



CITY OF MILWAUKEE
OFFICE OF THE CITY CLERK

Wednesday, December 15, 2021

COMMITTEE MEETING NOTICE

AD 04

CURRAN, Tyler T, Agent
Fivebirds LLC
119 N Charles St
Waukesha, WI 53186

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

Wednesday, January 05, 2022 at 10:20 AM

Regarding: Your Class B Tavern, Food Dealer and Public Entertainment Premises License Applications Requesting Instrumental Musicians, Disc Jockey, Bands, Patrons Contests, Dancing-Performers, Patrons Dancing and 2 Concerts as agent for Fivebirds LLC for "The Starling" at 102 N WATER St.

This meeting will be held via GoToMeeting. Please see the enclosed best practices document for further instructions. The access code is <https://global.gotomeeting.com/join/397740933> If you wish to call in, please call **+1 (408) 650-3123** and use Access Code: **397-740-933**

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 stas5@milwaukee.gov

12/11/21

REDACTED RECORD

To Office of City Clerk-License Division:

We received your letter of public interest regarding the new license application filed by the below applicant, and we are writing to object this license for purposes of safety, health, traffic, local economic impact and overall neighborhood welfare.

License Type:	Class B Tavern Food Dealer-Restaurant, and Public Entertainment
Applicant:	Tyler T Curran, Agt. Fiverbirds LLC
Business Name:	The Starling
Premise Address:	102 N Water St.

The condominium we and other families live in resides directly above the proposed location of this Public Entertainment location. The Third Ward has become a family-oriented, culturally forward, community of seniors as well as young families. A club with adult entertainment, DJs, floor shows...etc. puts the community and health and wellness of the children and senior citizens living here at risk. There are many seniors with underlying health conditions who live here. Additionally, this is the home of many small children, including our family of two kids under the age of five, with one of our children having a disability. We strongly object to this applicant for the following reasons:

Safety: An entertainment club, with dancers, cabaret acts, and other performances where alcohol and other potential drugs could be on premise creates a safety concern for all the families in the building, and surrounding area (note, there is a school within 100 feet of the location). The safety of pedestrians who walk their young children and pets should be considered. Kids will no longer be able to use the public walkway along the water edge or around the building safely with such a risqué company on premise. I therefore urge the council to consider the seniors, families and young children that would be put at risk.

Health and Wellness: An entertainment club comes with people loitering outside the building late at night and into the early morning intoxicated. Please note, this is the home of senior citizens with underlying health conditions and families with young kids who need to get sleep. In the past, there was a wedding venue that served alcohol in this location and we have witnessed people screaming during these late hours and heckling people in the building and scaring the children (including i). An entertainment club would be significantly worse than that of the previous wedding venue.

Another condition to consider is the smoke. People will be smoking outside of the building and on the public dock area, to which this location is attached. The smoke goes directly into the building where seniors and young children are exposed. The smoke is a major health issue because bedrooms are above the proposed entertainment location facing the outside area.

Traffic: An entertainment club will drastically increase traffic, impact on local air quality and safety of pedestrians, particularly local school children and senior citizens. Along with the loss of parking spaces, the high volume of car traffic will impede the local businesses' ability to trade. Additionally, this high volume of cars, increased the risk of accidents.

Local Economic Impact: The Third Ward has worked hard to build itself as a family oriented, upscale, beautiful cultural community. As a current attraction for families and outsiders to experience the exquisite galleries and high-end boutiques as well as community events for children and families; an entertainment club is in direct contrast to the type of people the neighborhood attracts. The Third Ward community is designed to be a safe and family-oriented, this type of club will depreciate the area and drive good people away.

It would, in my judgment, be extremely unsafe to approve such an applicant to reside in a family residential building, within the peaceful community of the Third Ward.

Name of objectors:
Contact information:
Address:
Phone:

Thank you kindly for your consideration and we look forward to hearing the outcome,

MILWAUKEE POLICE DEPARTMENT

LICENSING

CRIMINAL RECORD/ORDINANCE VIOLATION/INCIDENTS SYNOPSIS

DATE: 01/14/2020

LICENSE TYPE: BTAVN

NEW: ☐

RENEWAL: ☒

No. 305218

Application Date: 01/13/2020

License Location: 102 North Water Street

Business Name: SURG Waterfront

Licensee/Applicant: McLean, Joseph S
(Last Name, First Name, MI)

Date of Birth: 05/01/1979

Home Address: 5329 Hwy 38

City: Franksville

State: WI **Zip Code:** 53216

Home Phone: 414-406-8363

This report is written by Police Officer David NOVAK, assigned to the License Investigation Unit, Days.

The Milwaukee Police Department's investigation regarding this application revealed the following:

1. On 03/03/2008 the Wisconsin Department of Transportation revoked the applicant's driver's license for 6 months for Operating While Intoxicated.
2. On 10/02/2014 Omar SHAIKH (25% shareholder) was cited in the City of Milwaukee at 729 N. Milwaukee St for Licensed Estab.-Exceeding Occupy Limit and Presence of Minor at Licensed Premises.

Charge:	Licensed Estab.-Exceeding Occupy Limit
2:	Presence of Minor at Licensed Premises
Finding:	Guilty
Sentence:	Fined \$7,500.00
2:	Fined \$2,400.00
Date:	12/05/2014
Case:	14072873
2:	14072874

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3. On 12/16/2017 at 12:54am officers responded to a noise complaint at 102 N. Water St. The officer spoke with the manager, Andrea BUBOLTZ, who stated they have a PEP license for music on Saturday's and Sunday's until 2:30am. The event was over when the officer was on scene. He was not able to contact the caller. On 01/23/2018 the officer contacted the caller from this incident. She stated that SURG has a decibel meter that they use. On the night of 12/16/2017 she stated SURG refused to use the meter because the music was excessively loud.
4. On 01/21/2018 at 12:25am officers were dispatched to 102 N. Water St for a noise complaint. The officer spoke with the events manager, Pricilla SOTO, who displayed a license stating they could have music until 2:30am on Saturday nights. The music was off when the officer arrived. The officer left a message for the caller. On 01/23/2018 the officer spoke with the caller. She stated the loud music was an ongoing problem. She stated she has spoken to "Omar", who she believes is the owner, about the noise problems and she stated that he threatened to have her arrested if she complained again. Regarding this incident she stated the loud music started on 01/20/2018 at 9:00pm.

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5. On 03/17/2018 the applicant was cited in the City of Milwaukee at 218 N. Water St for Noise Nuisances.

Charge: Noise Nuisances
Finding: Guilty
Sentence: Fined \$240.00
Date: 05/04/2018
Case: 18037241

6. On 12/16/2018 at 12:41am officers were dispatched to 102 N. Water St for a Noise Nuisances complaint. When the officer arrived he called the complaint who stated there was a large party still taking place. The officer was standing in the front of the business and did not observe any party. The officer contacted the manager who stated all the patrons had already left.

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Previous Premise

Date: 12/2/21
Officer: Monreal

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

Name of Premise: The Starling
Address: 102 N Water St
Phone: 414-587-7883

Owner: Curran, Tyler T
Owner address: 119 N Charles St
City State Zip: Waukesha, WI 53186
Owner Phone: 414-460-6131
Owner email: tyler@ivyhousemke.com

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

Preferred contact: Same

Location currently open: ☐ YES ☒ NO

Projected open date:

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

Hours of Operation: Sun: 7A-2A ☐24 hours ☐Y ☒N
Mon: "
Tue: "
Wed: "
Thu: "
Fri: 7A-2:30A
Sat: "

Premise Type: ☒Tavern/Bar
☒Restaurant
☐Other:

Licenses currently held:
Alcohol: ☐Yes ☐No Class: #:

Tobacco: ☐ Yes ☐ No #:
 Food: ☐ Yes ☐ No #:
 Extended Hours: ☐ Yes ☐ No #:
 Secondhand Dealer: ☐ Yes ☐ No Type: #:
 Other: ☐ Yes ☐ No Type: #:
 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. Is there a parking lot ☐ Yes ☒ No
7. Is the parking lot clean? ☐ Yes ☐ No
8. Off-Street parking ☐ 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 the address numbers prominently displayed and easy to see ☒ Yes ☐ No

Camera Survey:

16. Does this location have security cameras? ☒ Yes ☐ No
17. Are they in working order? ☒ Yes ☐ No
18. What format are the cameras?
 - a. Color ☒ Yes ☐ No
 - b. Digital ☒ Yes ☐ No
 - c. Recorded ☒ Yes ☐ No
19. How long is footage stored for later viewing: 30 days
20. Are there exterior cameras ☒ Yes ☐ No How many: 2
21. Are there interior cameras ☒ Yes ☐ No How many: 10
22. Do all employees know how to retrieve recorded digital images/footage? ☒ Yes ☐ No
23. Cameras located in parking lot ☐ Yes ☐ No How many

Interior Survey:

24. What is the planned capacity 250
25. What is the minimum number of employees That will be on premise 1
26. 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
27. Is the interior of the location neat and clean? ☒ Yes ☐ No
28. Does an interior camera face the entrance/exit? ☒ Yes ☐ No
29. Is there a lockable area that separates employees from customers? ☐ 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: 1
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 to be used:
- ☐ Wanding/metal detector
 - ☐ ID Scanner
 - ☐ Dress Code
 - ☐ Cover Charge
 - ☐ Age restriction
 - ☒ Other Checking Id's

ADDITIONAL COMMENTS/RECOMMENDATIONS:

If the condo association will allow, 2 exterior cameras will be placed on the building along the river.

Agent is still in process of obtaining occupancy permit.

Security personnel will be an employee on scene who is assigned security duties.



Address Search

House Number <input type="text" value="102"/>	Street Dir <input type="text" value="N"/>	Street Name <input type="text" value="WATER ST"/>
Radius (feet) <input type="text" value="250"/>	Select List <input type="text" value="All Addresses"/>	<input type="button" value="Search"/> <input type="button" value="Export"/>

Report ran: Mon Nov 15 2021 12:03:35 GMT-0600 (Central Standard Time)
Results returned: 327

Mayor Tom Barrett
Common Council

Departments
Calendar

Residents
Business
Visitors

Web & Email Policies
Web Contact Us

Design by City of Milwaukee

OCCUPANT	MAIL ADDRESS	CITY STATE ZIP
BUSINESS OCCUPANT	100 S WATER ST	MILWAUKEE, WI 53204-4301
BUSINESS OCCUPANT	102 N WATER ST, 101	MILWAUKEE, WI 53203-6056
BUSINESS OCCUPANT	102 N WATER ST, 102	MILWAUKEE, WI 53202-6054
BUSINESS OCCUPANT	102A N WATER ST	MILWAUKEE, WI 53202-6056
BUSINESS OCCUPANT	102C N WATER ST	MILWAUKEE, WI 53202-6056
BUSINESS OCCUPANT	105 N WATER ST, 1	MILWAUKEE, WI 53202-6011
BUSINESS OCCUPANT	105 N WATER ST, 2	MILWAUKEE, WI 53202-6011
BUSINESS OCCUPANT	124 N WATER ST	MILWAUKEE, WI 53202-6025
BUSINESS OCCUPANT	125 N WATER ST	MILWAUKEE, WI 53202-6011
BUSINESS OCCUPANT	141 N WATER ST, 1	MILWAUKEE, WI 53202-6011
BUSINESS OCCUPANT	151 N WATER ST	MILWAUKEE, WI 53202-6011
BUSINESS OCCUPANT	201 N WATER ST	MILWAUKEE, WI 53202-5707
BUSINESS OCCUPANT	201 N WATER ST, 2	MILWAUKEE, WI 53202-5707
BUSINESS OCCUPANT	222 E ERIE ST	MILWAUKEE, WI 53202-6000
BUSINESS OCCUPANT	222 E ERIE ST, 10	MILWAUKEE, WI 53202-6000
BUSINESS OCCUPANT	222 E ERIE ST, 100	MILWAUKEE, WI 53202-6004
BUSINESS OCCUPANT	222 E ERIE ST, 110	MILWAUKEE, WI 53202-6000
BUSINESS OCCUPANT	222 E ERIE ST, 150	MILWAUKEE, WI 53202-6000
BUSINESS OCCUPANT	222 E ERIE ST, 200	MILWAUKEE, WI 53202-6000
BUSINESS OCCUPANT	222 E ERIE ST, 210	MILWAUKEE, WI 53202-6000
BUSINESS OCCUPANT	222 E ERIE ST, 300	MILWAUKEE, WI 53202-6000

OCCUPANT	MAIL ADDRESS	CITY STATE ZIP
BUSINESS OCCUPANT	222 E ERIE ST, 320	MILWAUKEE, WI 53202-6000
BUSINESS OCCUPANT	222 E ERIE ST, 330	MILWAUKEE, WI 53202-6000
BUSINESS OCCUPANT	222 E ERIE ST, 400	MILWAUKEE, WI 53202-6062
BUSINESS OCCUPANT	222 E ERIE ST, 401	MILWAUKEE, WI 53202-6062
BUSINESS OCCUPANT	222 E ERIE ST, 500	MILWAUKEE, WI 53202-6062
BUSINESS OCCUPANT	239 E CHICAGO ST	MILWAUKEE, WI 53202-5924
BUSINESS OCCUPANT	242 E MENOMONEE ST	MILWAUKEE, WI 53202-6008
BUSINESS OCCUPANT	252 E MENOMONEE ST	MILWAUKEE, WI 53202-6061
BUSINESS OCCUPANT	273 E ERIE ST	MILWAUKEE, WI 53202-6003
CURRENT OCCUPANT	102 N WATER ST, 201	MILWAUKEE, WI 53202-6056
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OCCUPANT	MAIL ADDRESS	CITY STATE ZIP
CURRENT OCCUPANT	102 N WATER ST, 312	MILWAUKEE, WI 53202-6056
CURRENT OCCUPANT	102 N WATER ST, 313	MILWAUKEE, WI 53202-6056
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OCCUPANT	MAIL ADDRESS	CITY STATE ZIP
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CURRENT OCCUPANT	102 N WATER ST, 801	MILWAUKEE, WI 53202-6059
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CURRENT OCCUPANT	130 S WATER ST, 101	MILWAUKEE, WI 53204-4301
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CURRENT OCCUPANT	130 S WATER ST, 201	MILWAUKEE, WI 53204-4301
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OCCUPANT	MAIL ADDRESS	CITY STATE ZIP
CURRENT OCCUPANT	130 S WATER ST, 203	MILWAUKEE, WI 53204-4301
CURRENT OCCUPANT	130 S WATER ST, 204	MILWAUKEE, WI 53204-4301
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CURRENT OCCUPANT	130 S WATER ST, 206	MILWAUKEE, WI 53204-4302
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CURRENT OCCUPANT	130 S WATER ST, 214	MILWAUKEE, WI 53204-4302
CURRENT OCCUPANT	130 S WATER ST, 215	MILWAUKEE, WI 53204-4302
CURRENT OCCUPANT	130 S WATER ST, 216	MILWAUKEE, WI 53204-4302
CURRENT OCCUPANT	130 S WATER ST, 217	MILWAUKEE, WI 53204-4302
CURRENT OCCUPANT	130 S WATER ST, 301	MILWAUKEE, WI 53204-4302
CURRENT OCCUPANT	130 S WATER ST, 303	MILWAUKEE, WI 53204-4302
CURRENT OCCUPANT	130 S WATER ST, 304	MILWAUKEE, WI 53204-4302
CURRENT OCCUPANT	130 S WATER ST, 305	MILWAUKEE, WI 53204-4303
CURRENT OCCUPANT	130 S WATER ST, 306	MILWAUKEE, WI 53204-4303
CURRENT OCCUPANT	130 S WATER ST, 307	MILWAUKEE, WI 53204-4303
CURRENT OCCUPANT	130 S WATER ST, 308	MILWAUKEE, WI 53204-4303
CURRENT OCCUPANT	130 S WATER ST, 309	MILWAUKEE, WI 53204-4303
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CURRENT OCCUPANT	130 S WATER ST, 311	MILWAUKEE, WI 53204-4303
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CURRENT OCCUPANT	130 S WATER ST, 313	MILWAUKEE, WI 53204-4303
CURRENT OCCUPANT	130 S WATER ST, 314	MILWAUKEE, WI 53204-4303
CURRENT OCCUPANT	130 S WATER ST, 315	MILWAUKEE, WI 53204-4303
CURRENT OCCUPANT	130 S WATER ST, 316	MILWAUKEE, WI 53204-4303
CURRENT OCCUPANT	130 S WATER ST, 317	MILWAUKEE, WI 53204-4303
CURRENT OCCUPANT	130 S WATER ST, 400	MILWAUKEE, WI 53204-4303
CURRENT OCCUPANT	130 S WATER ST, 403	MILWAUKEE, WI 53204-4303

OCCUPANT	MAIL ADDRESS	CITY STATE ZIP
CURRENT OCCUPANT	130 S WATER ST, 404	MILWAUKEE, WI 53204-4304
CURRENT OCCUPANT	130 S WATER ST, 405	MILWAUKEE, WI 53204-4304
CURRENT OCCUPANT	130 S WATER ST, 406	MILWAUKEE, WI 53204-4304
CURRENT OCCUPANT	130 S WATER ST, 407	MILWAUKEE, WI 53204-4304
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CURRENT OCCUPANT	130 S WATER ST, 409	MILWAUKEE, WI 53204-4304
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CURRENT OCCUPANT	130 S WATER ST, 411	MILWAUKEE, WI 53204-4304
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CURRENT OCCUPANT	141 N WATER ST, 11	MILWAUKEE, WI 53202-6022
CURRENT OCCUPANT	141 N WATER ST, 12	MILWAUKEE, WI 53202-6022
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OCCUPANT	MAIL ADDRESS	CITY STATE ZIP
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CURRENT OCCUPANT	205 N WATER ST, 103	MILWAUKEE, WI 53202-5731
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OCCUPANT	MAIL ADDRESS	CITY STATE ZIP
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CURRENT OCCUPANT	205 N WATER ST, 306	MILWAUKEE, WI 53202-5733
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CURRENT OCCUPANT	205 N WATER ST, 402	MILWAUKEE, WI 53202-5733
CURRENT OCCUPANT	205 N WATER ST, 403	MILWAUKEE, WI 53202-5733
CURRENT OCCUPANT	205 N WATER ST, 404	MILWAUKEE, WI 53202-5734
CURRENT OCCUPANT	205 N WATER ST, 405	MILWAUKEE, WI 53202-5734
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CURRENT OCCUPANT	252 E MENOMONEE ST, 211	MILWAUKEE, WI 53202-6066

OCCUPANT	MAIL ADDRESS	CITY STATE ZIP
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CURRENT OCCUPANT	252 E MENOMONEE ST, 219	MILWAUKEE, WI 53202-6066
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CURRENT OCCUPANT	252 E MENOMONEE ST, 302	MILWAUKEE, WI 53202-6067
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CURRENT OCCUPANT	252 E MENOMONEE ST, 311	MILWAUKEE, WI 53202-6067
CURRENT OCCUPANT	252 E MENOMONEE ST, 312	MILWAUKEE, WI 53202-6067
CURRENT OCCUPANT	252 E MENOMONEE ST, 314	MILWAUKEE, WI 53202-6067
CURRENT OCCUPANT	252 E MENOMONEE ST, 316	MILWAUKEE, WI 53202-6067
CURRENT OCCUPANT	252 E MENOMONEE ST, 317	MILWAUKEE, WI 53202-6067
CURRENT OCCUPANT	252 E MENOMONEE ST, 318	MILWAUKEE, WI 53202-6067
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CURRENT OCCUPANT	252 E MENOMONEE ST, 402	MILWAUKEE, WI 53202-6068
CURRENT OCCUPANT	252 E MENOMONEE ST, 403	MILWAUKEE, WI 53202-6068
CURRENT OCCUPANT	252 E MENOMONEE ST, 404	MILWAUKEE, WI 53202-6068
CURRENT OCCUPANT	252 E MENOMONEE ST, 406	MILWAUKEE, WI 53202-6068
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CURRENT OCCUPANT	252 E MENOMONEE ST, 409	MILWAUKEE, WI 53202-6068
CURRENT OCCUPANT	252 E MENOMONEE ST, 410	MILWAUKEE, WI 53202-6068

OCCUPANT	MAIL ADDRESS	CITY STATE ZIP
CURRENT OCCUPANT	252 E MENOMONEE ST, 411	MILWAUKEE, WI 53202-6068
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CURRENT OCCUPANT	252 E MENOMONEE ST, 414	MILWAUKEE, WI 53202-6068
CURRENT OCCUPANT	252 E MENOMONEE ST, 416	MILWAUKEE, WI 53202-6068
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CURRENT OCCUPANT	252 E MENOMONEE ST, 501	MILWAUKEE, WI 53202-6069
CURRENT OCCUPANT	252 E MENOMONEE ST, 502	MILWAUKEE, WI 53202-6069
CURRENT OCCUPANT	252 E MENOMONEE ST, 503	MILWAUKEE, WI 53202-6069
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CURRENT OCCUPANT	252 E MENOMONEE ST, 510	MILWAUKEE, WI 53202-6069
CURRENT OCCUPANT	252 E MENOMONEE ST, 511	MILWAUKEE, WI 53202-6069
CURRENT OCCUPANT	252 E MENOMONEE ST, 512	MILWAUKEE, WI 53202-6069
CURRENT OCCUPANT	252 E MENOMONEE ST, 514	MILWAUKEE, WI 53202-6069
CURRENT OCCUPANT	252 E MENOMONEE ST, 516	MILWAUKEE, WI 53202-6069
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CURRENT OCCUPANT	252 E MENOMONEE ST, 519	MILWAUKEE, WI 53202-6069
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CURRENT OCCUPANT	252 E MENOMONEE ST, 601	MILWAUKEE, WI 53202-6070
CURRENT OCCUPANT	252 E MENOMONEE ST, 602	MILWAUKEE, WI 53202-6070
CURRENT OCCUPANT	252 E MENOMONEE ST, 603	MILWAUKEE, WI 53202-6070
CURRENT OCCUPANT	252 E MENOMONEE ST, 604	MILWAUKEE, WI 53202-6070
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CURRENT OCCUPANT	252 E MENOMONEE ST, 608	MILWAUKEE, WI 53202-6070
CURRENT OCCUPANT	252 E MENOMONEE ST, 609	MILWAUKEE, WI 53202-6070

OCCUPANT	MAIL ADDRESS	CITY STATE ZIP
CURRENT OCCUPANT	252 E MENOMONEE ST, 610	MILWAUKEE, WI 53202-6070
CURRENT OCCUPANT	252 E MENOMONEE ST, 611	MILWAUKEE, WI 53202-6070
CURRENT OCCUPANT	252 E MENOMONEE ST, 612	MILWAUKEE, WI 53202-6070
CURRENT OCCUPANT	252 E MENOMONEE ST, 614	MILWAUKEE, WI 53202-6070
CURRENT OCCUPANT	252 E MENOMONEE ST, 616	MILWAUKEE, WI 53202-6070
CURRENT OCCUPANT	252 E MENOMONEE ST, 617	MILWAUKEE, WI 53202-6070
CURRENT OCCUPANT	252 E MENOMONEE ST, 618	MILWAUKEE, WI 53202-6070
CURRENT OCCUPANT	252 E MENOMONEE ST, 619	MILWAUKEE, WI 53202-6070
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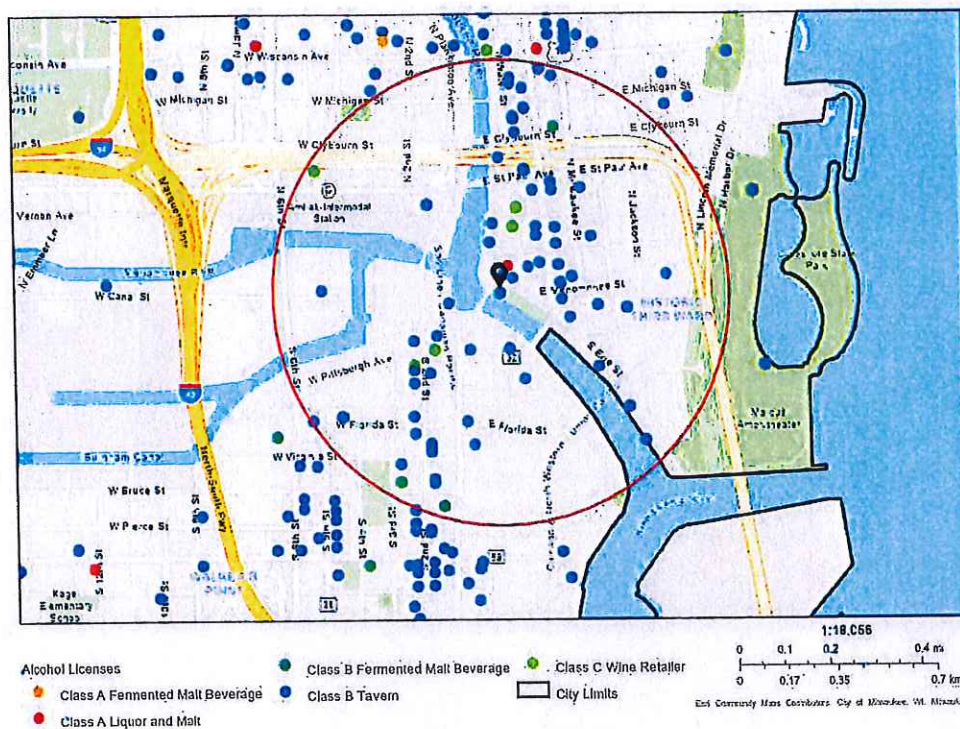


Concentration Map - 102 N WATER ST

Area of Interest (AOI) Information

Area : 21,862,585.76 ft²

Nov 15 2021 12:00:39 Central Standard Time



Summary

Name	Count	Area(ft²)	Length(mi)
Alcohol Licenses	94		-

Alcohol Licenses

#	Legal Entity	Trade Name	Licensee	Address	License Type Name	Total Capacity	Expiration Date	Count
1	Giri Corporation	Stone Creek Coffee	Eric A Resch, Agt	422 N 5th ST	Class B Fermented Malt Beverage Retailer's License		11/29/2021, 6:00 PM	1
2	Shake Shack Wisconsin LLC	Shake Shack	ARI B DOMNITZ, Agt	220 E Buffalo ST 110	Class B Fermented Malt Beverage Retailer's License		11/26/2021, 6:00 PM	1
3	Button Block Holdings LLC	Homewood Suites Hotel	Tammy L.C. Fraley, Agt	500 N Water ST	Class B Tavern License		11/18/2021, 6:00 PM	1
4	The Brownstone LLC	The Brownstone	COREY L SMITH, Agt	524 N Water ST	Class B Tavern License		11/27/2021, 6:00 PM	1
5	Giri Corporation	Stone Creek Coffee	Eric A Resch, Agt	422 N 5th ST	Class C Wine Retailer's License		11/29/2021, 6:00 PM	1
6	Shake Shack Wisconsin LLC	Shake Shack	ARI B DOMNITZ, Agt	220 E Buffalo ST 110	Class C Wine Retailer's License		11/26/2021, 6:00 PM	1
7	CIRCLE K LLC	CIRCLE K PANTRY	ZIAD W KAID, Agt	130 N WATER ST	Class A Malt & Class A Liquor License		12/9/2021, 6:00 PM	1
8	Brew Fitness LLC	Brew Fitness	Ryan P Mleziva, Agt	408 W FLORIDA ST B100	Class B Fermented Malt Beverage Retailer's License		12/4/2021, 6:00 PM	1
9	Full of Beans LLC	Full of Beans Cafe	JoAnn R Hausknecht, Agt	184 S 2nd ST	Class B Fermented Malt Beverage Retailer's License		12/16/2021, 6:00 PM	1
10	TwoBirds LLC	Filament	Tyler T Curran, Agt	131 W SEEBOTH ST	Class B Tavern License		12/15/2021, 6:00 PM	1
11	CARNAL LLC	CLUB CHARLIES	CRAIG M BLOOMFIELD, Agt	320 E MENOMONEE ST	Class B Tavern License	128	12/14/2021, 6:00 PM	1
12	VINO THIRD WARD, LLC	VINO THIRD WARD	Julie L Peck, Agt	102C N WATER ST	Class B Tavern License	41	11/22/2021, 6:00 PM	1
13	MKE Water Street LLC	ELMNT Lounge	HABIB MANJEE, Agt	618 N WATER ST	Class B Tavern License		12/17/2021, 6:00 PM	1
14	The Xenia Group, LLC	Tied House	Ralph A Weber, Agt	124 N Water ST	Class B Tavern License		12/17/2021, 6:00 PM	1
15	Full of Beans LLC	Full of Beans Cafe	JoAnn R Hausknecht, Agt	184 S 2nd ST	Class C Wine Retailer's License		12/16/2021, 6:00 PM	1
16	NACAR LLC	Riverfront Pizzeria Bar & Grill	ARTURO NAPOLES CARRERA, Agt	509 E ERIE ST	Class B Tavern License	300	12/15/2021, 6:00 PM	1

17	Bowls LLC	Bowls	Andrew C Larson, Agt	207 W Freshwater WA	Class B Fermented Malt Beverage Retailer's License		12/3/2021, 6:00 PM	1
18	ALEM ETHIOPIAN RESTAURANT, LLC	ALEM ETHIOPIAN VILLAGE	MULU H HABTESILAS SIE, Agt	307 E WISCONSIN AV	Class B Tavern License	98	12/24/2021, 6:00 PM	1
19	COMPROV, INC	COMEDY SPORTZ	JOSHUA M LEFEVRE, Agt	420 S 1ST ST	Class B Tavern License	320	1/15/2022, 6:00 PM	1
20	Bowls LLC	Bowls	Andrew C Larson, Agt	207 W Freshwater WA	Class C Wine Retailer's License		12/3/2021, 6:00 PM	1
21	Bhatia Corp	Fine Vineyard	VARINDER P BHATIA, Agt	601-B S 1st ST	Class A Malt & Class A Liquor License		2/8/2022, 6:00 PM	1
22	Joy DB LLC	DryBar	Joy N Vertz, Agt	241 N BROADWAY	Class B Tavern License	60	1/30/2022, 6:00 PM	1
23	ANACORP LLC	Cavas	Ana C Docta, Agt	401 E ERIE ST	Class B Tavern License		1/22/2022, 6:00 PM	1
24	Smoke Shack Mke, LLC	Smoke Shack	David J Marcus, Agt	332 N Milwaukee ST	Class B Tavern License	91	2/6/2022, 6:00 PM	1
25	Onesto MKE, LLC	Onesto	David J Marcus, Agt	221-223 N Broadway	Class B Tavern License	288	2/6/2022, 6:00 PM	1
26	Blue Bat Kitchen MKE, LLC	Blue Bat Kitchen	David J Marcus, Agt	249 N WATER ST	Class B Tavern License	240	2/6/2022, 6:00 PM	1
27	Camp Bar Inc	Campsite 131	Paul C Hackbarth, Agt	131 N Jackson ST	Class B Tavern License		2/9/2022, 6:00 PM	1
28	Indulge Wine Rooms LLC	Indulge Wine Room	MARC R BIANCHINI, Agt	158 N Broadway	Class B Tavern License	156	1/16/2022, 6:00 PM	1
29	STRAIGHT AHEAD, INC	CAROLINE'S	CAROL R RUBITSKY, Agt	401 S 2ND ST	Class B Tavern License	136	2/6/2022, 6:00 PM	1
30	THE WICKED HOP, LLC	THE WICKED HOP	MILES E O'NEIL, Agt	343-45 N BROADWAY	Class B Tavern License	160	2/28/2022, 6:00 PM	1
31	Foot Paw LLC	Amilinda	Gregory R Leon, Agt	315 E Wisconsin AV	Class B Tavern License		3/2/2022, 6:00 PM	1
32	Camp Bar Inc	Camp Bar	Paul C Hackbarth, Agt	525 E Menomonee ST	Class B Tavern License		3/27/2022, 7:00 PM	1
33	S&S Hospitality Concepts, LLC	Black Sheep	MICHAEL R SORGE, Agt	216 S 2nd ST	Class B Tavern License	160	1/19/2022, 6:00 PM	1
34	Gordo's Water Street, LLC	Toast	Gordon Goggin, Agt	231 S 2nd ST	Class B Tavern License	99	2/28/2022, 6:00 PM	1
35	CIELITO LINDO, LLC	CIELITO LINDO	LORENZO R LOPEZ, Agt	733-39 S 2ND ST	Class B Tavern License	198	3/3/2022, 6:00 PM	1

36	RIDER HOTEL, LLC	The Iron Horse Hotel	TIMOTHY J DIXON, Agt	500 W FLORIDA ST	Class B Tavern License		1/3/2022, 6:00 PM	1
37	SBB of Milwaukee Inc.	Stack'D Burger Bar	TREVOR M DANIELSEN, Agt	170 S 1st ST	Class B Tavern License		3/30/2022, 7:00 PM	1
38	Higbee's MKE LLC	District IV	PATSY SMITH-JAMES, Agt	628 N Water ST	Class B Tavern License	225	4/13/2022, 7:00 PM	1
39	Jay Squared LLC	The Box	Jamie A Berger, Agt	311 E Wisconsin AV	Class B Tavern License	270	4/11/2022, 7:00 PM	1
40	KARAMPELA S INVESTMENT S INC	GYRO PALACE	NICK A KARAMPELA S., Agt	602 S 2ND ST	Class B Fermented Malt Beverage Retailer's License	75	5/7/2022, 7:00 PM	1
41	goRi Food Entertainment Inc	Char'd	Jongsoo Kim, Agt	222 E Erie ST 100	Class B Tavern License		5/9/2022, 7:00 PM	1
42	Hungry Sailor, Inc	Milwaukee Sail Loft	JEFFREY G REINBOLD, Agt	649 E Erie ST	Class B Tavern License	300	4/11/2022, 7:00 PM	1
43	Kipper LLC	Fore Milwaukee	Timothy M Grogan, Agt	530 N Water ST	Class B Tavern License		4/11/2022, 7:00 PM	1
44	RCW LLC	Lost Valley Cider Co	Stuart E Rudolph, Agt	408 W FLORIDA ST 102	Class B Tavern License	49	5/15/2022, 7:00 PM	1
45	The North/South Club, Inc	North South Club	Marla R Poytinger, Agt	175 S Water ST	Class B Tavern License	299	5/30/2022, 7:00 PM	1
46	HY-VEE, INC.	Wahlburgers	Ross Grunwald, Agt	322 N BROADWAY 100	Class B Tavern License		5/2/2022, 7:00 PM	1
47	Memento LLC	Bavette	Karen E Bell, Agt	330 E Menomonee ST	Class B Tavern License		5/19/2022, 7:00 PM	1
48	Milwaukee Artist Resource Network Inc	Milwaukee Artist Resource Network	Malaquias E Montoya, Agt	191 N Broadway 102	Class B Tavern License	150	5/15/2022, 7:00 PM	1
49	The Chef's Table LLC	The Chef's Table	David P Magnasco, Agt	500 S 3rd ST	Class B Tavern License		5/16/2022, 7:00 PM	1
50	Pritzlaff Events LLC	Pritzlaff / Aperitivo	Kendall G Breunig, Agt	311-333 N Plankinton AV	Class B Tavern License	915	5/20/2022, 7:00 PM	1
51	MC ZAR'S, LLC	O'Lydia's Bar & Grill	Linda M Sackett, Agt	338 S 1ST ST	Class B Tavern License	150	6/4/2022, 7:00 PM	1
52	Foltz Family Market, Inc	Foltz Family Market	Casey C Foltz, Agt	400 N WATER ST 6	Class B Tavern License		5/29/2022, 7:00 PM	1
53	HTWA MARKET PROJECT, LLC	MILWAUKEE PUBLIC MARKET	MICHAEL GARDNER, Agt	400 N WATER ST	Class B Tavern License	320	5/28/2022, 7:00 PM	1
54	Kimpton Hotel & Restaurant Group LLC	Journeyman Hotel	Patrick J Gaskin, Agt	310 E Chicago ST	Class B Tavern License		6/15/2022, 7:00 PM	1

55	Wisconsin & Milwaukee Hotel, LLC	Milwaukee Marriott Downtown/Starbucks	Keith A Filipak, Agt	323 E Wisconsin AV	Class B Tavern License	312	5/23/2022, 7:00 PM	1
56	THIEF WINE, LLC	THIEF WINE SHOP & BAR	PHILIP M BILODEAU, Agt	400 N WATER ST	Class B Tavern License	42	6/29/2022, 7:00 PM	1
57	Benelux Third Ward, LLC	Cafe Benelux	ERIC G WAGNER, Agt	346 N Broadway	Class B Tavern License	455	5/1/2022, 7:00 PM	1
58	SCREAMING TUNA RESTAURANT, LLC	SCREAMING TUNA	Jeff T Bronstad, Agt	106 W SEEBOTH ST 102	Class B Tavern License	174	6/13/2022, 7:00 PM	1
59	First MKD, LLC	Hilton Garden Inn	Sarah I Frost, Agt	611 N BROADWAY	Class B Tavern License		6/15/2022, 7:00 PM	1
60	Indeed Brewing Company Wi, LLC	Indeed Brewing Company	Jeffrey B Gray, Agt	530 S 2ND ST	Class B Tavern License		6/16/2022, 7:00 PM	1
61	THE SALOON, LTD	JUST ART'S SALOON	ARTHUR R GUENTHER, Agt	181 S 2ND ST	Class B Tavern License	70	6/29/2022, 7:00 PM	1
62	JING'S CORPORATION	JING'S	JING WANG, Agt	207 E BUFFALO ST 168	Class B Fermented Malt Beverage Retailer's License	45	7/29/2022, 7:00 PM	1
63	HTWA - Catalano Square	HTWA - Catalano Square	Jack R Lemmon, Agt	138 N Broadway	Class B Tavern License		7/28/2022, 7:00 PM	1
64	JING'S CORPORATION	JING'S	JING WANG, Agt	207 E BUFFALO ST 168	Class C Wine Retailer's License	45	7/29/2022, 7:00 PM	1
65	Toro MKE, LLC	2A Wine Merchants	Robert M Levin, Agt	577 E Erie ST	Class B Tavern License		7/11/2022, 7:00 PM	1
66	MP On Wheels Catering Service	MP On Wheels Catering Service	DULCE M ALARCON, SP	400 N WATER ST	Class B Tavern License	320	7/11/2022, 7:00 PM	1
67	Levy Restaurants at Harley Davidson	Levy Restaurants at Harley Davidson	Dave Kash, Agt	401 W CANAL ST	Class B Tavern License	690	7/5/2022, 7:00 PM	1
68	Clutch Corp	Anodyne Coffee Roasting Co.	Matthew J McClutchy, Agt	224 W Bruce ST	Class C Wine Retailer's License		6/13/2022, 7:00 PM	1
69	Clutch Corp	Anodyne Coffee Roasting Co.	Matthew J McClutchy, Agt	224 W Bruce ST	Class B Fermented Malt Beverage Retailer's License		6/13/2022, 7:00 PM	1
70	WA Cheese & Sausage Shoppe, Inc	WA Cheese & Sausage Shoppe	Mark S Lutz, Agt	400 N WATER ST 24	Class B Tavern License		6/29/2022, 7:00 PM	1
71	The Loft on Broadway, LLC	The Loft on Broadway	MEI LYN NELSON, Agt	177 N BROADWAY 3rd Floor	Class B Tavern License		7/13/2022, 7:00 PM	1

72	Morel Restaurant LLC	Morel Restaurant	Jonathan S Manyo, Agt	430 S 2nd ST	Class B Tavern License		7/16/2022, 7:00 PM	1
73	RIVERWALK COMMONS LLC	Riverwalk Commons	PAUL H SCHWARTZ, Agt	423 N WATER ST	Class B Tavern License		7/28/2022, 7:00 PM	1
74	Greige, LLC	Greige	Jessica A Reinhardtson, Agt	408 W Florida ST 104	Class B Tavern License		7/11/2022, 7:00 PM	1
75	Merriment Social LLC	Merriment Social	Andrew H Miller, Agt	240 E Pittsburgh AV	Class B Tavern License		8/4/2022, 7:00 PM	1
76	Central Standard LLC	Central Standard Craft Distillery	William P McQuillan, Agt	320 E Clybourn ST	Class B Fermented Malt Beverage Retailer's License		8/4/2022, 7:00 PM	1
77	Dan Dan LLC	Dan Dan	Daniel P Jacobs, Agt	360 E ERIE ST	Class B Tavern License	165	8/3/2022, 7:00 PM	1
78	Red Elephant LLC	Nicole's Third Ward Social	JACOB E DEHNE, Agt	333 N Broadway	Class B Tavern License		9/8/2022, 7:00 PM	1
79	ST. PAUL SEAFOOD, LLC	ST. PAUL FISH CO.	TIMOTHY G COLLINS, Agt	400 N WATER ST	Class B Tavern License		9/20/2022, 7:00 PM	1
80	Indulgence Chocolatiers LLC	Indulgence Chocolatiers	Julie A Waterman, Agt	211 S 2nd ST	Class B Tavern License		9/22/2022, 7:00 PM	1
81	MILWAUKEE CANDLE COMPANY, LLC	Glassnote Candle Bar	Kevin J Goudzwaard, Agt	524 S 2ND ST 2	Class B Tavern License		9/28/2022, 7:00 PM	1
82	Woori Corp	Kanpai	Changhun Kim, Agt	408 E Chicago ST	Class B Tavern License	99	9/3/2022, 7:00 PM	1
83	Next Act Theatre, Inc.	Next Act Theatre	David A Cecsarini, Agt	255 S Water ST	Class B Tavern License		9/18/2022, 7:00 PM	1
84	The Explorium Brewpub Third Ward LLC	The Explorium Brewpub	Michael P Doble, Agt	143 W ST PAUL AV	Class B Tavern License		9/20/2022, 7:00 PM	1
85	Sweet Diner LLC	Sweet Diner	George S Prassas, Agt	239 E Chicago ST 103	Class B Tavern License		10/14/2022, 7:00 PM	1
86	SINCERESWAN, LLC	SWINGIN DOOR EXCHANGE	MICHELLE M SINCERE, Agt	219 E MICHIGAN ST	Class B Tavern License	80	10/10/2022, 7:00 PM	1
87	Caminobar LLC	Camino	CASEY A RATA CZAK, Agt	434 S 2nd ST	Class B Tavern License	48	10/12/2022, 7:00 PM	1
88	TUPELO HONEY HOSPITALITY CORPORATION	Tupelo Honey Cafe	Harper D Feltner, Agt	511 N BROADWAY 100	Class B Tavern License		7/11/2022, 7:00 PM	1
89	BRG ICC LLC	Bartolotta Catering & Events at the Italian Community Center	CHRISTIAN M DAMIANO, Agt	631 E Chicago ST	Class B Tavern License	598	9/21/2022, 7:00 PM	1

90	BARTOLOTTA CATERING - GRAIN EXCHANGE LLC	BARTOLOTTA CATERING - GRAIN EXCHANGE LLC	CHRISTIAN M DAMIANO, Agt	225 E MICHIGAN ST	Class B Tavern License	299	9/21/2022, 7:00 PM	1
91	Grand Royale LLC	Fauntleroy	Daniel P Jacobs, Agt	316 N MILWAUKEE ST	Class B Tavern License		9/14/2022, 7:00 PM	1
92	Shakersmilwa ukee Inc	Shakers Cigar Bar and World Cafe	ROBERT G WEISS, Agt	422 S 2nd ST	Class B Tavern License	144	10/12/2022, 7:00 PM	1
93	Black Tuna LLC	Lucky Ginger	Soukvilay Sayavongsa, Agt	221 N Water ST	Class B Tavern License		8/15/2022, 7:00 PM	1
94	VINO THIRD WARD, LLC	VINO THIRD WARD	Julie L. Peck, Agt	102C N WATER ST	Class B Tavern License	41	11/22/2022, 6:00 PM	1

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



Wednesday, December 15, 2021



Notice of Public Hearing

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CURRAN, Tyler T

The Starling at 102 N WATER St.

Class B Tavern, Food Dealer and Public Entertainment Premises License Applications Requesting Instrumental Musicians, Disc Jockey, Bands, Patrons Contests, Dancing-Performers, Patrons Dancing and 2 Concerts

Wednesday, January 05, 2022 at 10:20 AM

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 01/05/2022 at 10:20 AM. 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.

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

CURRENT OCCUPANT	252 E MENOMONEE ST, 601	MILWAUKEE, WI 53202-6070
CURRENT OCCUPANT	252 E MENOMONEE ST, 602	MILWAUKEE, WI 53202-6070
CURRENT OCCUPANT	252 E MENOMONEE ST, 603	MILWAUKEE, WI 53202-6070
CURRENT OCCUPANT	252 E MENOMONEE ST, 604	MILWAUKEE, WI 53202-6070
CURRENT OCCUPANT	252 E MENOMONEE ST, 606	MILWAUKEE, WI 53202-6070
CURRENT OCCUPANT	252 E MENOMONEE ST, 608	MILWAUKEE, WI 53202-6070
CURRENT OCCUPANT	252 E MENOMONEE ST, 609	MILWAUKEE, WI 53202-6070
CURRENT OCCUPANT	252 E MENOMONEE ST, 610	MILWAUKEE, WI 53202-6070
CURRENT OCCUPANT	252 E MENOMONEE ST, 611	MILWAUKEE, WI 53202-6070
CURRENT OCCUPANT	252 E MENOMONEE ST, 612	MILWAUKEE, WI 53202-6070
CURRENT OCCUPANT	252 E MENOMONEE ST, 614	MILWAUKEE, WI 53202-6070
CURRENT OCCUPANT	252 E MENOMONEE ST, 616	MILWAUKEE, WI 53202-6070
CURRENT OCCUPANT	252 E MENOMONEE ST, 617	MILWAUKEE, WI 53202-6070
CURRENT OCCUPANT	252 E MENOMONEE ST, 618	MILWAUKEE, WI 53202-6070
CURRENT OCCUPANT	252 E MENOMONEE ST, 619	MILWAUKEE, WI 53202-6070
CURRENT OCCUPANT	252 E MENOMONEE ST, 620	MILWAUKEE, WI 53202-6070

Blank Notice

Total Records: 297

Radius: 250.0 feet and Center of Circle: 102 N Water 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:

Event Space/Venue w/ Bar / Restaurant

Do you have any experience operating this type of business? ☐ No ☒ Yes If yes, explain: In House / Filament

2. Business Operations

- a. Proposed Opening Date: April 1st, 2022
- b. Is this premise under construction? ☒ No ☐ Yes If yes, list estimated completion date: _____
- c. Is this a franchise? ☒ No ☐ Yes
- d. Is this premises currently licensed? ☐ No ☒ Yes If yes, list type of license: Class B Inv.
- e. Is the current licensee operating? ☒ No ☐ Yes If no, list date closed: March 2020 - Covid
- f. Do you have future plans for other businesses, licenses or permits at this location? ☐ No ☒ Yes
If yes, explain: Updates + Cosmetic Renovations to decor
- 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: Catering +

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: We control PA system
- e. Will a sound amplification system be used? ☐ No ☒ Yes If yes, describe: Indoor PA @ Events

4. Smoking & Sanitation

- a. Are there designated outdoor smoking areas? ☐ No ☒ Yes If yes, describe: Outdoors
- b. Number of Garbage Cans: Inside: 10 Locations: Bar / Restrooms / Kitchen
Outside: 2 Locations: Exterior Bar on Boardwalk
- 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: _____

5. Security

- a. Are there onsite parking spaces? ☒ No ☐ Yes If yes, how many? _____ and describe the parking security plan: Parking Structures
- b. Is there a loading zone? ☐ No ☒ Yes If yes, describe the loading area security plan: Cameras on southeast Bu:ldg
- c. Will you have security personnel on premise? ☐ No ☒ Yes If yes, how many? 1 and answer the following:
What are their responsibilities? Cover Entry Points / Monitor / Manage Guests
Is security equipment used? ☐ No ☒ Yes If yes, describe Cameras
List their licensing, certification, or training credentials _____
- d. Will there be security cameras? ☐ No ☒ Yes If yes, how many? 10 and list locations: Entrance / Bar / Kitchen / Lobby / Bull Room
- 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>20</u> %	Secondhand Merchandise <u>0</u> %	Precious Metals & Gems <u>0</u> %
Entertainment <u>5</u> %	Cigarettes <u>0</u> %	Personal Services (such as tattoo, body piercing, salon, tailor, tanning, etc.) <u>0</u> %	Other <u>45</u> % Describe: <u>Event Rentals</u>
Pawnbroker Activity <u>0</u> %	Salvaged Materials (such as scrap metal) <u>0</u> %		

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: _____ Number of Rooms: _____
- ☐ Rooming House: Number of Floors: _____ 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 _____ (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: 10th (water) & Erie

c. Nearest Major Cross Street: Water Street & Erie

d. Describe Building: ☐ Free Standing Building ☐ Strip Mall ☐ Other: River Renaissance Condominium

e. Describe Premises Structure: ☐ Single Story ☒ Multi-Story - # of Stories 4 ☐ Other: _____

f. Describe Surrounding Area: ☒ Commercial ☐ Residential ☐ Industrial ☐ Other: _____

g. Building Owner Name: Alexander Hite Phone Number: 262-497-8107

Building Owner Address: 7108 Hwy 38, Caledonia, MI 49310

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	7am	2am	50/100	21+	NONE
Monday	7am	2am	50/100	21+	↓ ✓
Tuesday	7am	2am	50/100	21+	
Wednesday	7am	2am	100	21+	
Thursday	7am	2am	100	1-100	
Friday	7am	2:30am	200	1-100	
Saturday	7am	2:30am	200	1-100	

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.

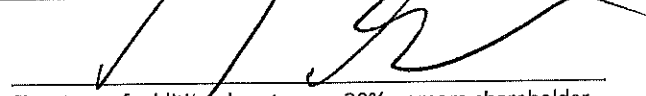
Alcohol Establishments Class A: 8:00 am to 9:00 pm Sunday thru Saturday
Permitted Hours of Operation: Class B: 6:00 am to 2:00 am Sunday thru Thursday, 6:00 am to 2:30 am Friday & Saturday

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

ccl-alcpepplan 4/29/19

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: FIVEBIRDS LLC

Premise Address: 102 N Water Street, Milwaukee, WI 53202

Proximity of Premises to Church, School, Daycare Center or Hospital

Is the building within 300 feet of any church, school, daycare center or hospital? ☒ No ☐ Yes

"Service Bar Only" Designation

If applying for Class B or C license, are you applying for "Service Bar Only"? ☒ No ☐ 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? ☒ No ☐ 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? ☐ No ☒ 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? ☒ No ☐ 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?

☒ No ☐ Yes If yes, list name and address: _____

Property Information (New & Transfer Applicants Only)

a) Do you own or lease the building? ☐ Own ☒ Lease

b) Who owns the fixtures (for example, coolers, etc.)? Building owner

c) Are you purchasing the stock and/or fixtures? ☐ No ☒ Yes If yes, amount paid \$ 10K

d) Total amount paid for business \$ 0

e) Total amount paid for goodwill of the business \$ 0

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? ☒ No ☐ Yes

Lease Information (New & Transfer Applicants who are leasing the premises only)

a) Date lease begins 10/14/21 Ends 2/28/23

b) Monthly rental \$ 5750.00

c) Do you have an option to renew the lease? ☐ No ☒ Yes

d) Does your lease allow for assignment to another party without the consent of the owner? ☒ No ☐ Yes

e) For what length of time have you been guaranteed occupancy (number of years)? 12 years

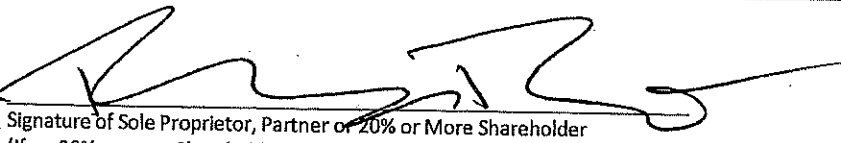
Lease Information (Continued)

- 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 utilities CAMS
- 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

**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:

F. W. Birds LLC

Premises Address:

102 N Water Street

SECTION 1 TYPE OF BUSINESS

What will be the majority of your food sales? (check one)

☒ 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.

☐ 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? ☐ Yes ☒ 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.

☐ Bed & Breakfast☐ Micro Market

All Applicants: Submit a menu or a list of food items that will be sold.

Will any wholesale business be done? ☒ No ☐ Yes If yes, what percentage of food sales will be wholesale?☐ Less than 25%☐ 25% or More AND:☐ Restaurant items (meals) will be sold – Complete this application and also contact DATCP.☐ 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? ☐ No ☒ 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 CONTROLWill any food that requires temperature control be sold? ☐ No ☒ Yes
(includes dairy products such as milk, cheese, and ice cream, fish, shellfish, meat, poultry)

If yes, list the types of food items: All the above

SECTION 4 DETAILS OF OPERATION

Will you have seating on site for dining? ☐ No ☒ Yes

Will you be doing any catering? ☐ No ☒ Yes - Primary Function

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? 1 (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: TBD - adding a new grill

Start date: TBD

Name, Address & Phone Number of Architect: _____

Name, Address & Phone Number of Contractor: _____

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:

IL I understand the Health Department must conduct an inspection and advise the License Division of their approval before the license may be issued.

IL 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.

IL 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.

IL 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.

IL 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: _____



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: 102 N Water Street, Milwaukee, WI 53202

TYPES OF ENTERTAINMENT (CHECK ALL THAT APPLY)

- | | | | |
|---|---|---|---|
| <input checked="" type="checkbox"/> Instrumental Musicians | <input type="checkbox"/> Battle of the Bands | <input checked="" type="checkbox"/> Dancing by Performers | <input type="checkbox"/> Amusement Machines
How many? _____ |
| <input checked="" type="checkbox"/> Bands | <input type="checkbox"/> Comedy Acts | <input type="checkbox"/> Adult Entertainment/
Strippers/Erotic Dance | <input checked="" type="checkbox"/> Concerts
Approx. # per year? <u>2</u> |
| <input type="checkbox"/> Bowling Alley
How many? _____ | <input checked="" 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 checked="" type="checkbox"/> Patron Contests | <input type="checkbox"/> Jukebox |
| <input type="checkbox"/> Motion Pictures (movies by
admission) - How many? _____ | <input type="checkbox"/> Poetry Readings | <input checked="" type="checkbox"/> Patrons Dancing | <input type="checkbox"/> Karaoke |
| <input type="checkbox"/> Other: _____ | | | |

Entertainment Outdoor Closing Hours: 10:00pm Sunday-Thursdays; 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: speakers / PA system

LEGAL CAPACITY OF PREMISES

_____ (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)

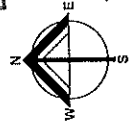
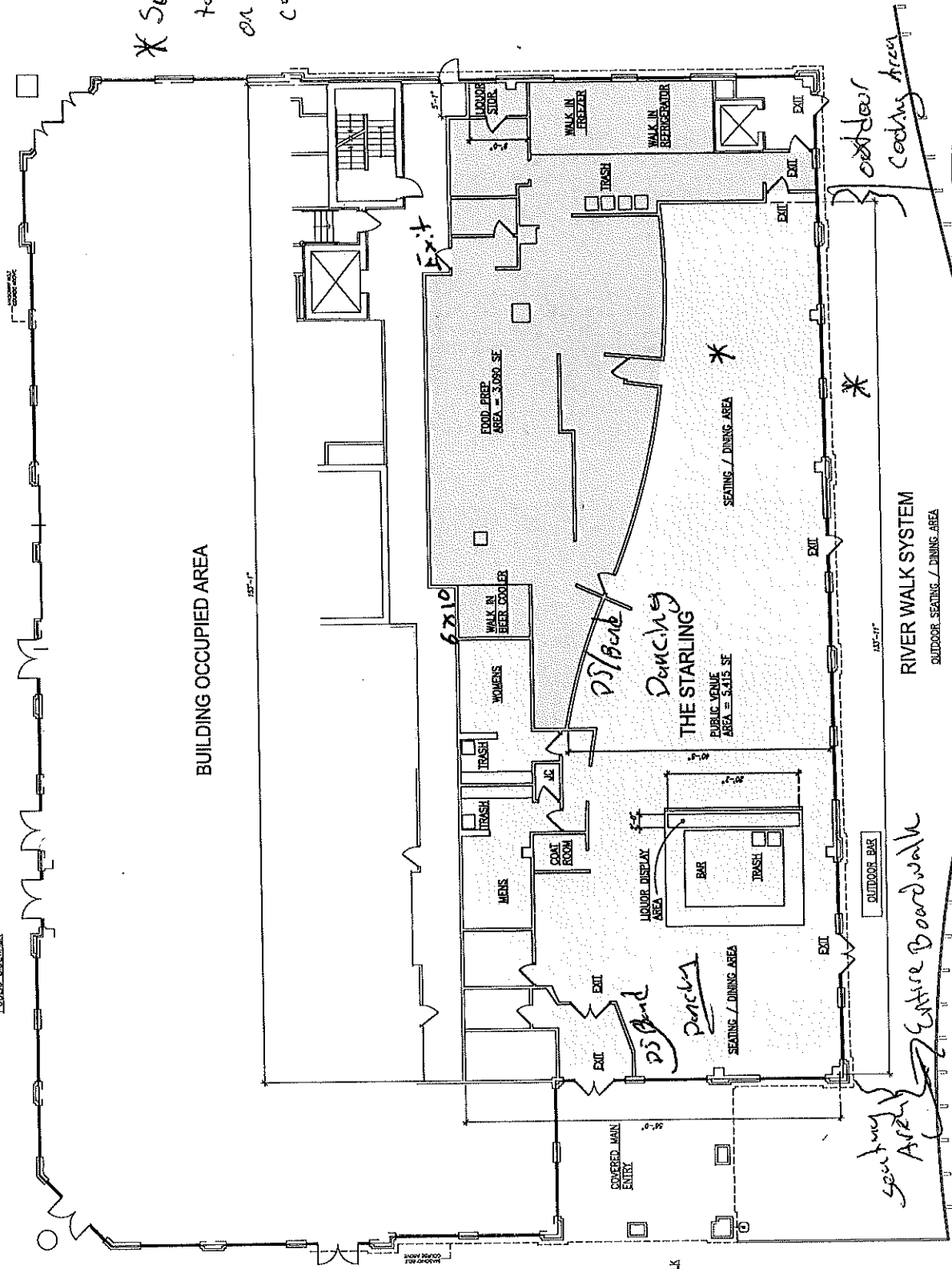
WATER STREET

ERIE STREET

PUBLIC SIDEWALK

BUILDING OCCUPIED AREA

* Seating Area
to be set up
on case by
case basis

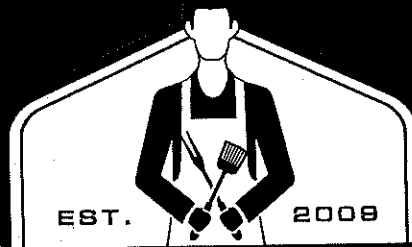


FIRST FLOOR

TYLER CURRAN AGENT FOR "FIVEBIRDS LLC"
DBA "THE STARLING"
102 NORTH WATER STREET UNIT 102, MILWAUKEE, WI.
11/3/2021

MILWAUKEE RIVER

TOTAL SF OF SUITE = 8,505 USF



TALL GUY AND A GRILL

CATERING

WEDDING + FULL SERVICE MENU

Hello There!

From planning to plating, Tall Guy and a Grill is here to help you enjoy time together with the heartfelt flavor and hospitality that Wisconsin is known for.

Our menus celebrate local ingredients. We bring a taste of Wisconsin's quality farms and artisans to your guests while supporting the small businesses behind them.

Everything we prepare is made from scratch, and made to inspire, from custom menus to flexible options for any sized gathering.

Our team is ready to make every step feel effortless and here to help you plan an evening that inspires lasting memories.



Dan Nowak (CENTER)
Owner, Tall Guy and a Grill
Owner, The Crafted Tavern
Partner, Flour Girl & Flame

Dana Spandet (RIGHT)
Executive Chef, Tall Guy
Owner, Flour Girl & Flame

Alissa Shiffman (LEFT)
General Manager, Tall Guy,
Flour Girl & The Crafted Tavern

WHY CHOOSE TALL GUY?

MADE FROM SCRATCH

From our salad dressings to award-winning meatballs, we put the time and effort into doing things right by making our meals from scratch.

SEASONALLY FARM FRESH

Our farm to fork seasonal menus feature locally sourced ingredients that show off Wisconsin's best.

SUSTAINABILITY MINDED

From giving food waste new purpose with Compost Crusaders, to using only sustainable and compostable disposable products, Tall Guy is a willing steward of our environment.

AWARD-WINNING

We've been a fan favorite from the start, receiving recognition as a Top 5 Caterer in Milwaukee year after year.

FUN + FLEXIBLE

With à la carte and custom menu options, we can bring your ideal evening to life for any sized group.

READY FOR ANYWHERE

You set the location and we'll bring the party to you. From setting up the space, to serving the main meal, Tall Guy is ready for events at any location. With The Crafted Tavern, we bring a bar service stocked with local and classic Wisconsin favorites.

★★★★★

"My husband and I were very pleased with Tall Guy when they catered our wedding! They were fantastic in working with my allergies to gluten and catered specialized food for me! The food was absolutely delicious and our guests truly enjoyed it as well! I wouldn't hesitate in recommending them for a wedding! Very easy to communicate with and flexible."

- Krista S.

★★★★★

"We are so happy that Tall Guy and a Grill catered our wedding last month. Not only was the food outstanding, everyone working the event was total pleasure to be around. The whole planning process was a breeze, as everyone was so easy to communicate and work with. We can truly not recommend Tall Guy enough!"

- Maggie S.

**The
Crafted
Tavern**


TRAVELING
EVENT
BAR
SERVICES


GREET YOUR GUESTS
WITH LOCALLY-MADE
CRAFT BEER
+ COCKTAILS

ASK US HOW!

Party Starters

PASSED APPETIZERS

 **CHICKEN + WAFFLE SKEWER**
mini maple waffles, fried chicken bite,
Boursin cheese, Flour Girl & Flame Hot Honey

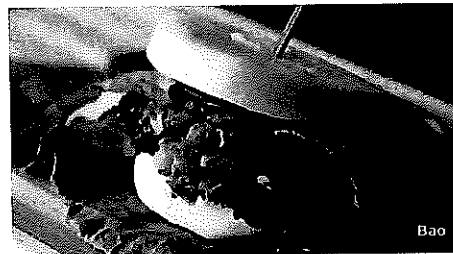
 **MINI PRETZEL BITE + BRAT SKEWER**
Wisconsin brat and Miller Baking
Company pretzel bites, served with a
mustard dipping sauce

WISCONSIN NAPOLEON
Carr Valley bread cheese, char-grilled
smoked Wisconsin sausage, potato,
mustard vinaigrette



**SMOKED PORK +
COLLARD GREEN EGGROLL**
wonton wrapper, house smoked pork,
slow braised collards, Carolina BBQ sauce


MINI TOSTADAS
smoked brisket, pickled red onions, cotija
cheese, slaw, micro cilantro



BAO
steamed bao (light steamed flour based bun)
filled with Korean-style pulled brisket, local
kimchi, cilantro, sweet chili sauce

RUMAKI
dates stuffed with cream cheese, wrapped in
Nueske's bacon



 **BOURBON BBQ PORK MINI MEATBALLS**
ground pork, house breadcrumbs,
Tall Guy Bourbon BBQ Sauce


GYRO MEATBALLS
ground lamb, house tzatziki sauce

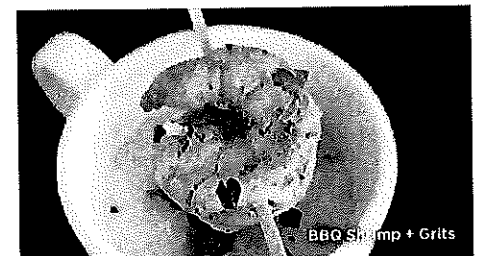
CHAR-GRILLED JALAPEÑOS
stuffed with cream cheese and smoked
brisket, wrapped in Nueske's bacon,
drizzled with Carolina BBQ

BBQ MINI TACO
smoky pulled pork, Carolina slaw, crispy
onion straws

SHRIMP MINI TACO
Asian style slaw, shrimp, sweet chili sauce

CREOLE SHRIMP SKEWER
Cajun seasoned shrimp, house remoulade

 **BBQ SHRIMP + GRITS**
char-grilled shrimp, pimento cheese grits



We're here to get the party going! Our passed appetizers welcome your guests with flavorful bites that will ignite excitement for the main event.

STARTER SERVICE OPTIONS:

 **PASSED**  **ADD TO
A STATION**

 **CELEBRATING INGREDIENTS
MADE IN WISCONSIN**

 **LOCALLY GROWN PRODUCE
USED WHEN IN SEASON**

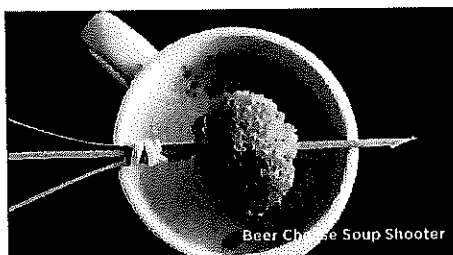
Our entire menu is prepared in a facility that utilizes peanuts, tree nuts, soy, milk, eggs, and wheat. While we take every precaution to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with severe allergic reactions to peanuts, tree nuts, soy, milk, eggs, or wheat. Please review our menu for detailed allergy information for each dish we offer.

Party Starters

VEGGIE APPETIZERS

CROSTINI W/ GORGONZOLA + CHARRED PEAR CHUTNEY (v)
grilled pear chutney, Gorgonzola, toasted pecans, honey

CROSTINI W/ GOAT CHEESE + JAM (v)
whipped goat cheese, house-made seasonal jam, micro greens



Beer Cheese Soup Shooter

MUSHROOM AND MASCARPONE TARTLET (v)
sautéed wild mushrooms, garlic, herbs, mascarpone cheese, savory tart shell

CORN FRITTERS (v)
with smoked tomato aioli

TOMATO SOUP SHOOTER (v)
tomato soup and grilled cheese crouton



Elote Tartlet

ELOTE TARTLET (v)
Alsum Farm sweet corn, queso fresco, mayo, spiced lime vinaigrette, micro cilantro, savory tart shell

BEER CHEESE SOUP SHOOTER (v)
Wisconsin beer cheese soup with cheese curd crouton



GOAT CHEESE STUFFED PEPPERAZZI PEPPERS (v)
tangy, marinated peppers, creamy goat cheese, balsamic glaze

ARANCINI BITES (v)
cheesy herbed risotto, panko crusted and fried, served with garlic aioli



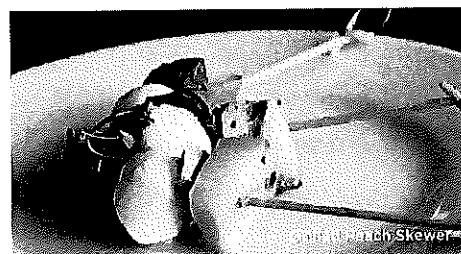
Sweet

SWEET CORN BRULEE (v)
Our savory twist on crème brûlée! Topped with charred Alsum Farm sweet corn and herbs

HONEY RICOTTA CROSTINI (v)
ricotta, Wisconsin honey, flake salt, lemon grapeseed oil, micro greens

CAPRESE SKEWER (v)
cherry tomato, fresh mozzarella, basil, balsamic glaze

GRILLED PEACH SKEWER (v)
char-grilled peach, fresh mozzarella, basil, balsamic glaze



Grilled Peach Skewer

Like a farmers market in each bite, our veggie-forward appetizers celebrate seasonally fresh and farm-to-fork ingredients that all guests will be sure to enjoy.

STARTER SERVICE OPTIONS:



PASSED



ADD TO A STATION



CELEBRATING INGREDIENTS
MADE IN WISCONSIN



LOCALLY GROWN PRODUCE
USED WHEN IN SEASON

Our entire menu is prepared in a facility that utilizes peanuts, tree nuts, soy, milk, eggs, and wheat. While we take every precaution to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with severe allergic reactions to peanuts, tree nuts, soy, milk, eggs, or wheat. Please review our menu for detailed allergy information for each dish we offer.

STATIONARY APPETIZERS



Our stationary appetizers give guests an abundant spread of grazing options.

These light and easy snacks are the perfect pairing for warm welcomes and hellos.



STATION SERVICE ONLY



CELEBRATING INGREDIENTS
MADE IN WISCONSIN



LOCALLY GROWN PRODUCE
USED WHEN IN SEASON

Our entire menu is prepared in a facility that utilizes peanuts, tree nuts, soy, milk, eggs, and wheat. While we take every precaution to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with severe allergic reactions to peanuts, tree nuts, soy, milk, eggs, or wheat. Please review our menu for detailed allergy information for each dish we offer.



Farm Stand



FARM STAND (v)

Served as a Grazing Station — OR —
as Individual Mini Cheese Boards

- Assorted Wisconsin cheese and potters crackers includes seasonally available soft and hard cheeses
- House-made pickles
- Seasonal chutney

CHARCUTERIE CENTERPIECES

Welcome your guests with a cheese course as the center of attention at their table.

- Assorted Wisconsin cheese selection
- Charcuterie
- Olive medley
- House-made jam
- Artisan crackers



Seasonal Grazing Table

SEASONAL GRAZING TABLE

- Assorted selection of 4 to 5 Wisconsin cheeses
- Char-grilled vegetables
- Dried fruit
- Nuts
- Shaved prosciutto
- Artisan crackers
- Italian breadsticks
- Crostini
- Smoky pretzels
- Fresh fried potato chips
- House-made pickles
- House-made jam
- Tall Guy roasted onion dip



+ ADD:

WISCONSIN CHARCUTERIE

upgrade by adding our selection of locally sourced sausage, salami, and prosciutto

HOUSE CHIPS + DIP (v)

- House fried lattice cut potato chips
- Tall Guy roasted onion dip

VEGGIE SPREAD (v)

Available as a stand-alone station — OR —
it's a great addition to the Farm Stand!

- Assortment of seasonal raw vegetables
- Balsamic glazed grilled vegetables
- Hummus
- Peppercorn ranch
- Assorted flatbreads and crostini

BAR SNACKS (v)

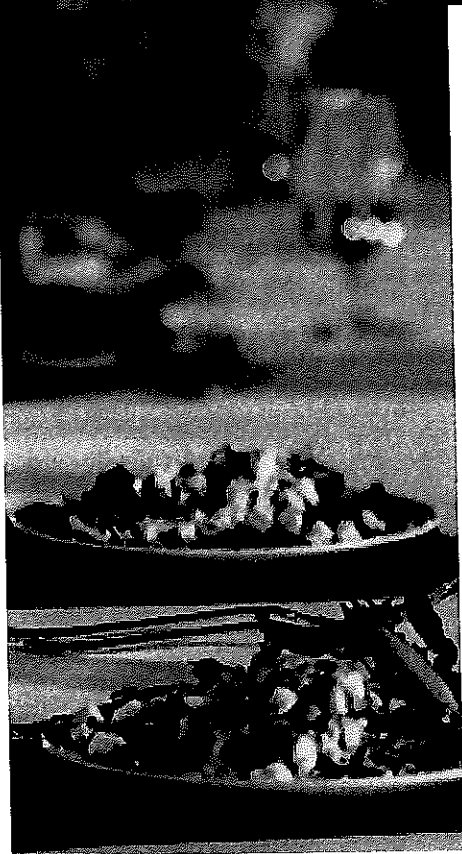
Great as a feature station or scattered amongst your guests at cocktail tables.

- House fried lattice cut potato chips
- Tall Guy roasted onion dip
- House-made pickles
- Smoky pretzels
- Honey mustard dip
- Artisan nut mixture



Full Service Packages

We've made it easy for you to plan an incredible gathered meal you and your guests will celebrate for years, with flexible Full Service options that let you build your ideal menu.



Our passionate team is ready to help every step feel effortless.

From planning to plating, Tall Guy and a Grill is here to help you enjoy time together with the heartfelt flavor and hospitality Wisconsin is known for.

**REACH OUT AND
PLAN YOUR EVENT:**

414-777-0770



PLATED ENTRÉES



GREENS

Your choice of (1) salad, served with fresh baked rolls and butter

+



MAIN COURSE

Your choice of Plated Entrées or Duets, priced individually

+



1 SIDE STARCH

Your choice of (1) potato, pasta or rice side dish



1 SIDE VEGETABLE

Your choice of (1) vegetable side dish



À LA CARTE BUFFET



GREENS

Your choice of (1) salad, served with fresh baked rolls and butter

+



MAIN COURSE

Your choice of (2) à la carte Buffet protein options

+



1 SIDE STARCH

Your choice of (1) potato, pasta or rice side dish



1 SIDE VEGETABLE

Your choice of (1) vegetable side dish

TALL GUY SERVICE STYLES:



PLATED

Individual plates are prepared and served to each guest.



STATION

Guests are served small-plate style portions with select fixings.



BUFFET

Guests can self serve from standard portions with full fixings.



FAMILY STYLE

Large portions are provided to each table for guests to share.

Greens



GARDEN (v)

heritage greens with petite green and red leaf lettuce, cherry tomatoes, carrots, cucumber, croutons, balsamic vinaigrette



WISCONSIN WEDGE

butter lettuce, Nueske's bacon, tomato, crumbled bleu cheese, candied pecans, creamy peppercorn ranch dressing

CAESAR SALAD (v)

romaine, parmesan cheese, crouton, lemon wedge, house Caesar dressing

APPLE BLEU (v)

heritage greens with petite green and red leaf lettuce, apple, crumbled bleu cheese, candied pecans, dried cherries, champagne vinaigrette



PANZANELLA (SPRING + SUMMER) (v)

arugula, red onion, cucumber, tomato, basil, shaved parmesan, croutons, creamy peppercorn ranch dressing

SUPERFRUIT (v)

heritage greens with petite green and red leaf lettuce, strawberries, blueberries, crumbled goat cheese, walnuts, balsamic vinaigrette

STRAWBERRY (v)

mixed greens, sunflower shoots, strawberries, candied pecans, balsamic Bellavitano cheese, champagne vinaigrette



WATERMELON BEET (v)

mixed greens, tomatoes, watermelon, roasted beets, feta, basil grapefruit vinaigrette

PANZANELLA (FALL + WINTER) (v)

kale greens blend, shaved brussels sprouts, cornbread croutons, butternut squash, fresh herbs, shaved parmesan, creamy peppercorn ranch dressing

WINTER GREENS (v)

kale greens blend, apple, shaved brussels sprouts, carrots, pomegranate, balsamic Bellavitano cheese, champagne vinaigrette



ROOT CELLAR SMOKED BEET (v)

mixed greens, beets, cold smoked squash, maple pepitas, goat cheese, maple bourbon vinaigrette

PEACH CAPRESE (v)

mixed greens, arugula, grilled peaches, tomato, fresh mozzarella, balsamic vinaigrette

SOUTHWEST CORN SALAD (v)

arugula, Alsum farm sweet corn, black beans, green onion, shaved radish, queso fresco, fresh herbs, creamy Southwest ranch dressing

A first course of fresh salad is included with our Full Service Packages to ignite guests' appetites.

Our salad options are artisan created with dressings made in-house for a bounty of flavors in each forkful.

Fresh baked rolls and butter are served to accompany all of our delicious Greens options.



FRESH LOCALLY GROWN PRODUCE USED WHEN SEASONALLY AVAILABLE

SALAD SERVICE OPTIONS:



PLATED



STATION



BUFFET



FAMILY STYLE



Entrées

PLATED ENTRÉES



CHICKEN

LEMON HERB CHICKEN
Char-grilled chicken breast, fresh herbs, lemon; paired with your choice of chimichurri or lemon crema

CHAR-GRILLED CHICKEN
house marinade, char-grilled chicken breast; paired with roasted tomato butter, Tall Guy BBQ sauce, or lemon crema

WILD MUSHROOM CHICKEN
char-grilled chicken breast, mushroom cream sauce, cremini mushrooms

SMOKED CHICKEN
house smoked and char-grilled bone-in chicken leg quarters; paired with Tall Guy Bourbon BBQ or Carolina BBQ sauce

MEDITERRANEAN CHICKEN
char-grilled bone-in chicken leg quarters, topped with tomatoes, feta, olive medley, fresh herbs



BEEF

FLAT IRON STEAK
grilled flat iron steak; paired with your choice of sauce

SHORT RIBS (BONE-IN)
braised, bone-in beef short ribs; served with Tall Guy Imperial Stout demi or pan sauce

PETITE FILET
char-grilled with house steak seasoning; paired with your choice of Tall Guy Imperial Stout demi, roasted tomato butter, brown butter aioli, chimichurri, or horseradish cream sauce



PORK

BERKSHIRE BABY BACK RIBS
house smoked, house BBQ dry rub, apple cider vinegar and Tall Guy Bourbon BBQ Sauce

BONE-IN CHOP
grilled pork chop; paired with your choice of spiced apples, chimichurri, brown butter aioli, or Tall Guy BBQ Sauce



+ ADD:
GRILLED SHRIMP SKEWERS
upgrade any entree with a 6" skewer of char-grilled, herb-buttered shrimp

Our Plated Entrées are designed to exceed guest expectations, offering meals that celebrate local flavors and specialties to make your night even more memorable.

HAVE A THEME OR IDEA IN MIND?
Just ask and we'll put our talented culinary team to work to create a custom entree or pairing options just for you!

 **MIDWEST SOURCED BEEF, PORK, CHICKEN**

 **RESPONSIBLY SOURCED FISH + SEAFOOD**

 **LOCAL GROWN PRODUCE USED WHEN IN SEASON**



FIRST COURSE INCLUDED
Your choice of Greens is included before the entrée, served with fresh baked rolls and butter.

+ (1) SIDE STARCH
+ (1) SIDE VEGETABLE



PLATED SERVICE ONLY

Entrées




Our Plated Entrées are designed to exceed guest expectations, offering meals that celebrate local flavors and specialties to make your night even more memorable.

HAVE A THEME OR IDEA IN MIND?
Just ask and we'll put our talented culinary team to work to create a custom entree or pairing options just for you!

 **MIDWEST SOURCED
BEEF, PORK, CHICKEN**

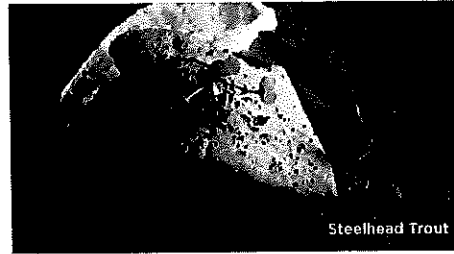
 **RESPONSIBLY SOURCED
FISH + SEAFOOD**

 **LOCAL GROWN PRODUCE
USED WHEN IN SEASON**

 **FIRST COURSE INCLUDED**
Your choice of Greens is included before the entrée, served with fresh baked rolls and butter.


+ (1) SIDE STARCH
+ (1) SIDE VEGETABLE

 **PLATED SERVICE ONLY**



Steelhead Trout

SEAFOOD

 **STEELHEAD TROUT**
pan seared, paired with fresh herbs and choice of brown butter aioli or chimichurri

PAN SEARED VERLASSO SALMON
pairs well with your choice of chimichurri, peach salsa, lemon cream, or smoked tomato aioli

CEDAR WRAPPED SALMON BUNDLES
bourbon-soaked cedar wraps, sustainably sourced Verlasso salmon filet; served with a fresh chimichurri sauce




Cedar Wrapped Salmon Bundles

VEGGIE-FORWARD

BLACK BEAN CAKE (VEGAN)
rolled oats, spinach, herb, and black bean cake served with roasted red pepper sauce

BALSAMIC PORTABELLA (v)
balsamic marinated portabella, topped with Italian seasoned fresh mozzarella, fresh herbs house marinara

 **FARMER'S MARKET RISOTTO (v)**
served with chef's choice of seasonal vegetable



Japanese Pumpkin Ravioli

STUFFED PEPPER (VEGAN)
bell pepper stuffed with quinoa, corn, and black beans with chimichurri


SWEET PEA RAVIOLI (v)
sweet pea, lemon, tarragon, lemon cream sauce

JAPANESE PUMPKIN RAVIOLI (v)
Japanese pumpkin, sweet potato, mascarpone, brown butter sage sauce, and candied pecans

DUET PLATED ENTRÉES

Two of our Midwest sourced mains paired into one incredible meal.

CHICKEN + BEEF
char-grilled chicken breast and petite filet or flat iron steak, with house steak seasoning

 **SALMON + BEEF**
pan seared, sustainably sourced Verlasso salmon, served alongside a char-grilled petite filet or flat iron steak, seasoned with house steak seasoning

**CHICKEN + BERKSHIRE
BABY BACK RIBS**
smoked chicken leg quarter and house smoked BBQ dry rubbed ribs



Chicken + Beef

ENTRÉE UPGRADE:
GRILLED SHRIMP SKEWERS
upgrade any entree with a 6" skewer of char-grilled, herb-buttered shrimp

Entrées

BUFFET À LA CARTE

FULL SERVICE INCLUDES
(2) PROTEIN SELECTIONS

CHICKEN

SMOKED CHICKEN

house smoked and char-grilled bone-in chicken leg quarters; paired with Tall Guy Bourbon BBQ or Carolina BBQ sauce

LEMON HERB CHICKEN

char-grilled chicken breast, fresh herbs, lemon; paired with your choice of chimichurri or lemon crema sauce

CHAR-GRILLED CHICKEN

house marinade, char-grilled chicken breast; paired with roasted tomato butter, Tall Guy BBQ sauce, or lemon crema

WILD MUSHROOM CHICKEN

char-grilled chicken breast, mushroom cream sauce, cremini mushrooms

MEDITERRANEAN CHICKEN

char-grilled chicken leg quarters, topped with tomatoes, feta, olive medley, fresh herbs



Mediterranean Chicken

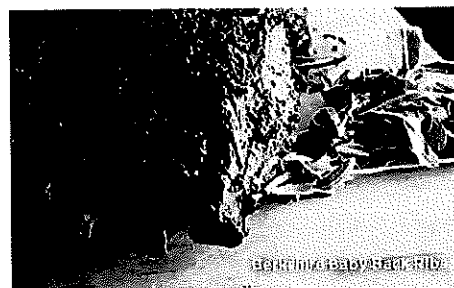
SEAFOOD

STEELHEAD TROUT

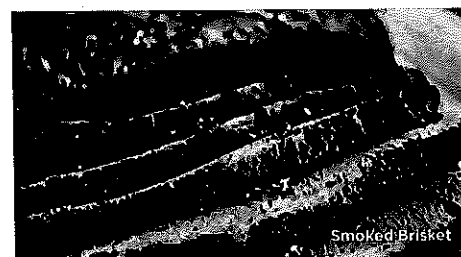
pan seared, paired with fresh herbs and choice of brown butter aioli or chimichurri

CEDAR PLANK SALMON

sustainably sourced Verlasso salmon filet pairs well with chimichurri, smoked tomato aioli or lemon crema



Cedar Plank Salmon



Smoked Brisket

BEEF

BRISKET

smoked, house BBQ seasoning, served with Tall Guy Bourbon BBQ Sauce

TENDERLOIN

char-grilled with house steak seasoning, with your choice of sauce.

ROSEMARY CRUSTED PRIME RIB

fresh rosemary, served medium rare, peppercorn horseradish cream sauce

TRI TIP

large cut of tri-tip roast, char grilled to perfection, chef carved, house BBQ rub, choice of sauce

SHORT RIBS (BONE-IN)

braised, bone-in beef short ribs; served with a Tall Guy Imperial Stout demi or pan sauce



Boneless Pork Loin

PORK

BONELESS PORK LOIN

char-grilled, herb and mustard crusted, paired with brown butter aioli

BERKSHIRE BABY BACK RIBS

house smoked, house BBQ dry rub, apple cider vinegar and Tall Guy Bourbon BBQ Sauce

BONE IN CHOP

grilled pork chop pairs well with spiced apples, chimichurri, brown butter aioli, or Tall Guy Bourbon BBQ Sauce

Build your perfect buffet with our à la carte entrée options and let guests create their own plates, however they'd like them. From sides to the fixings, you'll have all the ingredients for an incredible meal.



MIDWEST SOURCED
BEEF, PORK, CHICKEN



RESPONSIBLY SOURCED
FISH + SEAFOOD



LOCAL GROWN PRODUCE
USED WHEN IN SEASON



FIRST COURSE INCLUDED

Your choice of Greens is included before the entrée, served with fresh baked rolls and butter.

- + (1) SIDE STARCH
- + (1) SIDE VEGETABLE

BUFFET SERVICE OPTIONS:



BUFFET



STATION
(SMALL PLATES)



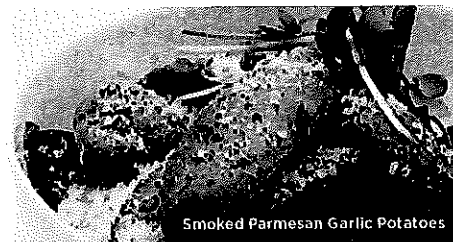
Side Dishes

STARCHES

FINGERLING POTATOES (v)
brown butter roasted fingerling potatoes
with seasonal herbs and garlic

PIMENTO MASHED POTATOES (v)
Wisconsin russet potatoes, house made
pimento cheese, salted butter

WI BAKED MAC & CHEESE (v)
Wisconsin aged cheddar cheese sauce,
cavatappi, fresh herbs, breadcrumbs



SMOKED PARMESAN GARLIC POTATOES (v)
baby creamer potatoes, fresh herbs,
garlic, grated parmesan

CHAR-GRILLED GREEK POTATOES (v)
char-grilled russet potato wedges, garlic,
oregano, lemon zest, Oro di Oliva olive oil

CHARRED CORN RISOTTO (v)
with Wisconsin aged cheddar and poblano peppers

GARLIC MASHED POTATOES (v)
cream cheese, Wisconsin russet potatoes,
fresh garlic

VEGETABLES

WISCONSIN MAPLE CARROTS (v)
braised heirloom carrots with
Wisconsin maple syrup

SEASONAL ROASTED (v)
Chef's choice or customize to your
personal preference

ASPARAGUS (v)
oven roasted, citrus seasoned,
cracked black pepper

FIRE ROASTED (v)
grilled veggie bundles, asparagus, bell pepper,
green bean, heirloom carrot, zucchini, fresh
herbs. served with plated entrees only



GREEN BEANS (v)
char-grilled fresh green beans, topped
with gremolata (parsley, lemon zest, garlic)

WISCONSIN BRUSSELS
roasted brussels sprouts topped with
crumbled bleu cheese and Nueske's bacon

PARMESAN BROCCOLI (v)
roasted broccoli, parmesan, garlic,
red pepper flake, lemon zest

GARLIC + LEMON ROASTED ROMANESCO (v)

CHARRED BROCCOLI RABE (v)
garlic, olive oil, red pepper flakes

Our side dishes are crafted
to be the perfect compliment
to our main course entrées.

Highlighting the season's
freshest ingredients, each
side will leave your guests
feeling full and satisfied.



**FRESH LOCALLY GROWN
PRODUCE USED WHEN
SEASONALLY AVAILABLE**

SIDE DISH SERVICE OPTIONS:



PLATED



STATION



BUFFET



FAMILY STYLE



NEED A LIL' HELP?

No worries, our team is
ready to help you choose
and coordinate options!



Special Entrée Stations

BBQ CELEBRATION

Add all the heart-warming tastes of summer gatherings to your event — without the work of grilling. We'll handle the BBQ with family favorites cooked from scratch with local love.

AVAILABLE PROTEINS:

- Smoked Beef Brisket
- Baby Back Ribs
- Smoky Pulled Pork
- Pulled Chicken
- BBQ Shrimp
- Pulled BBQ Jackfruit (VEGAN)



BUFFET STYLE

Your choice of (2) Proteins.

Includes:

- Nueske's Collard Greens
- Pimento Grits
- Wisconsin Baked Mac & Cheese
- Mini Corn Bread Muffins
- Flour Girl & Flame Hot Honey Butter



STATION STYLE

Your choice of (1) Protein.

Includes:

- Mini Corn Bread Muffins
- Flour Girl & Flame Hot Honey Butter
- Carolina Slaw

* ALSO AVAILABLE AS YOUR BUFFET A LA CARTE ENTRÉE OPTION!

Enhance the evening with special flavors with a local touch. Our Entrée Stations are perfect for pleasing gatherings big and small, offering favorites that everyone will enjoy.



MIDWEST SOURCED
BEEF, PORK, CHICKEN



RESPONSIBLY SOURCED
FISH + SEAFOOD

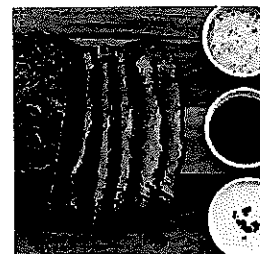
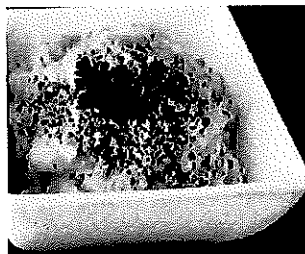
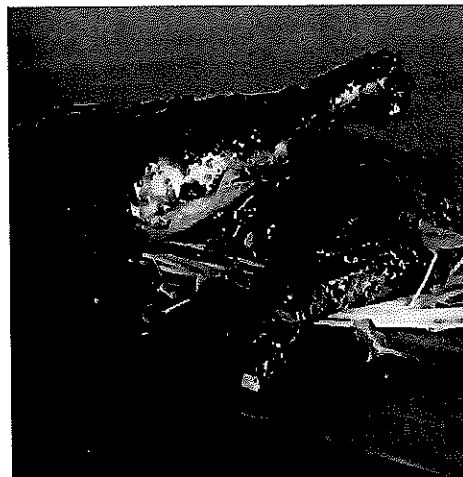


LOCAL GROWN PRODUCE
USED WHEN IN SEASON



NEED A LIL' HELP?


No worries, our team is ready to help you choose and coordinate options!



Special Entrée Stations

SLIDERS

The perfect savory bites that everyone will want to add to their plate. All sliders are served on soft Miller Baking Company Pretzel buns for even more of a local touch.

 **SMOKED BEEF BRISKET**
with house pickles, Carolina slaw,
french fried onions, BBQ sauce

SMOKY PULLED PORK
with house pickles, Carolina slaw,
french fried onions, BBQ sauce

BOURBON BBQ PORK MEATBALL
with house pickles, Carolina slaw,
french fried onions, BBQ sauce

PULLED BBQ CHICKEN
with house pickles, Carolina slaw,
french fried onions, BBQ sauce




CHEDDAR STUFFED BEEF
with house pickles, Tall Guy Imperial
Stout braised onions, 76 Red Ketchup,
Mustard Girl Mustard

MINI BRATS
served with kraut, 76 Red Ketchup,
Mustard Girl Mustard

GROUND TURKEY
with feta, spinach and pickled red onion




VEGGIE-FORWARD

 **PULLED BBQ JACKFRUIT (VEGAN)**
with house pickles, Carolina slaw,
french fried onions, BBQ sauce

IMPOSSIBLE BURGERS (VEGAN)
vegan cheese stuffed, 76 Red Ketchup,
Mustard Girl Mustard, pickles, onions

Enhance the evening with special flavors with a local touch. Our Entrée Stations are perfect for pleasing gatherings big and small, offering favorites that everyone will enjoy.

 **MIDWEST SOURCED
BEEF, PORK, CHICKEN**

 **RESPONSIBLY SOURCED
FISH + SEAFOOD**

 **LOCAL GROWN PRODUCE
USED WHEN IN SEASON**

BUFFET STYLE

Your choice of (2) Slider options
on Miller Baking Co. Pretzel Rolls

Includes:
• House fried chips
• Tall Guy pasta salad
• Pickles

STATION STYLE

Your choice of (1) Slider option
on Miller Baking Co. Pretzel Rolls

Includes:
• House fried chips

 **ALSO AVAILABLE AS YOUR BUFFET
A LA CARTE ENTRÉE OPTION!**

? NEED A LIL' HELP?
No worries, our team is
ready to help you choose
and coordinate options!



Special Entrée Stations

TACOS

A crowd-pleasing favorite at any party! Your guests can build a plate their way with choice of tortilla, sizzling hot proteins and freshly prepared toppings.

AVAILABLE PROTEINS:

- Smoked Chopped Beef Brisket
- Char-Grilled Chicken
- Smoked Pulled Pork
- Char-Grilled Steak
- Southwest Lime Grilled Shrimp
- Portabella (VEGAN) *with sautéed onions and peppers*
- Pulled BBQ Jackfruit (VEGAN)
- Taco Seasoned Impossible Burger (VEGAN)



BUFFET STYLE

Your choice of (2) Proteins.

Includes:

- Corn tortillas
- Flour tortillas
- Rice and beans
- Tomato salsa
- Peach salsa
- Queso fresco
- Sour cream
- Tortilla chips
- Limes



STATION STYLE

Your choice of (1) Protein.

Includes:

- Corn tortillas
- Flour tortillas
- Tomato salsa
- Peach salsa
- Queso fresco
- Sour cream

★ ALSO AVAILABLE AS YOUR BUFFET À LA CARTE ENTRÉE OPTION!

Enhance the evening with special flavors with a local touch. Our Entrée Stations are perfect for pleasing gatherings big and small, offering favorites that everyone will enjoy.



MIDWEST SOURCED
BEEF, PORK, CHICKEN



RESPONSIBLY SOURCED
FISH + SEAFOOD



LOCAL GROWN PRODUCE
USED WHEN IN SEASON



NEED A LIL' HELP?

No worries, our team is ready to help you choose and coordinate options!



Special Entrée Stations



WISCONSIN MAC & CHEESE BAR

 STATION SERVICE ONLY

Give guests a taste of what Wisconsin is known for! Locally sourced Wisconsin aged cheddar is melted into a creamy sauce, poured over cavatappi pasta for our base.

Includes:

- Cavatappi Pasta
- WI Aged Cheddar Cheese Sauce
- Crumbled Nueske's Bacon
- Pickled Jalapeños
- Charred Parmesan Broccoli
- Wisconsin Shredded Cheese
- Hot Sauces

Your choice of (1) protein:

- Smoked Chopped Beef Brisket
- Smoked Pulled Pork
- Meat or Vegetable Chili
- Pulled Buffalo Chicken

Upgrade to (2) proteins upon request

★ ALSO AVAILABLE AS YOUR BUFFET À LA CARTE ENTRÉE OPTION!

Enhance the evening with special flavors with a local touch. Our Entrée Stations are perfect for pleasing gatherings big and small, offering favorites that everyone will enjoy.



MIDWEST SOURCED
BEEF, PORK, CHICKEN



RESPONSIBLY SOURCED
FISH + SEAFOOD



LOCAL GROWN PRODUCE
USED WHEN IN SEASON



GARDEN BAR

 STATION SERVICE ONLY

A spread of seasonal salad greens, fresh cut veggies, fruit, nuts, cheese, and house toasted croutons.

Greens and veggie options can be customized upon request.

Your choice of (2) house made dressings:

- Balsamic Vinaigrette
- Champagne Vinaigrette
- Basil Grapefruit Vinaigrette
- Creamy Peppercorn Ranch
- Caesar




NEED A LIL' HELP?

No worries, our team is ready to help you choose and coordinate options!



Desserts

Give guests a good excuse to linger a little longer over conversation with a decadent dessert to complete your meal — and extend the evening.

 **MILK + COOKIE SHOOTERS**
mini espresso cups with chocolate or regular milk, served with fresh baked cookies

MINI CHOCOLATE BROWNIES

MINI CHEESECAKE TARTLETS
with seasonal berry jam

 **MINI ITALIAN CANNOLI**
WITH MINI CHOCOLATE CHIPS

MINI CHOCOLATE MOUSSE TARTLETS

MINI MOCHA MOUSSE TARTLETS

SALTED CARAMEL CHEESECAKE TARTLET
with candied pecans

STRAWBERRY + CREAM TARTLET
vanilla pastry cream with fresh strawberries

LEMON CURD TARTLETS
with hibiscus dust

ICE CREAM
self-serve Scratch Ice Cream bar with your favorite ice cream flavors

Includes:


- Chocolate Syrup
- Sprinkles
- Whipped Cream
- Cherries
- Nutella
- Candied Pecans



COFFEE

Don't forget to add our coffee station, which includes our custom blend from Anodyne Coffee Roasting Company!

We grind the coffee beans fresh for each event and serve it with a variety of sweeteners and creamer.

 Tall Guy Favorite

The
Crafted
TAVERN
BAR TRAVELING EVENT SERVICES

**WISCONSIN'S FINEST
CRAFT BEER
& COCKTAILS
TO TOAST YOUR EVENT**

The Crafted Tavern is a division of Tall Guy and a Grill pouring a selection of favorite local craft beers and spirits for events and special gatherings, in almost any location.

From Wisconsin classics to specially-made batch cocktails, we'll pop, pour and serve your ideal libations to keep the party stirring!

LET'S BUILD YOUR CUSTOM BAR MENU:

414-777-0770 — or — thecraftedtavern.com






SLIDERS

All sliders are served on soft Miller Baking Company Pretzel Buns with House Fried Chips and condiments on the side.

BOURBON BBQ PORK MEATBALL
with house pickles, Carolina slaw,
french fried onions, BBQ sauce

 **SMOKED BEEF BRISKET**
with house pickles, Carolina slaw,
french fried onions, BBQ sauce

PULLED BBQ CHICKEN
with house pickles, Carolina slaw,
french fried onions, BBQ sauce

SMOKY PULLED PORK
with house pickles, Carolina slaw,
french fried onions, BBQ sauce

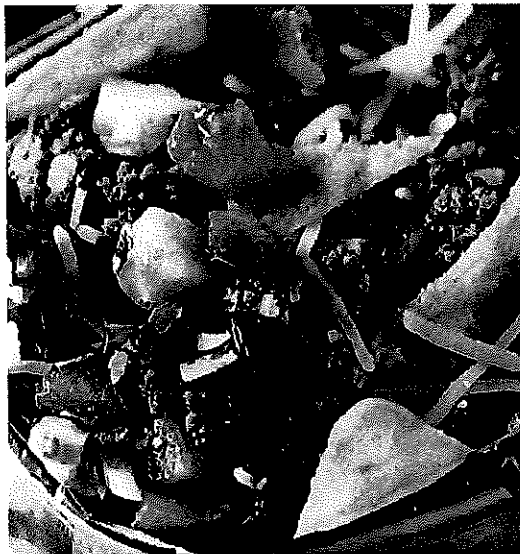
CHEDDAR STUFFED BEEF
with house pickles, Tall Guy Imperial
Stout braised onions, 76 Red Ketchup,
Mustard Girl Mustard

GROUND TURKEY
with feta, spinach and pickled red onions

MINI BRATS
with kraut, 76 Red Ketchup,
Mustard Girl Mustard

PULLED BBQ JACKFRUIT (VEGAN)
with house pickles, Carolina slaw,
french fried onions, BBQ sauce

IMPOSSIBLE BURGER (VEGAN)
vegan cheese stuffed, 76 Red Ketchup,
Mustard Girl Mustard



WALKING TACOS

A nostalgic way to end your day! Served in mini bags of Fritos, Nacho Cheese Doritos, and Cool Ranch Doritos.

Includes:

- Fritos (mini bags)
- Doritos (mini bags)
- Cool Ranch Doritos (mini bags)
-
- Shredded Lettuce
- Tomato Salsa
- Shredded Cheddar Cheese
- Sour Cream
- Elotes

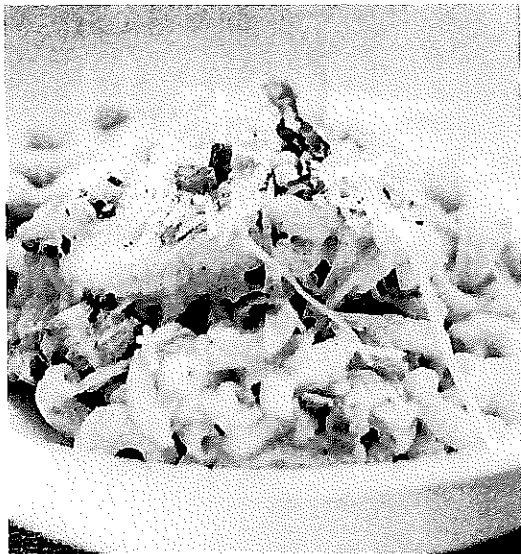
Plus, your choice of (1) protein:

- Taco Seasoned Ground Beef
- Taco Seasoned Impossible Burger (VEGAN)
- Pulled Buffalo Chicken
- Smoked Pulled Pork
- Meat or Vegetable Chili



All late night snacks are served on disposable platters with serveware, including Earth-friendly and compostable plates, napkins, and forks.





WISCONSIN MAC & CHEESE BAR

Locally sourced Wisconsin aged cheddar melted into a creamy sauce, poured over cavatappi pasta.

Includes:

- Cavatappi pasta
- WI aged cheddar cheese sauce
- Crumbled Nueske's bacon
- Pickled jalapeños
- Wisconsin shredded cheese
- Hot sauces

Plus, your choice of (1) protein:

- Smoked chopped beef brisket
- Smoked pulled pork
- Meat or Vegetable chili with sour cream
- Impossible Burger sloppy joe (VEGAN)
- Pulled buffalo chicken
- Char-grilled chicken

Upgrade to (2) protein options upon request.

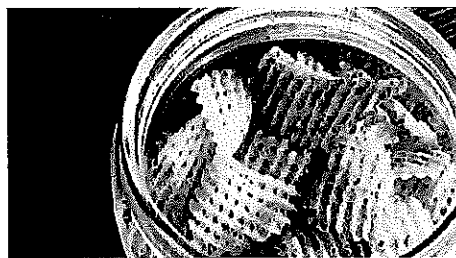


GRAZING SPREADS

Provide your guests with an assortment of late night grazing table options.

FARM STAND

- Assorted Wisconsin cheese, sausage, and potters crackers includes seasonally available soft and hard cheeses
- Wisconsin charcuterie
- House-made pickles
- Seasonal chutney



CHIP + DIP TRIO

- House fried red corn tortilla chips
- Fresh tomato salsa
- Elotes (corn relish)
- Fresh guacamole

BAR SNACKS

- House fried lattice cut potato chips
- Tall Guy roasted onion dip
- House-made pickles
- Smoky pretzels with local mustard
- Pint of mixed artisan nuts

PRETZEL BITES + DIPS

- Miller Baking Company Pretzel bites
- Honey mustard dipping sauce
- Roasted red pepper hummus
- Pimento cheese dip



All late night snacks are served on disposable platters with serveware, including Earth-friendly and compostable plates, napkins, and forks.



Other Ways We Can Help

CUSTOM MENUS

From curating custom menus to sourcing that perfect linen color, our team welcomes collaboration with all of our events.

We are able to accommodate all dietary preferences. Our menus contain numerous items that are vegan, gluten-free, dairy-free, and can be modified based on your specific tastes.

We've done everything from an intimate 6-course, small plates style wedding for 30 guests, to a 700 person charity gala with six station setups.

No matter what style of service you are envisioning for your event, our team will help bring the details together to make it a reality!



LINENS + CHINA

We are happy to offer over 30 linen colors in our base linens package, as well as white china plates, silverware and water goblets.

Looking for a linen upgrade? Let us help you create the tablescape of your dreams with special linens, chargers, table runners and vintage rentals.

CEREMONY "ROOM FLIP"

Many of the beautiful event venues in Wisconsin can accommodate both ceremonies and presentations on site, in addition to the party/reception portion of your event.

Our Team will work with you through the logistics during the initial planning process for your special day.

Based on your unique event, location, and menu, we may need to increase staffing to ensure a timely resetting of your venue if a common space is to be used for multiple portions of your event.

BAR SERVICE

We are happy to offer our own bar services through **The Crafted Tavern**, a division of Tall Guy and a Grill!

The Crafted Tavern is a traveling bar service, pouring a selection of Wisconsin's favorite craft beers and spirits for events and special gatherings, in almost any location. Our team is happy to assist you with planning out the perfect drink menu.





TALL GUY AND A GRILL

CATERING

Our passionate team is ready to help every step feel effortless.

From planning to plating, Tall Guy and a Grill is here to help you enjoy time together with the heartfelt flavor and hospitality Wisconsin is known for.

**REACH OUT AND
PLAN YOUR EVENT:**

414-777-0770

TALLGUYANDAGRILL.COM

What to Expect

60 DAYS

BEFORE YOUR EVENT DATE

Congratulations! Your event is coming up soon and we're getting really excited to party with you. This is where our team shines in putting all the finishing details on your custom event.

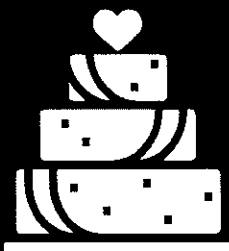
60 days out from your event, we'll confirm the final menu with you. This allows our culinary team enough time to start contacting our local farmers to get your menu ready.

30 DAYS

BEFORE YOUR EVENT DATE

Our team will reach out to you 30 days prior to your event and will finalize everything with you, including guest count, floor plan and linen counts.

We will finalize all details by 14 days before your event date so you can rest assured that **#teamtallguy** has everything ready for you!



COMPLIMENTARY SERVICES

All of our full service events include:

- **STANDARD WATER SERVICE**
- **CAKE CUTTING**

RESERVING YOUR DATE | CONTRACTS & DEPOSIT SCHEDULE

At Tall Guy, we know that special events are a big investment.

We're happy to offer payment flexibility for any size event!

To reserve your date with Tall Guy and a Grill, we require a signed Catering Agreement and a Deposit.

If you are booking your event more than one year in advance, we require a deposit of \$1,000 to secure your event date.

From there, we split the remaining balance into installment payments that can be paid via cash, check, credit/debit card, or ACH.

We offer no-fee ACH payment processing on our secure payment website and can also facilitate payments via credit card for a nominal convenience fee.

If your event is being held less than 12 months from the date of booking, a deposit of 50% is due at the time of booking along with the signed Catering Agreement.

A 10% gratuity for our service team and sales tax are included in all pricing, and are listed as separate line items on your invoice to provide even more pricing clarity.



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TALLGUYANDAGRILL.COM

Other Details

EVENT REFUNDS & CANCELLATIONS

Even the best laid plans may need to be adjusted. We're here to help no matter what curveballs life throws at us!

If your original event date has to be rescheduled, we are happy to accommodate one new event date at no additional charge

We also offer a flexible refund policy. If you need to cancel your event any time after booking, we detail timelines and exact amounts to be refunded to you in your Catering Agreement.

PHOTOGRAPHY

We love to show off the hard work of our team, and all the unique displays at all of our events!

By signing on with Tall Guy and a Grill Catering, you give consent to our team to use and publish photographs we may take for marketing and other company creative uses.

Please let us know if there are any areas that are off-limits for our team to photograph at your event. If you would like us to refrain from taking any photographs of your event, just let us know in writing in advance of your event.

MENU PRICING

Food prices are constantly fluctuating. Tall Guy guarantees that your food and drink menu pricing will not increase more than 5% above listed pricing at the time you secure your event with a deposit and signed Catering Agreement.

HOLIDAY PRICING

Tall Guy and a Grill is closed for the Memorial Day, 4th of July, Labor Day, Thanksgiving Day, Christmas Day, and New Year's Day Holidays to allow our team the time to celebrate with their loved ones. Our team is available to cater on most Holiday weekends with the exception of these six specific days mentioned above.

As these weekends are exceptionally busy for our team, there is an additional 5% gratuity and 15% food and beverage premium for all Holiday weekend full service events.

AVAILABLE DISCOUNTS AND NON-PROFIT/FUNDRAISING

Tall Guy is happy to offer a complimentary basic china rental package to any full service event booking each January through March! We also offer a 5% Military discount.

We offer special menu selections and discounted pricing for non-profit and fundraising events. Our team is happy to provide you with a menu of these options. Please note that only (1) discount can be applied per event.

LET US HELP YOU
MAKE MEMORIES
THROUGH FOOD.



TALL GUY
AND A GRILL
CATERING

#TeamTallGuy

TALLGUYANDAGRILL.COM 414-777-0770
6735 W. LINCOLN AVE WEST ALLIS, WI 53219