



MEMORANDUM

TO: Alcoholic Beverage Control Board DATE: March 23, 2022
FROM: Kristina Serezhenkov, OLE RE: #6015 Aloft Anchorage Midtown

Requested action: New Beverage Dispensary-Tourism license with protest from local governing body.

Statutory and Regulatory Authority Protests:

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. A protest received after the 60-day period may not be accepted by the board, and in no event may a protest cause the board to reconsider an approved renewal, relocation, or transfer. The local governing body may protest the continued operation of a license during the second year of the biennial license period by sending the board and the licensee a protest and the reasons for the protest by January 31 of the second year of the license. The procedures for action on a protest of continued operation of a license are the same as the procedures for action on a protest of a renewal 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 or continued operation, and the protest and the record of the hearing conducted under AS 04.11.510(b)(2) or (4) shall be kept as part of the board's permanent record of its review. 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)(1): "if an application is denied, the notice of denial shall be furnished the applicant immediately in writing stating the reason for the denial in clear and concise language; the notice of denial must inform the applicant that the applicant is entitled to an informal conference with either the director or the board, and that, if not satisfied by the informal conference, the applicant is then entitled to a formal hearing conducted by the office of administrative hearings (AS 44.64.010); if the applicant requests a formal hearing, the office of administrative hearings shall adhere to AS 44.62.330 — 44.62.630 (Administrative Procedure Act); all interested persons may be heard at the hearing and unless waived by the applicant and the board, the formal hearing shall be held in the area for which the application is requested"

3 AAC 304.145(h) "The board may uphold a protest of an application or continued operation with a single abeyance period not to exceed 180 days if the local governing body indicates that the protest is subject to rescission and that it will be withdrawn if the applicant meets conditions set by the local governing body. If the local governing body notifies the board within the period of the abeyance that the protest has been removed, the application or continued operation is approved when all other applicable requirements have been met. If the local governing body has not notified the board within the period of the abeyance that it has removed the protest, the application or continued operation is denied. The period of abeyance may not be extended or renewed."

Statutory and Regulatory Authority Tourism License AS 04.1.400(d):

(1) the issuance of a new beverage dispensary or restaurant or eating place license without regard to (a) of this section if it appears that the issuance will encourage the tourist trade by encouraging the construction or improvement of

(A) a hotel, motel, resort, or similar business relating to the tourist trade with a dining facility or having kitchen facilities in a majority of its rental rooms and at least a minimum number of rental rooms required according to the population of the incorporated city, unified municipality, or population area established

under (a) of this section in which the facility will be located, as follows:

- (i) 10 rental rooms if the population is less than 1,501;
- (ii) 20 rental rooms if the population is 1,501 — 2,500;
- (iii) 25 rental rooms if the population is 2,501 — 5,000;
- (iv) 30 rental rooms if the population is 5,001 — 15,000;
- (v) 35 rental rooms if the population is 15,001 — 25,000;
- (vi) 40 rental rooms if the population is 25,001 — 50,000; and
- (vii) 50 rental rooms if the population is greater than 50,000; or

(B) an airport terminal; and

(2) the renewal or transfer of ownership of a beverage dispensary or restaurant or eating place license issued under (1) of this subsection if the

(A) holder of the license operates a hotel, motel, resort, or similar business relating to the tourist trade that

- (i) has a dining facility on the licensed premises or kitchen facilities in a majority of its rental rooms; and
- (ii) maintains at least the minimum number of rental rooms that the hotel, motel, resort, or similar business had at the time of initial licensure or that were required at the time of initial licensure; or

(B) licensed premises are located inside an airport terminal.

Staff Recommendation.: Consider the new application for compliance with regulations and statutes for a Beverage Dispensary- Tourism license and evaluate the protest and determine if the protest is arbitrary, capricious and unreasonable. If it is not, hold a public hearing and deny the application with 180-day abeyance.

Background Protest: This new license application for a Beverage Dispensary-Tourism license, was deemed complete on 2/2/2022 and scheduled for consideration at the 4/12/2022 ABC Board meeting. On March 23, 2022, the Municipality of Anchorage protested the new application due to pending

certifications from Land Use Enforcement, Anchorage Health Department and Anchorage Fire Department.

Background Tourism License: AS 04.11.400(d)(1)(A) requires that the facility must maintain at least the minimum number of rental rooms required for the population. Staff has determined that the license is compliant with this requirement.

The applicant offers 146 rental rooms with kitchen facilities. No alcoholic beverages are stocked in the rooms. This establishment offers a dining facility on the premises.

Attachment:

Municipality of Anchorage Protest

Tourism Statement

AB-00

AB-02

AB-03



Municipality of Anchorage

P.O. Box 196650 Anchorage, Alaska 99519-6650 Telephone: (907) 343-4316 Fax: (907) 249-7533 www.muni.org/clerklicensing

Office of the Municipal Clerk Licensing

March 23, 2022

Ms. Carrie Craig
Alaska Alcohol and Marijuana Control Office
550 W 7th Ave. Ste. 1600
Anchorage, Alaska 99501

RE: Anchorage Assembly Action on Liquor Licenses

Dear Ms. Craig:

The Anchorage Municipal Assembly at its special meeting on **March 22, 2022** took the following final actions:

PROTEST

New Liquor License

- **Beverage Dispensary-Tourism**

Aloft Anchorage Midtown LL#6015 – AR 2022-81

Pending certifications from Land Use Enforcement, Anchorage Health Department and Anchorage Fire Department.

-Per 3 AAC 304.145(d) the applicant was given the opportunity to defend their application by public hearing at the March 22, 2022 Assembly Meeting.

New Liquor License

- **Beverage Dispensary-Duplicate**

The Cubby LL#6019 – AR 2022-83

Pending approval of conditional use permit as required by AMC 21.50.160 and certification from the Anchorage Health Department.

-Per 3 AAC 304.145(d) the applicant was given the opportunity to defend their application by public hearing at the March 22, 2022 Assembly Meeting.

Renewal Liquor License

- **Restaurant/Eating Place**

Pho Lena Downtown LL#5635 – AR 2022-86

Pending payment of taxes owed to the Municipality in the amount of \$220.15 and certification from the Anchorage Fire Department and Land Use Enforcement.

-Per 3 AAC 304.145(d) the applicant was given the opportunity to defend their application by public hearing at the March 22, 2022 Assembly Meeting.

Renewal Liquor License

- **Beverage Dispensary-Tourism**

Alaska Lounge LL#5707 – AR 2022-87

Pending certification from the Anchorage Fire Department.

-Per 3 AAC 304.145(d) the applicant was given the opportunity to defend their application by public hearing at the March 22, 2022 Assembly Meeting.

Renewal Liquor License

- **Club**

Anchorage Curling Club LL#3187 – AR 2022-88

Pending certifications from the Anchorage Fire Department and Building Safety Official.

-Per 3 AAC 304.145(d) the applicant was given the opportunity to defend their application by public hearing at the March 22, 2022 Assembly Meeting.

If you require additional information or if I can be of any assistance, please call me.

Cordially,

Kiana Belser

Digitally signed by Kiana Belser
Date: 2022.03.23 10:50:41
-08'00'

Kiana Belser
Business License Assistant

CC: Business Owners – Via Email

Tourism Statement
AKQOZB, LLC

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

The central focus of the business plan for the Aloft Anchorage Midtown involves catering to out of town tourists, offering them clean, comfortable, and affordable accommodation with all the amenities any traveler would expect and prefer to see in their hotel, including a welcoming environment for the guests to eat and drink.

Aloft Anchorage Midtown will also be serving beers, wines, and spirits as possible, giving our guests an opportunity to try Alaskan-made products.

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

This facility is located at 310 W. 36th Ave., Anchorage, Alaska 99503. As such it is ideal for travelers who want a comfortable overnight stay in a clean, comfortable, location conveniently located in beautiful Anchorage midtown area.

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

Jonathan Rubini, Leonard Hyde are affiliates of AK QOZB, LLC and operate the facility. AK QOF, LLC and LBH QOZ 36th LLC are members of the entity. Leonard and Jonathan own other liquor licenses and businesses within Anchorage and other areas of Alaska including Fairbanks without any incidents. Leonard, Jonathan and staff are dedicated to serving alcohol in a responsible manner, while providing a fun and friendly environment to our out of state guests.

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

4. If so, how many of these rooms are available? Do any of the rental rooms have kitchen facilities (defined as: a separate sink for food preparation along with refrigeration and cooking appliance devices, including a microwave)? If yes, how many of the rental rooms have kitchen facilities that

meet this definition? Do you stock alcoholic beverages in guest rooms?

There are 146 rooms and suites for rent at the Aloft Anchorage Midtown. All rooms are equipped with kitchen facilities, which is a feature of an extended stay hotel such as Aloft Anchorage Midtown. No, we do not stock alcoholic beverages in the rooms.

5. Does your establishment include a dining facility?

Yes. Aloft Anchorage Midtown offers a light food menu in a comfortable setting.

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

Yes, Aloft Anchorage Midtown does provide tourist type amenities to its guests such as a Fitness Center, Indoor heated swimming pool and whirlpool spa and an outdoor volleyball court. We also recommend tours, and have a list on our website of close by tours, trips, and rentals, for our guests.

In short, all of those things, which are routinely done by businesses in Alaska to encourage tourism, will continue to be done by the operators of the facility.

AMCO

NOV 16 2021



Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application**What is this form?**

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

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

Section 1 – Establishment and Contact Information

Enter information for the business seeking to be licensed.

Licensee:	AK QOZB, LLC				
License Type:	Beverage Dispensary Tourism	Statutory Reference:	04.11.400(d)		
Doing Business As:	Aloft Anchorage Midtown				
Premises Address:	310 W. 36th Ave.,				
City:	Anchorage	State:	AK	ZIP:	99503
Local Governing Body:	MOA				
Community Council:	Midtown				

Mailing Address:	P.O. BOX 202845				
City:	Anchorage	State:	AK	ZIP:	99520

Designated Licensee:	Leonard Hyde				
Contact Phone:	907-346-0015	Business Phone:	279-8025		
Contact Email:	avillacorta@jlproperties.com				

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

OFFICE USE ONLY					
Complete Date:	2-2-22	License Years:		License #:	6015
Board Meeting Date:	4-12-22	Transaction #:	10030968p		
Issue Date:		BRE:	CRB		



Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application**Section 2 – Premises Information**

Premises to be licensed is:

☒

an existing facility

☐

a new building

☐

a proposed building

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

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

1.2 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.

1.0 Miles

Section 3 – Sole Proprietor Ownership InformationThis section must be completed by any sole proprietor who is applying for a license. Entities should skip to Section 4.

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

The following information must be completed for each licensee and each affiliate (spouse).

This individual is an:

☐

applicant

☐

affiliate

Name:					
Address:					
City:		State:		ZIP:	

This individual is an:

☐

applicant

☐

affiliate

Name:					
Address:					
City:		State:		ZIP:	



Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application

Section 4 – Entity Ownership Information

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

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

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

Entity Official:	AK QOF, LLC (Jonathan Rubini, Affiliate)				
Title(s):	Member	Phone:	223-3803	% Owned:	44.01
Address:	2655 Marston Dr.				
City:	Anchorage	State:	AK	ZIP:	99517

Entity Official:	LBH QOZ 36th, LLC (Leonard Hyde, Affiliate)				
Title(s):	Member	Phone:	223-3801	% Owned:	45.10
Address:	10102 Pointe Resolution Dr.				
City:	Anchorage	State:	AK	ZIP:	99515

Entity Official:	Leonard Hyde				
Title(s):	Affiliate	Phone:	223-3801	% Owned:	0
Address:	10102 Pointe Resolution Dr.				
City:	Anchorage	State:	AK	ZIP:	99515

Entity Official:	Jonathan Rubini				
Title(s):	Affiliate	Phone:	223-3803	% Owned:	0
Address:	2655 Marston Dr.				
City:	Anchorage	State:	AK	ZIP:	99517



Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application

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

DOC Entity #:	10106975	AK Formed Date:	5/30/2019	Home State:	AK
Registered Agent:	Jonathan Rubini	Agent's Phone:	223-3803		
Agent's Mailing Address:	P.O. BOX 202845				
City:	Anchorage	State:	AK	ZIP:	99520

Residency of Agent:

Yes No

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

☒ ☐

Section 5 - Other Licenses

Ownership and financial interest in other alcoholic beverage businesses:

Yes No

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

☒ ☐

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

Jonathan Rubini & Leonard Hyde:-
BD Tourism #3849, River's Edge Hotels, LLC Fairbanks, AK. BD Tourism #3694 JL Airport Hotel, LLC, Anchorage AK. Beer & Wine #3934 JL 35th Avenue Hotel, LLC, Anchorage AK.

Section 6 - Authorization

Communication with AMCO staff:

Yes No

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

☒ ☐

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

The Law Offices of Ernouf & Coffey is assisting with the application process.



Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application

Section 7 – Certifications

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

Initials

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



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



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.



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.



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



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.

Signature of licensee
Leonard Hyde

Printed name of licensee

Signature of Notary Public

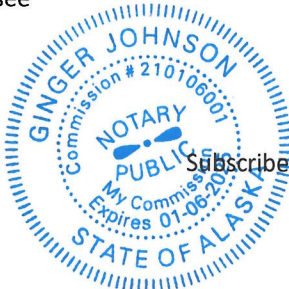
Notary Public in and for the State of

My commission expires:

Subscribed and sworn to before me this

day of

20



01-06-2021
29th September, 2021



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

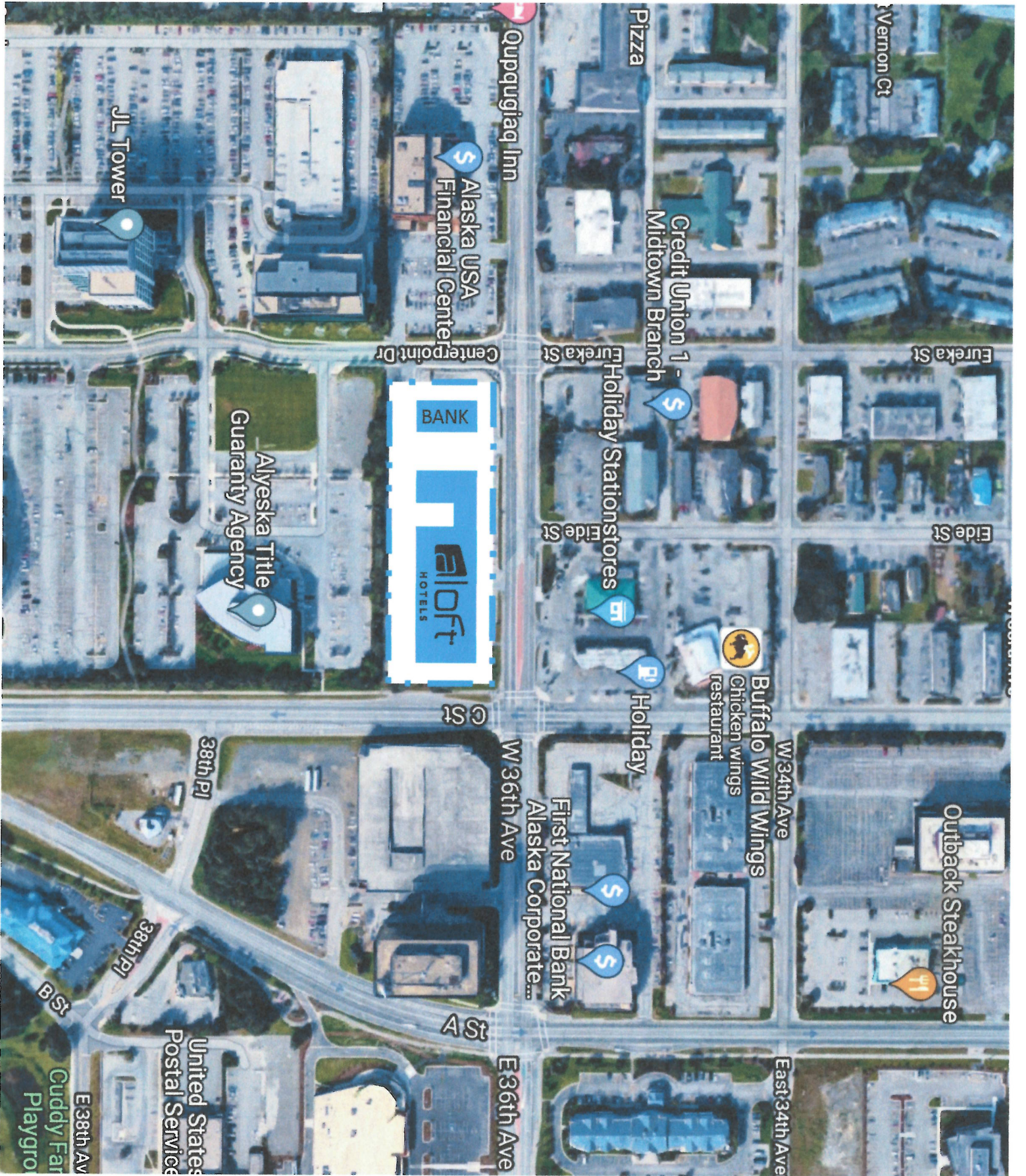
I have attached blueprints, CAD drawings, or other supporting documents in addition to, or in lieu of, the second page of this form.



Section 1 – Establishment Information

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

Licensee:	AK QOZB, LLC	License Number:	6015		
License Type:	Beverage Dispensary Tourism				
Doing Business As:	Aloft Anchorage Midtown				
Premises Address:	310 W. 36th Ave.,				
City:	Anchorage	State:	AK	ZIP:	99503



AMCO

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AK QOZK, LLC
Outside Security Plan

AK QOZB, LLC d.b.a. Aloft Anchorage is located at 310 W. 36th Ave., Anchorage, Alaska 99503. The outside area will only be used during special social events for example weddings and area company receptions, etc. During use the area will be sectioned off so no one will be able to enter and or exit the area with alcoholic beverages.

There will be a manager on site at all times, and when the outdoor serving area is open (weather and staffing dependent), there will be hotel event staff walking between the indoor area, and outdoor area to monitor alcohol consumption. When the outdoor area is open there will be a temporary barrier put up to close off the area. The temporary barrier will be approximately 34 inches in height. These are similar to the one at airports. We will have the appropriate legal signage posted stating no alcohol beyond the barriers. When the indoor seating area is open and the outdoor seating area is closed, doors to the outdoor seating area will be closed and used only for emergency egress. Hotel event staff in the indoor seating area will monitor, to ensure patrons do not attempt to use the outside area when it is closed.



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 **menu** or expected menu listing the meals, including entrees prepared onsite and offered to patrons, and copy of the DEC Food Service Permit (or corresponding DHHS documentation for licenses located in the Municipality of Anchorage) 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:	AK QOZB, LLC				
License Type:	Beverage Dispensary Tourism	License Number:	6015		
Doing Business As:	Aloft Anchorage Midtown				
Premises Address:	310 W. 36th Ave.,				
City:	Anchorage	State:	AK	ZIP:	99503
Contact Name:	Anton Villacorta	Contact Phone:	907-346-0015		

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			
Transaction #:	100309686	Initials:	CRB



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

Section 3 – Minor Access

Review AS 04.16.049(a)(2); AS 04.16.049(a)(3); AS 04.16.049(c)

List where within the premises minors are anticipated to have access in the course of either dining or employment as designated in Section 2. (Example: Minors will only be allowed in the dining area. OR Minors will only be employed and present in the Kitchen.)

Minor patrons are allowed in the restaurant area, hotel rooms, and bathrooms. They are not permitted behind the bar, or in the kitchen areas.

Describe the policies, practices and procedures that will be in place to ensure that minors do not gain access to alcohol while dining or employed at your premises.

Storage: All alcohol will be locked in secure storage. This will only be accessible by the restaurant owners, general manager and bar tender. Each of these individuals will be at least 21 years old and will hold on their persons a current TAP or eTIP card verifying that they have been trained to control the distribution and service of alcoholic beverages in Alaska.

Access/Service:

Dining guests must walk in and out the same door, which controls the transfer of alcohol. An owner or manager is always on site and monitors the consumption of alcohol. There will be service of alcohol outside during special events but the area will be closed off so no one can exit the outside area permitted.

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

Yes ☒ No ☐

Section 4 – DEC Food Service Permit

Per 3 AAC 304.910 for an establishment to qualify as a Bona Fide Restaurant, a Food Service Permit or (for licenses within the Municipality of Anchorage) corresponding Department of Health and Human Services documentation is required.

Please follow this link to the DEC Food Safety Website: <http://dec.alaska.gov/eh/fss/food/>

Please follow this link to the Municipality Food Safety Website:

<http://www.muni.org/Departments/health/Admin/environment/FSS/Pages/fssfood.aspx>

IF you are unable to certify the below statement, please discuss the matter with the AMCO office:

Initials

I have attached a copy of the current food service permit for this premises OR the plan review approval.

*Please note, if a plan review approval is submitted, a final permit will be required before finalization of any permit or license application.



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

Section 5 – Hours of Operation

Review AS 04.16.010(c)

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

Restaurant/Bar will most likely open at 10:00 AM and close at 12:00 AM on weekdays (Monday-Thursday) and on weekends (Friday, Saturday and Sunday) 10:00 AM – 11PM / 2:00AM (depending upon business levels).

Section 6 – Entertainment & Service

Review AS 04.11.100(g)(2)

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

Yes

No



If "Yes", describe the entertainment offered or available and the hours in which the entertainment may occur:

- a. Pool table available during business hours. 10am to 12am Mon - Thurs. 10am to 2am Fri/Sat/Sun
- b. Music mostly recorded and possibly DJ on weekends (Friday, Saturday and Sunday 5pm to 2am)
- c. Live music based on special events/programs 10am to 12am Mon - Thurs 10am to 2am Fri/Sat/Sun

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:



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

Section 7 – Certifications and Approvals

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

Initials

There are tables or counters at my establishment for consuming food in a dining area on the premises.

I have included with this form a menu, or an expected menu, listing the meals to be offered to patrons.
This menu includes entrees that are regularly sold and prepared by the licensee at the licensed premises.

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

I have included with this application a copy of the most recent AB-02 or AB-14 for the premises to be permitted.
(AB-03 applications that accompany a new or transfer license application will
not be required to submit an additional copy of their premises diagram.)

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

Signature of licensee
Leonard Hyde

Printed name of licensee

Signature of Notary Public

Notary Public in and for the State of

My commission expires:

Subscribed and sworn to before me this 11th day of November, 2021.

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

Approved

Denied

Signature of local government official

Date

Printed name of local government official

Title



AMCO

NOV 16 2021



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

AMCO Enforcement Review:

Enforcement Recommendation:

Approve

Deny

☐☐

Signature of AMCO Enforcement Supervisor

Printed name of AMCO Enforcement Supervisor

Date

Enforcement Recommendations:

AMCO Director Review:

Approved

Denied

☐☐

Signature of AMCO Director

Printed name of AMCO Director



Date

Limitations:

AMCO

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Aloft Food and Beverage Menu

DESCRIPTION	
<p>Breakfast Wraps</p> <ol style="list-style-type: none"> 1. The Original 2. Ranchero 3. Goodness 4. Classic 5. Paleo 6. Hearty 7. Protein 8. Lean Green 9. Sweet 10. Brunch <p>A tortilla with different options of bacon, egg, cheese, potato, turkey sausage, brown rice, quinoa, avocado, etc.</p> <p>Prepared by reheating precooked-frozen food in a Turbo Chef</p>	<p>"The Original"</p> 
<p>Oatmeal</p> <p>Steelcut oats with boiling water</p>	

Chicken Wings

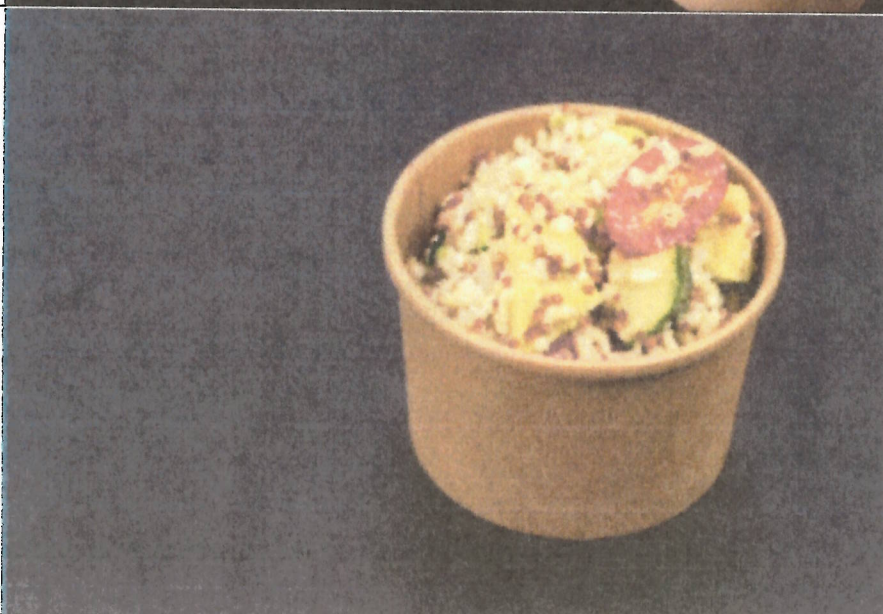
1. Sweet Chili
2. BBQ
3. Garlic
Parmesan
4. Cauliflower -
Buffalo

Prepared by
reheating
precooked-frozen
food in a Turbo Chef

Sweet Chili Wings**Taco**

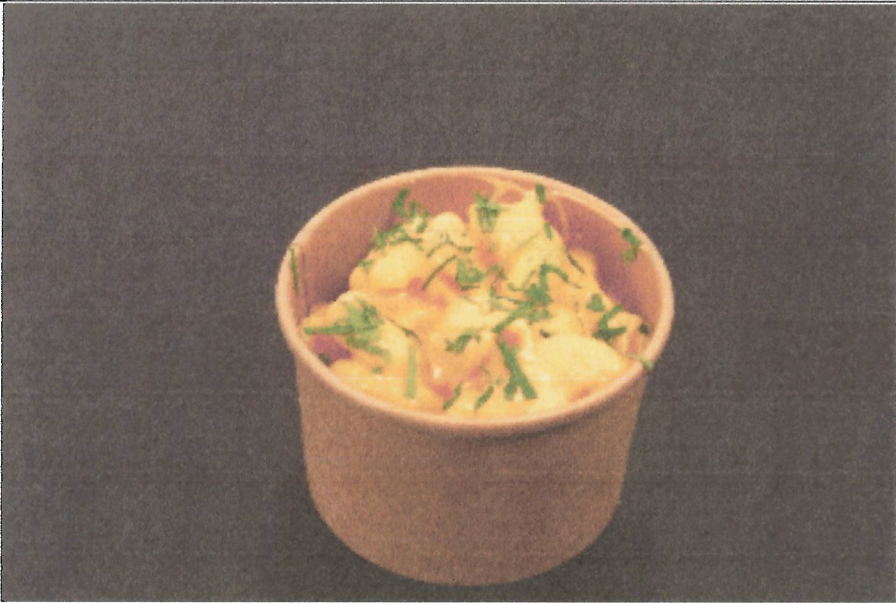
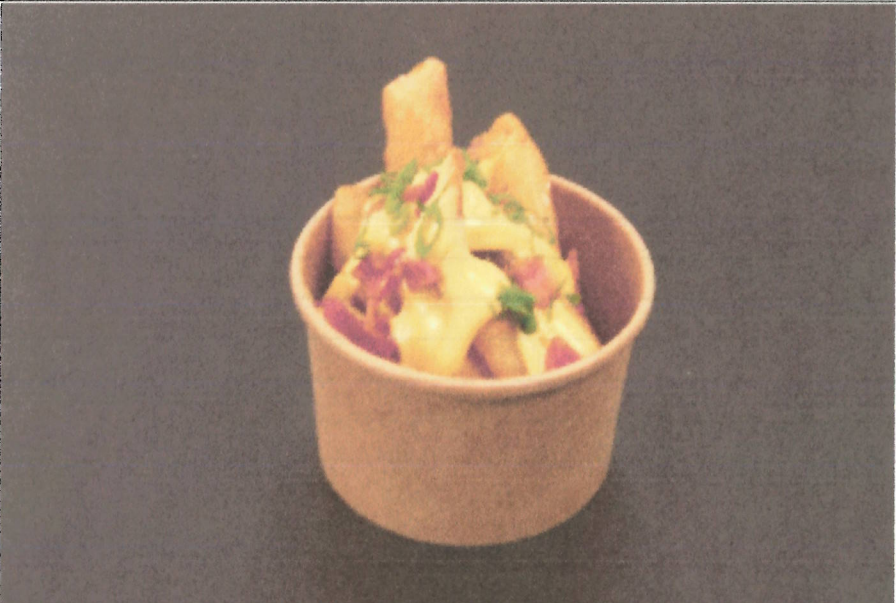
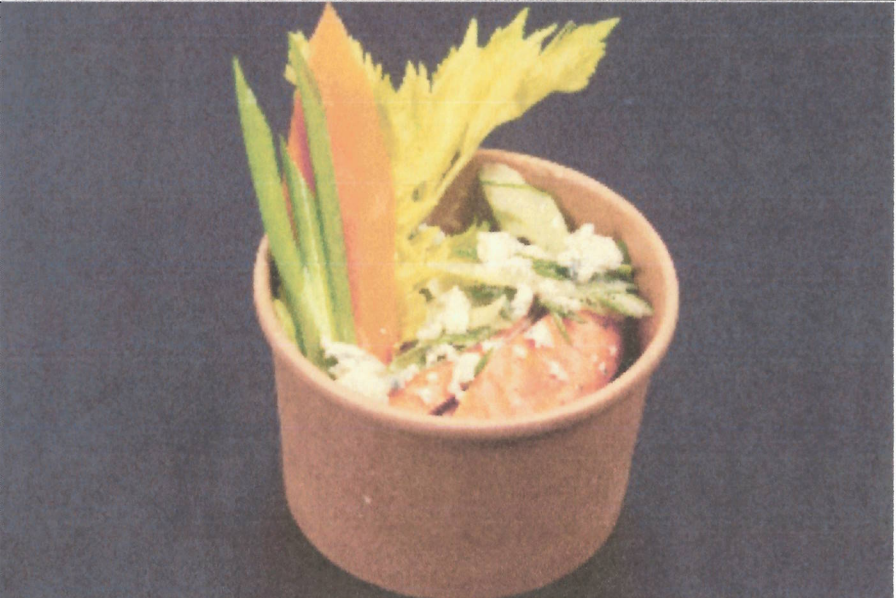
1. Korean Pork
2. Fish

Prepared by
reheating
precooked-frozen
food in a Turbo Chef

Fish Tacos**Kale & Quinoa
Salad**

AMCO

NOV 16 2023

<p>Mac n Cheese</p> <p>Prepared by reheating precooked-frozen food in a Turbo Chef</p>	
<p>Bacon n Cheese Fries</p> <p>Prepared by reheating precooked-frozen food in a Turbo Chef</p>	
<p>Carrot & Blue Cheese Salad</p>	 <p>AMCO NOV 16 2021</p>

Pizzas Prepared by reheating precooked-frozen food in a Turbo Chef	No image available yet
Soups Prepared by reheating precooked-frozen food in a Turbo Chef	No image available yet
Sliders Prepared by reheating precooked-frozen food in a Turbo Chef	No image available yet

Aloft Food and Beverage Menu

<u>DESCRIPTION</u>	
Water	
Coffee and Tea	
Soda	
Beer	
Wine	


NOV 3 2017



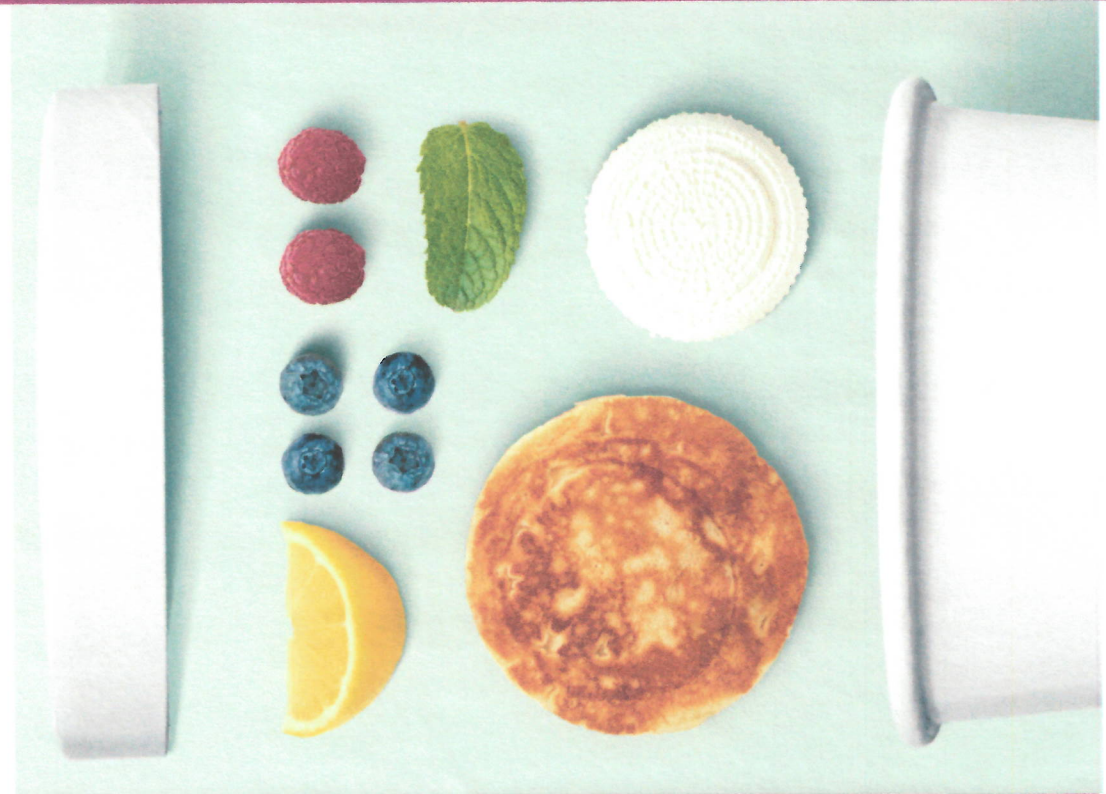
ALOFT B&F OVERVIEW

reimagining b&f for aloft

We've set out to fundamentally change the way guests experience Beverage & Food in the distinctive select service tier, focusing on designing a solution that will align B&F with the Aloft brand positioning.

Aloft has the opportunity to be the leader in its tier with an evolved and innovative B&F experience, given the target customer's low expectations in this space.

Aloft performs well amongst consumers and has high growth potential – a redeveloped and refined B&F experience that addresses operational challenges and target guest needs will further aid growth and position Aloft for long term success.



reimagining b&f for aloft

research suggests guests want fresh food, served quickly



Supporting key insights from target guest interviews:

Guests want food that looks and tastes fresh and that will sustain them throughout their morning

They want food that is quick and easy to eat, either immediately on premise or while on the go

They are looking for a quick and frictionless experience, that enables them to quickly get on with their day

Their expectations of the quality of food options available in this category are low

reimagining b&f for aloft

the solution: breakfast pots

Re:
fuel®

AMCO

NOV 16 2021

A fast, fresh breakfast experience serving quality food that helps guests to get on with their day.

A selection of hot and cold breakfast food and drink options, including Re:fuel's signature freshly, made-to-order, breakfast pots, designed to provide guests with a nourishing meal in minutes, eaten there and then or on the move.

Other breakfast items include granola bars, yogurts, freshly made coffee, juices and smoothies.



aloft re:fuel market

Trends, research, and target guest needs dictate the new Re:Fuel market perspective



A narrow but well selected offering of food and beverage items that provide guests with fast, good quality products to support and sustain them at breakfast and across the day.

All product brands must have a playful edge in order to fit with the Re:fuel brand.

A variety of chilled and ambient products make up the inventory. Food items must compliment the breakfast offering e.g. muffins, cereal bars and yoghurts.

Drinks must also compliment the breakfast offering e.g. fruit juice, water, coffee but there must also be an option for guests to purchase alcohol from the market later on in the day e.g. beer and wine.



aloft evening

trends, research, and target guest needs dictate the new re:fuel market perspective

**Re:
fuel®**



Supporting key insights from target guest interviews:

It is important that guests feel connected to others and the environment in the evenings (especially when traveling alone)

They also want to experience different and new flavors in the food that they eat

Their expectations of the quality of food options available in this category are low

They are looking for simple, uncomplicated food that tastes great

aloft evening

the solution ; heads up eating

An interesting and unique food experience that helps connect guests with each other and the environment around them

A menu of 10-12 savory and sweet food options to be consumed at the bar that are; easy to share, hand-held, unique and customizable for each guest.

The food is key, but presentation is also crucial. Each item must look as impactful as it tastes.

The menu consists of a range of carbs, protein and vegetables to cater for everyone's needs.



Re:
fuel®

AMCO

NOV 1 6 2021

aloft evening

the solution ; heads up eating

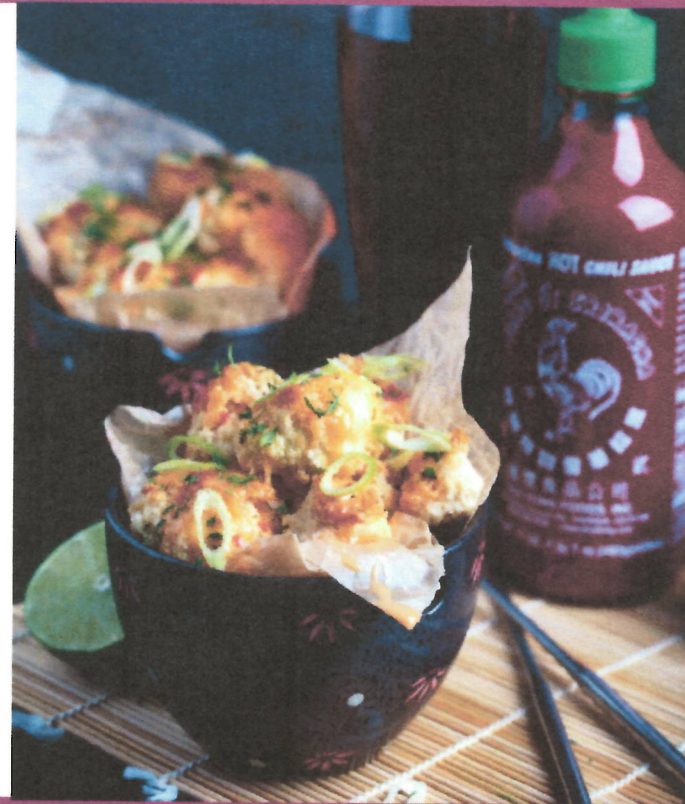
Re:
fuel®

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SWEET CHILLI WINGS

YIELD 1 Serving

INGREDIENTS

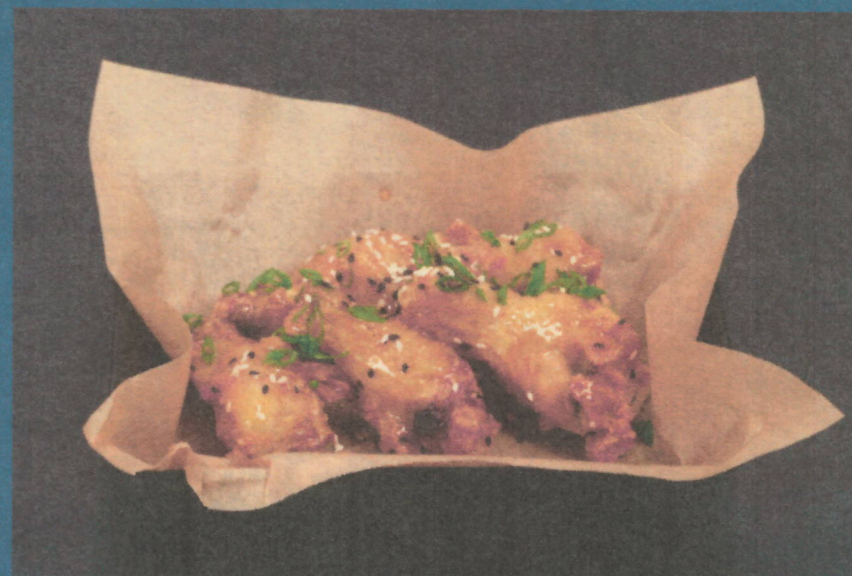
5 ea.	Chicken Wings
3 oz.	Sweet Chili Sauce (Purchased)
1 ea.	Side Portion
1 tsp.	Sesame Seeds
4 ea.	Cilantro Leaves, Picked

ALLERGENS

None

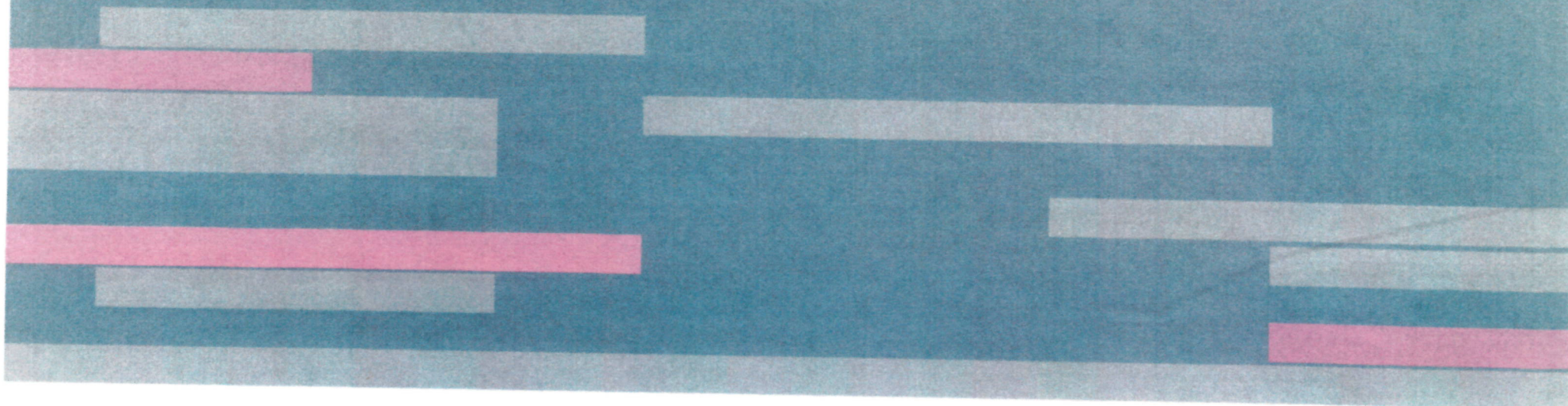
METHOD

1. Place the wings on a lined Turbo Chef basked and heat in the Turbo Chef on "Wing" setting.
2. Remove the wings from the Turbo Chef.
3. Place the hot wings in a metal mixing bowl and toss with the Sweet Chili Sauce, being sure to evenly coat all the pieces.
4. Place the wings in the serving container that is lined with Kraft paper.
5. Garnish the wings with sesame seeds and cilantro.





WXYZ Recipes



BBQ WINGS

YIELD 1 Serving

INGREDIENTS

5 ea.	Chicken Wings
3 oz.	Korean BBQ Sauce (Purchased)
1 ea.	Side Portion
1 TBS	Shaved Scallion

ALLERGENS

None

METHOD

1. Place the wings on a lined Turbo Chef basket and heat in the Turbo Chef on "Wing" setting.
2. Remove the wings from the Turbo Chef.
3. Place the hot wings in a metal mixing bowl and toss with the BBQ Sauce, being sure to evenly coat all the pieces.
4. Place the wings in the serving container that is lined with Kraft paper.
5. Garnish the wings shaved scallion.



GARLIC PARMESAN WINGS

YIELD 1 Serving

INGREDIENTS

5 ea.	Chicken Wings
3 oz.	Garlic Parmesan Mix (Recipe)
1 ea.	Side Portion
1 TBS	Shaved Scallion

ALLERGENS

Milk

METHOD

1. Place the wings on a lined Turbo Chef Basket and heat in the Turbo Chef on "Wing" setting.
2. Remove the wings from the Turbo Chef.
3. Place the hot wings in a metal mixing bowl and toss with the Garlic Parmesan Mix and shaved scallions, being sure to evenly coat all the pieces.
4. Place the wings in the serving container that is lined with Kraft paper.



CAULIFLOWER “BUFFALO WINGS”

YIELD 1 Serving

INGREDIENTS

6 oz.	Cauliflower Florets
3 oz.	Buffalo Sauce (Purchased)
1 ea.	Side Portion
1 TBS	Blue Cheese Crumbles
1 TBS	Scallions, sliced

ALLERGENS

Milk

METHOD

1. Place the cauliflower on a lined Turbo Chef basket and heat in the Turbo Chef on “Cauliflower” setting.
2. Remove the cauliflower from the Turbo Chef.
3. Place the hot cauliflower in a metal mixing bowl and toss with the buffalo sauce, being sure to evenly coat all the pieces.
4. Place the cauliflower in the serving container that is lined with Kraft paper.
5. Garnish with blue cheese crumbles and scallions.



KOREAN PORK TACOS

YIELD 1 Serving

INGREDIENTS

1 ea.	Fire Roasted Pork (Purchased)
1 oz.	Korean BBQ Sauce (Purchased)
1/2 cup	Slaw (Purchased)
1 oz.	Sesame Ginger Vinaigrette (Purchased)
2 ea.	6" Flour Tortillas
1/4 ea.	Avocado
6 ea.	Cilantro Leaves, Picked

ALLERGENS

Wheat, Gluten

METHOD

1. Place the pork on a lined Turbo Chef basket and heat in the Turbo Chef on "Pork Taco" setting.
2. Remove the pork from the Turbo Chef.
3. Heat tortillas in the Turbo Chef on Tortilla setting
4. Divide the pork evenly between each tortilla.
5. Divide the slaw evenly and place on top of the pork in each tortilla.
6. Cut the quarter avocado into four pieces and place two pieces in each tortilla on top of the slaw.
7. Using a Squeeze bottle, drizzle the BBQ sauce over top of each taco.
8. Garnish with three cilantro leaves in each tortilla, place in the Kraft paper lined container and serve.



FISH TACO

YIELD 1 Serving

INGREDIENTS

1 ea.	Crispy Fish Filet (Purchased)
1/2 Cup	Slaw (Purchased)
2 ea.	6" Flour Tortillas
1/4 ea.	Avocado
1 oz.	Chipotle Crema
6 ea.	Cilantro Leaves, Picked

ALLERGENS

Fish, Milk, Wheat, Gluten

METHOD

1. Place the fish on a lined Turbo Chef basket and heat in the Turbo Chef on "Fish Filet" setting.
2. Remove the fish from the Turbo Chef, then cut into two pieces length wise.
3. Heat Tortillas in the Turbo Chef on "Tortilla" setting.
4. Place one piece of fish in each tortilla.
5. Divide the slaw evenly and place on top of the fish in each tortilla.
6. Cut the quarter avocado into four pieces and place two pieces in each tortilla on top of the slaw.
7. Using a squeeze bottle, drizzle the chipotle crema over top of each taco.
8. Garnish with three cilantro leaves in each tortilla, place in the Kraft paper lined container and serve.



KALE & QUINOA SALAD

YIELD 1 Serving

INGREDIENTS

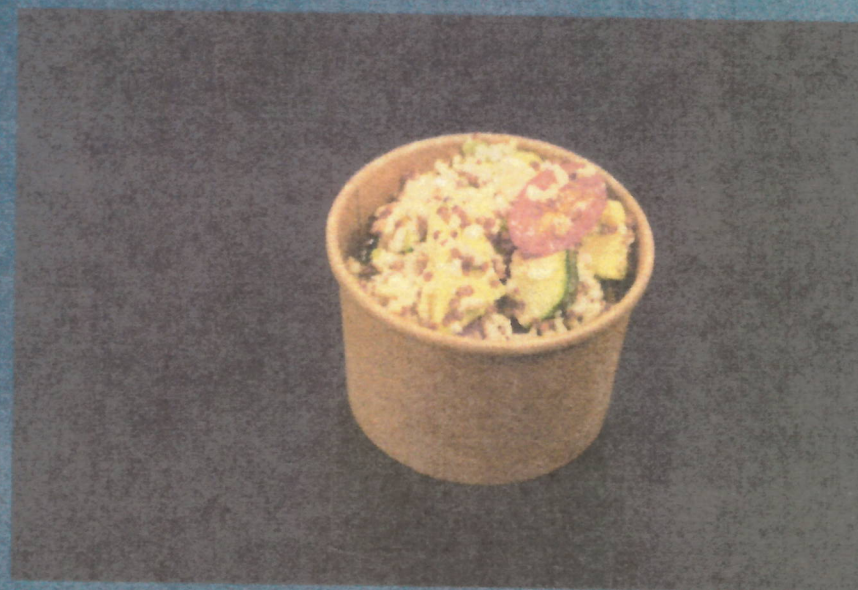
2 oz. Grains, Cooked (Purchased, Recipe)
3 ea. Avocado, cubes
1/4 cup Kale, Cooked & Chopped
1/4 oz. Goat Cheese, Crumbled
3 ea. Grape Tomato, Halves
3 ea. Cucumber Slices, quartered
1 ea. Basil Leaf, torn
1/2 oz. Honey Lemon Vinaigrette (Recipe)
TT Salt

ALLERGENS

Milk

METHOD

1. Place all ingredients in a mixing bowl, gently toss with the vinaigrette and salt, and then place in a Kraft serving cup.



MAC 'N CHEESE

YIELD 1 Serving

INGREDIENTS

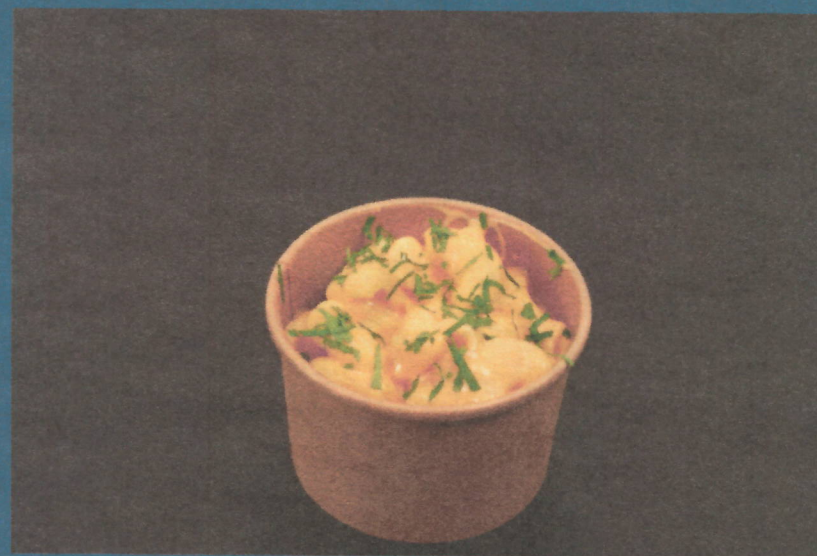
6 oz. White Cheddar Mac 'n Cheese (Purchased)
1 tsp. Parsley, chopped

ALLERGENS

Milk, Wheat, Gluten

METHOD

1. Place mac 'n cheese in the Kraft serving cup and heat on mac n cheese setting.
2. Garnish with parsley.



WHITE MAC 'N CHEESE

YIELD 1 Serving

INGREDIENTS

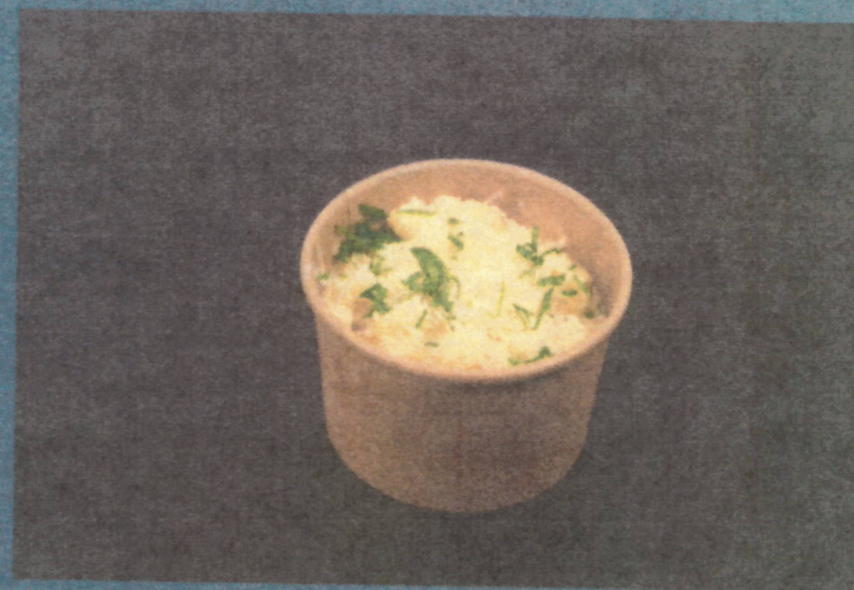
6 oz. White Cheddar Mac 'n Cheese (Purchased)
1 TBS Parmesan, Grated

ALLERGENS

Milk, Wheat, Gluten

METHOD

1. Place mac 'n cheese in the Kraft serving cup and heat on mac n cheese setting.
2. Remove, garnish with parmesan and parsley.



Bacon & Cheese Fries

YIELD 1 Serving

INGREDIENTS

- 4 oz. Seasoned French Fries (Lamb Wesson SS101)
- 2 oz. Cheese Sauce (Prepared)
- 2 tbs. Bacon, Cooked/ Large Diced
- 1 tbs. Scallion, Sliced

ALLERGENS

Egg, Milk

METHOD

1. Heat potatoes in Turbo Chef until crispy and golden on "Fries Setting."
2. Place potatoes in the pot
3. Generously drizzle cheese sauce overtop of the fries.
4. Evenly disperse warm bacon over top of potatoes and cheese.
5. Finish with scallions and black pepper.



CARROT & BLUE CHEESE SALAD

YIELD 1 Serving

INGREDIENTS

2 oz.	Carrots, Sliced into Half Moons
2 oz.	Celery, Sliced into Half Moons
1 TBS	Blue Cheese Crumbles
1 TBS	Scallion, Sliced
2 TBS	Ranch Dressing (Purchased)
TT	Black Pepper

ALLERGENS

Milk

METHOD

1. In a mixing bowl, place sliced carrots, sliced celery, blue cheese crumbles, scallions, and dressing and mix well.
2. Place mixed salad into the Kraft paper cup.
3. Finish with scallions, black pepper, celery stalk, carrot slice, and scallion stalk, serve.





Sub Recipes

COOKED GRAINS

YIELD 10 Portions

INGREDIENTS

6 bags Mixed Grains, (Purchased)

ALLERGENS

None

METHOD

1. Place one bag of village harvest grains into the orange silicone steamer.
2. Cook on "Aloft Grain" setting in the Turbo Chef.
3. Remove from oven and transfer to a parchment paper lined sheet pan.
4. Repeat steps 1, 2, & 3 until all of the bags are cooked.
5. Place the pan with the grains in the cooler for 1 hour to cool off.
6. Transfer grains to a sealed container, label, and store for service.
7. Grains can be held in the cooler for up to 3 days.

HONEY - LEMON VINAIGRETTE

YIELD 1 Quart

INGREDIENTS

1 C	EVOO
2.5 C	Canola oil
3 TBS	Honey
1 C	Lemon Juice
TT	Salt
TT	Pepper

ALLERGENS

None

METHOD

1. Blend lemon juice and honey on high in vita prep.
2. While blender is running, slowly add canola oil and then EVOO.
3. Taste and adjust seasoning.
4. Label, date, and store in cooler for service.
5. Store in cooler for up to 5 days.

CHIPOTLE CREMA



YIELD 1 Quart

INGREDIENTS

4 cups	Sour Cream
1 cup	Chipotle Puree
3 TBS	Lime Juice
TT	Salt

ALLERGENS

Milk

METHOD

1. Place all ingredients in a mixing bowl, whisk together until completely incorporated.
2. Place in a plastic squeeze bottle. Label, date, cool, and store for service.
3. Store for up to 5 days in the cooler.

From: [Amanda Shawcross](#)
To: [Alcohol Licensing, CED ABC \(CED sponsored\)](#)
Cc: avillacorta@jlproperties.com
Subject: Re: #6015 Incomplete Application dba Aloft Anchorage Midtown
Date: Thursday, January 20, 2022 11:51:28 AM
Attachments: [DeckSecurityPlan.docx](#)
[RDP.pdf](#)

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Hi Colleen,

Attached are the additional corrections you requested. Our client already initialed in the box on the RDP form relating to the food permits and the initial was included on the corrections sent on 1/12, please let me know if you need this again? The food permits will not be issued until the facility is ready per the Health Dept. advice to our client. Our client understands the license will not be issued until you receive copies of these.

Thank you and please let me know if you need anything else.

Thank you

Amanda

Amanda Shawcross
Office Manager & Book Keeper
Law Offices of Ernouf & Coffey, P.C.
PO Box 212314
Anchorage, Alaska 99521-2314
Phone: (907) 274-3385
Fax: (907) 274-4258
ashawcross@eclawfirm.org

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On Jan 20, 2022, at 10:53 AM, Alcohol Licensing, CED ABC (CED sponsored)
<alcohol.licensing@alaska.gov> wrote:

Good afternoon,

From: Wingate, Donald G. donald.wingate@anchorageak.gov
Subject: Re: Aloft Hotel - Kitchen [SR 796], 300 W 36th Ave - *Covers: Food Prep, Storage, Bar, Refuel, Pantry
Date: November 9, 2021 at 12:59 PM
To: Gaute Johansen gautej@davisconstructors.com, Nesheim, Janine R. janine.nesheim@anchorageak.gov
Cc: Darla Hall darla@davisconstructors.com

DW

Have you completed construction and an opening inspection with AHD yet? Permits are issued once the opening inspection is completed.



Donald Wingate
Emerging Infectious Diseases
Anchorage Health Department
825 L Street, Anchorage, AK
99501
Office: (907) 343-6995
Mobile: (907) 885-8593
muni.org/health



From: Gaute Johansen <gautej@davisconstructors.com>
Sent: Tuesday, November 9, 2021 12:35 PM
To: Nesheim, Janine R. <janine.nesheim@anchorageak.gov>; Wingate, Donald G. <donald.wingate@anchorageak.gov>
Cc: Darla Hall <darla@davisconstructors.com>; Darla Hall <darla@davisconstructors.com>
Subject: RE: Aloft Hotel - Kitchen [SR 796], 300 W 36th Ave - *Covers: Food Prep, Storage, Bar, Refuel, Pantry
[EXTERNAL EMAIL]

On the same note, I noticed that the address is 300 W 36th Ave, now that there is another building going on the same lot it has changed to 310 W 36th Ave, can you please make this adjustment?

Thanks!!



Gaute Johansen

Project Engineer

o 907.562.2336 | m 907.887.9555 | [map](#) | [email](#)

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From: Gaute Johansen

Sent: Tuesday, November 9, 2021 12:25 PM

To: 'Nesheim, Janine R.' <janine.nesheim@anchorageak.gov>; 'Wingate, Donald G.' <donald.wingate@anchorageak.gov>

Cc: Darla Hall <darla@davisconstructors.com>

Subject: RE: Aloft Hotel - Kitchen [SR 796], 300 W 36th Ave - *Covers: Food Prep, Storage, Bar, Refuel, Pantry

Janine/Donald,

Could you send me a copy of the Kitchen Permit?

AMCO

NOV 16 2021