



City of Naperville

400 S. Eagle Street
Naperville, IL 60540
<http://www.naperville.il.us/>

Meeting Agenda Liquor Commission

Thursday, January 8, 2026

3:00 PM

Council Chambers

PUBLIC COMMENT:

TO PROVIDE PUBLIC COMMENT DURING THE MEETING: To address the Commission in person during the meeting, members of the public should sign up in person at the meeting location on the day of the meeting. Signup is available for 30 minutes prior to the start of the meeting.

TO SUBMIT WRITTEN COMMENTS OR A POSITION OF SUPPORT OR OPPOSITION:

You may submit written comments and position statements to the commission at www.naperville.il.us/bc-comment in advance of the meeting. Comments will be received from the time the agenda is published until 24 hours before the meeting start time. Comments and position statements received during this timeframe will be shared with the commission and posted in the Meeting Details section on the City's meeting management system in the day of the meeting. Comments received outside this time frame will not be transmitted or posted. Written comments will not be read aloud during the meeting.

PARTICIPATION GUIDELINES: The citizen participation guidelines are outlined in: 2-1-16 - CITIZEN PARTICIPATION of the Naperville Municipal Code.

ALL VIEWPOINTS AND OPINIONS WELCOME: All viewpoints are welcome, positive comments and constructive criticism are encouraged. Speakers must refrain from harassing or directing threats or personal attacks at Commission members, staff, other speakers or members of the public. Comments made to intentionally disrupt the meeting may be managed as necessary to maintain appropriate decorum and allow for city business to be accomplished.

IF YOU SIGN UP TO SPEAK: The Chairman will call your name at the appropriate time during the Commission meeting. Once your name is called you may identify yourself for the public record. Speak clearly and try to limit remarks directly to the matter under discussion. Speakers are limited to three minutes and are called in the order they sign up.

A. CALL TO ORDER:

B. ROLL CALL:

C. PUBLIC FORUM:

D. OLD BUSINESS:

1. [25-1361](#) Approve the Liquor Commission meeting minutes of September 4, 2025

E. NEW BUSINESS:

1. [25-1703](#) Approve the regular Liquor Commission meeting dates for 2026
2. [26-0004](#) Consider Tasting deVine's request to amend to the Class S1 liquor license to allow the sale of tequila
3. [26-0003](#) Consider Taste Buds Kitchen's request to increase the cap on Class M-Recreational license by one (1)

F. REPORTS:

1. [25-1704](#) Approve the 2025 Liquor Commission Annual Report
2. [25-1706](#) Receive the DUI reports for September-November 2025
3. [25-1707](#) Receive the tobacco report
4. [25-1705](#) Receive Naperville Local Liquor Law Essentials class statistics for September-December 2025
5. [25-1362](#) Receive the Liquor Concept Committee report for September-December 2025

G. EXECUTIVE SESSION:

H. ADJOURNMENT:

Any individual with a disability requesting a reasonable accommodation in order to participate in a public meeting should contact the Community Services Department at least 48 hours in advance of the scheduled meeting. The Community Services Department can be reached in person at 400 S. Eagle Street, Naperville, IL., via telephone at 630-305-5300 or via e-mail at napervilleclerks@naperville.il.us. Every effort will be made to allow for meeting participation.



File #: 25-1361, **Version:** 1

Meeting Date: 1/8/2026

LIQUOR COMMISSION AGENDA ITEM

ACTION REQUESTED:

Approve the Liquor Commission meeting minutes of September 4, 2025

DEPARTMENT: Community Services

SUBMITTED BY: Shebnem Ozkaptan, Budget and Administrative Manager

City of Naperville

*400 S. Eagle Street
Naperville, IL 60540
<http://www.naperville.il.us/>*



Naperville

Meeting Minutes - Draft

Thursday, September 4, 2025

3:00 PM

Council Chambers

Liquor Commission

PUBLIC COMMENT:**A. CALL TO ORDER:**

Mayor Wehrli called the meeting to order at 3:00 p.m

B. ROLL CALL:

Present 6 - Steve Chirico, Kelly Douglas, Jason Dy, Ray McGury, Mitch Stauffer, and Mayor Scott Wehrli
Absent 1 - Anthony Signorella

Also Present: Shebnem Ozkaptan, Budget and Administrative Manager; Detective Marty Creighton, Liquor & Tobacco Liaison, Naperville Police Department; Mike DiSanto, City Attorney

C. PUBLIC FORUM:**Written Comment Only:**

Jim Sourek (Lisle) Naperville showed leadership in 2019 as the first city in Illinois to pass a 21+ law for kratom, after a public meeting where more than 30 people spoke in support. Concerns may be raised about synthetic 7-OH products, but these are not natural kratom. The FDA has stated it is working to remove synthetic 7-OH from the market while not targeting natural kratom leaf. Naperville already has the right approach: kratom is 21+, natural, and clearly labeled. The focus should remain on enforcing those rules, which protect youth and respect responsible adult use.

Commissioner Kelly Douglas
Here are the links I'd like to share regarding Emerging Trends:
<https://www.currentaffairs.org/news/how-america-got-hooked-on-shady-gas-station-drugs>
<https://www.tiktok.com/t/ZP8B7pYU4/>
<https://www.tiktok.com/t/ZP8B7sm3L/>

D. OLD BUSINESS:

1. Approve the Liquor Commission meeting minutes of August 7, 2025

Attachments: [Draft Minutes 8-7-25](#)

A motion was made by Commissioner Chirico, seconded by Commissioner Douglas, approved. The motion carried by a unanimous vote.

E. NEW BUSINESS:

1. Consider Garfield's Beverage Warehouse NV, LLC Request for a Variance and Class D

- Package Store Liquor License

Attachments: [Garfield's Variance](#)
[Concept Application](#)

Liquor Commission approved and referred a variance request from Garfield's Beverage Warehouse NV, LLC to City Council.

A motion was made by Commissioner Douglas, seconded by Commissioner McGury, approved and referred to City Council. The motion carried by the following vote:

Aye: 6 - Chirico, Douglas, Dy, McGury, Signorella, and Stauffer

2. Receive the emerging trends presentation by 360 Youth Services

Elise Schram and Matthew Cassity from 360 Youth Services presented emerging trends to the Liquor Commission. Commissioners would like to schedule presentations like this either semi-annually or annually.

This Presentation was received.

F. REPORTS:

1. Receive the DUI report for August 2025

Attachments: [City of Naperville DUI Liquor Report-August 2025](#)

Detective Creighton presented the DUI statistics for August 2025.

2. Receive Naperville Local Liquor Law Essentials class statistics for August 2025

Detective Creighton presented the Naperville Liquor Law Essentials class statistics for August 2025:

August - 39

3. Receive the Liquor Concept Committee Report for August 2025

Budget and Administrative Manager Ozkaptan presented the liquor concepts for the month of August:

Merger and acquisition involving Garfield Beverage Warehouse NV, LLC,
located at 88 W
Gartner Rd #104, Naperville, IL

G. EXECUTIVE SESSION:

H. ADJOURNMENT:

A motion was made by Commissioner McGury, seconded by Commissioner Dy, to adjourn the Liquor Commission Meeting of September 4, 2025 at 3:49 p.m. The motion carried by a unanimous vote.

/s/ S. Ozkaptan
Shebnem Ozkaptan
Budget and Administrative Manager



File #: 25-1703, **Version:** 1

Meeting Date: 1/8/2026

LIQUOR COMMISSION AGENDA ITEM

ACTION REQUESTED:

Approve the regular Liquor Commission meeting dates for 2026

DEPARTMENT: Community Services

SUBMITTED BY: Shebnem Ozkaptan, Budget and Administrative Manager

Liquor Commission Meeting Dates 2026

- **Jan 8, 2026** – 3:00 PM - Liquor Commission Regular Meeting – City Council Chambers
- **Feb 5, 2026**– 3:00 PM – Liquor Commission Regular Meeting – City Council Chambers
- **Mar 5, 2026**– 3:00 PM – Liquor Commission Regular Meeting – City Council Chambers
- **Apr 9, 2026**– 3:00 PM – Liquor Commission Regular Meeting – City Council Chambers
- **May 7, 2026**– 3:00 PM – Liquor Commission Regular Meeting – City Council Chambers
- **Jun 4, 2026**– 3:00 PM – Liquor Commission Regular Meeting – City Council Chambers
- **July 9, 2026**– 3:00 PM – Liquor Commission Regular Meeting – City Council Chambers
- **Aug 6, 2026**– 3:00 PM – Liquor Commission Regular Meeting – City Council Chambers
- **Sep 3, 2026**– 3:00 PM – Liquor Commission Regular Meeting – City Council Chambers
- **Oct 8, 2026**– 3:00 PM – Liquor Commission Regular Meeting – City Council Chambers
- **Nov 5, 2026**– 3:00 PM – Liquor Commission Regular Meeting – City Council Chambers
- **Dec 3, 2026**– 3:00 PM – Liquor Commission Regular Meeting – City Council Chambers



File #: 26-0004, **Version:** 1

Meeting Date: 1/8/2026

LIQUOR COMMISSION AGENDA ITEM

ACTION REQUESTED:

Consider Tasting deVine's request to amend to the Class S1 liquor license to allow the sale of tequila

DEPARTMENT: Legal Department

SUBMITTED BY: Jennifer Bonner, Senior Assistant City Attorney

BACKGROUND:

The Class S1 - Specialty Food and Liquor Shop liquor license authorizes off-premises sales of alcoholic beverages, including wine bearing the establishment's private label, beer, and craft distilled or small-batch whiskey. The license also permits limited on-premises consumption, restricted to 3 ounces of craft or small-batch whiskey, 18 ounces of wine, or 32 ounces of craft beer per person per day.

Tasting deVine, which is changing its name to Barrel & Heritage, is seeking a text amendment to permit the service and package sale of specialty tequila, subject to the same on-premises consumption limits and conditions applicable to craft distilled whiskey and small-batch whiskey. Attached are the proposed tequila offerings.

Below is historical information regarding this liquor license.

On March 4, 2021, representatives from Tasting deVine petitioned the Liquor Commission for authorization to sell craft and small-batch whiskey in its original packaging. They also requested permission to offer craft beer, craft whiskey, and small-batch whiskey for on-premises consumption. At the time, Tasting deVine held a Class S - Specialty Wine Shop license and sought an expansion of the privileges associated with that classification.

The Liquor Commission reviewed the request and determined that modifying the Class S1 license, rather than altering the Class S license, would avoid unintended impacts on the four existing Class S license holders. The recent closure of Vom Fass-the sole holder of the Class S1 license-made the single available S1 license an appropriate vehicle for the requested privileges.

At its meeting on April 8, 2021, the Liquor Commission voted unanimously to recommend the proposed amendments to the City Council. On May 18, 2021, the City Council approved the ordinance modifying the Class S1 license.

On April 4, 2024, representatives from Tasting deVine petitioned the Liquor Commission to reduce

the annual fee for the Class S1 liquor license. Following a review of the City's liquor license fee structure, the Liquor Commission recommended reducing the annual Class S1 license fee from \$3,600 to \$1,650. On April 16, 2024, the City Council approved the ordinance modifying the Class S1 license.

On May 20, 2025, City Council approved a text amendment to increase the cap on the Class S1 license to two (2) and accompanying variance sought by Buttermilk, located at 1715 Freedom Dr, Naperville, IL 60563.

PAPALOTE CAPÓN

(A. CUPREATA)

JAVIER BARRANCA

Chilapa de Álvarez, Guerrero

LOTE: 0424JB, 49%, 266 bottles, April, 2024



One of the first releases from Javier produced after the passing of Don Ciro (Javier's grandfather and mentor) in 2022. The heir to Don Ciro's land, fabrica (distillery), and knowledge.

This relatively large batch was made using capón agaves from the neighboring community of Pantitlán, whose quiotes were cut more than a year prior to finally being harvested. Look for an added level of complexity compared with joven batches of papalote.

PRODUCTION

OVENS:	10 ton pit
COOK TIME:	4-5 Days
WOOD:	Encino Amarillo, Encino Prieto, Tepozcahuite, Tepehuaje
REST:	1 Day
MILL:	wood chipper
FERM TANKS:	ayacahuite
WATER:	spring
FERM. TIME:	5-7 days
CAPÓN	2 years
DISTILLATIONS:	Two
STILLS:	2 x 400 liter copper alambiques
ADJUSTMENT:	Puntas y Colas*

*PUNTAS" ARE THE HIGH ABV ALCOHOL THAT COMES OFF THE STILL AT THE BEGINNING OF THE SECOND DISTILLATION, AND TYPICALLY HAVE LIGHTER, MORE FLORAL FLAVORS. "COLAS" ARE THE LOWER ABV ALCOHOL THAT COME OFF THE STILL AT THE TAIL OF DISTILLATION, AND WHILE BITTER TO TASTE, HAVE THE MOST COMPLEX AROMATICS.



MAL BIEN



Manuscrito TEQUILA BLANCO

A complex yet perfectly balanced Blanco tequila that is equal parts sweet cooked agave, citrus, and vegetal notes -- reminiscent of the red volcanic soil and terroir of the Los Altos region. A mix of aromas and flavors -- such as wet grass, white pepper, grape, lemon zest, mint and bell pepper -- complement the cooked agave mouthfeel and cool vegetal finish. Made from single estate, 6-8 year, 100% Blue Weber agave and offered at 42.5% alc./vol. to provide a bolder and more complex tasting experience. Hand-crafted by Master Distiller Oscar Vazquez Camarena in Jesus Maria, Mexico, at "El Sabino" Distillery, this Blanco tequila is perfectly oxygenated to provide a smooth and balanced finish..

 **Nose** - Sweet cooked agave, wet grass, lemon zest, grape, white pepper and floral.

 **Palate** - Cooked agave upfront followed by balanced notes of citrus, vegetal, bell pepper, earthy and white pepper flavors.

 **Finish** - Sweet cooked agave and peppery notes blended with a mix of mineral, floral, mint and citrus flavors.

Production Notes

6-8 years, single estate, mature 100% blue weber agave

Cooked 48 hours in a stone brick ovens and cooled for another 24+ hours

Four-part extraction via roller mill with deep well water

Open air, lactic fermentation in 10L stainless steel tanks with native yeast and fibers in fermentation

Twice distilled in copper pots and oxygenated for a smooth and balanced finish

Derived from just three ingredients: Agave, Water, and Yeast. 100% additive free.

WISCONSIN BORN / MEXICAN MADE

ManuscritoTequila.com
@ManuscritoTequila



Manuscrito

HIGH PROOF

A complex, over-proof Blanco tequila that delivers a jubilee of peppers and vegetal notes to round out the cooked agave sensation. The presence of white, black, and bell peppers are detected from nose through finish as well as earthy tones, baking spices, and citrus notes. Made from single estate, 6-8 year, 100% Blue Weber agave and offered at 51.55% alc./vol. to provide an elevated experience for the senses. Hand-crafted by Master Distiller Oscar Vazquez Camarena in Jesus Maria, Mexico, at “El Sabino” Distillery, this high proof Blanco tequila enjoys oxygenation and fermentation with fibers to provide a balanced and enjoyable finish.



NOSE - Cooked agave, bell pepper, vegetal, earthy, white pepper, and a hint of grape.



PALATE - Cooked agave and black pepper initially followed by baking spices, citrus and vegetal flavors.



FINISH - A long finish that starts with warm vegetal notes and ends with soft peppery, earthy, and citrus flavors.

PRODUCTION NOTES

- 6-8 years, single estate, mature 100% blue weber agave
- Cooked 48 hours in a stone brick ovens and cooled for another 24+ hours
- Four-part extraction via roller mill with deep well water
- Open air, lactic fermentation in 10L stainless steel tanks with native yeast and fibers in fermentation
- Twice distilled in copper pots and oxygenated for a smooth and balanced finish
- Derived from just three ingredients: Agave, Water, and Yeast. 100% additive free.

WISCONSIN INSPIRED / MEXICAN MADE

@manuscrito_tequila

| ManuscritoTequila.com

| 262-853-5764



750 ML



10860013563810

750 ML CARTON



Manuscrito

THE PURSUIT OF A
REFINED BEAUTY

AUTHENTIC TEQUILA

A TESTAMENT TO
CRAFTSMANSHIP

HIGH PROOF



TEQUILA M BLANCO

SINGLE
ESTATE

CHAPTER TWO

HECHO EN
MÉXICO

DESTILERÍA
EL SABINO

ALTITUDE
6873 FT

PAGE NO.

Oscar Vazquez

OSCAR VAZQUEZ CAMARENA • MASTER DISTILLER
IN COLLABORATION WITH ROBERTO LOPEZ A.

51.55% ALC. VOL. • 750ML • 100% AGAVE



Manuscrito

REPOSADO

HIGH PROOF

A versatile triple threat that can be savored neat, paired with your favorite cigar, or stand up in your preferred Fall cocktail. This pour delivers a collision of agave and oak, with a variety of baking spices and hints of banana bread throughout. Batch one was expertly aged in ex-chardonnay French Oak barrels for 3+ months. Passionately made from single estate, 6-8 year, 100% Blue Weber agave and offered at 51.55% alc./vol. to provide a bolder and more complex tasting experience. Hand-crafted by Master Distiller Oscar Vazquez Camarena in Jesus Maria, Mexico, at “El Sabino” Distillery, this Blanco tequila is double distilled and perfectly blended to deliver the best of both worlds: agave and buttery French Oak.



NOSE - Bright aromas of cooked agave, coriander, oak, walnut, and lemon zest.



PALATE - Baking spice, banana bread, walnuts, and cinnamon round out the highly viscous cooked agave mouth feel.



FINISH - The long, clean finish consists of baking spices, citrus, and cinnamon.

PRODUCTION NOTES

- 6-8 years, single estate, mature 100% blue weber agave
- Cooked 48 hours in a stone brick ovens and cooled for another 24+ hours
- Four-part extraction via roller mill with deep well water
- Open air, lactic fermentation in 10L stainless steel tanks with native yeast and fibers in fermentation
- Twice distilled in copper pots and oxygenated for a smooth and balanced finish
- Derived from just three ingredients: Agave, Water, and Yeast. 100% additive free.
- Aged in ex-chardonnay, French oak barrels for 3+ months.

WISCONSIN INSPIRED / MEXICAN MADE

@manuscrito_tequila

| ManuscritoTequila.com

| 262-853-5764



750 ML



10860013563841

750 ML CARTON



Manuscrito

REPOSADO

This buttery treat preserves the signature Manuscrito cooked agave backbone while the barrel offers a complement of oak, butterscotch, honey and spices. Batch one was expertly aged in ex-chardonnay French Oak barrels for 3+ months, producing a buttery reposado with a champagne hue that will leave your taste buds craving more. Chapter Three was made from single estate, 6-8 year, 100% Blue Weber agave and offered at 42.5% alc./vol. to provide a bolder and more complex tasting experience. Hand-crafted by Master Distiller Oscar Vazquez Camarena in Jesus Maria, Mexico, at “El Sabino” Distillery, this Blanco tequila is double distilled and perfectly oxygenated to provide a warm and memorable coating of honey, cinnamon, and agave.



NOSE - Cooked agave, honey, oak, fruit and citrus.



PALATE - Warm cinnamon and baking spices greet the palate while creamy cooked agave, honey and butterscotch notes follow.



FINISH - A harmonious coat of honey, spice and cooked agave.

PRODUCTION NOTES

- 6-8 years, single estate, mature 100% blue weber agave
- Cooked 48 hours in a stone brick ovens and cooled for another 24+ hours
- Four-part extraction via roller mill with deep well water
- Open air, lactic fermentation in 10L stainless steel tanks with native yeast and fibers in fermentation
- Twice distilled in copper pots and oxygenated for a smooth and balanced finish
- Derived from just three ingredients: Agave, Water, and Yeast. 100% additive free.
- Aged in ex-chardonnay, French oak barrels for 3+ months.

WISCONSIN INSPIRED / MEXICAN MADE

@manuscrito_tequila

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| 262-853-5764



750 ML



750 ML CARTON

QUINCEAÑERA ESPADÍN

(A. ANGUSTIFOLIA)

FELIPE CORTES

Mengolí de Morelos, Miahuatlán, Oaxaca
0410FC, 49.5%, 1,266 bottles, April, 2010

Distilled in 2010, this large batch spent 15+ years resting in a giant “flex tank” tucked in a corner of Felipe’s bedroom. Fans of Agave Mixtape may remember tasting a sample back in 2022, when it was a spritely 12 years old, but the other 950 liters remained *en cámara* until it being bottled in September, 2025.

Felipe and his son Ageo are the 3rd and 4th generations of the Cortes family to produce mezcal in the Miahuatlán district of Oaxaca, an area famous for producing some of the best mezcal in Mexico. They are related to the neighboring Ramos family via Felipe’s wife (Ageo’s Mother).

PRODUCTION

OVENS:	9 ton pit, 5 ton pit
COOK TIME:	8-10 Days
WOOD:	encino, yegareche
REST:	tepextate and tobalá are milled immediately, others rest 5-7 Days
MILL:	tahona
FERM TANKS:	sabino
WATER:	well
FERM. TIME:	3-8 days
DISTILLATIONS:	two
STILLS:	two copper alambiques con refrescadera (275L, 500L)
ADJUSTMENT:	puntas y colas



FAMILIA MORALES

Zacate Limón, Receta Original de Lucio Morales López

Originally created by Maestro Mezcalero Lucio Morales as a gift to his wife, Agustina, "Zacate" is produced by the Morales family using the same traditional process as their classic "white tape" espadín, with one important twist:

Freshly cut lemongrass is added to the stills before the second distillation, and a bit more is macerated in the finished product for an extra touch of aromatics and color.

The result is a bright and lively expression of espadín that makes a great highball, brings an interesting twist to classic mezcal cocktails, or works as a fun plug-and-play substitute for gin.

100% Agave Espadín

Roasted in Earth

Crushed by Tahona

Fermented in Pine

Distilled in Copper Pots with Fresh Lemongrass

40% ABV

MALBIEN



Barrel and Heritage (f/k/a Tasting deVine)

John Beckman, Manager of Barrel and Heritage

Request: Add Tequila to Small Batch tasting menu

Liquor Commission Request

currently under Class B1 and the specific request is to add **specialty tequila**

Proposed change:

Consumption Off-premises, except consumption on premises of not more than 3 oz. of craft distilled whiskey or small batch whiskey, **specialty tequila**, or 18 oz. of wine, or 32 oz. of craft beer per person/day.

Container Requirements 199 ml containers must be confined to a closed display unit. All wine bottles must bear the establishment's private label. Retail sale of craft beer, wine, craft distilled whiskey or small batched whiskey, **specialty tequila** in its original package.

Naperville

A Top City To Live in, and a Great Dining Destination



 dine NAPERVILLE.COM



File #: 26-0003, **Version:** 1

Meeting Date: 1/8/2026

LIQUOR COMMISSION AGENDA ITEM

ACTION REQUESTED:

Consider Taste Buds Kitchen's request to increase the cap on Class M-Recreational license by one (1)

DEPARTMENT: Legal Department

SUBMITTED BY: Jennifer Bonner, Senior Assistant City Attorney

BACKGROUND:

The City has enacted the Class M liquor license ("M License") for the sale at retail and service of wine and beer at recreational and/or lifestyle amenities facilities. Recreational facilities include an art studio, indoor sports facility, golf course, bowling alley or billiards, having a minimum of ten regulation billiard tables. Lifestyle amenities facilities include beauty shops, hair salons, spas, and personal cosmetic establishments.

For recreational facilities, the M License requires that at least 60% of annual revenue come from non-alcohol sources, limits wine and beer sales to times when the recreational area is open and available for use and imposes an annual fee of \$2,200. The license is capped at thirteen (13), twelve (12) of which have been issued, with one (1) additional application currently in progress.

Taste Buds Kitchen, located at 620 N. River Road, Unit 108, is a culinary-themed recreational facility offering cooking classes, summer camps, birthday parties, and corporate events for children, families, and adults. The concept functions much like an art studio but uses food as the creative medium rather than paint. The business operates as a children's kitchen during the day and transitions to adult programming in the evening.


Taste Buds Kitchen seeks an increase in the M license recreational cap to allow the service of beer and wine during adult classes, where beer and wine would be sold as part of the class package. Adult classes are regularly scheduled Monday through Sunday from 9:00 a.m. to 9:00 p.m.

Liquor Concept Committee Pre-Application Form (#W301597-111125)

▼ Liquor Concept Committee Pre-Application Form Details

Complete this application and return to Shebnem Ozkaptan. If you have questions, contact Shebnem Ozkaptan, at (630) 420-4110, or via email at ozkaptans@naperville.il.us.

Applicant Contact Information

Applicant Title:	Owner	
Name of Applicant:	Jackie Burton	FIRST NAME LAST NAME
Address:		
City:		
State:		
Zip:		
Contact Phone Number:		
Email Address:	jackie.burton@tastebudskitchen.com	

Business/Owner Information

Owner(s) name:	Jackie Burton	FIRST NAME LAST NAME
Business Phone Number:	(630)470-3873	(###)###-####
Business Email:	jackie.burton@tastebudskitchen.com	
Corporate Name:	Bloom By Iris LLC	
Doing Business as Name:	Taste Buds Kitchen Naperville	
Business Website:	www.tastebudskitchen.com	
Proposed Business Address:	620 N. River Rd. Unit 108, Naperville	*Please include unit number, if applicable
Has the Owner Ever Been Convicted of a Felony?:	No	

General Concept/Other Locations

Briefly Explain the Proposed Concept:	Taste Buds Kitchen is a Culinary Entertainment business offering cooking workshops and parties for kids and adults. Our offerings range from private lessons for 1 person to a group of 15+ where students come to learn how to prepare their own food including pasta, cupcakes, pretzels and more. The Taste Buds Kitchen concept is similar to how you would think of an art class where instead of paint, we use food ingredients. We do not prepare food for sale or service but instead offer an entertaining culinary experience and environment.
Business Type:	Franchise
Does this Business Have Other Locations?:	Yes

Please list the number of other locations and cities of operation:	15 existing locations with 4 opening within the next 2-4 months 1. Bannockburn, IL 2. Palo Alto, CA 3. San Jose, CA 4. Centennial, CO 5. Miami, FL 6. Leawood, KS 7. Overland Park, KS 8. Chester, MD 9. Beverly, MA 10. North Andover, MA 11. St. Louis, MO 12. Winston Salem, NC 13. New York, NY 14. State College, PA 15. East Greenwich, RI 16. Wellesley, MA (opening soon) 17. Providence, RI (opening soon) 18. Atlanta, GA (opening soon) 19. Indian Land, SC (opening soon)
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Liquor

Is obtaining a liquor license critical to your business model?:	Yes	
Please explain why:	Taste Buds Kitchen is a kids kitchen by day and an adult kitchen by night. For adult cooking classes, private, and corporate events, the option to have BYOB is a critical component to support our business concept. For the Taste Buds Kitchen franchise, BYOB is the preferred option across locations. If a license to sell is required, then we would sell beer and wine only and charge a corkage fee if BYOB can also be supported.	
Do you currently have a liquor license?:	No	
What type of Liquor do you Intend to Sell?:	Beer Wine	
Class B Only: Is obtaining a late-night permit critical to your business model? (A late-night permit is required for a restaurant/tavern to sell liquor after 11 P.M.):	No	
Anticipated opening date?:	10/1/2026	
Approximate square footage of the proposed concept?:	2190 UNIVERSITY DR	
Proposed hours of operation?:	Hours of operation to support events are Monday through Sunday, 9 am - 9 pm. Taste Buds Kitchen only hosts scheduled events in which clients must sign up beforehand, we do not service walk in clients. Classes will be regularly scheduled for each week and have options for clients to schedule private events.	Monday-Thursday, Friday - Saturday and Sunday:

Attach the following documents to this application:
 1.Floor Layout of the Business
 2.Menus and Product Offering Lists

▼ **Message History**

Date

On 11/11/2025 4:58:26 PM, System Generated Message:

Subject: City of Naperville Liquor Concept Pre-Application :: W301597-111125

Body:

Greetings,

Thank you for completing the liquor license pre-application form. Following submission of your materials, the Mayor's Office will notify you if supplemental materials are necessary. Please bring five copies of any supplemental materials to the Liquor Concept Committee Meeting.

Thank you

Track the issue status and respond at: <https://napervilleil.mycusthelp.com/WEBAPP//rs/RequestEdit.aspx?rid=301597>

On 11/11/2025 4:58:26 PM, jackie.burton@tastebudskitchen.com wrote:

Request Created on Public Portal

▼ Request Details

Reference No: W301597-111125

Create Date: 11/11/2025 4:58 PM

Update Date: 11/11/2025 4:58 PM

Completed/Closed: No

Status: New

Priority: Medium

Assigned Dept: Community Services

Assigned Staff: Shebnem Ozkaptan

Customer Name:

Email Address: jackie.burton@tastebudskitchen.com

Phone:

Source: Web

TasteBuds

K • I • T • C • H • E • N

BUSINESS OVERVIEW

TBK VISION + VALUES

VISION (OUR WHY)



Inspiring a love of the kitchen and creating cherished memories for all.



MISSION (OUR WHAT)



Delighting guests through delicious culinary entertainment experiences.



GET THE 4-1-1 ON TBK

TASTE BUDS KITCHEN IS A KIDS KITCHEN BY DAY & AN ADULT BYOB KITCHEN BY NIGHT.



Taste Buds Kitchen offers cooking classes, camps, parties and corporate events for ages 2 to 99 in beautiful & sparkling clean Kitchen Studios.







Mission: Delighting guests through delicious culinary entertainment experiences.



Taste Buds Kitchen's vision is inspiring a love of the kitchen and creating cherished memories for all.



THE TBK DIFFERENCE

-  **Very stylish and upscale facility that appeals to all ages**
-  **Fun, hands-on and engaging class experience**
-  **BYOB for adult classes, corporate and private events**
-  **Easily reachable, the booking process is very simple (customized booking system)**





OUR SERVICES



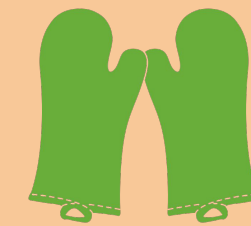
**COOKING
CLASSES**



**PRIVATE
EVENTS**



**CORPORATE
EVENTS**



**PRIVATE
LESSONS**



**KIDS
CAMPS**



**KIDS
CLASSES**



**BIRTHDAY
PARTIES**



**SCHOOLS &
GROUPS**

POPULAR ADULT MENUS



Handmade Pasta

Fettuccine Pasta
Spinach Ravioli
Rustic Tomato Sauce



Tasty Thai

Pineapple Chicken Satay
Pad Thai
Veggie Summer Rolls



A Taste of Italy

Eggplant Parmesan
Truffle Mushroom
Risotto
Cannoli



A Tour of Tuscany

Potato Gnocchi
Brown Butter Sage
Tuscan Kale Salad
Chocolate Biscotti

POPULAR KIDS MENUS



Rainbow Cupcake

Chocolate Cupcakes
Buttercream Frosting
Rainbow Arch
Marshmallow Clouds



Pizza Perfection

Whole Wheat Pizza



Battle Cupcake

Vanilla Cupcakes
Buttercream Frosting



Sliders & Shakes

Cheeseburger Sliders
Loaded Cheese Fries
Extreme Milkshakes



File #: 25-1704, **Version:** 1

Meeting Date: 1/8/2026

LIQUOR COMMISSION AGENDA ITEM

ACTION REQUESTED:

Approve the 2025 Liquor Commission Annual Report

DEPARTMENT: Community Services

SUBMITTED BY: Shebnem Ozkaptan, Budget and Administrative Manager

BACKGROUND:

All Boards and Commissions are now required to submit an annual report to the City Council summarizing accomplishments, challenges, and upcoming work. These reports will be provided to the City Council in February 2026.

DISCUSSION:

A draft of the annual report for 2025 is attached for the Liquor Commission's review. The approved version of this report will be forwarded to the City Council.

Liquor Commission

2025 Annual Report

2025 Accomplishments

- Onboarded 1 new Liquor Commissioner
- Conducted the 2025 Naperville Board and Commission member training
- Recommended approval of Naperville Sweat Lodge's request for a liquor license
- Recommended approval of Buttermilk's request to sell co-branded liquor
- Created the Naperville Local Liquor Law Essentials Training class
- Recommended Clubhouse 540's request to increase the Class M-Recreational license cap
- Recommended Hammer & Nail's request to amend the Class M-Lifestyle Amenities license to allow spirits
- Recommended Garfield's request for a variance and Class D – Package Store liquor license
- Received an Emerging Trends presentation from 360 Youth Services

2025 Challenges

- Liquor Commission meetings should proceed as planned in 2026.

2026 Upcoming Work

- Provide input, advise the Liquor Commissioner, and make recommendations to City Council on future liquor related issues.



File #: 25-1706, **Version:** 1

Meeting Date: 1/8/2026

LIQUOR COMMISSION AGENDA ITEM

ACTION REQUESTED:

Receive the DUI reports for September-November 2025

DEPARTMENT: Police Department

SUBMITTED BY: Detective Martin Creighton, Liquor and Tobacco Liaison



CITY OF NAPERVILLE DUI LIQUOR REPORT-SEPTEMBER 2025



	NPD IR#	Arrest Date	DUI Case Type	Arrestee Residence	Naperville Establishment	Total @ Naperville Estab.	BAC Level	
1	2025-00047217	09/01/2025	Alcohol	Naperville	Lantern	(1)	.161	
2	2025-00047549	09/02/2025	Alcohol	Geneva	N/A	-	Refusal.	
3	2025-00047381	09/02/2025	Alcohol	Naperville	White Tavern	(1)	.246	
4	2025-00048103	09/05/2025	Alcohol	Oswego	N/A	-	.118	
5	2025-00048101	9/5/2025	Alcohol	Lombard	N/A	-	.176	
6	2025-00048112	09/06/2025	Alcohol	Burr Ridge	N/A	-	.135	
7	2025-00048778	09/09/2025	Alcohol	Elmhurst	N/A	-	Refusal.	
8	2025-00048780	09/10/2025	Alcohol	Bolingbrook	N/A	-	.196	
9	2025-00049438	09/13/2025	Alcohol	St. Anne	N/A	-	.111	
10	2025-00049449	09/13/2025	Alcohol	Aurora	N/A	-	Refusal.	
11	2025-00049569	09/14/2025	Alcohol	Maywood	N/A	-	.193	
12	2025-00049573	09/14/2025	Alcohol	Wheaton	N/A	-	.090	
13	2025-00050432	09/18/2025	Alcohol	Naperville	N/A	-	.156	
14	2025-00050938	09/22/2025	Alcohol	Aurora	N/A	-	.144	
15	2025-00051148	09/23/2025	Alcohol	Elgin	Lazy Dog	(1)	Refusal.	
16	2025-00051170	09/23/2025	Alcohol	Lemont	N/A	-	.224	
17	2025-00051309	09/23/2025	Alcohol	Addison	N/A	-	.248	
18	2025-00051714	09/25/2025	Alcohol	Aurora	Hizemans/Tapville	(1) each	.100	
19	2025-00051929	09/26/2025	Alcohol	Oswego	N/A	-	Refusal.	
20	2025-00052105	09/28/2025	Alcohol	Aurora	MZ Bar & Grill	(1)	.148	
21	2025-00052093	09/28/2025	Alcohol	Chicago	N/A	-	Refusal.	
22	2025-00052119	09/28/2025	Alcohol	Plainfield	N/A	-	.131	
23								
24								
25								
2025 TOTAL:	22							
2024 TOTAL:	12							
Year	January	February	March	April	May	June		
2023	12	5	11	10	11	8		
2024	10	23	11	17	20	11		
2025	17	14	23	20	12	21		
Year	July	August	September	October	November	December		
2023	11	12	15	7	6	19		
2024	11	11	12	12	18	17		
2025	26	15	22	-	-	-		
Year	12 Month Average			Year to Date				
2023	10.4			125				
2024	14.2			173				
2025	18.8			170				



CITY OF NAPERVILLE
DUI LIQUOR REPORT-OCTOBER 2025



	NPD IR#	Arrest Date	DUI Case Type	Arrestee Residence	Naperville Establishment	Total @ Naperville Estab.	BAC Level	
1	2025-00053291	10/04/2025	Alcohol	Chicago	N/A	-	Refusal.	
2	2025-00053914	10/07/2025	Alcohol	Plainfield	N/A	-	.123	
3	2025-00054616	10/11/2025	Alcohol	West Chicago	MZ Bar & Grill	(1)	.246	
4	2025-00054609	10/11/2025	Alcohol	Schaumburg	Lantern	(1)	.172	
5	2025-00054767	10/12/2025	Alcohol	Naperville	N/A	-	.240	
6	2025-00054789	10/12/2025	Alcohol	Buford, GA	N/A	-	.128	
7	2025-00054774	10/12/2025	Alcohol	Aurora	N/A	-	.136	
8	2025-00055440	10/15/2025	Alcohol	Naperville	N/A	-	Refusal.	
9	2025-00055881	10/18/2025	Alcohol	Chicago	N/A	-	.162	
10	2025-00056068	10/19/2025	Alcohol	Aurora	N/A	-	Refusal.	
11	2025-00057000	10/24/2025	Alcohol	Lisle	Solemn Oath	(1)	.125	
12	2025-00057173	10/25/2025	Alcohol	Naperville	N/A	-	.169	
13	2025-00057337	10/26/2025	Alcohol	Crest Hill	Ramsey's Kitchen	(1)	.139	
14	2025-00057266	10/26/2025	Alcohol	Lake Villa	N/A	-	.224	
15	2025-00057349	10/26/2025	Alcohol	Naperville	The Can Bar	(1)	Refusal.	
16	2025-00057737	10/28/2025	Alcohol	Downers Grove	N/A	-	.091	
17								
18								
19								
20								
21								
22								
23								
24								
25								
2025 TOTAL:	16							
2024 TOTAL:	12							
Year	January	February	March	April	May	June		
2023	12	5	11	10	11	8		
2024	10	23	11	17	20	11		
2025	17	14	23	20	12	21		
Year	July	August	September	October	November	December		
2023	11	12	15	7	6	19		
2024	11	11	12	12	18	17		
2025	26	15	22	16	-	-		
Year	12 Month Average			Year to Date				
2023	10.4			125				
2024	14.2			173				
2025	18.6			186				



CITY OF NAPERVILLE DUI LIQUOR REPORT-NOVEMBER 2025



	NPD IR#	Arrest Date	DUI Case Type	Arrestee Residence	Naperville Establishment	Total @ Naperville Estab.	BAC Level	
1	2025-00059089	11/04/2025	Alcohol	Plainfield	N/A	-	Refusal.	
2	2025-00059200	11/05/2025	Alcohol	Gilberts	N/A	-	.241	
3	2025-00059423	11/06/2025	Alcohol	Oswego	N/A	-	.170	
4	2025-00059667	11/07/2025	Alcohol	Clarendon Hills	N/A	-	.215	
5	2025-00059898	11/09/2025	Alcohol	Naperville	N/A	-	Refusal.	
6	2025-00060467	11/12/2025	Alcohol	Moline	N/A	-	.260	
7	2025-00060664	11/13/2025	Alcohol	Aurora	N/A	-	Refusal.	
8	2025-00061535	11/19/2025	Alcohol	Melrose Park	N/A	-	.147	
9	2025-00061849	11/20/2025	Alcohol	Naperville	Angeli's	(1)	.124	
10	2025-00062317	11/23/2025	Alcohol	Warrenville	N/A	-	Refusal.	
11	2025-00063045	11/26/2025	Alcohol	Romeoville	N/A	-	Refusal.	
12	2025-00063063	11/27/2025	Alcohol	Aurora	Potter's	(2)	Refusal.	
13	2025-00063346	11/29/2025	Alcohol	Montgomery	Potter's	(1)	.154	
14								
15								
16								
17								
18								
19								
20								
21								
22								
23								
24								
25								
2025 TOTAL:	13							
2024 TOTAL:	12							
Year	January	February	March	April	May	June		
2023	12	5	11	10	11	8		
2024	10	23	11	17	20	11		
2025	17	14	23	20	12	21		
Year	July	August	September	October	November	December		
2023	11	12	15	7	6	19		
2024	11	11	12	12	18	17		
2025	26	15	22	16	13	-		
Year	12 Month Average				Year to Date			
2023	10.4				125			
2024	14.2				173			
2025	18				199			



File #: 25-1707, **Version:** 1

Meeting Date: 1/8/2026

LIQUOR COMMISSION AGENDA ITEM

ACTION REQUESTED:

Receive the tobacco report

DEPARTMENT: Police Department

SUBMITTED BY: Detective Martin Creighton, Liquor and Tobacco Liaison

BACKGROUND:

FY26 round 1 inspections complete.



File #: 25-1705, **Version:** 1

Meeting Date: 1/8/2026

LIQUOR COMMISSION AGENDA ITEM

ACTION REQUESTED:

Receive Naperville Local Liquor Law Essentials class statistics for September-December 2025

DEPARTMENT: Police Department

SUBMITTED BY: Detective Martin Creighton, Liquor and Tobacco Liaison

BACKGROUND:

Naperville Local Liquor Law Essentials Class:

September - 62 attendees

October - 59 attendees

November - 25 attendees

December - 14 attendees



File #: 25-1362, **Version:** 1

Meeting Date: 1/8/2026

LIQUOR COMMISSION AGENDA ITEM

ACTION REQUESTED:

Receive the Liquor Concept Committee report for September-December 2025

DEPARTMENT: Community Services

SUBMITTED BY: Shebnem Ozkaptan, Budget and Administrative Services Manager

Since the last Liquor Commission Meeting, the Liquor Concept Committee had 3 meetings in September, October, and November; there was no meeting in December.

The following concepts were discussed:

- Sho Kalbi BBQ – Class A - Restaurant liquor license
 - Japanese/Korean BBQ Restaurant
 - 2764 Aurora Ave, #108
 - Hours: Monday- Saturday: 4:30pm-9:30pm
- La Mom Kitchen – Class A - Restaurant liquor license
 - Chinese Cuisine Restaurant
 - 30 W. Jefferson
 - Hours: Monday- Thursday: 11:30am-9:30pm; Friday/Saturday 11:30am-10:00pm; Sunday: 12:00pm-9:30pm
- Tasting DeVine – Class S1 – Specialty Food and Liquor Shop license
 - Liquor license allows for on-premises consumption of 3 oz of craft distilled/small batch whiskey, 18 oz of wine, or 32 oz of craft beer
 - Liquor license also allows for package sales of wine with private label, craft distilled/small batch whiskey, and craft beer
 - Cap of 2
 - Seeking amendment to liquor license to sell tequila
- Kyura Men – Class B - Restaurant and Tavern liquor license
 - Ramen Restaurant
 - 1727 Freedom Drive
 - Hours: Sunday-Saturday: 11:00am-10:00pm
 - Website: <https://www.kyuramen.com/>
- E9 Club – Class M - Recreational liquor license
 - Indoor Golf Simulator with Membership Requirement
 - 2140 Fischer Drive
 - Website: <https://www.e9clubs.com/>
- Taste Buds Kitchen – Class M – Recreational liquor license
 - Cooking Workshops and Parties
 - 620 N. River Road, Unit 108
 - Website: <https://tastebudskitchen.com/bannockburn/>