



FINNEY'S

CRAFTHOUSE & KITCHEN

Statement of Operations February 22, 2021

Site Address: 204 W. Chapman Avenue

Proposed Use:

Permit to serve beer, wine and distilled spirits for on-site consumption (ABC Type 47 License) both inside and on patio in conjunction with a new restaurant in an existing building. In addition, permit to have up to 5 televisions on patio.

Hours of Operation:

Monday – Thursday 11am to 12am (midnight)

Friday – Saturday 11am to 1am

Sundays: 9am to 12am (midnight)

Employees: 20 to 35 per shift

Seating:

Indoors: 167

Outdoors: 78

Security:

There will be 30 security cameras installed both inside and outside. Footage from cameras will be stored for 30 days and made available to law enforcement upon request.

All managers and staff engaged in the service of alcohol received training on proper ID checks as well as signs of intoxication. Staff training information is

About Finney's

With locations in Burbank, Porter Ranch, Westlake Village and Santa Barbara, California, Finney's is a locally owned and operated restaurant and bar that brings upscale cooking to casual dining. Our local, seasonal ingredients are the soul of our culinary inspired American fare. Keeping it fresh, flavorful and at times, unexpected, are the goals we plan on continuing to hit with our first-class friendly service, menu, and bar. We offer 30 craft beers on draft, a full bar featuring hand-crafted cocktails, fine California wines, and seven HDTVs for sports viewing. We are also kid-friendly, family-friendly, and dogs are always welcome on our patio.

The combination of chef-inspired food and our craft bar makes Finney's Crafthouse & Kitchen a comfortable and inviting gastropub that attracts guests of all types – especially a local crowd who can feel right at home, whether ordering a classic favorite or trying a new culinary delight! A great passion goes into every plate that passes through our kitchen to your table, and each dish is made from scratch and contains the best local ingredients we could find. Finney's Crafthouse & Kitchen is open for lunch & dinner, with Monday-Friday happy hour specials.

The cozy atmosphere incorporates modern yet relaxed touches that come from a mix of vintage accents together with warm and rustic finishes. The vintage brick on our walls dates back to the late 1800's and is reclaimed from old factories, schools, and mills in New England. Our wood-paneled ceiling is made of reclaimed snow fence from Wyoming. Our antique copper bar, leather barstools & Edison lights invite patrons in and sets the tone for a relaxing & memorable dining experience. We wanted to create an atmosphere that welcomes people to sit and visit. The result is a space that encompasses the warmth of the local pub with the sophistication of the Westlake Village and Santa Barbara dining scene.

MANAGEMENT TEAM

Greg Finefrock - Owner - Pronounced "Finney-Frock", Greg is prominent in the restaurant community with extensive professional, creative and managerial experience in restaurant ownership and operations. Greg has over 20 years' experience in the restaurant industry with a long record of success in the day-to-day operations, financial management, development and ownership of numerous restaurants. Greg has successfully opened 17 restaurants throughout Los Angeles and Ventura Counties and holds the position of President and Chief Executive Officer of GJF Hospitality Group, a Restaurant Management Company that oversees the operations of his restaurants. Greg is proud to have received numerous operational awards over the years, including Franchise Partner of the year, multiple highest quality assurance awards and developer of the year. Greg is looking forward to opening the third location of Finney's Crafthouse & Kitchen in Ventura, California.

Eric Bosrau – Corporate Executive Chef - Growing up on an organic farm in rural Clearwater, Minnesota, Executive Chef Eric Bosrau learned from a young age the value of eating real, whole foods. As a child Eric was already accustomed to the idea of Farm to Table and knowing where your food comes from. Eric has been professionally cooking since 1993. In 1998, he began his career with TS Restaurants, parent company of 14 high volume restaurants throughout Hawaii and California. In 2011, Eric was promoted to Executive Chef of Dukes Malibu Restaurant, one of the highest grossing restaurants in California. As Executive Chef, Eric helped create seasonal menus that use sustainable ingredients for not only Dukes Malibu Restaurant, but for all other TS Restaurants. In 2013 Eric was honored to win the TS Chairman's award for exemplary culinary and business skills, the top award in the Company. Executive Chef Eric Bosrau cooks with fun, flavorful ingredients from around the country, which is true to his colorful personality. Drawing inspiration from the abundance of fresh produce and artisanal meats available through California farms, as well as his travels through the south and southwest, Chef Eric has created an approachable menu that is a unique blend of west coast flavors and southwest influence.

CHECKING IDENTIFICATION

As a server at Finney's Crafthouse & Kitchen, satisfying the need of your Guests and showing that you genuinely care, are among your most important job duties. This concern for the well-being of our Guests must also extend to the service of alcoholic beverages. Drunk drivers are responsible for approximately half of all driving fatalities in the U.S. each year. It is our duty to serve alcohol responsibly. Not only can the Restaurant be held liable for damages resulting from over-serving a Guest, the Server or Bartender can be personally held liable as well.

By law, Guests must be 21 years of age in order to consume alcohol. If is **REQUIRED** that you check the identification of anyone that looks under 35 years-old.

Acceptable forms of ID must:

1. Be issued by a Government agency. Authentic documents commonly have a hologram of the State Seal.
2. Include the person's name, birth-date, physical description and photograph.
3. Be currently valid. (unexpired)

Examples of acceptable forms of ID include:

1. State issued Driver's License
2. State issued ID Card
3. Government issued Passport
4. Government issued Military ID
5. Government issued Resident Alien Card

Spotting a Fake ID – Follow these steps when checking every ID:

1. Hold the ID in your hands. Ask the Guest to remove it from their wallet.
2. Compare the photo and verify the physical description. Is this the person standing in front of you?
3. Feel the ID for any irregularities. Check the lamination. Fake ID's may contain wrinkles, air bubbles, or peeling edges.
4. Check for the hologram by turning the ID in the light.

If any ID looks suspicious, have a Manager verify the ID before serving the Guest. If we are not convinced the presented ID is valid, always be professional and courteous, but refuse service to the Guest.

SIGNS OF INTOXICATION – Listed below are some common signs of intoxication. If there is any question, TALK to your Guests to get a sense of how intoxicated they may be. If you're not sure, have the Manager visit them and get a second opinion. Remember, there are quiet, polite, well behaved drunks. Just because they aren't exhibiting the most obvious signs, does not guarantee they are still sober.

- Relaxed Inhibitions – Overly Friendly, Loud, Annoying Others, Using Foul Language, Drinking Faster than Typical
- Impaired Judgment – Argumentative, Belligerent, Careless with Money, Buying Rounds for Strangers, Irrational Statements, Loss of Train of Thought
- Slow Reaction – Slurred Speech, Slow Deliberate Movements, Decreased Alertness, Fluctuating Pace of Speech
- Loss of Coordination – Fumbling with Money, Spilling Drink, Cannot Find Mouth with Drink, Unable to Sit Straight in Chair, Swaying, Stumbling
- Physical Appearance – Red, Watery Eyes, Disheveled Clothing, Flushed Face, Smells of Alcohol, Droopy Eyelids, Lack of Eye Focus

If you decide to cut a Guest off (stop serving alcohol), use these steps:

1. Remove all alcohol: out of sight and out of reach.
2. Be non-judgmental: Never say *"You're drunk."* Instead say something like *"I'm sorry, I've served you all I can."*
3. Be firm. Once you've made a decision to stop serving, stop serving.
4. Alert a backup. Always inform a Manager about the situation.
5. Keep a personal record. Ask your Manager to record the incident in the log book.
6. Do not be intimidated. We reserve the right to refuse service to anyone.
7. Call a cab. Act responsibly and assist with safe transportation. Discuss the options with the Manager.

Serving Guests who are already intoxicated, both by other establishments and by our own, is not only irresponsible, it is illegal and will bring about stiff penalties and punishments. In the eyes of the law, the Server, the Bartender, the Managers, and the Company are all held accountable. We are in the business of providing an exceptional dining experience, not in the business of getting Guests drunk.

WE CANNOT STRESS THE IMPORTANCE OF RESPONSIBLE ALCOHOL SERVICE.

STARTERS & SNACKS

GERMAN PRETZEL 9
Pale ale cheese, grain mustard, caramel

MINI FINNEY SLIDERS 11
American, grilled onions, pickle, ketchup

NEW ONION RING TOWER 9
Parmesan, sriracha ketchup, ranch, bbq

CARNITAS NACHOS 11 GF
Pico, avocado, fresno chilis, cilantro crema

SALMON POKE & CUCUMBER* 14
Avocado, ponzu, onion, yuzu chili sauce

CRISPY CHICKEN SLIDERS 11
Pepper jack, fresno chilis, slaw, spicy aioli

CHICKEN & WAFFLE BITES 12
Buttermilk fried chicken, maple butter, kale

BUFFALO CAULIFLOWER 11 GF
Yuzu buffalo sauce, blue cheese, garlic aioli

CHICKEN QUESADILLA 12
Guacamole, sour cream, salsa

CEVICHE* 12 GF Pairs w/ Telegraph White
Fresh snapper, shrimp, avocado, pico, chips

CRISPY BRUSSELS 10 GF Add bacon +2
Figs, furikake, almonds, tamarind lime

MAC & CHEESE 10 Add bacon +2
Parmesan, crouton crumble, truffle oil

MINI AHI POKE TACOS* 12
Avocado, soy, yuzu crema, wonton crisps

HOT WINGS 11 GF Pairs w/ Finney's Light
Buffalo sauce, ranch & blue cheese

NEW IMPOSSIBLE SLIDERS 14
American, onion strings, sriracha ketchup

CRISPY COCONUT SHRIMP 12 GF
Coconut crust, sweet chili sauce

BRATWURST MINIS 10
Chili & pale ale cheese

GRILLED CHEESE & TOMATO SOUP 12
Four cheese blend, sourdough

SALADS

CLASSIC CAESAR SALAD* 8
Romaine, parmesan, crouton crumble, lemon caesar dressing
Add chicken 4 | steak 6 | salmon 6 | shrimp 6 | ahi 6

NEW EMERALD KALE CHICKEN SALAD 12 GF
Cabbage, cilantro, parmesan, furikake, cashews, peanut vinaigrette

COBB SALAD 12 GF
Romaine, grilled chicken, avocado, applewood bacon, egg, point Reyes blue cheese, heirloom cherry tomato, ranch

MOROCCAN SALAD* 12 GF
Mixed greens, dried cherries, almonds, shaved carrots, cucumber, tomato, feta, crispy chick peas, quinoa, charred lemon vinaigrette
Add chicken 4 | steak 6 | salmon 6 | shrimp 6 | ahi 6

BBQ RANCH CHICKEN SALAD 12 GF
Romaine, grilled chicken, pepper jack, roasted corn salsa, pico, crispy onion strings, cilantro, house-made bbq & ranch

CHINESE CHICKEN SALAD 12
Romaine, grilled chicken, mandarin oranges, tofu, almonds, basil, sesame, cilantro, carrots, onions, pea sprouts, miso vinaigrette

THAI STEAK SALAD* 16 GF
Mixed greens, hanger steak, apples, pea sprouts, tomato, onions, basil, fresno chilis, cashews, carrots, cilantro, tamarind vinaigrette

GRILLED CHICKEN 10 GF
Pepper jack, lettuce, pico, tomato salsa, fresno chili aioli

CAULIFLOWER 10 GF
Pickled onions, chick peas, cilantro crema, cotija, yuzu sauce

NEW KAHUA PORK CARNITAS 12 GF
Pickled onions, kale slaw, cilantro, kimchi dressing, wasabi aioli

FLATBREAD PIZZAS

Gluten-free crust available

MARGHERITA 12
Four cheese blend, burrata, marinara, tomato, basil

THE WORKS 12
Pepperoni, sausage, onions, peppers, mushrooms, olives

SAUSAGE & GARLIC 12 Pairs w/ Madewest Palo Ale
Olive oil, mozzarella, fennel sausage, caramelized onions, garlic

PEPPERONI 12
Four cheese blend, marinara, pepperoni

NEW HICKORY BBQ CHICKEN 12
Four cheese blend, house-made bbq, red onions, cilantro

VEGGIE 12
Peppers, zucchini, onions, mozzarella, tomato, basil, garlic crema

PROSCIUTTO & PINEAPPLE 12
Four cheese blend, Maui onions, marinara, fresno chilis

MUSHROOM & TRUFFLE 12
Black garlic, fontina, arugula, shaved parmesan, truffle cream

CHICKEN PESTO 12 Pairs w/ Captain Fatty's Pilsner
Four cheese blend, tomato, red onions, arugula, parmesan

CRISPY TACOS

CARNE ASADA* 12 GF
Hanger steak, pickled onions, lettuce, cotija, cilantro, horseradish aioli

MAHI MAHI 14 GF Pairs w/ Five Threads Gameday Blonde
Avocado, pico, cabbage slaw, chili garlic aioli

NEW BEER BATTERED MAHI MAHI 14
Avocado, pico, cabbage slaw, cilantro dressing, chipotle aioli

SANDWICHES & BURGERS

Our burgers are a signature premium blend of chuck, brisket & hanger steak

Add tater tots, french fries, sweet potato fries, or side salad +3 • Truffle fries +4 • Large tater tots, french fries, or sweet potato fries +7
Large truffle fries +8 • Sub Gardein veggie patty no charge • Sub hawaiian bun +1 • Sub gluten-free bun +2 • Sub Impossible burger +3

TURKEY BLT 12 Pairs w/ Enegren Valkyrie
Sliced turkey, bacon, tomato, lettuce, chipotle aioli, sourdough

NEW YORK STYLE PASTRAMI SANDWICH 12
Swiss cheese, cabbage slaw, dijon, house spread, rye

PEGGY'S CRISPY CHICKEN SANDWICH 12
Pepper jack, fresno chilis, tomato, slaw, spicy aioli

BLACKENED AHI SANDWICH* 14
Avocado, pineapple teriyaki, cabbage slaw, wasabi mustard aioli

CHEESESTEAK SANDWICH 14
Prime rib, peppers, onions, pepper jack, horseradish aioli

CHIPOTLE CHICKEN SANDWICH 12
Pepper jack, tomato, avocado, peppers, lettuce, firecracker aioli

BBQ CHICKEN WRAP 12
Romaine, pepper jack, onion strings, pico, corn salsa, ranch

THE FINNEY BURGER* 12 Pairs w/ Topa Topa Chief Peak IPA
White cheddar, pickled onions, tomato, lettuce, house spread

HICKORY BBQ BURGER* 12
American cheese, onion strings, bacon, house-made bbq

NEW TRUFFLE BURGER* 14
Port truffle glaze, truffle cheese, crispy jalapeños, truffle aioli

JALAPEÑO EGG BURGER* 12
Fried egg, cheddar, bacon, crispy jalapeños, chipotle aioli

BACON & BLUE BURGER* 12
Blue cheese, onion strings, bacon, house-made bbq, pretzel bun

TURKEY BURGER 11 Pairs w/ Rincon Mac Brown Ale
Cheddar, grilled onions, jalapeños, lettuce, tomato, aioli, wheat bun

THE IMPOSSIBLE BURGER 15 • 100% plant based burger
Grilled onions, american, lettuce, tomato, house spread

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions