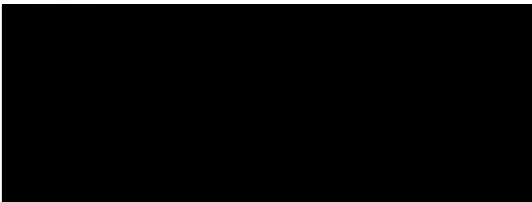


State of Arizona
Department of Liquor Licenses and Control

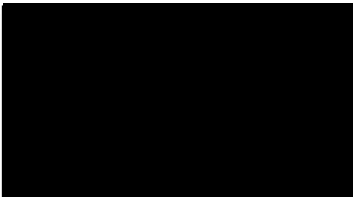
Created 09/25/2021 @ 11:43:27 AM

Local Governing Body Report

LICENSE

Number:		Type:	012 RESTAURANT
Name:	PLACE TO BE		
State:	Pending		
Issue Date:		Expiration Date:	
Original Issue Date:			
Location:	333 LAKE HAVASU AVENUE S LAKE HAVASU CITY, AZ 86403 USA		
Mailing Address:			
Phone:			
Alt. Phone:			
Email:			

AGENT

Name:	VINCENT EGIDIU DESISTO
Gender:	Male
Correspondence Address:	
Phone:	
Alt. Phone:	
Email:	

OWNER

Name:	PLACE TO BE LLC		
Contact Name:	VINCENT EGIDIU DESISTO		
Type:	LIMITED LIABILITY COMPANY		
AZ CC File Number:	L15301220	State of Incorporation:	AZ
Incorporation Date:	06/07/2009		
Correspondence Address:			
Phone:			
Alt. Phone:			
Email:			

Officers / Stockholders

Name:	Title:	% Interest:
-------	--------	-------------

EGIDIU GIOVANNI DESISTO
VINCENT EGIDIU DESISTO

MANAGER-LLC
MANAGER-LLC

50.00
50.00

PLACE TO BE LLC - MANAGER-LLC

Name: VINCENT EGIDIU DESISTO
Gender: Male
Correspondence Address:

Phone:
Alt. Phone:
Email:

PLACE TO BE LLC - MANAGER-LLC

Name: EGIDIU GIOVANNI DESISTO
Gender: Male
Correspondence Address:

Phone:
Alt. Phone:
Email:

MANAGERS

Name: VINCENT EGIDIU DESISTO
Gender: Male
Correspondence Address:

Phone:
Alt. Phone:
Email:

Name: EGIDIU GIOVANNI DESISTO
Gender: Male
Correspondence Address:

Phone:
Alt. Phone:
Email:

APPLICATION INFORMATION

Application Number: 162143
Application Type: New Application
Created Date: 09/25/2021

~~AR~~

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
OWNER
- 3) Is there a penalty if lease is not fulfilled?
No
- 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.
\$520.00
HORIZON COMMUNITY BANK
225 N LAKE HAVASU AVE LAKE HAVASU CITY AZ 86403
- 6) Is there a drive through window on the premises?
No
- 7) If there is a patio please indicate contiguous or non-contiguous within 30 feet.
CONTIGUOUS
- 8) Is your licensed premises now closed due to construction, renovation or redesign or rebuild?
No



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

DLLC USE ONLY

Job #:

162143

RESTAURANT OPERATION PLAN

1. Name of restaurant (Please print): Place to Be
2. List equipment below by Make, Model, and Capacity: (**PROVIDE THE FOLLOWING ITEMS ONLY, NO ATTACHMENTS**)

Grill	magiKitchen / FM624 / 3' x 2' cool surfaces
Oven	Royal / RR-6-C / 30" six burner
Freezer	Turbo air / PVO-50F / 52W / 83"H / 34"D
Refrigerator	True / TM-52 / 22' / 22' x 24'
Sink	Faegle 3 compartment / 12" / 20" / 12"
Dish Washing Facilities	Pro clean / L90-3 BWC / 2' x 2' x 2'
Food Preparation Counter (Dimensions)	Turbo air / TST-665D 24' / 60" L x 29" W x 37" D
Other	

3. Attach a copy of your full menu including prices (examples: Breakfast, Lunch, Dinner, and Nonalcoholic beverages).
4. List the seating capacity for:
 - a. Restaurant dining area of your premises: (Do not include patio seating) [60]
 - b. Bar area of your premises: [+ 4]
 - c. Total dining and bar seating capacity of your premises: [= 64]
5. What Type of dinnerware and utensils are utilized within your restaurant?
☐ Reusable ☐ Disposable ☒ Both
6. Does your restaurant have a bar area that is distinct and separate from the dining area? ☐ YES ☒ No
(If yes, what percentage of the public floor space does this area cover?) _____ %
7. What percentage of your public premises is used primarily for restaurant dining?
(Do not include kitchen, bar, hi-top tables, or game area.) 70 %

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.)

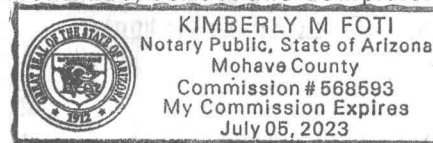
9. Do you have live entertainment or dancing? ☐ YES ☒ No
(If yes, what type and how often 8.5
example: DJ-2 x a week, Karaoke-2 x a month, Live Band-1 x a month, etc.)

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

Position	How many
Cooks	2
Bartenders	1
Hostesses	0
Managers	2
Servers	3
Other (<u>Dish Washer</u>)	1
Other ()	
Other ()	

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

X Gina P. P. P.
(Signature of APPLICANT)



NOTARY

State of AZ County of Mohave

The foregoing instrument was acknowledged before me this 30 day of June 2021
Day Month Year

My Commission Expires on: 07/05/2023

Date

Kimberly M Foti
Signature of Notary Public



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

*21 JUL 13 AM 11:18 AZDLLC

RECORDS REQUIRED FOR AUDIT

Applies to Series 11 (Hotel/Motel W/Restaurant) & Series 12 (Restaurant) Only

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

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

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

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

- A. All documents which support the income derived from the sale of food off the license premises.
- B. All documents which support purchases made for food to be sold off the licensed premises.
- C. All coupons/specials/discounts

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

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

A.R.S. §4-210(A)7

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

A.R.S. §4-205.02(G)

For the purpose of this section:

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

NOTARY

I, (Print Full Name) Egidio G. De Soto, have read and understand all aspects of this statement

X (Signature) Egidio G. De Soto
Controlling Person / Agent

State of Arizona County of MoHAVE
the foregoing instrument was acknowledged before me this

19 of July 2021
Day Month Year

My commission expires on: 4/5/2023

Lisa R Fuhrman
Signature of NOTARY PUBLIC

**OFFICIAL SEAL
LISA R FUHRMAN
Notary Public - Arizona
MOHAVE COUNTY
MY Commission Expires 4/5/2023**

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

South West Salad-

Romaine lettuce, grilled red onions, roasted poblano peppers, grilled corn, tomatoes, tortilla chips tossed in a tomatillo cilantro lime dressing 10.

Melon Salad-

Mixed chopped cantaloupe and honeydew, red onions, feta cheese, honey toasted macadamia nuts, mixed greens tossed in a fresh mint dressing 10.5

Bistro Salad

Mixed greens, cucumbers, roasted red peppers, red onions, grape tomatoes tossed in a creamy ranch dressing 9.5

Spicy crispy chicken blue cheese salad

Romaine lettuce, smoked bacon, grape tomatoes, red onions and a creamy blue cheese dressing topped with crispy chicken and a drizzle of our hot sauce 12.5

Caesar salad

Romaine lettuce, herb croutons, parmesan cheese and a classic caesar dressing 8.5

Roasted garlic hummus

with a cucumber, grape tomato, kalamata olive salad with grilled pita bread 9.5

Add to any salad- herb grilled chicken 4.5 - seared salmon 9. - blacken grilled shrimp 8.

Fresh cut fries

With a roasted garlic sour cream, green onions and parmesan cheese 8.5 Or plain 5.5

Fried chicken wings

Your choice of spicy buffalo sauce -or- root beer vodka spiked bbq sauce
With a side of creamy blue cheese for dipping 12.

Crispy fried pretzel bites

Tossed in a onion garlic salt with a side of roasted garlic sour cream and spicy honey mustard 8.5

Hefeweizen beer little neck steamed calms

Steamed clams with tomatoes, roasted peppers in a butter roasted garlic hefeweizen sauce 12.5
Add angel hair pasta 4.5

Creamy mac and cheese

House made cheese sauce tossed with a orecchiette pasta topped with garlic bread crumbs 8.5

Crimini mushroom risotto

Marsala sautéed crimini mushroom and green pea risotto topped with a tomato marmalade 10.

ALL SANDWICHES COME WITH FRESH CUT FRIES OF MASHED POTATO OR
YOU CAN SUB A SALAD FOR 2.

The philly cheese steak

Fresh chopped steak with caramelized onion and house made cheese sauce 12.

Warm house cooked corned beef sandwich

Corn beef, sauerkraut, swiss cheese and a brown mustard on marble rye bread and house made pickle 11.

Herb grilled chicken sandwich

Marinated grilled chicken breast, apple wood smoked bacon, goat cheese, mixed greens and a tomato marmalade 12.

Blacken shrimp po'boy

Grilled blacken spiced shrimp, lettuce, tomatoes, ipa garlic beer pickles and a spic chili mayo on a hoagie bun 13.5

Pecan wood smoked pulled pork sandwich

Pulled pork with our famous root beer vodka spiked bbq sauce and a garnish of a red onion granny smith apple slaw 11.

Mixed veggie pita sandwich

Crimini mushrooms, red peppers, grilled red onions, baby spinach and spaghetti squash on pita bread with roasted garlic hummus 10.5

8oz grilled fresh ground chuck burger

With lettuce, tomatoes, red onions and house made ipa beer pickle 12.5

Cheddar- swiss- goat- blue- pepper jack add one type of cheese for 2.00

Caramelized onions, crimini mushrooms, apple wood smoked bacon, avocado add one for 2.00

Buttermilk fried chicken strips

With mashed potatoes, sautéed sugar snap peas and a spicy honey butter sauce 16.5

Creamy port wine risotto

Crimini mushroom, green pea and sweet corn risotto with a port wine reduction topped topped with tomato marmalade

Your choice of- garlic herb grilled chicken 17. -or- skillet roasted salmon 21.

Lemon garlic herb shrimp pasta

Sautéed shrimp, grape tomatoes, red peppers, baby spinach with a white wine roasted garlic lemon butter herb sauce tossed with angel hair pasta 22.

Skillet roasted 10oz bone in pork chop

With green onion mashed potatoes, sautéed green peas and a caramelized apple whiskey sauce 20.5

Sausage and pepper ragu pasta

Sweet and spicy Italian sausage cooked in a chunky tomato red and green pepper sauce tossed with angel hair pasta topped with fresh mozzarella 18.5

Smoked bacon wrapped grilled meatloaf

With mashed potatoes, sautéed baby spinach and the caramelized apple whiskey sauce 19.5

Spaghetti squash and sautéed veggie

Satueed baby spinach, crimini mushrooms, sugar snap peas, sundried tomatoes and pesto roasted spaghetti squash 18.

Desserts

The cast iron cookie

A fresh chocolate chip cookie with vanilla ice cream and caramel sauce 7.
[this is fresh baked and will take a while to cook]

Dad's famous homemade tiramisu

Made with lady fingers and a Kahlua, coffee, mascarpone cheese 8.5

Flourless chocolate cake and vanilla ice cream

With whipped cream, chocolate and a Bada Bing Cherry 8.5

Pecan carrot cake

with a cream cheese frosting, salted caramel gelato and sweet and salty toasted pecans 8.

Cup of- gelato - or- vanilla ice cream 4.

Kids options

Panko breaded chicken strips with fries 8.5

Butter noodles 5.5

Romaine lettuce, grape tomatoes, cucumbers, cheddar cheese and ranch dressing salad 6.5

Grilled cheese with cheddar and pepper jack cheese with fries 7.5

Grilled burger patty severed over mashed potatoes and topped with cheese sauce 9.5

Beverages

fresh brewed ice tea, coke, diet coke, sprite, dr.pepper, root beer, lemonade, raspberry ice tea all 3.

hot tea or coffee 3.

bottle water 3.

Bottle beer

Bud light, Coors light, Michelob ultra-light, Pacifico, Blue moon 4.

For beer on tap refer to the neon board on the wall by the bar..

All Beer on tap is 5.5 per glass

Wine

Per glass

Sparkling white- Prosecco or Moscato 7.5

White- Zinfandel, Chardonnay or Pinot Grigio 7.

Red- Merlot or Cabernet Sauvignon 6.5 and Pinot Noir 7.

Mixed drinks

Place to be punch- mango vodka, trip sec, cranberry juice and pineapple juice 7.

Ultimate margarita- tequila, cointreau liquor, sweet and sour 7.5

Mai tai- Spiced rum, grenadine, orange juice and pineapple juice 7.

Old fashion- Fresh orange slice, bitters, bada bing cherry and choice of rye or bourbon 7.5

Manhattan- Rye, antica formula vermouth, bitters and bada bing cherry 7.5

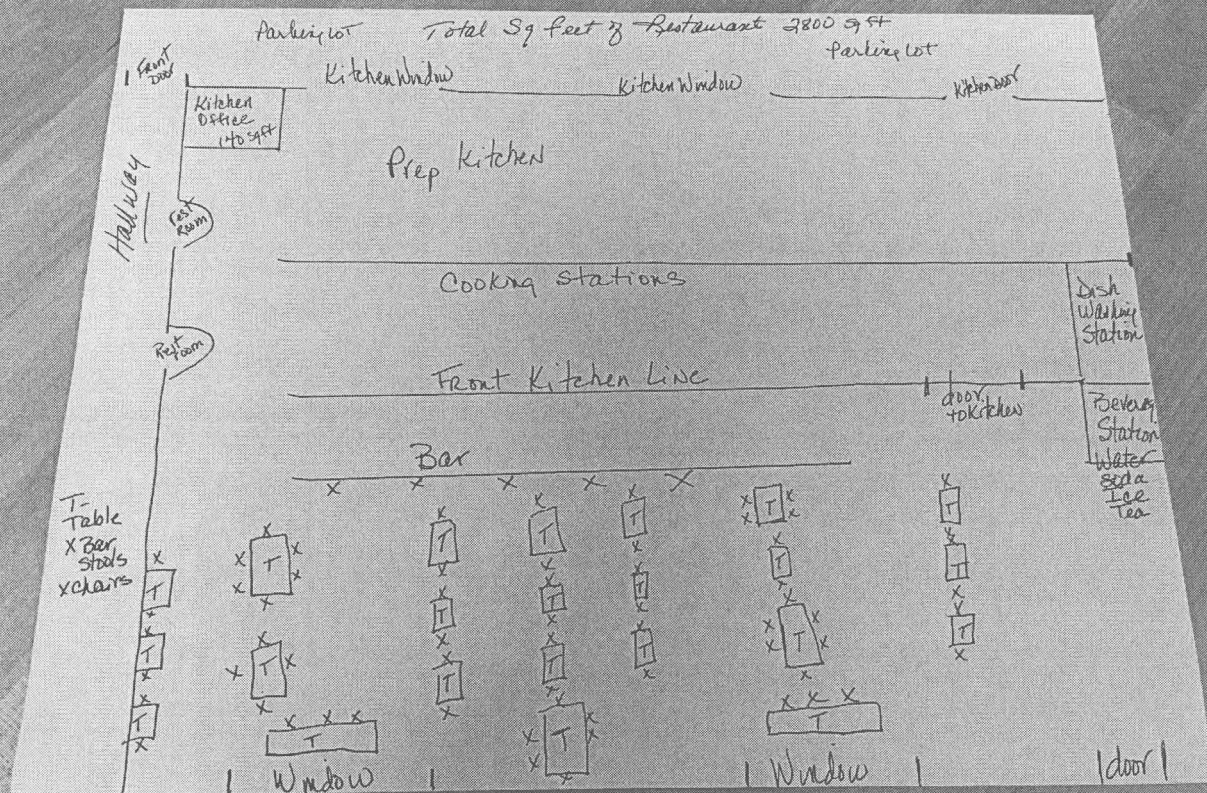
Kentucky peach- Kentucky bourbon, peach puree, fresh lemon juice, cucumber and fresh mint 7.5

Moscow mule- Vodka ands ginger soda 7.

Mojito- fresh mint, rum and lime 7.

Bloody Mary 7.

21 SEP 15 Lic. Lic. PM 4:12



AMENDMENT

2800 sq ft

