## **Meeting Held Electronically**



# COMMITTEE OF THE WHOLE MEETING MONDAY, DECEMBER 5, 2022

(Immediately following the Village Board Meeting)

## **AGENDA**

**CALL TO ORDER** 

**ROLL CALL** 

**AUDIENCE COMMENTS** 

TRUSTEE COMMENTS

## **DISCUSSION**

1. Class A Liquor License for Agave Restaurant & Tequila Bar

## **EXECUTIVE SESSION**

1. Collective Bargaining

**ADJOURN** 

Initials: \_\_\_\_\_

# Memorandum



**To:** Village President and Village Board of Trustees

**Cc:** Steve Bosco, Village Administrator

From: Natalie Stevens, Executive Assistant

Date: November 30, 2022

Re: Application for a Class A Liquor License and Supplemental Liquor Licenses

for 'Agave Restaurant and Tequila Bar'

Agave Restaurant & Tequila Bar, 19 South Randall Road, is a new business looking to open in the Village of North Aurora and is seeking approval from the Village Board for both a Class A – Large Restaurant Liquor License, Supplemental Video Gaming Liquor License and a Supplemental Entertainment Class B Liquor License for their business.

As part of the restaurant class liquor license application process, the business is required to submit an overview of their business as well as provide a floor plan and dimensions to the Village Board at a Committee of the Whole meeting for review and discussion.

The liquor license application for Agave Restaurant & Tequila Bar was submitted by owner Irma Lewen. Ms. Lewen stated in her application she opened her first Mexican restaurant, Girasoles Restaurant, in West Chicago in 2014 and now have a vision of opening a second restaurant in their hometown of North Aurora.

Ms. Lewen described her restaurant as having a similar menu to her current restaurant, which focuses on upscale Latin fusion cuisine and provided a sample menu that includes seafood and meats. She also said they will be offering alcoholic beverages and will have a special drink that changes quarterly. They will be offering lunch and dinner throughout the week and be open for breakfast on the weekends as well.

The business plan indicates the restaurant would like to have live music via a DJ on Friday and Saturday and Mariachi on Sundays, which will require a Supplemental Entertainment Class B Liquor License.

Regarding the supplemental video gaming liquor license, a business must be able to show at minimum 750 square feet of space dedicated to dining / video gaming area of their establishment to qualify for video gaming. Agave Restaurant & Tequila Bar has a total space of around 6,000 square feet and have indicated having video gaming in a sectioned off room totaling about 320 square feet. The total main dining area, not including the video gaming or banquet rooms, is approximately 2,100 square feet.

Ms. Lewen has indicated she would like to open the restaurant in early January 2023.

Please see the attached liquor license application for review and discussion.



# VILLAGE OF NORTH AURORA LIQUOR LICENSE APPLICATION

The undersigned applicant hereby applies for a Liquor License to sell alcoholic liquor, and/or beer and wine in

Customer	No.	

APPLICATION DATE:	11-29-22	Application for a CLASS A Liquor License

the Village of North Aurora pursuant to the provisions of Title 5, Chapter 5.08 "Alcoholic Beverage Sales" of the North Aurora Municipal Code. For the purpose of securing said license, this application is made under oath and the facts set forth herein are true and correct: Please check one: Type of Ownership: XCorporation LLC Sole Proprietor Partnership Other\_\_\_\_\_ Convenience Gas Station Brewpub Craft Brewery Bar/Tavern Other:\_\_\_\_\_ If you selected restaurant, brewpub, craft brewery, or bar/tavern, your business will be required to present your business plan and floor layout to the Village Board at a Committee of the Whole meeting before a subsequent Village Board meeting where increase in the number of liquor licenses available for your application may be approved. Check the box to indicate you have read and understand this obligation. Business Name: Agave Restaurant & Tequila Bar 19 S Randall Rd, North Aurora, IL 60542
Street address City Mailing Address (if different from above): 721 Stewart Ave., North Aurora, IL 60542 Business Phone: 331.250.4839 Business Fax: \_\_\_\_\_\_ Website: \_\_\_\_\_ Email Address: irmeleven 4.5 (agmail-con Will your establishment be pursuing Video Gaming at the time of this application? Yes 🗓 No 🗌 Please note, Video Gaming must be approved as a supplemental license by the Village Board. This can be done in conjunction with the initial application or at a future time and will require a floor plan and description of

Please describe your business plan in detail below:

Floor Plan Attached

the business.

The Floor Plan must include the total square footage of the establishment, a detailed layout of the proposed kitchen and the total square footage of the dining room and video gaming areas. Please note, for the purposes of video gaming the building is required to provide a minimum dining/video gaming area for 50 occupants using the formula of 1 occupant per 15 square feet. If your floor plan is unable to meet this minimum requirement video gaming will not be considered.

## Los Girasoles

19 S Randall Rd. North Aurora, IL 60542 331.250.4839

# Agave Restaurant & Tequila Bar

November 01, 2022

## Overview

We are a small family owned business from North Aurora. We opened our first Mexican restaurant in West Chicago in 2014 called Girasoles Restaurant with the purpose of serving our community traditional Mexican food and with the vision of now opening a second restaurant in North Aurora our hometown.

# Specifications

We are planning to have a similar menu from our current cuisine and give it a latin fusion on the upscale side. This will be a welcoming family restaurant where we are planning on having DJ on Fridays and Saturdays and Mariachi on Sundays.

Our beverage menu will have one special drink every quarter. The extensive food menu will include seafood and meats as well as a lighter option for kids. We will be serving breakfast during the weekend and during the week we will be open for lunch and dinner with the option of dine in or to go.

The restaurant will be operating Monday - Sunday

Monday - Thursday 12- 10pm

Friday - 12 - 11pm

Saturday & Sunday 9am - 11pm

The private room will be utilized for small celebrations, such as baby showers, birthday celebrations, corporate events, and other family events. We will have a catering menu and a bar menu option for those events.

Our unique concept will bring a mexican flavor to North Aurora to serve our residents and will attract the people from the surrounding towns.



## PINCHE ASADA

\$19

#### AL PASTOR

\$17

Grilled skirt steak garnished with grilled cheese, crispy onions and chimichurri.

Slow-roasted adobo marinated pork garnished with cilantro, onions and roasted pineapple.

#### PESCADO BAJA

\$18

Fried cod fish baja style garnished with red cabbage, grilled pineapple and jalapeño cream avocado.

## POLLO MORITA

\$17

Chipotle roasted chicken, fresco cheese, avocado, sour cream.

### CAMARON GOBERNADOR

\$19

Grilled shrimp with melted cheese, poblano pepper, onions and garlic sauce

## PULPO ENCHILA'O

\$19

Grilled octopus, red cabbage, guajillo adobo,avocado, spicy pumpkin seeds



## PULPO A LAS BRASAS ..... \$24

Grilled octopus topped with El Jefe chimichurri and served with spinach, cheery tomatoes, white rice and roasted potatoes

## SALMON ADOBADO ..... \$22

Woodfired Alaskan salmon cooked in guajillo-ancho adobo served with white rice and brussels sprouts.

## CAMARONES AL MOJO

\$21

SMP

\$25

Sautéed shrimp tossed in a garlic butter sauce, white rice, cucumber salad, fried plantains.

#### PESCADO FRITO

Bone-in red snapper choice of garlic butter sauce "al mojo de ajo" or spicy diablo sauce "a la diabla" with white rice and roasted vegetables.

### PINA VOLCAN

Sautéed shrimp, octopus and cod fish inside a smoky woodfired pineapple with mushroom-tequila cream and Chihuahua cheese.

Served with white rice and roasted vegetables

#### VUELVE A LA VIDA

Traditional Seafood cocktail made with shrimp, octopus and oysters mixed with pico de gallo, cucumber and avocado.

\$24

\$20

#### **CAMARONES MOMIA**

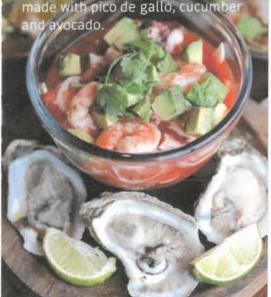
Apple bacon-wrapped deep-fried shrimp with manchego cheese. Served with white rice and cucumber salad.

## CAMARONES A LA DIABLA ... \$21

Sautéed shrimp tossed in a spicy arbol-guajillo sauce, white rice, cucumber salad, fried plantains.

# COCTEL DE CAMARON ...... \$19

Traditional Mexican shrimp cocktail made with pico de gallo, cucumber



### ARRACHERA JEFE .....

\$28

Marinated open-fire arrachera skirt steak topped with chimichurri and served with guacamole, smoked grilled vegetables, rustic sauce, grilled cheese, one chicken enchilada with red sauce & charro beans.

#### CHILE RELLENO

. \$19

Poblano pepper stuffed with manchego epazote Chihuahua cheese and butternut squash topped with ranchero sauce and sour cream. Served with black beans and brussel sprouts

#### CARNITAS

\$19

Crispy pork carnitas, smoky grilled vegetables, fresco cheese, charro beans, guacamole, rustic salsa

#### SOPA COSTA ALEGRE

Shrimp, fish, octopus, prawns, mussels, tomato, carrots, potato, chayote (Mexican Zucchini), garlic bread.

#### BIRRIA QUESATACOS

\$17

Three Birria tacos with melted cheese served with onions, cilantro, limes and traditional consomé for dipping.

#### RIBEYE

\$19

Choice black angus, compound butter, smoky grilled vegetables, charro beans, roasted potatoes, grilled jalapeños

## ENCHILADAS ENTOMATADAS \$19

Three chicken tinga filled enchiladas smothered in tangy tomatillo sauce, garnished with fresco cheese, avocado, pickled red oinions, sour cream, black beans and roasted vegetables.

## POLLO ASADO YUCATECO

Half free-range chicken marinated in adobo achiote pepper and served with white rice, cherry tomatoes, grilled potatoes and charro beans.

#### LA JEFA CHOPPED SALAD

Romaine, spinach, red onion, roasted corn, jícama, avocado, spicy pepitas, creamy jalapeño dressing, fresco cheese, tortilla strips.

#### Salad available in:

\$16

grilled chicken salmon adobado

\$20

## MOLCAJETE LENA Y MAR \$32

- -Skirt steak
- -Rustic salsa
- -Grilled chicken
- -Grilled cheese
- -Grilled shrimp
- -Charro beans
- Smoky grilled
- vegetables





## GUACAMOLE Single \$12 | Trio \$14

Chunky avocado mixed with fresh lime, cilantro and serrano peppers. *Available toppings:* 

- Chipotle Pineapple
- Pico de Gallo Tradicional
- Parmigiano-Reggiano

#### QUESO FLAMEADO

Melted Monterrey & Chihuahua cheese served with tortillas. Topped with your choice of:

- Grilled chorizo toluqueño \$12
- Poblano pepper and corn \$12
- Shrimp al mojo \$14

## OSTIONES EN SU CONCHA

Raw oysters, lime cocktail salsa, habanero mignonette.

- Half-dozen \$15
- Dozen **\$28**

#### **OSTIONES EL JEFE**

Wood-fired oysters, chipotle mayo, spinach, cheese, bread crumbs.

- Half-dozen \$18
- Dozen \$34

\$9

## 

Queso dip served El Jefe style with serrano peppers and pico de gallo. Served with corn tortilla chips.

## **AGUACHILE VERDE MEZCAL \$16**

Tiger shrimp cured in fresh lime juice, cucumber, mezcal, serrano pepper, cilantro, red onion, avocado, jícama.

## SOPECITOS TRIO \$11

Deep fried corn dough, topped with refried beans, skirt steak, chorizo and chicken tinga.

Garnished with romaine lettuce, sour cream, fresco cheese and cherry tomato.

#### ESQUITE

\$16

Street style roasted corn made with spicy garlic mayo, red pickled onions, epazote, cotija cheese and chile dust.



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Caracity 160+ Emergency Energray Main Entrance.