

Husaynu & Plezia, P.C.
Attorneys at Law

May 26, 2023

Ryan A. Husaynu
Sandra F. Plezia

HAND DELIVERED

City of Novi
Office of the City Clerk
Attn: Melissa Morris| Deputy City Clerk
45175 Ten Mile Road
Novi, Michigan 48375

CITY OF NOVI
CITY CLERK'S OFFICE

2023 MAY 26 P 1:55

401 S. Old Woodward Avenue
Suite 440
Birmingham, Michigan 48009
Telephone (248) 356-7979
Facsimile (248) 356-7799

RE: Joe Kools of Novi Liquor License Application
43200 Crescent Blvd., Novi, Michigan 48375

Dear Sir/Madam:

Enclosed please find Questionnaire Parts A&B of the City's Liquor License Application for Joe Kools of Novi LLC for the property at 43200 Crescent Blvd. The property is properly zoned for a Class C license and was previously a TGI Fridays restaurant. A building permit was paid for on October 13, 2022 and issued on October 21, 2022. Enclosed are the requested documents, including a proposed menu and a complete set of the approved building plans prepared by and sealed by TSA Commercial.

There are two members/owners of the applicant. Accordingly, I attach a check in the amount of \$1,420.00 for the application fee. Questionnaire C for each member is being submitted to the Novi Police Department.

The application references a response to the Novi Alcoholic Liquor Ordinance, Article II, Section 3.14 (a) *Facilities*. There is no such reference, so no response is given. However, the applicant and its members have in previous businesses always agreed to abide by ordinances in compliance with the State of Michigan and United States constitutions.

Should you have any questions or need any additional information, please contact me.

Thank you.

Very truly yours,


Ryan A. Husaynu
ryanhmich@gmail.com

RAH
Enclosures
cc Clients

Questionnaire A – Applicant Cover Information and Procedures for Liquor License

The Novi City Council will consider whether an applicant's proposal for a liquor license is reasonable when measured against the information contained within this completed application. Please answer each question thoroughly. All answers should be typed or printed legibly and neatly in black ink. If the space provided is insufficient for a complete answer, use additional sheets of paper, following the same format used in the questionnaire and attach to that part of the application. Failure to provide all required information or attachments could result in delay or denial of liquor license. All liquor license applications are subject to final approval by the Novi City Council. Please refer to Novi Alcoholic Liquor Ordinance, Articles I-II.

1(a). Applicant's personal information:

Name: Joe Kools of Novi, LLC

Address: 1221 Bowers St., #1869
Birmingham, MI 48012

Phone: _____

1(b). Business location information:

Name: _____

Address: 43200 Crescent Blvd.
Novi, MI 48375

Phone: _____

NOTE: If the applicant is a partnership, you must include the name and address of each partner and attach a copy of the partnership agreement. If the applicant is a privately held corporation, you must include the name and address of each corporate officer, member of the board of directors and/or stockholders. Attach a copy of the articles of incorporation.

2. Type of liquor license applying for (circle all those that apply):

☒ Class C ☐ Resort ☐ Tavern ☐ Club ☐ Hotel A B ☐ Quota ☐ Transfer ☐ Microbrewery/Brewpub

Theme of Proposed Business: Restaurant with sale of alcohol

3. Street address and legal description of the property where liquor license is to be located:

43200 Crescent Blvd., Novi, MI 48375

legal description attached

Questionnaire B – Administrative Background Information for Liquor License

The Novi City Council will consider whether an applicant's proposal for a liquor license is reasonable when measured against the information contained within this completed application. Please answer each question thoroughly. All answers should be typed or printed legibly and neatly in black ink. If the space provided is insufficient for a complete answer, use additional sheets of paper, following the same format used in the questionnaire and attach to that part of the application. Failure to provide all required information or attachments could result in delay or denial of liquor license. All liquor license applications are subject to final approval by the Novi City Council.

1. What is the applicant's management experience in the alcohol/liquor business? The owners have
over 15 years of experience in restaurant/alcohol business with ownership
in multiple restaurants and hotels that serve alcohol and other carryout
establishments.

2. What is the applicant's general business management experience? See above

3. What is the applicant's general business reputation? Excellent

4. What is the applicant's financial status and ability to build and/or operate the proposed facility on which the proposed liquor license is to be located? The owners have sound financial ability

5. What are the applicant's past criminal convictions involving moral turpitude, violence or alcoholic liquors? There are none

6. Does the applicant use alcoholic beverages to excess? No

7. What is the effect that the issuance of a license would have upon the economic development of the surrounding area?

The applicant will be operating a former TGI Fridays location (vacant for over one year), providing a positive economic benefit to the surrounding area.

8. What effect would the issuance of a license have on the health, welfare and safety of the general public?

There would be no negative effect.

9. Has the applicant received responses from the Police Department, Building Department and/or Fire Department with regard to the proposed facility?

The landlord is involved in renovations to the facility and has obtained all necessary permits and approvals, consistent with the state of renovations.

10. What is the public need or convenience for issuance of a liquor license for this facility at the proposed location?

The Joe Kools concept will provide an alternative location where families may enjoy good food and alcohol at competitive prices.

11. What is the uniqueness of the proposed facility when contrasted against other existing or proposed facilities and the compatibility of the proposed facility to surrounding architecture and land use?

See answer #10

12. Does the facility to which the proposed liquor license is to be issued comply with the applicable building, plumbing, electrical and fire prevention codes and zoning statutes and ordinances applicable to the City of Novi? Has applicant received information from the appropriate departments?

See answer #9

13. What effect will the facility to which the proposed liquor license is to be issued have upon vehicular and pedestrian traffic in the area? There will be no adverse effect on traffic based on the location.

14. What is the proximity of the proposed business facility to other similarly situated licensed liquor facilities? The City of Novi has a thriving restaurant scene in the area which the facility is located as well as across Novi Road and the Grand River intersection.

15. What is the proximity of the proposed facility to complimentary uses such as office and commercial development? The facility is adjacent to the Novi Town Center, which has retail, office and hotel facilities.

16. What effect would the proposed facility have upon the surrounding neighborhood and/or business establishments, including impacts upon residential areas, church and school districts? Joe Kools of Novi would benefit the business establishments by providing synergy. There are no residential, church or school areas nearby.

17. What proposed or actual commitments are being made by the applicant to establish permanency in the community? The applicant and landlord have made substantial financial commitment

18. What utilities are available to serve the facility? Water, Sewer, Gas, Electric

19. What other factors should the Novi City Council consider? There are two other Joe Kools concepts operating and doing well in Troy and Green Oaks Township.

Exhibit A

Legal Description of the Property

Situated in the City of Novi, County of Oakland, State of Michigan:

Lot 4, Town Center Subdivision, as recorded in Liber 215, Pages 20 through 22, of Plats, Oakland County Records.

Subject to and together with easements contained in the Operation and Easement Agreement recorded in Liber 9463, Page 338, as amended by instruments recorded in Liber 9843, Page 822; Liber 9927, Page 52; Liber 10980, Page 327; Liber 14522, Page 312; Liber 15588, Page 325; Liber 17042, Page 689 and Liber 21733, Page 506.

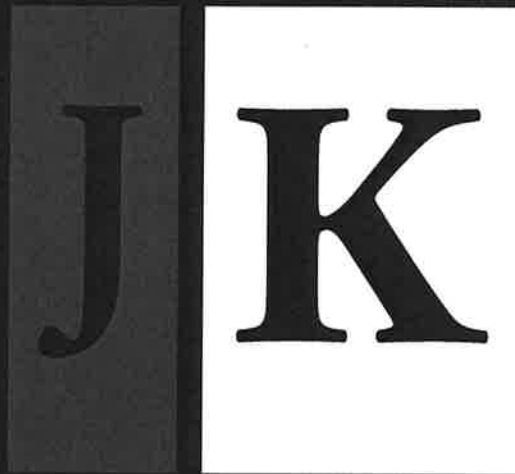
Also subject to and together with easements contained in the Declaration of Roadway Easement recorded in Liber 12191, Page 833, as amended by instrument recorded in Liber 12192, Page 97.

Also subject to and together with easements as contained in the Declaration of Easements and Restrictions recorded in Liber 12192, Page 102.

Property Address: 43200 Crescent Blvd.

Tax ID No.: 22-14-301-006

JOE KOOL'S



SPORTS
BAR AND GRILL

JoeKoolsUSA.com

9555 Village Place Blvd, Brighton, MI 48116 | 810.588.6410

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STARTERS

FILET TIPS

16.99

Angus reserved char-grilled to your liking and served with our signature Zip sauce and garlic bread.

JOSE NACHO

14.99

A mountain of corn tortilla chips with your choice of ground beef or black beans. Topped with Jack and Cheddar cheeses, green peppers, tomatoes and onions. Served with sour cream, salsa and jalapeños.

Substitute chicken 2.99 | Add Guacamole 1.99

CAMP DAVID SHRIMP

16.99

Bacon wrapped shrimp stuffed with Pepper Jack cheese and fresh jalapeños. Served with garlic butter.

BAVARIAN PRETZELS

11.99

Warm German pretzels baked to perfection. Served with your choice of house made beer cheese or spicy mustard. Additional pretzel 3.49

BUFFALO CAULIFLOWER

11.99

Spicy breaded cauliflower fried till golden crispy, with side of buffalo sauce. Served with blue cheese or ranch.

FAJITA CHICKEN QUESADILLA

12.99

Grilled chicken breast, roasted red peppers, onions and three cheese blend. Served with salsa and sour cream.

WISCONSIN CHEESE CURDS

11.99

Basket full of garlic crusted cheese curds. Served with Marinara sauce or Ranch for dipping.

JOE KOOL'S CHICKEN WINGS

13.99

Traditional or boneless wings tossed in your choice of sauce. Served with fresh carrots and celery sticks.

Sauces: Buffalo, Hot, Suicide, Garlic Parmesan, Sweet Chili, Bourbon BBQ, Traditional BBQ or Caribbean Jerk.

PICKLE FRIES

11.99

Dill Pickle Fries cut into thin strips, battered, and deep-fried. Served with jalapeño ranch

SPINACH + ARTICHOKE DIP

11.99

Home made creamy blend of spinach, artichoke hearts and Asiago cheese. Baked until bubbly and served with grilled French bread or corn tortilla chips. Add both for 2.49

TREE HUGGER QUESADILLA

11.99

Spinach, roasted red peppers, guacamole, onion, tomato, Feta and Mozzarella cheese in a roasted tomato tortilla. Black olives optional. Add chicken 4.49

SOUTHWEST EGG ROLLS

11.99

Cajun chicken, corn, black beans, onion, red peppers and Jack cheese in a spring roll with a side of jalapeño ranch and salsa.

CHICKEN TENDER BASKET

12.99

Breaded chicken tenders served with fries and choice of sauce.

COCONUT SHRIMP



Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



CHOICE OF FLAT BREAD, SQUARE DEEP DISH, HAND TOSSED ROUND OR GF THIN CRUST

MARGHERITA

Mozzarella/ Parmesan cheese blend, tomato slices, fresh basil and garlic topped with Balsamic glaze
FB 11.99 | Small DD 13.99 | LG DD 17.99 | HT 17.99 | GFC 16.99

CARIBBEAN JERK CHICKEN

Chopped chicken breast tossed in our house made Caribbean Jerk sauce. Loaded with red onions, fresh cilantro, pineapple, red peppers and a blend of Jack, Mozzarella and Cheddar.
FB 11.99 | Small DD 13.99 | LG DD 17.99 | HT 17.99 | GFC 16.99

BLT

Freshly chopped lettuce, tomatoes, smoked bacon and Mozzarella cheese on top of a garlic oil brushed crust. Finished with freshly shredded Parmesan cheese and Ranch dressing.
FB 11.99 | Small DD 13.99 | LG DD 17.99 | HT 17.99 | GFC 16.99

BUILD YOUR OWN DEEP DISH PIZZA

SM Deep Dish (6 Slices) 9.99 **Extra Toppings 1.99 each**
LG Deep Dish (12 Slices) 14.99 **Extra Toppings 2.49 each**

TOPPINGS : Pepperoni, ham, Italian sausage, smoked bacon, ground beef, onions, jalapeños, green peppers, tomatoes, mushrooms, black olives, green olives, banana peppers, roasted red peppers, basil, spinach, pineapple, artichokes, anchovies, and Feta Cheese | Add chicken 4.49

MEAT LOVERS

Spicy Italian sausage, ham, chopped bacon and pepperoni
FB 11.99 | Small DD 13.99 | LG DD 17.99 | HT 17.99 | GFC 16.99

REUBEN

Tender shaved Corned beef, Thousand Island dressing, Swiss and Mozzarella cheeses and finished with house made creamy coleslaw.
FB 11.99 | Small DD 13.99 | LG DD 17.99 | HT 17.99 | GFC 16.99

BUILD YOUR OWN HAND TOSSED ROUND CRUST PIZZA (14")

8 Slices 13.99 **Extra Toppings 1.99 each ***11" Gluten Free Thin Crust Add 3.00**

SALADS+SOUPS

YOUR CHOICE OF DRESSING: Ranch, House Made Italian, Thousand Island, Garlic Balsamic, Blue Cheese, Jalapeño Ranch, Raspberry Vinaigrette, Honey Mustard and Creamy Caesar

CLASSIC CAESAR SALAD

9.99

Crisp romaine, topped with sourdough croutons and freshly grated Parmesan cheese. Tossed with our creamy Caesar dressing. Add Grilled Chicken 5.99 | Grilled Salmon 6.99 | Filet Tips 6.99 | Grilled Shrimp 6.99

JOE'S CHEF SALAD

12.99

Crisp romaine topped with ham, turkey, bacon, cucumbers, tomatoes, hard boiled eggs, red onions, Swiss and Cheddar cheeses.

JOE'S COBB SALAD

13.99

Crisp romaine topped with char gilled chicken breast, cheddar and crumbled blue cheese, bacon, black olives, tomatoes, green onion and hard boiled eggs. Served with your choice of dressing.

SOUP OF THE DAY

Cup 4.49
Bowl 5.99

GREEN OAKS VP SALAD

10.99

Mixed greens with sun dried Michigan cherries, julienned green apples, red onions, candied pecans and crumbled Feta cheese. Add Grilled Chicken 5.99 | Grilled Salmon 6.99 | Filet Tips 6.99 | Grilled Shrimp 6.99

SOUTHERN FRIED CHICKEN SALAD

13.99

Crisp romaine topped with chicken tenders, red peppers, red onions, cucumbers, tomatoes, smoked bacon and Cheddar cheese.

SOUTHWEST CHICKEN SALAD

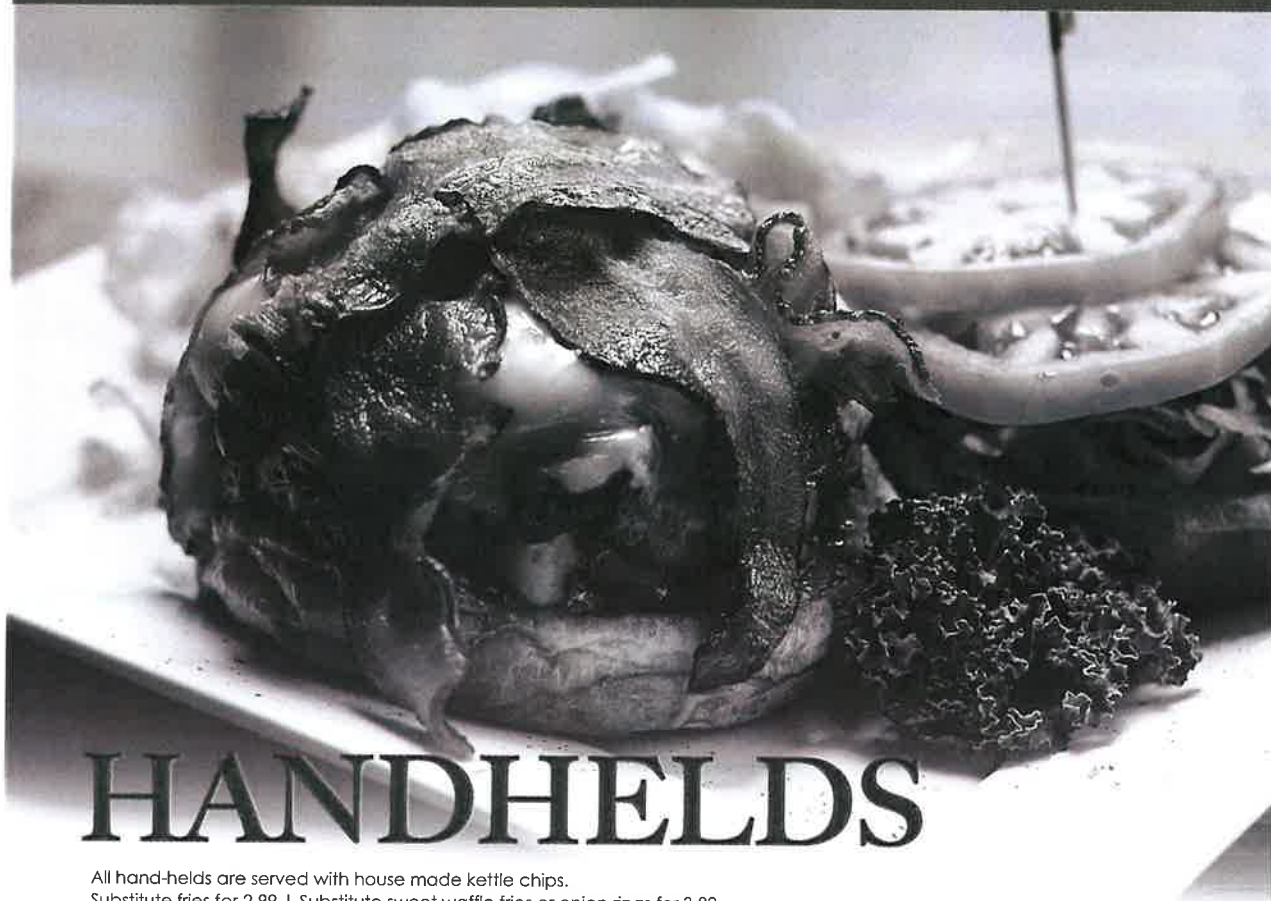
13.99

Crisp romaine, grilled chicken, tomatoes, green onions, red peppers, black beans, roasted corn, Jack and Cheddar cheeses - all chopped and tossed in Jalapeño ranch dressing then finished with guacamole and crispy tortilla strips.

BAKED FRENCH ONION CROCK

6.99

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



HANDHELDS

All hand-helds are served with house made kettle chips.
 Substitute fries for 2.99 | Substitute sweet waffle fries or onion rings for 3.99
 Substitute Garden Veggie Patty on ANY Burger 1.00

OLIVE BURGER 12.99

We are paying homage to one of Michigan's most classic burgers, "The Halo". Char-grilled Angus burger topped with green olive relish and American Cheese. Served on a grilled Brioche bun with lettuce, tomato and red onion.

PATTY MELT 11.99

Char-grilled Angus burger, smothered with Swiss and American cheese and caramelized onions. Served on grilled Rye bread with Thousand Island dressing.

GUAC BURGER 13.99

Char-grilled Angus burger topped with strips of bacon, Pepper Jack cheese and guacamole. Served on a grilled Brioche bun with lettuce, tomato, red onion and chipotle mayo.

BAJA TURKEY BURGER 12.99

Char-grilled turkey breast patty smothered with fire roasted red peppers, guacamole and melted Pepper Jack cheese. Served on a grilled Brioche bun with lettuce, tomato, red onion and chipotle mayo.

ROCK 'N RYE BURGER 13.99

Char-grilled Angus burger topped with smoked bacon, onion rings and Cheddar Cheese, drizzled with our house made Rock 'n Rye BBQ Sauce. Served on a grilled Brioche bun with lettuce, tomato and red onion.

CAJUN BURGER 12.99

Blackened Grilled Angus burger seasoned with our house Cajun blend, topped with jalapeños and Pepper Jack cheese. Served on a grilled Brioche bun with lettuce, tomato and red onion.

KOOL-A-BURGER 11.99

By popular opinion, this is the best burger around. Char-grilled Angus burger. Served on a grilled Brioche bun with lettuce, tomato and red onion.

SOUTHERN CHICKEN WRAP 11.99

Strips of fried or grilled chicken breast, bacon, lettuce, tomato and Cheddar cheese. Topped with choice of wing sauce and dressing. Served in a warm flour wrap.

KOOL'S HOT DELI SANDWICH 11.99

Stacked oven roasted turkey, ham, smoked bacon, American and Swiss cheeses, lettuce, tomato and mayo. Served on toasted bakery fresh white bread.

WHICH WAY REUBEN 12.99

Choose from lean Corned Beef OR Turkey Breast then choose from Sauerkraut OR house made coleslaw. All piled high on bakery fresh grilled Rye with melted Swiss cheese and Thousand Island dressing.

CHICKEN CLUB SLIDERS 13.99

Three breaded mini chicken breasts topped with smoked bacon and melted American cheese. Served on grilled mini Brioche buns with lettuce, tomato and mayo.

CALIFORNIA TURKEY WRAP 11.99

Oven roasted turkey breast, guacamole, red peppers, tomatoes, onions, Jack cheese, lettuce. Wrapped in a warm roasted tomato wrap.

BUFFALO CHICKEN SANDWICH 11.99

Grilled or breaded chicken breast tossed in Buffalo sauce, topped with lettuce and tomato on a grilled Brioche bun. Served with choice of house made Ranch or Blue Cheese dressing.

EXTRAS

Smoked bacon 1.99 | Grilled Mushrooms, Caramelized Onions, Jalapeños, Black or Green Olives .99 each | Cheddar, Swiss, Mozzarella, American, Monterey Jack, Pepper Jack or Blue Cheese 1.29 each

SEAFOOD +ENTREES

Add mixed greens salad or Caesar salad to any entree for 4.49

BEER BATTERED FISH + CHIPS 16.99

Hand Beer battered Alaskan Cod served with house made creamy coleslaw, crispy fries and home-style Tartar sauce.

LAKE ERIE PERCH 19.99

Pan fried Perch fillets served with crispy fries, house made creamy coleslaw, grilled lemon and home-style Tartar sauce.

GRILLED ATLANTIC SALMON 21.99

Grilled Atlantic salmon with choice of lemon pepper or blackened seasoning. Served with seasonal vegetables, wild rice and grilled lemon.

GRILLED SHRIMP SKEWERS 16.99

Jumbo shrimp grilled with Cajun seasoning or Lemon Pepper, drizzled with garlic butter. Served on a bed of wild rice with seasonal vegetables.

ASIAGO CHICKEN 18.99

Pan seared chicken breasts with crumbled smoked bacon, spinach, mushrooms and roasted red peppers. Topped with our house made Asiago Parmesan cream sauce. Served with seasonal vegetables, wild rice and garlic bread.

THREE CHEESE FETTUCCINE ALFREDO 13.99

Fettuccine noodles tossed in a creamy house made Alfredo cheese sauce. Served with garlic bread. Add Chicken/Cajun 5.99 | Shrimp 6.99 | Filet Tips 6.99

BAKED MACARONI AND CHEESE 11.99

Cavatappi noodles tossed in our house made creamy four cheese sauce. Topped with shredded cheese and buttered bread crumbs. Baked until bubbly and served with bakery fresh garlic bread. Add Chicken 5.99 | Shrimp 6.99 | Filet Tips 6.99

FILET TIPS DINNER 25.99

Angus reserved filet tips, char-grilled to your liking with our signature Zip sauce. Served with Crispy fries or Wild rice. Seasonal vegetables and garlic bread.

SIDES

BASKET OF FRIES 6.49

ONION RINGS 6.99

SWEET WAFFLE FRIES 6.99

MIXED GREENS SALAD 5.99

CAESAR SALAD 5.99

HOUSE MADE POTATO CHIPS 3.99

SEASONAL VEGETABLES 5.99

FRESH MADE GUACAMOLE 2.99

SIGNATURE ZIP SAUCE 2.99

CREAMY COLESLAW 3.49

WILD RICE 2.99

BEER CHEESE DIP 1.99

GARLIC BREAD 2.99

TREATS

MILKSHAKES 5.99

Vanilla, Chocolate or Strawberry.

THE DETROITER 5.99

French vanilla ice cream with hot fudge.

ROOT BEER FLOAT 5.99

DEEP FRIED CHEESECAKE 6.99

Topped with raspberry melba sauce.

KOOL'S HOT FUDGE CREAM PUFF 6.99

A cream puff filled with 2 scoops of French vanilla ice cream and topped with hot fudge and whipped cream.

DEATH BY CHOCOLATE CAKE 8.99

GOURMET TURTLE CHEESECAKE 8.99

STRAWBERRY SYMPHONY CHEESECAKE 8.99

LEMON ITALIAN CREAM CAKE 8.99

DON'T FORGET TO SAVE ROOM FOR OUR SEASONAL DESSERTS
FEATURING SANDERS HOT FUDGE

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

WINE + BUBBLY

WHITE			RED			WHITE BOTTLES		
SPARKLING			PINOT NOIR			CHARDONNAY		
Lunetta Prosecco	8		99 Vines	9	30	Flowers		80
Italy			California			Sonoma Coast		
Rosa Regale	12		Poppy	11	40	Frank Family		55
Italy			California			California		
La Marca Prosecco	12		MERLOT			PINOT GRIGIO		
Italy								
PINOT GRIGIO			Raywood	8	28	Santa Margherita		45
Santa Christina	10	36	Napa Valley			4th Adige		
Italy			MALBEC			CHAMPAGNE		
Villa Serafin	8	25						
Italy			Piattelli	8	28	Dom Pérignon		300
Storm Cliff	7		Argentina			France		
SAUVIGNON BLANC			RED BLEND			Veuve Clicquot		90
						Yellow Label		
Kono	9	30	Clayhouse Adobe Red	13	47	ROSE		
Marlborough, New Zealand			Paso Robles, California					
Storm Cliff	7		Conundrum Red	9	30	Renaissance		150
Chile			California			Italy		
13 Celsius	8	28	Baci Dolci Sweet Red	7	26	WHITE BLEND		
Marlborough, New Zealand			Italy					
CHARDONNAY			CABERNET SAUVIGNON			Blindfold		60
						California		
Lacrema	12	45	Robert Mondavi	12	40	RED BOTTLES		
California			California					
Kendall Jackson	10	36	Louis Martini	10	33	CABERNET SAUVIGNON		
California			California					
Storm Cliff	7		Storm Cliff	7		Nickel & Nickel		180
Chile			Chile			Napa Valley		
MOSCATO			PINOFANDEL			Revolver 'The Stash'		180
						Napa Valley		
Baci Dolci	10	35	Federalist Zinfandel	10	38	Caymus		120
Italy			California			Napa Valley		
Canyon Road	7	26	WHITE ZINFANDEL			Celani Family		120
California						Napa Valley		
RIESLING			Robert Mondavi	7		Stag's Leap 'Artemis'		100
			California			Napa Valley		
Chateau St. Michelle	8	28	MERLOT			Groth		100
Washington						Napa Valley		
Grand Traverse	8	28	Nickel & Nickel		80	Frank Family		85
Michigan			Napa Valley			Napa Valley		
ROSE			Duckhorn		80	Rutherford Hill		80
			Napa Valley			Napa Valley		
Milou	8	28	RED BLEND			Grand Barossa		45
France						Australia		
Louis Jadot Rose	10	33	Opus One		500	ZINFANDEL		
France			Napa Valley					

HAPPY HOUR

\$1 OFF ALL BEER, WINE AND LIQUOR
Monday - Friday // 2pm - 6pm

JOIN THE PARTY

TO LEARN ABOUT SAVINGS and EVENTS
Talk to Us Regarding Your Large Party Needs

JOEKOOLSUSA.COM

RED BLEND			WHITE BOTTLES		
Opus One		500			
Napa Valley					
The Prisoner		85			
Napa Valley					
Roth Heritage		80			
Sonoma County					
Shafer TD-9		80			
Napa Valley					
ZINFANDEL			Ridge 'Lyfton Springs'		60
			Dry Creek Valley		
CHIANTI CLASSICO			Ruffino Reserva Ducale		60
			Italy		