Somerville Licensing Commission Meeting Schedule 2026

The Somerville Licensing Commission meets on the <u>third</u> <u>Tuesday</u> of each month and does <u>not</u> meet in December.

Month	Meeting Date 6:00 p.m.	Deadline for Applications Requiring an Advertisement – 6 Weeks Before Meeting*	Deadline for Applications Not Requiring an Advertisement – 4 Weeks Before Meeting**
January	1/20/26	12/9/25	12/23/25
February	2/17/26	1/6/26	1/20/26
March	3/17/26	2/3/26	2/17/26
April	4/21/26	3/10/26	3/24/26
May	5/19/26	4/7/26	4/21/26
June	6/16/26	5/5/26	5/19/26
July	7/21/26	6/9/26	6/23/26
August	8/18/26	7/7/26	7/21/26
September	9/15/26	8/4/26	8/18/26
October	10/20/26	9/8/26	9/22/26
November	11/17/26	10/6/26	10/20/26

^{*}These licenses include: New Alcohol; Transfer of Alcohol License; Transfer/Issuance of Stock (alcohol); New Stockholders (alcohol); Change of Location (alcohol); Alteration of Premises (alcohol); Seasonal to Annual (alcohol); Change of License Type (alcohol); Cordials and Liqueurs; 2AM Closing (alcohol); Public and Private Outdoor Dining; and Entertainment by Devices, Performers, and Patrons.

^{**}These licenses include: Common Victualer (no alcohol); Special Alcohol; Innholder (no alcohol); Special Farmer Winery; New Officers/Directors (alcohol); Pledge of Stock (alcohol); Pledge of License (alcohol); Change of Corp. Name (alcohol); Change of D/B/A; Change of Manager (alcohol); and Change of Hours.



CITY OF SOMERVILLE, MASSACHUSETTS LICENSING COMMISSION KATJANA BALLANTYNE

MAYOR

COMMISSIONERS:

JOSEPH P. LYNCH, JR., CHAIR
CHRISTOPHER ALLEN
JACQUES THOMAS, JR.
EXECUTIVE SECRETARY:
ANDREA TORRES

October 28, 2025

Michele Kilduff 97 Washington St Somerville, MA 02143

Mike's Bar, Inc. d/b/a Mike's bar 97 Washington St Somerville, MA 02143 License No.: AL17-000049 ABCC License No.: 00073-RS-1130

Re: Licensing Commission Show Cause Hearing Scheduled for November 18, 2025 at 6:00 p.m.

Dear Michele Kilduff:

Pursuant to M.G.L. Ch. 138 §§ 23 and 64, the Somerville Licensing Commission requires your appearance at its regularly scheduled meeting on **November 18, 2025 at 6:00 p.m.** for you to show cause as to why your All Forms Alcoholic Beverages 7 Day Restaurant License, Common Victualer License, 10AM Sunday Opening License, and Entertainment by Devices and Performers Licenses should not be modified, suspended, revoked or forfeited, or the hours during which alcoholic beverages be reduced, for alleged violations of the following Somerville Licensing Commission Rules and Regulations:

Somerville Licensing Commission Rule 1.09(a) –

It shall be the obligation of licensees to ensure that a high degree of supervision is exercised over the conduct of the licensed establishment at all times. Each licensee will be held accountable for all violations that are related to the licensed premises to determine whether or not the licensee acted properly in the given circumstances.

Somerville Licensing Commission Rule 1.09(b) -

Licensees shall maintain compliance with all health and safety laws for the areas outside and contiguous to the licensed premises.

Somerville Licensing Commission Rule 1.09(d) -

Licensees shall take such steps as are necessary to ensure that patrons or employees do not leave the premises with alcoholic beverages. Such steps may include, but are not limited to:

- (1) having an employee stationed at the door to watch patrons as they leave;
- (2) refusing to serve beer in bottles;
- (3) refusing to serve alcoholic beverages in disposable cups. When the Commission's agents observe patrons leaving the premises with beer bottles, beer cans, or cups or glasses filled with liquids that smell like alcoholic beverages, it shall be presumed that the vessels contain alcoholic beverages. . . .

Somerville Licensing Commission Rule 1.09(e) -

When any noise, disturbance, misconduct, disorder, act or activity occurs in the licensed premises, or in the area in front of or adjacent to the licensed premises, or in any parking lot provided by the licensee for the use of its patrons, which in the judgment of the Commission adversely affects the protection, health, welfare, safety or repose of the residents of the area in which the licensed premises are located, or results in the licensed premises becoming the focal point for police attention, or is offensive to public decency, the licensee may be held in violation of the license and subject to proceedings for suspension, revocation or modification of the license.

The alleged violations include a patron who was recorded on video urinating on a neighbor's fence and returning to the establishment, and 911 call for an ambulance regarding a patron who was intoxicated.

You can attend the Licensing Commission's November 18, 2025 meeting in the City Council Chamber, or via remote participation at: https://us02web.zoom.us/webinar/register/WN rgu33pEUQHm8-JwG8HRnZw

You may retain, be represented by, and appear with an attorney at the hearing.

Please refer any questions to licensing@somervillema.gov or 617-625-6600 x4100.

For the Commission,

Joseph P. Lynch Christopher Allen

Jacques Thomas Jr.



CITY OF SOMERVILLE

Commonwealth of Massachusetts 93 Highland Avenue Somerville, MA 02143 (617) 625-6600

SPECIAL ALCOHOL APPLICATION - Special Alcohol License

File #: 25-028950

License #: SAL25-000023

Address: 255 WASHINGTON ST Licensee: Carrie Dahl Warehouse XI

# of days	12
Is your Special Alcohol License related to a separate Public Event License application?	No
What is the name of your event?	Live at WXi
Where will your event take place?	Warehouse XI
Describe your event in detail:	Live music
What is your name?	Margaret Morrisey
Organization name (if none, write None):	Warehouse XI
Are you the party applying for the Special Alcohol License?	Yes
Have you received a Special Alcohol License in the past?	Yes
Please Describe:	Monthly music events at WXI
What is your contact phone number?	
What is your contact email address?	
Please re-enter your contact email address here to ensure accuracy:	
Alcohol Service Begins date:	11/21/2025

Alcohol Service Begins time:	07:00 PM
Alcohol Service Ends date:	11/21/2025
Alcohol Service Ends time:	11:00 PM
Would you like to request additional dates?	Yes
Please enter the dates and times: (maximum 10 separated by commas)	Nov. 22, 28 Dec 5, 6, 8, 12, 13, 15, 19 Dec 31 Jan 9 All dates 6-11 except 12/31 request extended service fir NYE
Are you requesting more than 10 dates?	Yes
Please describe:	Usual live music events.
Confirm that you are applying for a Special Alcohol License to serve or sell alcohol to the public	Yes
What type of alcohol will you be serving?	Wine & Beer/Malt
In the last 5 years, have you been found guilty, liable, or responsible, in any judicial or administrative proceeding, for any violation of the City Wage Theft Ordinance or any State or Federal laws or regulations regulating the payment of wages? City Wage Theft Ordinance	No
What is the budget for this event?	400.00
Will your event be indoors or outdoors?	Indoors
What is the maximum capacity for your indoor event?	150
Estimated number of people attending your event:	70
Estimated maximum attendance at your event at one time:	70
Will your event have food?	No
Will your event feature open grilling?	No
Will your event have any structures? Structures include, but are not limited to, tents and bouncy houses.	No
Will there be any amplified music of any kind at your event?	Yes
Small Bluetooth speaker	0

Large powered speakers	0
Live band with powered speakers	1
Confirm that you have read and understand the citys Noise Control Ordinance, located at: <u>Code of ordinances</u>	Yes
Will your event have restrooms?	Yes
Please describe the restrooms being provided, and if you are providing portable toilets, state how they will be delivered and removed:	3 indoor fixed toilets
If granted, confirm that you will be purchasing the alcohol for your Special Alcohol License from an authorized distributor. The current list of authorized distributors can be found here: <u>Authorized sources</u>	Yes
If granted, further confirm that you understand that you <u>cannot</u> purchase the alcohol for your Special Alcohol License from a liquor or package store.	Yes
If granted, will your alcohol server(s) be TIPS certified (or similar)?	Yes
Confirm that you understand that a fire and/or police detail may be required as a condition of approval for this license, and that if it is, you will be contacted by a representative from the respective department and will be responsible for any associated costs.	Yes

Approved By: Albert Bargoot, Approved Andrea Torres, Approved Francis Otting, Approved Mackenzie Richardson, Approved



CITY OF SOMERVILLE

Commonwealth of Massachusetts 93 Highland Avenue Somerville, MA 02143 (617) 625-6600

SPECIAL ALCOHOL APPLICATION - Special Alcohol License

File #: 25-028993

License #: SAL25-000024 Address: 1 WESTWOOD RD

Licensee: Anna Carr Somerville Museum

# of days	2
Is your Special Alcohol License related to a separate Public Event License application?	No
What is the name of your event?	Annual Holiday Party
Where will your event take place?	Somerville Museum
Describe your event in detail:	This is an annual event for members and guests, a holiday social gathering with light refreshments, just wine as far as the alcohol goes. There is usually a musical guest or group. This year's theme, "Sharing the Light" will include a light installation with contributions from the community.
What is your name?	Stephanie Marlin-Curiel
What is your name? Organization name (if none, write None):	Stephanie Marlin-Curiel Somerville Museum
	· · · · · · · · · · · · · · · · · · ·
Organization name (if none, write None): Are you the party applying for the Special	Somerville Museum
Organization name (if none, write None): Are you the party applying for the Special Alcohol License? Have you received a Special Alcohol License	Somerville Museum Yes
Organization name (if none, write None): Are you the party applying for the Special Alcohol License? Have you received a Special Alcohol License in the past?	Somerville Museum Yes

here to ensure accuracy:	
Alcohol Service Begins date:	12/12/2025
Alcohol Service Begins time:	07:00 PM
Alcohol Service Ends date:	12/12/2025
Alcohol Service Ends time:	09:00 PM
Would you like to request additional dates?	Yes
Please enter the dates and times: (maximum 10 separated by commas)	January 15, 2026 (Opening reception for Exhibition, "Crating the Mind." This will be a wine and cheese.
Are you requesting more than 10 dates?	No
Confirm that you are applying for a Special Alcohol License to serve or sell alcohol to the public	Yes
What type of alcohol will you be serving?	Wine Only
In the last 5 years, have you been found guilty, liable, or responsible, in any judicial or administrative proceeding, for any violation of the City Wage Theft Ordinance or any State or Federal laws or regulations regulating the payment of wages? City Wage Theft Ordinance	No
What is the budget for this event?	300.00
Will your event be indoors or outdoors?	Indoors
What is the maximum capacity for your indoor event?	100
Estimated number of people attending your event:	50
Estimated maximum attendance at your event at one time:	50
Will your event have food?	Yes
Please describe:	Donated platters from restaurants
Will your event feature open grilling?	No
Will your event have any structures? Structures include, but are not limited to, tents and bouncy houses.	No
Will there be any amplified music of any kind	

at your event?	No
Small Bluetooth speaker	0
Large powered speakers	0
Live band with powered speakers	0
Will your event have restrooms?	Yes
Please describe the restrooms being provided, and if you are providing portable toilets, state how they will be delivered and removed:	We have built-in standard accessible restrooms on the ground floor with elevator access.
If granted, confirm that you will be purchasing the alcohol for your Special Alcohol License from an authorized distributor. The current list of authorized distributors can be found here: <u>Authorized sources</u>	Yes
If granted, further confirm that you understand that you cannot purchase the alcohol for your Special Alcohol License from a liquor or package store.	Yes
If granted, will your alcohol server(s) be TIPS certified (or similar)?	Yes
Confirm that you understand that a fire and/or police detail may be required as a condition of approval for this license, and that if it is, you will be contacted by a representative from the respective department and will be responsible for any associated costs.	Yes

Approved By:
Albert Bargoot, Approved
Maureen Lee, Approved with Conditions
Andrea Torres, Approved
Francis Otting, Approved
Mackenzie Richardson, Approved



CITY OF SOMERVILLE

Commonwealth of Massachusetts 93 Highland Avenue Somerville, MA 02143 (617) 625-6600

SPECIAL ALCOHOL APPLICATION - Special Alcohol License

File #: 25-027819

License #: SAL25-000021 Address: 12 Properzi Way

Licensee: Jorge Tejada St Anthony Parish

# of days	1
Is your Special Alcohol License related to a separate Public Event License application?	No
What is the name of your event?	Reveillon 2026
Where will your event take place?	Church event hall
Describe your event in detail:	New Year's Eve event for Parish community
What is your name?	Jorge Tejada
Organization name (if none, write None):	St Anthony Parish
Are you the party applying for the Special Alcohol License?	Yes
Have you received a Special Alcohol License in the past?	Yes
Please Describe:	We have received alcohol license multiple times
What is your contact phone number?	
What is your contact email address?	
Please re-enter your contact email address here to ensure accuracy:	
Alcohol Service Begins date:	12/31/2025

Alcohol Service Begins time:	08:00 PM
Alcohol Service Ends date:	01/01/2026
Alcohol Service Ends time:	01:00 AM
Would you like to request additional dates?	No
Confirm that you are applying for a Special Alcohol License to serve or sell alcohol to the public	Yes
What type of alcohol will you be serving?	All Forms of Alcohol (Non-Profit Organizations Only)
In the last 5 years, have you been found guilty, liable, or responsible, in any judicial or administrative proceeding, for any violation of the City Wage Theft Ordinance or any State or Federal laws or regulations regulating the payment of wages? City Wage Theft Ordinance	No
What is the budget for this event?	1000.00
Will your event be indoors or outdoors?	Indoors
What is the maximum capacity for your indoor event?	400
Estimated number of people attending your event:	350
Estimated maximum attendance at your event at one time:	400
Will your event have food?	Yes
Please describe:	Brazilian food
Will your event feature open grilling?	No
Will your event have any structures? Structures include, but are not limited to, tents and bouncy houses.	No
Will there be any amplified music of any kind at your event?	No
Small Bluetooth speaker	0
Large powered speakers	0
Live band with powered speakers	0
-	

Will your event have restrooms?	Yes
Please describe the restrooms being provided, and if you are providing portable toilets, state how they will be delivered and removed:	Bathrooms in the event hall
If granted, confirm that you will be purchasing the alcohol for your Special Alcohol License from an authorized distributor. The current list of authorized distributors can be found here: <u>Authorized sources</u>	Yes
If granted, further confirm that you understand that you <u>cannot</u> purchase the alcohol for your Special Alcohol License from a liquor or package store.	Yes
If granted, will your alcohol server(s) be TIPS certified (or similar)?	Yes
Confirm that you understand that a fire and/or police detail may be required as a condition of approval for this license, and that if it is, you will be contacted by a representative from the respective department and will be responsible for any associated costs.	Yes

Approved By:

Albert Bargoot, Approved Andrea Torres, Approved

Francis Otting, Approved with Conditions
A Somerville Fire Detail will be required due to the anticipated crowd size and alcohol service. Apply for a fire permit on CitizenServe, subtype "Fire Detail."

Mackenzie Richardson, Approved



CITY OF SOMERVILLE

Commonwealth of Massachusetts 93 Highland Avenue Somerville, MA 02143 (617) 625-6600

SPECIAL ALCOHOL APPLICATION - Special Alcohol License

File #: 25-028869

License #: SAL25-000022 Address: 29 Central St.

Licensee: Theodore Menounos Greek Orthodox Church

# of days	1
Is your Special Alcohol License related to a separate Public Event License application?	No
What is the name of your event?	New Year's Eve Party
Where will your event take place?	Dillboy Hall
Describe your event in detail:	New Year's Eve Party
What is your name?	Diane Karavitis
Organization name (if none, write None):	Dormition of the Virgin Mary
Are you the party applying for the Special Alcohol License?	Yes
Have you received a Special Alcohol License in the past?	Yes
Please Describe:	Festival
What is your contact phone number?	
What is your contact email address?	
Please re-enter your contact email address here to ensure accuracy:	
Alcohol Service Begins date:	12/31/2025

Alcohol Service Begins time:	09:00 PM
Alcohol Service Ends date:	01/01/2026
Alcohol Service Ends time:	01:00 AM
Would you like to request additional dates?	No
Confirm that you are applying for a Special Alcohol License to serve or sell alcohol to the public	Yes
What type of alcohol will you be serving?	All Forms of Alcohol (Non-Profit Organizations Only)
In the last 5 years, have you been found guilty, liable, or responsible, in any judicial or administrative proceeding, for any violation of the City Wage Theft Ordinance or any State or Federal laws or regulations regulating the payment of wages? City Wage Theft Ordinance	No
What is the budget for this event?	500.00
Will your event be indoors or outdoors?	Indoors
What is the maximum capacity for your indoor event?	200
Estimated number of people attending your event:	200
Estimated maximum attendance at your event at one time:	200
Will your event have food?	Yes
Please describe:	Greek Food
Will your event feature open grilling?	No
Will your event have any structures? Structures include, but are not limited to, tents and bouncy houses.	No
Will there be any amplified music of any kind at your event?	Yes
Small Bluetooth speaker	0
Large powered speakers	0
Live band with powered speakers	1

Confirm that you have read and understand the citys Noise Control Ordinance, located at: <u>Code of ordinances</u>	Yes
Will your event have restrooms?	Yes
Please describe the restrooms being provided, and if you are providing portable toilets, state how they will be delivered and removed:	Restrooms on the same floor as the event
If granted, confirm that you will be purchasing the alcohol for your Special Alcohol License from an authorized distributor. The current list of authorized distributors can be found here: <u>Authorized sources</u>	Yes
If granted, further confirm that you understand that you cannot purchase the alcohol for your Special Alcohol License from a liquor or package store.	Yes
If granted, will your alcohol server(s) be TIPS certified (or similar)?	Yes
Confirm that you understand that a fire and/or police detail may be required as a condition of approval for this license, and that if it is, you will be contacted by a representative from the respective department and will be responsible for any associated costs.	Yes

Approved By:

Albert Bargoot, Approved Andrea Torres, Approved

Francis Otting, Approved with Conditions

Fire detail required for duration of the event. Submit fire detail application through Citizenserve portal under fire permit, subtype "Fire Detail."

Mackenzie Richardson, Approved

LICENSING COMMISSION LICENSE APPLICATION

City of Somerville, Commonwealth of Massachusetts
Application #: SFW25-000006
File #: 25-025969

Business Name: Blisspoint Meadery Application Type: Special Farmer Winery (agricultural

Location: 191 Highland Avenue (The Center for Arts at

the Armory)

APPLICANT

Company Name: Blisspoint Meadery

Business Address: 1 Fox Run Rd. Bedford, MA 01730

Manager of Establishment: Jeff Venuti

Manager Phone Number:

Approval Conditions

BUSINESS INFORMATION

Legal Name of the Proposed Licenseholder (Name of Corporation, LLC, Partnership/LLP, Trust, Sole Proprietor, Other)

DBA Name

In the last 3 years, have you admitted liability or been found liable under any state or federal law regulating the payment of wages to employees, or the collection of

debt from employees?

In the last 5 years, have you been found guilty, liable, or responsible, in any judicial or administrative proceeding, for any violation of the City Wage Theft Ordinance or any State or Federal laws or regulations regulating the payment of wages?

City Wage Theft Ordinance

Explain

Manager of your establishment

Manager email

Manager phone

OPERATING INFORMATION

Name of agricultural event (each event must be applied for separately)

Location of agricultural event

events)

Manager Email:

Blisspoint LLC

Blisspoint Meadery

Nο

Jeff Venuti

Somerville Winter Farmers Market

191 Highland Avenue (Armory)

Date(s) and time(s)	Saturdays November 1, 2025 to April 11, 2026
What are you selling and/or sampling?	mead (alcohol made from honey)
Estimated attendance at any one time	1000
Estimated total attendance	10000
Have you ever obtained a Special Farmer Winery License before?	Yes
Describe	too many to list many with Somerville over the past 4 years
Have you ever had a Special Farmer Winery License denied, suspended, or revoked?	No
Describe	
Have you ever received a Notice of Violation?	No
Describe	
TERMS AND CONDITIONS	
ACKNOWLEDGEMENT, RELEASE AND INDEMNIFICATION, AND WAGE THEFT ORDINANCE RECEIPT	
By clicking submit below, I certify that I am the Applicant or that I am duly authorized to act as an agent for the Applicant	
I certify that all information provided on this application is true and accurate, and I acknowledge that any information found to be false or misleading will result in the forfeiture of this license and may result in a one-year wait before a new application can be submitted, as well as criminal prosecution.	
I certify that the Applicant will make no changes to any component of the business plan described in this application without written notification to, and the prior approval of, the City.	
I certify that the Applicant will adhere to any and all City ordinances, regulations, and conditions pertaining to this license, and I acknowledge that any violation of City ordinances, regulations, and conditions pertaining to this license could subject the Applicant and anyone operating under this license to arrest, fine, and loss of this license.	
I acknowledge that the so-called Wage Theft Ordinance, part of the Municipal Ordinances, has been made available to me as part of this application process. download ordinance	
I certify that the applicant, to my best knowledge and belief, has filed all State tax returns and paid all State taxes required under law.	

I release, discharge and hold harmless, the City of Somerville, a municipal corporation of the Commonwealth of Massachusetts, and its officers, employees, agents and servants from all actions, causes of action, claims, demands, damages, costs, loss of services, expenses and compensation associated with the issuance of this license, and the conduct of anyone operating under this license.

You must read and accept the above stated terms & conditions

Yes

LICENSING COMMISSION LICENSE APPLICATION

City of Somerville, Commonwealth of Massachusetts
Application #: AL25-000034
File #: 25-026548

Business Name: Wildgrain Application Type: Common Victualer (without alcohol)

Goodgrain Inc

No

Yes

23

Location: 29 PROPERZI WAY

APPLICANT

Company Name: Wildgrain

Business Address:

48 Grove St

Somerville, MA 02144

Business Ownership Type Corporation

Legal Name of the Proposed Licenseholder (Name of

Corporation, LLC, Partnership/LLP, Trust, Sole

Proprietor, Other)

Name Ismail Salhi

Name Johanna Hartzheim

Name Allison Mooradian

DBA Name Wildgrain

In the last 5 years, have you been found guilty, liable, or responsible, in any judicial or administrative proceeding, for any violation of the City Wage Theft Ordinance or any State or Federal laws or regulations regulating the

payment of wages?

Manager of your establishment Colin Spillane

Will you offer seating for the consumption of food on premises? (Food includes non-alcoholic beverages)

Number of floors on the premises 1

Name of floor (Basement, balcony, Main, 2nd floor, etc.)1 Main

Number of rooms1 3

Square footage1 1315

Number of seats (enter 0 if you are not serving food on

premises)1

Square footage2 0

Number of entrances into the indoor premises 3

Number of exits from the indoor premises 3

Will you offer seating outdoors in season?

Number of rooms indoors	3
Total square footage indoors	1315
Total seating capacity indoors	23
Total square footage outdoors	0
Total seating capacity outdoors	4
Total seating capacity	27
Are you an Educational Institution?	No
Are you a Farmer Pourer?	No
Are you a Package Store?	No
Are you a Private Club?	No
Are you a Restaurant/Common Victualer?	Yes
Are you an Inn?	No
Days and hours of operation to serve food indoors	Sunday: 8AM - 2PM Monday - Saturday: 7AM - 7PM
Will you offer Entertainment indoors(recorded music, tvs, performers, djs, dancing, etc.)?	Yes
Describe the types of entertainment you will offer indoors	Music and occasional classes/events
Will the entertainment indoors be accessible to all ages and all classes of the public?	Yes
Will you have entertainment devices indoors? (Stereos, TVs, movie screens, video games, etc.)	Yes
Describe the devices	Stereo for music
# of Movie Theater Screens indoors new	0
# of Televisions indoors new	0
# of Audio Systems indoors new	1
# of Other Devices indoors new	0
Describe the other indoor devices	Bluetooth speaker used for radio
Total Devices indoors	1
Will you have live performers indoors? (Musicians, comedians, actors, athletes, contests, DJs, etc.)	No
Will the patrons perform indoors? (dancing, darts, karaoke, etc.)	No
Will you offer Entertainment outdoors(recorded music, tvs, performers, djs, dancing, etc.)?	No
Describe any other businesses serving alcohol on the premises	None
Have you obtained an alcohol license before?	No
Have you ever had a license denied, revoked, or suspended?	No

Have you ever received a Notice of Violation?

Describe your outreach to the Ward of Alderman and the neighborhood

You must read and accept the above stated terms & Yes conditions

No

Met with JT Scott during his open office hours. Met with Councilor at Large Jake Wilson at Somernova.

Yes

ARRDEVIATIONS

AB	ANCHOR BOLT	FOIO	FURNISHED AND	P	PAINT
AC	AIR CONDITIONING		INSTALLED BY OWNER	PERF	
ADJ	ADJACENT	FOF	FACE OF FINISH	PL	PROPERTY LINE, PLATE
FF	ABOVE FINISH FLOOR	FOM	FACE OF MASONRY	PLAM	PLASTIC LAMINATE
L	ALUMINUM	FOS	FACE OF STUD	PLY	PLYWOOD
LT	ALTERNATIVE		FACE OF SHEATHING	PNL	PANEL
RCH	ARCHITECT (URAL)	FP	FIREPROOF	PR	PAIR
	BOARD	FRP	FIBRE REINFORCED	PSF	POUNDS PER SQUARE
D	BOARD		PANEL	201	FOOT
LDG	BUILDING	FT	FOOT, FEET	PSI	POUNDS PER SQUARE
KG	BLOCKING	FTG	FOOTING	DT	INCH
OT R	BOTTOM	FURR	FURRED, FURRING	PT PVC	PRESSURE TREATED
	BEDROOM	GA	GAUGE, GAGE	PVMT	POLYVINYL CHLORIDE PAVEMENT
AB	CABINET	GC	GENERAL CONTRACTOR	PVIVIT	PAVEMENT
В	CATCH BASIN	GLV	GALVANIZED	QTY	QUANTITY
4	CEILING HEIGHT	GND	GROUND	Q i i	QUANTITI
HNL	CHANNEL	GYP	GYPSUM BOARD	R	RISER, RADIUS
1	CONTROL JOINT		C11 COM 20.11.2	RA	RETURN AIR
G	CEILING	НВ	HOSE BIB	RB	RUBBER BASE
R	CLEAR	HD	HEAVY DUTY	RD	ROOF DRAIN
UN	CONCRETE MASONRY	HDR	HEADER	REF	REFRIGERATOR
TIV	and the second second	HDW	HARDWARE		REINFORCED
2	CLEAN OUT	HP	HORSEPOWER		REQUIRED
OL	COLUMN		HORIZONTAL	REV	REVISION, REVISED
	CONCRETE	HR	HOUR	RM	ROOM
	CONSTRUCTION	HT	HEIGHT	RND	ROUND
TNC	CONTINUE / CONTINUOUS	HTG	HEATING	RO	ROUGH OPENING
PT	CARPET	HW	HOT WATER		And the St. Alles and the St.
SMT	CASEMENT	HWD	HARDWOOD	S	SOUTH
TR	CENTER	HVAC	HEATING, VENTILATION	SECT	SECTION
			AND AIR CONDITIONING	SF	SQUARE FEET
BL	DOUBLE			SGL	SINGLE
	DEMOLISH	IN	INCH	SHR	SHOWER
	DEAD LOAD	INCL	INCLUDE	SHT	SHEET
ET	DETAIL		INSULATE, INSULATION	SIM	SIMILAR
IA	DIAMETER	INT	INTERIOR		SPECIFICATIONS
IAG	DIAGONAL	W.C.	N2.022	SQ	SQUARE
IM	DIMENSION	JST	JOIST	SS	STAINLESS STEEL
N	DOWN		LATOUTU	STD	STANDARD
S	DOWNSPOUT	KIT	KITCHEN	STL	STEEL
TL	DETAIL	KW	KILOWATT		STORAGE
W	DISHWASHER	7	LONG LENGTH	SIRUC	STRUCTURAL
WG	DRAWING	L	LONG, LENGTH	-	TOTAL TEMPEDED
)	EVICTING	LAV	LAVATORY LIVE LOAD	T	TREAD, TEMPERED
	EXISTING EAST	LT	LIGHT	TBR TPL	TO BE REMOVED TOP OF PLATE
	EACH	141	LIGHT	TC	TOP OF CURB
3	EXPANSION BOLT	MATL	MATERIAL	TEMP	
	ELEVATION	MAX	MAXIMUM	T&G	TONGUE AND GROOVE
EV	ELEVATION, ELEVATOR	MDF	MEDIUM DENSITY	THK	THICK, THICKNESS
	EXPANSION JOINT	WILL	FIBERBOARD	TOC	TOP OF CONCRETE
	ELECTRIC	MECH	MECHANICAL	TP	TOILET PAPER DISPENSE
	EMERGENCY		MEMBRANE	TS	TUBE STEEL
	ELECTRICAL PANEL	MED	MEDIUM	TV	TELEVISION
2	EQUAL		MEZZANINE	TOW	TOP OF WALL
	EQUIPMENT	MFG	MANUFACTURER	TYP	TYPICAL
3	EACH SIDE	MH	MANHOLE		
W	EACH WAY	MIL	MILLIMETER	UNO	UNLESS NOTED
XH	EXHAUST	MIN	MINIMUM	OTHER	
XIST	EXISTING	MISC	MISCELLANEOUS	UL	UNDERWRITER'S
XP	EXPOSED	MTL	METAL	14.	LABORATORY
(T	EXTERIOR	MW	MICROWAVE		
				VCT	VINYL COMPOSITION TILE
	FRONT	(N)	NEW	VERT	VERTICAL
Α	FIRE ALARM	N	NORTH	VEST	
CIC	FURNISHED AND	N/A	NOT APPLICABLE	VFY	VERIFY
	INSTALLED BY	NIC	NOT IN CONTRACT	0.43	Carlin Courts
	CONTRACTOR	NO	NUMBER	W	WEST, WIDTH
0	FLOOR DRAIN	NOM	NOMINAL	W/	WITH
DC	FIRE DEPARTMENT	NTS	NOT TO SCALE	WD	WOOD WASHER AND DRIVER
	CONNECT	00	ON CENTED	W/D	WASHER AND DRYER
	FIRE EXTINGUISHER	OC	ON CENTER	WF	WIDE FLANGE
	FINISH FLOOR	OH	OVERHANG	WH	WATER HEATER
1	FIRE HYDRANT	OR	OREGON CTRAND	W/O	WITHOUT
N	FINISH (ED)	OSB	ORIENTED STRAND	WP	WATERPROOF
R	FLOOR	000	BOARD		AND
ND	FOUNDATION	OPP	OPPOSITE	&	AND
	EACE OF BDIOK	ODNIC	ODENING	~	AT
OB OC	FACE OF BRICK FACE OF CONCRETE	OPNG	OPENING OVERHEAD DOOR	@	AT POUND, NUMBER

CVMDOLC AND MATERIALS

DIM	DIMENDION		EVICTING WALL
1	DIMENSION PROPERTY LINE		EXISTING WALL NEW WALL
	SETBACK LINE		DEMOLISHED WALL
	GRID OR CENTER LINE		DEMOCIONED WALL
	HIDDEN LINE (ABOVE)	(E)	SITE CONTOURS
	HIDDEN LINE (BELOW)	100' (N)	Sing Still Still
	BREAK LINE	1	DETAIL
X 1	GRIDLINES	A501)	
\bigotimes	NORTH ARROW	A201	EXTERIOR ELEVATION
EL 100-0"	SPOT ELEVATION	\triangle	
01	KEYNOTE	A301	WALL SECTION
(D01)	DOOR NUMBER	(A301)	BUILDING SECTION
∳ W01	WINDOW NUMBER	1	
100'-0" TOP OF SLAB	ELEVATION (DATUM)	4 A701 2	INTERIOR ELEVATION
	COLUMN - EXISTING (PLAN)	\searrow	
	COLUMN - NEW (PLAN)		ALC: K
	FRAMING / BEAM (SECTION)		EARTH
WWW.	BATT INSULATION		GRAVEL
#	RIGID INSULATION	P P P	CONCRETE
 нв	HOSE BIBB	v	
EP EP	ELECTRICAL PANEL		INSULATION
\boxtimes	HVAC SUPPLY		STEEL
	HVAC RETURN		BBICK
•	VENT FAN		BRICK
S	SMOKE DETECTOR		CONCRETE BLOCK

GENERAL NOTES

- 1. THESE CONSTRUCTION DRAWINGS SHOULD BE CONSIDERED AS A MINIMUM STANDARD, NOTES FOUND IN THE DRAWINGS SHOULD TAKE PRECEDENCE OVER THE GENERAL NOTES. DO NOT SCALE THE DRAWINGS, AS DIMENSIONS GOVERN.
- 2. ALL WORK TO CONFORM WITH THE LATEST BUILDING, STRUCTURAL, PLUMBING AND MECHANICAL CODES AS SET FORTH BY BOTH THE BUILDING JURISDICTION AND STATE OF MASSACHUSETTS.
- 3. PLANS SHOWN ON TITLE SHEET AND CODE COMPLIANCE SHEET ARE MEANT FOR CODE REVIEW
- 4. AREAS ARE CALCULATED FOR CODE REVIEW PURPOSES, NOT FOR LEASING PURPOSES.
- 5. VERIFY AND CONFIRM ALL DIMENSIONS AND CONDITIONS PRIOR TO START OF CONSTRUCTION. NOTIFY DESIGNER OF ANY DISCREPANCIES PRIOR TO STRT OF WORK.
- 6. ALL DIMENSIONS ARE TO FACE OF SHEATHING OR ROUGH OPENING, U.N.O.
- 7. INTERIOR WALLS ARE TO BE CONSTRUCTED OF 3-5/8", 20GA METAL STUDS @ 24" O.C. WITH 5/8" GYPSUM BOARD ON EACH SIDE, U.N.O.
- 8. CONTRACTOR IS RESPONSIBLE FOR MAKING SURE TEMPERED GLASS IS INSTALLED IN ALL LOCATIONS AS REQUIRED BY CODE WHETHER OR NOT INDICATED AS TEMPERED IN THE DRAWINGS
- 9. CONTRACTOR TO PROVIDE BIDDER DESIGNED MECHANICAL/HVAC SYSTEM, INCLUDING CODE-REQUIRED VENTILATION.
- 10. EMERGENCY LIGHTING ALONG THE EGRESS PATH SHALL NOT BE LESS THAN 1 FOOT CANDLE AT THE FLOOR LEVEL AT ALL POINTS ALONG THE EGRESS PATH.
- 11. EXIT SIGNS AND EMERGENCY EGRESS TO BE DESIGNED AND PROVIDED BY DESIGN BUILD ELECTRICAL CONTRACTOR.
- 12. PROVIDE APPROVED FIRE ALARM SYSTEM AS SET FORTH IN CODE.
- 13. PORTABLE FIRE EXTINGUISHER REQUIREMENTS SHALL BE DETERMINED BY THE FIRE DEPARTMENT FIELD INSPECTOR IN ACCORDANCE WITH THE FIRE CODE.
- 14. ALL NEW PLUMBING FIXTURES ARE TO CONFORM TO LATEST PLUMBING CODE.
- 15. NEW CEILING GRID TO BE BY ARMSTRONG AND RATED "HEAVY DUTY." INSTALL PER SEISMIC AND JURISDICTIONAL REQUIREMENTS.

ELECTRICAL NOTES

- 1. ALL ELECTRICAL WORK IS TO BE IN ACCORDANCE WITH THE CURRENT ELECTRICAL CODE.
- 2. THIS IS A SCHEMATIC ELECTRICAL PLAN. FINAL LOCATIONS ARE TO BE VERIFIED BY OWNER, CONTRACTOR OR AS GOVERNED BY CODE. PROVIDE ADDITIONAL OUTLETS PER CODE REQUIREMENTS WHERE NEEDED.
- 3. CONTRACTOR TO COORDINATE ELECTRICAL W/ OTHER TRADES TO AVOID CONFLICTS W/ ROUGH FRAMING, FINISH CARPENTRY, MECHANICAL EQUIPMENT ETC.
- 4. IF EXISTING ELECTRICAL IS TO BE REUSED, CONTRACTOR TO ENSURE THAT ITS REUSE COMPLIES
- 5. CONTRACTOR TO VERIFY ELECTRICAL REQUIREMENTS FOR APPLIANCES, MECHANICAL EQUIPMENT AND ANY SPECIAL FIXTURES.
- 6. FOLLOWING FRAMING, (AND PRIOR TO ROUGH-IN) CONTRACTOR TO ARRANGE AN ELECTRICAL WALK-THROUGH WITH THE OWNER AND DESIGNER TO VERIFY TYPE/LOCATION OF FIXTURES, SWITCHES, PANEL BOXES, OUTLETS, ETC. OWNER WILL PROVIDE FINAL APPROVAL. A SECOND WALK-THROUGH SHALL BE ARRANGED FOLLOWING ELECTRICAL ROUGH-IN TO FINALIZE FIXTURES, LOCATIONS, ETC.
- 7. PROVIDE INTERCONNECTED SMOKE AND FIRE ALARMS PER JURISDICTIONAL AND CODE REQUIREMENTS.
- 8. ENSURE THAT SEPARATE AND APPROPRIATELY SIZED ELECTRICAL CIRCUITS SERVE THE KITCHEN APPLIANCES AND OR ANY OTHER EQUIPMENT REQUIRING ITS OWN CIRCUIT OR SPECIAL REQUIREMENTS.
- 9. PROVIDE EMERGENCY EGRESS ILLUMINATION AT TREADS, LANDINGS AND EXTERIOR DOORS.
- 10. PROVIDE OUTLETS PER CODE REQUIRED QUANTITY AND SPACING, EVEN IF NOT SHOWN IN THE DRAWINGS.
- 11. REFLECTED CEILING PLAN GOVERNS LOCATION OF CEILING MOUNTED FIXTURES. CONTRACTOR TO COORDINATE LOCATIONS W/ FRAMING.
- 12. INTERIOR ELEVATIONS GOVERN LOCATION OF WALL MOUNTED FIXTURES. CONTRACTOR TO COORDINATE LOCATIONS W/ FRAMING.
- 13. OUTLET HEIGHTS ARE MEASURED TO CENTER OF OUTLET.

PROJECT SUMMARY

- TENANT IMPROVEMENT OF EXISTING SPACE TO INCLUDE: - REPLACE INTERIOR AND EXTERIOR DOORS
- CREATE NEW OFFICE WITH OPEN CEILING
- REPLACE LIGHTING AND ELECTRICAL

ENERGY:

- INSTALL FREESTANDING APPLIANCES, FIXTURES, AND FURNITURE - PAINT AND REFINISH EXISTING BUILDING FINISHES

OCCUPANCY & USE:

CURRENT OCCUPANCY IS GROUP B, NO CHANGE (<50 OCCUPANT LOAD) NO SCOPE STRUCTURAL:

REPLACE (E) DOOR AND WINDOW WITH (2) NEW DOORS AND (1) WINDOW IN

EXISTING OPENINGS. COMPLY WITH PRESCRIPTIVE ENERGY CODE REQUIREMENTS.

SHEET INDEX

ID	SHEET	DATE	ISSUE	REV.
G001	COVER SHEET			
G002	CODE SUMMARY			
A001	DEMOLITION PLAN			
A101	FLOOR PLANS			
A102	CEILING PLANS			
K-1.1	EQUIPMENT PLAN			
K-1.2	EQUIPMENT MATRIX			

PROJECT TEAM

CLIENT: WILDGRAIN 48 GROVE ST. SUITE #303 SOMERVILLE, MA 02144

CONTACT: COLIN SPILLANE E: COLIN@WILDGRAIN.COM

CONTRACTOR: WALKER DEVELOPMENT & CONSTRUCTION MANAGEMENT 337 TURNPIKE ROAD, SUITE 201 SOUTHBOROUGH, MA 01772

CONTACT: NICK POIRIER E: NPOIRIER@WALKER-DEV.COM ARCHITECT: PRINCIPLE GROUP 791 TREMONT ST, STUDIO W513 BOSTON, MA 02118

CONTACT: ARIANE RUTT P: 857-201-2111 E: ARIANE@PRINCIPLE.US

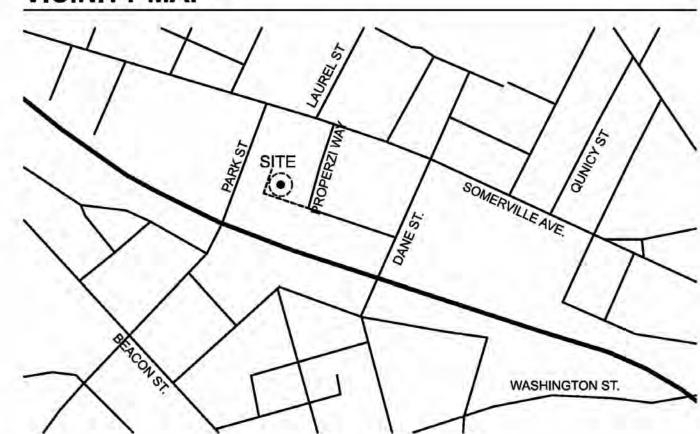
GUGGENHEIM DESIGN STUDIO, LLC 915 NW 19TH AVE, SUITE C PORTLAND, OR 97209

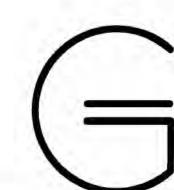
CONTACT: JORDAN BISSETT P: 503-512-0143 E: JORDAN@GUGGENHEIMSTUDIO.COM

KITCHEN DESIGNER: BOSTON SHOWCASE COMPANY 66 WINCHESTER ST **NEWTON, MA 02461**

CONTACT: MEGHAN OAKLEY E: MOAKLEY@BOSTONSHOWCASE.COM

VICINITY MAP





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WILDGRAIN

BAKEHOUSE

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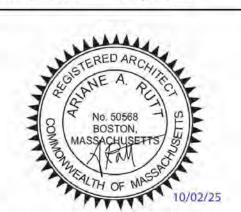
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791 TREMONT STREET 857.201.2111 STUDIO W513 studio@principle.us BOSTON, MA 02118 www.principle.us



I hereby certify that these documents were prepared or approved by me, and that I am a duly licensed professional architect under the laws of the State of Massachusetts.

NAME: ARIANE RUTT EXPIRATION DATE: 08/31/2026

COVER SHEET

CODE SUMMARY

SITE INFORMATION

ADDRESS: 29R PROPERZI WAY SOMERVILLE, MA 02143

PARCEL ID: 53-A-12

JURISDICTION: CITY OF SOMERVILLE

ZONING: RESEARCH & DEVELOPMENT (R&D) ZONING CODE: SOMERVILLE ZONING ORDINANCE BUILDING CODE: MASSACHUSETTS STATE BUILDING CODE, 10TH VERSION CMR 780

ENERGY CODE: MASSACHUSETTS ENERGY CODE 2021

SEPARATE SUBMITTALS AND TRADE PERMITS

ALL SEPARATE SUBMITTALS AND/OR TRADE PERMITS TO BE BIDDER DESIGNED AND SUBMITTED BY CONTRACTOR (OR SUBCONTRACTOR) RESPONSIBLE FOR WORK. SEPARATE SUBMITTAL AND/OR TRADE PERMITS INCLUDE (BUT ARE NOT LIMITED TO):

- MECHANICAL (HEATING, VENTILATION AND AIR CONDITIONING).

- ELECTRICAL

- PLUMBING - FIRE SUPPRESSION / SPRINKLERS

- ALARM SYSTEMS

ZONING SUMMARY

ZONING USE: **Artisanal Production**

TI BUILDING AREA: 1,179 sf

PARKING: 0 Provided 0 Required >1 Provided (in Common Area) 1 Required Long Term Bike: >1 Provided (in Common Area) 1 Required

BUILDING CODE SUMMARY

CHAPT	ER		SECTION
CH. 3	OCCUPANCY		
	Existing:	Group B	
	New:	Group B (Assembly A-2 w/ <50 occupant load)	303.1.1

CH. 5 BUILDING HEIGHT AND AREA Number of stories:

Building area: no change Building footprint: no change

CH. 6 TYPES OF CONSTRUCTION

Type V-B (per Certificate of Occupancy dated 5/3/2011) Table 601 Occupancy separation: not required Table 601 Fire Resistance: not required

CH. 9 FIRE PROTECTION SYSTEMS 903 Automatic Sprinkler Systems: existing to remain 906.3 1 min. (see Code Plan) Portable Fire Extinguishers: Fire Alarm System: existing to remain

CH. 10 MEANS OF EGRESS Occupant Load:

see Code Plan Table 1004.5 SF LF Area Commercial Kitchen 554 200 gross Unc. Assembly 625 15 net
TOTAL OCCUPANT LOAD 45 Table 1006.2.1 Exits Required: 1 (<50 occupants) Table 1006.2.1 Common Path of Egress Travel: 100-ft max. (sprinklered) 1008.2 Egress Illumination: provided, with battery backup

Egress Door Width: 45 occupants X 0.2 = 9-in 1010.1.1 Illuminated Exit Signs: 1013 provided (see Code Plan) Table 1017.2 Exit Access Travel Distance: 300-ft max. (sprinklered) Corridor Width: Table 1020.2

CH. 29 PLUMBING (248 CMR)

10.10 Table 1 45 Occupants, Restaurant use Female toilet: >1 provided (in Common Area) 1 required Male toilet: >1 provided (in Common Area) 1 required >2 provided (in Common Area) Lavatory: 2 required Mop Sink: 1 per floor

Toilets and lavatories provided in Common Areas of building (see Building Plan)

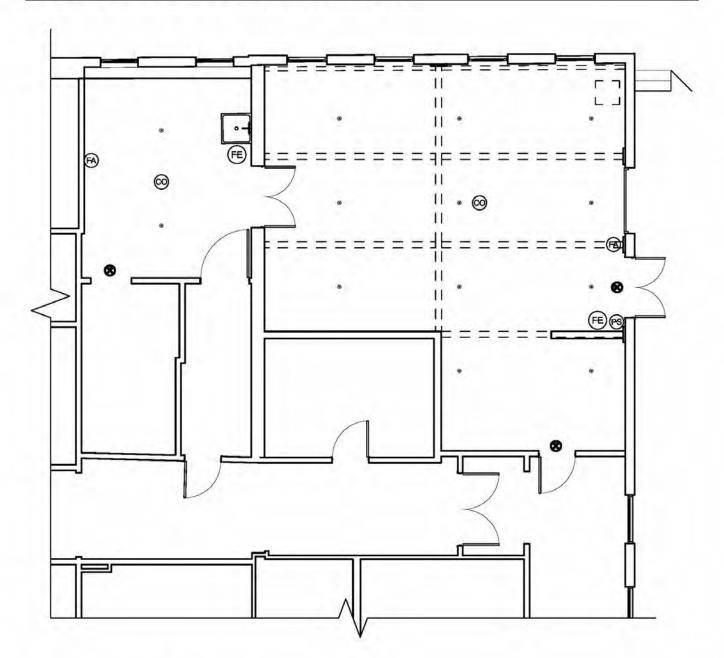
ENERGY CODE

Alterations shall allow existing conditions to remain, as long as changes made to the envelope conform to the current standards (Section C503.1). Proposed changes to the envelope include replacing two doors and one window within existing openings.

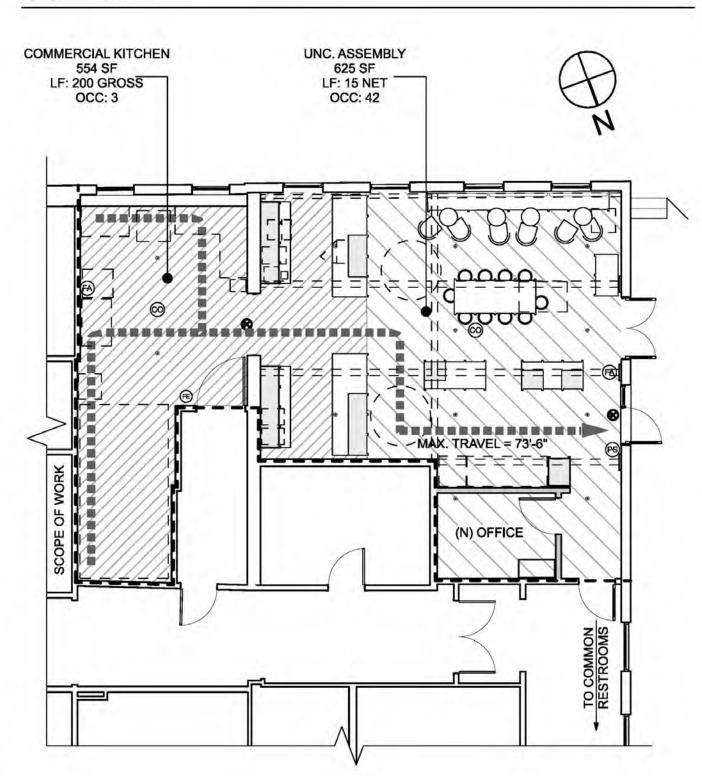
CLIMATE ZONE (C301.1):

U-FACTOR (C402.4): Fenestration, Operable: U-0.32 max U-0.63 max Entrance Doors: SHGC (C402.4): PF < 0.2, Operable: 0.33 max

EXISTING LIFE SAFETY PLAN



CODE PLAN



LIFE SAFETY SYMBOLS

EXIT SIGN

FIRE SPRINKLER HEAD

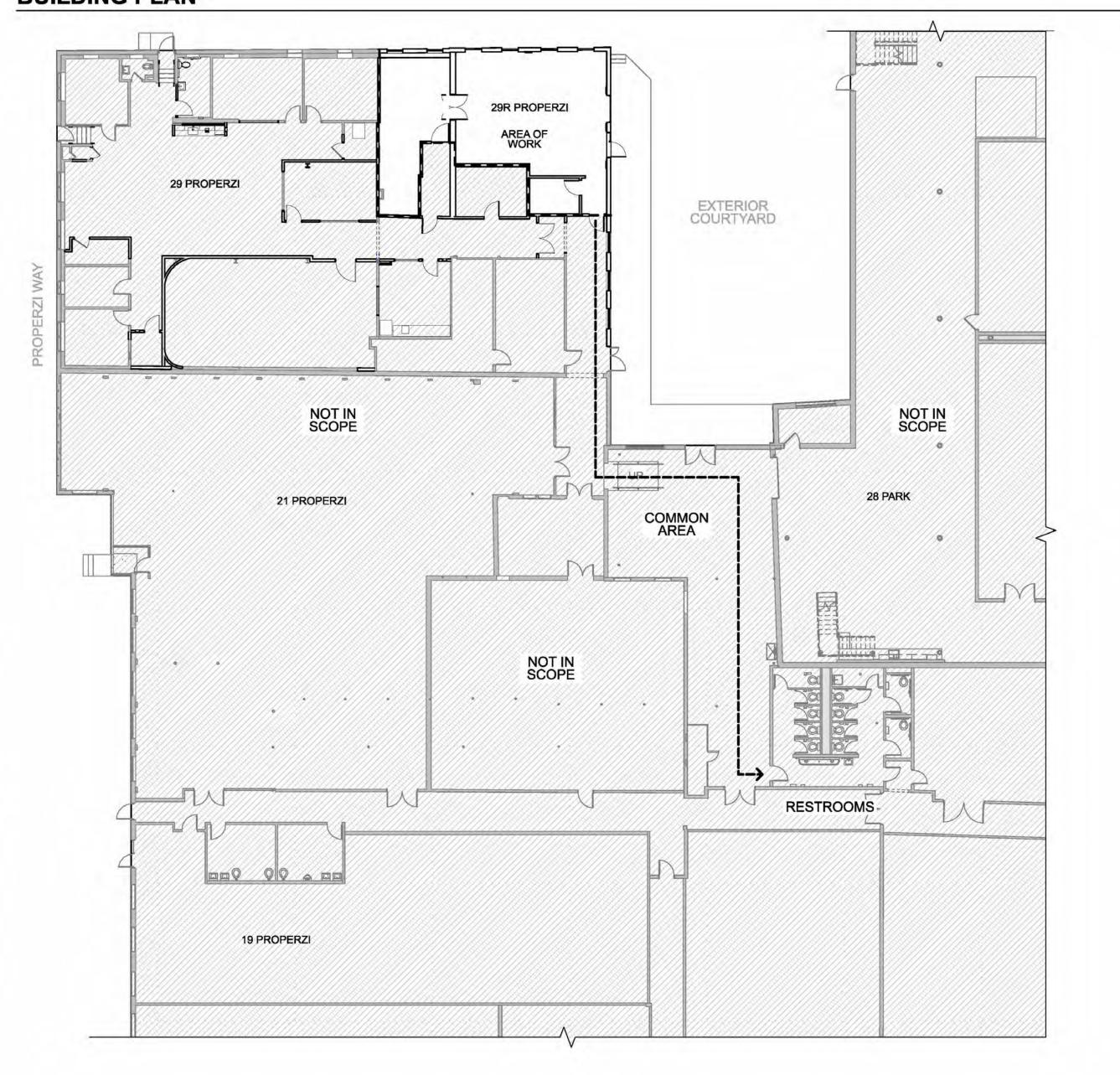
CARBON MONOXIDE DETECTOR

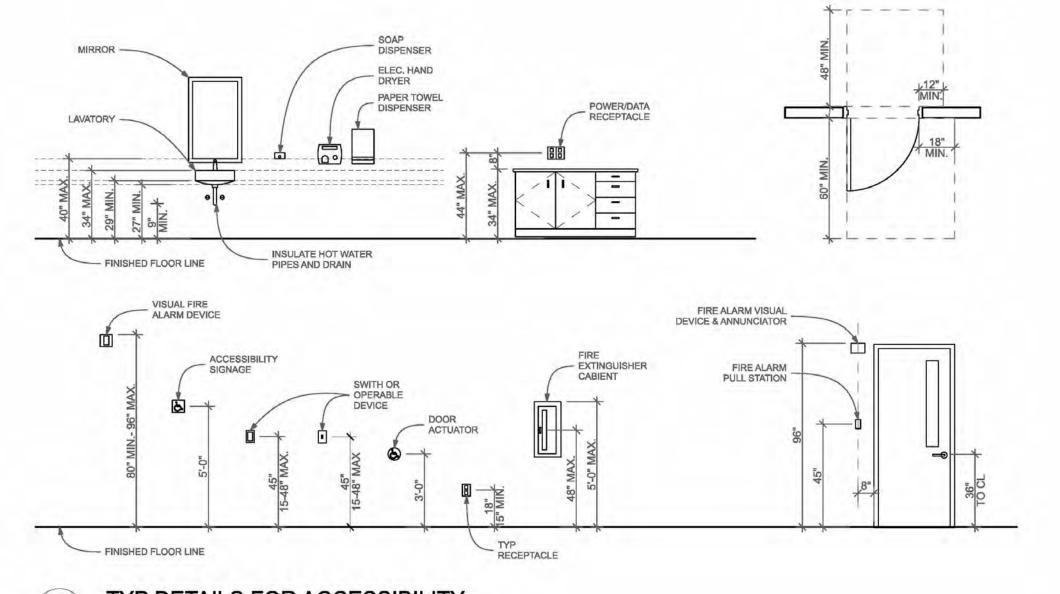
PORTABLE FIRE EXTINGUISHER

FIRE ALARM WITH STROBE

FIRE ALARM PULL STATION

BUILDING PLAN





TYP DETAILS FOR ACCESSIBILITY SCALE: 1/4" = 1'-0"



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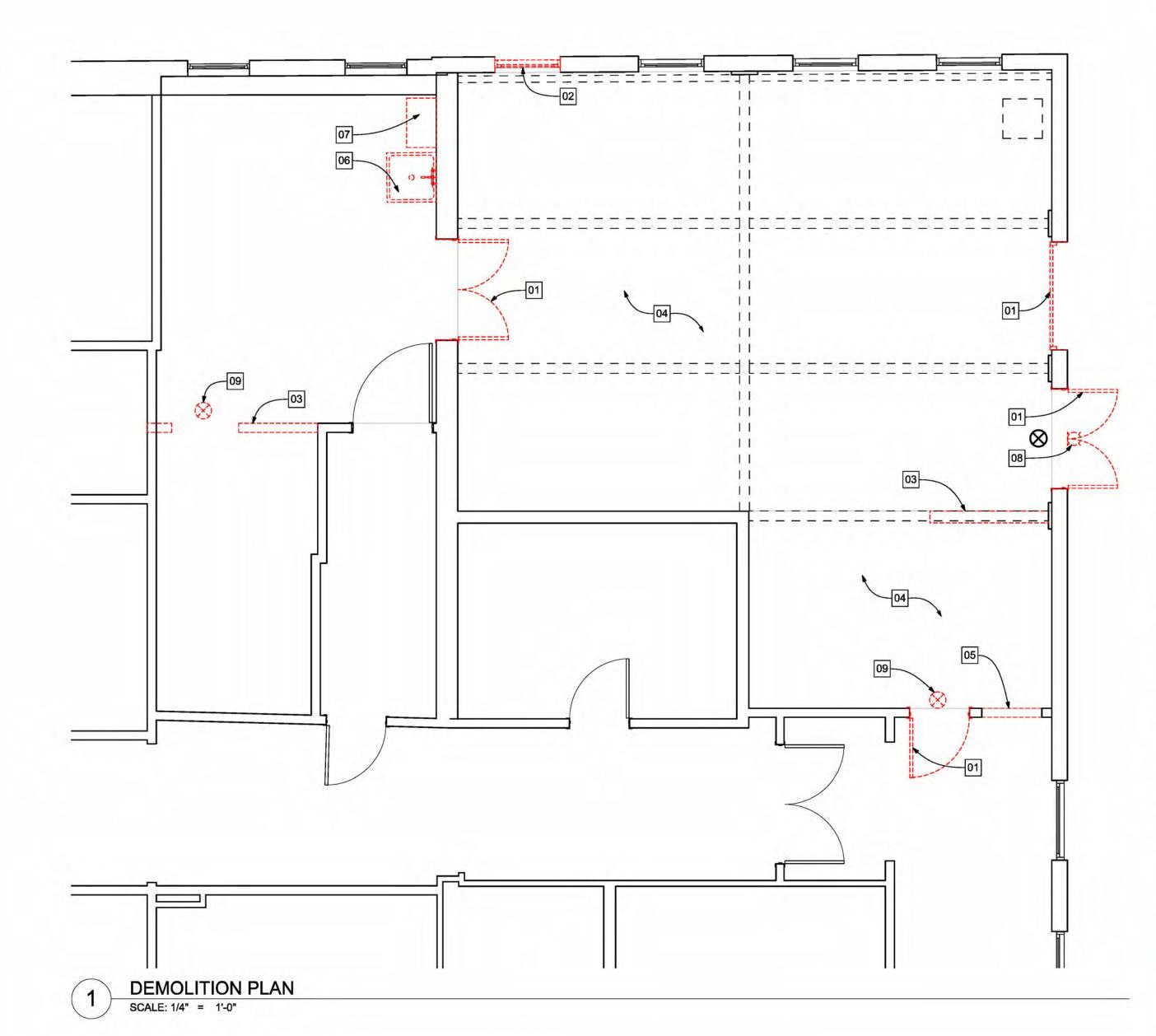




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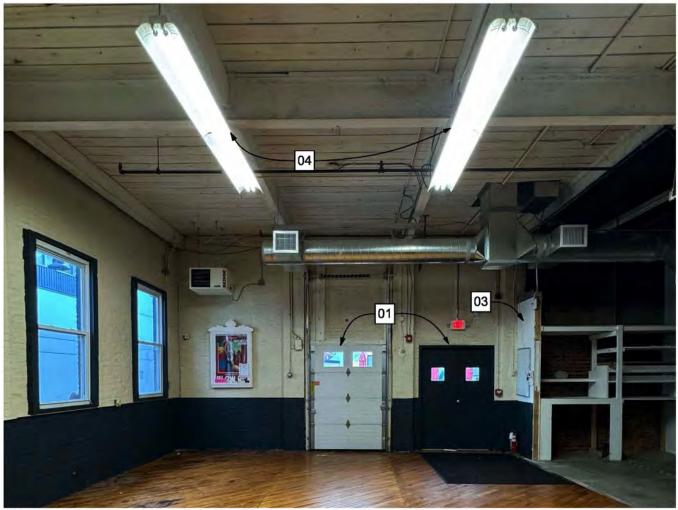
NAME: ARIANE RUTT EXPIRATION DATE: 08/31/2026

CODE SUMMARY

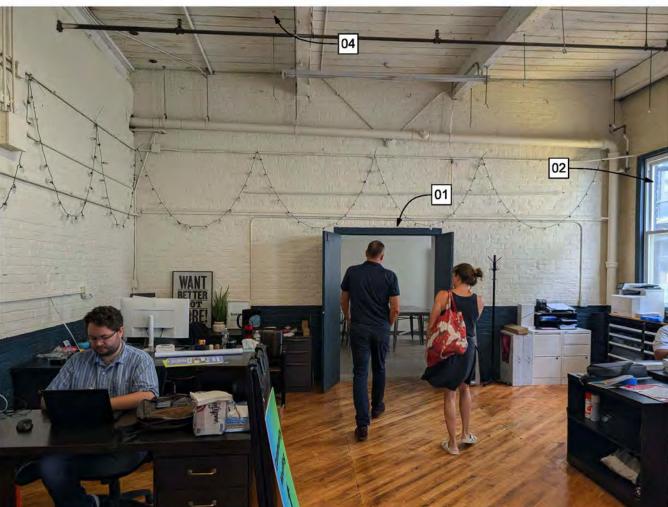


DEMOLITION PLAN KEYNOTES

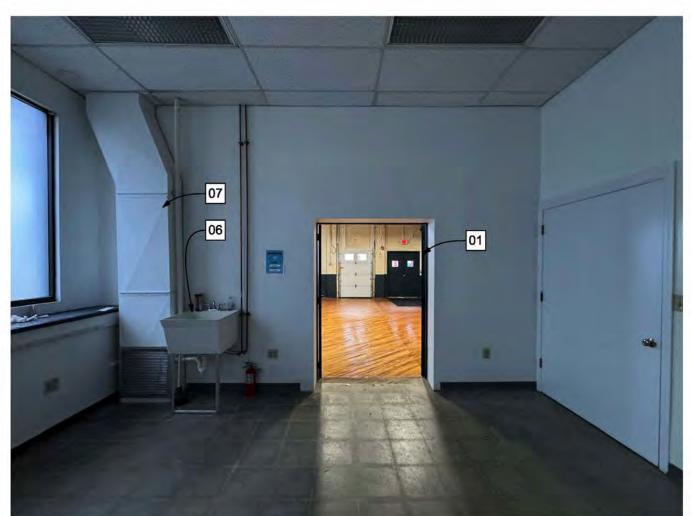
- 01 REMOVE (E) DOOR OR DOORWAY, INCLUDING JAMB, HARDWARE & TRIM REMOVE (E) WINDOW, INCLUDING JAMB, HARDWARE & TRIM
- REMOVE (E) PARTITION WALL, INCLUDING ANY TRIM, OPENINGS, WIRING & DEVICES 04 REMOVE (E) LIGHTING, INCLUDING ALL SWITCHES, WIRING & ASSOCIATED CONDUIT
- REMOVE (E) PARTITION TO CREATE (N) OPENING, REFER TO NEW PLAN FOR LOCATION
- REMOVE (E) PLUMBING FIXTURE, CAP AT WALL 07 REMOVE (E) VENTILATION DUCT TO CEILING, TO BE RELOCATED
- 08 REMOVE (E) OUTDOOR SCONCE 09 REMOVE (E) EXIT SIGN



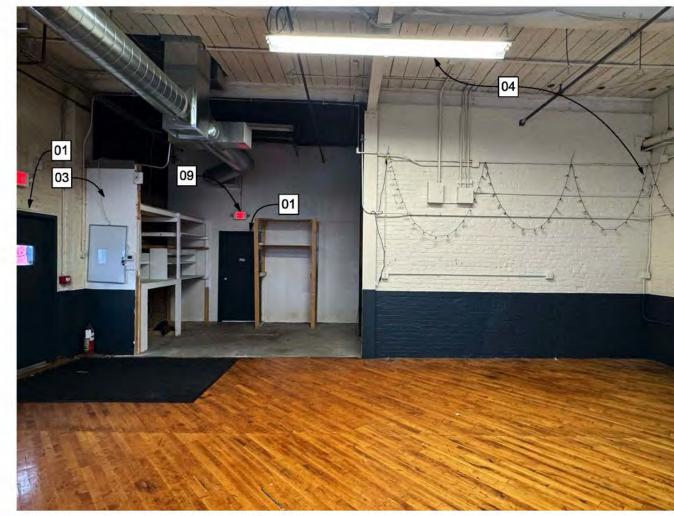
EXISTING SPACE, LOOKING WEST



EXISTING SPACE, LOOKING EAST



EXISTING SPACE, LOOKING WEST



EXISTING SPACE, LOOKING NORTH



EXISTING SPACE, LOOKING SOUTH



EXISTING SPACE, LOOKING SOUTH



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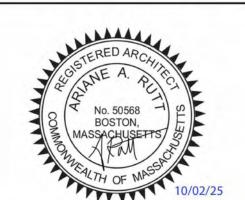
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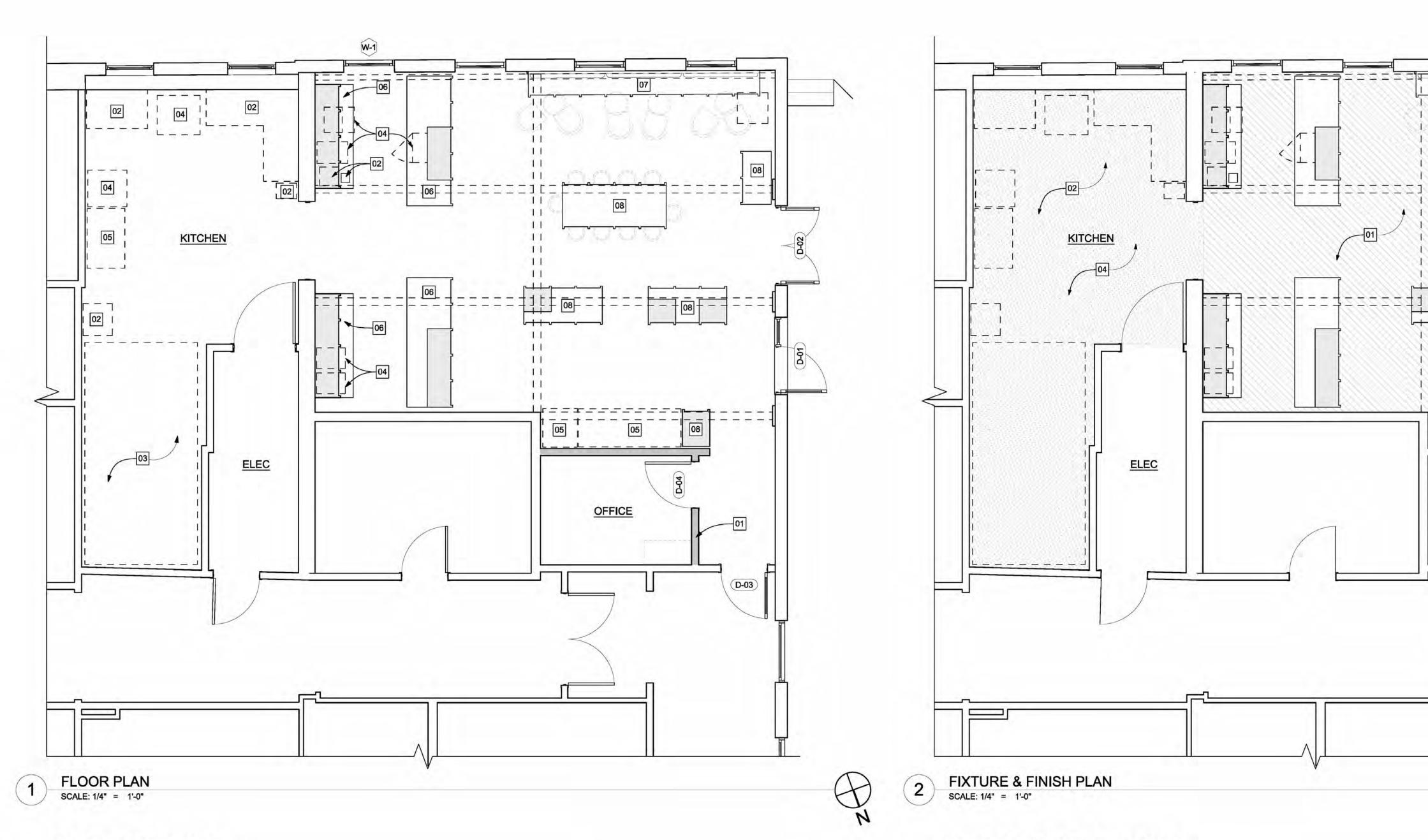




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NAME: ARIANE RUTT LICENSE #: 50568 EXPIRATION DATE: 08/31/2026

DEMOLITION PLAN



ELOOP DI AN KEVNOTES

FLO	OR PLAN KEYNOTES	
01	(N) PARTITION WALL TO 9'-0"	
01 02 03	(N) PLUMBING FIXTURE, SEE EQUIPMENT PLAN	
03	(N) WALK-IN REFRIGERATOR, SEE EQUIPMENT PLAN	
	(N) EQUIPMENT OR APPLIANCE, SEE EQUIPMENT PLAN	
04 05	(N) FREESTANDING REFRIGERATION, SEE EQUIPMENT PLAN	
06	(N) BUILT-IN CASEWORK WITH WORK SURFACE & STORAGE	
06 07	(N) BUILT-IN BANQUETTE SEATING	
08	(N) FREESTANDING TABLE, DISPLAY OR SHELVES	

		SIZE					I Interview Co.	D	OOR HARDWARE		
ID	NOMINAL WIDTH	NOMINAL HEIGHT	LEAF THICKNESS	TYPE	MANUFACTURER	MODEL	HARDWARE SET	BRAND	COLLECTION	FINISH	REMARKS
D-01	3'-0"	6'-8"	2 1/4"	FULL-LITE W/ SIDELITE	-	-	ENTRY				SIZE TO (E) OPENING, WITH ELECTRONIC ACCESS CONTROL, TEMPERED GLASS
D-02	5'-0"	6'-8"	2 1/4"	FULL LITES	: - -	-	ENTRY			1 1	SIZE TO (E) OPENING, TEMPERED GLASS
D-03	3'-0"	6'-8"	1 3/4"	FULL LITE	-	-	ENTRY				WITH ELECTRONIC ACCESS CONTROL, TEMPERED GLASS
D-04	3'-0"	6'-8"	1 3/4"	SOLID	-	-	OFFICE				

FIVTURE & FINISH BLAN KEVNOTES

FIXT	TURE & FINISH PLAN KEYNOTES	
01	(E) WOOD FLOOR TO REMAIN, REPAIR & REFINISH AS NEEDED	
02 03	(E) CONCRETE FLOOR TO REMAIN, REPAIR & SEAL AS NEEDED	
03	CLEAN, SEAL & REPAINT (E) BRICK & PLASTER WALLS	
04	EXPOSED WALL SURFACES COVERED WITH FRP TO 8'-0" AFF	
05	LOCKERS	

VIIVO	W SCHEDU										T-
		DIMEN	SIONS		ALESSA IN			FIN	NISH		
ID	WIDTH	HEIGHT	SILL HEIGHT	HEAD HEIGHT	OPERATION TYPE	MANUFACTURER	MODEL	INTERIOR	EXTERIOR	TEMPERED	REMARKS
W-1	3'-3 3/4"	6'-3"	3'-8"	9'-11"	SLIDING	<u>-</u> -	-	-	-	0	SERVICE WINDOW, FIXED UPPER PANEL, SLIDING LOWER SASH

NOTE: REFERENCE CODE SUMMARY ON G002 FOR MAXIMUM U-FACTOR AND SHGC FOR NEW DOORS & WINDOWS



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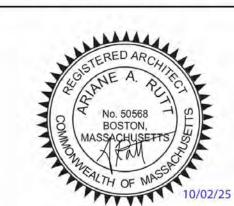
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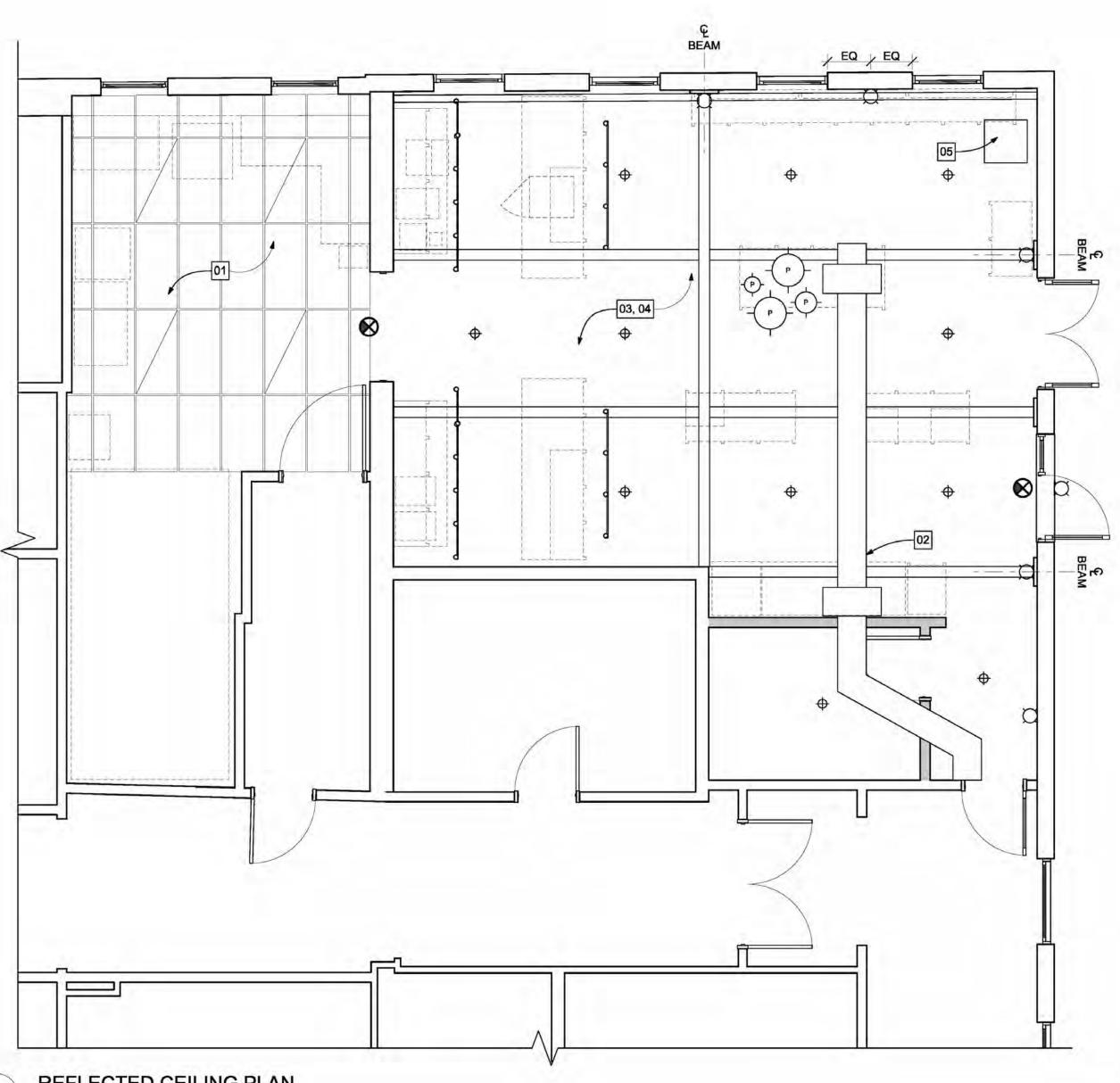




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FLOOR PLANS



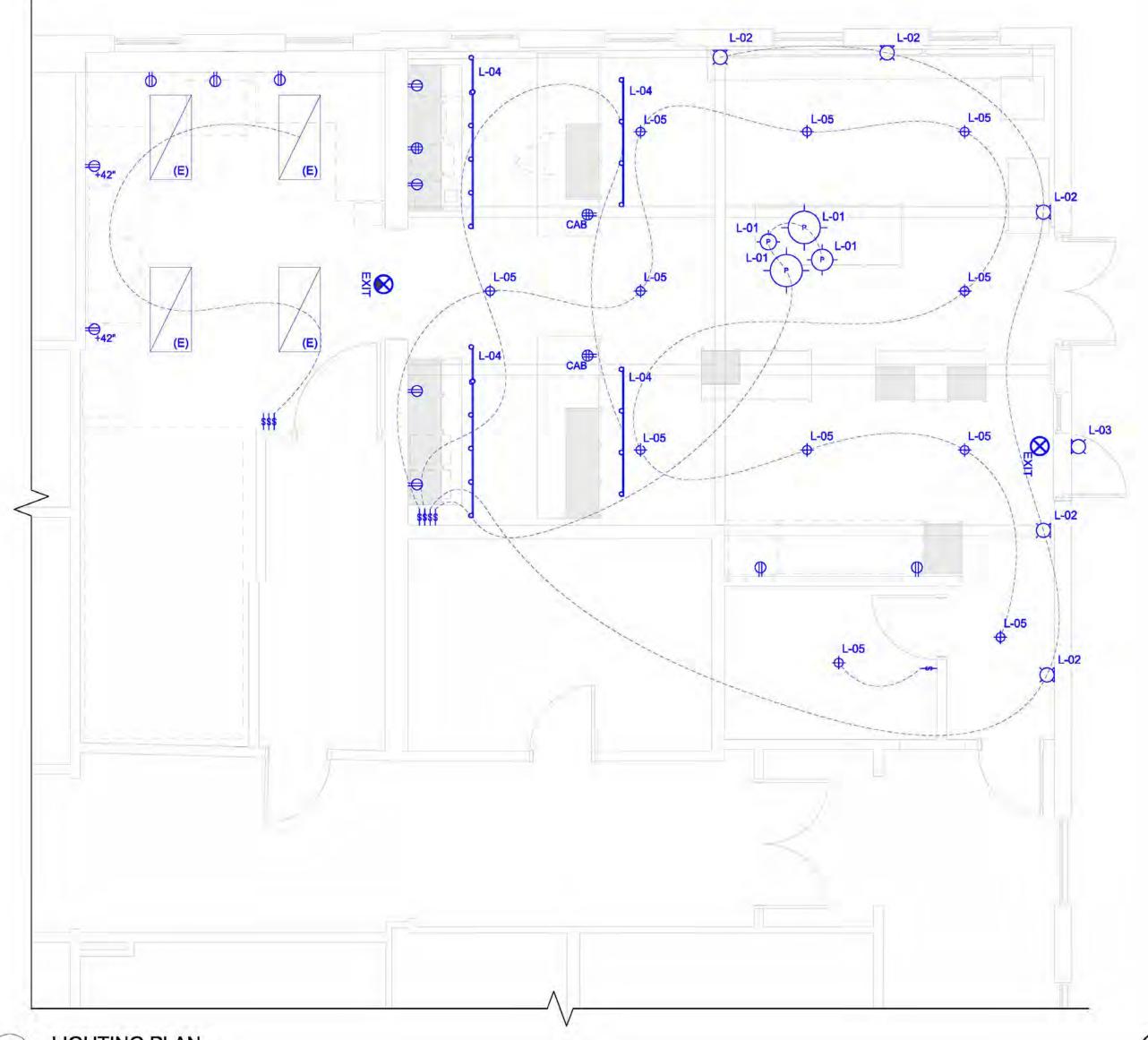
REFLECTED CEILING PLAN
SCALE: 1/4" = 1'-0"

REFLECTED CEILING PLAN KEYNOTES

- 01 REPLACE (E) CEILING PANELS WITH WASHABLE PANELS; (E) LIGHTS TO REMAIN
- 02 (E) FORCED AIR DUCTWORK AND CEILING PENETRATION TO REMAIN
- 03 (E) SPRINKLER SYSTEM TO REMAIN, NOT DRAWN
 04 CLEAN AND PAINT (E) CEILING AND STRUCTURE
- 05 (E) CEILING-MOUNTED HEATER TO REMAIN

AG	NAME	MANUFACTURER	MODEL	QUANTITY	FINISH	REMARKS
-01	PENDANT	TBD	TBD	4	-	OFCI, LED BULB
-02	SCONCE	TBD	TBD	5	-	OFCI, INTERATED LED AND DRIVER
-03	SCONCE	TBD	TBD	1	-	OUTDOOR-RATED, INSTALL AT (E) J-BOX
-04	TRACK	TBD	TBD	4	WHITE	3000K, 90+ CRI, REMOTE DRIVER
-05	SURFACE	TBD	TBD	12	WHITE	3000K, 90+ CRI, INTEGRATED DRIVER

NOTE: MIN. TWO L-05 FIXTURES TO BE FITTED WITH BATTERY BACKUP FOR EGRESS LIGHTING, COORDINATE LOCATION WITH FIRE DEPARTMENT



SCALE: 1/4" = 1'-0"

LEGEND

SWITCH

FLOOR OUTLET

CAB IN CABINETRY

DUPLEX OUTLET (12" A.F.F. U.N.O.) 110V

FOURPLEX OUTLET (12" A.F.F. U.N.O.) 110V

SCONCE LIGHT UNDER CABINET LIGHT

SURFACE MOUNT LIGHT

⊗ RECESSED CAN LIGHT

PENDANT LIGHT

+XX" MOUNTING HEIGHT ABOVE FINISH FLOOR

TRACK LIGHTING

EXIT SIGN

791 TREMONT STREET 857.201.2111 STUDIO W513 studio@principle.us BOSTON, MA 02118 www.principle.us

ARCHITECT

Guggenheim Studio

915 NW 19th Ave, Ste C | Portland, OR 97209 503.272.1566 | www.guggenheimstudio.com

Drawings and Specifications as instruments of service are and shall remain the property of the Designer. They are not to be used on extensions of the project, or other projects, except by agreement in writing and appropriate compensation to the Designer.

The General Contractor is responsible for confirming and correlating dimensions at the job site. The Architect will not be responsible for construction means, methods, techniques, sequences, or procedures, or for safety precautions and programs in connection with the project.

10/2/25

WILDGRAIN

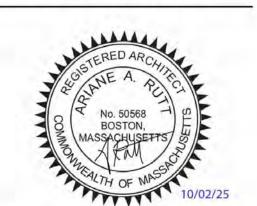
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PERMIT SET

BAKEHOUSE

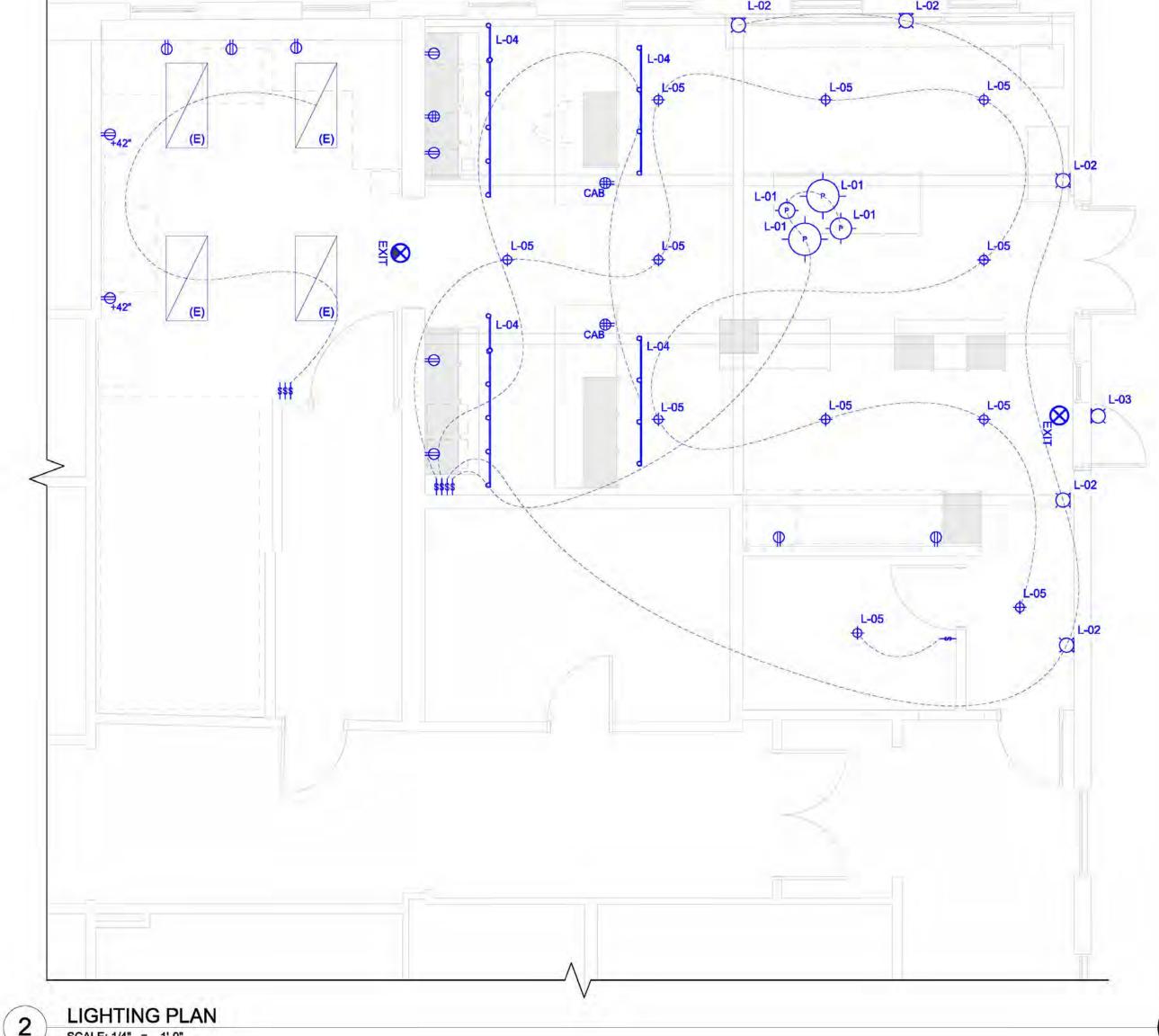
29R PROPERZI WAY, SOMERVILLE, MA 02143



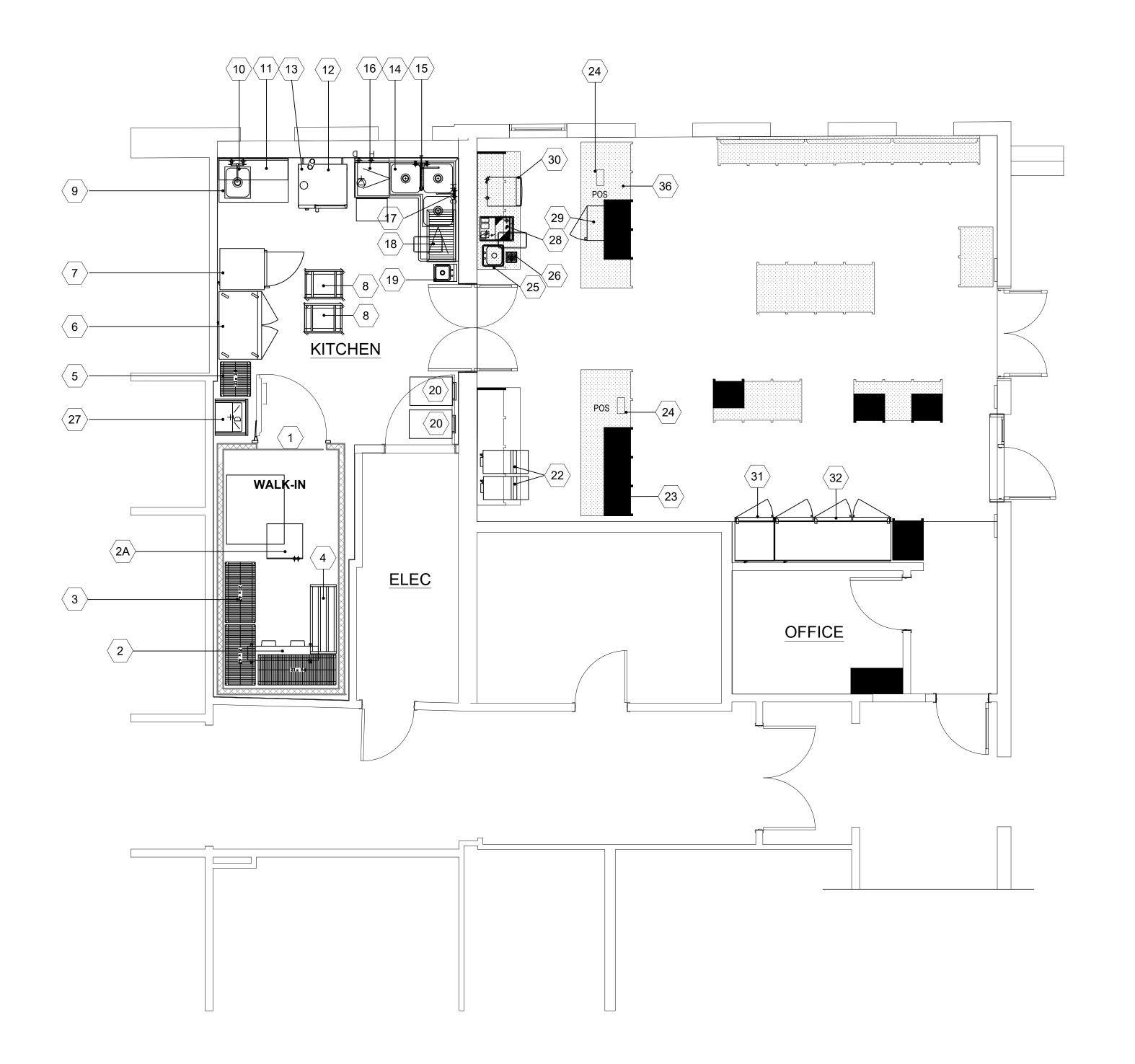
I hereby certify that these documents were prepared or approved by me, and that I am a duly licensed professional architect under the laws of the State of Massachusetts.

NAME: ARIANE RUTT LICENSE #: 50568 EXPIRATION DATE: 08/31/2026

CEILING PLANS



Е	QUI	PMENT SCHEDULE
Item No	Qty	Equipment Category
1	1	Freezer, Walk—In Unit
2	1	Evaporator Coil, Freezer
2A	1	Condensing Unit
3	1Lot	Shelving, Wire
4	1	Rack, Dunnage
5	1	Shelving, Wire
6	1	Refrigerator, Reach—In
7	1	Cabinet, Holding
8	1	Rack, Pan
9	1	Table, Prep w/ Sink
10	1	Faucet, Deck Mount
11	1	Overshelf, Table Mount
12	1	Oven—Steamer, Combination, Electric
13	1	Ventless Hood
14	1	Three Bay Sink
15	1	Faucet, Wall Mount w/ Pre-Rinse
16	1	Warewasher, Undercounter, High Temp
17	1	Faucet, Wall Mount
18	1	Shelving, Wall Mounted
19	1	Hand Sink, Wall Mount
20	2	Truck, Utility
21	-	SPARE NUMBER
22	2	Oven, Microwave/Convection, Combi
23	1	Display Case BY OWNER
24	2	POS BY OWNER
25	1	Sink, Drop—In, Hand
26	1	Drop—In Rinser Station
27	1	Mop Sink Storage Cabinet
28	1	Espresso Machine BY OWNER
29	1	Refrigerator, Undercounter
30	1	Ice Maker w/ Bin
31	1	Display Case, Refrigerated
32	1	Display Case, Frozen
33		SPARE NUMBER
34	_	SPARE NUMBER
35	-	SPARE NUMBER
36	1	Condiment Station



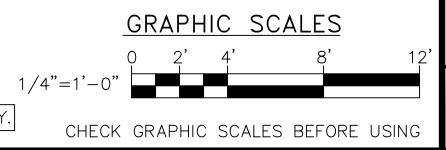
DESIGN DEVELOPMENT Not for Construction

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NOTE: UTILITIES FOR ALL EQUIPMENT NOT PROVIDED BY KEC NEED TO BE VERIFIED BY CONTRACTOR.

1.

NOTE: NOT FOR CONSTRUCTION, FOR REFERENCE ONLY.



	Title FOOD	Date 8/27/2025
	JOB NUMBER:	
	DRAWING NUMBER:	
	K-1.	1
12'		
SING	SHEET 1 of 1	
טווע		

GRAIN BAKE HOUSE 9 PROPERZI WAY

29

M = 0

* All wiring, fittings, and labor, up to and including final connections from building utilities to food service equipment connection points. * All cords & plugs that are not furnished with the food service equipment. * Interwiring exhaust ventilator, fire system, waste disposal, remote refrigeration, and detergent pumping systems unless otherwise noted. Provision of area sub-panels in lieu of disconnect switches wherever possible as required. * Provision of all exposed hardware and fixtures in chrome or stainless steel and waterproof as specified by Contract Documents. * Coordination of panelboards with equipment locations and requirements as required. * Sizing of panelboards with 20% spare capacity as required. * Conduit, wiring and shunt—trip breakers for food service equipment and inter—wiring between equipment and shunt—trip breakers. * Empty conduits for control/computer/data wiring/cables as required. * Any future equipment connections to be completely roughed in and wired but with cover plates on rough in points. * If electric gas solenoid valve is required, conduit and wiring between momentary power interruption device, reset relay and gas solenoid valve. *Conduit and inter-wiring between Fire Suppression System microswitch(s) and Building Alarm System. * Conduit and wiring between Exhaust Hood Controls (fan switch or control panel) and Exhaust/Supply fan magnetic starters unless stated otherwise. * Conduit and wiring between Exhaust Hood Junction Box and wall switch for lights unless stated otherwise. * Conduit and wiring between Dishmachine Control Panel and Exhaust Fan magnetic starter in use with Condensate Removal.

ELECTRICAL TRADE ARE RESPONSIBLE FOR:

PLUMBING/MECHANICAL TRADES ARE RESPONSIBLE FOR:
ALL NOTES MAY NOT APPLY TO PROJECT. REVIEW CONTRACT DOCUMENTS AND VERIFY WITH ARCHITECT AND ENGINEERS.

* Conduit and wiring between Garbage Disposer Control Panel & Solenoid Valve.

of conduits for Beverage Systems.

*See Special Conditions Plan_for each area for locations and sizes

* All water, waste, gas, steam service to equipment including piping, fittings, sleeves, stops, valves, traps, cleanouts, insulation, and hardware up to and including final connections unless stated otherwise.

Provision of piping and fittings exposed to the public in chrome or stainless steel or finishes as noted in Contract Documents.
Individually valving each water supply connection as required.

* Interconnecting ventilators and control panels, detergent systems, garbage

disposer systems and warewasher to booster heaters unless noted otherwise.

* Installing gas solenoid valve provided by Kitchen Equipment Supplier.

Kitchen Equipment Supplier furnishes (1) Gas Solenoid Valve unless noted otherwise.

* Indirect waste lines from walk in refrigerator/freezer evaporator coils with materials required by codes including 36 watt per lineal foot heat tape and insulation inside freezers.

* Provision of water filtration system for kitchen ingredient water as specified. Filter for odor, taste and particulate matter as required if not specified under Section 11400.

Provide "P" trap above floor drain & fasten lines securely and 3/4" clear of walls.

* Fire system chemical piping by fire system contractor. Sprinkler water interconnections (if required) by sprinkler system contractor or as specified.

* Provisions for vacuum breakers, backflow preventors for any equipment that does not come standard with one installed or furnished loose for installation. Installation by Plumbing Contractor.

* Future equipment connections are to be completely roughed in, valved as required, and capped. (If applicable)

*Provide each air—cooled refrigeration system with a minimum air supply of 1,000 CFM per Horse Power and adequate exhaust to keep area adjacent below 90° F.

*If the Grease Trap is inside Food Service Area, it should not be located beneath any Food Service Equipment unless there is sufficient space to remove cover for service without interfering with the operation of equipment.

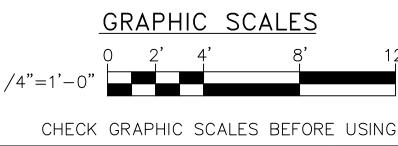
	EQUIPMENT SCHEDULE												
ltem No	Qty Equipment Category	Amps	X	ДН	Volts	Phase	Direct	NEMA	Cold Water Size (in)	Hot Water Size (in)	Direct Drain Size (in)	Indir Drain Size (in)	Equipment Remarks
1	1 Freezer, Walk—In Unit	3.0			120	1	X						
2	1 Evaporator Coil, Freezer	2.0			208	1	X					1"	Pipe IW waste by Plumber
2A	1 Condensing Unit	37.5		3	208	1	X						
3	1Lot Shelving, Wire												
4	1 Rack, Dunnage												
5	1 Shelving, Wire												
6	1 Refrigerator, Reach—In	5.8	0.7	0.3	115	1	X	5-15P					
7	1 Cabinet, Holding	16.7	2.0		120	1	X	5-20P					
8	1 Rack, Pan												
9	1 Table, Prep w/ Sink											2"	Pipe IW waste by Plumber
10	1 Faucet, Deck Mount								1/2"	1/2"			
11	1 Overshelf, Table Mount												
12	1 Oven-Steamer, Combination, Electric	30	10.8		208	3	X		3/4"			2"	Pipe IW waste by Plumber CW supply from filter
	1 Oven—Steamer, Combination, Electric	30	10.8		208	3	X		3/4"			2"	Pipe IW waste by Plumber CW supply from filter
13	1 Ventless Hood	2.0			120	1	X	5-15P					
14	1 Sink, Corner										(3) 2"		
15	1 Faucet, Wall Mount w/ Pre-Rinse								1/2"	1/2"			
16	1 Warewasher, U/C High Temp	29.0		1.0	208	1	X			1/2"		3/4"	HW supply min. 140 deg / Pipe IW waste by Plumber
17	1 Faucet, Wall Mount								1/2"	1/2"			
18	1 Shelving, Wall Mounted												
19	1 Hand Sink, Wall Mount								1/2"	1/2"	1 1/2"		
20	1 Truck, Utility												
21	- SPARE NUMBER												
22	2 Oven, Microwave/Convection, Combi	15.0	3.0		208	1		6-15P					
23	1 Display Case BY OWNER				120	1	X	5-15P					
24	2 POS				120	1	X	5-15P					
25	1 Sink, Drop-In, Hand								1/2"	1/2"	1 1/2"		
26	1 Drop-In Rinser Station								1/2"	•	,	1/2"	Pipe IW waste by Plumber
27	1 Mop Sink Storage Cabinet								1/2"	1/2"	2"		
28	1 Espresso Machine BY OWNER	30.0	4.6		220	1		L6-30	3/8"	*		3/4"	Pipe IW waste by Plumber CW supply from filter
29	1 Refrigerator, Undercounter	2.0	0.2	1/6	115	1	X	5-15P					
30	1 Ice Maker w/ Bin	15.0			115	$\frac{1}{1}$	X	5-15P	3/8"			3.4"	Pipe IW waste by Plumber
31	1 Display Case, Refrigerated	2.3	0.3	1/4	115	$\frac{1}{1}$	X	5-15P					
32	1 Display Case, Frozen	14.2	0.7	3/4	115	$\frac{1}{1}$	X	5-20P					
33	- SPARE NUMBER												
34	- SPARE NUMBER	27.5	6.6		120	1			0.375				
35	- SPARE NUMBER	9.4		0.8	120	1	X	5-15P					
36	1 Condiment Station												
						+							
	All By Owner Equi	pment	- - R	eauire	ement	s t	o b	e Uti	lities \	/erifie	d Befa	ore Wa	ork Starts
	<i>J</i> 1 9 9 1	<u> </u>		<u> </u>				<u>-</u> · •			·		

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NOTE: NOT FOR CONSTRUCTION, FOR REFERENCE ONLY



JOB NUMBER:

DRAWING NUMBER:

12'

SHEET 2 of 2

EQUIPME ATRIX

SERVICE FUTILITY MA

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A K E

 \Box



FOOD

SAVORY BITES

Ham & Cheese Croissant	\$4.95
Croissant	\$3.85
Vegan Croissant	\$3.85
Biscuit Parm Herb	\$2.35
Biscuit Plain	\$2.35
Biscuit Seasonal	\$2.35
Grilled Cheese	\$6.15
Cheese Pizza Buns (4-pack)	\$2.95
Pepperoni Pizza Buns (4-pack)	\$2.95
Pretzel	\$3.85

SWEET BITES

GF Cookie	\$3.85
Vegan Cookie	\$3.25
Chocolate Cookie	\$3.25
Ginger Cookie	\$3.25
Avalanche Croissant	\$4.95
Ice Cream Macaroon	\$4.95
Macaroon	\$2.00
Mini Layer Cake	\$3.85
Mousse	\$5.65
Apple Cider Donuts	\$2.00

BREADS

Sourdough	\$8	3.15
Rosemary Garlic	\$8	3.15
Olive Oil Ciabatta	\$8	3.15
Demi Baguette	\$8	3.15
GF Sourdough	\$12.	.00
GF Rosemary Garlic	\$12.	.00
GF Cranberry Pecan	\$12	.00

IMPORTANT

Consuming raw or undercooked food may increase your risk of foodborne illness.







GLUTEN FREE



VEGAN



DRINKS

COFFEE

Hot	Espresso Single	\$3.00
1100	Espresso Double	\$3.50
	Macchiato	\$4.50
	Cortado	\$3.80
	Cappuccino	\$4.25
	Latte	\$4.25
	Flat White	\$4.25
	Americano	\$4.00
	Cometeer Coffee Hot	\$4.00
Cold	Seasonal Latte	\$5.00
Cora	Extra Shot	\$1.00
	Cometeer Coffee Cold	\$4.00
	Cold Brew	\$5.00
	Nitro Cold Brew	\$5.00
	Cold Espresso	\$5.00
	•	

OTHER

Matcha	\$6.00
Spindrift	\$4.00
Orange Juice	\$4.00
Milk	\$3.00

LICENSING COMMISSION LICENSE APPLICATION

City of Somerville, Commonwealth of Massachusetts
Application #: AL25-000030
File #: 25-025129

Business Name: King's Court Comedy LLC Application Type: Private Club (without alcohol)

Location: 71 UNION SQ

APPLICANT

Company Name: King's Court Comedy LLC

Business Address: 72 Union Square Somerville, MA 02134

Business Ownership Type LLC

Legal Name of the Proposed Licenseholder (Name of

Corporation, LLC, Partnership/LLP, Trust, Sole

Proprietor, Other)

King's Court Comedy LLC

No

Yes

Name Owen Skye Nelson

Name n/a

Name n/a

Name n/a

DBA Name King's Court Comedy

In the last 5 years, have you been found guilty, liable, or responsible, in any judicial or administrative proceeding, for any violation of the City Wage Theft Ordinance or any State or Federal laws or regulations regulating the payment of wages?

Manager of your establishment Owen Skye Nelson

Will you offer seating for the consumption of food on premises? (Food includes non-alcoholic beverages)

Number of floors on the premises 2

Name of floor (Basement, balcony, Main, 2nd floor, etc.)1 2nd Floor

Number of rooms1 3

Square footage1 1400

Number of seats (enter 0 if you are not serving food on

premises)1

Name of floor (Basement, balcony, Main, 2nd floor, etc.)2 Mezzanine

Number of rooms2 1

Square footage2 400

Number of seats (enter 0 if you are not serving food on premises)2	0
Use of Public Space Square Footage 150sqft or less	0
Use of Public Space Square Footage over 150sqft	0
Number of entrances into the indoor premises	2
Number of exits from the indoor premises	2
Will you offer seating outdoors in season?	No
Number of rooms indoors	4
Total square footage indoors	1800
Total seating capacity indoors	0
Total square footage outdoors	0
Total seating capacity outdoors	0
Total seating capacity	0
Are you an Educational Institution?	No
Are you a Farmer Pourer?	No
Are you a Package Store?	No
Are you a Private Club?	Yes
Are you a Restaurant/Common Victualer?	No
Are you an Inn?	No
Days and hours of operation to serve food indoors	Sunday: 10:00 AM â 11:00 PM Monday: 10:00 AM â 11:00 PM Tuesday: 10:00 AM â 11:00 PM Wednesday: 10:00 AM â 11:00 PM Thursday: 10:00 AM â 1:00 AM FRI Friday: 10:00 AM â 1:00 AM SAT Saturday: 10:00 AM â 1:00 AM SUN
Will you offer Entertainment indoors(recorded music, tvs, performers, djs, dancing, etc.)?	Yes
Describe the types of entertainment you will offer indoors	Live stand-up comedy, musical performances, DJs, art events, and recorded music between shows.
Will the entertainment indoors be accessible to all ages and all classes of the public?	No
Explain	No â membership restricted to 21+ adults only.
Will you have entertainment devices indoors? (Stereos, TVs, movie screens, video games, etc.)	Yes
Describe the devices	Sound system, projector, and lighting equipment.
# of Movie Theater Screens indoors new	0
# of Televisions indoors new	3
# of Audio Systems indoors new	1
# of Other Devices indoors new	0
Describe the other indoor devices	No other devices are planned beyond televisions and the sound system.

Total Devices indoors	4
Will you have live performers indoors? (Musicians, comedians, actors, athletes, contests, DJs, etc.)	Yes
Describe the entertainment by performers indoors	Live comedy, musical performances, and DJs presented in a members-only setting. Programming is curated to highlight arts and culture while maintaining a safe, intimate environment for adult members.
# of stages or separate areas of entertainment indoors	1
Will the patrons perform indoors? (dancing, darts, karaoke, etc.)	Yes
Describe the performances by the patrons indoors	Occasional dancing during music events and light participation in interactive shows. All activities will be structured, supervised, and limited to members and their guests in a controlled setting.
# of dance floors or separate areas of entertainment indoors	1
Will you offer Entertainment outdoors(recorded music, tvs, performers, djs, dancing, etc.)?	On private property
Will the entertainment outdoors be accessible to all ages and all classes of the public?	No
Explain	Access to all entertainment is restricted to members, their guests, and employees only. Admission is limited to adults 21+ under the private club model, and events are not open to the general public.
Describe the types of entertainment you will offer outdoors on private property	Occasional DJ performances on the patio, limited to members and their guests. Outdoor programming will be controlled, seasonal, and compliant with local noise and occupancy regulations.
Will you have entertainment devices outdoors on private property? (Stereos, TVs, movie screens, video games, etc.)	Yes
Describe the devices outdoors on private property	No permanent devices will be installed outdoors. Any equipment used (such as portable speakers for DJs) will be temporary, seasonal, and removed after each event.
# of Movie Theater Screens outdoors on private property	0
# of Televisions outdoors on private property	0
# of Audio Systems outdoors on private property	0
# of Other Devices outdoors on private property	0
Describe the other outdoor devices on private property	No additional outdoor devices are planned. Any equipment brought outside for events will be temporary, portable, and removed after use.
Will you have live performers outdoors on private property? (Musicians, comedians, actors, athletes, contests, DJs, etc.)	Yes

Describe the entertainment by performers outdoors on Outdoor entertainment will be limited to occasional DJ performances on the patio. Events will be seasonal, private property restricted to members and their guests, and conducted in compliance with local noise and occupancy regulations. # of stages or separate areas of entertainment outdoors 0 on private property Will the patrons perform outdoors on private property? No (dancing, darts, karaoke, etc.) Will the patrons perform outdoors on public property? No (dancing, darts, karaoke, etc.) None. No alcohol will be served by this establishment or any Describe any other businesses serving alcohol on the premises other business on the premises. Have you obtained an alcohol license before? No Have you ever had a license denied, revoked, or No suspended? No Have you ever received a Notice of Violation? Describe your outreach to the Ward of Alderman and the On September 19, 2025, we met with Ward 2 Councilor J.T. neighborhood Scott during his office hours to discuss our plans for a private club at 71 Union Square. Councilor Scott expressed support and interest in our project, and he emphasized the importance of mailing notices to our abutters, which we have completed. He also encouraged us to continue developing a community outreach plan, and in response we are gathering

Yes

You must read and accept the above stated terms &

conditions

letters of support from local businesses and organizations.

Our intent is to maintain open communication with residents and stakeholders to ensure the club benefits both the Union

Square neighborhood and Somerville as a whole.

@ Mezzanine Level 1/4" = 1'-0"

1) 2nd Floor Level 1/4" = 1'-0"

LEGEND

 $-\!\otimes$

NEW WALL WALL TYPE CARBON MONOXIDE DETECTOR SMOKE DETECTOR

GENERAL FLOOR PLAN NOTES

1. FINAL KITCHEN LAYOUT TO BE DETERMINED BY OWNER

3. UNLESS OTHERWISE NOTED ALL INTERIOR WALL SHALL BE TYPE "1"

4. SEE A-810 FOR PARTITION TYPES

5. MOISTURE RESISTANT GWB. TO BE USED IN ALL BATHROOMS AND KITCHENS 6. SEE EXTERIOR ELEVATIONS FOR WINDOW TYPES & CLADDING MATERIALS

7. ALL INTERIOR DIMENSIONS ARE FROM FACE OF GWB TO FACE

13. CONTRACTOR TO SUBMIT DOOR & WINDOW SCHEDULE TO BE REVIEWED & APPROVED BY ARCHITECT PRIOR TO ORDERING AND CONSTRUCTION.

PROJECT NAME

71-72 Union Square

PROJECT ADDRESS 71-72 Union Square, Somerville MA

CLIENT

Everest Realty Trust

ARCHITECT



17 IVALOO STREET SUITE 400 SOMERVILLE, MA 02143 TELEPHONE: 617-591-8682 FAX: 617-591-2086

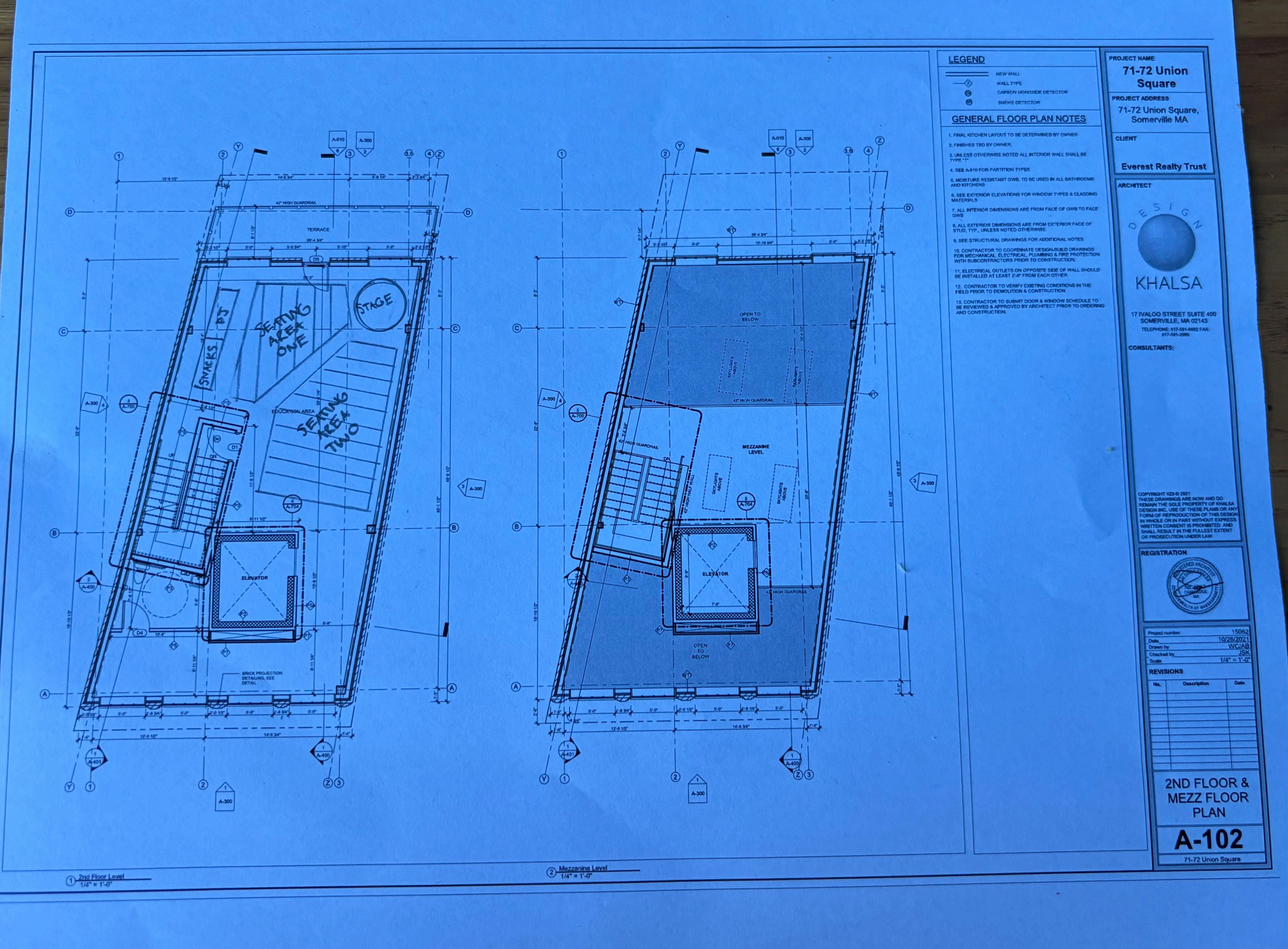
CONSULTANTS:



Drawn	by	WC/AB					
Checke		JSK					
Scale	1/	4" = 1'-0"					
REVISIONS							
No.	Description	Date					

2ND FLOOR & MEZZ FLOOR PLAN

A-102



Updated Prepackaged Snack & Beverage Menu

King's Court Comedy — Private Club (Comedy & Arts)

Context and Compliance

Following a phone call with Maureen Lee (ISD Health) on October 9, 2025, we confirmed: if menu offerings consist solely of commercially packaged, non-TCS (Temperature Controlled for Safety) foods handed directly to the consumer—without opening, handling, heating, or refrigeration—no food establishment license is required. This updated menu is finalized to comply with that standard.

Menu Offerings

Category	Item	Price
Snacks	Chips (assorted)	\$3
Snacks	Pretzels (individually packaged)	\$3
Snacks	Candy (assorted)	\$3
Snacks	Granola / Protein Bars	\$3
Snacks	Trail Mix / Nuts	\$4
Snacks	Jerky (sealed packets)	\$5
Drinks	Bottled Water	\$2
Drinks	Canned Soda (Coke, Diet, etc.)	\$3
Drinks	Seltzer (canned/bottled)	\$3
Drinks	Bottled Iced Tea	\$4
Drinks	Bottled Lemonade	\$4
Drinks	Energy Drink (e.g., Red Bull)	\$5

City of Somerville, Commonwealth of Massachusetts
Application #: ALM25-000036
File #: 25-029027

Business Name: Dante Club Amendment Type: Changing Manager

Location: 5 Dante TERR

ΔΡΡΙ	ICANT

Company Name: Dante Club, Inc.

Business Address: 5 Dante Terrace Somerville, MA 02143

Enter your current business license # AL17-00016

Do you currently serve alcohol? Yes

ARE YOU CHANGING THE NAME OF YOUR BUSINESS? No

ARE YOU CHANGING YOUR MANAGER? Yes

Name of old manager James Aufiero

Name of new manager Kevin Hanifin

ARE YOU TRANSFERRING/ISSUING/PLEDGING STOCK, OR ARE YOU CHANGING DIRECTORS/OFFICERS

/PARTNERS/TRUSTEES?

ARE YOU ALTERING YOUR EXISTING PREMISES OR NO OUTDOOR SEATING? SELECT YES TO INLCUDE

OUTDOOR SEATING FOR LICENSE

ARE YOU ADDING, OR ENDING, THE SERVICE OF No CORDIALS AND LIQUEURS?

ARE YOU CHANGING YOUR HOURS OF OPERATION? No.

ARE YOU CHANGING YOUR ENTERTAINMENT?
No

Total Devices indoors 0

Total Devices Outdoors 0.0

Are you changing the type of alcohol you serve? No

Have you ever received a Notice of Violation?

You must read and accept the above stated terms &

conditions

You must read and accept the above stated terms &

conditions

Yes

Yes

No

Approved By:

City of Somerville, Commonwealth of Massachusetts
Application #: ALM25-000033
File #: 24-004785

Business Name: Cafe Saint Germain Amendment Type: Changing Entertainment

Location: 120 BEACON ST

APPLICANT

Company Name: Cafe Saint Germain

Business Address: 118 Beacon Street Somerille, MA 02143

Enter your current business license # AL24-000007

Do you currently serve alcohol? Yes

ARE YOU CHANGING THE NAME OF YOUR BUSINESS? No

ARE YOU CHANGING YOUR MANAGER? No

ARE YOU TRANSFERRING/ISSUING/PLEDGING STOCK, OR ARE YOU CHANGING DIRECTORS/OFFICERS

/PARTNERS/TRUSTEES?

ARE YOU ALTERING YOUR EXISTING PREMISES OR OUTDOOR SEATING? SELECT YES TO INLCUDE

OUTDOOR SEATING FOR LICENSE

ARE YOU ADDING, OR ENDING, THE SERVICE OF

CORDIALS AND LIQUEURS?

ARE YOU CHANGING YOUR HOURS OF OPERATION?

ARE YOU CHANGING YOUR ENTERTAINMENT?
Yes

Are you changing your entertainment indoors? No

Total Devices indoors 0

Are you adding, removing, or changing your

entertainment outdoors?

On public property

Are you changing your outdoor seating layout in any

way?

No

No

Nο

No

No

Describe the types of entertainment you will offer

outdoors

We are adding a speaker above our entrance door to play music while guests are dining on the patio deck. Volume is

always very low to create an ambience

Will the entertainment outdoors be accessible to all ages

and all classes of the public?

Yes

Will you be adding, removing, or changing your

entertainment devices outdoors?

On public property

Small Speaker

Describe the entertainment devices outdoors on public property	
Current number of audio systems outdoors on public property	1
Proposed number of other devices outdoors on public property	1
Current number of other devices outdoors on public property	0
Will you be adding, removing, or changing your live performances outdoors? (musicians, comedians, actors, athletes, contests, DJs, etc.)	No
Total Devices Outdoors	0.0
Are you changing the type of alcohol you serve?	No
Have you ever received a Notice of Violation?	No
almIn the last 5 years, have you been found guilty, liable, or responsible, in any judicial or administrative proceeding, for any violation of the City Wage Theft Ordinance or any State or Federal laws or regulations regulating the payment of wages? br>City Wage Theft Ordinance	No
You must read and accept the above stated terms & conditions	Yes
You must read and accept the above stated terms & conditions	Yes

Approved By:

Albert Bargoot, Approved

John Power, Approved with Conditions

The installation of the speaker will require the installer to obtain an electrical permit and call for inspection once speaker is installed. The installation shall comply with the 2023 Massachusetts Electrical code 527 CMR 12, NEC 2023, NFPA 70, specifically articles 640 and 518.

Niki Aurora, Approved with Conditions

APPROVAL CONDITION: 251103NA Installation of speaker may not alter layout of previously approved outdoor dining plans.

Mackenzie Richardson, Approved with Conditions

Adhere to noise ordinance

Adrienne Pomeroy, Approved

City of Somerville, Commonwealth of Massachusetts
Application #: ALM25-000035
File #: 24-007247

Business Name: MCKD LLC Amendment Type: Pledging Stock or License, Changing

Owners, Officers or Directors, Changing Corporate or DBA

Name

Location: 1153 BROADWAY

APPLICANT

Company Name: MCKD LLC

Business Address: 1153 Broadway

Somerville, MA 02144

Enter your current business license # AL24-000014

Do you currently serve alcohol? Yes

ARE YOU CHANGING THE NAME OF YOUR BUSINESS? Yes

Proposed Corporate name MCKD LLC

Current corporate name MCKD LLC

Proposed DBA name Liars

Current DBA name Novel

ARE YOU CHANGING YOUR MANAGER? No

ARE YOU TRANSFERRING/ISSUING/PLEDGING STOCK,

OR ARE YOU CHANGING DIRECTORS/OFFICERS

/PARTNERS/TRUSTEES?

Are you transferring/issuing/pledging stock? Yes

Describe the transaction, including the names of all

parties

MCKD LLC is Entering a Convertible Note Purchase Agreement with Martha Campbell and Aubrey Harris. The notes will then convert to LLC Member interests upon the approval of change in ownership interest by the City of

Somerville and ABCC.

Are you changing directors/officers/partners/trustees?

ARE YOU ALTERING YOUR EXISTING PREMISES OR OUTDOOR SEATING? SELECT YES TO INLCUDE

OUTDOOR SEATING FOR LICENSE

No

No

Yes

ARE YOU ADDING, OR ENDING, THE SERVICE OF

CORDIALS AND LIQUEURS?

No

No

ARE YOU CHANGING YOUR HOURS OF OPERATION?

ARE YOU CHANGING YOUR ENTERTAINMENT? No

Total Devices indoors 0

Total Devices Outdoors	0.0
Are you changing the type of alcohol you serve?	No
Have you ever received a Notice of Violation?	No
almIn the last 5 years, have you been found guilty, liable, or responsible, in any judicial or administrative proceeding, for any violation of the City Wage Theft Ordinance or any State or Federal laws or regulations regulating the payment of wages? br>City Wage Theft Ordinance	No
You must read and accept the above stated terms & conditions	Yes
You must read and accept the above stated terms & conditions	Yes

Approved By:

City of Somerville, Commonwealth of Massachusetts
Application #: ALM25-000034
File #: 17-013085

Business Name: Ebi Sushi Inc Amendment Type: Changing Corporate or DBA Name,

No

Yes

Main

175

1

Altering Premises or Outdoor Seating, Changing Operating

Hours, Changing Entertainment

Location: 290 SOMERVILLE AVE

٨	D	D		C	٨	N	Т
м	_		_		м	IV	

Company Name: Ebi Sushi

Business Address: 290 Somerville Ave. Somerville, MA 02143

Enter your current business license # AL17-000109

Do you currently serve alcohol? Yes

ARE YOU CHANGING THE NAME OF YOUR BUSINESS? Yes

Proposed DBA name Ebi Sushi and Dashizen

Current DBA name Ebi Sushi

ARE YOU CHANGING YOUR MANAGER? No

ARE YOU TRANSFERRING/ISSUING/PLEDGING STOCK, OR ARE YOU CHANGING DIRECTORS/OFFICERS

/PARTNERS/TRUSTEES?

ARE YOU ALTERING YOUR EXISTING PREMISES OR Yes

OUTDOOR SEATING? SELECT YES TO INLCUDE

OUTDOOR SEATING FOR LICENSE

Are you changing your indoor premises? Yes

Do you offer seating for the consumption of food on

premises? (Food includes non-alcoholic beverages)

Proposed number of floors on the premises 1

Proposed name of floor (Basement, balcony, Main, 2nd

floor, etc.)1

Proposed number of rooms1 2

Proposed square footage1 5100

Number of seats (enter 0 if you do not serve food on

premises)1

ennses) i

Current Number of Floors Indoors

Current number of rooms indoors 2

Current number of seats indoors (enter 0 if you do not 175

serve food on premises)	
Proposed total occupancy indoors	191
Current total occupancy indoors	191
Proposed number of entrances into the indoor premises	4
Current number of entrances into the indoor premises	4
Proposed number of exits from the indoor premises	4
Current number of exits from the indoor premises	4
Are you changing your outdoor premises?	Yes
Sidewalk	Yes
Private	Yes
Describe any changes in your proposed food services (i. e. table service, counter service, cafeteria, packaged foods only, etc.)	Please refer to primary application number AL25-000010
Will you have a designated dog area?	No
Do you operate an inn?	No
Describe your outreach to the Ward Alderman and neighborhood	Please refer to primary application number AL25-000010.
ARE YOU ADDING, OR ENDING, THE SERVICE OF CORDIALS AND LIQUEURS?	No
ARE YOU CHANGING YOUR HOURS OF OPERATION?	Yes
How many years have you operated at this location?	Current location 14 years
Do you offer seating for the consumption of food on premises? changinghours	Yes
Do you serve, sell or distribute alcohol indoors?	Yes
Proposed hours to serve food indoors	Sunday- Thursday 11:30 am-3pm lunch, dinner 5pm-1am Friday-Saturday 11:30am-2am
Current hours to serve food indoors	Currently now we are open 11:30am-3pm for lunch + dinner 5pm-11pm Sunday-Thursday Friday-Saturday 11:30am-11: 30pm
Proposed hours to serve alcohol indoors	Sunday- Thursday 11:30 am-3pm lunch, dinner 5pm-1am Friday-Saturday 11:30am-2am
Current hours to serve alcohol indoors	11:30am-3pm, 5pm-11pm
Are you proposing to stay open until 2 AM weekends to serve alcohol on-premises?	Yes
What time will your full-time kitchen service end?	2am
What time will your wait staff table service end?	2am
What time will any live entertainment end?	2am
Are you proposing to open between 10AM and Noon on Sundays?	No

ARE YOU CHANGING YOUR ENTERTAINMENT?	Yes
Are you changing your entertainment indoors?	Yes
Are you changing your indoor seating layout in any way?	No
Describe the types of entertainment you will offer indoors	We would like to have a DJ or local band on Thursday, Fridays and Saturdays.
Will the entertainment indoors be accessible to all ages and all classes of the public?	Yes
Are you adding, removing, or changing entertainment devices indoors?	No
Total Devices indoors	0
Are you adding, removing, or changing live performance areas indoors?	Yes
Describe the entertainment by performers indoors: (Musicians, comedians, actors, athletes, DJs, etc.)	Musicians, Djs maybe comedians
Proposed number of stages or separate areas of entertainment indoors	0
Current number of stages or separate areas of entertainment indoors	0
Are you adding, removing, or changing areas for patrons to perform indoors (dancing, darts, karaoke, etc.)?	No
Total Devices Outdoors	0.0
Are you changing the type of alcohol you serve?	No
Have you ever received a Notice of Violation?	No
almIn the last 5 years, have you been found guilty, liable, or responsible, in any judicial or administrative proceeding, for any violation of the City Wage Theft Ordinance or any State or Federal laws or regulations regulating the payment of wages? dref=/Documents/149/WAGE%20THEFT%20ORDINANCE.pdf target=NEW>City Wage Theft Ordinance	No
You must read and accept the above stated terms & conditions	Yes
You must read and accept the above stated terms & conditions	Yes

Approved By:

City of Somerville, Commonwealth of Massachusetts
Application #: AL25-00006
File #: 25-008232

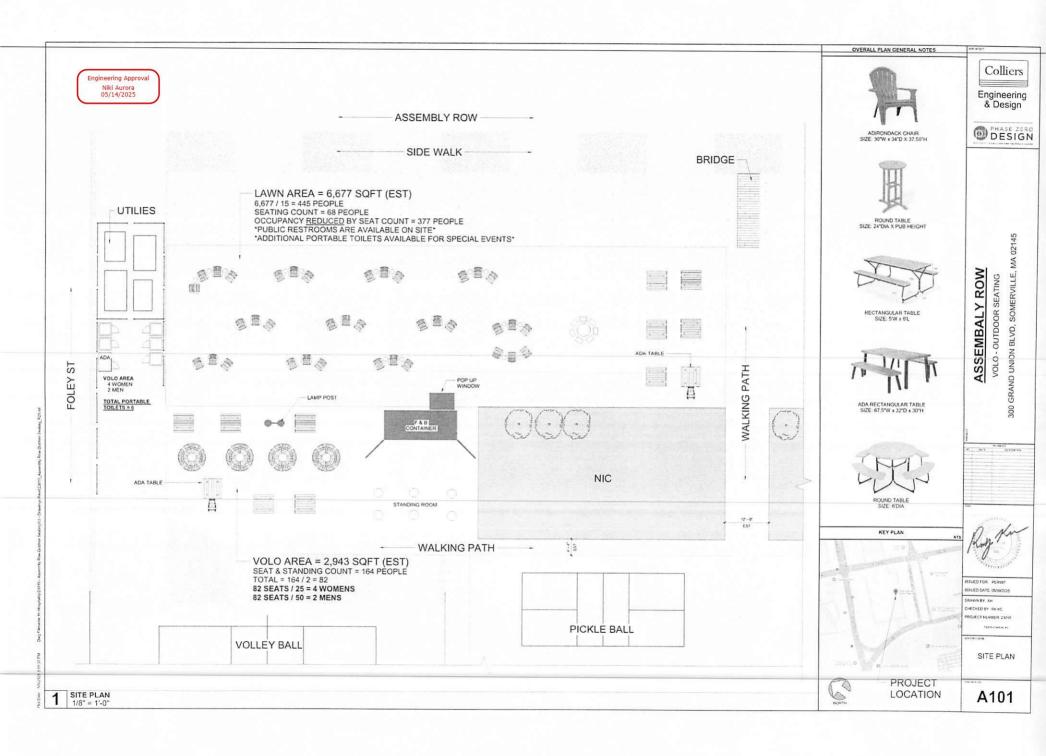
Business Name: The Lawn Bar Application Type: Restaurant (with alcohol)

Location: 300 Assembly Row

APPLICANT	
Company Name: Civility Social House	
Business Address: 490 Foley St Somerville, MA 02145	
Legal Name of the Proposed Licenseholder (Name of Corporation, LLC, Partnership/LLP, Trust, Sole Proprietor, Other)	The Lawn Bar Inc
DBA Name	The Lawn Bar
In the last 5 years, have you been found guilty, liable, or responsible, in any judicial or administrative proceeding, for any violation of the City Wage Theft Ordinance or any State or Federal laws or regulations regulating the payment of wages?	No
Manager of your establishment	Chris Damian
Will you offer seating for the consumption of food on premises? (Food includes non-alcoholic beverages)	Yes
Number of floors on the premises	1
Name of floor (Basement, balcony, Main, 2nd floor, etc.)1	0
Number of rooms1	0
Square footage1	2943
Number of seats (enter 0 if you are not serving food on premises)1	168
Square footage2	0
Use of Public Space Square Footage 150sqft or less	0
Use of Public Space Square Footage over 150sqft	0
Number of entrances into the indoor premises	0
Number of exits from the indoor premises	0
Will you offer seating outdoors in season?	On private property
Are you installing any large tents (larger than 10' X 12')	No
Are you installing any domes or dome-like structures	No

Are you installing any barriers or perimeters around the outdoor seating	No
Are you installing any heating elements	No
Number of rooms indoors	0
Total square footage indoors	2943
Total seating capacity indoors	168
Total square footage outdoors	2943
Total seating capacity outdoors	168
Total seating capacity	336
Are you an Educational Institution?	No
Are you a Farmer Pourer?	No
Are you a Package Store?	No
Are you a Private Club?	No
Are you a Restaurant/Common Victualer?	Yes
Are you an Inn?	No
Days and hours of operation to serve, sell or distribute alcohol indoors	The facility is an outdoor venue. No indoor space
Days and hours of operation to serve food indoors	The facility is an outdoor venue. NO indoor space
Days and hours of operation to serve food outdoors on private property	10am-1am, seven days
Days and hours of operation to serve alcohol outdoors on private property	10am-1am, seven days
Will you offer Entertainment indoors(recorded music, tvs, performers, djs, dancing, etc.)?	No
Describe the types of entertainment you will offer indoors	Tvs,
Total Devices indoors	0
Will you offer Entertainment outdoors(recorded music, tvs, performers, djs, dancing, etc.)?	On private property
Will the entertainment outdoors be accessible to all ages and all classes of the public?	Yes
Describe the types of entertainment you will offer outdoors on private property	Recorded Music/Tvs
Will you have entertainment devices outdoors on private property? (Stereos, TVs, movie screens, video games, etc.)	No
Will you have live performers outdoors on private property? (Musicians, comedians, actors, athletes, contests, DJs, etc.)	No
Will the patrons perform outdoors on private property? (dancing, darts, karaoke, etc.)	No

Will the patrons perform outdoors on public property? (dancing, darts, karaoke, etc.)	No
Describe any other businesses serving alcohol on the premises	NA
Have you obtained an alcohol license before?	Yes
List each license with the city, state, and year first licensed	Papagayo Mexican Kitchen Somerville MA 2012 Civility Social House Somerville MA 2022 Sip Wine Bar and Kitchen Boston MA 2012
Have you ever had a license denied, revoked, or	No
suspended?	INO
•	No
suspended?	



e lawn bar

cocktails

GONE WITH THE WINE

RED WINE, BRANDY, RASPBERRY, CITRUS

FAST EDDIE

FOUR ROSES BOURBON, GINGER, PEACH, LEMON 15

SATURN

SPRING 44 GIN, PASSION FRUIT, LEMON, ORGEAT, FALERNUM

SUFFOLK DOWNS

CAMPO BRAVO BLANCO, GRAPEFRUIT, PROSECCO, MINT

MONTEREY MARG

CAMPO BRAVO BLANCO, CITRUS, AGAVE

FORGETFUL LUCY

TITO'S VODKA, APEROL, GUAVA, PINEAPPLE, LIME 15

HEATWAVE

GHOST TEQUILA, ORANGE LIQUEUR, LIME, AGAVE, SERRANO

CONCRETE JUNGLE

BACARDI RUM, CAMPARI, PINEAPPLE, LIME, DEMERARA

15

draft beer

KONA, BIG WAVE | 7

JACK'S ABBY, HOUSE LAGER | 7

SLOOP BREWING, JUICE BOMB IPA | 8

canned beers

CORONA | 6

CORONA LIGHT | 6

BUD LIGHT | 6

ALLAGASH, WHITE | 8

PALE ALE PLACEMENT | 8

seltzer & cider

DOWNEAST, ROTATING CIDER | 8

TOPO CHICO, STRAWBERRY GUAVA | 8

HIGH NOON, PINEAPPLE | 10

wine

PINOT GRIGIO, DIPINTI | 11

ROSÉ, LA JOLIE FLEUR | 12

PINOT NOIR, SEA SUN | 12

alcohol free

MOCKTAIL 1

RITUAL ZERO PROOF, PASSION FRUIT, LEMON, FALERNUM, ORGEAT | 12

MOCKTAIL 2

RITUAL ZERO PROOF, GRAPEFRUIT, MINT, ZERO PROOF PROSECCO | 12

ATHLETIC BREWING, FREE WAVE IPA | 7
ALCOHOL FREE PROSECCO, FREIXENET | 10

soft

COKE-DIET COKE-GINGER ALE STARRY

BOTTLED WATER-BOTTLED SELTZER WATER



snacks

CHIPS & GUAC

CORN TORTILLA CHIPS, HOUSE GUACAMOLE

PRETZEL BITES

SPICY MUSTARD

CHARCUTERIE BOX

MEATS & CHEESES, ACCOUTREMENTS, CRACKERS

CHIPS & SALSA

CORN TORTILLA CHIPS, ROASTED TOMATO SALSA

HUMMUS & PITA

ROASTED RED PEPPER

RANCH SEASONED POTATO CHIPS

CALABRIAN CHILE AIOLI

handhelds

CHICKEN CAESAR WRAP

GRILLED CHICKEN, ROMAINE, PARMESAN, GARLIC CROUTONS, CREAMY CAESAR, WHOLE WHEAT WRAP | 15

CLUB SANDWICH

ROASTED TURKEY, BACON, LETTUCE, TOMATO, GARLIC AIOLI, SOURDOUGH | 15

CHICKEN SALAD SANDWICH

ROASTED CHICKEN, CELERY, CRANBERRIES, SWISS CHEESE, DIJON, WHOLE GRAIN BREAD | 14

CAPRESE WRAP

BEEFSTEAK TOMATO, MOZZARELLA, BASIL, BALSAMIC. EVOO, WHOLE WHEAT WRAP | 14

CAPRESE WRAP

BEEFSTEAK TOMATO, MOZZARELLA, BASIL, BALSAMIC, EVOO, WHOLE WHEAT WRAP

greens

GREEK SALAD

ROMAINE, CUCUMBER, TOMATO, BELL PEPPER, RED ONION, KALAMATA OLIVES, FETA, RED WINE VINEGAR 1:13

CHICKEN FAJITA SALAD

GRILLED CHICKEN, ICEBERG, PEPPERS, ONIONS, BLACK BEANS, CORN, JACK CHEESE, CHIPOTLE VINAIGRETTE \mid 16

ROASTED BEET SALAD

MIXED GREENS, RED & YELLOW BEETS, GREEN APPLE, TOASTED WALNUTS, GOAT CHEESE, LEMON VINAIGRETTE | 13

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy.

City of Somerville, Commonwealth of Massachusetts
Application #: AL25-000029
File #: 25-024825

No

315

Business Name: L'EMPORIO INC Application Type: Restaurant (with alcohol)

Location: 711 BROADWAY

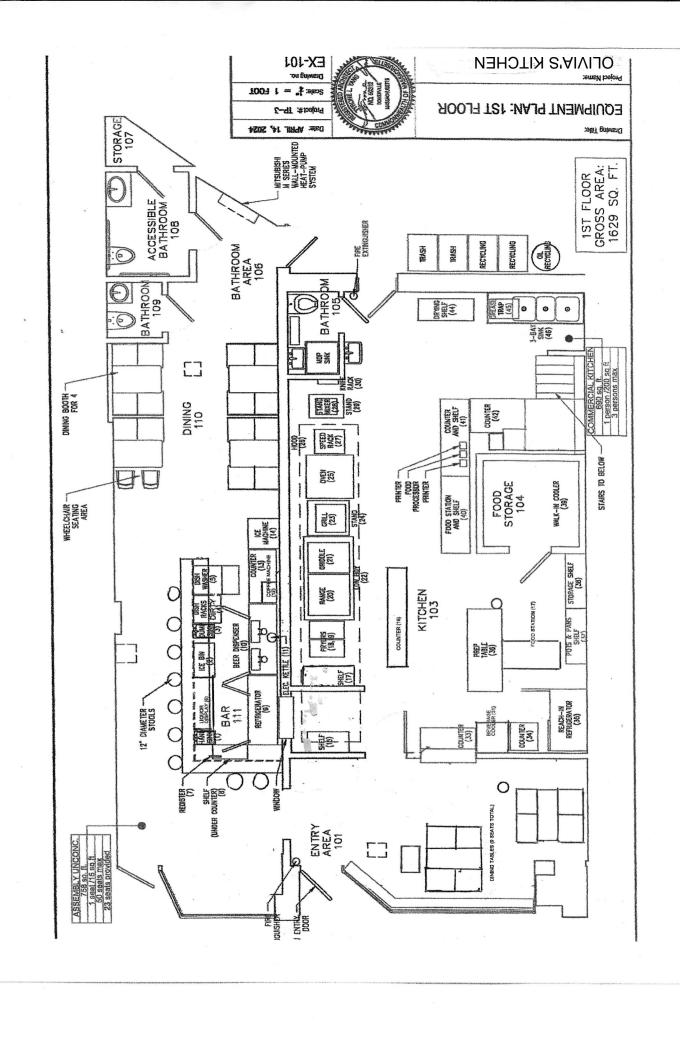
Location: 711 BROADWAY	
APPLICANT	
Company Name: L'EMPORIO INC	
Business Address: 303 MAIN ST STONEHAM, MA 02180	
Legal Name of the Proposed Licenseholder (Name of Corporation, LLC, Partnership/LLP, Trust, Sole Proprietor, Other)	L'EMPORIO INC
DBA Name	OLIVIA'S KITCHEN
In the last 5 years, have you been found guilty, liable, or responsible, in any judicial or administrative proceeding, for any violation of the City Wage Theft Ordinance or any State or Federal laws or regulations regulating the payment of wages?	No
Manager of your establishment	SIMONA SBANO
Will you offer seating for the consumption of food on premises? (Food includes non-alcoholic beverages)	Yes
Number of floors on the premises	2
Name of floor (Basement, balcony, Main, 2nd floor, etc.)1	Basement
Number of rooms1	3
Square footage1	859
Number of seats (enter 0 if you are not serving food on premises)1	0
Name of floor (Basement, balcony, Main, 2nd floor, etc.)2	Main Floor
Number of rooms2	6
Square footage2	1629
Number of seats (enter 0 if you are not serving food on premises)2	34
Number of entrances into the indoor premises	1
Number of exits from the indoor premises	1

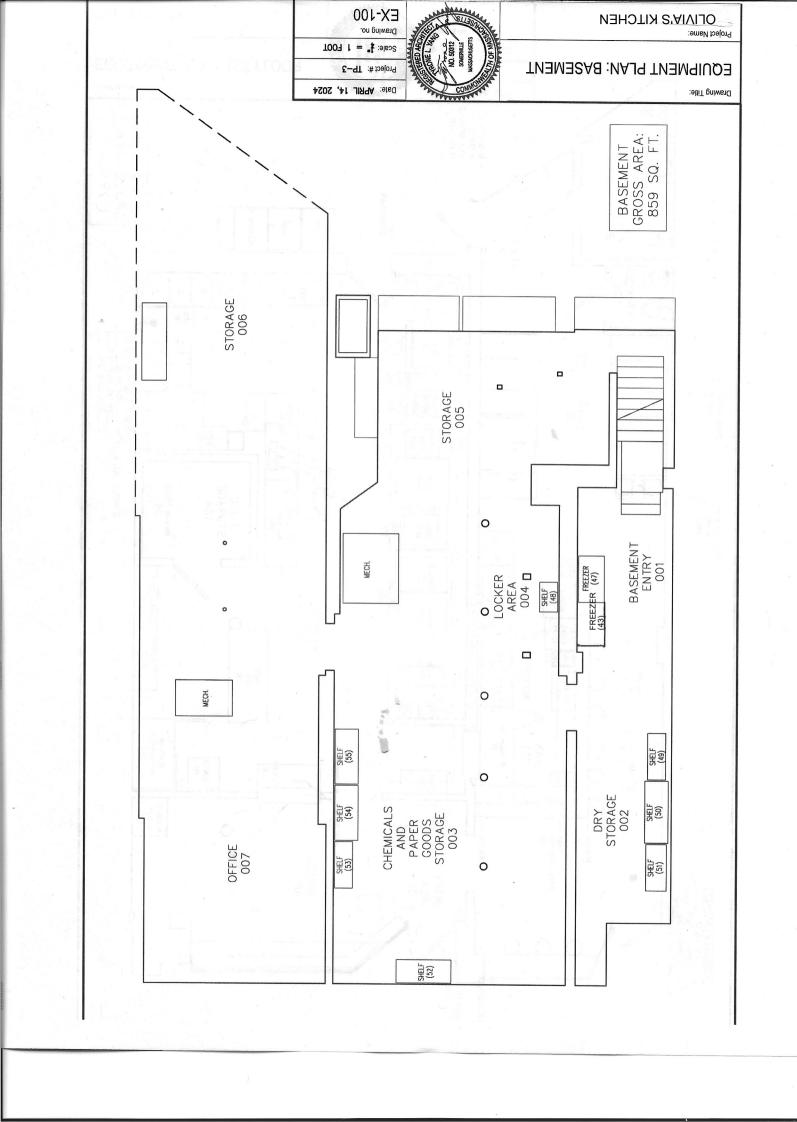
Will you offer seating outdoors in season?

Square footage outdoors on public property

Are you installing any large tents (larger than 10' X 12')	No
Are you installing any domes or dome-like structures	No
Are you installing any barriers or perimeters around the outdoor seating	No
Are you installing any heating elements	No
Number of rooms indoors	9
Total square footage indoors	2488
Total seating capacity indoors	34
Total square footage outdoors	315
Total seating capacity outdoors	0
Total seating capacity	34
Are you an Educational Institution?	No
Are you a Farmer Pourer?	No
Are you a Package Store?	No
Are you a Private Club?	No
Are you a Restaurant/Common Victualer?	Yes
Are you an Inn?	No
Days and hours of operation to serve, sell or distribute alcohol indoors	From Tuesday to Friday 5:00pm-9:30 pm Saturday and Sunday 12:00pm - 2:00pm / 05:00pm - 9:30pm Monday Closed
Days and hours of operation to serve food indoors	From Tuesday to Friday 5:00pm-9:30 pm Saturday and Sunday 9:30am - 2:00pm / 05:00pm - 9:30pm Monday Closed
Days and hours of operation to serve alcohol outdoors on public property	From Tuesday to Friday 5:00pm-9:30 pm Saturday and Sunday 12:00pm - 2:00pm / 05:00pm - 9:30pm Monday Closed
Will you offer Entertainment indoors(recorded music, tvs, performers, djs, dancing, etc.)?	Yes
Describe the types of entertainment you will offer indoors	RECORDED MUSIC
Will the entertainment indoors be accessible to all ages and all classes of the public?	Yes
Will you have entertainment devices indoors? (Stereos, TVs, movie screens, video games, etc.)	Yes
Describe the devices	STEREOS
# of Movie Theater Screens indoors new	0
# of Televisions indoors new	0
# of Audio Systems indoors new	1
# of Other Devices indoors new	0
Describe the other indoor devices	N/A

Total Devices indoors	1
Will you have live performers indoors? (Musicians, comedians, actors, athletes, contests, DJs, etc.)	No
Will the patrons perform indoors? (dancing, darts, karaoke, etc.)	No
Will you offer Entertainment outdoors(recorded music, tvs, performers, djs, dancing, etc.)?	No
Describe any other businesses serving alcohol on the premises	N/A
Have you obtained an alcohol license before?	No
Have you ever had a license denied, revoked, or suspended?	No
Have you ever received a Notice of Violation?	No
Describe your outreach to the Ward of Alderman and the neighborhood	I posted the "Public Notice of Application" on the restaurant window.
You must read and accept the above stated terms & conditions	Yes





Olivia's Kit	chen	Equipment
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Nº	Oggetto	Dimensioni
1	HAND SINK	12" (w) x 18"(d)
2	ICE BIN	30" (w) x 18"(d)
3	DUMP SINK	12" (w) x 18"(d)
4`	DISH RACK (dirty)	24" (w) x 24"(d)
5	DISHWASHER	25" (w) x 25" (d) x 34" (h)
6	LIQUOR DISPLAY	36"(w) x 26"(d)
7	REGISTER	11" (w) x 8"(h)
8	SHELF (UNDER COUNTER)	30" (w) x 12"(d) x 30"(h)
9	REFRIGERATOR	61" (w) x 25" (d) x 36"(h)
10	BEER DISPENSER	61" (w) x 26" (d) x 36"(h)
11	ELECTRIC KETTLE	8" (dia.)
12	COFFEE MACHINE	
13	COUNTER	46" (w) x 30"(d) x 36"(h)
14	ICE MACHINE	26" (w) x 28"(d) x 39"(h)
15	SHELF	48" (w) x 18"(d) x 60"(h)
16	COUNTER	120" (w) x 18" (d) x 36" (h)
17	SHELF	14" (w) x 24"(d) x 36"(h)
18	FRYER	15" (w) x 30"(d) x 47"(h)
19	FRYER	15" (w) x 30"(d) x 47"(h)
20	RANGE	36" (w) x 30"(d) x 47"(h)
21	GRIDDLE	36" (w) x 25"(d) x 15"(h)
22	LOW BOY	63" (w) x 26"(d) x 26"(h)
23	GRILL	24" (w) x 26"(d) x 15"(h)
24	STAND	30" (w) x 36"(d) x 26"(h)
25	OVEN	38" (w) x 37"(d) x 62"(h)
26	HOOD	24'-0"(w) x 5'-0"(d)
27	SPEED RACK	26" (w) x 26"(d) x 70"(h)

28	STAND MIXER	14" (w) x 18"(d) x 31"(h)
29	STAND	30" (w) x 30"(d) x 25"(h)
30	KNIFE RACK	4" (w) x 4"(d) x 16"(h)
31	BEVERAGE COOLER	28" (w) x 27"(d) x 79"(h)
33	COUNTER	48" (w) x 18"(d) x 35"(h)
34	COUNTER	47" (w) x 24"(d) x 34"(h)
35	REACH-IN REFRIGERATOR	53" (w) x 33"(d) x 82"(h)
36	PREP TABLE	60" (w) x 30"(d) x 36"(h)
37	POTS & PAN SHELF	48" (w) x 18"(d) x 79"(h)
38	STORAGE SHELF	60" (w) x 18"(d) x 79"(h)
39	WALK-IN COOLER	6'-10"(w) x 11'-7"(d)
40	FOOD STATION AND SHELF	60" (w) x 30"(d) x 30"-60"(h)
41	COUNTER AND SHELF	60" (w) x 30"(d) x 30"-60"(h)
42	COUNTER	47" (w) x 30"(d) x 34"(h)
43	FREEZER	36" (w) x 21"(d) x 33"(h)
47	FREEZER	36" (w) x 21"(d) x 33"(h)
48	SHELF	23" (w) x 14"(d) x 64"(h)
49	SHELF	26" (w) x 18"(d) x 55"(h)
50	SHELF	48" (w) x 18"(d) x 72"(h)
51	SHELF	48" (w) x 18"(d) x 72"(h)
52	SHELF	36" (w) x 14"(d) x 65"(h)
53	SHELF	36" (w) x 14"(d) x 55"(h)
54	SHELF	48" (w) x 14"(d) x 65"(h)
55	SHELF	48" (w) x 18"(d) x 75"(h)
56	LIQUOR STORAGE	60" (w) x 18"(d) x 70"(h)



APPETIZER

TONNATO 20



Beef tuna anchovies capers

CACIO E PEPE RICEBALLS 19



Carnaroli rice Pecorino cheese Parmigiano cheese breadcrumbs

U O V O T A R T U F O E A S P A R A G I 2 I



Cloud of egg on asparagus black truffle and Parmigiano cream

C O Z Z E 18



Fresh mussels cherry tomatoes parsley garlic red flakes

PARMIGIANA 19





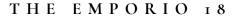
Eggplants, tomato, Parmigiano cheese, basil

SALAD

ITALIAN SUMMER 17



Mixed greens arugula cherry tomatoes carrots red onion cucumber







Romaine watermelon goat cheese mint cinnamon

Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Pregnant women, young children, the elderly, and individuals with compromised immune systems should avoid raw or undercooked animal foods.



PASTA

CACIO E PEPE

Fresh maccheroni pasta Pecorino Romano cheese Parmigiano cheese black pepper

TARTUFO



Fresh tagliolini pasta black truffle french butter

POMODORO E BASILICO



Fresh spaghetti alla chitarra pasta tomato basil

BOLOGNESE

Fresh tagliatelle pasta bolognese meat sauce

VONGOLE

Fresh paccheri pasta baby clams cherry tomato red flakes onion parsley

BOTTARGA

Fresh spaghetti alla chitarra kale lemon italian bottarga

FORMAGGI



Fresh ravioli cheese french butter fresh herbs



🏈 Gluten free pasta available 3

Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of

Pregnant women, young children, the elderly, and individuals with compromised immune systems should avoid raw or undercooked animal foods.



SECONDI

PARMA E SALVIA 36

pork filet Parma prosciutto sage potatoes

BRASATO 45

Red wine braised beef cheeck cipolline onion mashed potatoes



ACQUAPAZZA

Cod cherry tomato garlic parsley potatoes



SELEZIONE DI FORMAGGI

A selection of cheeses served with preserve and italian chestnut honey



CONTORNI

Rosemary and sage roasted potatoes



Side of salad 6







Butter carrots 10





Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Pregnant women, young children, the elderly, and individuals with compromised immune systems should avoid raw or undercooked animal foods.



DESSERT

LAMPONE LAVANDA E MERINGA 15



Lavender infused bavarian cream with raspberries and crunchy meringue



LATTE 13



Milk, vanilla espresso coffee



TIRAMISU' 14

Mascarpone finger lady espresso coffee cocoa



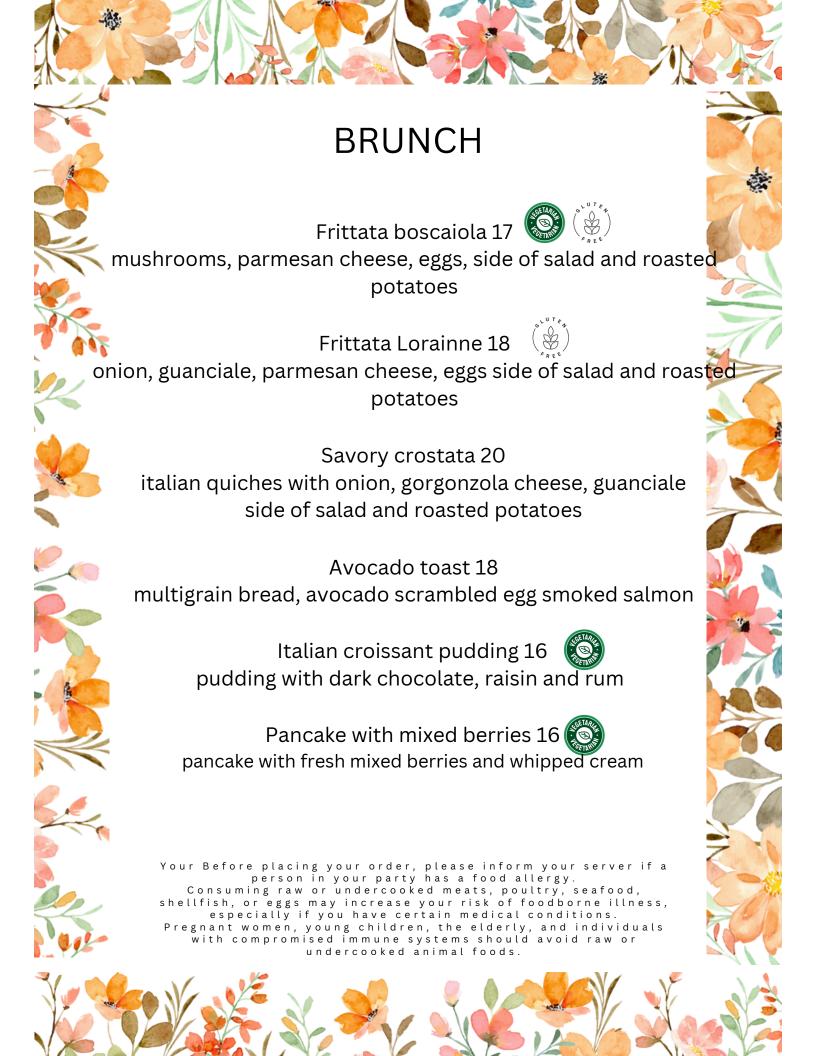
CAPRESE 15
Almond flour cocoa
dark chocolate



Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Pregnant women, young children, the elderly, and individuals with compromised immune systems should avoid raw or undercooked animal foods.



BRUNCH

Mimosa 15
prosecco, fresh orange juice
Bellini 15
prosecco, white peach purée
Aperol Spritz 17
prosecco, Aperol, soda water

Prosecco, Borgo Palazzi Veneto 15/62

Lambrusco Ligabue, Gualtieri Emilia-Romagna 15/62

Sparkling Rose, M. Frattasi 15/60

DINNER

WHITE BY THE GLASS
2023 Grechetto, Chiorri Umbria 17

2021 Roero Arneis, Bonfante Piemonte 17

2023 Fiano di Avellino, Nardone Campania 17

2023 Vermentino, Poggio Maestrino Toscana 17

2023 Chardonnay, Veneto 15

2023 Sauvignon Blanc, Russolo Friuli 18

RED BY THE GLASS

2021 Montepulciano D'Abruzzo M.Cordano Abruzzo 16 2020 Pinot Nero, Stocco Friuli 18

2020 Aglianico, Nardone Campania 18

2024 Monte Luce Cabernet Franco Sauvignon, Veneto 16

2018 Sangiovese/Sagrantino, Chiorri Umbria 18

2020 Rosso di Montalcino, Pian delle Querci Toscana 19

2022 Nebbiolo Langhe, Bruno Piemonte 18

2020 Valpolicella/Cabernet "Ireos", Bennati Veneto 18

2021 Barbera d'Alba, Piemonte 18

WHITE BY BOTTLE

2023 Pecorino, M. Cordano Abruzzo 70 2023 Pinot Grigio, Russolo Friuli 70 2023 Grechetto Barricato, Chiorri Umbria 70 2023 Vermentino, Poggio Maestrino Toscana 75 2023 Gavi di Gavi, Bonfante Piemonte 70 2023 Falanghina, M. Frattasi Campania 70 2023 Sauvignon Blanc, Russolo Friuli 72 2024 Rahana Grillo, Sicily 65

RED BY BOTTLE

2018 Nero d'Avola/Cab. Sauvignon, De Gregorio Sicily 75
2019 Montepulciano D'Abruzzo Riserva "Trinita" Abruzzo 75
2019 Valpolicella Ripasso "La Morra" Bennati Veneto 80
2020 Aglianico Riserva, M. Frattasi Campania 100
2013 Amarone Riserva, Bennati Veneto 210
2018 Brunello Montalcino Riserva, Pian d Querci Toscana 170
2018 Barolo, Marco Bonfante Piemonte 125
2019 Barbaresco, Bonfante Piemonte 97

SPARKLING

Prosecco, Borgo Palazzi Veneto 15/62 Lambrusco Ligabue, Gualtieri Emilia-Romagna 15/62 Sparkling Rose, M. Frattasi 15/60

COCKTAILS 17

Gin & Tonic – Gin, tonic water, lime or lemon slice

Spritz – Aperol, prosecco, soda, orange slice

Limoncello Spritz – Limoncello, prosecco, soda, lemon slice

Old Fashioned – Bourbon or rye, sugar, bitters, orange twist

Negroni – Gin, sweet vermouth, Campari, orange twist

Negroni Sbagliato – Prosecco, sweet vermouth, Campari, orange twist

Manhattan – Rye or bourbon, sweet vermouth, bitters, maraschino cherry

Martini – Gin or vodka, dry vermouth, olive or lemon twist Cosmopolitan – Vodka, triple sec, lime juice, cranberry juice Espresso Martini (classic) – Vodka, Kahlúa, espresso coffee Espresso Martini (with pistachio) – Vodka, Kahlúa, espresso coffee, pistachio cream

City of Somerville, Commonwealth of Massachusetts
Application #: AL25-000031
File #: 25-025595

0

Business Name: The Blue Elephant Application Type: Restaurant (with alcohol)

Location: 719 Broadway

Total square footage outdoors

Location. 7 19 Bloadway	
APPLICANT Company Name: AYT Foods LLC Business Address: 52 Packards Ln Quincy, MA 02169	
Legal Name of the Proposed Licenseholder (Name of Corporation, LLC, Partnership/LLP, Trust, Sole Proprietor, Other)	AYT Foods LLC
DBA Name	The Blue Elephant
In the last 5 years, have you been found guilty, liable, or responsible, in any judicial or administrative proceeding, for any violation of the City Wage Theft Ordinance or any State or Federal laws or regulations regulating the payment of wages?	No
Manager of your establishment	Alvin Pratama
Will you offer seating for the consumption of food on premises? (Food includes non-alcoholic beverages)	Yes
Number of floors on the premises	1
Name of floor (Basement, balcony, Main, 2nd floor, etc.)1	Main
Number of rooms1	4
Square footage1	1392
Number of seats (enter 0 if you are not serving food on premises)1	44
Square footage2	0
Number of entrances into the indoor premises	1
Number of exits from the indoor premises	3
Will you offer seating outdoors in season?	No
Number of rooms indoors	4
Total square footage indoors	1392
Total seating capacity indoors	44

Total seating capacity outdoors	0
Total seating capacity	44
Are you an Educational Institution?	No
Are you a Farmer Pourer?	No
Are you a Package Store?	No
Are you a Private Club?	No
Are you a Restaurant/Common Victualer?	Yes
Are you an Inn?	No
Days and hours of operation to serve, sell or distribute alcohol indoors	Tues-Fri: 11:00am to 09:30pm Sat-Sun: 12:00pm to 09:30pm
Days and hours of operation to serve food indoors	Tues-Fri: 11:00am to 09:30pm Sat-Sun: 12:00pm to 09:30pm
Will you offer Entertainment indoors(recorded music, tvs, performers, djs, dancing, etc.)?	Yes
Describe the types of entertainment you will offer indoors	Recorded music playing through speakers
Will the entertainment indoors be accessible to all ages and all classes of the public?	Yes
Will you have entertainment devices indoors? (Stereos, TVs, movie screens, video games, etc.)	Yes
Describe the devices	Stereo speakers
# of Movie Theater Screens indoors new	0
# of Televisions indoors new	0
# of Audio Systems indoors new	1
# of Other Devices indoors new	0
Total Devices indoors	1
Will you have live performers indoors? (Musicians, comedians, actors, athletes, contests, DJs, etc.)	No
Will the patrons perform indoors? (dancing, darts, karaoke, etc.)	No
Will you offer Entertainment outdoors(recorded music, tvs, performers, djs, dancing, etc.)?	No
Describe any other businesses serving alcohol on the premises	None
Have you obtained an alcohol license before?	No
Have you ever had a license denied, revoked, or suspended?	No
Have you ever received a Notice of Violation?	No
Describe your outreach to the Ward of Alderman and the neighborhood	The Blue Elephant is a Thai restaurant serving a wide selection of Thai and other Asian-inspired foods and beverages. We would like to add alcohol beverages to complement our food. There have been a lot of requests

from our patrons about alcoholic drinks, especially during dinner time. In addition to the popular Thai dishes (such as pad thai, curries, and fried rice), you can also find delicious menu items that are not commonly found in Thai restaurants in the Greater Boston area but are local favorites in Thailand.

You must read and accept the above stated terms & conditions

Yes

Restaurant floor plan for 719 Broadway, Somerville, MA 02144 storage shelf storage closet walk-in freezer standing freezer ADA-compliant bathroom 2 food prep table walk-in cooler ADA-compliant bathroom 1 3-chamber wok range food prep table with storage shelf microwave oven undercounter fridge 2-door refrigerated sandwich deep fryer prep table 3-door cashier's stand refrigerated sandwich prep table **■** 28, 0, **■** food prep table standing fridge ice machine dishes drying rack storage 3-compartment sink shel dishwasher sofa bench Host stand

Exit to Broadway



COCKTAILS

•	Long Thailand Iced Tea	16
·	rum whiskey brandy thai tea condensed milk honey club soda	10
•	Thai Espresso Martini	15
·	vodka kahlua thai coffee condensed milk	13
	Frozen Mango Daiquiri	15
·	rum triple sec mango mango juice lemon juice	10
•	Lemongrass Lime and Basil Mojito	14
	rum lime thai basil lemongrass simple syrup club soda	
•	Coco Pandan	14
	vodka pandan syrup lemon juice lime juice coconut water	
•	Butterfly Pea Gimlet	15
	gin ginger liqueur simple syrup anchan tea lemon juice	
•	My Thai	16
	white rum dark rum cointreau pineapple juice orgeat lime juice	
•	Spicy Margarita	15
	tequila cointreau lime juice simple syrup thai chili	
•	Lychee Basil Martini	14
	gin lychee syrup thai basil lychee	
•	Koh Samui Sunset	16
	vodka sake coconut sugar pineapple juice lime juice lychee	
BEE	R	
•	Chang, Thai	8
•	Singha, Thai	7
•	Corona, Mexico	7
•	Sam Adams Boston Lager, USA	7
•	Budweiser / Bud Light, USA	6

WHITE WINE

 Pinot Grigio, Albino Armani, Valdadige, Italy, 2023 	13/36
 Pinot Gris, J Vineyards, California, USA, 2021 	11/34
 Sauvignon Blanc, King Maui, Marlborough, New Zealand, 2024 	12/35
Bordeaux Blanc, Clos Des Lunes Lune D'Argent, Bordeaux, France, 2023	20/52
 Chardonnay, Raeburn, California, USA, 2021 	12/35
RED WINE	
Cabernet Sauvignon, Z Alexander Brown, California, USA, 2020	12/35
 Merlot, Radius, Washington, USA, 2022 	12/35
 Pinot Noir, Samuel Robert Winery, Oregon, USA, 2023 	15/40
Malbec, Antigal Uno, Argentina, 2018	13/36
 Red Blend, Cloud Break, California, USA, 2022 	10/30
DOGÉ (ODADICINO	
ROSÉ/ SPARKLING	
Prosecco, La Vostra, Veneto, Italy	12/36
Cava, Borrasca, Spain	13/36
Rose, Pazzia, Italy, 2024	13/36
Rose Blend, Olema, Provence, France, 2024	15/42

STIR-FRIED ENTREES

A choice of chicken, tofu, or veggie. Substitute beef or shrimp +3.

	LUNCH DINNER
Brocolli Lover broccoli carrot mushroom	15 16
Ginger Sauce ginger onion scallion capsicum celery mushroom carrot	15 16
Prik Khing) long bean capsicum lime leaf carrot	15 16
Cashew Nut cashew prik pao onion capsicum carrot pineapple celery mushroom	15 16
Veggie Delight broccoli cauliflower peas carrot capsicum mushroom onion ginger	15 16
Pepper Garlic garlic capsicum broccoli cauliflower carrot mushroom peas onion	15 16
Kra Pow Basil (Ground Chicken / Pork) thai basil chili shallot capsicum	15 17
Spicy Basil 9 onion basil capsicum mushroom carrot	15 16

CURRIES

A choice of chicken, tofu, or veggie. Substitute beef or shrimp +3.

	LUNCH		DINNER
Red Curry 9 red chili capsicum carrot basil long bean thai eggplant bamboo	15	I	16
Green Curry green chili capsicum basil thai eggplant bamboo peas	15		16
Pineapple Curry powder onion carrot peas	15		16
Mango Curry mango red chili capsicum curry powder onion carrot peas	15	I	16
Massaman Curry 9 potato I onion I carrot I peanut	15	1	17
Panang Curry)	15	T	17





CHEF'S SPECIALS

Crispy Chicken Orange Sauce	21
orange brocolli carrot celery capsicum snap peas onion	
Stew Beef Massaman Curry 🥦	22
potato I onion I carrot I peanut	
Salmon Choo Chee 🔰	25
salmon red curry lime leaf chili	
Seafood Madness 🌶	27
white fish mussels squid shrimp onion basil capsicum chili	
Pla Rad Prik	21
white fish I capsicum I thai basil	
Crispy Tofu Prik Khing 🄰	20
tofu nuggets long beans capsicum lime leaf carrot	
Crying Tiger Steak	25
marinated steak I nam jim jeaw I sticky rice	
Roti with Green Curry 🌖	21
Roti green chili capsicum basil	

SIDE DISHES

Jasmine Rice	3	Fried Egg *	2
Brown Rice	3	Crispy Chicken	5
Sticky Rice	3	Extra Chicken /	3
Egg Fried Rice	8	Tofu / Veggie	
Rice Noodle	4	Extra Beef / Shrimp	5
Steamed Veggie	5	Peanut Sauce	2
Side Salad	5	Sweet Chili Sauce	1

DESSERTS

Mango Sticky Rice	10		
Fried Banana	7		
Fried Ice Cream	8		

DRINKS

Thai Iced Tea / Coffee	5	Hot Tea / Coffee	3
Anchan Iced Tea	6	Sodas	3
Iced Crysanthemum Tea	5	(Coke, Diet Coke, Sprite, Ginger Ale)	
Coconut Juice	6	Lemonade	3
Mango Juice	5	Bottled Water	2
Lychee Juice	5	Sparkling Water	4
Orange Juice	5		



719 BROADWAY, SOMERVILLE, MA 02144

CONTACT US FOR TAKEOUT, DELIVERY, OR CATERING!

PHONE: 617-717-8418

ORDER ONLINE AT WWW.THAIBLUEELEPHANT.COM

TUES-FRI : 11:00AM - 3:00PM // 4:30PM - 9:30PM

SAT-SUN: 12:00PM - 9:30PM MON: CLOSED

LUNCH SPECIALS (SERVED WEEKDAYS 11:00AM - 3:00PM).

MAKE IT A LUNCH COMBO! ADD \$6

FOR A CHOICE OF VEGGIE SPRINGROLL, CRAB RANGOON,

PORK GYOZA, THAI SAMOSA, OR SIDE SALAD AND A CAN OF SODA



Gluten-free options available for certain menu items. Before placing your order, please inform your server if a person in your party has a food allergy

Spiciness level can be adjusted upon request.

) Mild |) medium |) spicy |) hot |) very hot

*These items may be served raw or undercooked. Consumer
Advisory: Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions

APPETIZERS

Fresh Roll with Shrimp shrimp carrot cabbage lettuce cucumber basil sweet sour sauce	9
Fresh Roll with Avocado	9
avocado carrot cabbage lettuce cucumber basil peanut sauce	
Curry Puff	12
curried chicken potato puff pastry sweet sour sauce	0
Veggie Spring Rolls cabbage carrot glass noodle mushroom garlic sweet sour sauce	8
Pork Gyoza	8
pork cabbage garlic soy ginger sauce	
Veggie Gyoza cabbage peas carrot edamame garlic soy ginger sauce	8
Fried Tofu	7
tofu sweet sour sauce crushed peanuts cilantro	
Edamame	7
edamame I sea salt	
Crab Rangoon	10
crab crabstick cranberry cream cheese butter sweet sour sauce	
Har Kau	8
shrimp I bamboo I sesame oil I soy ginger sauce	0
Siu Mai pork shrimp onion soy ginger sauce	8
Fried Roti	7
flour I curry paste I coconut milk	
Scallion Pancake	9
scallion I flour I soy ginger sauce	
Chicken Satay	10
chicken turmeric curry powder peanut sauce	
Moo Ping (Grilled Pork Skewers) pork cilantro garlic pepper fish sauce	12
Blue Elephant Magic Sticks	10
chicken glass noodle cabbage carrot sweet sour sauce	
Hoi Jor (Fried Crab Rolls)	12
crab shrimp pork water chestnut garlic tofu skin sweet sour sauce	
Pandan Chicken	10
chicken pepper cilantro garlic sesame seed pandan leaf	4.0
Sai Oua (Northern Thai Sausage)	10



SOUP

Wonton Soup pork wonton I veggie broth I bok choy	7
A choice of chicken, tofu, or veggie. Substitute shrimp +2	
Tom Yum prik pao I tomato I cilantro I lime leaf I mushroom	7
Tom Kha coconut milk lime leaf mushroom	7
Gaeng Jued (Thai Veggie Soup) veggie broth tofu scallion cilantro garlic carrot onion	7

SOUP NOODLES

Vegetarian options available. Please check with your server

	LUNCH		DIMMEN
Creamy Kway Teow Tom Yum rice noodle ground pork fish ball mushroom scallion cilantro lime lime eaf sprout prik pao coconut milk fried wanton	14	T.	15
Add Shrimp +3 Pho rice noodle beef beef meatballs beef broth bean sprouts cilantro scallion	15	I	17
Tan Tan Ramen ramen noodle I ground pork I miso broth	14	I	15

SALAD

Gado Gado Salad

spring mix i potato i green beans i sprouts i corn i totu i egg i peanut sauce	
Add Chicken +2	
Som Tum Papaya Salad)	
green papaya cherry tomato carrot string bean lime chili garlic peanut	12
Add Shrimp +3	
Thai Mint Salad (Ground Chicken / Pork)	14
mint lime shallots cilantro scallion fish sauce toasted rice	
Crying Tiger Salad (Grilled Chicken)	14
cilantro mint lime shallots scallion fish sauce toasted rice	
Grilled Beef +3	
Som Tum Corn Salad)	12
corn cherry tomato carrot string bean lime chili garlic peanut	
Add Shrimp +3	



STIR-FRIED NOODLES

A choice of chicken, tofu, or veggie. Substitute beef or shrimp +3

	LUNCH	DINNER
Pad Thai rice noodle I chive I bean sprouts I peanut I egg	14	15
Pad See Ew wide rice noodle I soy sauce I egg I gai lan I carrot I broccoli	14	15
Drunken Noodles wide rice noodle capsicum chili carrot bamboo string bean broccoli thai basil	14	15
Crispy Rad Na crispy egg noodle tao jiew gai lan carrot broccoli tapioca starch	14	16
Kua Gai wide rice noodle I egg I tang chai I lettuce I scallion	14	15
Lo Mein Thai Basil (Ground Chicken / Pork) egg noodle thai basil capsicum onion carrot	14	15
Lo Mein Garlic (Ground Chicken / Pork) egg noodle scallion onion carrot cabbage	14	15
Yakisoba yellow noodle cabbage onion carrot scallion tonkatsu sauce	14	15



12



FRIED RICE

Crab Fried Rice 22 crab | onion | carrot | peas | scallion

A choice of chicken, tofu, or veggie. Substitute beef or shrimp +3

	•	
	LUNCH	DINNER
Street Fried Rice	14 l	15
egg carrot peas onion tomato broccoli		
Pineapple Fried Rice	14	15
pineapple curry powder carrot peas onion scallion		
Mango Fried Rice	14	15
mango curry powder carrot peas onion scallion		
Basil Fried Rice	14	15
thai basil I capsicum I onion		
Tom Yum Fried Rice	14	16
thai basil mushroom capsicum lemongrass lime leaf		
Green Curry Fried Rice	14	16
thai basil I capsicum I bambool eggplant I peas		