



CITY OF MILWAUKEE
OFFICE OF THE CITY CLERK

Friday, September 16, 2022

COMMITTEE MEETING NOTICE

AD 14

MARCUS, David J, Agent
Bridgewater MKE, LLC
301 N BROADWAY #300
Milwaukee, WI 53202

You are requested to attend a virtual hearing to be held on:

Tuesday, September 27, 2022 at 02:55 PM

Regarding: Your Class B Tavern, Food Dealer and Public Entertainment Premises License Applications Requesting Instrumental Musicians as agent for "Bridgewater MKE, LLC" for "Bridgewater Mo Grill" at 2011 S 1st St #Unit 4.

This meeting will be held via GoToMeeting. Please see the enclosed best practices document for further instructions. The access code is <https://meet.goto.com/953593573>. If you wish to call in, please call [+1 \(872\) 240-3412](tel:+18722403412) and use Access Code: 953-593-573.

There is a possibility that your application may be denied for one or more of the following reasons: The recommendation of the committee regarding the application shall be based on evidence presented at the hearing. Per MCO 85-2.7-4, probative evidence concerning whether or not a new license should be granted may be presented on the following subjects: whether or not the applicant meets the municipal requirements, the appropriateness of the location and premises where the licensed premises is to be located and whether use of the premises for the purposes or activities permitted by the license would tend to facilitate a public or private nuisance or create undesirable neighborhood problems such as disorderly patrons, unreasonably loud noise, litter, and excessive traffic and parking congestion. Probative evidence relating to these matters may be taken from the plan of operation submitted with the license application, if any, but shall not include the content of any music. Evidence regarding the fitness of the location of the premises to be maintained as the principal place of business, including but not limited to whether there is an overconcentration of businesses of the type for which the license is sought; whether the proposal is consistent with any pertinent neighborhood business or development plans, or the location's proximity to areas where children are typically present. The applicant's record in operating similarly licensed premises; and whether or not the applicant has been charged with or convicted of any felony, misdemeanor, municipal offense or other offense, the circumstances of which substantially relate to the activity to be permitted by the license being applied for or any other factor which reasonably relates to the public health, safety or welfare may also be considered. See attached police report or correspondence.

Notice for applicants with warrants or unpaid fines:

Proof of warrant satisfaction or payment of fines must be submitted at the hearing on the above date and time. Failure to comply with this requirement may result in a delay of the granting/denial of your application.

Failure to attend this meeting may result in the denial of your license. Individual applicants and partnership applicants must attend or attend by an attorney. The agent or attorney for corporate or limited liability applicants must attend. If you wish to do so and at your own expense, you may be accompanied by an attorney of your choosing to represent you at this hearing.

You will be given an opportunity to speak on behalf of the application and to respond and challenge any charges or reasons given for the denial. No petitions can be accepted by the committee, unless the people who signed the petition attend the virtual hearing and are willing to testify. You may present witnesses under oath and you may also confront and cross-examine opposing witnesses under oath. If you have difficulty with the English language, you should request an interpreter attend the meeting with you, at your expense, so that you can answer questions and participate in your hearing.

PLEASE NOTE: Upon reasonable notice, efforts will be made to accommodate the needs of disabled individuals through sign language interpreters or other auxiliary aids. For additional information or to request this service, contact the Council Services Division ADA Coordinator at (414) 286-2998, Fax - (414) 286-3456, TDD - (414) 286-2025.

JIM OWCZARSKI, CITY CLERK

BY: _____

Jim Cooney
License Division Manager

If you have questions regarding this meeting, please contact the staff assistant, Yadira Melendez at (414) 286-2775 or stasst5@milwaukee.gov



**CITY OF MILWAUKEE
OFFICE OF THE CITY CLERK**

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9400 N LAKE DR
Milwaukee, WI 53217

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Jim Cooney
License Division Manager

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Date:8/8/22
Officer: PO Matthew Diener

City of Milwaukee Police Department
90-5-1.5 Crime Prevention Survey
Tavern Inspection

Name of Premise: Bridgewater Modern Grill
Address: 2011 S 1st St #4
Phone: N/P

Owner: David MARCUS
Owner address: 9400 N Lake Dr
City State Zip: Bayside, WI 53217
Owner Phone: 414-305-6245
Owner email: david@marcusinvestments.com

Licensee/Agent: same
Home Address:
City State Zip:
Phone:
Email:

Preferred contact:

Location currently open: YES NO

Projected open date: October 2022

Day's open: S M T W Th F SA ALL

Hours of Operation: Sun: 11a-9p 24 hours Y N
Mon: 11a-9p
Tue: 11a-9p
Wed: 11a-9p
Thu: 11a-9p
Fri: 11a-9p
Sat: 11a-10p

Premise Type: Tavern/Bar
Restaurant
Other:

Licenses currently held:

- Alcohol: Yes No Class: B #: 209873
Tobacco: Yes No #:
Food: Yes No #: 16940
Other: Yes No Type: PEP #: 7943
Other: Yes No Type: #:

Exterior Survey:

1. Is the area around the location clean? Yes No
2. What surrounds the location? (Check all the apply)
 - a. Park
 - b. School
 - c. Youth Center
 - d. Church
 - e. Tavern(s) If so, how many
 - f. Residential
 - g. Other businesses
 - h. Other:
3. Can you see from the outside of the location into the interior Yes No
4. Can you see the employees inside of the location from the outside Yes No
5. Are exterior windows free of signage Yes No
6. Street parking Yes No
7. Is there a parking lot Yes No
8. Is the parking lot clean? Yes No
9. Is the parking lot well lit? Yes No
10. Valet Parking Yes No
 - a. Will this lot have a guard? Yes No
 - b. Will this lot have cameras? Yes No
11. Are there areas where a person could conceal themselves Yes No
12. Is there exterior lighting? Yes No. Does it appears to be adequate Yes No
13. Exterior Payphone? Yes No
14. Are there No Loitering Signs posted? Yes No
15. Are there exterior security cameras Yes No How Many: Dozens
16. Are the address numbers prominently displayed and easy to see Yes No

Camera Survey:

17. Does this location have security cameras? Yes No
18. Are they in working order? Yes No
19. What format are the cameras?
 - a. Color Yes No
 - b. Digital Yes No
 - c. VCR Yes No
 - d. Recorded Yes No
20. How long is footage stored for later viewing: 30-60 days
21. Are there exterior cameras Yes No How many: Dozens
22. Are there interior cameras Yes No How many: Dozens

23. Do all employees know how to retrieve recorded digital images/footage? Yes No
 24. Cameras located in parking lot Yes No How many Numerous

Interior Survey:

25. What is the planned/posted capacity 160 outside/180 outside
 26. What is the minimum number of employees that will be on premise 10
 27. Is the storeowner willing to be a standing complainant regarding loitering? Yes No
 a. If yes have them fill out the standing complaint form and give them two of the commercial signs Yes No
 28. Is the interior of the location neat and clean? Yes No
 29. Does an interior camera face the entrance/exit? Yes No
 30. Are emergency and non-emergency numbers posted near the phone? Yes No
 31. Does the owner know how to contact their police district directly? Yes No
 a. Did you provide a district contact guide to the owner? Yes No

Security

32. How many security personnel are going to be employed: N/A
 33. How will they be deployed: Interior Exterior
 34. What days will they be deployed Mon Tue Wed Thu Fri Sat Sun
 35. Will the security be managed by business or contracted
 36. Will they be armed Yes No
 37. What type of security measures will be used:
 Wanding/metal detector
 ID Scanner
 Dress Code
 Cover Charge
 Age restriction
 Other
 38. When at capacity, how will the overflow crowd be managed?
 39. Will a guard monitor the overflow crowd at all times? Yes No

ADDITIONAL COMMENTS/RECOMMENDATIONS:

Location is going to be a grill/bar with outside service. It is in the Michels Corp complex which has a state of the art surveillance system with dozens of cameras surrounding the facility. The applicant also operates numerous other restaurants within Milwaukee. The premise is still under construction with cameras to be placed inside the facility.

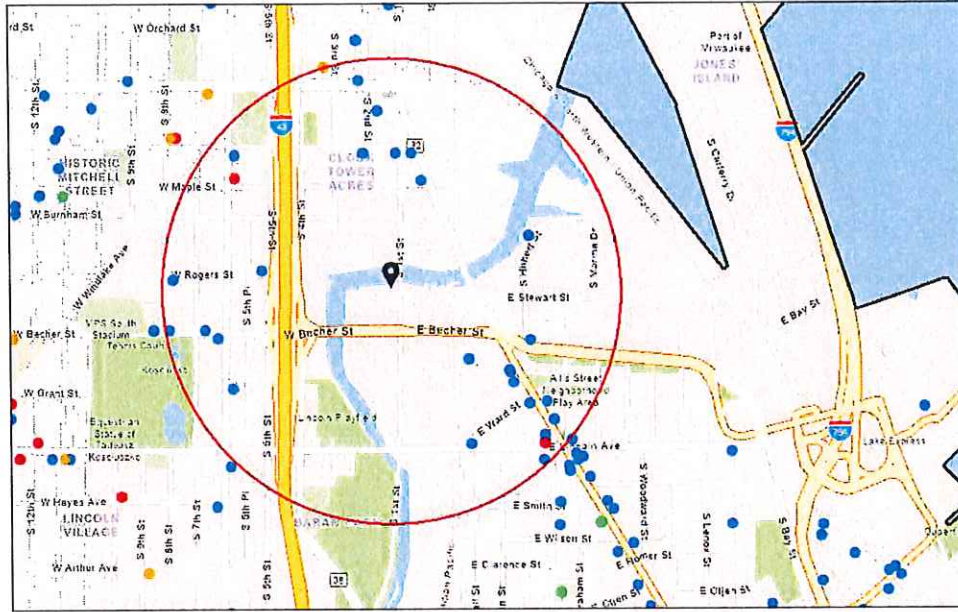


Concentration Map - 2011 S 1st ST #Unit 4

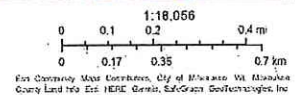
Area of Interest (AOI) Information

Area : 21,862,585.85 ft²

Aug 1 2022 11:32:33 Central Daylight Time



- Alcohol Licenses (active)
- Class A Fermented Malt Beverage
 - Class A Liquor and Malt
 - Class B Fermented Malt Beverage
 - Class B Tavern
 - Class C Wine Retailer
 - City Limits



Summary

Name	Count	Area(ft ²)	Length(mi)
Alcohol Licenses	29		

Alcohol Licenses

#	Legal Entity	Trade Name	Licensee	Address	License Type Name	Total Capacity	Expiration Date	Count
1	Taqueria El Toro LLC	Taqueria El Toro LLC	Toribio Perez Martinez, Agt	551 W Historic Mitchell ST	Class B Tavern License	94	12/3/2021, 6:00 PM	1
2	Carnitas Machetes	Carnitas Machetes	Alberto Morales, SP	2000 S 8th ST	Class B Tavern License		12/6/2021, 6:00 PM	1
3	TRANSFER, INC	TRANSFER PIZZERIA CAFE	JOHN M ROSSETTO, Agt	101 W MITCHELL ST	Class B Tavern License	99	1/13/2022, 6:00 PM	1
4	WHEEL & SPROCKET, INC	Wheel & Sprocket	Noel C Kegel, Agt	187 E BECHER ST	Class B Tavern License		12/20/2021, 6:00 PM	1
5	Love's	Love's	ELIZABETH L TORRES, SP	201 W MITCHELL ST	Class B Tavern License	80	12/25/2021, 6:00 PM	1
6	Egg & Flour II LLC	Egg & Flour	Adam M Pawlak, Agt	2273 S HOWELL AV	Class B Tavern License		3/2/2022, 6:00 PM	1
7	ZAD'S, INC	ZAD'S	TERRY M ZADRA, Agt	436-38 S 2ND ST	Class B Tavern License	160	2/12/2022, 6:00 PM	1
8	LA LUNA LIQUOR, INC	LA LUNA LIQUOR	HANIN K ABDELRAHIM, Agt	552 W MAPLE ST	Class A Malt & Class A Liquor License		3/19/2022, 7:00 PM	1
9	Caviche, Inc.	C-Viche	KARLOS J SORIANO, Agt	2165 S Kinnickinnic AV	Class B Tavern License		3/21/2022, 7:00 PM	1
10	CIAO CUCINA, LLC	CAFE LULU	SARAH F JONAS, Agt	2261-65 S Howell AV	Class B Tavern License	189	4/8/2022, 7:00 PM	1
11	BAY STREET PUB, LLC	BAY STREET PUB	MARK R PASCHAL, Agt	338 E BAY ST	Class B Tavern License	70	4/13/2022, 7:00 PM	1
12	LANDLUBBER S, INC	BARNACLE BUD'S	GENE M MC KIERNAN, Agt	1955 S HILBERT ST	Class B Tavern License	50	3/14/2022, 7:00 PM	1
13	Lost Whale Enterprises LLC	Lost Whale	Richard W Duval, Agt	2151 S KINNICKINNI C AV	Class B Tavern License		6/18/2022, 7:00 PM	1
14	Club 6 LLC	Club 6	BLAS CERDA, Agt	2101 S 6th ST	Class B Tavern License		6/30/2022, 7:00 PM	1
15	CEDAR INN	CEDAR INN	JOANNE M HUMSIK, SP	2178 S 6TH ST	Class B Tavern License	25	6/29/2022, 7:00 PM	1
16	BOTTLE MILWAUKEE, LLC	THE BOTTLE MILWAUKEE	TONY D WOJTECKI, Agt	1753 S KINNICKINNI C AV	Class B Tavern License	99	7/25/2022, 7:00 PM	1
17	La Mexicana	La Mexicana	Arturo Cuevas-Silvestre, SP	101 E MITCHELL ST	Class B Tavern License	82	7/14/2022, 7:00 PM	1
18	Guanajuato Mexican Restaurant, LLC	Guanajuato Mexican Restaurant	CAROLINA GAMINO, Agt	2317 S Howell AV	Class B Tavern License		7/29/2022, 7:00 PM	1
19	KOZ'S MINI BOWL, INC	KOZ'S MINI BOWL	JUSTIN J KOSAKOSKI, Agt	2078 S 7TH ST	Class B Tavern License	80	8/30/2022, 7:00 PM	1

20	GUANAJUAT O'S BAR	GUANAJUAT O'S BAR	FRANCISCO GONZALEZ, SR, SP	1979 S 5TH ST	Class B Tavern License	110	8/30/2022, 7:00 PM	1
21	KRS Hospitality Group LLC	Makk N Cheese	Marcos A Ramos-Garcia, Agt	2242 S Kinnickinnic AV	Class B Tavern License	60	8/9/2022, 7:00 PM	1
22	Rap Us Corp	Cafe India - Bar & Grill	RAKESH REHAN, Agt	2201 S Kinnickinnic AV	Class B Tavern License		9/14/2022, 7:00 PM	1
23	MULTIVERSE, INC	WOODY'S	Alan F Kettering, Agt	1579 S 2ND ST	Class B Tavern License	99	10/12/2022, 7:00 PM	1
24	RSVR LLC	RSVR	Reid C Spiering, Agt	2210 S KINNICKINNI C AV	Class B Tavern License		10/10/2022, 7:00 PM	1
25	MPR CORPORATION	Bay View Supermarket	PARESH C PATEL, Agt	2277 S HOWELL AV	Class A Malt & Class A Liquor License		9/19/2022, 7:00 PM	1
26	AA Entertainment, LLC	The Backyard	Sam J Leaf, Agt	2155 S KINNICKINNI C AV	Class B Tavern License	160	10/17/2022, 7:00 PM	1
27	BABY BOOMERS	BABY BOOMERS	WENDELL E BENNETT, SP	182 E LINCOLN AV	Class B Tavern License	80	11/4/2022, 7:00 PM	1
28	Americas Bar and Beer Garden LLC	Americas Bar and Beer Garden	PEDRO L DALECCIO, Agt	2078 S 8th ST	Class B Tavern License		10/27/2022, 7:00 PM	1
29	Revel Group Inc	Revel	Haley I Pollard, Agt	2246 S Kinnickinnic AV	Class B Tavern License	80	10/31/2022, 7:00 PM	1

Establishments within a 0.5 miles radius centered on area of interest.



Friday, September 16, 2022



Notice of Public Hearing

Blank Notice

MARCUS, David J
Bridgewater Modern Grill at 2011 S 1st St #Unit 4
Class B Tavern, Food Dealer and Public Entertainment Premises License Applications Requesting
Instrumental Musicians

Tuesday, September 27, 2022 at 02:55 PM

To whom it may concern:

The above application has been made by the above named applicant(s). This requires approval from the Licenses Committee and the Common Council of the City of Milwaukee. The hearing before the Licenses Committee will take place virtually on 9/27/2022 AT 02:55 PM. This is a public hearing. Those wishing to view the proceeding are able to do so via the City Channel – Channel 25 on Spectrum Cable – or on the Internet at <http://city.milwaukee.gov/citychannel>. Those wishing to provide oral testimony will be asked to do so by phone or internet and are asked to contact the staff assistant, Yadira Melendez at (414) 286-2775 or stasst5@milwaukee.gov for necessary information. Please make such requests no later than one business day prior to the start of the meeting. You are not required to attend the hearing, but please see the information below if you would like to provide testimony. Once the Licenses Committee makes its recommendation, this recommendation is forwarded to the full Common Council for approval at its next regularly scheduled hearing.

Important details for those wishing to provide information for the Licenses Committee to consider when making its recommendation:

1. The license application is scheduled to be heard at the above time. Due to other hearings running longer than scheduled, you may have to wait some time to provide your testimony.
2. You must testify as to matters that you have personally experienced or seen. (You cannot provide testimony for your neighbor, parent or anyone else; this is considered hearsay and cannot be considered by the committee.)
3. No letters or petitions can be accepted by the committee (unless the person who wrote the letter or the persons who signed the petition are willing to testify).
4. Persons opposed to the license application are given the opportunity to testify first; supporters may testify after the opponents have finished.
5. When you are called to testify, you will be sworn in and asked to give your name, and address. (If your first and/or last names are uncommon please spell them.)
6. You may then provide testimony.
 - a. Include only information relating to the above license application.
 - b. Include only information you have personally witnessed or seen.
 - c. Provide concise and relevant information detailing how this business has affected or may affect the peaceful enjoyment of your neighborhood.
 - d. If by the time you have the opportunity to testify, the information you wish to share has already been provided to the committee, you may state that you agree with the previous testimony. Redundant or repetitive testimony will not assist the committee in making its recommendation.
7. After giving your testimony, the members of the Licenses Committee and the licensee may ask questions regarding the testimony you have given or other factors relating to the license application.
8. Business Competition is not a valid basis for denial or non-renewal of a license.

Please Note: If you have submitted an objection to the above application your objection cannot be considered by the committee unless you personally testify at the hearing.

OCCUPANT	MAIL ADDRESS	CITY STATE ZIP
CURRENT OCCUPANT	2172 S 4TH ST	MILWAUKEE, WI 53207-1107
CURRENT OCCUPANT	2176 S 4TH ST	MILWAUKEE, WI 53207-1107
CURRENT OCCUPANT	2176A S 4TH ST	MILWAUKEE, WI 53207-1107
CURRENT OCCUPANT	311 W BURNHAM ST	MILWAUKEE, WI 53204-4024
CURRENT OCCUPANT	311A W BURNHAM ST	MILWAUKEE, WI 53204-4024
CURRENT OCCUPANT	315 W BURNHAM ST	MILWAUKEE, WI 53204-4024
CURRENT OCCUPANT	319 W BURNHAM ST	MILWAUKEE, WI 53204-4024

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Total Records: 7

Radius 750.0 feet and Center of Circle: 2011 S 1st St



BUSINESS LICENSE PLAN OF OPERATION

ccl-busplan 5/12/2020

Office of the City Clerk License Division
200 E. Wells St. Room 105, Milwaukee, WI 53202
(414) 286-2238 www.milwaukee.gov/license e-mail address: license@milwaukee.gov

1. Type of Business

Applying for: Extended Hours (12AM to 5AM) - If a food establishment, check all that apply: Delivery Drive Thru Dining Room
 Self Service Laundry Massage Establishment Filling Station
 Other (supplemental application for specific license also required)

Provide a detailed description of the type of business you plan on operating: Full Service Restaurant

Do you have any experience operating this type of business? No Yes If yes, explain: Own/manage four other restaurants in MKE

2. Business Operations

- a. Proposed Opening Date: 10/18/2022
- b. Is this premise under construction? No Yes If yes, list estimated completion date: 10/01/2022
- c. Is this a franchise? No Yes
- d. Is this premises currently licensed? No Yes If yes, list type of license: Applying for Food, Class B & Entertain.
- e. Is the current licensee operating? No Yes If no, list date closed: _____
- f. Do you have future plans for other businesses, licenses or permits at this location? No Yes
If yes, explain: _____
- g. Have you previously held an Extended Hours License in Milwaukee? No Yes
If yes, list address(es): _____
- h. Are other businesses operating in the same building? No Yes If yes, describe: _____

3. Litter & Noise

- a. How are grounds kept clean? Sweep Pressure Wash Pick Up Litter Other: _____
- b. How often will grounds be cleaned? Daily Weekly As Needed Monthly Other: _____
- c. Grounds cleaned by: Licensee Building Owner Employees Hired Maintenance Other: _____
- d. How are noise issues prevented and/or addressed? Security Manager approaches customer(s) Call Police
 Signs Posted Other: _____
- e. Will a sound amplification system be used? No Yes If yes, describe: Single amp for inst. musician

4. Smoking & Sanitation

- a. Are there designated outdoor smoking areas? No Yes If yes, describe: _____
- b. Number of Garbage Cans: Inside: 5 Locations: BackBar, Seating, Kitchen
Outside: 1 Locations: Dumpster
- c. Is a crowd control barrier used? No Yes If yes, describe: _____
- d. How many restrooms are on the premises? 3
- e. Name of solid waste contractor: Advanced Disposal Waste Management Other: Green for Life

5. Security

- a. Are there onsite parking spaces? No Yes If yes, how many? 219 and describe the parking security plan: Manager on site periodically checks lot for any problems, will address with customer or call police if nec.
- b. Is there a loading zone? No Yes If yes, describe the loading area security plan: _____
- c. Will you have security personnel on premise? No Yes If yes, how many? _____ and answer the following:
 What are their responsibilities? _____
 Is security equipment used? No Yes If yes, describe _____
 List their licensing, certification, or training credentials _____
- d. Will there be security cameras? No Yes If yes, how many? _____ and list locations: _____
- e. Will searches/identification checks be done upon entry? No Yes If yes, describe _____

6. Percentage of Sales (must total 100%)

Alcohol <u>30</u> %	Food <u>70</u> %	Secondhand Merchandise _____ %	Precious Metals & Gems _____ %
Entertainment _____ %	Cigarettes _____ %	Personal Services (such as tattoo, body piercing, salon, tailor, tanning, etc.) _____ %	Other _____ %
Pawnbroker Activity _____ %	Salvaged Materials _____ % (such as scrap metal)		Describe: _____

7. Businesses/Licenses on the Premises (check all that apply):

Type 1

- Full Service Restaurant Cafe/Coffee Shop Deli or Fast Food Restaurant Private/Fraternal/Veterans Club
- Night Club Tavern Cocktail Lounge Teen Club
- Banquet Hall Sports Facility Bowling Alley
- Hotel/Motel: Number of Floors: _____ Rooming House: Number of Floors: _____
 Number of Rooms: _____ Number of Rooms: _____

Type 2

- Liquor Store Corner Store Supermarket Convenience Store
- Gas Station Amusement/Phonograph Distributor Recycling, Salvage or Towing
- Used Car Dealer Personal Service Establishment
(such as tattoo business, hair salon, tailor, etc.) Recording Studio

What other licenses/permits will you hold at this location? (check all that apply)

- Occupancy Permit Cigarette & Tobacco Gas Station Extended Hours Class "B" Tavern Weights & Measures
- Secondhand Dealer Precious Metal & Gem Other: _____

8. Legal Capacity (only if a Type 1 premises in #7 above)

Capacity 435 (Call the Milwaukee Development Center at 414-286-8211 if you have questions.)

9. Premises Description

- a. Identify all area(s) of the premises that will be used in operating this business (include areas used only for storage):
 1st Floor 2nd Floor Basement Storage Patio Beer Garden Sidewalk Café Deck Rooftop
 Other: Describe: _____
- b. Describe Location: Major Thoroughfare Secondary Street Other: _____
- c. Nearest Major Cross Street: Becher Street and 1st Street
- d. Describe Building: Free Standing Building Strip Mall Other: _____
- e. Describe Premises Structure: Single Story Multi-Story - # of Stories _____ Other: _____
- f. Describe Surrounding Area: Commercial Residential Industrial Other: _____
- g. Building Owner Name: Becher 1st Street LLC Phone Number: 920-924-8732
 Building Owner Address: PO Box 128, 817 W Main Street, Brownsville, WI 53006

10. Hours of Operation & Customers

Will customers be entering the premises? No Yes

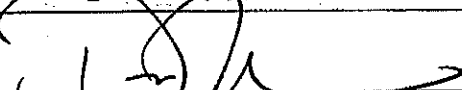
Day of the Week	Proposed Hours of Operation:		Estimated Number of Customers expected each day	Potential Age Range of Customers	Class B Tavern Applicant Only: Age Restriction (if none, write 'None')
	Open Time (include a.m. or p.m.)	Close Time (include a.m. or p.m.)			
Sunday	11:00 am	9:00 pm	360	25 - 55	21 years or older
Monday	11:00 am	9:00 pm	310	25 - 55	21 years or older
Tuesday	11:00 am	9:00 pm	310	25 - 55	21 years or older
Wednesday	11:00 am	9:00 pm	310	25 - 55	21 years or older
Thursday	11:00 am	9:00 pm	360	25 - 55	21 years or older
Friday	11:00 am	9:00 pm	420	25 - 55	21 years or older
Saturday	11:00 am	10:00 pm	420	25 - 55	21 years or older

An Extended Hours Establishment License is required for any convenience store, filling station, personal service establishment (such as tattoo, body piercing, salon, tailor, tanning, etc.), recording studio or restaurant which is open between the hours of 12:00 a.m. and 5:00 a.m.

Alcohol Establishments Class A: 8:00 am to 9:00 pm Sunday thru Saturday
 Permitted Hours of Operation: Class B: 6:00 am to 2:00 am Sunday thru Thursday, 6:00 am to 2:30 am Friday & Saturday

Entertainment Outdoor Closing Hours: 10:00pm Sunday-Thursday; 12:00am Friday & Saturday; unless a different time, either earlier or later, is established by the Common Council in its approval of the licensee's plan of operation.

11. Signature(s)


 Signature of Sole Proprietor, Partner, or 20% or more Shareholder
 (If there are no 20% or more shareholders,
 Corporate Officer—print name/title and sign)

 Signature of additional partner or 20% or more shareholder

See Application Information for a complete list of all required application forms.



**ALCOHOL BEVERAGE & PUBLIC ENTERTAINMENT PREMISES
SUPPLEMENTAL APPLICATION**

Office of the City Clerk License Division
200 E. Wells St. Room 105, Milwaukee, WI 53202
(414) 286-2238 e-mail address: license@milwaukee.gov www.milwaukee.gov/license

Legal Entity Name: Bridgewater MKE LLC	
Premise Address: 2011 1st Street, Unit 4, Milwaukee, WI 53207	
Proximity of Premises to Church, School, Daycare Center or Hospital	
Is the building within 300 feet of any church, school, daycare center or hospital? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
"Service Bar Only" Designation	
If applying for Class B or C license, are you applying for "Service Bar Only"? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes Service Bar Only means customers cannot sit at the bar. Alcohol is served to employees who serve patrons seated at tables. No stools, chairs or other articles of furniture shall be placed at the service bar for patrons to sit upon.	
Business Information	
a) Are you taking out this application for anyone that may not be eligible for a license? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes If yes, list their name and address: _____	
b) Will the agent, a partner or the individual licensee be conducting the day-to-day operations of the business? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes If no, list the name and address of the person(s) who will: _____ _____	
Class B Applicants: If the agent, a partner or the individual licensee will not be conducting the day-to-day operations of the business, the person(s) listed above must obtain a Class B Managers license.	
c) Does anyone else have money invested or any other interest in this business? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes If yes, explain: _____	
d) Have you made an agreement with anyone to repay any loan or any other payments based upon income from the business? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes If yes, list name and address: _____	
Property Information (New & Transfer Applicants Only)	
a) Do you own or lease the building? <input type="checkbox"/> Own <input checked="" type="checkbox"/> Lease	
b) Who owns the fixtures (for example, coolers, etc.)? <u>Becher 1st Street LLC</u>	
c) Are you purchasing the stock and/or fixtures? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes If yes, amount paid \$ _____	
d) Total amount paid for business \$ <u>0</u>	
e) Total amount paid for goodwill of the business \$ <u>0</u>	
Goodwill comprises the reputation and customer relationships of an existing business. If the price you pay for the business exceeds the fair market value of all of the rest of the assets of the business, the excess may be considered goodwill.	
f) Have you made arrangements with the seller for payment of personal property taxes? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
Lease Information (New & Transfer Applicants who are leasing the premises only)	
a) Date lease begins <u>04/22</u> Ends (option extends to) <u>04/37</u>	
b) Monthly rental \$ <u>8,333</u>	
c) Do you have an option to renew the lease? <input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	
d) Does your lease allow for assignment to another party without the consent of the owner? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
e) For what length of time have you been guaranteed occupancy (number of years)? <u>5 years</u>	

Lease Information (Continued)

- f) In addition to paying the monthly rental, will you have to pay anything additional to the owner of the building to guarantee performance of the lease? No Yes If yes, explain Rent can increase based on sales
- g) Does the present owner or occupancy object to the granting of your license? No Yes
If yes, explain _____

Change of Agent Applicants Only

Have there been any changes to the floor plan since the last application was submitted? No Yes
If no, a new floor plan is not required. If yes, submit a new floor plan and explain the change(s):

Signature



Signature of Sole Proprietor, Partner or 20% or More Shareholder
(If no 20% or more Shareholder, Corporate Officer - print name/title and sign)

Note: All information contained in this application is subject to approval by the Common Council.
Deviating from approved plan of operation will subject licensee to citations, and/or suspension or non-renewal of the license.
Contact the License Division for information on how to request changes.

New and transfer of premises applicants must submit the following:

- Detailed floor plan
- If a restaurant, copy of the menu



PUBLIC ENTERTAINMENT PREMISES LICENSE SUPPLEMENTAL APPLICATION

Office of the City Clerk License Division
200 E. Wells St. Room 105, Milwaukee, WI 53202
(414) 286-2238 www.milwaukee.gov/license e-mail address: license@milwaukee.gov

PREMISES ADDRESS: 2011 S 1st Street, Unit 4, Milwaukee, WI 53207

TYPES OF ENTERTAINMENT (CHECK ALL THAT APPLY)

- | | | | |
|---|--|---|---|
| <input checked="" type="checkbox"/> Instrumental Musicians | <input type="checkbox"/> Battle of the Bands | <input type="checkbox"/> Dancing by Performers | <input type="checkbox"/> Amusement Machines
How many? _____ |
| <input type="checkbox"/> Bands | <input type="checkbox"/> Comedy Acts | <input type="checkbox"/> Adult Entertainment/
Strippers/Erotic Dance | <input type="checkbox"/> Concerts
Approx. # per year? _____ |
| <input type="checkbox"/> Bowling Alley
How many? _____ | <input type="checkbox"/> Disc Jockey | <input type="checkbox"/> Wrestling | <input type="checkbox"/> Theatrical Performances
Approx. # per year? _____ |
| <input type="checkbox"/> Pool Tables
How many? _____ | <input type="checkbox"/> Magic Shows | <input type="checkbox"/> Patron Contests | <input type="checkbox"/> Jukebox |
| <input type="checkbox"/> Motion Pictures (movies by
admission) - How many? _____ | <input type="checkbox"/> Poetry Readings | <input type="checkbox"/> Patrons Dancing | <input type="checkbox"/> Karaoke |
| <input type="checkbox"/> Other: _____ | | | |

Entertainment Outdoor Closing Hours: 10:00pm Sunday-Thursday; 12:00am Friday & Saturday; unless a different time, either earlier or later, is established by the Common Council in its approval of the licensee's plan of operation.

PROMOTERS/SOUND AMPLIFICATION

Will promoters ever be used for any of the entertainment? No Yes If Yes, Describe:

At any time will sound amplification be used? No Yes If Yes, Describe: **Single amp**


LEGAL CAPACITY OF PREMISES

435 (Call the Development Center at 414-286-8211 with questions.) Legal capacity determines the fee for your Public Entertainment Premises License. If you would like to request the license be approved with a lower capacity than that listed above, indicate the lower capacity here: _____. If approved, this lower capacity will print on your license and override the capacity listed on your Occupancy Permit.

ACKNOWLEDGEMENT/SIGNATURE

I understand that after the license has been issued, a change to the plan of operation will require a written request to change and approval from the Common Council. I agree to inform the City Clerk within 10 days of any substantial changes in the information supplied in this application. I understand that I shall not willfully refuse to provide the services offered under this license, or add charges or require deposits not required of the general public because of race, color, sex, religion, national origin or ancestry, age, handicap, lawful source of income, marital status, sexual orientation, gender identity or expression, familial status or the fact that a person is now or has been a member of the military service, whether dressed in uniform or not; and shall not seek such information as a condition of employment, or penalize any employee or discriminate in the selection of personnel for training or promotion on the basis of such information.

I have knowledge of the City Ordinances currently regulating public entertainment, and understand that the license may be subject to suspension, non-renewal or revocation, if I violate any rule, law or regulation of the city of Milwaukee and State of Wisconsin.



Signature of Sole Proprietor, Partner or 20% or More Shareholder
(If no 20% or more Shareholder, Corporate Officer - print name/title and sign)

Office Use Only:

Initials: _____ Filed: _____ App: _____

Only PEP? No Yes If Yes, Queue to MPD and Email Mgrs/Team Lead (must be heard w/in 60 days)



FOOD DEALER LICENSE PLAN OF OPERATION

OFFICE OF THE CITY CLERK, LICENSE DIVISION
CITY HALL, 200 E. WELLS ST, ROOM 105, MILWAUKEE, WI 53202
(414) 286-2238 • license@milwaukee.gov • www.milwaukee.gov/license

Legal Entity Name: Bridgewater MKE LLC
Premises Address: 2011 S 1st Street, Unit 4, Milwaukee, WI 53207
SECTION 1 TYPE OF BUSINESS
What will be the majority of your food sales? (check one) <input checked="" type="checkbox"/> Restaurant Items (meals): MEALS include, but are not limited to, chicken, ribs, sandwiches, roasted corn, baked potatoes, hot dogs, brats, tacos, nachos w/ cheese and meat, French fries, cooked or deep fried vegetables/fruit, cooked cheese curds, corn dogs, egg rolls, salads. <input type="checkbox"/> Retail Items (snacks and beverages): RETAIL items include, but are not limited to, ice cream/soft serve, lemonade, snow cones, coffee, espresso, cappuccino, tea, fruit juice, smoothies, candy, dispensed soda, fruit cups, bakery, cookies, kettle corn, cotton candy, funnel cakes, fritters, tortilla chips w/ cheese. Will it be a convenience store? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No A convenience store contains less than 5,000 square feet of retail space and has, as its primary business, the sale of basic food items and in addition, sells household products or is a filling station that sells basic food items and household products. <input type="checkbox"/> Bed & Breakfast <input type="checkbox"/> Micro Market All Applicants: Submit a menu or a list of food items that will be sold.
Will any wholesale business be done? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes If yes, what percentage of food sales will be wholesale? <input type="checkbox"/> Less than 25% <input type="checkbox"/> 25% or More AND: <input type="checkbox"/> Restaurant items (meals) will be sold – Complete this application and also contact DATCP. <input type="checkbox"/> NO restaurant items (meals) will be sold - Do NOT complete this application. Contact DATCP only.
SECTION 2 FOOD PROCESSING
Will any food processing be done? <input type="checkbox"/> No <input checked="" type="checkbox"/> Yes Processing is defined as assembling, grinding, cutting, mixing, baking, coating, stuffing, packing, bottling, grilling, canning, extracting, fermenting, distilling, pickling, freezing, drying, smoking, or packaging.
SECTION 3 FOOD REQUIRING TEMPERATURE CONTROL
Will any food that requires temperature control be sold? <input type="checkbox"/> No <input checked="" type="checkbox"/> Yes (includes dairy products such as milk, cheese, and ice cream, fish, shellfish, meat, poultry) If yes, list the types of food items: <u>Dairy, Meat, Produce, Fish, Beverages</u>

SECTION 4 DETAILS OF OPERATION

Will you have seating on site for dining? No Yes
 Will you be doing any catering? No Yes
 Will you be doing any delivery? No Yes
 Will you have outdoor activities? No Yes - Check all that apply: Bar Cooking/Grilling Dining
 Will you have a drive thru window? No Yes - Are hours different from inside? No Yes
 If Yes, provide drive thru hours: _____
 Will scales or barcode scanners be used? No Yes - You must also apply for a Weights & Measures License.

SECTION 5 ADDITIONAL SITES

Where will food be prepared and/or sold?
 At a single site At multiple sites: How many? _____ (for example, a hotel with several dining rooms or bars)
 If multiple sites, attach a Food Dealer Additional Site Addendum (ccl-foodadd) for each additional site.

SECTION 6 CONSTRUCTION OR CHANGES






Are you planning any construction, remodeling or equipment changes?
 No If No, SKIP to Section 8
 Yes If Yes, check all that apply: New construction of a building Renovation or remodeling
 Construction changes to existing building Equipment changes only
 Provide a brief description of the changes: New building for retail restaurant
 Start date: 04/25/22
 Name, Address & Phone Number of Architect: Rinka - 414-431-8101
756 N Milwaukee Street, Suite 250, Milwaukee, WI 53202
 Name, Address & Phone Number of Contractor: ADK - 414-915-0516
2738 South 13th Street, Milwaukee, WI 53215

SECTION 7 ALCOHOL BEVERAGES

Are you applying for an alcohol beverage license?
 No If No, SKIP to Section 8
 Yes If YES, if your food license is approved prior to the alcohol license, when do you want the food license issued?
 Immediately At the same time as the alcohol license

SECTION 8 ACKNOWLEDGEMENTS & SIGNATURE

You must initial each item confirming your understanding:

 I understand the Health Department must conduct an inspection and advise the License Division of their approval before the license may be issued.
 I understand I must obtain an occupancy permit from the Department of Neighborhood Services and an inspection may be required. Neighborhood Services must advise the License Division of their approval before the license may be issued.
 I understand the district alderperson will review and either support or object to my application. If he/she objects, I may appeal and be scheduled to appear before the Licenses Committee. The Licenses Committee will then make a recommendation to the Common Council. The Common Council must grant the license before it may be issued.
 I understand proof of payment for all license fees must be on file in the License Division before the license may be issued and the license must be issued and posted in my establishment prior to opening for business.
 I will not operate my food business until the license has been issued and posted in the establishment.

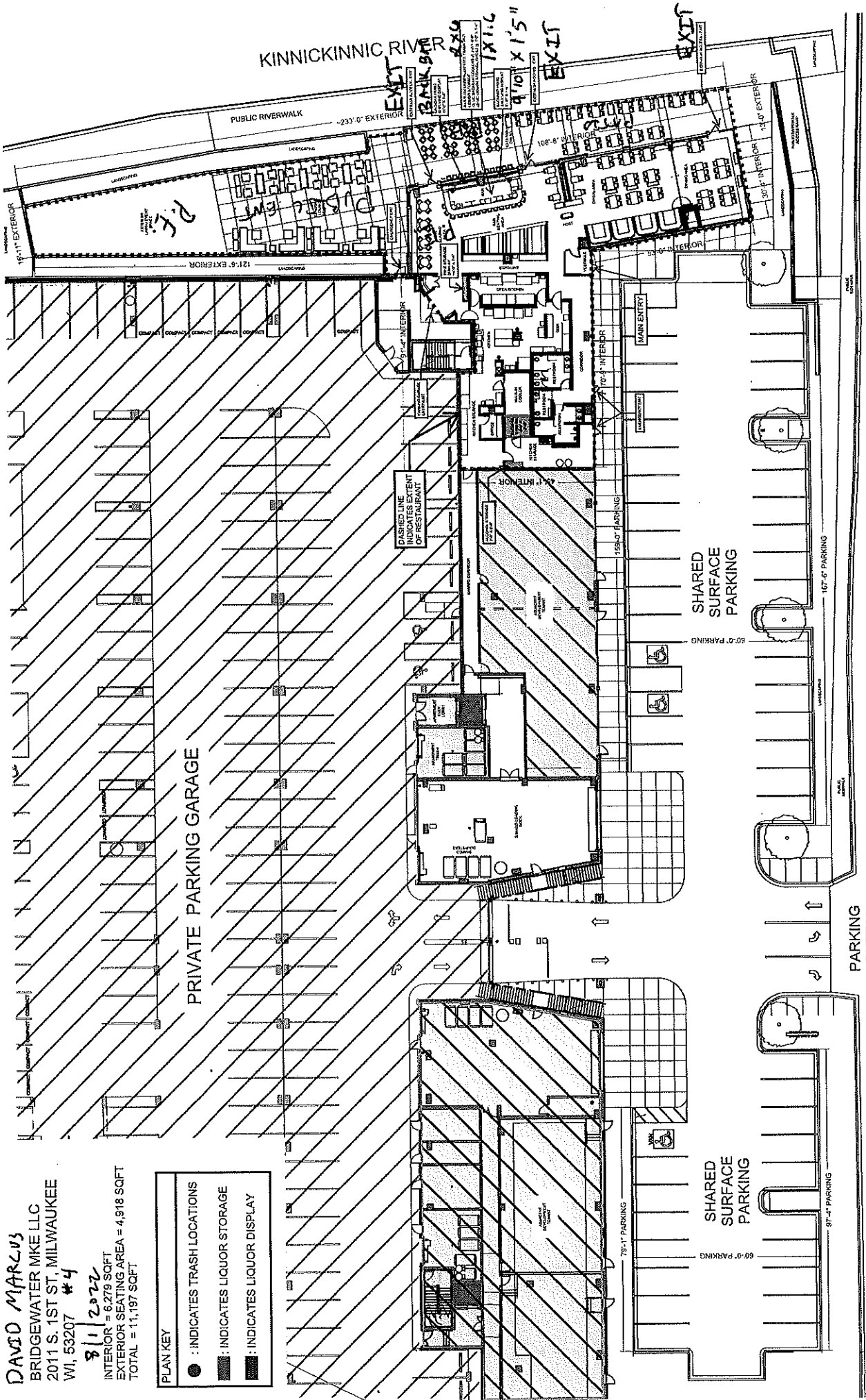
Signature of Sole Proprietor, Partner, or 20% Shareholder: 

Signature of Additional Partner: _____

DAVID MARCUS
 BRIDGEWATER MKE LLC
 2011 S. 1ST ST, MILWAUKEE
 WI, 53207 #4

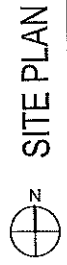
8/1/2022
 INTERIOR = 6,279 SQFT
 EXTERIOR SEATING AREA = 4,918 SQFT
 TOTAL = 11,197 SQFT

PLAN KEY	
●	: INDICATES TRASH LOCATIONS
■	: INDICATES LIQUOR STORAGE
■	: INDICATES LIQUOR DISPLAY



1ST STREET

1ST STREET

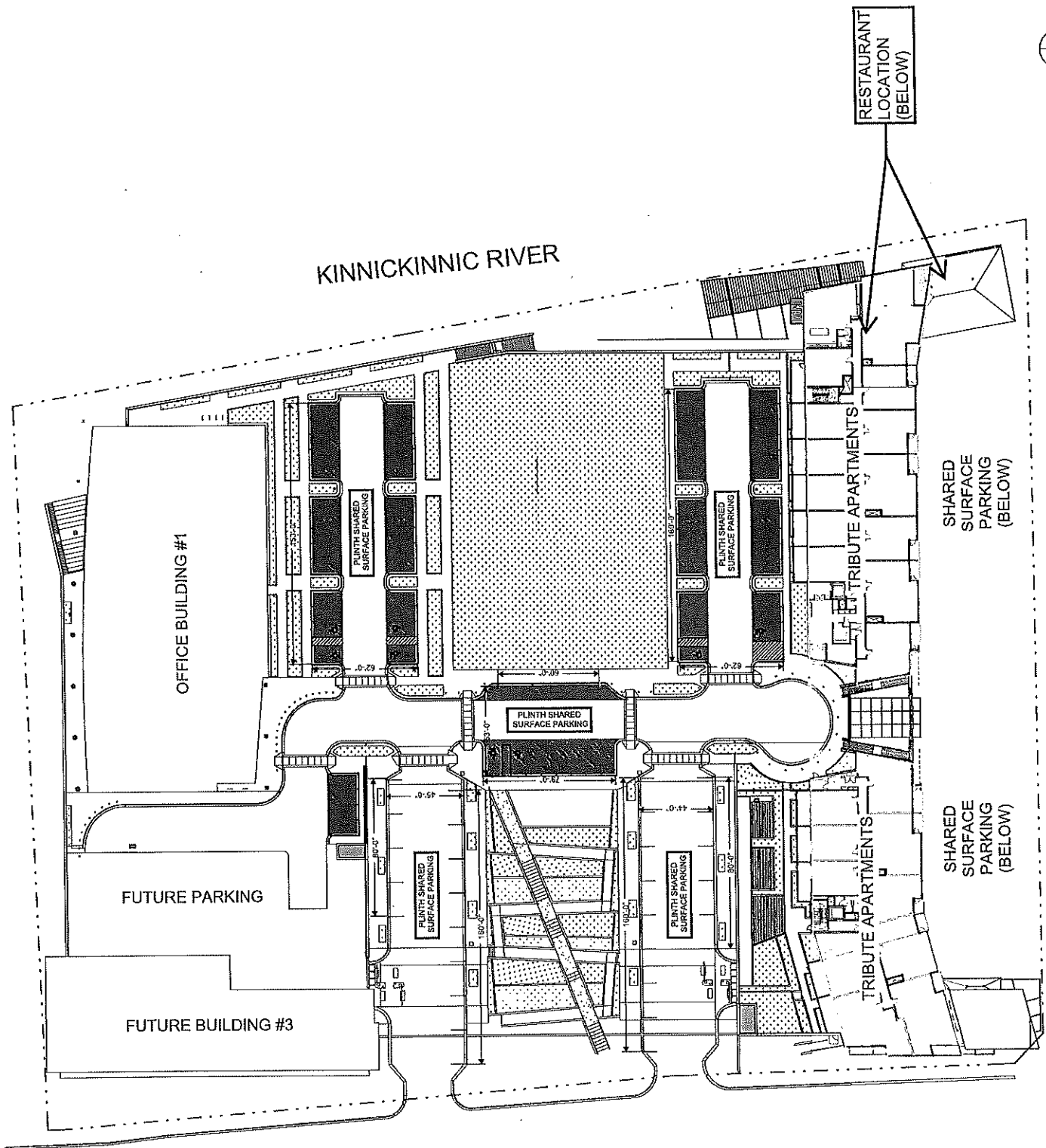


SITE PLAN

BRIDGEWATER MKE LLC
 PROJECT #: 170516.09 | 07/31/22



BRIDGEWATER MKE LLC
2011 S. 1ST ST, MILWAUKEE
WI, 53207



z SITE PLAN

BRIDGEWATER MKE LLC
PROJECT #: 170516.09 | 07/31/22



BRIDGEWATER

MODERN GRILL HOUSE

BREAD SERVICE | local sourdough, ash butter, habanada honey

SMALL PLATES:

TUNA TARTARE | blood orange, pickled veg, chilis, aioli, sesames, rice paper

GOAT BRIE | hot honey brulee, arugula, crostini

KING CRAB | chilled or grilled, aioli, micro greens, radish, fresno pepper

PORK BELLY | mirin glaze, fermented pepper, scallion, mint, chili crunch

AGUACHILI | cucumber, carrot, fermented chili, tomatillos, coriander

WOOD – FIRED OYSTERS | brown butter crunch, aged or stinky cheese

TEMPORA – Chef's choice vegetables, aioli, stuff

SALADS:

WOOD-FIRED BEETS | chive, arugula, herbed yogurt, dried apricot, dukkah cracker

TUNA SASHIMI | radish, sesame, avocado, petite greens, snap peas, togarashi aioli

ANCIENT GRAIN | miso sweet potato, charred onion, snap peas, mushroom tbd, avocado, cilantro pumpkin pest, grains tbd

CAESAR | croutons, aged cheese, white anchovy

MAINS:

ST LOUIS RIBS | hickory smoked, mop sauce, orange, candy coriander

CHICKEN ROTISSERIE | Miso jus, sun choke, beet greens

U-10 SCALLOPS | corn grits, rapini, charred corn broth, bacon marmalade

GRASS-FED RIBEYE | charred carrot, veal demi-glance

TROUT | brown butter crumble, succotash of squash, local greens

LOCAL PARTNERSHIPS:

Strauss | BelGioioso | Clock Shadow Creamery
Mushroom Mike LLC | Virtuvian Farms | Rocket
Baby Bakery |

OUR TEAM:

Corporate Executive Chef: Alex Sazama
Regional Executive Chef: Steve Gustafson
Executive Sous Chef: Stephen Kozak | Corinne
Kaeler

BRIDGEWATER

MODERN GRILL HOUSE

GNOCCHI | truffle, chive, ash?

KING TRUMPET | tamarind, sun choke vichyssoise, carrot greens

BOCATINI | pine nut mousse, brown butter crumble, aged cheese, fine herbs

LAMB | beech mushroom, sherry reduction, coal roasted shallot

CHOPPED BEEF | Waygu, coal roasted shallot, sherry reduction, alpine cheese, brioche

SIDES:

MAC & CHIVE | house made pasta, fontina, charred chive

WOOD-FIRED CARROTS | herb yogurt, hazelnut crunch, dill

MUSHROOM | chimi rojo, chive, ash salt

SUN CHOKE FRITES | malt vinegar powder, fine herbs

SQUASH | pork belly agrodulce

DESSERTS:

CHOCOLATE POT DE CRÈME | coconut ash, hazelnut crunch

CHEESECAKE | brown butter crust, seasonal accoutrements

STICKY TOFFEE PUDDING | bay leaf sorghum, vanilla gelato, orange

TART | crème anglaise, pear, star anise port reduction

LOCAL PARTNERSHIPS:

Strauss | BelGioioso | Clock Shadow Creamery
Mushroom Mike LLC | Virtuvian Farms | Rocket
Baby Bakery |

OUR TEAM:

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Regional Executive Chef: Steve Gustafson
Executive Sous Chef: Stephen Kozak | Corinne
Kaefer

BRIDGEWATER

MODERN GRILL HOUSE

BREAD SERVICE | local sourdough, ash butter, habanada honey

SMALL PLATES:

TUNA TARTARE | blood orange, pickled veg, chilis, aioli, sesames, rice paper

GOAT BRIE | hot honey brulee, arugula, crostini

KING CRAB | chilled or grilled, aioli, micro greens, radish, fresno pepper

PORK BELLY | mirin glaze, fermented pepper, scallion, mint, chili crunch

AGUACHILI | cucumber, carrot, fermented chili, tomatillos, coriander

WOOD – FIRED OYSTERS | brown butter crunch, aged or stinky cheese

TEMPORA | Chef's choice vegetables, aioli, stuff

SALADS:

WOOD-FIRED BEETS | chive, arugula, herbed yogurt, dried apricot, dukkah cracker

TUNA SASHIMI | radish, sesame, avocado, petite greens, snap peas, togarashi aioli

ANCHIENT GRAIN | miso sweet potato, charred onion, snap peas, mushroom tbd, avocado, cilantro pumpkin pest, grains tbd

CAESAR | croutons, aged cheese, white anchovy

MAINS:

ST LOUIS RIBS | hickory smoked, mop sauce, orange, candy coriander (1/2 rack)

GRASS-FED RIBEYE | Frites, aioli

BOCATINI | pine nut mousse, brown butter crumble, aged cheese, fine herbs

LOCAL PARTNERSHIPS:
Strauss | BelGioioso | Clock Shadow Creamery
Mushroom Mike LLC | Virtuvian Farms | Rocket
Baby Bakery |

OUR TEAM:
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Executive Sous Chef: Stephen Kozak | Corinne
Kaeler

BRIDGEWATER

MODERN GRILL HOUSE

SANDWICHES:

CHICKEN ROTISSERIE | green goddess, cashew, tomato, arugula, focaccia

PORK BELLY BLT | fried green tomato, arugula, guajillo aioli, torta roll

CUBANO | pork belly, ham, alpine cheese, fig mustard

KING TRUMPET | pickled veggies, French loaf, mayo (pulled mushroom)

LOBSTER ROLL SLIDERS | Kewpie mayo, petite greens

GRILLED CHEESE | brie, fontina, port wine shallots, thyme, caraway rye

BRIDGEWATER BURGER | Waygu, coal roasted shallot, sherry reduction, alpine cheese, brioche

SIDES:

MAC & CHIVE | house made pasta, fontina, charred chive

WOOD-FIRED CARROTS | herb yogurt, hazelnut crunch, dill

MUSHROOM | chimi rojo, chive, ash salt

SUN CHOKE FRITES | malt vinegar powder, fine herbs

SQUASH | pork belly agrodulce

DESSERTS:

CHOCOLATE POT DE CRÈME | coconut ash, hazelnut crunch

CHEESECAKE | brown butter crust, seasonal accoutrements

STICKY TOFFEE PUDDING | bay leaf sorghum, vanilla gelato, orange

LOCAL PARTNERSHIPS:

Strauss | BelGioioso | Clock Shadow Creamery
Mushroom Mike LLC | Virtuvian Farms | Rocket
Baby Bakery |

OUR TEAM:

Corporate Executive Chef: Alex Sazama
Regional Executive Chef: Steve Gustafson
Executive Sous Chef: Stephen Kozak | Corinne
Kaeler

BRIDGEWATER

MODERN GRILL HOUSE

TART | crème anglaise, pear, star anise port reduction

COCKTAIL MENU

OLD FASHIONED | Elijah Craig small batch, demerara syrup, angostura bitters, #2 bitters, lemon & orange peel

SPRITZ | Wheatley Vodka, Ramazotti Roscato, ginger, club soda

GIN PUNCH | Ford's gin, lemon juice, simple syrup, orange blossom water, sparkling water

MOJITO | Bacardi Superior rum, Bacardi Anejo rum, lime, mint, green cardamom

SIDE CAR | Delord 10 year Armagnac, lemon, Good Land orange liqueur, Bitter Truth orange butters, orange essence

MARGARITA | Cazadores Reposado Tequila, raspberry, lime, Good Land orange liqueur, cherry bark vanilla bitters, mint

ESPRESSO MARTINI | Wheatley Vodka, Good Land coffee liqueur, demerara, Jet Black cold brew

MANHATTAN | Old Forester Rye, dry vermouth, bitters, walnut liqueur rinse

NON ALCOHOLIC

"GIN" PUNCH | Sans Junipre Non-Alcoholic gin, lemon juice, orange blossom water, sparkling water

SMASH | raspberry, lime, cherry bark vanilla bitters, mint, sparkling water

FRENCH 75 | Sans Junipre non-alcoholic gin, lemon, Freizenet alcohol removed sparkling rose, bitter truth chocolate bitters

LOCAL PARTNERSHIPS:

LOCAL PARTNERSHIPS:

Strauss | BelGioioso | Clock Shadow Creamery
Mushroom Mike LLC | Virtuvian Farms | Rocket
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OUR TEAM:

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Kaeler

BRIDGEWATER

MODERN GRILL HOUSE

Breadsmith
Mushroom Mike LLC
BelGioioso
Vitivian Farms
Clock Shadow Creamery
Greige Bakery
Alto Shaam
Valentine coffee
Best Burn Firewood

Strauss
Great Lakes Distillery
Eagle Park Brewing
Central Waters
Third Space Brewing
Good City Brewing

Pasta produced in house

LOCAL PARTNERSHIPS:

Strauss | BelGioioso | Clock Shadow Creamery
Mushroom Mike LLC | Vituvian Farms | Rocket
Baby Bakery |

OUR TEAM:

Corporate Executive Chef: Alex Sazama
Regional Executive Chef: Steve Gustafson
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Kaeler