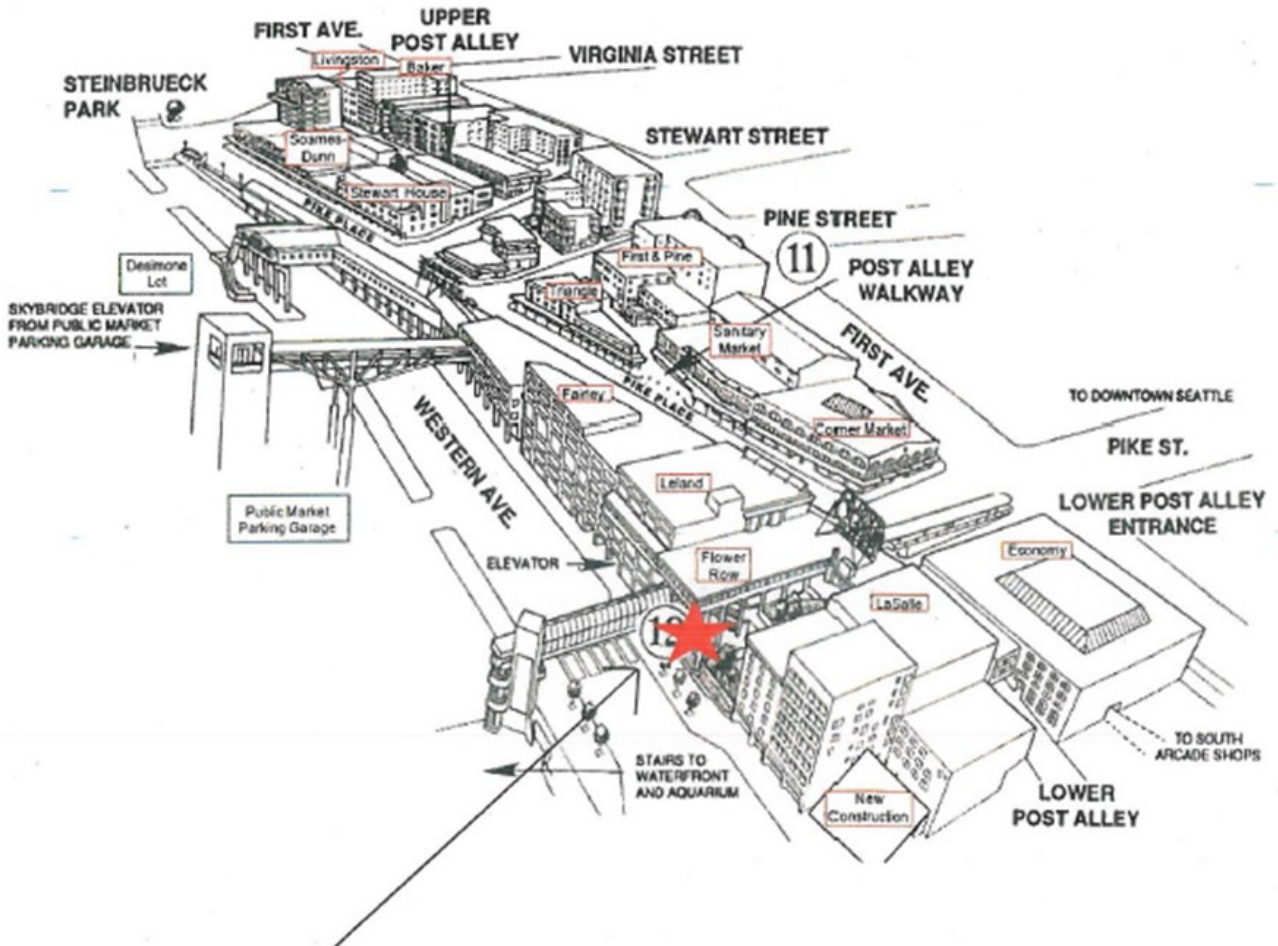
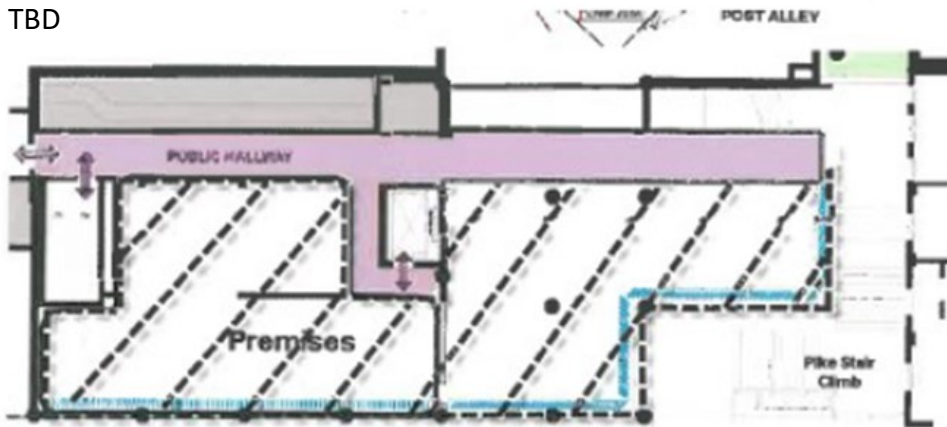


Site Plan



Restaurant Name

TBD



About Us / Summary of Experience

Brandi Sather

Owner/General Manager/CEO BRT168 Inc.

10 years of restaurant experience

Current General Manager and Restaurant Manager of Pub 70

Responsibilities include: Daily Operations, Promotion and Marketing, Payroll, HR, Event Planning

Other: Hosting, Support Staff

Hong Li

Silent Investor / Co-Owner BRT168 Inc.

20+ years of business experience

Owner of Pub 70, The Rickshaw Restaurant & Lounge

Randal Ventura

Head Chef

10 years of restaurant experience

Le Cordon Bleu - Culinary Arts

Copperleaf Restaurant @ Cedarbrook Lodge - Chef de Partie

Aqua by El Gaucho - Private Dining Chef

Current Head Chef of Pub 70

Responsibilities include: Quality Control, Prep of Proteins, Ordering, Menu and Pricing

Other: FOH Management, Line Cook

Our team has worked together for 5 years running Pub 70 and are looking at moving on to pursue a more creative venture. We as the owners of BRT168 Inc. have formed a tight bond, not only with each other but with the crew that will be following us to our new home.

We plan on using experience that we have gained from our years running Pub 70 together to start a new business based less on speed and volume, a place where our chefs can showcase their skills.

The Mission

Our mission is to provide a unique and memorable experience while sharing delicious Portuguese inspired food and drinks with our guests.

The Aesthetic

Dimly lit rooms with eclectic decor transport you to the Fado clubs and cafes of Portugal where patrons sip wine and musicians sing lonely songs of fate and the sea.

Grab an Iberian inspired cocktail from our welcoming bar, a refreshing glass of VINO VERDE in the greenery of our conservatory lounge or wander into our mysteriously eclectic dining room perfect for intimate meetings or gatherings with friends and family. Listen to weekly live music performances or just soak up the vibes while dining over uniquely prepared yet satisfyingly nostalgic dishes from our grill and stone oven.

The Food

Heavily inspired by the chef's grandmother from the Azores Islands, the restaurant will be a bold and dramatic destination with a distinct Portuguese influence. True to our muse, we are not quite traditional but do have a keen focus on ingredients that are quality, local and fresh.

Throughout the menu you will find traditional ingredients such as Bacalhau (salt-dried cod) and Peri-peri (a pepper originally brought to Portugal from its Southern African colonies in the 16th century) but what will make our menu stand out will be the technique and attention to detail applied to not only the preparation of these ingredients but the presentation of them. With a focus on quality, our kitchen will be making as much as possible in-house.

Menu: *(see Main Menu)*

The Chef

Led by Chef Randal Ventura, the core kitchen crew will be comprised of four individuals that have been working together at various restaurants for over 7 years. Randal is responsible for the current menu at Pub 70 and has had great success in transforming what was a very basic, lackluster pub menu into something much more tasteful to reflect the industry trends and standards.

The Bar

Our bar program will be overseen primarily by our Chef and Sous Chef but will be managed day-to-day by a bar manager that we will bring on and train specifically for the task. Our focus will be distinct Portuguese flavor profiles that will show through in liquor infusions, the creation of specialty liqueurs and the use of some of the lesser known Iberian ingredients to create sublime new cocktails.

Menu: *(see bar menu/cocktail list)*

The Service

Casual full service 4-10pm and Bar/Cocktail style service 10pm-12am (2am on weekends)
Primary dining room, cocktail and dessert menu will be distributed to guests on paper but will have QR codes posted as well for those that prefer digital.

- Uniforms - FOH staff will not be required to wear specific uniforms but must comply to company dress code. Black or dark colored slacks/pants/skirts (no athletic wear or overly distressed jeans) Black or dark colored top (no hoodies or athletic wear) Shoes must be closed toe, dark colored. Servers will be required to wear a standard black server apron that they must provide.
- Staff Knowledge - Training will include knowledge of Portuguese food, wines and liqueurs as well as any specialty items on our menu.

Future Possibilities

One of the key elements of our company which has served us well in the past is flexibility. Once established we plan on making the most of every opportunity given to us in our new home and look forward to exploring some other ventures that will help boost business, exposure and maybe in some cases the feel of the Market itself.

- “The Kiosk” - *Modeled after the popular little street side stands in Lisbon that are open all day serving espresso, snack items, refreshing simple cocktails and non-alcoholic beverages.*
10am-4pm Friday, Saturday, Sunday during summer months
Menu: (see *Kiosk Menu*)
- Brunch at
Offered Friday, Saturday, Sunday thought summer season (possibly winter depending on business seasonality)
An expanded version of The Kiosk, opening the dining room with full service and expanded menu.
Menu: (see *Brunch Menu*)
- Take-out/Delivery Program - *Our main focus is and always will be in-house dining, that being said, we will always allow for customer call-in pick up orders. Whether or not we decide to move forward with a more dedicated third party delivery system (Uber Eats etc.) will depend greatly on accessibility for drivers and any regulations that the Market might have.*
Offered 4pm-10pm Monday-Thursday
Branding will include stickers and stamps placed on to-go containers

Success

With our originality, quality of food and service and slightly out of the way location, we strive to become another “hidden gem” of the Pike Place Market for tourists and locals alike to experience. We plan to spark the curiosity of passers by in the stairwell by placing luscious foliage and inviting cafe style seating in the conservatory as well as tastefully distinctive on-brand signage throughout the approved spots in the market.

To compliment a curated social media driven marketing plan we will keep up to date with regular posts showcasing our products to potential guests. Our experience successfully building up, maintaining and growing Pub 70’s social media as one of it’s main means of marketing will be key in helping us to realize the full potential

Proposed List of Improvements

Samples of materials/pictures available

Bartops/countertops - replace

Install booths - U-shaped

Paint interior

Ceiling light fixtures - replace

Remove white strip throughout dining and bar area

Signage - replace

Tile veneers in bar - remove

Window treatments (curtains etc.) - add

Change curtain on wall covering the camera screen

Change floor of glass house (paint, etc.)

Sample Menu (Main Menu)
Dinner 4p-10p / Late Night 10p-11:30p*

Smaller Fare*

Crushed Marbles - 7
Crispy new potatoes, herbs, sea salt, ketchup

Marinated Olives - 5
Castrevellano, Kalamata pepedew peppers

Haricot Verts - 11
Tempura fried and served with preserved lemon garlic aioli

Grilled Brocolini - 13
lemon-anchovy dressing, grated manchego, charred lemon

Cod Croquettes - 16
Fried crispy and served with caper garlic aioli

Stone Oven

Cebola Spirals - 13
Caramelized onion and manchego soubise, parsley-chive butter

Roasted Eggplant/Cauliflower - 17
Madras curry, golden raisins, fresh herbs

Stone fired oysters - 13/26
Half dozen. Chorizo, onion soubise, charred lemon

Dinner Fare

Diver scallops - 36
Parsnip puree, grilled bok choy, shitake, parsnip chips, tobiko

Crispy braised lamb Neck - 32
Parsnip puree, confit carrot, crispy root veg chips, chimmichurri

Teres Major - 32
Confit carrot ,herbed crispy fingerling potatoes, chimmichurri

Half piri-piri chicken - 31
Herbed fingerling potatoes, sautéed chard, shitake, roasting jus

AGNOLOTTI - 29
Pumpkin, herb filled (Vegetarian option)

Desserts*

"I hate sweet things" - Ana

Ana's Pastel de Nata

Semi-traditional Portuguese egg custard tart

Ana's Port and Pinto Cake

Traditional Portuguese bean cake made with port

Ana's Lemon Rice Pudding

Fragrant jasmine rice, lemon custard, cinnamon

Chocolate Pot de Creme

Pair with port

Affogato

Espresso and almond ice cream

Vodka con Sorbetto

Lemon sorbet and vodka

"Prego"

Steak sandwich traditionally eaten after a seafood heavy dinner

Kiosk Menu 10am-4pm
"Quick refreshments on the stairs"

Coffee

Um Café 2.5
A little shot to keep you going - espresso served with sugar

Café Pingado or Cortado 3.5
Espresso topped with milk or cream

Galão 5
Tall glass of warm milk with espresso

Cold Brew 5
Made in-house, iced

Iced Latte 5
Espresso with milk over ice

Boozy Treats

Café com Cheirinho (with a little scent/with music) 10
With house aguardente or brandy topped up or on the side

Ginja 5
House made cherry liqueur

Gin and Tonic 10

Aperol Spritz 10

Vino Verde 7/ 22

Sweets

Pastel de Nata 5
Egg custard tart

Pastel de Feijão 5
Sweet tarts made with white bean

Bolo de Arroz 6
Savory muffin made with rice flour (gf)

Queijo de Figo 8
Spiced figs and crushed almonds moulded into shape (gf)

Torta de Cenoura 8
Rolled sponge cake with filling.

Palmier 3



WASHINGTON
Secretary of State
Corporations & Charities Division

Filed
Secretary of State
State of Washington
Date Filed: 04/17/2023
Effective Date: 04/17/2023
UBI #: 604 972 963

Amended Annual Report

BUSINESS INFORMATION

Business Name:

BRT168 INC

UBI Number:

604 972 963

Business Type:

WA PROFIT CORPORATION

Business Status:

ACTIVE

Principal Office Street Address:

845 N 153RD PL, SHORELINE, WA, 98133-6106, UNITED STATES

Principal Office Mailing Address:

845 N 153RD PL, SHORELINE, WA, 98133-6106, UNITED STATES

Expiration Date:

09/30/2023

Jurisdiction:

UNITED STATES, WASHINGTON

Formation/Registration Date:

09/22/2022

Period of Duration:

PERPETUAL

Inactive Date:

Nature of Business:

FOOD & BEVERAGES

REGISTERED AGENT [RCW 23.95.410](#)

Registered Agent Name	Street Address	Mailing Address
JEAN CHOU	14040 NE 8TH ST STE 313, BELLEVUE, WA, 98007-4122, UNITED STATES	

PRINCIPAL OFFICE

Phone:

Email:

JEANC@CHOUACCOUNTING.COM

Street Address:

845 N 153RD PL, SHORELINE, WA, 98133-6106, USA

Mailing Address:

845 N 153RD PL, SHORELINE, WA, 98133-6106, USA

GOVERNORS

Title	Type	Entity Name	First Name	Last Name
GOVERNOR	INDIVIDUAL		HONG	LI
GOVERNOR	INDIVIDUAL		BRANDI	SATHER

NATURE OF BUSINESS

FOOD & BEVERAGES

EFFECTIVE DATE

Effective Date:

04/17/2023

CONTROLLING INTEREST

1. Does this entity own (hold title) real property in Washington, such as land or buildings, including leasehold improvements?

- No

2. In the **past 12 months**, has there been a transfer of at least 16-2/3 percent of the ownership, stock, or other financial interest in the entity?

- No

a. If "Yes", in the **past 36 months**, has there been a transfer of controlling interest (50 percent or greater) of the ownership, stock, or other financial interest in the entity?

- No

3. If you answered "Yes" to question 2a, has a controlling interest transfer return been filed with the Department of Revenue?

- No

You **must** submit a Controlling Interest Transfer Return form if you answered "Yes" to questions 1 and 2a.

Failure to report a Controlling Interest Transfer is subject to penalty provisions of [RCW 82.45.220](#).

For more information on **Controlling Interest**, visit www.dor.wa.gov/REET.

RETURN ADDRESS FOR THIS FILING

Attention:

Email:

Address:

UPLOAD ADDITIONAL DOCUMENTS

Do you have additional documents to upload? - No

EMAIL OPT-IN

By checking this box, I hereby opt into receiving all notifications from the Secretary of State for this entity via email only. I acknowledge that I will no longer receive paper notifications.

AUTHORIZED PERSON

I am an authorized person.

Person Type:

INDIVIDUAL

First Name:

JEAN

Last Name:

CHOU

Title:

ACCOUNTANT

This document is hereby executed under penalty of law and is to the best of my knowledge, true and correct.