

OFFICE OF THE SELECT BOARD

730 Massachusetts Avenue

Town of Arlington

Massachusetts 02476-4908

(781) 316-3020

(781) 316-3029 fax

\$60.00 Filing Fee

Inspections Dept. at 51 Grove St. must review completed application before returning to this office.

APPLICATION

To the Licensing Authorities of the Town of Arlington

The Undersigned hereby makes application for a

☒ **COMMON VICTUALLER LICENSE (Eat In)**

☐ **FOOD VENDOR LICENSE (Take Out Only)**

Location 1314 MASSACHUSETTS AVE

Name of Applicant JAMES O'ROURKE

Corporate Name (if applicable) FIRST HOUSE LLC

D/B/A FIRST HOUSE PUB 598 MAIN ST. WINCHESTER

Date 3/19/19

I/We hereby agree to conform in all respects to the conditions governing such License as printed in the By-Laws of the Town, and such other rules and regulations as the Selectmen may establish. With the signing of this application, the applicant acknowledges that:

- A. It is understood that the Board is not required to grant the license.
- B. no work is to commence at the premises of the proposed location which is the subject matter of this application until the license is approved by the Select Board, and, furthermore, any work done is done at the applicant's risk, and
- C. in the event of a proposed sale of a business requiring a Common Victualler License, an application for a transfer of said license will be deemed to be an application for a new license (subject to the rules and regulations herein contained), and the owner of such business shall be required to file with the Select Board a thirty day notice of his intention to sell same before such application will be acted upon by the Select Board.
- D. That the license is subject to revocation if the holder of the license does not comply with Town By-Laws or the Rules and Regulations of the Board.

Print Name JAMES O'ROURKE

Signature Name James O'Rourke

Phone (Home) _____ (Business) 781-369-1387

Email FIRSTHOUSEPUB@YAHOO.COM

INFORMATION RELATIVE TO APPLICATION

Breakfast SUNDAY BREAKFAST ???

Yes ☐ No ☐

Lunch

Yes ☒ No ☐

Dinner

Yes ☒ No ☐

Do you own the property? Yes ☐ No ☐ Tenant at Will ☒ Lease 10 ¹⁵ ~~5~~ years

Hours of Operation:

Day SUNDAY, MONDAY, TUESDAY Hours 11 AM TO 11 PM

Day WEDNESDAY THRU SATURDAY Hours 11 AM TO MIDNIGHT

Day _____ Hours _____

Floor Space 2100 Sq. Ft.

Seating Capacity (if any) 73

Parking Capacity (if any) _____ spaces

Number of Employees 18

List Cooking Facilities (and implements)

FULL KITCHEN UPSTAIRS 650 SQ. FEET

Will a food scale be in use for sale of items to the public? Yes ☐ No ☒

Will catering services be provided by you? Yes ☒ No ☐

The following items must be submitted with the application:

- | | |
|--|---------------------|
| 1. Layout Plan of Facility & Fixtures | Date Received _____ |
| 2. Site Plan (obtained at Bldg. Dept., 51 Grove St.) | Date Received _____ |
| 3. Outside Facade and Sign Plan (dimensions, color) | Date Received _____ |
| 4. Menu | Date Received _____ |
| 5. Maintenance Program | Date Received _____ |

If the facilities are not yet completed, provide estimated cost of work to be done \$ _____

FOR OFFICE USE ONLY

Scheduled Hearing when Application will be presented to Select Board for approval:

Date _____ Time _____

Board Action: Approved Yes ☐ No ☐

APPLICANT'S RESUME

Food Business Experience of Applicant

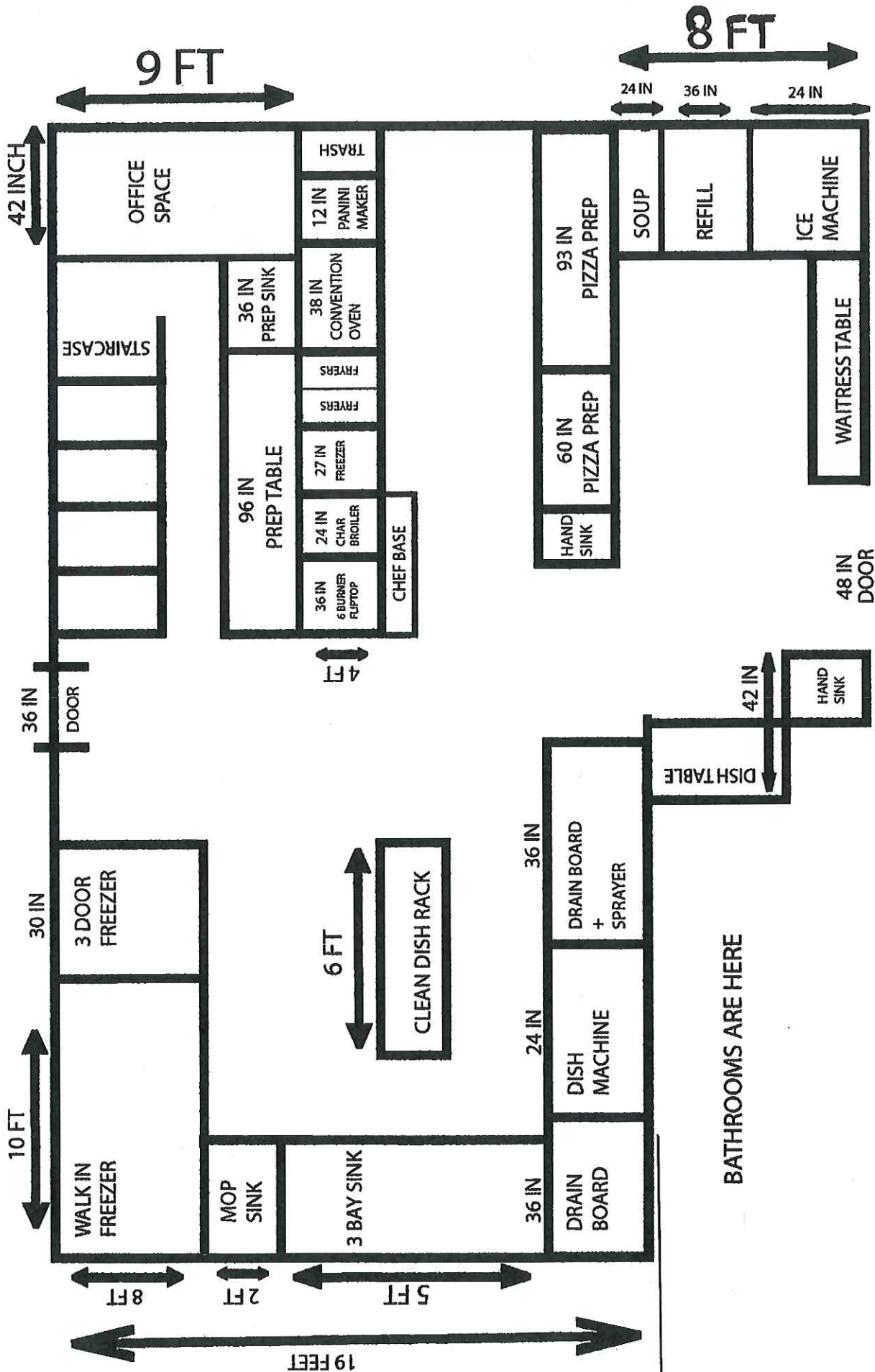
From	<u>10/15</u>	to	<u>PRESENT</u>
Employee	<u>JAMES O'ROURKE</u>	D/B/A	<u>FIRST HOUSE PUB</u>
Sole Owner		Location	<u>WINCHESTER, MA.</u>
Partnership		Type Food	<u>AMERICAN PUB</u>
Corporation	<u>FIRST HOUSE LLC</u>	Number of Employees	<u>25</u>

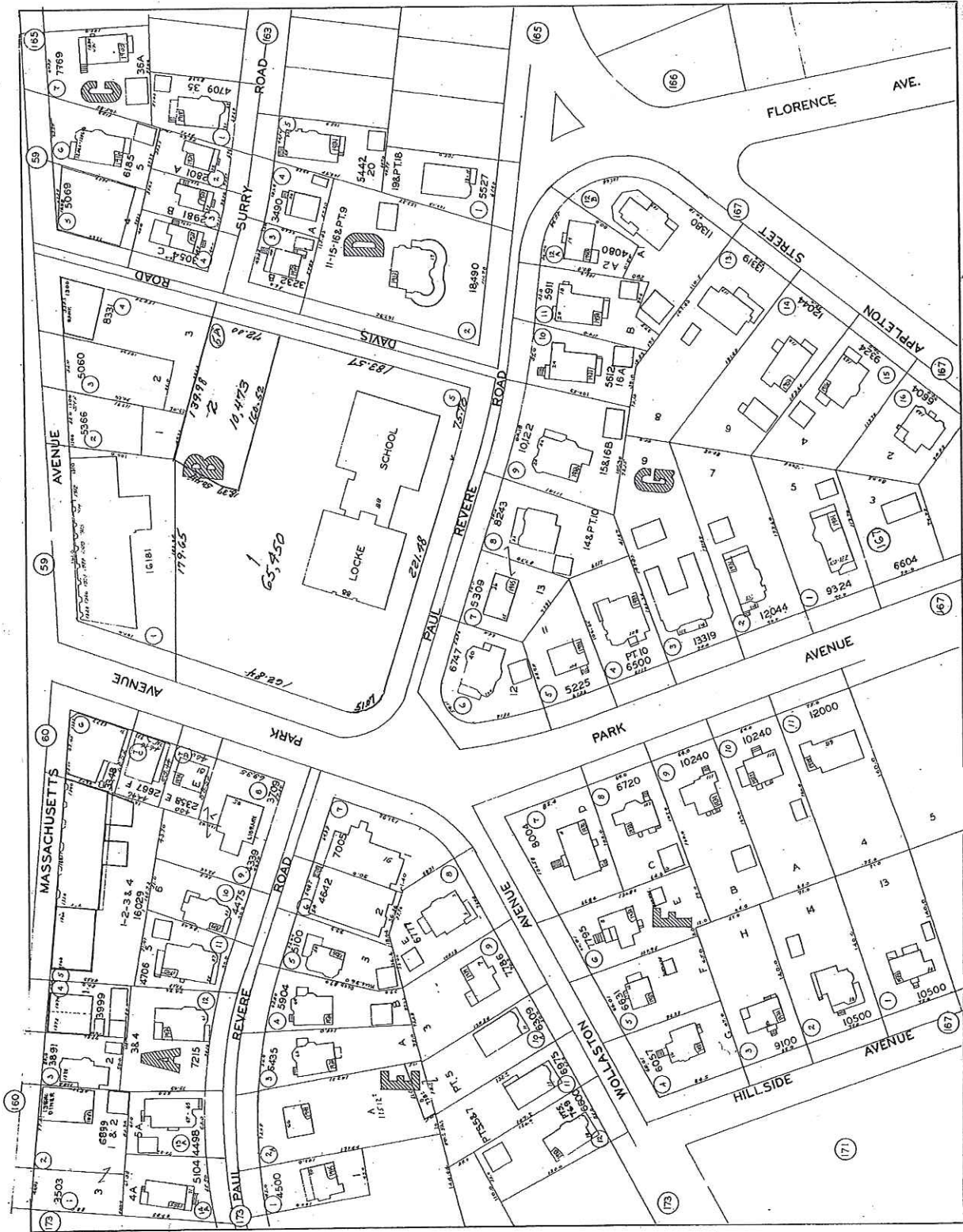
From	<u>2007</u>	to	<u>2019</u>
Employee	<u>BRUCE CANARID</u>	D/B/A	<u>THE HARBORVIEW</u>
Sole Owner		Location	<u>DANVERS, MA.</u>
Partnership		Type Food	<u>STEAK & SEAFOOD</u>
Corporation	<u>BARNARD MANAGEMENT</u>	Number of Employees	

List any other information that you feel will assist in the review of this application.

<u>JAMES IN FOOD BUSINESS</u>	<u>30 YEARS</u>
<u>BRUCE IN FOOD BUSINESS</u>	<u>23 YEARS</u>

31 FEET





BLOCK PLAN NO. 170

NOTES LOC. 1

PAN SIGN WITH DIMENSIONAL LETTERS

Quantity: 1

A Pan Sign Backer:

- 1" deep sign.
- Framed of 1" square al tube.
- Flat face to be .080" thick al., with flat bleed edges. Seamed joint to be filled and sanded smooth.
- Painted Black
- Sign mounting TBD

B

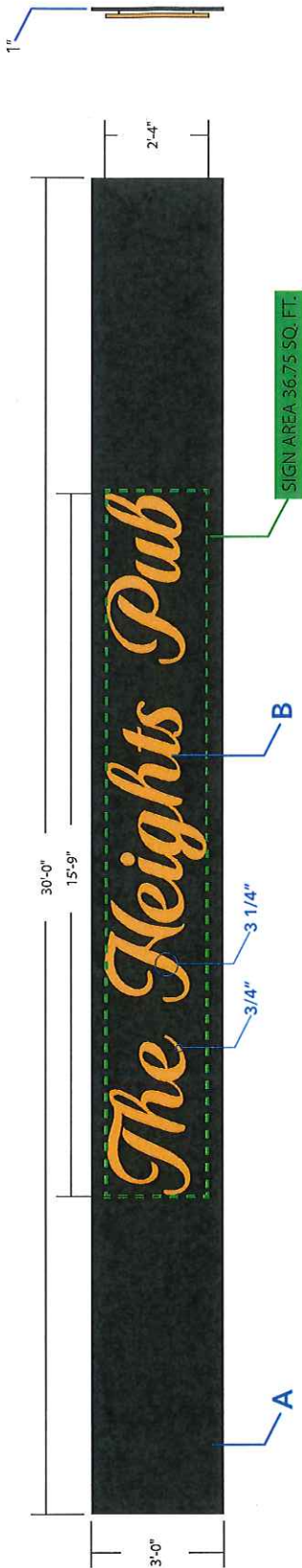
Dimensional Letters:

- 1/2" thick acrylic letters Gold painted ("Metro Metallic Gold).
- Letters stud mounted with 3/8" deep spacers to sign backer panel
- Sign SQ FT = 36.75

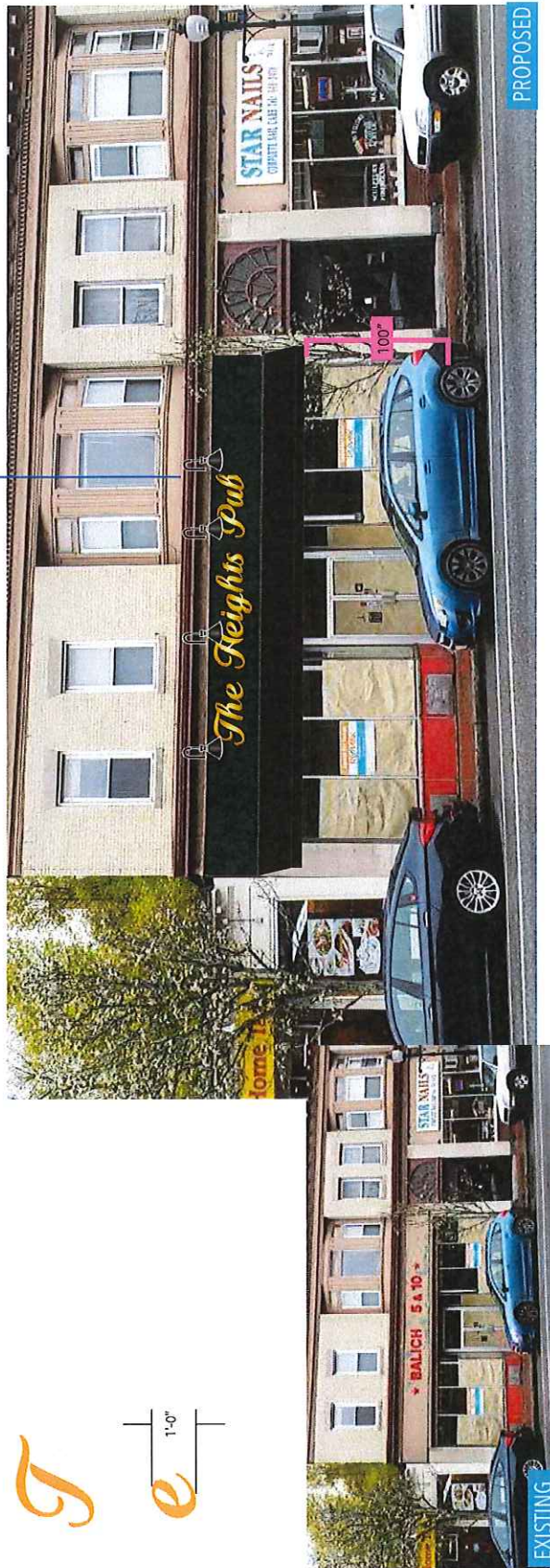
Fonts: Custom Logo

RELEASE TO PRODUCTION:

Work Order:



GOOSENECK LIGHT FIXTURES (BY OTHERS)



EXTERNALLY ILLUMINATED PAN SIGN WITH DIMENSIONAL LETTERS (SS)

SCALE: 3/8" = 1'



WWW.METROSIGN.NET		PHONE: 978-851-2424		FAX: 978-851-2022		170 LORUM STREET		TEWKSBURY MA 01876	
Customer/Job Location:		DWG. DATE: 5.4.2019		Approval: <input type="checkbox"/> Approved		Sales: TD		Design: NM	
The Heights Pub		Rev.1: 8/13/19		<input type="checkbox"/> Approved As Noted		Date		P.Mgr:	
1314 Massachusetts Ave Arlington MA		Rev.2:		<input checked="" type="checkbox"/> X				Drawing # 19-00735-1	
		Rev.3:		File Name:					

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NOTES

LOC. 2

AWNING

Quantity: 1

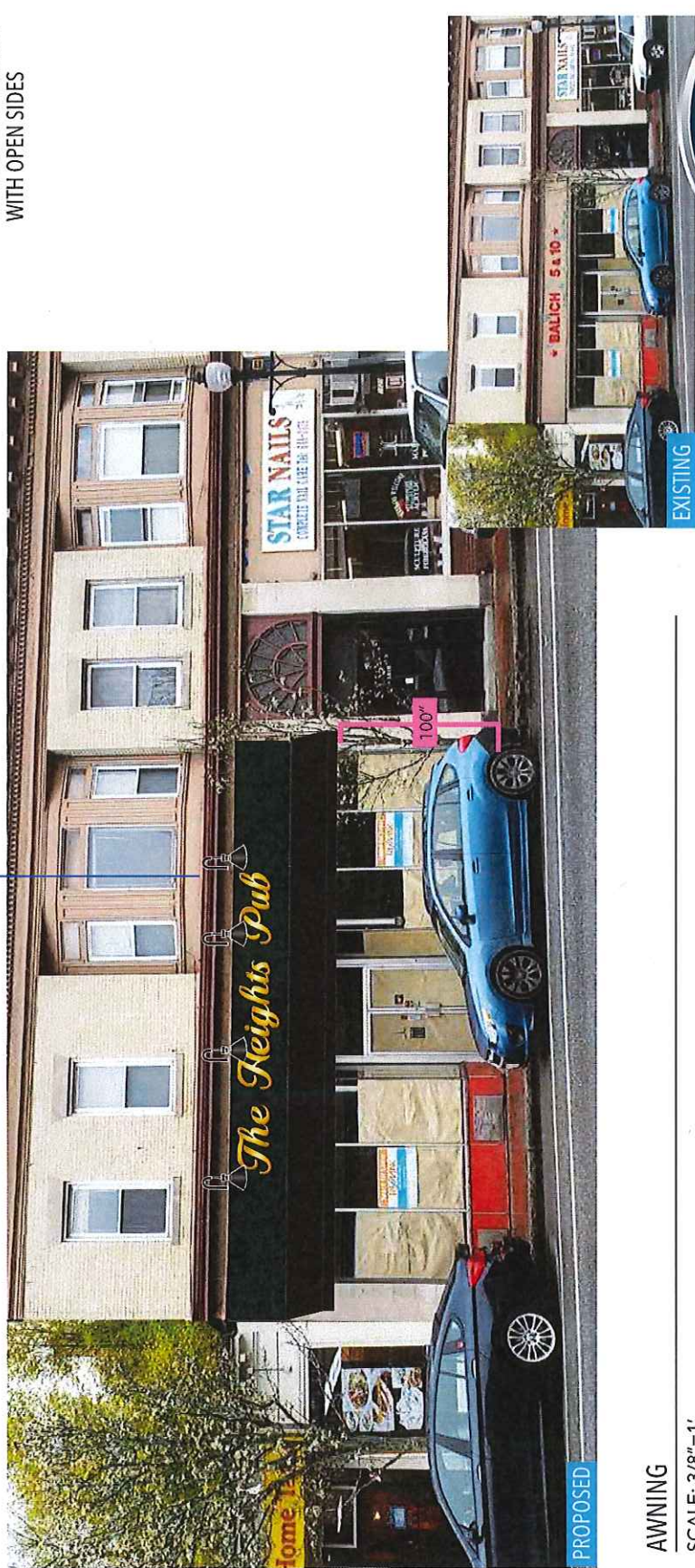
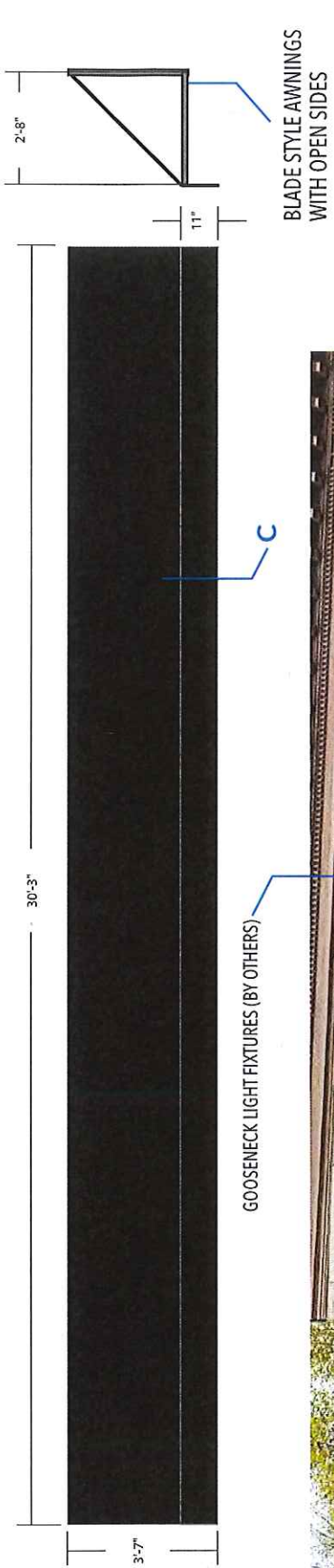
C

Awning:

- Black blade style awning

RELEASE TO PRODUCTION:

Work Order:



AWNING

SCALE: 3/8"=1'



WWW.METROSIGN.NET

PHONE: 978.851.2424

FAX: 978.851.2022

170 LORUM STREET

TEWKSBURY MA 01876

Customer/Job Location:

The Heights Pub

1314 Massachusetts Ave Arlington MA

DWG. DATE: 5.4.2019

Rev.1: 8/13/19

Rev.2:

Rev.3:

Approval:

☐ Approved

☐ Approved As Noted

Date

X

File Name:

Sales:

TD

Design:

NM

P.Mgr:

Drawing #:

19-00735-2

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NOTES LOC. 3

WINDOW VINYL

Quantity: SEE DRW

D

Window vinyl graphics:
- White HP cut vinyl graphics.
1st surface.

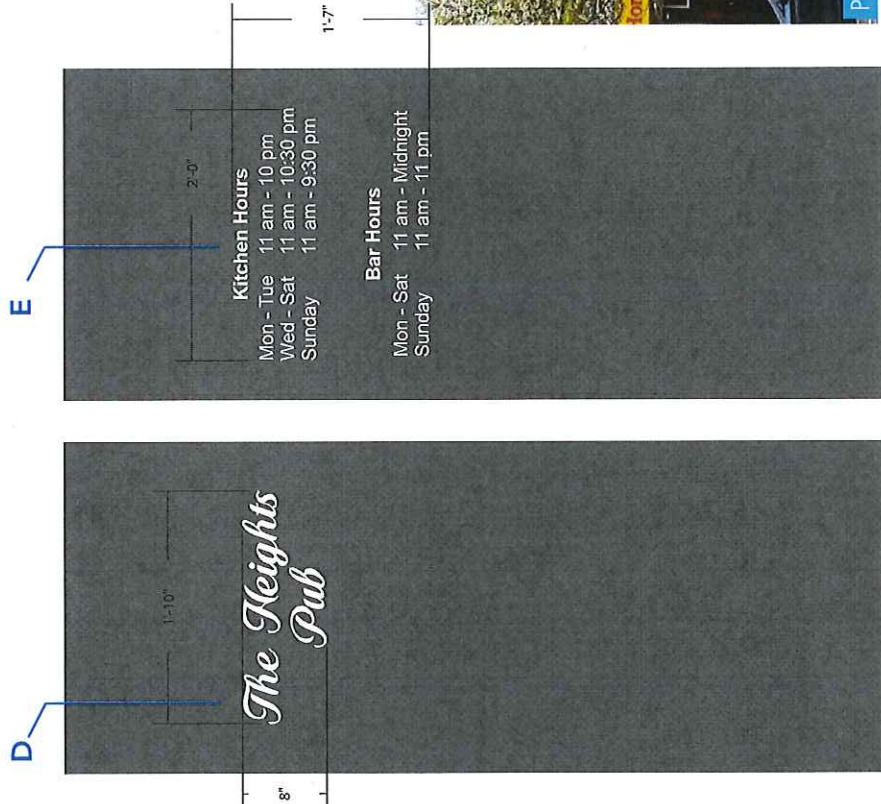
E

Window vinyl graphics:
- White HP cut vinyl graphics.
1st surface.

Fonts:

RELEASE TO PRODUCTION:

Work Order:



WINDOW GRAPHICS

SCALE: 1"=1'



WWW.METROSIGN.NET		PHONE: 978.851.2424		FAX: 978.851.2022		170 LORUM STREET		TEWKSBURY MA 01876	
Customer/Job Location: The Heights Pub 1314 Massachusetts Ave Arlington MA		DWG. DATE: 5.4.2019		Rev.1: 8/13/19		Rev.2:		Rev.3:	
		Approval: <input type="checkbox"/> Approved		Approval: <input type="checkbox"/> Approved As Noted		Date		Date	
		File Name:							
		Sales: TD		Design: MM		P.Mgr:		Drawing # 19-00735-3	

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❁ entrées ❁

ORIGINAL HOUSE STEAK TIPS*	21.95
12 ounces of our House Cut Marinated Tips	
TERIYAKI TURKEY TIPS*	18.95
12 ounces of Teriyaki marinated Turkey Tips	
SHORT RIB	19.95
Tender braised Beef Rib, served with it's own Au Jus Sauce	
RIB EYE STEAK	23.95
12 ounce Rib Eye charbroiled, served Cajun Style with Chimichurri Sauce	
BAKED HADDOCK	18.95
10 ounces Fresh Skinless Fillets, topped with Breadcrumbs and Wine Butter	
BAKED SEA SCALLOPS	22.95
10 ounces of Fresh Sea Scallops, tossed in Breadcrumbs and Wine Butter	
FISH TACOS	16.95
2 Tortillas with Lime Marinated Haddock, Pico de Gallo, Shredded Cabbage, Avocado, Sour Cream and Fresh Cilantro	
SPICY SHRIMP TACOS	16.95
2 Tortillas with Shrimp in a Sweet Chili Sauce, Shredded Cabbage and Mango Salsa	
SWORDFISH TIPS	19.95
10 ounces of Marinated Swordfish Tips, Charbroiled.	
BAKED SEAFOOD PLATTER	24.95
Casserole full of Baked Haddock, Baked Sea Scallops and Garlic Shrimp	
FIRST HOUSE MAC & CHEESE	11.95
Cavatappi Pasta in our Creamy Four Cheese Sauce, topped with Breadcrumbs.	
ADD PULLED PORK.....	4.50
ADD BUFFALO CHICKEN.....	4.50
SHEPARDS PIE	14.95
Ground Sirloin with Corn, Peas, Carrots and Onion in a Rich Demi Glace sauce, topped with Mashed Potatoes and Cheddar Cheese	
ZUCCHINI SPAGHETTI	13.95
House cut Zucchini Spaghetti Sautéed with Assorted Vegetables, Cherry Tomatoes, EVOO, Pesto Sauce and Grated Romano cheese	
ADD GRILLED CHICKEN BREAST	4.50



combo entrees

STEAK TIPS & BAKED HADDOCK 21.95

Combo Portions our Original Steak Tips
and Baked Haddock

BAKED SEA SCALLOPS & STEAK TIPS 23.95

Combo Portions of our Baked Sea Scallops
and Original House Steak Tips

BAKED SEA SCALLOPS & BAKED HADDOCK 22.95

Combo Portions of our Baked Sea Scallops
and Baked Sea Scallops

❁ sides ❁

FRENCH FRIES
COLESLAW
SIDE HOUSE SALAD
POTATO SALAD
RICE PILAF
PASTA SALAD
VEGETABLE OF THE DAY
BAKED POTATOES

ONION RINGS, TATER TOTS
OR SWEET POTATO FRIES
ADD 1.50

SIDE CAESAR OR GREEK SALAD
ADD 1.50

* THESE ITEMS ARE SERVED RAW OR UNDERCOOKED OR COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

❖ burgers ❖

OUR GROUND BEEF IS
ALWAYS FRESH, NEVER FROZEN

ALL BURGERS SERVED WITH
LETTUCE, TOMATO, ONION, PICKLE
AND ONE SIDE

THE HOUSE (1/2 LB) BURGER*... 10.95

TURKEY BURGER* 9.95

BLACK BEAN BURGER* 8.95

THE BOURBON BURGER..... 13.95
Topped with a Carmalized Onions, Bacon
Bourbon Glaze and Cheddar Cheese

HOLY MOLLY BURGER 13.95
Melted Cheddar Cheese,
Guacamole, Sliced Cherry Peppers
and Cajun Ranch Sauce

BUILD YOUR OWN BURGER

ADD BACON, GUACAMOLE
OR CHILI*..... 1.50

ADD CHEESE 1.50

American

Swiss

Cheddar

Crumbled Bleu

ADD JALAPEÑOS, SAUTÉED MUSHROOMS
OR ONIONS 1.25

ADD FRESH AVOCADO SLICES 1.95

❖ sandwiches ❖

ALL SANDWICHES AND WRAPS INCLUDE ONE SIDE

ADD SAUTÉED ONIONS, JALAPEÑO,
MUSHROOMS OR SAUTÉED PEPPERS 1.25

GRILLED CHICKEN SANDWICH OR WRAP* 10.95
Plain, Buffalo, BBQ, or Teriyaki, Served with Lettuce
and Tomato, on a Brioche Roll or in a Wrap

BAKED HADDOCK SANDWICH* 12.95
Baked Haddock with Buttered Bread Crumbs
and Lemon Butter on a Brioche Roll with
Leaf Lettuce and Tarter Sauce

GARLIC STEAK SANDWICH*..... 12.95
Sliced Steak Served with Garlic Butter and
American Cheese on a Brioche Roll

CAJUN CHICKEN SANDWICH* 10.95
Lettuce, Tomato with a Tomato Jalapeño Mayo
on a Brioche Roll

BUFFALO CHICKEN WRAP* 10.95
Served with Lettuce and Blue Cheese

CHICKEN CAESAR WRAP* 10.95
Chicken, Romaine Lettuce, Parmesan Cheese
and Caesar Dressing

CHICKEN SALAD WRAP* 10.95
All White Meat, Lettuce, Tomato, Cucumbers,
Celery and Mayo

STEAK AND CHEESE WRAP* 12.95
American Cheese, Pico de Gallo, Sour Cream
and Lettuce

CALIFORNIA WRAP*..... 11.95
Turkey, Fresh Avocado, Bacon, Lettuce and Tomato

TOMATO, MOZZARELLA AND BASIL SANDWICH 10.95
Sprinkled with Evoo on a Ciabatta Roll

HOUSE AVOCADO AND TOMATO GRILLED CHEESE... 9.95
on a Ciabatta Roll

salads

GARDEN SALAD.....7.95
Spring Mix, Cherry Tomatoes, Cucumbers and Red Onion

CAESAR SALAD 8.95
Romaine Lettuce, Croutons, Parmesan Cheese,
Caesar Dressing and Pita Bread

GREEK SALAD..... 9.95
Our Garden Salad, Feta Cheese, Kalamata Olives
and Pita Bread

COBB SALAD14.50
Mixed Greens with Hard Boiled Eggs, Bacon,
Crumbled Bleu Cheese, Fresh Avocado, Cherry Tomatoes,
Red Onion, Cucumbers and Honey Mustard

BABY SPINACH SALAD..... 10.95
Fresh Baby Spinach with Crumbled Bleu Cheese, Dried
Cranberries, Chopped Walnuts and Raspberry Vinaigrette

CAPE COD SALAD..... 10.95
Spring Mix, Dried Cranberries, Chopped Bacon,
Crumbled Bleu Cheese, Red Onion, Cucumbers,
Cherry Tomatoes and Raspberry Vinaigrette

WEDGE SALAD.....8.95
Wedge of Iceberg Lettuce with Cherry Tomatoes,
Chopped Bacon, Chopped Red Onion and Ranch Dressing

CAPRESE SALAD 11.95
Chopped Romaine Lettuce, Fresh Mozzarella Cheese, Tomato
Slices, Chopped Fresh Basil and Extra Virgin Olive Oil

ADD TO ANY SALAD ABOVE

CHICKEN SALAD*..... 4.50
GRILLED CHICKEN BREAST* 4.95
SLICED STEAK TIPS*..... 6.95
GRILLED SHRIMP* 6.95
BAKED SEA SCALLOPS* 9.95
GRILLED SWORDFISH..... 8.95

BLACK N' BLEU SALAD*..... 15.95
Sliced Steak Tips Topped with Melted Crumbled Bleu
Cheese, Served on a Garden Salad

HOUSE SIDE SALAD..... 4.95

HOUSE SIDE CAESAR SALAD5.95

HOUSE SIDE GREEK SALAD5.95

SALAD DRESSINGS

ITALIAN, CREAMY ITALIAN, BALSAMIC VINAIGRETTE, RANCH,
GREEK, PEPPERCORN, RUSSIAN,
HONEY MUSTARD, RASPBERRY VINAIGRETTE

soup • chowder • chili

SOUP OF THE DAY
CUP 4.95 BOWL 7.95

NEW ENGLAND CLAM CHOWDER
CUP 5.95 BOWL 8.95

CROCK OF FRENCH ONION SOUP
WITH CROUTONS AND
MELTED SWISS CHEESE
6.50

FIRST HOUSE CHILI
CUP 5.95 BOWL 8.95

panini sandwiches

SERVED ON SOUR DOUGH, CIABATTA,
WHITE, WHEAT OR RYE BREAD

GRILLED CHICKEN PANINI. 10.95
Grilled Chicken, Pesto, Tomato and
Mozzarella Cheese

CUBANO PANINI. 10.95
Pulled Pork, Ham, Swiss, Pickles and
Dijon Mustard

SHORT RIB PANINI 12.95
Shredded Short Rib with Caramelized
Onions, Sautéed Mushrooms and
Swiss Cheese

GLOUCESTER REUBEN 12.95
Baked Haddock on Grilled Rye Bread
with Russian Dressing, Swiss Cheese
and Cole Slaw

❖ starters ❖

WINGS!!!	10.95
Buffalo, Teriyaki, BBQ, Gold Rush and Honey Hot	
CHICKEN FINGERS	9.95
Buffalo, Teriyaki, BBQ, Gold Rush and Honey Hot	
CHEESEBURGER SLIDERS* (SET OF 3)	9.95
Served with Lettuce, Tomato and Pickles	
ADD BACON	1.50
PULLED PORK SLIDERS (SET OF 3)	9.95
Served with Lettuce, Tomato and Pickles	
CRISPY HOISIN PORK BELLY	9.95
Crispy Pork Belly tossed in our House Made Hoisin Sauce, garnished with Sesame Seeds and Scallions	
"HOUSE" NACHOS	10.95
Served with Lettuce, Olives, Jalapeños, Pico De Gallo, Salsa, Sour Cream and Cheddar Cheese	
ADD CHICKEN	3.50
ADD CHILI	3.50
ADD BUFFALO CHICKEN	3.50
POTATO SKINS	8.95
Cheddar Cheese, Bacon Bits, Scallions and Sour Cream	
QUESADILLA (CHEESE)	6.95
Served with Lettuce, Sour Cream and Pico De Gallo	
CHICKEN*, STEAK* OR VEGGIE	9.95
COMBO CHOICE OF 2 FROM ABOVE	10.95
ADD GUACAMOLE	1.50
SPINACH & ARTICHOKE DIP	9.95
Tortilla Chips served with hot Artichoke, Spinach, Cheeses and Red Pepper Flake Dip	
BASKET OF FRENCH FRIES	6.95
BAR FRIES	9.95
French Fries topped with melted Cheddar Cheese, Beer Cheese, Chopped Bacon and Scallions	
ADD CHILI	3.50
BASKET OF ONION RINGS	7.95
BASKET OF SWEET POTATO FRIES	7.95
SALSA, GUACAMOLE AND CHIPS	5.95
TOT BASKET	7.95
BAR PRETZELS	6.50
Three Warm Bar Pretzels Served with Beer Cheese	



FLATBREAD PIZZA

CHEESE & TOMATO SAUCE	
FLATBREAD	11.95
House Version of a Cheese Pizza	
BLACK & BLEU FLATBREAD	15.95
Flatbread Topped with Mozzarella Cheese, Sliced Steak Tips, Crumbled Bleu Cheese, Sliced Cherry Tomato, Baby Arugula and Balsamic Vinaigrette	
BUFFALO CHICKEN FLATBREAD	14.95
Flatbread topped with Ranch Dressing, Buffalo Chicken, Mozzarella Cheese, Pickled Jalapeños and Chopped Lettuce	
PULLED PORK FLATBREAD	14.95
Pulled BBQ Pork on top of Flatbread with BBQ Sauce, Cheddar Cheese and Red Onions	
MARGHERITA FLATBREAD	14.95
Fresh Basil, Marinara Sauce, Fresh Mozzarella, Pizza Cheese and Sliced Tomatoes on Flatbread	
PROSCIUTTO & FIG FLATBREAD ...	16.95
Fig Jam, Thin Sliced Prosciutto, Mozzarella Cheese, Parmesan Cheese and Baby Arugula	
PESTO PIZZA	14.95
Chicken, Tomato, Arugula, Shaved Parmesan Cheese and House Made Pesto Sauce	
WHITE CLAM FLATBREAD	15.95
Caramelized Onions, Chopped Clams, Sour Cream, Chopped Cherry Peppers and Mozzarella Cheese	

Maintenance Program: The Heights Pub

Daily:

Dining Room swept and mopped
Bathrooms swept, mopped and sanitized
Outside sidewalk swept
Behind bar swept and mopped
Kitchen Floor swept multiple times during the day
Receiving of food: rotate, inspect and discard old outdated products
Coffemaker cleaned and sanitized
Teamaker cleaned and sanitized
Kitchen appliances scrubbed and sanitized
Dishwashers emptied, cleaned and sanitized
Kitchen floors swept, mopped and sanitized
Draft lines flushed nightly
Bar ice burned at end of night
All trash removed

2 or more times a week:

Dumpster area behind our building inspected and cleaned
Dumpster emptied at least twice or three times a week
Walk in refrigerator inspected, swept, mopped and sanitizers
Walk in refrigerator shelves washed and sanitized
Fryolator oil changed, cleaned and sanitized
Old oil picked up

Weekly:

Hood filters cleaned (in house)
Kitchen walls wiped down
Kitchen equipment moved, swept and deep cleaned
Prep tables undersides cleaned and sanitized
Clean floor drains

Every two weeks:

Windows professionally cleaned
Pest Control company professionally inspect and recommends actions

Monthly:

Draft lines professionally cleaned

Every 3 months:

Grease traps emptied and cleaned professionally
Kitchen refrigeration units compressors cleared of dust and grim
Change air fliters

Every 6 months:

Grease pump chamber inspected and cleaned
Hoods and vents professionally cleaned
Fire suppression inspected professionally
Ice Maker emptied, cleaned, filter changed and sanitized
HVAC unit inspected for seasonal use
Freezer defrosted, cleaned and sanitized