



MEMORANDUM

TO: Robert Klein, Chair and
Members of the Board

FROM: Sarah D. Oates
Program Coordinator

DATE: April 10, 2017

RE: #5546 Kannery Grill

This is an application for a new Beverage Dispensary – Tourism license in the City of Homer.

The City of Homer has a certified gross population of 5,099.

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

The applicant offers 38 rooms and a full-service restaurant.

2017

Alcohol and Marijuana Control Office
550 W 7th Avenue, Suite 1600
Anchorage, AK 99501
alcohol.licensing@alaska.gov
<https://www.commerce.alaska.gov/web/amco>
Phone: 907.269.0350



Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application

What is this form?

This new license application form is required for all individuals or entities seeking to apply for a new liquor license. Applicants should review Title 04 of Alaska Statutes and Chapter 304 of the Alaska Administrative Code. All fields of this form must be completed, per AS 04.11.260 and 3 AAC 304.105.

This form must be completed and submitted to AMCO's main office, along with all other required forms and documents, before any license application will be considered complete.

Section 1 - Establishment and Contact Information

Enter information for the business seeking to be licensed.

Licensee:	Ocean Shores Inc			
License Type:	Beverage-Dispensary-Tourism	Statutory Reference:	4.11.400(d)	
Doing Business As:	Kannery Grill			
Premises Address:	451 Sterling Hwy			
City:	Homer	State:	AK	ZIP: 99603
Local Governing Body:	City of Homer			
Community Council:	Homer City Council			

Mailing Address:	491 E. Pioneer Ave.			
City:	Homer	State:	AK	ZIP: 99609

Designated Licensee:	Ocean Shores Inc.			
Contact Phone:	907-299-1400	Business Phone:	907-235-7775	
Contact Email:	mjwarburton77@gmail.com			

Seasonal License? Yes No
 If "Yes", write your six-month operating period: May 1 - Sept 30

OFFICE USE ONLY				
Complete Date:		License Years:	2017-18	License #: 5546
Board Meeting Date:		Transaction #:	15131 15132	
Issue Date:		BRE:	[Signature]	





Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application

Section 2 – Premises Information

Premises to be licensed is:

- an existing facility a new building a proposed building

The next two questions must be completed by beverage dispensary (including tourism) and package store applicants only:

What is the distance of the shortest pedestrian route from the public entrance of the building of your proposed premises to the outer boundaries of the nearest school grounds? Include the unit of measurement in your answer.

213 Feet

What is the distance of the shortest pedestrian route from the public entrance of the building of your proposed premises to the public entrance of the nearest church building? Include the unit of measurement in your answer.

1000 Feet

Section 3 – Sole Proprietor Ownership Information

This section must be completed by any sole proprietor who is applying for a license. Entities should skip to Section 4. If more space is needed, please attach a separate sheet with the required information. The following information must be completed for each licensee and each affiliate (spouse).

This individual is an: applicant affiliate

Name:					
Address:					
City:		State:		ZIP:	

This individual is an: applicant affiliate

Name:					
Address:					
City:		State:		ZIP:	





Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application

Section 4 – Entity Ownership Information

This section must be completed by any entity, including a corporation, limited liability company (LLC), partnership, or limited partnership, that is applying for a license. Sole proprietors should skip to Section 5.

If more space is needed, please attach a separate sheet with the required information.

- If the applicant is a corporation, the following information must be completed for each *stockholder who owns 10% or more* of the stock in the corporation, and for each *president, vice-president, secretary, and managing officer*.
- If the applicant is a limited liability organization, the following information must be completed for each *member with an ownership interest of 10% or more*, and for each *manager*.
- If the applicant is a partnership, including a limited partnership, the following information must be completed for each *partner with an interest of 10% or more*, and for each *general partner*.

Entity Official:	Michael J Warburton			
Title(s):	Pres, Dir, Treas, VP, Sec, Mng	Phone:	907-299-1400	% Owned: 100
Address:	3500 Crittenden Dr.			
City:	Homer	State:	AK	ZIP: 99603

Entity Official:				
Title(s):		Phone:		% Owned:
Address:				
City:		State:		ZIP:

Entity Official:				
Title(s):		Phone:		% Owned:
Address:				
City:		State:		ZIP:

Entity Official:				
Title(s):		Phone:		% Owned:
Address:				
City:		State:		ZIP:





Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application

This subsection must be completed by any applicant that is a corporation or LLC. Corporations and LLCs are required to be in good standing with the Alaska Division of Corporations (DOC) and have a registered agent who is an individual resident of the state of Alaska.

DOC Entity #:	76190D	AK Formed Date:	9/30/2002	Home State:	AK
Registered Agent:	Robert Reiman	Agent's Phone:	907-258-1132		
Agent's Mailing Address:	730 I St.				
City:	Anch	State:	AK	ZIP:	99603

Residency of Agent: Yes No

Is your corporation or LLC's registered agent an individual resident of the state of Alaska?

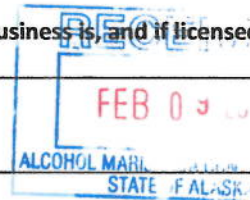
Section 5 – Other Licenses

Ownership and financial interest in other alcoholic beverage businesses:

Yes No

Does any representative or owner named in this application have any direct or indirect financial interest in any other alcoholic beverage business that does business in or is licensed in Alaska?

If "Yes", disclose which individual(s) has the financial interest, what the type of business is, and if licensed in Alaska, which license number(s) and license type(s):



Section 6 – Authorization

Communication with AMCO staff:

Yes No

Does any person other than a licensee named in this application have authority to discuss this license with AMCO staff?

If "Yes", disclose the name of the individual and the reason for this authorization:



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 550 W 7th Avenue, Suite 1600
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<https://www.commerce.alaska.gov/web/amco>
 Phone: 907.269.0350

Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application

Section 7 – Certifications

Read each line below, and then sign your initials in the box to the right of each statement:

Initials

I certify that all proposed licensees (as defined in AS 04.11.260) and affiliates have been listed on this application.

MW

I certify that all proposed licensees have been listed with the Division of Corporations.

MW

I certify that I understand that providing a false statement on this form or any other form provided by AMCO is grounds for rejection or denial of this application or revocation of any license issued.

MW

I certify that all licensees, agents, and employees who sell or serve alcoholic beverages or check the identification of a patron will complete an approved alcohol server education course, if required by AS 04.21.025, and, while selling or serving alcoholic beverages, will carry or have available to show a current course card or a photocopy of the card certifying completion of approved alcohol server education course, if required by 3 AAC 304.465.

MW

I agree to provide all information required by the Alcoholic Beverage Control Board in support of this application.

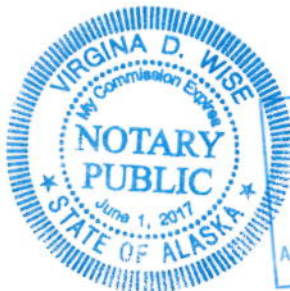
MW

As an applicant for a liquor license, I declare under penalty of unsworn falsification that I have read and am familiar with AS 04 and 3 AAC 304, and that I have examined this application, including all accompanying schedules and statements, and to the best of my knowledge and belief find them to be true, correct, and complete.

Michael J Warburton
 Signature of licensee

Michael J Warburton
 Printed name

Subscribed and sworn to before me this 3rd day of January, 2017.



Virginia D. Wise
 Signature of Notary Public

Notary Public in and for the State of Alaska

My commission expires: 06-01-2017



Alaska Alcoholic Beverage Control Board
Form AB-02: Premises Diagram

What is this form?

A detailed diagram of the proposed licensed premises is required for all liquor license applications, per AS04.11.260 and 3 AAC304.185. Your diagram must include dimensions and must show all entrances and boundaries of the premises, walls, bars, fixtures, and areas of storage, service, consumption, and manufacturing. If your proposed premises is located within a building or building complex that contains multiple businesses and/or tenants, please provide an additional page that clearly shows the location of your proposed premises within the building or building complex, along with the addresses and/or suite numbers of the other businesses and/or tenants within the building or building complex.

The second page of this form is not required. Blueprints, CAD drawings, or other clearly drawn and marked diagrams may be submitted in lieu of the second page of this form. The first page must still be completed, attached to, and submitted with any supplemental diagrams. An AMCO employee may require you to complete the second page of this form if additional documentation for your premises diagram is needed.

This form must be completed and submitted to AMCO's main office before any license application will be considered complete.

Yes No

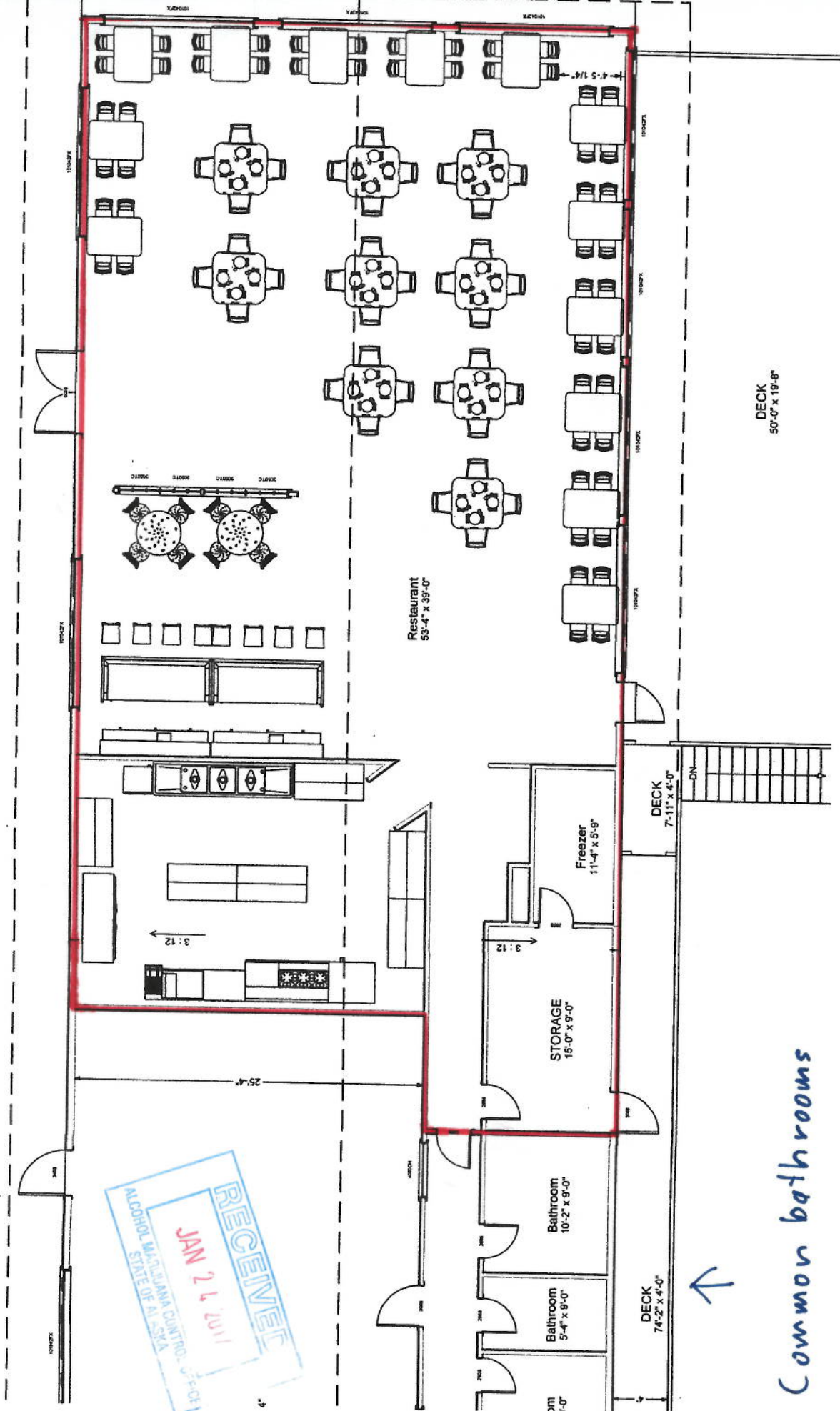
I have attached blueprints, CAD drawings, or other supporting documents in addition to, or in lieu of, the second page of this form.

Section 1 - Establishment Information

Enter information for the business seeking to be licensed, as identified on the license application.

Licensee:	Ocean Shore Inc	License Number:	5546
License Type:	Beverage Dispensary Tourism		
Doing Business As:	Kannery Grill		
Premises Address:	451 Sterling Hwy		
City:	Homer	State:	AK ZIP: 99603





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 JAN 24 2011
 ALCOHOL, MARIJUANA CONTROL OFFICE
 STATE OF ALASKA

DECK
 50'-0" x 19'-8"

DECK
 7'-11" x 4'-0"

DECK
 7'-2" x 4'-0"

Restaurant
 53'-4" x 99'-0"

Freezer
 11'-4" x 5'-9"

STORAGE
 15'-0" x 9'-0"

Bathroom
 10'-2" x 9'-0"

Bathroom
 5'-4" x 9'-0"

Common bathrooms

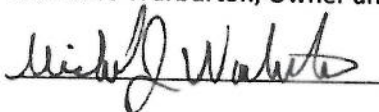
Michael J. Warbentor
 1/23/17

Tourism Statement

Ocean Shores Inc.

1. The Ocean Shores advertises in State, Borough and Homer travel planners. We also do abundant marketing on the Internet through both non paid links and paid appearances on travel sites (Booking.com, Travelocity, Tripadvisor, etc). Our website has links to many other tourism businesses such as the Alaska Railroad, Ravn Air, Alaska State Ferry, local art galleries etc. Our front desk employees assist guests with fishing charters, sea kayaking, bear viewing, restaurant selection etc.
2. The Ocean Shores has 38 overnight hotel rooms all of which are equipped with microwaves and refrigerators. 4 of the rooms are full kitchenettes with 4 burner stove/oven combinations and cooking and eating utensils.
3. This summer we will have a full service restaurant with seating capacity for 75 to 100 guests.
4. Over the last 2 years we have remodeled our commercial retail building on the Sterling Hwy to house our hotel office and restaurant. To date we have spent approximately \$400,000 on the project and are budgeted to spend another \$200,000 to equip the restaurant.

Michael J Warburton, Owner and President

 January 29, 2015



2017 Tourism Statement
Ocean Shores, Inc.

1. Explain how the issuance of a liquor license at your establishment has/will encourage tourism.

The central focus of the business plan for the Ocean Shores involves catering to out of town tourists, local, and regional guests. The licensee will continue to run advertising on the internet with both non paid links and paid appearances on travel sites (Booking.com, Travelocity, Tripadvisor, etc.). The hotel has and continues to develop relationships with the Alaska railroad, and Ravn Air, Alaska State Ferry and the local art galleries to enhance, cater to, and expand tourism opportunities.

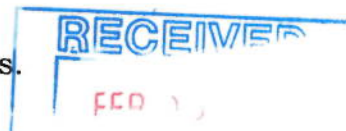
2. Explain how the facility was/will be constructed or improved in accordance with this application.

This facility is located at 451 Sterling Hwy in Homer. The hotel has microwave ovens and mini refrigerators in every guest room. As such it is ideal for travelers who want an overnight stay in a beautiful location conveniently located between regular tourist destinations such as Valdez, Talkeetna, Anchorage and Denali.

3. Who operates the facility for which a liquor license is being applied?

Ocean Shores, Inc. operates the liquor license. Mr. Michael Warburton is the President of the entity.

4. Do you offer room rentals to the traveling public? Yes.



5. If so, how many of these rooms are available? Do any of the rental rooms have kitchen facilities (defined as: a separate sink for food preparation along with refrigeration and cooking appliance devices, including a microwave)? If yes, how many of the rental rooms have kitchen facilities that meet this definition? Do you stock alcoholic beverages in guest rooms?

There are 38 rooms for rent at the hotel. The hotel rooms are equipped with microwaves and mini refrigerators. Four of the rooms are equipped with full kitchen facilities. No we do not stock alcoholic beverages in the room rentals.

6. Does your establishment include a dining facility?

Yes. The Ocean Shores has a fine dining restaurant. The name of the restaurant is The Kannery Grill. The facility serves breakfast and dinner daily.

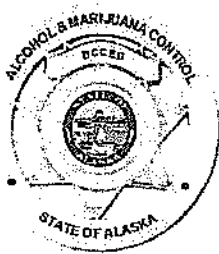
7. Are additional amenities available to your guests through your establishment (eg: guided tours or trips, rental equipment for guests, other activities that attract tourists)?

Yes, the Ocean Shores provides tourist type amenities to its guests such as sea kayaking, fishing charters, bear viewing, and restaurant selection. The resort is ideal for travelers who want an overnight stay in a beautiful beachfront setting. Ocean Shores will continue to operate the facility as a tourist facility. In short, all of those things, which are routinely done by hotels in Alaska to encourage tourism, will continue to be done by the operators of the Ocean Shores.

Michael Warburton

Michael J Warburton

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CCC



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

What is this form?

A restaurant designation permit application is required for a licensee desiring designation under 3 AAC 304.715 – 3 AAC 304.795 as a bona fide restaurant, hotel, or eating place for purposes of AS 04.16.010(c) or AS 04.16.049. Designation will be granted only to a holder of a beverage dispensary, club, recreational site, golf course, or restaurant or eating place license, and only if the requirements of 3 AAC 304.305, 3 AAC 304.725, and 3 AAC 304.745, as applicable, are met. A detailed floor plan of the proposed designated and undesignated areas of the licensed business and a menu or expected menu listing the meals to be offered to patrons must accompany this form. Applicants should review AS 04.16.049 – AS 04.16.052 and 3 AAC 304.715 – 3 AAC 304.795. All fields of this form must be completed. The required \$50 permit fee may be made by credit card, check, or money order.

Section 1 – Establishment Information

Enter information for licensed establishment.

Licensee:	Ocean Shores Inc.				
License Type:	Beverage Dispensary - Tourism	License Number:	5546		
Doing Business As:	Kannery Grill				
Premises Address:	451 Sterling Hwy				
City:	Homer	State:	AK	ZIP:	99603
Contact Name:	Michael Warburton	Contact Phone:	907.294.1400		

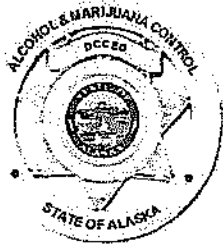
Section 2 – Type of Designation Requested

This application is for the request of designation as a bona fide restaurant, hotel, or eating place for purposes of AS 04.16.010(c) or AS 04.16.049, and for the request of the following designation(s) (check all that apply):

- Dining after standard closing hours: AS 04.16.010(c)
- Dining by persons 16 – 20 years of age: AS 04.16.049(a)(2)
- Dining by persons under the age of 16 years, accompanied by a person over the age of 21: AS 04.16.049(a)(3)
- Employment for persons 16 or 17 years of age: AS 04.16.049(c)

NOTE: Under AS 04.16.049(d), this permit is not required to employ a person 18 - 20 years of age.

OFFICE USE ONLY					
Issue Date:		Transaction #:	15132	BRE:	SLS



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

Section 3 - Additional Information

Enter all hours that your establishment intends to be open. Include variances in weekend/weekday hours, and indicate am/pm:

8 am to 11 pm, 7 days a week, May 1 - Sept 30

Are any forms of entertainment offered or available within the licensed business or on the proposed designated portions of the premises?

Yes No

If "Yes", describe the entertainment offered or available:

[Empty box for describing entertainment]

Food and beverage service offered or anticipated is:

table service buffet service counter service other

If "other", describe the manner of food and beverage service offered or anticipated:

[Empty box for describing food and beverage service]

Is an owner, manager, or assistant manager 21 years of age or older always present on the premises during business hours?

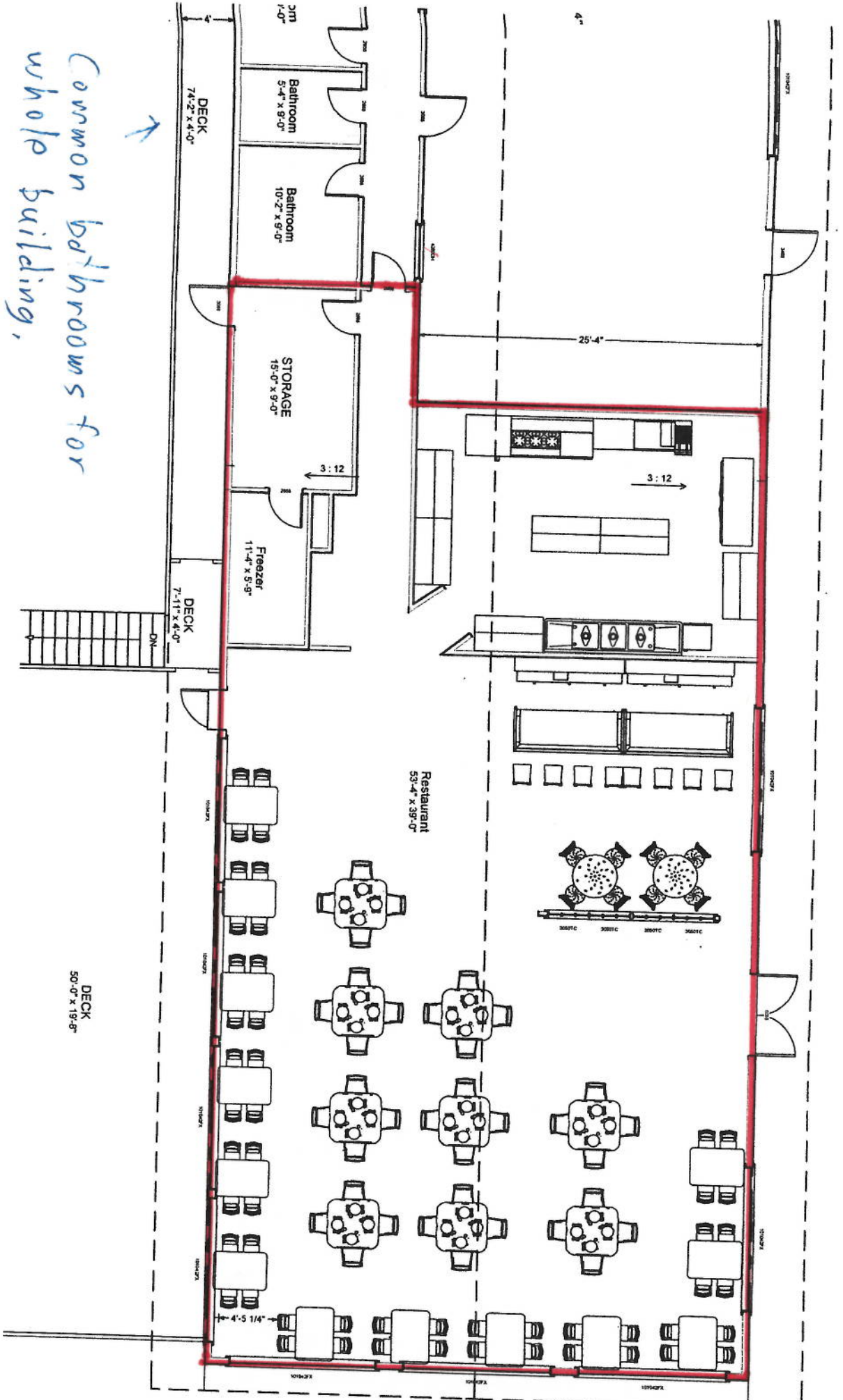
Yes No

Blueprints, CAD drawings, or other clearly drawn and marked diagrams may be submitted in lieu of the third page of this form.

I have attached blueprints, CAD drawings, or other supporting documents in addition to, or in lieu of, the third page of this form that meet the requirements of this form.

Yes No

Common bathrooms for
 whole building,
 Michael J. W. Architects





Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

Section 5 – Certifications and Approvals

Read each line below, and then sign your initials in the box to the right of each statement:

Initials

I have included with this form a detailed floor plan of the proposed designated and undesignated areas of the licensed business for purposes of this application. I understand that this diagram is different than my licensed premises diagram.

I have included with this form a menu, or an expected menu, listing the meals to be offered to patrons.

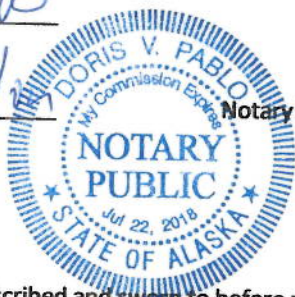
I certify that the license for which I am requesting designation is either a beverage dispensary, club, recreational site, golf course, or restaurant or eating place license.

I declare under penalty of perjury that this form, including all attachments and accompanying schedules and statements, is true, correct, and complete.

Michael J Warburton
Signature of licensee

[Signature]
Signature of Notary Public

Michael J Warburton
Printed name of licensee



Notary Public in and for the State of Alaska

My commission expires: July 22, 2018

Subscribed and sworn to before me this 1st day of February, 2017.

Local Government Review (to be completed by an appropriate local government official):

Approved Disapproved

Signature of local government official

Date

Printed name of local government official

Title



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

AMCO Enforcement Review:

Signature of AMCO Enforcement Supervisor

Printed name of AMCO Enforcement Supervisor

Enforcement Recommendations:

AMCO Director Review:

Approved Disapproved

Signature of AMCO Director

Printed name of AMCO Director

Date

Limitations:

Kannery Grill

DINNER

Starters to Share

Chipotle Shrimp Cocktail \$9

South of the border style, garlic poached shrimp, avocado, tomato, sweet chipotle cocktail, lime spiked chip on the side

Coconut Calamari \$11

Bistro favorite, light coconut bread crumb crust, spicy ginger thai sauce

Sriracha "Hot Wing's" \$10

The big wings, tossed in a sweet and spicy sauce, bleu cheese crumbs

Bistro Bleu Cheese and Fruit \$6

Bleu cheese crème, toasted baguette, fruit

"IPA" Battered Halibut \$13

House made batter, Alaska halibut chunks, caper tartar, lemon

The Best Seared Ahi Tuna \$12

Seared rare yellow fin tuna loin thin sliced, wasabi aioli, bean sprout kim chee

Hibachi NY Steak Skewers \$10

Ny steak marinated with ginger soy glaze, fresh mango salsa

Corn Chips and Pico \$5

Lime spiked corn chips, fresh made pico de gallo

Soups and Greens

Rustic Alaska Chowder

Cup/Bowl \$4/6

Halibut, salmon, rockfish and clams simmered in cream crab broth, big potato chunks, roasted corn, dill, and thyme

Kannery Bay House Soup

Cup/Bowl \$4/6

Hot and fresh (ask your server)

The Wedge (fork and knife salad) starter \$6

Iceberg wedge, "the best" bleu cheese dressing, ripe grape tomatoes, pepper bacon and chopped egg

Bistro Caesar starter/entree \$5/8

Classic Caesar with our bistro twist, crisp romaine, garlic crouton, chopped egg, ripe tomato, parmesan

Asian Crispy Chicken Salad starter/entree \$7/10

House spring mix, sliced crispy chicken, sliced orange, carrots, chow mein noodle, roasted almonds, creamy sesame dressing

Kannery Bay House Salad starter \$5

House salad mix, thin sliced cabbage, English cucumber, grape tomato, red onion, carrots, sour cream ranch dressing

Super Spinach starter/entree \$6/9

Blend of baby spinach and house greens, sliced apples, red grapes, goat cheese, spicy walnuts, cider vinaigrette

Add to a Salad

Pan roasted Garlic Shrimp \$5

Blackened Chicken breast \$4

Pan-Seared Alaskan Salmon \$7

Big and Juicy Burgers and Sandwiches

All burgers and sandwiches are fully dressed, loaded with veggies, and served with crispy mesquite fries

Sub a Side 36 House Salad or Cup of Soup or Chowder \$1.50

THE "Plain Jane" Burger \$9.50

Fresh Mr. Prime Beef patty, grilled onions, tomatoes, romaine hearts, 36 burger spread, on a fresh baked French Oven bun

BBC Bacon Cheese Burger \$11

Fresh Mr. Prime Beef patty, pepper bacon, grilled onions, tomatoes, romaine hearts, burger spread, on a fresh baked French Oven bun. Choice of cheddar, swiss, pepper jack or bleu cheese

Salmon BLT \$14

Seared Alaskan salmon, peppered bacon, basil aioli, tomatoes, romaine hearts, on Jeff's WORLD FAMOUSE rosemary focaccia

Blackened Chicken \$11

Cajun spiced chicken breast, spicy aioli, pepper jack, grilled onions, tomatoes and romaine lettuce on a fresh baked French Oven bun

Bistro Headliners

All headliners served with smashed red potatoes, and sautéed Bistro vegetables

Slow Cola Braised BBQ Ribs \$20

"fall off the bone" baby back ribs, basted twice with 36 BBQ sauce

Pacific Island Style Ribs \$20

Eric's secret hosi sweet thai chili glaze, pickled ginger garnish

Thick Cut Bone in Pork Chop \$18

Slow roasted with brown sugar and sage glaze, portabello mushroom ragout, tomatoes and bleu cheese

Hand Cut Rib-Eye Steak \$25

Peppercorn and olive oil marinated, horseradish Bistro butter and blistered asparagus, simple but great

Kannery Bay NY-Steak \$24

True bistro fare, three pepper marinate, portabello mushroom ragout, tomatoes and bleu cheese

Basil and Walnut Crusted Chicken \$17

Pan-seared herb bread crumb crust, shallots, roasted garlic, spinach and tomato pan sauce, topped with French goat cheese

Alaskan Seafood

Cajun Style Halibut \$24

Spice rubbed "Wild" Alaskan halibut pan roasted, traditional Cajun cream, southern style fried shrimp garnish

Pan-Seared Salmon \$22

Cilantro marinate, "Wild" Alaskan salmon, seared jasmine rice cake, skillet roasted corn relish, fresh lime hollandaise

Coconut Crusted Rockfish \$18

Light coconut and bread crumb crust, Alaska caught yellow eye rock fish, lemon grass beurre blanc, spicy citrus sauce, and fresh mango salsa

Alaskan Scallop & Prawn Skewer \$22

Savory herb marinated Nova Scallop and White Tiger Prawns, char grilled asparagus, champagne lemon basil sauce

Steamed Alaskan King Crab \$34

One pound of Sweet Alaska crab, fresh lemon and drawn butter

& Other Good Stuff**Alder Smoke Salmon and Dill Fettuccini \$17**

Kippered king salmon chunks, Fresh pasta from AK pasta Co., dill cream sauce, shaved parmesan cheese

Sausage and Crimini Rigatoni \$18

Grilled and sliced sausage, sautéed mushrooms, Fresh pasta from AK pasta Co., roasted garlic cream, chevre goat cheese

Roasted Garlic and Shrimp Spaghettini \$17

Crimini mushrooms, grape tomato, fresh basil, zucchini, Fresh pasta from AK pasta Co. tossed in extra virgin olive oil

Jeff's Famous Desserts**#1 Bread Pudding \$6**

Caramelized pears and apples, sun-dried fruit, Vanilla custard, hot butter rum sauce, candied pecans

Ultimate Brownie Sundae \$6

White chocolate walnut brownie, Matanuska creamery ice cream, Ghirardelli chocolate drizzle, whipped cream, chopped peanuts, and sprinkles

Classic Burnt Crème \$5

Traditional baked custard, burnt sugar crust, strawberry preserve

Tis the Seasonal Fruit Crisp \$5

Oven warmed fruit compote layered with Jeff's pecan granola, Matanuska creamery ice cream, 5-spice dust

Molten Chocolate Cake \$6

Dark chocolate cake filled with ganache, Matanuska creamery ice cream

Matanuska Creamery Ice Creams \$4

Vanilla and flavor of the week

Soda, Juice and More

KONA coffee or decaf \$2.00

Taro or Lipton tea \$2.00

Nestle hot coco \$2.00

Sunkist juices \$3.00

Apple, orange, cranberry, grape

Coke Sodas \$2.00

Coke and diet, dr. pepper, sprite

Whole milk \$3.00

Minute maid lemon aid \$2.00

Brewed iced tea \$2.00

Kannery Grill

DINNER

Starters to Share

Chipotle Shrimp Cocktail \$9

South of the border style, garlic poached shrimp, avocado, tomato, sweet chipotle cocktail, lime spiked chip on the side

Coconut Calamari \$11

Bistro favorite, light coconut bread crumb crust, spicy ginger thai sauce

Sriracha "Hot Wing's" \$10

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Bistro Bleu Cheese and Fruit \$6

Bleu cheese crème, toasted baguette, fruit

"IPA" Battered Halibut \$13

House made batter, Alaska halibut chunks, caper tartar, lemon

The Best Seared Ahi Tuna \$12

Seared rare yellow fin tuna loin thin sliced, wasabi aioli, bean sprout kim chee

Hibachi NY Steak Skewers \$10

Ny steak marinated with ginger soy glaze, fresh mango salsa

Corn Chips and Pico \$5

Lime spiked corn chips, fresh made pico de gallo

Soups and Greens

Rustic Alaska Chowder

Cup/Bowl \$4/6

Halibut, salmon, rockfish and clams simmered in cream crab broth, big potato chunks, roasted corn, dill, and thyme

Kannery Bay House Soup

Hot and fresh (ask your server)

Cup/Bowl

\$4/6



The Wedge (fork and knife salad) starter \$6

Iceberg wedge, "the best" bleu cheese dressing, ripe grape tomatoes, pepper bacon and chopped egg

Bistro Caesar starter/entree \$5/8

Classic Caesar with our bistro twist, crisp romaine, garlic crouton, chopped egg, ripe tomato, parmesan

Asian Crispy Chicken Salad starter/entree \$7/10

House spring mix, sliced crispy chicken, sliced orange, carrots, chow mein noodle, roasted almonds, creamy sesame dressing

Kannery Bay House Salad starter \$5

House salad mix, thin sliced cabbage, English cucumber, grape tomato, red onion, carrots, sour cream ranch dressing

Super Spinach starter/entree \$6/9

Blend of baby spinach and house greens, sliced apples, red grapes, goat cheese, spicy walnuts, cider vinaigrette

Add to a Salad

Pan roasted Garlic Shrimp \$5

Blackened Chicken breast \$4

Pan-Seared Alaskan Salmon \$7

Big and Juicy Burgers and Sandwiches

All burgers and sandwiches are fully dressed, loaded with veggies, and served with crispy mesquite fries

Sub a Side 36 House Salad or Cup of Soup or Chowder \$1.50

THE "Plain Jane" Burger \$9.50

Fresh Mr. Prime Beef patty, grilled onions, tomatoes, romaine hearts, 36 burger spread, on a fresh baked French Oven bun

BBC Bacon Cheese Burger \$11

Fresh Mr. Prime Beef patty, pepper bacon, grilled onions, tomatoes, romaine hearts, burger spread, on a fresh baked French Oven bun. Choice of cheddar, swiss, pepper jack or bleu cheese

Salmon BLT \$14

Seared Alaskan salmon, peppered bacon, basil aioli, tomatoes, romaine hearts, on Jeff's WORLD FAMOUS rosemary focaccia



Blackened Chicken \$11

Cajun spiced chicken breast, spicy aioli, pepper jack, grilled onions, tomatoes and romaine lettuce on a fresh baked French Oven bun

Bistro Headliners

All headliners served with smashed red potatoes, and sautéed Bistro vegetables

Slow Cola Braised BBQ Ribs \$20

“fall off the bone” baby back ribs, basted twice with 36 BBQ sauce

Pacific Island Style Ribs \$20

Eric’s secret hosiin sweet thai chili glaze, pickled ginger garnish

Thick Cut Bone in Pork Chop \$18

Slow roasted with brown sugar and sage glaze, portabello mushroom ragout, tomatoes and bleu cheese

Hand Cut Rib–Eye Steak \$25

Peppercorn and olive oil marinated, horseradish Bistro butter and blistered asparagus, simple but great

Kannery Bay NY-Steak \$24

True bistro fare, three pepper marinate, portabello mushroom ragout, tomatoes and bleu cheese

Basil and Walnut Crusted Chicken \$17

Pan-seared herb bread crumb crust, shallots, roasted garlic, spinach and tomato pan sauce, topped with French goat cheese

Alaskan Seafood

Cajun Style Halibut \$24

Spice rubbed “Wild” Alaskan halibut pan roasted, traditional Cajun cream, southern style fried shrimp garnish

Pan-Seared Salmon \$22

Cilantro marinate, “Wild” Alaskan salmon, seared jasmine rice cake, skillet roasted corn relish, fresh lime hollandaise



Coconut Crusted Rockfish \$18

Light coconut and bread crumb crust, Alaska caught yellow eye rock fish, lemon grass beurre blanc, spicy citrus sauce, and fresh mango salsa

Alaskan Scallop & Prawn Skewer \$22

Savory herb marinated Nova Scallop and White Tiger Prawns, char grilled asparagus, champagne lemon basil sauce

Steamed Alaskan King Crab \$34

One pound of Sweet Alaska crab, fresh lemon and drawn butter

& Other Good Stuff

Alder Smoke Salmon and Dill Fettuccini \$17

Kippered king salmon chunks, Fresh pasta from AK pasta Co., dill cream sauce, shaved parmesan cheese

Sausage and Crimini Rigatoni \$18

Grilled and sliced sausage, sautéed mushrooms, Fresh pasta from AK pasta Co., roasted garlic cream, chevre goat cheese

Roasted Garlic and Shrimp Spaghettini \$17

Crimini mushrooms, grape tomato, fresh basil, zucchini, Fresh pasta from AK pasta Co. tossed in extra virgin olive oil

Jeff's Famous Desserts

#1 Bread Pudding \$6

Caramelized pears and apples, sun-dried fruit, Vanilla custard, hot butter rum sauce, candied pecans

Ultimate Brownie Sundae \$6

White chocolate walnut brownie, Matanuska creamery ice cream, Ghirardelli chocolate drizzle, whipped cream, chopped peanuts, and sprinkles

Classic Burnt Crème \$5

Traditional baked custard, burnt sugar crust, strawberry preserve

Tis the Seasonal Fruit Crisp \$5

Oven warmed fruit compote layered with Jeff's pecan granola, Matanuska creamery ice cream, 5-spice dust



Molten Chocolate Cake \$6

Dark chocolate cake filled with ganache, Matanuska creamery ice cream

Matanuska Creamery Ice Creams \$4

Vanilla and flavor of the week

Soda, Juice and More

KONA coffee or decaf \$2.00

Taro or Lipton tea \$2.00

Nestle hot coco \$2.00

Sunkist juices \$3.00

Apple, orange, cranberry, grape

Coke Sodas \$2.00

Coke and diet, dr. pepper, sprite

Whole milk \$3.00

Minute maid lemon aid \$2.00

Brewed iced tea \$2.00

