

Sidewalk Dining Facility Supplemental Application

ccl-side1 2/21/18

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

Premises Address: 511 North Broadway, Suite 100, Milwaukee WI 5320	2
Business Operations	
Check one: X I/we are also applying for Food/Alcohol license(s) at this time.	
☐ I/we currently hold Food/Alcohol license(s) AND	
confirm that the Business Plan of Operation on file which was previously Alcohol application has not changed, except for the addition of this side	
have included a new Business Plan of Operation reflecting requested ch	hanges.
Sidewalk Dining Facility will operate from: Start Date:	October 31, 2021
Will any food preparation be done outdoors?	
If yes, describe:	
Will any sidewalk dining facility improvements be physically attached to public structures? $\overline{\Sigma}$	🛚 No 🗌 Yes
If yes, describe:	
Check one: Applicant owns the property X Property owner's information/signature provided below (REQUIRED): Name: 511 Holdings, LLC Phone # 41' Address: 225 East Michigan Street, Suite 300, Milwaukee, WI 53202	4-336-1975
Property Owner's Signature:	
Signature(s)	
Stephen D. Frabitore	
Signature of Sole Proprietor, Partner, or 20% or more Shareholder Signature of additional pa (If there are no 20% or more shareholders, Corporate Officer-print name/title and sign)	artner or 20% or more shareholder
ffice Use Only:	
nitials FiledApp #	
rocessing LS: Queue to: HD DNS CC Email To: DPW Primary LS	

Agent: Harper Fether N. BROADWAY **LEASED AREA** 2 () Tispelo Honey Harpitality Corporation. Tupelo Honey Cafe 19' - 9" 1501 64. - 2" þ TUPELO HONEY - GENERAL PLAN + OUTDOOR DINING PLAN LEASED AREA **CLYBOURNE ST** - ,91 SME CICHTING نــــا BUTTERAGE APRIL 9, 2021 511 NORTH BROADWAY 5 He 100 MILWAUKEE, WI 53202 **YELLEY**

70TUPELHON4

REVISION NUMBER:

BODILY INJURY (Per accident)

07/01/2020 07/01/2021 1,000,000

Client#: 1611916

CERTIFICATE MIMPER

ACORD.

CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY) 3/12/2021

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER. IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must have ADDITIONAL INSURED provisions or be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer any rights to the certificate holder in lieu of such endorsement(s).

PRODUCER	CONTACT Ben Culp		
McGriff Insurance Services	PHONE (A/C, No, Ext): 828 277-3924 FAX (A/C, No):	8888279875	
301 College St., Ste. 208	E-MAIL ADDRESS: bculp@mcgriffinsurance.com		
Asheville, NC 28801	INSURER(S) AFFORDING COVERAGE	NAIC#	
828 277-3930	INSURER A: The Cincinnati Insurance Company	10677	
INSURED	INSURER B: Travelers Property Casualty Co of Amer	25674	
Tupelo Honey Hospitality Corporation	INSURER C : Key Risk Insurance Company	10885	
1200 Ridgefield Blvd, Ste 290	INSURER D:		
Asheville, NC 28806	INSURER E :		
	INSURER F:		

CO	VERAGES CERT	IFIC	ATE	NUMBER:		1	REVISION NUMBER:	
IN CI	HIS IS TO CERTIFY THAT THE POLICIES DICATED. NOTWITHSTANDING ANY REC ERTIFICATE MAY BE ISSUED OR MAY PE (CLUSIONS AND CONDITIONS OF SUCH	UIRE ERTA	EMEN UN, T	T, TERM OR CONDITION OF ANY THE INSURANCE AFFORDED BY T	CONTRACT OF HE POLICIES	R OTHER DO DESCRIBED I	CUMENT WITH RESPECT HEREIN IS SUBJECT TO A	POLICY PERIOD TO WHICH THIS LL THE TERMS,
INSR LTR	TYPE OF INSURANCE	ADDL NSR	SUBR	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMIT	3
A	COMMERCIAL GENERAL LIABILITY CLAIMS-MADE X OCCUR GEN'L AGGREGATE LIMIT APPLIES PER:	X	x	ECP0582353	07/01/2020	07/01/2021	EACH OCCURRENCE DAMAGE TO RENTED PREMISES (Ea occurrence) MED EXP (Any one person) PERSONAL & ADV INJURY GENERAL AGGREGATE PRODUCTS - COMP/OP AGG	\$2,000,000 \$1,000,000 \$ \$2,000,000 \$4,000,000 \$4,000,000
Α	POLICY JECT LOC OTHER: AUTOMOBILE LIABILITY Y ANY AUTO	х	х	ENA0582347	07/01/2020	07/01/2021		\$ \$1,000,000 \$

SCHEDULED AUTOS NON-OWNED AUTOS ONLY OWNED AUTOS ONLY PROPERTY DAMAGE (Per accident) HIRED AUTOS ONLY Х \$10,000,000 UMBRELLA LIAB ZUP16N8531020NF 07/01/2020 07/01/2021 EACH OCCURRENCE В OCCUR \$10,000,000 AGGREGATE EXCESS LIAB CLAIMS-MADE DED X RETENTION \$10000 OTH-07/01/2020 07/01/2021 X PER STATUTE WORKERS COMPENSATION AND EMPLOYERS' LIABILITY KEY136034 \$500,000 ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? E.L. EACH ACCIDENT N/A Ν E.L. DISEASE - EA EMPLOYEE \$500,000 (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below s500,000 E.L. DISEASE - POLICY LIMIT

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)

ECP0582353

Re: 511 North Broadway Ste 100 Milwaukee, WI 53202

	Ben Culo
200 E. Wells St. Rm. 105 Milwaukee, WI 53202	ACCORDANCE WITH THE POLICY PROVISIONS. AUTHORIZED REPRESENTATIVE
City of Milwaukee	SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN
CERTIFICATE HOLDER	CANCELLATION

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Liquor Liability

SIDEWALK DINING FACILITY PERMIT



CERTIFICATE OF INSURANCE

ın	e Cincinn	iati insurand	ce Cor	npanies						
•			(Here	n called In	surance	Company)				
Address F	P O Box	145496 Cin	cinnat	i, Ohio 4	l5250-{	5496				
,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		······································		(Include	city, state	e, zip)				
Insurance Co	mpany's	State of WI	Licen	se #			(optional)		
ISSUED TO	THE CITY	OF MILW	AUKE	E, 200 E	. Well	s St. Rm.	105, Mil w	aukee, WI 5	320	2
The company	/ hereby o	certifies that	t it has	issued	to:					
NAME Tu	upelo Hor	ney Hospita	lity Co	rp.						
	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	(Full Lega	l Name	of Insured)						
a general	liability	POLICY	NO_	ECP05	84314		E	FFECTIVE_	07/	01
covering bodi in any one ac included with The insuranc writing to the	ily injury t ccident, au in the sid e policy s	o any one p nd \$10,000 ewalk dining hall provide k License D	person covering g faciling that in divisior	, and \$5 ng prope ty permits shall no	0,000 c erty da t, and r ot be ca	covering b mage to a naming the	odily injur ny one ow city of M ntil after a	ner on the a ilwaukee as t least 30 da	an o irea an i	or areas nsured. notice in
			_	of Insur		Company: ulp				
			Signa	ture	en Ci	elp				

^{*}Per MCO 245-12-3-b.



SIGNATURE COCKTAILS

PEACH DON'T KILL MY VIBE

sparkling sangria with house-made honey liqueur, sparkling wine, peach, pineapple and mint, served on the rocks 9%

TUPELOMA

el jimador tequila, house-made honey simple syrup, lime, grapefruit and rosemary-salt rim 10^{35}

WILDFLOWER MOSCOW MULE

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

TUPELO HONEY MARGARITA

el jimador tequila, house-made honey liqueur, lemon, lime, and chili-salt rim 9^{95}

THE DEBUTANTE

dixie southern vodka with house-made lavender lemonade 1035

CAROLINA MAI TAI

bacardi & kraken rums with tropical flavors and a honey simple syrup 1135

SOUTH OF MANHATTAN

jack daniels rye, artisan vermouth, cherry, bitters 1325

THE BOOZY ROOSTER

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

LOCAL BEERS & SPIRITS

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





MIMOSAS

BLUE RIDGE

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

SWEET AND TART

with grapefruit juice and blueberry pureé 945 REG | 1295 MEGA

SOUTHERN HOSPITALITY

with peach nectar & pineapple juice 945 REG | 1295 MEGA

PINK IS THE NEW MIMOSA

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



BLOODY MARYS

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

THE CLASSIC

house vodka with a lime-salt rim 895

BLACK PEPPER

dixie black pepper vodka with a chili-salt rim 1035

BLACK BEARD

kraken black rum with a lime-salt rim 1035

HIGHLANDER

dewars whisky with a chili-salt rim 995

BLOODY MARIA

el jimador tequila with a lime-salt rim 995

OUEEN MARY

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

WHITE WINE

*** *** ** *** *** ***		GLS	BTL
VILLA POZZI PINOT GRIGIO	ITALY	875	3200
CAVE DE LUGNY 'LA COTE BLANCHE' CHARDONNAY	FRANCE	975	3600
SONOMA-CUTRER 'Russian river ranches' Chardonnay	CALIFORNIA	1400	4900
KUNG FU GIRL RIESLING	WASHINGTON	875	3200
THE CROSSINGS SAUVIGNON BLANC	NEW ZEALAND	1050	3900

RED WINE

TUPELO HONEY 'TIPSY HEN' RED BLEND	CALIFORNIA	875	3200
JOSH CELLARS 'CRAFTSMAN'S COLLECTION' CABERNET SAUVIGNON	CALIFORNIA	1175	4400
VILLA POZZI CABERNET SAUVIGNON	ITALY	875	3200
RUTA 22 MALBEC	ARGENTINA	975	3600
THE PINOT PROJECT PINOT NOIR	CALIFORNIA	975	3600
LOVE NOIR PINOT NOIR	CALIFORNIA	1175	4400

SPARKLING & ROSÈ

AVA GRACE ROSÉ	CALIFORNIA	875	3200
INFINITE MONKEY THEOREM 'BLUE RIDGE BUBBLY'	COLORADO	875	
DA LUCA SPARKLING ROSÉ	ITALY	11 ⁷⁵	4400
GRUET BRUT SPARKLING	NEW MEXICO	1225	4700

NON-ALCOHOLIC HOUSE-MADE SPECIALTIES

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

TURMERIC GINGER TONIC fresh ginger, turmeric, black pepper, time and honey $\mathbf{4}^{25}$

KISS OF LAYENDER LEMONADE tart lemonade with hint of lavender 425 SOUTHERN HOSPITALITY SPRITZER refreshing spritzer with

pineapple and peach 425

DRY HOPPED SWEET TEA fresh brewed & hopped in house 550



HAPPY HOUR DRINKS

MON-FRI: ALL DAY

\$3 BEERS

coors & miller products

\$5 BEERS

sierra nevada products

\$7 COCKTAILS

peach don't kill my vibe sangria southern cosmo

HAPPY HOUR SNACKS

MON-FRI: 3PM TO 6PM

\$4 SNACKS

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

\$6 SANDWICH BITES

bbq chicken salad & havarti melt slow roasted pork grilled cheese





SZACK Ø

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

FAMOUS FRIED GREEN TOMATOES panko-crusted fried green tomatoes, basil, roasted red pepper sauce, served over heirloom grits with goat cheese 10²⁵

cauliflower florets & sliced jalapeños, green onions, sriracha honey SPICY CAULIFLOWER BITES beer-battered and lightly fried drizzle, green tomato aioli dipping sauce 850 CRISPY BRUSSELS topped with fresh herbs, lemon zest & chapped bacon, served with garlic buttermilk ranch dipping sauce 850

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

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

LOADED POTATO CRACKLINS melted pimento cheese, sour cream, bacon bits, green onions, garlic buttermilk ranch 900 (add chorizo 300) WARM PIMENTO CHEESE DIP served with sour cream, green onions, and house-made tortilla chips 7^{75} (add chorizo 3^{00})

sriracha honey & green tomato aioli drizzle, flour tortilla 45º each FRIED CAULIFLOWER TACO fried jalapeños, green onions,

IMOG Ø GREENS



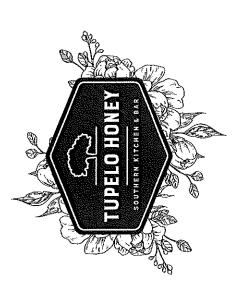
ADD FRIED OR GRILLED CHICKEN OR GRILLED SHRIMP 600

 Ψ

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

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

MOUNTAIN HARVEST BOWL roasted cauliflower, sweet potatoes & spiced pecans, sweet potato purée, cauliflower rice, pecan & white red onions, sliced avocado, fried brussels sprouts, mixed greens, oalsamic vinaigrettes* 1250



CHICKEN UPELO

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

=■► ADD ANY FARM FRESH SIDE(S) FOR 3.00 EACH

FRIED CHICKEN

Dark Meat 11% | White Meat 12% | Half-Bird 1750 SWEET & SPICY topped with sriracha honey sauce, cilantro HONEY DUSTED sprinkled with our signature bee dust

SIOES

ALL SIDES ARE 400

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

Parmesan & Rosemary Potato Cracklins

Butter & Basil Green Beans (GF) Yukon Mashed Potatoes (GF) Extra Crispy French Fries

SPECIALTIE

TUPELO SHRIMP & GRITS (GF) sustainable wild-caught gulf shrimp, peperonata, heirloom grits with goat cheese, green onions, creole compound butter, griddled lemon 18% (add chorizo 3%)

OR brioche french toast topped with buttermilk fried chicken, apple cider bacon, spiced pecans, powdered sugar, two fried eggs* 1975 SHOO MERCY GRIDDLE choose a stack of sweet potato pancakes

SUPPER PLATES

PROTEINS SERVED WITH ANY TWO FARM FRESH SIDES

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

COUNTRY CATFISH "forever free" pan seared with blackening seasoning (GF) OR beer battered & fried, both served with green tomato aioli 1895 BOURBON PEPPERCORN GLAZED MEATLOAF slow-roasted beef & chorizo 15% BUTTERMILK FRIED CHICKEN two boneless & skinless breasts, milk gravy, basil 1695

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

NON-ALCOHOLIC

SWEET ICED TEA (FREE REFILLS) 350 SOFT DRINKS (FREE REFILLS) 350

CRAFT ROOT BEER 300

HOT TEA ask server for details 300

HOT CHOCOLATE 300

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

HOUSE-MADE SPECIALTIES

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

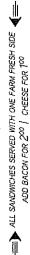
TURMERIC GINGER TONIC fresh ginger, turmeric, black pepper. lime and honey 425

KISS OF LAVENDER LEMONADE tart temonade with hint of lavender 428

SOUTHERN HOSPITALITY SPRITZER refreshing spritzer with pineapple and peach 425

DRY HOPPED SWEET TEA fresh brewed & hopped in house 550 *As mandated by this state's food code manual, all restaurants are required to communicate the following statement to its patrons. This dish is prepared using raw ingredients that may be under-cooked. Consuming raw or under-cooked meats, poultry, server immediately, (GF) = Gluten Free options available, 12.27.20T seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions, if you have a food and/or nut allergy please alert your server immediately, (GF) = Gluten Free options available, 12.27.20T

SANDWICHES



SPICY AVOCADO & CHOPPED EGG with pickled jalapeños, melted havarti cheese, sriracha honey, organic health-nut bread 11%

SWEET & SPICY CHICKEN fried or grilled chicken, sriracha honey, lettuce, pickles, tomato, mayonnaise, challah bun 13%

SOUTHERN CHICKEN BLT fried or grilled chicken, bacon, dijonnaise, lettuce, tomato, challah bun 13%

AVOCADO CHICKEN fried or grilled chicken, pickled onion, mayonnaise, havarti cheese, challah bun 13%

SLOW ROASTED PORK GRILLED CHEESE smoked jalapeño bbq sauce, white cheddar, health-nut bread 12" GRATEFUL VEG BURGER scratch-made black bean burger, roasted red onion, romaine, green tomato aioli, challah bun 13²⁵

PICNIC CHICKEN SALAD pulled chicken, creamy smoked jalapeño bbq sauce, peperonata, lettuce, tomato, challah bun 11%

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

SMOKEHOUSE BBQ BURGER* apple cider bacon, white cheddar cheese, smoked jalapeño bbq sauce, pickles, challah bun 1426

PIMENTO & PICKLE BURGER* pimento cheese, fried house-made pickles, challah bun 13*5

LUNCH COMBOS

ONLY SERVED MONDAY-FRIDAY UNTIL 4PM Choose: 1/2 sandwich, 1/2 salad AND one side

SITEMS FOR 1250

1/2 SANDWICH: spicy avocado & egg • slow-roasted pork grilled cheese • picnic chicken salad

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

SIDES: french fries • collards with bacon (GF)

As mandated by this state's food code manual, all restaurants are required to communicate the following statement to its patrons: This dish is prepared using raw ingredients that may be under-cooked. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. If you have a food and/or nut altergy please alert your server immediately. (GF) = Gluten Free options available. 12.27.20T

BRUNCH ALL DAY



AVOCADO TOAST & EGGS smashed avocado, goat cheese, paprika, two fried eggs*, sriracha honey drizzle, served on health-nut bread, with a side of salt-roasted beets, pickled red onions & greens 15°°

OLD SKOOL' BREAKFAST BOWL two fried eggs*, parmesan & rosemary potato cracklins, cheddar cheese, bacon crumbles, salsa, roasted red pepper sauce, served over heirloom grits with goat cheese 11%

FRIED CHICKEN & BISCUITS buttermilk fried chicken, smoked ham, milk gravy, basil 14% (add fried egg* 1ºº) TRADITIONAL BREAKFAST two eggs* any style with your choice of parmesan & rosemary potato cracklins OR heirloom grits with goat cheese AND your choice of bacon, chorizo OR soy-sage 1150

SOUTHWESTERN OMELET* chorizo, avocado, white cheddar cheese, salsa, topped with sour cream & green onions, served with parmesan & rosemary potato cracklins 1450

PANCAKES & FRENCH TOAST

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

 \Longrightarrow Add fried chicken for $6^{\circ\circ}$ / bacon for $2^{\circ\circ}$ \blacktriangleleft \Longrightarrow one egg* for $1^{\circ\circ}$

THE CLASSIC whipped butter and powdered sugar 1075
MOUNTAIN BLUEBERRY scratch-made blueberry compote, fresh
blueberries, served with whipped cream and powdered sugar 1100
BANANA PUDDING DREAM dollops of creamy banana pudding,
crumbled vanilla wafer, served with whipped cream and

PECAN PIE chunks of pecan pie, fresh blueberries, served with whipped cream and powdered sugar 11^{95}

powdered sugar 1195

BENEDICTS

ONLY SERVED SAT-SUN UNTIL 4PM
SELECT ANY EGGS BENEDICT OVER YOUR CHOICE OF BUTTERMILK
BISCUITS OR FRIED GREEN TOMATOES. SERVED WITH PARMESAN
& ROSEMARY POTATO CRACKLINS AND PICKLED RED ONIONS.

DAD SWEET POTATO PANCAKE SHORTSTACK 400

THE CLASSIC BENNY two medium poached eggs*, paprika, smoked ham, hollandaise 1459

ALL I 'AVO' WANTED two medium poached eggs*, smashed avocado, paprika, goat cheese, hollandaise 1450

FIT TO BE TIED PICKLED & FRIED two medium poached eggs*, fried pickles, melted pimento cheese, bacon crumbles, hollandaise 13²⁵

BLOODY MARYS



THE CLASSIC house vodka with a lime salt rim 875

BLACK PEPPER dixie black pepper vodka with a chili salt rím 1035

BLACK BEARD kraken black rum with a lime salt rim 10

HIGHLANDER dewars whisky with a chili salt rim 9% BLOODY MARIA el jimador tequila with a lime salt rim

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

MIMOSAS

BLUE RIDGE traditional mimosa, served nice and simple 8°8 REG | 11*6 MEGA SWEET AND TART with grapefruit juice and blueberry puree 948 REG | 12% MEGA

SOUTHERN HOSPITALITY with peach nectar & pineapple juice 948 REG | 1295 MEGA

PINK IS THE NEW MIMOSA tropical flavors with a honey simple syrup 948 REG | 1298 MEGA

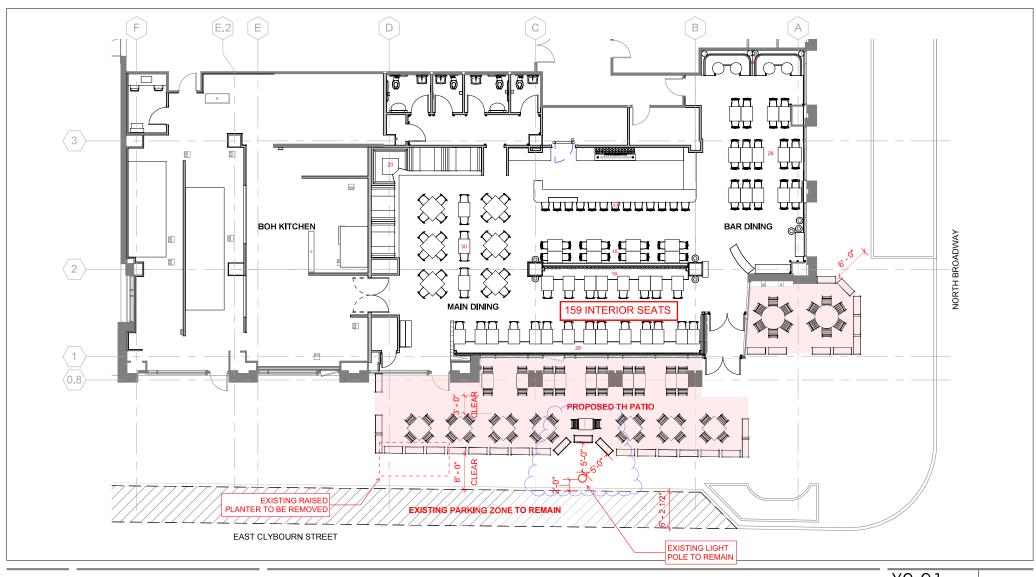
DESSERTS

mini 375 | regular 775

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

BROWN BUTTER PECAN PIE with dark chocolate sauce drizzle DESSERT DUO choose two for 650 heavenly banana pudding • brown butter pecan pie





S.

streetsense.

3 BETHESDA METRO, SUITE 140 BETHESDA, MARYLAND 20814 (P) 301.652.9020 (F) 301.652.9166 www.streetsense.com streetsense 2018 ©

TUPELO HONEY MILWAUKEE

511 NORTH BROADWAY MILWAUKEE, WI 53202

TUPELO HONEY MILWAUKEE - SOUTH & EAST PATIO LAYOUT

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