

**LICENSES AND CONSUMER SERVICES
LICENSE INSPECTOR'S REPORT**

License Number: L233-50074/L305-50005

Police File Number: F. 13805

Date of Application: February 18, 2016

Inspector: Greg Buenning

Applicant/Legal Entity: Wild Mind Artisan Ales, LLC

DBA/Trade Name: Wild Mind Artisan Ales

Complete Address: 6031 Pillsbury Avenue South
Minneapolis, MN 55419

License Requested: On-Sale Liquor with Sunday Sales, Taproom, Class C-1,
and Off-Sale Malt Liquor Growler

Current License at this location: None

License History of Location: No previous City of Minneapolis licensing

Purpose of Application: The applicant wishes to obtain a new Taproom and
Growler license to sell the beer they brew directly to the
public.

Responsible person within 75 miles of Minneapolis City Hall: Mat Waddell

Public Hearing Required: A public hearing is required

Neighborhood/Ward: Windom/Ward 11

Zoning: I1/AP

7 Acre Requirement: Met

Off-Street Parking: The office of the Zoning Administrator has determined
that nine off-street parking spaces are required. The
applicant has met that requirement.

Seating: Interior: 80 seats Exterior: 44 seats

Fire Occupancy: Interior: 174 Maximum Capacity of Exterior: 58

Hours of Operation Proposed: Interior: Monday-Thursday: 3:00 p.m. to 10:00 p.m.,
Friday: 3:00 p.m. to 11:00 p.m., Saturday:
12:00 p.m. to 11:00 p.m., Sunday: 12:00
p.m. to 6:00 p.m.
Exterior hours: Same as interior

Food Service Requirement: Not required per MCO 360.65
Health Risk: 1

Alcohol Server Training: Alcohol training will be provided by Kim Brown of KLB
Insurance.

Metropolitan Council Service Availability Charges: Six Charges

Applicant

The applicant is Wild Mind Artisan Ales, LLC, a Minnesota company formed on March 11, 2014, under Chapter 322B (File Number 744491100027), having the required restriction on the transfer of shares and has the following members:

<u>Name</u>	<u>Title</u>	<u>Shares</u>
Mat Waddell	Chief Manager	35%
Bridge Square Capital, LLC (Jason Sandquist, Tylor Johnson)	Members	30%
Busted Knuckle Brewery, LLC (Cameron Merritt, Jason Gallus, Robert & Susan Sinkewich)	Members	35%

They have met all requirements including financial and criminal background checks.

Manager:

Mat Waddell will be the manager of Wild Mind Artisan Ales. Mr. Waddell is currently a mechanical engineer for Medtronic Corporation. He has been there since June of 2015. Since 2010 he has been employed as either a research designer or mechanical engineer for several different companies in Minnesota and Wisconsin. This is his first venture in the hospitality industry.

Premises

The premises are 1,338 square feet and located in a one-story building. The interior will have seating for 80 patrons at 12 tables. The outdoor patio is located on private property. It will seat 44 people at 8 tables.

Business/Plan/Operations

Wild Mind Artisan Ales is a start-up microbrewery plus a taproom that is dedicated to providing world class artisan craft ales all within a fun, clean, and enjoyable atmosphere. They will sell a wide variety of craft beer at the taproom for sale by pints, growlers, and 750ml bottles. They will distribute to restaurants, bars, liquor stores, and upcoming events. Their focus will be on the growing number of adventurous beer drinkers that are mostly millennials with bachelor degrees and disposable incomes. They will provide alcohol server training to all staff upon hire and annually thereafter. Training will be provided by Kim Brown of KLB Insurance. Their policy will be that all parties entering the taproom will be checked for proper identification before being served beer. Anyone who appears to be under the age of 50 will be checked for proper identification. They will also be trained in visible signs of intoxication and will be very vigilant on these matters. Their policy for employees serving to underage persons will be termination. They will provide self-audits quarterly to ensure compliance. Each employee will be required to complete a liquor liability policy form, which will be kept in their personnel file.

Their security plan indicates that they will be a family friendly establishment and not a late night bar scene. Their requested hours do reflect that. Security will be handled by employees and management with routine rounds being made. They will be aware of signs of disturbances starting. They will be trained to intervene and explain to patrons fighting will not be tolerated, and if necessary will ask patrons to leave. They will immediately call the Police whenever anything gets to the point of what is beyond their ability to control. They will complete liquor incident reports which they indicate will be very thorough. Their noise management plan will be to keep noise levels low in an effort to be good neighbors with the surrounding residents.

Wild Mind Artisan Ales will not have food service. They will, however, be working directly with food trucks to provide food service for their patrons. They will sponsor local events on a case-by-case basis. They will not have any charitable gambling.

Public Hearing Results

A public hearing for this application will be held on March 22, 2016, in City Council chambers, room 317. On March 11, 2016, 229 notices were mailed to residents and property owners within 600 feet of the business. Notices were also sent to Council Member John Quincy, Windom Neighborhood Group, and Hale, Page, Diamond Lake Business Association.

Police review

Minneapolis Police licenses and this Inspector have reviewed the application, financial statements, criminal histories and security plans. They have determined that the applicant meets the minimum ordinance requirements. The 5th Police Precinct of the Minneapolis Police Department has discussed security issues with the applicant and has approved their security plan.

RECOMMENDATION

The Business License Division recommends approval of an On-Sale Liquor with Sunday Sales, Taproom, Class C-1 and Off-Sale Malt Liquor Growler License for Wild Mind Artisan Ales, LLC.

Diagram attached on next page.

