



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

MAY 8, 2023

Regular Meeting

7:05 PM

I. ROLL CALL

II. MINUTES APPROVAL

1. Palatine Liquor Commission - Regular Meeting - April 17, 2023

III. AGENDA ITEMS

1. Consider an Application for a Class D (Restaurant) Liquor License for Restaurante El Tio Ramos Located at 1160 E. Dundee Road
2. Consider an Application for a Class D (Restaurant) Liquor License for India Foodie Lounge at 383 W. Northwest Highway
3. Consider an Application for a Class G (Beer & Wine) Liquor License for Tievoli Pizza Bar Located at 44 W. Palatine Road
4. Consider an Application for a Class E (Temporary) Liquor License for the 50th Anniversary Summer Bash Event at Palatine Township Senior Center, 505 S. Quentin Road, Thursday, July 13, 2023

IV. ADJOURNMENT

Motion to Adjourn



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PALATINE LIQUOR COMMISSION

MINUTES

APRIL 17, 2023

Regular Meeting

7:05 PM

I. ROLL CALL – Time: 8:21 PM

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

Also Present:

Village Clerk Marg Duer, Village Manager Reid Ottesen, Village Attorney Richard Veenstra, Director of Community Development Mike Jacobs, Director of Planning & Zoning Ben Vyverberg, Director of Public Works Matt Barry, Police Chief Dave Daigle, Deputy Fire Chief Scott Mackeben, IT Director Larry Schroth, and Director of Finance Paul Mehring

II. MINUTES APPROVAL

1. Palatine Liquor Commission - Regular Meeting - April 10, 2023 - **Accepted**

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

III. AGENDA ITEMS

1. Consider an Application for a Class PS (Product Sampling) Liquor License for Cook, Cork & Fork at 34 W. Palatine Road - **Approved by Voice Vote**

Minutes Acceptance: Minutes of Apr 17, 2023 7:05 PM (Minutes Approval)

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

IV. ADJOURNMENT – Time: 8:22 PM

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

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

Submitted by:

Margaret R. Duer
Village Clerk

Consider an Application for a Class D (Restaurant) Liquor License for Restaurante El Tio Ramos Located at 1160 E. Dundee Road

BACKGROUND:

On this evening's agenda is a request for an increase in the number of Class D (Restaurant) liquor licenses for Restaurante El Tio Ramos, a Mexican restaurant located at 1160 E. Dundee Rd. 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 and business plan is on file in the Village Manager's Office. The Petitioner will be present Monday evening to answer any questions of the Commission.

ALTERNATIVES:

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

RECOMMENDATION:

Action is at the discretion of the Commission.

BUDGET IMPACT:

\$3,970 Annual Fee for a Class D liquor license.

ACTION REQUIRED:

Action is at the discretion of the Commission.

ATTACHMENTS:

- Restaurnate Business Plan - Menu

Date: March 30, 2023

To: Village of Palatine

From: Restaurant El Tio Ramos

Location: 1160 E Dundee Rd Palatine IL 60074

Type of Restaurant: Casual Dining

Liquor Classification: Consumption on Premises-Incidental Activity License

CLASS - D

The primary focus of our business is to provide a place where people can come and enjoy a nice Mexican cuisine and drink. We will be applying for the Consumption on Premises Incidental Activity License. We will operate breakfast, lunch and dinner. We are a casual environment for people to come and enjoy a meal or have some drinks with friends. Our focus will be on our food, but we will also want to have a selection of alcoholic beverages such as Mexican cocktails and different types of Beer on the menu.

Operating hours will be typically 9 a.m. to 10 p.m. on any given day. We will be applying on the liquor application for hours of operation of 9 a.m. to 10 p.m. every day.

Types of entertainment will be music from the radio and Tv's.

Food service will be always offered while we are open. We provide a full menu of Mexican Dishes, seafood and dessert. We also offer non-alcoholic beverages like pop and juices. We will have a full functioning kitchen that will be in operation for all business hours.

Noise will be limited as we are not a place that plays loud music. We will also remind our guests to be courteous to any of our local businesses and residents so that they keep noise to a minimum as they exit the building.

The measures we will implement to make sure noise is not an issue to anybody is to keep the music to a reasonable volume as the night gets later. We will be respectful to those around us as we hope they will be our customers. We also have many years of experience managing another site with similar conditions without any issues.

Lastly, we love to give back to the community. Throughout the years that we have been running our first establishment we have met a lot of wonderful people. We have met firefighters, policemen, teachers and soccer clubs and have contributed to many of their programs. We are always looking for different ways to make the community we serve stronger.

Business Hours

Monday- 10:00AM - 10:00PM

Tuesday- 10:00AM - 10:00PM

Wednesday- 10:00AM - 10:00PM

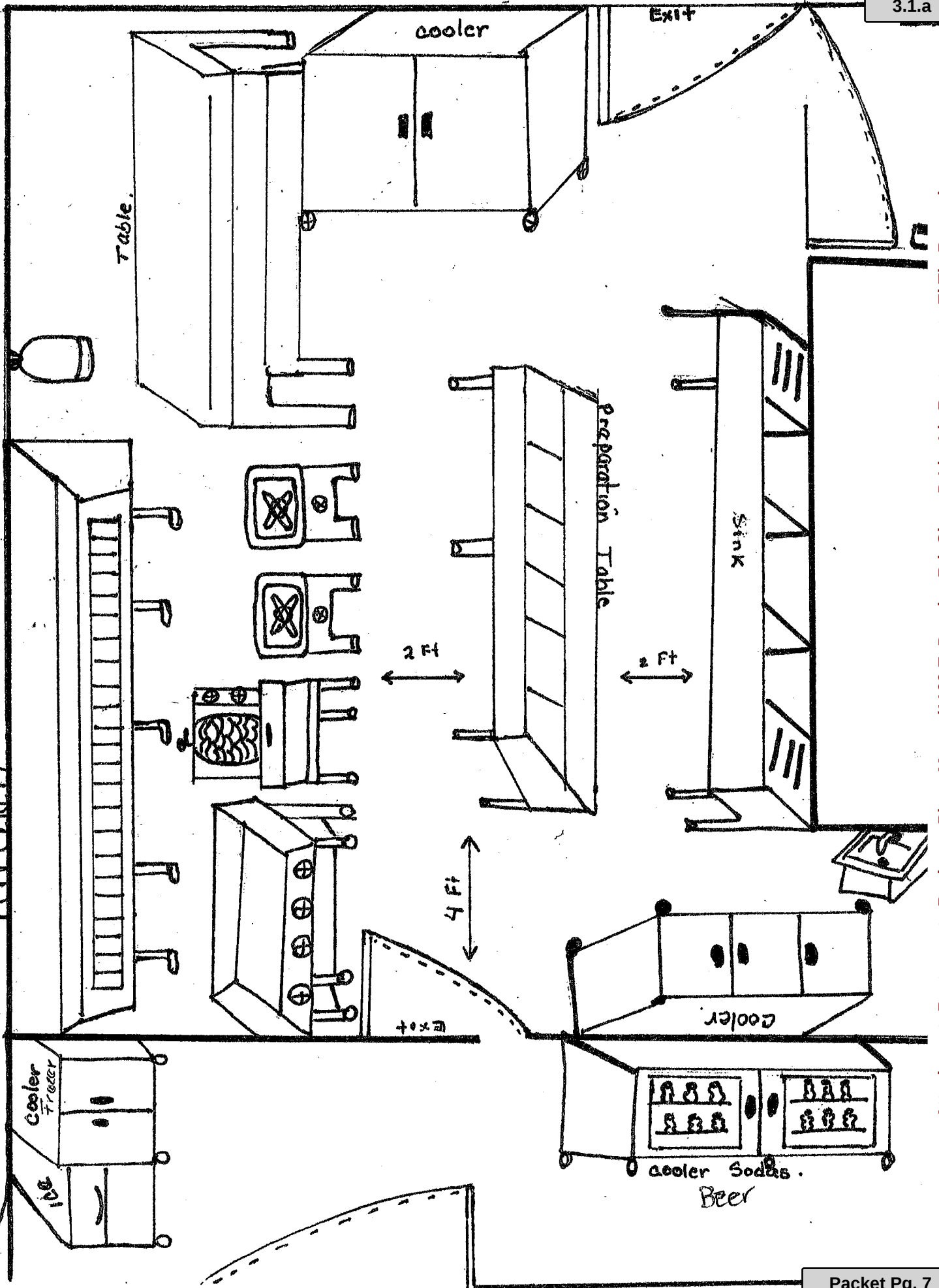
Thursday- 10:00AM - 10:00PM

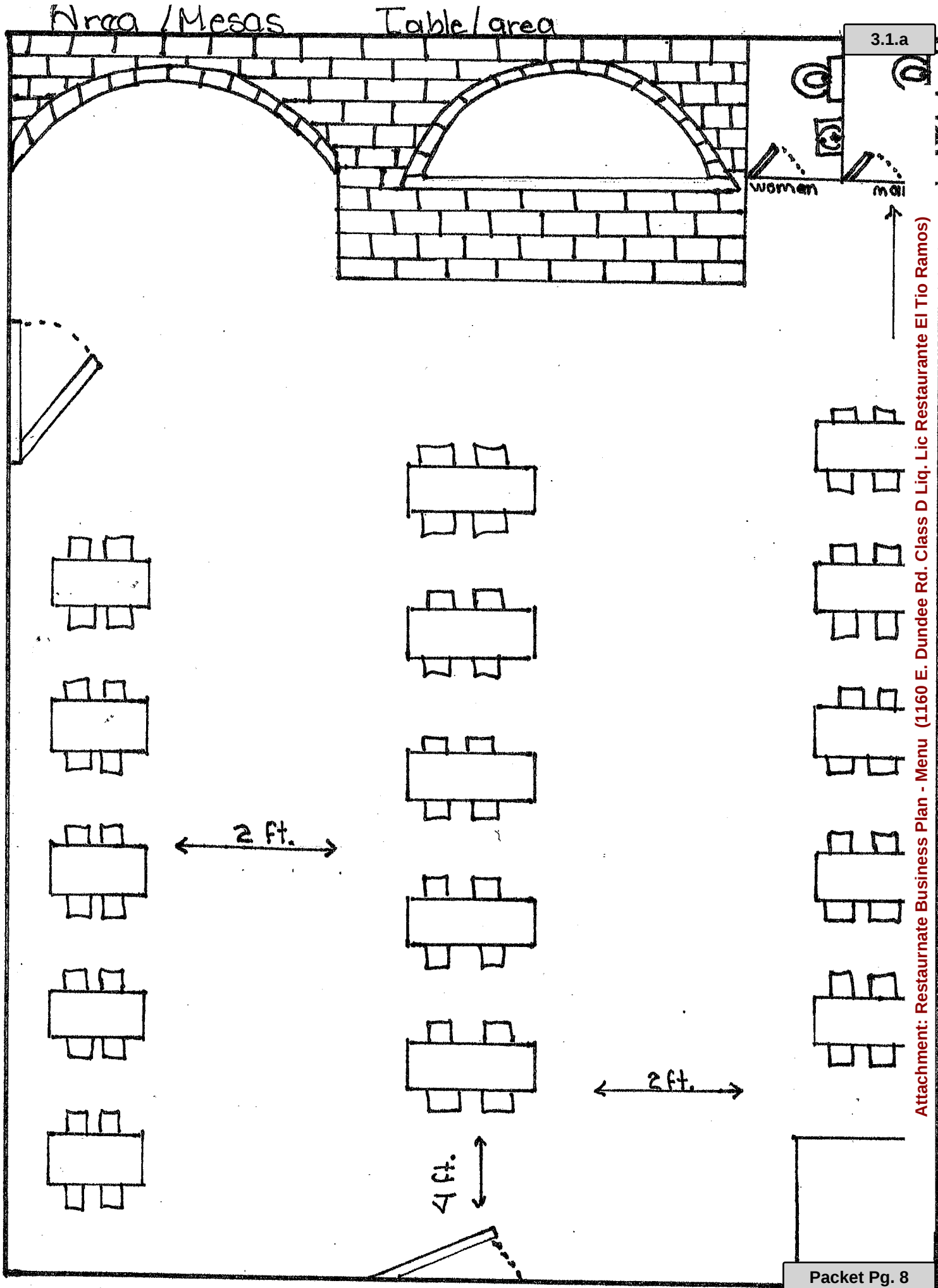
Friday- 9:00AM - 10:00PM

Saturday- 9:00AM - 10:00PM

Sunday- 9:00AM - 10:00PM

Kitchen





MARISCOS SEA FOOD

TODOS LOS PLATILLOS DE CAMARON PARA PELAR
ALL SHRIMPS PLATTERS ARE FOR PEELING



EN TODOS LOS PLATILLOS SE SIRVE UNA LIBRA \$19.99
ALL PLATTERS ARE SERVED WITH 1 POUND \$19.99

EMPANIZADOS BREADED
ALA DIABLA IN HOT SAUCE
AL MOJO DE AJO IN GARLIC SAUCE
ENCHIPOTLADOS IN CHIPOTLE SAUCE
AL AJILLO



MOJARRA FRITA O
FILETE DE PESCADO \$15.99
WHOLE FRIED FISH OR
ONLY FRIED FISH FILLET \$15.99

CEVICHE DE PESCADO CON CHIPS \$15.99
SHRIMP COCKTAIL\$15.99
COCTEL DE CAMARON \$15.99



TOSTADA DE CEVICHE.... \$5.99
TOSTADA DE CAMARON. \$5.99
SHRIMP TOSTADA..... \$5.99

EMPANADAS
ORDEN DE 3 \$12.99
INCLUYE LECHUGA
Y QUESO



CALDOS SEA BROTH



CALDO DE CAMARON. \$15.99
CALDO DE PESCADO .. \$15.99
SHRIMP BROTH \$15.99
FISH BROTH \$15.99

CERVEZA Y BEBIDAS PREPARADAS BEER AND DRINKS



Pina Colada \$8.00
Margarita \$6.00
Michelada \$6.00
Cantaritos \$8.00

SABADO Y DOMINGO / WEEKEND MENUDO

CATERING FOR ALL OCCASIONS
REASONABLE PRICES

COMIDA Y TAQUIZAS PARA

SUS FIESTAS
PRECIOS RAZONABLES

TEL : 224 - 400 - 7314

RESTAURANT



EL TIO RAMON

CON EL SABOR 100% MEXICANO

Mon - Sun 9 am - 10 pm

VISA

Credit
Card
Accepted



TEL : 224 - 400 - 73

WEST DUNDEE

TEL : 224 - 245 - 65

PALATINE

535 S. 8th Street
West Dundee, IL. 60118

1160 E. Dundee Rd
Palatine, IL. 60074

BREAKFAST DESAYUNO

HUEVOS REVUELTOS / SCRAMBLE EGGS.....\$12.99
HUEVOS A LA MEXICANA/MEXICAN STYLE.\$12.99
HUEVOS RANCHEROS / COUNTRY STYLE.....\$12.99
CHILAQUILES.....\$12.99
CHILAQUILES con Carne y Huevo.....\$14.99

TACOS

TACO REGULAR \$2.99 Cada Uno
Cebolla y Cilantro
TACO ESPECIAL \$3.49 EACH
INCLUDE: Lettuce, Tomato, Cheese
Sour Cream, Cebolla and Cilantro

TACO CAMPECHANO \$3.50
Cada Uno
WITH YOUR CHOICE OF MEAT
HECHOS CON LA
CARNE DE SU GUSTO

ASADA / STEAK
ALPASTOR / SEASONED PORK
POLLO / CHICKEN
TRIPA / COW TRIPE
CHICHARRON / FRIED PORK SKIN
CHORIZO / MEXICAN SAUSAGE
LOMO / BEEF TENDERLOIN

LENGUA / COW TONGUE
BARBACOA / STEAMED BEEF
CECINA / DRIED COW MEAT
PICADILLO / GROUND BEEF
CARNITAS / FRIED PORK MEAT
CABEZA / COW HEAD
CHILE RELLENO \$4.29

BURRITOS

1 Carne \$8.50
2 Carnes \$8.50

WITH YOUR CHOICE OF MEAT
HECHOS CON LA CARNE DE SU GUSTO

ASADA / STEAK
ALPASTOR / SEASONED PORK
POLLO / CHICKEN
TRIPA / COW TRIPE
CHICHARRON / FRIED PORK SKIN
CHORIZO / MEXICAN SAUSAGE
LOMO / BEEF TENDERLOIN

LENGUA / COW TONGUE
BARBACOA / STEAMED BEEF
CECINA / DRIED COW MEAT
PICADILLO / GROUND BEEF
CARNITAS / FRIED PORK MEAT
CABEZA / COW HEAD

SOPES / GORDITAS REGULARES \$4.99
BIG SOPES / GORDITAS \$7.99

HUARACHES.....\$7.99
BIG QUESADILLA DE MAIZ O ARINA.....\$7.99
BIG QUESADILLA (CORN OR FLOUR.....\$7.99

ASADA / STEAK
ALPASTOR / SEASONED PORK
POLLO / CHICKEN
TRIPA / COW TRIPE
CHICHARRON / FRIED PORK SKIN
CHORIZO / MEXICAN SAUSAGE
LOMO / BEEF TENDERLOIN

LENGUA / COW TONGUE
BARBACOA / STEAMED BEEF
CECINA / DRIED COW MEAT
PICADILLO / GROUND BEEF
CARNITAS / FRIED PORK MEAT
CABEZA / COW HEAD

TOSTADAS \$4.99

WITH YOUR CHOICE OF MEAT
HECHOS CON LA
CARNE DE SU GUSTO

ASADA / STEAK
ALPASTOR / SEASONED PORK
POLLO / CHICKEN
TRIPA / COW TRIPE
CHICHARRON / FRIED PORK SKIN
CHORIZO / MEXICAN SAUSAGE
LOMO / BEEF TENDERLOIN

LENGUA / COW TONGUE
BARBACOA / STEAMED BEEF
CECINA / DRIED COW MEAT
PICADILLO / GROUND BEEF
CARNITAS / FRIED PORK MEAT
CABEZA / COW HEAD

TORTAS

1 Carne \$8.50
2 Carnes \$8.50

WITH YOUR CHOICE OF MEAT
HECHOS CON LA CARNE DE SU GUSTO

ASADA / STEAK
ALPASTOR / SEASONED PORK
POLLO / CHICKEN
TRIPA / COW TRIPE
CHICHARRON / FRIED PORK SKIN
CHORIZO / MEXICAN SAUSAGE
LOMO / BEEF TENDERLOIN

LENGUA / COW TONGUE
BARBACOA / STEAMED BEEF
CECINA / DRIED COW MEAT
PICADILLO / GROUND BEEF
CARNITAS / FRIED PORK MEAT
CABEZA / COW HEAD

HAWAIANA \$9.99 CUBANA \$9.99

ASADA / STEAK.....

ALPASTOR / SEASONED PORK.....

LENGUA / COW TONGUE.....

FAJITAS DE BISTEC.....

FAJITAS DE POLLO.....

FAJITAS DE CAMARON.....

FAJITAS DE CAMARON.. MAS 1 CARNE.....

FAJITAS DE CAMARON.. MAS 2 CARNES.....

CHILES RELLENOS..... 3 Orden.....

ENCHILADAS.....1 SOLA CARNE.....

FLAUTAS..... Orden.....1 SOLA CARNE.....

ARRACHERA / SKIRT STEAK.....

LOMO / BEEF TENDERLOIN.....

CECINA.....

TACO DINNER... 3 TACOS ORDER.....

EXTRAS SIDE ORDER

CHIPS CON SALSA.....
ARROZ O FRIJOLES..... ORDEN.....
QUESO EXTRA.....
CREMA EXTRA.....
AGUACATE EXTRA.....
CHIPS EXTRA.....
GUACAMOLE.....

BEBIDAS DRINKS

LICUADOS.....
JUGO DE NARANJA.....
SODAS..... CAN..... DE LATA.....
REFRESCO REGULAR.....
REFRESCO DE 1/2 LITRO.....
AGUAS FRESCAS.....M \$3.29.....

Consider an Application for a Class D (Restaurant) Liquor License for India Foodie Lounge at 383 W. Northwest Highway

BACKGROUND:

On this evening's agenda is a request for a Special Use Transfer Ordinance for India Foodie Lounge at 383 W. Northwest Highway. Garsillo's Italian Bar & Grill surrendered their Class D (Restaurant) liquor license on April 30, 2023, making a Class D license available for India Foodie Lounge. The 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 and business plan is on file in the Village Manager's Office. The Petitioner will be present Monday evening to answer any questions of the Commission.

ALTERNATIVES:

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

RECOMMENDATION:

Action is at the discretion of the Commission.

BUDGET IMPACT:

\$3,970 Annual Fee for a Class D liquor license.

ACTION REQUIRED:

Action is at the discretion of the Commission.

ATTACHMENTS:

- India Foodie - Menu- Floor Plan

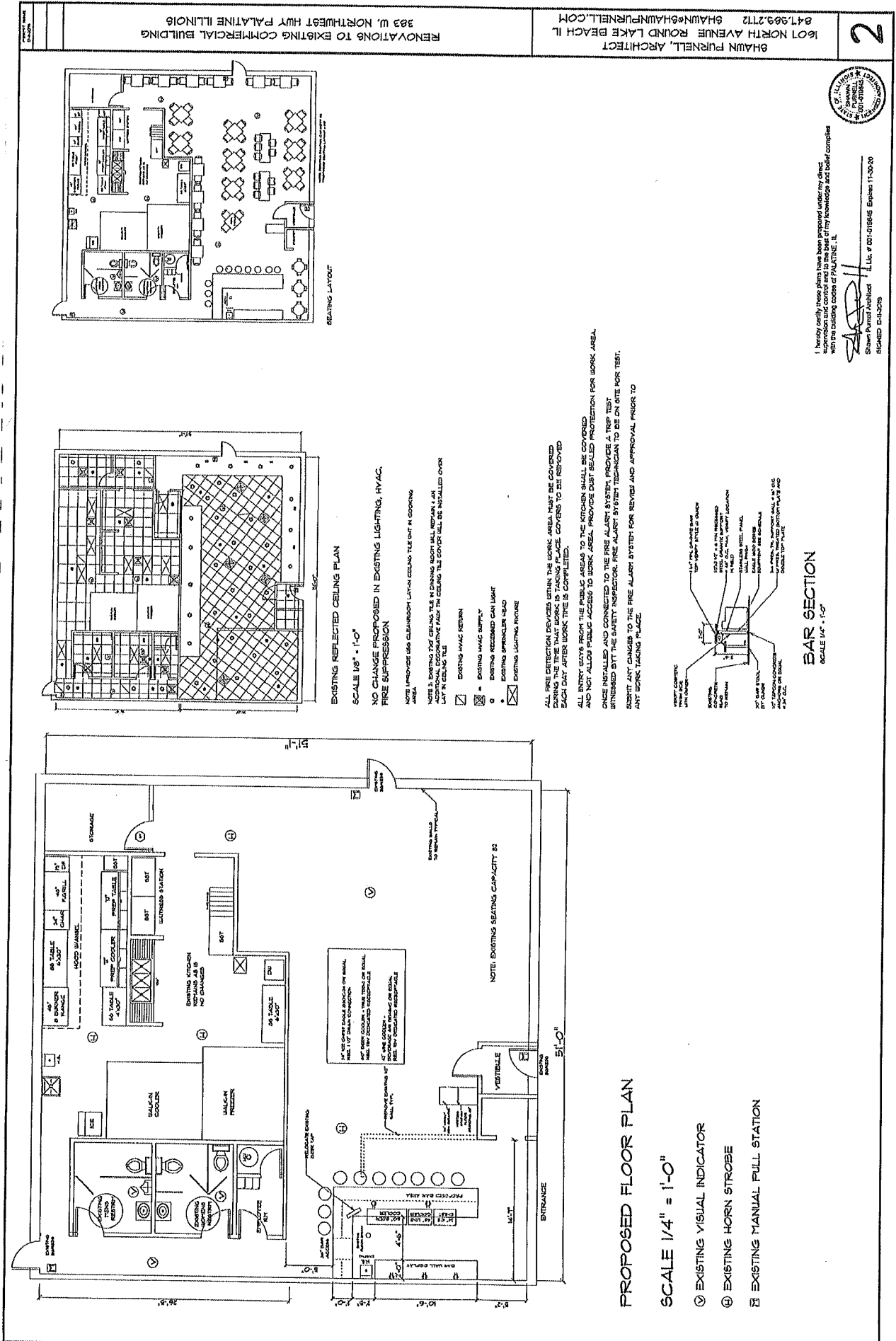
Kristin La Russo

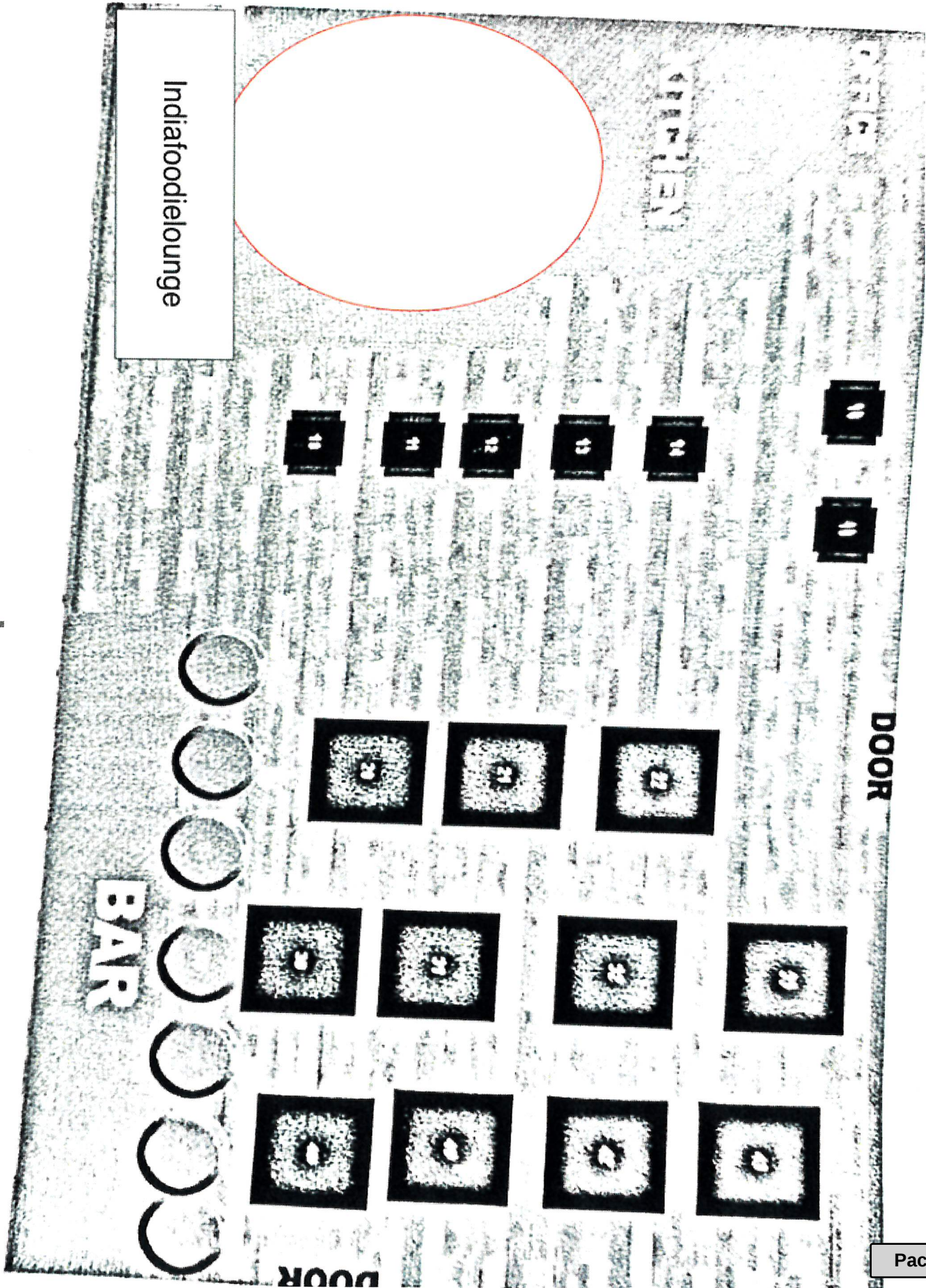
From: Yagnesh Patel <indiafoodielounge@gmail.com>
Sent: Tuesday, April 11, 2023 3:46 PM
To: Kristin La Russo
Subject: Request for class d liquor license

Caution: This is an external email, Please take care when clicking links or opening attachments. When in doubt, please talk with the sender or check with VOP IT

Hi I am yagnesh patel from india foodie lounge I request to apply class d liquor license for address- 383 w northwest hwy
. Thank you so much.

Attachment: India Foodie - Menu- Floor Plan (383 W.Northwest Hwy. Class D Liquor)







SPECIAL USE TRANSFER

Department of Planning & Zoning
 200 E. Wood Street • Palatine, IL • 60067-5339
 Telephone: (847) 359-9047 • Fax (847) 963-6247

Required Materials

- ☒ Application Form
- ☒ Business Plan (including but not limited to nature of business, hours of operation, number of employees, floor plan, menu, and any proposed changes to the business)
- ☒ Proof of Ownership

Business Owner(s):

Yagneshkumar patel

Subject Property Address:

383 W. Northwest Hwy Palatine Illinois 60067

The owner(s) listed above are requesting that Special Use Ordinance # Indiafoodie Lounge be transferred from Garsillo's Italian Bar & Grill to individuals(s) and/or company listed above. I have read the ordinance(s) and agree to comply with all applicable ordinance(s) and any conditions contained therein. As the new business owner(s), the following changes (if any) are proposed to the business operation and/or floor plan:

No change everything same as previous

Same seating hours is 11:30am to 2:30pm and 4:30pm to 9:30pm

Employees is 3 full time and 3 part time

I understand that if the Village determines the nature or characteristics of the business will substantially change, a new Special Use may be required.

Attachment: India Foodie - Menu- Floor Plan (383 W.Northwest Hwy. Class D Liquor)



India Foodie Lounge

King Of Flavors

LUNCH & DINNER

VEG. APPETIZERS

1. VEG. SAMOSA (2PCS) 6.00
Vegetable Patties turnover stuffed with potatoes, peas and spices.
2. PANEER PAKORA 10.00
Cottage cheese fried with flour and traditional spices.
3. VEG. PLATTER 10.00
Platter of mixed paneer & vegetable pakora.
4. TANDOORI PANEER TIKKA 15.00
Home made cheese marinated in yogurt with ginger, garlic, turmeric powder and roasted in a clay oven.
5. PANIPURI 8.00
Crispy stuffing balls with flavor water.
6. MASALA PAPAD 5.00
Roasted papad topped with tomato, onion & cilantro.

NON-VEG APPETIZERS

7. FISH PAKORA 12.00
Fish fried with flour and traditional spices.
8. CHICKEN PAKORA 12.00
Marinated boneless chicken breast fritters deep fried.
9. HARA SPICY EGG 6.00
Two boiled eggs made in Indian spices & herbs.
10. EGG BASKET 9.00
Two boiled eggs filled with spices tomato onion & garnished with cheese.

NON-VEGETARIAN SIZZLERS

11. TANDOORI CHICKEN 18.00
Chicken marinated in yogurt with ginger, garlic, indian spices & roasted in clay oven.
12. CHICKEN TIKKA 18.00
Boneless pieces of chicken marinated in yogurt with ginger, garlic turmeric powder & roasted in a clay oven.
13. CILANTRO CHICKEN TIKKA 18.00
Chicken marinated in cilantro, mint, ginger, garlic chilli pepper & oasted in clay oven.
14. SEEKH KABAB 18.00
Round chicken mixed with ginger, garlic, spices and roasted in clay oven.
15. TANDOORI FISH (POMFRET) 22.00
Pomfret Marinated in Ginger, Garlic, Turmeric Herb, baked in clay Oven.
16. LAMB CHOPS 24.00
Lamb Chops marinated ginger, garlic chilli pepper & roasted in clay oven.

INDO-CHINESE APPETIZERS

17. MANCHURIAN 12.00
(Dry or gravy. Crispy vegetable cooked in hot, sweet, sour, and salty flavor sauce.)
18. CHILLY 13.00
(cooked in a fiery chili sauce, onion, bell pepper, and soy sauce.)
19. SCHEZWAN 13.00
(vegetables seasoned with hot and spicy sauce bursting with ginger garlic, and chili.)
20. INDIA FOODIE SPECIAL 14.00
(cooked in chili sauce, onion, bell pepper, noodles, curry leaves and sauce.)

VEG. 1.00 / PANEER 1.00 / EGG 1.00 / CHICKEN 2.00 / SHRIMP 4.00 / MIX 5.00

SOUP

21. MANCHOW 6.00
22. HOT AND SOUR 6.00
23. SWEET CORN 6.00
24. TOMATO 6.00

EGG 1.00 CHICKEN 2.00

MAIN COURSE

- PANEER TIKKA MASALA 16.00
Home made cheese cooked in a creamy sauce.
- PANEER MAKHANI 16.00
Homemade cottage cheese cooked in a heavenly tomato & cream.
- MALAI KOFTA 16.00
Melt-in-the mouth potatoes & cottage cheese balls in a delectable creamy sauce.
- KHOYA KAJU 16.00
Fresh cashew cooked in a creamy gravy sauce.
- CHEESE BUTTER MASALA 16.00
Indian cheese cooked in traditional sauces and space.
- PALAK PANEER 16.00
Fresh home made cottage cheese cooked in spinach.
- PANEER BHURJI 16.00
Home made grated cheese cooked with onion gravy.
- VEGETABLE KORMA 16.00
Combination of mixed vegetable cooked in creamy cashew nut gravy.
- CHANA MASALA 16.00
Chick peas cooked in authentic spices in true Punjabi fashion.
- DAL TADKA 13.00
Yellow Lentel.
- DAL MAKHANI 13.00
Black Lentel.

CHICKEN KI BAHAR (CHICKEN DISHES)

- BUTTER CHICKEN 18.00
Chicken Cooked in a heavenly tomato and cream sauce.
- CHICKEN TIKKA MASALA 18.00
Chicken Tikka simmered in a rich tomato gravy with a subtle flavor of coriander.
- CHICKEN CARRY 18.00
Chicken cooked in traditional sauces and spices.
- CHICKEN KORMA 18.00
Chicken cooked in mild creamy cashew curry sauces.
- CHICKEN SAAG 18.00
Chicken with freshly ground spinach.

LAMB/SHRIMP DISHES

- LAMB / SHRIMP TIKKA MASALA 20.00
Lamb / Shrimp cooked with creamy tomato traditional sauce.
- LAMB CURRY / SHRIMP CURRY 20.00
Lamb / Shrimp cooked with traditional sauces and spices.
- LAMB / SHRIMP KORMA 20.00
Lamb / Shrimp cooked in a mild creamy cashew curry sauce.
- LAMB SAAG 20.00
Lamb with freshly ground spinach.

INDIAN BREADS

35. ROTI 2 PCS 3.00

Whole wheat bread.

36. PURI 2 PCS 3.00

Deep-fried whole-wheat bread.

37. BHATURA 3.00

Fluffy deep-fried leavened sourdough bread.

38. BUTTER NAAN 3.00

Traditional indian bread baked in clay oven with butter.

39. GARLIC NAAN 4.00

Traditional indian bread baked in clay oven & garnished with garlic and herbs.

40. CHEESE CHILLI NAAN 5.00

Bread stuffed with cheese, green chilli, cilantro and spice.

41. INDIA FOODIE SP 10.00

Bread stuffed with potato, onion, cheese, garlic, green chilli, cilantro and spice.

RICE SPECIALITIES

42. STEAMED RICE 5.00

Plain basmati rice.

43. PEAS PULAV 7.00

Plain basmati rice with cummin & peas.

44. BIRYANI 13.00

Piece gently fried with tomatoes, rice whole spices and fresh herbs.

VAGITABLE / SPINICH / PANEER 1.00

CHICKEN 2.00 / LAMB 4.00 / SHRIMP 4.00 / MIX 5.00.

INDO-CHINESE

45. HAKKA NOODLES 12.00

Chinese preparation where boiled noodles are stir fried with sauces and vegetables.

46. FRIED RICE 12.00

Cooked rice stir-fried in a wok.

47. SCHEZWAN FRIED RICE 12.00

schezwan sauce with rice.

48. GARLIC BURNT RICE 13.00

garlic burnt cook in wok with olive oil.

Manchurian 1.00 / Paneer 1.00 / Egg 1.00 Chicken 2.00 / Shrimp 4.00 / Mix 5.00

INDIA FOODIE SP SIZZLING PLATTER

49. CHOICE OF INDO-CHINESE APPETIZERS +10.99 FOR PLATTER.

50. CHOICE OF VEG OR NON-VEG SIZZLERS +10.99 FOR PLATTER.

PLATTER COME WITH GRILLED VEGETABLE, FRIES, SAUCES AND (PASTA OR NOODLES OR RICE) SERVE IN HOT SIZZLING PLATE. EXTRA GRILL SAUCE 3.00

JAIN SPECIALITIES

KHOYA KAJU 16.00

PANNER TIKKA MASALA 16.00

PANEER BHURJI 16.00

PANEER MAKHANI 16.00

MUTTER PANEER 16.00

3.2.a

PAVBHAJI

51. Butter Pavbhaji 11.00

52. Cheese Pavbhaji 13.00

53. India Foodie SP Pavbhaji 15.00 Serve in sizzling Plat.

SIDE

ONION -CHILLY -LEMON 2.00

RAITA 2.50

SAMBHAR 3.00

EX PAV 2.00

DOSA

54. Plain Dosa 8.00

Thin breads rice crepe. serve with sambar & co

Potato Masala 2.00 / Pavbhaji 3.00 / Egg 4.00

Chicken 5.00 . Extra Cheese +2.00

DESSERT

55. Gulab Jamun 5.00

56. Ras Malai 6.00

57. Mango Kulfi 6.00

58. Paan Kulfi 7.00

59. Brownie with Icecream 10.00

60. India Foodie SP 15.00

CHOICE OF ICE CREAM VANILLA / CHOCOLATE OR STRAWBERRY .

NON ALCOHOLIC BEVERAGES

1. MANGO LASSI 5.00

2. SWEET LASSI 5.00

3. SALTED LASSI 5.00

4. STRAWBERRY LASSI 5.00

5. CHOCO LASSI 5.00

6. LEMONADE 4.00

7. ICE TEA 4.00

8. COKE 4.00

9. PEPSI 4.00

10. WATER 2.00

11. THUMSUP 4.00

12. CLUB SODA 4.00

13. PERRIER 4.00

BEER ON TAP // 7 pints

www.indiafoodielounge.com

(630)-855-5531 / (630) 855-5531

124 Bartlett Plaza, **Packet Pg. 18**

Attachment: India Foodie - Menu- Floor Plan (383 W. Northwest Hwy. Class D Liquor)



Consider an Application for a Class G (Beer & Wine) Liquor License for Tievoli Pizza Bar Located at 44 W. Palatine Road

BACKGROUND:

On tonight's agenda is an Ordinance increasing the number of Class G (Beer & Wine) Liquor Licenses by one for Tievoli Pizza Bar located at 44 W. Palatine Road. Permitted hours of operation for a Class G liquor license are Sunday - Thursday 6 AM to Midnight and Friday & Saturday 6 AM to 1 AM.

KEY ISSUES:

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

ALTERNATIVES:

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

RECOMMENDATION:

Action is at the discretion of the Commission.

ACTION REQUIRED:

Action is at the discretion of the Commission.

ATTACHMENTS:

- Business & Floor Plans, Menu

To the Village of Palatine,

Hello my name is Adrianna Labbate sole owner of TPB Palatine LLC. Doing business as Tievoli Pizza Bar. I am writing this to request a class G Liquor License to be able to serve my patrons beer and wine to elevate their dine-in experience.

Thank you so much for your time.

Adrianna Labbate

Business Description

Structure

Tievoli Pizza Bar will be owned and managed by Adrianna Labbate.

Concept

Tievoli is a fast casual pizza concept and will operate with one goal in mind making the best pizza with the best ingredients at an affordable price.

Mission Statement

I Love It!

Short & Long-Term Goals

Tievoli committed to running a profitable restaurant while providing high quality products.

In our first year of business our goal is to build a loyal customer base through local marketing, local schools & third party applications such as Ubereats, Grubhub, Foodsby & Ezcater. Our first year projection for Tievoli Pizza Bar location is gross sales \$700,000 with a 10-20% increase year to year.

Long term, we see our successful business expanding into 3 locations around Chicagoland suburbs.

Location

Downtown Palatine. Tievoli Pizza Bar 44 W Palatine Rd, Palatine IL.

I have secured our location 44 W Palatine Rd, Palatine, IL 60067. This is a vanilla box that we will transform into our new concept.

Based on the demographics of Palatine area this is the kind of niche area Tievoli Pizza Bar will do well in.

Visuals

Our Palatine location will be fully remodeled to represent the Tievoli Pizza Bar concept and outfitted with the top of the line pizza equipment "Pizza Master Pizza Oven"

For our shop interior, we have an in house architect to help us relayout this new project.

For packaging and takeout containers we will be using the branded bags and boxes from our local distributor Greco & Sons.

Summary

Our mission is to create a family friendly atmosphere and to be a staple restaurant in the Palatine area for years to come.

Our warm atmosphere, delicious food, and fast service will make Tievoli a go-to choice for pizza lovers in our area.

Business Operations

The Team

Adrianna Labbate– Owner/Restaurant Manager

Adrianna Labbate will manage the day to day operations of Tievoli until she will train and appoint a manger to do so.

Currently our team consists only of the two of us, but we will hire five-ten staff members: 3-5 front of house to take orders and payment, and 3-5 back of house to work in the kitchen.

Supplier Relationships

- **Produce/Food:** Greco & Son
- **Meats:** Boars Head
- **Beverages:** Pepsi
- **Paper Products:** Shultz
- **Beer:** Windy City & Euclid
- **Wine:** Southern Wine & Glazers

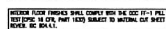
Technology

Tievoli Pizza Bar will use Revention point of sale to take orders and payments, and run daily reports.

Tievoli will also be registered with GrubHub, DoorDash and UberEats, both food delivery apps that are popular in our area.

Insurance

To be confident that we are fully insured for liability, business, and property.



BASE TEN
ARCHITECTS, INC.

1000 Century Club Dr.
La Brea, N. 08125

T 762.371.0000
info@base-ten.com

STARTERS

GARLIC KNOTS (4) \$7

Our Homemade Dough Covered in Garlic Butter and Topped with Parmesan & Parsley Served with a side Marinara

MOZZARELLA BITES (6) \$10

Homemade Breaded Mozzarella Served with Marinara

B & B \$15

Oven Roasted Cherry Tomatoes, with Burrata Topped with Olive Oil, Balsamic Glaze and Basil Served with Toasted Bread

WINGS (6) \$12

Served with Ranch. Traditional Style Covered in Your Choice of Sauce, Buffalo - BBQ - Honey BBQ - Lemon Pepper
12 piece \$18 • 24 piece \$34

BUFFALO CHICKEN DIP \$10

Shredded Chicken Mixed with Cream Cheese, Cheddar Cheese and Buffalo Sauce served with Pita Wedges

TRUFFLE FIRES \$10

Fries Tossed with Truffle Oil, Parmesan Cheese, Herbs and Sea Salt

SALADS

ALL SERVED WITH FRESH BREAD | ADD CHICKEN \$2

CAESAR \$9

Chopped Romaine, Parmesan Cheese, Homemade Croutons and Caesar Dressing

CHOP CHICKEN \$12

Chopped Romaine, Chic Peas, Pasta, Red Onions, Applewood Bacon, Tomatoes and Honey Mustard Dressing

PECAN PEAR \$12

Spring Mix, Walnuts, Dried Cherries, Red Onions, Sliced Pears, Gorgonzola Cheese, Applewood Bacon and Balsamic Vinaigrette

SPINACH \$10

Spinach, Red Onions, Candied Pecans, Dried Cranberries, Goat Cheese and Raspberry Vinaigrette

BEET IT \$10

Fresh Arugula, Beets, Red Onions, Toasted Walnuts, Goat Cheese and Citrus Vinaigrette

HANDHELDS

ADD FRIES \$2 | TRUFFLE FRIES \$4

ITALIAN HERO \$10

Hot Soppressata, Mortadella, Salami, Provolone Cheese, Cherry Pepper Spread, Lettuce, Red Onions, Roma Tomatoes and Balsamic Dressing Served on Rustic Sourdough Bread

SPICY MEATBALL \$9

Homemade Meatballs Covered in Marinara, Fresh Mozzarella, Fresh Basil and Gardiniera Served on Rustic Sourdough Bread

PARM PARTY \$12

Breaded Chicken Breast Covered in Vodka Sauce, Basil, Mozzarella and Parmesan Cheese Served on Rustic Sourdough Bread

CHICKEN PESTO \$9

Chicken Breast, Sun-Dried Tomatoes, Red Onions, Mozzarella Cheese and Pesto Mayo on Italian Flat Bread

CHICKEN CAPRESE \$9

Chicken Breast, Roma Tomatoes, Fresh Mozzarella, Fresh Basil and Balsamic Vinaigrette Served on Italian Flat Bread

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

PIZZA

MAKE IT A SICILIAN +10 (16" ONLY)

THE CLASSIC CHEESE

Tomato Sauce and Mozzarella Cheese
Small \$12.00 • Large \$22.00
Additional Topping
Small \$1.25 • Large \$1.75

GENOVESE

Pesto Sauce, Roasted Chicken, Sun-dried Tomatoes, Artichoke Hearts and Goat Cheese Crumble
Small \$15.00 • Large \$25.00

SAUSAGE & PEPPERS

Tomato Sauce, Italian Sausage, Red Onions, Tri-colored Peppers and Mozzarella Cheese
Small \$15.00 • Large \$25.00

ORO BIANCO

Roasted Garlic and Oil Sauce, Whipped Ricotta, Parmigiano Reggiano and Mozzarella Cheese
Small \$15.00 • Large \$25.00

TIEVOLI

Garlic and Evo-o Sauce, Crema Di Pecorino, Bacon Jam, Peppadew Peppers, Pepperoni, Red Onions, Oregano, Fresh Basil, Mozzarella and Truffle Honey
Small \$18.00 • Large \$30.00

HELL RAISER

San Marzano Sauce, Mozzarella, Hot Soppressata, Burrata Cheese, Basil and Mike's Hot Honey
Small \$18.00 • Large \$30.00

PICKLE RANCH

Garlic and Oil Sauce, Mozzarella Cheese, Dill Pickles, Applewood Bacon, Fresh Dill and Ranch Drizzle
Small \$15.00 • Large \$25.00

FIGEDDABOUDIT

Garlic and Oil Sauce, Fresh Mozzarella, Fig Preserve, Arugula, Prosciutto, Balsamic Glaze and Parmigiano Reggiano
Small \$18.00 • Large \$30.00

BBQ

BBQ Sauce, Roasted Chicken Breast, Red Onions, Smoked Gouda Cheese, Mozzarella, Cilantro and Topped with a Pineapple and Jalapeño Relish
Small \$15.00 • Large \$25.00

TORTUFO

Truffle Cream Sauce, Mushrooms, Mozzarella, Parmigiano Reggiano and Truffle Oil
Small \$20.00 • Large \$30.00

HONEY SRIRACHA

Honey Sriracha, Roasted Chicken, Gouda and Mozzarella Cheese, Applewood Bacon and Scallions
Small \$15.00 • Large \$25.00

UPSIDE DOWN SICILIAN

Mozzarella Topped with Tomato Sauce, Parmigiano Reggiano, Oregano and EVOO
(16" Sicilian Only) 16" \$35.00

TRIO

Mozzarella Cheese Topped with Pesto, Vodka and Marinara Sauce Finished with Parmigiano Reggiano
(16" Sicilian Only) 16" \$40.00

MAKE IT GLUTEN FREE +\$4 (12" Only)

PANZEROTTI

FRIED OR BAKED (LARGE BAKED ONLY)

3.3.a

CHEESE

Tomato Sauce and Mozzarella Cheese
Regular \$8 • Large \$16 • Additional Topping \$1.25

BARESE

San Marzano Tomato Sauce, Capers and Mozzarella Cheese
Regular \$9 • Large \$17

STROMBOLI

Tomato Sauce, Ham, Pepperoni and Mozzarella Cheese
Regular \$10 • Large \$18

FLORENTINE

San Marzano Tomato Sauce, Fresh Spinach, Roasted Garlic, Ricotta and Mozzarella Cheese
Regular \$9 • Large \$17

SAUSAGE ROLL

Tomato Sauce, Italian Sausage, Red Onions, Grilled Peppers and Mozzarella Cheese
Regular \$10 • Large \$18

TOPPINGS

SAUCE

Tomato Sauce • Garlic & Oil • Pesto • Honey Sriracha • BBQ • V

CHEESE

Mozzarella • Ricotta • Parmesan • Gouda • Vegan Cheese*

MEAT

Pepperoni • Italian Sausage • Soppressata* • Chicken
Bacon • Bacon Jam • Meatball • Ham • Anchovies

VEGETABLE

Spinach • Red Onion • Tri-Colored Peppers • Green Pepper
Black Olive • Garlic • Fresh Basil • Fresh Cilantro • Jalapeño
Pineapple • Mushroom • Artichoke • Sun-dried tomatoes
Pickles • Peppadew peppers

DIPPERS \$2

Ranch • Truffle Ranch • Srirachia Ranch • Mike's Hot Honey

PASTA

ADD CHICKEN OR MEATBALLS \$3

POMODORO \$10

Our Fresh Cherry Tomato Sauce with Bucatini Pasta

BAKED RIGATONI \$13

Homemade Vodka Sauce Topped with Melted Mozzarella Cheese

GORGONZOLA \$12

Our Creamy Gorgonzola Cheese Sauce with Fresh Sage Tossed w Penne Pasta

CREAMY PESTO \$12

Penne Pasta Tossed in our Creamy Pesto Sauce, Sun-dried Tomato and Parmesan Cheese

LASAGNA ROLL UP \$14

Pasta Sheet Rolled with Ricotta Cheese, Bolognese Sauce and Topped with Melted Mozzarella Cheese

SOUP OF THE DAY

CUP \$5 BOWL \$8

DESSERTS

FLOURLESS CHOCOLATE CAKE \$8

This Flourless Cake Featuring Chocolate and Nutella Mousse

TIRAMISU \$10

Ladyfingers Dipped in our Coffee Liquor then Layered with Mascarpone Cheese and Topped with Whipped Cream and Cocoa Powder

LIMONCELLO CAKE \$10

Homemade Limoncello White Cake and Mascarpone Cream Cheese Icing

FRIED DOUGH \$8

Our Homemade Dough Fried then Covered in Cinnamon Sugar Served with Nutella or Cream Cheese

Packet Pg. 25

Consider an Application for a Class E (Temporary) Liquor License for the 50th Anniversary Summer Bash Event at Palatine Township Senior Center, 505 S. Quentin Road, Thursday, July 13, 2023

BACKGROUND:

The Palatine Township Senior Center, at 505 S. Quentin Road, is requesting a one-day liquor license for the sale of beer, wine and seltzer's in conjunction with their 50th Anniversary Summer Bash event. The event will be held on Thursday, July 13, 2023 from 3:30 PM to 6:00 PM.

KEY ISSUES:

A diagram of the serving area is attached. The petitioners are requesting the service of alcohol be from 3:30 PM to 6:00 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.

ALTERNATIVES:

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

RECOMMENDATION:

Action is at the discretion of the Commission.

ACTION REQUIRED:

Action is at the discretion of the Commission.

ATTACHMENTS:

- PTSCC 50th Anniversary
- PTSCC 50th Anniversary Map
- PTSCC 50th Overhead View

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 50th Anniversary Summer Bash		First time event? ☒ Yes ☐ No	
Exact Address of Event 505 S Quentin Rd, Palatine, IL 60067			
Date(s) of Event July 13, 2023		Hours of Event 3:30pm - 6:00pm	
Phone number/website for publication 847-991-1112 www.ptsc.org		Estimated attendance 50-75	Last year's actual attendance n/a
Describe the events community and/or cultural benefit To celebrate our 50th Anniversary, thank the community and raise awareness			

CONTACT INFORMATION

Name of Sponsoring Organization n/a		Contact person from Sponsoring Organization	
Sponsoring Organization Address		City	Zip
Name of Organizer/Coordinator Kate Johnson / Diane Lancour		Email kjohnson@ptsc.org / dlancour@ptsc.org	
Organizer/Coordinator Address 505 S Quentin Rd		City Palatine	Zip 60067
Phone Number 847-991-1112	Cell Phone Number 847-372-2468	Fax Number	

LIQUOR LICENSE INFORMATION

Dates of Alcohol Service			
Date	Time from: (am/pm)	Time to: (am/pm)	Type of Alcoholic Beverages
July 13, 2023	3:30pm	6:00pm	☒ Beer ☒ Wine ☐ Mixed Drinks ☒ Other Seltzer

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

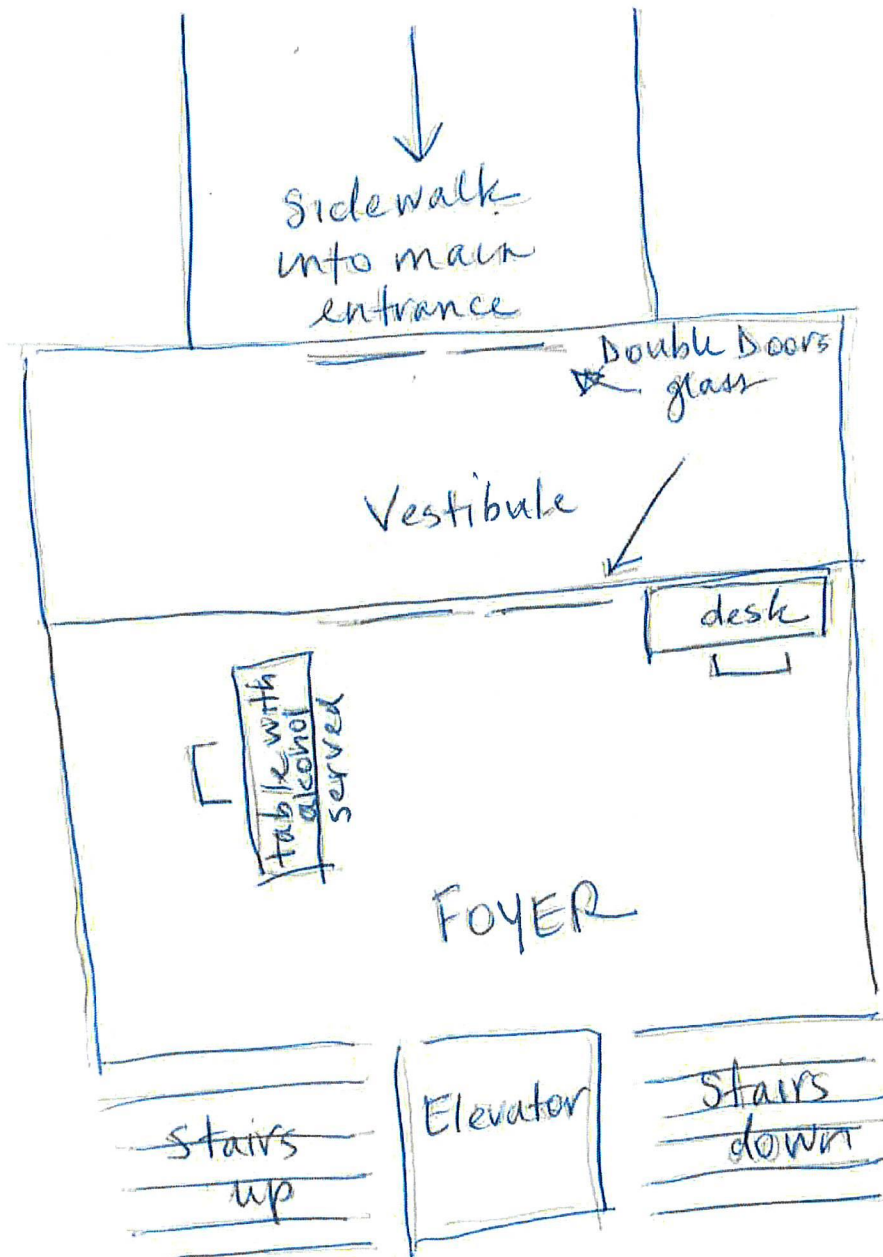
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5/2/23

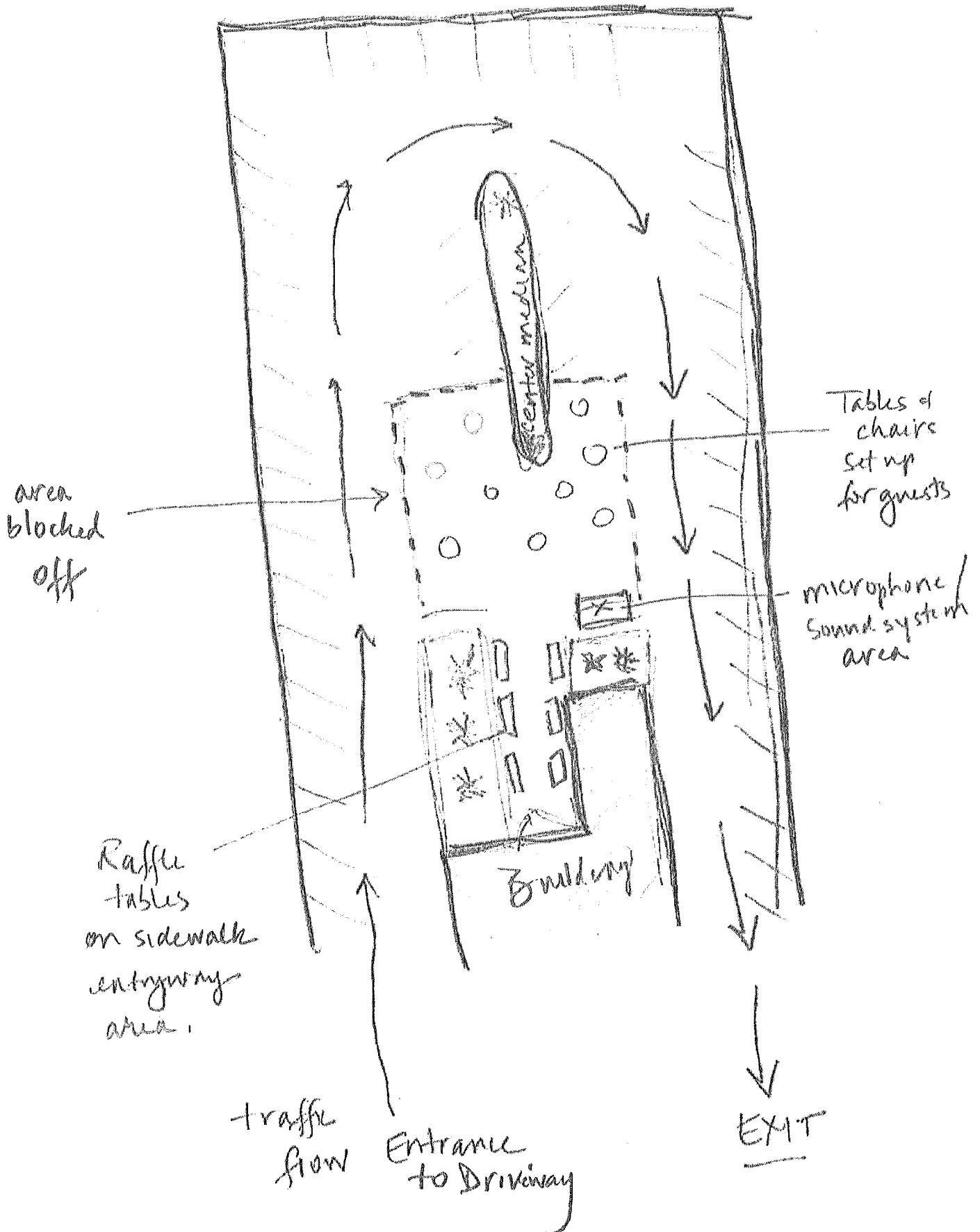
TEMPORARY EVENT LIQUOR LICENSE APPLICATION

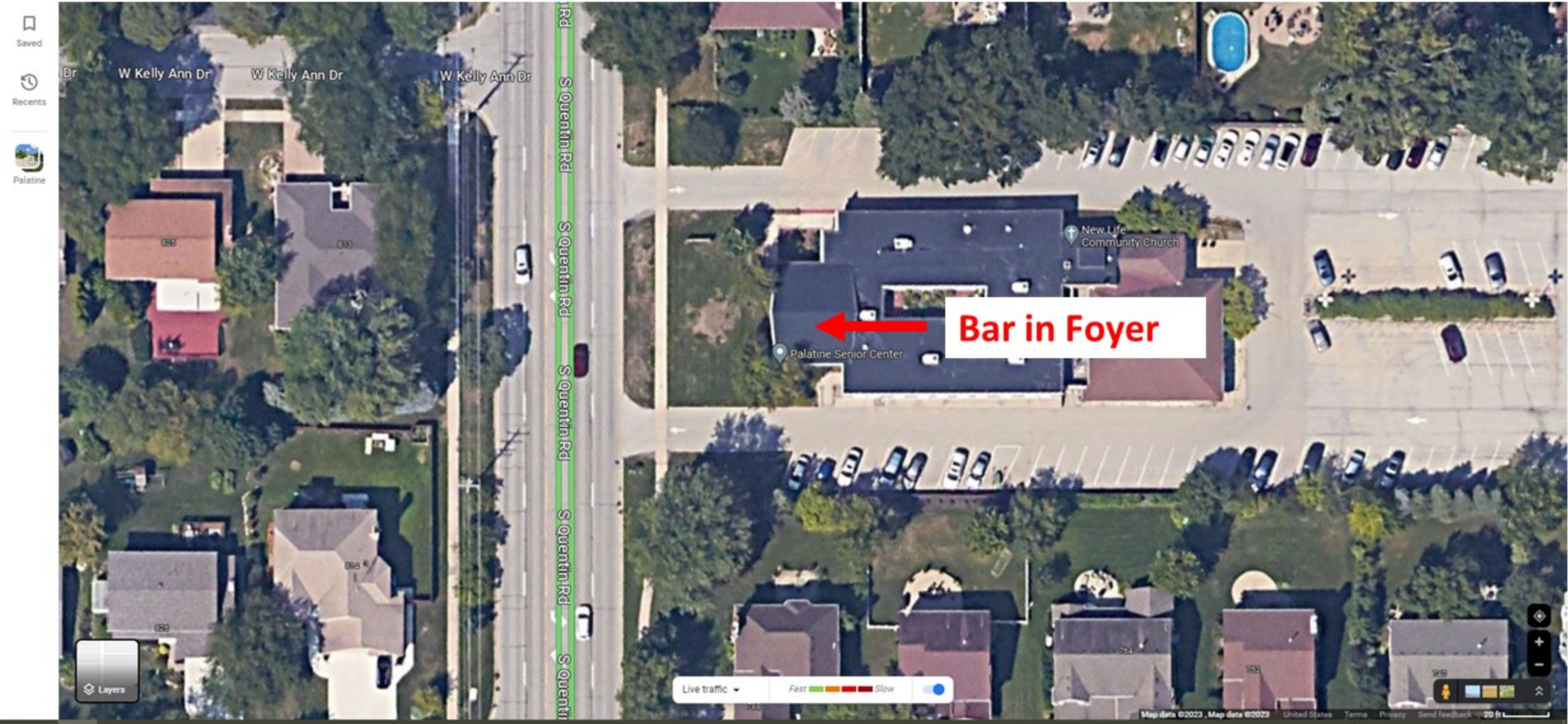
Page 1 of 2

1 floor Plan where
alcohol will be served



BACK OF PARKING LOT





Attachment: PTSCC 50th Overhead View (Palatine Township Senior Center Temporary