



THE STATE
of **ALASKA**
GOVERNOR BILL WALKER

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

ALCOHOL AND MARIJUANA CONTROL OFFICE

550 West 7th Ave, Suite 1600
Anchorage, AK 99501
Main: 907.269.0350

MEMORANDUM

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

DATE: November 13, 2017

FROM: Erika McConnell
Director, ABC Board

RE: Don Jose's Mexican Restaurant, #3039
Objection to Transfer

This application is for a transfer of ownership and a DBA change for a beverage dispensary license from The Mad Moose Bar & Grill LLC, DBA The Mad Moose Bar & Grill, to Don Jose's LLC, DBA Don Jose's Mexican Restaurant, in Kenai.

Date of complete application: October 5, 2017

Objection received: October 11, 2017

Basis of objection: Noncompliant with Department of Labor, Employment Security

Recommendation: Approve the transfer with delegation pending lifting of the objection and other outstanding approvals.



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October 5, 2017

Department of Revenue
Department of Labor, Employment Security
Department of Labor, Workers' Compensation

Via email: theresa.mitchell@alaska.gov

patricia.reimer@alaska.gov

velma.thomas@alaska.gov

andrea.mogil@alaska.gov

dor.tax.collections@alaska.gov

| | |
|--------------------|-------------------------------|
| License Number: | 3039 |
| License Type: | Beverage Dispensary |
| Applicant: | Don Jose's LLC |
| Doing Business As: | Don Jose's Mexican Restaurant |
| Transferee EIN: | 92-0156358 |
| Transferor EIN: | 81-4046938 |

AS 04.11.330(b) and AS 04.11.370(a)(6) require that an applicant for a liquor license operate in compliance with each applicable public health, fire, safety, and tax code and ordinance of the state and the local governing body in which the applicant's proposed licensed premises are located.

This letter serves to provide written notice and request for compliance status from the above referenced entities regarding the above application (see attached application documents for more information). Please complete and return this form to the AMCO office at the email below.

REVIEWER:

Patricia Reimer

DATE:

10-11-2017

PHONE:

269-4836

☐ DOR

☒ Employment Security

☐ Workers' Compensation

☐ Compliant

☒ Non-compliant

COMMENTS:

If you have any questions, please send them to the email address below.

Sincerely,

Erika McConnell

Erika McConnell

Director, ABC Board

alcohol.licensing@alaska.gov



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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: | The Mad Moose Bar&Grill LLC | License #: | 3039 | | |
| License Type: | Beverage Dispensary License | Statutory Reference: | AS 01.11.090 | | |
| Doing Business As: | The Mad Moose Bar & Grill | | | | |
| Premises Address: | 205 S Willow St | | | | |
| City: | Kenai | State: | AK | ZIP: | 99611 |
| Local Governing Body: | Kenai Peninsula Borough | | | | |

Transfer Type:

- ☒ Regular transfer
☐ Transfer with security interest
☐ Involuntary retransfer

OFFICE USE ONLY

| | | | |
|---------------------|--|----------------|-------|
| Complete Date: | | Transaction #: | 15481 |
| Board Meeting Date: | | License Years: | |
| Issue Date: | | BRE: | |



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Form AB-01: Transfer License Application

Section 2 – Transferee Information

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

| | | | | | |
|--------------------|-------------------------------|--------|----|------|-------|
| Licensee: | Don Jose's LLC | | | | |
| Doing Business As: | Don Jose's Mexican Restaurant | | | | |
| Premises Address: | 205 S Willow St | | | | |
| City: | Kenai | State: | AK | ZIP: | 99611 |
| Community Council: | Kenai Peninsula Borough | | | | |

| | | | | | |
|------------------|-------------------|--------|----|------|-------|
| Mailing Address: | 127 W Pioneer Ave | | | | |
| City: | Homer | State: | AK | ZIP: | 99603 |

| | | | | | |
|----------------------|------------------------|-----------------|--------------|--|--|
| Designated Licensee: | Jose Ramos | | | | |
| Contact Phone: | 907-229-7196 | Business Phone: | 907-235-7963 | | |
| Contact Email: | salmonalaska@yahoo.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.

0.3 miles

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

0.2 miles



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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: | Jose Ramos | | | | |
| Title(s): | Member | Phone: | 907-229-7196 | % Owned: | 51 |
| Address: | 127 W Pioneer Ave | | | | |
| City: | Homer | State: | AK | ZIP: | 99603 |



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Form AB-01: Transfer License Application

| | | | | | |
|------------------|-------------------|--------|--------------|----------|-------|
| Entity Official: | Maria C Ramos | | | | |
| Title(s): | Member | Phone: | 907-229-7196 | % Owned: | 49 |
| Address: | 127 W Pioneer Ave | | | | |
| City: | Homer | State: | AK | ZIP: | 99603 |

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

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

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 #: | 56813D | AK Formed Date: | 9/28/1995 | Home State: | AK |
| Registered Agent: | Jose Ramos | Agent's Phone: | 907-229-7196 | | |
| Agent's Mailing Address: | 127 W Pioneer Ave | | | | |
| City: | Homer | State: | AK | ZIP: | 99603 |

Residency of Agent:

Yes No

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

☒ ☐



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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):

Both Members Bev Disp -Harbor Grill License # 3174
Both Members Bev Disp- Don Joses Mexican Restaurant Homer License # 2252
Both Members Bev Disp- Don Joses Mexican Restaurant Anchorage License # 3311

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:

Lisa Fink She is the Company Controller



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Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Section 8 – Transferor Certifications

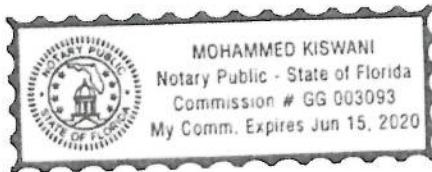
Additional copies of this page may be attached, as needed, for the controlling interest of the current licensee to be represented.

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.

Kimberly Merrow
 Signature of transferor

Kimberly Merrow
 Printed name of transferor

Subscribed and sworn to before me this 5th day of August, 2017.



Mc Kish

Signature of Notary Public

Notary Public in and for the State of Florida

My commission expires: 6/15/2020

 Signature of transferor

 Printed name of transferor

Subscribed and sworn to before me this _____ day of _____, 20____.

 Signature of Notary Public

Notary Public in and for the State of _____

My commission expires: _____



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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.

SR

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

SR

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.

SR

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.

SR

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

SR

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.



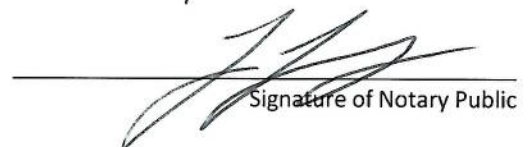
Signature of transferee

Jose Ramos

Printed name

Subscribed and sworn to before me this 20th day of July, 2017.




Signature of Notary Public

Notary Public in and for the State of AK

My commission expires: 9/16/2020



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Alaska Alcoholic Beverage Control Board

Form AB-02: Premises Diagram

What is this form?

A detailed diagram of the proposed licensed premises is required for all liquor license applications, per AS 04.11.260 and 3 AAC 304.185. Your diagram must include dimensions and must show all entrances and boundaries of the premises, walls, bars, fixtures, and areas of storage, service, consumption, and manufacturing. If your proposed premises is located within a building or building complex that contains multiple businesses and/or tenants, please provide an additional page that clearly shows the location of your proposed premises within the building or building complex, along with the addresses and/or suite numbers of the other businesses and/or tenants within the building or building complex.

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

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

Yes No

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

☐ ☐

Section 1 – Establishment Information

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

| | | | | | |
|--------------------|-------------------------------|-----------------|------|------|-------|
| Licensee: | Don Jose LLC | License Number: | 3039 | | |
| License Type: | Beverage Dispensary License | | | | |
| Doing Business As: | Don Jose's Mexican Restaurant | | | | |
| Premises Address: | 205 S Willow St | | | | |
| City: | Kenai | State: | AK | ZIP: | 99611 |



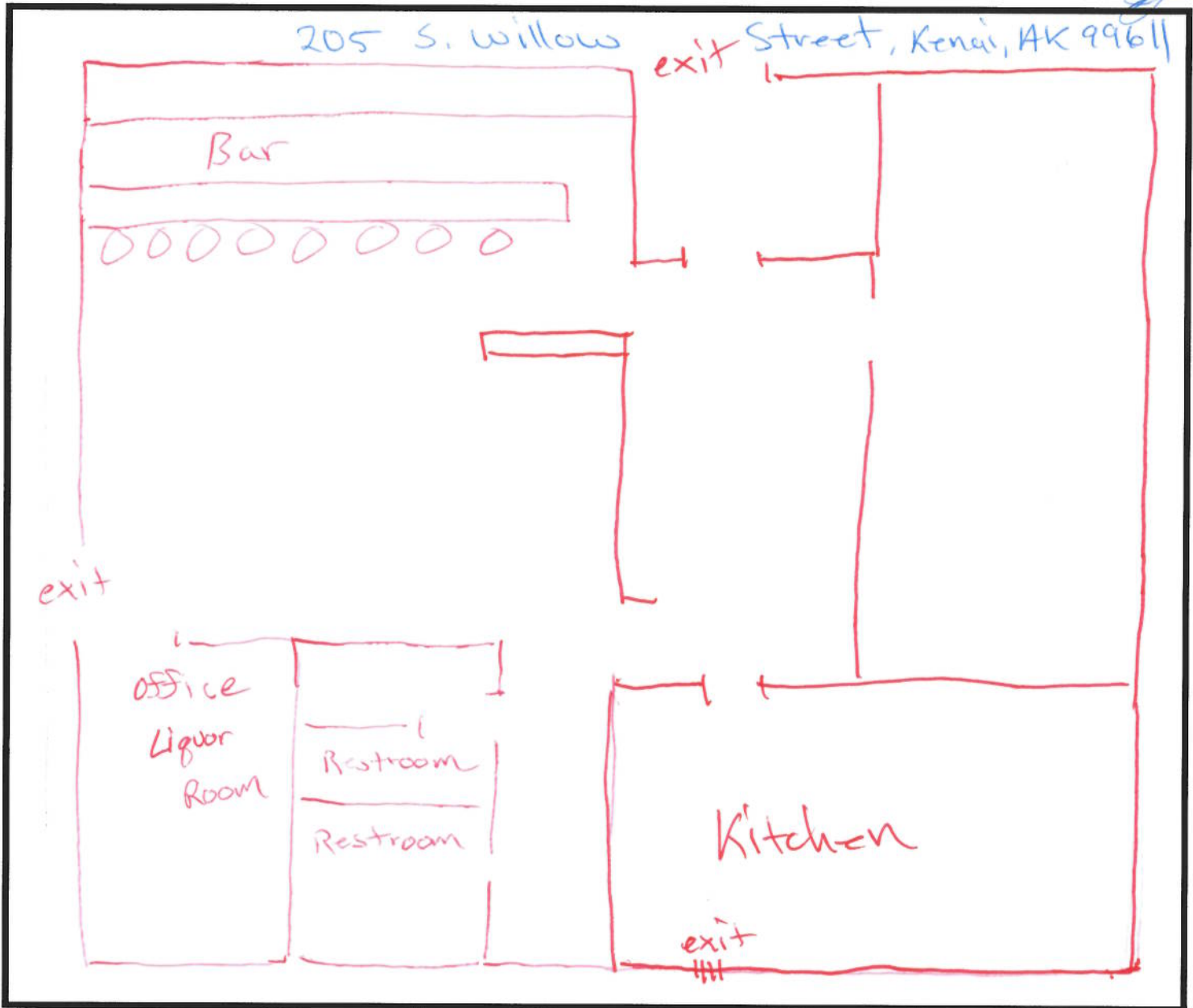
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Alaska Alcoholic Beverage Control Board

Form AB-02: Premises Diagram

Section 2 – Detailed Premises Diagram

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





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Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

What is this form?

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

Section 1 – Establishment Information

Enter information for licensed establishment.

| | | | | | |
|--------------------|-------------------------------|-----------------|--------------|------|-------|
| Licensee: | Don Jose's LLC | | | | |
| License Type: | Beverage Dispensary License | License Number: | 3039 | | |
| Doing Business As: | Don Jose's Mexican Restaurant | | | | |
| Premises Address: | 205 S Willow St | | | | |
| City: | Kenai | State: | AK | ZIP: | 99611 |
| Contact Name: | Jose Ramos | Contact Phone: | 907-229-7196 | | |

Section 2 – Type of Designation Requested

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

- ☐ Dining after standard closing hours: AS 04.16.010(c)
- ☐ Dining by persons 16 – 20 years of age: AS 04.16.049(a)(2)
- ☒ Dining by persons under the age of 16 years, accompanied by a person over the age of 21: AS 04.16.049(a)(3)
- ☐ Employment for persons 16 or 17 years of age: AS 04.16.049(c)
- NOTE: Under AS 04.16.049(d), this permit is not required to employ a person 18 - 20 years of age.

| OFFICE USE ONLY | | | | | |
|-----------------|--|----------------|--|------|--|
| Issue Date: | | Transaction #: | | BRE: | |



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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:

Mon - Sunday 10am - 10pm

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

Yes

☐

No

☒

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

Food and beverage service offered or anticipated is:

☒

table service

☐

buffet service

☐

counter service

☐

other

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

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

☐



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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.

JR

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

JR

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.

JR

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

Signature of Notary Public

Printed name of licensee

Notary Public in and for the State of

AK

My commission expires:

9/16/20

Subscribed and sworn to before me this 8 day of Sept, 2017.



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

Approved

Disapproved

☐☐

Signature of local government official

Date

Printed name of local government official

Title



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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:

Fajitas

Create your own culinary masterpiece with the freshest sizzling meat and vegetables, along with soft corn or flour tortillas. Served with rice, refried beans, pico de gallo, guacamole and sour cream.

Steak or Chicken Fajitas - 19.99

Scallops or Shrimp Fajitas - 24.99

Fajitas Supreme
With chicken, beef and shrimp - 22.99

Vegetarian Fajitas - 14.99

Seafood Fajitas
With shrimp and scallops - 24.99

Halibut Fajitas - 24.99

Enchiladas

Our fresh enchiladas are hand rolled to order and are served alongside rice and refried, whole pinto, or black beans. Each enchilada dinner's features one of our specialty "made from scratch" house sauces. Let us know if you prefer Classic Enchilada Sauce, Mole Sauce, Chile Verde Tomatillo Sauce or Ranchero Sauce.

Shredded or Ground Beef, Chicken or Cheese Enchiladas

Served with sour cream - 14.99

Spinach Enchilada

Enchilada filled with spinach, tomatoes and onions, then sautéed in creamy garlic sauce. Accompanied by black beans, coconut rice, and sour cream. - 14.99

Enchilada Trio

Shredded or Ground Beef, Chicken and Cheese enchiladas, each topped with a different signature sauce, served with sour cream - 15.99

Mixed Seafood Enchilada

Sautéed with garlic shrimp, scallops and crab rolled in a flour tortilla. Topped with avocado and tomatoes, and served with sour cream. - 18.99

Crab or Shrimp Enchilada

Rollled in a flour tortilla, topped with avocados and tomatoes, served with sour cream - 18.99

Combinations

Served with (Spanish, Brown, or Coconut Rice). (Refried, Whole, or Black Beans) Add Queso - \$2.00 additional

Tacos

Shredded or Ground Beef, or Chicken - 14.99

Enchilada & Taco Combo - 14.99

Two Chile Rellenos

A mild chile pepper stuffed with cheese, then dipped in egg batter. Deep fried to a golden brown - 15.99

Chile Relleno & Taco Combo - 14.99

Tamales

Corn masa filled with spicy beef and steamed in a traditional corn husk shell - 14.99

Enchilada & Tamale Combo - 14.99

Taquito

Three deep fried corn tortilla wraps filled with Chicken or Shredded Beef. Garnished with sour cream and guacamole - 14.99

Flautas

Deep fried flour tortilla wraps filled with Chicken or Shredded Beef. Garnished with sour cream and guacamole - 14.99

Huevos Rancheros

Two fried eggs served on a fried corn tortilla and covered with our ranchero sauce. Served with refried beans, rice and tortillas - 13.99

Macho Combos For The Hearty Appetite!

El Jefe A Taco, an Enchilada and a Chile Relleno - 16.99

El Patrón Beef Taquitos along with a crisp Shredded or Ground Beef Taco and a Cheese Enchilada - 16.99

El Presidente A Beef and Cheese Chile Relleno teamed up with a Tamale and a Chicken Flauta - 16.99

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Mini Sized Selections

Smaller sized portions for children 12 years or younger and senior citizens.

Taco

Shredded or Ground Beef or Chicken. Served with rice and beans - 8.99

Enchilada

Shredded or Ground Beef, Chicken or Cheese. Served with rice and beans - 8.99

Beef Tamale

Served with rice and beans - 8.99

Burrito

Shredded or Ground Beef or Chicken. Served with rice and beans - 8.99

Cheese Quesadilla

Served with rice and beans - 8.99

Mini Tostada

Shredded or Ground Beef or Chicken. Served with rice and beans - 8.99

Chicken Strips

Served with tater tots - 8.99

Macaroni & Cheese

Served with tater tots - 8.99

Burgers

All hamburgers are served with fries.

Hamburger 9.99 • **Cheeseburger** 10.99

Bacon Cheeseburger 11.99 • **Mushroom Cheeseburger** 12.99

A La Carte

Rice

Mexican Style, Coconut, or Brown rice - 3.99
Quinoa - 4.99

Sour Cream - 1.99

Guacamole

Small \$6.00 Large \$8.50

Tortillas

Wheat, Flour, or Corn - 1.99

French Fries - 3.99

Beans

Whole, Refried, or Black beans - 3.99

Flautas

2 Shredded Beef or Chicken - 10.00
with Guacamole & Sour Cream

Taquito

2 Shredded Beef or Chicken - 10.00
with Guacamole & Sour Cream

Taco

Crispy or Soft, Chicken, Shredded or Ground Beef - 3.99

Enchilada

Cheese, Chicken, Shredded or Ground Beef - 3.99

Desserts

Flan

Smooth flavored custard, made in house and topped with whipped cream, cinnamon and sugar. Ask your server for this month's flavor - 6.00. Add Strawberry \$1.00 additional

Sopapillas

Covered in honey, cinnamon and sugar, chocolate syrup, vanilla ice cream and whipped cream. Small - 7.00 Large - 9.00

Fried Ice Cream

Vanilla ice cream in a crunchy cereal coating, topped with strawberries, chocolate sauce, cinnamon, sugar and whipped cream - 7.99

Cheese Cake

6.00 Add Strawberry 1.00 additional

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



Mexican Restaurant & Cantina

The Ramos Family, along with their professional and courteous employees, would like to welcome you to Don Jose's Restaurants. The first Don Jose's was established by the Ramos' in 1982. The Casa Ramos and Don Jose's are a family style business and we take pride in our personal and hospitable service. We also care about the quality of food served to you, as if you were guests at our homes. We are proud to be part of your community and we hope to make your evening with us enjoyable and comfortable. Muchas Gracias - Don Jose's Restaurant

Bien Venidos!

TWO LOCATIONS TO SERVE YOU BETTER

Homer • Anchorage

A complimentary basket of chips served per table. Any extra or refills - 2.00. We reserve the right to refuse service to anyone. Parties of 6 or more 18% gratuity will be included.

Appetizers

Nachos Supreme

Crisp tortilla chips blanketed with cheese, refried beans, onions, pico de gallo, jalapenos and your choice of Shredded Chicken, Ground Beef, or Shredded Beef - 11.99
Charbroiled Chicken 3.00 Carne Asada 4.00

Grilled Quesadilla

A flavored flour tortilla filled with cheese, tomatoes, onions and peppers. Served with sour cream, guacamole and your choice of Charbroiled Chicken - 13.99 Asada - 14.99 Vegetarian 10.99

Traditional Quesadilla

Traditional quesadilla filled with cheese and served with sour cream and guacamole with your choice of Chicken, Chile Verde Pork, Shredded or Ground Beef or Sautéed Spinach - 8.99 Cheese 7.99

Seafood Quesadilla

A grilled flour or wheat tortilla with melted cheese stuffed with shrimp, crab & scallops, garlic, onions, tomatoes and chipotle cream sauce. Served with guacamole and sour cream - 15.99

Charbroiled Shrimp

Succulent broiled shrimp served over flour tortilla chips. Complemented with our signature roasted corn guacamole - 13.99

Ceviche

Fish marinated in lime juice along with avocado, cilantro, tomatoes, onions and peppers - 15.99

Chips-N-Dip

Melted cheese on tortilla chips served with guacamole - 11.99

Queso Dip

Melted cheese with mild salsa and jalapenos. Served with tortilla chips - 13.99
Add Ground Beef or Shredded Chicken - 3.00

Fiesta Platter

Charbroiled Chicken and Steak Skewers, Tex Mex Rolls, Cheese Quesadilla, Chicken Flautas, Nachos, served with black beans, pico de gallo, sour cream, guacamole and "queso fresco" Mexican Cheese - 16.99

Calamari

Calamari strips breaded and deep fried to a golden brown. Served with cocktail and tartar sauce - 13.99

Tex Mex Rolls

Flour tortilla hand rolled with black beans, pico de gallo, rice and charbroiled chicken then deep fried served with a guacamole dip - 9.99

Southwestern Fiesta

Mini beef taquitos, mini chicken flautas, cheese quesadillas and Buffalo wings served on a bed of nachos with refried beans and melted cheese, sour cream, guacamole and pico de gallo - 15.99

Chicken Wings

Tender chicken wings served with a spicy wing sauce - 11.99

Soup & Salad

Tostada Grande

A crisp flour shell surrounded with fresh greens, beans, and your choice of Shredded Chicken, Shredded or Ground Beef, or Chile Verde Pork sprinkled with queso fresco, diced tomatoes, onions, and bell peppers. Garnished with guacamole and sour cream - 12.99

Black Bean & Avocado Tostada

Filled with lettuce, rice, roasted corn and pico de gallo, sprinkled with crisp tortilla strips and queso fresco. Topped with your choice of Carne Asada - 15.99 Charbroiled Chicken - 14.99

Taco Salad

Chicken, Ground Beef, or Shredded Beef shredded cabbage, tomatoes, onions, cilantro, green peppers and tortilla strips mixed together with ranch dressing. Served in a flavored flour shell - 12.99

Fajita Salad

Sautéed Steak or Chicken with Fajita veggies, sliced tomatoes, and avocados. Served on a bed of lettuce, sprinkled with queso fresco - Chicken - 14.99 Steak - 15.99 Add Shrimp - 4.00

House Salad

Crisp Greens topped with tomatoes and queso fresco - 4.99

Tortilla Soup

Tender Chicken in a spicy chicken broth served with crispy tortilla strips, onions, tomatoes, cilantro, peppers, and rice. Bowl - 8.99 Cup - 4.99

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Lunch

AVAILABLE FROM 11:00 AM TILL 3:00 PM DAILY

Chimichanga - 10.99 * Chile Relleno - 9.99 * Enchiladas - 10.99 *
Tacos - 10.99 * Enchilada & Taco - 10.99 * Enchilada & Tostada - 10.99 *
Enchilada & Tamale - 10.99 * Carne Asada Tacos - 12.99
The above items served with Spanish, Coconut rice and your choice of Refried, Whole Pinto, or Black beans.
Add Quinoa - 2.00 additional Please, no substitutions.

Arroz Con Pollo

Chicken, onions, and fresh peppers sautéed together and smothered in Ranchero Sauce. Served on a bed of rice with refried beans and tortillas - 13.99

Carnitas

Tender Marinated Pork served with tortillas, rice, and refried beans. Garnished with guacamole and pico de gallo - 13.99

Tostada Carne Asada

Traditional tostada shells topped with Carne Asada, refried beans, lettuce, tomatoes, and onions. Drizzled with Don Jose's House Sauce and served with guacamole, sour cream, whole beans, and rice - 14.99

Grilled Burrito

Carne Asada or Charbroiled Chicken with black beans, rice, sour cream, and pico de gallo wrapped in a flavored flour tortilla accompanied by our fresh Avocado Salad - 14.99

Baja Tacos

Soft corn tortillas with your choice of Carne Asada, Pork Carnitas, or Charbroiled Chicken topped with onions and cilantro and served with whole beans, rice, guacamole, and sour cream - 14.99

A La Carte Burritos & Chimichangas

Our savory burritos and chimichangas are served a la carte with queso fresco
Add Rice & Beans - 3.50 (Spanish, Brown, or Coconut Rice)
(Refried, Whole, or Black Beans) Add Quinoa - 2.00 additional

Burrito

Chicken, Ground Beef, or Shredded Beef wrapped in a flour tortilla with cheese, rice, and beans. Garnished with sour cream and Don Jose's House Sauce - 13.99

Colorado Burrito

Tender pieces of Beef in our Chile Colorado sauce with refried beans, rice, and cheese wrapped in a flour tortilla. Garnished with sour cream and enchilada sauce - 12.99

Carnita Burrito

Filled with Tender Marinated Pork, rice, cheese, and refried beans wrapped in a flour tortilla served with mild salsa and sour cream - 13.99

Grilled Burrito

Carne Asada or Charbroiled Chicken with black beans, rice, cheese, sour cream, and pico de gallo wrapped in a flavored flour tortilla accompanied by our fresh Avocado Salad - 14.99

Relleno Burrito

Chile Relleno, rice, cheese, and refried beans wrapped in a flour tortilla. Garnished with sour cream and ranchero sauce - 13.99

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Bean & Cheese Burrito - 9.99

Fajitas Burrito

Sautéed Steak or Chicken with bell peppers, onions, and tomatoes wrapped in a tortilla with cheese, rice, and refried beans. Garnished with sour cream and ranchero sauce - 14.99

Carne Asada Burrito

Loaded with strips of marinated Carne Asada, rice, cheese, and refried beans. Garnished with guacamole and Chile Verde Sauce - 14.99

Chili Verde Burrito

Full of rice, refried beans, cheese, lettuce, guacamole, and Chile Verde Pork. Garnished with guacamole and Chile Verde Sauce - 13.99

Classic Chimichanga

Chicken, Ground or Shredded Beef, or Chile Verde Pork, stuffed with rice, refried beans, and cheese. Garnished with guacamole, sour cream, and Don Jose's House Sauce - 14.99

Seafood Chimichanga

Garlic Shrimp, scallops, crab, and rice topped with sliced avocado, tomatoes, sour cream, and ranchero sauce - 17.99

Gourmet Dinners

Carne Asada

Tender thinly sliced Beef marinated in spices and charbroiled. Topped with grilled onions and served with tortillas, rice, whole beans, and guacamole - 19.99

Tostada Carne Asada

Traditional Tostada shells topped with refried beans, Carne Asada, lettuce, tomatoes, and onions then drizzled with Don Jose's House Sauce. Served with guacamole, sour cream, whole beans, and rice - 16.99

Baja Tacos

Soft corn tortillas with your choice of Carne Asada, Pork Carnitas, or Charbroiled Chicken topped with onion and cilantro and served with whole beans, rice, guacamole, and sour cream - 17.99

Chili Pasilla & Asada

Carne Asada served with a Pasilla Pepper stuffed with sweet roasted corn and gourmet cheeses, then beer battered and deep fried. Drizzled with ranchero sauce and served alongside whole beans and rice - 18.99

Seafood Tacos

Fish or Shrimp seasoned with spices nestled with cabbage, tomatoes, and queso fresco cheese in flour tortillas. Accompanied by coconut rice, black beans, pico de gallo, and sour cream - 18.99

Don Jose's Special

Two delicious flour tacos filled with Sautéed Chopped Sirloin, bell peppers, and onions. Served with refried beans, rice, and guacamole - 17.99

Carnitas

Tender Marinated Pork served with tortillas, rice, and refried beans. Garnished with guacamole and pico de gallo - 16.99

Chili Verde

Tender pieces of Pork in our house Tomatillo Chile Verde Sauce. Served with rice, whole beans, and tortillas - 16.99

Chicken Mole

Chicken smothered in our Oaxaca style peanut chocolate mole sauce. Served with rice, whole beans, and tortillas - 17.99

Chicken Chipotle

Chicken, tomatoes, and onions sautéed in a creamy chipotle sauce. Served with whole beans, rice, and tortillas - 17.99

Carmen Special

A flour tortilla filled with Chile Verde Pork with a chile relleno. Served with refried beans, rice, and sour cream - 17.99

Arroz con Pollo

Chicken, onions and fresh peppers sautéed together and smothered in ranchero sauce. Served on a bed of rice along with refried beans and tortillas - 17.99

Chili Colorado

Tender pieces of beef in our spicy Chili Colorado sauce with refried beans, rice and tortillas - 18.99

Mexican Steak

Tender beef sautéed in our house salsa with jalapenos, onions, bell peppers and tomatoes. Served with rice, refried beans and tortillas - 18.99

Seafood

Scallops Mazatlan

Sautéed with tomatoes, fresh onions, and house spices, served with coconut rice, black beans, and tortillas - 19.99

Crab & Prawns

Sautéed with garlic, onions, and tomatoes then drizzled with ranchero sauce. Served with coconut rice, black beans, and tortillas - 21.99

Camarones a La Diabla

Shrimp sautéed in butter, fresh garlic, and hot peppers. Served with refried beans, rice, and tortillas - 19.99

Coconut Shrimp

Coconut seasoned breading, deep fried to perfection. Served with coconut rice, black beans and lightly spiced coconut cream sauce - 19.99

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