

State of Arizona
Department of Liquor Licenses and Control

Created 05/02/2024 @ 12:38:08 PM

Local Governing Body Report

LICENSE

Number:		Type:	012 RESTAURANT
Name:	COPPER & SAGE GSQ		
State:	Pending		
Issue Date:		Expiration Date:	
Original Issue Date:			
Location:	1971 N GLOBE DRIVE #105 GOODYEAR, AZ 85395 USA		
Mailing Address:	8765 W KELTON AVENUE BLDG C3 STE 101 PEORIA, AZ 85382 USA		
Phone:	(623)889-1452		
Alt. Phone:			
Email:	JOE@WESTSIDECONCEPTS.US		

AGENT

Name:	JOSEPH PAUL LUCIDI
Gender:	Male
Correspondence Address:	8765 W KELTON AVENUE BLDG C3 STE 101 PEORIA, AZ 85382 USA
Phone:	(623)889-1452
Alt. Phone:	
Email:	JOE@WESTSIDECONCEPTS.US

OWNER

Name: BMGY11 LLC
Contact Name: JOSEPH PAUL LUCIDI
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: 23423019 State of Incorporation: AZ
Incorporation Date: 10/25/2022
Correspondence Address: 8765 W KELTON AVENUE
BLDG C3 STE 101
PEORIA, AZ 85382
USA
Phone: (623)889-1452
Alt. Phone:
Email: JOE@WESTSIDECONCEPTS.US

Officers / Stockholders

Name:	Title:	% Interest:
GIO FAMILY TRUST	Member	100.00

GIO FAMILY TRUST - Trustee

Name: JOSEPH PAUL LUCIDI
Gender: Male
Correspondence Address: 8765 W KELTON AVENUE
BLDG C3 STE 101
PEORIA, AZ 85382
USA
Phone: (623)889-1452
Alt. Phone:
Email: JOE@WESIDECONCEPOTS.US

BMGY11 LLC - Member

Name: GIO FAMILY TRUST
Contact Name: JOSEPH PAUL LUCIDI
Type: TRUST
AZ CC File Number: State of Incorporation:
Incorporation Date:
Correspondence Address: 8765 W KELTON AVENUE
BLDG C3 STE 101
PEORIA, AZ 85382
USA
Phone: (623)889-1452
Alt. Phone:
Email: JOE@WESTSIDECONCEPTS.US

APPLICATION INFORMATION

Application Number:	294559
Application Type:	New Application
Created Date:	04/17/2024

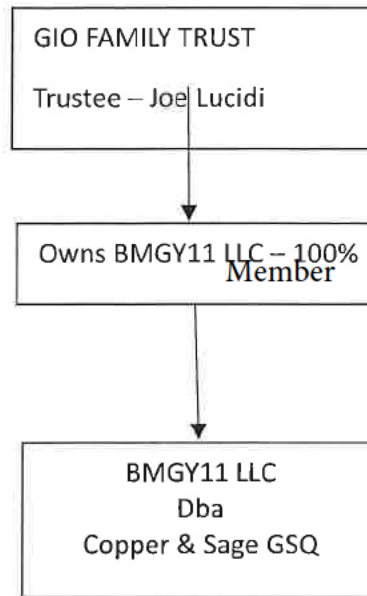
QUESTIONS & ANSWERS

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?
1 year rent
- 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.
\$300,000 - republic bank of arizona
- 6) Are there walk-up or drive-through windows on the premises?
No
- 7) Does the establishment have a patio?
Yes
Is the patio 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?
July 31, 2024
- 9) What type of business will this license be used for?
Restaurant

DOCUMENTS

DOCUMENT TYPE	FILE NAME	UPLOADED DATE
QUESTIONNAIRE	BMGY11 Questionnaire.pdf	04/17/2024
DIAGRAM/FLOOR PLAN	Floor Plan.pdf	04/17/2024
RECORDS REQUIRED FOR AUDIT	BMGY11 Records for Audit.pdf	04/17/2024
RESTAURANT OPERATION PLAN	BMGY11 Restaurant Operation Plan.pdf	04/17/2024
MENU	CnS LUNCH MENU Q4 2023.pdf	04/17/2024
MENU	CnS Dinner Menu Q42023.pdf	04/17/2024
MENU	C&S Brunch Menu Q4 2023.pdf	04/17/2024
	Floor Plan.pdf	04/22/2024
	BMGY11 Questionnaire.pdf	04/22/2024
	Joe Lucidi Drivers License.pdf	04/22/2024
	C&S GSQ ownership Flow Chart.pdf	05/01/2024
	Joe Lucidi Alien Status Form.pdf	05/01/2024



24 MAY 1 19:16 PM 137



RESTAURANT/HOTEL/MOTEL OPERATION PLAN

Arizona Dept. of Liquor Licenses and Control
800 W. Washington St. 5th Floor Phoenix, AZ 85007
(602) 542-5141

Type or Print with Black Ink

1. Name of restaurant (Please print): BMGY11 dba Copper & Sage GSQ

2. Must indicate the equipment below by Make, Model, and Capacity:

LIST ONLY THE FOLLOWING - NO ATTACHMENTS

Grill	(2) Royal 36"
Oven	Duke G102-G double Oven
Freezer	American Walk In
Refrigerator	American Walk In
Sink	(1) 3 compartment (1) 2 compartment (4) hand sinks
Dish Washing Facilities	(2) ecolab dishwashers
Food Preparation Counter (Dimensions)	(3) Stainless Steel Tables
Other	

3. Attach a copy of your FULL menu with pricing INCLUDING NON-ALCOHOLIC BEVERAGES

4. What percentage of your public premises is used primarily for restaurant dining?

(Do not include kitchen, bar, hi-top tables, or game area.) 90 %

5. 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?) 10 %

6. List the seating capacity for:

a) Restaurant dining area of your premises: [96]

(DO NOT INCLUDE PATIO SEATING)

b) Bar area [+ 14]

TOTAL [= 110]

7. What type of dinnerware is primarily used in your restaurant? ☒ Reusable ☐ Disposable ☐ Both
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.)

9. Do you have live entertainment or dancing? ☐ YES ☒ No

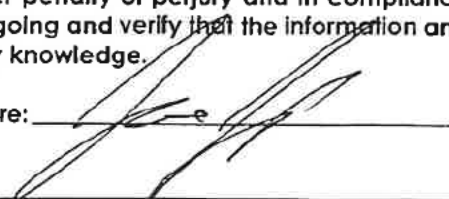
If yes, what type and how often (example: DJ-2 x a week, Karaoke-2 x a month, Live Band-1 x a month, etc.)

10. List number of employees for each position:

Position	How many
Cooks	12
Bartenders	8
Hostesses	6
Managers	4
Servers	30
Other ()	
Other ()	
Other ()	

I, (Print Full Name) Joe Lucidi, hereby swear under penalty of perjury and in compliance with A.R.S. § 4-210(A)(2) and (3) that I have read and understand the foregoing and verify that the information and statements that I have made herein are true and correct to the best of my knowledge.

Applicant Signature: _____



BRUNCH

SATURDAYS & SUNDAYS FROM 8AM TO 2PM

*24 APR 22 Liqueur Lic. AM 7:04

BRUNCHED IN THE FACE COCKTAILS

BLOODY BRILLIANT!

house Bloody Mary with Tito's
& a fistful of garnish 16

APEROL SPRITZ

13

MANDARIN LONKERO

Hanson Mandarin Vodka, Thatchers
Elderflower, Liquid Alchemist
Grenadine, lemon juice 14

BLUSHING DOVE

Corazon Blanco, agave, lime juice,
ruby red grapefruit 11

GRAB YOUR BRUNCH HAT

just a big ass mimosa 11

BREAKFAST

Classic Breakfast*

two egg | potato | bacon | toast | seasonal jam 15

Avocado Toast* V

smashed avocado | peppered chèvre | heirloom tomato | arugula
poached egg | balsamic glaze drizzle | sweetberry wheat 14

Biscuits & Gravy

cajun sausage gravy | buttermilk biscuit 13

Pilgrim Benedict*

roasted turkey | tomato | avocado | rehydrated cranberry | green apple
english muffin | hollandaise 23

Monte Cristo

black forest ham | roasted turkey | gruyere | dijon aioli
seasonal jam 19

Cast Iron Hash* GF

ny cubed striploin | two egg | potato | trumpet & maitake mushrooms
heirloom tomato | green onion | béarnaise 27

Apple Pie Pancakes V

granny smith apple | cinnamon butter | apple moonshine syrup 14

Lemon & Blueberry Pancakes V

sugar cured lemon mascarpone 15

SHARED PLATES

Cast Iron Cinnamon Roll V

coffee cake streusel | espresso crème anglaise 11

Biscuits & Jam V

mascarpone butter | seasonal jam | local honey 11

French Market Beignets V

powdered sugar 11

Sun Dried Tomato Bisque V

basil | crouton | marscarpone 10

Fried Green Tomato V

cracked pepper chevre | balsamic reduction | basil 12

Dungeness Crab Cakes

frisée | heirloom tomato | tartar | chive oil 21

Blistered Shishitos V

furikake | soy caramel | charred lemon | fresno chile 12

Bourbon Deviled Eggs GF

bacon jam | pecan | chive 9

Fritto Misto

shrimp | calamari | bay scallop | zucchini
crooked neck squash | charred lemon 15

Bacon Wrapped Dates GF

chevre | pistachio | spicy honey 12

Jalapeno Corn Fritter V

adobo aioli | pickled onion 11

Chicken Wings GF

carolina bbq or nashville hot 16

Black-Eyed Pea Hummus V

sumac | caraway | sage | pepitas | heirloom tomato
feta | evoo | naan 13

Pickles & Pimento V

fried pickles | pimento 13

Little Charcuterie Board | Big Charcuterie Board

Chef's selection of cured meat, cheese & accoutrement 1-2 friends 19 | 3-4 friends 35

Salads

Arugula V GF

sweet potato | chèvre | shallot | pecan | dried tart cherry
mustard vinaigrette 13

Kale GF

dried fig | pear | pistachio | feta | bacon | aged balsamic vinaigrette 15

Romaine

baby gem romaine | sourdough crouton | blackened anchovy | parmesan cajun caesar
dressing 14

ENTREES & HANDHELDS

Black & Bleu Smash Burger*

(single / double) arugula | smokey bleu cheese
whiskey caramelized onion | applewood bacon 14 / 17

Grilled Chicken Caprese

buffalo mozzarella | tomato | basil pesto | aged balsamic
ciabatta 14

Duroc & Angus Burger*

duroc pork belly & angus brisket patty | gruyere cheese
trumpet & maitake mushrooms | mustard aioli
butter lettuce | crispy onion 19

Classic Smash Burger*

(single / double) american | butter lettuce | tomato

Wine

6 oz | 9 oz | 12 oz | 16 oz | 24 oz | 32 oz | 48 oz | 64 oz

SPARKLING & ROSE'

Veuve Clicquot Champagne
Champagne, France 140

La Marca Pro
Veneto, Italy 11 | 33

Domaine Ste Michelle Brut Rose
Columbia Valley, Washington 11 | 33

Goose Ride Revelation Rose
Columbia Valley, Washington 12 | 16 | 36

Chateau d'Esclans The Beach by Whispering Angel
Provence, France 13 | 19 | 38

DRY WHITES

Wairau River Sauvignon Blanc
Marlborough, New Zealand 11 | 16 | 34

Cloudy Bay Sauvignon Blanc
Marlborough, New Zealand 75

Lunardi Pinot Grigio
Veneto, Italy 10 | 14 | 30

SWEETER WHITES

Gust Chardonnay
Petaluma Gap, California 19 | 26 | 60

Latour Ardeche Chardonnay
France 14 | 20 | 43

Sonoma-Cutrer Russian River Ranches Chardonnay
Sonoma, California 17 | 23 | 50

Sweetest Whites

A to Z Riesling
Oregon 10 | 14 | 31

Michele Chiarlo Nivole Moscato
Piedmont, Italy 12 | 17 | 35

PINOT NOIR

Four Graces
Willamette Valley, Oregon 16 | 23 | 48

Cherry Pie Tri-County
California Coast 13 | 19 | 42

Belle Glos Clark & Telephone
Santa Barbara, California 70

RED BLENDS

Tapestry
Paso Robles, California 14 | 20 | 42

Prunotto Barbera D'Asti
Piedmont, Italy 12 | 16 | 33

8 Years in the Desert
California 135

Caymus The Walking Fool
Suisun Valley, California 19 | 27 | 79

Marques de Murrieta Reserva
Rioja, Spain 62

ESPRESSO

Espresso 4.5

Americano 5

Cappuccino 5.5

Latte 6

Vanilla Latte 7

Mocha 6

DRAFT BEER

Stone Delicious | IPA, California, 7.7%, 75 IBU - 7

The Shop Church Music | Hazy IPA, Arizona, 6.7%, 46 IBU - 7

Barrio Tucson Blonde | Blonde Ale, Arizona, 5%, 22 IBU - 6

Pizza Port Chronic Ale | Amber Ale, California, 4.9%, 10 IBU - 6

Rotating Handle | please ask your server

CAN/BOTTLE

Mother Road Tower Station | IPA, Arizona, 7.3%, 70 IBU - 6.5

OHSO Boom Dynamite (16oz) | IPA, Arizona, 6.4%, 60 IBU - 11

Four Peaks The Joy Bus WOW | Wheat Ale, Arizona, 5%, 8 IBU - 7

The Shop Crispy (16oz) | Blonde Lager, Arizona, 5.5%, 10 IBU - 9

Cider Corps POG | Cider, Arizona, 6.8%, 7 IBU - 9

SKA Pink Vaper Stew | Sour, Colorado, 5.1%, 13 IBU - 7

SanTan Hefeweizen | Hefeweizen, Arizona, 5%, 15 IBU - 7

Dogfish Head Seaquench Ale | Sour, Arizona, 4.9%, 10 IBU - 7

Bonehaus Blonde (16oz) | Blonde Ale, Arizona, 4.5%, 10 IBU - 11

Michelob Ultra | USA, 4.2%, 10 IBU - 6

Busch Light | USA, 4.1%, 5 IBU - 5

Coors Light | USA, 4.2%, 10 IBU - 5

Long Drink 9

Heineken Zero - NA 7

NUTRL Orange Seltzer 8

Athletic Run Wild IPA - NA 6

Ask your server about rotating selections

MORE COCKTAILS

The Bootician

Balcones Blue Corn Whiskey, Maraska 17
Marchino, Peychauds Bitters, Egg White

C&S Julep

Gwendoline French Gin, Luxardo Apricot, 15
Liquid Alchemist Orgeat, Lemon Juice

Respect your Elder

Casamigo Cristalino, Elderflower Liquor, 17
Re'al Madagascar Vanilla

Moro Zingiber

Ketel One Vodka, Lyres Aperitif Rosso, 17
Liquid Alchemist Blood Orange and Ginger

Pi-Kahn Tini

Rolling Still Pecan Vodka, Botanika 14

SHARED PLATES

FRIED GREEN TOMATOES ^V

cracked pepper chèvre
balsamic reduction | basil 12

DUNGENSESS CRAB CAKES

frisée | heirloom tomato | tartar
chive oil 21

BLISTERED SHISHITOS ^V

furikake | soy caramel
charred lemon | fresno chile 12

BOURBON DEVILED EGGS ^{GF}

bacon jam | pecan | chive 9

FRITTO MISTO

shrimp | calamari | bay scallop
zucchini | crooked neck squash
charred lemon 15

BACON WRAPPED DATES ^{GF}

chèvre | pistachio | spicy honey 12

JALAPENO CORN FRITTER ^V

adobo aioli | pickled onion 11

CHICKEN WINGS ^{GF}

carolina bbq or nashville hot 16

PICKLES & PIMENTO ^V

fried pickles | pimento 11

BLACK EYED PEA HUMMUS ^V

sumac | caraway | sage | pepitas
heirloom tomato | feta | evoo | naan 13

CHEF'S CHARCUTERIE BOARD

Chef's selection of cured meat,
cheese & accompaniment
1-2 friends 19 | 3-4 friends 35

MAIN

BAYOU MUSSELS

andouille sausage | sweet corn | cherry tomato | holy trinity
paprika butter | sourdough baguette 31

NY STEAK & FRITES

12 oz ny strip | rosemary-parmesan duck fat fries | chimichurri 39

FILET MIGNON ^{GF}

twice fried fingerlings | asparagus | béarnaise 48
add crab oscar \$6

CAST IRON DUCK BREAST

jalapeño corn fritter | pork belly collard greens | hot honey 35

TAGLIATELLE

house made pasta | italian sausage | kale | sun dried tomato
lemon cream | parmesan 24

PORK OSSO BUCO ^{GF}

bourbon peach & pecan glaze | collard greens
cannellini beans 32

SHRIMP & GRITS ^{GF}

aged cheddar | trumpet & maitake mushrooms | sage butter
applewood bacon 29

PAN SEARED SCALLOPS ^{GF}

sweet potato | browned butter risotto | almond | chive oil 34

GRILLED SCOTTISH SALMON ^{GF}

roasted cauliflower | trumpet & maitake mushrooms | shallot
tart cherry vinaigrette 34

HOT CHICKEN & BEIGNETS

open face texas toast | pickle | spicy slaw
bourbon peach & pecan glazed beignets 24

SOUP & SALAD

SUN DRIED TOMATO BISQUE ^V

basil | crouton | mascarpone 10

ARUGULA ^{GF} ^V

sweet potato | chèvre | shallot | pecan
hydrated tart cherry | mustard vinaigrette

KALE ^{GF}

dried fig | pear | pistachio | feta | bacon
aged balsamic vinaigrette 15

ROMAINE

baby gem romaine | sourdough crouton | par
blackened anchovy | cajun caesar dressing

HANDHELDS

BLACKENED FISH TACOS ^{GF}

cajun slaw | pickled onion | jalapeño
avocado | chipotle aioli | corn tortilla 17

PORK BELLY TACOS

kimchi | fresno chile | green onion
sriracha aioli | corn tortilla 19

DUROC & ANGUS BURGER ^{*}

duroc pork belly & angus brisket patty | gru
trumpet & maitake mushrooms | mustard c
butter lettuce | crispy onion 19

CLASSIC DOUBLE SMASH BURGER ^{*}

american | pickled onion | butter lettuce | to
pickle | caramelized onion 17

Shared Plates

*24 APR 22 Lic. Lic. AM 7 134

Fried Green Tomatoes V
cracked pepper chevre
balsamic reduction | basil 12

Blistered Shishitos V
furikake | soy caramel | charred lemon | fresno chile 12

Fritto Misto
shrimp | calamari | bay scallop | zucchini
crooked neck squash | charred lemon 15

Black-Eyed Pea Hummus V
sumac | caraway | sage | pepitas | heirloom tomato
feta | evoo | naan 13

Bacon Wrapped Dates GF
chèvre | pistachio | spicy honey 12

Jalapeno Corn Fritter V
adobo aioli | pickled onion 11

Chicken Wings GF
carolina bbq or nashville hot 16

Pickels & Pimento V
fried pickles | pimento 11

Bourbon Deviled Eggs GF
bacon jam | pecan | chive 9

Handhelds

Black & Bleu Smash Burger*
(single / double)

arugula | smokey bleu | whiskey caramelized onion | applewood bacon 14 / 17

Duroc & Angus Burger*
duroc pork belly & angus brisket patty | gruyere | trumpet & maitake mushrooms
mustard aioli | butter lettuce | crispy onion 19

Grilled Chicken Caprese
buffalo mozzarella | tomato | basil pesto | aged balsamic | ciabatta 14

Classic Smash Burger*
(single / double)
american | butter lettuce | tomato | pickle | caramelized onion 13 / 16

Nashville Hot Chicken
spicy slaw | house pickles | brioche bun 16

Blackened Fish Tacos GF
cajun slaw | pickled onion | jalapeño | avocado | chipotle aioli | corn tortilla 15

Pork Belly Tacos
kimchi | fresno chile | green onion | sriracha aioli | corn tortilla 17

Soup & Salads

Sun Dried Tomato Bisque V
basil | crouton | mascarpone 10

Arugula GF V
sweet potato | chèvre | shallot | pecan
dried tart cherry | mustard vinaigrette 13

Kale GF
dried fig | pear | pistachio | feta | bacon
aged balsamic vinaigrette 15

Romaine
baby gem romaine | sourdough crouton
blackened anchovy | parmesan
cajun caesar dressing 14

Sides

Collard Greens GF
pork belly | onion | garlic | hot sauce 9

Waffle Fries V
salt | pepper 7

Grilled Asparagus GF V
bearnaise | herbs 11

Cheddar Grits GF V
aged cheddar 9

Duck Fat Fries
garlic | rosemary | parmesan 11

Mac & Cheese V
smoked gouda | cavatappi 10

Sautéed Vegetables GF V
zucchini | yellow squash
trumpet & maitake mushrooms 9

Cast Iron Brussels Sprouts GF
chèvre | bacon | dried tart cherry
barrel aged balsamic 16

Roasted Sweet Potato GF V
bourbon & peach pecan glaze
honey butter 11

LUNCH

BREWS

*24 APR 22 Liqueur Lic. AM 7 30

House Cocktails

Draft Beer

- Stone Delicious 7 | IPA, California, 7.7%, 75 IBU
The Shop Church Music 7 | Hazy IPA, Arizona, 6.7%, 46 IBU
Barrio Tucson Blonde 6 | Blonde Ale, Arizona, 5%, 22 IBU
Pizza Port Chronic Ale 6 | Amber Ale, California, 4.9%, 10 IBU
Rotating Handle | please ask your server

Can/Bottle

- Mother Road Tower Station 6.5 | IPA, Arizona, 7.3%, 70 IBU
OHSO Boom Dynamite (16oz) 11 | IPA, Arizona, 6.4%, 60 IBU
Four Peaks The Joy Bus WOW 7 | Wheat Ale, Arizona, 5%, 8 IBU
The Shop Crispy (16oz) 9 | Blonde Lager, Arizona, 5.5%, 10 IBU
Cider Corps POG 9 | Cider, Arizona, 6.8%, 7 IBU
Ska Pink Vaper Stew 7 | Sour, Colorado, 5.1%, 13 IBU
SanTan Hefeweizen 7 | Hefeweizen, Arizona, 5%, 15 IBU
Dogfish Head Seaquench Ale 7 | Sour, Arizona, 4.9%, 10 IBU
Bonehaus Blonde (16oz) 11 | Blonde Ale, Arizona, 4.5%, 10 IBU
Michelob Ultra 6 | USA, 4.2%, 10 IBU
Busch Light 5 | USA, 4.1%, 5 IBU
Coors Light 5 | USA, 4.2%, 10 IBU

- Long Drink 9 NUTRL Orange Seltzer 8
Heineken Zero - NA 7 Athletic Run Wild IPA - NA 6

Ask your server about rotating selections

Dry County zero proof cocktails

- Whisper Your Lyes 15
Lyres Italian Orange, Lyres Aperitif
Rosso, Liquid Alchemist Blood Orange
and Ginger
- King Tony 14
Cleanco Clean G Gin, Fever Tree
Cucumber Tonic Water
- Pink Panther 14
Cleanco Clean T Tequila, Fever Tree
Sparkling Pink Grapefruit
- Italian Spritz 14
Lyres Italian Orange, Freixenet
Sparkling NA Wine, Fee Brothers Orange
Bitters. Soda Water

- The Bootician 17
Balcones Blue Corn Whiskey, Maraska
Marchino, Peychauds Bitters, Egg
White
- C&S Julep 15
Gwendoline French Gin, Luxardo
Apricot, Liquid Alchemist Orgeat,
Lemon Juice
- Madagascan Nights 14
Corazon Tequila, Agave Nectar,
Madagascar vanilla, Bittermens
Hopped Grapefruit Bitters
- Apple of My Eye 14
Copper & Kings Apple Brandy, Somrus
Mango Cream Liqueur, Lemon Juice,
Simple Syrup, Cinnamon
- Respect your Elder 17
Casamigo Cristalino, Elderflower
Liquor, Re'al Madagascar Vanilla
- Pi-Kahn Tini 14
Rolling Still Pecan Vodka, Botanika
Angelica Amaro, Stok Cold Brew
Coffee, Brown Sugar Simple Syrup
- Moro Zingiber 17
Ketel One Vodka, Lyres Aperitif Rosso
Liquid Alchemist Blood Orange and
Ginger
- McKenna's Fling 15
McKenna Sour Mash Whiskey, Simple
Syrup, Angostura Bitters

Happy Hour

Tuesday thru Friday 4pm - 6pm

- TITOS MARTINI 9
BUFFALO TRACE OLD FASHIONED 10
C&S MULE 9
DRAFT BEERS 5
SUNTORY ROKU TOM COLLINS 9
HOUSE MARGARITA 9
MAI TAI 9
LUNARDI PINOT GRIGIO 8
A TO Z RIESLING 8
CHERRY PIE TRI-COUNTY RED BLEND 10
JUGGERNAUT CAB 10



RECORDS REQUIRED FOR AUDIT RESTAURANT/HOTEL/MOTEL

Arizona Dept. of Liquor Licenses and Control
800 W. Washington St. 5th Floor Phoenix, AZ 85007
(602) 542-5141

Type or Print with Black Ink

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:

~~BMGY11 dba~~ Copper & Sage GSQ

1. Name of restaurant (Please print): _____
2. All invoices and receipts for the purchase of food and spirituous liquor for the licensed premises.
3. A list of *all* food and liquor vendors
4. The restaurant menu used during the audit period
5. A price list for alcoholic beverages during the audit period
6. Mark-up figures on food and alcoholic products during the audit period
7. A recent, *accurate* inventory of food and liquor (taken within two weeks of the Audit Interview Appointment)
8. Monthly Inventory Figures - beginning and ending figures for food and liquor
9. Chart of accounts (copy)
10. Financial Statements-Income Statements-Balance Sheets
11. 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
12. 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

13. 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

14. Off-site Catering Records (must be complete and separate from restaurant records)

- 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).**

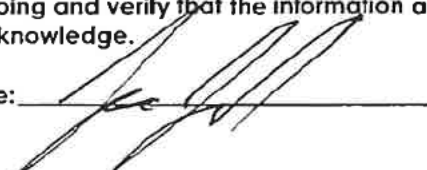
A.R.S. §4-210(A)7

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.

I, (Print Full Name) <u>Joe Lucidi</u>, hereby swear under penalty of perjury and in compliance with A.R.S. § 4-210(A)(2) and (3) that I have read and understand the foregoing and verify that the information and statements that I have made herein are true and correct to the best of my knowledge. Applicant Signature: 

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

24 APR 30 Lic. Lic. AM 3 02

LC:
Amount:



AGENT/CONTROLLING
PERSON QUESTIONNAIRE

Arizona Dept. of Liquor Licenses and Control
800 W. Washington St. 5th Floor Phoenix, AZ 85007
(602) 542-5141

DLLC USE ONLY
Job #: 294559
Date Accepted: 05/02/2024
CSR: SG

Type or Print with Black Ink

License Number:

ATTENTION APPLICANT: This is a legally binding document. 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 will be given to law enforcement agencies for background checks only.

QUESTIONNAIRE IS TO BE COMPLETED ACCORDINGLY AND SUBMITTED TO THE DEPARTMENT WITH A BLUE OR BLACK LINED FINGERPRINT CARD AND \$22 FEE. FINGERPRINTS MUST BE DONE BY A LAW ENFORCEMENT AGENCY OR BONA FIDE FINGERPRINT SERVICE.

1. Check the Appropriate Box → ☒ Agent ☒ Controlling Person

2. Name: Lucidi, Joe, Paul Birth Date: [REDACTED] (NOT a public record)

3. Social Security #: [REDACTED] Drivers License #: [REDACTED] State Issued: AZ

4. Place of birth: Dearborn, MI, USA Height: 5'10" Weight: 170 lbs Eyes: brn Hair: brn

5. Name of current/most recent spouse: Lucidi, Tanya, Christina Birth Date: [REDACTED] (NOT a public record)

6. Are you a bonafide resident of Arizona? Yes ☒ No ☐ If yes, what is your date of residency? 2006

7. Daytime telephone number: 623-889-1452 Email address: joe@westsideconcepts.us

8. Premises Name: BMGY11 dba Copper & Sage GSQ Business Phone: 623 / 889 / 1452

9. Premises Address: 1971 N Globe Dr, Ste 105, Goodyear, AZ 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 place of residence address. (ATTACH ADDITIONAL SHEET IF NECESSARY)

FROM Month/Year	TO Month/Year	DESCRIBE POSITION OR BUSINESS	EMPLOYERS NAME OR NAME OF BUSINESS (Street Address, City, State & Zip)
10/2013	CURRENT	Haymaker N Peoria	24762 N Lake Pleasant Pkwy, Peoria, AZ 85383
11/2014	Current	Haymaker Goodyear	1800 N Litchfield Rd, Goodyear, AZ 85395
11/2019	Current	Haymaker Thunderbird	8706 W Thunderbird Rd, Peoria, AZ 85381
11/2021	Current	Cantina Gueros N Peoria	25315 N Lake Pleasant Pkwy, Peoria, AZ 85383
10/2023	Current	Copper & Sage Camelback	322 E Camelback Rd, Phenix AZ 85012

11. Provide your residence address information for the last five (5) years A.R.S. §4-202(D) (ATTACH ADDITIONAL SHEET IF NECESSARY)

FROM Month/Year	To Month/Year	Street	City	State	Zip
04/2019	CURRENT				

(ATTACH ADDITIONAL SHEET IF NECESSARY)

12. As an Agent or Controlling Person, will you be managing the day to day operation of 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 and Management Liquor Law Training Course within the past 3 years? **MUST** attach copies of both training certificates. 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 summons 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

I, (Print Full Name) Joe Lucidi hereby swear under penalty of perjury and in compliance with A.R.S. § 4-210(A)(2) and (3) that I have read and understand the foregoing and verify that the information and statements that I have made herein are true and correct to the best of my knowledge.

Signature: _____

Date: 4/22/2024



ALIEN STATUS

Arizona Dept. of Liquor Licenses and Control
800 W. Washington St. 5th Floor Phoenix, AZ 85007
(602) 542-5141

Type or Print with **Black Ink**

Title IV of the federal Personal Responsibility and Work Opportunity Reconciliation Act of 1996 (the "Act"), 8 U.S.C. § 1621, provides that, with certain exceptions, only United States citizens, United States non-citizen nationals, non-exempt "qualified aliens" (and sometimes only particular categories of qualified aliens), nonimmigrant, and certain aliens paroled into the United States are eligible to receive state, or local public benefits. With certain exceptions, a professional license and commercial license issued by a State agency is a State public benefit.

Arizona Revised Statutes § 41-1080 requires, in general, that a person applying for a license must submit documentation to the license agency that satisfactorily demonstrates the applicant's presence in the United States is authorized under federal law.

Directions: All applicants must complete Sections I, II, and IV. Applicants who are not U.S. citizens or nationals must also complete Section III.

Submit this completed form and a copy of one or more document(s) from the attached "Evidence of U.S. Citizenship, U.S. National Status, or Alien Status" with your application for license or renewal. If the document you submit does not contain a photograph, you must also provide a government issued document that contains your photograph. You must submit supporting legal documentation (i.e. marriage certificate) if the name on your evidence is not the same as your current legal name.

SECTION I – APPLICANT INFORMATION

Joseph

Joe Paul Lucidi

APPLICANT NAME (Print or type)

SECTION II – CITIZENSHIP OR NATIONAL STATUS DECLARATION

Are you a citizen or national of the United States? ☒ Yes ☐ No - If yes, indicate place of birth:

City **Dearbon**

State **MI**

COUNTRY **USA**

If you answered Yes, 1) Attach a legible copy of a document from the list below.

2) Name of document: **AZ Drivers License**

If you answered No, you must complete Sections III.

EVIDENCE OF U.S. CITIZENSHIP, U.S. NATIONAL STATUS, OR ALIEN STATUS

You must submit supporting legal documentation (i.e. marriage certificate) if the name on your evidence is not the same as your current legal name.

Evidence showing authorized presence in the United State includes the following:

1. An Arizona driver license issued after 1996 or an Arizona non-operating identification card.
2. A driver license issued by a state that verifies lawful presence in the United States.
3. A birth certificate or delayed birth certificate showing birth in one of the 50 states, the District of Columbia, Puerto Rico (on or after Jan. 13, 1941), Guam, the U.S. Virgin Islands (on or after January 17, 1917), American Samoa, or the Northern Mariana Islands (on or after November 4, 1986, Northern Mariana Islands local time)
4. A United States certificate of birth abroad.
5. A United States passport. ***Passport must be signed***
6. A foreign passport with a United States visa.
7. An I-94 form with a photograph.
8. A United States citizenship and immigration services employment authorization document or refugee travel document.
9. A United States certificate of naturalization.
10. A United States certificate of citizenship.
11. A tribal certificate of Indian blood.
12. A tribal or bureau of Indian affairs affidavit of birth.
13. Any other license that is issued by the federal government, any other state government, an agency of this state or a political subdivision of this state that requires proof of citizenship or lawful alien status before issuing the license.

SECTION III – QUALIFIED ALIEN DECLARATION

Applicants who are not citizens or nationals of the United States. Please indicate alien status by checking the appropriate box. Attach a legible copy of a document from the attached list or other document as evidence of your status.

Name of document provided

Qualified Alien Status (8 U.S.C. §§ 1621(a)(1), -1641(b) and (c))

- ☐ 1. An alien lawfully admitted for permanent residence under the Immigration and Nationality Act (INA)
- ☐ 2. An alien who is granted asylum under Section 208 of the INA.
- ☐ 3. A refugee admitted to the United States under Section 207 of the INA.
- ☐ 4. An alien paroled into the United States for at least one year under Section 212(d)(5) of the INA.
- ☐ 5. An alien whose deportation is being withheld under Section 243(h) of the INA.
- ☐ 6. An alien granted conditional entry under Section 203(a)(7) of the INA as in effect prior to April 1, 1980.
- ☐ 7. An alien who is a Cuban/Haitian entrant.
- ☐ 8. An alien who has, or whose child or child's parent is a "battered alien" or an alien subject to extreme cruelty in the United States

Nonimmigrant Status (8 U.S.C. § 1621(a)(2))

- 9. A nonimmigrant under the Immigration and Nationality Act [8 U.S.C. § 1101 et seq.] Non-immigrants are persons who have temporary status for a specific purpose. See 8 U.S.C. § 1101(a)(15).

Alien Paroled into the United States for Less Than One Year (8 U.S.C. § 1621(a)(3))

- 10. An alien paroled into the United States for less than one year under Section 212(d)(5) of the INA

Other Persons (8 U.S.C. § 1621(c)(2)(A) and (C))

- 11. A nonimmigrant whose visa for entry is related to employment in the United States, or
- 12. A citizen of a freely associated state, if section 141 of the applicable compact of free association approved in Public Law 99-239 or 99-658 (or a successor provision) is in effect (Freely Associated States include the Republic of the Marshall Islands, Republic of Palau and the Federate States of Micronesia, 48 U.S.C. § 1901 et seq.);
- 13. A foreign national not physically present in the United States.
- 14. **Otherwise Lawfully Present**
- 15. A person not described in categories 1-13 who is otherwise lawfully present in the United States.

PLEASE NOTE: The federal Personal Responsibility and Work Opportunity Reconciliation Act may make persons who fall into this category ineligible for licensure. See 8 U.S.C. §

Joe Lucidi Joseph Paul Lucidi

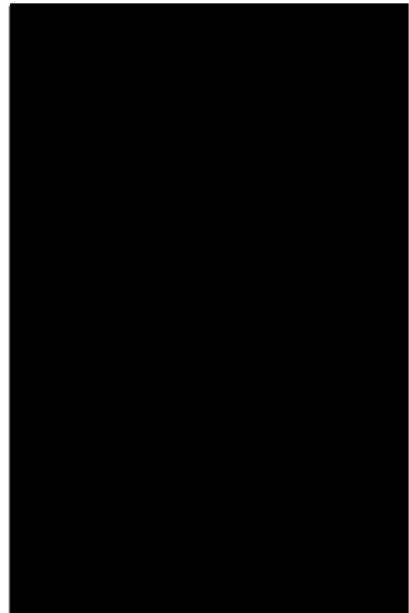
Print Name

Signature

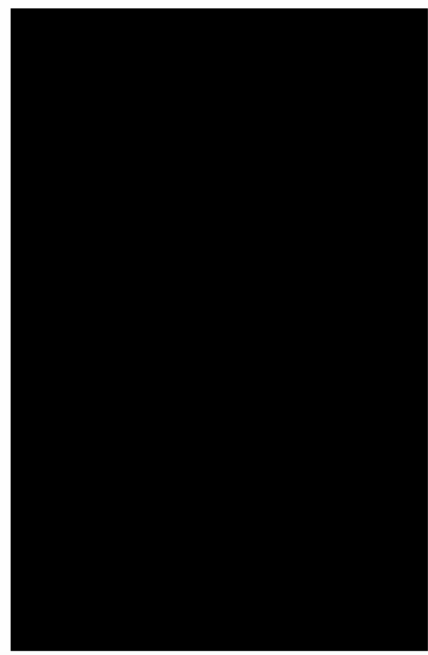
4/28/24

Date

*24 APR 30 Lgr. Lic. PM 3 32



'24 APR 30 Lige. Lic. PM 3 132





FINGERPRINT VERIFICATION FORM

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

DLLC USE ONLY

Job #: 294559

Date Accepted: 05/02/2024

CSR: sg

ATTENTION FINGERPRINT TECHNICIAN:

Please follow the instructions below for fingerprinting this applicant.

1. Please fill out or ensure that the applicant has filled out all the required boxes on the fingerprint card prior to taking the fingerprints.
2. Request a valid, unexpired government-issued photo ID from the applicant and compare the physical descriptors on the applicant's photo ID to the applicant and to the information on the fingerprint card.
3. Fill out the information in the boxes below. **Please print clearly.**
4. Once the prints have been taken, place the fingerprint card and this form into the envelope and seal it. Please write your name or identification across the edge of the seal. Return the sealed envelope to the applicant.
Do not give the applicant the fingerprint card without first sealing it inside the envelope.
5. **Write applicants name on front of sealed envelope.**

PRINT the following information:

Date 4/23/24	Name of Applicant: Joseph P Lucidi
Name of Fingerprint Technician: Allison Dastman	
Fingerprint technician's Signature: 	
Fingerprint technician's Agency/company Name: The UPS Store	Phone Number: 480-758-4485
Type of Photo ID Provided (check one): ☒ Driver's License ☐ Passport ☐ Other (Please specify)	

Certificate # 552163

Certificate of Completion
For
Title 4 **MANAGEMENT** Liquor Law Training

A Certificate of Completion must be on a form provided by the Arizona Department of Liquor. Certificates are completed by a state-approved training provider and, when issued, the Certificate is signed by the course participant.

Basic Title 4 training is a prerequisite for MANAGEMENT Title 4 training. A valid Certificate of Completion for BASIC Title 4 training must be on file at the Department of Liquor and satisfactory completion of a State-approved BASIC Title 4 course must be verified by the training provider prior to issuing a Certificate of Completion for MANAGEMENT Title 4 training.

A replacement Certificate of Completion for Title 4 training must be available through the training provider for two years after the training completion date.

Student Information

Joe Lucidi

Full Name (please print)

Signature

12-15-2021

Training Completion Date

12-14-2024

Certificate Expiration Date
(three years from completion date)

Training Provider Information

Professional Server Certification Corporation (PSCC)

Company Name

P.O. Box 192, Madison, South Dakota 57042

Mailing Address

1- (800) 247-7737

Daytime Contact Phone Number

I, Robert Graham, certify that the above named individual did successfully complete
Instructor Name (please print)

Title 4 MANAGEMENT Training in accordance with A.R.S. §4-112(G)(2) and Arizona Administrative Code (A.A.C.)R19-1-103 using training course content and materials approved by the Arizona Department of Liquor Licenses and Control. I understand that misuse of this Certificate of Completion can result in the revocation of State-approval for the Title 4 Training Provider named in this section as provided by A.A.C. R19-1-103(E) and (F).

Robert V Graham

Instructor Signature

15 / 12 / 2021
Day Mo Year

Persons required to complete BASIC & MANAGEMENT Title 4 training: 1) owner(s) actively involved in the daily business operations of a liquor-licensed business of a series listed below
2) licensees, agents and managers actively involved in the daily business operations of a liquor-licensed business of a series listed below

In-state Microbrewery (series 3)
Conveyance (series 8)
Restaurant (series 12)

Government (series 5)
Liquor Store (series 9)
In-state Farm Winery (series 13)

Bar (series 6)
Private Club (series 14)

Beer & Wine Bar (series 7)
Hotel/Motel w/restaurant (series 11)
Beer & Wine Store (series 10)

Liquor license applications (initial and renewal) are not complete until valid Certificates of Completion for all required persons have been submitted to the Department of Liquor.

The questionnaire (which designates a manager to a location) and the agent change form (which assigns a new agent to active liquor licenses) are not complete until valid Certificates of Completion for all required persons have been submitted to the Department of Liquor.