



## MEMORANDUM

TO: Bob Klein, Chair, and Members of the Alcoholic Beverage Control Board      DATE: April 29, 2019

FROM: Erika McConnell, Director      RE: 4528 YES International Bistro

**Requested Action:** Transfer of ownership

**Statutory Authority:** AS 04.06.090(b): "The board shall review all applications for licenses made under this title and may order the director to issue, renew, revoke, transfer, or suspend licenses and permits authorized under this title."

AS 04.11.480(a): "A local governing body may protest the issuance, renewal, relocation, or transfer to another person of a license by sending the board and the applicant a protest and the reasons for the protest within 60 days of receipt from the board of notice of filing of the application... The board shall consider a protest and testimony received at a hearing conducted under AS 04.11.510(b)(2) or (4) when it considers the application... If an application or continued operation is protested, the board shall deny the application or continued operation unless the board finds that the protest is arbitrary, capricious, and unreasonable."

AS 04.11.510(b)(2): "The board may review an application for the issuance, renewal, transfer of location, or transfer to another person of a license without affording the applicant notice or hearing, except...(2) the board may, on its own initiative or in response to an objection or protest, hold a hearing to ascertain the reaction of the public or a local governing body to an application if a hearing is not required under this subsection;"

**Staff Rec.:** Reconsider approval from February meeting; hold a public hearing; deny the application with a 180-day abeyance

**Background:** The board approved this transfer with delegation at the February meeting. Subsequently, the Municipality of Anchorage protests the transfer of ownership of this restaurant or eating place license pending certification from the Anchorage Fire Department.

The licensee should be notified that under 3 AAC 304.145(h), this abeyance period may not be extended or renewed.

Attachment: Municipality of Anchorage protest  
Transfer application



# Municipality of Anchorage

P.O. Box 196650 • Anchorage, Alaska 99519-6650 • Telephone: (907) 343-4316 • Fax: (907) 249-7533 <http://www.muni.org/assembly/license>

February 27, 2019

## Office of the Municipal Clerk Licensing

Ms. Mikal Milton  
Alaska Alcohol and Marijuana Control Office  
550 W 7<sup>th</sup> Ave. Ste. 1600  
Anchorage, Alaska 99501

RE: Anchorage Assembly Action on Liquor Licenses

Dear Ms. Milton:

The Anchorage Municipal Assembly at its regular meeting on **February 26, 2019** took the following final action:

### **WAIVE OF PROTEST**

#### **Transfer Liquor License**

- **Restaurant/Eating Place**  
Las Margaritas LL#3363 – AM 137-2019

#### **Renewal Liquor License** - AM 135-2019

- **Beverage Dispensary**  
Birchwood Saloon LL#758  
Garcia's Cantina LL#2275  
Las Margaritas LL#3363  
Matanuska Brewing Company, Eagle River LL#4173
- **Restaurant/Eating Place**  
Banay Kubo Restaurant LL#5087  
Elim Café LL#5088  
Kobe Teppanyaki House LL#2958  
Serrano's Mexican Grill LL#5364  
Serrano's Mexican Grill LL#5592  
Uncle Joe's Pizzeria LL#3915
- **Club**  
-American Legion Post #33 LL#2476

#### **Transfer Downtown Liquor License**

- **Beverage Dispensary**  
Mad Myrna's LL#857 – AM 150-2019

#### **Renewal Downtown Liquor License** – AM 136-2019

- **Beverage Dispensary**  
Whales Tail LL#1224
- **Beverage Dispensary-Duplicate**  
Crow's Nest LL#290  
Fletcher's LL#2290  
The Quarterdeck LL#932
- **Beverage Dispensary-Tourism**  
Voyager inn LL#742

**PROTEST**

**Transfer Liquor License**

- **Restaurant/Eating Place**  
Yes International Bistro LL#4528 – AR 2019-53  
Pending certification from the Anchorage Fire Department.
- **Beverage Dispensary**  
Garcia's Cantina LL#2275 – AR 2019-55  
Pending certification from the State Fire Marshal.

Any prior conditions placed on any license are to continue until specifically removed or amended. If you require additional information or if I can be of any assistance please call me.

Cordially,

*Debra Roehl*

Debra Roehl \   
Business Specialist

CC: Cantina, Inc. – Via email  
Birchtree, LLC – Via email



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:	Kenny H Lee & Jong R Lee		License #:	4528	
License Type:	Restaurant/Eating Place		Statutory Reference:	AS 04.11.100	
Doing Business As:	Yes International Bistro				
Premises Address:	3801 Debarr Road				
City:	Anchorage	State:	AK	ZIP:	99508
Local Governing Body:	Municipality of Anchorage				

**Transfer Type:**

- Regular transfer
- Transfer with security interest
- Involuntary retransfer

OFFICE USE ONLY			
Complete Date:	12/27/18	Transaction #:	944936
Board Meeting Date:	2/19/19	License Years:	
Issue Date:		BRE:	CDC





Alaska Alcoholic Beverage Control Board

**Form AB-01: Transfer License Application**

**Section 2 – Transferee Information**

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

Licensee:	Birchtree, LLC				
Doing Business As:	YES International Bistro				
Premises Address:	3801 Debarr Road				
City:	Anchorage	State:	AK	ZIP:	99508
Community Council:	Airport Heights				

Mailing Address:	3801 Debarr Road				
City:	Anchorage	State:	AK	ZIP:	99508

Designated Licensee:	Kenny H Lee				
Contact Phone:	907-727-1024	Business Phone:	907-258-3199		
Contact Email:	office@yesbistro.com				

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.

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.





Alaska Alcoholic Beverage Control Board

**Form AB-01: Transfer License Application**

**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

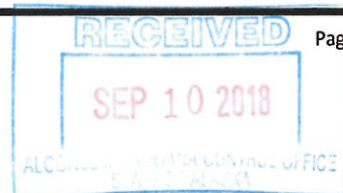
Name:					
Address:					
City:		State:		ZIP:	

**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:	Kenny Lee				
Title(s):	Member, Manager	Phone:	907-727-1024	% Owned:	100
Address:	2130 Banbury				
City:	Anchorage	State:	AK	ZIP:	99504





Alaska Alcoholic Beverage Control Board

**Form AB-01: Transfer License Application**

<b>Entity Official:</b>					
<b>Title(s):</b>		<b>Phone:</b>		<b>% Owned:</b>	
<b>Address:</b>					
<b>City:</b>		<b>State:</b>		<b>ZIP:</b>	

<b>Entity Official:</b>					
<b>Title(s):</b>		<b>Phone:</b>		<b>% Owned:</b>	
<b>Address:</b>					
<b>City:</b>		<b>State:</b>		<b>ZIP:</b>	

<b>Entity Official:</b>					
<b>Title(s):</b>		<b>Phone:</b>		<b>% Owned:</b>	
<b>Address:</b>					
<b>City:</b>		<b>State:</b>		<b>ZIP:</b>	

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.

<b>DOC Entity #:</b>	110649	<b>AK Formed Date:</b>	8/19/2007	<b>Home State:</b>	Alaska
<b>Registered Agent:</b>	Kenny Lee		<b>Agent's Phone:</b>	907-727-1024	
<b>Agent's Mailing Address:</b>	2130 Banbury				
<b>City:</b>	Anchorage	<b>State:</b>	AK	<b>ZIP:</b>	99504

**Residency of Agent:** Yes    No

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





Alcohol and Marijuana Control Office  
550 W 7<sup>th</sup> Avenue, Suite 1600  
Anchorage, AK 99501  
[alcohol.licensing@alaska.gov](mailto: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**

**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):

Kenny Lee is associated with License #4123, a Restaurant/Eating Place License; License #4529, a Restaurant/Eating Place License; and #4528, a Restaurant/Eating Place License.

**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:

[Empty box for providing details on authorization]







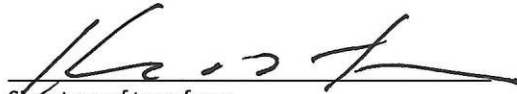
Alaska Alcoholic Beverage Control Board

**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.

  
Signature of transferor

Kenny H. Lee

Printed name of transferor

Subscribed and sworn to before me this 4 day of September, 2018.



  
Signature of Notary Public

Notary Public in and for the State of Alaska

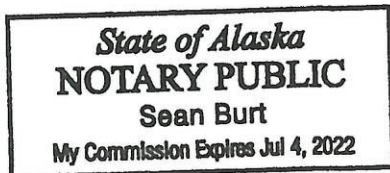
My commission expires: 7/4/22

  
Signature of transferor

Jong R. Lee

Printed name of transferor

Subscribed and sworn to before me this 6 day of September, 2018.



  
Signature of Notary Public

Notary Public in and for the State of Alaska

My commission expires: 7/4/22





Alaska Alcoholic Beverage Control Board

**Form AB-01: Transfer License Application**

**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.

*KL*

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

*KL*

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.

*KL*

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.

*KL*

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

*KL*

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.

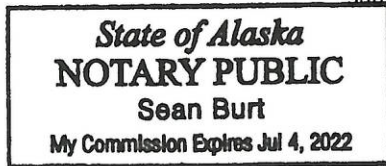
*Kenny Lee*

Signature of transferee

Kenny Lee as Manager of Birchtree, LLC

Printed name

Subscribed and sworn to before me this 23 day of July, 2018.



*Sean Burt*

Signature of Notary Public

Notary Public in and for the State of Alaska

My commission expires: 7/4/22





## 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:	Birchtree, LLC	License Number:	4528		
License Type:	Restaurant/Eating Place				
Doing Business As:	YES International Bistro				
Premises Address:	3801 Debarr Road				
City:	Anchorage	State:	AK	ZIP:	99508

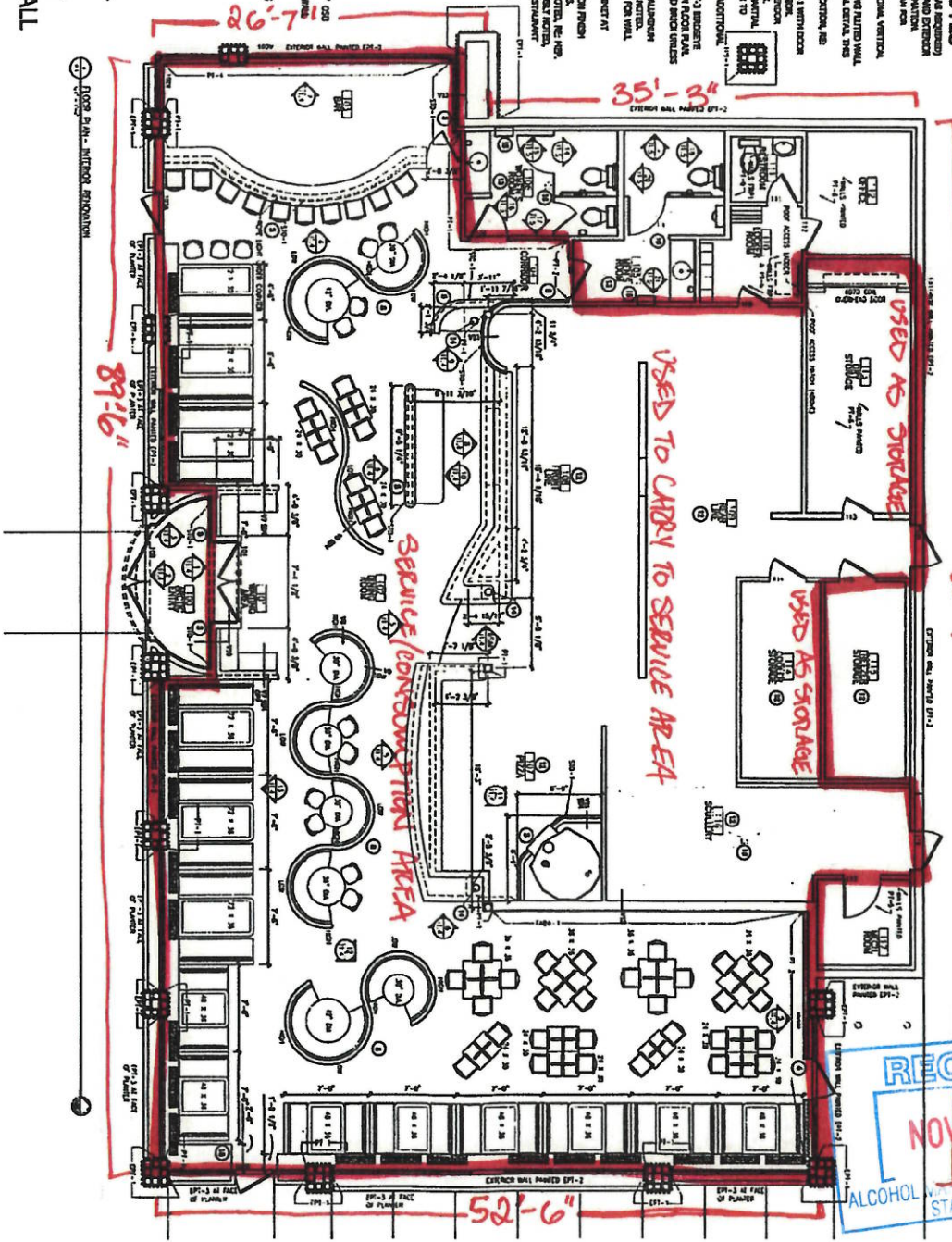
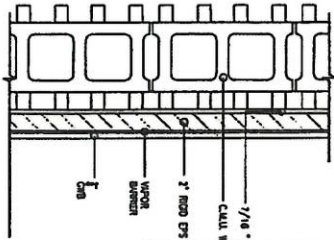


PARKING LOT

FLOOR PLAN NOTES

- NOTES CONCERNING FINISH IN A CIRCLE AS REQUIRED
- REFER TO ATTACHED ELEVATIONS AND SECTION DRAWINGS FOR ADDITIONAL INFORMATION
- REFER TO SPECIFICATIONS FOR FINISHES
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9.11.11
 

TYPICAL FURRING AT FLUTED INTERIOR WALL



RECEIVED  
 NOV 27 2018  
 ALCOHOL CONTROL OFFICE  
 STATE OF ALASKA

DEBARR RD

NO.	DATE	DESCRIPTION
1.1.1		

YES International Restaurant  
 - Interior Package  
 3801 Debar Avenue, Anchorage, Alaska



BRA GAW ST.



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.

<b>Licensee:</b>	Birchtree, LLC				
<b>License Type:</b>	Restaurant/Eating Place	<b>License Number:</b>	4528		
<b>Doing Business As:</b>	YES International Bistro				
<b>Premises Address:</b>	3801 Debarr Road				
<b>City:</b>	Anchorage	<b>State:</b>	AK	<b>ZIP:</b>	99508
<b>Contact Name:</b>	Kenny Lee	<b>Contact Phone:</b>	907-727-1024		

**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					
<b>Issue Date:</b>		<b>Transaction #:</b>	944936	<b>BRE:</b>	CDC





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:

Monday - Friday : 11:00 AM - 9:00 PM  
 Saturday - Sunday : 8:00 AM - 9:00 PM

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







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.

ku

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

ku

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.

ku

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

[Signature]  
 Signature of licensee

[Signature]  
 Signature of Notary Public

Kenny Lee as Manager of Birchtree, LLC  
 Printed name of licensee

Notary Public in and for the State of Alaska

My commission expires: 7/4/22



Subscribed and sworn to before me this 13 day of July, 2018.

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:**



# YES BISTRO

## BRUNCH

### FROM THE FLAT IRON

#### PANCAKE STACK

THREE FLUFFY, BUTTERMILK PANCAKES  
SERVED WITH MAPLE SYRUP AND WHIPPED  
BUTTER 13

#### BISTRO FRENCH TOAST

OUR TAKE ON PAIN PERDU FOCACCIA BREAD,  
CINNAMON SUGAR, EGG AND CREAM SERVED  
WITH MAPLE SYRUP 13

#### ALASKA BREAKFAST

3 EGGS, BACON OR SAUSAGE PATTY,  
HASHBROWNS AND TOAST 12

#### CHICKEN AND WAFFLE

CRISPY FRIED CHICKEN ON A CRISP BELGIUM  
WAFFLE, SERVED WITH WALNUT MAPLE  
BUTTER 16

#### CHEESE BLINTZ

CREPES STUFFED WITH ORANGE RICOTTA  
CREAM CHEESE, AND TOPPED WITH A  
BORDEAUX CHERRY COMPOTE. SERVED WITH  
BACON AND A SIDE OF SOUR CREAM 14

#### BISCUITS AND GRAVY

GIANT BISCUIT SMOTHERED IN PORK SAUSAGE  
GRAVY WITH TWO EGGS PREPARED ANY STYLE  
12

#### EGGS BENEDICT

ENGLISH MUFFIN, HICKORY SMOKED HAM  
AND OUR CLASSIC HOLLANDAISE 15

#### ALASKAN CRAB CAKE BENEDICT

CRAB CAKE, POACHED EGGS HOLLANDAISE  
WITH RED PEPPER GREMOLATA 21

#### SONORAN BENEDICT

HOUSE-MADE POLENTA, CHORIZO, POACHED  
EGGS, AND CHIPOTLE MANCHEGO CREAM 15

#### CORNED BEEF HASH

TOPPED WITH POACHED EGGS AND  
HOLLANDAISE SAUCE. SERVED WITH  
HASHBROWNS. 15

#### MCKINLEY WRAP

THREE EGGS SCRAMBLED WITH ONIONS,  
GREEN PEPPERS, SAUSAGE, MUSHROOMS,  
DICED AVOCADO AND CHEDDAR CHEESE  
WRAPPED IN A SPINACH TORTILLA AND A SIDE  
OF HASHBROWNS 13

#### SPINACH FLORENTINE CREPES

SPINACH, SHAVED FENNEL, MORNAY SAUCE  
13

### OMELETS

SERVED WITH HASHBROWNS

#### BUILD YOUR OWN

THREE EGG OMELET WITH CHEESE 12  
MUSHROOMS, SPINACH, ONIONS, BELL PEPPERS, TOMATOES, AVOCADO .50  
SAUSAGE, CHICKEN, HAM, CHORIZO, BACON, EXTRA CHEESE 1.00

#### EGG WHITE OMELET

SPINACH, TOMATO, ONION, AVOCADO AND FETA 14

#### WILD MUSHROOM OMELET

MUSHROOMS, CARAMELIZED LEEK, AND BRIE CHEESE 15

#### YES BISTRO OMELET

ONIONS, GREEN PEPPERS, SAUSAGE, MUSHROOMS, DICED AVOCADO AND CHEDDAR CHEESE 13

CONSUMER ADVISORY: CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE  
THE RISK OF ILLNESS.



SPECIALTY PLATES

GRILLED RATATOUILLE  
EGGPLANT, ZUCCHINI, ROMA TOMATO, WITH BASIL PESTO AND GRATED PARMESAN CHEESE 14

FOREST MUSHROOM AND ARTICHOKE SCRAMBLE  
BRAISED LEEKS, TOPPED WITH GRUYERE CHEESE 15

CHORIZO AND EGGS  
WITH FRIED POLENTA, RE-FRIED BEANS, ANCHO CHILI SAUCE AND QUESO FRESCO 15

QUICHE OF THE DAY  
SERVED WITH A HOUSE SIDE SALAD 15

CHICKEN FRIED STEAK  
GOLDEN FRIED AND SMOTHERED WITH SAUSAGE GRAVY, SERVED WITH MASHED POTATOES 15

SANDWICHES AND SALADS

YES BISTRO BURGER  
8 OZS CHOICE LEAN BEEF HOUSE PATTY LOADED WITH AVOCADO, ARTISAN GREENS, APPLEWOOD  
SMOKED BACON, HOUSE AIOLI AND CHEDDAR CHEESE 15

BISTRO LOX SANDWICH  
TOASTED WHOLE WHEAT BREAD LAYERED WITH WHIPPED LEMON-RICOTTA, SALMON LOX, CAPERS,  
RED ONION AND FRESH SPINACH 17

GRILLED CHEESE AND TOMATO SOUP  
THICK-SLICED CHEDDAR CHEESE MELTED ON GRILLED SOURDOUGH, PAIRED WITH A CUP OF CREAMY  
TOMATO BASIL SOUP 13

CHICKEN COBB SALAD  
SPINACH WITH MARINATED CHICKEN BREAST, HAM, RED ONION, BACON AND GORGONZOLA CHEESE.  
SERVED WITH YOUR CHOICE OF HOUSE-MADE DRESSING 15

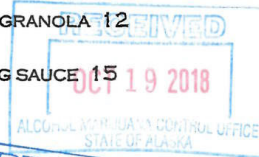
ARUGULA AND ASPARAGUS SALAD  
TOSSED WITH THIN-SLICED FENNEL AND GRATED PARMESAN, IN FRESH LEMON JUICE AND EXTRA  
VIRGIN OLIVE OIL, TOPPED WITH A POACHED EGG 13

MONTE CRISTO  
HICKORY SMOKED HAM, SLICED TURKEY AND SWISS CHEESE. BATTER-DIPPED, GENTLY FRIED AND  
DUSTED WITH POWDERED SUGAR. 15

GREEK YOGURT PARFAIT  
STRAWBERRIES, MANGO, AND BLUEBERRIES TOPPED WITH HOUSE-MADE GRANOLA 12

FRESH FRUIT PLATE  
ASSORTED, SEASONAL FRUIT SERVED WITH LEMON-POPPY SEED DIPPING SAUCE 15

desert menu



# APPETIZERS

YES BISTRO

## CALAMARI

FLASH FRIED, ORANGE HABANERO REDUCTION, SUNDRIED TOMATOES, PINE NUTS  
13

## ARANCINI

PANCETTA, FONTINA, MARINARA, PARMIGIANO-REGGIANO, HERBS  
12

## SWEET POTATO RAVIOLI

APPLE CHUTNEY, FENNEL, ARUGULA, BROWN BUTTER  
13

## SESAME AHI TUNA

SERVED RARE, WAKAME, JAPANESE MAYO, SPICY TOBIKKO SAUCE  
12

## BUFFALO WINGS

FRANKS RED HOT SAUCE, CELERY, CARROTS, GORGONZOLA CHEESE AND BRAISED  
IN DUCK FAT  
11

## MUSHROOM AGNOLOTTI

TRUFFLED CREAM REDUCTION, PEAS, PARMIGIANA-REGGIANO AND SCALLIONS  
12

## CHEESE AND MEAT BOARD

THREE SELECT CHEESES, HOUSE CHARCUTERIE, PROPER ACCOMPANIMENTS  
15

## 907 CRAB CAKE

HOUSE MADE CRAB CAKE SERVED WITH A POBLANO AIOLI AND GRILLED PINEAPPLE  
16

## BRAISED SEA SCALLOPS

ONION SOUBISE AND ORANGE GASTRIQUE SAUCE  
13

## BISTRO NACHOS

CORN CHIPS WITH DICED TOMATO, AVOCADO, ONIONS, SCALLIONS, REFRIED BEANS,  
SOUR CREAM, FRESH CILANTRO WITH PEPPERJACK AND CHEDDAR CHEESES  
14

ADD CHICKEN OR STEAK 6



# SOUP AND SALAD

YES BISTRO

## ARUGULA AND ASPARAGUS

FENNEL, POACHED EGG, PARMESAN, FRESH LEMON JUICE, EXTRA VIRGIN OLIVE OIL  
13

## CAESAR

ROMAINE, ANCHOVIES, CROUTONS, PARMESAN CRISP  
12

## APPLE AND WALNUT

SPINACH, GORGONZOLA, CANDIED WALNUTS, APPLE, WARM BACON VINAIGRETTE  
14

## ALASKAN SEAFOOD SALAD

WEATHERVANE SCALLOPS AND ALASKAN SPOTTED PRAWNS, ARTISAN GREENS,  
CHERRY TOMATOES, ROASTED PINE NUTS, ORANGE SUPREMES  
21

## SPINACH COBB SALAD

CHICKEN, HAM, GORGONZOLA, TOMATO, EGG, BACON, RED ONION  
15

## ORIENTAL CHICKEN SALAD

SESAME GINGER SPICED CHICKEN BREAST, CARROTS, BELL PEPPERS, CANDIED  
CASHEWS AND SCALLIONS WITH ORANGE-SOY VINAIGRETTE  
15

## STEAK SALAD

GRILLED ROMAINE HALF, TOPPED WITH CARAMELIZED ONIONS, CANDIED PECANS,  
MANCHEGO CHEESE AND GRILLED TENDERLOIN  
18

## TO ENHANCE YOUR SALAD ADD

GRILLED SHRIMP 7

GRILLED CHICKEN 5

BLACKENED HALIBUT 8

## ALASKAN SEAFOOD CHOWDER

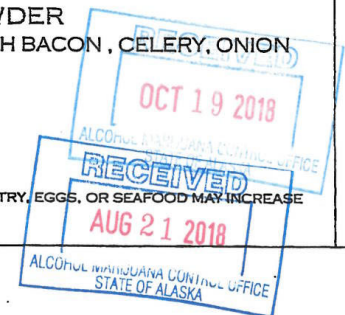
HALIBUT, SALMON, SHRIMP, SCALLOP, AND CLAMS WITH BACON, CELERY, ONION  
AND CREAM

CUP 9 BOWL 13

SOUP DU JOUR

CUP 7 BOWL 10

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THE RISK OF ILLNESS.



# SANDWICHES AND BURGERS

## YES BISTRO

ALL SANDWICHES SERVED WITH YOUR CHOICE OF BEER BATTERED FRIES. BISTRO STEAK FRIES.

SUBSTITUTE SOUP DU JOUR OR HOUSE SALAD 3

### YES BISTRO BURGER

BRISKET AND CHUCK SERVED WITH CHEDDAR CHEESE, ARTISAN GREENS, APPLEWOOD SMOKED BACON, SLICED AVOCADO AND FINISHED WITH OUR BISTRO AIOLI 14

### BLUE CHEESE AND MUSHROOM BURGER

BRISKET AND CHUCK, SHALLOT MARMALADE, FOREST MUSHROOMS, BLUE CHEESE AND BACON AIOLI 16

### NEW ORLEANS MUFFULETTA

SALAMI, MORTADELLA, HAM, PROVOLONE CHEESE, GARDINIERE, OLIVE TAPENADE AND HOUSE MADE FOCACCIA 15

### GROOV'IN RUEBEN

LEAN CORNED BEEF, HOUSE MADE SAUERKRAUT, SWISS CHEESE AND THOUSAND ISLAND ON MARBLE RYE 15

### PBLTA SANDWICH

CRISPY SOUS VIDE PORK BELLY, ARTISAN GREENS, TOMATO JAM, ARUGULA, BISTRO AIOLI ON FOCACCIA 16

### CHICKEN CAESAR WRAP

MARINATED GRILLED CHICKEN, CRISP ROMAINE LETTUCE, HOUSE CAESAR DRESSING, PARMESAN AND TOMATOES 13

### GRILLED TURKEY SANDWICH

GREEN APPLE, BACON, CARAMELIZED ONION, MELTED BRIE AND FIG JAM 15

### KENTUCKY HOT BROWN

A CLASSIC FAVORITE SERVED OPEN FACED ON SOURDOUGH WITH SLICED TURKEY, TOMATO, BACON AND MORNAY SAUCE 15

### THE MATANUSKA

GRILLED PORTOBELLO MUSHROOM, ZUCHINI, YELLOW SQUASH, TOMATO, RED ONION AND CHICKPEA AOILI ON TOASTED FOCACCIA BREAD 16

### FRIED CHICKEN SANDWICH

CRISPY FRIED CHICKEN, HOUSE CURED PICKLES, SMOKED HONEY AIOLI 14

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# ENTREES

YES BISTRO

Lunch

ALASKAN HALIBUT AND CHIPS  
BEER BATTER, BISTRO STEAK FRIES, TARTAR SAUCE, LEMON WEDGES  
22

SEAFOOD RISOTTO  
CREAMY AND FLAVORFUL WITH FRESH SEASONAL SEAFOOD 22

COCONUT SHRIMP  
SIX LARGE SHRIMP IN CRUNCHY COCONUT WITH SWEET CHILE DIPPING SAUCE 19

SHRIMP SCAMPI  
WHITE WINE BUTTER SAUCE, GARLIC, LEMON, TOMATO AND CAPERS ON FRESH  
FETTUCCINE  
21

THAI CHICKEN CURRY  
RICH AND CREAMY GOLDEN CURRY SERVED WITH STEAMED WHITE RICE 14

AVOCADO PESTO PASTA  
FRESH PASTA WITH ARUGULA PESTO, AVOCADO, AND CRISPY TOFU  
13

## PORT TO PLATE

CHICKEN MARSALA  
FOREST MUSHROOMS, DEMI GLACE, FRESH FETTUCCINE AND SEASONAL  
VEGETABLES  
17

BISTRO MEATLOAF  
OUR SIGNATURE RECIPE\* BACON, MASHED POTATOES, ONION RINGS, TOMATO JAM  
AND DEMI-GLACE, SEASONAL VEGETABLES  
16

BRAISED PORK SHOULDER  
BUTTERMILK BISCUIT, COLESLAW, APPLE BUTTER  
17



# WOODFIRED PIZZAS

YES BISTRO

## MARGHERITA

FRESH MOZZARELLA, TOMATO AND SWEET BASIL DRIZZLED WITH EXTRA VIRGIN OLIVE OIL  
16

## FOREST MUSHROOM

CREMINI, PORTOBELLO, BUTTON AND OYSTER MUSHROOMS, ON A CREAM SAUCE, MOZZARELLA-PROVOLONE BLEND, ARUGULA AND WHITE TRUFFLE OIL  
17

## GARLIC CHICKEN AND BROCCOLI

MOZZARELLA-PROVOLONE BLEND AND CREAMY ALFREDO SAUCE  
15

## PORK AND PINEAPPLE

HAM, BACON, RUM SOAKED PINEAPPLE, MOZZARELLA-PROVOLONE BLEND AND MARINARA SAUCE  
16

## MEDITERRANEAN

FETA CHEESE, BLACK OLIVES, RED ONIONS, PEPPERONCINI PEPPERS, HERBED OIL  
14

## BUILD YOUR OWN

YOUR CHOICE OF CREAM SAUCE, MARINARA OR HERBED OIL  
12

MUSHROOMS, SPINACH, ONIONS, PINEAPPLE, GREEN PEPPERS, SPINACH BLACK OR GREEN OLIVES, TOMATOES \$1.00  
PEPPERONI, SAUSAGE, CHICKEN, ARTICHOKE, DOUBLE CHEESE, FETA \$2.00

## HAM AND ARTICHOKE

FOREST MUSHROOMS, TOMATO, MOZZARELLA-PROVOLONE, MANCHEGO CHEESE  
16

## CALZONE

SAUSAGE, MUSHROOMS, CARAMELIZED ONIONS, RICOTTA, MOZZARELLA BLEND  
15





DINNER

# ENTREES

YES BISTRO

## MEATS

### YES BISTRO BURGER

USDA CHOICE LEAN BEEF HOUSE PATTY SERVED WITH CHEDDAR CHEESE,  
ARTISAN GREENS, APPLEWOOD SMOKED BACON  
FINISHED WITH OUR HOUSE GARLIC AIOLI  
14

### GRILLED RIBEYE

14OZ PRIME CUT SERVED WITH CHIMICHURRI SAUCE  
29

### FILET MIGNON

7 OZ PRIME CUT BROILED TO YOUR LIKING. SERVED WITH MADEIRA WINE SAUCE AND  
SHALLOT MARMELADE  
32

### NEW YORK STEAK AU POIVRE

12 OZ SEARED NEW YORK STRIP SERVED WITH GLACE DE VIANDE, GREEN  
PEPPERCORN, DJON MUSTARD, AND FINISHED WITH BRANDY  
29

### BRAISED SHORT RIB

SLOW-BRAISED, BONELESS SHORT RIB FINISHED WITH A TRUFFLE SCENTED  
BORDELAISE  
22

### BISTRO RIBS

SLOW-BRAISED AND FINISHED ON THE GRILL WITH A HOUSE-MADE  
SOUTHWESTERN BARBECUE SAUCE  
25

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DINNER

# ENTREES

YES BISTRO

## ALASKAN HALIBUT AND CHIPS

BEER BATTER, BISTRO STEAK FRIES, TARTAR SAUCE, LEMON WEDGES  
22

## SEWARD HALIBUT OSCAR

ALASKAN KING CRAB, RICE PILAF, ASPARAGUS, BUERRE BLANC  
32

## COCONUT HALIBUT

ALASKAN HALIBUT ENCRUSTED WITH COCONUT, SERVED GOLDEN BROWN ON  
YELLOW CURRY SAUCE WITH INDIAN RICE PILAF  
25

## GRILLED BRISTOL BAY SILVER SALMON

PARMIGIANA RISOTTO, ENGLISH PEA PUREE, BRUSSEL SPROUTS, ARUGULA, ORANGE  
SUPREMES, PANCETTA  
28

## SEAFOOD RISOTTO

CREAMY AND FLAVORFUL WITH FRESH SEASONAL SEAFOOD  
22

## COCONUT SHRIMP

SIX LARGE SHRIMP IN CRUNCHY COCONUT WITH SWEET CHILE DIPPING SAUCE  
19

## PORT TO PLATE

### CHICKEN MARSALA

FOREST MUSHROOMS, MARSALA, DEMI GLACE, FRESH FETTUCCINE  
18

### AIRLINE CHICKEN BREAST

SMASHED POTATO, SEASONAL VEGETABLES, CHICKEN JUS  
20

### BRAISED PORK SHOULDER

BUTTERMILK BISCUIT, COLESLAW, APPLE BUTTER  
18

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# Dessert Menu

## Cherry Cobbler

House-made cobbler with sweet cherries served warm with a scoop of vanilla ice cream 7

## Carrot Cake

A house favorite! A rich carrot cake topped with cream cheese frosting 6

## Molten Chocolate Cake

Rich, dark chocolate cake topped with warm chocolate Ganache 7

## Vanilla Bean Crème Brûlée

I made this recipe as my first crème brûlée attempt and it came out perfect. 8

## Layered Turtle Cheesecake

Almonds, pecans, caramel syrup, and chocolate fudge dancing on your tongue make this cheesecake one of the favorites on our menu 7

## Apple Caramel Bread Pudding

Baked apple bread pudding with caramel and a touch of sea salt 7

## Dessert Drinks

Coffee 2

Prosecco Brut 8

Moscato 9

10year Tawny Port 10

20year Tawny Port 15

Cline Late Harvest Mourvedre 10

*Gluten-Free Recommendations Available*

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