

State of Arizona
Department of Liquor Licenses and Control

Created 08/14/2021 @ 01:48:58 PM

Local Governing Body Report

LICENSE

Number:		Type:	012 RESTAURANT
Name:	OLD CHICAGO PIZZA AND TAPROOM		
State:	Pending		
Issue Date:		Expiration Date:	
Original Issue Date:			
Location:	1828 N LITCHFIELD ROAD GOODYEAR, AZ 85395 USA		
Mailing Address:	2600 N CENTRAL AVENUE #1775 PHOENIX, AZ 85004 USA		
Phone:	(000)000-0000		
Alt. Phone:	(602)200-7222		
Email:	ANDREA@LEWKLaw.COM		

AGENT

Name:	ANDREA DAHLMAN LEWKOWITZ
Gender:	Female
Correspondence Address:	2600 N CENTRAL AVENUE #1775 PHOENIX, AZ 85004 USA
Phone:	(602)200-7222
Alt. Phone:	
Email:	ANDREA@LEWKLaw.COM

OWNER

Name: OC RESTAURANTS ARIZONA LLC
Contact Name: ANDREA LEWKOWITZ
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: 1888980 State of Incorporation: AZ
Incorporation Date: 08/18/2018
Correspondence Address: 2600 N CENTRAL AVENUE
#1775
PHOENIX, AZ 85004
USA
Phone: (602)200-7222
Alt. Phone:
Email: ANDREA@LEWKLAW.COM

Officers / Stockholders

Name:	Title:	% Interest:
OC RESTAURANTS LLC	Member, Stockholder	100.00

**OC RESTAURANTS ARIZONA LLC - Member,
Stockholder**

Name: OC RESTAURANTS LLC
Contact Name: ANDREA LEWKOWITZ
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: State of Incorporation:
Incorporation Date:
Correspondence Address: 2600 N CENTRAL AVENUE
#1775
PHOENIX, AZ 85004
USA
Phone: (602)200-7222
Alt. Phone:
Email: ANDREA@LEWKLAW.COM

OC RESTAURANTS LLC - MEMBER

Name: RICHARD WADE HOLLAND
Gender: Male
Correspondence Address: 2600 N CENTRAL AVENUE
#1775
PHOENIX, AZ 85004
USA
Phone: (719)573-8557
Alt. Phone:
Email: R.HOLLAND@WENDYSCOS.COM

MANAGERS

Name: DANIELLE ANGELA MONACO
Gender: Female
Correspondence Address: 2600 N CENTRAL AVENUE
#1775
PHOENIX, AZ 85004
USA
Phone: (480)518-1443
Alt. Phone:
Email: DMONACO83@MSN.COM

Name: MICHAEL GREGORY VASKE
Gender: Male
Correspondence Address: 2600 N CENTRAL AVENUE
#1775
PHOENIX, AZ 85004
USA
Phone: (402)657-1997
Alt. Phone:
Email: M.VASKE@OLDCRESTRESTUARANTS.COM

Name: THOMAS JAMES REINHARD
Gender: Male
Correspondence Address: 2600 N CENTRAL AVENUE
#1775
PHOENIX, AZ 85004
USA
Phone: (719)573-8557
Alt. Phone:
Email: T.REINHARD@WENDYSCOS.COM

APPLICATION INFORMATION

Application Number: 155544
Application Type: New Application
Created Date: ~~07/20/2021~~ 8-14-2021 

QUESTIONS & ANSWERS

012 Restaurant

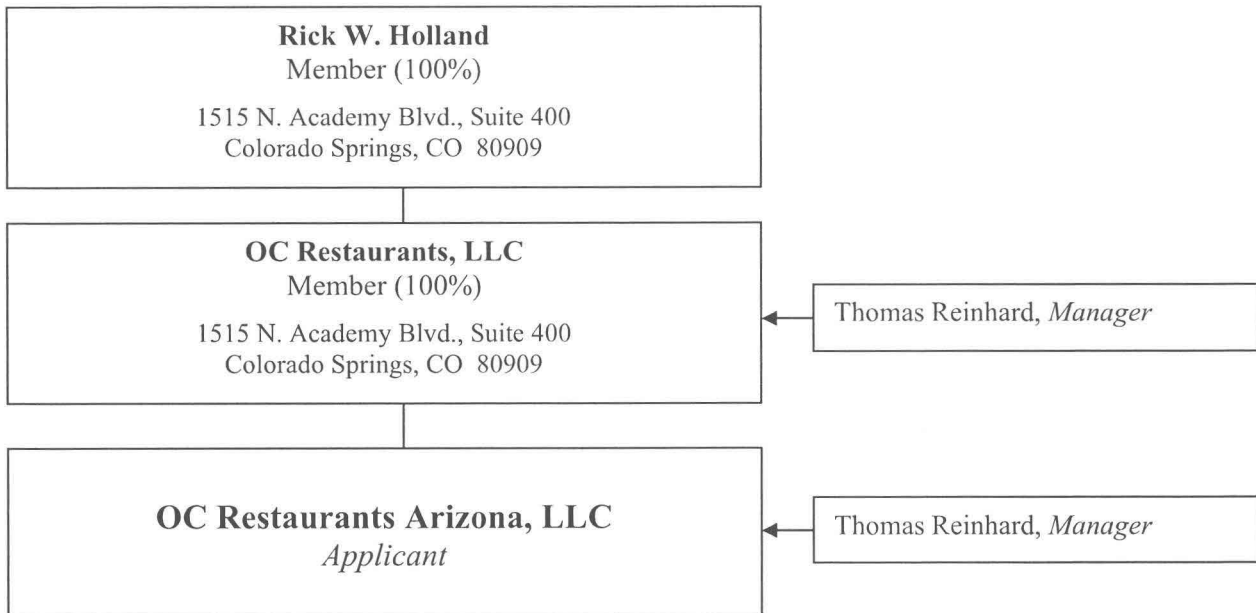
- 1) Are you applying for an Interim Permit (INP)?
No

- 2) Are you one of the following? Please indicate below.
 Property Tenant
 Subtenant
 Property Owner
 Property Purchaser
 Property Management Company
 PROPERTY TENANT
- 3) Is there a penalty if lease is not fulfilled?
 Yes
 What is the penalty?
 TERMINATION + MONETARY PENALTIES
- 4) Is the Business located within the incorporated limits of the city or town of which it is located?
 Yes
- 5) What is the total money borrowed for the business not including the lease?
 Please list each amount owed to lenders/individuals.
 \$0.00
- 6) Is there a drive through window on the premises?
 No
- 7) If there is a patio please indicate contiguous or non-contiguous within 30 feet.
 CONTIGUOUS
- 8) Is your licensed premises now closed due to construction, renovation or redesign or rebuild?
 Yes
 If yes, what is your estimated completion date?
 SEPTEMBER 2021

DOCUMENTS

DOCUMENT TYPE	FILE NAME	UPLOADED DATE
QUESTIONNAIRE	OC Goodyear_Agent Q - ADL.pdf	07/20/2021
QUESTIONNAIRE	OC Goodyear_Agent Status Ltr - ADL.pdf	07/20/2021
RECORDS REQUIRED FOR AUDIT	OC Goodyear_Audit Form.pdf	07/20/2021
DIAGRAM/FLOOR PLAN	OC Goodyear_Diagram_Jul 20 21.pdf	07/20/2021
QUESTIONNAIRE	OC Goodyear_Officer Q - Richard Holland.pdf	07/20/2021
QUESTIONNAIRE	OC Goodyear_Officer Q - Thomas Reinhard.pdf	07/20/2021
ORGANIZATIONAL DOCUMENTS	OC Restaurants Arizona, LLC_Ownership Chart_Aug 17 18 (use).pdf	07/20/2021
MENU	OC Goodyear_Menu.pdf	07/20/2021
RESTAURANT OPERATION PLAN	OC Goodyear_ROP.pdf	07/20/2021

OC Restaurants Arizona, LLC
Ownership Chart



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OLD CHICAGO PIZZA AND TAPROOM

1828 N. LITCHFIELD RD

GOODYEAR, AZ 85396

7,981 S.F.

KITCHEN

LQUOR
STORAGE

LQUOR
STORAGE

DINING

ENTRANCE/
EXITS

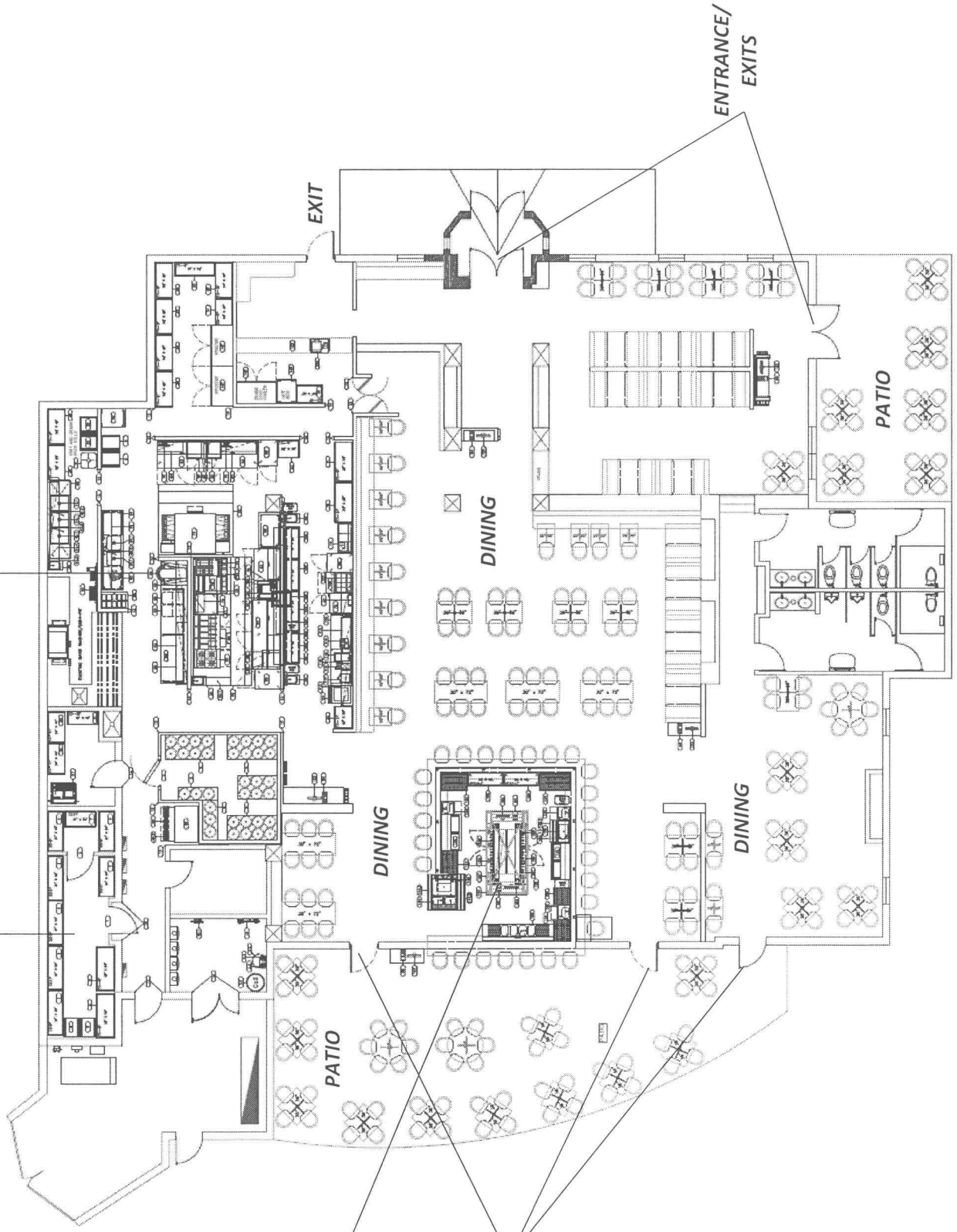
DINING

DINING

ENTRANCE/
EXITS

PATIO

EXIT



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Arizona Department of Liquor Licenses and Control
800 W Washington 5th Floor
Phoenix, AZ, 85007-2934
www.azliquor.gov
(602) 542-5141

DLIC USE ONLY

Job #:

155544

RESTAURANT OPERATION PLAN

1. Name of restaurant (Please print):
OLD CHICAGO PIZZA AND TAPROOM
2. List equipment below by Make, Model, and Capacity : **(PROVIDE THE FOLLOWING ITEMS ONLY, NO ATTACHMENTS)**

Grill	6 - BURNER GAS STOVE
Oven	METRO - HEATED HOLDING + PROOFING CABINET PIZZA OVEN
Freezer	NATRAUL REF. 2-SECTION REACH-IN FREEZER (R-290) CUSTOM WALK-IN FREEZER
Refrigerator	CUSTOM WALK-IN COOLER
Sink	KROWNE KR24-84C UNDERBAR SINK BK RESOURCE HAND SINK (APHS-W1410-SSBPG)
Dish Washing Facilities	DMD 3-COMPARTMENT SINK ECOLAB DISHWASHER MACHINE
Food Preparation Counter (Dimensions)	REFRIGERATED WORK TABLE STAINLESS STEEL CUSTOM PREP COUNTERS
Other	DEEP FRYERS

3. Attach a copy of your full menu **including prices**
(examples: Breakfast, Lunch, Dinner, and Nonalcoholic beverages).
4. List the **seating capacity** for:
 - a. Restaurant dining area of your premises:
(Do not include patio seating) [170]
 - b. Bar area of your premises: [+ 27]
 - c. Total dining and bar seating capacity of your premises: [= 197]
5. What Type of dinnerware and utensils are utilized within your restaurant?
☐ Reusable ☐ Disposable ☒ Both
6. Does your restaurant have a bar area that is distinct and separate from the dining area? ☐ YES ☒ No
(If yes, what percentage of the public floor space does this area cover?) _____%
7. What percentage of your public premises is used primarily for restaurant dining?
(Do not include kitchen, bar, hi-top tables, or game area.) 75 %

8. Does your restaurant contain any games, televisions, or any other entertainment? ☒ YES ☐ No
(If yes, specify what types and how many (examples: 4-TV's, 2-Pool Tables, 1-Video Game, etc.)

20 OR LESS (TELEVISIONS)

9. Do you have live entertainment or dancing? ☒ YES ☐ No
(If yes, what type and how often 8.5
example: DJ-2 x a week, Karaoke-2 x a month, Live Band-1 x a month, etc.)

POSSIBLE LIVE BANDS 3-4 TIMES A YEAR

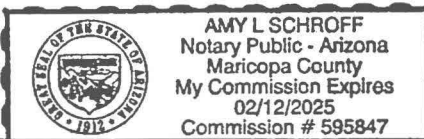
10. Use space below to list how many employees for each position to fully staff your business.

Position	How many
Cooks	28
Bartenders	10
Hostesses	12
Managers	4
Servers	50
Other (BUSSERS)	3
Other (DISHWASHER)	7
Other ()	6

I, ANDREA DAHLMAN LEWKOWITZ, hereby declare that I am the APPLICANT filing this application.
I have read this application and the contents and all statements true, correct and complete.

X

(Signature of APPLICANT)



NOTARY

State of ARIZONA County of MARICOPA

The foregoing instrument was acknowledged before me this 20 day of JULY 2021
Day Month Year

My Commission Expires on: 02/12/2025
Date

(Signature of Notary Public)
Signature of Notary Public



Arizona Department of Liquor Licenses and
Control
800 W Washington 5th Floor
Phoenix, AZ 85007-2934
www.azliquor.gov
(602) 542-5141

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RECORDS REQUIRED FOR AUDIT
Applies to Series 11 (Hotel/Motel W/Restaurant) & Series 12 (Restaurant) Only

MAKE A COPY OF THIS DOCUMENT AND KEEP IT WITH YOUR DLLC RECORDS

In the event of an audit, you will be asked to provide to the Department any documents necessary to determine compliance with A.R.S. §4-205.02(G). Such documents requested may include however, are not limited to:

1. All invoices and receipts for the purchase of food and spirituous liquor for the licensed premises.
2. A list of **all** food and liquor vendors
3. The restaurant menu used during the audit period
4. A price list for alcoholic beverages during the audit period
5. Mark-up figures on food and alcoholic products during the audit period
6. A recent, **accurate** inventory of food and liquor (taken within two weeks of the Audit Interview Appointment)
7. Monthly Inventory Figures - beginning and ending figures for food and liquor
8. Chart of accounts (copy)
9. Financial Statements-Income Statements-Balance Sheets
10. General Ledger
 - A. Sales Journals/Monthly Sales Schedules
 - 1) Daily sales Reports (to include the name of each waitress/waiter, bartender, etc. with sales for that day)
 - 2) Daily Cash Register Tapes - Journal Tapes and Z-tapes
 - 3) Dated Guest Checks
 - 4) Coupons/Specials/Discounts
 - 5) Any other evidence to support income from food and liquor sales
 - B. Cash Receipts/Disbursement Journals
 - 1) Daily Bank Deposit Slips
 - 2) Bank Statements and canceled checks
11. Tax Records
 - A. Transaction Privilege Sales, Use and Severance Tax Return (copies)
 - B. Income Tax Return - city, state and federal (copies)
 - C. Any supporting books, records, schedules or documents used in preparation of tax returns
12. Payroll Records
 - A. Copies of all reports required by the State and Federal Government
 - B. Employee Log (A.R.S. §4-119)
 - C. Employee time cards (actual document used to sign in and out each work day)
 - D. Payroll records for all employees showing hours worked each week and hourly wages

13. Off-site Catering Records (must be complete and separate from restaurant records) *21 AUG 14 11:47 AM 152
- A. All documents which support the income derived from the sale of food off the license premises.
 - B. All documents which support purchases made for food to be sold off the licensed premises.
 - C. All coupons/specials/discounts

The sophistication of record keeping varies from establishment to establishment. Regardless of each licensee's accounting methods, the amount of gross revenue derived from the sale of food and liquor must be substantially documented.

**REVOCATION OF YOUR LIQUOR LICENSE MAY OCCUR IF YOU FAIL TO COMPLY WITH
A.R.S. §4-210(A)7 AND A.R.S. §4-205.02(G).**

A.R.S. §4-210(A)7

The licensee fails to keep for two years and make available to the department upon reasonable request all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of spirituous liquors and, in the case of a restaurant or hotel-motel licensee, all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of food.

A.R.S. §4-205.02(G)

For the purpose of this section:

1. "Restaurant" means an establishment which derives **at least forty percent (40%)** of its gross revenue from the sale of food
2. "Gross revenue" means the revenue derived from all sales of food and spirituous liquor on the licensed premises, regardless of whether the sales of spirituous liquor are made under a restaurant license issued pursuant to this section or under any other license that has been issued for the premises pursuant to this article.

NOTARY			
I, (Print Full Name) <u>ANDREA DAHLMAN LEWKOWITZ</u>, have read and understand all aspects of this statement			
X (Signature)	Controlling Person / Agent	State of <u>ARIZONA</u>	County of <u>MARICOPA</u>
		the foregoing instrument was acknowledged before me this	
		20	JULY
		Day	Month
		2021	
		Year	
My commission expires on: <u>02/12/2021</u>		AMY L SCHROFF Notary Public - Arizona Maricopa County My Commission Expires 02/12/2025 Commission # 595847	
		Signature of NOTARY PUBLIC	

MAKE A COPY OF THIS DOCUMENT AND KEEP IT WITH RECORDS REQUIRED BY THE STATE

TAPROOM MENU

OLD CHICAGO

— PIZZA & TAPROOM —

CRAFTED
— Since —
1976



JOIN OC REWARDS AND GET MORE FOR YOUR DOUGH

Earn credits for both beer
and food purchases*

VISIT OLDCHICAGO.COM FOR DETAILS

*Must be 18 or older to participate in OC Rewards and 21 or older to participate in the World Beer Tour. State laws may prohibit granting points or rewards for alcohol purchases.

Gluten sensitive menu available upon request.

OCLEMPR18 - F16 7100 OCFC STD

LA STD

MT CB

CP 4 TB

HAND TOSSED CHICKEN WINGS

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Served with celery sticks and your choice of ranch or bleu cheese dressing. **1 = HEAT LEVEL**
BONELESS: Short: 6.59 | Tall: 10.99 | Keg: 19.99 **BONE-IN:** Short: 6.79 | Tall: 11.49 | Keg: 20.99

SAUCES

APPLEWOOD BBQ 1

Sweet & tangy BBQ sauce with smoky seasonings.

MAPLE, BROWN SUGAR & BACON 1

Sweet maple glaze, spiked with bits of bacon.

ORIGINAL BUFFALO 1 1

Red hot sauce with butter and spices.

SWEET & SMOKY BACON 1 1

Minced bacon, onions, garlic & crushed red peppers in a sweet and savory sauce.

SWEET THAI CHILI 1 1

Garlic and crushed red peppers in a sweet chili sauce.

SCREAMING MANGO 1 1 1

Sweet mango spiked with habanero and fresh jalapeño.

FIREHOUSE 1 1 1 1

Original Buffalo fired up with jalapeños and crushed red peppers.

VOLCANO 1 1 1 1 1

We combine our Jamaican jerk seasoning with Firehouse for the hottest wings on the menu.

DRY RUBS

TWICE-BAKED APPLEWOOD 1

A blend of smoky spices, black pepper, and dried herbs.

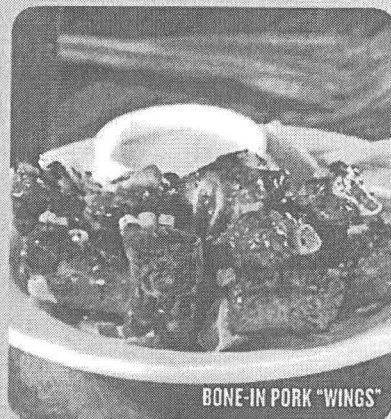
ITALIAN GARLIC AND HERB 1 1

Parmesan Romano cheese with garlic spice and crushed red peppers.

JAMAICAN JERK 1 1 1 1

A host of fiery island spice.

BONE-IN PORK "WINGS"



BONE-IN PORK "WINGS"

Mini bone-in pork ribs, slow cooked to tender perfection then fried crispy on the outside.

Hand tossed in one of our signature sauces or dry rubs. 3/4 LB portion 11.99

BONELESS

Breaded all-white meat boneless chicken wings hand tossed in one of our signature sauces or dry rubs.



BONELESS ORIGINAL BUFFALO WINGS

CLASSIC

Traditional bone-in, twice cooked chicken wings hand tossed in one of our signature sauces or dry rubs.



CLASSIC SWEET & SMOKY BACON WINGS

BEVERAGES

Complete your **OLD CHICAGO** experience with a craft beer! Browse our beer menu and local **FRESH SHEETS** to explore our selection of draft and bottled craft beer.



OVER 90 CRAFT BEERS AVAILABLE

NON-ALCOHOLIC

Enjoy complimentary refills on lemonades, iced teas, refreshers and fountain drinks.

LEMONADES Classic, Strawberry or Pomegranate

ICED TEAS Freshly Brewed Iced Tea, Lipton Raspberry or Arnold Palmer

REFRESHERS Red Berry Sparkler, Ginger Pomegranate Sparkler

JUICES Apple, Orange, Tomato, Cranberry, Grapefruit, or Pineapple

RED BULL ENERGY DRINKS

GOURMET SODAS & ROOT BEERS

FOUNTAIN DRINK FAVORITES:



PREMIUM LIQUORS

VODKA

Smirnoff | Absolut | Stolichnaya
 Tito's Handmade | Ketel One | Grey Goose

TEQUILA

El Jimador Reposado | Jose Cuervo
 1800 Reposado | Milagro Silver
 Cabo Wabo Reposado
 Patrón Silver | Herradura Añejo

BOURBON

Jim Beam | Wild Turkey
 Maker's Mark | Buffalo Trace
 Bulleit Rye | Woodford Reserve

GIN

Beefeater | Tanqueray
 Bombay Sapphire | Hendrick's

WHISKEY/SCOTCH

Dewar's | J&B | Johnnie Walker Black
 Chivas Regal | Crown Royal
 Jack Daniel's | Tullamore Dew
 Jameson Irish Whiskey
 Fireball Cinnamon Whisky

RUM

Bacardi | Captain Morgan Spiced Rum
 Malibu | Myers's Dark Rum | Sailor Jerry

CORDIALS & SHOTS

Amaretto Disaronno | Baileys
 Drambuie | Frangelico | Goldschlager
 Grand Marnier | Jägermeister | Kahlúa
 Ole Smoky Apple Pie Moonshine
 RumChata | Rumble Minze
 Sambuca | Tuaca

TAPROOM STARTERS

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SICILIAN PEPPERONI ROLLS™

Signature dough with pepperoni, fresh green onions and cheese. Baked and served with pizza sauce. 8.49



SICILIAN PEPPERONI ROLLS

BUFFALO CHICKEN ROLLS

Grilled chicken, Buffalo sauce, mozzarella cheese and bleu cheese dressing baked inside our signature dough. Topped with celery curls and served with bleu cheese dressing. 8.99

CHEESE CURDS

Bite sized, battered white cheddar cheese curds, flash fried, seasoned and served with a side of jalapeño ranch dressing. 9.49

CHEESE & JALAPEÑO WONTONS

Wontons stuffed with spicy jalapeño and cream cheese filling. Fried light & crispy with sweet Thai chili sauce for dipping. 9.99

BACON & CHEDDAR MAC N' CHEESE BITES

Mac n' cheese wedges made with cheddar cheese and crispy bacon pieces. Fried golden brown and served with beer cheese dipping sauce and spicy sriracha ketchup. 8.49



BACON & CHEDDAR MAC N' CHEESE BITES

BEST VALUE CHI-TOWN TRIO™

Can't decide? Try this shareable selection of our famous Italian Nachos, baked-to-order Cheese Garlic Bread & our irresistible Sicilian Pepperoni Rolls.™ 11.99

BAVARIAN PRETZEL STICKS

Four toasty, salted Bavarian pretzel sticks, served with our mustard cheese sauce made with Guinness. 8.99



BAVARIAN PRETZEL STICKS

BRATWURST PRETZEL BITES

1/2 pound of bratwurst wrapped in our signature jalapeño cheddar pretzel dough, then cut into bite sized pieces. Perfect for dipping in our mustard cheese sauce made with Guinness. 9.49

ITALIAN NACHOS

House-made pasta chips baked with mozzarella, provolone, pepper jack, pepperoni, pepperoncini and Italian sausage. Served with our spicy marinara sauce. 9.99



ITALIAN NACHOS

NACHOS GRANDE

Tortilla chips layered with black beans, Anaheim peppers, onions, tomatoes, cheddar, pepper jack and mozzarella cheeses, cilantro, sour cream and salsa. 9.99

Add sliced avocado .99 | Add roasted chicken 1.99 | Add beef 1.99

ARTICHOKE DIP

Artichoke hearts, spices and melted cream cheese. Served with pasta chips, toasted garlic bread and fresh vegetables for dipping. 9.49

TAVERN BITES

FRIED SPICY PICKLES

Flash fried with beer batter and tossed in a zesty southern spice blend. Served with ranch or sweet Thai chili sauce for dipping. 4.79

ITALIAN EDAMAME

Oven roasted soy beans in the husk. Tossed in spicy garlic herb Parmesan seasoning. 3.99

ARTICHOKE CHEESE BREAD

Our Ciabatta bread with roasted garlic butter, topped with artichoke dip and cheese, served with spicy marinara for a perfect start to any meal. 3.99

JALAPEÑO PRETZEL BITES

Freshly baked jalapeño pretzel bites, served with our beer cheese dipping sauce. 4.79

BEER BATTERED ONION RINGS

Thick onion slices, beer battered & lightly fried. Tossed with Parmesan herb seasoning and served with your choice of ranch or signature BBQ sauce for dipping. 3.49

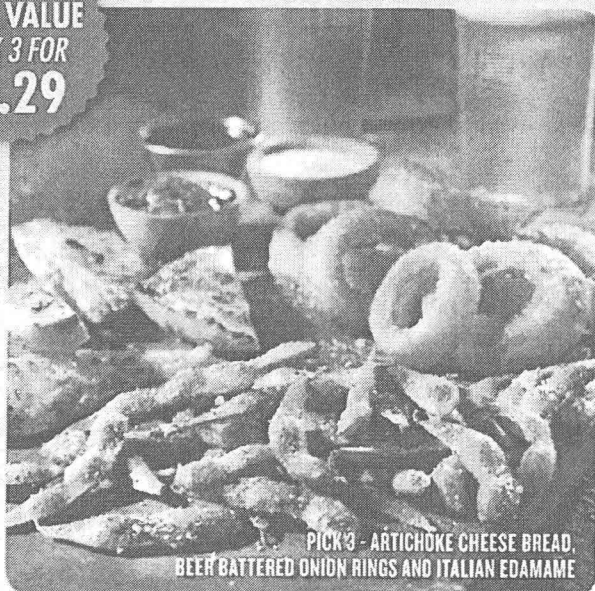
CHEESE GARLIC BREAD

Our Ciabatta bread with roasted garlic butter, topped with mozzarella and provolone cheeses and drizzled with basil infused olive oil. Served with pizza sauce. 3.59

PARMESAN GARLIC FRIES

Tossed with Italian garlic seasonings and drizzled with our creamy garlic sauce. 4.29

BEST VALUE
PICK 3 FOR
\$9.29



PICK 3 - ARTICHOKE CHEESE BREAD, BEER BATTERED ONION RINGS AND ITALIAN EDAMAME



SPECIALTY PIZZAS



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CHOOSE YOUR CRUST

ALE CRUST CHICAGO 7 PIZZA



1 HAND TOSSED ALE CRUST

A hand tossed crust with a subtle ale flavor. Topped with our signature pizza sauce, mozzarella, Parmesan and Romano cheeses, Italian seasonings and fresh toppings.

IND: 4 slices | LG: 8 slices

TAVERN THIN TUSCAN CHICKEN WITH SPINACH



TAVERN THIN

Signature crust stretched thin and baked crispy, served square-cut. Our Tavern Thin pizzas are topped with our sweet pizza sauce, provolone, mozzarella and Asiago cheeses, oregano and fresh toppings.

IND: 9 pieces | LG: 25 pieces

CHICAGO THICK MEAT ME PIZZA

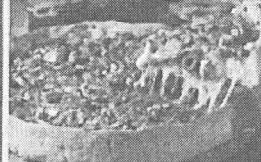


CHICAGO THICK

Our crisp on the bottom, soft in the middle cornmeal crust, baked thick and buttery. Chicago Thick crust pizzas are topped with our signature pizza sauce, mozzarella, Parmesan and Romano cheeses, Italian seasonings and fresh toppings.

IND: 4 slices | MED: 6 slices | LG: 8 slices

DEEP DISH CHICAGO 7 PIZZA



DEEP DISH

Our signature buttery cornmeal crust, filled full of your favorite toppings and two layers of mozzarella cheese. We top this masterpiece with chunky, house-made pizza sauce, seasoned with oregano and freshly roasted garlic. This perfect pie is garnished with Parmesan & Romano cheeses and fresh basil.

IND: 4 slices | LG: 8 slices

CLASSIC RECIPES

CHICAGO 7"

Pepperoni, Italian sausage, red onions, black olives, green peppers, sliced mushrooms.

	IND	MED	LG
ALE CRUST	12.49	-----	26.99
CHICAGO THICK	11.99	20.99	24.99
TAVERN THIN	11.99	-----	23.99
DEEP DISH	11.99	-----	24.99

MEAT ME"

Loaded with Italian sausage, Canadian bacon, andouille sausage, pepperoni, green olive garnish and fresh basil.

ALE CRUST	13.79	-----	27.99
CHICAGO THICK	12.99	21.49	25.99
TAVERN THIN	12.49	-----	24.29
DEEP DISH	12.99	-----	25.99

VEGGIE 7

Red onions, green bell peppers, sliced mushrooms, black olives, artichoke hearts and Roma tomatoes.

ALE CRUST	12.49	-----	23.99
CHICAGO THICK	11.99	19.29	22.49
TAVERN THIN	11.79	-----	21.79

HAWAIIAN

Canadian bacon, pineapple, red peppers, fresh green onions and sweet Thai chili tomato sauce.

ALE CRUST	12.59	-----	23.79
CHICAGO THICK	11.59	19.49	22.99
TAVERN THIN	11.39	-----	20.99
DEEP DISH	11.59	-----	22.99

THE CLASSIC

Pepperoni, sliced mushrooms, Italian sausage and roasted garlic.

ALE CRUST	12.29	-----	24.79
CHICAGO THICK	11.59	19.99	23.49
TAVERN THIN	11.39	-----	21.49
DEEP DISH	11.59	-----	23.49

DOUBLE DECKERONI"

Covered coast-to-coast with a double dose of pepperoni, hot sauce and parsley.

ALE CRUST	12.59	-----	24.79
CHICAGO THICK	11.99	19.79	23.49
TAVERN THIN	11.69	-----	21.49
DEEP DISH	11.99	-----	23.49

SIGNATURE RECIPES

ITALIAN GRINDER

A classic combination of seasoned beef, salami, pepperoni, sweet Italian sausage, red onions, roasted garlic & red peppers, finished with sliced pepperoncini.

	IND	MED	LG
ALE CRUST	12.99	-----	25.99
CHICAGO THICK	12.49	21.49	24.99
TAVERN THIN	12.29	-----	24.49
DEEP DISH	12.49	-----	24.99

THAI PIE

Our sweet Thai chili sauce with mozzarella, pepper jack & cheddar cheeses, roasted chicken, mushrooms, red peppers and broccoli. Topped with teriyaki sauce and sesame seeds, finished with fresh green onions.

ALE CRUST	12.29	-----	23.49
CHICAGO THICK	11.79	19.79	22.49
TAVERN THIN	11.39	-----	20.79

STEAK AND BEER CHEESE

Chopped steak, chopped bacon, grilled onions, roasted garlic and Asiago cheese atop our mustard cheese sauce made with Guinness, finished with fresh green onions.

ALE CRUST	12.49	-----	26.99
CHICAGO THICK	12.19	20.99	25.49
TAVERN THIN	11.69	-----	23.99

TUSCAN CHICKEN WITH SPINACH

Lemon garlic sauce, sun-dried tomatoes, applewood-spiced chicken, bruschetta tomatoes and roasted garlic. Topped with fresh spinach tossed in a lemon vinaigrette.

ALE CRUST	12.99	-----	26.99
CHICAGO THICK	12.49	21.79	24.99
TAVERN THIN	12.19	-----	23.99

CLASSIC MARGHERITA

A light brush of our signature pizza sauce, topped with fresh basil, sliced Roma tomatoes, fresh mozzarella cheese and garnished with more fresh basil.

ALE CRUST	10.49	-----	19.99
CHICAGO THICK	9.99	16.99	18.99
TAVERN THIN	9.69	-----	17.49



ADD A SIDE SALAD

Enjoy a side Caesar 3.49 or garden salad 3.49

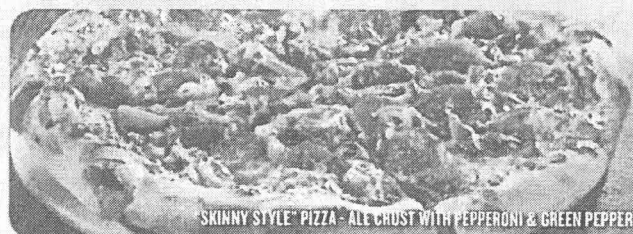
LIGHTER OPTIONS*

CRAFT YOUR OWN "SKINNY STYLE" PIZZA

Choose any of our Specialty Pizzas or Craft Your Own Pizza made with a lighter portion of cheese for a lower calorie meal.

CRAFT YOUR OWN GLUTEN SENSITIVE** PIZZA

Smart Flour Foods Gluten Free Crust is available on any individual size pizza. Add 2.09 to individual Chicago Thick pricing.



*SKINNY STYLE PIZZA - ALE CRUST WITH PEPPERONI & GREEN PEPPER

*Please see www.oldschicago.com/NutritionalAndAllergenInfo for additional information. **Gluten sensitive designations are based on information provided by our suppliers. In our kitchens, gluten sensitive items may come into contact with surfaces, grills, utensils or other equipment that have previously contacted an allergen, including gluten. Only you and your health care provider will know if this type of cross contact with gluten may be harmful to you.



SPECIALTY CALZONES

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CHICAGO 7™

An Old Chicago original with pepperoni, Italian sausage, red onions, black olives, green peppers, sliced mushrooms and a blend of mozzarella, ricotta and Asiago cheeses. 11.49

CHICAGO FIRE

A spicy mix of pepperoni, salami, sweet Italian sausage, red peppers, red onions and pepperoncini with a blend of mozzarella, ricotta and Asiago cheeses. Topped with a fresh jalapeño baked into the crust. Served with a side of ranch. 11.49

MEAT ME™

Sliced Canadian bacon, Italian sausage, andouille sausage, pepperoni, fresh basil, a blend of mozzarella, ricotta and Asiago cheeses and a green olive garnish. 11.49

CHEESESTEAK "PRETZONE"

Our new pretzel-style calzone crust stuffed with steak, grilled onions, Anaheim and red bell peppers, crushed red pepper flakes and a blend of mozzarella, ricotta and Asiago cheeses. Topped with our beer cheese sauce and fresh green onions. 12.99



CHICAGO 7 CALZONE



CHICAGO FIRE CALZONE



CHEESESTEAK "PRETZONE"



CRAFT YOUR OWN PIZZAS & CALZONES



1

CHOOSE YOUR CRUST

I HAND TOSSED ALE CRUST

IND: 4 slices | LG: 8 slices
A hand tossed crust with a subtle ale flavor. Topped with our signature pizza sauce, mozzarella, Parmesan and Romano cheeses, Italian seasonings and fresh toppings.

CHICAGO THICK

IND: 4 slices | MED: 6 slices | LG: 8 slices
Our crisp on the bottom, soft in the middle cornmeal crust, baked thick and buttery. Chicago Thick crust pizzas are topped with our signature pizza sauce, mozzarella, Parmesan and Romano cheeses, Italian seasonings and fresh toppings.

TAVERN THIN

IND: 9 pieces | LG: 25 pieces
Signature crust, stretched thin and baked crispy, served square-cut. Our Tavern Thin pizzas are topped with our sweet pizza sauce, provolone, mozzarella and Asiago cheeses, oregano and fresh toppings.

DEEP DISH

IND: 4 slices | LG: 8 slices
Our signature buttery cornmeal crust, filled full of your favorite toppings and two layers of mozzarella cheese. We top this masterpiece with chunky, house-made pizza sauce, seasoned with oregano and freshly roasted garlic. This perfect pie is garnished with Parmesan & Romano cheeses and fresh basil.

CALZONE SINGLE SERVING

Hand braided dough oven baked to perfection, stuffed with your choice of mouthwatering ingredients and a blend of mozzarella, ricotta & Asiago cheeses.

GLUTEN SENSITIVE** 6 slices

Choose any of our Specialty Pizzas or Craft Your Own Pizza made with Smart Flour Foods Gluten Free Crust.

2

CHOOSE YOUR TOPPINGS

MEATS: Pepperoni, Italian Sausage, Canadian Bacon, Grilled Applewood-Spiced Chicken, Andouille Sausage, Peppered Bacon, Seasoned Ground Beef, Sliced Spicy Sausage

EXTRA CHEESES: Extra Mozzarella, Cheddar, Parmesan, Provolone, Swiss, Ricotta, Pepper Jack, Asiago, Feta, Bleu Cheese, Fresh Mozzarella

VEGGIES: Mushrooms, Green Peppers, Red Onions, Black Olives, Spinach, Roma Tomatoes, Anaheim Peppers, Jalapeños, Green Olives, Red Peppers, Broccoli, Fresh Green Onions, Pepperoncini, Artichoke Hearts, Sun-Dried Tomatoes

AND MORE: Fresh Basil, Pineapple, Roasted Garlic, Fresh Cilantro, Avocado



HAND TOSSED ALE CRUST - PEPPERONI & SAUSAGE

CRUST TYPE	HAND TOSSED ALE		CHICAGO THICK			TAVERN THIN		NEW DEEP DISH		CALZONE	GLUTEN SENSITIVE
PIZZA SIZE	IND	LG	IND	MED	LG	IND	LG	IND	LG	SINGLE	SINGLE
CHEESE ONLY	9.79	17.49	9.29	14.49	16.79	8.59	14.99	9.29	16.79	8.49	11.38
ADDITIONAL TOPPINGS	1.19	2.59	1.19	2.09	2.59	1.19	2.59	1.19	2.59	1.19	1.19
3 TOPPINGS	2.79	6.49	2.79	5.29	6.49	2.79	6.49	2.79	6.49	2.79	2.79

TAPROOM BURGERS & SANDWICHES

Served with deli-style pickles and choice of fries, coleslaw or fresh veggies with dip.
Substitute for .99: onion rings, side Caesar or garden salad | Add sliced avocado .99 | Add bacon .99

1/2 LB CRAFTED BURGERS

CRAFTED BEER BURGER*

Our steak burger grilled with a light lager and smothered in caramelized onions and beer cheese sauce made with Guinness, topped with crispy onion strings. 10.49
Add bacon .99

HAWAIIAN BURGER*

Our teriyaki-basted steak burger piled high with Canadian bacon and roasted pineapple. Garnished with sweet Thai chili sauce, fresh green onions, lettuce and mayo. 10.99

WHISKEY BLEU BURGER*

A black pepper crusted steak burger served on a bed of creamy bleu cheese sauce, topped with peppered bacon, balsamic mushrooms and drizzled with our whiskey sauce. Served with lettuce and tomato. 10.99

HANGOVER BURGER*

Our steak burger served atop a hash brown, smothered with beer cheese sauce, finished with bacon, a fried egg and green onions. 10.79



1/2 LB CLASSIC BURGERS

BBQ BACON CHEDDAR BURGER*

Our steak burger brushed with our signature BBQ sauce, topped with melted cheddar cheese and peppered bacon strips. 10.29

CLASSIC CHEDDAR BURGER*

Our steak burger loaded with melted cheddar cheese. Served on a toasted bun with lettuce, tomato and mayo. 9.99 Add bacon .99 | Add sliced avocado .99

* Our hearty beef burgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Hamburgers that are served rare or medium-rare may be undercooked and will only be served upon the consumer's request.

SANDWICHES

CHICKEN PESTO CIABATTA

A grilled chicken breast with a basil pesto sauce and freshly sliced tomato. Topped with melted fresh mozzarella, basil and sun-dried tomatoes on a griddled Ciabatta bun. 10.19

CALIFORNIA CHICKEN SANDWICH

Grilled chicken breast topped with Swiss cheese and avocado, served atop lettuce, tomato and a dab of signature ranch on a griddled Ciabatta bun. 10.49
Sub a side salad for only .99



CHICKEN BACON MOZZARELLA CIABATTA

Grilled chicken breast with melted fresh mozzarella, peppered bacon, tomato, mayo and lemon vinaigrette tossed spinach on a griddled ciabatta bun. 10.49

STACKED TURKEY & BACON CLUB

Sliced turkey breast, peppered bacon, lettuce, tomato and peppercorn mayo on toasted sourdough bread. 10.29
Sub a side salad for only .99

FRESH ITALIAN WRAPS

A thin, flaky Italian flatbread Piadina, featuring fresh ingredients wrapped to order.

APPLE WALNUT CHICKEN WRAP

Roasted chicken with bleu cheese, toasted walnuts, dried cranberries and crisp apples tossed with a touch of creamy herb dressing. 9.99

CHICKEN DE PINA WRAP

Roasted chicken and freshly roasted pineapple, with lettuce, tomato, Swiss cheese, chopped peppered bacon and zesty chipotle mayo. 10.49

OC FAVORITES

CHICAGO 7" STROMBOLI

Italian sausage, pepperoni, green peppers, red onions, mushrooms, black olives and melted mozzarella cheese wrapped and baked in our classic dough. 10.29



ITALIAN STEAK HOAGIE

A classic hoagie sandwich piled high with steak, Italian cheeses, lettuce, tomato and onions, finished with mayo and Italian dressing. 10.99

SWISS VEGGIE BURGER

A veggie-patty made with whole grains, brown rice, black beans and corn. Topped with melted Swiss cheese, char-roasted red onions and peppers. Served with lettuce, tomato and mayo. 9.19
Sub a veggie patty for any burger, no extra charge

TAPROOM GRILLED CHEESE

MAC N' GRILLED CHEESE

Grilled sourdough bread with cheddar and pepper jack cheeses, crisp peppered bacon strips and fresh green onion, stuffed with our signature creamy mac n' cheese. 9.29



WAKE N' BACON GRILLED CHEESE

Grilled sourdough bread with cheddar cheese, crisp peppered bacon strips, fresh tomato slices and a pan fried egg. 9.29

GARDEN FRESH SALADS

Toasted Ciabatta garlic bread available upon request with all entrée salads. Add sliced avocado .99

CRISPY CHICKEN OR CRISPY BUFFALO CHICKEN

Breaded, all-white meat chicken, romaine lettuce, tomatoes, red onions and shredded cheddar, mozzarella & pepper jack cheeses. 11.29 | Half 9.29 Have it tossed in our signature Buffalo sauce for an added kick. Try with ranch dressing.

SPINACH, CHICKEN & AVOCADO

Applewood-spiced chicken with avocado slices on spinach and romaine, tossed with sun-dried tomatoes and finished with Parmesan and black pepper. 11.69 | Half 9.79
Enjoy with lemon vinaigrette dressing.

SWEET THAI CHICKEN SALAD

Fresh greens and cabbage tossed, with carrots, avocado, peppers and crisp wonton strips. Topped with applewood-spiced chicken, drizzled with sweet Thai Chili, almonds and green onions. 11.49 | Half 9.19 Enjoy with light soy sesame vinaigrette dressing.

SOUTHWEST BBQ CHICKEN

Crispy BBQ chicken tossed with chopped fresh greens, basil, black beans, pepper jack cheese, green onions, tomatoes, cucumber and corn. Topped with crispy tortilla strips. 11.49 | Half 9.29 Try with jalapeño ranch dressing.

ROASTED CHICKEN & APPLE WALNUT

Fresh greens, bleu cheese crumbles, apple slices, toasted walnuts, sun-dried cranberries and applewood-spiced chicken. 11.99 | Half 9.59 Enjoy with creamy herb dressing.

ITALIAN CHEF'S SALAD

Fresh greens tossed with carrots, pepperoncini, black olives, mozzarella and provolone cheeses. Topped with diced turkey, Canadian bacon, salami and pepperoni, finished with a hard-cooked egg, fresh green onions and Italian spices. 11.29 | Half 9.29 Enjoy with creamy herb dressing.

OLD CHICAGO CHOPPED

Applewood-spiced chicken, peppered bacon, bleu cheese, tomatoes and fresh green onions, topped with avocado & tomato. 11.49 | Half 9.29 Enjoy with creamy herb dressing.

AVAILABLE DRESSINGS:

Ranch
Bleu Cheese
Jalapeño Ranch
Caesar

Creamy Herb
Balsamic Vinaigrette
Lemon Vinaigrette
Light Soy Sesame Vinaigrette

SIDE SALADS & SOUPS

GARDEN

Fresh greens with carrots, cucumbers, croutons, toasted almonds and a grape tomato with your choice of dressing. Side portion 3.99 With entrée 3.49

MEDITERRANEAN

Fresh greens, cucumbers, Roma tomatoes, black olives, artichoke hearts, feta cheese, red onions & Greek dressing. Side portion 4.29 With entrée 3.59

CAESAR

Romaine, grated Parmesan, basil croutons and signature Caesar dressing. Side portion 3.99 With entrée 3.49

FEATURED SOUPS

Tomato Basil Bliss or Chicken Green Chili Cup 4.59 Cup with entrée 2.99

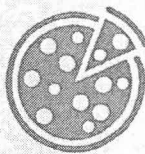


INCREDIBLE WEEKDAY LUNCH MENU

LUNCH SERVED:
M-F: 11:00 AM - 3:00 PM

PIZZA INDIVIDUAL LUNCH

ONLY \$7⁹⁹



SELECT YOUR INDIVIDUAL PIZZA STYLE

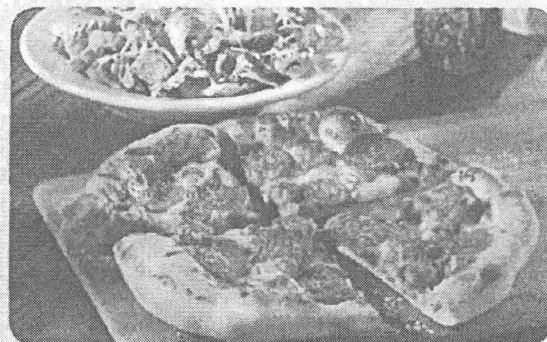
HAND TOSSED ALE CRUST, CHICAGO THICK *or* TAVERN THIN

TWO TOPPINGS - ADDITIONAL TOPPINGS ONLY 1.19 EACH



AND ENJOY UNLIMITED SALAD

CAESAR *or* GARDEN SALAD



HALF SALADS

ONLY
\$8²⁹

Choose any of our entrée salads now available in half size, perfect for lunch.
Toasted Ciabatta garlic bread available upon request.

CRISPY CHICKEN

Breaded, all-white meat chicken, romaine lettuce, tomatoes, red onions and shredded cheddar, mozzarella & pepper jack cheeses. Try with ranch dressing.

CRISPY BUFFALO CHICKEN

Our crispy chicken salad, featuring all-white meat chicken tossed in spicy Buffalo sauce for that extra kick. Try with ranch dressing.

ROASTED CHICKEN & APPLE WALNUT

Fresh greens, bleu cheese crumbles, apple slices, toasted walnuts, sun-dried cranberries and applewood-spiced chicken. Enjoy with creamy herb dressing.

OLD CHICAGO CHOPPED

Applewood-spiced chicken, peppered bacon, bleu cheese, tomatoes and fresh green onions, topped with avocado & tomato. Enjoy with creamy herb dressing.

SPINACH, CHICKEN & AVOCADO

Applewood-spiced chicken with avocado slices on spinach and romaine, tossed with sun-dried tomatoes and finished with Parmesan and black pepper. Enjoy with lemon vinaigrette dressing.

* Our hearty beef burgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Hamburgers that are served rare or medium-rare may be undercooked and will only be served upon the consumer's request.

1/2 LB BURGERS AND SANDWICHES

ONLY
\$8⁵⁹

Served with deli-style pickles and choice of fries, coleslaw or fresh veggies with dip.
Substitute for .99: onion rings, side Caesar or garden salad.
Add sliced avocado .99 | Add bacon .99

CRAFTED BEER BURGER*

Our steak burger grilled with a light lager and smothered in caramelized onions and beer cheese sauce made with Guinness, topped with crispy onion strings. Add bacon .99

CLASSIC CHEDDAR BURGER*

Our steak burger loaded with melted cheddar cheese. Served on a toasted bun with lettuce, tomato & mayo.
Add bacon .99 | Add sliced avocado .99

CHICKEN DE PINA WRAP

Roasted chicken and freshly roasted pineapple, with lettuce, tomato, Swiss cheese, chopped peppered bacon and zesty chipotle mayo.

STACKED TURKEY & BACON CLUB

Sliced turkey breast, peppered bacon, lettuce, tomato and peppercorn mayo on toasted sourdough bread.
Sub a side salad for only .99

CALIFORNIA CHICKEN SANDWICH

Grilled chicken breast topped with Swiss cheese and avocado, served atop lettuce, tomato and a dab of signature ranch on toasted Ciabatta bread. Sub a side salad for only .99



ADD A TALL CRAFT BEER TO LUNCH FOR JUST 4.99

DESSERTS

THE BIG COOKIE

A deep-dish pizza pan loaded with chocolate chip cookie dough, oven-baked and cut in slices.

6" Serves 1..... 3.99 | 9" Serves 2-3..... 5.29

Add vanilla ice cream 1.39

BROWNIE BITES

Crispy outside-soft inside fudge brownies on warm caramel, topped with a chocolate drizzle and powdered sugar. With a chocolate fudge sauce for dipping. 5.29

CHEESECAKE WITH FRESH BERRIES

New York-style cheesecake on a graham cracker crust. Finished with fresh strawberries and blueberries then drizzled with a light strawberry sauce. 5.99



THE 9" BIG COOKIE

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CRAFT BEER & COCKTAILS

MORE BEER IN HERE



DON'T FORGET TO CHECK-IN YOUR BEERS ON UNTAPPD
Mark Old Chicago as your location, earn badges and rate your beers.
DON'T HAVE UNTAPPD? DOWNLOAD THE APP FROM YOUR APP STORE.

CRAFT DRAFTS

Served in a Belgian tulip Served in traditional glassware for that beer Locally Brewed

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HOPPY & BITTER CITRUS, TROPICAL, FLORAL

STONE RIPPER	5.39	7.39
PALE ALE WBT # 3127 CALIFORNIA, 5.7% ABV, 40 IBU	cal 200	270
Aromas of fresh orange, pineapple and peach with flavors of tropical, dank, and fresh green hops. A balanced malt backbone leading to a crisp, clean finish.		
BALLAST POINT GRAPEFRUIT SCULPIN	5.39	7.39
IPA WBT # 2802 CALIFORNIA, 7.0% ABV, 70 IBU	cal 235	320
Tart fresh grapefruit flavor that compliments the citrusy hop character of traditional Sculpin. High on the hops, but surprisingly refreshing.		
BELL'S TWO HEARTED	5.79	7.59
IPA WBT # 676 MICHIGAN, 7.0% ABV, 55 IBU	cal 245	335
A showcase for the grapefruit and pine resin notes of Centennial hops, this single hopped IPA is amazingly drinkable.		
FIRESTONE WALKER UNION JACK	5.39	7.39
IPA WBT # 1972 CALIFORNIA, 7.5% ABV, 70 IBU	cal 245	335
A gold medal winning West Coast IPA with grapefruit and citrus notes and big aroma.		

MALTY & ROASTED CARAMEL, CHOCOLATE, COFFEE

NEWCASTLE BROWN ALE	5.99	
BROWN ALE WBT # 66 ENGLAND, 4.7% ABV, 18 IBU	cal 190	
Toasted malt and nutty aroma. Rich, earthy, fruit flavors and a dry, crisp finish.		
ODELL 90 SHILLING	5.29	6.99
SCOTTISH ALE WBT # 12 COLORADO, 5.3% ABV, 32 IBU	cal 190	260
Roasted malt forward Scottish Ale with hints of caramel.		
FOUR PEAKS KILT LIFTER	5.19	6.99
SCOTTISH ALE WBT # 1052 ARIZONA, 6.0% ABV, 21 IBU	cal 295	400
A multiple award winning bold Scottish ale with notes of caramel and bready malt and a drinkable finish.		
GUINNESS IRISH STOUT	5.99	
DRY STOUT WBT # 18 IRELAND, 4.2% ABV	cal 180	
Thick and creamy foam collar. Burnt, bitter malt flavors balance a smooth sweet roasted finish.		
LEFT HAND MILK STOUT NITRO	5.29	6.99
MILK STOUT WBT # 735 COLORADO, 6.0% ABV, 25 IBU	cal 250	340
Roasted chocolate and coffee flavors with a creamy, sweet finish.		

BALANCED MEDIUM HOPS & MALT

SAMUEL ADAMS BOSTON LAGER	4.89	6.79
AMBER LAGER WBT # 7 MASSACHUSETTS, 4.9% ABV, 30 IBU	cal 200	270
Deep amber to golden in color, slightly sweet with a roasted caramel flavor from the 2 row barley. Leaves a refreshing finish.		
NEW BELGIUM FAT TIRE	4.99	6.79
AMBER ALE WBT # 178 COLORADO, 5.2% ABV, 22 IBU	cal 165	220
Sweet biscuit and caramel aromas all balanced with a fresh hop bitterness and leaving you with a clean, slightly sweet finish.		

EASY DRINKING REFRESHING, CRISP, SESSIONABLE

DOS EQUIS LAGER	5.79	
PALE LAGER WBT # 353 MEXICO, 4.2% ABV, 10 IBU	cal 190	
A crisp, sessionable, malt forward Mexican import. Simply known as "Lager" in its homeland.		
FOUNDERS SOLID GOLD	4.99	6.99
PALE LAGER WBT # 3265 MICHIGAN, 4.4% ABV, 20 IBU	cal 165	220
Solid Gold is a drinkable premium lager brewed with the highest quality ingredients. Crisp, Clean and Refreshing.		
STELLA ARTOIS	5.99	
PALE LAGER WBT # 1006 BELGIUM, 5.2% ABV, 20 IBU	cal 205	
Clean light aroma with hints of sweet malt flavors and a crisp, mellow, hop finish.		
KONA BIG WAVE GOLDEN ALE	4.99	6.99
BLONDE ALE WBT # 2091 HAWAII, 4.4% ABV, 21 IBU	cal 155	210
Light bodied with a tropical hop aroma and refreshing flavor. A Great American Beer Festival Gold Medal winner!		
BOULDER BEER BUFFALO GOLD	4.99	6.89
BLONDE ALE WBT # 61 COLORADO, 4.8% ABV, 20 IBU	cal 125	240
Easy drinking with a slight malt sweetness and subtle aroma of flaccado hops.		
SANTAN HEFEWEIZEN	4.99	6.89
HEFEWEIZEN WBT # 1821 ARIZONA, 5.0% ABV, 15 IBU	cal 210	285
Bavarian style hefe with clove and banana notes and refreshing citrus.		
BLUE MOON BELGIAN WHITE	4.99	6.89
WITBIER WBT # 572 COLORADO, 5.4% ABV, 9 IBU	cal 185	265
A fruity and refreshing witbier with juicy orange flavors and hints of coriander and spice.		
EVERY WHITE RASCAL	5.09	7.19
WITBIER WBT # 1254 COLORADO, 5.6% ABV, 22 IBU	cal 220	300
An authentic Belgian witbier with notes of orange citrus and herbal spice.		

ROTATING SPECIALTIES

FIND OUR LIST OF FRESHLY TAPPED CRAFT DRAFTS ON THE FRONT PAGE

DRAGON ROTATING

VARIES | WBT # 2466 | ARIZONA

VARIES

Founded in 2011 in Tucson, Dragon has a diverse lineup of year-round, seasonal and specialty beers.

OSKAR BLUES ROTATING

VARIES | WBT # 976 | COLORADO

VARIES

Oskar Blues began brewing in 1999, in Longmont, Colorado. In 2002 they were one of the first breweries to put their craft beers in cans. Today they have locations in NC and TX.

SAINT ARCHER ROTATING

VARIES | WBT # 3162 | CALIFORNIA

VARIES

The Saint Archer journey was founded on love and commitment. A love of craft beer and a commitment to creativity and following the road less traveled.

SAMUEL ADAMS ROTATING

VARIES | WBT # 233 | MASSACHUSETTS

VARIES

A brewery that needs no introduction as it is one of the pioneers of craft beer, Samuel Adams has a full range of beloved seasonal and experimental beers.

HARD CIDER

ANGRY ORCHARD CRISP APPLE CIDER

4.99 | 6.99

HARD CIDER | GLUTEN FREE | WBT # 1968 | OHIO, 5.0% ABV

cal 220 | 300

A sweeter hard cider with notes of ripe apple and a crisp and fruity finish.

US CLASSICS

BUD LIGHT

3.99 | 5.99

LIGHT LAGER | WBT # 2 | MISSOURI, 4.2% ABV

cal 130 | 175

COORS LIGHT

3.99 | 5.99

LIGHT LAGER | WBT # 24 | COLORADO, 4.2% ABV

cal 120 | 160

BEER BLENDS

BELGIAN BRUNETTE

5.99

WBT # 1268 | STELLA ARTOIS & GUINNESS

cal 190

BLACK TIRE

5.99

WBT # 1745 | NEW BELGIUM FAT TIRE & GUINNESS

cal 190

ECLIPSE

5.99

WBT # 47 | BLUE MOON & GUINNESS

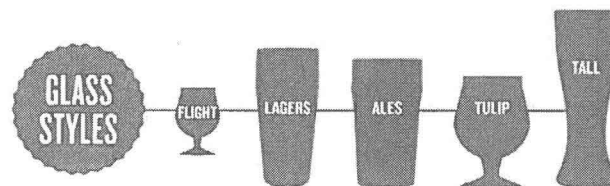
cal 210

SNAKEBITE

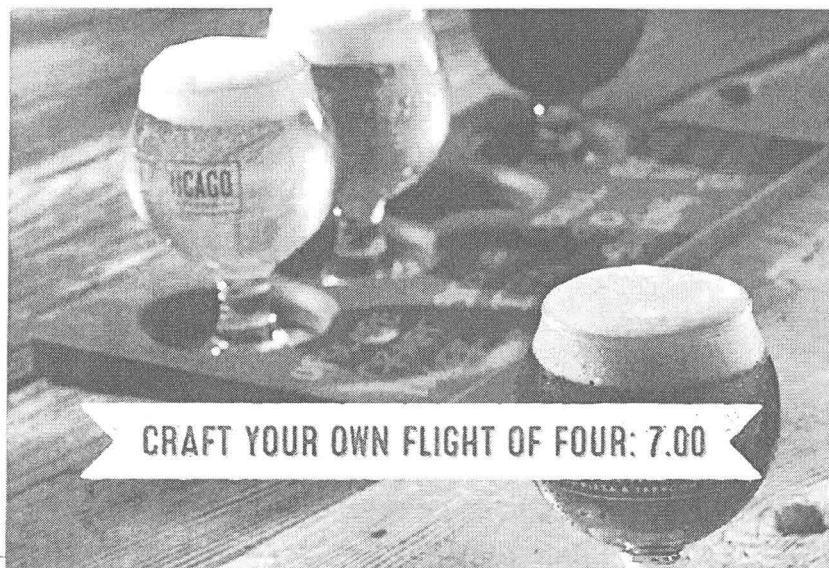
5.99

WBT # 962 | ANGRY ORCHARD & GUINNESS

cal 230



ALL OF OUR BEERS ARE TASTED AND SELECTED BY OUR CERTIFIED Cicerone® JON STRINGER - THE EQUIVALENT TO A WINE SOMMELIER IN THE BEER WORLD. THIS ENSURES THAT YOU ARE GETTING THE BEST SELECTION OF BEERS POSSIBLE.



CRAFT YOUR OWN FLIGHT OF FOUR: 7.00

BOTTLES & CANS

Served in a can Locally Brewed

'21 AUG 14 Ligt. Lic. PM 1:52

HOPPY & BITTER CITRUS, TROPICAL, FLORAL

OSKAR BLUES DALE'S PALE ALE PALE ALE WBT N° 750 COLORADO, 6.5% ABV, 65 IBU	5.49 cal 200
LAGUNITAS IPA IPA WBT N° 1342 CALIFORNIA, 6.2% ABV, 52 IBU	4.89 cal 190
DESCHUTES FRESH SQUEEZED IPA IPA WBT N° 2410 OREGON, 6.4% ABV, 60 IBU	4.79 cal 225
SIERRA NEVADA HAZY LITTLE THING IPA WBT N° 3267 CALIFORNIA, 6.7% ABV, 40 IBU	5.49 cal 210
SANTAN HOP SHOCK IPA IPA WBT N° 1902 ARIZONA, 7.1% ABV, 85 IBU	4.79 cal 215
DOGFISH HEAD 90 MINUTE IPA IMPERIAL IPA WBT N° 1321 DELAWARE, 9.0% ABV, 90 IBU	5.99 cal 290

MALTY & ROASTED CARAMEL, CHOCOLATE, COFFEE

WARSTEINER PREMIUM DUNKEL DARK LAGER WBT N° 579 GERMANY, 4.8% ABV	4.79 cal 180
MODELO NEGRA DARK LAGER WBT N° 74 MEXICO, 5.3% ABV	4.59 cal 175
AYINGER CELEBRATOR 11.2 oz. DOPPELBOCK WBT N° 1890 GERMANY, 6.7% ABV	5.79 cal 260
BRECKENRIDGE VANILLA PORTER PORTER WBT N° 182 COLORADO, 5.4% ABV, 16 IBU	4.79 cal 195
NORTH COAST OLD RASPUTIN IMPERIAL STOUT WBT N° 280 CALIFORNIA, 9.0% ABV, 75 IBU	5.29 cal 270

BALANCED MEDIUM HOPS & MALT

ROGUE DEAD GUY MAIBOCK WBT N° 605 OREGON, 6.5% ABV, 40 IBU	4.99 cal 200
DOS EQUIS AMBAR AMBER LAGER WBT N° 31 MEXICO, 4.7% ABV	4.99 cal 145
KILLIAN'S IRISH RED AMBER LAGER WBT N° 43 COLORADO, 4.9% ABV	4.39 cal 170
ALASKAN AMBER ALE ALTBIER WBT N° 790 ALASKA, 5.3% ABV, 18 IBU	4.69 cal 165
SMITHWICK'S IRISH ALE IRISH RED WBT N° 235 IRELAND, 4.5% ABV	4.79 cal 150

EASY DRINKING REFRESHING, CRISP, SESSIONABLE

PACIFICO PALE LAGER WBT N° 29 MEXICO, 4.5% ABV	4.50 cal 145
CORONA EXTRA PALE LAGER WBT N° 51 MEXICO, 4.6% ABV	4.69 cal 150
SAPPORO PREMIUM PALE LAGER WBT N° 219 JAPAN, 4.9% ABV	5.99 cal 140
CARLSBERG LAGER GERMAN PILSNER WBT N° 150 DENMARK, 4.3% ABV	4.79 cal 110
PILSNER URQUELL CZECH PILSNER WBT N° 42 CZECH REPUBLIC, 4.4% ABV	4.79 cal 150
HEINEKEN PILSNER WBT N° 11 NETHERLANDS, 5.0% ABV	4.39 cal 140
NEW BELGIUM DAYBLAZER BLONDE ALE WBT N° 3084 COLORADO, 4.8% ABV, 13 IBU	5.49 cal 140
BODDINGTON'S PUB ALE 16 oz. ENGLISH PALE ALE WBT N° 374 ENGLAND, 4.7% ABV	6.29 cal 205

FRUITY, SPICY & SOUR UNIQUE, INTERESTING, COMPLEX

REDD'S APPLE ALE FRUIT BEER WBT N° 2178 WISCONSIN, 5.0% ABV	4.59 cal 165
SAMUEL SMITH ORGANIC STRAWBERRY ALE 18.7 oz. FRUIT BEER WBT N° 1230 ENGLAND, 5.1% ABV	8.99 cal 360
WILD BLUE BLUEBERRY LAGER FRUIT BEER WBT N° 834 NEW YORK, 6.0% ABV	4.69 cal 250
NOT YOUR FATHER'S ROOT BEER SPICED BEER WBT N° 2759 ILLINOIS, 5.9% ABV	4.99 cal 320
ORVAL TRAPPIST ALE BELGIAN PALE WBT N° 68 BELGIUM, 6.2% ABV	8.99 cal 195
LINDEMANS FRAMBOISE 375 ml. FRUIT LAMBIC WBT N° 100 BELGIUM, 2.5% ABV	6.59 cal 230
LA CHOUFFE BELGIAN STRONG WBT N° 3270 BELGIUM, 8.0% ABV, 20 IBU	8.99 cal 210
DELIRIUM TREMENS 500 ml. BELGIAN STRONG WBT N° 1231 BELGIUM, 6.5% ABV	8.99 cal 320

(PACIFIC) 100% MB

ROTATING SPECIALTIES

FIND OUR LIST OF NEW CANS & BOTTLES ON THE FRONT PAGE

FOUR PEAKS ROTATING	VARIES WBT # 1493 ARIZONA	VARIES
LEFT COAST ROTATING	VARIES WBT # 3159 CALIFORNIA	VARIES
MODERN TIMES ROTATING	VARIES WBT # 3116 CALIFORNIA	VARIES
OSKAR BLUES ROTATING	VARIES WBT # 976 COLORADO	VARIES
REKORDERLIG CIDER ROTATING	VARIES WBT # 3158 VARIES	VARIES
SAMUEL SMITH ROTATING	VARIES WBT # 1953 ENGLAND	VARIES
SANTAN ROTATING	VARIES WBT # 2004 ARIZONA	VARIES
UNIBROU ROTATING	VARIES WBT # 1133 CANADA	VARIES

HARD CIDER, GLUTEN REDUCED & MALT ALTERNATIVES

STRONGBOW HARD CIDER	GLUTEN FREE WBT # 581 ENGLAND, 5.0% ABV	5.99 cal 170
NEW BELGIUM GLUTINY PALE ALE	PALE ALE GLUTEN REMOVED WBT # 2792 COLORADO, 6.0% ABV, 30 IBU	5.29 cal 180
STONE DELICIOUS IPA	IPA GLUTEN REMOVED WBT # 2746 CALIFORNIA, 7.7% ABV, 75 IBU	5.29 cal 220
TRULY SPIKED & SPARKLING LIME	MALT ALTERNATIVE WBT # 3142 MASSACHUSETTS, 5.0% ABV	4.79 cal 100
O'DOUL'S AMBER NA	NON-ALCOHOLIC WBT # 1215 MISSOURI	3.79 cal 95

US CLASSICS

BUD LIGHT LIGHT LAGER	WBT # 1002 MISSOURI, 4.2% ABV	3.99 cal 110
COORS LIGHT LIGHT LAGER	WBT # 1024 COLORADO, 4.2% ABV	3.99 cal 100
MICHELOB ULTRA LIGHT LIGHT LAGER	WBT # 1476 MISSOURI, 4.2% ABV	3.99 cal 95
PABST BLUE RIBBON 16 oz. PALE LAGER	WBT # 369 WISCONSIN, 4.7% ABV	3.79 cal 190
BUDWEISER PALE LAGER	WBT # 1001 MISSOURI, 5.0% ABV	3.99 cal 145
COORS ORIGINAL PALE LAGER	WBT # 66 COLORADO, 5.0% ABV	3.99 cal 145

ASK ABOUT OUR SHAREABLE BOTTLES

Hand-picked from our cellar, we strive to bring you the best and most unique craft beer selections. Ask your server or bartender, or check today's fresh sheet for our current selection of shareable bottles to enjoy with your group.



BEER PAIRING *guide*

Looking for the perfect beer to pair with your pizza? Or wondering what to order alongside your IPA? Our Certified Cicerone Jon Stringer is here to help you pair "this" with "that".

TO BALANCE *Compliment and contrast*



SPICY HEAT - Chicago Fire Calzone

pairs with

SWEETNESS - Brown Ale



SWEETNESS - Thai Pie on Hand Tossed Ale Crust

pairs with

HOP BITTERNESS - IPA

TO CUT *Cleanse the palate*



INDULGENT - Italian Nachos

pairs with

HOPS - Pale Ale



RICH FLAVOR PROFILES - Bacon & Cheddar

Mac N' Cheese Bites

pairs with

BOOZY - Imperial IPA

TO EMPHASIZE *Bring out specific flavors*



SPICY HEAT - Jamaican Jerk Boneless Wings

pairs with

HOP BITTERNESS - IPA

TO INTENSIFY *Match strength with strength*



RICH FLAVOR PROFILES - Meat Me Chicago Thick Pizza

pairs with

HIGH ABV, STRONG HOP OR MALT PROFILE -

Russian Imperial Stout



LIGHTER DISHES - Spinach Chicken Avocado Salad

pairs with

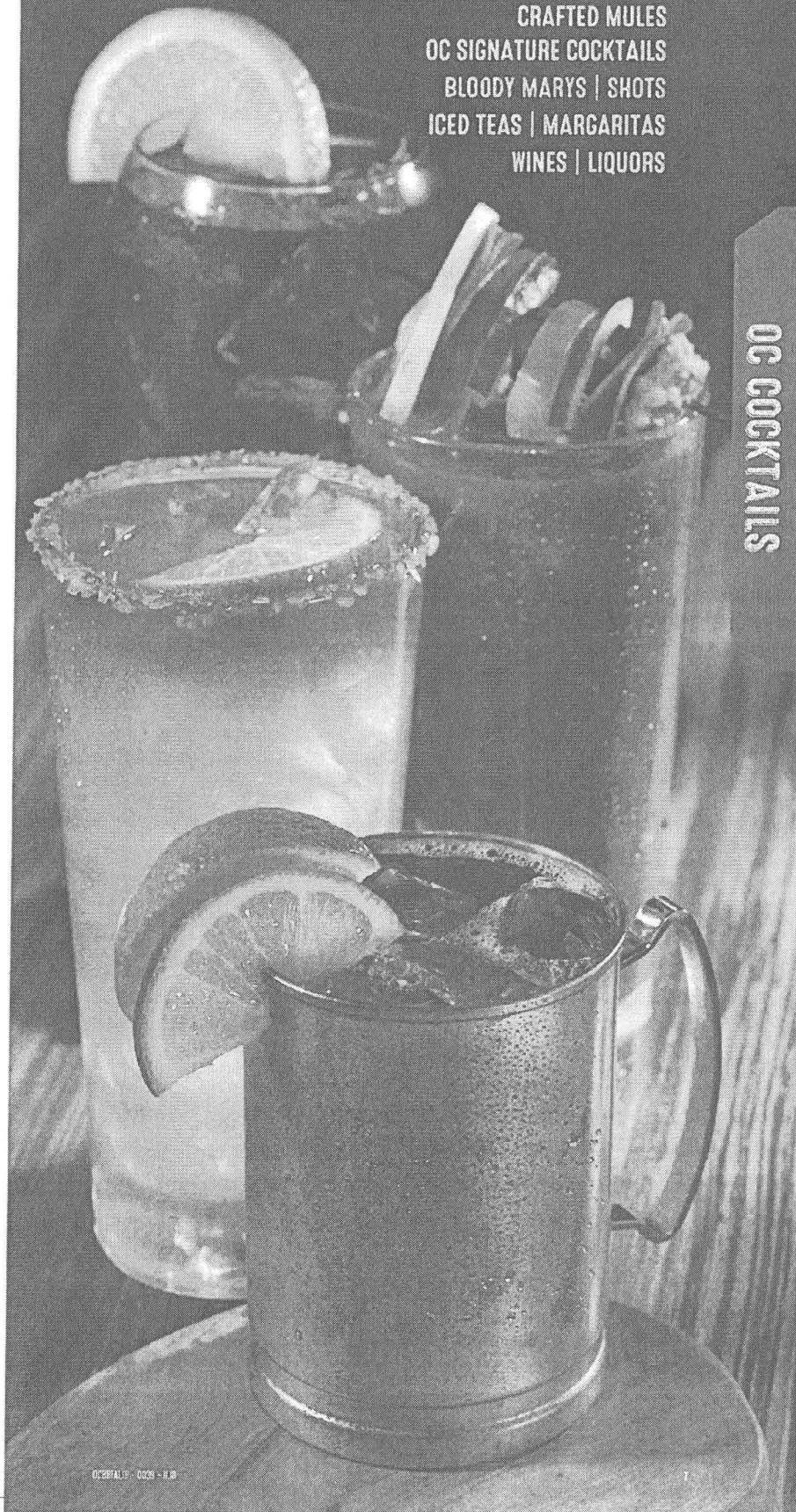
EASY DRINKING OR LIGHTER CRAFT BEERS - Pale Lager

OC COCKTAIL

menu

CRAFTED MULES
OC SIGNATURE COCKTAILS
BLOODY MARYS | SHOTS
ICED TEAS | MARGARITAS
WINES | LIQUORS

OC COCKTAILS



OC COCKTAILS



SUNSET BEACH

CLASSIC MOJITO

MOSCOW MULE

Crafted Mules

CARIBBEAN MULE

Captain Morgan Spiced Rum, pineapple juice and lime sour mix, topped with ginger beer. 6.99 | cal 145

KENTUCKY MULE

Woodford Reserve Bourbon, fresh lime juice and ginger beer. 7.79 | cal 145

IRISH MULE

Tullamore Dew Irish whiskey, fresh lime juice and ginger beer. 7.49 | cal 130

MEXICAN MULE

El Jimador Reposado, fresh lime juice and ginger beer. 6.99 | cal 140

MOSCOW MULE

Stolichnaya vodka, fresh lime juice and ginger beer. 7.49 | cal 140

OC SIGNATURE *Cocktails*

CLASSIC MOJITO

Bacardi Limón rum with muddled fresh mint, lime and sugar, with a splash of soda. Add strawberry or wildberry purée for a new twist! 6.49 | cal 215

SUNSET BEACH

Malibu Coconut rum, blackberry brandy, sour, pineapple and cranberry juice. 5.49 | cal 210

PROHIBITION LEMONADE

Crown Royal whisky and lemonade. 5.99 | cal 160

RASPBERRY ICE PICK

Stoli Raspberry vodka, Tanqueray gin, and Captain Morgan Spiced Rum with sour, lemon-lime soda, and a float of Chambord. 7.49 | cal 245

BLUEBERRY COSMO

SKYY Pacific Blueberry vodka with Cointreau and cranberry juice. 7.49 | cal 190

RUM BERRY LIMÓNÉE

Bacardi Limón rum, lemonade and strawberry purée. 5.99 | cal 200

SANGRIA

Beso del Sol sangria made with fresh juices and Spanish wine. 5.99 | cal 130

Bloody Marys

THESE BLOODY MARYS COME WITH A CRAFT BEER CHASER

HAIL MARY

Smirnoff Citrus vodka, bloody mary mix, and a dash of Tabasco. Finished with a lime and a skewer of bacon, pepperoni, green olives, and pickles. 7.49 | cal 135

CHICAGO 7™ MARY

Ketel One vodka with our house bloody mary mix. Garnished with a skewer of your favorite Chicago 7 toppings - pepperoni, Italian sausage, black olive, green pepper, mushroom, and onion. 7.49 | cal 135

SRIRACHA MARY

Absolut Peppar vodka and house bloody mary mix shaken with a dash of sriracha. 6.99 | cal 145

Shots

WHITE GUMMY BEAR

Smirnoff Raspberry vodka, peach schnapps, sour and a splash of lemon-lime soda. 5.29 | cal 105

PB & J

Frangelico Hazelnut and Chambord liqueurs. 5.29 | cal 110

WASHINGTON APPLE

Crown Royal whisky, Apple Pucker and cranberry juice. 5.29 | cal 100

GREEN TEA

Jameson's Irish Whiskey, peach schnapps and sour. 5.29 | cal 95

JOLLY RANCH'A

Tito's vodka, Midori Melon liqueur, peach schnapps and cranberry juice. 5.29 | cal 135

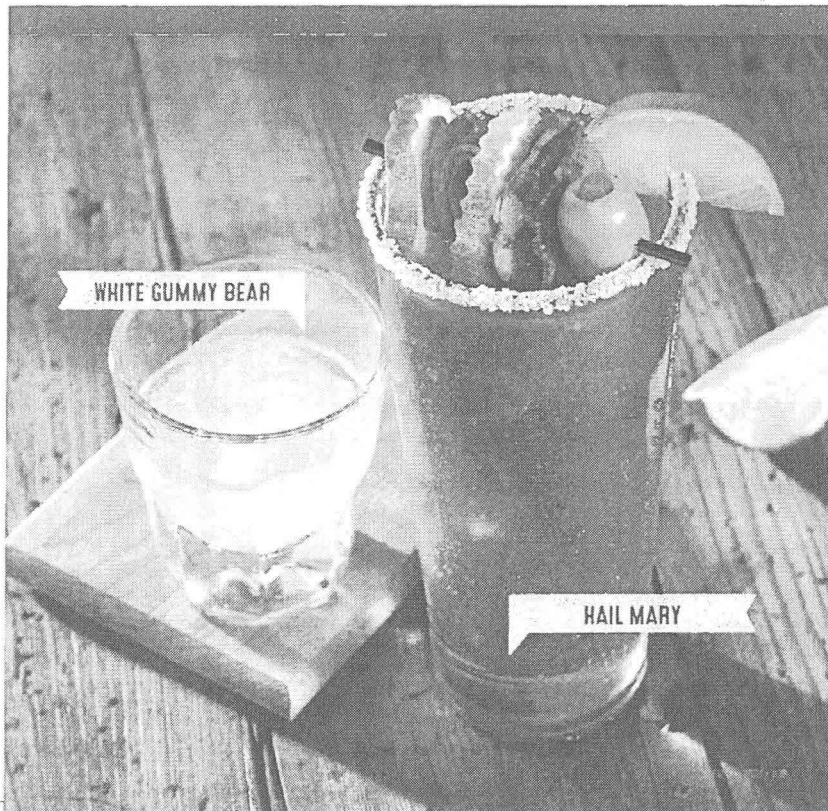
CRAFT BEER SHOTS

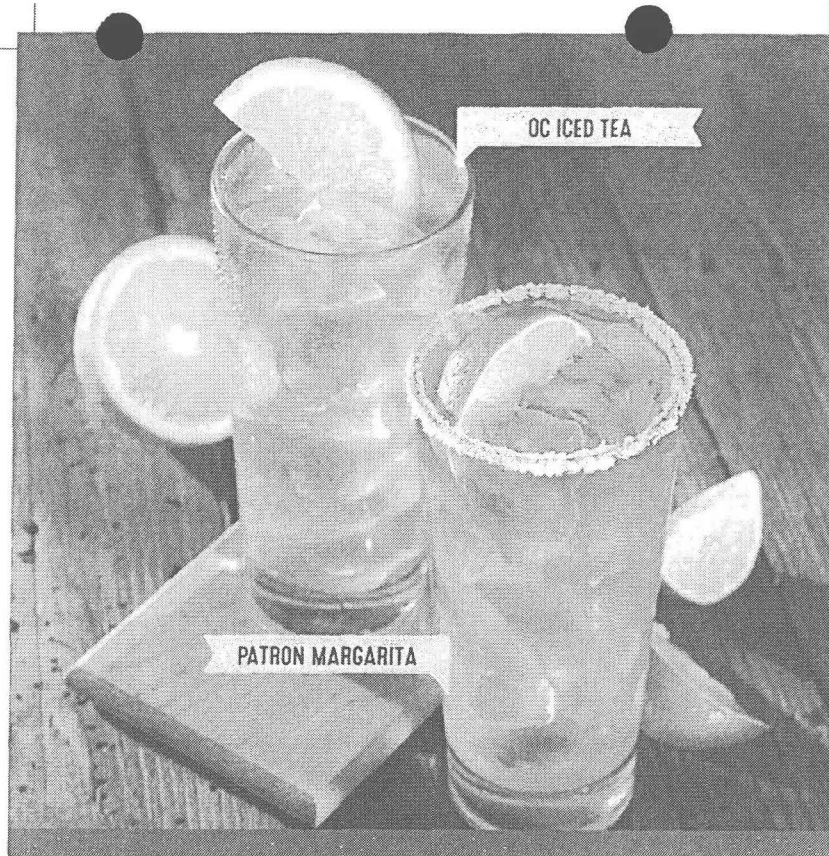
ANGRY BALLS

Angry Orchard Crisp Apple Cider and Fireball Cinnamon Whisky. 4.99 | cal 120

ANGRY HILLBILLY

Angry Orchard Crisp Apple Cider and Ole Smoky Apple Pie Moonshine. 4.99 | cal 100





Iced Teas

OC ICED TEA

Smirnoff Vanilla, Smirnoff Raspberry, and Smirnoff Orange vodkas with sour and cola. 5.99 | cal 220

MANGO! MANGO! ICED TEA

Absolut Mango vodka, Bacardi rum, Tanqueray gin and sour, with a splash of lemon-lime soda. 7.49 | cal 260

RASPBBOOZY ICED TEA

Absolut vodka, Bacardi Rum, Tanqueray gin and sour with a Chambord liqueur float. 7.49 | cal 165

TOP SHELF LONG BEACH ICED TEA

Absolut vodka, Bacardi Rum, Tanqueray gin, Cointreau liqueur, sour and cranberry juice. 7.49 | cal 240

TOP SHELF LONG ISLAND ICED TEA

Ketel One vodka, Bacardi rum, Tanqueray gin, Cointreau, sour and cola. 7.79 | cal 245

TEXAS TEA

Absolut vodka, Bacardi Rum, Tanqueray gin, El Jimador Reposado tequila, sour and cola. 7.49 | cal 200

Margaritas

STRAWBERRY MARGARITA

El Jimador Reposado tequila, strawberry puree and lime sour mix. 7.99 | cal 225

PATRON MARGARITA

Patron Silver tequila, Cointreau, lime sour, and a float of Grand Marnier. 8.49 | cal 300

WILDBERRY MARGARITA

El Jimador Reposado tequila, wildberry puree and lime sour mix. 7.99 | cal 225

WINES *by the glass*

Red Wines

PINOT NOIR

Mark West [California]
7.99 | cal 140

MERLOT

Blackstone [California]
6.79 | cal 145

CABERNET SAUVIGNON

Canyon Road [California]
5.59 | cal 145

J Lohr Seven Oaks [Paso Robles]
8.49 | cal 140

White Wines

PINOT GRIGIO

Ecco Domani [Italy]
6.59 | cal 140

WHITE ZINFANDEL

Beringer [California]
5.99 | cal 130

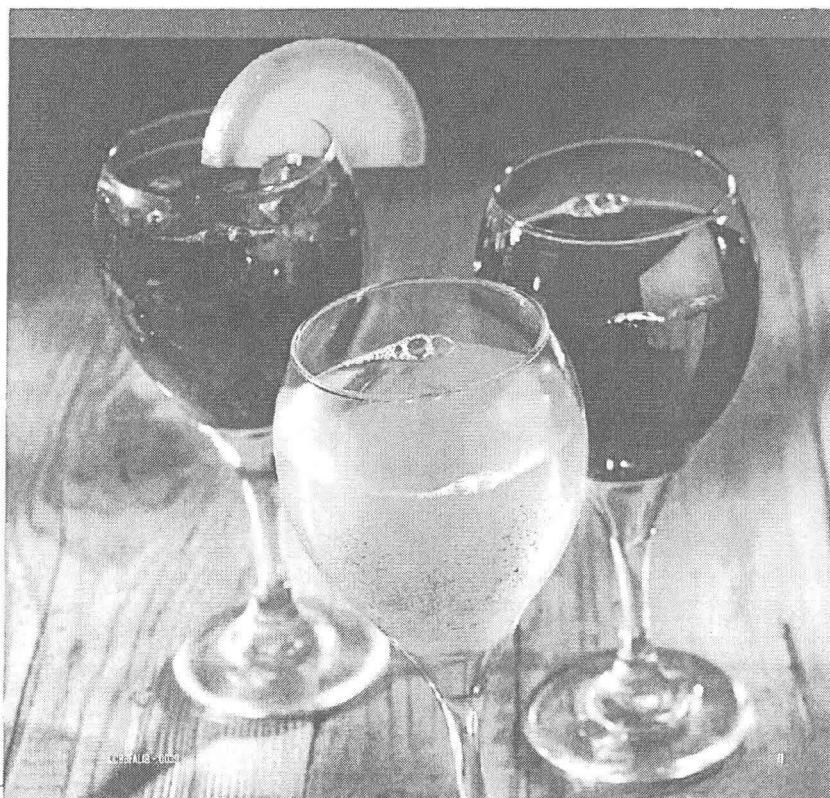
CHARDONNAY

Canyon Road [California]
5.59 | cal 145

Kendall-Jackson [California]
7.99 | cal 150

Sangria

Beso del Sol sangria made with fresh juices and Spanish wine. 5.99 | cal 130





PREMIUM *Liquors*

VODKA

Smirnoff
Absolut
Stolichnaya
Tito's
Ketel One
Grey Goose

GIN

Beefeater
Tanqueray
Bombay Sapphire
Hendrick's

RUM

Bacardi
Captain Morgan
Spiced Rum
Malibu
Myers's Dark Rum
Sailor Jerry

TEQUILA

El Jimador Reposado
Jose Cuervo
1800 Reposado
Milagro Silver
Cabo Wabo Reposado
Patrón Silver
Herradura Añejo

WHISKEY/SCOTCH

Dewar's
J&B
Johnnie Walker Black
Chivas Regal
Crown Royal
Jack Daniel's
Tullamore Dew
Jameson
Irish Whiskey
Fireball Cinnamon
Whisky

BOURBON

Jim Beam
Wild Turkey
Maker's Mark
Buffalo Trace
Bulleit Rye
Woodford Reserve

CORDIALS & SHOTS

Amaretto Disaronno
Baileys
Drambuie
Frangelico
Goldschläger
Grand Marnier
Jägermeister
Kahlúa
Ole Smoky Apple Pie
Moonshine
RumChata
Rumple Minze
Sambuca
Tuaca

'21 AUG 14 147. Ltc. PM 1:52



Arizona Department of Liquor Licenses and Control
800 W Washington 5th Floor
Phoenix, AZ 85007-2934
www.azlliquor.gov
(602) 542-5141

QUESTIONNAIRE
A.R.S. § 4-202, 4-210
Type or Print with Black Ink

The fees allowed by R19-1-102 will be charged for all dishonored checks.

PP Current
10-18-19

ATTENTION APPLICANT: This is a legally binding document. Please type or print in black ink. An investigation of your background will be conducted. Incomplete applications will not be accepted. False or misleading answers may result in the denial or revocation of a license or permit and could result in criminal prosecution.

Attention local governments: Social security and birth date information is confidential. This information may be given to law enforcement agencies for background checks only.

QUESTIONNAIRE IS TO BE COMPLETED BY EACH CONTROLLING PERSON, AGENT AND MANAGER BEING DISCLOSED TO THE DEPARTMENT. EACH PERSON COMPLETING THIS FORM MUST SUBMIT A BLUE OR BLACK LINED FINGERPRINT CARD ALONG WITH A \$22 FEE. FINGERPRINTS MUST BE DONE BY A LAW ENFORCEMENT AGENCY OR BONA FIDE FINGERPRINT SERVICE. FOR AN ADDITIONAL \$13 FEE, FINGERPRINTS MAY BE DONE AT THE DEPARTMENT OF LIQUOR WHEN ACCOMPANIED BY A COMPLETED APPLICATION.

Liquor License#: 155 544

1. Check the
Appropriate
Box →

☐ Controlling Person

☒ Agent

☐ Premises Manager

(complete all questions except #12)

2. Name: LEWKOWITZ ANDREA DAHLMAN Birth Date: [REDACTED]
Last First Middle (NOT a public record)

3. Social Security #: [REDACTED] Driver License #: [REDACTED] State: ARIZONA

4. Place of birth: MANKATO MN USA Height: 5' 8" Weight: 140 Eyes: HZL Hair: BLN
City State COUNTRY (not county)

5. Name of current/most recent spouse: LEWKOWITZ HAROLD JEROME Birth Date: [REDACTED]
Last First Middle (NOT a public record)

6. Are you a bona fide resident of Arizona? ☒ Yes ☐ No If yes, what is your date of residency: 04/1961

7. Daytime telephone number: (602) 200-7222 E-mail address: andrea@lewklaw.com

8. Business Name: OLD CHICAGO PIZZA AND TAPROOM Business Phone: PENDING

9. Business Location Address: 1828 NORTH LITCHFIELD RD GOODYEAR AZ MARICOPA 85396
Street (do not use PO Box) City State County Zip

10. List your employment or type of business during the past five (5) years. If unemployed, retired, or student, list residence address.

FROM Month/Year	TO Month/Year	DESCRIBE POSITION OR BUSINESS	EMPLOYERS NAME OR NAME OF BUSINESS (Street Address, City, State & Zip)
01/2004	CURRENT	ATTORNEY	LEWKOWITZ LAW OFFICE PLC 2600 N CENTRAL AVENUE, STE. 1775 PHOENIX, AZ 85004

(ATTACH ADDITIONAL SHEET IF NECESSARY)

11. Provide your residence address information for the last five (5) years: A.R.S. §4-202(D)

21 AUG 14 Lic. Lic. PM 1 52

FROM Month/Year	TO Month/Year	RESIDENTIAL Street Address
02/1999	CURRENT	5745 N 25th STREET, PHOENIX, AZ 85016

(ATTACH ADDITIONAL SHEET IF NECESSARY)

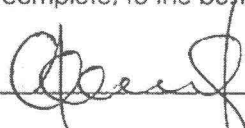
12. As a Controlling Person or Agent, will you be physically present and operating the licensed premises?
If you answered YES, then answer #13 below. If NO, skip to #14. ☐ Yes ☒ No
13. Have you attended a DLLC approved Basic & Management Liquor Law Training Course within the past 3 years? ☐ Yes ☐ No
14. Have you been cited, arrested, indicted, convicted, or summoned into court for violation of ANY criminal law or ordinance, regardless of the disposition, even if dismissed or expunged, within the past five (5) years? ☐ Yes ☒ No
15. Are there ANY administrative law citations, compliance actions or consents, criminal arrests, indictments or summonses pending against you? (Do not include civil traffic tickets.) A.R.S. §4-202, 4-210 ☐ Yes ☒ No
16. Has anyone EVER obtained a judgement against you the subject of which involved fraud or misrepresentation? ☐ Yes ☒ No
17. Have you had a liquor application or license rejected, denied, revoked or suspended in or outside of Arizona within the last five years? A.R.S. §4-202(D) ☐ Yes ☒ No
18. Has an entity in which you are or have been a controlling person had an application or license rejected, denied, revoked or suspended in or outside of Arizona within the last five years? A.R.S. §4-202(D) ☐ Yes ☒ No

If you answered "YES" to any Question 14 through 18 YOU MUST attach a signed statement.
Give complete details including dates, agencies involved and dispositions.

CHANGES TO QUESTIONS 14-18 MAY NOT BE ACCEPTED

NOTARY

I (Print Full Name) ANDREA DAHLMAN LEWKOWITZ hereby declare that I am the Agent/ Controlling Person / Premises Manager filing this application. I have read this document and verify the contents and all statements are true, correct and complete, to the best of my knowledge.

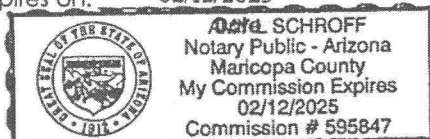
Signature: 

State of ARIZONA County of MARICOPA

The foregoing instrument was acknowledged before me this

My Commission Expires on: 02/12/2025

20 Day of JULY, 2021
Day Month Year




Signature of Notary

The Licensee has authorized the person named on this questionnaire to act as manager for the above License.

PRINT NAME: _____ SIGNATURE: _____

'21 AUG 14 Lir. Lic. PM 1 52



2600 North Central Avenue
Suite 1775
Phoenix, Arizona 85004
☎ 602.200.7222
📠 602.200.7234
www.lewkowitzlaw.com

Andrea D. Lewkowitz
H.J. Lewkowitz

July 20, 2021

Jennifer Benson, Licensing Manager
Department of Liquor Licensing & Control
800 West Washington Street, 5th Floor
Phoenix, Arizona 85007

Re: Alien Status Form and Passport

Dear Ms. Benson:

My completed Alien Status form and a copy of my passport are on file at the Arizona Department of Liquor Licenses and Control.

If you require more information from me, please call. Thank you!

Sincerely,


Andrea D. Lewkowitz

ADL/als



Arizona Department of Liquor Licenses and Control
800 W Washington 5th Floor
Phoenix, AZ 85007-2934
www.azliquor.gov
(602) 542-5141

QUESTIONNAIRE
A.R.S. § 4-202, 4-210
Type or Print with Black Ink

The fees allowed by R19-1-102 will be charged for all dishonored checks.

805-050

ATTENTION APPLICANT: This is a legally binding document. Please type or print in black ink. An investigation of your background will be conducted. Incomplete applications will not be accepted. False or misleading answers may result in the denial or revocation of a license or permit and could result in criminal prosecution.

Attention local governments: Social security and birth date information is confidential. This information may be given to law enforcement agencies for background checks only.

QUESTIONNAIRE IS TO BE COMPLETED BY EACH CONTROLLING PERSON, AGENT AND MANAGER BEING DISCLOSED TO THE DEPARTMENT. EACH PERSON COMPLETING THIS FORM MUST SUBMIT A BLUE OR BLACK LINED FINGERPRINT CARD ALONG WITH A \$22 FEE. FINGERPRINTS MUST BE DONE BY A LAW ENFORCEMENT AGENCY OR BONA FIDE FINGERPRINT SERVICE. FOR AN ADDITIONAL \$13 FEE, FINGERPRINTS MAY BE DONE AT THE DEPARTMENT OF LIQUOR WHEN ACCOMPANIED BY A COMPLETED APPLICATION.

Liquor License#: 155544

1. Check the
Appropriate
Box →

☒ Controlling Person	☐ Agent	☐ Premises Manager (complete all questions except #12)
--	--------------------------------	--

2. Name: HOLLAND RICHARD WADE Birth Date: [REDACTED]
Last First Middle (NOT a public record)

3. Social Security #: [REDACTED] Driver License #: [REDACTED] State: COLORADO

4. Place of birth: TOLEDO OH USA Height: 6'0" Weight: 200 Eyes: HZL Hair: BRN
City State COUNTRY (not county)

5. Name of current/most recent spouse: _____ Birth Date: ____/____/____
Last First Middle (NOT a public record)

6. Are you a bona fide resident of Arizona? ☐ Yes ☒ No If yes, what is your date of residency: _____

7. Daytime telephone number: (719) 573-8557 E-mail address: R.HOLLAND@WENDYSCOS.COM

8. Business Name: OLD CHICAGO PIZZA AND TAPROOM Business Phone: PENDING / _____

9. Business Location Address: 1828 N LITCHFIELD RD GOODYEAR AZ MARICOPA 85395
Street (do not use PO Box) City State County Zip

10. List your employment or type of business during the past five (5) years. If unemployed, retired, or student, list residence address.

FROM Month/Year	TO Month/Year	DESCRIBE POSITION OR BUSINESS	EMPLOYERS NAME OR NAME OF BUSINESS (Street Address, City, State & Zip)
01/1996	CURRENT	OWNER / CEO	WENDY'S OF COLORADO SPRINGS, INC.
			1515 N ACADEMY BLVD, #400,
			COLORADO SPRINTS, CO 80909

(ATTACH ADDITIONAL SHEET IF NECESSARY)

11. Provide your residence address information for the last five (5) years: A.R.S. §4-202(D)

FROM Month/Year	TO Month/Year	RESIDENTIAL Street Address
11/2002	CURRENT	7925 HEARTLAND WAY, COLORADO SPRINGS, CO 80919

(ATTACH ADDITIONAL SHEET IF NECESSARY)

12. As a Controlling Person or Agent, will you be physically present and operating the licensed premises?
If you answered YES, then answer #13 below. If NO, skip to #14. ☐ Yes ☒ No
13. Have you attended a DLLC approved Basic & Management Liquor Law Training Course within the past 3 years? ☐ Yes ☐ No
14. Have you been cited, arrested, indicted, convicted, or summoned into court for violation of ANY criminal law or ordinance, regardless of the disposition, even if dismissed or expunged, within the past five (5) years? ☐ Yes ☒ No
15. Are there ANY administrative law citations, compliance actions or consents, criminal arrests, indictments or summonses pending against you? (Do not include civil traffic tickets.) A.R.S. §4-202,4-210 ☐ Yes ☒ No
16. Has anyone EVER obtained a judgement against you the subject of which involved fraud or misrepresentation? ☐ Yes ☒ No
17. Have you had a liquor application or license rejected, denied, revoked or suspended in or outside of Arizona within the last five years? A.R.S. §4-202(D) ☐ Yes ☒ No
18. Has an entity in which you are or have been a controlling person had an application or license rejected, denied, revoked or suspended in or outside of Arizona within the last five years? A.R.S. §4-202(D) ☐ Yes ☒ No

If you answered "YES" to any Question 14 through 18 YOU MUST attach a signed statement.
Give complete details including dates, agencies involved and dispositions.

CHANGES TO QUESTIONS 14-18 MAY NOT BE ACCEPTED

NOTARY

I (Print Full Name) RICHARD WADE HOLLAND hereby declare that I am the Agent/ Controlling Person / Premises Manager filing this application. I have read this document and verify the contents and all statements are true, correct and complete, to the best of my knowledge.

Signature: *Rich. Wade Holland*
RICHARD WADE HOLLAND

State of Colorado County of EL PASO

The foregoing instrument was acknowledged before me this

My Commission Expires on: 07-26-2024

4th Day of Jun, 2021
Day Month Year

DIANE E. DOYLE
NOTARY PUBLIC
STATE OF COLORADO
NOTARY ID 20004021440
My Commission Expires 07-26-2024

Diane E. Doyle
Signature of Notary

The Licensee has authorized the person named on this questionnaire to act as manager for the above License.

PRINT NAME: N/A SIGNATURE: N/A



11. Provide your residence address information for the last five (5) years: A.R.S. §4-202(D)

FROM Month/Year	TO Month/Year	RESIDENTIAL Street Address
06/2015	CURRENT	1305 NORTHFIELD RD, COLORADO SPRINGS, CO 80919

(ATTACH ADDITIONAL SHEET IF NECESSARY)

12. As a Controlling Person or Agent, will you be physically present and operating the licensed premises?
If you answered YES, then answer #13 below. If NO, skip to #14. ☐ Yes ☒ No
13. Have you attended a DLLC approved Basic & Management Liquor Law Training Course within the past 3 years? ☐ Yes ☐ No
14. Have you been cited, arrested, indicted, convicted, or summoned into court for violation of ANY criminal law or ordinance, regardless of the disposition, even if dismissed or expunged, within the past five (5) years? ☐ Yes ☒ No
15. Are there ANY administrative law citations, compliance actions or consents, criminal arrests, indictments or summonses pending against you? (Do not include civil traffic tickets.) A.R.S. §4-202,4-210 ☐ Yes ☒ No
16. Has anyone EVER obtained a judgement against you the subject of which involved fraud or misrepresentation? ☐ Yes ☒ No
17. Have you had a liquor application or license rejected, denied, revoked or suspended in or outside of Arizona within the last five years? A.R.S. §4-202(D) ☐ Yes ☒ No
18. Has an entity in which you are or have been a controlling person had an application or license rejected, denied, revoked or suspended in or outside of Arizona within the last five years? A.R.S. §4-202(D) ☐ Yes ☒ No

If you answered "YES" to any Question 14 through 18 YOU MUST attach a signed statement.
Give complete details including dates, agencies involved and dispositions.

CHANGES TO QUESTIONS 14-18 MAY NOT BE ACCEPTED

NOTARY

I (Print Full Name) THOMAS JAMES REINHARD hereby declare that I am the Agent/ Controlling Person / Premises Manager filing this application. I have read this document and verify the contents and all statements are true, correct and complete, to the best of my knowledge.

Signature: Thomas J. Reinhard
THOMAS JAMES REINHARD

State of Colorado County of EL PASO
The foregoing instrument was acknowledged before me this

My Commission Expires on: 07-26-2024

8th Day of June, 2021
Day Month Year

DIANE E. DOYLE
NOTARY PUBLIC
STATE OF COLORADO
NOTARY ID 20004021440
My Commission Expires 07-26-2024

Diane E. Doyle
Signature of Notary

The Licensee has authorized the person named on this questionnaire to act as manager for the above License.

PRINT NAME: N/A SIGNATURE: N/A