

Lot One will be sold with all of the equipment and furniture present in the building. The inventory includes the following:

90 bar chairs
12 tables w/logos
3 booths
1 large tree-based table with glass top
18 TVs
30 tap beer capacity
2 door horizontal bottle coolers
3 display glass bottle coolers
1 keg cooler
1 mini-frig for fruit & sauces
1 walk-in cooler
Refrigerated beer lines
Washer
Dryer
Pepsi glass-door refrigerator
Coke glass-door refrigerator
2 ice machines
Sidewalk panels for outdoor seating
POS system with 4 terminals
Remote printing station in kitchen
Surveillance with remote access
1st floor sound system with JBL speakers, 2 amps (Juke box and TV connection)
Various signage
2 prep coolers
3-well steam table
Blodgett pizza deck oven
2 40-gal fryers
2 compartment sink
2 two-door freezers
2 two-door refrigerators
2 stainless steel tables
Stainless steel prep table with storage
Griddle (plus new griddle for back-up which has never been used)
Grill
Industrial wire shelving

Pots, pans, baking sheets, utensils
Bread rack
Hand sink
Various catering equipment
2 burner stovetop
1 pass-through refrigerator
1 microwave
Stand-alone steam table
Soup warmer
Ansul system for fire prevention per city code
Dishwasher ceiling vent
Dishwasher tables
Various fans
Plates, bowls, silverware
Disposal
In storage: used fryers, glass washers
Sidewalk fencing, tables, chairs, and umbrellas with stands
Fire extinguishers to code
Commercial grade gym equipment
Landline phone
Wall hangings
Rich and Junnie's provide gaming; bar gets 50% of money made
(IA is in process of potentially allowing touch-play gaming)

Other features:

- *1st floor bar; 2nd floor private bar, 2 bathrooms, industrial kitchen
- *3rd floor: storage, commercial gym equipment, private office/apartment
- *4th & 5th floors vacant; rooftop development potential
- *architectural renderings to create apartments on floors 3-5
- *Upon purchase in 2002, owners invested \$1.25 million in creating 1st floor bar, and installing all new sewer, electric, water, and gas systems
- *All woodwork in bar areas crafted by Smith Cabinetry
- *Added full commercial kitchen in 2006
- *Bar on 2nd floor was custom built in 2012
- *1st and 2nd floors are metered together; 3rd floor has its own meter
- *Six-inch water line
- *Sprinkler system active in basement, 1st & 2nd floors, has water capacity to sprinkle all 5 floors