



Local Control Commission Meeting - Tuesday, June 20, 2023, 7:00 PM, Contois Auditorium, 149 Church Street, City Hall OR REMOTELY via ZOOM

7:00 pm, Contois Auditorium, 149 Church Street, City Hall or remotely via ZOOM:

Please click the link below to join the webinar:

<https://zoom.us/j/95778631141>

Or Telephone: +1 929 205 6099

Webinar ID: 957 7863 1141

****CCTV link: https://www.youtube.com/playlist?list=PLIjLFn4BZd2PwCge7lNoKug676jIf_iUA ****

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1. Agenda

Subject	1.1. Motion to adopt agenda
Meeting	June 20, 2023 - Local Control Commission Meeting - Tuesday, June 20, 2023, 7:00 PM, Contois Auditorium, 149 Church Street, City Hall OR REMOTELY via ZOOM
Category	1. Agenda
Department	Council and Board
Type	Action Procedural
Recommended Action	Motion to adopt agenda

2. Deliberative Agenda

Subject	2.1. Second Class Store Liquor License Application (2023-2024): Little Bodega, LLC, d/b/a Henry Street Deli, 11 Henry Street
Meeting	June 20, 2023 - Local Control Commission Meeting - Tuesday, June 20, 2023, 7:00 PM, Contois Auditorium, 149 Church Street, City Hall OR REMOTELY via ZOOM
Category	2. Deliberative Agenda
Department	Clerk/Treasurer's Office
Type	Action
Recommended Action	approve the 2023-2024 Second Class Store Liquor License Application for Little Bodega, LLC, d/b/a Henry Street Deli, 11 Henry Street with all standard conditions

Subject	2.2. Outside Consumption Permit Application (2023-2024): Cafe Dim Sum, 95 St. Paul Street
Meeting	June 20, 2023 - Local Control Commission Meeting - Tuesday, June 20, 2023, 7:00 PM, Contois Auditorium, 149 Church Street, City Hall OR REMOTELY via ZOOM
Category	2. Deliberative Agenda
Department	Clerk/Treasurer's Office
Type	Action
Recommended Action	approve the 2023-2024 Outside Consumption Permit Application for Cafe Dim Sum, 95 St. Paul Street

Subject	2.3. Second Class Store Liquor License Application (2023-2024): RGS Nepali Market, 1563 North Avenue
Meeting	June 20, 2023 - Local Control Commission Meeting - Tuesday, June 20, 2023, 7:00 PM, Contois Auditorium, 149 Church Street, City Hall OR REMOTELY via ZOOM
Category	2. Deliberative Agenda
Department	Clerk/Treasurer's Office
Type	Action
Recommended Action	approve the 2023-2024 Second Class Store Liquor License Application for RGS Nepali Market, 1563 North Avenue with the following conditions: copy of the lease and with all standard conditions

Subject	2.4. First and Third Class Restaurant/Bar Liquor License Applications (2023-2024); Santiago's, 3 Main Street
Meeting	June 20, 2023 - Local Control Commission Meeting - Tuesday, June 20, 2023, 7:00 PM, Contois Auditorium, 149 Church Street, City Hall OR REMOTELY via ZOOM
Category	2. Deliberative Agenda
Department	Clerk/Treasurer's Office
Type	Action
Recommended Action	approve the 2023-2024 First and Third Class Restaurant/Bar Liquor License Applications for Santiago's, 3 Main Street with the following conditions: contingent upon Fire Marshal approval, complete record checks, all City Permits need to be closed out and with all standard conditions

Subject	2.5. Outside Consumption Permit Application (2023-2024): Santiago's, 3 Main Street
Meeting	June 20, 2023 - Local Control Commission Meeting - Tuesday, June 20, 2023, 7:00 PM, Contois Auditorium, 149 Church Street, City Hall OR REMOTELY via ZOOM
Category	2. Deliberative Agenda
Department	Clerk/Treasurer's Office

Type	Action
Recommended Action	approve the 2023-2024 Outside Consumption Permit Application for Santiago's, 3 Main Street with the following conditions: contingent upon Fire Marshal approval, complete record checks and all City Permits need to be closed out

3. Adjournment

Subject	3.1. Motion to adjourn
Meeting	June 20, 2023 - Local Control Commission Meeting - Tuesday, June 20, 2023, 7:00 PM, Contois Auditorium, 149 Church Street, City Hall OR REMOTELY via ZOOM
Category	3. Adjournment
Department	Council and Board
Type	Action Procedural
Recommended Action	Motion to adjourn

Application
DLL - Application - 28390

Approve

Reject

Applicant Action Required

Town Payment Received

Download

APPLICATION DETAILS

RELATED INFORMATION

▼ Application Information

DLL - Application Id

DLL - Application - 28390

External Status

Application sent to municipality

Business Entity Name

Little Bodega LLC

Town Clerk/ Municipal Jurisdiction

Burlington

Phone number:

Historical Id

SECN

Applicant Email

jordan.lewis.90@gmail.com (<mailto:jordan.lewis.90@gmail.com>)

Application Type

License

Renewal Application

Application For

Second Class License

Applicant Action Comments

Town User Approval/Rejection Comments

License/Permit Location Description

Eligibility of Tobacco Fee waiver

Town Fee

70

Business Entity Phone

8023809987

▼ Location Details

Physical Location Name

Henry Street Deli Mart

Physical Location City/Town

Burlington

Physical Location Street 1

11 Henry Street

Physical Location State

Vermont

Physical Location Street 2/Unit/Suite

Physical Location Zip

05401

* recommended for approval
C 6/14/23 lc mty ls

\$160.00

pd by 100
to 6/6/23



LIQUOR LICENSE

NEW APPLICANT QUESTIONNAIRE

D/B/A (Business Name) Henry Street Deli / Little Bodega LLC
Contact person JORDAN LEWIS Contact Phone 802 380 9987

1. Have you ever had a liquor license before? If yes, please explain.

no

2. Please describe your experience serving or selling alcohol?

I have been a bartender since 2013 in
MASS and Vermont. Prior to that I sold
retail alcohol as a cashier at city market coop.

3. Are you familiar with the laws relating to the sale of alcohol in Vermont? Have you completed the training required by DLC? Have your employees? If not, what is your plan for training?

Yes I am familiar w/ VT liquor law.
I have both 1st and 2nd class training completed.
All managers will be certified and employees
trained to sell appropriately. They will also
sign our employee handbook abiding by company/
state laws and rules

4. Have you had an opportunity to meet with an inspector from the Department of Liquor Control?

Only over the phone with Jenn Staughton.

5. How many employees will you have?

8

6. What is/will the square footage of the public space and what is/will be your occupancy load??

Take out only / no seating. 900 sq ft public space

7. What kind of precautions will you take to prevent underage sales?

I.D. every single customer no matter age appearance.
Double check with manager on duty for
any questionable IDs. Refuse to sell if anything
seems off or ID not present.
Clear signage of age requirement to purchase.

Please note that your application will not go before the License Subcommittee until this application has been satisfactorily completed and returned to the Clerk's Office



May 1, 2023 ---- April 30, 2024

CITY OF BURLINGTON
Liquor License Supplemental Questionnaire

☒ New ☐ Renewal

PART I--ORGANIZATION

1. Corporation/Sole Proprietor name Little Bodega LLC
2. D/B/A (Business Name) Henry St Deli 3. Bus. Phone 802 864 1754
4. Business Address 11 Henry Street Burlington VT 05401
5. Contact person Jordan Lewis 6. Contact Phone 802 380 9987
7. Email Address: jordan.lewis.90@gmail.com

PART II--OPERATION

1. Regular Hours of Operation:

Sunday 8a-6p Wednesday 7a-8p Saturday 8a-8p
Monday 7a-6p Thursday 7a-8p
Tuesday 7a-6p Friday 7a-8p

2. Occupancy Load N/A 3. # of Restrooms 1 4. # of Egresses 1
5. Date of last Fire/Safety Check 5/24/23

PART III--MANAGER OF RECORD

Please provide the following information on the manager of record.

Manager of Record Jordan Lewis
Home Address 52 Front St Burlington VT 05401
Phone number 802 380 9987 Social Security Num _____
Driver's Licen: _____

WITHIN THE PAST SEVEN YEARS HAS THE MANAGER BEEN CONVICTED OF A FELONY OR
A VIOLATION OF STATE OR FEDERAL NARCOTICS LAW _____

ANY PENDING CHARGE _____



CERTIFICATE OF ACHIEVEMENT

AWARDED TO

Jordan Lewis

FOR COMPLETING

**2nd Class Seller Training Program 2023
(Final Exam)**

COMPLETION DATE

June 5, 2023

SCORE

95%



Home (/DLLLicenseManagment/s/)

Application
DLL - Application - 29139

Approve

Reject

Applicant Action Required

Town Payment Received

Download

APPLICATION DETAILS

RELATED INFORMATION

✓ Application Information

Primary Phone No

Primary Contact Person

DLL - Application Id

DLL - Application - 29139

Internal Status

Application sent to municipality

Business Entity Name

Cafe Dim Sum Inc.

External Status

Application sent to municipality

Business Entity Phone

8025409140

Historical Id

OCP1

Foundational License

[LP-026235 \(/DLLLicenseManagment/s/detail/a5At0000000bpbkNEAQ\)](#)

Application Type ⓘ

Permit

Renewal Application

Application Category

OCP

Town User Approval/Rejection Comments

Application For

Outside Consumption Limited Permit

Contact Engagement

Applicant Email

[si707707@yahoo.com \(mailto:si707707@yahoo.com\)](mailto:si707707@yahoo.com)

Applicant Name:

Applicant Action Comments

License/Permit Location Description

✓ Event Details

Start date of event

6/21/2023 11:00 AM

New OCP Application

* recommended for
approval @ 6/14/23 lc mtg
JS

End date of event
10/1/2023 9:00 PM
Physical Location Street 1
95 Saint Paul St
Physical Location Name ⓘ
Cafe Dim Sum
Physical Location Street 2/Unit/Suite
Suite 120
Physical Location State
Vermont
Town Clerk/ Municipal Jurisdiction
Burlington
Outside Side Consumption End time

Physical Location City/Town
Burlington
Outside Side Consumption Hours Requested

Landlord Name
ICV
Business Location

Outside Side Consumption Start time

Approximate Number of Persons Expected:

Physical Location Zip
05401

Last Modified By
 [Si Lai \(/DLLLicenseManagment/s/profile/005t0000008nlOwAAI/\)](/DLLLicenseManagment/s/profile/005t0000008nlOwAAI/), 6/8/2023 3:20 PM

Location
[LN-023259 \(/DLLLicenseManagment/s/detail/a0At0000002ZOW8EAO\)](/LN-023259 (/DLLLicenseManagment/s/detail/a0At0000002ZOW8EAO))

Outside Side Consumption Days Requested

Describe the type of event/ OCP Area
4 tables in delineated area in front of entrance ending at the sidewalk
Days or specific bingo date(s)

Created By
 [Si Lai \(/DLLLicenseManagment/s/profile/005t0000008nlOwAAI/\)](/DLLLicenseManagment/s/profile/005t0000008nlOwAAI/), 6/8/2023 3:19 PM

Post Question Poll

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[Si Lai \(/DLLLicenseManagment/s/profile/005t0000008nlOwAAI/\)](/DLLLicenseManagment/s/profile/005t0000008nlOwAAI/) (Customer) created this dll application.
[8m ago \(/DLLLicenseManagment/s/feed/0D58z00000M8AitCAF/\)](/DLLLicenseManagment/s/feed/0D58z00000M8AitCAF/)



[DLL - Application - 29139](#)

[View more details](#)



CITY OF BURLINGTON
Annual Outside Consumption Renewal Form

New ☒ Renewal ☐

PART I--ORGANIZATION

All information is required

1. Corporation/Sole Proprietor name CAFE Dim Sum Inc.
2. D/B/A (Business Name) CAFE Dim Sum 3. Bus. Phone (802) 540-9140
4. Business Address 95 SAINT PAUL Street Suite 120
5. Contact person SAM LAI 6. Contact Phone (802) 734-6832
7. Email Address 51707707@yahoo.com

PART II--OPERATION

1. Requested period of operation:

Months: JUNE to November

2. Requested times of operation:

Sunday X Wednesday X Saturday X
Monday _____ Thursday X
Tuesday _____ Friday X

11 AM - 9 PM Weds - Sunday

PART III--DESCRIPTION

1. Proposed Dimensions 80 Square feet
2. Is it a patio, deck, alleyway etc. Large Sidewalk
3. Is it on City property? partially If yes, do you have a current license agreement? yes Encumbrance with Caleb

Please provide a detailed description of the area and its planned use on the back of this form.

Annual outside Consumption Renewal Form -Page 2

Detailed description Seasonall outdoor seating

We are applying for an outside consumption
permit to be able to serve alcohol to
guests eating outside. we have already
been approved by city manager at DOW
for an even house permit + out door seating.

Signature of Applicant



Date:

5/26/23

Print Signature

SI HANG LWI

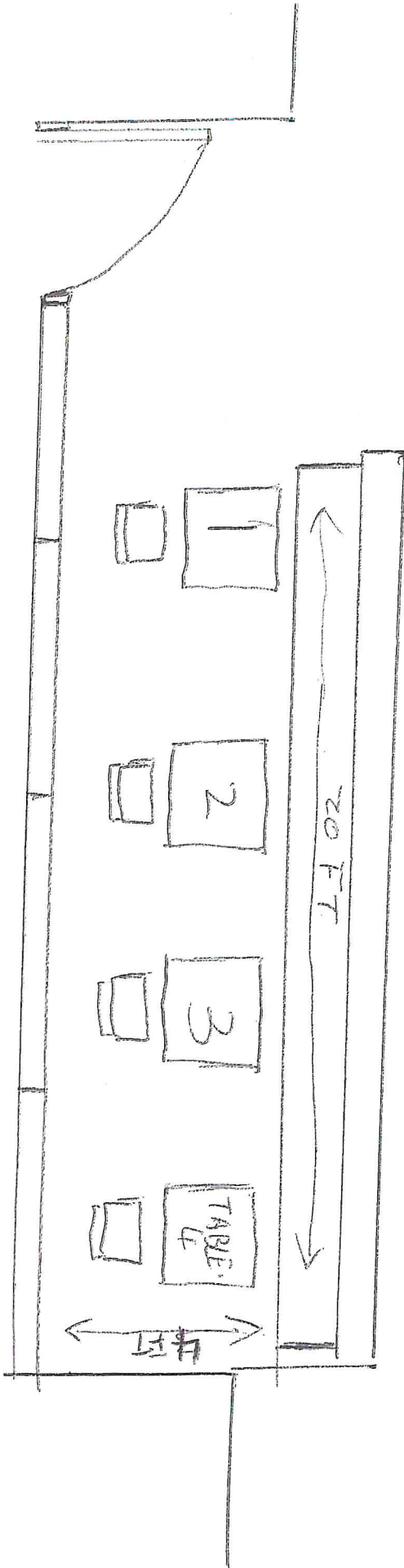
APPROVED BY LOCAL CONTROL COMMISSION _____

SENT TO DEPARTMENT OF LIQUOR CONTROL _____

FINAL APPROVAL BY DEPARTMENT OF LOCAL CONTROL _____

ROAD

← SIDE WALK →
SHIRT PAUL ST



CAFE DIN ROOM

Application
DLL - Application - 29191

Approve

Reject

Applicant Action Required

Town Payment Received

Download

APPLICATION DETAILS

RELATED INFORMATION

▼ Application Information

DLL - Application Id

DLL - Application - 29191

External Status

Application sent to municipality

Business Entity Name

RGS NEPALI MARKET

Town Clerk/ Municipal Jurisdiction

Burlington

Phone number:

Historical Id

SECN

Applicant Email

laxmiasianmart1563@gmail.com (<mailto:laxmiasianmart1563@gmail.com>)

Application Type ⓘ

License

Renewal Application

Application For

Second Class License

Applicant Action Comments

Town User Approval/Rejection Comments

License/Permit Location Description

Eligibility of Tobacco Fee waiver

Town Fee

70

Business Entity Phone

6155094932

▼ Location Details

Physical Location Name ⓘ

RGS NEPALI MARKET

Physical Location City/Town

Burlington

Physical Location Street 1

1563 North Avenue

Physical Location State

Vermont

** recommended for approval
@ 6/14/23 lc mtg lw*



LIQUOR LICENSE

NEW APPLICANT QUESTIONNAIRE

D/B/A (Business Name) RGS Nepali market

Contact person Sapna Chhetri Contact Phone 615 6865677

1. Have you ever had a liquor license before? If yes, please explain.

no

2. Please describe your experience serving or selling alcohol?

learning from previous owner
how to check ID and requirement
from customer

3. Are you familiar with the laws relating to the sale of alcohol in Vermont? Have you completed the training required by DLC? Have your employees? If not, what is your plan for training?

yes if not i will
do all kinds of class

4. Have you had an opportunity to meet with an inspector from the Department of Liquor Control?

yes

5. How many employees will you have?

1



May 1, 2023 ---- April 30, 2024

CITY OF BURLINGTON
Liquor License Supplemental Questionnaire

☒ New ☐ Renewal

PART I--ORGANIZATION

1. Corporation/Sole Proprietor name Sapna Chhetri
2. D/B/A (Business Name) RGS Nepai market Bus. Phone 802-495-0768
3. Business Address 1563 N. ave burlington VT. 05408
4. Contact person Sapna Chhetri 5. Contact Phone 802-495-0768
6. Email Address: SapnaChhetri95@gmail.com

PART II--OPERATION

1. Regular Hours of Operation:

Sunday 9am-9pm Wednesday 9a-9p Saturday 9a-9p
Monday 9am-9pm Thursday 9a-9p
Tuesday 9a-9p Friday 9a-9p

2. Occupancy Load _____ 3. # of Restrooms 1 4. # of Egresses 2
5. Date of last Fire/Safety Check 01/20/2023

PART III--MANAGER OF RECORD

Please provide the following information on the manager of record.

Manager of Record Silip Chhetri
Home Address 76 Oak Street Burlington VT 05408
Phone no. _____ Social Security Num. _____

Driver's License _____

WITHIN THE PAST SEVEN YEARS HAS THE MANAGER BEEN _____ NOTED OF A FELONY OR
A VIOLATION OF STATE OR FEDERAL NARCOTICS LAW? _____

ANY PENDING CHARGES: _____



CERTIFICATE OF ACHIEVEMENT

Sapna Chhetri

2nd Class Seller Training Program 2023 (Final Exam)

COMPLETION DATE
June 14, 2023

SCORE
90%



Home (/DLLLicenseManagement/s/)

Application
DLL - Application - 29291

Approve

Reject

Applicant Action Required

Town Payment Received

Download

APPLICATION DETAILS

RELATED INFORMATION

✓ Application Information

DLL - Application Id

DLL - Application - 29291

External Status

Application sent to municipality

Business Entity Name

Santiago's

Town Clerk/ Municipal Jurisdiction

Burlington

Phone number:

Historical Id

1RST

Applicant Email

oscar@santiagosvt.com (mailto:oscar@santiagosvt.com)

Application Type

License

Renewal Application

Application For

First Class Restaurant/Bar License

Applicant Action Comments

Town User Approval/Rejection Comments

Submitted to the wrong town

License/Permit Location Description

Eligibility of Tobacco Fee waiver

Town Fee

115

Business Entity Phone

2018618607

✓ Location Details

Physical Location Name

Santiago's

Physical Location City/Town

Burlington

Physical Location Street 1

3 Main Street

Physical Location State

Vermont

Physical Location Street 2/Unit/Suite

Suite 100

Physical Location Zip

05401

* recommended for approval
c 6/14/23 lc mtg lo

pd chkr # 133 \$ 115.00
lo 6/14/23



Home (/DLLLicenseManagment/s/)

Application
DLL - Application - 29292

Approve

Reject

Applicant Action Required

Town Payment Received

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APPLICATION DETAILS

RELATED INFORMATION

▼ Application Information

DLL - Application Id

DLL - Application - 29292

External Status

Application sent to municipality

Business Entity Name

Santiago's

Town Clerk/ Municipal Jurisdiction

Burlington

Phone number:

Historical Id

3RST

Applicant Email

oscar@santiagosvt.com (<mailto:oscar@santiagosvt.com>)

Application Type ⓘ

License

Renewal Application

Application For

Third Class Restaurant/Bar License

Applicant Action Comments

Town User Approval/Rejection Comments

Submitted to the wrong town

License/Permit Location Description

Eligibility of Tobacco Fee waiver

Town Fee

0

Business Entity Phone

2018618607

▼ Location Details

Physical Location Name ⓘ

Santiago's

Physical Location City/Town

Burlington

Physical Location Street 1

3 Main Street

Physical Location State

Vermont

Physical Location Street 2/Unit/Suite

Suite 100

Physical Location Zip

05401



LIQUOR LICENSE

NEW APPLICANT QUESTIONNAIRE

D/B/A (Business Name) Santiago's

Contact person Oscar Arancibia Contact Phone 201-861-8607

1. Have you ever had a liquor license before? If yes, please explain.

No

2. Please describe your experience serving or selling alcohol?

I was a server and bartender in New Jersey for many years.

3. Are you familiar with the laws relating to the sale of alcohol in Vermont? Have you completed the training required by DLC? Have your employees? If not, what is your plan for training?

Yes I am. Yes I have. Currently we have zero employees. We intend on having them take the required courses as part of their onboarding process.

4. Have you had an opportunity to meet with an inspector from the Department of Liquor Control?

Yes, last year.

5. How many employees will you have?

10 that will serve about 30 total

6. What is/will the square footage of the public space and what is/will be your occupancy load??

3400 sq/ft. 74 seats

7. What kind of precautions will you take to prevent underage sales?

We will card all guest under
30 years of age. Train all employees
on the laws and statutes of the
State

Please note that your application will not go before the License Subcommittee until this application has been satisfactorily completed and returned to the Clerk's Office



May 1, 2023 ---- April 30, 2024

CITY OF BURLINGTON
Liquor License Supplemental Questionnaire

☒ New ☐ Renewal

PART I--ORGANIZATION

1. Corporation/Sole Proprietor name Santiago's LLC
2. D/B/A (Business Name) Santiago's 3. Bus. Phone 802-540-2444
4. Business Address 3 Main St Suite 100 Burlington, VT 05403
5. Contact person Oscar Arencibia 6. Contact Phone 202-861-8607
7. Email Address: oscar@santigosvt.com

PART II--OPERATION

1. Regular Hours of Operation:

Sunday 9-10 Wednesday 11:30-10 Saturday 9-12
Monday — Thursday 11:30-10
Tuesday — Friday 11:30-12

2. Occupancy Load 86 3. # of Restrooms 3 4. # of Egresses 3
5. Date of last Fire/Safety Check 7/2022

PART III--MANAGER OF RECORD

Please provide the following information on the manager of record.

Manager of Record Oscar Arencibia
Home Address 66 Bayberry Lane South Burlington, VT 05403
Phone number _____ Social Security Number _____
Driver's License _____

WITHIN THE PAST SEVEN YEARS HAS THE MANAGER BEEN CONVICTED OF A FELONY OR A VIOLATION OF STATE OR FEDERAL NARCOTICS LAW? _____

ANY PENDING CHARGES? _____

Brunch

Breakfast Sandwiches

Desi Sangweech 15

2 egg omelet with onions, green peppers, our house sofrito and queso blanco with your choice of smoked ham, bacon or spanish chorizo. Topped off with a mound of shredded potato fries.

Steak and eggs sandwich/Pan con Bistec y Huevo 17

Marinated shaved steak, two fried eggs, your choice of cheese, shredded potato fries and sauteed onion, toasted cuban bread, prepared on the flat top.

The San Juan - 14

Your choice of turkey or ham together with swiss cheese on a media noche roll which is then pressed and topped with powdered sugar. Served with maple syrup for dipping or drizzling.

Add an egg for \$1.5

Avocado and Tomato toast/Pan con Aguacate y tomate 14

Avocado and sliced heirloom tomato perfectly dressed on toasted cuban bread served open faced.

Add an egg \$1.5

V/Vg

Cubano - 16

Our popular lechon joins ham, swiss cheese, pickles, mustard and our signature Mojo in this classic world famous sandwich.

Elena Ruz 13

Turkey, strawberry jam and cream cheese on a Media Noche roll then pressed.

Named after the Cuban socialite who originally requested this sandwich at El Carmelo Restaurant in Havana. An original request, it soon became something of a beloved national dish.

Breakfast Platters

(Served with Papas de La Casa and pressed buttered cuban bread)

Marianao 16

2 eggs any style, ham, bacon and two pancakes served with warm maple butter. Named after the hometown of one of our founders' families.

El Guajiro - 15

2 fried eggs over pan seared roasted pork, rice and beans. (No papas)

Ropa Vieja & Eggs 18

Our famous Ropa Vieja over our papas de la casa and queso blanco. Served with two eggs any style.

Steak and Eggs 20

Churrasco, and two eggs any style.

Tradicional 10

2 eggs any style

V

La Pura Vida 14

2 eggs any style served over our vegan hash, a colorful melody of yellow and green Zucchini, red apples, potatoes, carrots, red cabbage, golden corn, green peas, yellow onion and fresh spinach. The vibrant ingredients are sauteed until tender and garnished with fresh parsley.

V/Vg

Omelet

Chan Chan Omelet 17

3 eggs, sofrito, spanish chorizo, queso blanco and fried ripe plantains. Served with our papas de la casa.
GF

Abuelita's Omelet 13

Grandma's breakfast omelet. Green peppers, onions, choice of swiss, cheddar or queso blanco cheese and seasoned with our adobo. Served with papas de la casa
Add Lechon 3, Ropa 4, Bacon or ham 2
GF/Vg (Without protein)

Griddle

Piña Mango Pancakes 14

Pineapple pancakes with mango compote and coconut cream drizzle. (Havana 57 menu)
V

Alina's Frenchie Toast 14

Topped with bananas in dulce de leche with chantilly and maple syrup.
V

Clásico Pancakes 9

Stack of 3 Pancakes
V/Vg

French Matanzas Toast /Pan Fancés 10

3 Slices
V

Sides

Oatmeal La Avena - 9 (v, gf)

Steel cut oatmeal served with fresh tropical fruit, sliced almonds and honey.

Pastelitos 4

- Carne - seasoned ground beef
- Guava y queso (cream cheese)
- Guava (v) vegetarian

Empanadas - 4.5 each

- Cubanada Special: pork, ham, swiss cheese and mojo. Served with mustard relish sauce.
- Beef - seasoned ground beef
- Spinach and Swiss cheese
- Guava and Cream Cheese

Bacon 5

Jamón 5

Chorizo 8

Papas de la casa 4.5

Our home fries. Diced russet potatoes seasoned with paprika, cumin and garlic cooked on our griddle.

Tropical Fresh Fruit Medley 6

- Mango, pineapple and papaya

Avocado 6

Maduros 6

Croquetas de Jamón 5

Lunch Menu

11:30am - 3pm Wed, Thu, Fri

Sharables

Tri-Charitas - 8

Green plantain, Boniato and Malanga chips served with our homemade black bean dip and Caribbean salsa.

VG/V/GF

Chicharrones - 14

Crispy fried pork belly. Simple, crunchy, delicious. A staple across Latin America. Served with lime wedges

GF

Camarones al ajillo - 17

Sauteed shrimp in our homemade garlic sauce. Accompanied with toasted cuban bread sliced into points

Empanadas - 4.5 each Platter - 15

- Cubanada: pork, ham, swiss cheese and mojo.
- Beef - seasoned ground beef
- Spinach and Swiss cheese
- Guava and cream cheese

Croquetas de Jamón - 6

3 Cuban ham croquettes. Rich bechamel sauce and ground ham filling with a cracker crust. Deep fried to perfection. Served with our Salsa Rosada

Ceviche - 16

Fresh red snapper, red onions, cubanelle pepper, lime juice and herbs.

Tomato Toast with Jamon - 15

Serrano ham and tomato puree on a thick slice of toast, finished with spanish extra virgin olive oil drizzle

Salad

Cienfuegos Salad - 17

Mixed greens, cucumber, tomato, black beans, crumbled queso blanco, avocado, red onion and roasted corn w/signature citrus dressing and our plantain crumbles.

Avocado Salad / Ensalada de Aguacate - 16

Avocado paired with sliced heirloom tomatoes and thinly sliced red onion. Enjoy this classic with Spanish extra virgin olive oil & red wine vinegar

Vg/V

Arugula Watermelon Salad - 15

Watermelon, local Vermont queso blanco crumbles, sliced almonds and fresh mint on a bed of Arugula.

Sandwiches

Cubano - 16

The Famous Cuban Sandwich graces our menu and our taste buds. Crisp pickles, tangy mustard and smoked ham compliment our roasted pork and perfectly melted swiss cheese on authentic cuban bread. Our signature mojo sauce takes this classic to a whole new level. Find out what over 100 years of tradition tastes like.

Pan con Bistec - 17

This isn't any regular steak sandwich. We marinate ours in citrus and our house blend of seasoning to give the thin sliced sirloin a unique flavor you will not find anywhere else. Shredded romaine lettuce, perfectly ripe tomatoes and thinly sliced white onion carry a mound of golden potato stix. Don't forget to add cheese to this mouth watering ensemble and enjoy!

Add cheese 1.5

Media Noche - 15

This classic sandwich was the standard after nightclub snack for all the late night (midnight) party goers of Havana and later Miami. Our Cubanos ingredients come together for a redux on sweet MediaNoche bread. A perfect compliment to a night of salsa dancing and mojito sipping.

Frita Habana - 15

We could say that this is our version of a smash burger. Turns out Cubans have been smashing burgers for close to a century. In the 1920's some culinary cuban genius decided to upgrade the american burger with a patty of ground beef and pork seasoned with plenty of spanish paprika and other spices. Not satisfied, they smothered it in a zesty red sauce that flutters the tongue with hints of sour, heat and a slight sweetness that cuts through the fattiness of the burger. Still not done, they piled on some juliane potatoes and sold them in the streets of Cuban cities from their food carts to the delight of passers by who indulged in the savory sandwich as they went about their daily lives.

VVG

Add cheese - 1

Fried egg - 1.5

Sides

Mojo Sauce - 2

Our signature sauce is exclusive to Santiago's. A blend of garlic and citrus that elevates anything with wow factor.

French Fries w/salsa rosada - 5

Tostones w/mojito & salsa rosada - 7

Green Plantain fritters, crispy and savory.

Maduros - 7

Ripe plantains with a chewy outer crust and soft creamy interior that melts in your mouth.

Frijoles Negro - 5

Our house made black bean soup. A family recipe shared for generations.

Tia Elsa's Frijoles Rojo - 8

Side salad/Ensalada Mixta - 7

Fresh mixed greens with red onion, cherry tomato and plantain crumbles. Served with our homemade citrus dressing Vg/V/GF

House Slaw - 4

Yuca Fries - 7

White rice - 3

Brown rice - 3

Desserts

Nancy's Flan - 8

Abuela Nancy's family recipe. Without this incredible woman there might not be a Santiago's at all. Her indomitable spirit along with her recipes weaves its way through our very foundation. We are so very honored to have this recipe, that goes back 4 generations, to grace our menu. This light, silky egg custard is baked perfectly in a caramel sauce and served like Abuela would, cut into a pie slice with a spoonful of the decadent caramel sauce over the top. The namesake would be very proud.

GF

Tres Leche - 8.5

A rich and soupy sponge cake soaked in three milks (evaporated, condensed, and whole), topped with whipped meringue that is toasted for a rich complex flavor that contrasts the sweetness of the cake underneath it. As is tradition a maraschino cherry graces the top.

Rum Mango and Shelburne Orchard Apple Crumble - 8.5

Vermont and the Caribbean join together to create this wonderful dessert. We use locally sourced Vermont apples that are stewed with mangos in a decadent rum sauce. The mixture is then poured into baking dishes and topped with a oat, brown sugar and biscuit cookie crumble. It is topped with a scoop of vanilla.

Chocolate Coconut Cake - 8

Prepare yourself for a decadent journey. Moist chocolate cake is frosted in a delicious icing flecked with shredded coconut. A tart passion fruit coulis dances across your plate for a perfect contrast to the richness of this extraordinary dessert.

Dinner
After 5pm

Sharables

Tri-Charitas - 8

Green plantain, Boniato and Malanga chips served with our homemade black bean dip and Caribbean salsa.

VG/V/GF

Camarones al ajillo - 17

Sauteed shrimp in our homemade garlic sauce. Accompanied with toasted cuban bread sliced into points.

Chicharrones - 14

Crispy fried pork belly. Simple, crunchy, delicious. A staple across Latin America. Served with lime wedges

GF

Empanadas - 4.5 each Platter - 15

- Cubanada: pork, ham, swiss cheese and mojo.
- Beef - seasoned ground beef
- Spinach and Swiss cheese
- Guava and cream cheese

Croquetas de Jamón - 6

3 Cuban ham croquettes. Rich bechamel sauce and ground ham filling with a cracker crust. Deep fried to perfection. Served with our Salsa Rosada

Ceviche - 16

Fresh red snapper, red onions, cubanelle pepper, lime juice and herbs.

Tomato Toast with Jamon - 15

Serrano ham and tomato puree on a thick slice of toast, finished with spanish extra virgin olive oil drizzle

Patria Y Vida Sampler - 18

Go on a journey with us. Sample our lechón, ropa vieja and picadillo. Fresh Caribbean Salsa, Ensalada de Col and Tri Charitas.

Salad

Cienfuegos Salad - 17

Mixed greens, cucumber, tomato, black beans, crumbled queso blanco, avocado, red onion and roasted corn w/signature citrus dressing and our plantain crumbles.

Add Chicken, steak or shrimp - 4

Avocado Salad / Ensalada de Aguacate - 16

Avocado paired with sliced heirloom tomatoes and thinly sliced red onion. Enjoy this classic with Spanish extra virgin olive oil & red wine vinegar

Vg/V

Arugula Watermelon Salad - 15

Watermelon, local Vermont queso blanco crumbles, sliced almonds and fresh mint on a bed of Arugula.

Sandwiches

Cubano - 16

The Famous Cuban Sandwich graces our menu and our taste buds. Crisp pickles, tangy mustard and smoked ham compliment our roasted pork and perfectly melted swiss cheese on authentic cuban bread. Our signature mojo sauce takes this classic to a whole new level. Find out what over 100 years of tradition tastes like.

Media Noche - 15

This classic sandwich was the standard after nightclub snack for all the late night (midnight) party goers of Havana and later Miami. Our Cubanos ingredients come together for a redux on sweet MediaNoche bread. A perfect compliment to a night of salsa dancing and mojito sipping.

Frita Cubana - 15

We could say that this is our version of a smash burger. Turns out Cubans have been smashing burgers for close to a century. In the 1920's some culinary cuban genius decided to upgrade the american burger with a patty of ground beef and pork seasoned with plenty of spanish paprika and other spices. Not satisfied, they smothered it in a zesty red sauce that flutters the tongue with hints of sour, heat and a slight sweetness that cuts through the fattiness of the burger. Still not done, they piled on some juliane potatoes and sold them in the streets of Cuban cities from their food carts to the delight of passers by who indulged in the savory sandwich as they went about their daily lives.

V/VG

Add cheese - 1

Fried egg - 1.5

Mains

Choose 2 of the following to accompany our main selections: white or brown rice, black beans, maduros, tostones, and yuca con mojo

Lechon Asado - 19

Nothing is more authentic or traditional to Cuban Cuisine than roasted pork. Our exclusive marinade infuses a pork shoulder with flavors of our beloved island. We then take special care to roast the shoulder for hours until it falls apart into a tender mound of luscious, mouthwatering perfection. When it hits your plate we add our very own special signature Mojo. A citrusy garlic sauce that cuts the richness of the pork. We promise you have not tasted anything like this before.

GF

Ropa Vieja - 23

The National dish of Cuba has a legendary origin story. It speaks of a hungry poor man who had nothing to feed his family. So, in desperation, he places his tattered clothes into a pot and begins to pray as it stews for hours. When he awakes this miracle is what he finds. Tender shredded beef, onions, garlic, peppers and olives stew for hours in a savory tomato sauce. The delicious combination melts in your mouth. Yes, it literally translates to "Old Clothes" but don't worry, we've removed all buttons.

GF

Picadillo - 18

There are few things in life that scream divine simplicity. This dish of ground beef is cooked for hours with onions, peppers and garlic. Pimento stuffed green olives are added at the end to help contrast the richness of the beef. A humble and delicious comfort food that reminds you of quiet evenings enjoying the company of family. Welcome to ours.

GF

Vegadillo - 18

This dish is prepared exactly as our Picadillo to accommodate our vegan friends and family who wish to enjoy our delightful offerings. We use T.V.P. (Texturized Vegetable Protein) as our meat substitute.

Vg/V/GF

Churrasco - 36

This beautiful cut of meat is marinated in our blend of seasonings and citrus then grilled to your liking. The tangy and savory marinade helps penetrate and create a juicy tender steak that explodes with flavor on your pallet. Lime wedges and thinly sliced onions are layered on top to finish off this beloved classic.

Bistec de Palomilla - 26

When Cubans talk to you about steak, this is the cut they speak of. Perfectly trimmed sirloin is pounded thin. Our marinade injects all the bold flavors of garlic, citrus and seasonings that create a mouth watering experience. Cooked on the flat top all the flavors are seared inside this tender cut of meat. As it cooks we add onions to saute in the steaks juices and create a unique balance of aromas and flavors.

Pollo Asado - 18

Our now famous roasted chicken helps welcome those who are unexposed to our unique flavors in a familiar dish. Leg quarters are marinated in our signature Mojo for a minimum of 12 hours to ensure they taste like no other chicken you've ever had.

GF

Vegetariano 18

A fresh and delightful offering for our friends who wish for something on the lighter side. Along with your choice of sides we have prepared a colorful melody of yellow and green Zucchini, red apples, potatoes, carrots, red cabbage, golden corn, green peas, yellow onion and fresh spinach. The vibrant ingredients are sauteed until tender and garnished with fresh parsley.

Vg/V/GF

Camarón Criollo - 25

This wonderful shrimp dish is sauteed using garlic, onions, green peppers and roasted red peppers. A dry white wine and house made shrimp stock accompanies crushed tomatoes to create lovely layers of flavors that add depth to this uncomplicated yet refined dish.

Baracoa - 28

The oceanside Cuban city of Baracoa sits on the most eastern part of the island in the province of Oriente. The cuisine here is unique to the island in that it focuses on seafood and coconut as integral ingredients to many of its dishes. In honor of this beautiful city by the sea we have chosen to use coconut milk to poach a delicious salmon filet with onions, cubanelle peppers and Culantro. Culantro has a robust, vegetal, and herbaceous flavor with bitter, citrusy, tangy, and peppery nuances. It is used across Latin America and in the Caribbean specifically.

We know you will enjoy the robust flavors that accompany this dish.

Sides

Mojo Sauce - 2

Our signature sauce is exclusive to Santiago's. A blend of garlic and citrus that elevates anything with wow factor.

French Fries w/salsa rosada - 5

Tostones w/mojo & salsa rosada - 7

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Maduros - 7

Ripe plantains with a chewy outer crust and soft creamy interior that melts in your mouth.

Frijoles Negro - 5

Our house made black bean soup. A family recipe shared for generations.

Tia Elsa's Frijoles Rojo - 8

Aunt Elsa's family recipe. Red beans are slowly cooked with sofrito....

Arroz Moro - 7

Our celebrated black beans are cooked together with white rice to create this classic Cuban rice casserole that dates back hundreds of years. It is meant to portray the coming together of african slaves and white colonists who inhabited the island in the 17th century and was the foundation of the Cuba we know today.

Yuca con Mojo - 7

Yuca or Cassava is a nutty flavored starch tuber found throughout Latin America. This traditional rendering is boiled and then tossed with sauteed onions and our signature mojo.

House Slaw - 4

Yuca Fries - 7

Side salad/Ensalada Mixta - 7

Fresh mixed greens with red onion, cherry tomato and plantain crumbles. Served with our homemade citrus dressing Vg/V/GF

White rice - 3

Brown rice - 3.5

Sauces:

Chimichurri: A green sauce made with fresh cilantro and parsley.

Salsa Roja: A unique tomato salsa

Salsa de Ajo: A delicious blend of garlic and olive oil.

Salsa Rosada: A unique blend of mayonnaise, ketchup and spices. Perfect on just about everything.

Desserts

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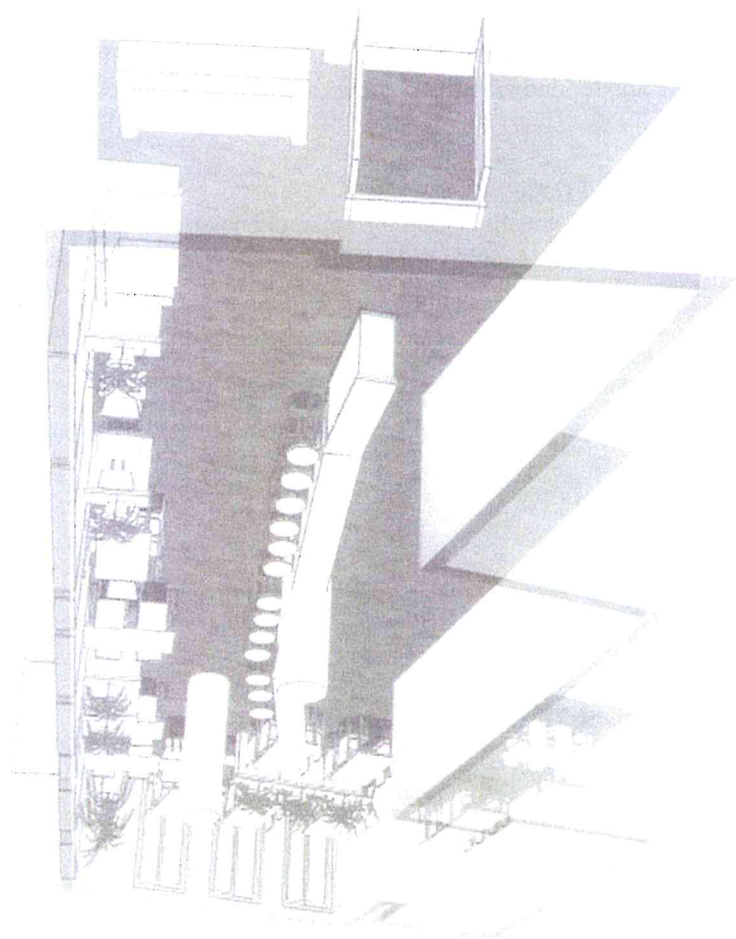
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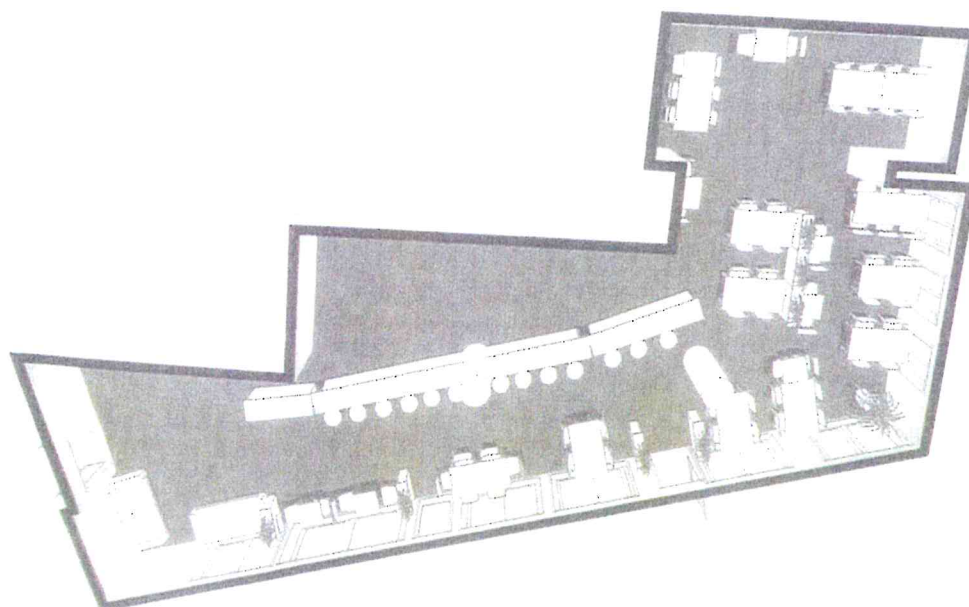
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CERTIFICATE OF ACHIEVEMENT

AWARDED TO

Oscar Arencibia

FOR COMPLETING

**1st Class Server Training Program 2022
(Final Exam)**

COMPLETION DATE

April 28, 2022

SCORE

100%

Application
DLL - Application - 29293

Approve

Reject

Applicant Action Required

Town Payment Received

Download

APPLICATION DETAILS

RELATED INFORMATION

▼ Application Information

Primary Phone No

Primary Contact Person

DLL - Application Id

DLL - Application - 29293

Internal Status

Application sent to municipality

Business Entity Name

Santiago's

External Status

Application sent to municipality

Business Entity Phone

2018618607

Historical Id

OUTC

Foundational License

Application Type ⓘ

Permit

Renewal Application

Application Category

OCP

Town User Approval/Rejection Comments

Submitted to the wrong town

Application For

Outside Consumption Permit

Contact Engagement

Applicant Email

oscar@santiagosvt.com (mailto:oscar@santiagosvt.com)

Applicant Name:

Applicant Action Comments

License/Permit Location Description

▼ Event Details

Start date of event

End date of event

Physical Location Street 1

3 Main Street

* recommended for
approval @ 6/14/23
lc mtg QW



May 1, 2023 ---- April 30, 2024

CITY OF BURLINGTON
Annual Outside Consumption Renewal Form

☒ New

☐ Renewal

PART I--ORGANIZATION

All information is required

1. Corporation/Sole Proprietor name Santiago's LLC
2. D/B/A (Business Name) Santiago's 3. Bus. Phone 802-540-2444
4. Business Address 3 Main St Burlington, VT 05403
5. Contact person Oscar Arencibia 6. Contact Phone 201-861-8607
7. Email Address oscar@santigosvt.com

PART II--OPERATION

1. Requested period of operation:

Months: May to October

2. Requested times of operation:

Sunday	<u>9 - 10</u>	Wednesday	<u>11:30 - 10</u>	Saturday	<u>9 - 12</u>
Monday	_____	Thursday	<u>11:30 - 10</u>		
Tuesday	_____	Friday	<u>11:30 - 12</u>		

PART III--DESCRIPTION

1. Proposed Dimensions 1600 sq ft
2. Is it a patio, deck, alleyway etc. Patio
3. Is it on City property? NO If yes, do you have a current license agreement? _____

Please provide a detailed description of the area and its planned use on the back of this form.

May 1, 2023 ---- April 30, 2024

Annual outside Consumption Renewal Form –Page 2

Detailed description Patio area with tables & chairs
Seating approx 60. Designed Cabana style.

Signature of Applicant 

Date: 6/14/2023

Print Signature Oscar Arencibia

APPROVED BY LOCAL CONTROL COMMISSION _____

SENT TO DEPARTMENT OF LIQUOR CONTROL _____

FINAL APPROVAL BY DEPARTMENT OF LOCAL CONTROL _____

