



Alcohol and Gaming Commission of Ontario
 90 Sheppard Avenue East, Suite 200
 Toronto ON M2N 0A4
 Tel.: 416-326-8700 • Fax: 416-326-8711
 Toll free in Ontario: 1-800-522-2876
 Inquiries: www.agco.ca/iagco
 Website: www.agco.ca

Municipal Information for Liquor Sales Licences (including Tied House)

The information requested below is required in support of all applications for a new Liquor Sales Licence (including Tied House) or areas being added to an existing Liquor Sales Licence.

Section 1 – Application Details

Premises Name

Glass Kitchen

Premises Phone Number (include area code)

365-556-0257

Premises Address

Unit 98-99, 505 Hwy7 E

City/Town

Markham

Province

ON

Postal Code

L3T 7T1

Contact Name

Max Lam

Contact's Phone Number (include area code and extension)

416-409-6575

Contact's Email Address

505hwy7@glasskitchencanada.com

Does the application for a Liquor Sales Licence (including Tied House) include indoor areas and/or outdoor areas?

☒ Indoor Areas ☐ Outdoor Areas

Section 2 – Municipal Clerk's Official Notice of Application for a Liquor Sales Licence (including Tied House) in your Municipality.

Municipal Clerk:

Please confirm the "wet/damp/dry" status below.

Name of village, town, township or city where taxes are paid.

(If the area where the establishment is located was annexed or amalgamated, provide the name that the village, town, township or city was known as.)

Markham

Is the area where the establishment is located "wet", "damp" or "dry"? Please select one.

☒ Wet (for spirits, beer, wine) ☐ Damp (for beer and wine only) ☐ Dry

Note: Specific concerns regarding zoning or non-compliance with by-laws must be clearly outlined in a separate submission or letter within 30 days of this notification.

Address of Municipal Office

Name of Municipal Official

Title

Date (dd/mm/yyyy)

Telephone number

Email Address

505hwy7@glasskitchencanada.com

Signature of Municipal Official



Liquor Licence Questionnaire

The Corporation of the City of Markham

To evaluate your Liquor Licence Application, you are required to complete this Questionnaire.

Submit the all required documentation to the Clerk's Office by mail or in-person to the address below.

City of Markham
Clerk's Office
Legislative Services Department
101 Town Centre Boulevard
Markham, Ontario
L3R 9W3

Attention: Public Services Assistant

If you have any questions about this Questionnaire, please call 905-477-7000 ext. 2366.

Liquor Licence Questionnaire Checklist

The following items **must** be submitted with this completed Questionnaire to the Clerk's Office:

- ✓ Applicable fee;
- ✓ A sample menu; and,
- ✓ Copy of the floor plan showing the layout, areas that require licensing, seating arrangements, washrooms (show fixtures) and exits.

Applicant Contact Information

First Name Max		Last Name Lam	
Street Number 9017	Street Name Leslie St		Suite/Unit Number 1006
City Richmond Hill		Postal Code L4B4R8	Province ON
Telephone Number 4164096575	Mobile Number 4164096575	Email 505hwy7@glasskitchencanada.com	

Restaurant Information

Name of Restaurant Glass Kitchen			
Street Number 505	Street Name Hwy7 E		Suite/Unit Number 98-99
City Markham		Postal Code L3T7T1	Province ON

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Rev. Jan/17

Information on this form is collected under the authority of Section 11 of the Municipal Act, 2001, S.O. 2001, c. 25, as amended and Section 12 of the Liquor Licence Act, R.S.O. 1990, Chapter L.19, as amended. The information you have provided will be used to contact you and process your Liquor Licence Application. If you have questions about this collection contact the Access & Privacy Manager, Legislative Services Development, 101 Town Centre Boulevard, Markham, Ontario, L3R 9W3, 905-477-5530.

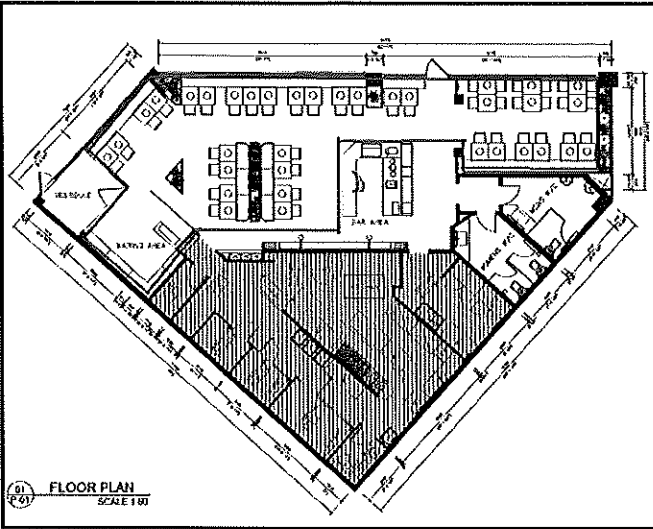
What is the closest major intersection to the restaurant? Hwy 7 & Leslie St	What is the distance between the restaurant and the closest residential area? (in kilometres) 1 km
Does the restaurant have a valid Business Licence issued by the City of Markham? <input checked="" type="radio"/> Yes <input type="radio"/> No Business Licence Number: 24 168508 EE	Does the restaurant have a working Fire Alarm System? <input checked="" type="radio"/> Yes <input type="radio"/> No
If no, please note that a Business Licence is required.	
Type of restaurant (select one) <input checked="" type="checkbox"/> Family <input type="checkbox"/> Roadhouse <input type="checkbox"/> Sports Bar <input type="checkbox"/> Fine Dining <input type="checkbox"/> Take Out <input type="checkbox"/> Cafe	
What, if any, entertainment or amusements will be provided in the restaurant? (select all that apply) <input type="checkbox"/> Karaoke <input type="checkbox"/> Live Entertainment <input type="checkbox"/> Casino <input type="checkbox"/> Off-Track Betting <input type="checkbox"/> Arcade	
Is the liquor licence application for an expansion of the existing operations? <input type="radio"/> Yes <input checked="" type="radio"/> No	
If yes, please provide the <u>current</u> existing maximum seating capacity: _____	
If no, please provide the <u>planned</u> existing maximum seating capacity: 70	
Location History	
Has a Building Permit been applied for or obtained for this location? <input type="radio"/> Yes Building Permit Number: _____ <input checked="" type="radio"/> No	
Was the location previously used as a restaurant? <input checked="" type="radio"/> Yes <input type="radio"/> No If no, a Building Permit is required. Contact Building Services at 905-477-7000 ext. 4870 for more information.	
If the location was previously used as a restaurant, has construction or alteration been proposed? <input type="radio"/> Yes <input checked="" type="radio"/> No	
If yes, please provide Alteration Permit Number: _____	



 Applicant's Signature

June 12th, 2024

Date



STARTERS

CURED HAMACHI 15 ½

Jalapenos, passionfruit gel, coconut butter milk dressing, arugula chili oil, truffle, parmesan

JAKARTA LAMB SKEWERS (4) 15 ½

Peanut sauce, almond crust, lamb skewers, cabbage purée, pickled jalapenos

YUCA FRIES 12 ½

Tomato chutney, smoked garlic aioli

CHEESEBURGER EMPANADAS (2) 12 ½

Rice de galla, green leaf lettuce, mac daddy sauce

KIMCHI PORK & CHEESE

SPRING ROLLS (2) 13

Chickpeas, orange plum sauce

MINI LOBSTER ROLLS (3) 27

Canadian lobster, shrimp aioli, truffle butter sauce

MUSHROOM SOUP 12 ½

Feta cream, wild mushrooms

BURRATA & BEETS 21 ½

Arugula, crispy prosciutto, candied pistachio, white balsamic, brown butter

ABURI SAKANA STACK 18

Torched fish, truffle, avocado, cucumber, roasted rice, turo chips

GRILLED OCTOPUS 27

Tomato Thai curry, Asian pear, orange, Thai basil, fish sauce vinaigrette

GK SALAD 16 ½

Ontario mixed greens and fruit, citrus vinaigrette, pumpkin seed granola

ADD PROTEIN TO YOUR SALAD

GRILLED SHRIMP (1/2 lb) 10 | GRILLED SCALLOP (1/2 lb) 11 | GRILLED CHICKEN (1/2 lb) 12 | STEAK (1/2 lb) 13 | SMOKED SALMON (1/2 lb) 14

DESSERT

UBE CUSTARD CAKE 12

Purple yam cake with custard filling

RASPBERRY LYCHEE BAKED ALASKA 14 ½

Almond dacquoise, passion fruit

½ CHEF RECOMMENDED

½ VEGETARIAN ½ CONTAINS NUTS

While we make every effort to prevent cross-contamination, our kitchen handles various allergens and we may not be able to accommodate all requests. Please inform your server of any allergies or dietary restrictions, and we will do our best to accommodate your needs.

MAIN DISHES

SHRIMP & GRITS 22 ½

Creamy cheddar grits, grilled shrimp, lobster sauce, herb oil

HOKKAIDO SCALLOP RISOTTO 32

Butterfist scallop, lemon, parmesan, basil

BEEF BOLOGNESE 26

Burrata, peppercorn, parmesan, garlic cheese toast

GK BURGER 24 ½

Chuck, burger & brisket patty, aged cheddar, mushrooms, garlic aioli, seasonal bruschetta, hash brown fries

FRIED CHICKEN & CAJUN 36 ½

Oyster oyster, truffle, smoked trout, cream, chives

BURRATA ALLA NORMA 24 ½

Arugula, spicy tomato sauce, eggplant, parmesan, garlic cheese toast

LOBSTER LINGUINE 36

Lobster cream, truffle, chives, garlic cheese toast

AUSTRALIAN WAGYU

SKIRT STEAK & FRITES 45 ½

For wagyu skirt steak, green peppercorn jus, yuca fries, seasonal vegetables

PRIME STRIPLOIN 55

10oz striploin steak, green peppercorn jus, yuca fries, seasonal vegetables

KOREAN GALBI SHORT RIB CWG 28

Slow-seared prime boneless short rib, onion egg, kimchi, garlic aioli, scallions & onion on aromatic steamed rice

GRANDMA JADE'S CHICKEN

CORDON ROUGE 28 ½

Arugula mushroom, green, parmesan purée, seasonal vegetables

PAN SEARED TROUT 32

Citrus aioli, warm white bean salad, grapes, olive and caper sauce

COFFEE LAVA CAKE 15

Baked chocolate ice cream, brown butter streusel

STARTERS

FRESHLY BAKED SCONES 12 ½

Ube maple butter

COCONUT ESPRESSO OATS 12 ½

Agave, banana, strawberry, raspberry & lychee jam, tropical dairy granola

SMOOTHIE BOWL 14 ½

Agave, banana, strawberry, raspberry & lychee jam, tropical dairy granola

CURED HAMACHI 15 ½

Jalapenos, passionfruit gel, coconut butter milk dressing, arugula chili oil, truffle, parmesan

JAKARTA LAMB SKEWERS (4) 15 ½

Peanut sauce, almond crust, lamb skewers, cabbage purée, pickled jalapenos

YUCA FRIES 12 ½

Tomato chutney, smoked garlic aioli

CHEESEBURGER EMPANADAS (2) 12 ½

Rice de galla, green leaf lettuce, mac daddy sauce

KIMCHI PORK & CHEESE

SPRING ROLLS (2) 13

Chickpeas, orange plum sauce

MINI LOBSTER ROLLS (3) 27

Canadian lobster, shrimp aioli, truffle butter sauce

MUSHROOM SOUP 12 ½

Feta cream, wild mushrooms

BURRATA & BEETS 21 ½

Arugula, crispy prosciutto, candied pistachio, white balsamic, brown butter

GK SALAD 16 ½

Ontario mixed greens and fruit, citrus vinaigrette, pumpkin seed granola

ADD PROTEIN TO YOUR SALAD

GRILLED SHRIMP (1/2 lb) 10 | GRILLED SCALLOP (1/2 lb) 11 | GRILLED CHICKEN (1/2 lb) 12 | STEAK (1/2 lb) 13 | SMOKED SALMON (1/2 lb) 14

TARTINES

*Served with homemade focaccia

CAPRESE 15 ½

Whipped ricotta, heirloom tomato, balsamic, basil

AVOCADO 15 ½

Arugula, extra-dried tomato, vinaigrette

MUSHROOM 15 ½

Wild mushrooms, whipped ricotta, pickled shallots, vinaigrette

SMOKED SALMON 17 ½

Trout, smoked, jalapenos, cilantro, pickled dill, garlic aioli

BENNIES

*Served on focaccia toast, with seasonal fruit and garlic polenta home fries

SHORT RIB 28 ½

Slow-seared prime boneless short rib, onion egg, kimchi, garlic aioli, scallions & onion on aromatic steamed rice

LOBSTER 27 ½

Arugula salad, tomato aioli

PEAMEAL BACON 27

Hollandaise

SMOKED SALMON 28

Hot to eat, hot to eat, hot to eat

VEGETARIAN 22 ½

*Served with seasonal fruit and garlic polenta home fries

PANCAKES

DISCOFF 21 ½

Oatmeal spread, coconut crumbles, mixed berries, whipped cream

UBE 21

Ube sauce, ube butter, blueberries, whipped cream

MATCHA 21

Matcha sauce, butter, strawberries, whipped cream

CRAZY WAVY GRAVY

Inspired by Hawaiian loco moco

*Served with aromatic steamed rice

FRIED CHICKEN 35

Onion egg, mushroom gravy, ginger garlic sauce, pickled onion, herb

THE OG 25 ½

Chuck, burger & brisket patty, sunny side egg, mushroom gravy, yuca cucumber

KOREAN GALBI SHORT RIB 28

Slow-seared prime boneless short rib, onion egg, kimchi, garlic aioli, scallions & onion on aromatic steamed rice

SEAFOOD 34

Onion egg, lobster, scallop, prawn, pickled jalapenos, ginger garlic sauce

SPECIALTIES

SHAKSHUKA 21

2 eggs, lamb marrow, tomato, bell pepper, tomato, onion, eggplant, feta, grilled baguette

SHRIMP & GRITS 22 ½

Crunchy shrimp, grits, green leaf lettuce, lobster sauce, herb oil

SEAFOOD SCRAMBLE 25

Soft scrambled eggs, scallop, prawn, baby vegetables, grilled baguette

GK BURGER 24 ½

Chuck, burger & brisket patty, aged cheddar, mushrooms, garlic aioli, seasonal bruschetta, hash brown fries

FRIED CHICKEN & WAFFLES 24 ½

Honey butter, black sesame waffle, soy polenta, chili maple

AUSTRALIAN WAGYU

SKIRT STEAK & EGGS 40

For wagyu skirt steak, 2 eggs, avocado, fried onion, cilantro, yuca fries

DESSERT

UBE CUSTARD CAKE 12

Purple yam cake with custard filling

RASPBERRY LYCHEE BAKED ALASKA 14 ½

Almond dacquoise, passion fruit

COFFEE LAVA CAKE 15

Baked chocolate ice cream, brown butter streusel

ADD-ONS

EGG 5.5

PEAMEAL BACON 7

HOME FRIES 7

BAGUETTE TOAST 2

Served with garlic aioli

½ CHEF RECOMMENDED

½ VEGETARIAN

½ CONTAINS NUTS

*Served with seasonal fruit and garlic polenta home fries

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