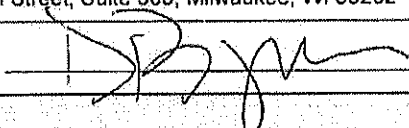




Sidewalk Dining Facility Supplemental Application

ccl-side1 2/21/18

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

Business Name: TUPELO HONEY HOSPITALITY CORPORATION	Aldermanic District # 4
Premises Address: 511 North Broadway, Suite 100, Milwaukee WI 53202	
Business Operations	
Check one: <input checked="" type="checkbox"/> I/we are also applying for Food/Alcohol license(s) at this time. <input type="checkbox"/> I/we currently hold Food/Alcohol license(s) AND <input type="checkbox"/> confirm that the Business Plan of Operation on file which was previously submitted with the Food and/or Alcohol application has not changed, except for the addition of this sidewalk dining facility. <input type="checkbox"/> have included a new Business Plan of Operation reflecting requested changes.	
Sidewalk Dining Facility will operate from: Start Date: July 6, 2021 to End Date: October 31, 2021 Will any food preparation be done outdoors? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes If yes, describe: _____ Will any sidewalk dining facility improvements be physically attached to public structures? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes If yes, describe: _____	
Property Owner	
Check one: <input type="checkbox"/> Applicant owns the property <input checked="" type="checkbox"/> Property owner's information/signature provided below (REQUIRED): Name: 511 Holdings, LLC Phone # 414-336-1975 Address: 225 East Michigan Street, Suite 300, Milwaukee, WI 53202 Property Owner's Signature: 	
Signature(s)	
Stephen D. Frabitoro 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

Office Use Only:

Initials _____ Filed _____ App # _____

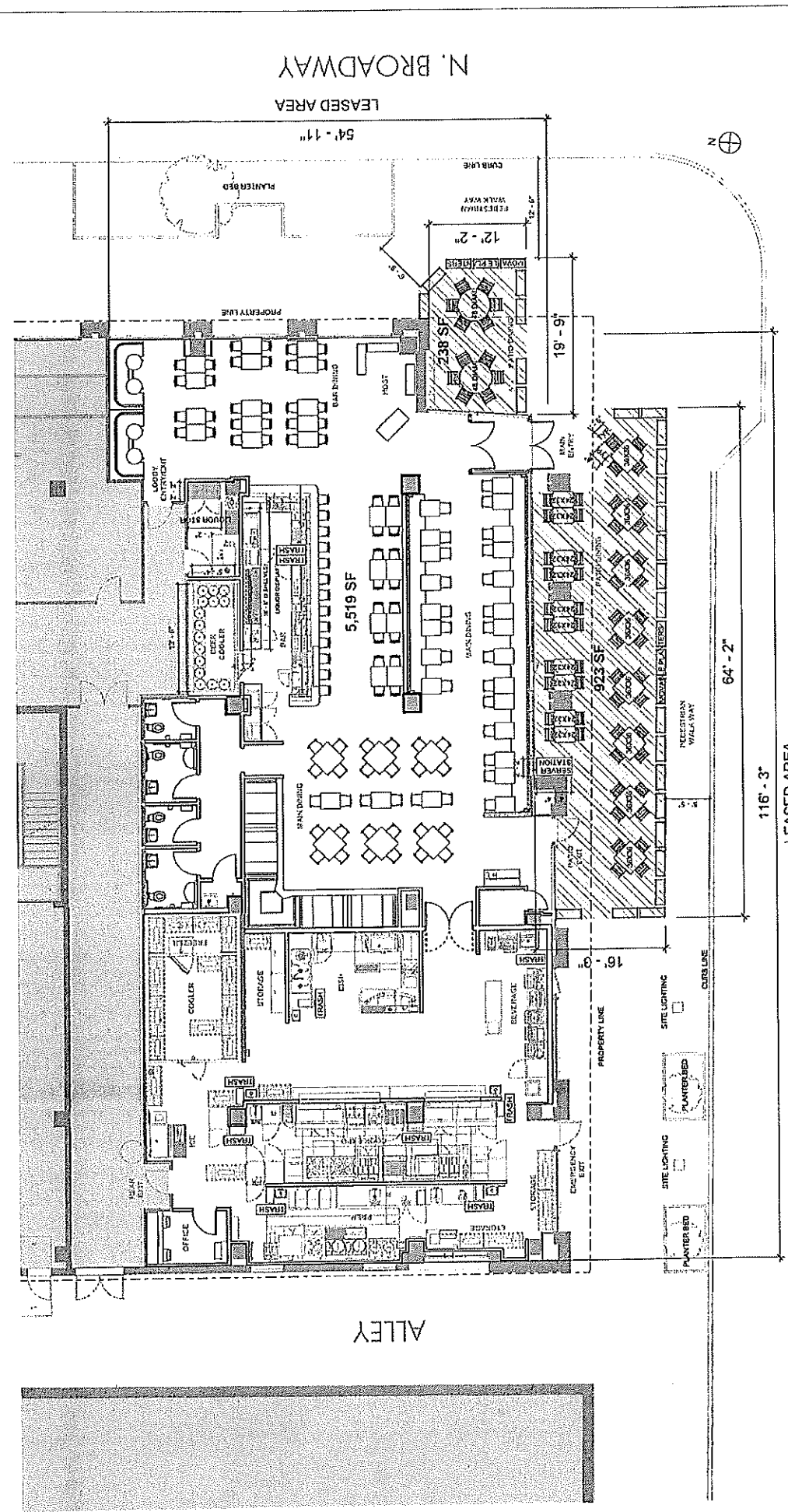
Processing LS: Queue to: HD DNS CC Email To: DPW Primary LS

Also: holds is applying for: Food Alcohol Perm Ext

Tupelo Honey Hospitality Corporation Agent: Hyper Rechner
 Tupelo Honey Cafe

TUPELO HONEY - GENERAL PLAN + OUTDOOR DINING PLAN

SCALE: 3/16" = 1'-0"
 APRIL 9, 2021
 511 NORTH BROADWAY S #2 100
 MILWAUKEE, WI 53202



116'-3"
 64'-2"
 LEASED AREA
 E. CLYBOURNE ST



SIDEWALK DINING FACILITY PERMIT

ccl-side4 2/25/15

CERTIFICATE OF INSURANCE

The Cincinnati Insurance Companies

(Herein called Insurance Company)

Address P O Box 145496 Cincinnati, Ohio 45250-5496

(Include city, state, zip)

Insurance Company's State of WI License # _____ (optional)

ISSUED TO THE CITY OF MILWAUKEE, 200 E. Wells St. Rm. 105, Milwaukee, WI 53202

The company hereby certifies that it has issued to:

NAME Tupelo Honey Hospitality Corp.

(Full Legal Name of Insured)

a general liability **POLICY NO** ECP0584314 **EFFECTIVE** 07/01
20 20

EXPIRES 07/01, 20 21, providing for limits of at least \$25,000 covering bodily injury to any one person, and \$50,000 covering bodily injury to more than one person in any one accident, and \$10,000 covering property damage to any one owner on the area or areas included within the sidewalk dining facility permit, and naming the city of Milwaukee as an insured. The insurance policy shall provide that it shall not be cancelled until after at least 30 days' notice in writing to the City Clerk License Division.*

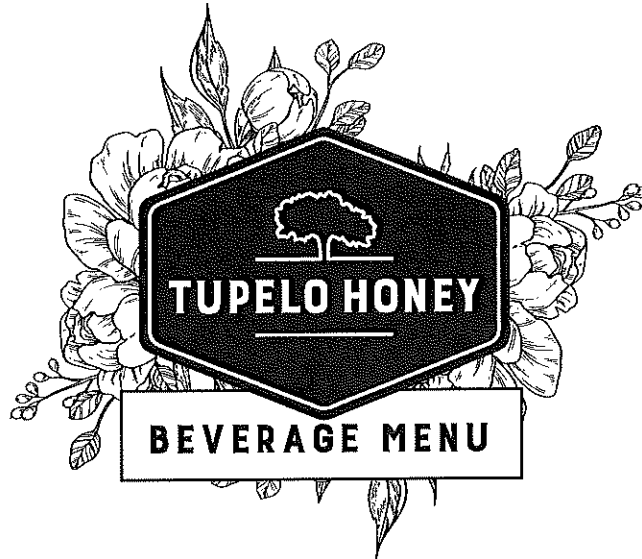
Dated this 12th day of March, 20 21

Agent of Insurance Company:

Print Name Ben Culp

Signature Ben Culp

*Per MCO 245-12-3-b.



SIGNATURE COCKTAILS

PEACH DON'T KILL MY VIBE

sparkling sangria with house-made honey liqueur, sparkling wine, peach, pineapple and mint, served on the rocks 9⁹⁵

TUPELOMA

el jimador tequila, house-made honey simple syrup, lime, grapefruit and rosemary-salt rim 10²⁵

WILDFLOWER MOSCOW MULE

dixie wildflower vodka, house-made ginger beer, and lime served in a copper mug 11⁶⁵

TUPELO HONEY MARGARITA

el jimador tequila, house-made honey liqueur, lemon, lime, and chili-salt rim 9⁹⁵

THE DEBUTANTE

dixie southern vodka with house-made lavender lemonade 10²⁵

CAROLINA MAI TAI

bacardi & kraken rums with tropical flavors and a honey simple syrup 11²⁵

SOUTH OF MANHATTAN

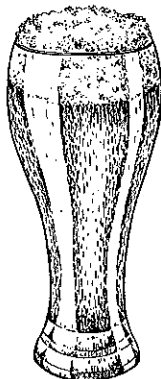
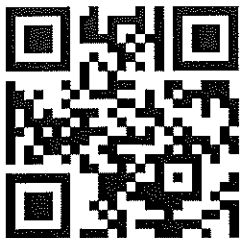
jack daniels rye, artisan vermouth, cherry, bitters 13²⁵

THE BOOZY ROOSTER

woodford reserve bourbon, angostura bitters, simple syrup, orange peel, cherry 13⁵⁵

LOCAL BEERS & SPIRITS

SCAN THIS QR CODE TO SEE OUR SELECTION OF LOCAL BEERS & SPIRITS OR ASK YOUR SERVER FOR A PRINT OUT.



MIMOSAS

BLUE RIDGE

traditional mimosa, served nice and simple 8⁹⁵ REG | 11⁴⁵ MEGA

SWEET AND TART

with grapefruit juice and blueberry pureé 9⁴⁵ REG | 12⁹⁵ MEGA

SOUTHERN HOSPITALITY

with peach nectar & pineapple juice 9⁴⁵ REG | 12⁹⁵ MEGA

PINK IS THE NEW MIMOSA

tropical flavors with a honey simple syrup 9⁴⁵ REG | 12⁹⁵ MEGA



BLOODY MARYS

CHOOSE YOUR STYLE OF BLOODY MARY, STARTING WITH OUR HOUSE-MADE BLOODY MARY MIX, PIMENTO CHEESE STUFFED OLIVES, PICKLED OKRA, LEMON AND BACON, SERVED ON THE ROCKS.

THE CLASSIC

house vodka with a lime-salt rim 8⁹⁵

BLACK PEPPER

dixie black pepper vodka with a chili-salt rim 10²⁵

BLACK BEARD

kraken black rum with a lime-salt rim 10³⁵

HIGHLANDER

dewars whisky with a chili-salt rim 9⁹⁵

BLOODY MARIA

el jimador tequila with a lime-salt rim 9⁹⁵

QUEEN MARY

a huge version of our dixie black pepper bloody mary with added pickled jalapeño, green bean, cherry tomato, and celery with a lime-salt rim 15⁴⁵

WHITE WINE

		GLS	BTL
VILLA POZZI PINOT GRIGIO	ITALY	8 ⁷⁵	32 ⁰⁰
CAVE DE LUGNY 'LA COTE BLANCHE' CHARDONNAY	FRANCE	9 ⁷⁵	36 ⁰⁰
SONOMA-CUTRER 'RUSSIAN RIVER RANCHES' CHARDONNAY	CALIFORNIA	14 ⁰⁰	49 ⁰⁰
KUNG FU GIRL RIESLING	WASHINGTON	8 ⁷⁵	32 ⁰⁰
THE CROSSINGS SAUVIGNON BLANC	NEW ZEALAND	10 ⁵⁰	39 ⁰⁰

RED WINE

TUPELO HONEY 'TIPSY HEN' RED BLEND	CALIFORNIA	8 ⁷⁵	32 ⁰⁰
JOSH CELLARS 'CRAFTSMAN'S COLLECTION' CABERNET SAUVIGNON	CALIFORNIA	11 ⁷⁵	44 ⁰⁰
VILLA POZZI CABERNET SAUVIGNON	ITALY	8 ⁷⁵	32 ⁰⁰
RUTA 22 MALBEC	ARGENTINA	9 ⁷⁵	36 ⁰⁰
THE PINOT PROJECT PINOT NOIR	CALIFORNIA	9 ⁷⁵	36 ⁰⁰
LOVE NOIR PINOT NOIR	CALIFORNIA	11 ⁷⁵	44 ⁰⁰

SPARKLING & ROSÉ

AVA GRACE ROSÉ	CALIFORNIA	8 ⁷⁵	32 ⁰⁰
INFINITE MONKEY THEOREM 'BLUE RIDGE BUBBLY'	COLORADO	8 ⁷⁵	
DA LUCA SPARKLING ROSÉ	ITALY	11 ⁷⁵	44 ⁰⁰
GRUET BRUT SPARKLING	NEW MEXICO	12 ²⁵	47 ⁰⁰

NON-ALCOHOLIC HOUSE-MADE SPECIALTIES

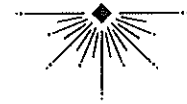
TUPELO HONEY COLD BREW house-made cold brew coffee using Revelator Coffee 5⁰⁰

TURMERIC GINGER TONIC fresh ginger, turmeric, black pepper, lime and honey 4²⁵

KISS OF LAVENDER LEMONADE tart lemonade with hint of lavender 4²⁵

SOUTHERN HOSPITALITY SPRITZER refreshing spritzer with pineapple and peach 4²⁵

DRY HOPPED SWEET TEA fresh brewed & hopped in house 5⁵⁰



HAPPY HOUR DRINKS

MON-FRI: ALL DAY

\$3 BEERS

coors & miller products

\$5 BEERS

sierra nevada products

\$7 COCKTAILS

peach don't kill my vibe sangria
southern cosmo

HAPPY HOUR SNACKS

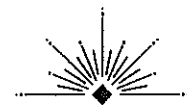
MON-FRI: 3PM TO 6PM

\$4 SNACKS

crispy brussels
fried green tomatoes
fried pickles
loaded potato cracklins
fried cauliflower & jalapeno tacos (2)

\$6 SANDWICH BITES

bbq chicken salad & havarti melt
slow roasted pork grilled cheese



HEY Y'ALL LET'S SNACK!

BISCUITS FOR A CAUSE two cathed buttermilk biscuits served with blueberry jam and whipped butter. Proceeds go to our Tupelo Honey Relief & Development Funds that aid Tupelo employees in need. 4⁰⁰

FAMOUS FRIED GREEN TOMATOES panko-cruste fried green tomatoes, basil, roasted red pepper sauce, served over heirloom grits with goat cheese 10³⁵

SPICY CAULIFLOWER BITES beer-battered and lightly fried cauliflower florets & sliced jalapeños, green onions, sriracha honey drizzle, green tomato aioli dipping sauce 8⁵⁰

CRISPY BRUSSELS topped with fresh herbs, lemon zest & chopped bacon, served with garlic buttermilk ranch dipping sauce 8⁵⁰

AVOCADO TOAST POINTS topped with goat cheese, paprika, cilantro, sriracha honey drizzle, served on health-nut bread 9⁷⁵

HOUSE-MADE FRIED PICKLES with garlic buttermilk ranch dipping sauce 6⁵⁰

LOADED POTATO CRACKLINS melted pimento cheese, sour cream, bacon bits, green onions, garlic buttermilk ranch 9⁰⁰ (add chorizo 3⁰⁰)

WARM PIMENTO CHEESE DIP served with sour cream, green onions, and house-made tortilla chips 7⁷⁵ (add chorizo 3⁰⁰)

FRIED CAULIFLOWER TACO fried jalapeños, green onions, sriracha honey & green tomato aioli drizzle, flour tortilla 4⁵⁰ each

GREENS & BOWLS

➡ **ADD FRIED OR GRILLED CHICKEN OR GRILLED SHRIMP 6⁰⁰** ←

SOUTHERN COBB (GF) romaine lettuce, tomatoes, apple cider bacon, hard-boiled egg, cheddar cheese, avocado, scratch-made garlic buttermilk ranch 11⁹⁵

SALT-ROASTED BEET SALAD (GF) spiced pecans, goat cheese, mixed greens, scratch-made toasted pecan vinaigrette 11⁹⁵

MOUNTAIN HARVEST BOWL roasted cauliflower, sweet potatoes & red onions, sliced avocado, fried brussels sprouts, mixed greens, spiced pecans, sweet potato purée, cauliflower rice, pecan & white balsamic vinaigrettes* 12⁹⁰



TUPELO'S FAMOUS FRIED CHICKEN

our chicken is brined for over 18 hours then cooked to perfection

➡ **ADD ANY FARM FRESH SIDE(S) FOR 3.00 EACH** ←

FRIED CHICKEN

Dark Meat 11⁹⁵ | White Meat 12⁷⁵ | Half-Bird 17⁵⁰

HONEY DUSTED sprinkled with our signature 'bee dust'

SWEET & SPICY topped with sriracha honey sauce, cilantro

SIDES

ALL SIDES ARE 4⁰⁰

Heirloom Grits with Goat Cheese (GF)
Salt & Pepper Crispy Brussels Baked Mac & Cheese
Mixed Greens Salad (GF)
Collards with Bacon (GF)

Parmesan & Rosemary Potato Cracklins
Butter & Basil Green Beans (GF)
Yukon Mashed Potatoes (GF)
Extra Crispy French Fries

CHEF SPECIALTIES

TUPELO SHRIMP & GRITS (GF) sustainable wild-caught gulf shrimp, peperonata, heirloom grits with goat cheese, green onions, creole compound butter, griddled lemon 18⁹⁵ (add chorizo 3⁰⁰)

SHOO MERCY GRIDDLE choose a stack of sweet potato pancakes OR brioche french toast topped with buttermilk fried chicken, apple cider bacon, spiced pecans, powdered sugar, two fried eggs* 19⁹⁵

SUPPER PLATES

PROTEINS SERVED WITH ANY TWO FARM FRESH SIDES

CAST IRON PORK (GF) slow-cooked pork shoulder in duck fat, seared in a cast iron wok & glazed with sriracha honey, pickled red onion, cilantro 16⁵⁰

COUNTRY CATFISH "forever free" pan seared with blackening seasoning (GF) OR beer-battered & fried, both served with green tomato aioli 18⁹⁵

BOURBON PEPPERCORN GLAZED MEATLOAF slow-roasted beef & chorizo 15⁹⁵

BUTTERMILK FRIED CHICKEN two boneless & skinless breasts, milk gravy, basil 16⁹⁵

FARM FRESH VEGETABLE PLATE choose any combination of four farm fresh sides 14⁵⁰

NON-ALCOHOLIC

SWEET ICED TEA (FREE REFILLS) 3⁵⁰

SOFT DRINKS (FREE REFILLS) 3⁵⁰

CRAFT ROOT BEER 3⁰⁰

HOT TEA ask server for details 3⁰⁰

HOT CHOCOLATE 3⁰⁰

TUPELO #BRUNCHSHARD COFFEE (FREE REFILLS) a signature blend roasted by Revelator 3⁵⁰

HOUSE-MADE SPECIALTIES

TUPELO HONEY COLD BREW house-made cold brew coffee using Revelator Coffee 5⁰⁰

TURMERIC GINGER TONIC fresh ginger, turmeric, black pepper, lime and honey 4²⁵

KISS OF LAVENDER LEMONADE tart lemonade with hint of lavender 4²⁵

SOUTHERN HOSPITALITY SPRITZER refreshing spritzer with pineapple and peach 4²⁵

DRY HOPPED SWEET TEA fresh brewed & hopped in house 5⁹⁰

*As mandated by this state's food code manual, all restaurants are required to communicate the following statement to its patrons: This dish is prepared using raw ingredients that may be under-cooked. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. If you have a food and/or nut allergy please alert your server immediately. (GF) = Gluten Free options available. 12.27.20

SANDWICHES

→ ALL SANDWICHES SERVED WITH ONE FARM FRESH SIDE
ADD BACON FOR 2⁰⁰ | CHEESE FOR 1⁰⁰

SPICY AVOCADO & CHOPPED EGG with pickled jalapeños, melted havarti cheese, sriracha honey, organic health-nut bread 11⁹⁵

SWEET & SPICY CHICKEN fried or grilled chicken, sriracha honey, lettuce, pickles, tomato, mayonnaise, challah bun 13⁹⁵

SOUTHERN CHICKEN BLT fried or grilled chicken, bacon, dijonaise, lettuce, tomato, challah bun 13⁹⁵

AVOCADO CHICKEN fried or grilled chicken, pickled onion, mayonnaise, havarti cheese, challah bun 13⁹⁵

SLOW ROASTED PORK GRILLED CHEESE smoked jalapeño bbq sauce, white cheddar, health-nut bread 12⁷⁵

GRATEFUL VEG BURGER scratch-made black bean burger, roasted red onion, romaine, green tomato aioli, challah bun 13⁹⁵

PICNIC CHICKEN SALAD pulled chicken, creamy smoked jalapeño bbq sauce, peperonata, lettuce, tomato, challah bun 11⁹⁵

FARM FRESH BURGER* lettuce, tomato, onion, pickles, challah bun 12⁵⁰

SMOKEHOUSE BBQ BURGER* apple cider bacon, white cheddar cheese, smoked jalapeño bbq sauce, pickles, challah bun 14²⁵

PIMENTO & PICKLE BURGER* pimento cheese, fried house-made pickles, challah bun 13⁹⁵

LUNCH COMBOS

ONLY SERVED MONDAY-FRIDAY UNTIL 4PM

Choose: 1/2 sandwich, 1/2 salad AND one side

3 ITEMS FOR 12.50

1/2 SANDWICH: spicy avocado & egg •

slow-roasted pork grilled cheese • picnic chicken salad

1/2 SALAD: salt-roasted beet salad (GF) • mixed greens salad (GF)

SIDES: french fries • collards with bacon (GF)

*As mandated by this state's food code manual, all restaurants are required to communicate the following statement to its patrons: This dish is prepared using raw ingredients that may be under-cooked. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. If you have a food and/or nut allergy please alert your server immediately. (GF) = Gluten Free options available. 12.27.2017

BRUNCH ALL DAY

→ ADD SWEET POTATO PANCAKE SHORTSTACK 4⁰⁰

AVOCADO TOAST & EGGS smashed avocado, goat cheese, paprika, two fried eggs*, sriracha honey drizzle, served on health-nut bread, with a side of salt-roasted beets, pickled red onions & greens 15⁹⁰

'OLD SKOOL' BREAKFAST BOWL two fried eggs*, parmesan & rosemary potato cracklins, cheddar cheese, bacon crumbles, salsa, roasted red pepper sauce, served over heirloom grits with goat cheese 11⁹⁵

FRIED CHICKEN & BISCUITS buttermilk fried chicken, smoked ham, milk gravy, basil 14⁹⁵ (add fried egg* 1⁰⁰)

TRADITIONAL BREAKFAST two eggs* any style with your choice of parmesan & rosemary potato cracklins OR heirloom grits with goat cheese AND your choice of bacon, chorizo OR soy-sage 11⁹⁰

SOUTHWESTERN OMELET* chorizo, avocado, white cheddar cheese, salsa, topped with sour cream & green onions, served with parmesan & rosemary potato cracklins 14⁹⁰

PANCAKES & FRENCH TOAST

CHOOSE ANY OF THE BELOW TOPPINGS OVER YOUR CHOICE OF OUR SCRATCH-MADE SWEET POTATO PANCAKES OR BRIOCHE FRENCH TOAST.

→ ADD FRIED CHICKEN FOR 6⁰⁰ / BACON FOR 2⁰⁰ ←
ONE EGG* FOR 1⁰⁰

THE CLASSIC whipped butter and powdered sugar 10⁹⁵

MOUNTAIN BLUEBERRY scratch-made blueberry compote, fresh blueberries, served with whipped cream and powdered sugar 11⁹⁰

BANANA PUDDING DREAM dollops of creamy banana pudding, crumbled vanilla wafer, served with whipped cream and powdered sugar 11⁹⁵

PECAN PIE chunks of pecan pie, fresh blueberries, served with whipped cream and powdered sugar 11⁹⁵

BENEDICTS

ONLY SERVED SAT-SUN UNTIL 4PM

SELECT ANY EGGS BENEDICT OVER YOUR CHOICE OF BUTTERMILK BISCUITS OR FRIED GREEN TOMATOES. SERVED WITH PARMESAN & ROSEMARY POTATO CRACKLINS AND PICKLED RED ONIONS.

→ ADD SWEET POTATO PANCAKE SHORTSTACK 4⁰⁰ ←

THE CLASSIC BENNY two medium poached eggs*, paprika, smoked ham, hollandaise 14⁹⁰

ALL I 'AVO' WANTED two medium poached eggs*, smashed avocado, paprika, goat cheese, hollandaise 14⁹⁰

FIT TO BE TIED PICKLED & FRIED two medium poached eggs*, fried pickles, melted pimento cheese, bacon crumbles, hollandaise 13⁹⁵

BLOODY MARYS

→ CHOOSE YOUR STYLE OF BLOODY MARY, STARTING WITH OUR HOUSE-MADE BLOODY MARY MIX, PIMENTO CHEESE STUFFED OLIVES, PICKLED OKRA, LEMON AND BACON, SERVED ON THE ROCKS. ←

THE CLASSIC house vodka with a lime salt rim 8⁹⁵

BLACK PEPPER dixie black pepper vodka with a chili salt rim 10⁹⁵

BLACK BEARD kraken black rum with a lime salt rim 10⁹⁵

HIGHLANDER dewars whisky with a chili salt rim 9⁹⁵

BLOODY MARIA el jimador tequila with a lime salt rim 9⁹⁵

QUEEN MARY a huge version of our dixie black pepper bloody mary with added pickled jalapeño, green bean, cherry tomato, and celery with a lime-salt rim 15⁴⁵

MIMOSAS

BLUE RIDGE traditional mimosa, served nice and simple 8⁹⁵ REG | 11⁴⁵ MEGA

SWEET AND TART with grapefruit juice and blueberry puree 9⁴⁵ REG | 12⁹⁵ MEGA

SOUTHERN HOSPITALITY with peach nectar & pineapple juice 9⁴⁵ REG | 12⁹⁵ MEGA

PINK IS THE NEW MIMOSA tropical flavors with a honey simple syrup 9⁴⁵ REG | 12⁹⁵ MEGA

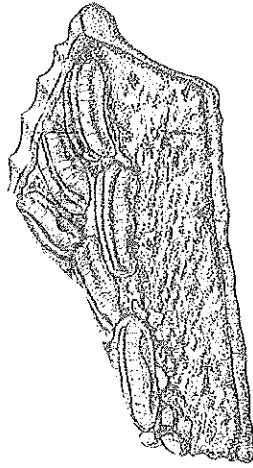
DESSERTS

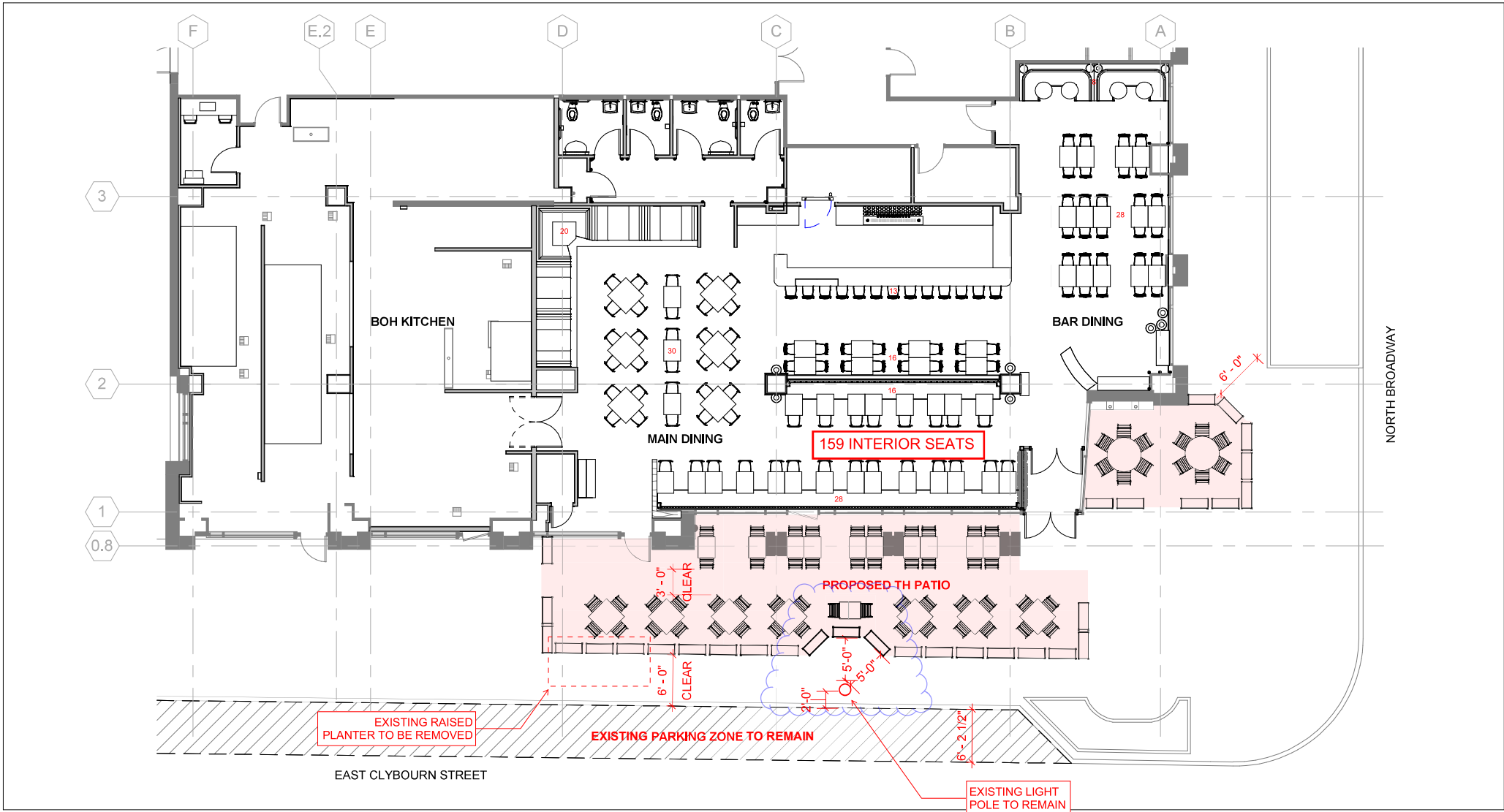
mini 3⁷⁵ | regular 7⁷⁵

HEAVENLY BANANA PUDDING our famous 20 year old recipe of the creamiest banana pudding you have ever had

BROWN BUTTER PECAN PIE with dark chocolate sauce drizzle

DESSERT DUO choose two for 6⁵⁰
heavenly banana pudding • brown butter pecan pie





TUPELO HONEY MILWAUKEE

511 NORTH BROADWAY
MILWAUKEE, WI 53202

TUPELO HONEY MILWAUKEE - SOUTH & EAST PATIO LAYOUT

X0.01	Checker
PROJECT NUMBER	20-079
DATE	01.21.2021
SCALE	3/32" = 1'-0"