DEPARTMENT OF SAFETY AND INSPECTIONS Ricardo X. Cervantes, Director 375 Jackson Street, Suite 220

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Saint Paul, Minnesota 55101

Business Plan Addendum

All applicants must provide details related to the business plan for the establishment for which a license is being requested. Please complete the following document and attach supporting documents. (Supporting documents should not replace completing this form)

a. Description of Business

The Hourglass Bar and Cafe is a thematic dining experience located in the chapel of an early-1900s funeral home building. We will provide elevated bar food and sharing plates that bring in flavors from around the world, while also offering high quality craft cocktails, wine, beer, and creative non-alcoholic concoctions well. We will host free trivia quizzes, puzzle events, game nights, that will bring in neighborhood regulars as well as visitors from afar, while offering a unique ambience that cannot be found anywhere else in the city of St. Paul.

b. Hours of operation (Sunday – Saturday)

Mon/Tue: Closed Wed-Fri: 2pm-11pm Sat/Sun: Noon - 11pm

c. Food service (If applicable)

Include description of food to be served, how prepared, hours offered, and type of kitchen equipment. Attach copy of your menu.

Our menu is best described as "elevated, vegetable-focused bar food, bringing in flavors from around the world." We plan to offer chaat masala fries with fresh coriander chutney, Caribbean shrimp tacos with mango-habanero salsa, Greek flatbread with olives and artichokes, chicken shawarma wraps, and more. We have a focus on small plates, in line with modern culinary trends, where diners will build a meal out of several dishes that look good to them rather than just settling on one appetizer, one entree, and a dessert. We have a modern ventless kitchen with a top-of-theline ventless Alto-Shaam Vector oven that will be the primary workhorse of our cooking operation. We also have a sandwich press for our wraps/toasties, a microwave, and ample refrigerated storage and prep areas. We have designed our kitchen such that we can add a second Alto-Shaam oven if we are needing any extra cooking capacity to meet unexpected demand, but we are confident we can execute our full menu effectively with the one oven at the

d. Alcohol sales training and management

Include training and management activities designed to ensure proper service of alcohol.

All bar/cafe managers will complete a TiPS (or equivalent) training course within 3 weeks of their hiring, if they have not already completed one in the last 3 years. All bar/cafe staff will undergo in-house training and be required to sign off on their understanding of the employee handbook which will detail safe alcohol-serving practices.

e. Outside usage

Include any anticipated patio's or sidewalk cafés, as well as when they are expected to be in use. Explain the usage of outside areas including any potential activities and entertainment.

We don't plan anticipate having an outdoor patio or sidewalk cafe at this time.

f. Entertainment (If applicable)

Include description of any planned entertainment as well as days and hours provided. N/A

i. If you plan on providing entertainment, the following are the types of entertainment licenses available:

Entertainment A

Amplified or non-amplified music and/or singing by performers without limitation as to number, and group singing participated in by patrons of the establishment.

Entertainment B

All activities allowed in Class A, plus dancing by patrons to live, taped or electronically produced music, and which may also permit volleyball and broomball participated in by patrons or guests of the licensed establishment plus stage shows, theater, and contests. In all of the activities in Classes A and B, all of the participants, including patrons, shall be fully clothed at all times.

Entertainment C

All activities allowed in Classes A and B, plus performance by male or female performers without limitations as to number, where clothing is minimal but in compliance with Chapters 409.09 and 410.05 of the Legislative Code.

Note: Per Legislative Code 411.04(f) Only establishments holding on sale intoxicating liquor licenses are eligible for class B and class C entertainment licenses. A holder of a wine and/or intoxicating malt liquor licenses may only obtain a class A entertainment license. Any licensee with a wine and/or intoxicating malt liquor license that holds an entertainment B or C license on the date this paragraph is effective may continue to hold that license unless or until the license is revoked or expires.

g. Safety, noise, and neighborhood livability

Include description of activities to be taken to address safety and neighborhood livability, including a security plan.

Our business is not noisy and will not impact livability of the neighborhood in any way. We have a parking lot, so parking will be minimally affected. We will have a security system installed and some security cameras on the exterior of the building. The clientele we are intending to attract with this business are not a rowdy bunch, and we are closing by 11pm every night of the week so we are not attracting a late night crowd that might be cause for concern regarding noise and livability.

I, (print name)	Jameson Fassett-Carman	, an authorized corporate officer, partner or owner, hereby
· · · · · · · · · · · · · · · · · · ·	gree to the following:	, , ,
	ned business plan addresses all items lister ersigned's intentions:	d above, includes complete documentation, and is a true and correct reflection

Any material change in the business plan must be submitted to and approved by the Department of Safety and Inspections
Violation of this business plan may result in suspension, revocation, or refusal to renew the license and/or a civil fine.

Signature:			ritie:	Date: 03/17/2023
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