



MEMORANDUM

TO: Board Chair and
Members of the ABC Board
FROM: Erika McConnell, Director

DATE: August 14, 2018

RE: #4618 Stikine Inn

This is an application to transfer the ownership of a Beverage Dispensary – Tourism license in the City and Borough of Wrangell. This license was first issued on January 23, 2008.

AS 04.11.400(d)(1)(B) requires 20 rental rooms if the population is 1,501 – 2,500. The City and Borough of Wrangell has a certified population of 2,387.

The applicant offers 34 rental rooms, one of which includes a full kitchenette. Alcohol is not stocked in the rental rooms, and the establishment has a full-service restaurant.

May 25, 2018

State of Alaska – ABC Board
550 West 7th Avenue, Suite 1600
Anchorage, AK 99501

Re: Tourism License Renewal - License 4618 - Tourism Statement

To whom it may concern,

The Stikine Inn is a full-service hotel and restaurant, owned and operated by William and Cheryl Goodale. We have 34 hotel rooms available for rent and offer many amenities to our guests. All 34 of our rooms have small refrigerators and microwave ovens. We have one suite with a full kitchen. Our restaurant is a modern dining facility with catering and seating for approximately 154 people with our summer deck. The only item not available in our rooms is alcohol. Our alcohol sales are limited to our lounge and restaurant areas.

Now that the major renovations have been completed, we are still adding amenities and modernizations for the comfort of our guests. We have also begun offering laundry services. At this time, we have purchased from the City of Wrangell additional property so we may build out the building to add up to thirty more rooms and tourism related retail space. At this time, we have received the permit from the Army Corps of Engineers. We are the only operating hotel in Wrangell at this time.

We continue to advertise globally and have clientele from Australia, New Zealand, Japan, China, Germany and the Middle East. We encourage tourism by working closely with the local charter companies and Stikine river operators to provide tourists a complete package for their wilderness experiences. Our website not only showcases our hotel and restaurant, but also boasts Wrangell and its many beautiful sights and experiences. We offer van services to shuttle people to and from the airline and ferries. We also shuttle our guests to the many hiking trails and other attractions.

Sincerely,



William Goodale
Managing Partner





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-01: Transfer License Application

What is this form?

This transfer license application form is required for all individuals or entities seeking to apply for the transfer of ownership and/or location of an existing 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, AS 04.11.280, AS 04.11.290, 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 – Transferor Information

Enter information for the *current* licensee and licensed establishment.

Licensee:	Southeast Properties LLC	License #:	4618
License Type:	Beverage Dispensary - Tourism AS 04.11.400(d)	Statutory Reference:	AS 04.11.400(d)
Doing Business As:	Stikine Inn		
Premises Address:	107 Stikine Ave		
City:	Wrangell	State:	Alaska
		ZIP:	99929
Local Governing Body:	City and Borough of Wrangell		

*Please note corrected license type.

Transfer Type:

- Regular transfer
 Transfer with security interest
 Involuntary retransfer

OFFICE USE ONLY			
Complete Date:		Transaction #:	82511, 103368
Board Meeting Date:		License Years:	
Issue Date:		BRE:	





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Form AB-01: Transfer License Application

Section 2 – Transferee Information

Enter information for the *new* applicant and/or location seeking to be licensed.

Licensee:	North Star Ventures LLC				
Doing Business As:	Stikine Inn				
Premises Address:	107 Stikine Ave				
City:	Wrangell	State:	Alaska	ZIP:	99929
Community Council:	N/A				

Mailing Address:	Post Office Box 5503				
City:	Ketchikan	State:	Alaska	ZIP:	99901

Designated Licensee:	William Goodale				
Contact Phone:	907-225-9536	Business Phone:	907-874-3388		
Contact Email:	bill@kpunet.net				

Seasonal License? Yes No If "Yes", write your six-month operating period: _____

Section 3 – 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.

0.5 Miles

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.

0.2 Miles





Alaska Alcoholic Beverage Control Board

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Section 4 – Sole Proprietor Ownership Information

This section must be completed by any sole proprietor who is applying for a license. Entities should skip to Section 5. 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:	

Section 5 – 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 6. 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:	William Goodale				
Title(s):	Manager/Member	Phone:	907-225-9536	% Owned:	40
Address:	Post Office Box 5503				
City:	Ketchikan	State:	Alaska	ZIP:	99901





Alaska Alcoholic Beverage Control Board

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Entity Official:	Cheryl Goodale				
Title(s):	Member	Phone:	907-225-9536	% Owned:	40
Address:	Post Office Box 5503				
City:	Ketchikan	State:	Alaska	ZIP:	99901

Entity Official:	Jacob Harris				
Title(s):	Member	Phone:	907-874-8388	% Owned:	20
Address:	Post Office Box 1452				
City:	Wrangell	State:	Alaska	ZIP:	99929

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

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 #:	10075430	AK Formed Date:	1-8-2018	Home State:	Alaska
Registered Agent:	H. Clay Keene		Agent's Phone:	907-225-4131	
Agent's Mailing Address:	540 Water Street, Suite 302				
City:	Ketchikan	State:	Alaska	ZIP:	99901

Residency of Agent: Yes No

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





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Section 6 – Other Licenses

Ownership and financial interest in other alcoholic beverage businesses:

Yes No

Does any representative or owner named as a transferee 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 7 – 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:

Jacob M. Harris - General Manager





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Form AB-01: Transfer License Application

Section 8 - Transferor Certifications

Additional copies of this page may be attached, as needed, for the controlling interest of the current licensee to be represented.

I declare under penalty of perjury that the undersigned represents a controlling interest of the current licensee. I additionally certify that I, as the current licensee (either the sole proprietor or the controlling interest of the currently licensed entity) have examined this application, approve of the transfer of this license, and find the information on this application to be true, correct, and complete.

William C. Goodale
Signature of transferor

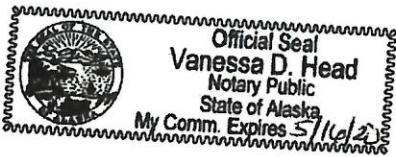
William C. Goodale

Printed name of transferor

Subscribed and sworn to before me this 20th day of March, 2018.

Vanessa D. Head
Signature of Notary Public

Signature of Notary Public



Notary Public in and for the State of Alaska

My commission expires: 5/16/20

Cheryl L. Goodale
Signature of transferor

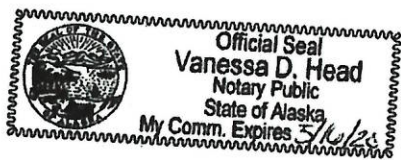
Cheryl L. Goodale

Printed name of transferor

Subscribed and sworn to before me this 20th day of March, 2018.

Vanessa D. Head
Signature of Notary Public

Signature of Notary Public



Notary Public in and for the State of Alaska

My commission expires: 5/16/20





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Section 9 – Transferee 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.

WCG

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

WCG

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.

WCG

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.

WCG

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

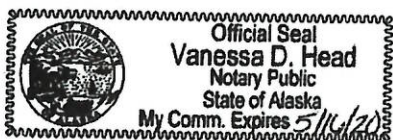
WCG

As an applicant for a liquor license, I declare under penalty of perjury that I have read and am familiar with AS 04 and 3 AAC 304, and that this application, including all accompanying schedules and statements, is true, correct, and complete.

William C. Goodale
 Signature of transferee
 William C. Goodale

Printed name

Subscribed and sworn to before me this 20th day of March, 2018.



Vanessa D. Head
 Signature of Notary Public

Notary Public in and for the State of Alaska

My commission expires: 5/16/20





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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 AS 04.11.260 and 3 AAC 304.185. 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:	North Star Ventures LLC	License Number:	4618		
License Type:	Liquor License - Beverage Dispensary - Tourism AS 0411.400(d)				
Doing Business As:	Stikine Inn				
Premises Address:	107 Stikine Ave				
City:	Wrangell	State:	AK	ZIP:	99929





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

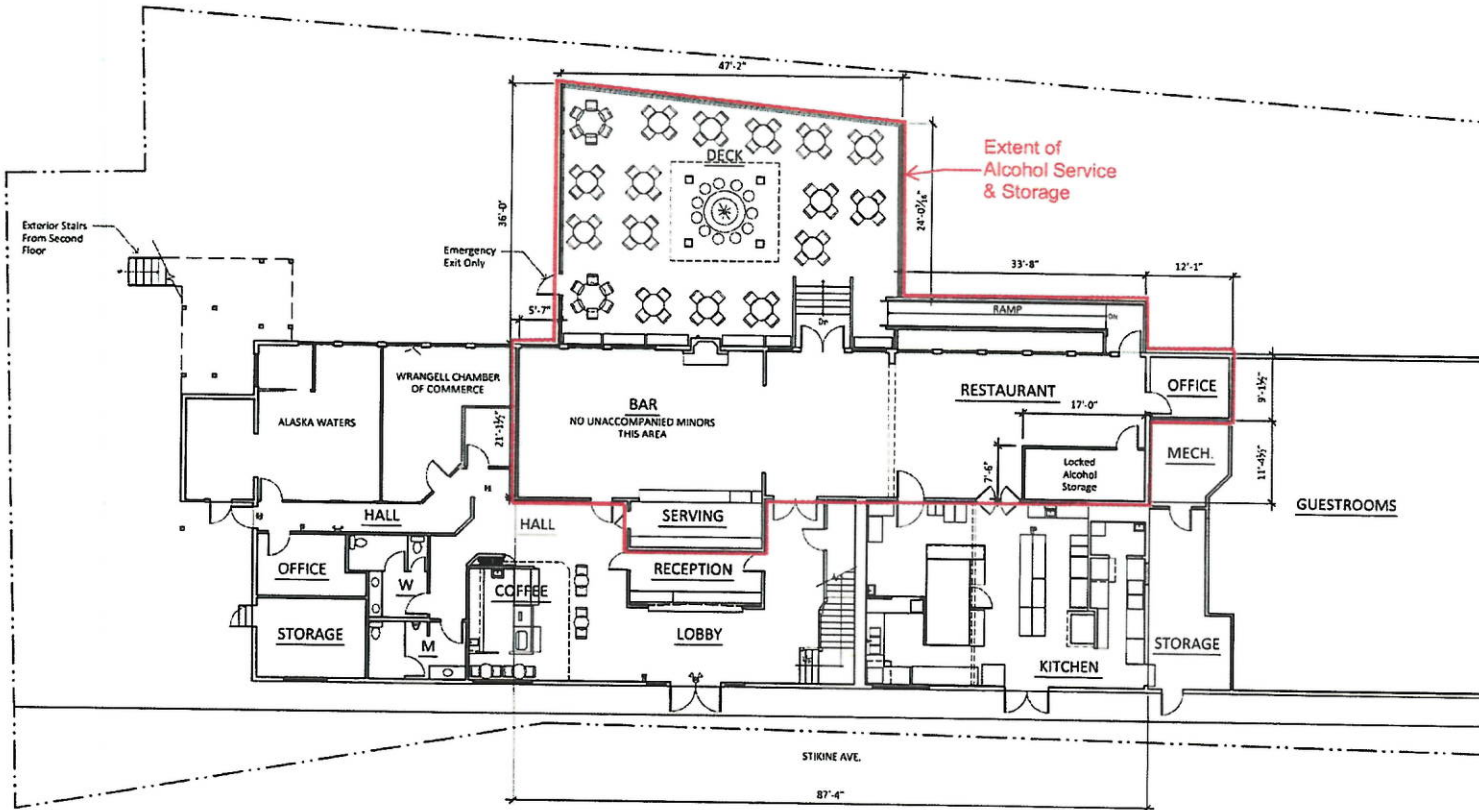
Section 2 – Detailed Premises Diagram

Clearly indicate the boundaries of the premises and the proposed licensed area within that property. Clearly indicate the interior layout of any enclosed areas on the proposed premises. Clearly identify all entrances and exits, walls, bars, and fixtures, and outline in red the perimeter of the areas designated for alcohol storage, service, consumption, and manufacturing. Include dimensions, cross-streets, and points of reference in your drawing. You may attach blueprints or other detailed drawings that meet the requirements of this form.

SEE ATTACHED



Progress
Submittal



BUILDING TENANTS & ADDRESSES

ALASKA WATERS 103 STIKINE AVE.
WRANGELL CHAMBER OF COMMERCE 305 STIKINE AVE.
STIKINE HOTEL & RESTAURANT 107 STIKINE AVE.

1 Stikine Inn - First Floor
For AMC Board Review - 2018



DRAWING SYMBOLS

- ① Grid Lines
- ② Detail Bubble Drawing Number Sheet Number
- ③ Building Section Direction of View Drawing Number Sheet Number
- ④ Partial Building Section Drawing Number Sheet Number
- Ⓚ Wall Type
- Ⓛ Window Type
- Ⓜ Door Type
- Ⓝ Datum Point Elevation
- Ⓞ Match Line
- Ⓟ Equipment Symbol
- Ⓠ Revision Number & Cloud
- Ⓡ Centerline
- Ⓢ Property Line
- Ⓣ Existing Wall Construction
- Ⓤ Walls to be Demolished
- Ⓥ New Wall Construction
- Ⓦ Electrical Panel
- Ⓧ Illuminated Exit Sign Surface Mounted - Drilling
- Ⓨ Non-Illuminated Exit Sign Surface Mounted - Wall
- Ⓩ Exit Sign with Emergency Lighting
- ⓐ Wall Mounted Dry-Chem. Fire Extinguisher
- ⓑ Thermostat

ABBREVIATIONS

- AB Abutment
- AC Accessory
- AD Accessory Dwelling Unit
- AE Accessory Equipment
- AF Accessory Foundation
- AG Accessory Garage
- AH Accessory Heating
- AI Accessory Installation
- AJ Accessory Junction
- AK Accessory Kitchen
- AL Accessory Living
- AM Accessory Mechanical
- AN Accessory Nook
- AO Accessory Office
- AP Accessory Porch
- AQ Accessory Quarters
- AR Accessory Room
- AS Accessory Stair
- AT Accessory Terrace
- AV Accessory Vehicle
- AW Accessory Wall
- AX Accessory X-ray
- AY Accessory Yard
- AZ Accessory Zone
- BA Back
- BB Back Bay
- BC Back Bay
- BD Back Bay
- BE Back Bay
- BF Back Bay
- BG Back Bay
- BH Back Bay
- BI Back Bay
- BJ Back Bay
- BK Back Bay
- BL Back Bay
- BM Back Bay
- BN Back Bay
- BO Back Bay
- BP Back Bay
- BQ Back Bay
- BR Back Bay
- BS Back Bay
- BT Back Bay
- BU Back Bay
- BV Back Bay
- BW Back Bay
- BX Back Bay
- BY Back Bay
- BZ Back Bay
- CA Ceiling
- CB Ceiling
- CC Ceiling
- CD Ceiling
- CE Ceiling
- CF Ceiling
- CG Ceiling
- CH Ceiling
- CI Ceiling
- CJ Ceiling
- CK Ceiling
- CL Ceiling
- CM Ceiling
- CN Ceiling
- CO Ceiling
- CP Ceiling
- CQ Ceiling
- CR Ceiling
- CS Ceiling
- CT Ceiling
- CU Ceiling
- CV Ceiling
- CW Ceiling
- CX Ceiling
- CY Ceiling
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- DA Dam
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- FS Foundation
- FT Foundation
- FU Foundation
- FV Foundation
- FW Foundation
- FX Foundation
- FY Foundation
- FZ Foundation
- GA Garage
- GB Garage
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- HS Hand
- HT Hand
- HU Hand
- HV Hand
- HW Hand
- HX Hand
- HY Hand
- HZ Hand
- IA Interior
- IB Interior
- IC Interior
- ID Interior
- IE Interior
- IF Interior
- IG Interior
- IH Interior
- II Interior
- IJ Interior
- IK Interior
- IL Interior
- IM Interior
- IN Interior
- IO Interior
- IP Interior
- IQ Interior
- IR Interior
- IS Interior
- IT Interior
- IU Interior
- IV Interior
- IW Interior
- IX Interior
- IY Interior
- IZ Interior
- JA Junction
- JB Junction
- JC Junction
- JD Junction
- JE Junction
- JF Junction
- JG Junction
- JH Junction
- JI Junction
- JJ Junction
- JK Junction
- JL Junction
- JM Junction
- JN Junction
- JO Junction
- JP Junction
- JQ Junction
- JR Junction
- JS Junction
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- KA Kitchen
- KB Kitchen
- KC Kitchen
- KD Kitchen
- KE Kitchen
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- KL Kitchen
- KM Kitchen
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- KP Kitchen
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- KV Kitchen
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- NT North
- NU North
- NV North
- NW North
- NX North
- NY North
- NZ North
- OA Office
- OB Office
- OC Office
- OD Office
- OE Office
- OF Office
- OG Office
- OH Office
- OI Office
- OJ Office
- OK Office
- OL Office
- OM Office
- ON Office
- OO Office
- OP Office
- OQ Office
- OR Office
- OS Office
- OT Office
- OU Office
- OV Office
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- OX Office
- OY Office
- OZ Office
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- PC Parking
- PD Parking
- PE Parking
- PF Parking
- PG Parking
- PH Parking
- PI Parking
- PJ Parking
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- PM Parking
- PN Parking
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- PQ Parking
- PR Parking
- PS Parking
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- SA Stair
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- SK Stair
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- UB Utility
- UC Utility
- UD Utility
- UE Utility
- UF Utility
- UG Utility
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- UK Utility
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- UM Utility
- UN Utility
- UO Utility
- UP Utility
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- UU Utility
- UV Utility
- UW Utility
- UX Utility
- UY Utility
- UZ Utility
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- WL Wall
- WM Wall
- WN Wall
- WO Wall
- WP Wall
- WQ Wall
- WR Wall
- WS Wall
- WT Wall
- WU Wall
- WV Wall
- WW Wall
- WX Wall
- WY Wall
- WZ Wall
- XA X-ray
- XB X-ray
- XC X-ray
- XD X-ray
- XE X-ray
- XF X-ray
- YG Yard
- YB Yard
- YC Yard
- YD Yard
- YE Yard
- YF Yard
- YH Yard
- YI Yard
- YJ Yard
- YK Yard
- YL Yard
- YM Yard
- YN Yard
- YO Yard
- YP Yard
- YQ Yard
- YR Yard
- YS Yard
- YT Yard
- YU Yard
- YV Yard
- YW Yard
- YX Yard
- YY Yard
- YZ Yard
- ZA Zone
- ZB Zone
- ZC Zone
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- ZI Zone
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- ZK Zone
- ZL Zone
- ZM Zone
- ZN Zone
- ZO Zone
- ZP Zone
- ZQ Zone
- ZR Zone
- ZS Zone
- ZT Zone
- ZU Zone
- ZV Zone
- ZW Zone
- ZX Zone
- ZY Zone
- ZZ Zone

BUILDING CODE INFORMATION

CODE: International Building Code - 2006 (Including State of Alaska Amendments)

USE AND OCCUPANCY CLASSIFICATION (Chapter 3):

First Floor: Hotel Office; Restaurant; Commercial Kitchen; Retail Sales; Necessary to A-2

Second Floor: Hotel Guest Rooms; R-1

TYPE OF CONSTRUCTION (Chapter 5):

Proposed: Type V-A

Table V-A: A-2 Occupancies
 Type V-A: Structural Elements, Exterior Walls and Minor Walls may be of Any Material Permitted by code (Section 602.5 & Table 601).

Table 601: Allowable Building Area for Building Elements (Table 601, see note 2):

Structural Frame: 14,000 sq. ft.
 Bearing Walls: 14,000 sq. ft.
 Interior: 14,000 sq. ft.
 Floor Construction: 14,000 sq. ft.
 Roof Construction: 14,000 sq. ft.
 * per note 4, in Table 601, the allowable area for interior walls may be substituted for one-hour construction.

II. ALLOWABLE HEIGHT (Table 503):

Existing: -30' / 2 Stories
 Allowed: A-2: 50' / 2 Stories
 A-1: 50' / 3 Stories
 B: 50' / 3 Stories
 M: 50' / 3 Stories

IV. ALLOWABLE FLOOR AREA (Table 503):

Proposed/Existing: 8,640 s.f. First Floor
 17,280 s.f. - Building Total

Allowed: A-2: 11,000 s.f.
 R-1: 12,000 s.f.
 B: 14,000 s.f.
 M: 14,000 s.f.

V. Fire Separation Between Occupancies (Chapter 5):
 Non-separated Occupancies: The building is within the height and area limitations for all of the proposed uses based on construction type, so no separation is required (Section 504.3.2).

VI. CORRIDORS (Table 1012.1)

Occupancy	Occupant Load	Required Fire-resistance Rating
A, B, M	Greater than 30	0
R	Greater than 10	0
E	Greater than 10	0

First Floor Corridors are Not Required to be rated.

PARTICIPANTS

OWNER:
 Stikine Inn
 107 Stikine Ave., Wrangell, AK 99994
 ATN: Gil Goodale
 (907) 235-2423 Fax

ARCHITECT:
 Welsh Whiteley Architects, LLC
 230 Dock Street #215
 Anchorage, AK 99501
 Tel: (907) 232-2423
 Fax: (907) 232-2423

SCOPE OF PROJECT

Interior Remodeling of Specific First Floor Spaces of Existing Hotel. Phase II Work to include Reception, Restroom, Remodeling of Reception Office, Reception Area, Interior Exit Stair, and Construction of a Deck on the Southwest Side of the Building.

DRAWING INDEX

- A-1 Cover, Participants, Drawing Index, Code Info.
- A-2 Site Plan
- A-3 Demolition Plan
- A-4 Remodel Plan
- A-5 Elevations
- A-6 Exterior Plans
- A-7 NOT USED
- A-8 Exterior Details
- A-9 Interior Details

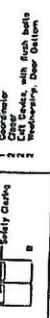
FIRE EXTINGUISHER SCHEDULE

Designation	Description	Allowment
FE	3 B, 3-A, B-C	Wall Group
O		

DOOR SCHEDULE

Door	Size	Type	Frame	Head	Jamb	sill	Notes
1	2'3"-0" x 7'-0"	B	1-3/4"	WD	2/AS	2/AS	3 Exterior Entrance Doors in Existing Frame
2	3'-0" x 6'-8"	A	1-3/4"	WD	4/AS	4/AS	1 Interior Door - Closet
3	2'3"-0" x 7'-0"	B	1-3/4"	WD	2/AS	2/AS	1 Interior Door - Restaurant
4	2'3"-0" x 7'-0"	B	1-3/4"	WD	2/AS	2/AS	1 Exterior Door

DOOR TYPES



- MARKING TYPE 1:
- 1 Unrated
 - 2 Unrated
 - 3 Unrated
- MARKING TYPE 2:
- 1 Unrated
 - 2 Unrated
 - 3 Unrated
- MARKING TYPE 3:
- 1 Unrated
 - 2 Unrated
 - 3 Unrated

WELSH WHITELEY ARCHITECTS



REMODEL - Phase 2
 STIKINE INN
 107 STIKINE AVE., WRANGELL, ALASKA

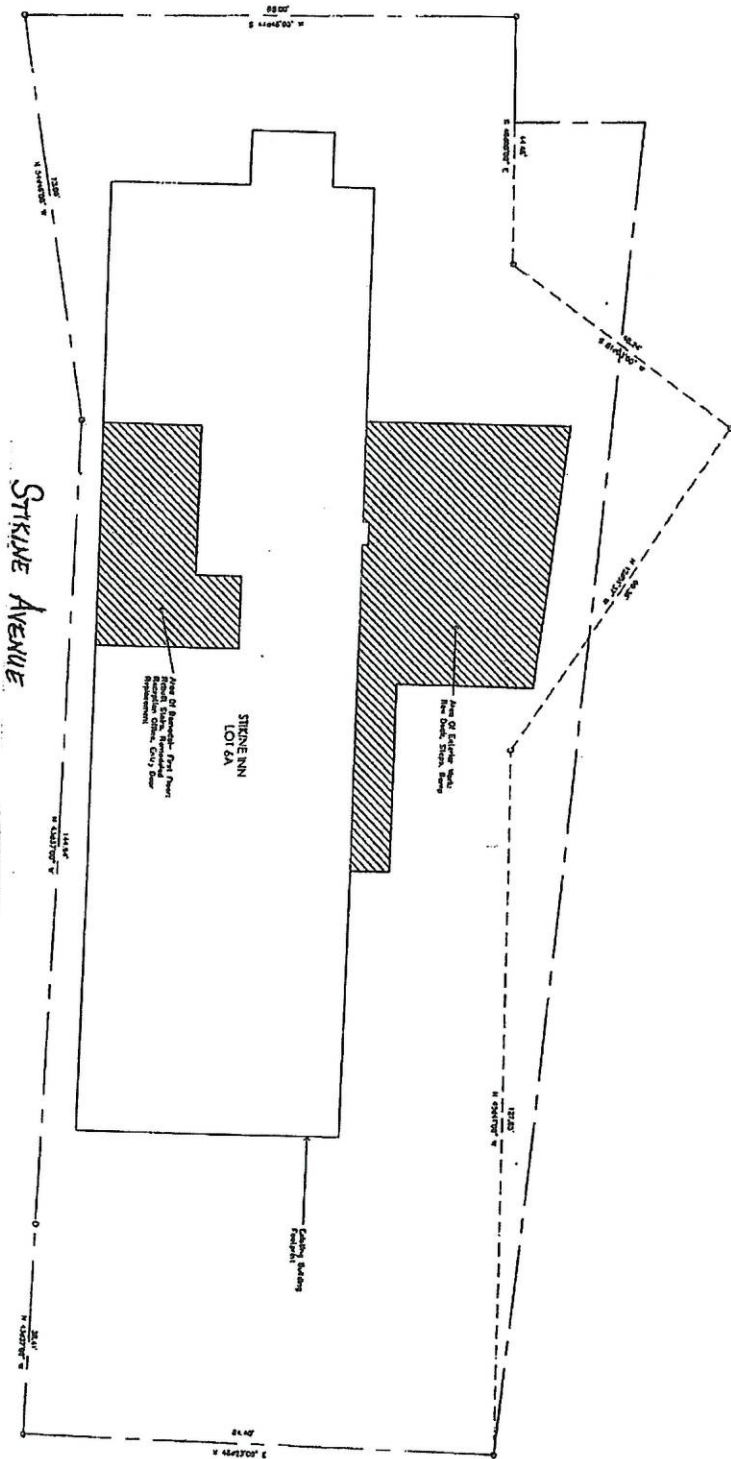
DATE: Feb. 2011
 PROJ. NO.: 1021

A-1
 Contributes
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JUN 08 2018

ALCOHOL WAREHOUSE LICENSING OFFICE
 STATE OF ALASKA

FRONT STREET



STIKINE AVENUE

1 Site Plan



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JUN 08 2018

ALCOHOL REGULATORY CONTROLLING OFFICE
STATE OF ALASKA

A-2
Section

REMODEL - Phase 2
STIKINE INN
107 STIKINE AVE., WRANGELL, ALASKA

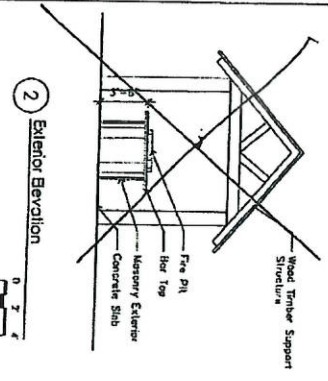


WELSH
WHITELY
ARCHITECTS

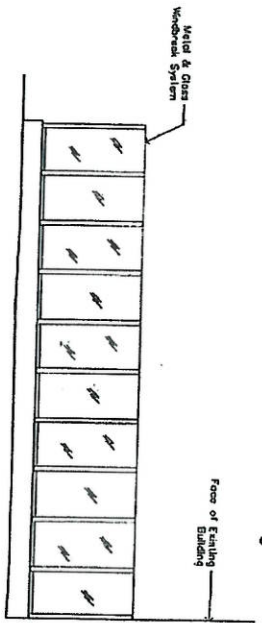
WELSH WHITELY ARCHITECTS, LLC
323 Dock Street #214
Ketchikan, Alaska 99901
(907) 225-2412 Voice
(907) 225-7422 Fax

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 JUN 08 2010
 ALASKA STATE OFFICE
 ALCO

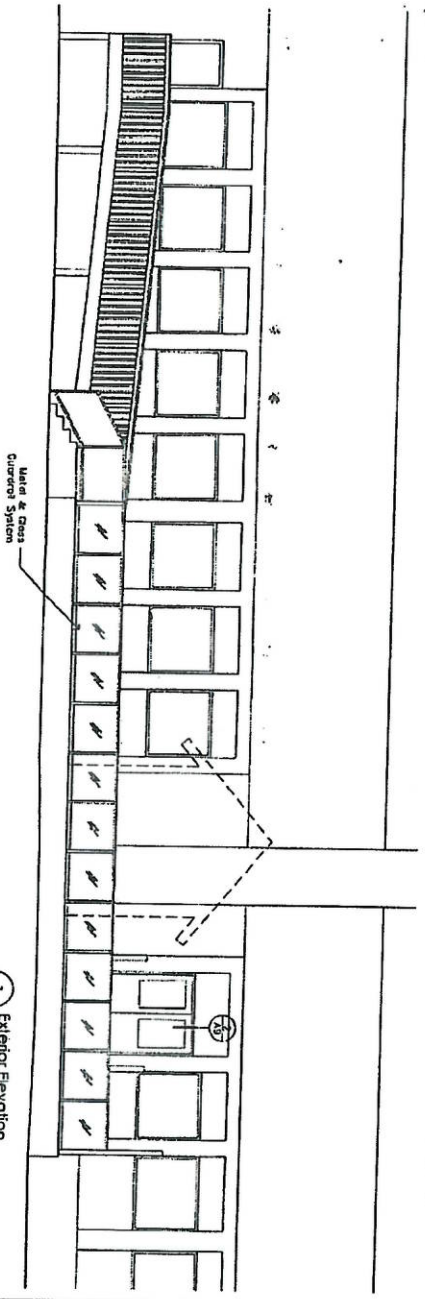
THESE DETAILS SHOW THE GLASS ENCLASURE AROUND THE OUTSIDE DINING PATIO 42" HIGH. THERE IS NO ENTRANCE TO THE PATIO FROM THE OUTSIDE (EMERGENCY EXIT ONLY)



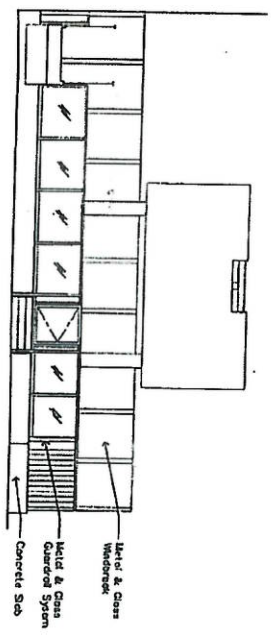
2 Exterior Elevation



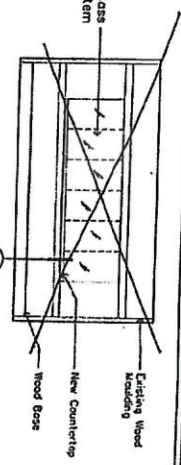
4 Exterior Elevation



1 Exterior Elevation



3 Exterior Elevation



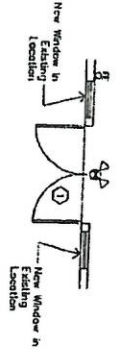
5 Interior Elevation

A-5
 Elevations

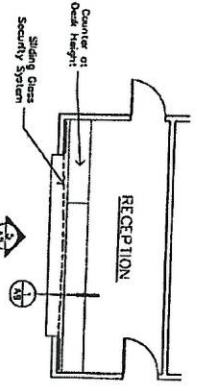
REMODEL - Phase 2
 STIKINE INN
 107 STIKINE AVE., WRANGELL, ALASKA



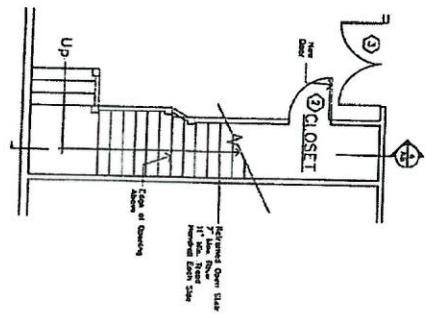
WELSH WHITELEY ARCHITECTS
 WELSH WHITELEY ARCHITECTS, LLC
 220 Dock Street #202
 Ketchikan, Alaska 99901
 (907) 235-2419 Voice
 (907) 235-2429 Fax



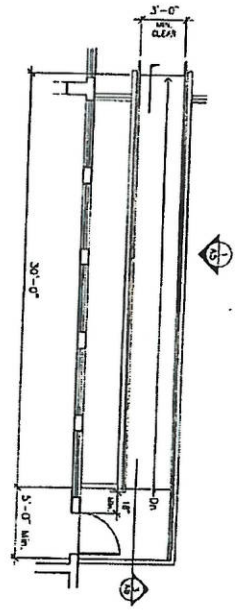
5 Enlarged Entry Plan



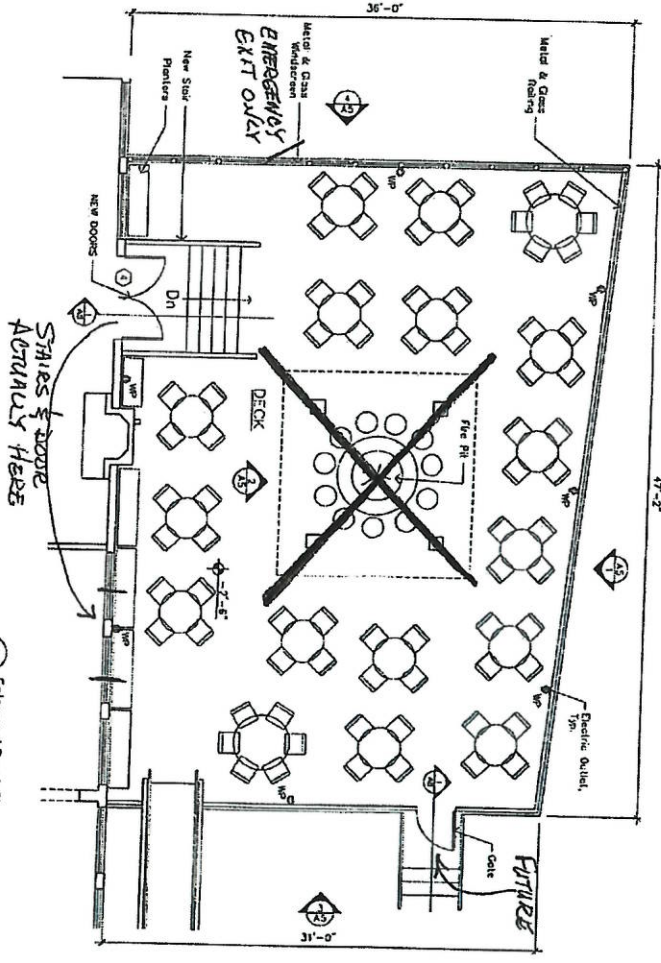
4 Enlarged Reception Plan



3 Enlarged Stair Plan



2 Enlarged Ramp Plan



1 Enlarged Deck Plan

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 ALCOHOL BEVERAGE CONTROL OFFICE
 STATE OF ALASKA

<p>A-6 Enlarged Plans</p>	<p>DATE: Feb 2011 PROJECT: 1411123</p>	<p>REMODEL - Phase 2 STIKINE INN 107 STIKINE AVE., WRANGELL, ALASKA</p>		<p>WELSH WHITELEY ARCHITECTS</p>
	<p>WELSH WHITELEY ARCHITECTS, LLC 320 Dock Street #215 Kodiak, Alaska 99901 (907) 225-2412 Voice (907) 225-2422 Fax</p>			



107 Stikine Ave
Wrangell, AK 99929
907 874 3388
info@stikineinnak.com

May 24, 2018

Re: Security Plan Statement, Outdoor Seating, License #4618 Transfer

To whom it may concern,

The patio attached to licensed location #4618 is open seasonally, weather permitting. It is designed as an extension of the Stikine Inn Restaurant dining room to give our tourism clientele a waterfront, outdoor dining experience.

Our intention is to provide a safe dining experience for our guests and a safe working experience for our staff. Our Security Plan for the Patio is as follows:

- All server staff are required to be over the age of 21 and are trained in house in addition to being TAP certified. We employ no servers under the age of 21.
- Support staff under the age of 21 (bussers/hosts/dishwashers) are not permitted to handle used alcohol glasses (beer, wine or spirit glassware).
- All service staff are trained in the signs of intoxication and are instructed to never serve anyone alcohol that appears to be intoxicated.
- We require an ID be provided by every guest requesting to be served alcohol.
- During service hours (11am-9pm), management is always on premise and able to deal with any guest/alcohol related issues.
- The Patio is never open for service or seating unless we have a server on duty, scheduled and working on the patio (normally we run two servers on patio).
- There is signage posted on both sides of the patio glass declaring "BY LAW No Outside Alcoholic Beverages Permitted on Patio" and "BY LAW No Guests May Leave Patio/Restaurant Premises with Alcoholic Beverages."
- If ever a guest attempts to hand alcohol over the patio railing to *anyone*, drink will be confiscated, and if necessary, law enforcement will be called.
- Guests are only allowed to enter and exit the patio through the dining room stairs (ADA ramp, as mentioned below, is designated for those with special needs only).
- All alcohol service stops once the Kitchen closes for food service in the evening.

The patio barrier is constructed of anodized aluminum railing and glass paneling. The patio seating area measures 31'11" wide on the south side, 27'10" wide on the north side and measures 42' in overall length. There is a locked gate/entry built into the patio railing for maintenance access, the two keys to this gate are in the possession of management only (Bill Goodale, Jake Harris). Signage on both sides of the service gate clearly state: "Not an Exit" and "Not an Entrance," respectively. Access to the patio is a walkway with 3 stairs that extends from within the building in the dining room. In addition to the stair entrance, we have limited access to the patio via an ADA accessible wood ramp (at the north end of the dining room) that measures 38'7" in length, 4'8" in width with an approximate rise of 1" for every 14" in length. The ramp also has anodized aluminum handrails attached to the length of the wooden structure, per ADA regulations. The ADA ramp is "roped off" at the base with a chain and signage very clearly designating usage access only for those requiring it.

Sincerely,

Jake Harris



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:	North Star Ventures LLC				
License Type:	Liquor License - Beverage Dispensary - Tourism AS 04.11.400(d)	License Number:	4618		
Doing Business As:	Stikine Inn				
Premises Address:	107 Stikine Ave				
City:	Wrangell	State:	AK	ZIP:	99929
Contact Name:	William Goodale	Contact Phone:	907-617-5833 or 907-225-9536		

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 #:		BRE:	



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-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:

10:00 am to 9:00 pm 7 days a week

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:



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:

Off site catering with event license.

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



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

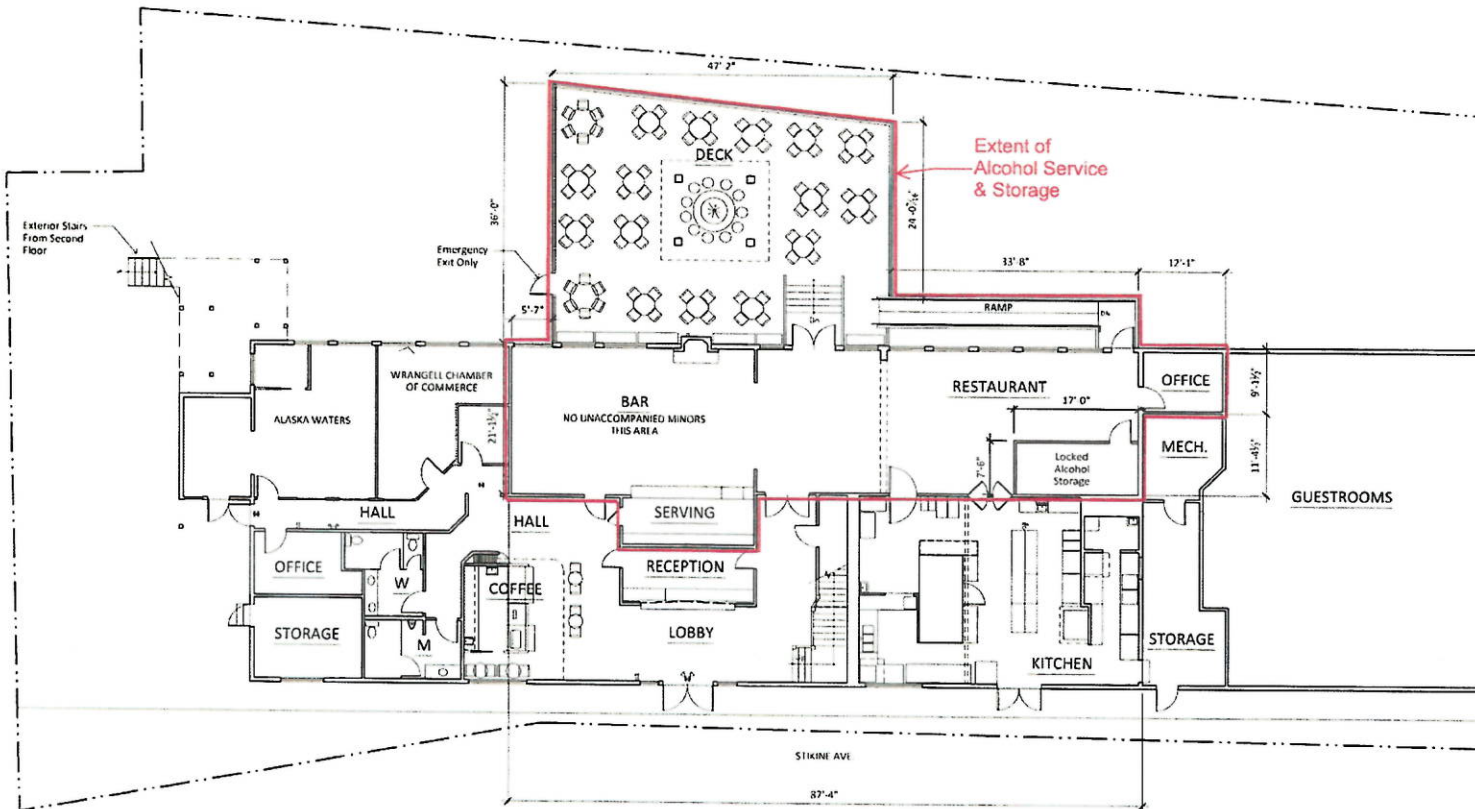
Form AB-03: Restaurant Designation Permit Application

Section 4 – Detailed Floor Plan

Provide a detailed floor plan that meets the requirements listed in Form AB-02 and clearly indicates the proposed designated and undesignated areas of the licensed business for purposes of this permit application.

SEE ATTACHED





BUILDING TENANTS & ADDRESSES

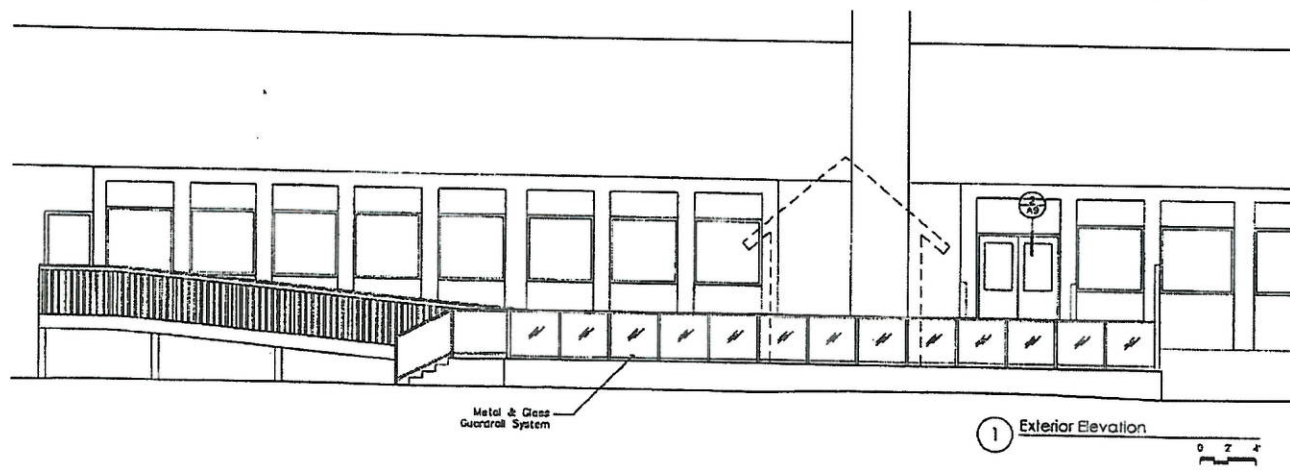
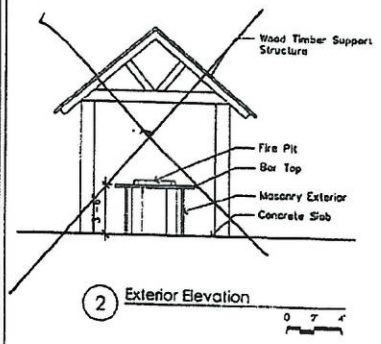
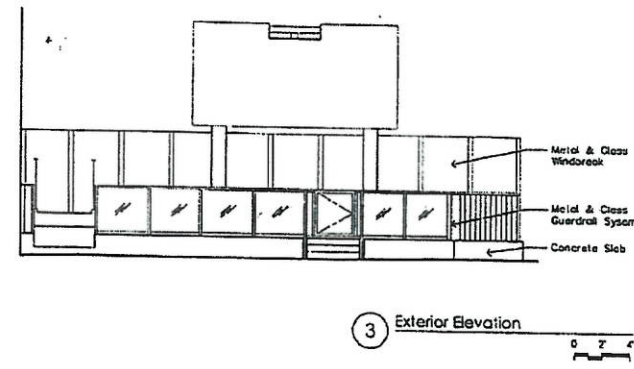
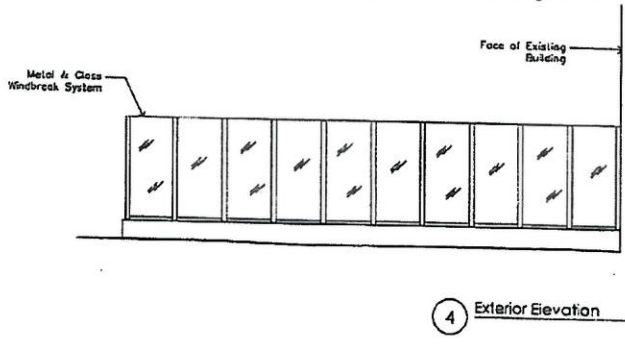
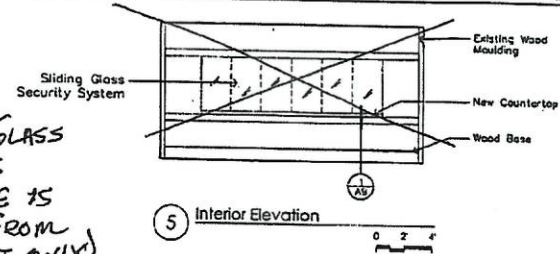
ALASKA WATERS 103 STIKINE AVE.
WRANGELL CHAMBER OF COMMERCE 105 STIKINE AVE.
STIKINE HOTEL & RESTAURANT 107 STIKINE AVE

1 Stikine Inn - First Floor
For AMCO Board Review - 2018



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 STATE OF ALASKA

THESE DETAILS SHOW THE GLASS ENCLOSURE AROUND THE OUTSIDE DINING PATIO 42" HIGH. THERE IS NO ENTRANCE TO THE PATIO FROM THE OUTSIDE (EMERGENCY EXIT ONLY)



WELSH
 WHITELEY
 ARCHITECTS

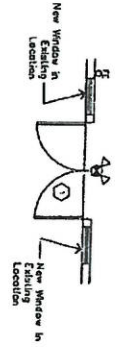
WELSH WHITELEY ARCHITECTS, LLC
 270 Dock Street #215
 Kodiak, Alaska 99581
 (907) 232-2424 Fax
 (907) 232-2424 Fax



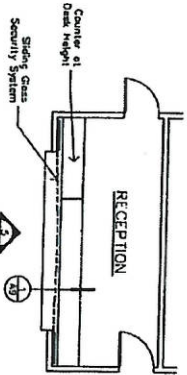
REMODEL - Phase 2
 STIKINE INN
 107 STIKINE AVE., WRANGELL, ALASKA

DATE: Feb. 2011
 PROJ. No.: 1026

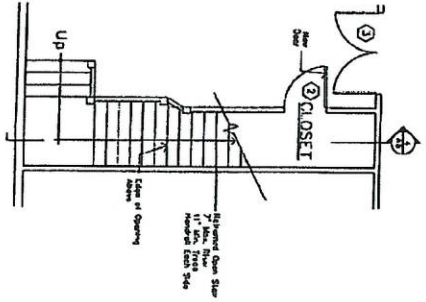
A-5
 Elevators



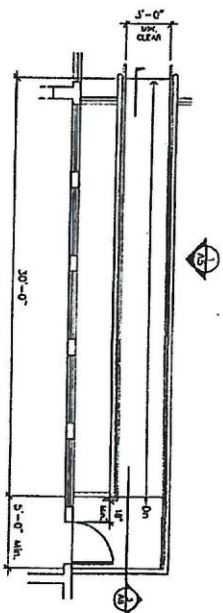
5 Enlarged Entry Plan



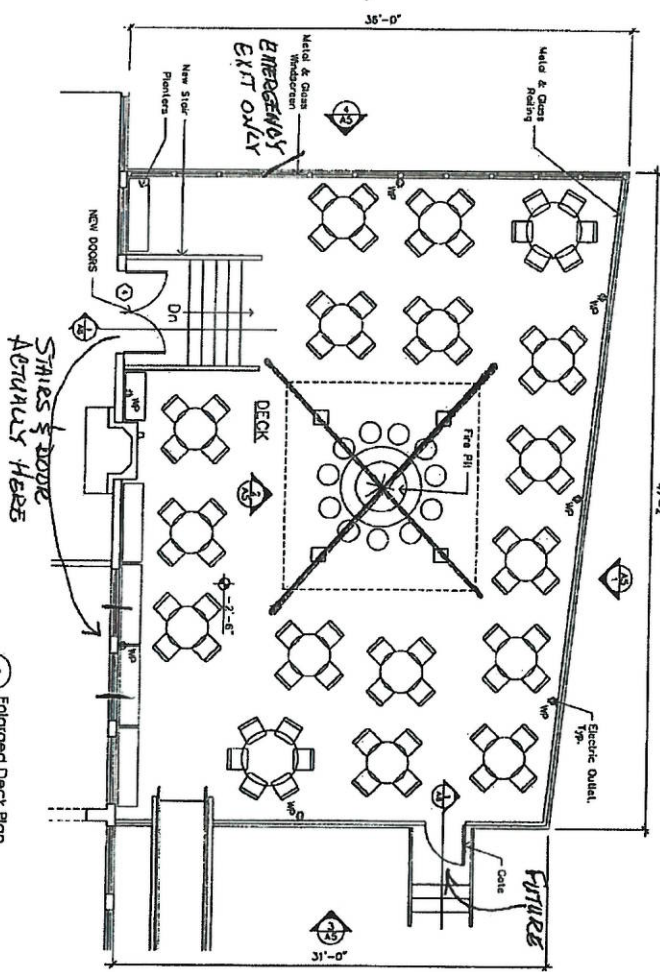
4 Enlarged Reception Plan



3 Enlarged Stair Plan



2 Enlarged Ramp Plan



1 Enlarged Deck Plan

REMODEL - Phase 2
STIKINE INN
 107 STIKINE AVE., WRANGELL, ALASKA



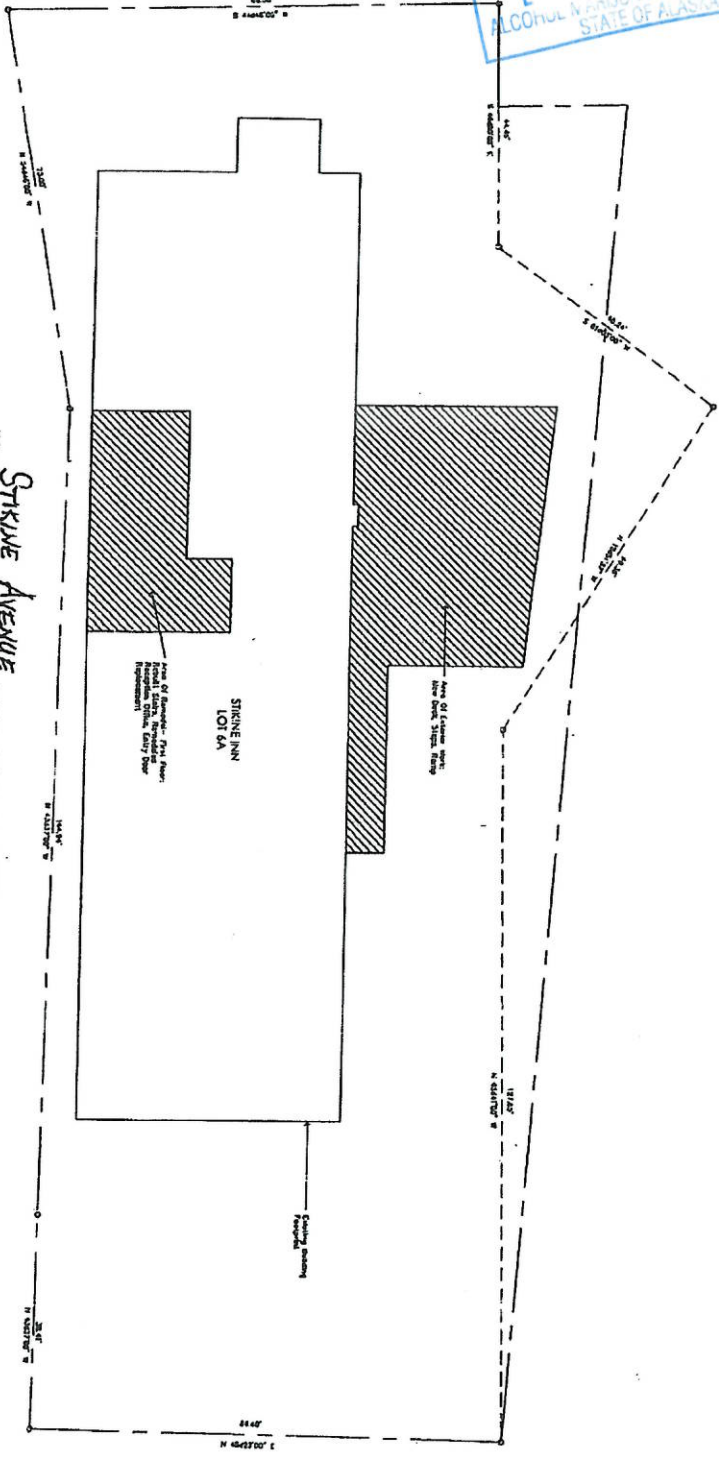
WELSH WHITLEY ARCHITECTS, LLC
 320 Dock Street #215
 Ketchikan, Alaska 99901
 (907) 225-2412 Voice
 (907) 225-2422 Fax

A-6
 Enlarged
 Plans

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 STATE OF ALASKA

FRONT STREET

STIKINE AVENUE



1 Site Plan



A-2
 Section

REMODEL - Phase 2
 STIKINE INN
 107 STIKINE AVE., WRANGELL, ALASKA



WELSH WHITELEY ARCHITECTS
 WELSH WHITELEY ARCHITECTS, LLC
 320 Coct Street #215
 Ketchikan, Alaska 99901
 (907) 225-2412 Voice
 (907) 225-2429 Fax



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.

WCF

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

WCF

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.

WCF

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

William C. Goodale
Signature of licensee

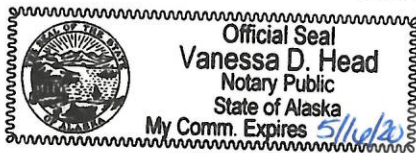
Vanessa D. Head
Signature of Notary Public

William C. Goodale
Printed name of licensee

Notary Public in and for the State of Alaska

My commission expires: 5/14/20

Subscribed and sworn to before me this 20th day of March, 20 18.



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

Approved Disapproved

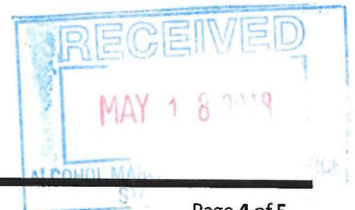
See Attached Email
Signature of local government official

6/27/2018
Date



Printed name of local government official

Title



Milton, Mikal C (CED)

From: Kim Lane <clerk@wrangell.com>
Sent: Wednesday, June 27, 2018 8:01 AM
To: AMCO Local Government Only (CED sponsored)
Cc: Jake Harris
Subject: ATTN Kim Lane MMC-Complete Liquor License Transfer Application #4618 DBA Stikine Inn

Good morning,

The Assembly approved the applications at an Assembly meeting held June 26th for:

- Liquor License Application #4618 for North Star Ventures LLC
- Application (AB-03): Restaurant Designation Permit for North Star Ventures LLC
- Transfer of License Application from Southeast Properties LLC to North Star Ventures LLC

Kim

*Kim Lane, MMC
Borough Clerk
City & Borough of Wrangell
P.O. Box 531
Wrangell, AK 99929
Ph: 907-874-2381
Fax: 907-874-2304
clerk@wrangell.com
www.wrangell.com*

From: AMCO Local Government Only (CED sponsored) <amco.localgovernmentonly@alaska.gov>
Sent: Wednesday, June 20, 2018 1:09 PM
To: clerk@wrangell.com
Cc: AMCO Local Government Only (CED sponsored) <amco.localgovernmentonly@alaska.gov>
Subject: ATTN Kim Lane MMC-Complete Liquor License Transfer Application #4618 DBA Stikine Inn

Hello,

Attached is correspondence regarding a complete Liquor License Application within your jurisdiction. Also attached is a copy of the application and Form AB-03: Restaurant Designation Permit Application, which requires **separate** local government approval.

If you have any questions or concerns, please direct them to amco.localgovernmentonly@alaska.gov.

Thank You

Mikal Milton

Occupational Licensing Examiner
Alcohol and Marijuana Control Office
Department of Commerce, Community and Economic Development




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-03: Restaurant Designation Permit Application

AMCO Enforcement Review:



Signature of AMCO Enforcement Supervisor

James Hoelscher 6/28/18

Printed name of AMCO Enforcement Supervisor

Enforcement Recommendations:

Items 2,3 & 4 approved.
Items #2 & #3 - No unaccompanied minors in the bar area.
Items #4 - Underage employees restricted to kitchen, cleaning and host(ess) duties.

AMCO Director Review:

Approved Disapproved

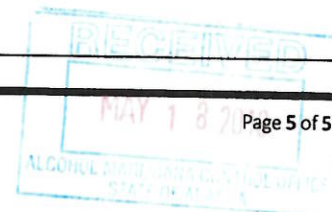
Signature of AMCO Director

Printed name of AMCO Director

Date

Limitations:

Empty rectangular box for limitations.





Restaurant & Lounge

SANDWICHES AND WRAPS

*Sandwiches served with your choice of French fries, house natural cut Yukon wedges or "Opt Out" for a 2 dollar discount. See front side of menu for available substitutions.

Grown-Up Grilled Cheese

Applewood smoked bacon, tomatoes, double salts and cheddar cheese on thick grilled sourdough. 13.95

BE IT A Croissant

Applewood smoked bacon, crisp iceberg, sliced tomato, avocado turkey and mayo on a buttered and grilled croissant. 15.45

Chicken & Avocado Club

Charbroiled chicken breast, cheddar, avocado, applewood bacon, iceberg, tomato and mayo on thick grilled sourdough. 16.45

Stik Club House

Deli turkey and ham, crisp iceberg, sliced tomato, applewood smoked bacon and mayo on giddled Texas Toast. 16.45

Caesar Wrap

Charbroiled chicken breast, chopped romaine, red onion, tomato, creamy caesar dressing and parmesan in a spinach wrap. 15.25

Call Club Wrap

Grilled turkey, Swiss cheese, applewood smoked bacon, romaine, tomato, red onion, caesar and avocado in a spinach wrap. 16.45

Ultimate Pork Sandwich

Maple glazed pulled pork, ham and braised pork belly on apricot butter brailed artisan french. Sweet potato fries and slaw on the side. Half 14.95 Full 18.45

The Loin Dip

Medium rare NY Loin and caramelized onion on brailed artisan french with mozzarella. Served with your choice of fries and Au Jus. Half 15.95 Full 19.95

FEELING FISHY

Beer Battered Fish and Chips

Alaskan Breweries beer battered seasonal local caught rock fish. Served with your choice of fries and house tartar sauce. 2 Piece 16.95 3 Piece 20.95 4 Piece 23.95

Rock Fish BLT

Charbroiled rockfish fillet, iceberg, tomato and garlic aioli on giddled Texas Toast. Served with fries. 17.45

Lobster Popper PotBoy

Crispy cajun spiced fried Norway Lobster on giddled French PotBoy bread with remoulade, mayo, tomato and iceberg. Served with your choice of fries. 17.95

Rock Fish Tacos

Two flour tortillas with creamy pico-slaw, seasonal rock fish and avocado. Served with chips and pico di gallo. 17.95 *Rock Fish available grilled or beer battered*

Seared Ahi Tacos

Pan seared (very rare) chili rubbed Pacific ahi fillet, mandarin wasabi oshi slaw, pickled red onion, and spicy sesame aioli on flour tortillas. Served with chips and pico di gallo. 19.95

STIK MELTS

Chevy 12" artisan French baked with some of our favorite toppings and melty whole milk mozzarella. *Add French fries or Natural Yukon Wedges 2*

Pepperoni Melt

Pepperoni, marinara and mozzarella. Half 12.95 Full 15.95

Spicy Italian Melt

Pepperoni, spicy sausage, red goat pepper, onion, mushroom, and marinara with mozzarella. Half 13.95 Full 16.95

Stik Meat Lovers

Pepperoni, spicy sausage, hot capicola, applewood bacon, marinara and mozzarella. Half 13.95 Full 16.95

Bourbon Pulled Pork Melt

House pulled pork, bourbon bbq, cola caramelized onion, mozzarella and a sprinkle of queso fresco. Half 13.95 Full 16.95

Chicken & Bacon Melt

Grilled chicken, bacon, tomato, green onion and creamy garlic ranch topped with mozzarella. Half 14.50 Full 17.50

Philly Melt

Sautéed onions, roasted poblano peppers, charbroiled NY Loin and garlic butter topped with mozzarella. Half 14.95 Full 17.95

THE AFTER FIVE DINNER MENU

*Add a cup of soup 4 *Add a cup of clam chowder 5 *Add steamed broccoli 4 *Add mashed potatoes 5 *Add a house salad 5 *Add a house Caesar 4

The Stik Burrito

Pulled chicken, lime-cilantro jasmine rice, black beans, onion and salsa verde in a spinach wrap, topped with mozzarella then broiled. Served with guacamole and sour cream. 18.45

The Stik Hot Wok

Charbroiled sesame marinated free range chicken breast over a bed of caramelized noodles, broccoli and scallions straight out of the wok. Served with jasmine rice. 19.95

Fettuccini Alfredo

Sautéed chicken breast and garlic with fettuccini noodles tossed in a lemon cream, white wine and parmesan cheese reduction. Served with garlic french. 22.45

Bayou Chicken Penne

Andouille sausage, pepper medley, sautéed mushroom and penne tossed with a cajun cream reduction. Topped with parika breaded crispy chicken, cherry tomato and queso fresco. 23.45

Crispy Chicken Chop

Tenderized free range chicken breast panko breaded and fried golden brown. Served over an applewood bacon cream gravy with Yukon Gold mashed potatoes. 22.95

Elk Meatloaf Manhattan

10oz pan brown buttered house Elk meatloaf served open faced over Yukon Gold mashed potatoes and Texas toast. Finished with wild mushroom jus and onion strings. 23.95

Whiskey Glazed Pork Chop

Double thick 14oz French cut charbroiled pork chop served over Yukon Gold mashed potatoes, topped with honey bourbon caramelized green apples. 25.95

Hand Cut Steaks "Subject to availability"

Natural free range NY loin or bone off Ribeye, hand trimmed and charbroiled to your preferred temperature. Served with onion strings and Yukon Gold mashed potatoes.

14oz NY 33.95 18oz NY 38.95
16oz Ribeye 34.95 20oz Ribeye 39.95

*Rare (bright red, warm center), Medium Rare (bright pink center),

Medium (light pink center), Medium Well (a little pink), Well Done (throughout)

STIK DESSERTS

"Large enough to share"

New York Cheesecake

Nothing like an original Old fashioned New York Cheesecake. Enjoy it plain or top it with hot fudge, caramel, strawberries or raspberries. 8.45

Mixed Bag Bread Pudding

Bites of day old artisan French, sourdough and croissant in a rich custard creme. Served a la mode with a caramel drizzle and SE. AX sea salt. 8.95

Six Layer Chocolate Cake

Rich dark chocolate 6 layer cake with chocolate ganache filling, fudge frosting, chocolate truffle bits and a dollop of whipped cream. 12.55

Tiramisu

Fluffy whipped Italian mascarpone over coffee brandy and espresso soaked lady fingers. Dusting with cocoa then topped with whipped cream. 9.75

Shortcake Sundae

A warm short cake biscuit topped with vanilla ice cream, smothered in strawberries and finished with whipped cream. 9.95

The Stik Mud Pie "Enough for the whole family!"

Our six layer cake smothered in hot fudge, vanilla and espresso ice cream, chocolate chip mors, oreo crumbles, caramel and whipped cream. 14.95

SMALL APPETITES

Kid's Grilled Cheese

Simple classic kid's favorite. Buttered grilled Texas toast and American cheese. Served choice of fries. 7.95

Kid's Pasta

Cheese spaghetti or fettuccine, cheese butter & parmesan, alfredo or red sauce. 6.95 - 9.95

Mini Burgers

Two sliders with American cheese, ketchup and pickle served on brioche mini buns with a side of fries. 8.95

Kid's Chicken Tenders

Three crispy fried chicken tenders served with French fries and your choice of dipping sauce. 8.95
Five Piece \$12.95

Kid's Melt

Kid size cheese or pepperoni artisan French melt. Served with choice of fries. 9.95

Kid's Fish & Chips

One piece beer battered seasonal rock fish served with your choice of fries and homemade tartar sauce. 10.95

RECEIVED

MAY 18 2018

ALASKA CONTROL OFFICE
STATE OF ALASKA

WRANGELL, ALASKA



Waterfront Dining

APPETIZERS

Cheesy Garlic Bread

Artisan French braided with garlic butter, mozzarella and parmesan cheese. Served with marinara. 10.50

Stik Wings

Seven jumbo wings tossed in creamy house buffalo sauce. Served with celery, ranch and bleu crumbles. 11.95

Stik Nachos

Bacon, black beans, jalapenos, tomato, red onion and mozz finished with sour cream, guacamole and house pico. 11.95
*Add Southwest pulled chicken 4.

Stik Quesadillas

Flour tortilla with mozzarella, caramelized onions, and roasted poblano, Guacamole and sour cream on the side. 11.95
*Add Southwest pulled chicken 4.

Stik Art & Spin Dip

Cheesy-creamy spinach and artichoke dip served with garlic French, tortilla chips and celery. 11.95

Calamari

Flash fried calamari rings served with our house spicy sesame soy aioli. 12.95

Cajun Lobster Poppers

Crispy battered Norway lobster lightly dusted in our house cajun spice, served with remoulade and lemon. 13.50
*Add French fries and make a meal 2.

Wagyu Sliders

Three Wagyu (American Kobe) beef sliders topped with cola caramelized onions, swiss and roasted garlic aioli on grilled brioche. 13.50
*Add French fries and make a meal 2.

SOUPS & SALADS

*Add a sourdough bread bowl to any soup item 4.50

Daily Soup Special

Available until sold out! Daily Chef special.
Cup 5.75 Bowl 8.50

Soup and Salad Combo

Select your soup and a house salad or house caesar.
Daily Soup 14.50 Chowder 15.95

Stik Wedge

Iceberg wedge, bleu cheese crumbles, tomato, onion, bacon and ranch dressing. 9.95

Stik Caesar

Romaine, croutons and parmesan tossed in zesty Caesar dressing. Served with garlic bread.
Half 10.95 Full 13.95 Add Free Range Chicken Breast 5

Bbq Ranch Chicken Salad

Fresh romaine, chicken, black beans, corn, tomato and shredded mozzarella tossed with house bbq ranch dressing and topped with avocado, bbq sauce and onion strings.
Half 15.50 Full 18.50

Stik Razor Clam Chowder

New England style clam chowder made with Kenai Razor Clams.
Cup 6.95 Bowl 9.95

House Salad

Romaine, shredded mozzarella, tomato, onion, croutons, parmesan and your choice of dressing. 8.95

Spring Spinach Salad

Baby spinach, cabernet infused beets, sliced pear, crumbled Feta, candied walnuts and balsamic vinaigrette. 11.50

Classic Cobb

Bacon, bleu crumbles, tomato, olives, red onion, egg and avocado on romaine tossed with chicken and balsamic vinaigrette.
Half 13.50 Full 18.50

Northern Lite

Romaine, chicken breast, green apple and dried cranberry tossed in balsamic vinaigrette. Topped with candied walnuts, bleu cheese crumbles and avocado.
Half 15.95 Full 18.95

BEVERAGES

Berry Lemonade

Refreshing lemonade topped with sweet strawberries or raspberries. 5.75

Peachy Palmer

Refreshing lemonade, fresh brewed ice tea and a splash of peach syrup. 4.50 *Bottomless*

Mugg Root Beer Float

A classic style root beer float made with Mugg Root Beer and hand scooped old fashioned vanilla ice cream. 5.95

Stik Shakes

Made with hand scooped ice cream and half n' half. Vanilla, chocolate, espresso, oreo, strawberry or raspberry. 6.95

Frozen Virgin Daiquiris

Real strawberry, raspberry or classic lime blended virgin daiquiris. 6.95

Bottomless Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Mugg Root Beer, Tropicana Lemonade, Lipton Iced Tea, hot tea or Heritage drip coffee. 3.25

*Add a shot of Dillind Cherry, Raspberry, Vanilla or Lime Syrup to Any Soda 25

Kids Drinks (10 or under)

Choose any of our bottomless soft drinks, milk, apple or cranberry juice. 1.75

STIK BURGERS

We proudly serve only all-natural free range Angus Beef, Bison and Chicken.

*Burgers served with your choice of shattering French fries or house natural cut Yukon wedges. All Beef and Bison burgers cooked medium (pink) unless otherwise specified.
*For smaller appetites, substitute a 1/3lb All Natural Angus Patty for a 2 dollar discount (not available for Wagyu or Bison)
***Opt out** of fries for a 2 dollar discount if you'd like the sandwich only. Please see substitutions to the left for other options.*

Substitutions for Fries	
Letuce wrap your burger	1
Sub onion rings	2
Sub sweet potato fries	2
Sub a cup of soup	2
Sub a cup of chowder	3
Sub steamed broccoli	3
Sub a house salad	4
Sub a house caesar	5
Add Ons	
Add cheese	1
Add applewood bacon	2
Add a natural chicken breast	5
Add 6oz Natural Angus beef patty	7
Sides	
Side of avocado or guacamole	4
Side of chips and pico de gallo	4
Side of steamed broccoli	4
Side of asparagus	5
Side of fries	5

The Stik Burger

6oz charbroiled Angus patty, iceberg, tomato, onion and mayo on a sesame bun. 14.95

*Add Cheese 1 (Cheddar, American, Swiss, Pepperjack)
*Add Applewood Bacon 1

Firehouse Burger

6oz charbroiled Angus patty topped with jalapenos, pepper jack, crisp iceberg, tomato, onion and chili aioli on a grilled sesame bun. 16.45

Boogie Burger

6oz charbroiled Angus patty, iceberg, tomato, onion, grilled pineapple, cheddar and mayo smothered in teriyaki glaze. 16.45

Swisschroom Burger

6oz charbroiled Angus patty, sautéed mushrooms, double swiss cheese, black truffle oil and garlic aioli on a pretzel bun. 16.45

Pomodoro Burger

6oz charbroiled Angus patty, provolone, sun-dried tomato-goat pepper aioli, caramelized onion, iceberg, and herb marinated tomato on ciabatta. 16.45

Calli Burger

6oz charbroiled Angus patty, ranch, applewood bacon, avocado, mayo, iceberg, tomato, onion and Swiss cheese on a sesame bun. 17.45

Stik Doppelburger

Two all natural 1/3lb charbroiled angus patties, two slices of American cheese, iceberg, pickle and house burger sauce with a mistle bun. 17.45

All American

When a B.L.T., grilled cheese and patty melt meet. 6oz charbroiled Angus patty, grilled onion, cheddar, American, lettuce, tomato, applewood bacon and burger sauce between 3 layers of Texas Toast. 17.45

Black and Bleu Wagyu

6oz Wagyu patty charbroiled medium, bleu crumbles, cold caramelized onion, applewood bacon, crispy onion strings and garlic aioli on a brioche bun. 18.45

BBQ Bison Burger

6oz Bison patty charbroiled medium, house bbq, cheddar, applewood bacon, crispy onion strings, iceberg and tomato on a pretzel bun. 18.95

Charbroiled Chicken Burger

6oz charbroiled free range chicken breast, iceberg, tomato, onion and mayo on a sesame bun. 14.45

*Add Cheese 1 (Cheddar, American, Swiss, Pepperjack)
*Add Applewood Bacon 1

BBO Chicken Burger

6oz charbroiled free range chicken breast, house bbq, cheddar, crispy onion strings, iceberg and tomato on a toasted pretzel bun. 15.50

Teriyaki Chicken Burger

Grilled 6oz sesame marinated chicken breast, saiss, teriyaki glaze, grilled pineapple, tomato, onion, and iceberg on a sesame bun. 15.50

Crispy Buffalo Chicken Burger

Panko breaded tenderized free range chicken breast, pepperjack, house buffalo sauce, iceberg, tomato and red onion on a pretzel bun. 16.95

Portabella Burger

Balsamic marinated charbroiled portabella with iceberg, tomato, grilled red onion and garlic aioli on griddled brioche bun. 14.95

