



Return completed
form to:
Alcohol and Gaming
Commission of Ontario
90 SHEPPARD AVE E
SUITE 200
TORONTO ON M2N 0A4

Remplir et retourner cette
formule à :
Commission des alcools
et des jeux de l'Ontario
90 AV SHEPPARD E
BUREAU 200
TORONTO ON M2N 0A4

Municipal Information Renseignements municipaux

The information requested below is required in support of all applications for a **new** liquor licence or outdoor areas being added to an **existing** liquor licence.

Les renseignements sont recueillis conjointement à toute demande de **nouveau** permis d'alcool ou d'ajout de zones de plein air à un permis d'alcool existant.

Section 1 - Application Details

Section 1 - Détails de la demande

Establishment name / Nom de l'établissement

Establishment tel. no. / N° de tél. de l'établissement

Terre Rouge Craft Kitchen

Contact name / Nom de la personne à contacter

Contact's tel. no. / N° de tél. de la personne à contacter

Karan Ison Hien Nguyen

Exact location of establishment (not mailing address) / Emplacement exact de l'établissement (non l'adresse postale)

Street Number /
Numéro

Street Name /
Nom de rue

Street Type /
Genre de rue

Direction/
Orientation de rue

Suite/Floor/Apt. /
Bureau/étage/app.

162

Enterprise Blvd

Blvd

Unit 1

Lot/Concession/Route /
Lot/concession/route rurale

City/Town/Municipality /
Ville/village/municipalité

Postal Code /
Code postal

Markham

L6G 0A2

Does the application for a liquor licence include: / La demande de permis d'alcool porte-t-elle entre autres sur :

☒ indoor areas / des zones intérieures ☒ outdoor areas / des zones de plein air

Section 2 - Municipal Clerk's official notice of application for a liquor licence in your municipality

Section 2 - Avis officiel de demande de permis d'alcool dans votre municipalité à l'intention du (de la) secrétaire municipal(e)

Municipal Clerk:
please confirm the "wet/damp/dry" status below.

Secrétaire municipal(e) :
Confirmer le statut de la région ci-dessous.

Name of village, town, township or city where taxes are paid / Nom du village, de la ville ou du canton à qui les impôts sont versés :
(If the area where the establishment is located was annexed or amalgamated, provide the name of the Village, Town, Township or City was known as)

(Si la région où se trouve l'établissement a été annexée ou fusionnée, nom sous lequel le village, la ville ou le canton était connu)

Is the area where the establishment is located: / La vente de boissons alcooliques est-elle autorisée dans la région où se trouve l'établissement?

☐ Wet (for spirits, beer, wine) / Oui (spiritueux, bière, vin) ☐ Damp (for beer and wine only) / Oui (bière et vin seulement) ☐ Dry / Non

Note:

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

Remarque :

Toute préoccupation concernant le zonage ou la non-conformité aux règlements municipaux doit être clairement décrite dans un document distinct ou une lettre, à l'intérieur d'une période de 30 jours après la date du présent avis.

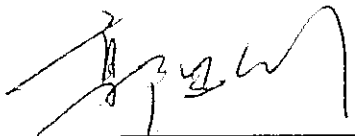
Signature of municipal official / Signature du (de la) représentant(e) municipal(e)

Title / Poste

Address of municipal office / Adresse du bureau municipal

Date

What is the closest major intersection to the restaurant? <i>Enterprise Blvd and Birchmount Rd</i>	What is the distance between the restaurant and the closest residential area? (in kilometres) <i>0.1 km</i>
Does the restaurant have a valid Business Licence issued by the City of Markham? Yes No Business Licence Number: _____ If no, please note that a Business Licence is required.	Does the restaurant have a working Fire Alarm System? ☒ Yes No
Type of restaurant (select one) Family Roadhouse Sports Bar ☒ Fine Dining Take Out Cafe	
What, if any, entertainment or amusements will be provided in the restaurant? (select all that apply) Karaoke Live Entertainment Casino Off-Track Betting Arcade	
Is the liquor licence application for an expansion of the existing operations? ☒ No Yes If yes, please provide the <u>current</u> existing maximum seating capacity: _____ If no, please provide the <u>planned</u> existing maximum seating capacity: <i>100</i>	
Location History	
Has a Building Permit been applied for or obtained for this location? ☒ Yes Building Permit Number: <i>16-150267</i> No	
Was the location previously used as a restaurant? Yes ☒ 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? Yes ☒ No If yes, please provide Alteration Permit Number: _____	



Applicant's Signature

10.25 2017.

Date

Wine

Wine by the glass

White

5 oz. 7 oz.

Chardonnay Languedoc, 2016

10 12

Rose Languedoc, 2016

Red

5 oz. 7 oz.

Pinot Noir France, 2016

11 12

Syrah France, 2015

11 12

Bottles (750 ml)

Chard, France 2016 50

Rose, France 2016 50

Domaine Thibert, France 2016 80

Domaine Henry Pelle, France 2015 80

Domaine Masson-Blodelet, France 2015 75

Domaine Bernard Defaix Chablis, France 2015 70

Red Bottle

Pinot Noir, France 2015	55	
Syrah, France 2016	50	
Chateau Roudier, Bordeaux 2011		65
Chateau de Montmirail, France 2015	75	
Chateau de Pape, Domaine de Nalys, France 2015	90	
Pinot Noir, Maison Louis Jadot, France 2015		60
Crozes-Hermitage, Jean- Louis Chave, France 2015		70
Chateauneuf Du Pape, Les Halos de Jupiter, France 2011		110

DRINK

Bar Rail (1 Oz.)

Rum	8
Gin	8
Vodka	8
Rye	8
Tequila	8

Cocktail (1 ½)

Caesar	10
Singapore Sling	10
Side Car	10
Manhattan	10
Old Fashion	10

Draught beer (16 oz. / 20 oz.)

Amsterdam Blonde	8 / 10
Steam Whistle	8 / 10
Side Launch	8 / 10
Guinness	8 / 10

SALADS

GREENS	10
100KM Farm to Table Vegetables	
CAESAR	12
Double Smoked Bacon, Garlic	
Croutons, Parmesan	
+Add Bacon 3	
CARROTS AND BEETS	13
Goat Cheese, Candied Quinoa,	
Maple Tarragon Vinaigrette	

STARTERS

OYSTERS	18/35
6 pieces / 12 pieces	
FRUITS DE MER	48
Oysters, Lobster, Mussels, Tartare	
SOUP	9
Free Range Chicken, Herb Pasta	
CALAMARI	13
Tzatziki sauce	
BRIE	14
Baked, Mixed Berries, Crostini, Sage	
PIZZA	15
White Truffle Mushroom Paste,	
Fontina Cheese, Buffalo	
Mozzarella, Frisée	
BEEF TARTARE	16
Grass fed Angus Beef, Quail Egg,	
Toast	
FOIE GRAS	17
Terrine with Pistachio, Hawthorn	
Cherry Compote, Brioche	
TUNA & SALMON	18
Ceviche, Yuzu, Ginger, Crostini	
BONE MARROW &	18
ESCARGOT	
Garlic Parsley Crumble	
CHARCUTERIE	23
Artisanal Cheese & Meats, Pickled	
Vegetables and Jams	

MAINS

SALMON	28
Organic Irish filet, Braised Cabbage,	
Crispy Polenta, Truffle sauce	
LOBSTER & MUSSELS	33
Chili, Sourdough, Kombu Butter	
BLACK COD	32
Miso Glaze, Peashoots, Spinach	
Risotto, Bonito	
CHICKEN	26
Roasted Root Vegetables, Blue	
Fingerling Potatoes, Brandy	
Infused Cream Sauce	
DUCK	25
Confit, Charred Corn, Barley,	
Whipped Potato, Beer Foam	
BURGER	18
Grass fed Angus Beef, Cheddar, Red	
Cabbage Slow, Remoulade, Frites	

STEAK

STEAK FRITES	26
Herb Butter, Shallot Jam, Oxtail Jus	
BEEF WELLINGTON	28PP
For two people / 100KM Vegetables	
18OZ DRY AGED RIBEYE	49

SIDES

WHIPPED POTATOES	7
MAC & CHEESE	9
FRITES	7
TRUFFLE FRITES	9
VEGETABLES	7
SEARED FOIE GRAS	22

SALADS

GREENS 100KM Farm to Table Vegetables	10
CAESAR Double Smoked Bacon, Garlic Croutons, Parmesan +Add Bacon 3	12
CARROTS AND BEETS Goat Cheese, Candied Quinoa, Maple Tarragon Vinaigrette +Add Salmon 8 / +Add Chicken 6	13

STARTERS

SOUP Free Range Chicken, Herb Pasta	12
CALAMARI Tzatziki sauce	13
CHARCUTERIE Artisanal Cheese & Meats, Pickled Vegetables and Jams	16
TUNA & SALMON Tartare, Avocado, Yuzu, Ginger, Crostoni	15

SANDWICHES

BURGER Grass fed Angus Beef, Cheddar Cheese, Red Cabbage Slaw, Remoulade, Frites	18
CHICKEN CLUB Grilled Free Range Chicken Breast, Double Smoked Bacon, Avocado, Tomato, Whole Grain Bread, Cheddar, Grainy Mustard Red Pepper Aioli	18
GRILLED CHEESE Fontina, Goat, Cheddar, Tomato Jam	15

MAINS

PIZZA White Truffle Mushroom Paste, Fontina Cheese, Buffalo Mozzarella, Frisée	15
DUCK CONFIT Frites	19
MUSSELS Chili, Frites, Kombu Butter	17
STEAK FRITES Herb Butter, 100KM Green Salad, Shallot Jam, Oxtail Jus	23
LAMB Braised Ontario Lamb Ragout, Orecchiette, Harisa, Dukkah nut, Buffalo Mozzarella	17
SALMON Organic Irish filet, Braised Cabbage, Chickpeas, Roasted Red Pepper	18

PRIX FIXE 22

Choice of Two Courses

SOUP

OR

GREENS SALAD

CHICKEN CLUB

OR

DUCK CONFIT

OR

BLACK COD

PANNA COTTA

OR

CREME BRULEE

SIDES

MAC & CHEESE	9
FRITES	7
TRUFFLE FRITES	9
VEGETABLES	7