



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
Fax: 907.272.9412

MEMORANDUM

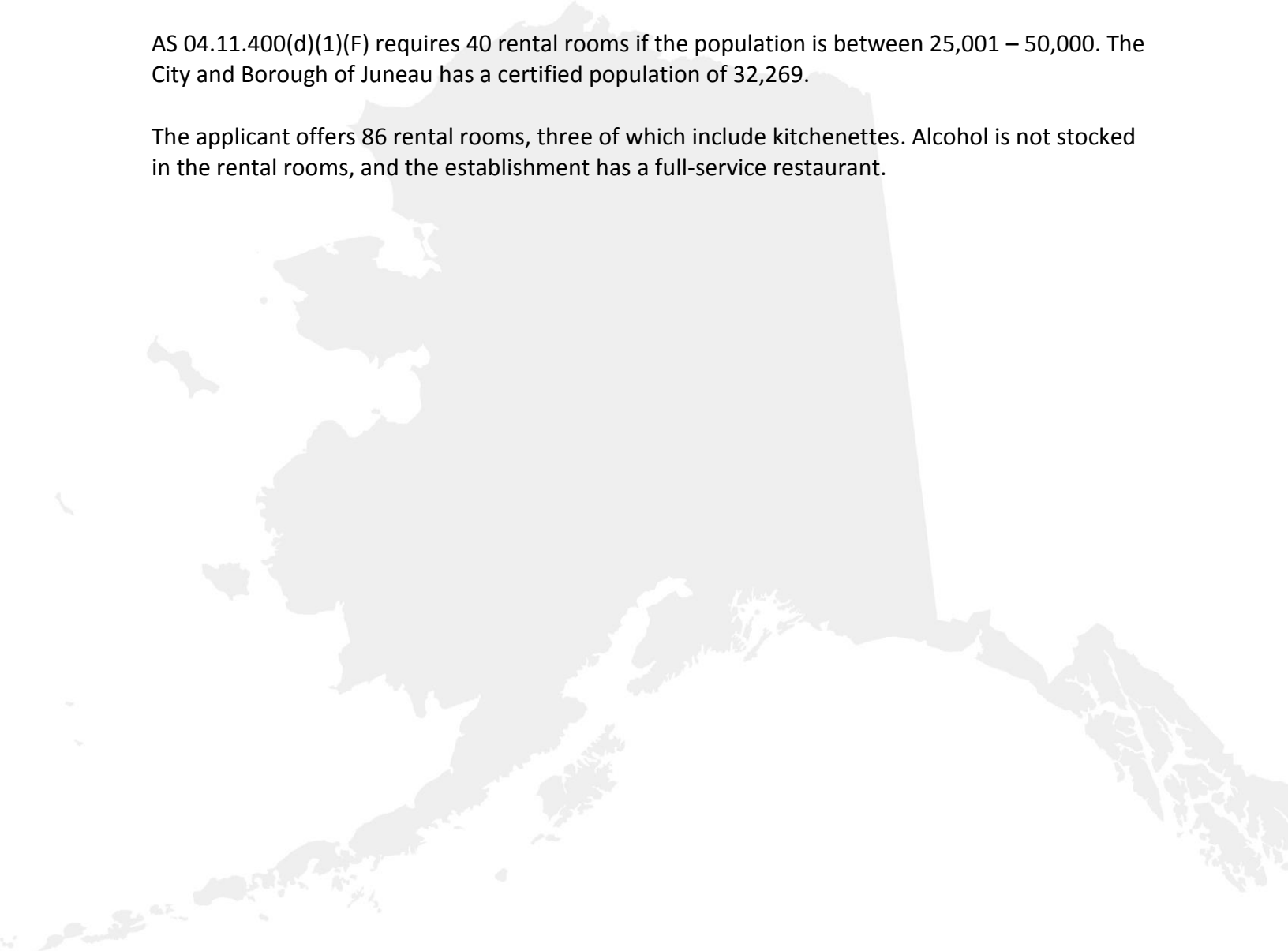
TO: Board Chair and
Members of the ABC Board
FROM: Erika McConnell, Director

DATE: June 12, 2018
RE: #2541 Juneau Airport Travelodge

This is an application for the ownership transfer of a Beverage Dispensary – Tourism license in the City and Borough of Juneau that was first issued October 2, 1986.

AS 04.11.400(d)(1)(F) requires 40 rental rooms if the population is between 25,001 – 50,000. The City and Borough of Juneau has a certified population of 32,269.

The applicant offers 86 rental rooms, three of which include kitchenettes. Alcohol is not stocked in the rental rooms, and the establishment has a full-service restaurant.





JUNEAU AIRPORT TRAVELDGE • 9200 Glacier Highway, Juneau, AK 99801 • (907) 789-9700 • Fax (907) 789-1969 • Reservations (888) 660-2327
March 9, 2018

Department of Commerce, Community and Economic Development
Alcoholic Beverage Control Board
2400 Viking Drive
Anchorage, Alaska 99501

RE: 2018-2019 Renewal License #2541

The Juneau Airport Travelodge operates a full service 86 room hotel with the Mi Casa Restaurant and Travelodge Lounge on site. There are only 3 guest rooms that have a stove top in the guest room. Every room is equipped with a refrigerator and microwave. No guest room has a mini-bar that is operated or ran by the Juneau Airport Travelodge Hotel / Travelodge Lounge. The restaurant does provide room service to the hotel guest rooms. Restaurant and Lounge employees have their Food Workers certification as well as TAMS cards. This facility was constructed to promote and encourage tourism.

This property is a Wyndham Hotel Group franchised hotel that promotes tourism. The property is a member of the Juneau Convention and Visitors Bureau and participates in RFP's for tourism and meeting planners as well as a member of ATIA, American Hotel Association and Juneau Chamber of Commerce.

This property continually makes improvements and within the last two years have purchased two new dishwashers for the Travelodge Lounge as well as reupholstering the furniture and giving the lounge a new look, new carpet in the restaurant and lounge, new roof for the facility and continually doing preventative maintenance on the property. There is two full time maintenance personnel on staff.

My name is Lynda Foreman and I am the General Manager who manages and operates this property. Should you need any further information please do not hesitate to contact me.

Sincerely,

Lynda Foreman,
Director and General Manager





Alcohol and Marijuana Control Office
550 W 7th Avenue, Suite 1600
Anchorage, AK 99501
alcohol.licensing@alaska.gov
<https://www.commerce.alaska.gov/web/amco>
Phone: 907.269.0350

Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

What is this form?

This transfer license application form is required for all individuals or entities seeking to apply for the transfer of ownership and/or location of an existing liquor license. Applicants should review **Title 04 of Alaska Statutes** and **Chapter 304 of the Alaska Administrative Code**. All fields of this form must be completed, per AS 04.11.260, AS 04.11.280, AS 04.11.290, and 3 AAC 304.105.

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

Section 1 - Transferor Information

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

Licensee:	MGO, INC.	License #:	2541		
License Type:	Beverage Dispensary Tourism	Statutory Reference:	AS 04.11.400(d)		
Doing Business As:	Juneau Airport Travelodge				
Premises Address:	9200 Glacier Hwy				
City:	Juneau	State:	AK	ZIP:	99801
Local Governing Body:	City & Borough of Juneau				

Transfer Type:

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

OFFICE USE ONLY			
Complete Date:		Transaction #:	56161 - 60006
Board Meeting Date:		License Years:	18/19
Issue Date:		BRE:	CDC





Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Section 2 – Transferee Information

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

Licensee:	MGO, INC.			
Doing Business As:	JUNEAU AIRPORT TRAVELODGE			
Premises Address:	9200 GLACIER HWY			
City:	JUNEAU	State:	AK	ZIP: 99801
Community Council:	NONE			

Mailing Address:	9200 GLACIER HWY			
City:	JUNEAU	State:	AK	ZIP: 99801

Designated Licensee:	Lynda Foreman		
Contact Phone:	907-789-9700x503	Business Phone:	907-789-9700
Contact Email:	gmtravelodge@gci.net		

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

Section 3 – Premises Information

Premises to be licensed is:

☒ an existing facility ☐ a new building ☐ a proposed building

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

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

1.5 MILES

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

2 BLOCKS 1/8 mile from hotel entry





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alcohol_licensing@alaska.gov
<https://www.commerce.alaska.gov/web/amco>
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Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Section 4 – Sole Proprietor Ownership Information

This section must be completed by any sole proprietor who is applying for a license. Entities should skip to Section 5.
If more space is needed, please attach a separate sheet with the required information.
The following information must be completed for each licensee and each affiliate (spouse).

This individual is an: ☐ applicant ☐ affiliate

Name:					
Address:					
City:		State:		ZIP:	

This individual is an: ☐ applicant ☐ affiliate

Name:					
Address:					
City:		State:		ZIP:	

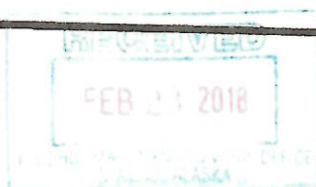
Section 5 – Entity Ownership Information

This section must be completed by any entity, including a corporation, limited liability company (LLC), partnership, or limited partnership, that is applying for a license. Sole proprietors should skip to Section 6.

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

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

Entity Official:	Lynda Foreman				
Title(s):	President	Phone:	907-209-7341	% Owned:	25%
Address:	P.O. Box 33817				
City:	Juneau	State:	AK	ZIP:	99803





Alcohol and Marijuana Control Office
550 W 7th Avenue, Suite 1600
Anchorage, AK 99501
alcohol.licensing@alaska.gov
<https://www.commerce.alaska.gov/web/amco>
Phone: 907.269.0350

Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Entity Official:	Lourdes Orozco			
Title(s):	Vice President	Phone:	907-789-3342	% Owned: 50%
Address:	P.O. Box 32240			
City:	Juneau	State:	AK	ZIP: 99803

Entity Official:	Sherry Perkins			
Title(s):	Director Sect. 7 Treas	Phone:	907-277-8519	% Owned: 25%
Address:	2801 E. 16 th Avenue			
City:	Anchorage	State:	AK	ZIP: 99508

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.

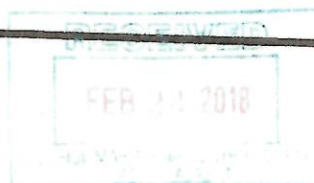
DOC Entity #:	29013D	AK Formed Date:	2/23/1983	Home State:	AK
Registered Agent:	Lourdes Orozco	Agent's Phone:	907-789-3342		
Agent's Mailing Address:	9200 Glacier Hwy				
City:	Juneau	State:	AK	ZIP:	99801

Residency of Agent:

Yes No

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

☒ ☐





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):

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:

Bruce Edwards, Attorney
206-947-5383





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 550 W 7th Avenue, Suite 1600
 Anchorage, AK 99501
alcohol.licensing@alaska.gov
<https://www.commerce.alaska.gov/web/amco>
 Phone: 907.269.0350

Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Section 8 – Transferor Certifications

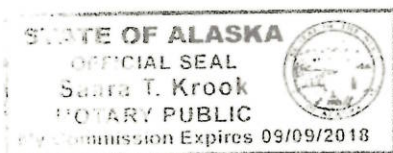
Additional copies of this page may be attached, as needed, for the controlling interest of the current licensee to be represented.

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.

Lynnda Foreman
 Signature of transferor

Lynnda Foreman
 Printed name of transferor

Subscribed and sworn to before me this 30 day of JANUARY, 2018.



[Signature]
 Signature of Notary Public

Notary Public in and for the State of ALASKA

My commission expires: 09/09/2018

Lourdes Orozco
 Signature of transferor

Lourdes Orozco
 Printed name of transferor

Subscribed and sworn to before me this 09 day of MARCH, 2018.



[Signature]
 Signature of Notary Public

Notary Public in and for the State of ALASKA

My commission expires: 04/14/2021





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.



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.



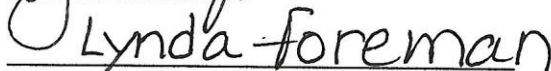
I agree to provide all information required by the Alcoholic Beverage Control Board in support of this application.



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.

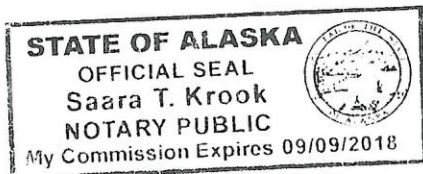


Signature of transferee



Printed name

Subscribed and sworn to before me this 30 day of JANUARY, 2018.




Signature of Notary Public

Notary Public in and for the State of ALASKA

My commission expires: 09/09/2018



IN THE SUPERIOR COURT FOR THE STATE OF ALASKA

FIRST JUDICIAL DISTRICT AT SITKA

In the Matter of the Estate)

of)

David P. Allison,)

Deceased.)

Filed in the Trial Courts
State of Alaska First District
Sitka

FEB 01 2018

Clerk of the Trial Courts
By Deputy

Case No. 1SI-18- B PR

STATEMENT OF INFORMAL PROBATE OF WILL
AND APPOINTMENT OF PERSONAL REPRESENTATIVE

The registrar makes the following findings based upon the application of Lynda Sue Foreman (applicant) for informal probate of the Last Will of David P. Allison (decedent) and appointment of Personal Representative.

1. The application appears to be complete and contains the applicant's oath or affirmation that the statements contained therein are true to the best of the applicant's knowledge and belief.

2. The applicant is an interested person for the reasons that she is a daughter of the decedent and named to be a Personal Representative in decedent's last will.

3. Decedent died on the 20th day of October, 2017, at the age of 87 years, and at least 120 hours have passed since decedent's death.

4. Decedent was domiciled in the First Judicial District at the time of death.

5. Venue is proper because decedent was domiciled in the First Judicial District at the time of death.

6. The time for appointment of a personal representative has not expired.

STATEMENT OF INFORMAL PROBATE, etc. - 1

#1150968 v1 / 54901-001

SORENSEN & EDWARDS, P.S.



1 7. A personal representative has not been appointed in this or any other judicial district of
2 the state and neither this Last Will nor any other Last Will of the decedent has been the subject of a
3 previous probate order.

4 8. Decedent left a valid, unrevoked Last Will dated 22nd day of September, 2004. The
5 original of such document is in the registrar's possession.
6

7 9. The person whose appointment is sought has priority for appointment as Personal
8 Representative and all other persons having equal or superior priority have declined appointment.
9

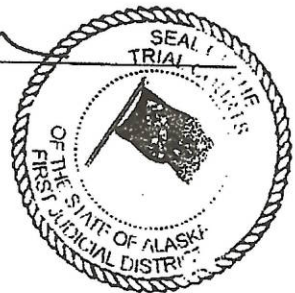
10 10. No bond is required because the applicant was named in decedent's Last Will to serve
11 without bond.

12 11. Any notice required by the laws of this state has been given.

13 Therefore, it is ordered that the Last Will of David P. Allison, Deceased, is admitted to informal
14 probate. It is also ordered that Lynda Sue Foreman is appointed as Personal Representative of
15 decedent's estate. Letters testamentary shall be issued upon her qualification.
16

17 DATED this 1 day of February, 2018.

18
19
20 Jmii Calhoun
21 Registrar



22
23 CERTIFICATION
24 I certify that on 1 day of Feb 2018
25 a true copy of this do was placed
26 in attorney's box/mailed to the following:
27 B. Edwards; D. Plarsky
28 By [Signature]



STATEMENT OF INFORMAL PROBATE, etc. - 2

#1150968 v1 / 54901-001

SORENSEN & EDWARDS, P.S.

701 Fifth Avenue, Suite 3300
Seattle, Washington 98104
Telephone (206) 224-8225
Facsimile (206) 682-7100

IN THE SUPERIOR COURT FOR THE STATE OF ALASKA
FIRST JUDICIAL DISTRICT AT SITKA

In the Matter of the Estate)
)
 of)
)
 David P. Allison,)
)
 Deceased.)

Filed in the Trial Courts
State of Alaska First District
Sitka

FEB 01 2018

Clerk of the Trial Courts
By gc Deputy

Case No. 1SI-18- 08 PR

LETTERS TESTAMENTARY AND ACCEPTANCE

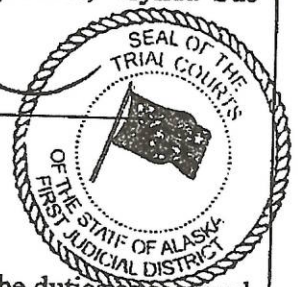
The Last Will of David P. Allison (decedent) having been admitted to probate, Lynda Sue Foreman (applicant) is appointed Personal Representative of the estate.

Date

2/1/18

Registrar

Joni Calhoun



ACCEPTANCE

I, Lynda Sue Foreman (applicant), accept the duties and promise to perform the duties as required by law of the office of Personal Representative of the estate of David P. Allison. I acknowledge my duty as Personal Representative to:

(a) take possession and control of decedent's property as required by AS 13.16.380, determine the liabilities of the estate, and complete an inventory as required by AS 13.16.365;

(b) provide notice to heirs and devisees as required by AS 13.16.360, except as provided by AS 13.16.690;

(c) provide notice to creditors as required by law, publish notice when required, and review and either accept or reject claims as required by AS 13.16.455 - 13.16.515;

(d) advise the court in writing of my address and telephone number as required by

Probate Rule 8;

LETTERS TESTAMENTARY, etc. - 1

#1150966 v1 / 54901-001

RECEIVED
MAR 1 3 2018
Law Offices
ALCOHOL & MARIJUANA CONTROL OFFICE
SORENSEN & EDWARDS, P.S.

701 Fifth Avenue, Suite 3300
Seattle, Washington 98104
Telephone (206) 224-8225
Facsimile (206) 682-7100

- (e) file returns for state estate taxes, if required by AS 43.31.121 and AS 43.31.250;
- (f) pay homestead, exempt property and family allowances as required by AS 13.12.401 - 13.12.405, costs of administration and other claims as required by AS 13.16.470, and distribute the assets of the estate; and
- (g) close the estate as soon as appropriate as required by AS 13.16.620 - 13.16.670.

I will file any required bond.

DATED this 30th day of January, 2018.

Lynda Sue Foreman
Lynda Sue Foreman (applicant)
PO Box 33817
Juneau, AK 99803
(907) 209-7341

VERIFICATION

I, Lynda Sue Foreman, say on oath or affirm that I have read the foregoing document and believe all statements made in the document are true.

DATED this 30th day of January, 2018.

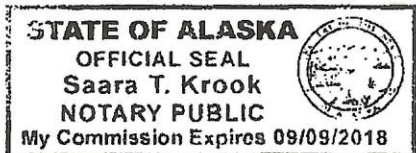
Lynda Sue Foreman
Lynda Sue Foreman (applicant)

STATE OF ALASKA)

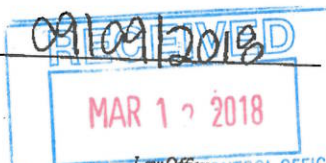
FIRST JUDICIAL DISTRICT)

ss:

SUBSCRIBED and sworn to or affirmed before me at JUNEAU, Alaska on the 30 day of JANUARY, 2018.



[Signature]
Notary Public for Alaska
My commission expires: 09/09/2018



LETTERS TESTAMENTARY, etc. - 2

#1150966 v1 / 54901-001

CC: B Edwards; D Pearson 2/1/18

SORENSEN & EDWARDS, P.S.

701 Fifth Avenue, Suite 3300
Seattle, Washington 98104
Telephone (206) 224-8225
Facsimile (206) 682-7100



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.

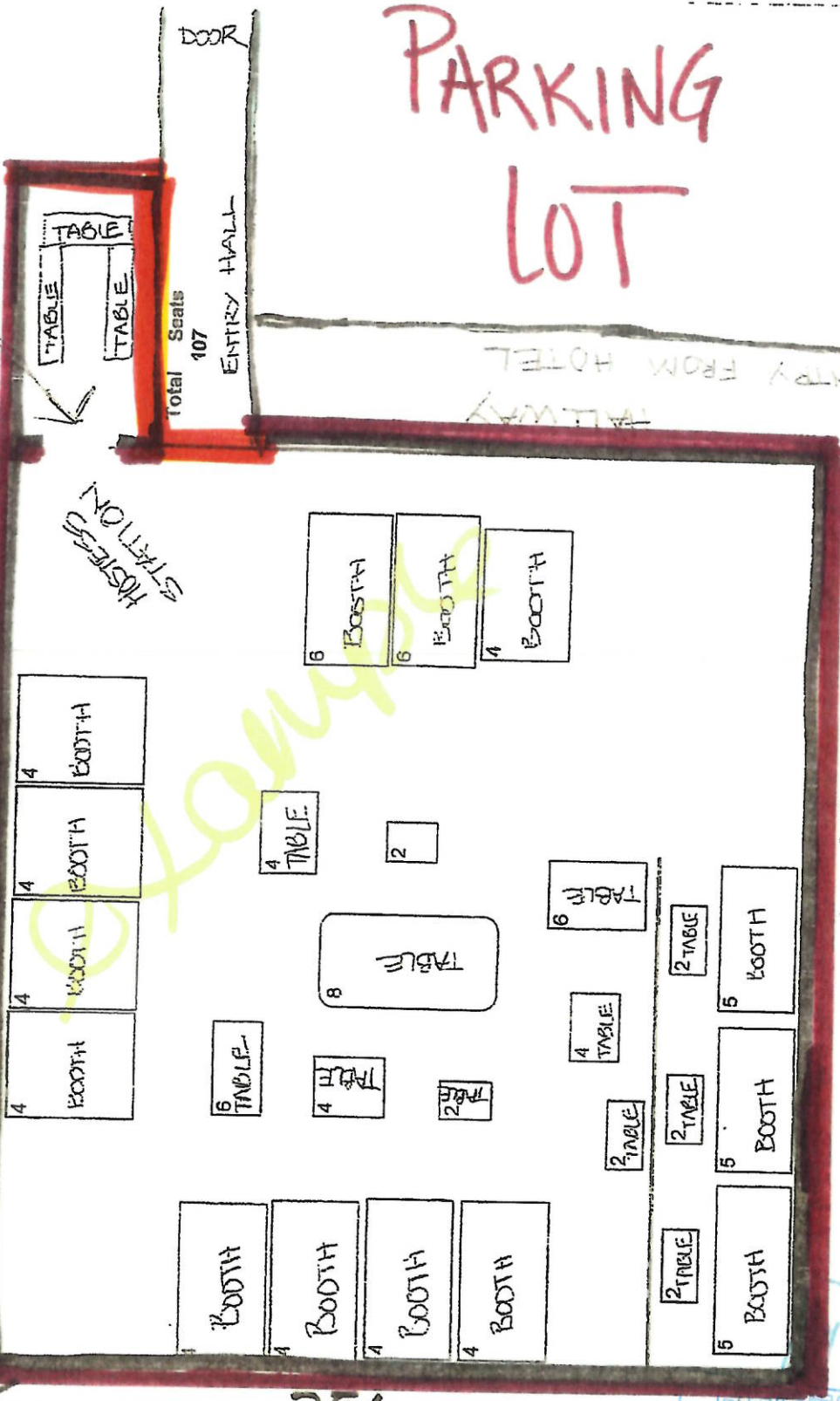
Licensee:	MGO, INC.	License Number:	2541
License Type:	Beverage Dispensary - Tourism		
Doing Business As:	Juneau Airport Travelodge		
Premises Address:	9200 Glacier Hwy		
City:	Juneau	State:	AK
		ZIP:	99801



GLACIER HWY

47'

MiCasa Seating Chart



PARKING LOT

ENTRY FROM HOTEL

HOTEL STATION

1645 36 FT.

GRAS STATION



AB-02

2541



Alcohol and Marijuana Control Office

550 W 7th Avenue, Suite 1600

Anchorage, AK 99501

alcohol.licensing@alaska.gov

<https://www.commerce.alaska.gov/web/amco>

Phone: 907.269.0350

Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

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:	MGO, INC.				
License Type:	Beverage Dispensary Tourist	License Number:	2541		
Doing Business As:	Juneau Airport Travelodge				
Premises Address:	9200 Glacier Hwy				
City:	Juneau	State:	AK	ZIP:	99801
Contact Name:	Lynda Foreman	Contact Phone:	907-789-9700x503		

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:



EXHIBIT B
PLAN OF PH



ENTRY FROM HOTEL

HOSTESS
STATION

MiCasa Seating Chart

Total Seats	107	ENTRY
-------------	-----	-------

ENTRY HALL

A hand-drawn diagram of a table. It consists of a vertical rectangle on the left and two horizontal rectangles stacked vertically on the right. The word "TABLE" is written vertically inside the vertical rectangle. The word "TABLE" is also written horizontally inside each of the two horizontal rectangles.

RECEIVED

FEB 23 2018

ALCOHOL MARIJUANA CONTROL OFFICE
STATE OF ALASKA

#1154246 v1 / 54901-001



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application**Section 3 – Additional Information**

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

Monday - Saturday 6:30 a.m. - 10:00 p.m.
Sunday 9:00 a.m. - 10:00 p.m.,
May 15 - September 15 open until 11:00 p.m.

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?

☒☐

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.

☒☐



Alcohol and Marijuana Control Office
550 W 7th Avenue, Suite 1600
Anchorage, AK 99501
alcohol.licensing@alaska.gov
<https://www.commerce.alaska.gov/web/amco>
Phone: 907.269.0350

Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

Section 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.



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



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

Signature of licensee

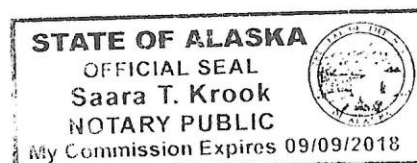
Lyn Da Foreman
Printed name of licensee

Signature of Notary Public

ALASKA
Notary Public in and for the State of

My commission expires: 09/09/2018

Subscribed and sworn to before me this 30 day of JANUARY, 2018.



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

Approved

Disapproved



Signature of local government official

Date

Printed name of local government official

Title





Alcohol and Marijuana Control Office

550 W 7th Avenue, Suite 1600

Anchorage, AK 99501

alcohol.licensing@alaska.gov

<https://www.commerce.alaska.gov/web/amco>

Phone: 907.269.0350

Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

AMCO Enforcement Review:

Signature of AMCO Enforcement Supervisor

Printed name of AMCO Enforcement Supervisor

Enforcement Recommendations:

AMCO Director Review:

Approved Disapproved

☐☐

Signature of AMCO Director

Printed name of AMCO Director

Date

Limitations:

RECEIVED

FEB 23 2018

ALCOHOL MARIJUANA CONTROL OFFICE
STATE OF ALASKA

MI CASA RESTAURANT



**We Appreciate YOU.
We Thank YOU for your business.**

If you are looking for a SMALL Meeting Room or a LARGE Banquet Room for a company breakfast, lunch or dinner ~ The Mi Casa Restaurant and the Juneau Travelodge Hotel will assist you in planning your reception, retirement party, birthday or any upcoming special party or meeting needs. Catering is available for Banquets, Meetings, Weddings or Special Events.

Breakfast Served

Monday - Friday ~ 6:30 a.m. - 11:00 a.m.

Saturday ~ 6:30 a.m. - Noon

SUNDAY BRUNCH 9:00 a.m. - 2:00 p.m.

Lunch Served

Monday - Friday 11:00 a.m. - 4:00 p.m.

Saturday 12:00 p.m. - 4:00 p.m.



Dinner Served

Sunday-Saturday 4:00 p.m. - 11:00 p.m.



18% GRATUITY FOR PARTIES OF 6 OR MORE




Breakfast



The Classic – One Egg any style with Hash Browns & Toast \$ 6.99
Two Eggs any style with Hash Browns & Toast \$ 8.99

The All American – Two Eggs any style with Hash Browns, Toast and choice of Ham, Bacon or Sausage \$11.99

Javier's Potatoes – Two Eggs any style on top of Roasted Red Potatoes, Bell Peppers, Onions, Tomatoes, Feta Cheese and choice of Ham, Bacon, Sausage or Chorizo \$11.99

 **Mi Casa Scramble – Three Eggs** scrambled with Hash Browns Tomatoes, Green Onion, Olives and Mushrooms topped with Mixed Cheese \$ 8.99

Mi Casa Scramble Plus - Add Ham Bacon, Sausage or Chorizo \$10.99

Chicken Fried Steak n Eggs – Two Eggs any style with Hash Browns And Toast. Beef Cutlet smothered with Sausage Gravy \$12.99




Double Smoked Pork Chop – Two Eggs any style with Hash Browns And Biscuit served with Butter & Honey \$14.99

Reindeer Sausage Breakfast – Two Eggs any style \$13.99
 Grilled Reindeer Sausage Links served with Sautéed Onions And Bell Peppers, Hash Browns and Toast

Steak & Eggs – Two Eggs any style served with Hash Browns And Toast. 6oz Sirloin Steak cooked to order \$14.99

Biscuits and Gravy Breakfast – Two Eggs any style served \$12.99
 With two Biscuits smothered in Sausage Gravy and Your choice of Ham, Bacon or Sausage

Chorizo and Eggs – Scrambled Eggs served with mildly spiced Chorizo. A side of Rice and Three Flour or Corn Tortillas \$10.99

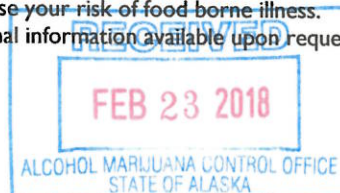
 **Huevos Rancheros – Two Eggs** any style served over \$12.99
 Fried Corn Tortillas, Refried Beans, Ranchero Sauce, Cheese and a side of Hash Browns or Rice

Big Hombre Breakfast Burrito – Two Eggs scrambled, choice of Ham, Chorizo, Bacon or Sausage in a Large Flour Tortilla Smothered in Ranchero or Verde Sauce, Cheese Blend and Served with Hash Browns or Rice \$12.99

Eggs Benedict – Two Toasted English Muffins topped with Canadian Bacon, Two Poached Eggs, Hollandaise Sauce, served With Hash Browns \$12.99



Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. These items include raw oysters, raw eggs, Caesar salad or hamburgers. Additional information available upon request.
 18% Gratuity for Parties of 6 or more.



Chilaquiles – Two Eggs any style served over Hot Chips
Choice of Sauce and lightly topped with
Mixed Cheese, Salsa and Guacamole

\$12.99



Omelets – Three Egg Omelet with Two Ingredients
Served with Hash Browns and Toast

\$11.99

Additional Choices	MEATS \$1.00 each	CHEESES \$1.00 each	VEGETABLES \$.50 each
	Bacon	Mixed Cheese	Mushrooms
	Sausage	Cheddar	Bell Peppers
	Ham	American	Tomatoes
	Chorizo	Pepper Jack	Green Onions
		Feta	Jalapenos



Pancakes WITH WARM SYRUP AND BUTTER



One fluffy Buttermilk Pancake	\$ 3.99
Two fluffy Buttermilk Pancakes	\$ 5.99
Three fluffy Buttermilk Pancakes	\$ 6.99
Add Strawberries or Mixed Berries	\$ 1.99

SUGAR FREE SYRUP AVAILABLE

Pancake Sandwich – Two Eggs & Two Pancakes
Your choice of Ham, Bacon or Sausage

\$10.99

Belgian Waffle – A Classic

\$ 8.99

Add Mixed Berries or Strawberries & Whipped Cream ~ \$1.99

French Toast – Three Slices of Golden French Toast

\$ 8.99

Warm Syrup, Butter & Powdered Sugar

Oatmeal with Toast

\$ 6.99

Served with Raisins, Brown Sugar, Cream or Milk

Fresh Fruit Plate

\$ 6.99

A selection of the season's Freshest Fruit

Yogurt Parfait

\$ 6.99

Alternating layers of Yogurt, Granola and Strawberries

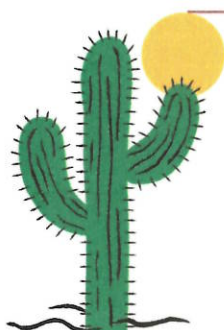
À La Carte

One egg	\$1.99
Bacon	\$3.99
Sausage	\$3.99
Ham	\$4.99
Hash Browns	\$3.99
Two Biscuits & Gravy	\$5.99
Toast	\$1.99
English Muffin	\$1.99



Beverages

Heritage Coffee Regular or Decaf	\$2.49
Hot Teas (selection)	\$2.49
Orange Juice	Small \$2.49 Large \$3.49
Cranberry Juice	Small \$2.49 Large \$3.49
Apple Juice	Small \$2.49 Large \$3.49
Milk	Small \$2.49 Large \$3.49
Hot Chocolate	\$2.49
Pepsi Products	\$2.49



Breakfast Served

Monday - Friday ~ 6:30 am – 11:00 am

Saturday ~ 6:30 am - Noon

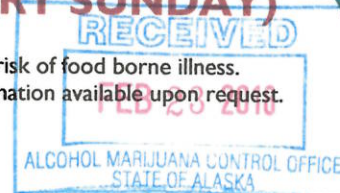
Sunday Brunch

9:00 am – 2:00 pm

(EVERY SUNDAY)



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APPETIZERS & SALADS

APPETIZERS

Nachos Supreme

Full Order \$15.99 Half Order \$11.99

Freshly Fried Chips covered with Melted Mixed Cheese, Refried Beans, Tomatoes, Green Onions, Olives, Jalapenos, garnished with Sour Cream and Guacamole.

Choice of Meat: Chicken, Ground Beef, Shredded Beef

Cheese Nachos \$ 9.99

Freshly Fried Chips covered with Melted Mixed Cheese and garnished with Sour Cream.

Cheese Quesadilla \$ 7.99

Mixed Cheese Melted between a Large Flour Tortilla and garnished with Sour Cream and Guacamole.

Add Meat to Quesadilla \$ 3.00

Chili Con Queso Dip \$ 5.99

Jalapeño Poppers \$ 8.99

6 deep fried poppers

Super Surfer Clam Strips \$12.99

Lightly breaded Clam Strips served with choice of Aioli, Cocktail Sauce or Tartar Sauce.

Chicken Wings \$13.99

8 deep fried Chicken Wings served plain or with Hot Sauce or BBQ Sauce. Ranch or Blue Cheese Dressing.

Sweet Potato Fries \$ 6.99

Sweet Potato Fries served with Ranch Dressing

Onion Rings \$ 7.99

Steamer Clams \$15.99

One Full Pound Steamer Clams tossed with Spicy Chorizo, Wine and our House Pico de Gallo

SALADS

Taco Salad \$13.99

Large Crisp Flour Tortilla filled with Refried Beans, Mixed Cheese, Lettuce, Tomatoes, Green Onions, Olives, garnished with Sour Cream, Guacamole.

Choice of Meat: Chicken, Ground Beef, Shredded Beef

Ensalada De La Casa

House Salad served with your choice of dressing.

As Side \$ 4.99 As Entrée \$ 7.99

Turkey Cobb Salad \$13.99

Smoked Turkey, Bacon, Hardboiled Egg, Avocado, Tomato and Blue Cheese Crumbles served with your choice of dressing.

Chef Salad \$13.99

Ham, Turkey, Hardboiled Egg, Tomato, Peppers and Cucumbers served with your choice of dressing.

Grilled Chicken Salad \$13.99

Seasoned Chicken Breast sliced over a Mixed Salad with Avocado, Hardboiled Egg, Tomatoes and Mixed Cheese.

Substitute to Grilled Carne Asada Salad

Classic Caesar Salad \$11.99

Romaine Lettuce, Parmesan Cheese, Seasoned Croutons, Garlic Bread and Caesar Dressing.

Add Chicken \$ 4.99

Add Blackened Halibut \$ 7.99

Add Carne Asada \$ 4.99

House Made Soup of the Day

Cup \$ 3.99 Bowl \$ 6.99

Soup n Salad \$13.99

Soup of the Day and House Salad

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LUNCH

LUNCH SPECIALTIES

Specialties below are served with Rice, Beans, and garnished with Sour Cream and Guacamole.

Alaskan Halibut Tacos \$ 16.99

Two Tacos filled with seasoned Alaskan Halibut, Pico de Gallo, mixed Cheese and Lettuce.

Alaskan Halibut Enchilada \$ 14.99

One Enchilada with seasoned Alaskan Halibut topped with Ranchero Sauce, Mixed Cheese and Pico de Gallo.

CHARBROILED BURGERS

All Burgers are served with your choice of French Fries, Onion Rings, Salad or Soup and Choice of Bread. 1/3 Pound Angus Beef Patty

Hamburger \$ 10.99

Topped with Lettuce, Tomato, Onion and Pickles.

Add Cheese \$1.00

Add Mushrooms, Guacamole or Bacon \$1.99ea

Mexican Burger \$ 13.99

Pepper Jack Cheese, Guacamole, Jalapenos and Pico de Gallo.

Cajun Burger \$ 12.99

Spicy Cajun Sauce, Pepper Jack Cheese and Bacon

Ortega Green Chili Burger \$12.99

Topped with Grilled Green Chili, Bacon And Pepper Jack Cheese

Western Burger \$12.99

BBQ Sauce, Bacon, Cheddar Cheese With Onion Rings on top

Chicken Burger \$ 11.99

Lightly seasoned and Grilled Chicken Breast topped with Lettuce, Tomato and Pickles

The Wrap \$ 9.99

Bacon, Lettuce, Tomato and Swiss Cheese wrapped in a Large Flour Tortilla accompanied with a Chipotle Aioli Sauce.

Add Avocado \$1.00

Add Chicken Breast \$2.00

Add Turkey Breast \$1.00

Add Roast Beef \$1.00

SANDWICHES

Served with your choice of French Fries, Onion Rings, Salad or Soup

BLAST Sandwich \$ 11.99

Bacon, Lettuce, Avocado, Tomato and Swiss Cheese sandwich on your choice of toasted bread

Club Sandwich \$ 13.99

Turkey, Ham, Bacon served with Swiss and American Cheese on three slices of toasted bread with Mayo, Lettuce and Tomato

French Dip \$ 11.99

Roast Beef piled high on a Hoagie roll with au jus

Philly Cheese Steak Sandwich \$ 12.99

Roast Beef piled high on a Hoagie with Peppers, Onions and Swiss Cheese

Reuben Sandwich \$ 12.99

Thin sliced Corned Beef, Sauerkraut, Swiss Cheese, 1,000 Island Dressing on Dark Rye

Deli Sandwich \$ 10.99

Your choice of Ham, Turkey or Roast Beef with your choice of Bread and Cheese

Veggie Melt \$ 9.99

Mushroom, Peppers, Tomato & Onion with your choice of Cheese

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LUNCH

CREATE A COMBO

All combo's are served with Rice, Beans, and garnished with Sour Cream and Guacamole

Choice of 1 Item **Choice of 2 Items**
\$12.99 **\$15.99**

ITEMS

Hard or Soft Shell Taco
Enchilada
Burrito

Beef Tamale
Chili Relleno
Chimichanga

SAUCE

~ Enchilada Sauce
~ Ranchero Sauce
~ Verde Sauce

YOUR CHOICE

Shredded Beef
Ground Beef
Cheese

Shredded Chicken
Pork Verde

MI CASA SPECIALTIES

Mi Casa Fajitas

Your choice of our house marinated meat served with Bell Peppers, Onions and Three Flour or Corn Tortillas.

Veggie	\$ 14.99
Chicken	\$ 16.99
Beef	\$ 17.99
Halibut	\$ 22.99
Prawns	\$ 21.99

Tostada Mexicana

\$ 14.99

Large crisp Flour Tortilla covered in Beans, your choice of Meat, Mixed Cheese, Lettuce, Tomato, Olives and Green Onions. Garnished with Sour Cream and Guacamole.

Tostada Chiquita

\$ 13.99

Crisp Corn Tortilla covered in Beans, your choice of Meat, Mixed Cheese, Lettuce, Tomato, Olives and Green Onions. Garnished with Sour Cream and Guacamole.

Burrito Supreme

\$ 15.99

Flour Tortilla filled with your choice of Meat, Refried Beans, Mixed Cheese then smothered in Enchilada Sauce and topped with more Cheese. Served with Rice and garnished with Sour Cream and Guacamole

Burrito Loco

\$ 15.99

Flour Tortilla filled with Pork Verde, Carne Asada and topped with Enchilada and Verde Sauces. Served with Rice and garnished with Sour Cream and Guacamole

Arroz Con Pollo

\$ 14.99

Shredded Chicken over a bed of Rice and Beans all on top of a Crispy Fried Corn Tortilla then smothered in Ranchero Sauce. Served with Refried Beans and garnished with Sour Cream and Guacamole

Carne Asada Tacos

\$ 15.99

TWO Tacos with Marinated Flank Steak topped with Pico de Gallo and our special Salsa Brava

Carne Asada Enchiladas

\$ 15.99

TWO Enchiladas filled with Marinated Flank Steak smothered in Enchilada Sauce and served with our special Salsa Brava

Swiss Enchilada

\$ 14.99

TWO Chicken Enchilada topped with Enchilada sauce and Jarlsberg Swiss Cheese

Taquitos

\$ 14.99

TWO crisp rolled Tortillas filled with your choice of Meat and served with Pico de Gallo

Alaskan Halibut N Chips

\$ 16.99

6 ounces of Alaskan Halibut deep fried in Beer Batter served with French Fries And Tartar Sauce

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These items include raw oysters, raw eggs, Caesar salad or hamburgers. Additional information available upon request.
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18% Gratuity for Parties of 6 or more.*



DINNER

DINNER SPECIALTIES

All Specialties are served with Rice, Beans and garnished with Sour Cream and Guacamole.

Alaskan Halibut Tacos \$ 19.99

Three tacos filled with seasoned Alaskan Halibut, Pico de Gallo, Mixed Cheese and Lettuce.

Alaskan Halibut Enchiladas \$ 18.99

Two Enchiladas with seasoned Alaskan Halibut, Topped with Ranchero Sauce, Mixed Cheese and Pico de Gallo.

Swiss Enchiladas \$ 16.99

Two chicken Enchiladas Topped with Enchilada Sauce and Jarlsberg Swiss Cheese.

Taquito \$ 15.99

Three crisp rolled Tortillas filled with your choice of Meat and served with Pico de Gallo.

Carne Asada Tacos \$ 17.99

Three Tacos filled with Marinated Flank Steak Topped with Pico de Gallo and our special Salsa Brava.

Carne Asada Enchiladas \$ 17.99

Three Enchiladas filled with Marinated Flank Steak smothered in Enchilada Sauce and served with our special Salsa Brava.

Chimichanga Dinner \$14.99

One Crisp Flour Tortilla filled with Cheese, choice of Meat or Veggies, topped with your choice of sauce. Served with Rice and Beans

Stuffed Poblano \$16.99

A Fire Roasted Poblano Pepper stuffed with Spinach, choice of Meat and Cheese, Topped With our House Queso Fresco Mix.

STEAKS

All steaks are served with a side Salad or Soup, Vegetables, choice of Baked Potato, Mashed Potato, French Fries, Baby Red Potatoes, or Mexican Rice. Choice of Sauté Mushrooms, Grilled Onions or Jack Daniels Barbeque Sauce. Garlic Bread.

Rib Eye Steak ~ 16 oz \$ 32.99

New York Steak ~ 12 oz \$ 29.99

Top Sirloin Steak ~ 10 oz \$ 25.99

Prime Rib Dinner (FRI & SAT ONLY)

Slow roasted Prime Rib accompanied with au jus and horseradish sauce.

8oz \$25.99 12oz \$28.99
(Limited Supply)

Alaskan Halibut n Chips Dinner \$ 25.99

8 oz Beer Battered Alaskan Halibut deep fried with French Fries and Tartar Sauce. Served with Soup or Salad.

Pork Verde Fiesta \$ 17.99

Slow roasted pork smothered in Verde Sauce and Topped with Bell Peppers and Onions. Served with Refried Beans, Rice and garnished with Sour Cream and Guacamole.

Chicken Fried Steak Dinner \$16.99

A breaded Cube Steak and Mashed Potatoes, smothered in Sausage Gravy with Steamed Vegetables.

Arroz Con Pollo \$ 16.99

Shredded Chicken over a bed of Rice and Beans all on top of a crispy Fried Corn Tortilla smothered in Ranchero Sauce. Served with Refried Beans and garnished with Sour Cream and Guacamole.

Lemon Chicken \$ 16.99

Pan Seared chicken breast with a lemon butter sauce served with Mashed Potatoes and Chef's Choice Steamed Vegetable.

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DINNER

CREATE A COMBO

All combos are served with Rice, Beans and garnished with Sour Cream and Guacamole.

Choice of 1 \$ 14.99 ~ Choice of 2 \$ 17.99

Choice of 3 \$ 19.99

Items

Hard or Soft Shell Taco

Enchilada

Burrito

Chimichanga

Beef Tamale

Chili Relleno

Chimichanga

Your Choice of:

Shredded Chicken

Shredded Beef

Ground Beef

Pork Verde

Cheese

Sauce

Enchilada Sauce

Ranchero Sauce

Verde Sauce

CHARBROILED BURGERS

1/3RD Angus Patty served with Lettuce, Tomatoes, Onions and Pickles with your choice of French Fries, Onion Rings, Salad or Soup, with choice of Bread

VEGETARIAN PATTY available upon request

Hamburger

\$ 10.99

Additions: Cheese - \$1.00

Mushrooms, Guacamole, Bacon - \$1.99

Mexican Burger



\$ 13.99

Pepper Jack Cheese, Guacamole, Jalapenos and Pico de Gallo.



Cajun Burger

\$ 12.99

Spicy Cajun Sauce, Pepper Jack Cheese And Bacon

Western Burger

\$ 12.99

BBQ Sauce, Bacon and Cheddar Cheese

Chicken Burger

\$ 11.99

Chicken Breast Topped with Lettuce, Tomato & Pickles.

MI CASA SPECIALTIES

Mi Casa Fajitas

Your choice of our house marinated meat served with Bell Peppers, Onions and Four Flour or Corn Tortillas.

Veggie \$14.99

Chicken \$18.99

Beef \$19.99

Halibut \$23.99

Tostada Mexicana

\$ 16.99

Large Crisp Flour Tortilla covered in Beans, your choice of Meat, Mixed Cheese, Lettuce, Tomato, Olives and Green Onions.

Garnished with Sour Cream and Guacamole.

Tostada Chiquita

\$ 14.99

Crisp Corn Tortilla covered in Beans, your choice of Meat, Mixed Cheese, Lettuce, Tomato, Olives and Green Onions.

Garnished with Sour Cream and Guacamole.

Burrito Supreme

\$ 17.99

Large Flour Tortilla filled with your choice of Meat Refried Beans, Mixed Cheese then smothered in Enchilada Sauce and Topped with more Cheese.

Served with Rice and garnished with Sour Cream and Guacamole.

Burrito Loco

\$ 17.99

Large Flour Tortilla filled with Pork Verde, Carne Asada and Topped with Enchilada and Verde Sauce. Served with Rice and garnished with Sour Cream and Guacamole.

Carne Asada Dinner

\$ 19.99

Our house Marinated Flank Steak Topped with Pico de Gallo and served with Four Flour or Corn Tortillas. Served with Refried Beans, Rice and garnished with Sour Cream and Guacamole.

Sopes

\$17.99

A Crisp Corn Bowl filled with Beans, Choice of Meat, Field Greens, Topped with Pico de Gallo and House Queso Fresco Mix

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A LA CARTE & DESSERTS

A LA CARTE



Taco	\$4.99
Enchilada	\$4.99
Burrito	\$5.99
Chili Relleno	\$5.99
Beef Tamale	\$5.99
Carne Asada Taco	\$5.99
Carne Asada Enchilada	\$5.99
Chips & Salsa	\$4.99
Refried Beans	\$3.99
Mexican Rice Pilaf	\$3.99
Sour Cream	\$.59 SM / \$1.99 LG
Guacamole	\$1.99 SM / \$5.99 LG
Jalapeños Slices	\$.59 SM / \$1.99 LG
Jalapeno	\$1.99
Flour Tortillas (3 each)	\$2.99
Corn Tortillas (3 each)	\$2.99
French Fries	\$4.99
Sweet Potato Fries	\$4.99
Onion Rings	\$6.99

DESSERTS All Desserts \$ 6.99

Flan
Mexican Fried Ice Cream
Mi Casa Mud Pie
Strawberry Shortcake
Crème Brulee



Sleepy Bear Bag Lunch \$12.99

Place your order for the next day ~ Cold Sandwich,
Chips, Granola Bar, Fruit and Bottled Water.



NINO'S (CHILDREN)



Children Age 10 & Under Only

All kids' meals come with a kid's cup filled
with your choice of Soda, Juice or Milk.

Hamburger or Cheeseburger & Fries	\$ 7.99
Chicken Nuggets & Fries	\$ 7.99
Fish & Chips	\$10.99
Cheese Quesadilla	\$ 4.99
Grilled Cheese & Fries	\$ 6.99
Choice One	\$ 8.99

Kids choices are:

Hard or soft Taco, Burrito or Enchilada.
Served with your choice of Rice or Beans.

**Catering Available for Banquets ~
Meetings ~ Weddings ~ Special Events**

BREAKFAST SERVED

Monday - Friday ~ 6:30 a.m. - 11:00 a.m.

Saturday ~ 6:30 a.m. - Noon

SUNDAY BRUNCH 9:00 a.m. - 2:00 p.m.

LUNCH SERVED

Monday - Friday 11:00 a.m. - 4:00 p.m.

Saturday 12:00 p.m. - 4:00 p.m.

DINNER SERVED

Sunday-Saturday 4:00 p.m. - 11:00 p.m.

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DRINKS & SPIRITS

PEPSI PRODUCTS

\$ 2.49

Pepsi ~ Diet Pepsi ~ Wild Cherry Pepsi ~

Mountain Dew ~ Mug Root Beer ~

Orange Slice ~ Sierra Mist ~ Lemonade

Heritage Coffee ~

Regular or Decaf \$ 2.49

Hot Tea or Iced Tea \$ 2.49

Milk Small \$ 2.49

Milk Large \$ 3.49

Orange, Cranberry or Apple Juice

Small \$ 2.49

Large \$ 3.49

Hot Chocolate \$ 2.49

MARGARITAS

House Margarita ~ Cuervo Margarita ~

Cazadores Reposado ~ Sauza Hornitos ~

Cabo Wabo Margarita ~ 1800 Margarita ~

Herradura Margarita ~ Patron Margarita ~

Tres Generations ~ Sour Apple Margarita ~

Pomegranate Margarita ~ Blue Margarita ~

Midori Margarita ~ Sunburn Margarita ~

Raspberry Margarita ~ Mango Margarita ~

Strawberry Margarita ~ Peach Margarita ~

LEXUS & CADILLAC

MARGARITA

Grand Marnier & Cointreau added to the
regular Margarita ADD \$ 2.00.

With a Chambord Floater ADD \$ 2.00



DAIQUIRI'S

Banana ~ Strawberry ~ Peach ~ Mango ~

Raspberry ~ Midori

WINE SELECTION

White Zinfandel ~ Riesling ~ Chardonnay

Pinot Grigio ~ Sauvignon Blanc

Cabernet Sauvignon ~ Merlot

Pinot Noir ~ Malbec



Cooks Splits

Mimosa

Sangria

MARTINI'S

Apple ~ Blue ~ Dirty ~ Pomegranate ~

Vodka ~ Midori ~ Cosmo ~ Raspberry

DRAFT BEERS

Selection of Import and Export Beers Available

Check with your server

~ Alaskan Amber ~ Alaskan Seasonal ~

BOTTLED BEERS

Oatmeal Stout ~ Negra Modelo ~ Seasonal

Beers ~ Budweiser ~ Bud Light ~ Michelob

Ultra ~

Coors ~ Coors Light ~ Miller Lite ~ MGD ~

Heineken ~ Corona ~ Dos Equis Amber ~

Dos Equis Lager ~ Modelo Especial ~

Tecate ~ Kokanee ~

NON ALCOHOLIC BEER

O'Douls

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