



Village of Downers Grove

---

Liquor Commission – Agenda.

*Table 1 - Detailed information on this Board or Commission meeting.*

<b>Meeting Location.</b>	Civic Center – Betty Cheever Council Chambers.
<b>Meeting Address.</b>	850 Curtiss Street, Downers Grove, Illinois 60515.
<b>Meeting Date.</b>	March 5, 2026 at 6:30 PM.

**I. Call to Order.**

**II. Roll Call.**

**III. Approval of Minutes.**

- February 5, 2026.

**IV. Action Items/Public Hearings.**

- **Application Hearing:** Buzz Bakery, LLC doing business as HoneyComb located at 5126 Main Street, for a Class R-1 liquor license.

**V. New Business.**

**VI. Old Business.**

**VII. Public Comments.**

**VIII. Adjournment.**



Village of Downers Grove

---

Liquor Commission – DRAFT Minutes.

*Table 1 - Detailed information on this Board or Commission meeting.*

<b>Meeting Location.</b>	Civic Center – Betty Cheever Council Chambers.
<b>Meeting Address.</b>	850 Curtiss St., Downers Grove, IL 60515.
<b>Meeting Date.</b>	February 5, 2026.

**I. Call to Order.**

Chairman Johnson called the February 5, 2026 Liquor Commission meeting to order at 6:30 p.m..

**II. Roll Call.**

PRESENT: Mr. Dietrich, Mr. Fenton, Ms. Kastory, Mr. Mehta, Mr. Shah, Chairman Johnson.

ABSENT: Ms. Saucedo.

STAFF: Carol Kuchynka, Liaison to the Liquor Commission, Brandan Rissman, Assistant Village Attorney.

OTHERS: James Gondeck, Micheal Ferris.

### **III. Approval of Minutes.**

Chairman Johnson asked for approval of the minutes for the September 4, 2025 Liquor Commission meeting and asked members if there were any corrections, changes or additions.

Hearing no additional changes, corrections or additions, the September 4, 2025 minutes of the Liquor Commission meeting were approved as written.

Chairman Johnson reminded those present that this evening's meeting was being recorded on Village owned equipment. Staff was present to keep minutes for the record.

### **IV. Action Items/Public Hearings.**

Chairman Johnson made the following statements:

"The next order of business is to conduct a public hearing for a liquor license application. For the benefit of all present, I would like to state that this Commission does not determine the granting or denial of the issuance of any license. We may, at the end of each hearing, make a finding or recommendation with respect to the application. If necessary, the Commission may adjourn a hearing to a later date in order to have benefit of further information."

"At the conclusion of the hearing, the Commission will determine any recommendations it wishes to make to the Liquor Commissioner".

"The Liquor Commissioner, who is the Mayor of Downers Grove, will, pursuant to Section 3-12 of the Ordinance, render decisions regarding issuance of available licenses."

"Hearings by this Commission are held according to the following format: 1) reading of information pertinent to the application, 2) comments from the applicant, 3) discussion by the Commission, 4) comments from staff, 5) comments from the public, and 6) motion and finding by the Commission."

## **Halsted Street Deli – 3500 Lacey Road**

Chairman Johnson stated that the next order of business was an application from Halsted Street Deli Holdings, LLC d/b/a Halsted Street Deli located at 3500 Lacey Road. He stated that the applicant is seeking a Class “R-2”, beer and wine only, on-premise consumption liquor license.

Chairman Johnson asked that any individual(s) representing the applicant step forward and be seated. He asked that any individual(s) giving testimony, state and spell their name for the record, indicate their affiliation with the establishment and be sworn in by staff.

Mr. James Gondeck was sworn in by Ms. Kuchynka. He introduced himself as the owner of Halsted Street Deli.

Chairman Johnson asked Mr. Gondeck to explain his request for liquor license.

Mr. Gondeck stated that he owns 35 Halstead Street Deli locations in the Chicagoland area. He stated that none of his locations have beer, wine or liquor. He stated that the 3500 Lacey tenants are provided a food and wine bar amenity in their leases. He added that as a condition of his contract, management requires that he offer beer and wine as part of his operation in the building.

Mr. Gondeck stated that Cooper’s Hawk operated the lower level deli and the first floor coffee and wine bar but they vacated the site on December 30th . He opened his deli operation in their place on January 5th.

Mr. Gondeck stated that he will provide happy hours as part of the operation on Tuesday, Wednesday and Thursdays for an hour and a half daily.

Chairman Johnson stated that any decision by the Mayor granting a liquor license shall specifically confirm to an expected date of occupancy. He added that no decision shall be valid for more than ninety (90) days after the expected occupancy date. He stated that extensions may be granted or a new application may be required in accordance with Section 3.12(e)(2) of the Downers Municipal Code.

Chairman Johnson asked the expected date of occupancy. Mr. Gondeck stated that he currently occupies the premises. He advised that he currently provides coffee and muffins and small hand foods at this time.

Chairman Johnson asked for questions from the Commission.

Mr. Shah asked how many of his employees are BASSET certified. Mr. Gondeck replied himself and two others.

Mr. Gondeck noted that he will have one server during this time. He stated that he did not anticipate making much money and will probably not get back the money he has spent on the application and fees. He stated he is simply providing this as an amenity.

Mr. Shah asked Mr. Gondeck if he would serve a company party. Mr. Gondeck replied that a company in the complex might want to offer its employees an event in this common area. He added that he did not expect much by way of sales generally.

Mr. Shah asked Mr. Gondeck if he would be the only one selling alcohol in the building. Mr. Gondeck replied yes, and noted that he also is the sole provider of food.

Ms. Kastory asked Mr. Gondeck if this was his 35th location. Mr. Gondeck stated 34th. He added that his 35th operation just opened in Lisle.

Ms. Kastory asked Mr. Gondeck if he held any other liquor licenses. Mr. Gondeck replied no. He stated that they are an amenity which operates primarily Monday through Friday 8am-2pm in other office building sites.

Ms. Kastory asked Mr. Gondeck if this was his first time applying for a liquor license. Mr. Gondeck replied yes.

Mr. Fenton asked Mr. Gondeck if he will be doing liquor service for events in the building. Mr. Gondeck stated that he was aware that a catering license may also be

required. Ms. Kuchynka noted that there is a preferred list of caterers that supply food and beverages to the venue area in the building and Mr. Gondeck could obtain a catering license in order to be on that list for the site.

Mr. Mehta referred to the floor plan and asked where the area is located on the site and whether it is located in the horseshoe area on the plan submitted. Ms. Kuchynka replied that the horseshoe area is located in the 1st floor lobby of the building. She added there is a cafeteria in a basement area is not included in this request. She noted that Cooper's Hawk held a Class R-2 liquor license for the lobby and held a Class P-2 beer and wine license where they sold bottles of their wine for off-site consumption.

Mr. Mehta noted that the layout has an area for people to hang out with a co-worker for happy hour. Mr. Gondeck replied yes.

Mr. Mehta explained the importance of carding as the last thing he would want is to get a violation and fined for serving someone underage. Mr. Gondeck stated that one of his employees is one of the bartenders at Cooper's Hawk who is well versed at serving and is certified.

Mr. Gondeck noted that food service at the site has been good and he hoped to build on the catering.

Ms. Kuchynka mentioned that the building is limited to its tenants and areas cannot be accessed without checking in or having a pass. Mr. Gondeck added that there are barriers that the general public cannot go into. Mr. Shah asked if one has to be an employee/tenant to enter. Mr. Gondeck replied yes and noted that there is security. Ms. Kuchynka stated that a guest may come in, know someone in the building and can meet that person for a drink at his site. She noted that this will primarily act as an amenity for the tenants.

Mr. Dietrich had no questions.

Chairman Johnson asked Mr. Gondeck if he will be the only person there every day. Mr. Gondeck stated that there is a staff of five in the building.

Chairman Johnson asked Mr. Gondeck if all of his staff were at least 19 or over 21. Mr. Gondeck replied they are all well over 21.

Chairman Johnson asked Mr. Gondeck about the TIPS training. Ms. Kuchynka replied that TIPS is similar to BASSET. Mr. Gondeck stated that all of his employees are Serve-Safe certified.

Chairman Johnson asked if staff had any comments concerning the application.

Ms. Kuchynka reiterated that that the applicant testified he is currently occupying the premises.

Ms. Kuchynka stated that factors affecting the finding or recommendation include receipt of dram shop insurance, the annual fee, satisfactory background checks and employee certifications.

Chairman Johnson asked for comments from the public. There were none.

Hearing the testimony given in this case, Chairman Johnson asked for a recommendation from the Commission concerning its finding of "qualified" or "not qualified" with respect to their request for a Class R-2 liquor license.

Mr. Fenton moved to find Halsted Street Deli Holdings, LLC d/b/a Halsted Street Deli located at 3500 Lacey Road qualified for a Class "R-2", beer and wine only, on-premise consumption liquor license. Mr. Dietrich seconded.

### **Vote.**

Aye: Mr. Fenton, Mr. Dietrich, Ms. Kastory, Mr. Mehta, Mr. Shah, Chairman Johnson.

Nay: None.

Abstain: None.

MOTION CARRIED: 6:0:0.

#### **IV. New Business**

Chairman Johnson asked if there was any discussion, update from staff or comments from the Commission regarding any new business.

Ms. Kuchynka stated Blume & Ferris has made a request for classification creation. She stated that a representative was present to discuss the request.

Ms. Kuchynka asked that any individual(s) representing the applicant step forward and be seated. She asked that any individual(s) giving testimony, state and spell their name for the record, indicate their affiliation with the establishment and be sworn in by staff.

Mr. Micheal Ferris was sworn in by Ms. Kuchynka. He introduced himself as part owner of Blume & Ferris Ale House.

Ms. Kuchynka stated that this month's packet contained an overview of the request, staff report and draft ordinance.

Chairman Johnson stated that he read their request and the letter was excellent. He asked Mr. Ferris to summarize.

Mr. Ferris stated that they are open now. He advised that the Class 3 Brewers License from the State of Illinois permits the sale of beer, wine, liquor and spirits pursuant also to local authority. He stated they would like to be able to offer patrons a limited selection of Irish whiskeys. He stated that they do not have the room for a well and do not plan to offer mixed drinks. He stated that he is personally invested in a curated section of Irish whiskey and would like to offer hot totties, hot whiskeys and Irish coffee as the season allows.

Chairman Johnson requested questions from the Commission.

Ms. Kastory had no questions.

Mr. Fenton had no questions.

Mr. Dietrich asked if it would require a new classification. Ms. Kuchynka replied yes.

Ms. Kuchynka stated that the Village has a brewing facility license that only allows licensees to brew and serve the beer produced on the premises. She advised that State law has been amended to provide brewers the ability to offer wine and alcohol in addition to their product. She advised that when the license was created by the Village it was limited to beer. She noted that the industry has evolved and brewers are now producing ciders. She stated that some brewers want to offer additional products to patrons that do not like craft beer. She added that the draft ordinance is proposing to allow the sale of hard alcohol, domestic beer, wine, and beer produced on the premises. She stated that a new license would need to be created to allow this activity and the next step after the creation of the license would require Blume & Ferris to return to the Commission to apply for it.

Mr. Dietrich asked whether what is being created by the Village will be allowed by the State. Ms. Kuchynka replied yes.

Ms. Kuchynka stated that pursuant to Home Rule, the Village can be more restrictive than the State. She stated that now that the State law for brewers has changed, Blume & Ferris has paid the license creation fee required by local ordinance for this proposed amendment to expand activities on the site.

Mr. Mehta asked how many brewing facility licensees operate in the Village. Ms. Kuchynka replied Blume & Ferris, Alter and Goldfinger. She stated that Alter and Goldfinger could have an opportunity to apply for the upgrade. Mr. Ferris noted that Alter may not be eligible under their current State license classification. Ms. Kuchynka noted that any brewing facilities requesting a local upgrade would also have to upgrade their State license in order to qualify.

Mr. Mehta stated that when a license is created a limit is placed on the number allowed. Ms. Kuchynka stated yes and noted that the new license is limited to one in the draft ordinance. She added that number may be increased in order to provide opportunity to other brewers.

Ms. Kastory asked if the number of licenses allowed can be amended. Ms. Kuchynka replied yes and can be based upon request but she was unsure if Goldfinger or Alter could qualify under their current State license and they would have to be willing to pay the application fee and annual fee increase. She noted that they may not have room to add other liquor nor be willing to sell product other than theirs.

Ms. Kuchynka advised that based on the discussion this evening, she would request a motion on whether or not to present this draft ordinance to the Village Council for consideration. She stated that the meeting minutes, along with their recommendation and a staff report would need to be placed on an upcoming Village Council agenda. She stated that once and if approved, Blume & Ferris would need to apply for the newly created license classification.

Mr. Dietrich stated that although it is the intent of Blume & Ferris to offer whiskey, the ordinance would not prohibit them selling other items such as a Bloody Mary. Ms. Kuchynka replied yes and that the licensee would not limit the sale of any other alcohol.

Ms. Kuchynka stated that the brewing facility license was very limited and noted that these facilities are starting to evolve.

Mr. Dietrich asked if there is a food component requirement under the current license. Ms. Kuchynka replied no but noted that Blume & Ferris do have food. She stated that the primary business is brewing.

Mr. Mehta asked if the current brewing facility non-food service requirement needs to be changed. Ms. Kuchynka replied no.

Mr. Mehta was curious if the creation of this license could be a work around for bars to open up without a food service requirement. Ms. Kuchynka replied no. She referred to the definition of brewing facility, which per the ordinance, states as follows “[a] place kept, used, maintained, advertised or held out to the public as a place in which the primary business is the distribution, manufacture, packaging, sale and storage of craft beer produced on the premises in compliance with Federal and State laws.” She felt the definition alone would prevent a bar from being able to obtain this license.

Mr. Mehta questioned as to why the license at this time was being limited to one in number. Ms. Kuchynka replied it was an arbitrary number that staff had chosen. She stated she was fine with increasing that number.

Mr. Mehta stated that Lucky Monk may be opening a location on Butterfield Road. Ms. Kuchynka was unaware of that establishment coming to the Village. Mr. Mehta felt the number should be increased to be ready to entice businesses to come to the Village.

Mr. Shah asked Mr. Ferris if he would distill on the premises. Mr. Ferris replied no. Ms. Kuchynka stated that ordinance as written will only allow the resale of alcoholic liquor from the premises. She stated that alcoholic liquor produced on the premises would not be allowed. Mr. Ferris noted that that would require a different Federal distillers’ license too. Ms. Kuchynka noted that there are no licenses on the books that would allow a hard alcoholic distillery in the Village and noted a new license would need to be created for that activity.

Chairman Johnson welcomed Mr. Ferris back. He stated that he has been to the site and noted his staff is very attentive and takes their serving responsibilities seriously. He stated that the license permits those under 21 to be in the facility. Mr. Ferris replied that they are fortunate to have good staff. He stated that they encourage families to gather. He stated they are kid-centric and offer juice boxes as an enticement.

Chairman Johnson asked for any staff recommendations.

Ms. Kuchynka requested a motion to forward the draft ordinance to the Village Council for consideration. She stated she would be will to increase the number of licenses available.

Chairman Johnson requested a motion from the Commission.

Mr. Mehta moved to create a full alcohol brewing facility license. Mr. Fenton seconded.

**Vote.**

Aye: Mr. Mehta, Mr. Fenton, Mr. Dietrich, Ms. Kastory, Mr. Shah, Chairman Johnson.

Nay: None.

Abstain: None.

MOTION CARRIED: 6:0:0.

Ms. Kuchynka stated that she would bring this recommendation to the Village Council and let the Commission know when it will be presented. She encouraged Mr. Ferris to attend those public meetings. She stated once the ordinance is adopted, Blume & Ferris will need to return to the Commission to apply.

Mr. Fenton asked if they should make a formal recommendation to increase the number of licenses available. Ms. Kuchynka replied yes. She requested a motion to amend the draft ordinance as it relates to the number of licenses the Commission would wish to make available.

Chairman Johnson requested a motion from the Commission concerning the number of licenses should be made available.

Mr. Fenton moved to recommend that four (4) full alcohol brewing facility licenses be created. Mr. Dietrich seconded.

**Vote.**

Aye: Mr. Fenton, Mr. Dietrich, Ms. Kastory, Mr. Mehta, Mr. Shah,  
Chairman Johnson.

Nay: None.

Abstain: None.

MOTION CARRIED: 6:0:0.

Ms. Kuchynka stated that she would amend the ordinance and forward both recommendations to the Village Council for consideration.

**V. Old Business.**

Chairman Johnson asked if there was any discussion, update from staff or comments from the Commission regarding any old business.

Ms. Kuchynka referred to the September, October, November, December and January month end reports.

Ms. Kuchynka stated that the 2025-2026 renewals were made through the Village's CityView on-line portal for liquor licensing.

Chairman Johnson asked Ms. Kuchynka about the new forms and was wondering if the area where the applicant lists liquor handling experience. Ms. Kuchynka did note the forms have changed. She did locate the area in the Halsted Street Deli application, however, he had left the information blank as there was no experience for him to list.

Ms. Kuchynka advised the Commission that the application forms and agenda materials will and/or have changed in order to comply with ADA accessibility

requirements. She advised the Commission that all of the Village's liquor application forms are now on-line in a fillable .pdf document.

Ms. Kuchynka reported the forfeiture orders for the Cooper's Hawk lower level and lobby area liquor licenses.

Ms. Kuchynka stated that she planned to hold a March 3rd meeting and will attempt to confirm everyone's attendance.

## **VI. Public Comments.**

There were none.

## **VII. Adjournment.**

Concluding business for the evening, Chairman Johnson called for a motion to adjourn. Mr. Mehta moved to adjourn the February 5, 2026 meeting. The meeting was adjourned by acclamation at 7:10 p.m..



VILLAGE OF DOWNERS GROVE  
REPORT FOR THE LIQUOR COMMISSION  
MARCH 5, 2026 AGENDA

SUBJECT:	TYPE:	SUBMITTED BY:
Licensee: Buzz Bakery, LLC D/B/A: HoneyComb Address: 5126 Main Street	Application for Class R-1 liquor license	Carol Kuchynka Liaison to the Liquor Commission

**REQUEST**

The applicant is requesting a Class R-1 liquor license for HoneyComb located at 5126 Main Street.

**NOTICE**

The request has been filed in conformance with applicable procedural and public hearing requirements.

**GENERAL INFORMATION**

---

Officer(s): Todd Davies, Managing Partner  
Michael Noel, Managing Partner

Stockholder(s): Todd Davies - 30%  
Tim Canning - 30%  
Michael Noel - 30%  
Doug Sinars - 10%

Manager: Joe Rongaus

Licensee: Buzz Bakery, LLC. d/b/a HoneyComb  
5126 Main Street  
Downers Grove, IL 60515

**PROPERTY INFORMATION**

---

EXISTING LAND USE: Commercial  
PROPERTY SIZE: (3,081 square feet)

**ANALYSIS**

---

**Submittals**

This report is based on the following documents, which are on file with the Legal Department:

1. Application for Liquor License
2. Lease
3. Menus
4. Liquor Handling Manual
5. Floor Plan

### **Project Description**

The applicant is requesting a Class R-1 liquor license for the operation of a restaurant located at 5126 Main Street.

### **Compliance with the liquor ordinance**

Restaurant. A place kept, used, maintained, advertised or held out to the public as a place with the service of food and drink, and where meals are regularly served, without sleeping accommodations, and where adequate provision is made for sanitary kitchen and dining room equipment and capacity and a sufficient number of employees to prepare and serve food for its customers. It being the intent of this paragraph that the primary business conducted on premises to be licensed as restaurants hereunder shall be the service of food and drink. Food service shall be available at all times liquor sales are being conducted. Menus shall be on the table, presented to each patron as they are seated or be posted in such a manner to be easily readable by the patrons of the restaurant. Provided, the kitchen may not cease operating prior to one (1) hour before closing. Bar/lounge seating shall be no more than twenty percent (20%) of the total seating provided for patrons of the establishment.

### **License conditions**

"R-1" Restaurant licenses shall authorize the sale of alcoholic liquor for consumption on the licensed premises and the retail sale of beer, wine and mixed drinks for consumption off the licensed premises pursuant to DGMC Section 3.33.6 herein, where the primary business is that of a restaurant, as defined herein. Such licensees may provide delivery service pursuant to DGMC Section 3.33.4.

### **Public Safety Requirements**

Fire Prevention and Community Development Department will need to conduct a walkthrough of the facility. A Certificate of Occupancy for been applied for and is pending. Health Department approval is required.

### **Factors Affecting Finding or Recommendation**

Certificate of Occupancy, signed lease, insurance, annual fee, satisfactory background checks, employee certifications.

### **Recommendation**

---

Based upon testimony presented at the March 5, 2026 application hearing, if said application is consistent with the Liquor Code and meets the criteria of the classification, staff requests the following:

A recommendation from the Commission concerning its finding of "qualified" or "not qualified" with regard to their Class R-1 liquor license application, along with any conditions and/or restrictions with respect to this applicant.



downers.us

February 25, 2026

Mr. Todd Davies  
Buzz Bakery, LLC

Via Email

**CIVIC CENTER**  
850 Curtiss St.  
Downers Grove, IL  
60515-4782

**MAIN** 630.434.5500  
**POLICE** 630.434.5600

*RE: Application for Class R-1 Liquor License  
Buzz Bakery, LLC d/b/a HoneyComb  
5126 Main Street, Downers Grove, IL 60515*

Dear Mr. Davies:

**FIRE DEPT**  
Administration  
5420 Main St.  
Downers Grove, IL  
60515-4834

630.434.5980

**PUBLIC WORKS**  
5101 Walnut Ave.  
Downers Grove, IL  
60515-4046

630.434.5460

The Liquor Commission of the Village of Downers Grove will meet on Thursday, March 5, 2026, at 6:30 p.m. in the Civic Center Betty Cheever Council Chambers located at 850 Curtiss Street, Downers Grove, Illinois, to consider applications for liquor licenses. A public hearing will be held on your application as a part of this meeting.

I encourage you to attend this public hearing at which time you will have an opportunity to comment in support of your application. In addition, the Liquor Commission will be particularly interested in examining your liquor handling manual and in hearing about your floor plan and training procedures as they relate to the sale of alcoholic beverages.

You may withdraw your application at any time prior to the public hearing.

If you have any questions, please contact me at (630) 434-5542.

Very truly yours,



Carol Kuchynka  
Liaison to the Liquor Commission

VILLAGE OF DOWNERS GROVE

a\HoneyComb\app-lrg.nts

## **Business Declaration**

### **HoneyComb**

Business Name: Honeycomb Bakery

Location: Downers Grove, Illinois

#### **Purpose of Submission:**

This declaration is submitted in support of municipal review, zoning, and licensing considerations for The Honeycomb, a small neighborhood bakery and limited-hours cocktail-forward restaurant located in Downers Grove, Illinois.

#### **Business Overview:**

The Honeycomb is a dual-purpose hospitality concept designed to serve the community throughout the day while respecting the character, safety, and operating standards of the Village of Downers Grove.

#### **Daytime Operations:**

During daytime hours, The Honeycomb operates as a small bakery open seven (eventually) days per week. The café serves donuts, danishes, and other baked goods, along with drip coffee and cold brew. The daytime business is designed to accommodate local residents, commuters, families, and nearby businesses seeking a scratch bakery with a commitment to quality.

#### **Evening Operations:**

During limited evening hours, Wednesday through Saturday, The Honeycomb transitions into a cocktail-forward small plates restaurant. Evening operations emphasize thoughtfully prepared cocktails, food service, destination desserts, and seating dining in a controlled, hospitality-focused environment. The establishment is not intended to operate as a late-night beer and shot bar, nightclub, or high-volume alcohol venue.

#### **Community Need:**

The Honeycomb is intended to address a gap in the Downers Grove business landscape by providing:

- A consistent daytime bakery destination open daily
- A well-managed evening dining and cocktail experience
- A space that activates the property throughout the day without late-night impacts
- A neighborhood-focused alternative to traditional bars or nightlife establishments

#### **Operating Philosophy & Compliance:**

The Honeycomb is committed to:

- Full compliance with all Village of Downers Grove ordinances and Illinois state laws
- Responsible alcohol service and staff certification
- Ongoing cooperation with village officials, law enforcement, and regulatory agencies

Conclusion:

The Honeycomb has been intentionally designed to function as a positive, long-term community asset. By offering daytime coffee and bakery and limited evening restaurant operations, the business supports local activity while maintaining a respectful, well-regulated presence within the Village of Downers Grove.



# Village of Downers Grove

## LIQUOR LICENSE APPLICATION

Date: 2/3/26

Application is hereby made to the Local Liquor Commissioner of the Village of Downers Grove for issuance of a Class R-1 liquor license, pursuant to the ordinances of the Village and laws of the State of Illinois.

### 1. GENERAL INFORMATION

#### 1.1. Applicant

Name: Buzz Bakery, LLC

Address: [REDACTED]

Phone: [REDACTED]

#### 1.2. Status

Individual(s) or Sole Proprietorship

Corporation

Limited Liability Company

Partnership

Other (explain) \_\_\_\_\_

#### 1.3. Liquor Manager

Name: Joe Rongaus

Address: [REDACTED]

Phone: [REDACTED]

Driver's License Number: [REDACTED] \_\_\_\_\_

Social Security Number (Last Four): [REDACTED] \_\_\_\_\_

Date of Birth: [REDACTED] \_\_\_\_\_

Place of Birth: [REDACTED] \_\_\_\_\_

2. PREMISES

2.1. Doing Business As: HoneyComb \_\_\_\_\_

Address: 5126 Main St, Downers Grove, IL 610515 \_\_\_\_\_

Phone: TBD \_\_\_\_\_

2.2. Does Applicant beneficially own the premises for which a license is sought?  No  Yes

a. If yes, Applicant must attached proof of ownership. (i.e. deed)

b. If Applicant is not the beneficial owner of the premises, does Applicant have a lease thereon for the full period for which the license is to be issued?  No  Yes

If yes,

i. A copy of lease must be attached; and,

ii. Identify the owner or rental agent for the property:

Name: Doug Sinars \_\_\_\_\_

Address: [REDACTED] \_\_\_\_\_

Phone: [REDACTED] \_\_\_\_\_

2.3. Are the premises located within one hundred feet of any church, school, hospital, home for aged or indigent persons or for veterans, their spouses or children, or any military or naval stations?

No       Yes

2.4. State the anticipated date of occupancy. 4/1/26

3. CORPORATION/LIMITED LIABILITY COMPANY

This section must be completed by authorized agent of any corporate or limited liability company Applicant. If Applicant is a partnership, skip section 3 and go to section 4. If Applicant is neither a corporation, limited liability company, nor a partnership, skip sections 3 and 4 and go to section 5.

3.1. Applicant was incorporated or organized under the laws of the State of \_\_\_\_\_ on the \_\_\_\_\_ day of \_\_\_\_\_, A.D., \_\_\_\_\_.

3.2. If Applicant was not incorporated or organized under the laws of the State of Illinois, is Applicant a foreign corporation or limited liability company authorized to transact business in the State of Illinois?

No       Yes

3.3. Registered Agent:

Name: Todd Davies  
Address: [REDACTED]  
Phone: [REDACTED]

3.4. Corporate and limited liability company Applicants must complete and attach Officers and Directors, and Ownership Interests forms.

4. PARTNERSHIP

This section must be completed by authorized agent of any partnership Applicant. If Applicant is not a partnership, skip to Section 5.

4.1. Applicant was formed under the laws of the State of Illinois  
on the 21 day of January, A.D., 2026.

4.2. Is Applicant a limited partnership pursuant to the Illinois Revised Uniform Limited Partnership?  No  Yes

4.3. If Applicant was not formed under the laws of the State of Illinois, is Applicant a foreign partnership qualified under the Illinois Uniform Partnership Act or the Illinois Uniform Limited Partnership Act, as now or hereafter amended, to transact business in the State of Illinois?  
 No  Yes

4.4. Registered Agent:  Not Applicable

Name: Todd Davies

Address: [REDACTED]

Phone: [REDACTED]

4.5. General Partner:  Not Applicable

Note: if there is more than one general partner, include that general partner who is to be primarily responsible for operation of the licensed premises.

Name: Todd Davies

Address: \_\_\_\_\_  
\_\_\_\_\_

Phone: \_\_\_\_\_  
\_\_\_\_\_

4.6. Managing Partner:  Not Applicable

Note: if there is more than one managing partner, include that managing partner who is to be primarily responsible for operation of the licensed premises.

Name: Mike Noel

Address: \_\_\_\_\_  
\_\_\_\_\_

Phone: \_\_\_\_\_  
\_\_\_\_\_

4.7. Partnership Applicants must complete and attach Partnership forms.

5. SOLE PROPRIETORSHIP

Name: \_\_\_\_\_

NOTE: Pursuant to 235 ILCS 5/6-2 (1) Sole proprietor must be resident of the Village in which the premises covered by the license is located.

Pursuant to 235 ILCS 5/6-2 (3) Sole proprietor must be a citizen of the United States.

Skip to Section 6.

6. QUALIFICATIONS

6.1. Has any liquor license issued to the applicant, the liquor manager, or any person or entity listed on Officers and Directors, Ownership Interests, or Partnership forms ever been fined, revoked or suspended?

No

Yes, please identify the following:

a. Jurisdiction revoking or suspending license: \_\_\_\_\_

b. Date of revocation or suspension: \_\_\_\_\_

c. Reason given by revoking jurisdiction for revocation or suspension:

\_\_\_\_\_

d. Additional explanatory information, if desired: \_\_\_\_\_

\_\_\_\_\_

6.2. Has Applicant, the liquor manager, or any person or entity listed on the Officers and Directors, Ownership Interests, or Partnership forms ever been convicted of violating any Federal or State law concerning the manufacture, possession or sale of alcoholic liquor, or forfeited their bond for failure to appear in court to answer charges for any such violation?

No

Yes, please identify the following:

a. Jurisdiction revoking or suspending license: \_\_\_\_\_

b. Date of revocation or suspension: \_\_\_\_\_

c. Reason given by revoking jurisdiction for revocation or suspension:

\_\_\_\_\_

d. Additional explanatory information, if desired: \_\_\_\_\_

\_\_\_\_\_

6.3. Has Applicant, the liquor manager, or any person or entity listed on the Officers and Directors, Ownership Interests, or Partnership forms, ever been convicted of a felony under Federal or State law?

No

Yes, please identify the following:

a. Jurisdiction revoking or suspending license: \_\_\_\_\_

b. Date of revocation or suspension: \_\_\_\_\_

c. Reason given by revoking jurisdiction for revocation or suspension:

\_\_\_\_\_

d. Additional explanatory information, if desired: \_\_\_\_\_

\_\_\_\_\_

6.4. Is Applicant the beneficial owner of the business to be operated?

Yes       No

6.5. Has Applicant, the liquor manager, or any person or entity listed on the Officers and Directors, Ownership Interests, or Partnership forms,

ever been convicted of a gambling offense in violation of Sections 28-1(a)(3) through (a)(10), or Section 28-3, of the Illinois Criminal Code (ILL. REV. STAT., ch. 38), as heretofore or hereafter amended.

No

Yes, please identify the following:

a. Jurisdiction revoking or suspending license: \_\_\_\_\_

b. Date of revocation or suspension: \_\_\_\_\_

c. Reason given by revoking jurisdiction for revocation or suspension:

\_\_\_\_\_

d. Additional explanatory information, if desired: \_\_\_\_\_

\_\_\_\_\_

6.6. Has Applicant, the liquor manager, or any person or entity listed on the Officers and Directors, Ownership Interests, or Partnership forms, been issued a federal wagering stamp by the federal government for the current tax period?

No

Yes, please provide details.

\_\_\_\_\_

6.7. Has a federal wagering stamp has been issued by the federal government for the current tax period for the premises for which a license is sought?

No

Yes, please provide details.

---

6.8. Is applicant a citizen of the United States?

Yes

No

Not Applicable - Corporation / LLC /

Partnership

6.9. Is applicant a resident of Downers Grove?

Yes

No

Not Applicable - Corporation / LLC /

Partnership

## 7. SUBMITTALS

7.1. In addition to this application form the following are submitted as applicable:

Liquor Manager

Officers and Directors

Ownership Interests

- Partnership
- Declaration
- Outdoor Sales Application
- Certifications
- Articles of Incorporation or Organization (if applicable)
- Proof of Ownership of Premises (i.e. title report)
- Lease-If premises not beneficially owned by Applicant (for the full period for which the license is to be issued)
- Floor Plan, as required for any premises to be licensed for sale of alcoholic liquor for consumption on the premises, drawn to scale, and with sufficient detail to depict types of seating, location of bars and other design features.
- Employee liquor handling training manual
- Application fee
- Certificate of Insurance
- Menu (If applicable)
- Reduced Menu - after regular menu hours (If applicable)

7.2. Applicant understands and agrees that additional information and material may be required during the processing of this application related to applicant's qualifications, the information provided herein, including attachments, fingerprinting, and the class of license involved. Applicant agrees to provide such additional information and material and that failure to do so may delay the processing of this application or result in its denial.

7.3. In the event Applicant is made aware that any information or document submitted as part of this application process is inaccurate or incomplete, Applicant agrees to immediately notify the Village and provide appropriate corrections. Applicant understands and agrees to provide such additional information and material, and that failure to do so may delay the processing of this application or result in its denial.

**THE UNDERSIGNED, BEING DULY SWORN, DOES STATE AS FOLLOWS:**

**A. THAT THE UNDERSIGNED IS EMPOWERED TO PREPARE AND SIGN THIS APPLICATION ON BEHALF OF THE APPLICANT.**

**B. THAT THE UNDERSIGNED HAS REVIEWED THIS APPLICATION, AND ALL ATTACHMENTS AND SUBMITTALS, AND THAT THE INFORMATION CONTAINED HEREIN IS TRUE AND ACCURATE.**

Name of Corporation/Limited Liability Company/Partnership/Sole

Proprietorship:

Buzz Bakery LLC

---

Applicant Signature:



Printed Name:

todd davies

---

Title:

partner

---

Date:

2/10/26

---



# Village of Downers Grove

## MANAGER APPLICATION

Name of License Holder: Buzz Bakery

Doing Business As: HoneyComb

Address: 5126 Main St, DOwners Grove, Illinois

Phone: tbd

License Number: tbd

Manager Name: Joe Rongaus

Phone: [REDACTED]

Residence Address: [REDACTED]

Previous Residence (if less than one year at current residence):

Date of Birth: [REDACTED]

Place of Birth: [REDACTED]

Social Security Number (Last Four): [REDACTED]

Citizenship: usa

If naturalized, date/place of naturalization: \_\_\_\_\_

Driver's License Number and State: [REDACTED]

Number of hours per week of employment (minimum 35): 45

## Experience

Name and address (city, state) of any other related establishment in which you have been employed, position held, and dates of employment experience:

Momotaro, Beverage director 1/25-12/25

Subourbon, General Manager 1/22-12/24

Cadence, bar manager 10/19-1/22

**I certify I have never been convicted of a felony, misdemeanor, or licensing ordinance violation.**

Signature of Manager:



Date:

2/22/26



# Village of Downers Grove

## OWNERSHIP INTERESTS FORM

Applicant: Buzz Bakery LLC

By: Todd Davies

Title: managing partner

Date: 2/16

The following is a listing of all persons owning in the aggregate more than five (5%) of the outstanding shares or membership interest in the Applicant Corporation or Limited Liability Company, as the case may be, as of the date of application. This listing also identifies any person owning twenty percent (20%) or more of the outstanding shares or membership interest in the Applicant Corporation or Limited Liability Company, as the case may be.

**Note: include the person's full name, address and percent of ownership; use additional pages if necessary.**

**Please attach a completed Background Check Waiver for each listed owner.**

Name: Todd Davies  
Address: [REDACTED]  
Phone: [REDACTED]  
Date of Birth: [REDACTED]  
Place of Birth: [REDACTED]  
Social Security Number (Last Four): [REDACTED]  
Citizenship: usa  
If naturalized, date/place of naturalization: \_\_\_\_\_  
Driver's License Number and State: [REDACTED]  
Percent of Ownership: 30%

Name and address of any other related establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the license for the establishment, the license number, the date the license was issued and its date of expiration.

foxtail downers grove, foxtail madison mississippi, foxtail on the lake, cadence, le

---

Name: Tim Canning

Address: [REDACTED]

Phone: [REDACTED]

Date of Birth: [REDACTED]

Place of Birth: [REDACTED]

Social Security Number (Last Four): [REDACTED]

Citizenship: usa

If naturalized, date/place of naturalization: \_\_\_\_\_

Driver's License Number and State: \_\_\_\_\_

Percent of Ownership: 30

Name and address of any other related establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the license for the establishment, the license number, the date the license was issued and its date of expiration.

foxtail downers grove, foxtail madison mississippi, foxtail on the lake, cadence, lerr

\_\_\_\_\_

Name: Michael A Noel  
Address: [REDACTED]  
Phone: [REDACTED]  
Date of Birth: [REDACTED]  
Place of Birth: [REDACTED]  
Social Security Number (Last Four): [REDACTED]  
Citizenship: usa  
If naturalized, date/place of naturalization: \_\_\_\_\_  
Driver's License Number and State: [REDACTED]  
Percent of Ownership: 30%

Name and address of any other related establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the license for the establishment, the license number, the date the license was issued and its date of expiration.

---

---

Name: Doug Sinars  
Address: [REDACTED]  
Phone: [REDACTED]  
Date of Birth: [REDACTED]  
Place of Birth: [REDACTED]  
Social Security Number (Last Four): [REDACTED]  
Citizenship: usa  
If naturalized, date/place of naturalization: \_\_\_\_\_  
Driver's License Number and State: [REDACTED]  
Percent of Ownership: 10

Name and address of any other related establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the license for the establishment, the license number, the date the license was issued and its date of expiration.

---

---



# Village of Downers Grove

## LIQUOR BUSINESS ACTIVITY DECLARATION

Name of Liquor License Applicant / Holder: Buzz Bakery LLC

Doing Business As: HoneyComb

Address: 5126 Main street

Phone: TBD

License Class: r/1

Main or Principal Business to be conducted by the Applicant on the premises stated above: restaurant

Wherein the following of the business is devoted to the sale / service of:

Food 60 (%)

Alcohol 35 (%)

Non-alcoholic Beverages: 5 (%)

Other - List: \_\_\_\_\_

Monday: 6:30am Open 12am Close

Tuesday: 6:30am Open 12am Close

Wednesday: 6:30am Open 1am Close

Thursday: 6:30am Open 1am Close

Friday: 6:30am Open 2am Close

Saturday: 6:30am Open 2am Close

Sunday: 6:30am Open 1 am Close

**The undersigned, being duly sworn, does state as follows:**

**That the undersigned is empowered to prepare and sign this application on behalf of the applicant.**

**That the undersigned has reviewed this declaration and that the information contained herein is true and accurate.**

Applicant Signature	 _____
Printed Name	TODD DAVIES _____
Title	PARTNER _____
Date	2/3/26 _____



# Village of Downers Grove

## LIQUOR CERTIFIED EMPLOYEE DECLARATION

I, DO HEREBY CERTIFY THAT I am the position listed below of company listed below and I DO HEREBY FURTHER CERTIFY THAT the attached document is a true, correct and complete list of current employees who serve, sell or distribute alcoholic liquor of this company located at the supplied address in Downers Grove, Illinois.

I DO HEREBY FURTHER CERTIFY THAT the attached copies of training certificates are true, correct and valid copies of the training certifications for each of the employees.

Name of Corporation/Limited Liability Company/Partnership/Sole

Proprietorship:

Buzz Bakery, LLC

Address:



Signature:

A handwritten signature in black ink, appearing to be 'TD'.

Printed Name:

Todd Davies

Title:

Partner

Date:

2/3/26



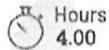
## CERTIFICATE OF COMPLETION

This certifies that

**JOSEPH RONGAUS**

is awarded this certificate for

**TIPS Illinois BASSET On-Premise Alcohol Server Training**



Completion Date  
01/15/2026



Expiration Date  
01/14/2029



Certificate #  
IL-ON-000040536496

Official Signature

*THIS CERTIFICATE IS NON-TRANSFERABLE*

Please note that this is your temporary certificate of completion and may be used as proof of training completion.  
You will receive your official BASSET card in the mail.

6504 Bridge Point Parkway, Suite 100 | Austin, TX 78730 | [www.360training.com](http://www.360training.com)

(CUT HERE)

(CUT HERE)

**TIPS** IL BASSET On-Premise

Issued: 01/15/2026

Certificate #: IL-ON-000040536496

JOSEPH RONGAUS

**CERTIFIED**

Expires: 01/14/2029

**TIPS**

**360**  
TRAINING  
A 360TRAINING COMPANY

Phone: 800-438-8477

[www.gettips.com](http://www.gettips.com)

*This card was issued for successful completion of the TIPS program.*

Signature \_\_\_\_\_

**COMMERCIAL LEASE**  
**5126 Main Street**  
**Downers Grove, Illinois 60515**

This Agreement of Lease ("Lease") is executed as of the date of the last to sign below, by and by and between DOUG SINARS ("Lessor") and Buzz Bakery LLC d/b/a ✓ Honeycomb ("Lessee").

1. **PREMISES.** Lessor hereby leases to Lessee and Lessee leases from Lessor, approximately 3,081 square feet of space at the premises commonly known as 5126 Main Street, Downers Grove, Illinois 60515 (the "Premises" or the "Leased Premises", located at the building known as 5126 Main St., Downers Grove, Illinois ✓ 60515 (the "Building") to be used for a restaurant/bakery, bar/restaurant and event ✓ space, and no other purpose without the prior written consent of the Lessor, all on the terms and conditions hereinafter set forth.

**In consideration thereof, the Lessor and Lessee covenant and agree as follows:**

2. **TERM.** The lease term (the "Term") shall be for **TEN (10) YEARS** commencing on the thirtieth day following the issuance of a certificate of occupancy from the Village of Downers Grove ("Commencement Date") and expiring thereafter on the tenth anniversary of the Commencement Date, or on the expiration of an Option Term, as defined below ("Termination Date"). The Lessee may take possession of the Premises at any time after the Commencement Date (the "Possession Date").

**Commencement Date. 5/1/26 ✓**

Provided that Lessee shall not be in default hereunder and this Lease shall be in full force and effect and Lessee shall serve the notices required hereunder, Lessee is hereby granted an option to renew the Lease for two (2) five-year periods (the "Option Term") from the Termination Date, subject to the following:

- (i) Lessee shall serve upon Lessor a notice in writing, within sixty (60) days prior to the expiration of the Term, or Option Term, as the case may be;
- (ii) The Rent to be paid by Lessee to Lessor during the Option Term shall be as set forth in paragraph 3(iii) below;
- (iii) All other terms, payments, provisions, liabilities, conditions and obligations of this Lease shall apply and remain in full force and effect during the Option Term.

3. **RENT.** Lessee's obligation to pay Rent, as hereinafter provided, shall begin on the Commencement Date and shall be paid to Lessor at 5126 Main Street, Downers Grove Illinois or such address as may be designated in writing from time to time by Lessor for the Premises as follows: (i) beginning on the Commencement Date and for two years thereafter Lessee shall pay monthly base rent (the "Base Rent") in the amount of [REDACTED] ("Initial Base Rent"); (ii) beginning with the third year of the Term, and for each of the following three years, the Base Rent shall be adjusted annually by the lesser of three percent (3%) or the percentage change in the Consumer

# Honeycomb

5126 Main St

High quality treats

## DONUTS- \$2.75

Old Fashioned Cake Donut (Chocolate Frosted)

### Yeast Donuts

- Glazed
- Chocolate Frosted
- Strawberry Frosted w/ Sprinkles
- Chocolate Long John
- Cream-Filled Chocolate Long John
- Jelly-Filled w/ Vanilla Frosting

Half Dozen (assorted) \$15.00  
Dozen (assorted) \$30.00

## PASTRIES

### Kouign-Amann — \$5.25

- Maple Pecan
- Blackberry Sage
- Savory (Rotating)
- Seasonal TBD

## MUFFINS — \$5

- Blueberry
- Chocolate Chip
- Pumpkin Cream Cheese

*Savory examples: Sausage & Smoked Gouda • Bacon & Cheddar • Spinach & Feta*

## COOKIES/Brownies

Chocolate Chip	\$3.50
Churro	\$3.50
Biscoff-Filled	\$4.25
Brookie Bar	\$5.00
Raspberry White Chocolate Blondie	\$5.00
Brownie Bar	\$5.00
Blondie	\$5.00

## OTHER TREATS

Cinnamon Roll	\$7.50
Apple Fritter	\$8.00
Whole Classic Cheesecake	\$59.00
Crème Brûlée To-Go (FOTM)	\$7.50

## GLUTEN FREE

TBD	\$7.50
TBD	\$8.00
TBD	\$59.00
TBD	\$7.50

*Selection changes daily. Limited quantities.*

# HoneyComb

5126 Main St  
Cocktails · Luxury Bites

## Luxury Cocktails

### **My Big Fat Greek Martini \$25**

Feta & olive oil-washed gin, mastiha, Dolin Blanc, oregano & celery bitters, orange bitters.  
Savory, bright, Mediterranean.

### **The Truffle Shuffle \$45**

White truffle-infused tobala mezcal, green Chartreuse, maraschino, clarified lime, truffle aroma, parmesan crisp.  
Deep, earthy, unapologetically luxurious.

### **Maybe a Little Too Old Fashioned \$35**

Foie-washed bourbon, vintage Armagnac, quince syrup, Angostura, orange, cocoa & cherry bitters.  
Rich, silky, decadent.

## Bright & Fresh

### **DG Gold Rush \$15**

Bourbon, hojicha tea, extra-light honey, lemon.  
Warm, citrus-bright, softly toasted.

### **Barry's Night Off \$15**

Roku gin, Kyro pink gin, manzanilla sherry, orange blossom honey, lemon.  
Floral, clean, gently savory.

### **RHWDG \$16**

Roasted peach & rosemary vodka, prosecco syrup, clarified lemon, saline.  
Bright, silky, aromatic.

### **Late Nights in Lima \$20**

Fig & cardamom pisco, port, almond orgeat, lemon, egg white, fennel pollen.  
Velvety, lightly spiced.

### **We Got the Beet \$18**

Reposado tequila, mezcal, amaro Meletti, beet grenadine, acid-adjusted pomegranate.  
Earthy, vibrant, bittersweet.

## **Spirit-Forward**

### **Bittersweet Symphony \$18**

Botanist gin, porcini mushroom, strawberries, Punt e Mes, Campari, Gran Classico, Cocchi Torino.

Savory, bitter, aromatic.

### **Pearls Are So Back \$16**

Reposado tequila, bosc & red pear, manzanilla sherry, bianco vermouth, spiced pear liqueur.

Soft, juicy, elegant.

### **We Winter in Barbados \$18**

Aged rum, Punt e Mes, black cherry, pomegranate, Cocchi Torino, Angostura, saline.

Rich, dark-fruited, warming.

### **I Know You From Somewhere \$15**

Old Forester 100, caramelized honey, Madagascar vanilla, citrus & Angostura bitters.

Familiar, cozy, refined.

### **The French Breakfast \$17**

Brioche-infused rum, Oloroso sherry, roasted barley maple syrup, espresso, cream, whole egg, white chocolate.

Decadent, silky, dessert-like.

## **Low / No Proof**

### **Sherry-Colada \$11**

Cream sherry, pineapple, coconut cream, lime, saline.

Tropical and bright.

### **Amari Party \$11**

Braulio, Abano, Rabarbaro, Sfumato, thyme, sage, lime.

Bittersweet and refreshing.

### **No Shrubs N/A \$10**

Blackberry balsamic shrub, mint, lime, soda.

Crisp and tangy.

## **Highballs**

### **Bourbon Highball \$12**

Bonded bourbon, ice-cold soda.

### **Seasonal Highball \$12**

Spring: Genepy · Summer: Limoncello · Fall: Umeshu · Winter: Amaro

## **Beer**

**Miller High Life (Bottle) \$3.50**

**PBR (Can) \$3.50**

**Modelo (Bottle) \$5**

**Rotating IPA \$7**

Summer: Hazy · Winter: West Coast / Imperial

**Rotating Dark Beer \$7**

Summer: Schwarzbier / Red Lager · Winter: Porter / Stout

## **Wine – By the Glass**

**Segura Viudas Cava Brut (Spain) \$14**

**La Marca Prosecco (Veneto, Italy) \$12**

**Schramsberg Blanc de Blancs (Napa Valley) \$18**

**Veuve Clicquot Brut (Champagne, France) \$24**

**Cloudy Bay Sauvignon Blanc (Marlborough, NZ) \$15**

**Sonoma-Cutrer Chardonnay (Sonoma Coast) \$14**

**Domaine Drouhin Pinot Noir (Willamette Valley) \$17**

**Justin Cabernet Sauvignon (Paso Robles) \$18**

## **Wine – By the Bottle (All available via Coravin)**

**Billecart-Salmon Brut Rosé (Champagne) \$180**

**Dom Pérignon Vintage (Champagne) \$300**

**Perrier-Jouët Grand Brut (Champagne) \$105**

**Moët & Chandon Brut Impérial (Champagne) \$95**

**Schramsberg Blanc de Blancs (Napa Valley) \$75**

**Segura Viudas Reserva (Spain) \$55**

**Pascal Jolivet Sancerre (Loire Valley) \$65**

**Cakebread Cellars Chardonnay (Napa Valley) \$85**

**Santa Margherita Pinot Grigio (Alto Adige) \$55**

**Dr. Loosen Riesling (Mosel) \$45**

**Silver Oak Cabernet Sauvignon (Napa Valley) \$250**

**Antinori Tignanello (Tuscany) \$240**

**Château de Beaucastel Châteauneuf-du-Pape (Rhône) \$180**

**La Rioja Alta Gran Reserva 904 (Rioja) \$110**

**Louis Jadot Gevrey-Chambertin (Burgundy) \$150**

**Opus One (Napa Valley) \$550**

## **Sake**

**Dassai 45 Junmai Daiginjo (Japan) \$95**

**Kubota Manju Junmai Daiginjo (Japan) \$160**

**Hakkaisan Junmai Ginjo (Japan) \$70**

## **Luxury Bites & Boards**

### **Caviar Service**

Traditional accompaniments, potato chips.

Classic Selection – ½ oz \$65 | 1 oz \$120

Premium Selection – ½ oz \$95 | 1 oz \$175

### **Ibérico Ham & Manchego \$38**

Hand-sliced Ibérico ham, aged Manchego, quince paste, grilled bread.

### **Charcuterie Plate \$32**

Chef's selection of cured meats with seasonal accompaniments.

### **Tinned Fish Service \$28**

Premium tinned fish with rotating seasonal accoutrements.

### **Bread & Butter Service \$9**

Warm bread, cultured butter, finishing salt.

### **Crudité & Rotating Dips \$22**

Seasonal vegetables with chef-driven dips.

### **Pâté & Grilled Bread \$26**

House pâté, grilled bread, stone fruit jam.

### **Truffled Popcorn & Parmesan \$13**

With shaved truffles

### **BB's Meatballs \$20**

Seasonally rotating, ask your server, served with house bread

## **Desserts**

### **Hot Chocolate Bomb \$16**

Caramel, hot chocolate, pistachio milk cake.

### **Bread Pudding \$15**

Bananas Foster.

### **Tres Leches Bomb \$16**

White chocolate shell, phyllo, crumble.

### **Cheesecake \$14**

Fresh fruit.

Please inform your server of any allergies or dietary restrictions.

# HONEYCOMB EMPLOYEE ALCOHOL TRAINING MANUAL

**Honeycomb**  
5126 Main St  
**Downers Grove, IL**

(This manual is written in compliance with the State of Illinois and the Village of Downers Groves laws and codes. The manual is specific to Honeycomb, and it is to be taken extremely seriously.)

Honeycomb is an establishment that sells a variety of produce, meats, seafood, prepared foods, dry goods, and dairy. Honeycomb sells alcohol to be consumed on its' premise.

## **Restaurant Hours:**

Monday-Thursday 7:00am-1:00 am

Friday- Saturday 7:00am -2:00 am

Sunday 7:00am - 1 :00 am

# Table of Contents:

Secrets to Success at Honeycomb

## **General Guidelines**

Training

## **Management Responsibilities**

Servers

Management

## **Responsibilities to the customers**

## **Carding Procedures**

Checking a Patron

Acceptable forms of Identification

## **Local Ordinances**

Serving Hours

Minimum Age of Sellers

Drink Sharing

Liquor Identification

Intoxicated Patrons

## **Village of Downers Grove Alcohol**

## **Awareness Programs**

Compliance Testing

DUI Notification Program

## **Tips For Employees**

Alcohol Awareness

Take Action

Watch for These Signs

Offer Alternatives

Be Prepared

## **Liquor Information**

Illinois State Drivers Licenses

For out of state licenses view current license booklet

## **Honeycomb's Service Program**

Bar Station

Server Policies

## **Additional Forms**

## **Honeycomb Keys to Success**

Honeycomb's objective is to partner high quality products with incredible customer service. As part of the team you will become the face of Honeycomb. The following manual will provide you the tools needed to do so:

### **General Guidelines**

In Illinois customers buying alcohol must be 21.

Employees pouring beer/wine must be over 21.

Someone over 21 must make the initial determination if a patron who wishes to be served alcohol is over 21.

Employees must be at least 19 years old to serve as waiters or waitresses for the purpose of serving alcoholic beverages

In the case of packaged sales, no employees under the age of 21 may register, by mechanical or electrical means, the sale of any alcoholic liquor.

Employees under the age of 21 should be carefully watched to ensure that they do not sell or have access to liquor for themselves~ or their friends.

If a customer looks under the age of 35, proof-of-age identification must be requested.

Perpetual calendars are kept at appropriate locations to aid employees in confirming legal age.

A State identification guide must be kept on premises for employees to check validity of out-of-state licenses/identification cards.

Hour restrictions and times when alcohol cannot be sold must be strictly enforced.

#### **HONEYCOMB**

Employees should be fully aware that they have the legal right to refuse to sell alcoholic beverages to anyone unable to produce proper identification or who they feel is already intoxicated.

Alcoholic Beverages may be consumed on premise:

o Mon-Thurs 10am-1 am

o Fri & Sat 10am-2am

o Sunday 10am-12am

The following signs are posted and visible at all times:

o "Persons buying beer, wine or liquor must be 21 or over"

o "We will not sell alcoholic beverages to minors or intoxicated individuals"

Employees know they are subject to fines/termination should they violate provisions of the Ordinance.

## **Honeycomb Training:**

**Employees will be required to obtain certified training per Section 3-33.3 of the Downers Grove Municipal Code within four months of date hired.**

Employees are trained of store policies and advised of local laws concerning the sale of alcohol upon hire. Quarterly "refresher" meetings are conducted concerning the importance of responsible alcohol serving.

Training certificates will be kept on file at the restaurant.

## **Management Responsibilities:**

Ensure employee comprehension of Liquor Handling Policies/Procedures through:

1. Distribution of a policy manual to employees upon hire.
2. Provide instruction/guidance/assistance on proper liquor.
3. 4. Advise employees of local liquor codes.
4. Obtain signed servers/checkout receipt of liquor policy/procedure manual upon date of hire.
5. Provide for the ongoing reinforcement process involved in keeping by providing for monthly meetings with employees.
6. Provide employee guidance/assistance to ensure enforcement of liquor handling policies/procedures (in

- accordance with State and Village Liquor Ordinances.)
8. Provide employee with evaluation of their work performance.
  9. Initiate proper disciplinary action as necessary. Provide for appropriate intervention.
  10. Provide for appropriate training of all personnel in accordance with their respective job classifications.

## **Honeycomb Servers:**

- Verification of age by valid identification only.
- Know state and local liquor laws and legal responsibilities of those who serve alcohol.
- Enforce local laws regarding minimum drinking age.
- Give last call ½ hour prior to official closing of store/patio.
- Never give away alcohol.
- Serve alcohol only within permitted hours.
- Recognize signs of intoxication.

## **Management:**

- De-emphasize excessive liquor sales in marketing and promotion efforts.
- Provide food service at least 1 hour prior to close.
- Be sure beverage service policies are enforced by personnel.
- Evaluate intoxicated guests when requested by Staff.
- Terminate beer/wine and liquor sales when necessary.
- Call cab for intoxicated guests.

## **Honeycomb Responsibilities to the Customer:**

- Employees of Honeycomb should take a firm stand on the responsibility they have to their customers in terms of alcohol consumption. We do not want our customers to drive home if they had too much to drink! If you think a customer should not be served, or if you think a customer has had too much to drink, servers should contact the manager immediately.
- Honeycomb employees should have the interest of the individual and public safety in mind, and therefore, have the obligation to the community and to the individual to ~pot people who have over consumed alcohol. This applies to all customers.
- Management is responsible for actually "cutting off" customers, but it takes a team effort from all employees to help spot these people and tell the manager on duty. Rely on good judgement when someone in the establishment has had too much to drink.

## **Honeycomb Carding Procedures:**

### **HOW TO CHECK A PATRON FOR CORRECT PROOF OF AGE**

#### **Age Requirement**

The minimum age requirement for the purchase of alcoholic beverages in all states is 21 years of age. •

If you have any reason to believe that underage patron is attempting to purchase alcohol, you must ask for proper identification.

Under no circumstance should you sell any alcoholic beverages to a person who is believed to be under 21 years of age.

Only official identification may be accepted.

Identification is required if the customer appears to be under the age of 35. Illinois law requires alcohol-serving establishments to verify age using valid, government-issued identification.

The following forms of ID are acceptable for age verification at Honeycomb.

### **ACCEPTABLE FORMS OF IDENTIFICATION**

1. Driver's License
  - Issued by Illinois or any U.S. state or territory
  - Must be valid and not expired

- Must include photograph and date of birth
- 2. State Identification Card
  - Issued by Illinois or any U.S. state or territory
  - Must include photograph and date of birth
- 3. U.S. Military Identification
  - Active duty, reserve, or retired military ID with photo
- 4. Passport or Passport Card
  - United States passport
  - Foreign passport with photograph and date of birth

**NOT ACCEPTABLE (BEST PRACTICE)**

- Expired identification
- Photos or screenshots of IDs on a phone
- School IDs
- Illinois Mobile ID (Digital ID)
- Vertical IDs
- FOID cards
- Temporary paper IDs without supporting identification
- Altered or damaged IDs

**ID VERIFICATION PROCEDURE**

Staff should verify the following:

- Photo matches the guest
- Date of birth confirms age 21 or older
- ID is not expired
- Security features appear valid
- Guest behavior matches identification

**When in doubt, DO NOT serve or make the sale!**

**Honeycomb Local Ordinances You Should Know:**

**LEGAL SERVING HOURS (Section 3-31)**

Another area where disregard of the law may bring stiff penalties concerns the hours when liquor may and may not be served. You should know when you must stop serving, when all glasses must be off the tables and bar, and when all guests must be out of the establishment: If it becomes necessary in upholding the law, remove the glasses from the tables.

Monday-Thursday 8:00am-1:00 am

Friday- Saturday 8:00am -2:00 am

Sunday 7:00am - 8:00 am

It is unlawful to permit customers to consume alcohol on premise later than one hour after the applicable closing time.

**MINIMUM AGE OF SELLERS (Section 3-28)**

Age of seller policies require that alcohol servers and clerks must be a minimum age in order to legally serve or sell alcohol. Clerks must be at least 21 years of age to ring up any sale of alcoholic liquor.

Servers must be a minimum of 19 years of age; however, the under 21 servers MAY NOT take the initial order or make the determination that a patron is of age. Initial orders/determination of age (carding) must be done by another server is over 21.

**ADULTS SHARING DRINKS WITH MINORS (Section 3-36)**

The Management will make it clear that adults sharing drinks with minors will not be tolerated.

Regardless of if in the company of parents, those under 21 should not be allowed alcoholic beverages.

If an instance arises, the Manager will immediately tell the party that such practices are not permitted.

Make it understood any alcoholic beverage in front of a minor will be immediately removed.

If the party persists, the Manager will remove the alcoholic beverage from the adult and refuse to accept further orders.

**LIQUOR PRODUCT IDENTIFICATION SIGNS (Section 3-33.2)**

The sale of alcoholic liquor for consumption on the premises within the Village shall be limited to restaurants, hotels and recreational facilities, with liquor sales as incidental of the operation of any such establishments. Liquor product identification signs

(banner, placard, poster streamer, balloon or other attention getting device, which is designed or used to advertise, promote or identify a particular brand of liquor - including, but not limited to, "beer signs" that may involve electronic or neon displays) **shall not be permitted as any interior or exterior window sign or as any form of exterior sign** for any premises holding a license for on-premise consumption.

#### **SERVING INTOXICATED INDIVIDUALS (Section 3-25)**

Serving an obviously intoxicated person is strictly a violation of policy and may lead to civil or criminal responsibility. If an obviously intoxicated person leaves the premises and gets into an accident, a civil suit or criminal proceedings may be brought against both the company and the individual employee (s) responsible. Our best protection will come from the exercise of common sense by both management and employees. Employees serving alcoholic beverages should be aware of their responsibilities AND their potential personal liability.

**.08 is the Illinois Blood Alcohol Content (BAC) limit. Any person driving in the State of Illinois with a BAC of .08 or more risks being charged with Driving Under the Influence (DUI).**

## **Honeycomb Village of Downers Grove Alcohol Awareness**

### **Programs:**

#### **COMPLIANCE TESTING (Control Buy Program)**

The Downers Grove Police Department periodically conducts tests on establishment to ensure that minors are not being served alcohol. An Under 21 agent is sent into each establishment to attempt to purchase liquor. In the event staff serves or sells alcohol to the minor, the individual involved in the service/sale is immediately issued an administrative citation (ticket) for serving the minor. In addition, the licensee will be required to attend the public hearing on the violation. A finding of guilty regarding the violation will result in fines, penalties and/or suspension of the liquor license and possible mandatory certified training for all employees.

Fines for non-compliance are as follows:

\$500 fine issued to the individual involved in alcohol sale to a minor

Up to \$15,000 in fines

Up to \$1,000 to cover costs of a disciplinary hearing

Suspension or revocation of liquor license

#### **DUI Notification Program**

The Downers Grove Police Department will notify an establishment in the event an individual arrested for a DUI names their establishment where they have been drinking prior to the arrest. Any establishment receiving multiple notifications is subject to a license renewal hearing where policies will be reviewed.

## **HONEYCOMB TIPS FOR EMPLOYEES:**

### **Alcohol Awareness**

Serving alcohol is a privilege that is granted by local authorities. This privilege carries with it a duty for us to operate in a responsible manner and involves public safety and considerable liability to the company as well as our employees. It is our **policy** to deal with situations that arise from serving alcohol. If there is any doubt as to the age of a guest, ask them for proof of age. Be polite, but remember; you as well as the store, can be held liable if a minor is served. Remember, these policies are designed for our guests' safety. They must be applied impartially. Alcohol awareness is a serious subject; and you, the Server, are the most important element of the Program.

### **Take Action**

If you feel that a guest is intoxicated, you should cease serving the guest drinks immediately and inform your manager. If the guest persists in ordering alcoholic beverages, acknowledge the drink request, but ask the Manager to explain to your guest that the drink must be declined.

### **Watch For These Signs**

Be aware of the condition of your guests at all times. Any guest who has consumed more than three drinks could soon be approaching intoxication. An intoxicated person will usually display recognizable

behavioral characteristics. Alert Manager at the first sign of any of these:

Slurred speech, thick tongued

Eyes become glassy, unable to focus.

Unusual change in the color of facial skin, going pale or flushed.

Loss of physical motor skills; staggers or stumbles when walking, spills drinks or food.

Abusive language; questioning the Server's performance; profanity, bragging.

Obvious changes in behavior; more or less talkative; loud voice.

Exaggerated emotional outbursts, crying or loud laughing.

Unable to respond coherently when addressed or questioned.

Unreasonable and exaggerated responses.

Blank, staring facial expression.

Obvious impairment of judgment.

Annoying other guests.

#### **HONEYCOMB**

##### **Offer Alternatives**

If possible, invite the guest to stay and eat something.

Let the guest know that he or she is welcome to stay and finish their meal.

Offer complimentary food. Check with the Manager.

Arrange for a taxi if the guest is driving: The phone number is posted in the bar.

Strongly discourage the guest from driving; if he or she ignores your suggestions and insists upon driving, call the Manager.

##### **Be Prepared**

You will be dealing with a person who is to some degree "out of control". The psychological message we give the guest is that we are in control of this situation. The guest will probably be offended and become argumentative. Do not attempt to "reason" with the guest. If you know that guest is belligerent or physically threatening, approach the guest with another employee (preferably a manager).

If the guest continues to be a problem, inform the Manager. Never attempt to physically detain a guest on the premises.

**NOTE:** A person with a physical or mental disability may seem to have the same outward appearance as a guest who has had too much to drink. Your sensitivity is extremely important in all situations.

## **Honeycomb Violation Policies:**

Any employee that knowingly violates Honeycomb and/or The State of Illinois liquor policies shall be terminated and reported to the proper authority.

## **LIQUOR INFORMATION:**

Blood alcohol content (BAC), or blood alcohol concentration, is the concentration of alcohol in a person's blood. BAC can be mathematically estimated or measured with a blood breath, or urine test. A blood alcohol level of 0.01 is considered low, while 0.4 and higher is toxic and potentially deadly. When a person consumes alcohol, it is absorbed into the bloodstream. Then the liver breaks down (metabolizes) the alcohol. Alcohol is metabolized more slowly than it is absorbed. Because it takes longer for alcohol to metabolize~ consumption must be controlled in order to prevent alcohol from accumulating in the body and causing intoxication.

**BAC** is used to determine an individual's intoxication level, and it provides an estimate of his/her level of impairment. When individuals consume alcohol, their judgment, coordination, concentration, alertness, speech and ability to feel sensations become impaired. The more an individual drinks, the more impaired these functions become.

Even though the degree of impairment varies among people with the same BAC it is considered a reliable way to determine if it is safe for someone to drive or operate heavy machinery, including motor vehicles, boats, and aircrafts after drinking.

It is illegal for individuals to drive with BAC levels of 0.08 and higher in the United States. States may have stricter laws for individuals younger than 21 years old. Some states have zero tolerance

laws for this age group that allow underage people to be convicted of driving under the influence with virtually any amount of alcohol in the bloodstream.

The amount of alcohol varies in different types of alcoholic drinks. In general, a 12-ounce beer~ a five-ounce glass of wine, and 1.5-ounce shot of hard liquor are considered equivalent.

Counting the number of drinks consumed is not an accurate way to measure intoxication because individuals have different alcohol tolerance .

. An individual's tolerance to alcohol is dependent on

many factors including weight age, gender, body fat percentage, genetics, synergistic effect of drugs, amount of food in the stomach, and how frequently the person drinks.

The length of time that elapses between drinks is also an important factor. The quicker an individual drinks alcoholic beverages, the more intoxicated he/she is going to become. This is because the body needs time to metabolize the alcohol. It is generally accepted that consuming two standard alcoholic beverages increases the average person's by about 0.05% in about one hour. Limiting alcohol intake to one drink per hour after the first two drinks are consumed can keep the BAC near 0.05%.

Individuals should not consume any alcoholic beverage before driving or operating heavy machinery

## **Honeycomb's Service Program:**

The service program at Honeycomb is in place to control the way our customers consume their alcohol. At no time is a customer permitted to serve his or herself alcoholic beverage.

### **Bar Station:**

The Bar holds all the alcohol intended for consumption in the store. The bar counter will feature a service well to serve fresh beer, bottled micro brews, liquor and a selection of white and red wine featured on our menu. The employee at the service well will pour drinks for customers that are sitting in our restaurant or on our patio.

**AT NO TIME WILL CUSTOMERS BE PERMITTED TO SERVE THEMSELVES ALCOHOL!**

### **SERVER POLICIES**

All servers must be at least 19 years of age (legal serving age) and have signed the form provided agreeing that they have read and understand Honeycomb's liquor manual. Servers are to ring up their guest's beverage order, the employee at the bar receives the order and pours the alcoholic beverage, and the server then brings the beverage to the customer. **ANY EMPLOYEE THAT POURS AN ALCOHOLIC BEVERAGE MUST BE OVER 21 YEARS OF AGE.**

**INCIDENT REPORT**

Date of incident \_\_\_/\_\_\_/\_\_\_

Time of incident: \_\_\_pm(or)\_am Type: \_\_\_\_\_

Name(s) of person(s) involved in incident: (indicate telephone numbers if possible)

\_\_\_\_\_  
Name(s) and telephone number(s) of bartender(s) and wait staff on duty:  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Name(s) and telephone number of witnesses:  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

How many drinks had been served to the person(s) involved? \_\_\_\_\_  
Did they appear intoxicated?? \_Yes \_No

If yes, describe:  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Was anyone injured? \_Yes \_No  
If yes, describe:  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Explain, in detail, what occurred: (use back of this page if necessary)  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Name of person completing incident report: \_\_\_\_\_

Date report completed: \_\_\_\_\_

Position: \_\_\_\_\_

## HONEYCOMB ACKNOWLEDGMENT FORM

Today's Date \_\_\_\_\_

Employee Name: \_\_\_\_\_

Telephone Number: \_\_\_\_\_

Date of Birth: \_\_\_\_\_

Place of Birth: \_\_\_\_\_

Employee Classification: \_\_\_\_\_

I, the undersigned, have read the Downers Grove Liquor License Guidelines and the Downers Grove Municipal Code, Chapter 3 and specifically Section 3-25 which deals with the sales of alcoholic beverages to minors, etc., and agree to comply with its specifications.

I acknowledge that I personally have the discretionary right to refuse sales of alcoholic beverages to anyone I feel is underage or intoxicated, and I, therefore, accept full responsibility for my actions.

As of today, I am at least 21 years of age and understand that I may take orders for alcoholic beverages, as well as serve/sell the product to customers for on premise consumption, only after determining that person placing the order is of legal drinking age - 21 years of age or older. I have read and understand the I.D. guidelines as outlined in the Downers Grove Liquor License Guidelines.

Signature \_\_\_\_\_

OR

As of today, I am at least 19 years of age and understand that I may serve alcoholic beverages to customers for consumption on the premises only after another employee at my place of employment (over the age of 21) determines that person placing the order is of legal drinking age - 21 years of age or older. I understand that I may not attend bar, draw, pour or mix any alcoholic beverages. I have read and I understand the I.D. guidelines as outlined in the Downers Grove Liquor License Guidelines.

Signature \_\_\_\_\_

Honey Comb  
5126 Main

