

# Lincoln Square - Chicago WELL KNOWN AUTHENTIC PHILLY CHEESESTEAK RESTAURANT



566 W. Lake St. Suite 225  
Chicago, Illinois 60661-1411  
kudangroup.com

**Monti's**



**OPERATING BUSINESS.**

**DO NOT DISTURB EMPLOYEES OR MANAGEMENT.**



Lincoln Square  
Lincoln Square is an eclectic enclave that boasts an array of hip restaurants, bars and boutiques. Music, arts and dining are the focus here. Neighborhood gems dot the streets along every corner. Family, fun, and festivals are true components that make this neighborhood.

**Monti's - 4767 N. Talman Ave. Chicago, IL**

Size (Approx.) 1,000 SF Restaurant

Rental Rate \$1,850 per Month (Gross)

Asking Price \$179,000 (Business)

For additional information or to schedule a showing contact:

Daniel Rubinow

312.575.0480 ext. 23

daniel@kudangroup.com

## Demographics

	1-mi.	3-mi.	5-mi.
Population			
2015 Male Population	26,008	252,474	492,349
2015 Female Population	26,877	247,182	494,821
2015 Total Population	52,885	499,656	987,170
2015 Total Households	23,326	212,876	409,954
Income			
2015 Median Household Income	\$58,792	\$54,075	\$55,996
2015 Per Capita Income	\$38,064	\$35,385	\$35,609
2015 Average Household Income	\$85,465	\$80,874	\$83,980

## Nearby Businesses

### Goosefoot

The Red Lion Lincoln Square  
Nhu Lan Bakery

## Business Description

Authentic Philly Cheesesteak restaurant in Lincoln Square. This business makes money! Completely turn-key. Purchaser gets everything including naming rights, a new logo and an extensive social media presence, with thousands of followers. This restaurant also features a low lease rate.

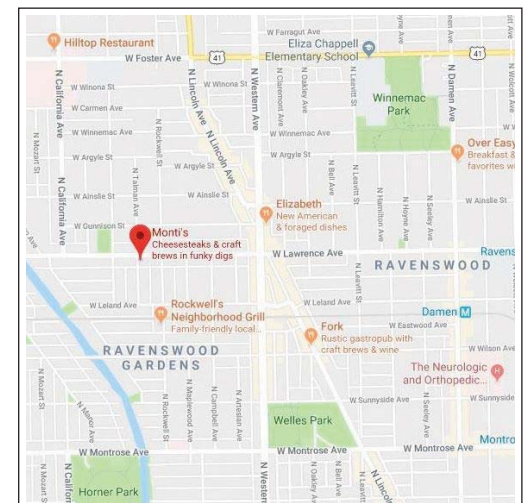
## Highlights:

- Casual neighborhood spot
- Named one of the best Buffalo Wings in Chicago by Timeout, Eater & Chicagoist
- Over fifty craft beers and a dozen hard ciders

No representation is made as to the accuracy of this information and it is submitted subject to errors, omissions, prior sale or withdrawal without notice. 1024 7-29-2013

## Map

Lawrence and Talman



## LISTING INFO

Agent	Daniel Rubinow daniel@kudangroup.com
Is this Confidential?	Yes. <i>Please do not disturb employees or management.</i>
Transaction Type	Business for Sale with Lease Assignment
Type of Property	Restaurant
<b>Property Data</b>	
Property Name	Monti's
Address	4757 N. Talman Ave.
City, Zip Code	Chicago, IL 60618
Area	Lincoln Square
County	Cook
Sale Price	\$179,000.00 (Business)
Rental Rate	\$1,850.00 per Month
Lease Type	Gross
Lease Term	Current extended term until 2021. One additional 5-year options available in 2021.
Yearly Adjustment	\$50.00/month increase every year
Additional Storage	Additional storage being utilized at \$90 per Month.
# of Seats	48
Stories	One
Size	1,000 SF (750 dining / 250 kitchen)
Lot Size	N/A 15 minute loading zone
Zoning	B3-2
Licenses	Food, Consumption on Premises-Incidental Activity Liquor
A/C & Heat	Replaced in the last five years
Ward	40th
Alderman – Name and Phone Number	Patrick O'Connor (773) 769-1140
Nearby Businesses	Goosefoot, The Red Lion Lincoln Square, Nhu Lan Bakery
Location Description	Lincoln Square
Cross Streets	Lawrence and Talman
<b>Business Data</b>	
Is the business currently operating?	Yes. <b><i>Operating business. Do not disturb employees or management.</i></b>
Business Description	Monti's is an authentic Philly cheesesteak joint in Lincoln Square. Husband and Wife team, Chef James Gottwald and Jennifer Monti are both from Philly and while they love Chicago they missed their favorite foods like Philly Cheesesteaks, Hoagies and Sticky Buns. Monti's combines the best of both Philly and Chicago... the rolls are from Amoroso Bakery in Philly (It's the bread that makes a Philly cheesesteak truly authentic) and the Black Angus ribeye is from the

## **LISTING INFO**

	<p>Midwest! In addition to their authentic Black Angus cheesesteaks, Monti's also offers over fifty craft beers, a dozen hard ciders and one of the best Buffalo Wings in Chicago!</p> <p><b>Highlights:</b></p> <ul style="list-style-type: none"><li>• Only Authentic Philly Cheesesteak in Chicagoland</li><li>• Named one of the best Buffalo Wings in Chicago by Timeout, Eater &amp; Chicagoist</li><li>• Over fifty craft beers and a dozen hard ciders</li><li>• Casual neighborhood joint</li></ul>
Year Established	2012
Years of Operation	6
Reason for selling	Relocating
FF&E included in price?	Yes
Inventory included in price?	Yes
Will seller provide training?	Yes. TBD.
Competition/Market Overview	This is the only authentic Philly Cheesesteak restaurant with a liquor license in Chicago.
Growth/Expansion possibilities	More catering. Delivery & Mail Order. Additional locations.



# ADDITIONAL PHOTOS



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Authentic Philly Cheesesteak Bar in Chicago  
4757 N. Talman Avenue, Chicago, IL 60618

### **Property**

Exceptional Lease with low rent and excellent terms.

Six years into a 15 year option lease.

Lease includes a free-standing, finished garage w/ AC – only an additional \$90 a month.

**Rent is under \$2,000 a month and will stay under \$2000 a month for another four years.**

First Lease Addendum negotiated in 2016, includes a provision for the Landlord to replace the Restaurant front of the house floor when necessary.

Second Hot Water Heater added in summer of 2017 for a total of 80 gallons of available hot water (twice the required amount).

AC/Heating Unit was replaced less than five years ago.

Current Owners will not be removing anything from the property.  
All equipment, artwork, tables, chairs, liquor inventory, etc. are included.

Restaurant front is located on a newly paved street with no parking restricted permits or meters.

In excellent standing with all vendors and service providers. Reputation for fast payment.

A 15 Minute Loading Zone directly in front of restaurant for take-outs.

1000 sq. Feet – 250 sq foot Kitchen, 750sq foot Dining Room.

Currently seats 48 with ten tables and twelve bar stools.

No maintenance contracts or long term vendor commitments.

Two Uni-Sex Handicap Bathrooms

### **Liquor Licenses**

State Liquor License – Effective 1/1/18 to 12/31/18

City Liquor License – Effective 9/15/17 – 9/15/19

Both in good standing. No strikes.

## **Restaurant Concept**

The menu concept and kitchen design was developed by well-known and respected chef, James Gottwald. This is a proven successful concept that not only has a loyal following and excellent reputation but continues to garner local and national media attention. **In addition, it can claim niche status in a crowded restaurant market, there is no other authentic Philly Cheesesteak restaurant with a liquor license (which is clean/no strikes) in Chicago and its surrounding area.**

\*See Press Release for a selection of TV appearances and Featured Articles.

Notice the steady coverage over the years since opening.

Bonus: In their capacity as recognized Restaurant Consultants, the Current Owners will include Five Consulting Hours to ease the transition as part of the Sale. If requested, any additional hours will be billed at their usual rate of \$200 an hour.

## **Social Media**

### **YELP**

Enviably Listing. Close to 550 reviews with an overall 4.5 star ranking.  
Owner responds to every single review, setting a positive tone on the profile.

### **GOOGLE**

Fantastic Listing. Close to 200 reviews with an overall 4.6 star ranking.  
This claimed profile also includes a professional 360 degree panorama photograph of the restaurant.

### **FACEBOOK – [www.facebook.com/ilovemontis](http://www.facebook.com/ilovemontis)**

Active business profile with close to 2000 Likes.

### **TWITTER - @ILoveMontis**

Engaged presence with over 2000 followers.

### **INSTAGRAM - @ILoveMontis**

New profile with close to 100 followers.

## **Marketing**

### **WEBSITE**

#### **[www.ilovemontis.com](http://www.ilovemontis.com)**

Excellent mobile friendly website with complete menu.

Domain name is registered thru 2021

Web Hosting is paid thru 2020

Sale will include a new, brighter logo that has not been rolled out yet.

Sale will also include a selection of professional food shots.

As well as several professional, coordinated plaques displaying high-value press accolades.

Coveted Friday Dinner slot at Baconfest 2018. Great exposure and ROI.

## **EQUIPMENT LIST**

All equipment is owned outright.

<b>TYPE</b>	<b>MAKE</b>
4 Bay Steam Table	Wells
100# Deep Fryer	Pitco
48in Gas Grill	Wells
Double Deck Pizza Oven	Blodget
Half-size Electric Convection Oven	Blodget
Upright Tall Boy Refrigerator	
Upright Tall Boy Freezer	
36" Refrigerated Salad Prep Table w/ Cutting Board	
12" Automatic Slicer	Hobart
72" Refrigerated Pizza Prep w/ Cutting Board, Heat Lamp and Shelving	
Three Door Freezer	True
Three Sliding Glass Door Refrigerator	True
(2) 48" Top Loading Beer Coolers	True
Full Size Kegeerator	True
500# Water Cooled Ice Machine	Manitowoc
(1) Double Sided Booth	
(2) One Sided Booths	
(12) Chrome frame Padded seat Bar Stools	
(22) Black Vinyl Bar Stools	
(4) Chrome Padded-seat Chairs	
(7) High Tables	
(3) Low Tables	
(5) Original Black and White Photographs of Philadelphia	
(2) Original Color Photographs of Philadelphia	
(4) Large Black Framed Mirrors	
A Collection of PA College and Vintage Sport Pennants	
Various Wall Décor	
(10) Professional Press Accolade Plaques	
Inventory of Beer and Hard Liquor	Various
(1) 50" Television	Panasonic
(2) 42" Television	Westinghouse
400 watt Stereo System with (4) Speakers *Dining Room size & Speaker number places property under the required minimum size to pay BMI Royalties.	
(7) Neon Signs including a Custom Blackhawks' Sign and a Custom Restaurant Logo Sign.	
Fire Suppression System	Ansul
Exhaust Fan, Black Iron with Six Foot Canopy	

Draft Fan over Pizza oven	
<b>Point of Sale System – POS Lavu</b> Online/App Based system (2) Terminals (1) KDS (Kitchen system) (3) Star Printers (3) iPads	
Up-to-date Inspected Fire Extinguishers	
2.6 gallon per minute Electric Pressure Washer	Ryobi
Three Bay Pot Sink with Pre-rinse Sprayer	
Grease Trap	
Mop Sink	
Bag-in-a-Box Soda System with (2) Guns and Ice Bin	Coca-Cola
(2) Hand Sinks	
Three Bay Bar Sink with Power Glass Washer	Bar Maid
Pass-Thru Window with Heat Lamp	
Track Lighting and Edison Bulb Bar Fixtures	
(3) High Chairs	
Warming Box	Hatco
New Locking Cash Drawer	
(3) Burner Two-Tier Autodrip Coffee Machine	Bunn
400 AMPS of Electrical Service	
Three Inch Gas Lines	
(1) Hot Box, (2) Coolers and (2) Warming Bags for Catering	
Extensive Metro Shelving in Finished Garage	
Various Smallware – Plates, Utensils, Bar Glassware, etc.	
Kitchenware – Knives, Pots, Pans, Utensils, etc.	
Vegetable Prep Sink with Side Table	





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773-942-6012

[www.iLoveMontis.com](http://www.iLoveMontis.com)

[www.facebook.com/ilovemontis](http://www.facebook.com/ilovemontis)

@iLoveMontis

### **Sharing the Love from the city of Brotherly love!**

Monti's is an authentic Philly cheesesteak joint in Lincoln Square. Husband and Wife team, Chef James Gottwald and Jennifer Monti are both from Philly and while they love Chicago they missed their favorite foods like Philly Cheesesteaks, Hoagies and Sticky Buns. Monti's combines the best of both Philly and Chicago...the rolls are from Amoroso Bakery in Philly (It's the bread that makes a Philly cheesesteak truly authentic) and the Black Angus ribeye is from the Midwest! In addition to their authentic Black Angus cheesesteaks, Monti's also offers over fifty craft beers, a dozen hard ciders and one of the best Buffalo Wings in Chicago!

### **Highlights**

**Only Authentic Philly Cheesesteak in Chicagoland**

**Husband and Wife Team**

**Named one of the best Buffalo Wings in Chicago by Timeout, Eater & Chicagoist**

**Over fifty craft beers and a dozen hard ciders**

**Casual neighborhood joint**

## *Selection of Press Accolades*

**Chicago Reader, December 26, 2012 “My Favorite Restaurants of 2012” by Mike Sula**  
<http://www.chicagoreader.com/chicago/mike-sula-lists-his-favorite-new-restaurants-of-2012/Content?oid=8260164>

**Chicago’s Best, December 2012**  
<http://www.youtube.com/watch?v=bCp9vCJTRG0>

**Timeout Magazine, November 29, 2012 “One Hundred Best Things We Ate and Drank in 2012”**  
<http://timeoutchicago.com/restaurants-bars/15894436/appetizers-small-plates-and-sides-100-best-things-we-ate-and-drank-in-2012>

**ABC Local “Hungry Hound”, April 20, 2012 “Philly Cheesesteak Takes on Chicago” by Steve Dolinsky**  
[http://abclocal.go.com/wls/story?section=resources/lifestyle\\_community/food/restaurants&id=863039](http://abclocal.go.com/wls/story?section=resources/lifestyle_community/food/restaurants&id=863039)  
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**190 North, June 2012**  
<http://190north.com/episodes/Montis-Philly-Cheesesteaks/8711182>

**Stockyard Palate, culinary blog, April 5, 2012 “Authentic Blue Collar Philly Love” by Johnny Offal**  
<http://stockyardchicago.com/2012/04/05/monti/>

**Thrillist, food and travel website, July 23, 2013 “The Best Cheesesteaks Not Made In Philly”**  
<http://www.thrillist.com/eat/nation/the-best-cheesesteaks-not-made-in-philly>

**Chicago Tribune, September 19, 2013 “Chief Beef: Philly Beef in Chicago”**  
[http://articles.chicagotribune.com/2013-09-19/features/ct-dining-0919-cheap-eater-20130919\\_1\\_buona-beef-sandwich-chicago-italian](http://articles.chicagotribune.com/2013-09-19/features/ct-dining-0919-cheap-eater-20130919_1_buona-beef-sandwich-chicago-italian)

**WGN, September 10, 2013, “Lunchbreak: Monti’s Authentic Philly Cheesesteak”**  
<http://wgntv.com/2013/09/10/lunchbreak-montis-authentic-philly-cheesesteak/>

**Food Network, Great Food Truck Race, Episode 6**  
<http://www.foodnetwork.com/the-great-food-truck-race/a-food-truck-kind-of-town-chicago-is/index.html>

**Chicagoist, January 2014, “The 7 Best Wings in Chicago”**  
[http://chicagoist.com/2014/01/22/the\\_best\\_wings\\_and\\_pub\\_food\\_in\\_chic.php](http://chicagoist.com/2014/01/22/the_best_wings_and_pub_food_in_chic.php)

**Timeout, March 2014, “Four Best Spots for Buffalo Wings.”**  
<https://www.timeout.com/chicago/restaurants/four-spots-for-buffalo-wings>

**Eater, July 2015 “Best Restaurants to try this Weekend.”**  
<http://chicago.eater.com/2015/6/5/8737127/restaurants-to-try-chicago-this-weekend>

**Voyage Chicago, May 2016, "Meet Chef James Gottwald of Monti's"**

<http://voyagechicago.com/interview/meet-chef-james-gottwald-montis-lincoln-square/>

**Eater, September 2016, "Where to Eat Chicken Wings in Chicago, 2016 Edition"**

<http://chicago.eater.com/maps/best-chicken-wings-chicago>

**Foursquare, March 2017, "The 15 Best Places for a Hoagie in Chicago"**

<https://foursquare.com/top-places/chicago/best-places-hoagies>

**Eater, July 2017, "Epic Sandwiches to Eat Before You Die."**

<https://chicago.eater.com/maps/best-sandwiches-chicago>

**Michelle A Roche Interview, July 2017, "Cheesesteaks & Conversation"**

<http://michellaroche.com/cheesesteak-conversation-at-neighborhood-bar-montis/>

**Dine and Rhyme, August 2017**

<https://dineandrhyemblog.com/montis/>

**The Daily Meal, September 2017, "America's Best Cheesesteaks"**

<https://www.thedailymeal.com/eat/america-s-best-cheesesteaks-gallery/slide-15>

**Hungry Hound, January 2018, "Philly cheesesteaks found in several spots in Chicago area"**

<http://abc7chicago.com/food/philly-cheesesteaks-found-in-several-spots-in-chicago-area/2996642/>

**Foursquare, January 2018 "Top Places for a Cheesesteak in Chicago – Monti's #1"**

<https://foursquare.com/top-places/chicago/best-places-philly-cheesesteaks>

## Our Story

Like every good Husband and Wife Team, Chef James Gottwald and Jennifer Monti negotiated when they created their dream restaurant together. Chef James wanted a place where he could relax with a beer and a Cheesesteak while watching a game. Jennifer wanted someplace stylish but not too stuffy, where she could share a cheese plate and some wine with friends. They both agreed on some “Philly-flare” showing their hometown roots!

Swing by Monti’s to check out the fun neighborhood vibe and casual menu featuring Authentic Philly Cheesesteaks, Pizza, Hoagies and more! Why “Monti’s” and not “Gottwald’s”? James lost the coin toss!

We are “Sharing the Love” from the city of Brotherly Love! Monti’s is an Authentic Philly Cheesesteak Bar in Lincoln Square. Chef James and Jennifer are both from Philly and while they love Chicago they missed their favorite foods like Philly Cheesesteaks and Hoagies. Talk about an easy decision when coming up with a concept for their first restaurant together! Philly Cheesesteak Bar! Combining the best of both Philly and Chi-Town...the rolls are Amoroso from Philly and the Rib-eye is from the Midwest!

Swing by to check out the stylish yet casual neighborhood vibe and of course...the great food and drinks!





## Chef James Gottwald Bio

Chef James Gottwald has teamed up with wife, Jennifer Monti, former Corporate Director of Sales for Stefani Signature Events, to create Monti's, a new Upscale Quick Service Restaurant concept in Chicago, focusing on Authentic Philly Cheesesteaks made with Black Angus Rib-eye and rolls brought in from family-owned Amoroso Bakery in Philadelphia. Chef James is returning to his Philly roots with this latest endeavor. One of the youngest graduates of the Culinary Institute of America, Chef James spent most of his career at various properties in Philadelphia and Boston, including Il Sol, a Southern Italian eatery in Newtown, PA; the historic Buck Hotel in Philadelphia; Gargoyle's on the Square in Boston; and Frenchman's Reef of St. Thomas. He moved to Chicago in 1999 and became the Sous Chef for one sixtyblue before opening Wave Restaurant. In 2002 he relocated to Washington D.C. as Executive Chef at Jordan's (yes, that Michael Jordan!) before returning to Chicago to be the Corporate Chef and Partner for Rockit Ranch Productions. With the opening of Monti's, Chef James is fulfilling a lifelong dream to own his own restaurant.



## Restaurant and Food Photos





