



THE STATE
of **ALASKA**
GOVERNOR BILL WALKER

**Department of Commerce, Community,
and Economic Development**

ALCOHOLIC BEVERAGE CONTROL BOARD

550 W 7th Avenue, Suite 1600
Anchorage, Alaska 99501
Main: 907.269.0350

MEMORANDUM

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

DATE: Monday, February 08, 2016

FROM: Cynthia Franklin
Director

RE: Talkeetna Alaskan Lodge #3931

AS 04.11.400(d)(1)(G) requires 50 rental rooms if the population is greater than 50,000.

The Matanuska-Susitna Borough has a certified population of 79,585.

The applicant offers 212 rental rooms and a full-service restaurant.

This license was first issued on May 6, 1999.

Alcoholic Beverage Control Board
550 West 7th Ave. Suite 1600
Anchorage, AK 99501

Transfer Liquor License

(907) 269-0350
Fax: (907) 334-2285
<http://commerce.alaska.gov/dnn/abc/Home.aspx>

License is: Full Year OR Seasonal List Dates of Operation: _____

SECTION A - LICENSE INFORMATION			FEES 13733
License Year: 2015/2016	License Type: BD Tourism	Statute Reference Sec. 04.11.400D	Filing Fee: \$100.00 Rest. Desig. Permit Fee: (\$50.00) \$50.00 Fingerprint: \$ (\$49.75 per person) TOTAL \$ _____
License #: 3931			
Local Governing Body: (City, Borough or Mat Su Borough)	Unorganized	Community Council Name(s) & Mailing Address:	
Name of Applicant (Corp/LLC/LP/LLP/Individual/Partnership): CIRI Alaska Tourism Corporation		Doing Business As (Business Name): Talkeetna Alaskan Lodge	Business Telephone Number: 907-733-9500 Fax Number:
Mailing Address: PO Box 93330	City, State, Zip: Anchorage, AK 99509-3330	Street Address or Location of Premises: Mile 12.5 Talkeetna Spur Talkeetna, AK	Email Address:
Is any shareholder related to the current owner? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If "yes" please state the relationship _____			
SECTION B - TRANSFER INFORMATION			
<input checked="" type="checkbox"/> Regular Transfer <input type="checkbox"/> Transfer with security interest: Any instrument executed under AS 04.11.670 for purposes of applying AS 04.11.360(4)(b) in a later involuntary transfer, must be filed with this Application. Real or personal property conveyed with this transfer must be described. Provide security interest documents. <input type="checkbox"/> Involuntary Transfer. Attach documents which evidence default under AS 04.11.670.		Name and Mailing Address of <i>CURRENT</i> Licensee: CIRI Alaska Tourism Corporation 2525 C St., Ste. 500 Anchorage, AK 99503 Business Name (dba) <i>BEFORE</i> transfer: Talkeetna Alaskan Lodge Street Address or Location <i>BEFORE</i> transfer: Mile 12.5 Talkeetna Spur Talkeetna, AK	
SECTION C - PREMISES TO BE LICENSED			
Distance to closest school grounds: 1.6 Miles	<i>Distance measured under:</i> <input checked="" type="checkbox"/> AS 04.11.410 OR <input type="checkbox"/> Local ordinance No.	<input type="checkbox"/> Premises is GREATER than 50 miles from the boundaries of an incorporated city, borough, or unified municipality. <input checked="" type="checkbox"/> Premises is LESS than 50 miles from the boundaries of an incorporated city, borough, or unified municipality. Not applicable	
Distance to closest church: 2.7 Miles	<i>Distance measured under:</i> <input checked="" type="checkbox"/> AS 04.11.410 OR <input type="checkbox"/> Local ordinance No.		
Premises to be licensed is: N/A <input type="checkbox"/> Proposed building <input checked="" type="checkbox"/> Existing facility <input type="checkbox"/> New building		<input type="checkbox"/> Plans submitted to Fire Marshall (required for new & proposed buildings) <input checked="" type="checkbox"/> Diagram of premises attached	

Transfer Liquor License

SECTION D – LICENSEE INFORMATION

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

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

Name	Name of Business	Type of License	Business Street Address	State

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

Yes No If Yes, attach written explanation.

SECTION E – OWNERSHIP INFORMATION - CORPORATION

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

Name of Entity (Corporation/LLC/LLP/LP) (or N/A if an individual ownership): CIRI Alaska Tourism Corporation		Telephone Number: 907-	Fax Number:
Corporate Mailing Address: PO Box 93330	City: Anchorage	State: AK	Zip Code: 99509-3330
Name, Mailing Address and Telephone Number of Registered Agent: C T Corporation, 9360 Glacier Highway, Suite 202, Juneau, AK 99801, 907-586-3340		Date of Incorporation OR Certification with DCED: 4/30/97	State of Incorporation: AK

Is the Entity in "Good Standing" with the Alaska Division of Corporations? Yes No
 If no, attach written explanation. Your entity *must* be in compliance with Title 10 of the Alaska Statutes to be a valid liquor licensee.

Entity Members (Must include President, Secretary, Treasurer, Vice-President, Manager and Shareholder/Member with at least 10%)

Name	Title	%	Home Address & Telephone Number	Work Telephone Number	Date of Birth
SEE ATTACHED FOR OFFICERS & SHAREHOLDER AFTER TRANSFER OF OWNERSHIP (ALASKAN PARK PROPERTIES, INC.)					
SEE ATTACHED FOR CURRENT CIRI ALASKA TOURISM CORPORATION OFFICERS & SHAREHOLDER					

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

Transfer Liquor License

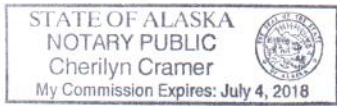
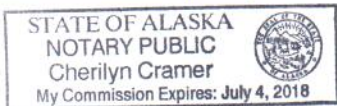
Alcoholic Beverage Control Board
550 West 7th Ave. Suite 1600
Anchorage, AK 99501

(907) 269-0350
Fax: (907) 334-2285
<http://commerce.alaska.gov/dnn/abc/Home.aspx>

SECTION F – OWNERSHIP INFORMATION – SOLE PROPRIETORSHIP (INDIVIDUAL OWNER & SPOUSE)			
Individual Licensees/Affiliates (The ABC Board defines an "Affiliate" as the spouse or significant other of a licensee. Each Affiliate must be listed.)			
Name: Address:	Applicant <input type="checkbox"/> Affiliate <input type="checkbox"/>	Name: Address:	Applicant <input type="checkbox"/> Affiliate <input type="checkbox"/>
Home Phone: Work Phone:	Date of Birth:	Home Phone: Work Phone:	Date of Birth:
Name: Address:	Applicant <input type="checkbox"/> Affiliate <input type="checkbox"/>	Name: Address:	Applicant <input type="checkbox"/> Affiliate <input type="checkbox"/>
Home Phone: Work Phone:	Date of Birth:	Home Phone: Work Phone:	Date of Birth:

Declaration
<ul style="list-style-type: none"> I declare under penalty of perjury that I have examined this application, including the accompanying schedules and statements, and to the best of my knowledge and belief it is true, correct and complete, and this application is not in violation of any security interest or other contracted obligations. I hereby certify that there have been no changes in officers or stockholders that have not been reported to the Alcoholic Beverage Control Board. The undersigned certifies on behalf of the organized entity, it is understood that a misrepresentation of fact is cause for rejection of this application or revocation of any license issued. I further certify that I have read and am familiar with Title 4 of the Alaska statutes and its regulations, and that in accordance with AS 04.11.450, no person other than the licensee(s) has any direct or indirect financial interest in the licensed business. I agree to provide all information required by the Alcoholic Beverage Control Board in support of this application.

Signature of Current Licensee(s) Signature	Signature of Transferee(s) Signature
Signature	Signature
Name & Title (Please Print) <i>Stig Colberg, Treasurer</i>	Name & Title (Please Print) <i>Stig Colberg, Treasurer</i>
Subscribed and sworn to before me this <i>18</i> day of <i>December 2015</i>	Subscribed and sworn to before me this <i>18</i> day of <i>December 2015</i>
Notary Public in and for the State of Alaska 	Notary Public in and for the State of Alaska
My commission expires: <i>7/4/18</i>	My commission expires: <i>7/4/18</i>



CIRI Alaska Tourism Directors

Patrick Marrs, Chair
PO Box 2009
Seward AK 99664

Charles Anderson
1824 E 24th Ave
Anchorage AK 99508

Thomas Huhndorf
11130 Jerome St
Anchorage AK 99516

William Charles Prosser
1730 W Jaime Marie Cir
Wasilla AK 99654

Louis Nagy
PO Box 43
Seldovia AK 99663

CIRI Alaska Tourism Officers

Sophie Minich
PO Box 93330
Anchorage AK 99509

CEO

907-274-8638

Barbara Donatelli
PO Box 93330
Anchorage AK 99509

Secretary/Asst Treasurer

907-274-8638

Stig Colberg
PO Box 93330
Anchorage AK 99509

Treasurer/Asst Secretary

907-274-8638

OWNER (SOLE SHAREHOLDER) 100%
Cook Inlet Region, Inc.

JAN 14 '16 PM 3:44

The two AK licenses held by APPI are noted below. Viad Inc., as noted on the application, is the sole owner of APPI. Viad Inc. is also an 80% shareholder of Glacier Park, Inc. which holds a number of liquor licenses in the state of Montana. The license information for both APPI and Glacier Park, Inc. are set forth below AK licenses:

Alaskan Park Properties, Inc AK Licenses:

#5129 **Licensee:** Alaskan Park Properties, Inc., DBA Prey Bar & Eatery

Type: Beverage Dispensary Tourism-Seasonal

#5130 **Licensee:** Alaskan Park Properties, Inc., DBA Denali

Backcountry Lodge **Type:** Beverage Dispensary Tourism-Seasonal

Here is a list of all liquor licenses held by GPI in Montana.

West Glacier Bar – All-Alcoholic Beverages License #07-999-2692-001

West Glacier Mercantile – Off-Premises Consumption Beer and Wine License #07-999-2553-303

Glacier Park Lodge -- All-Alcoholic Beverages with Catering Endorsement License #38-999-3028-002

Bear's Den Bar -- All-Alcoholic Beverages with Catering Endorsement License #38-999-3121-002

Curly Bear Café – On-Premises Consumption Beer and Wine License #38-999-3207-301

St. Mary Country Market -- Off-Premises Consumption Beer and Wine License #38-999-3120-303

St. Mary Loose Moose Convenience Store -- Off-Premises Consumption Beer and Wine License #38-999-3033-303

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Tourism Statement
3931 Talkeetna Alaskan Lodge

CIRI Alaska Tourism Corporation maintains excellent working relationships with cruise ship companies and many industry businesses to sell its services to.

The Talkeetna Alaskan Lodge is just minutes from downtown Talkeetna and the only full service lodge on the road system to provide unobstructed panoramic views of the Alaska Range including Mt. McKinley from the lobby, deck, two restaurants and mountain side lodging rooms.

The lodge features 212 well-appointed rooms including three mountainside suites, 78 mountainside main lodge rooms and 71 main lodge forest-view rooms, each with king or queen sized beds. The guest lodge buildings accommodate 60 rooms with double beds.

The property's meeting space and accommodate group varying from 18 to 170 guests. The outdoor pavilion can accommodate 50 guests for a banquet or 70 guests theater/reception style.

The tour desk is available to book a variety of local tours that include flightseeing, zip-lining, jet-boat, rafting and working dog-sled kennels.

While that have not been any recent construction projects, work has been done to keep furniture and fixtures in top working order.

**STATE OF ALASKA
ALCOHOLIC BEVERAGE CONTROL BOARD
APPLICATION FOR RESTAURANT DESIGNATION PERMIT
AS 04.16.049 & 3 AAC 304.715 - 794**

The granting of this permit allows access of persons under 21 years of age to designated licensed premises for purposes of dining, and persons between the ages of 16 - 20 for employment. If for employment, please indicate in detail what the employment duties will be in question #3.

License Number: 3931 Type: BD Tourism

This application is for designation of premises where: (Please check the appropriate items below)

- 1. Bona fide restaurant pursuant to 3 AAC 304.305 & 3 AAC 304.715-794.
- 2. Persons 16 - 20 years of age may dine unaccompanied.
- 3. Persons under 16 may dine accompanied by a person 21 years of age or older.
- 4. Persons between 16 - 20 years of age may be employed. *(See note below)

Licensee's Name: CIRI Alaska Tourism Corporation

Name of Business: Talkeetna Alaskan Lodge

Business Address: Mile 12.5 Talkeetna Spur, Talkeetna AK 99676

1. Hours of operation 4:00pm to 11:00pm. Telephone Number: 907-777-2838

2. Have police been called to your premises for any reason? Yes No
(If you answered yes, please explain below).

3. * Duties of employment: Server, Hostess, Kitchen staff, cleaning staff

4. Are video games available to the public on your premises? Yes No

5.

6. Do you provide live entertainment, such as live music, pool tables, karaoke, dancing, sports or pin-ball?
 Yes No

7. How is food served? Table Service Buffett Service Counter Service Other _____

8. Is an owner, manager or supervisor 21 years of age or older always present during business hours? Yes No

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

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

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

Licensee Signature: _____

Aaron Steu
Local Governing Body Approval

Subscribed and sworn to before _____ day of _____

January 29, 2016
Date

Notary Public in and for Alaska

My Commission expires: _____



Director, ABC Board

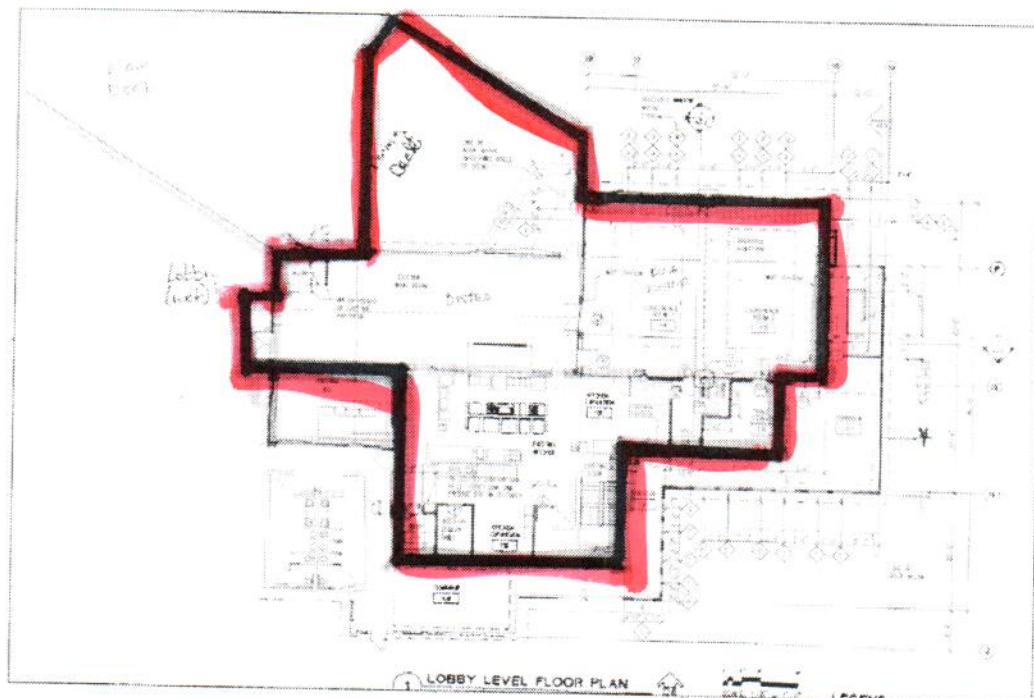
Date

Talkeetna Alaskan Lodge (Talkeetna, Alaska)

Dispensary License and Restaurant Designations Areas

Permanent Restaurant Facilities

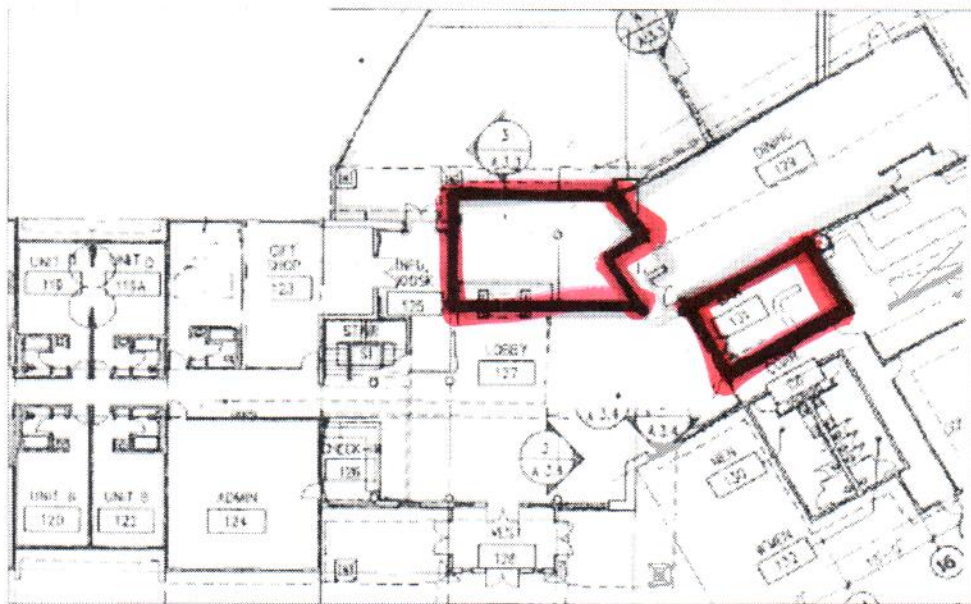
- Alcohol License: *Dispensary License with Restaurant Designation*
- Operations: Food Service (including alcohol)
 - Bistro Restaurant
 - Fine Dining Restaurant
 - Outside Dining Deck
 - Kitchen Facilities
- Supervision: Supervision will be provided by the Hostess station at the entrance to the Bistro, Wait Staff throughout the Bistro, Fine Dining and Dining Deck, Kitchen Staff in the Kitchen Facilities and Food & Beverage Management Staff throughout. When the Dining Deck is open for service, it will have dedicated outside wait staff.
- Signage: Signage as required by regulation will be posted at all access and service points.
- Perimeter Access: Physical access into the License Area will be limited to 1) the Main Lobby entrance into the Bistro, 2) the Main Deck entrance onto Dining Deck, 3) the Bar entrance into the Bistro, 4) the hallway entrance into Fine Dining, and 5) hallway entrances for employees only into Kitchen Facilities. The entrance area just outside of the Bistro will be identified with "theater-style" ropes when alcohol service is available in adjoining Main Lobby area.



Permanent Dispensary Facilities

- Alcohol License: *Dispensary License*
- Operations: Alcohol Service (food service available)
 - Bar
 - Main Lobby (wet)
- Supervision: Bar – Supervision is provided by the Bar Tender and Wait Staff within the License Area.
Main Lobby (wet) – Supervision is provided by the Hostess station at the entrance to the Bistro, Wait Staff throughout the License Area and Food & Beverage Management Staff. Additional supervision will be provided by hotel management and staff in the Main Lobby, including Front Desk and Tour Desk operations.
- Signage: Signage as required by regulation will be in place at all access and service points. Additionally, whenever the “theater-style” ropes are in place in the Main Lobby, signage will provide the hours of service and limitation to 21 years or older.
- Perimeter Access: Bar – Physical access into the License Area will be limited to the Bistro entrance.

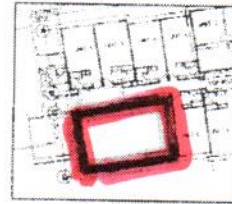
Main Lobby (wet) – Physical access into the License Area will be limited to a designated access point at the entrance to the Bistro restaurant. Physical barriers between the “wet” and “dry” lobby areas will be provided through “theater-style” ropes. Alcohol service will be limited to afternoon and evening hours as established by hotel management.



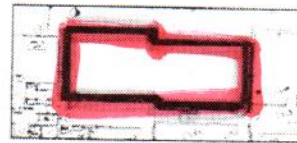
Intermittent Dispensary Facilities

- Alcohol License: *Dispensary License*
- Operations: Alcohol Service (on demand; food service available)
 - Caribou Room
 - Ptarmigan Room
 - Third Floor Lobby (East Wing)
 - Main Deck
 - Lower Deck
 - Pavilion
 - Main Lobby (additional lobby area outside of “wet” lobby)
- Supervision: These License Areas will be used for alcohol service on demand for events, conferences, meetings, private parties, etc., and as such, will have premium levels of food and beverage service. Supervision will be provided by Wait Staff in each License Area and Food & Beverage Management Staff. In the Main Lobby, additional supervision will be provided by hotel management, including Front Desk and Tour Desk operations.
- Signage: Signage as required by regulation will be in place at all access and service points, and on the “theater-style” ropes used in the License Areas as provided above.
- Perimeter Access:

Caribou Room – Physical access into the License Area is limited to the Hallway Entrance.



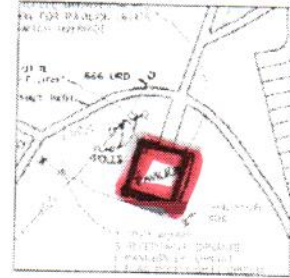
Ptarmigan Room – Physical access into the License Area is limited to the Hallway Entrances.



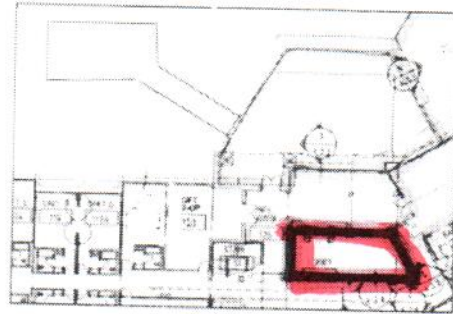
Third Floor Lobby (East Wing) – Physical access into the License Area is limited to the Hallway Entrances with doors that can be closed off. Alternatively, the doors can remain open and “theater-style” ropes can be used to limit access to half of the Third Floor Lobby at a time.



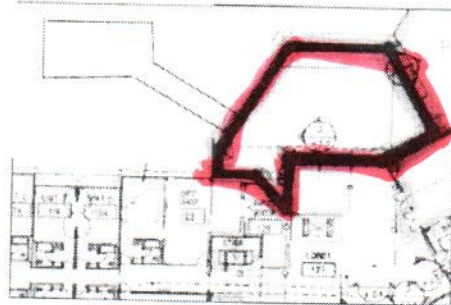
Pavilion – Physical access into the License Area is defined by the physical characteristics of the Pavilion structure, sidewalk entrance and perimeter plants. Physical access will be limited through “theater-style” ropes to segregate the License area from non-designated hotel grounds.



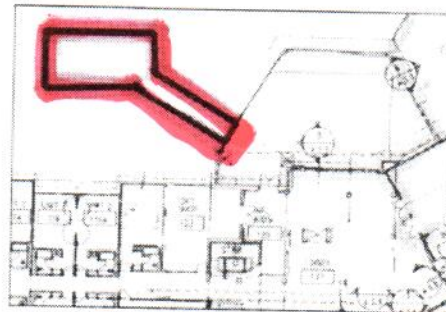
Main Lobby (additional “wet”) – Physical access into the License Area will be limited to controlled access points through “theater-style” ropes to segregate “wet” vs. “dry” areas in the lobby.



Main Deck – Physical access into the License Area is limited to the entrance to the Main Lobby and Dining Deck. Physical access into the License Area will be further limited through “theater-style” ropes or other more permanent alternatives to segregate the Main Deck from hotel grounds.



Lower Deck – Physical access into the License Area will be limited to the Stairway Entrance from the Main Deck.



Other Facilities

- **Alcohol Storage.** The hotel has distinguished itself with a collection of fine wines and is therefore very concerned with the secure storage of alcohol. All alcohol is received into dedicated storage rooms in the hotel basement and in the Kitchen Facilities. Delivery from the basement storage to the Kitchen Facilities is provided by qualified personnel.
- **Room Service.** The hotel offers limited room service for alcoholic beverages. Accordingly, alcoholic beverages are delivered to guest rooms by qualified personnel.

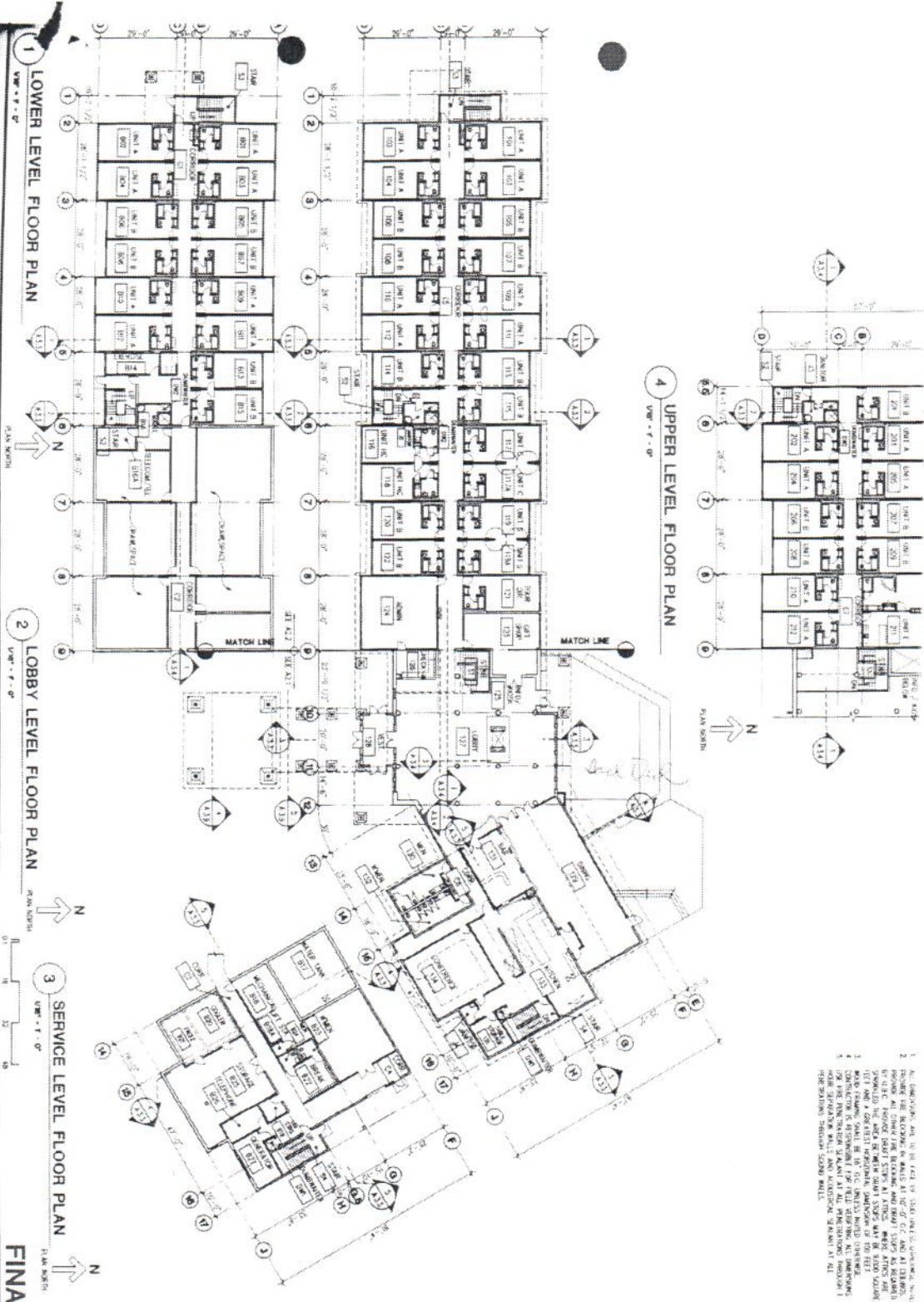
TALKEETNA ALASKAN LODGE

Alcohol Storage Detail

Alcohol is stored in two locations in the basement of the hotel.

- Walk-In Cooler (B21) – Kegs of beer (on a keg rack) and white wines (in a secure cage) are stored in this secure cooler. Access is through locked doors into the storage room (B25) and then through the locked cooler door. Only 6 employees have keys to the storage room and the cooler. Of these, only two employees (GM and F&B Manager) have keys for the white wine cage.
- Liquor Storage (B19) – All liquor and red wines are stored in this secure warehouse room. Only 2 employees (GM and F&B Manager) have keys to this room.





DATE: 01/11/15	BY: J. KUMIN
REVISION: 01	DESCRIPTION: REVISION 1
DATE: 01/11/15	BY: J. KUMIN
REVISION: 02	DESCRIPTION: REVISION 2
DATE: 01/11/15	BY: J. KUMIN
REVISION: 03	DESCRIPTION: REVISION 3
DATE: 01/11/15	BY: J. KUMIN
REVISION: 04	DESCRIPTION: REVISION 4
DATE: 01/11/15	BY: J. KUMIN
REVISION: 05	DESCRIPTION: REVISION 5
DATE: 01/11/15	BY: J. KUMIN
REVISION: 06	DESCRIPTION: REVISION 6
DATE: 01/11/15	BY: J. KUMIN
REVISION: 07	DESCRIPTION: REVISION 7
DATE: 01/11/15	BY: J. KUMIN
REVISION: 08	DESCRIPTION: REVISION 8
DATE: 01/11/15	BY: J. KUMIN
REVISION: 09	DESCRIPTION: REVISION 9
DATE: 01/11/15	BY: J. KUMIN
REVISION: 10	DESCRIPTION: REVISION 10

ALASKA HERITAGE TOURS, INC
TALKEETNA LODGE
 Talkeetna, Alaska

kumin associates, inc.
 architects • planners • interior designers
 404 E. ANCHORAGE BOULEVARD • ANCHORAGE, ALASKA 99501 • 907.575.4400

1. ALL DIMENSIONS ARE TO FACE UNLESS OTHERWISE NOTED.
2. FINISHES ARE TO BE AS SHOWN ON THE FINISH SCHEDULE.
3. PROVIDE ALL OTHER FINISHES AND MATERIALS AS REQUIRED.
4. ALL WORK SHALL BE IN ACCORDANCE WITH THE 2012 ALASKA BUILDING CODE AND ALL APPLICABLE REGULATIONS.
5. ALL WORK SHALL BE IN ACCORDANCE WITH THE 2012 ALASKA ELECTRICAL CODE AND ALL APPLICABLE REGULATIONS.
6. ALL WORK SHALL BE IN ACCORDANCE WITH THE 2012 ALASKA MECHANICAL CODE AND ALL APPLICABLE REGULATIONS.
7. ALL WORK SHALL BE IN ACCORDANCE WITH THE 2012 ALASKA PLUMBING CODE AND ALL APPLICABLE REGULATIONS.
8. ALL WORK SHALL BE IN ACCORDANCE WITH THE 2012 ALASKA FIRE AND LIFE SAFETY CODE AND ALL APPLICABLE REGULATIONS.
9. ALL WORK SHALL BE IN ACCORDANCE WITH THE 2012 ALASKA ENERGY EFFICIENCY CODE AND ALL APPLICABLE REGULATIONS.
10. ALL WORK SHALL BE IN ACCORDANCE WITH THE 2012 ALASKA ENVIRONMENTAL PROTECTION ACT AND ALL APPLICABLE REGULATIONS.



SOUPS & SALADS

SEAFOOD CHOWDER 6/8

Clams, Halibut, Salmon, Bacon, Potatoes, Celery, White Wine, Heavy Cream, Lemon Juice

FRENCH ONION SOUP 9

Caramelized Onions, Sourdough, Fresh Thyme, Swiss, Parmigiano Reggiano, Gouda, Brandy

ORGANIC MIXED GREENS 9

Cherry Tomatoes, Red Onion, Shaved Carrots, Sunflower Seeds, Cranberries,
White Balsamic Vinaigrette

CAESAR SALAD 10

Hearts of Romaine, House Caesar Dressing, Parmigiano Reggiano, Garlic Focaccia Croutons

THE LODGE WEDGE SALAD 9

Crumbled Bacon, Scallions, Cherry Tomato, Red Onion, Toasted Almonds, Monterey Jack,
House Thousand Island

DUCK AND BABY ARUGULA SALAD 14

Duck Confit, Grilled Corn, Radishes, Bell Peppers, Scallion, Queso Fresco, Cherry Tomatoes,
Blue Corn Tortilla, Honey Lime Vinaigrette

BISTRO APPS

SMOKED SALMON SPREAD 14

Cream Cheese, Crema, Dill, Chives, Lemon Zest, Pickled Red Onion, Capers,
Cucumber, Naan Chips

CHEESE CURDS 12

Crispy White Cheddar Curds, Garlic Cumin Sour Cream, Sriracha Aioli, Green Onion,
Smoked Paprika

CHICKEN WINGS 12

Boneless, Buffalo Wing Sauce, Carrots, Celery, Buttermilk Ranch or Blue Cheese

TATER TOTS! 11

Monterey Jack Cheese Sauce, Rendered Bacon, Scallions, Sriracha,
Garlic Cumin Sour Cream, Cilantro

THE ALASKAN SCOTCH EGG 15

Garlic Pork Sausage, Boiled Egg, Birchworks Orange Birch Mustard, Crispy Beets,
Fried Kale, Radish Sprouts

*The consumption of raw or uncooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness.
A 20 % gratuity will be added to all parties of six (6) or more.*



ENTREES

PASTA BOLOGNESE 25

Ground Ribeye, Fennel Sausage, Mushrooms, Spinach, Basil Marinara, Parmesan Béchamel, Truffle Oil, Ricotta, Italian Parsley

PAPPARDELLE PASTA 23

Sautéed Vegetables, Spinach, Cherry Tomatoes, White Wine, Parmesan Cream Sauce, Parmigiano Reggiano, Toasted Pine Nuts

10oz RIBEYE STEAK 34

Fingerling Potatoes, Sautéed Onions, Mushrooms, Wilted Spinach, Veal Demi-Glace, Red Wine Duxelles Butter, "Frites"

SEARED ALASKAN SALMON 34

Crème Fraiche Potato Puree, Grilled Corn, Caramelized Fennel, Edamame, Cherry Tomatoes, Scallions, Sherry Tomato Beurre Blanc

SWEET PEA RISOTTO 22

Edamame, Shaved Vegetables, Arugula, White Wine, Shaved Parmesan, Roasted Garlic, White Truffle Oil
Add: Crab - \$10 Prosciutto - 4

GRILLED CHICKEN BREAST 24

Crème Fraiche Potato Puree, Sweet Corn, Baby Carrots, Bell Peppers, Kale, Lemon Thyme Chicken Jus

FISH N' CHIPS 19

Alaskan Amber Beer-Battered Cod, House Remoulade, Pickles, Lemon, Coleslaw, Steak Fries

BISTRO BURGERS

Certified Angus Beef

Add: Bacon 3 Mushrooms 2.50 Fried Egg 2.50 Green Chili 2.50

BISTRO CHEESEBURGER 15

Choice of Cheese, Shredded Lettuce, Shaved Onion, Sliced Tomato, Pickles, Fries

MUSHROOM SWISSBURGER 16

Sautéed Mushrooms, Caramelized Onions, Sliced Tomato, Lettuce, Swiss Cheese, Steak Sauce, Pickles, Fries

BBQ BACON CHEDDARBURGER 17

Tillamook Cheddar, Smoked Bacon, Sliced Tomato, Shaved Onion, Lettuce, Sweet BBQ Sauce, Pickles, Fries

VEGGIEBURGER 12

Whole Wheat, Roma Tomatoes, Red Onion, Sprouts, Sliced Cucumber, Roasted Garlic Aioli, Garam Masala Mustard, Pickles, Fries

*The consumption of raw or uncooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness.
A 20 % gratuity will be added to all parties of six (6) or more.*

JAN 14 '16 PM 3:45



FORAKER

SOUPS AND SALADS

SEAFOOD CHOWDER.....	6/8
Clams, Halibut, Salmon, Bacon, Potatoes, Celery, Leeks, White Wine, Heavy Cream, Lemon Juice	
FRENCH ONION SOUP.....	9
Caramelized Onions, Sourdough, Fresh Thyme, Swiss, Parmigiano Reggiano, Gouda, Brandy	
ORGANIC MIXED GREENS.....	9
Cherry Tomatoes, Red Onion, Shaved Carrots, Sunflower Seeds, Cranberries, White Balsamic Vinaigrette	
CAESAR SALAD.....	10
Hearts of Romaine, House Caesar Dressing, Parmigiano Reggiano, Garlic Focaccia Croutons	
THE LODGE WEDGE SALAD.....	9
Crumbled Bacon, Scallions, Cherry Tomato, Red Onion, Toasted Almonds, Monterey Jack, House Thousand Island	
DUCK AND BABY ARUGULA SALAD.....	14
Duck Confit, Grilled Corn, Radishes, Bell Peppers, Scallion, Queso Fresco, Cherry Tomatoes, Blue Corn Tortilla, Honey Lime Vinaigrette	

APPETIZERS

PORK RILLETTES.....	14
Rosemary, Coriander, Bacon-Onion Chutney, Garam Masala Mustard, Crostini, House Pickles	
SMOKED GOUDA STUFFED ARANCINI.....	12
Arborio Rice, Shaved Parmigiano Reggiano, White Truffle Oil, Arugula, Sofrito, Garlic Chips	
CHARCUTERIE BOARD.....	16
Prosciutto, Sopressata, Birchworks Orange Birch Mustard, Grissini, Crostini, Parmigiano Reggiano, House Pickles, Black Garlic Aioli, Radish	
SMOKED SALMON SPREAD.....	14
Cream Cheese, Crema, Dill, Chives, Lemon Zest, Pickled Red Onion, Capers, Cucumber, Naan Chips	
THE ALASKAN SCOTCH EGG.....	15
Garlic Sausage, Boiled Egg, Birchworks Orange Birch Mustard, Crispy Beets, Fried Kale, Radish Sprouts	

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A 20 % gratuity will be added to all parties of six (6) or more.*

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FORAKER

ENTREES

PAN SEARED ALASKAN HALIBUT	36
Sautéed Leeks, Bell Peppers, Asparagus, Griddled Polenta, Prosciutto, Kale Pistachio Pesto, Lemon Brown Butter	
1 lb. BARIDI SNOW CRAB LEGS.....	44
Sautéed Fingerling Potatoes, Bacon and Prosciutto Creamed Corn, Clarified Brown Butter, Lemon	
CRISPY DUCK CONFIT.....	31
Cranberry Cous Cous Salad, Cashews, Grilled Asparagus, Crispy Beets, Curried Golden Raisin and Apple Gastrique	
PASTA BOLOGNESE	25
Ground Ribeye, Fennel Sausage, Mushrooms, Spinach, Basil Marinara, Parmesan Béchamel, Truffle Oil, Ricotta, Italian Parsley	
PAPPARDELLE PASTA.....	23
Sautéed Vegetables, Spinach, Cherry Tomatoes, White Wine, Parmesan Cream Sauce, Parmigiano Reggiano, Toasted Pine Nuts	
10oz. RIBEYE STEAK.....	34
Fingerling Potatoes, Sautéed Onions, Mushrooms, Wilted Spinach, Veal Demi-Glace, Red Wine Duxelles Butter, "Frites"	
SEARED ALASKAN SALMON.....	32
Crème Fraîche Potato Puree, Grilled Corn, Caramelized Fennel, Edamame, Cherry Tomatoes, Scallions, Sherry Tomato Beurre Blanc	
SWEET PEA RISOTTO.....	22
Edamame, Shaved Vegetables, Arugula, White Wine, Shaved Parmesan, Roasted Garlic, White Truffle Oil	
<i>Add: Crab 10 Prosciutto \$4</i>	
GRILLED CHICKEN BREAST.....	24
Crème Fraîche Potato Puree, Sweet Corn, Baby Carrots, Bell Peppers, Kale, Lemon Thyme Chicken Jus	

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