

VILLAGE OF LOMBARD  
REQUEST FOR BOARD OF TRUSTEES ACTION  
For Inclusion on Board Agenda

  X   Resolution or Ordinance (Blue)   X   *Waiver of First Requested*  
\_\_\_\_\_ Recommendations of Boards, Commissions & Committees (Green)  
\_\_\_\_\_ Other Business (Pink)

TO: PRESIDENT AND BOARD OF TRUSTEES

FROM: Scott Niehaus, Village Manager

DATE: June 12, 2014 (B of T) Date: June 19, 2014

TITLE: Amending the Alcoholic Liquor Code  
Casa Real Cosina Mexicana – 569 E. Roosevelt Road

SUBMITTED BY: Keith T. Giagnorio  
Local Liquor Control Commissioner  
Village President

BACKGROUND/POLICY IMPLICATIONS:

Casa Real of Lombard LLC d/b/a Casa Real Cosina Mexicana located at 569 E. Roosevelt Road is requesting a Class "A/B II" liquor license.

Please find attached an Ordinance reflecting said increase.

The petitioner has verbally requested that first reading be waived due to construction and time constraints. Please place this item on the June 19, 2014 Board of Trustees agenda.

Fiscal Impact/Funding Source:

Review (as necessary):

Village Attorney X \_\_\_\_\_ Date \_\_\_\_\_  
Finance Director X \_\_\_\_\_ Date \_\_\_\_\_  
Village Manager X \_\_\_\_\_ Date \_\_\_\_\_

NOTE: All materials must be submitted to and approved by the Village Manager's Office by 12:00 noon, Wednesday, prior to the Agenda Distribution.



## MEMORANDUM

**TO:** Scott Niehaus, Village Manager

**FROM:** Keith T. Giagnorio  
Local Liquor Commissioner

**DATE:** June 19, 2014

**SUBJECT: Request for a Liquor License – Casa Real Cosina Mexicana  
569 E. Roosevelt Road**

Casa Real of Lombard LLC d/b/a Casa Real Cosina Mexicana located at 569 E. Roosevelt Road has requested an "A/B-II" liquor license. Casa Real's business model incorporates a high-end fusion inspired Mexican cuisine establishment that will offer affordable prices with an eclectic family-oriented atmosphere (see attached letter and menu). They currently own and operate a restaurant in Springfield, Illinois.

Bill Ware Trustee District #6 is in concurrence to approve this liquor license. Attached is an Ordinance increasing the Class "A/B-II" liquor license category by one as required by Village Code.

A waiver of first reading is being requested by the applicant due to construction and time constraints.

If you have any questions, please feel free to contact me.

/jd

June 9, 2014

Mr. Keith T Giagnorio  
Local Liquor Commissioner  
Village of Lombard  
255 E. Wilson Ave.  
Lombard, IL 60148-3969

**RE:** Request for a Liquor License Casa Real, 569 E Roosevelt Rd Lombard, IL.

Dear Mr. Giagnorio

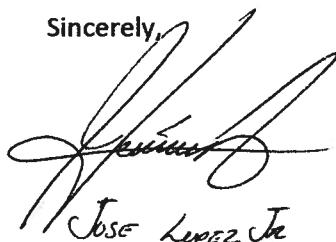
The purpose of our letter is to describe in as much detail as possible the operations at the future Casa Real should we be fortunate enough to be granted a liquor license to operate in. Our target date for business commencement is mid August 2014.

Casa Real is a high end fusion inspired Mexican cuisine establishment that offers affordable prices with an eclectic family oriented atmosphere. With a mix of traditional Mexican cuisine inspired dishes and traditionally inspired drinks, Casa Real is looking to call Lombard home for their third location and first in northern IL. With a heavy concentration on food, Casa Real will have a bar available for its patrons to wait for their table and enjoy a cocktail or to even enjoy dinner at the bar. Casa Real is estimating a food to liquor sales ratio of 70 (food)/30 (liquor) percent Casa Real is operated by Jose Lopez, Jr. and his partner Hector Angel, who combined have 20 years' experience in the restaurant industry. Mr. Lopez, Jr. has been in the restaurant business nearly his entire life taking on the family business of casual Mexican cuisine as a multi-unit operator all with full service liquor license. Seeing an absence of high end Mexican restaurants in his community and partnering up with Mr. Angel, Casa Real became a reality. Today, Casa Real is enjoying its hard earned success by surviving the down turn in the economy and looking to expand into the northern Illinois to share their unique concept.

In describing the business operations, Casa Real is looking to hire approximately 22 employees ranging from restaurant manager, hostess, wait staff, bartenders, chefs, sous chefs, prep and back of the house operations. Casa Real plans on being open 7 days a week with rough hours of 11am to 11pm and open for lunch, Casa Real will have something for everyone. With an assortment of appetizers and a wide range of lunch and dinner entrees including a children's menu Casa Real will have something for everyone.

Should you have any questions at any time, please feel free to contact Jose Lopez, Jr. for further clarifications.

Sincerely,



Jose Lopez Jr







## APPETIZERS

- SAMPLE PLATTER** 11.99  
Three Taquitos, cheese quesadilla, beef nachos, spinach dip
- GUACAMOLE DIP** 5.25
- CHEESE DIP** 5.50
- ★ **EMPANADAS DE TINGA** 12.99  
Three corn empanadas filled with shredded beef, roasted poblano pepper and extra melted creamy
- ★ **TEXAS ROLLS** 10.99  
Four crispy rolls deep fried filled with poblano pepper, corn, black beans, chicken, queso, sun dried tomatoes, cilantro, served with our avocado dressing & tamarindo dressing.
- SHRIMP TOSTADAS** 10.99  
Seasoned shrimp, served on three crispy tostadas with sliced avocados, tomatoes, queso fresco, red onion, creamy chipotle sauce and a garnish of crema fresca.
- TUNA TOSTADAS** 10.99  
Pan seared tuna, served on three crispy tostadas with sliced avocados, tomatoes, queso fresco, red onion, crema fresca and chipotle sauce.

## NACHOS

- LOBSTER NACHOS** 12.50  
Crispy cheese nachos covered with real lobster meat, topped off with sour cream and pico de gallo.
- SUPREME NACHOS** 11.25  
Cheese Nachos with assorted toppings of beef, chopped chicken and refried beans, all covered with shredded lettuce, tomatoes and sour cream, & guacamole.

## QUESADILLAS

- LOBSTER QUESADILLA** 11.25  
A flour tortilla, stuffed with cheese, Real Lobster Meat, served with sour cream & pico de gallo. Served with rice.
- GRILLED CHICKEN QUESADILLA** 9.99  
Served with rice, pico de gallo and cream.
- QUESADILLA DELUXE** 9.99  
Choice of chicken or beef or mushrooms with lettuce, sour cream and tomatoes.
- CHEESE QUESADILLA** 4.99  
Creamy with cheese extra melted in flour tortilla, served with pico de gallo and cream.

\* Add Guacamole to your meal 1.50

## SALADS

- CHICKEN TOSTADA SALAD** ✕ 11.99  
Crisp corn tortillas topped with grilled chicken breast and black beans piled high with mixed greens, fresh corn, green onions and cilantro; all tossed in our vinaigrette and garnished with chipotle cream, salsa and sour cream.
- GRILLED CHICKEN & STRAWBERRY SALAD** 12.99  
Grilled chicken breast served over mixed field greens, spinach with strawberries, mandarin oranges, queso fresco, candied pecans, and red onion with pomegranate vinaigrette.
- TACO SALAD** 9.50  
Crisp flour tortilla filled with beef or chicken, cheese, lettuce, tomato and sour cream.
- ★ **AVOCADO CAESAR CHICKEN SALAD** ✕ 9.50  
Juicy grilled chicken breast over crisp fresh romaine lettuce tossed in our Caesar dressing. Topped with fresh avocado crispy croutons and Parmesan cheese.
- ★ **CHICKEN & MANGO SALAD** 12.99  
Grilled, marinated chicken breast, chili spiced jicama and mango strips, red bell peppers and red onions on a bed of mixed baby greens, avocado house dressing and topped with fresh sliced avocado, mint, green onions and tortilla strips.

## GUACAMOLE SHOW

- TABLE SIDE GUACAMOLE SHOW** 9.99  
"You pick the ingredients and we make it at your table".

## CHIMICHANGA

- Deep fried flour tortilla stuffed with filling of your choice served with rice and beans tomatoes or pico de gallo.
- SHRIMP** 10.99
- SHREDDED BEEF** 10.50
- SHREDDED CHICKEN** 10.50

\* Shredded Beef and Shredded Chicken both already cooked with onion, tomatoes, peppers

★ NEW ITEM

✕ GLUTEN FREE (with corn tortillas)





TEXAS ROLLS



FISH TACOS



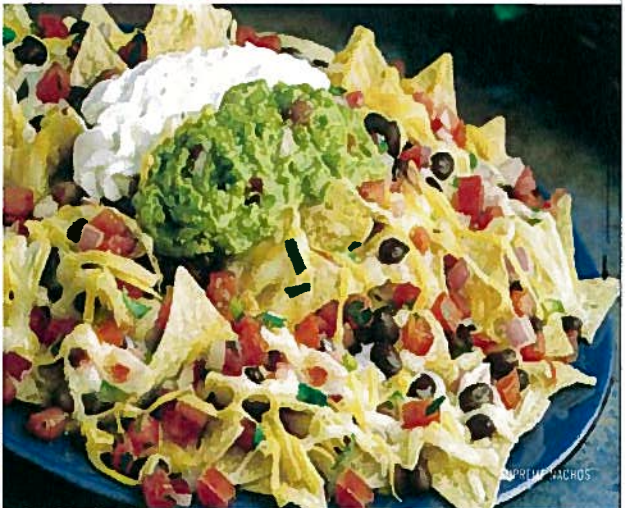
CHICKEN & MANGO SALAD



GRILLED CHICKEN & STRAWBERRY SALAD



GUACAMOLE



PREMIUM NACHOS



## BURRITOS & ENCHILADAS

**DURANGO BURRITO** 9.49  
Shredded beef rolled in a flour tortilla with chile con queso topping. Served with rice.

**BURRITO GRANDE** 12.99  
12-inch flour tortilla, choice of steak or grilled chicken. Filled with pico de gallo, rice and beans. Topped with house cheese sauce and sour cream.

**BURRITO REAL** 11.25  
Flour tortilla filled with choice of seasoned shredded beef, or shredded chicken. Served with refried beans and rice, topped with lettuce, tomato, sour cream.

**FLAG ENCHILADAS** 11.99  
3 enchiladas, one chicken, one beef, and one cheese, topped with 3 different sauces and served with rice and beans.

**LOBSTER ENCHILADAS**  12.99  
Three soft corn rolled enchiladas lobster filled with enchilada sauce, sour cream, corn and rice. Mashed potatoes on the side.

**SUPREME ENCHILADAS** 11.99  
Three soft corn rolled tortillas filled with succulent lobster meat, topped with cheese sauce, sour cream, roasted seasoned corn. Served with rice and mashed potatoes.

★ **SAN MIGUEL** 11.99  
Three chicken enchiladas stuffed with potato and chorizo topped with roasted guajillo sauce, crema and queso fresco, served with rice and beans.

★ **ENCHILADAS SUIZAS** 11.99  
Three chicken enchiladas topped with creamy tomatillo sauce, grated cheese and crema fresca, served with rice and beans.

\* Refried or Black beans

## MOLCAJETES

**SURF & TURF MOLCAJETE**  17.25  
Comes with shrimp, chicken breast, chorizo, arrachera steak, grilled cactus and fresh cube of cheese. Served with refried beans and tortillas on the side.

**CABO MOLCAJETE**  18.99  
Comes with shrimp, lobster meat, scallops, grilled cactus, pineapple and fresh cube of cheese. Served with refried beans and tortillas on the side.

\* Add Guacamole to your meal 1.50

## STEAKS & BURGERS

**STEAK A LA MEXICANA**  14.99  
16 oz. T - Bone Steak topped with cooked onions, tomatoes, rice, refried or black beans and bell peppers, served with tortillas and choice of beans.

**STEAK & SHRIMP**  15.50  
Rib Eye Steak cooked to your taste topped with 5 shrimp served with french fries and choice of beans.

★ **FUEGO BURGER** 9.99  
Char-grilled half pound USDA PRIME steak burger topped with queso fresco, onions, tomatoes, with chipotle sauce, jalapenos on multi-grain ciabatta roll. Served with fries or seasoned vegetables.

★ **BAJA BURGER** 10.50  
Multi grain bread with USDA choice beef layered with avocado, bacon, pineapple, fresh lettuce, tomatoe and cilantro. Served with chili sweetcorn and fries.

## FAJITAS

**TRADITIONAL FAJITAS** 12.25  
Chicken or Steak.

**DEL' RANCHO FAJITA** 15.99  
Steak, chicken and shrimp seasoned to perfection cooked with red pepper, onion, fresh prickly pear cactus, corn pico de gallo, beans.

**BAJA FAJITAS** 15.99  
Chorizo, Steak, Chicken, Carnitas.

★ **CASA REAL FAJITAS** 15.99  
Shrimp, Steak, Chicken.

★ **FAJITAS FOR TWO** 25.99  
Chorizo, Steak, Chicken, Carnitas, shrimp.

**RIBYE FAJITA** 15.99  
Ribeye broilled stripped steak, topped with shrimp over seasoned vegetables. Served with rice, beans, pico de gallo, sour cream, cream and tortillas.

All Fajitas come with grilled red, green bell pepper and onion, served with pico de gallo, shredded cheese, fresh sour cream, rice, beans and tortillas. Unless otherwise noted on the description.

All fajitas are gluten-free with the exception of flour tortillas. Please request corn tortillas upon ordering to make your fajitas glutte-free. Choice of beans: Refried beans, Black Beans and Charro Beans.

★ NEW ITEM

 GLUTEN FREE (with corn tortillas)





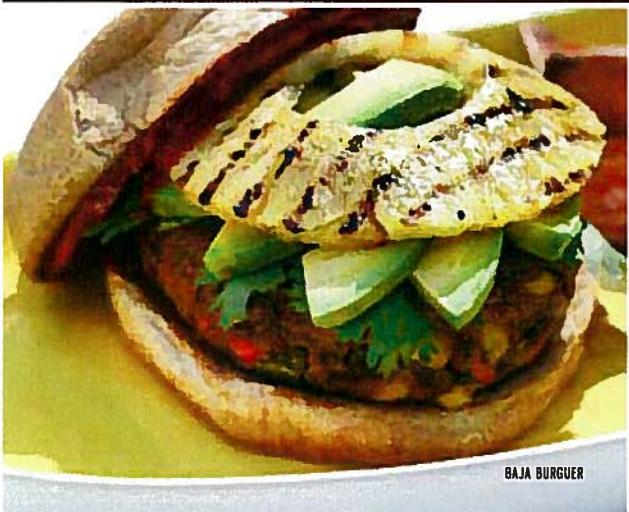
ENCHILADAS SAN MIGUEL



STEAK & SHRIMP



DEL RANCHO TA BITA



BAJA BURGER



MOJCAJETE



## CHICKEN & SEAFOOD

<b>CREAMY CHICKEN</b> ✕	11.25	<b>SALMON ENCEBOLLADO</b>	14.99
(Spicy or not spicy) Chicken breast grilled strips cooked with mushrooms, in a delightful cream sauce, tortillas, mexican rice and refried beans.		Grilled salmon with white wine lime sauce, covered with piloncillo and balsamic onion sauce garnished with rice and mexican corn.	
<b>MONTERREY CHICKEN DINNER</b> ✕	11.25	<b>CEVICHE</b> ✕	13.50
Grilled marinated chicken covered with melted cheese, sauce, grilled onions and mushrooms. Combined with rice, refried beans and two flour tortillas.		Light and refreshing limed shrimp, lobster meat, tomatoes, mango, onions, cilantro, jalapenos, avocado and cucumber.	
★ <b>CHORIZO &amp; CHICKEN</b>	13.75	<b>TILAPIA VERACRUZ</b> ✕	13.50
Chicken medallions stuffed with chorizo, poblano pepper, corn, and queso fresco. Lightly breaded and grilled to perfection drizzled with our tamarindo sauce. Served with arroz blanco and fresh avocado.		Filets of tilapia sauteed with fresh shrimp, scallops, tomatoes, roasted poblano strips and olives. Served with your choice of homemade mashed potatoes or rice.	
★ <b>MILANEZA DE POLLO</b>	12.75	★ <b>CARIBBEAN PINEAPPLE</b>	15.50
Seasoned chicken breast lightly breaded and grilled, avocado salsa and steamed veggies with queso fresco on top. Served with arroz blanco and roasted chili lime corn.		Fresh pineapple halve filled with our fresh selection of seafoods, scallops, lobster, bacon wrapped shrimp, asparagus, red pepper, onion cooked in coconut oil, habanero watermelon salsa on top with melted queso, Served with arroz blanco.	
<b>ARROZ CON MARISCO</b> ✕	11.99	<b>PESCADO REAL</b>	14.99
Freshly cooked Shrimp, scallops over bed of rice covered in melted cheese sauce. Served Guacamole, pico de gallo.		Tender mahi mahi with fresh shrimp, scallops, mushrooms, spinach and roasted peppers in a delicious spinach and wine sauce. Served with our seasoned homemade mashed potatoes.	
<b>CANCUN FISH TACOS</b> ✕	12.99	<b>CAMARONES AL MOJO DE AJO</b>	12.50
Three flour tortillas filled with fresh tilapia served with pico de gallo, cabbage, chipotle cream sauce and rice on the side.		Jumbo shrimp sauteed in mexican-style garlic butter prepared with diced avocado, onions and tomatoes over a bed of rice	
<b>FAJITAS RIVIERA</b> ✕	16.25	<b>TUNA TACOS</b>	15.50
Have a seafood fajita the way you want choose of two from either fresh scallops, jumbo shrimp, tilapia, mahi mahi.		Spice seed crusted fresh tuna steak, our mango salsa, fresh corn tortillas. Served with black bean over rice, and watermelon habanero salsa.	

## SOUPS

<b>SHRIMP &amp; CORN CHOWDER</b>	Bowl 5.25 Cup 3.25
A creamy bisque based soup highlighted with sweet corn and tender shrimp.	
<b>CACTUS CHILLI</b>	Bowl 5.25 Cup 3.25
Southwestern chili with real sweet cactus, ground beef, diced tomatoes, onions, corn and bean.	
<b>CHARRO BEEN SOUP</b>	Bowl 5.25 Cup 3.25
Beans stewed with onion, red pepper, sausage, bacon and jalapeños. Slow cooked with a tomatoe base soup and "Tecate", hint of chipotle.	

\* Try it in an edible Bread Bowl 1.50.

## VEGETARIAN

<b>VEGETARIAN ENCHILADAS</b>	10.50
Three corn tortillas enchiladas filled with cooked spinach, mushroom and green pepper. Topped with sour cream, rice and beans on the side.	
<b>VEGGIE FAJITA</b> ✕	11.99
Sizzling brocoli, cauliflower, mushrooms, zuchini and squash on a hot skillet, cheese, guacamole, pico de gallo, tortillas.	
<b>GREEN QUESADILLA</b>	11.50
Large "spinach" tortilla stuffed spinach dip, cooked spinach, mushroom, red pepper. Served with sour cream, black beans, lettuce and tomatoes.	

\* Add Guacamole to your meal 1.50

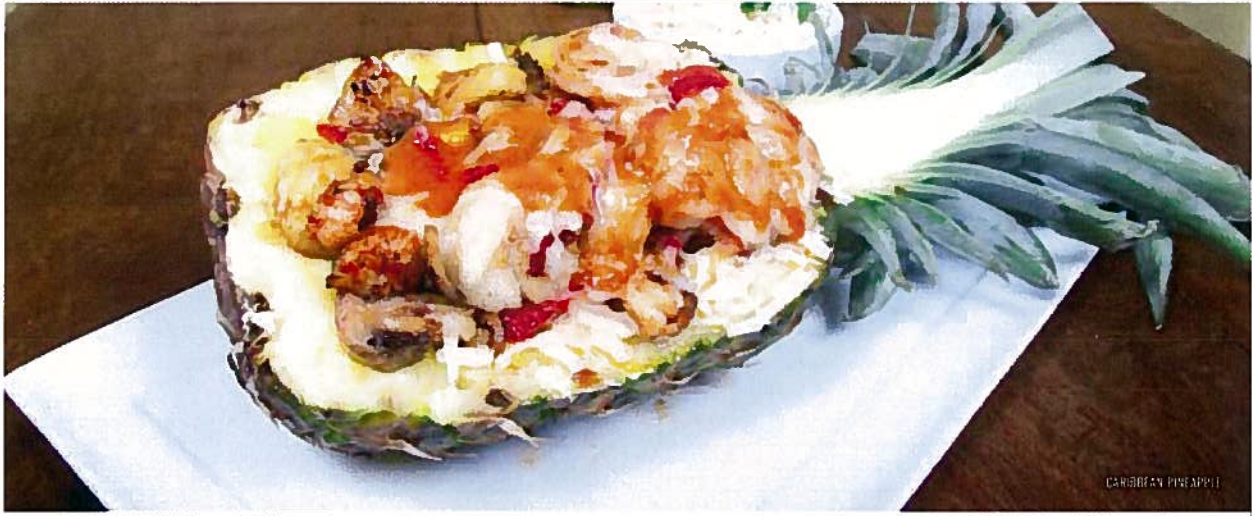
★ NEW ITEM

✕ GLUTEN FREE (with corn tortillas)





MUSSEZA DI POLLO



CAMBODIAN PINEAPPLE



LUNA TACOS



SHRIMP & CORN CHOWDER



GREEN QUESADILLA



## DINNERS & PLATTERS

### TACOS DE CARNE ASADA 11.75

Three soft corn tortilla tacos with Skirt steak, onion and cilantro. Charro beans and limes.

### DON TRINO 11.75

Fried pita bread topped with seasoned skirt steak or chicken, onion, red peppers, mushrooms, cheese and sour cream. Served with your choice of rice or black beans.

### CHILES RELLENOS 11.25

Two whole poblano peppers egg battered, filled with chihuahua cheese, shredded beef, served with mexican rice, refried beans and tortillas.

### ★ CHILE ROJO 11.50

Tender grilled steak strips covered on our rancho salsa, served with tortillas, rice, charro beans and tortillas.

### CARNITAS TACOS 11.75

Delicious! Three soft corn tortillas filled shredded pulled carnitas. Rice, pico de gallo, limes compliment the deliciousness.

### FLAUTAS MEXICANAS 11.50

Four rolled fried corn tortillas stuffed with choice or shredded chicken or shredded beef over bed of lettuce. Served with rice, sour cream and pico de gallo.

### CHEESY STEAK 11.99

Flour tortilla stuffed with grilled steak, pico de gallo covered with queso on top. Served with rice and beans.

### CARNE ASADA 12.99

Tender char-grilled juicy Ribeye filet served with pico de gallo, quesadilla, rice, beans and tortillas.

## DRINKS

Coke, Diet Coke, Coke Zero, Orange Fanta, Sprite, Lemonade, Mr. Pibb & Pellegrini (mineral water)

Fresh Brewed Iced Tea (sweet or unsweet)

Flavored Iced Tea, (mango or peach)

Orange Juice, Milk & Coffee

Many more refreshing drinks in our "Bar Drinks Menu".

## WARNING

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness. All enchiladas and burritos served with sour cream. 18 % gratuity will be added to parties of 8 or more. Additional items (grilled chicken, steak, chorizo and shrimp) subject to upcharge.

\* Add Guacamole to your meal 1.50

## COMBINATIONS

### JUAREZ 9.99

Crispy beef taco, tamale, chicken enchilada and cheese enchilada.

### SANTA FE 9.99

Seasoned ground beef burrito, chicken enchilada and home made shredded pork tamale.

### LAREDO 10.50

Crispy shredded beef taco, chicken burrito, mexican rice and refried beans.

### SUPER COMBO 14.99

For the adventurous who try a little bit of everything. Beef burrito, chili relleno, chicken enchilada, one beef crispy taco, rice and refried beans.

### TIJUANA 9.99

Shredded beef chalupa, beef and cheese chile relleno and soft or crispy chicken taco.

### BAJA COMBO 10.50

Small chimichanga, cheese sauce, pico de gallo, chicken enchilada, shredded beef chalupa.

## DESSERTS

### FLAN 4.99

Homemade flan is a Spanish-style custard topped with caramel sauce.

### SOPAPILLA 4.99

A favorite of Mexico. A plate full of fried puff pastries sprinkled with powdered sugar in a pool of Mexican brandy butter sauce. Served with ice cream.

### PASTEL DE CHOCOLATE 4.99

Chocolate pudding sandwiched between two layers of chocolate cake.

### MEXICAN CHURROS 4.99

Creamed filled churros sprinkled with cinnamon sugar. Ice cream on the side.

### XANGO 4.99

It's a tortilla that is filled with cheesecake, lightly fried, dusted in cinnamon sugar and served with whipped cream and plated atop raspberry and chocolate sauce.

### NIEVE FRITA 4.99

Famous "Fried Ice Cream" made of a breaded scoop of ice cream that is quickly deep-fried, crispy shell around the still-cold ice cream.

★ NEW ITEM

 GLUTEN FREE (with corn tortillas)







## ULTIMATE MARGARITAS

### DON JULIO 1942 14

Aged for a minimum of two and a half years in American oak barrels. 1942 pays tribute to the year that Don Julio Gonzalez began his tequila making journey. Notes of roasted agave and vanilla flavors, sun ripened tropical fruits and spiced undertones.

### DON JULIO REAL 26

Artfully aged for three to five years in American oak barrels, Don Julio Real is the crown jewel of the Don Julio portfolio. Enticing vanilla flavors, layered with caramel, chocolate and almond undertones.

### DON JULIO 70 AÑEJO CLARO 9.5

A new tequila that embodies the rich, complex flavors of an añejo tequila in a filtered crystal clear spirit.

### DON JULIO AÑEJO 9

Barrel aged in smaller batches for eighteen months in American white oak. Expressions of cooked agave, wild honey and oak infused butterscotch.

### DON JULIO BLANCO 8.5

Using the finest raw agave and a time honored distillation process. Light, sweet agave flavor with hints of fresh citrus.

### COCUMBER 8.5

Corralejo premium tequila, cointreau and our own exclusive margarita mix shaken with fresh cucumber for a fresh tasting margarita.

### TAMARINDO MEZCAL 9.5

The tamarind is a sweet and sour fruit with a unique flavor and here it is accented by rimming the glass with chili pepper, limonada and monte alba mezcal, triple sec

### THE DON SPECIALITY MARGARITA 14

Tequila Don Julio 1942, Gran Gala Liqueur, fresh squeezed lime never touches oak. Clean, natural complex aromas, which emphasize the earthy characters of the regions they come from.

WE ALSO HAVE YOUR FAVORITE MARGARITA FLAVORS  
Peach / Strawberry / Mango / Raspberry / Banana

## MARTINIS

### KETEL ONE SUNSET 7

Ketel One Vodka, cranberry juice, pineapple juice with a splash of triple sec

### CLASSIC MARTINI 7

Tanqueray London Dry Gin, dry vermouth, garnished with a olive

### RED BERRY COSMIPOLITAN 7

Ciroc Red Berry, cranberry, Cointreau & fresh lime

### ORANGE CRUSH 7

Ketel One Oranje Vodka, orange juice, splash of triple sec garnished with a orange

### CROWN RED APPLITINI 7

Crown Royal, Bols Sour Apple & cranberry juice

## MIXED DRINKS

### TEQUILA SUNRISE 6

Jose Cuervo Gold, orange juice with a splash of grenadine

### BLOODY BULL 6

Jose Cuervo Silver and delicious bloody mary mix

### BAHAMA MAMA 7

Parrot Bay Coconut Rum, Bacardi Superior Rum, orange juice, pineapple juice & grenadine

### KENTUCKYS FINEST MANHATTAN 8

Bulleit Bourbon, sweet vermouth with a touch of cherry juice, garnished with a cherry

### RASPBERRY DREAM 7

Baileys Irish Cream, Chambord Raspberry Liqueur, cream, shaken & served over ice

### TEQUILA PALOMA 7.5

Mexico most popular and refreshing drink with grapefruit soda, tequila, lime juice, cazadores reposado premium tequila on the rocks, lime wedge garnished.

### UV BLUE IGUANA 9

Sweet and refreshing come together on this bowl prepared with UV vodka, blue caracao, nerds, malibu rum, sprite, sweet and sour and fresh fruit.

## SKINNY DRINKS

### LOW CAL MARTINIS

90 calories per 1.5 oz

### CLASSIC 7

Straight-up, garnished with a olive  
Sophisticated, classy, even kneeled, up for anything

### PINEAPPLE HONEY 7

With club soda, sassy, flirty, happy-go-lucky, the girl next store

### BLACK CHERRY VANILLA 7

With a splash of diet cola  
Savvy, mischievous, feisty charmer, risqué in a good way.

### BLUEBERRY POMEGRANATE 7

With lemonade  
Charismatic, chatty, outgoing, the fearless leader

### ENERGY DRINKS 3

Red Bull & Red Bull Sugar Free

### SKINNY ORGANIC MARGARITA 9

Using certified organic Tequila (Casa Noble Tequila), your choice of Añejo, Reposado, Blanco, Aqave Nector, triple sec, fresh lime



please drink responsibly. [www.wirtzbeveragegroup.com](http://www.wirtzbeveragegroup.com)

## WINES

### HOUSE WINE SELECTIONS

Gallo Family Vineyards / \$4.00  
White Zinfandel, Chardonnay, Pinot Grigio,  
Cabernet Sauvignon, Merlot & Madria Sangria

WHITE WINE	GLASS	BOTTLE
Sebastiani Chardonnay	7.50	28
Danzante Pinot Grigio	6.50	22
Rodney Strong Sauvignon Blanc	7.50	28
Bolla Moscato	6.50	22
Leonard Kreuzsch -Riesling	5.50	20

### RED WINE

Louis M. Martini Cabernet Sauvignon	7.50	28
Emiliana Natura Merlot	6.50	22
Sterling Syrah	7.00	26
Hangtime Pinot Noir	7.00	26
A By Acacia Red Blend	7.00	26

### SPARKLING WINE

Korbel Champagne		20
1/2 bottle perfect for two		

### SANGRIA REAL

Fresh Sangria the way it was meant to be served,  
fruit chunks in our house made sangria

9

## BEER

### DOMESTIC BEER 3.5

Bud Light / Bud Select / Bud Select 55 /  
Coors Light / Busch / Michelob / Ultra / Miller  
Lite / Stag / MGD 64

### IMPORTS 4

Dos Equis (amber, lager) / Corona Extra  
Light / Tecate / Modelo Especial / Negra  
Modelo / Pacifico / Sol / Victoria

### DRAFT BEER 23oz 4.25 42oz 4.50

Dos Equis Lager / Blue Moon / Bud Light /  
Coors Light / Boulevard / Miller Lite  
Now available "Deshutes"  
Craft Beer from Oregon  
On Tap: Mirror Pond Pale Ale  
Bottles: Black Butte Porter / Chainbreaker  
White IPA / Mirror Pond Pale Ale / Seasonal

## PREMIUM SELECTION TEQUILA

### BLANCO

El Jimador Blanco	7
Corazon Blanco	7.5
Casa Noble Crystal (Organic)	7
Corralejo Blanco	7
Kah Blanco	8.5
Don Julio Blanco	8
El Mayor Blanco	7.5
Jose Cuervo Tradicional Silver	6
Avion Silver	7
Patron Silver	8
Tres Generaciones Plata	7.5

### AÑEJO

Kah Añejo	9
Corazon Añejo	8.5
Casa Noble Añejo	9
Corralejo Añejo	7.5
Don Julio Añejo	9
El Mayor Añejo	8.5
Herradura Añejo	8.5
Patron Añejo	9
Tres Generaciones Añejo	8.5

### REPOSADO

El Tesoro Reposado	9
Kah Reposado	9.5
Tres Generaciones Reposado	8
Cabo Wabo Reposado	8.5
Jose Cuervo Tradicional Reposado	7
Herradura Reposado	8
Gran Centenario Reposado	8
El Mayor Reposado	8
Kah Reposado	9
Don Julio Reposado	8.5
Corralejo Reposado	8
Corazon Reposado	7
Casa Noble Reposado	7

### FLAVORED/INFUSED

1800 Cocunut	6.5
Patron Xo Café	7

### LUXURY TEQUILAS

Gran Patron (Burdeos) Añejo	29
Don Julio 1942	15
Don Julio 70Th ann.	12

### MEZCAL

Monte de Alba	8
Illegal Mezcal	9.5
Del Maguey (chichipaca)	9.5

\*Try your favorite tequila on the rocks  
or with your favorite mixed drink\*



# QUALITY & PERFECTION

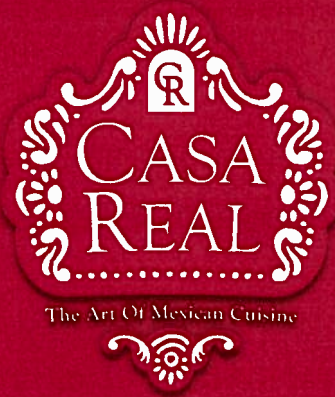
CASA REAL, We are very pleased to bring our Unique Mexican Concept to Springfield and we look forward to being an active part of the community.

Family owned and operated, we commit to provide the best consistent food and ambiance every time you visit CASA REAL for your lunch or dinner destination. Our menu consists of traditional and typical mexican entrees but you will also be surprised with our deliciously prepared seafood.

Fresh prepared food daily and our home made chips & salsa will complement every bite of your meal guaranteed. Not only do we focus on our food, but how to beat a lovely meal with a GOOD MARGARITA. We have several different margaritas, made with our own sweet and sour mix and with many tequilas to choose from come have it have it made your way. Full size bar seating available and many more drinks and beers to choose from. We hope to see you on your next visit. Many thanks for your time, and becoming a fan of CASA REAL.

Questions or comments?

[info@casarealcuisine.com](mailto:info@casarealcuisine.com)  
[www.casarealcuisine.com](http://www.casarealcuisine.com)



ORDINANCE \_\_\_\_\_

**AN ORDINANCE AMENDING TITLE 11, CHAPTER 112,  
SECTION 112.13 (A) OF THE LOMBARD VILLAGE CODE IN  
REGARD TO ALCOHOLIC BEVERAGES**

**BE IT ORDAINED BY THE PRESIDENT AND BOARD OF TRUSTEES  
OF THE VILLAGE OF LOMBARD, DU PAGE COUNTY, ILLINOIS** as follows:

Section 1: That Title 11, Chapter 112, Section 112.13 (A) of the Lombard Village Code is amended by revising the entry relative to the Class "A/B II" liquor license, contained therein, to read as follows:

Class "A/B II" - 9

This increase in Class "A/B II" liquor licenses reflects the issuance of a Class "A/B II" liquor license to Casa Real of Lombard LLC who will be operating the business commonly known as Casa Real Cosina Mexicana located at 569 E. Roosevelt Road, Lombard.

Section 2: This Ordinance shall be in full force and effect from and after its passage and approval as required by law.

Passed on first reading this \_\_\_\_\_ day of \_\_\_\_\_, 2014

First reading waived by action of the Board of Trustees this \_\_\_\_\_ day of \_\_\_\_\_, 2014.

Passed on second reading this \_\_\_\_\_ day of \_\_\_\_\_, 2014

Ayes: \_\_\_\_\_

Nays: \_\_\_\_\_

Absent: \_\_\_\_\_

Approved this \_\_\_\_\_ day of \_\_\_\_\_, 2014

\_\_\_\_\_  
Keith T. Giagnorio, Village President

ATTEST:

\_\_\_\_\_  
Sharon Kuderna, Village Clerk