

### THE COMPANY

"Live Well, Love Much, Laugh Often" is the mantra for this casual fine dining restaurant. Dining at The Cellar is a truly unique experience beginning with your arrival at the 100-year-old, historic farm house location. From there you'll find a carefully curated menu (rotated seasonally) and the most carefully selected wine list in the area. Throw in live music, and an evening at The Cellar is a truly memorable dining experience from beginning to end. The full bar and craft cocktail menu provide a quiet place to enjoy a drink and a shareable plate, as an alternative to the typical noise and setting of a sports bar. The Cellar also provides catering services on and of site for private or corporate events, and regularly hosts popular wine tasting and pairing events.



Click [here](#) to view slideshow

### THE LOCATION

In 2004 the original owner followed his passion for fine dining and began renovating this historic property. The 100-year-old farmhouse located in the midst of tall pine trees on the outer East Side of town has satisfied the goal of having a relaxing atmosphere and providing a unique setting. The 5,600 SF property can accommodate 90 in the dining room, 27 at the bar, and has additional outdoor seating available during Summer months. The community is the service hub for 200,000 and has the core foundation of 60,000.

### THE STRENGTHS

The Cellar thrives on its' loyal repeat customer base. The fine dining, the wine pairings and tastings, the diversity of music offerings, the exceptional menu and the Entertainment make this a unique business and a unique property. The owners are active and progressive in using *Facebook* to reach the community. The owner's insistence on making dishes from scratch, and careful curation of the menu make the Cellar stand out among its' peers.

### THE IDEAL BUYER

The Cellar could be run by an active chef, or a manager who wished to be more passive in their role. An active owner-manager could offer stronger leadership and improve the operating model by improving both gross margin and controlling operating cost. The foundation, menu, infrastructure, and volume are in place to provide a trained owner-operator a solid return and income.

### ASKING PRICE

~~\$235,000~~

Price Reduced to  
**\$225,000**

**Business Only**  
(Real Property Not Included)

**TERMS:**  
Cash

**Please Do Not Disturb the  
Business Owner or Speak  
to Employees about this  
Opportunity**

Contact Agent for Details  
and/or to Tour the Business

### PURCHASE PRICE ALLOCATION

Asset Base*	\$77,000
Business Value	138,000
Inventory	10,000
<b>Total Assets</b>	<b>\$225,000</b>

\*Kitchen equipment, small wares, dining, liquor license  
All values provided by Seller

### INCOME STATEMENT SUMMARY

3-year Average Gross Sales +/- \$360,000/year

Financial information provided by Seller

### Request Additional Information:

TO RECEIVE FURTHER INFORMATION, sign and return the [Confidentiality Agreement](#) found on our web site. If you prefer, this agreement can also be requested by contacting the agent listed below.

**Chip Langerak**  
Call 208-535-9905  
chip@arthurberry.com