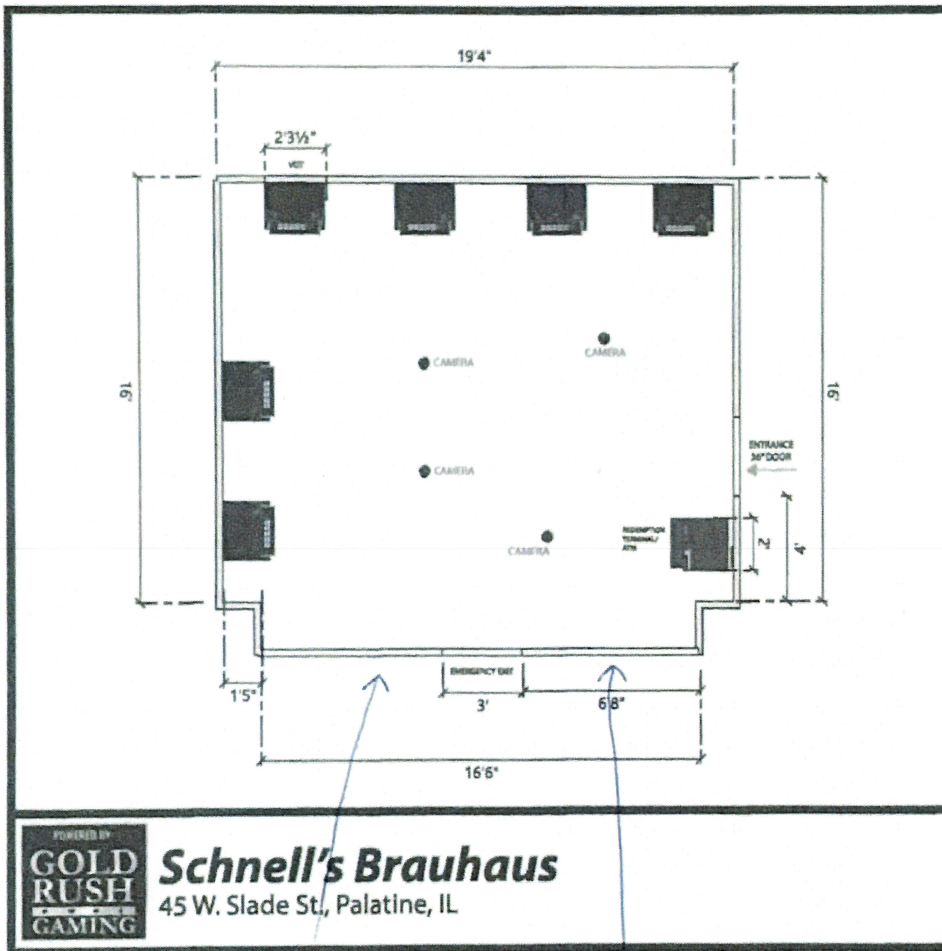
1. Schnells Brauhaus Video Gaming Plan and Layout

Schnell's Brauhaus Gaming Plan

Regarding camera's there will be 4 cameras inside the new game room and outside the entrance door. All existing gaming procedures will be followed as they have been for the last 3 years. The bartender will be responsible for monitoring the game room and all ID's will be checked as they enter the establishment.

The floor plan will go back to the original setup that it was prior to temporary gaming. One side dining and the other side high tops for the bar area.

The manager and all staff on duty will monitor the video gaming room and do a walk-through at least every 30 minutes while open

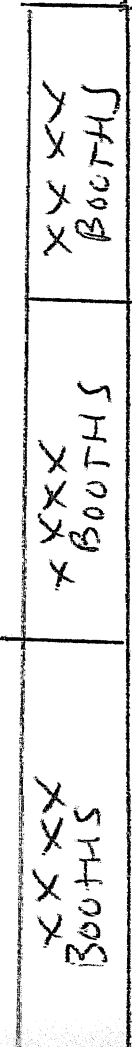
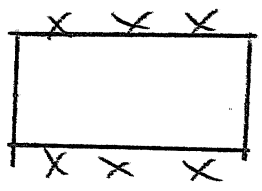
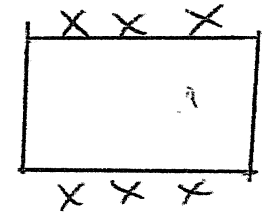
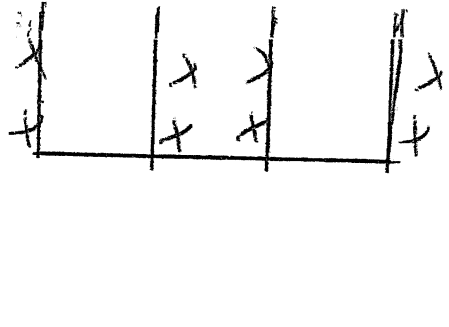
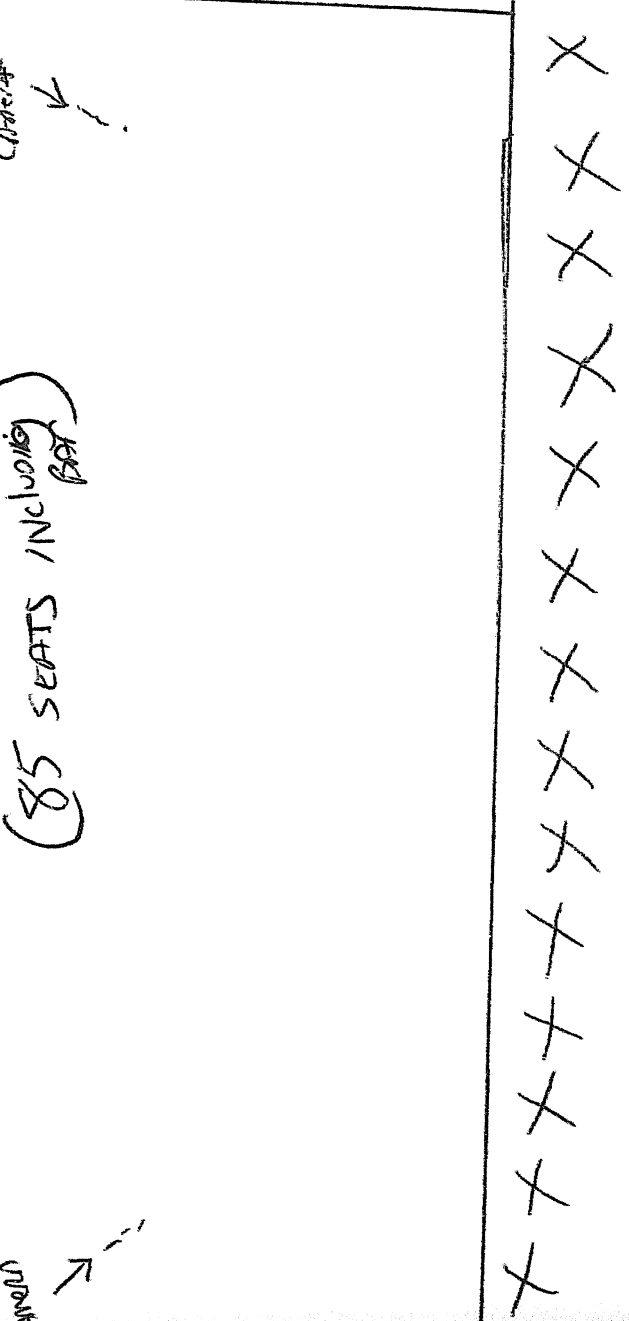
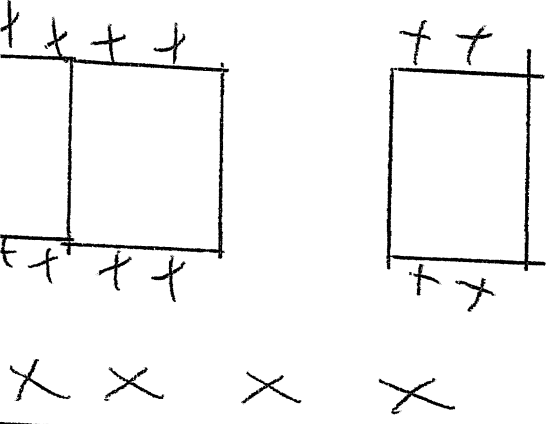
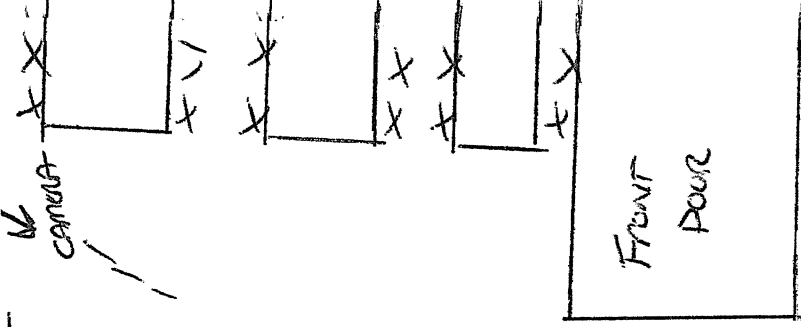


- ALL WINDOWS ARE BLACKED OUT WITH NO VISIBILITY INTO THE GAME ROOM FROM OUTSIDE

(85 SEATS INCLUDING BAR)

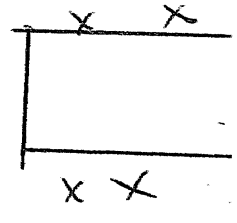
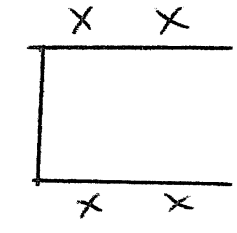
Entrance

camera



KITCHEN

DOOR TO GAMING



camera

**Consider an Application for a Class E (Temporary) Liquor License for
the Palatine Township Senior Center's Bunco Bash Event at 505 S.
Quentin Road, Thursday, May 28, 2026**

BACKGROUND:

The Palatine Township Senior Center, at 505 S. Quentin Road, is requesting a one-day liquor license for the sale of wine and seltzers in conjunction with their Bunco Bash event. The event will be held on Thursday, May 28, 2026 from 5:30 PM to 8:00 PM.

KEY ISSUES:

- A diagram of the serving area is attached.
- The petitioners are requesting the service of alcohol be from 5:30 PM to 8:00 PM.
- All servers will be required to comply with the Police Department seminar regarding identifications.
- Once the Liquor Commission has approved the request, Palatine Township Senior Center will obtain the required State of Illinois liquor license.

BUDGET IMPACT:

RECOMMENDATION:

Action is at the discretion of the Commission.

ACTION REQUIRED:

Action is at the discretion of the Commission.

ATTACHMENTS:

1. PTSCC Bunco Bash



VILLAGE MANAGER'S OFFICE
 200 East Wood Street • Palatine, IL 60067-5339
 Telephone (847) 359-9050 • Fax (847) 359-9094
 www.palatine.il.us

**TEMPORARY EVENT
 LIQUOR LICENSE
 APPLICATION**

THIS FORM MUST BE SUBMITTED 20 BUSINESS DAYS PRIOR TO THE EVENT

Event Information

Name of Event: Bunco Bash
 Exact Address of Event: 505 S Quentin Rd. City: Palatine Zip: 60067
 Date(s) of Event: May 28, 2026 Hours of Event: 5:30pm - 8:00pm Est. Attendance: 75

Applicant Information

Applicant's Name (Organization): Palatine Township Senior Center Phone Number: [REDACTED]
 Contact Person: Kate Johnson Email: [REDACTED]
 Sponsoring Organization's Address: _____ City: _____ Zip: _____

Alcohol Service Information

Date(s) of Alcohol Service:	Service Start Time:	Service End Time:
<u>May 28, 2026</u>	<u>5:30pm</u>	<u>8:00pm</u>
_____	_____	_____
_____	_____	_____

Address (location) of Alcohol Service 505 S. Quentin Rd, Palatine

Type of Alcoholic Beverages: (Please Check)
 Beer Wine Mixed Drinks Other (Please Describe): Seltzers

The following Supporting Documents Must be Submitted with the Application:

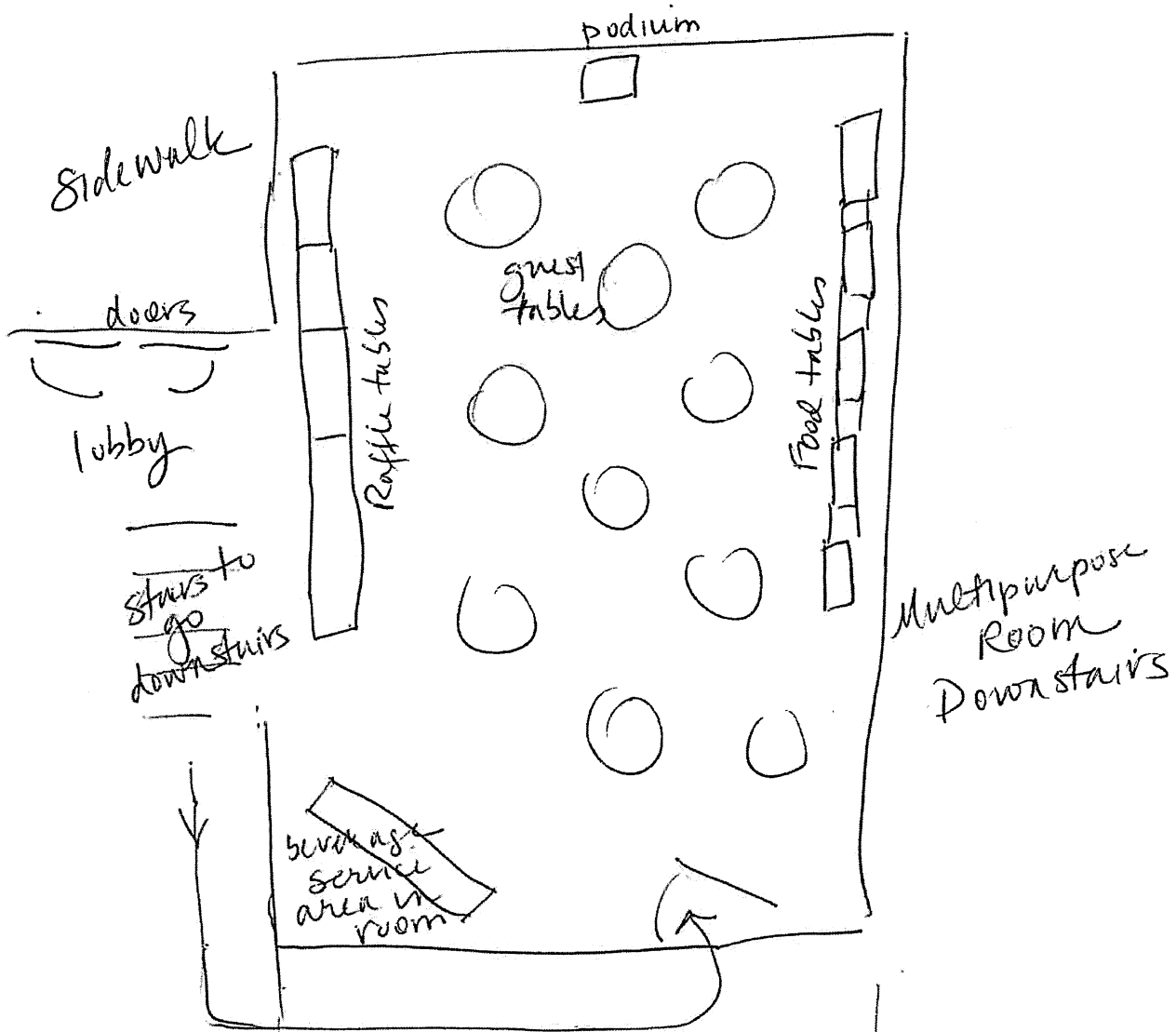
- Site Plan
- A Letter from Organization Authorizing the Temporary Liquor License Application
- Certificate of Dram Shop Insurance

Conditions of Liquor License Approval

- Applicants must provide a copy of their State Liquor License to the Village of Palatine once received.
- All persons who sell or service liquor and/or check ID's must satisfactorily complete the Village of Palatine Liquor Ordinance Compliance Training Course. To schedule a training course, please contact the Crime Prevention Unit at (847) 359-9061.

Signature: [Signature] Date: 4/30/26

Back of Building/ Parking Lot



Rest of the
Building

