

To: Madison Plan Commission

G.P.R. Letter of Intent

Patio Expansion, New Door Awning, New Wheelchair ~~Ramp~~ ^{SIDEWALK}

From: Christopher Berge, co-owner Magnus Inc.
(also co-owner of Weary Traveler and Natt Spill,
former co-owner of Blue Marlin and Barriques Wine Cave.)

LOCATION

120 E. Wilson St.

Restaurant Magnus
Madison, WI 53703
tel. (608) 258-8787
cel. (608) 772-3163

To Whom it May Concern,

Restaurant Magnus has been in continuous operation since January 23, 1998 as a 110 seat fine dining restaurant and bar. For the purpose of this application the project may be referred to as the "Magnus patio expansion". We hope to add thirty seats to our present operation during the warm weather months. Our desperate hope is to start a.s.a.p. construction of this 5' 1" wide by 42' long cement expansion of an existing patio that is 4' 10" wide by 42' long. Presently the patio is mostly decorative as the 4' 10" width allows only minimal seating possibilities.(tables of two with a slender passage for the server to get by). The cement work that was installed ten years ago is cracking and in need of repair. Magnus Inc. does not own the building, yet is tied by a triple-net lease to pay for all improvements. To make cosmetic improvements without increasing the commercial viability of the property is not within our strained budget. With the new intense competition of other restaurants with outdoor seating, Magnus loses more money in the slow summer than can be paid off in the rest of the year. The change will also include a more practical out-and-back turn around for wheelchair accessibility. Aesthetically the front of our historic building will look cleaner and more functional. The Magnus patio plan also calls for a large cement planter with well groomed bushes in each street-side corner to cloister the diners and enhance the patio's appearance. A traditional arched door awning is proposed for above the front door, in dark brown, and would include the "Magnus" name on the skirt and front. The awning will come to 0 lot line and flush to the front of the proposed patio expansion.

The building at 120 E. Wilson is home to Restaurant Magnus on the ground level, Temple Construction in the basement, and 14 apartments on two floors above. It is a cement and brick building built in 1927 – 28 and operated originally as Frautchi Funeral home and furniture store. The location is flanked to the West by the Government East paring ramp and to the East by a parking lot, then the Madison Mark apartment building with a deep set-back on the third floor where the apartments begin. The closest corner space in the Madison Mark building is occupied by another dining establishment, Papavero, with similar operating hours. The Great Dane garden is to the rear.

The footprint of the building is 6,500 sq. feet. 1,500 sq. feet at the rear of the building is one story above grade, whereas the remaining 5000 sq. feet are three stories above grade. Three apartments have windows that face out the Wilson St. front side and above the proposed patio expansion. A neoclassic portico supported by fluted columns covers all of the existing patio, and would cover half of the proposed finished depth. Note: the angle from the 0 lot line sidewalk edge of the proposed patio expansion is cut off by the portico's roof line that would deflect sound and a visual line to the apartments' windows. It may be the case that sound deflected off the buildings across the street may be more of a nuisance than direct sounds from below. The Great Dane Brew Pub has its garden service area to the rear of the building with as many as several hundred patrons drinking outdoor on a summer evening. Magnus serves food until midnight and tapers off afterward as a business because our average age patron is 40yrs +. Our service will be white linen and wine service with gourmet food. Smoking table option outside? Hours of operation are from 4:30PM – 1:00AM Sunday – Thursday; 4:30PM – 2:00 Friday and Saturday. Our parking is on the street and in the Government East Ramp next door for our patrons. We have a parking lot and delivery alley for the businesses and apartments in our building. We are proposing an addition of approximately 30 more seats that may only be an option for different seating. I see this addition as an option for our patrons in the summer to keep them coming back and not something new that would push the limits of our capacity. Magnus' floor plan is approximately 40% dining room seating, 20% bar, 15% kitchen, 25% office, restrooms, hallways, entranceway and storage.

Magnus employs 48 service industry restaurant and bar workers. We have a music stage at the rear of the operation that has jazz bands on Thursday through Saturday nights. We are looking to obtain at least a 140 person or more capacity with the additional seating on the patio. (The current capacity is 110). We have three toilets and two sinks in the Womens' public restroom. We have one toilet and two urinals with two sinks in the Mens' public restroom. There are two other private restrooms available to all staff on the premiss's. Our nine year relationship with our garbage hauler is in good stead. Madison Property Management is contracted by the building owner James Shapiro to manage the apartments and do snow removal. In 17 years as a restaurant and bar operator, I have never had a single demerit point assessed against any of the five liquor license holding establishments I have founded. When Magnus first opened there was a few noise complaints on band nights in the first several months from my ex-girlfriend who lived upstairs in 1998.

Question: Does this project meet the criteria for a Madison Facade improvement grant?

Contacts:

Christopher Berge

President, Magnus Inc.

President, Weary Traveler Inc.

President, Natt Spill Inc.

811 Jenifer St.

Madison, WI 53703

tel. (608) 772-3163

crberge@yahoo.com

Prentice Berge

Comptroller, Restaurant Magnus

tel. (608) 258-8787 weekday mornings

James Shapiro

Building owner at 120 E. Wilson

3428 Iceage Lane

Verona, WI 53719

tel. (608) 798-1140

Terry Temple

President Temple Construction; Contractor

126 ½ East Wilson St.

tel. (608) 833-9099

Marsha Rummel

Aldersperson Madison Common Council

MARTIN MARTINEZ

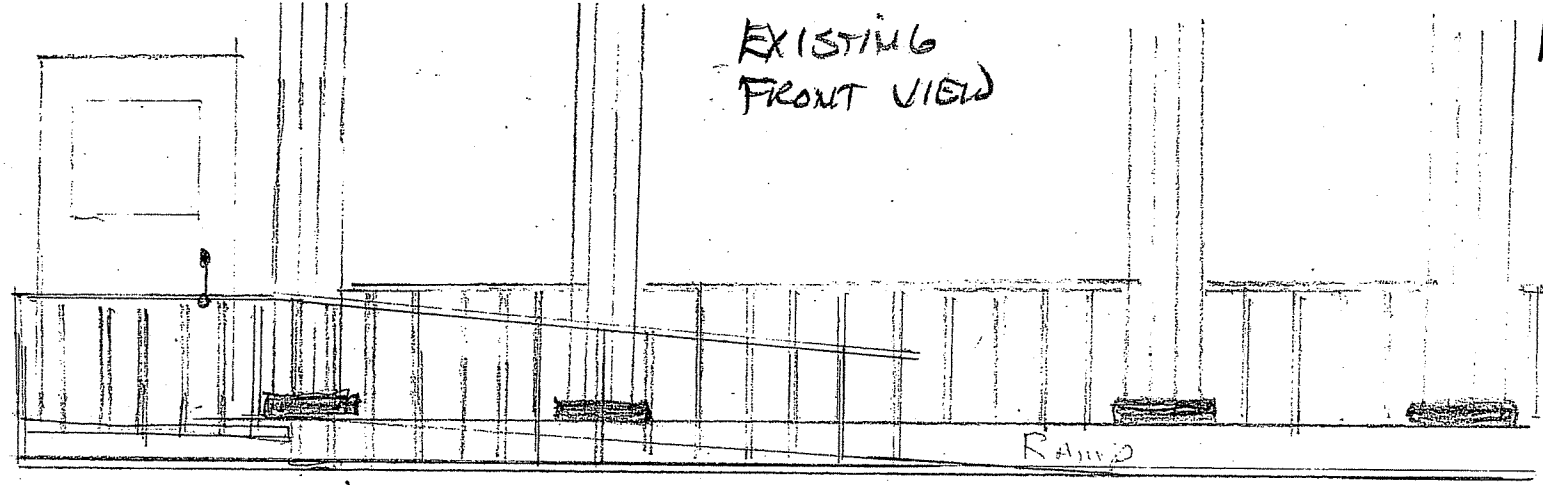
STRAIGHT LINE PROJECTS

1 608 831-1050



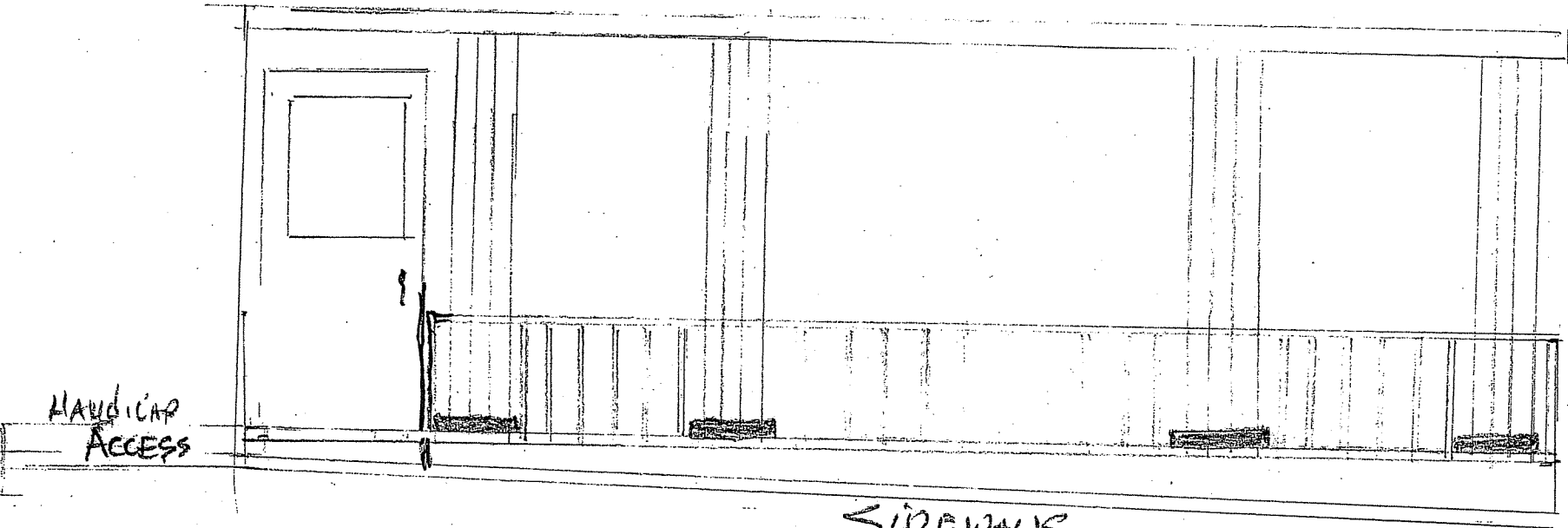
EXISTING
FRONT VIEW

MAGNUS
120 E. WILSON



SIDEWALK

PROPOSED FRONT VIEW

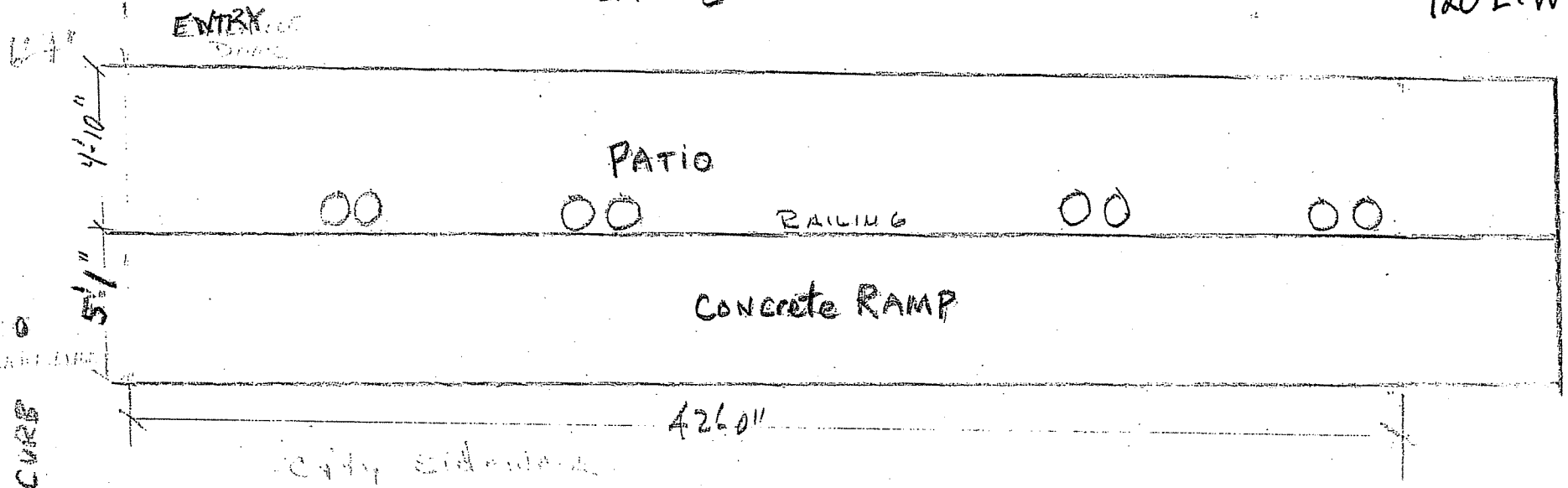


HANDICAP
ACCESS

SIDEWALK

MAGNUS
120 E. WILSON

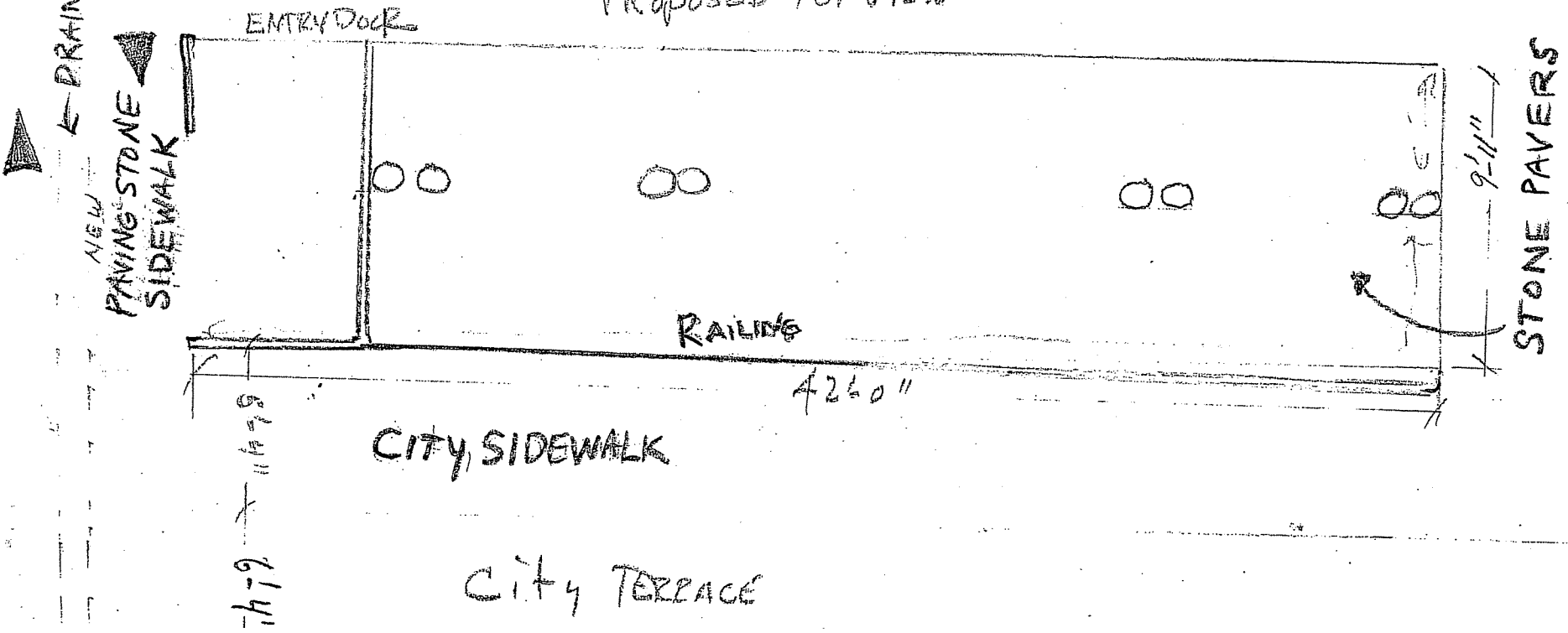
EXISTING TOP VIEW



1206 WILSON ST.

SCALE $\frac{3}{16}'' = 1'-0''$

PROPOSED TOP VIEW



Restaurant Magnus

120 East Wilson ~ Just off the Capitol Square

South American Fine Dining
Specializing in Fresh Seafood
Please Call 258-8787 For Reservations

New Menu May 3rd~ August 1st, 2007

*"A Spanish tradition of dining on small portions of tasty snacks with cocktails
or a glass of wine, either solo or in combination to make a light meal."*

TAPAS

BREADS, SALADS & SOUPS

- HOUSE BAKED FOCACCIA BREAD with chimi-churri - a dipping sauce of red onions, cilantro, parsley, olive oil, honey and jalapeño peppers. \$3
BLACK BEAN PURÉE SOUP^{df} with a tomatillo relish. \$6. With dinner entrée, \$5.
MESCLUN GREENS SALAD^{df} with spicy walnuts, beets and Cabrales bleu cheese vinaigrette. \$6
BRAZILIAN SALAD^{df} chopped cabbage, poblano chiles, cucumber, avocado, basil, red onion, crispy tortilla strips and huckleberry vinaigrette \$9
MARINATED WARM TOFU AND MANGO SALAD with sautéed spinach oyster mushrooms and a wasabi vinaigrette. \$10
TOMATO GAZPACHO with gravlax salmon, black tobiko and pistachio oil. \$10.
XINXIM^{df} a habanero and coconut milk stew with cashews, shrimp, chorizo verde, blackened chicken and beef. \$14.

SHELLFISH, CRUSTACEANS & FISH

- SELECT RAW PACIFIC OYSTERS^{df} on the half-shell, with ponzu-jalapeño vinaigrette. \$2.00 each.
SAUTEED MUSSELS with Spanish chorizo broth, red onion, fennel and cilantro. \$11.
AHI SASHIMI TWO WAYS Seared ahi sashimi and ahi poke with green tea soba noodles, wasabi tobiko and ginger-soy sesame dressing. \$14
SEAFOOD CEVICHE with mixed peppers, mango, avocado, house-made tortilla chips and chile negro oil. \$12
SAUTÉED CRAB CAKE with mango-avocado salad and grapefruit-chipotle butter. \$14.

CHEESES, SANDWICHES & BOCADITOS

- SPANISH CHEESES a selection of imported cheeses, fresh fruit, berries, and water crackers. \$14.
HONEY-CHILE MARINATED QUESO DE CHIVA With sesame biscotti and a serrano ham-arugula salad. \$14.
GRILLED BEEF CHILEAN CHURASCO SANDWICH with avocado, pico de gallo, and fresh jalapeño mayonnaise. \$9
GRILLED AHI TUNA CHILEAN CHURASCO SANDWICH with avocado, pico de gallo, and fresh jalapeño mayonnaise. \$9
GRILLED PORTABELLA MUSHROOM CHILEAN CHURASCO SANDWICH with avocado, pico de gallo, and fresh jalapeño mayonnaise. \$8
DUCK CONFIT^{df} with creamy pepita polenta, jalapeño-mancheño cheese-pear salad and a spicy ginger glaze. \$14

ENTRÉES

Our house specialties. All entrees served with fresh-baked focaccia and chimi-churri - a dipping sauce of red onions, cilantro, parsley, olive oil, honey, and jalapeño peppers. Add butternut squash cream soup or mesclun greens salad \$5.

OCEAN

- SEARED SALMON^{df} and spicy carrot agrie doux with beet Israeli cous cous, fennel, wild mushrooms and watercress. \$24.
SOPA DE MARISCOS VERACRUZANA shrimp, calamari, scallops, mussels and seasonal fish in a spicy tomato broth with seasonal vegetables, crostini and saffron aioli. \$28.
SEARED HALIBUT with champagne-pink peppercorn butter sauce, sauteed edamame, asparagus, poblano chiles and baby carrots. \$28
WHITE SESAME SEED ENCRUSTED AHI TUNA^{df} with miso butter sauce, jalapeños, bell pepper, watercress, cucumber and hijiki. \$28.

LAND

- PAN ROASTED CHICKEN BREAST with artichoke-horseradish puree, grilled leeks, wild mushrooms, bell pepper and a sherry vinegar-malt syrup reduction. \$23.
GRILLED PORK TENDERLOIN^{df} with maple balsamic reduction, wild mushrooms, spinach and tangerine polenta cake. \$24.
SEARED LAMB LOIN with wild mushroom strudel, caña de cabra, braised cabbage and a passion fruit demi glace. \$31.
ARGENTINEAN DIABLO STEAK^{df} Certified Black Angus shoulder center cut steak with celeriac-potato puree, wild mushrooms, haricots verts, hazelnut-jalapeño butter, and coffee-caramel demi glace. \$25.
GRILLED KOBE SIRLOIN STEAK^{df} with roasted garlic Yukon potatoes purée, with wild mushrooms, spinach, sweet onions, bell pepper and a truffle demi glace. \$34.

GARDEN

- SAUTÉED BLUE CORN GOAT CHEESE SPINACH CAKES^{df} with roasted red pepper agrie dulce, seasonal vegetables and crispy parsnips. \$19.
SAUTÉED BEET GNOCCHI with sunchoke purée, artichoke hearts, hearts of palm, haricots verts, crispy basil and Thai chile oil. \$19

* According to the City of Madison Department of Public Health, we must advise you that eating steaks or fish served medium-rare or rare or eating raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness.

^{df} - THESE ARE GLUTEN-FREE DISHES - If something you like is not listed as gluten-free, just ask.
Many of our dishes can be easily altered to meet dietary needs.

Open Every Night ~ Tapas and Dessert Served Until Midnight
Mon-Fri 4:30 open, Sat-Sun 5:00pm open

