

CITY of NOVI CITY COUNCIL
Agenda Item C
November 26, 2018

SUBJECT: Approval of request to transfer ownership of an escrowed 2018 Resort Class C licensed business with Sunday Sales Permit (AM/PM), Outdoor Service (1 Area), Direct Connection (1) and Specific Purpose Permit (Food), issued under MCL 436.1531(4), non-transferable, from American Blue Ribbon Holdings, LLC (a Delaware Limited Liability Company) to KW Novi Hospitality LLC (d/b/a Sedona Tap Room) located at 27466 Novi Road Suite B237, Novi, MI 48377

SUBMITTING DEPARTMENT: City Clerk 

CITY MANAGER APPROVAL: 

BACKGROUND INFORMATION:

KW Novi Hospitality LLC is comprised of seven members. The Class A member are Martin and Lorraine Knollenberg, and Joseph West. Additionally, the Class B & C members are Douglas West, Margaret Kowal, Kenneth Korejwo and Michael Leduc. These members do not have any management or voting rights, according to the operating agreement.

Sedona Tap Room currently has another location in Troy, MI that has been operating for two years. The primary members of the Troy location are Martin Knollenberg and Joseph West. There have been no MLCC violations at that location. Their website states that it offers an "inviting atmosphere" and has won numerous awards for its craft beer and food.

KW Novi Hospitality LLC has a 10 year lease with 12 Oaks Mall, with two five-year options to extend the lease. The license will remain with the property, since it is an MLCC Resort License.

The general licensing policy as stated in Chapter 3 of the City Code states, at Section 3-13, that an applicant must demonstrate in particular that the proposed facility:

- (a) Will provide a service, product, or function that is not presently available within the city or that would be unique to the city or to an identifiable area within the city.
- (b) Is of a character that will foster or generate economic development or growth within the city, or an identifiable area of the city, in a manner consistent with the city's policies.
- (c) Represents an added financial investment on the part of a long-term business or resident with recognized ties to the city and the local community.

More specific review criteria are set forth at subsection 3-15(g), and in addition to the general information regarding the applicant and the facility or building at issue, they require a review of the benefits to the community of the proposed use:

- (3) **Benefits to community:**

- a. The effects that the issuance of a license would have upon the economic development of the city or the surrounding area.
- b. The effects that the issuance of a license would have on the health, welfare, and safety of the general public.
- c. Whether the applicant has demonstrated a public need or convenience for the issuance of the liquor license for the business facility at the location proposed, taking into consideration the following, together with other factors deemed relevant by the council:
 1. The total number of licenses for similar establishments and/or operations in the city, considered both in terms of whether such number of similar establishments is needed and whether there may be a need for other types of establishments that could go unmet if the requested license were granted.
 2. The proximity of the establishment to other licensed liquor establishments, the type of such establishments, whether such other establishments are similar to that proposed, and the anticipated impact of all such determinations.
 3. Whether the proposed location is in an area characterized as developed, redeveloping, or undeveloped, and the anticipated impact of approving the newly proposed establishment in light of such character, taking into consideration the need for any type of additional licensed establishment in the area, and the need the particular type of establishment proposed.
 4. The uniqueness of the proposed facility when contrasted against other existing or proposed facilities, and the compatibility of the proposed facility to surrounding architecture and land use.
 5. The permanence of the establishment in the community, as evidenced by the prior or proposed contributions to the city or community by the applicant or business, and the extent to which the issuance of the license will assist in the further investment of the applicant or business in the city or the community.
 6. The character and extent of investment in improvements to the building, premises, and general area.

RECOMMENDED ACTION: Approval of request to transfer ownership of an escrowed 2018 Resort Class C licensed business with Sunday Sales Permit (AM/PM), Outdoor Service (1 Area), Direct Connection (1) and Specific Purpose Permit (Food), issued under MCL 436.1531(4), non-transferable, from American Blue Ribbon Holdings, LLC (a Delaware Limited Liability Company) to KW Novi Hospitality LLC (d/b/a Sedona Tap Room) located at 27466 Novi Road Suite B237, Novi, MI 48377 because premises have historically been occupied by a business licensed to sell alcohol and such use is not incompatible with other uses in the area, the existing use will continue and has not adversely affected surrounding uses, and because the applicant appears to qualify for a license under the City's ordinance.

MEMORANDUM



TO: CORTNEY HANSON, CITY CLERK
FROM: DAVID E. MOLLOY, *DEM*
DIRECTOR OF PUBLIC SAFETY / CHIEF OF POLICE
INITIATED BY: JEFF BROWN, DETECTIVE
SUBJECT: TRANSFER OF CLASS C LIQUOR LICENSE TO
SEDONA TAP ROOM
DATE: NOVEMBER 1, 2018

Liquor License Request:

KW Novi Hospitality LLC, d.b.a. Sedona Tap Room, requests to transfer ownership of Class C license from Max and Erma's, aka American Blue Ribbon Holdings LLC. They are also requesting a SDM License, Sunday Sales (AM and PM) Permit and an Outdoor Service Area Permit. Sedona will be located at 27466 Novi Road #B-237, Novi, MI 48377. It will be located in the old Max and Erma's inside of 12 Oaks Mall.

Applicant/Background Information:

KW Novi Hospitality is made up of 7 members. The Class A members are Martin and Lorraine Knollenberg and Joseph West. The Class B & C members are the above individuals as well as Douglas West, Margaret Kowal, Kenneth Korejwo and Michael Leduc. The Class B & C members do not have any management or voting rights according to the operating agreement.

Sedona Tap Room currently has a second location in Troy, MI that has been operating for 2 years. The primary members of the Troy location are Martin Knollenberg and Joseph West. A check with MLCC shows no violations at that location. The Sedona website states that it offers an inviting atmosphere and has won numerous awards for its craft beer and food offerings.

Sedona has a ten year lease with 12 Oaks Mall, with two five year options to extend the lease. The license will remain with the property, as it is an MLCC Resort License.

Criminal History/Police Contacts:

There were no criminal histories found for two of the three main partners through Ichat and there are no negative police contacts in CLEMIS. Lorraine Knollenberg showed an Impaired Driving in 2000 out of Birmingham.

Civil History:

There is no known civil history or bankruptcies.

Michigan Liquor Control Commission (MLCC):

A check with the MLCC shows no negative contacts or violations for Sedona.

Financial Review by the City of Novi Finance Department:

Based upon the financial data provided by the applicants, no issues were found to prevent the liquor license application process from proceeding.

Summary:

Based on the information provided and the subsequent liquor investigation I find no reason to deny the applicant's request. This request requires the approval of the Novi City Council.

C: Pete Auger, City Manager



November 8, 2018

CITY COUNCIL

Mayor
Bob Gatt

Mayor Pro Tem
Dave Staudt

Andrew Mutch

Wayne Wrobel

Laura Marie Casey

Gwen Markham

Kelly Breen

City Manager
Peter E. Auger

City Clerk
Cortney Hanson

TO: Cortney Hanson, City Clerk

FROM: Fire Marshal – Kevin Pierce

SUBJECT: Transfer of Liquor Business License –
KW Novi Hospitality (Sedona Tap room)
27466 Novi Rd. B237, Novi MI, 48377

The above Liquor License transfer is recommended for a "**CONDITIONAL APPROVAL**" that when the construction for the remodel has been completed, it **MUST** be inspected and approved by the Fire Marshal and or his designee for a certificate of completion.

The fire department does not have any objections to this Liquor License transfer.

Novi Public Safety Administration
45125 Ten Mile Road
Novi, Michigan 48375
248.348.7100
248.347.0590 fax

cityofnovi.org



MEMORANDUM

TO: DAWN SPAULDING, DEPUTY CITY CLERK
FROM: LARRY BUTLER, DEPUTY BUILDING DIRECTOR
SUBJECT: LICENSE TRANSFER - SEDONA TAP HOUSE
DATE: 10/30/2018

The property located at **27500 NOVI RD B237** with the business name of **Sedona Tap House** has received Special Inspection permit **PSI18-0097** for the purpose of:

- Auctions
- Liquor License: License Transfer to KW Novi Hospitality LLC DBA Sedona Tap House**
- Arcade License
- Massage License
- Outdoor Gathering
- Outdoor Seating
- Other:

From building safety standpoint, the Building Division does not object to the proposed license. Department approval is pending approval from the interior renovations to be performed at the property. Should you have any further questions with regards to this matter please feel free to contact me at (248) 347-0417.

AB

Spaulding, Dawn

From: McBeth, Barb
Sent: Wednesday, October 24, 2018 1:35 PM
To: Spaulding, Dawn
Subject: RE: LL- KW Novi Hospitality Application

It does not require a SLUP. Thanks!

From: Spaulding, Dawn
Sent: Friday, October 19, 2018 12:27 PM
To: McBeth, Barb
Subject: LL- KW Novi Hospitality Application

Barb,

Can you please confirm that this location doesn't require a SLUP for a liquor license?

Thank you!



Dawn Spaulding | Deputy City Clerk

City of Novi | 45175 Ten Mile Road | Novi, MI 48375 USA

t: 248.347.0449 f: 248.347.0577

cityofnovi.org | InvestNovi.org

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LAW OFFICES

ADKISON, NEED, ALLEN, & RENTROP

PROFESSIONAL LIMITED LIABILITY COMPANY

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OF COUNSEL:
KEVIN M. CHUDLER
SARAH J. GABIS
LINDA S. MAYER

October 18, 2018

VIA OVERNIGHT MAIL – 2ND DAY DELIVERY

Ms. Dawn Spaulding, Deputy Clerk
City of Novi
45175 West Ten Mile Road
Novi, Michigan 48375

**Re: KW Novi Hospitality LLC
27466 Novi Rd, B 237, Novi**

2018 OCT 19 A 11:46
CITY OF NOVI
CITY CLERK'S OFFICE

Dear Ms. Spaulding:

We represent KW Novi Hospitality, LLC (“KW Novi”) in liquor licensing matters. KW Novi will do business as Sedona Tap Room (“Sedona”). KW Novi is requesting to transfer ownership of a Class C liquor license from American Blue Ribbon Holdings, LLC located at 27466 Novi, B237, Michigan. In addition to the Class C license, KW Novi is requesting an SDM license, a Sunday Sales (AM and PM) Permit and an Outdoor Service Area Permit.

KW Novi is owned by the following members:

Class A:

Knollenberg Family Living Trust, Martin and Lorraine Knollenberg Trustees, 60%
Joseph D West, 40%

Class B and C (combined to equal 100%):

Knollenberg Family Living Trust, Martin and Lorraine Knollenberg Trustees, 44% (Class B)
Joseph D West, 44% (Class B)
Doug West, 2% (Class C)
Margaret Kowal, 1% (Class C)
Kenneth Korejwo, 7% (Class C)
Michael Leduc, 2% (Class C)

(NOTE: The Class B and Class C members do not have any management or voting rights pursuant to the KW Novi Operating Agreement.)

Sedona will operate in the space formerly operated as Max & Erma's Restaurant. The proposed hours of operation will be Monday-Thursday from 11 a.m. to 11:30 p.m., Friday and Saturday from 11 a.m. to 12:30 a.m., and Sunday from 11 a.m. to 9:30 p.m. Sedona's proposed interior seating is for 160 and the outdoor dining area seating for 80 patrons. The capacities are subject to Novi Fire Department approval.

Enclosed for your review are the following:

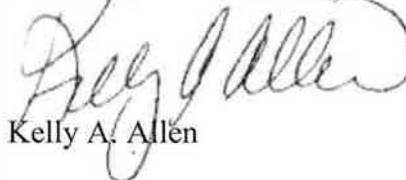
- Application fee payable to the City of Novi for \$2,470;
- Liquor License Application (Questionnaires A & B) for KW Novi with legal description;
- Site plan of Twelve Oaks Mall;
- Floor plan of the building; and
- Menu.

The Liquor License Application (Questionnaire C), the personal information and information for the costs and finances for the project are being submitted directly to the Novi Police Department.

Please begin the City's review of this application as soon as possible. Please call me or my legal assistant, Laura Peters, if you have any questions whatsoever. We look forward to being heard on the Council's Agenda as soon as possible. Thank you for your assistance in this matter.

Very truly yours,

ADKISON, NEED, ALLEN, & RENTROP, PLLC



Kelly A. Allen

/lbp
Enclosures

MEMBERS OF KW NOVI HOSPITALITY, LLC

Martin Knollenberg, Trustee 5064 Christy Ct, Troy MI 248-709-3858

Lorraine Knollenberg, Trustee 5064 Christy Ct, Troy MI 248-388-2542

Joseph West, 2475 Charnwood, Troy MI 757-713-0992

Michael Leduc, 1034 Betts, Leonard MI 586-530-1916

Douglas West, 4446 Springfield Apt 2, Chicago IL 773-541-1016

Kenneth Korejwo, 1023 Nottingham, Grosse Pointe Park 313-622-3732

Margaret Kowal, 266 Wimbledon Birmingham MI 248-709-2443

Questionnaire A – Applicant Cover Information and Procedures for Liquor License

The Novi City Council will consider whether an applicant's proposal for a liquor license is reasonable when measured against the information contained within this completed application. Please answer each question thoroughly. All answers should be typed or printed legibly and neatly in black ink. If the space provided is insufficient for a complete answer, use additional sheets of paper, following the same format used in the questionnaire and attach to that part of the application. Failure to provide all required information or attachments could result in delay or denial of liquor license. All liquor license applications are subject to final approval by the Novi City Council. Please refer to Novi Alcoholic Liquor Ordinance, Articles I-II.

1(a). Name, address and phone number of applicant:

KW Novi Hospitality LLC

27466 Novi Rd, B 237, Novi

see attached list of members and addresses

Martin Knollenberg, Trustee 5064 Christy Ct, Troy MI

248-709-3858

1(b). Name, address and phone number of business:

KW Novi Hospitality LLC

27466 Novi Rd, B 237, Novi

NOTE: If the applicant is a partnership, you must include the name and address of each partner and attach a copy of the partnership agreement. If the applicant is a privately held corporation, you must include the name and address of each corporate officer, member of the board of directors and/or stockholders. Attach a copy of the articles of incorporation.

2. Type of liquor license applying for (check all those that apply):

Class C Resort Tavern Club Hotel A B Quota Transfer Microbrewery/Brewpub

Theme of Proposed Business:

KW Novi Hospitality LLC will do business as Sedona Tap Room. Sedona Tap Room is a family friendly full service restaurant. The menu contains a variety of entrees with fish, beef and chicken and offers an extensive craft beer menu, craft cocktails and wine list.

3. Street address and legal description of the property where liquor license is to be located:

KW Novi Hospitality LLC 27466 Novi Rd, B 237, Novi. A legal description is attached to this application.

Questionnaire B – Administrative Background Information for Liquor License

The Novi City Council will consider whether an applicant's proposal for a liquor license is reasonable when measured against the information contained within this completed application. Please answer each question thoroughly. All answers should be typed or printed legibly and neatly in black ink. If the space provided is insufficient for a complete answer, use additional sheets of paper, following the same format used in the questionnaire and attach to that part of the application. Failure to provide all required information or attachments could result in delay or denial of liquor license. All liquor license applications are subject to final approval by the Novi City Council.

1. What is the applicant's management experience in the alcohol/liquor business?

KW Novi Hospitality LLC d/b/a Sedona Tap room is owned and operated by majority operating members Martin Knollenberg, Lorraine ~~Knollenberg and Joseph West. The additional members are passive inasmuch as they do not have any management or voting powers.~~ They are: Doug West, Margaret Kowal, Kenneth Korejwo and Michael Leduc. Martin Knollenberg currently owns and operates the Sedona Tap Room in Troy since 2016.

2. What is the applicant's general business management experience?

Martin Knollenberg has owned and operated Sedona Tap Room in Troy since 2016. Martin Knollenberg has extensive management experience in the restaurant industry.

3. What is the applicant's general business reputation?

Martin Knollenberg has an excellent reputation in Troy, the City in which he operates the Sedona Tap Room.

4. What is the applicant's financial status and ability to build and/or operate the proposed facility on which the proposed liquor license is to be located?

KW Novi Hospitality is obtaining the liquor license from the current licensee, American Blue Ribbon Holdings, LLC. This site was previously operated as Max and Erma's restaurant. KW Novi Hospitality will renovate the restaurant. KW Novi Hospitality will spend approximately \$1,000,000 to renovate the site. The funds will be derived from a tenant improvement allowance from the Landlord and a loan from Huntington Bank. The license will remain at the property after the completion of the lease term as the license can not be transferred to another location pursuant to the MLCC Code.

5. What are the applicant's past criminal convictions involving moral turpitude, violence or alcoholic liquors?

Martin Knollenberg was arrested in July 1885 in Bingham Farms for Driving while impaired and in 1988 in Birmingham MI for Operating a motor vehicle under influence of liquor.

6. Does the applicant use alcoholic beverages to excess?

Martin Knollenberg does not use alcoholic beverages to excess.

7. What is the effect that the issuance of a license would have upon the economic development of the surrounding area?

Sedona Tap Room is located in Twelve Oaks Mall. Sedona Tap Room will continue to further diversify and enhance the economic development of the area, and will offer an additional dining choice to the residents of Novi and the surrounding areas.

8. What effect would the issuance of a license have on the health, welfare and safety of the general public?

Sedona Tap Room will have a positive effect on the surrounding business and the general public.

9. Has the applicant received responses from the Police Department, Building Department and/or Fire Department with regard to the proposed facility?

Sedona Tap Room comply with local requirements for the facility.

10. What is the public need or convenience for issuance of a liquor license for this facility at the proposed location?

Sedona Tap Room will continue to enhance the area by virtue of offering an additional dining option and a menu with fresh food options, served in a customer friendly way. Sedona Tap Room will offer a catering and will be a perfect location for family, friends or corporate functions.

11. What is the uniqueness of the proposed facility when contrasted against other existing or proposed facilities and the compatibility of the proposed facility to surrounding architecture and land use?

Sedona offers a fresh food menu with an extensive craft beer, craft cocktail and wine list. The facility is compatible with the surrounding area.

12. Does the facility to which the proposed liquor license is to be issued comply with the applicable building, plumbing, electrical and fire prevention codes and zoning statutes and ordinances applicable to the City of Novi? Has applicant received information from the appropriate departments?

The establishment is located in the Twelve Oaks Mall in the former Max and Erma's space. Once renovated, the business will comply and will continue to comply with building, plumbing, electrical, fire prevention codes, and zoning statues and ordinances.

13. What effect will the facility to which to which the proposed liquor license is to be issued have upon vehicular and pedestrian traffic in the area?

~~Sedona Tap Room will have sufficient parking for the establishment and have easy access and egress from the business. Therefore, the business will not adversely effect vehicular traffic and will have a positive impact on the area.~~

14. What is the proximity of the proposed business facility to other similarly situated licensed liquor facilities?

~~There are several licensed businesses located close to the Sedona Tap Room, including: Cheesecake Factory, Red Lobster, Garrabba's Italian Grill, Genji, Toasted Oak and Novi Chophouse and other Class C licensed businesses in the area.~~

15. What is the proximity of the proposed facility to complimentary uses such as office and commercial development?

~~There are multiple office buildings in the surrounding area and the business is located in the northeast area of Novi Road and I 96, which is surrounded by other commercial development.~~

16. What effect would the proposed facility have upon the surrounding neighborhood and/or business establishments, including impacts upon residential areas, church and school districts?

~~The establishment is located in a heavy commercial area in which there are no churches or schools.~~

17. What proposed or actual commitments are being made by the applicant to establish permanency in the community?

~~The applicant has a lease with the landlord that was executed in August 2018. The term of the lease is 10 years with 2 five year options to extend the lease.~~

18. What utilities are available to serve the facility?

~~All utilities are available to the facility.~~

19. What other factors should the Novi City Council consider?

~~Sedona Tap Room will be an excellent choice for customers to enjoy Novi's great food, retail, and restaurant establishments. Novi has a diverse population and the continuation of a restaurant in this space should be a welcome addition to the city and the surrounding area.~~

Questionnaire A – Applicant Cover Information and Procedures for Liquor License

The Novi City Council will consider whether an applicant's proposal for a liquor license is reasonable when measured against the information contained within this completed application. Please answer each question thoroughly. All answers should be typed or printed legibly and neatly in black ink. If the space provided is insufficient for a complete answer, use additional sheets of paper, following the same format used in the questionnaire and attach to that part of the application. Failure to provide all required information or attachments could result in delay or denial of liquor license. All liquor license applications are subject to final approval by the Novi City Council. Please refer to Novi Alcoholic Liquor Ordinance, Articles I-II.

1(a). Name, address and phone number of applicant:

KW Novi Hospitality LLC

27466 Novi Rd, B 237, Novi

see attached list of members and addresses

Lorraine Knollenberg, Trustee 5064 Christy Ct, Troy MI

248-388-2542

1(b). Name, address and phone number of business:

KW Novi Hospitality LLC

27466 Novi Rd, B 237, Novi

NOTE: If the applicant is a partnership, you must include the name and address of each partner and attach a copy of the partnership agreement. If the applicant is a privately held corporation, you must include the name and address of each corporate officer, member of the board of directors and/or stockholders. Attach a copy of the articles of incorporation.

2. Type of liquor license applying for (check all those that apply):

Class C Resort Tavern Club Hotel A B Quota Transfer Microbrewery/Brewpub

Theme of Proposed Business:

KW Novi Hospitality LLC will do business as Sedona Tap Room. Sedona Tap Room is a family friendly full service restaurant. The menu contains a variety of entrees with fish, beef and chicken and offers an extensive craft beer menu, craft cocktails and wine list.

3. Street address and legal description of the property where liquor license is to be located:

KW Novi Hospitality LLC 27466 Novi Rd, B 237, Novi. A legal description is attached to this application.

Questionnaire B – Administrative Background Information for Liquor License

The Novi City Council will consider whether an applicant's proposal for a liquor license is reasonable when measured against the information contained within this completed application. Please answer each question thoroughly. All answers should be typed or printed legibly and neatly in black ink. If the space provided is insufficient for a complete answer, use additional sheets of paper, following the same format used in the questionnaire and attach to that part of the application. Failure to provide all required information or attachments could result in delay or denial of liquor license. All liquor license applications are subject to final approval by the Novi City Council.

1. What is the applicant's management experience in the alcohol/liquor business?

~~KW Novi Hospitality LLC d/b/a Sedona Tap room is owned and operated by majority operating members Martin Knollenberg, Lorraine Knollenberg and Joseph West. The additional members are passive inasmuch as they do not have any management or voting powers. They are: Doug West, Margaret Kowal, Kenneth Korejwo and Michael Leduc. Lorraine Knollenberg was a prior manager for the Sedona Tap Room.~~

2. What is the applicant's general business management experience?

Lorraine Knollenberg was a former general manger at the Sedona Tap Room in Troy.

3. What is the applicant's general business reputation?

Lorraine Knollenberg has an excellent reputation in Troy where she formerly was a manger for the Sedona Tap Room.

4. What is the applicant's financial status and ability to build and/or operate the proposed facility on which the proposed liquor license is to be located?

~~KW Novi Hospitality is obtaining the liquor license from the current licensee, American Blue Ribbon Holdings, LLC. This site was previously operated as Max and Erma's restaurant. KW Novi Hospitality will renovate the restaurant. KW Novi Hospitality will spend approximately \$1,000,000 to renovate the site. The funds will be derived from a tenant improvement allowance from the Landlord and a loan from Huntington Bank. The license will remain at the property after the completion of the lease term as the license can not be transferred to another location pursuant to the MLCC Code.~~

5. What are the applicant's past criminal convictions involving moral turpitude, violence or alcoholic liquors?

Lorraine Knollenberg was arrested in April 2000 in Birmingham MI for operating a motor vehicle while impaired.

6. Does the applicant use alcoholic beverages to excess?

Lorraine Knollenberg does not use alcoholic beverages to excess.

7. What is the effect that the issuance of a license would have upon the economic development of the surrounding area?

Sedona Tap Room is located in Twelve Oaks Mall. Sedona Tap Room will continue to further diversify and enhance the economic development of the area, and will offer an additional dining choice to the residents of Novi and the surrounding areas.

8. What effect would the issuance of a license have on the health, welfare and safety of the general public?

Sedona Tap Room will have a positive effect on the surrounding business and the general public.

9. Has the applicant received responses from the Police Department, Building Department and/or Fire Department with regard to the proposed facility?

Sedona Tap Room comply with local requirements for the facility.

10. What is the public need or convenience for issuance of a liquor license for this facility at the proposed location?

Sedona Tap Room will continue to enhance the area by virtue of offering an additional dining option and a menu with fresh food options, served in a customer friendly way. Sedona Tap Room will offer a catering and will be a perfect location for family, friends or corporate functions.

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Sedona offers a fresh food menu with an extensive craft beer, craft cocktail and wine list. The facility is compatible with the surrounding area.

12. Does the facility to which the proposed liquor license is to be issued comply with the applicable building, plumbing, electrical and fire prevention codes and zoning statutes and ordinances applicable to the City of Novi? Has applicant received information from the appropriate departments?

The establishment is located in the Twelve Oaks Mall in the former Max and Erma's space. Once renovated, the business will comply and will continue to comply with building, plumbing, electrical, fire prevention codes, and zoning statues and ordinances.

13. What effect will the facility to which to which the proposed liquor license is to be issued have upon vehicular and pedestrian traffic in the area?

Sedona Tap Room will have sufficient parking for the establishment and have easy access and egress from the business. Therefore, the business will not adversely effect vehicular traffic and will have a positive impact on the area.

14. What is the proximity of the proposed business facility to other similarly situated licensed liquor facilities?

There are several licensed businesses located close to the Sedona Tap Room, including: Cheesecake Factory, Red Lobster, Carrabba's Italian Grill, Genji, Toasted Oak and Novi Chophouse and other Class C licensed businesses in the area.

15. What is the proximity of the proposed facility to complimentary uses such as office and commercial development?

There are multiple office buildings in the surrounding area and the business is located in the northeast area of Novi Road and I 96, which is surrounded by other commercial development.

16. What effect would the proposed facility have upon the surrounding neighborhood and/or business establishments, including impacts upon residential areas, church and school districts?

The establishment is located in a heavy commercial area in which there are no churches or schools.

17. What proposed or actual commitments are being made by the applicant to establish permanency in the community?

The applicant has a lease with the landlord that was executed in August 2018. The term of the lease is 10 years with 2 five year options to extend the lease.

18. What utilities are available to serve the facility?

All utilities are available to the facility.

19. What other factors should the Novi City Council consider?

Sedona Tap Room will be an excellent choice for customers to enjoy Novi's great food, retail, and restaurant establishments. Novi has a diverse population and the continuation of a restaurant in this space should be a welcome addition to the city and the surrounding area.

Questionnaire A – Applicant Cover Information and Procedures for Liquor License

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1(a). Name, address and phone number of applicant:

KW Novi Hospitality LLC

27466 Novi Rd, B 237, Novi

see attached list of members and addresses

Joseph West, 2475 Charnwood, Troy MI

757-713-0992

1(b). Name, address and phone number of business:

KW Novi Hospitality LLC

27466 Novi Rd, B 237, Novi

NOTE: If the applicant is a partnership, you must include the name and address of each partner and attach a copy of the partnership agreement. If the applicant is a privately held corporation, you must include the name and address of each corporate officer, member of the board of directors and/or stockholders. Attach a copy of the articles of incorporation.

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Theme of Proposed Business:

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3. Street address and legal description of the property where liquor license is to be located:

KW Novi Hospitality LLC 27466 Novi Rd, B 237, Novi. A legal description is attached to this application.

Questionnaire B – Administrative Background Information for Liquor License

The Novi City Council will consider whether an applicant's proposal for a liquor license is reasonable when measured against the information contained within this completed application. Please answer each question thoroughly. All answers should be typed or printed legibly and neatly in black ink. If the space provided is insufficient for a complete answer, use additional sheets of paper, following the same format used in the questionnaire and attach to that part of the application. Failure to provide all required information or attachments could result in delay or denial of liquor license. All liquor license applications are subject to final approval by the Novi City Council.

1. What is the applicant's management experience in the alcohol/liquor business?

~~KW Novi Hospitality LLC d/b/a Sedona Tap room is owned and operated by majority operating members Martin Knollenberg, Lorraine Knollenberg and Joseph West. The additional members are passive inasmuch as they do not have any management or voting powers. They are: Doug West, Margaret Kowal, Kenneth Korejwo and Michael Leduc. Joseph West currently owns and operates the Sedona Tap Room in Troy since 2016. Joseph West additionally operated Sedona Taphouse in Virginia and Bonefish Grill in Indianapolis.~~

2. What is the applicant's general business management experience?

~~Joseph West has owned and operated Sedona Tap Room in Troy since 2016. Joseph West additionally operated Sedona Taphouse in Virginia and Bonefish Grill in Indianapolis. Joseph West has extensive management experience in the restaurant industry.~~

3. What is the applicant's general business reputation?

Joseph West has an excellent reputation in Troy, the City in which he operates the Sedona Tap Room.

4. What is the applicant's financial status and ability to build and/or operate the proposed facility on which the proposed liquor license is to be located?

~~KW Novi Hospitality is obtaining the liquor license from the current licensee, American Blue Ribbon Holdings, LLC. This site was previously operated as Max and Erma's restaurant. KW Novi Hospitality will renovate the restaurant. KW Novi Hospitality will spend approximately \$1,000,000 to renovate the site. The funds will be derived from a tenant improvement allowance from the Landlord and a loan from Huntington Bank. The license will remain at the property after the completion of the lease term as the license can not be transferred to another location pursuant to the MLCC Code.~~

5. What are the applicant's past criminal convictions involving moral turpitude, violence or alcoholic liquors?

Joseph West was arrested in 2002 and 2003 in Virginia for DUI.

6. Does the applicant use alcoholic beverages to excess?

Joseph West does not use alcoholic beverages to excess.

7. What is the effect that the issuance of a license would have upon the economic development of the surrounding area?

Sedona Tap Room is located in Twelve Oaks Mall. Sedona Tap Room will continue to further diversify and enhance the economic development of the area, and will offer an additional dining choice to the residents of Novi and the surrounding areas.

8. What effect would the issuance of a license have on the health, welfare and safety of the general public?

Sedona Tap Room will have a positive effect on the surrounding business and the general public.

9. Has the applicant received responses from the Police Department, Building Department and/or Fire Department with regard to the proposed facility?

Sedona Tap Room comply with local requirements for the facility.

10. What is the public need or convenience for issuance of a liquor license for this facility at the proposed location?

Sedona Tap Room will continue to enhance the area by virtue of offering an additional dining option and a menu with fresh food options, served in a customer friendly way. Sedona Tap Room will offer a catering and will be a perfect location for family, friends or corporate functions.

11. What is the uniqueness of the proposed facility when contrasted against other existing or proposed facilities and the compatibility of the proposed facility to surrounding architecture and land use?

Sedona offers a fresh food menu with an extensive craft beer, craft cocktail and wine list. The facility is compatible with the surrounding area.

12. Does the facility to which the proposed liquor license is to be issued comply with the applicable building, plumbing, electrical and fire prevention codes and zoning statutes and ordinances applicable to the City of Novi? Has applicant received information from the appropriate departments?

The establishment is located in the Twelve Oaks Mall in the former Max and Erma's space. Once renovated, the business will comply and will continue to comply with building, plumbing, electrical, fire prevention codes, and zoning statues and ordinances.

13. What effect will the facility to which to which the proposed liquor license is to be issued have upon vehicular and pedestrian traffic in the area?

~~Sedona Tap Room will have sufficient parking for the establishment and have easy access and egress from the business. Therefore, the business will not adversely effect vehicular traffic and will have a positive impact on the area.~~

14. What is the proximity of the proposed business facility to other similarly situated licensed liquor facilities?

~~There are several licensed businesses located close to the Sedona Tap Room, including: Cheesecake Factory, Red Lobster, Carrabba's Italian Grill, Genji, Toasted Oak and Novi Chophouse and other Class C licensed businesses in the area.~~

15. What is the proximity of the proposed facility to complimentary uses such as office and commercial development?

~~There are multiple office buildings in the surrounding area and the business is located in the northeast area of Novi Road and I 96, which is surrounded by other commercial development.~~

16. What effect would the proposed facility have upon the surrounding neighborhood and/or business establishments, including impacts upon residential areas, church and school districts?

~~The establishment is located in a heavy commercial area in which there are no churches or schools.~~

17. What proposed or actual commitments are being made by the applicant to establish permanency in the community?

~~The applicant has a lease with the landlord that was executed in August 2018. The term of the lease is 10 years with 2 five year options to extend the lease.~~

18. What utilities are available to serve the facility?

All utilities are available to the facility.

19. What other factors should the Novi City Council consider?

~~Sedona Tap Room will be an excellent choice for customers to enjoy Novi's great food, retail, and restaurant establishments. Novi has a diverse population and the continuation of a restaurant in this space should be a welcome addition to the city and the surrounding area.~~

Questionnaire A – Applicant Cover Information and Procedures for Liquor License

The Novi City Council will consider whether an applicant's proposal for a liquor license is reasonable when measured against the information contained within this completed application. Please answer each question thoroughly. All answers should be typed or printed legibly and neatly in black ink. If the space provided is insufficient for a complete answer, use additional sheets of paper, following the same format used in the questionnaire and attach to that part of the application. Failure to provide all required information or attachments could result in delay or denial of liquor license. All liquor license applications are subject to final approval by the Novi City Council. Please refer to Novi Alcoholic Liquor Ordinance, Articles I-II.

1(a). Name, address and phone number of applicant:
KW Novi Hospitality LLC

27466 Novi Rd, B 237, Novi

see attached list of members and addresses

Michael Leduc, 1034 Betts, Leonard MI

586-530-1916

1(b). Name, address and phone number of business:
KW Novi Hospitality LLC

27466 Novi Rd, B 237, Novi

NOTE: If the applicant is a partnership, you must include the name and address of each partner and attach a copy of the partnership agreement. If the applicant is a privately held corporation, you must include the name and address of each corporate officer, member of the board of directors and/or stockholders. Attach a copy of the articles of incorporation.

2. Type of liquor license applying for (check all those that apply):

Class C Resort Tavern Club Hotel A B Quota Transfer Microbrewery/Brewpub

Theme of Proposed Business:

KW Novi Hospitality LLC will do business as Sedona Tap Room. Sedona Tap Room is a family friendly full service restaurant. The menu contains a variety of entires with fish, beef and chicken and offers an extensive craft beer menu, craft cocktails and wine list.

3. Street address and legal description of the property where liquor license is to be located:

KW Novi Hospitality LLC 27466 Novi Rd, B 237, Novi. A legal description is attached to this application.

Questionnaire B – Administrative Background Information for Liquor License

The Novi City Council will consider whether an applicant's proposal for a liquor license is reasonable when measured against the information contained within this completed application. Please answer each question thoroughly. All answers should be typed or printed legibly and neatly in black ink. If the space provided is insufficient for a complete answer, use additional sheets of paper, following the same format used in the questionnaire and attach to that part of the application. Failure to provide all required information or attachments could result in delay or denial of liquor license. All liquor license applications are subject to final approval by the Novi City Council.

1. What is the applicant's management experience in the alcohol/liquor business?

~~KW Novi Hospitality LLC d/b/a Sedona Tap room is owned and operated by majority operating members Martin Knollenberg, Lorraine Knollenberg and Joseph West. The additional members are passive inasmuch as they do not have any management or voting powers. They are: Doug West, Margaret Kowal, Kenneth Korejwo and Michael Leduc. Michael Leduc does not have any management experience in the liquor business. She is passive member of KW Novi Hospitality, LLC.~~

2. What is the applicant's general business management experience?

Michael Leduc owns and operates Hungry Howie since 1989.

3. What is the applicant's general business reputation?

Michael Leduc has an excellent reputation in his business area.

4. What is the applicant's financial status and ability to build and/or operate the proposed facility on which the proposed liquor license is to be located?

~~KW Novi Hospitality is obtaining the liquor license from the current licensee, American Blue Ribbon Holdings, LLC. This site was previously operated as Max and Erma's restaurant. KW Novi Hospitality will renovate the restaurant. KW Novi Hospitality will spend approximately \$1,000,000 to renovate the site. The funds will be derived from a tenant improvement allowance from the Landlord and a loan from Huntington Bank. The license will remain at the property after the completion of the lease term as the license can not be transferred to another location pursuant to the MLCC Code.~~

5. What are the applicant's past criminal convictions involving moral turpitude, violence or alcoholic liquors?

Michael Leduc has never been arrested.

6. Does the applicant use alcoholic beverages to excess?

Michale Leduc does not use alcoholic beverages to excess.

7. What is the effect that the issuance of a license would have upon the economic development of the surrounding area?

Sedona Tap Room is located in Twelve Oaks Mall. Sedona Tap Room will continue to further diversify and enhance the economic development of the area, and will offer an additional dining choice to the residents of Novi and the surrounding areas.

8. What effect would the issuance of a license have on the health, welfare and safety of the general public?

Sedona Tap Room will have a positive effect on the surrounding business and the general public.

9. Has the applicant received responses from the Police Department, Building Department and/or Fire Department with regard to the proposed facility?

Sedona Tap Room comply with local requirements for the facility.

10. What is the public need or convenience for issuance of a liquor license for this facility at the proposed location?

Sedona Tap Room will continue to enhance the area by virtue of offering an additional dining option and a menu with fresh food options, served in a customer friendly way. Sedona Tap Room will offer a catering and will be a perfect location for family, friends or corporate functions.

11. What is the uniqueness of the proposed facility when contrasted against other existing or proposed facilities and the compatibility of the proposed facility to surrounding architecture and land use?

Sedona offers a fresh food menu with an extensive craft beer, craft cocktail and wine list. The facility is compatible with the surrounding area.

12. Does the facility to which the proposed liquor license is to be issued comply with the applicable building, plumbing, electrical and fire prevention codes and zoning statutes and ordinances applicable to the City of Novi? Has applicant received information from the appropriate departments?

The establishment is located in the Twelve Oaks Mall in the former Max and Erma's space. Once renovated, the business will comply and will continue to comply with building, plumbing, electrical, fire prevention codes, and zoning statutes and ordinances.

13. What effect will the facility to which to which the proposed liquor license is to be issued have upon vehicular and pedestrian traffic in the area?

Sedona Tap Room will have sufficient parking for the establishment and have easy access and egress from the business. Therefore, the business will not adversely effect vehicular traffic and will have a positive impact on the area.

14. What is the proximity of the proposed business facility to other similarly situated licensed liquor facilities?

There are several licensed businesses located close to the Sedona Tap Room, including: Cheesecake Factory, Red Lobster, Carrabba's Italian Grill, Genji, Toasted Oak and Novi Chophouse and other Class C licensed businesses in the area.

15. What is the proximity of the proposed facility to complimentary uses such as office and commercial development?

There are multiple office buildings in the surrounding area and the business is located in the northeast area of Novi Road and I 96, which is surrounded by other commercial development.

16. What effect would the proposed facility have upon the surrounding neighborhood and/or business establishments, including impacts upon residential areas, church and school districts?

The establishment is located in a heavy commercial area in which there are no churches or schools.

17. What proposed or actual commitments are being made by the applicant to establish permanency in the community?

The applicant has a lease with the landlord that was executed in August 2018. The term of the lease is 10 years with 2 five year options to extend the lease.

18. What utilities are available to serve the facility?

All utilities are available to the facility.

19. What other factors should the Novi City Council consider?

Sedona Tap Room will be an excellent choice for customers to enjoy Novi's great food, retail, and restaurant establishments. Novi has a diverse population and the continuation of a restaurant in this space should be a welcome addition to the city and the surrounding area.

Questionnaire A – Applicant Cover Information and Procedures for Liquor License

The Novi City Council will consider whether an applicant's proposal for a liquor license is reasonable when measured against the information contained within this completed application. Please answer each question thoroughly. All answers should be typed or printed legibly and neatly in black ink. If the space provided is insufficient for a complete answer, use additional sheets of paper, following the same format used in the questionnaire and attach to that part of the application. Failure to provide all required information or attachments could result in delay or denial of liquor license. All liquor license applications are subject to final approval by the Novi City Council. Please refer to Novi Alcoholic Liquor Ordinance, Articles I-II.

1(a). Name, address and phone number of applicant:
KW Novi Hospitality LLC

27466 Novi Rd, B 237, Novi

see attached list of members and addresses

Douglas West, 4446 Springfield Apt 2, Chicago IL

773-541-1016

1(b). Name, address and phone number of business:
KW Novi Hospitality LLC

27466 Novi Rd, B 237, Novi

NOTE: If the applicant is a partnership, you must include the name and address of each partner and attach a copy of the partnership agreement. If the applicant is a privately held corporation, you must include the name and address of each corporate officer, member of the board of directors and/or stockholders. Attach a copy of the articles of incorporation.

2. Type of liquor license applying for (check all those that apply):

Class C Resort Tavern Club Hotel A B Quota Transfer Microbrewery/Brewpub

Theme of Proposed Business:

KW Novi Hospitality LLC will do business as Sedona Tap Room. Sedona Tap Room is a family friendly full service restaurant. The menu contains a variety of entires with fish, beef and chicken and offers an extensive craft beer menu, craft cocktails and wine list.

3. Street address and legal description of the property where liquor license is to be located:

KW Novi Hospitality LLC 27466 Novi Rd, B 237, Novi. A legal description is attached to this application.

Questionnaire B – Administrative Background Information for Liquor License

The Novi City Council will consider whether an applicant's proposal for a liquor license is reasonable when measured against the information contained within this completed application. Please answer each question thoroughly. All answers should be typed or printed legibly and neatly in black ink. If the space provided is insufficient for a complete answer, use additional sheets of paper, following the same format used in the questionnaire and attach to that part of the application. Failure to provide all required information or attachments could result in delay or denial of liquor license. All liquor license applications are subject to final approval by the Novi City Council.

1. What is the applicant's management experience in the alcohol/liquor business?

~~KW Novi Hospitality LLC d/b/a Sedona Tap room is owned and operated by majority operating members Martin Knollenberg, Lorraine Knollenberg and Joseph West. The additional members are passive inasmuch as they do not have any management or voting powers. They are: Doug West, Margaret Kowal, Kenneth Korejwo and Michael Leduc. Douglas West does not have any management experience in the liquor business. He is passive member of KW Novi Hospitality, LLC.~~

2. What is the applicant's general business management experience?

Douglas West does not have general management experience he is a passive member of KW Novi Hospitality, LLC.

3. What is the applicant's general business reputation?

Douglas West has a good reputation in his business area.

4. What is the applicant's financial status and ability to build and/or operate the proposed facility on which the proposed liquor license is to be located?

~~KW Novi Hospitality is obtaining the liquor license from the current licensee, American Blue Ribbon Holdings, LLC. This site was previously operated as Max and Erma's restaurant. KW Novi Hospitality will renovate the restaurant. KW Novi Hospitality will spend approximately \$1,000,000 to renovate the site. The funds will be derived from a tenant improvement allowance from the Landlord and a loan from Huntington Bank. The license will remain at the property after the completion of the lease term as the license can not be transferred to another location pursuant to the MLCC Code.~~

5. What are the applicant's past criminal convictions involving moral turpitude, violence or alcoholic liquors?

Douglas West was arrested for minor in possession twice, in 1983 and 1984.

6. Does the applicant use alcoholic beverages to excess?

Douglas West does not use alcoholic beverages to excess.

7. What is the effect that the issuance of a license would have upon the economic development of the surrounding area?

Sedona Tap Room is located in Twelve Oaks Mall. Sedona Tap Room will continue to further diversify and enhance the economic development of the area, and will offer an additional dining choice to the residents of Novi and the surrounding areas.

8. What effect would the issuance of a license have on the health, welfare and safety of the general public?

Sedona Tap Room will have a positive effect on the surrounding business and the general public.

9. Has the applicant received responses from the Police Department, Building Department and/or Fire Department with regard to the proposed facility?

Sedona Tap Room comply with local requirements for the facility.

10. What is the public need or convenience for issuance of a liquor license for this facility at the proposed location?

Sedona Tap Room will continue to enhance the area by virtue of offering an additional dining option and a menu with fresh food options, served in a customer friendly way. Sedona Tap Room will offer a catering and will be a perfect location for family, friends or corporate functions.

11. What is the uniqueness of the proposed facility when contrasted against other existing or proposed facilities and the compatibility of the proposed facility to surrounding architecture and land use?

Sedona offers a fresh food menu with an extensive craft beer, craft cocktail and wine list. The facility is compatible with the surrounding area.

12. Does the facility to which the proposed liquor license is to be issued comply with the applicable building, plumbing, electrical and fire prevention codes and zoning statutes and ordinances applicable to the City of Novi? Has applicant received information from the appropriate departments?

The establishment is located in the Twelve Oaks Mall in the former Max and Erma's space. Once renovated, the business will comply and will continue to comply with building, plumbing, electrical, fire prevention codes, and zoning statues and ordinances.

13. What effect will the facility to which to which the proposed liquor license is to be issued have upon vehicular and pedestrian traffic in the area?

~~Sedona Tap Room will have sufficient parking for the establishment and have easy access and egress from the business. Therefore, the business will not adversely effect vehicular traffic and will have a positive impact on the area.~~

14. What is the proximity of the proposed business facility to other similarly situated licensed liquor facilities?

~~There are several licensed businesses located close to the Sedona Tap Room, including: Cheesecake Factory, Red Lobster, Carrabba's Italian Grill, Genji, Toasted Oak and Novi Chophouse and other Class C licensed businesses in the area.~~

15. What is the proximity of the proposed facility to complimentary uses such as office and commercial development?

~~There are multiple office buildings in the surrounding area and the business is located in the northeast area of Novi Road and I 96, which is surrounded by other commercial development.~~

16. What effect would the proposed facility have upon the surrounding neighborhood and/or business establishments, including impacts upon residential areas, church and school districts?

~~The establishment is located in a heavy commercial area in which there are no churches or schools.~~

17. What proposed or actual commitments are being made by the applicant to establish permanency in the community?

~~The applicant has a lease with the landlord that was executed in August 2018. The term of the lease is 10 years with 2 five year options to extend the lease.~~

18. What utilities are available to serve the facility?

All utilities are available to the facility.

19. What other factors should the Novi City Council consider?

~~Sedona Tap Room will be an excellent choice for customers to enjoy Novi's great food, retail, and restaurant establishments. Novi has a diverse population and the continuation of a restaurant in this space should be a welcome addition to the city and the surrounding area.~~

Questionnaire A – Applicant Cover Information and Procedures for Liquor License

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1(a). Name, address and phone number of applicant:

KW Novi Hospitality LLC

27466 Novi Rd, B 237, Novi

see attached list of members and addresses

Kenneth Korejwo, 1023 Nottingham, Grosse Pointe Park

313-622-3732

1(b). Name, address and phone number of business:

KW Novi Hospitality LLC

27466 Novi Rd, B 237, Novi

NOTE: If the applicant is a partnership, you must include the name and address of each partner and attach a copy of the partnership agreement. If the applicant is a privately held corporation, you must include the name and address of each corporate officer, member of the board of directors and/or stockholders. Attach a copy of the articles of incorporation.

2. Type of liquor license applying for (check all those that apply):

Class C Resort Tavern Club Hotel A B Quota Transfer Microbrewery/Brewpub

Theme of Proposed Business:

KW Novi Hospitality LLC will do business as Sedona Tap Room. Sedona Tap Room is a family friendly full service restaurant. The menu contains a variety of entires with fish, beef and chicken and offers an extensive craft beer menu, craft cocktails and wine list.

3. Street address and legal description of the property where liquor license is to be located:

KW Novi Hospitality LLC 27466 Novi Rd, B 237, Novi. A legal description is attached to this application.

Questionnaire B – Administrative Background Information for Liquor License

The Novi City Council will consider whether an applicant's proposal for a liquor license is reasonable when measured against the information contained within this completed application. Please answer each question thoroughly. All answers should be typed or printed legibly and neatly in black ink. If the space provided is insufficient for a complete answer, use additional sheets of paper, following the same format used in the questionnaire and attach to that part of the application. Failure to provide all required information or attachments could result in delay or denial of liquor license. All liquor license applications are subject to final approval by the Novi City Council.

1. What is the applicant's management experience in the alcohol/liquor business?

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2. What is the applicant's general business management experience?

Kenneth Korejwo is a project manager for South West Solution.

3. What is the applicant's general business reputation?

Kenneth Korejwo has a good reputation in his business area.

4. What is the applicant's financial status and ability to build and/or operate the proposed facility on which the proposed liquor license is to be located?

~~KW Novi Hospitality is obtaining the liquor license from the current licensee, American Blue Ribbon Holdings, LLC. This site was previously operated as Max and Erma's restaurant. KW Novi Hospitality will renovate the restaurant. KW Novi Hospitality will spend approximately \$1,000,000 to renovate the site. The funds will be derived from a tenant improvement allowance from the Landlord and a loan from Huntington Bank. The license will remain at the property after the completion of the lease term as the license can not be transferred to another location pursuant to the MLCC Code.~~

5. What are the applicant's past criminal convictions involving moral turpitude, violence or alcoholic liquors?

Kenneth Korejwo has never been arrested.

6. Does the applicant use alcoholic beverages to excess?

Kenneth Korejwo does not use alcoholic beverages to excess.

7. What is the effect that the issuance of a license would have upon the economic development of the surrounding area?

Sedona Tap Room is located in Twelve Oaks Mall. Sedona Tap Room will continue to further diversify and enhance the economic development of the area, and will offer an additional dining choice to the residents of Novi and the surrounding areas.

8. What effect would the issuance of a license have on the health, welfare and safety of the general public?

Sedona Tap Room will have a positive effect on the surrounding business and the general public.

9. Has the applicant received responses from the Police Department, Building Department and/or Fire Department with regard to the proposed facility?

Sedona Tap Room comply with local requirements for the facility.

10. What is the public need or convenience for issuance of a liquor license for this facility at the proposed location?

Sedona Tap Room will continue to enhance the area by virtue of offering an additional dining option and a menu with fresh food options, served in a customer friendly way. Sedona Tap Room will offer a catering and will be a perfect location for family, friends or corporate functions.

11. What is the uniqueness of the proposed facility when contrasted against other existing or proposed facilities and the compatibility of the proposed facility to surrounding architecture and land use?

Sedona offers a fresh food menu with an extensive craft beer, craft cocktail and wine list. The facility is compatible with the surrounding area.

12. Does the facility to which the proposed liquor license is to be issued comply with the applicable building, plumbing, electrical and fire prevention codes and zoning statutes and ordinances applicable to the City of Novi? Has applicant received information from the appropriate departments?

The establishment is located in the Twelve Oaks Mall in the former Max and Erma's space. Once renovated, the business will comply and will continue to comply with building, plumbing, electrical, fire prevention codes, and zoning statutes and ordinances.

13. What effect will the facility to which to which the proposed liquor license is to be issued have upon vehicular and pedestrian traffic in the area?

Sedona Tap Room will have sufficient parking for the establishment and have easy access and egress from the business. Therefore, the ~~business will not adversely effect vehicular traffic and will have a positive impact on the area~~

14. What is the proximity of the proposed business facility to other similarly situated licensed liquor facilities?

~~There are several licensed businesses located close to the Sedona Tap Room, including: Cheesecake Factory, Red Lobster, Carrabba's Italian Grill, Genji, Toasted Oak and Novi Chophouse and other Class C licensed businesses in the area.~~

15. What is the proximity of the proposed facility to complimentary uses such as office and commercial development?

~~There are multiple office buildings in the surrounding area and the business is located in the northeast area of Novi Road and I 96, which is surrounded by other commercial development.~~

16. What effect would the proposed facility have upon the surrounding neighborhood and/or business establishments, including impacts upon residential areas, church and school districts?

~~The establishment is located in a heavy commercial area in which there are no churches or schools.~~

17. What proposed or actual commitments are being made by the applicant to establish permanency in the community?

~~The applicant has a lease with the landlord that was executed in August 2018. The term of the lease is 10 years with 2 five year options to extend the lease.~~

18. What utilities are available to serve the facility?

All utilities are available to the facility.

19. What other factors should the Novi City Council consider?

~~Sedona Tap Room will be an excellent choice for customers to enjoy Novi's great food, retail, and restaurant establishments. Novi has a diverse population and the continuation of a restaurant in this space should be a welcome addition to the city and the surrounding area.~~

Questionnaire A – Applicant Cover Information and Procedures for Liquor License

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1(a). Name, address and phone number of applicant:

KWNovi Hospitality LLC

27466 Novi Rd, B 237, Novi

see attached list of members and addresses

Margaret Kowal, 266 Wimpleton Birmingham MI

248-709-2443

1(b). Name, address and phone number of business:

KW Novi Hospitality LLC

27466 Novi Rd, B 237, Novi

NOTE: If the applicant is a partnership, you must include the name and address of each partner and attach a copy of the partnership agreement. If the applicant is a privately held corporation, you must include the name and address of each corporate officer, member of the board of directors and/or stockholders. Attach a copy of the articles of incorporation.

2. Type of liquor license applying for (check all those that apply):

Class C Resort Tavern Club Hotel A B Quota Transfer Microbrewery/Brewpub

Theme of Proposed Business:

KWNovi Hospitality LLC will do business as Sedona Tap Room. Sedona Tap Room is a family friendly full service restaurant. The menu contains a variety of entires with fish, beef and chicken and offers an extensive craft beer menu, craft cocktails and wine list.

3. Street address and legal description of the property where liquor license is to be located:

KWNovi Hospitality LLC 27466 Novi Rd, B 237, Novi. A legal description is attached to this application.

Questionnaire B – Administrative Background Information for Liquor License

The Novi City Council will consider whether an applicant's proposal for a liquor license is reasonable when measured against the information contained within this completed application. Please answer each question thoroughly. All answers should be typed or printed legibly and neatly in black ink. If the space provided is insufficient for a complete answer, use additional sheets of paper, following the same format used in the questionnaire and attach to that part of the application. Failure to provide all required information or attachments could result in delay or denial of liquor license. All liquor license applications are subject to final approval by the Novi City Council.

1. What is the applicant's management experience in the alcohol/liquor business?

~~KW Novi Hospitality LLC db/a Sedona Tap room is owned and operated by majority operating members Martin Knollenberg, Lorraine Knollenberg and Joseph West. The additional members are passive inasmuch as they do not have any management or voting powers. They are: Doug West, Margaret Kowal, Kenneth Korejwo and Michael Leduc. Margaret Kowal does not have any management experience in the liquor business. She is passive member of KW Novi Hospitality, LLC.~~

2. What is the applicant's general business management experience?

Margaret Kowal does not have any general management experience. She is passive member of KW Novi Hospitality, LLC.

3. What is the applicant's general business reputation?

Margaret Kowal is a student/volunteer therefore does not have a business reputation.

4. What is the applicant's financial status and ability to build and/or operate the proposed facility on which the proposed liquor license is to be located?

~~KW Novi Hospitality is obtaining the liquor license from the current licensee, American Blue Ribbon Holdings, LLC. This site was previously operated as Max and Erma's restaurant. KW Novi Hospitality will renovate the restaurant. KW Novi Hospitality will spend approximately \$1,000,000 to renovate the site. The funds will be derived from a tenant improvement allowance from the Landlord and a loan from Huntington Bank. The license will remain at the property after the completion of the lease term as the license can not be transferred to another location pursuant to the MLCC Code.~~

5. What are the applicant's past criminal convictions involving moral turpitude, violence or alcoholic liquors?

Margaret Kowal has never been arrested.

6. Does the applicant use alcoholic beverages to excess?

Margaret Kowal does not use alcoholic beverages to excess.

7. What is the effect that the issuance of a license would have upon the economic development of the surrounding area?

~~Sedona Tap Room is located in Twelve Oaks Mall. Sedona Tap Room will continue to further diversify and enhance the economic development of the area, and will offer an additional dining choice to the residents of Novi and the surrounding areas.~~

8. What effect would the issuance of a license have on the health, welfare and safety of the general public?

~~Sedona Tap Room will have a positive effect on the surrounding business and the general public.~~

9. Has the applicant received responses from the Police Department, Building Department and/or Fire Department with regard to the proposed facility?

~~Sedona Tap Room comply with local requirements for the facility.~~

10. What is the public need or convenience for issuance of a liquor license for this facility at the proposed location?

~~Sedona Tap Room will continue to enhance the area by virtue of offering an additional dining option and a menu with fresh food options, served in a customer friendly way. Sedona Tap Room will offer a catering and will be a perfect location for family, friends or corporate functions.~~

11. What is the uniqueness of the proposed facility when contrasted against other existing or proposed facilities and the compatibility of the proposed facility to surrounding architecture and land use?

~~Sedona offers a fresh food menu with an extensive craft beer, craft cocktail and wine list. The facility is compatible with the surrounding area.~~

12. Does the facility to which the proposed liquor license is to be issued comply with the applicable building, plumbing, electrical and fire prevention codes and zoning statutes and ordinances applicable to the City of Novi? Has applicant received information from the appropriate departments?

~~The establishment is located in the Twelve Oaks Mall in the former Max and Erma's space. Once renovated, the business will comply and will continue to comply with building, plumbing, electrical, fire prevention codes, and zoning statutes and ordinances.~~

13. What effect will the facility to which to which the proposed liquor license is to be issued have upon vehicular and pedestrian traffic in the area?

Sedona Tap Room will have sufficient parking for the establishment and have easy access and egress from the business. Therefore, the business will not adversely effect vehicular traffic and will have a positive impact on the area.

14. What is the proximity of the proposed business facility to other similarly situated licensed liquor facilities?

There are several licensed businesses located close to the Sedona Tap Room, including: Cheesecake Factory, Red Lobster, Carrabba's Italian Grill, Genji, Toasted Oak and Novi Chophouse and other Class C licensed businesses in the area.

15. What is the proximity of the proposed facility to complimentary uses such as office and commercial development?

There are multiple office buildings in the surrounding area and the business is located in the northeast area of Novi Road and I 96, which is surrounded by other commercial development.

16. What effect would the proposed facility have upon the surrounding neighborhood and/or business establishments, including impacts upon residential areas, church and school districts?

The establishment is located in a heavy commercial area in which there are no churches or schools.

17. What proposed or actual commitments are being made by the applicant to establish permanency in the community?

The applicant has a lease with the landlord that was executed in August 2018. The term of the lease is 10 years with 2 five year options to extend the lease.

18. What utilities are available to serve the facility?

All utilities are available to the facility.

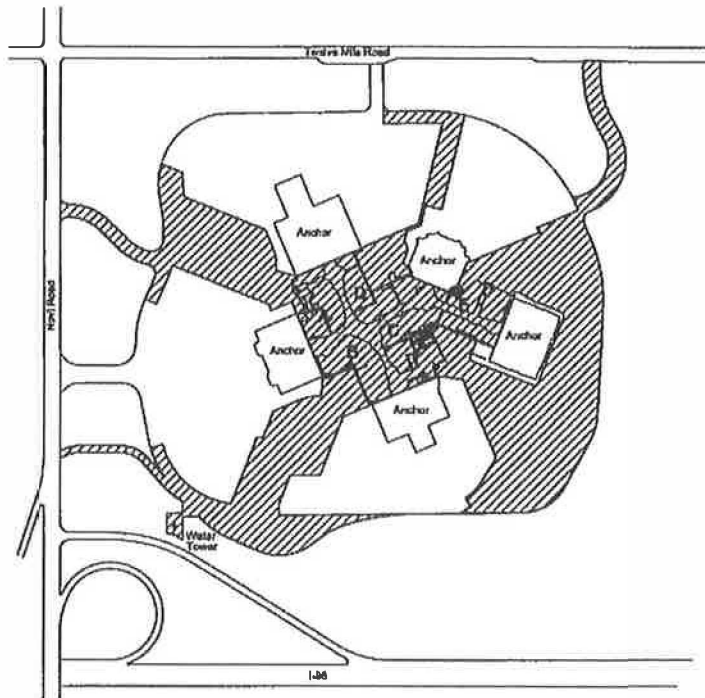
19. What other factors should the Novi City Council consider?

Sedona Tap Room will be an excellent choice for customers to enjoy Novi's great food, retail, and restaurant establishments. Novi has a diverse population and the continuation of a restaurant in this space should be a welcome addition to the city and the surrounding area.

TWELVE OAKS
EXHIBIT A
LEGAL DESCRIPTION

Lots 16 and 18 of "Twelve Oaks No. 1" a Subdivision of part of the North 1/2 of Section 14, Town 1 North, Range 8 East, City of Novi, Oakland County, Michigan, according to the plat thereof as recorded in Liber 158, Page 35 of Plats, Oakland County Records.

EXHIBIT A



TWELVE OAKS MALL

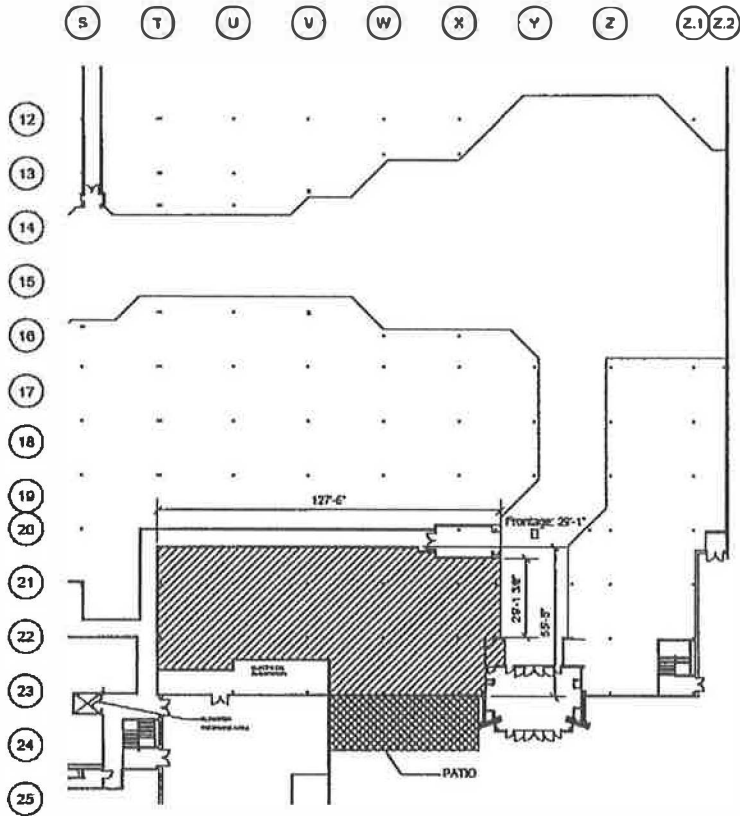
A REGIONAL RETAIL DEVELOPMENT
NOVI, MICHIGAN

SITE PLAN OF SHOPPING CENTER
 SHOPPING CENTER SITE

EXHIBIT 'A'

PAGE 1 OF 3
01/08/18

This exhibit is not a representation as to the identity, size, location or spacing date of any store, tenant, space user, occupant, or facility, or the occupancy of any premises, building, or future premises or future building with the regional retail development. Landlord reserves the right to not construct, or to construct differently in any manner, including, without limitation, location, size, shape, height and/or design, any item shown on this Exhibit, as well as the right, after any building, common areas or other improvements have been constructed, to change, alter, modify, delete or add building, common areas or other improvements to and from the Shopping Center under the regional retail development (including, without limitation, any future phases of additional stores being no representation that any future phase or addition will, in fact, be built). Landlord further reserves the right to change the access points to the regional retail development, the parking areas, and/or the common areas and to otherwise modify any items or features indicated on this Exhibit at any time and from time to time.



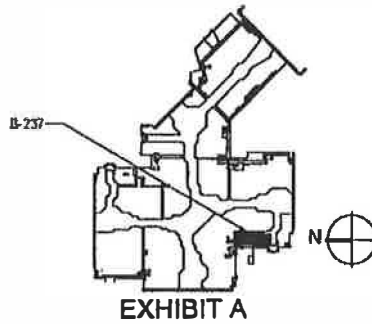
SEDONA TAPHOUSE

B-237	6,184 SF
PATIO	1,120 SF
TOTAL	7,304 SF

(NO MEZZANINE)

BLDG. B UPPER LEVEL

TWELVE OAKS
DATE: 03-14-18
EX. E-3287



LUNCH

SEDONA TAPHOUSE

STARTERS

House Made Soup Ask your server for today's selection.	4.9 cup 6.9 bowl
Desert Fire Jalapeños Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF	7.9
Chicken & Black Bean Tostada Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF	7.9
Hummus Duo Classic and beet hummus. Cucumbers and flatbread. GFO V+	7.9
Goat Cheese & Tomato Jam Bruschetta Fresh basil, tomato jam, goat cheese and lemon butter drizzle. V	7.9
Guacamole Handcrafted. Avocado, red onion, tomato, lime, jalapeños, cilantro, queso fresco. Corn tortilla chips. GF VO+	8.9
Spicy Thai Shrimp Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH	9.5
Canyon Crab Flatbread Crabmeat, melted cheese, remoulade. GFO	10.9

GREENS

Add Chicken or Shrimp +6. Add Steak* +10.

Sedona House Salad Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ Add feta or goat cheese +.75	4.9
Caesar Salad Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO	5.9
Gorgonzola Chopped Salad Chopped lettuce, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF	5.9
Southwest Chicken Salad House made chicken salad, organic greens, black bean salsa, tomatoes, avocado, cheddar cheese, crispy tortilla strips, house made Southwest ranch. GF	8.9
Julie's Farmer Salad Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO HH VO+	9.5
Salmon* Asparagus Salad Certified Sustainable, broiled Atlantic Salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF	12.9
Steakhouse Salad Box, USDA Choice Flat Iron steak*, chopped lettuce, tomatoes, red onion, walnuts, cranberries, warm bacon, gorgonzola crumbles, house made gorgonzola dressing. GF	15.9

SIDES

All Fresh Made Sides** +3

Organic Greens	
Couscous ^{6pk}	
Garlic Whipped Potatoes	
Steamed Broccoli	
Roasted Brussels Sprouts	
Grilled Asparagus	
Fruit	

**all sides are GF except the Couscous.

ARTISAN SANDWICHES

Served until 2:30. All artisan sandwiches are served with your choice of a side. Gluten Free Bun +1.

Hangover Burger 8 oz. Wagyu beef*, Vermont cheddar, bacon, over easy egg, house made sauce, caramelized onions, toasted potato bun. GFO	14.9
The Beyond Burger Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO V VO+	13.9
Prime Rib Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au Jus. GFO	13.9
Cowboy Grilled Cheese Slow roasted beef short rib, pepper jack, smoky BBQ, jalapeño bread. GFO	11.9
Alpine Chicken Grilled chicken, bacon, Alpine Swiss, honey mustard, greens, tomato, red onion, herb grilled focaccia. GFO	9.9
Crab, Shrimp & Avocado Lump crab and shrimp salad, greens, tomato, avocado, whole grain bread.	8.9
Cuban Smoked pulled pork and chicken, melted cheeses, mustard, pickles, toasted artisan roll. GFO	7.9
Avocado Toast Grilled jalapeño cornbread, hummus, mashed avocado, cherry tomato halves, alfalfa sprouts, sriracha aioli. With greens. V Add bacon and egg +4	7.9
Grilled Vegetable Grilled mixed vegetables, melted cheese, toasted artisan roll, creamy cheese spread. GFO VO+	8.9

HANDHELDS

Salmon* Sliders Certified Sustainable. Broiled Salmon, greens, tomato, red onion, chiml aioli. With greens.	9 (2)	13 (3)
Crab Cake Sliders House made, remoulade, greens, red onion. With greens.	9 (2)	13 (3)
Australian 'Kobe Beef* Sliders Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With blues.	8 (2)	10 (3)
Acapulco Fish Taco Broiled white fish, sautéed onions, avocado, pineapple mango salsa, chiml aioli, cilantro. With greens. GFO	7 (1)	11 (2)
Southwest Steak* Taco Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With blues. GFO	7 (1)	11 (2)
Chipotle Chicken Taco Grilled chicken, sautéed onions, chipotle aioli, fresh pico, cilantro. With blues. GFO	7 (1)	11 (2)
South Rim Shrimp Flatbread Shrimp, mozzarella, fresh pico, avocado, cilantro. GFO		8
Italiano Flatbread Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO Option to add sun-dried tomatoes. GFO V		8
Goat Cheese & Basil Flatbread Goat cheese, mozzarella, parmesan, fresh basil. Option to add sun-dried tomatoes. GFO V		8
BBQ Chicken Flatbread Chicken, BBQ sauce, melted mozzarella, red onion. GFO		8
Margherita Flatbread Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V		8

PASTA

Gluten Free Upon Request. Vegetarian Options Available.

Rustico Grilled Italian fennel sausage, tomatoes, red onion, penne pasta in a tomato cream sauce. Fresh basil, parmesan and ricotta.	13.9
Devil's Pass Chicken and penne pasta tossed in a slightly spicy cream sauce with red onions, red peppers, tomatoes, mushrooms, parmesan, fresh basil. Add Italian fennel sausage +2.	17.9
French Quarter Andouille sausage, shrimp, sautéed mushrooms tossed with fettuccine in a slightly spicy alfredo sauce.	18.9

We strive to use locally sourced and organic products.

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian V+ = Vegan VO+ = Vegan Option

*Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or intolerances.

WINE

HOUSE

7

Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE

Ruffino Moscato d'Asti	Piedmont, Italy	8 30
Banfi 'Le Rime' Pinot Grigio	Tuscany, Arizona	8 30
Santa Margherita Pinot Grigio	Alto-Adige, Italy	49
Chateau Grand Traverse Riesling	Old Mission Peninsula, Michigan	8 30
Brancoat Sauvignon Blanc	Marlborough, New Zealand	8 30
Joel Gott Sauvignon Blanc	California	8 30
Mer Soleil 'Silver' Chardonnay	Monterey, California	9 34
Popcorn Chardonnay	California	11 42

ROSE

Chateau de Campuget Rosé	Costieres de Nimes, France	9 34
La Flor by Paul Hobbs Rosé	Mendoza, Argentina	9 34
Le Paradou Cinsault Rosé	Languedoc-Roussillon, France	45
M. Lawrence 'Sex' Sparkling Rosé	Leelanau Peninsula, Michigan	42

SPARKLING

Mionetto Prosecco Brut	Italy	11
La Marca Prosecco	Trento, Italy	34
Chandon Brut	California	55
Veuve Clicquot Brut	Champagne, France	90

RED

Grayson Cellars Merlot	California	8 30
Santa Rita Pinot Noir	Central Valley, Chile	8 30
Melomi Pinot Noir	Central Coast, California	11 40
Dona Paula Malbec	Mendoza, Argentina	8 30
Louis Martin Cabernet Sauvignon	California	9 34
'Decoy' by Duckhorn Cabernet Sauvignon	Sonoma, California	13 48
Ferrari Carano 'Siena'	Sonoma Valley, California	40
Caymus 'Conundrum' Red Blend	California	11 55
<i>1 Liter</i>		
Intrinsic Red Blend	Columbia Valley, Washington	45
Seghesio Zinfandel	Sonoma, California	9 34

RESERVE SELECTION

Stags Leap Winery Chardonnay	Napa Valley, California	55
'Migration' Pinot Noir by Duckhorn	Russian River Valley, California	54
Orin Swift 'The Prisoner' Red Blend	Napa Valley, California	84
Orin Swift 'Palermo' Cabernet Sauvignon	Napa Valley, California	65
Caymus Cabernet Sauvignon	Napa Valley, California	120

BEVERAGES

Coca-Cola Products	2.75
Cactus Lemonade	3.5
Prickly pear, pineapple and lemonade	
Fiji Water	5
800ml, Still	
San Pellegrino	5
800ml, Sparkling	
Mighty Leaf Teas	3
French Press Coffee	3

ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®

Hand Cut Filet Mignon* 27.9
7 oz, Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Hand Cut NY Strip* 24.9
12 oz, Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Black Angus Flat Iron Steak* 17.9
8 oz, USDA Choice. Choice of two house made sides. GF

Grilled Chicken 13.9
8 oz, BBQ and choice of two house made sides. GF HH

Crab Stuffed Shrimp 18.9
6 large shrimp stuffed with jumbo lump crabmeat, fresh spinach, lemon butter. Garlic whipped potatoes. GF

Walleye* Piccata 23.9
Lightly breaded and pan seared, topped with lemon caper butter. Garlic whipped potatoes and steamed green beans.

Salmon* 17.9
Organic, certified sustainable. Grilled with choice of topping and two house made sides. GF

Toppings for Salmon Include: Herb Butter, Lemon Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH).

KIDS

All Kid Meals include a beverage 5.9

Cheese Pizza Flatbread cheese pizza. GFO V
Grilled Cheese Mozzarella and cheddar cheese. Choice of side. V

Chicken Tenders House made, panko and pan fried. Choice of side.

Mac-N-Cheese Penne pasta in a creamy cheese sauce. GFO V
Kid Steak* USDA Choice Flat Iron. Choice of side. GF
Kid Chicken Grilled. Choice of side. GF HH

CRAFT COCKTAILS

Fresh squeezed juice, fresh herbs, handcrafted

Sedona Red Sangria 7
Red wine, brandy, fresh juices.

Sedona White Sangria 7
White wine, fresh juices.

Skinny Girl Tangerine Pom Spritzer 8
Skinny Girl Vodka, tangerine, POM juice and soda.

Calprinha (ky-paa-Rêe-nyeh) 8
Leblon Cachaca, lime. A little bit sweet, citrusy and very refreshing!

Build Your Own Mule 9
Ginger Beer, fresh lime.

Moscow Mule Russian Standard Vodka
Bourbon Buck Rebel Yell Bourbon
Mexican Buck Jose Cuervo Silver
Gin Buck Death's Door Gin

Classic Old Fashioned 10
Bowman Brothers Small Batch Bourbon, Angostura bitters, cherry.

Xlique-Xlique (shee-ka shee-ka) 10
Square One Cucumber Vodka, St. Germain Elderflower, fresh basil and juices

Prickly Pear Margarita 10
Jose Cuervo, prickly pear and fresh juices.

Ultimate Gin & Tonic 10
Hendrick's gin, fresh rosemary, Q Tonic. Light and refreshing.

Classic Manhattan 12
Maker's Mark, Grand Marnier, sweet vermouth, bitters, Luxardo cherry.

Lemon Basil Monsoon 10
Jefferson Reserve Bourbon, fresh lemon juice, agave nectar.

Apache Fire Margarita 12
Tanco Tequila, Cointreau, agave nectar, jalapeño, dill and fresh lime juice.

Tangerine Smash 12
Michter's Rye Whiskey, tangerine, fresh lemon juice, mint.

MARTINIS

Red Rock 9
Absolut Citron, Ciroc Red Berry, fresh lemon and lime juice.

Lemon Drop 9
Absolut Citron, fresh lemon juice.

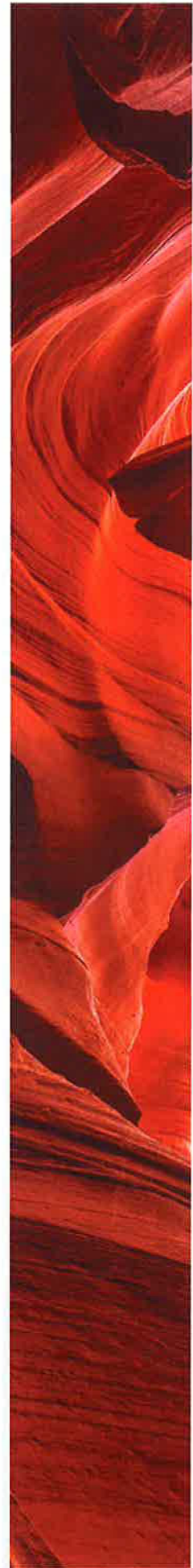
Pomegranate Blueberry 9
Stall Blueberry, blood orange, POM juice

Havana Coconut 9
Malibu Coconut Rum, Maraschino Cherry liqueur, pineapple, lime.

The Sedona 12
Our signature martini Bombay Sapphire, St. Germain Elderflower, fresh lemon and lime juice.

The Zen 12
Grey Goose, fresh basil, cucumber, lemongrass.

Dirty Goose 12
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.



SEDONA TAPHOUSE

STARTERS

House made Soup	4.9 cup 6.9 bowl
Ask your server for today's selection.	
Edamame	5.9
Steamed and tossed with smoked sea salt. GF HH V	
Desert Fire Jalapeños	7.9
Stuffed with 4 different cheeses, bacon wrapped, drilled lime cilantro sauce. Hot and spicy. GF	
Guacamole	8.9
Handcrafted. Avocado, red onion, tomato, lime, jalapeños, cilantro, queso fresco. Corn tortilla chips. GF V	
Hummus Duo	7.9
Classic and beet hummus. Cucumbers and flatbread. GFOV+	
Chicken & Black Bean Tostada	7.9
Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF	
Goat Cheese & Tomato Jam Bruschetta	7.9
Fresh basil, tomato jam, goat cheese and lemon butter drizzle. V	
Spicy Thai Shrimp	9.5
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH	
Southwest Roasted Wings	12.9
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF	
Low Country Steamed Shrimp	
Old Bay, house made cocktail sauce, horseradish. GF HH 1/2 lb 12.9 1 lb 21.9	
Canyon Crab Flatbread	10.9
Crabmeat, melted cheese, remoulade. GFO	
Prince Edward Island Mussels*	14.9
Tomatoes, red onions, garlic, lemon basil sauce. GFO	

GREENS

Add Chicken or Shrimp +6. Add Salmon* +9. Add Steak* +10

Sedona House Salad	4.9
Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V Add feta or goat cheese +.75 Add Sedona House Salad to any entrée +3.5	
Caesar Salad	5.9
Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO Add Side Caesar Salad to any entrée +3.5	
Gorgonzola Chopped Salad	5.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF	
Jule's Farmer Salad	9.5
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GF HH V	
Salmon* Asparagus Salad	14.9
Certified Sustainable, broiled Atlantic Salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF	

BEVERAGES

Coca-Cola Products	2.75
Cactus Lemonade	3.5
Prickly pear, pineapple and lemonade	
Fiji Water	5
800ml, Still	
San Pellegrino	5
800ml, Sparkling	
Mighty Leaf Teas	3
French Press Coffee	3

MEAT & SEAFOOD

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®

Chicken Marsala	16.9
8 oz, topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.	
Chuckawalla Chicken	16.9
8 oz, topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and steamed green beans with sundried tomatoes and bacon. GF	
Roman Parmesan Crusted Chicken	16.9
Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes.	
Smoky BBQ Beef Short Rib	18.9
Slow roasted, wood grilled beef short rib topped with a smoky BBQ sauce. Jicama slow and garlic whipped potatoes.	
Wild Man Steak*	20.9
8 oz, USDA Choice Flat Iron, topped with melted fontina cheese, mushrooms and a gorgonzola cream sauce. Garlic whipped potatoes. GF	
Crab Stuffed Shrimp	18.9
6 large shrimp stuffed with jumbo lump crabmeat, fresh spinach, lemon butter. Seasonal squash couscous. GFO	
Sedona Crab Cakes	19.9
Two 4 oz, 'no filler' jumbo lump crab cakes with a house made remoulade. Mixed grilled vegetables and seasonal squash couscous. GFO Lite Option - one crab cake 14.9	
Seared Scallops	23.9
Large scallops topped with lemon butter. Garlic whipped potatoes and mixed grilled vegetables. GF	
Walleye* Piccata	23.9
Lightly breaded and pan seared, topped with lemon caper butter. Garlic whipped potatoes and steamed green beans.	
Imperial Sea Bass (Corvina)	24.9
Topped with crab, shrimp and lemon caper butter. Garlic whipped potatoes and grilled asparagus. GF	

PASTA

Gluten Free Upon Request. Vegetarian Options Available.

Pasta Rustico	13.9
Grilled Italian fennel sausage, tomatoes, red onions, penne pasta in a tomato cream sauce. Fresh basil parmesan, ricotta.	
Primavera	14.9
Spring vegetables tossed in fettuccine with a herb lemon-wine sauce. Add chicken or shrimp +6 VVO+	
Devil's Pass Pasta	17.9
Chicken and penne pasta tossed in a slightly spicy cream sauce with red onions, red peppers, tomatoes, mushrooms, parmesan, fresh basil. Add Italian fennel sausage +2.	
Red Rock Shrimp Pasta	18.9
Large shrimp and penne pasta tossed with olive oil, garlic, fresh basil, sun-dried tomatoes, mushrooms, artichoke hearts and Kalamata olives. Topped with feta and parmesan. HH	
French Quarter	18.9
Andouille sausage, shrimp, sautéed mushrooms tossed with fettuccine in a slightly spicy alfredo sauce.	

SIMPLY WOOD GRILLED

Grilled Chicken	13.9
8 oz, BBQ and Choice of two house made sides. GF HH	
Black Angus Flat Iron Steak*	17.9
8 oz, Choice, Black Angus Flat Iron. Choice of two house made sides. GF	
Hand Cut NY Strip*	24.9
12 oz, Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF	
Hand Cut Filet Mignon*	27.9
7 oz, Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF	
Salmon*	17.9
Organic, certified sustainable. Grilled with choice of topping and two house made sides. GF	

Toppings for fish include: Herb Butter, Lemon Butter, Pineapple Mango Salsa (HH) or Chimichurri.

SIDES & TOPPINGS

All Fresh Made Sides** +3

Garlic Whipped Potatoes		Add Sautéed Mushrooms	+2
Green Beans with sundried tomatoes & bacon		Add Sautéed Onions	+2
Steamed Broccoli		Marsala	+3
Seasonal Squash Couscous		Wild Man Sauce	+3
Jicama Slow		Citrus Tomato Garlic	+3
Mixed Grilled Vegetables		Sauce with Feta	
Sautéed Spinach		Lump Crabmeat	+6
Steamed Asparagus		Seared Shrimp	+6
STH Bacon Succotash		Jumbo Lump Crab Cake	+6
Roasted Brussels Sprouts		Shrimp Scampi	+7
Fruit			

**all sides GF except Seasonal Squash Couscous.

We strive to use locally sourced and organic products.

GF = Gluten Free

GFO = Gluten Free Option

HH = Heart Healthier

V = Vegetarian

*Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or intolerances.

WINE

HOUSE

7

Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE

Ruffino Moscato d'Asti	Piedmont, Italy	8 30
Banti 'La Rima' Pinot Grigio	Tucson, Arizona	8 30
Santa Margherita Pinot Grigio	Alto-Adige, Italy	49
Chateau Grand Traverse Riesling	Old Mission Peninsula, Michigan	8 30
Brancolet Sauvignon Blanc	Marlborough, New Zealand	8 30
Joel Gott Sauvignon Blanc	California	8 30
Mer Soleil 'Silver' Chardonnay	Monterey, California	9 34
Popcorn Chardonnay	California	11 42

ROSE

Chateau de Campuget Rosé	Costieres de Nimes, France	9 34
La Flor by Paul Hobbs Rosé	Mendoza, Argentina	9 34
Le Paradou Cinsault Rosé	Languedoc-Roussillon, France	45
M. Lawrence 'Sex' Sparkling Rosé	Leelanau Peninsula, Michigan	42

SPARKLING

Mionetto Prosecco Brut	Italy	11
La Marca Prosecco	Treviso, Italy	34
Chandon Brut	California	55
Veuve Clicquot Brut	Champagne, France	90

RED

Grayson Cellars Merlot	California	8 30
Santa Rita Pinot Noir	Central Valley, Chile	8 30
Melomi Pinot Noir	Central Coast, California	11 40
Dona Paula Malbec	Mendoza, Argentina	8 30
Louis Martin Cabernet Sauvignon	California	9 34
'Decoy' by Duckhorn Cabernet Sauvignon	Sonoma, California	13 48
Ferrari Carano 'Siena'	Sonoma Valley, California	40
Caymus 'Conundrum' Red Blend 1 Liter	California	11 55
Intrinsic Red Blend	Columbia Valley, Washington	45
Seghesio Zinfandel	Sonoma, California	9 34

RESERVE SELECTION

Stags Leap Winery Chardonnay	Napa Valley, California	55
'Migration' Pinot Noir by Duckhorn	Russian River Valley, California	54
Orin Swift 'The Prisoner' Red Blend	Napa Valley, California	84
Orin Swift 'Palermo' Cabernet Sauvignon	Napa Valley, California	65
Caymus Cabernet Sauvignon	Napa Valley, California	120

CRAFT COCKTAILS

Fresh squeezed juice, fresh herbs, handcrafted

Sedona Red Sangria	7	Xique-Xique (shee-ke shee-ke)	10
Red wine, brandy, fresh juices.		Square One Cucumber Vodka, St. Germain Elderflower, fresh basil and juices	
Sedona White Sangria	7	Prickly Pear Margarita	10
White wine, fresh juices.		Jose Cuervo, prickly pear and fresh juices.	
Skinny Girl Tangerine Pom Spritzer	8	Ultimate Gin & Tonic	10
Skinny Girl Vodka, tangerine, POM juice and soda.		Hendrick's gin, fresh rosemary, G Tonic. Light and refreshing.	
Calpirinha (ky-pee-Rie-nyah)	8	Classic Manhattan	12
Leblon Cachaca, lime. A little bit sweet, citrusy and very refreshing!		Maker's Mark, Grand Marnier, sweet vermouth, bitters, Luxarda cherry.	
Build Your Own Mule	9	Lemon Basil Monsoon	10
Ginger Beer, fresh lime.		Jefferson Reserve Bourbon, fresh lemon juice, agave nectar.	
Moscow Mule Russian Standard Vodka		Apache Fire Margarita	12
Bourbon Buck Rebel Yell Bourbon		Tanqueray Tequila, Cointreau, agave nectar, jalapeño, cilantro and fresh lime juice.	
Mexican Buck Jose Cuervo Silver		Tangerine Smash	12
Cin Buck Death's Door Gin		Michter's Rye Whiskey, tangerine, fresh lemon juice, mint.	
Classic Old Fashioned	10		
Bowman Brothers Small Batch Bourbon, Angostura bitters, cherry.			

MARTINIS

Red Rock	9
Absolut Citron, Citroc Red Berry, fresh lemon and lime juice.	
Lemon Drop	9
Absolut Citron, fresh lemon juice.	
Pomegranate Blueberry	9
Stall Blueberry, blood orange, POM juice	
Havana Coconut	9
Malibu Coconut Rum, Maraschino Cherry liqueur, pineapple, lime.	
The Sedona	12
Our signature martini! Bombay Sapphire, St. Germain Elderflower, fresh lemon and lime juice.	
The Zen	12
Grey Goose, fresh basil, cucumber, lemongrass.	
Dirty Goose	12
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	

SMALL PLATES

Salmon* Silders	9 (2)	13 (3)
Certified Sustainable. Broiled Salmon, greens, tomato, red onion, chiml aioli. With greens.		
Crab Cake Silders	9 (2)	13 (3)
House made, remoulade, greens, red onion. With greens.		
Australian 'Kobe Beef'* Silders	8 (2)	10 (3)
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With blues.		
Dixie BBQ Silders	8 (2)	10 (3)
Smoked pulled pork and house made Jamaica slaw. With blues.		
Prime Rib Sandwich	13.9	
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce on an artisan roll. Served with natural au jus. Choice of blues or greens. GFO		
Grilled Vegetable Artisan Sandwich	8.9	
Grilled mixed vegetables topped with melted cheese on a toasted artisan roll with Boursin cheese. GFO V		
Acapulco Fish Taco	7 (1)	11 (2)
Broiled white fish, sautéed onions, avocado, pineapple mango salsa, chiml aioli, cilantro. With greens. GFO		
Southwest Steak* Taco	7 (1)	11 (2)
Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With blues. GFO		
Cubano Pork Taco	7 (1)	11 (2)
Smoked pulled pork, sautéed onions, chipotle aioli, fresh pico, Jamaica, cilantro. With blues. GFO		
Chipotle Chicken Taco	7 (1)	11 (2)
Grilled chicken, sautéed onions, chipotle aioli, fresh pico, cilantro. With blues. GFO		
South Rim Shrimp Flatbread	8	
Shrimp, mozzarella, fresh pico, avocado, cilantro. GFO		
Italian Flatbread	8	
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO		
Goat Cheese & Basil Flatbread	8	
Goat cheese, mozzarella, parmesan, fresh basil. Option to add sun-dried tomatoes. GFO V		
BBQ Chicken Flatbread	8	
Chicken, bbq sauce, melted mozzarella, red onion. GFO		
Margherita Flatbread	8	
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V		
Meat Lovers Flatbread	8	
Italian fennel sausage, pepperoni, onion, mozzarella, parmesan, fresh basil. Add bacon +.75 GFO		

KIDS

All Kid Meals include a beverage 5.9

Cheese Pizza	Flatbread cheese pizza. GFO V
Grilled Cheese	Mozzarella and cheddar cheese. Choice of side. V
Mac-N-Cheese	Penne pasta in a creamy cheese sauce. GFO V
Chicken Tenders	House made, panko and pan fried. Choice of side.
Kid Steak*	Choice Black Angus Flat Iron. Choice of side. GF
Kid Chicken	Grilled. Choice of side. GF HH

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GFO = Gluten Free Option

HH = Heart Healthier

V = Vegetarian

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SEDONA TAPHOUSE

STARTERS

House Made Soup Ask your server for today's selection.	4.9 cup 6.9 bowl
Edamame Steamed and tossed with smoked sea salt. GF HH V	5.9
Desert Fire Jalapeños Stuffed with 4 different cheeses, bacon wrapped, chilled lime cilantro sauce. Hot and spicy. GF	7.9
Guacamole Handcrafted. Avocado, red onion, tomato, lime, jalapeños, cilantro, queso fresco. Corn tortilla chips. GF V	8.9
Hummus Duo Classic and red pepper with feta. Cucumbers and flatbread. GFO V	7.9
Chicken & Black Bean Tostada Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF	7.9
Canyon Crab Flatbread Crabmeat, melted cheese, remoulade. GFO	10.9

GREENS

Add Chicken or Shrimp +6. Add Salmon* +9. Add Steak* +10.

Sedona House Salad Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V Add feta or goat cheese +.75	4.9
Caesar Salad Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO	5.9
Gorgonzola Chopped Salad Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF	5.9
Jule's Farmer Salad Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GF HH V	9.5
Salmon* Asparagus Salad Certified Sustainable, broiled Atlantic Salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF	14.9

MEAT & SEAFOOD

Antibiotic free, hormone free, cage free poultry. Braveheart Black Angus Beef®

Chicken Marsala 8 oz, topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.	16.9
Chuckwalla Chicken 8 oz, topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and steamed green beans. GF	16.9
Grilled Chicken 8 oz, BBQ and Choice of two house made sides. GF HH	13.9
Black Angus Flat Iron Steak* 8 oz, Choice Black Angus Flat Iron. Choice of two house made sides. GF	17.9
Salmon* Certified Sustainable. Grilled with choice of topping and two house made sides. GF	17.9
Seasonal Catch* Grilled with choice of topping and two house made sides. GF	market

Toppings for fish include: Herb Butter, Lemon Butter, Pineapple Mango Salsa (HH) or Chimichurri.

CLASSIC BRUNCH

Served until 2pm. Sundays only. Heart Healthier Egg White Option Available.

Huevos Rancheros Corn tortilla, black bean puree, chorizo, guacamole, tomato, ranchero sauce, queso fresco, two eggs. GF	11.9
Nutella French Toast Topped with fresh strawberries, bananas, whipped cream. V	10.9
Steak* & Egg Hash 8 oz, USDA Choice Flat Iron, sliced over breakfast potatoes with two eggs over easy. Fresh baked buttermilk biscuit.	16.9
Country Ham Benedict Organic eggs topped with salt cured Country Ham, fresh baked buttermilk biscuit. Breakfast potatoes and steamed asparagus.	9.9
Sausage Benedict Organic eggs, sage sausage patties, fresh baked buttermilk biscuit, breakfast potatoes and steamed asparagus.	10.9
Chesapeake Crab Benedict Organic eggs topped with crab meat atop a fresh baked buttermilk biscuit. Breakfast potatoes and steamed asparagus.	14.9
Margherita Omelette Tomato, spinach, mozzarella, tomato hollandaise. GF V	8.9

Southwest Steak* Omelette Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro lime sauce. GF	9.9
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SIDES & à la carte

All Fresh Made Sides** +3

Garlic Whipped Potatoes	Cherry-wood Smoked Bacon	+3
Green Beans	Sage Sausage Patties	+3
Steamed Broccoli	Fresh Baked Buttermilk Biscuit	+2
Seasonal Squash Couscous	Breakfast Potatoes	+2
Jicama Slaw		
Mixed Grilled Vegetables		
Sautéed Spinach		
Grilled Asparagus		
STH Bacon Succotash		
Roasted Brussels Sprouts		

**all sides GF except Seasonal Squash Couscous.

SMALL PLATES

Crab Cake Sliders House made, remoulade, greens, red onion. With greens.	9 (2)	13 (3)
Australian 'Kobe Beef'* Sliders Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With blues.	9 (2)	13 (3)
Prime Rib Sandwich Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce on an artisan roll. Served with natural au jus. Choice of blues or greens. GFO		13.9
Grilled Vegetable Artisan Sandwich Grilled mixed vegetables topped with melted cheese on a toasted artisan roll with Boursin cheese. GFO V		8.9
South Rim Shrimp Flatbread Shrimp, mozzarella, fresh pico, avocado, cilantro. GFO		8
Italiano Flatbread Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO		8
Goat Cheese & Basil Flatbread Goat cheese, mozzarella, parmesan, fresh basil. Option to add sun-dried tomatoes. GFO V		8
BBQ Chicken Flatbread Chicken, bbq sauce, melted mozzarella, red onion. GFO		8
Margherita Flatbread Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V		8
Meat Lovers Flatbread Italian fennel sausage, pepperoni, onion, mozzarella, parmesan, fresh basil. Add bacon +.75 GFO		8

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WINE

HOUSE

7

Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE

Ruffino Moscato d'Asti	Piedmont, Italy	8 30
Bonfil 'Le Rime' Pinot Grigio	Tuscany, Arizona	8 30
Santa Margherita Pinot Grigio	Alto-Adige, Italy	49
Chateau Grand Traverse Riesling	Old Mission Peninsula, Michigan	8 30
Brancott Sauvignon Blanc	Marlborough, New Zealand	8 30
Joel Gott Sauvignon Blanc	California	8 30
Mer Soleil 'Silver' Chardonnay	Monterey, California	9 34
Popcorn Chardonnay	California	11 42

ROSE

Chateau de Campuget Rosé	Castles de Nimes, France	9 34
La Flor by Paul Hobbs Rosé	Mendoza, Argentina	9 34
Le Paradou Cinsault Rosé	Languedoc-Roussillon, France	45
M. Lawrence 'Sex' Sparkling Rosé	Leelanau Peninsula, Michigan	42

SPARKLING

Mionetto Prosecco Brut	Italy	11
La Marca Prosecco	Treviso, Italy	34
Chandon Brut	California	55
Veuve Cliquot Brut	Champagne, France	90

RED

Grayson Cellars Merlot	California	8 30
Santa Rita Pinot Noir	Central Valley, Chile	8 30
Meloni Pinot Noir	Central Coast, California	11 40
Dona Paula Malbec	Mendoza, Argentina	8 30
Louis Martini Cabernet Sauvignon	California	9 34
'Decoy' by Duckhorn Cabernet Sauvignon	Sonoma, California	13 48
Ferrari Carano 'Siena'	Sonoma Valley, California	40
Caymus 'Conundrum' Red Blend	California	11 55
1 Liter		
Intrinsic Red Blend	Columbia Valley, Washington	45
Seghesio Zinfandel	Sonoma, California	9 34

RESERVE SELECTION

Stags Leap Winery Chardonnay	Napa Valley, California	55
'Migration' Pinot Noir by Duckhorn	Russian River Valley, California	54
Orin Swift 'The Prisoner' Red Blend	Napa Valley, California	84
Orin Swift 'Palermo' Cabernet Sauvignon	Napa Valley, California	65
Caymus Cabernet Sauvignon	Napa Valley, California	120

BEVERAGES

Coca-Cola Products	2.75
Cactus Lemonade	3.5
Prickly pear, pineapple and lemonade	
Fiji Water	5
800ml, Still	
San Pellegrino	5
800ml, Sparkling	
Mighty Leaf Teas	3
French Press Coffee	3
Orange Juice	2.35

CRAFT COCKTAILS

Fresh squeezed juice, fresh herbs, handcrafted

Sedona Red Sangria	7
Red wine, brandy, fresh juices.	
Sedona White Sangria	7
White wine, fresh juices.	
Skinny Girl Tangerine Pom Spritzer	8
Skinny Girl Vodka, tangerine, POM juice and soda.	
Calprinha (ky-pee-REE-nyah)	8
Leblon Cachaco, lime. A little bit sweet, citrusy and very refreshing!	
Buld Your Own Mule	9
Ginger Beer, fresh lime.	
Masow Mule Russian Standard Vodka	
Bourbon Buck Rebel Yell Bourbon	
Mexican Buck Jose Cuervo Silver	
Gin Buck Death's Door Gin	
Xique-Xique (shee-ke shee-ke)	10
Square One Cucumber Vodka, St. Germain Elderflower, fresh basil and juices	
Prickly Pear Margarita	10
Jose Cuervo, prickly pear and fresh juices.	
Ultimate Gin & Tonic	10
Hendrick's gin, fresh rosemary, Q Tonic. Light and refreshing.	
Lemon Basil Monsoon	10
Jefferson Reserve Bourbon, fresh lemon juice, agave nectar.	
Apache Fire Margarita	12
Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro and fresh lime juice.	
Tangerine Smash	12
Michter's Rye Whiskey, tangerine, fresh lemon juice, mint.	

MARTINIS

Red Rock	9
Absolut Citron, Ciroc Red Berry, fresh lemon and lime juice.	
Lemon Drop	9
Absolut Citron, fresh lemon juice.	
Pomegranate Blueberry	9
Stoll Blueberry, blood orange, POM juice	
Havana Coconut	9
Molibu Coconut Rum, Maraschino Cherry liqueur, pineapple, lime.	
The Sedona	12
Our signature martini Bombay Sapphire, St. Germain Elderflower, fresh lemon and lime juice.	
The Zen	12
Grey Goose, fresh basil, cucumber, lemongrass.	
Dirty Goose	12
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	

SWEET

Lemon Cake	7.9
Moist yellow cake, tart lemon curd, sweet vanilla buttercream, raspberry coulis.	
Peanut Butter Blast	7.9
Chocolate Cake Crumb Crust, Creamy Peanut Butter Mousse, with Brownie Chunks, Reese's® Cup pieces and Chocolate Truffle.	
Chocolate Decadence	7.9
Rich, flourless chocolate cake with a Grand Marnier raspberry coulis. GF	
Salted Caramel Cheesecake	7.9
NY cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts. Plain Cheesecake 7	
Bindi Gelato	4
Vanilla Bean. GF	

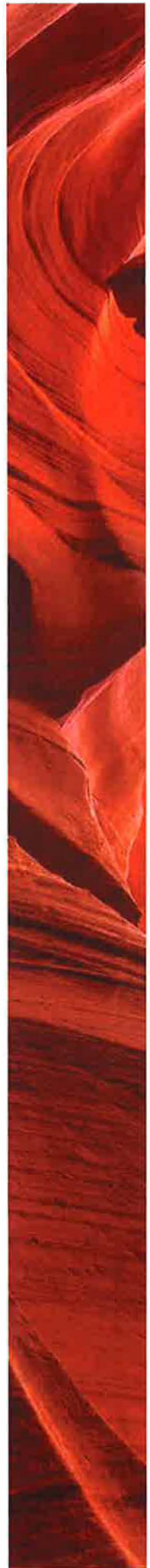
KIDS

All Kid Meals include a beverage 5.9

Nutella French Toast	Topped with fresh strawberries, bananas and whipped cream. V
Cheese Pizza	Flatbread cheese pizza. GFO V
Grilled Cheese	Mozzarella and cheddar cheese. Choice of side. V
Mac-N-Cheese	Penne pasta in a creamy cheese sauce. GFO V
Kid Steak*	USDA Choice Flat Iron. Choice of side. GF
Kid Chicken	Grilled. Choice of side. GF HH

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SWEETS

CHOCOLATE DECADENCE 7.9

Rich, flourless chocolate cake with a Grand Marnier raspberry coulis. GF

SALTED CARAMEL CHEESECAKE 7.9

NY cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts.

Plain Cheesecake 7

BROWNIE SUNDAE 8.9

Warm and gooey brownie, salted chocolate ganache, vanilla gelato.

THE COOKIE MONSTER 12.9

Three fresh baked "famous" Christie Cookies (Snickerdoodle, White Chocolate Macadamia Nut, Chocolate Chip), fresh berries, vanilla gelato, whipped cream. Great for sharing!

GELATO 4

Vanilla Bean. GF

GF = Gluten Free

AFTER DINNER DRINKS

Mighty Leaf Teas	3
French Press Coffee	3
Belgium Lambics	15
Macallan 12 Year Scotch	16
Basil Hayden's 8 Year Bourbon	14
Kahlua	8
Bailey's Irish Cream	8
Warre's Tawny Port	7

SPARKLING

Mionetto Prosecco Brut	Italy	11
Chateau de Campuget Rosé	Costieres de Nimes, France	34
Chandon Brut	California	55
Veuve Cliquot Brut	Champagne, France	90

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