



MEMORANDUM

TO: Robert Klein, Chair
and Members of the ABC Board

DATE: Monday, February 08, 2016

FROM: Cynthia Franklin
Director

RE: Sitka Hotel #5442

AS 04.11.400(d)(1)(D) requires 30 rental rooms if the population is 5,001 – 15,000..

The City & Borough of Sitka has a certified population of 9,039.

The applicant will offer 40 rental rooms after renovations and a full-service restaurant.

This is an application for a new license.

New Liquor License

License is: Full Year OR Seasonal List Dates of Operation: Feb. 11th - Dec 31st 2016 13415

SECTION A - LICENSE INFORMATION			FEES
Office Use: License Year: <u>2017</u> <u>2015-2016</u>	License Type: Beverage Dispensary-Tourism AS § 04.11.400(d)	Statute Reference: Sec. 04.11.400(d)	License Fee: \$2,500 Filing Fee: \$100.00 Rest. Desig. Permit Fee: <u>\$50</u>
Office Use: License #:			Fingerprint: \$90.50 <u>99.50</u> (<u>\$49.75 per person</u>) TOTAL <u>2,749.50</u>
Local Governing Body: (City, Borough or Unorganized) City & Borough of Sitka		Community Council Name(s) & Mailing Address: City & Borough of Sitka City Assembly: 100 Lincoln Street, Sitka, AK 99835	
Name of Applicant (Corp./LLC/LLP/Individual/Partnership): Sitka Jet Center, Inc.		Doing Business As (Business Name): Sitka Hotel	Business Telephone Number: 907.747.3026 Fax Number: 907.747.3288
Mailing Address: 118 Lincoln Street		Street Address or Location of Premises: 118 Lincoln Street Sitka, Alaska 99835	Email Address: Pmc1300@aol.com
City, State, Zip: Sitka, Alaska 99835			
SECTION B - PREMISES TO BE LICENSED			
Distance to closest school grounds: <u>~ 1/2 mile</u>	<i>Distance measured under:</i> <input checked="" type="checkbox"/> AS 04.11.410 OR <input type="checkbox"/> Local ordinance No. _____	<input type="checkbox"/> Premises is GREATER than 50 miles from the boundaries of an incorporated city, borough, or unified municipality. <input type="checkbox"/> Premises is LESS than 50 miles from the boundaries of an incorporated city, borough, or unified municipality.	
Distance to closest church: <u>465 feet</u>	<i>Distance measured under:</i> <input checked="" type="checkbox"/> AS 04.11.410 OR <input type="checkbox"/> Local ordinance No. _____	<input checked="" type="checkbox"/> Not applicable	
Premises to be licensed is: <input type="checkbox"/> Proposed building <input checked="" type="checkbox"/> Existing facility * <input type="checkbox"/> New building		<input checked="" type="checkbox"/> Plans submitted to Fire Marshall (required for new & proposed buildings) <input checked="" type="checkbox"/> Diagram of premises attached * Substantial remodel	

New Liquor License

SECTION C – LICENSEE INFORMATION

1. Does any individual, corporate officer, director, limited liability organization member, manager or partner named in this application have any direct or indirect interest in any other alcoholic beverage business licensed in Alaska or any other state?

Yes No If Yes, complete the following. Attach additional sheets if necessary.

Name	Name of Business	Type of License	Business Street Address	State

2. Has any individual, corporate officer, director, limited liability organization member, manager or partner named in this application been convicted of a felony, a violation of AS 04, or been convicted as a licensee or manager of licensed premises in another state of the liquor laws of that state?

Yes No If Yes, attach written explanation.

SECTION D – OWNERSHIP INFORMATION – CORPORATION

Corporations, LLCs, LLPs and LPs must be registered with the Dept. of Community and Economic Development.

Name of Entity (Corporation/LLC/LLP) (or N/A if an individual ownership): SITKA JET CENTER, INC. d/b/a SITKA HOTEL		Telephone Number:	Fax Number:
Corporate Mailing Address: 713-B SAWMILL CREEK ROAD, SITKA, AK 99835	City: Sitka	State: Alaska	Zip Code: 99835
Name, Mailing Address and Telephone Number of Registered Agent: Denton Pearson, Esq., 713-B Sawmill Crk Road, Sitka, Alaska 99835 907-747-8722		Date of Incorporation OR Certification with DCED: March 16, 2015	State of Incorporation: Alaska
Is the Entity in "Good Standing" with the Alaska Division of Corporations? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No If no, attach written explanation. Your entity must be in compliance with Title 10 of the Alaska Statutes to be a valid liquor licensee.			

Entity Members (Must include President, Secretary, Treasurer, Vice-President, Manager and Shareholder/Member with at least 10%)					
Name	Title	%	Home Address & Telephone Number	Work Telephone Number	Date of Birth
Robert Petrie	Pres.	50	7217 Charlene CT, Azle, TX 76020	907.747.3826	12/12/65
Deborah Petrie	Vice Pres.	50	7217 Charlene CT, Azle, TX 76020	907.747.3826	2/7/62

NOTE: If you need additional space, please attach a separate sheet.

New Liquor License

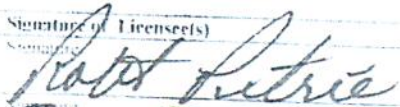
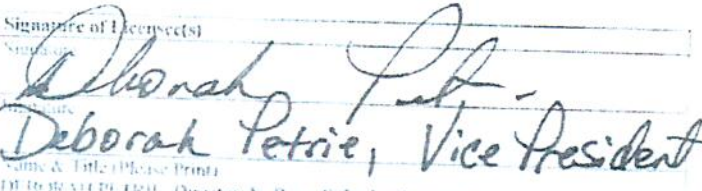
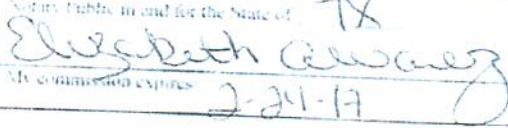
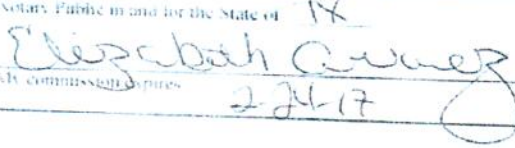
SECTION F - OWNERSHIP INFORMATION - SOLE PROPRIETORSHIP (INDIVIDUAL OWNER & SPOUSE)

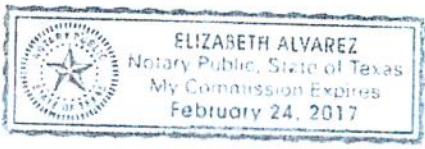
Individual Licensees/Affiliates (The ABC Board defines an "Affiliate" as the spouse or sibling of either of a licensee. Each Affiliate must be listed.)

Name: Address:	Applicant <input type="checkbox"/> Affiliate <input type="checkbox"/>	Name: Address:	Applicant <input type="checkbox"/> Affiliate <input type="checkbox"/>
Home Phone: Work Phone:	Date of Birth:	Home Phone: Work Phone:	Date of Birth:
Name: Address:	Applicant <input type="checkbox"/> Affiliate <input type="checkbox"/>	Name: Address:	Applicant <input type="checkbox"/> Affiliate <input type="checkbox"/>
Home Phone: Work Phone:	Date of Birth:	Home Phone: Work Phone:	Date of Birth:

Declaration

- I declare under penalty of perjury that I have examined this application, including the accompanying schedules and statements, and to the best of my knowledge and belief it is true, correct and complete, and this application is not in violation of any security interest or other contracted obligations.
- I hereby certify that there have been no changes in officers or stockholders that have not been reported to the Alcoholic Beverage Control Board the undersigned certifies on behalf of the organized entity, it is understood that a misrepresentation of fact is cause for rejection of this application or revocation of any license issued.
- I further certify that I have read and am familiar with Title 16 of the Alaska statutes and its regulations, and that in accordance with AS 04.11.050, no person other than the licensee(s) has any direct or indirect financial interest in the licensed business.
- I agree to provide all information required by the Alcoholic Beverage Control Board in support of this application.

Signature of Licensee(s)  Name & Title (Please Print) Robert Petrie, President ROBERT PETRIE, Director, President Suka Jet Center, Inc.	Signature of Licensee(s)  Name & Title (Please Print) Deborah Petrie, Vice President DEBORAH PETRIE, Director, V. Pres., Suka Jet Center, Inc.
Subscribed and sworn to before me this day of 17th Dec 2015	Subscribed and sworn to before me this day of 17th December 2015
Notary Public in and for the State of TX  My commission expires 2-24-17	Notary Public in and for the State of TX  My commission expires 2-24-17



Declaration Concerning Tourism License

(3 AAC 204.325)

The undersigned hereby declares under penalty of perjury the following:

(1) *Approval of the Sitka Hotel liquor license will encourage the construction or improvement of a tourist facility which would not be financially feasible without a liquor license for the following reasons:*

The hotel restaurant and bar operated for years under the name the "Pour House" serving liquor, beer and wine and dinner service to locals and tourists. But over the past couple years the Hotel and restaurant had closed and the liquor license lapsed. The building has become an eyesore along the main street running through the heart of downtown Sitka, despite overwhelming demand for short term rentals catering to charter fishing clientele and the general visiting public traveling through Southeast Alaska. The extent of disrepair means that significant capital will need to be invested before the hotel restaurant can again serve the visiting public.

Substantial renovations are underway to improve the exterior and interior of the Sitka Hotel, the rooms, restaurant and bar located on the premises. These repairs have been undertaken based on the expectation that the liquor dispensary - tourism license will be granted to the new owners at this premise. Without the revenue from liquor, beer and wine sales, the extent and nature of the improvements would not be justified. And without the liquor license, the hotel might not be economically viable as visitors have come to expect the ability to eat fine food and drink alcohol at their hotel.

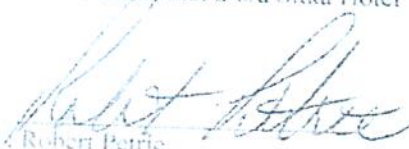
(2) *The Sitka Hotel is a "tourist facility" in the sense that it will directly attract, cater to and benefit tourists and the local tourism industry, and tourist business will constitute a substantial portion of the business of the tourist facility as demonstrated by the following:*

The renovation plans include 15 extended stay rooms (with stove top, sink and utensils) available to the public as our research has shown substantial market demand for these rooms which cater to tourists in Southeast Alaska.

The hotel will also contain 25 standard suites (without kitchenettes) which will mean that these tenants will more likely depend on the restaurant and bar located on site.

Sitka Jet Center Inc. d/b/a Sitka Hotel

DATE: 11-15-2015


By: Robert Petrie
Its: President

- The Sitka Hotel, after renovation, will have 40 guest rooms.

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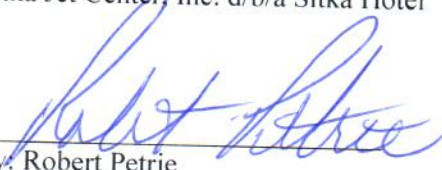
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Sitka Jet Center, Inc. d/b/a Sitka Hotel

DATED: 11-5-2015


By: Robert Petrie
Its: President

DEC 14 '15 PM 12:42

STATE OF ALASKA
 ALCOHOLIC BEVERAGE CONTROL BOARD
 APPLICATION FOR RESTAURANT DESIGNATION PERMIT
 AS 04.10.019 & 03 AAC 304.715 - 79d

The granting of this permit shall be a case of vested rights. A permit of 2013 designated licensed premises for purposes of dining shall be granted in the case of such an establishment, in which there is no other person who has been granted what the employment duties will be performed by.

LICENSE NUMBER _____ Title Bar/ange Dispensary

- Does the establishment comply with AS 04.10.019 & 03 AAC 304.715-79d
- Persons 16 - 17 years of age may not be employed
- Persons under 18 years of age may not be employed by a person 21 years of age or older
- Persons between 18 - 20 years of age may be employed (See note below)

1. Licensee's Name: Sarah Peterson LLC Alaska
 2. Name of Business: Sarah Hotel
 3. Business Address: 115 Laramie St. Sitka
 4. Hours of operation: 7:30 AM - 12:00 AM Telephone Number: 747-5826

5. Have phone calls made in your premises for business? Yes No
 If you answered "yes" check "yes" on below: not during this license's ownership

- 6. Types of employees: expediter, bus holder, dishwasher
- 7. Are video cameras available to the public in your premises? Yes No
- 8. Do you provide live entertainment, such as live music, dancing, dancing, sports or pin-ball?
 Yes No except for live sports
- 9. What is food service? Table Service Buffet Service Counter Service Other _____
- 10. Is an owner, manager, or employee of your establishment a full-time employee during business hours? Yes No

*** A MENU AND DETAILED PREMISES DIAGRAM MUST ACCOMPANY THIS APPLICATION ***

*Employees 16 and 17 years of age must have a valid writ consent and a letter maintained in your files from a parent or guardian authorizing employment at your establishment.

**Please attach additional sheets of paper if more space is needed to describe food service, entertainment, etc.

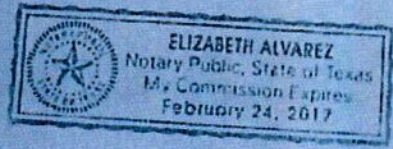
Sarah Peterson Licensee Signature Sarah Peterson Local Governing Body Approval

Subscribed and sworn to before me this 14th day of Dec 2015 Date 1-13-16

Elizabeth Alvarez
 Notary Public in and for Alaska

My Commission Expires 2/24/17

 Director, ABC Board

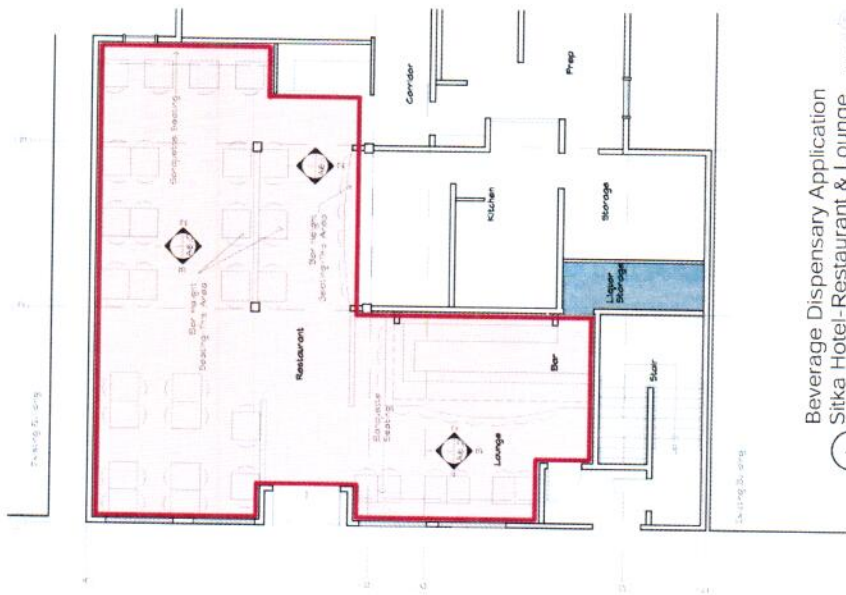


DEC 18 '15

JAN 14 16 PM 3:19



DATE: 12/15/15
 REVISIONS:
 PROJECT NO.:
 COPYRIGHT:
 DRAWN BY: MILLARD ASSOCIATES ARCHITECTS



Breakfast Sitka Hotel, menu 1st draft

- Buttermilk biscuit sandwich, Duck Bacon or No Nitrate Sausage, choice of cheese, egg
- Country chicken fried steak and pepper gravy, served with 2 eggs
- Mini Smoked Salmon and cream cheese quiche, served with fruit
- Locally made Bagels and Lox, Cream Cheese, capers, sieved eggs, red onion
- Crab Omelet, locally caught crab, green onion, gruyere cheese
- Build your own omelet- Choice of cheese, toppings, hash browns toast
- Pancake Stack with berry compote
- Texas French Toast
- Breakfast ala carte': your choice of 4 for a set price
 - pancakes, sausage, bacon, ham, eggs, hash browns, toast, ½ order biscuit and gravy,
- Skillet line:
 - corned beef and hash skillet, with egg and cheddar
 - veggie and egg white skillet
 - meat scramble skillet
 - Biscuit and Gravy Skillet
 - SOS skillet, military style

Saturday and Sunday, Breakfast Buffet BRUNCH

- Eggs
- silver dollar pancakes
- French toast
- Carving meat station
- Omelet station
- Fruit displays
- Savory Quiches
- Coffee cake, pastries

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Lunch

Sandwich

- Sitka Shrimp po boy, lettuce, house sauce, house relish, bibco battered shrimp
- Cuban, pork confit, house made pickles, Dijon, Swiss, pressed
- Muffalatta- layered cheese and meats, Genoa salami, Soppressetta, Serrano Ham, provolone, olive tapenade
- Chicken Caesar sandwich- Parmesan toasted bread with house Caesar tossed crisp sweet romaine and thin sliced pepper crusted chicken
- Chicken Salad Sandwich, with blue cheese and dried cherries
- Sundried tomato pesto caprese, on grilled bread
- Roast beef, caramelized onion and creamy brie
- Bib lettuce sesame ahi tuna wraps,
- Crab melt- local crab, gruyere cheese, and grilled tomato
- Fish and Chips- BIBCO battered fish chips
- Stuffed Burger Line
 - jalapeno and cheddar
 - bacon and blue cheese

Burger Ala Carte'

½ lb. burger, lettuce, tomato, onion, cheese

Enhancements: Bacon, Caramelized onion, avocado, mushroom, jalapeno, Fried Egg

Soups:

- Beef stew
- Chowder
- Veggie Ancient Grain

Salads:

Caesar: add chicken, shrimp or crab

Mixed Green Salad

Heart of palm, tomato and avocado salad with a lemon basil vinaigrette

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Appetizers:

- BBQ or Buffalo Chicken Ribs
- Stuffed Mushrooms
- Sitka Seafood Ceviche
- Tuscan steamer mix, mussels, clams, shrimp in a white wine butter sauce
- Prosciutto Wrapped Shrimp
- Fire Dusted Calamari
- Battered Salmon Bites with Olympia Sauce
- Bib Lettuce and Ahi Tuna Wraps

Dinner:

- Lobster Ravioli in a sundried tomato cream sauce
- Pappardelle Shrimp Alfredo
- Tuscan Pappardelle Pasta, Steamers, Muscles, Shrimp, in a white wine butter sauce
- Caprese Pappardelle Pasta, fresh mozzarella, basil, tomato tossed in a garlic olive oil
- Cast Iron Single Portion Pepperoni Pizzas?
- Prosciutto wrapped duck Marsala
- Egg Plant Parmesan (vegetarian option)
- Chicken Picatta
- Crab Legs with lemon garlic butter, baked potato, broccollini
- 12 oz. grilled pork chop with a rosemary pear sauce, pilaf, veggies
- 12 oz. NY, loaded baked potato, veggies
- 10 oz. filet, loaded baked potato, veggies
- Fish and Chips
- Crab Cakes, Romesco Sauce, Veggie Slaw
- Grilled Whole Salmon Filet Skewer, teriyaki glazed over coconut rice
- Panko lemon crusted halibut with Dill Butter, pilaf, veggies
- Venison with a red wine cherry sauce, polenta and veggies?
- Stuffed Burgers and Burger Ala Cart
- Same Lunch Soup and Salads

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Cocktail Menu Draft

Margarita

2 oz. White Tequila

1 oz. Fresh lime juice

½ oz. Cointreau

1 pinch sea salt

1 oz. agave

Shake all ingredients over ice until blended. Strain into a large rocks or margarita glass with ice. Salt rim to customer's preference.

-Cadillac Margarita- Float ½ oz. Grand Marnier on top of cocktail

Moscow Mule

2 oz. Vodka

1 oz. Fresh lime juice

Build in a large glass with ice. Top with Stoli Ginger Beer and garnish with a lime wedge

--Mexican Mule- Substitute White Tequila

-Southern Mule- Substitute Bourbon or Rye Whiskey

Saint Germain Sidecar

-1.5 oz. St. Germain

1 oz. Brandy

½ oz. Cointreau

1 oz. lemon juice

1 splash Aperol

Shake all ingredients over ice until blended. Fine strain into chilled glass, serve straight up. No garnish

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Mamie Taylor

2 oz. scotch

½ oz. fresh lime juice

Build in a large rocks glass with ice, top with ginger ale and garnish with lime wedge.

Manana

2 oz. white rum

1 oz. peach schnapps

1 oz. lemon juice

½ oz. grenadine

Shake over ice until blended. Strain into large rocks glass with ice. Garnish with a cherry.

The Classic

2 oz. Brandy

½ oz. Maraschino Cherry Juice

½ oz. Cointreau

½ oz. Fresh lemon juice

½ oz. Simple Syrup

Shake over ice until blended. Strain into a sugar rimmed martini glass. Garnish with one cherry and a lemon curl. Serve up.

Chicago Fizz

1.5 oz. White Rum

1.5 oz. port wine

1 oz. Fresh lemon juice

1 oz. simple syrup

1 egg white

Shake all ingredients until egg white is frothy. Add ice to shaker and shake until chilled. Strain into large glass with ice. Garnish with lemon wedge. Top with club soda.

Whiskey Sour

2 oz. Bourbon

1 oz. Fresh lemon juice

1 oz. simple syrup

1 egg white

½ oz. Cointreau

Shake all ingredients until egg white is frothy. Add ice to shaker and shake until chilled. Strain into rocks glass with ice. Garnish with 2 cherries.

Martini

2 oz. Vodka or Gin

½ oz. Dry Vermouth

Stir in a mixing glass for 90 seconds. Jelpu strain into a martini glass. Garnish with 2 olives.

Manhattan

2 oz. rye Whiskey

1 oz. Sweet Vermouth

2 dashes angostura bitters

Shake all ingredients over ice. Strain into a large rocks glass with no ice. Squeeze the oil from an orange cheek over the cocktail. Serve up. Garnish with one or two cherries.

Old Fashioned

1 Sugar cube

2 dashes Angostura Bitters

1 small splash water

2 oz. bourbon or rye

Muddle sugar, cherry, Angostura and water in the old fashioned glass. Until Sugar is fully dissolved. Fill glass with ice and add whiskey. Garnish with an orange wedge.

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Seasonal Sangria

- Red or white wine
- Liquor
- Fruit
- Juice or soda

The Alaskan Cocktail

- 1 1/2 ounces' gin
- 1/2 ounce yellow Chartreuse
- 1 dash orange bitters (optional)

Combine ingredients in a mixing glass and fill with ice. Stir well for 20 seconds and strain into chilled cocktail glass.

The Alaskan Ice Tea

2 Oz. Sweet and Sour
2 oz. Blue Curacao liqueur
1/2 oz. vodka
1/2 oz. gin
1/2 oz. light rum
lemon-lime soda

Mix the rum, gin, vodka, blue curacao, and sour mix in a mixing glass. Pour into an ice-filled highball glass, and top with lemon-lime soda. Garnish with a twist of lemon or lime, and top with a cherry. Serve

The Alaskan Martini

- 1/2 oz. Vodka (Ciroc)
- 3/4 oz. Liqueur, blueberry
- 1/2 oz. Gin (Tanqueray)

1 oz. Cranberry Juice

Shake all ingredients over ice and pour into a martini glass, garnish with berries

Alaskan Polar Bear Recipe Ingredients

- 1 oz. Frangelico Hazelnut Liqueur
- 1 oz. Amaretto
- 1 oz. Chocolate Syrup
- 1 scoop Ice Cream
- 1 1/2 oz. Whipping Cream
- 1 oz. Cocoa

Directions

Blend ingredients until of milkshake consistency. Serve in a highball glass and garnish with whipped cream.

Best served in a **Highball Glass**.

DRAFT LIST

BIBCO

Heff.

Spruce Tip

Seasonal

Brown

Peril Straight

Silver Bay IPA

WINE LIST TBD

LIQUOR LIST TBD

USA Can/Bottle (all USA top 20 most consumed)

Budweiser

Bud Lime

Bud Lite

Coors Lite

PBR

Miller

Modelo

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