



## MEMORANDUM

TO: Alcoholic Beverage Control Board      DATE: July 9, 2019  
FROM: Erika McConnell, Director      RE: 2948 Cape Fox Lodge

**Requested Action:** Transfer of ownership

**Statutory Authority:** AS 04.11.040(a): "A license issued under this title may not be transferred to another person except with the written consent of the board."

AS 04.11.400(d)(2): "The board may approve...

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

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

(i) has a dining facility on the licensed premises or kitchen facilities in a majority of its rental rooms; and

(ii) maintains at least the minimum number of rental rooms that the hotel, motel, resort, or similar business had at the time of initial licensure or that were required at the time of initial licensure; or

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

**Staff Rec.:** Approve the transfer of ownership

**Background:** This is an application to transfer the ownership of a beverage dispensary – tourism license in the Ketchikan from Cape Fox Hotel Corporation to Cape Fox Lodge, LLC.

AS 04.11.400(d)(2)(A)(ii) requires that the facility must maintain at least the minimum number of rental rooms required at original licensure. This license was first issued on September 25, 1990. Staff has determined that the license was compliant with the room number requirements when originally issued in 1990.

The applicant offers 72 rental rooms, none of which includes a kitchenette. Alcohol is not stocked in the rental rooms, and the establishment has a full-service restaurant.

Attachment: Tourism statement  
Transfer application

## Cape Fox Lodge Tourism Statement



Cape Fox Lodge (CFL) is conveniently located in the Heart of downtown Ketchikan Alaska. CFL is a full service resort that boast 72 hotel rooms, banquet facilities for up to 150 people, coffee shop, fitness center, museum, guest laundry facilities and full service restaurant and lounge. We offer a variety of room types from Mountain View King Room to Water View Suites that sleep up to 6 people. None of the rented rooms have kitchen facilities and we do not stock any alcohol in hotel rooms.

We cater to all kinds of out of town guest whether it being business meetings or sport fisherman coming to enjoy the pristine beauty Alaska has to offer. We have close relationships with tour companies and the cruise lines that are in Ketchikan. As a guest of our Lodge you can purchase custom tours and guided fishing trips in our lobby anytime throughout the year.

CFL is owned and operated by Cape Fox Corporation which is headquartered in Saxman Alaska. CFL was built in 1990 and has been under the same ownership since the opening date. CFL's primary source of revenue comes from the tourism industry all year around.

Please feel free to reach out to us regarding any questions you may have about the Lodge.

Sincerely,

Timothy Lewis  
Commercial Business Operations Manager  
Cape Fox Corporation





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

Alaska Alcoholic Beverage Control Board

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

**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:	Cape Fox Hotel Corporation	License #:	2948
License Type:	Beverage Dispensary - Tourism	Statutory Reference:	04.11.400(d)
Doing Business As:	Cape Fox Lodge		
Premises Address:	800 Venetia Way		
City:	Ketchikan	State:	AK
		ZIP:	99901
Local Governing Body:	City Of Ketchikan		

**Transfer Type:**

- Regular transfer
- Transfer with security interest
- Involuntary retransfer

OFFICE USE ONLY			
Complete Date:	5/3/19	Transaction #:	1045171
Board Meeting Date:	7/8/19	License Years:	19/20
Issue Date:		BRE:	CDG





Alcohol and Marijuana Control Office  
550 W 7<sup>th</sup> 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 2 – Transferee Information

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

Licensee:	Cape Fox Lodge, LLC				
Doing Business As:	Cape Fox Lodge				
Premises Address:	800 Venetia Way				
City:	Ketchikan	State:	AK	ZIP:	99901
Community Council:					
Mailing Address:	PO Box 8558				
City:	Ketchikan	State:	AK	ZIP:	99901
Designated Licensee:	Chris Luchtefeld				
Contact Phone:	(301)956-0216	Business Phone:	(703)686-2326 x112		
Contact Email:	cluchtefeld@capefoxss.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.

.6 miles from our location to Schoenbar Middle School

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.

.4 miles From our Location to St John's Episcopal Church





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:	Cape Fox Commercial Services, LLC				
Title(s):	Member	Phone:	(907)225-5163	% Owned:	100
Address:	PO Box 8558				
City:	Ketchikan	State:	AK	ZIP:	99901

AMCO  
 APR - 1 2019



Alaska Alcoholic Beverage Control Board

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

<b>Entity Official:</b>	Chris Luchtefeld				
<b>Title(s):</b>	Manager	<b>Phone:</b>	(907)225-5163	<b>% Owned:</b>	0
<b>Address:</b>	PO Box 8558				
<b>City:</b>	Ketchikan	<b>State:</b>	AK	<b>ZIP:</b>	99901

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

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

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

<b>DOC Entity #:</b>	44877D	<b>AK Formed Date:</b>	11/20/1989	<b>Home State:</b>	AK
<b>Registered Agent:</b>	Amy DeTienne	<b>Agent's Phone:</b>	(907)225-5163		
<b>Agent's Mailing Address:</b>	PO Box 8558				
<b>City:</b>	Ketchikan	<b>State:</b>	AK	<b>ZIP:</b>	99901

**Residency of Agent:** Yes    No

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

AMCO  
 APR - 1 2019



Alcohol and Marijuana Control Office  
550 W 7<sup>th</sup> 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 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):

License # 713 and License # 80 transfer's pending

### 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:

Timothy Lewis  
Commercial Business Operations Manager  
907-782-9471  
tlewis@capefoxlodge.com





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

Alaska Alcoholic Beverage Control Board

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

**Section 8 - Transferor Certifications**

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

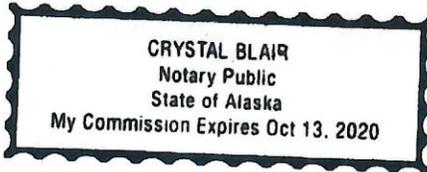
I declare under penalty of perjury that the undersigned represents a **controlling interest** of the current licensee. I additionally certify that I, as the current licensee (either the sole proprietor or the controlling interest of the currently licensed entity) have examined this application, approve of the transfer of this license, and find the information on this application to be true, correct, and complete.

Albert K White  
 Signature of transferor

Albert White / Manager  
 Printed name of transferor

Subscribed and sworn to before me this 29 day of April, 2019.

Crystal Blair  
 Signature of Notary Public



Notary Public in and for the State of Alaska

My commission expires: Oct 13, 2020

Signature of transferor

Albert White / Manager

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: \_\_\_\_\_





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

Chris Luchtefeld

Printed name

Subscribed and sworn to before me this 7<sup>th</sup> day of March, 2019.



Signature of Notary Public

Notary Public in and for the State of Alaska

My commission expires: 2-11-2023



**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.

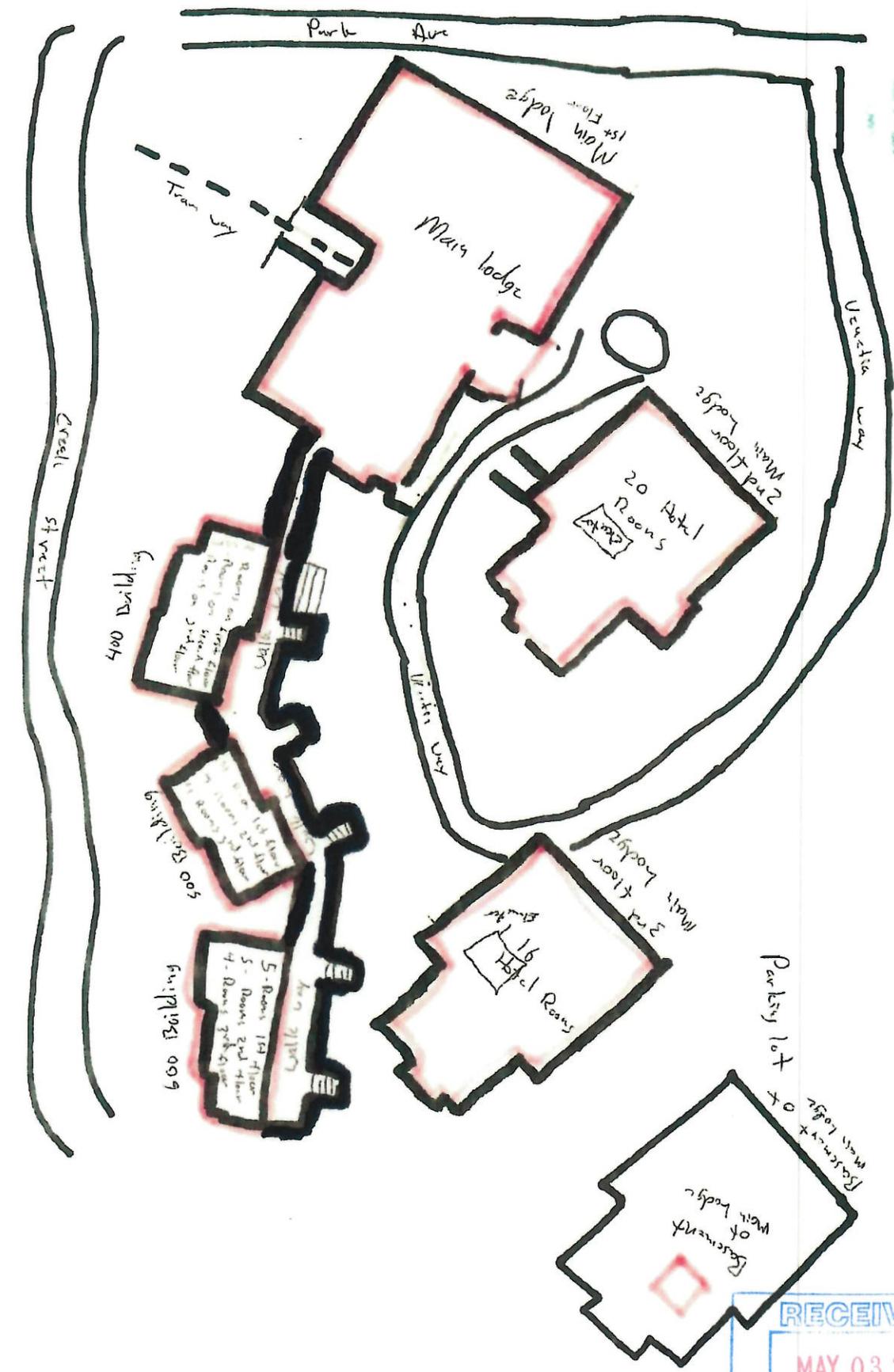
This form must be completed and submitted to AMCO's main office before any license application will be considered complete.

	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.	<input type="checkbox"/>	<input checked="" type="checkbox"/>

**Section 1 – Establishment Information**

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

Licensee:	Cape Fox Lodge, LLC	License Number:	2948
License Type:	Beverage Dispensary - Tourism		
Doing Business As:	Cape Fox Lodge		
Premises Address:	800 Venetia Way		
City:	Ketchikan	State:	AK
		ZIP:	99901



Walk ways  
are excluded

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STATE OF ALASKA

Security Plan for Cape Fox Lodge Liquor License #2948



Location:

13194 S Tongass Hwy  
Ketchikan, AK 99901

To Whom It May Concern;

The Cape Fox Lodge is the premier hotel and event property in Ketchikan AK. The hotel boast 72 rooms and meeting facilities for up to 200 guest. Our restaurant is located in the lobby area overlooking the Tongass Narrows. We require our entire hotel staff to go through taps training just to make sure everyone knows the laws.

Our hotel is staffed 24 hours a day and our bar and all of our alcohol products are kept under lock and key. We ID all guest that wish to consume alcohol on premise and a staff member walks a hotel guest to the room if they purchase a drink from the Restaurant and Lounge. A Taps certified employee physically carries any alcohol beverage a guest purchases to consume in his/her room to the guest room from building to building.

Sincerely,

Timothy Lewis

Commercial Business manager

Cape Fox Corporation



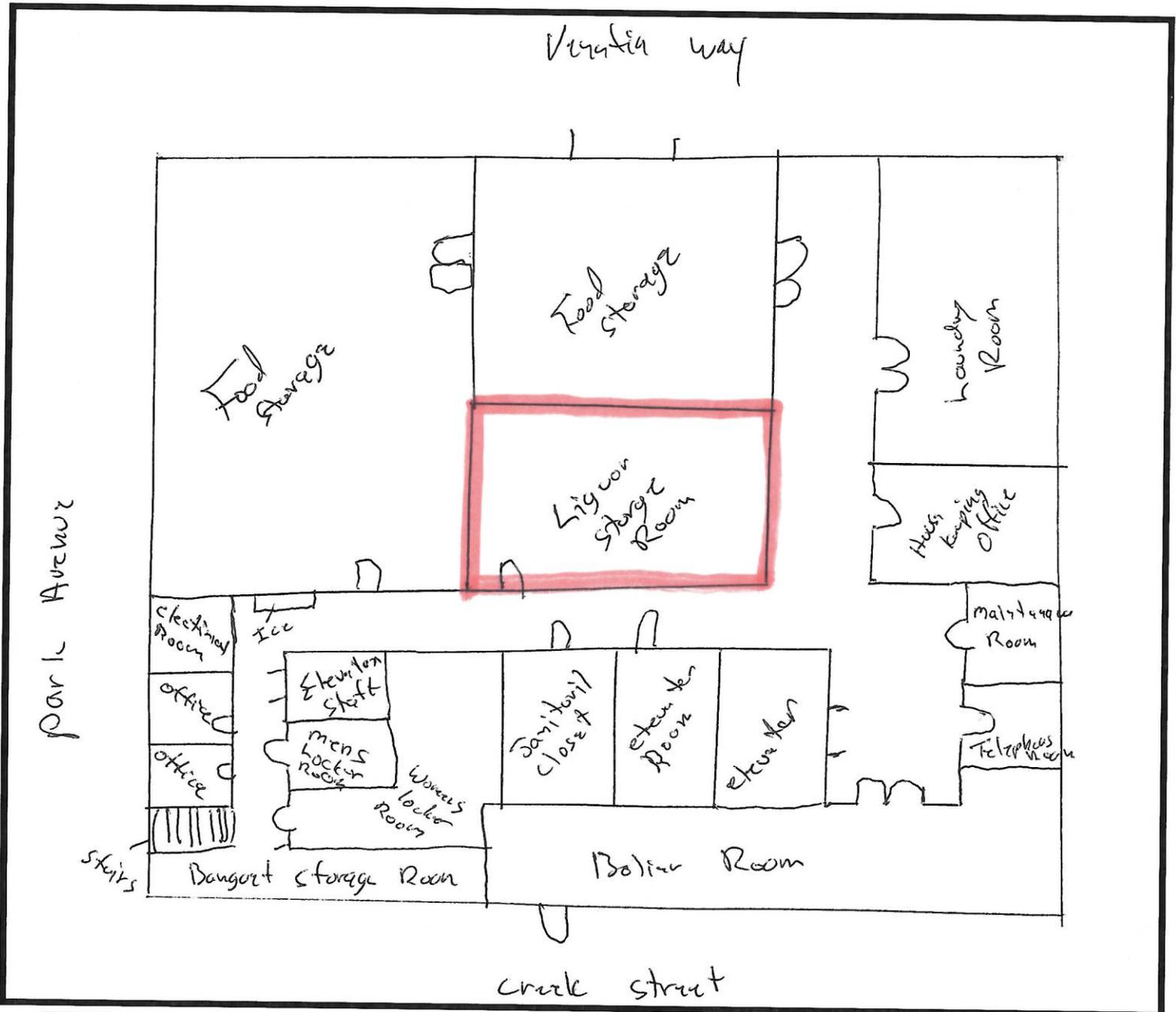


Alaska Alcoholic Beverage Control Board

**Form AB-02: Premises Diagram**

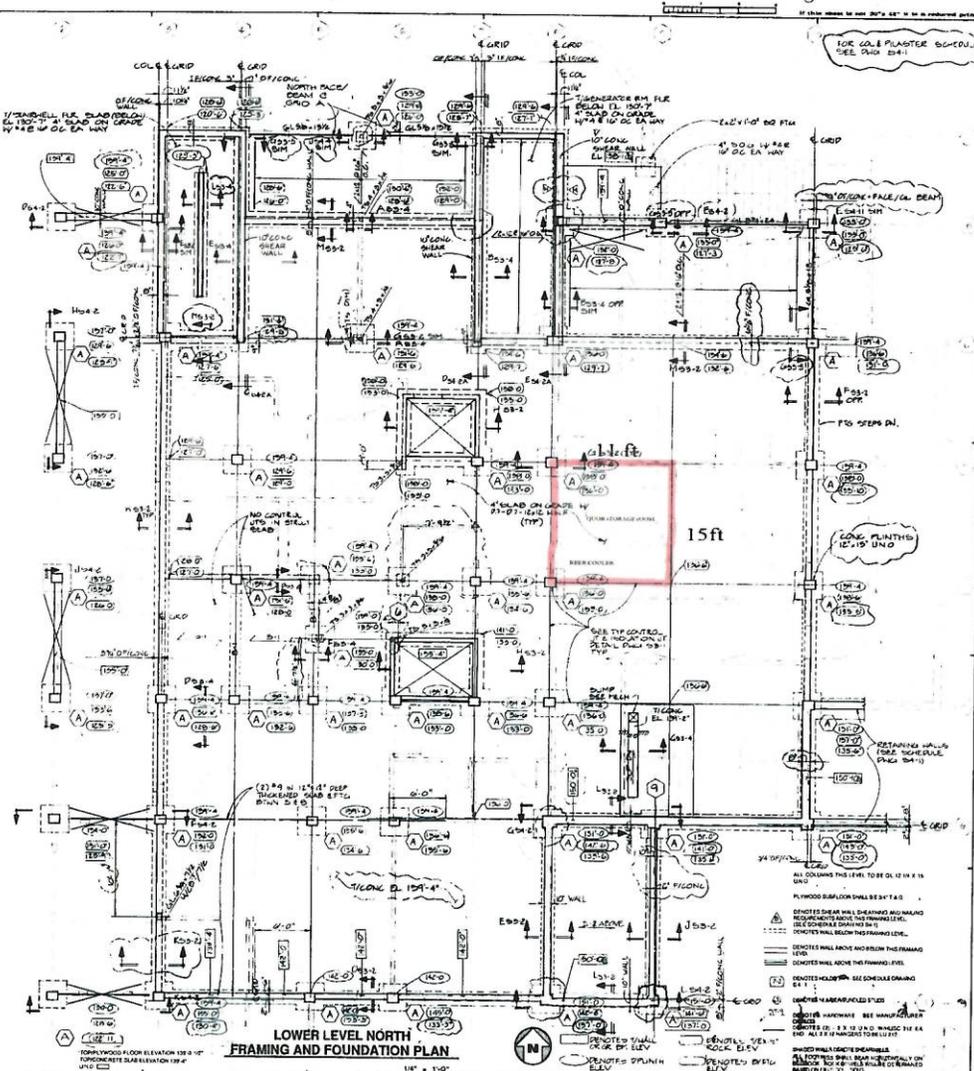
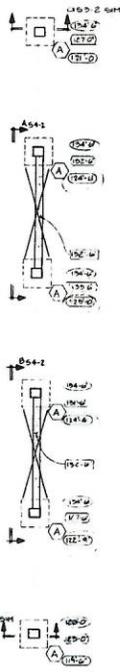
**Section 2 – Detailed Premises Diagram**

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.



Basement of main lodge holds offices and storage. The red Area is Locked Liquor Storage.

The room is 11ft by 15ft





**Cape Fox Lodge**  
Ketchikan, Alaska

James G. Grier Architects  
100 Park Way  
Ketchikan, AK 99901  
907-242-4110

THE ENGINEERERS ARCHITECTS  
100 Park Way  
Ketchikan, Alaska 99901  
907-242-4110

kpff  
Ketchikan Professional Firm



KEY PLAN

1	CONSTRUCTION	12.24.18
2	STRUCTURE	12.24.18
3	MECHANICAL	12.24.18
4	ELECTRICAL	12.24.18
5	PLUMBING	12.24.18
6	LANDSCAPE	12.24.18
7	GENERAL	12.24.18
8	FOUNDATION	12.24.18

Project No. 1254

LODGE LOWER LEVEL NORTH FRAMING AND FOUNDATION PLAN

S2-1

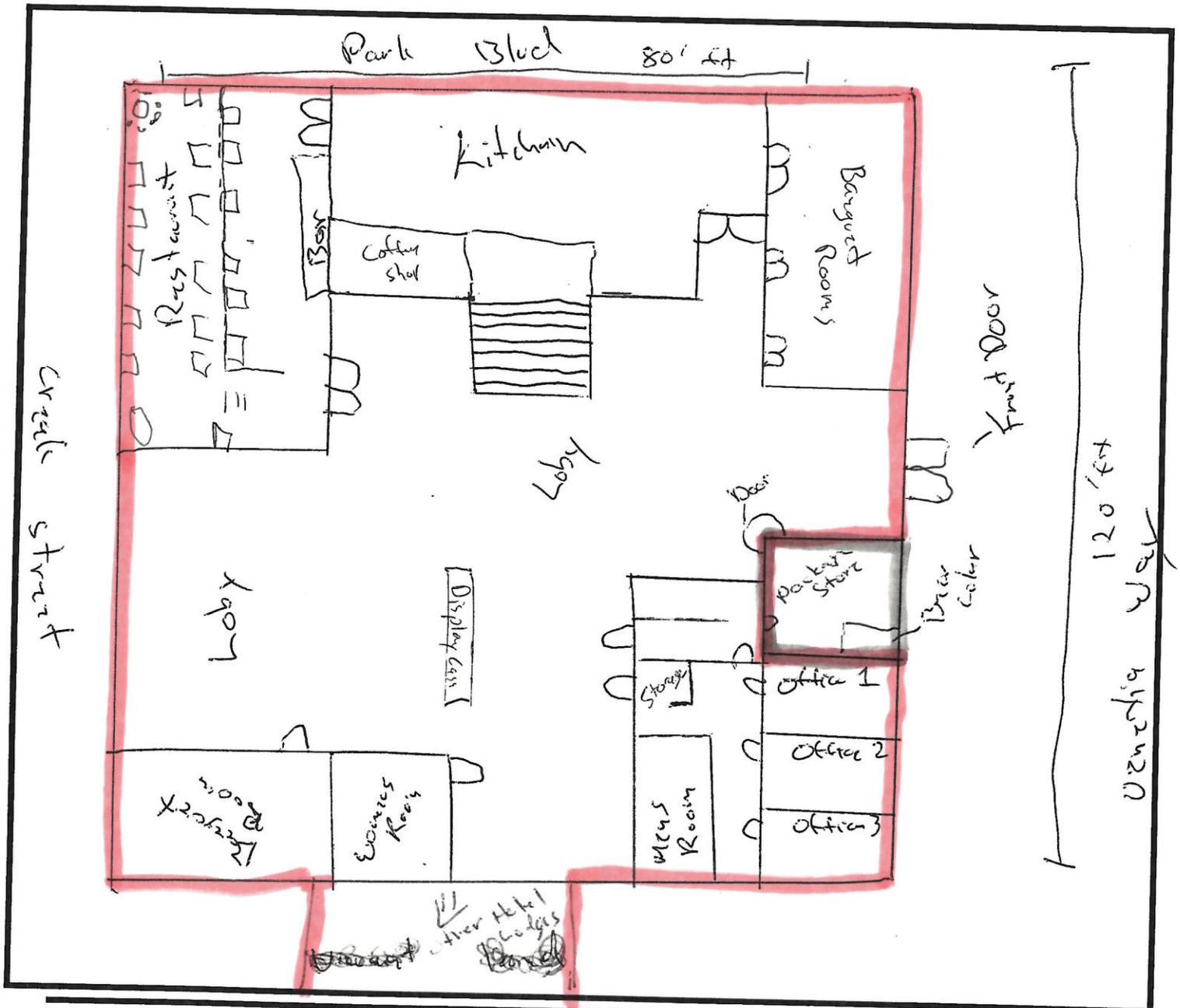
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 ALCOHOL MARIJUANA CONTROL OFFICE  
 STATE OF ALASKA



## Alaska Alcoholic Beverage Control Board Form AB-02: Premises Diagram

### Section 2 - Detailed Premises Diagram

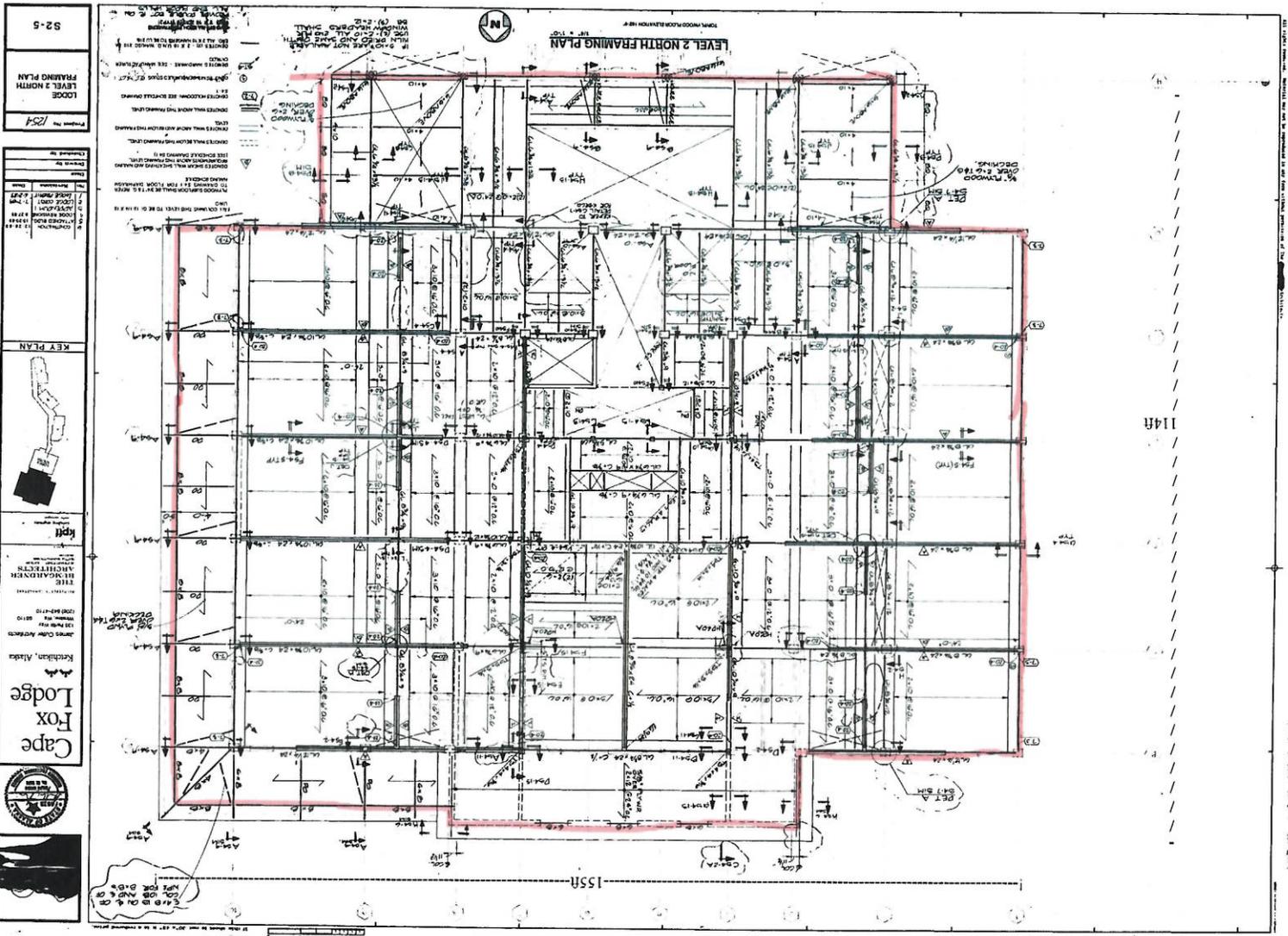
Clearly indicate the boundaries of the premises and the proposed licensed area within that property. Clearly indicate the interior layout of any enclosed areas on the proposed premises. Clearly identify all entrances and exits, walls, bars, and fixtures, and outline in red the perimeter of the areas 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.







STATE OF ALASKA  
ALCOHOL BEVERAGE CONTROL OFFICE  
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**KEY PLAN**

**CAPE FOX LODGE**  
Ketchikan, Alaska  
JAMES CLARK ARCHITECTS  
ARCHITECTS  
1000 W. 11th St.  
Ketchikan, Alaska 99901  
907-338-1111

**PROJECT INFORMATION**

Project No. 1254

Level 2 North Framing Plan

Sheet No. S-2-5

1146

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 ALCOHOL BEVERAGE CONTROL OFFICE  
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**S2-6**

FRAMING PLAN  
 LEVEL 2 SOUTH

Project No. 1254

Checked by: \_\_\_\_\_  
 Date: \_\_\_\_\_

Drawn by: \_\_\_\_\_  
 Date: \_\_\_\_\_

Scale: \_\_\_\_\_

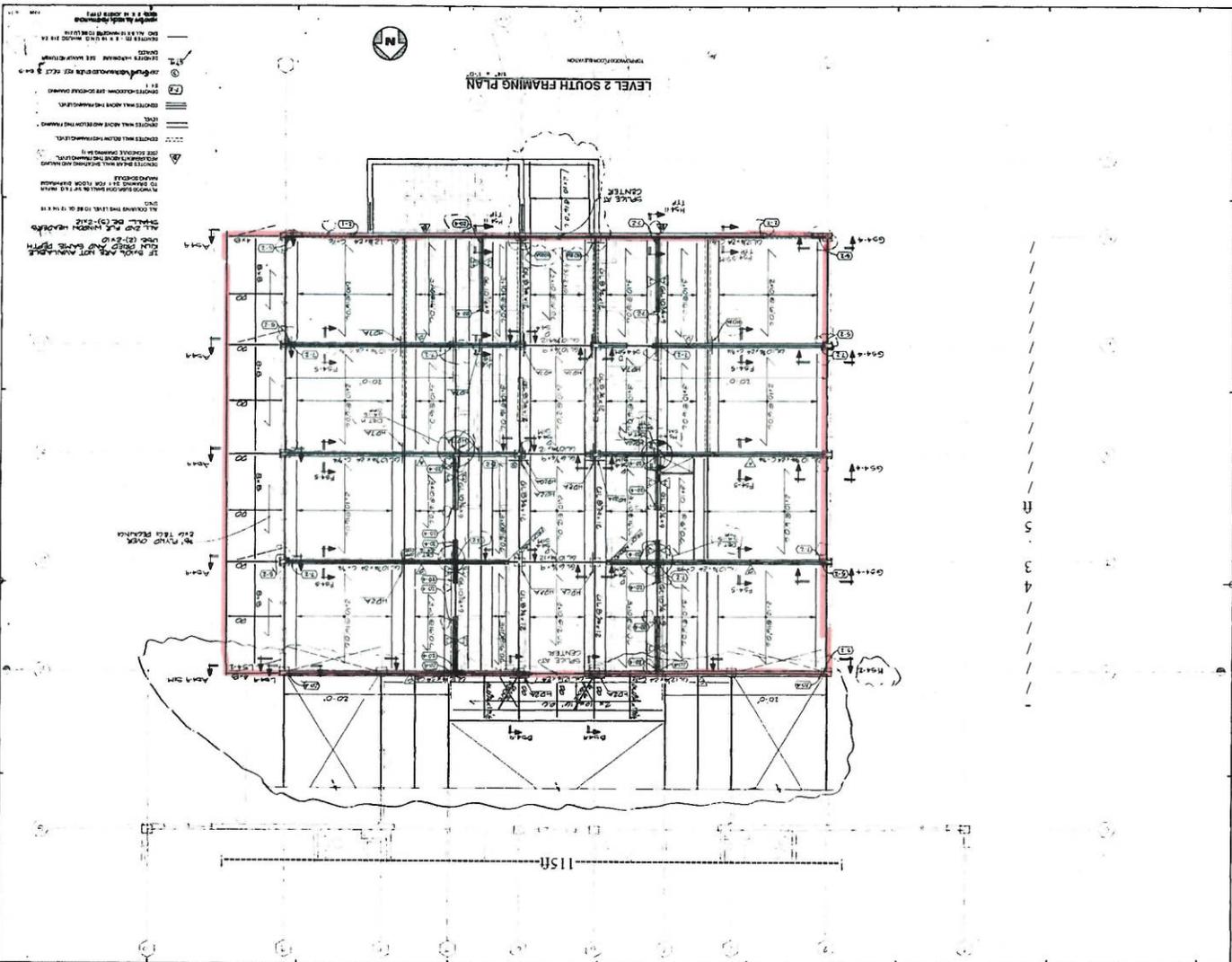
1. CONSTRUCTION 11.24.18  
 2. REVISIONS  
 3. APPROVALS  
 4. DESIGNER  
 5. CHECKER  
 6. DATE

**KEY PLAN**

**hpt**

**THE**  
**ARCHITECTS**  
 111 EAST BROADWAY  
 ANCHORAGE, ALASKA 99501  
 PHONE: 283-1111  
 FAX: 283-1112  
 www.hpt.com

**Cape Fox Lodge**  
 Kodiak, Alaska

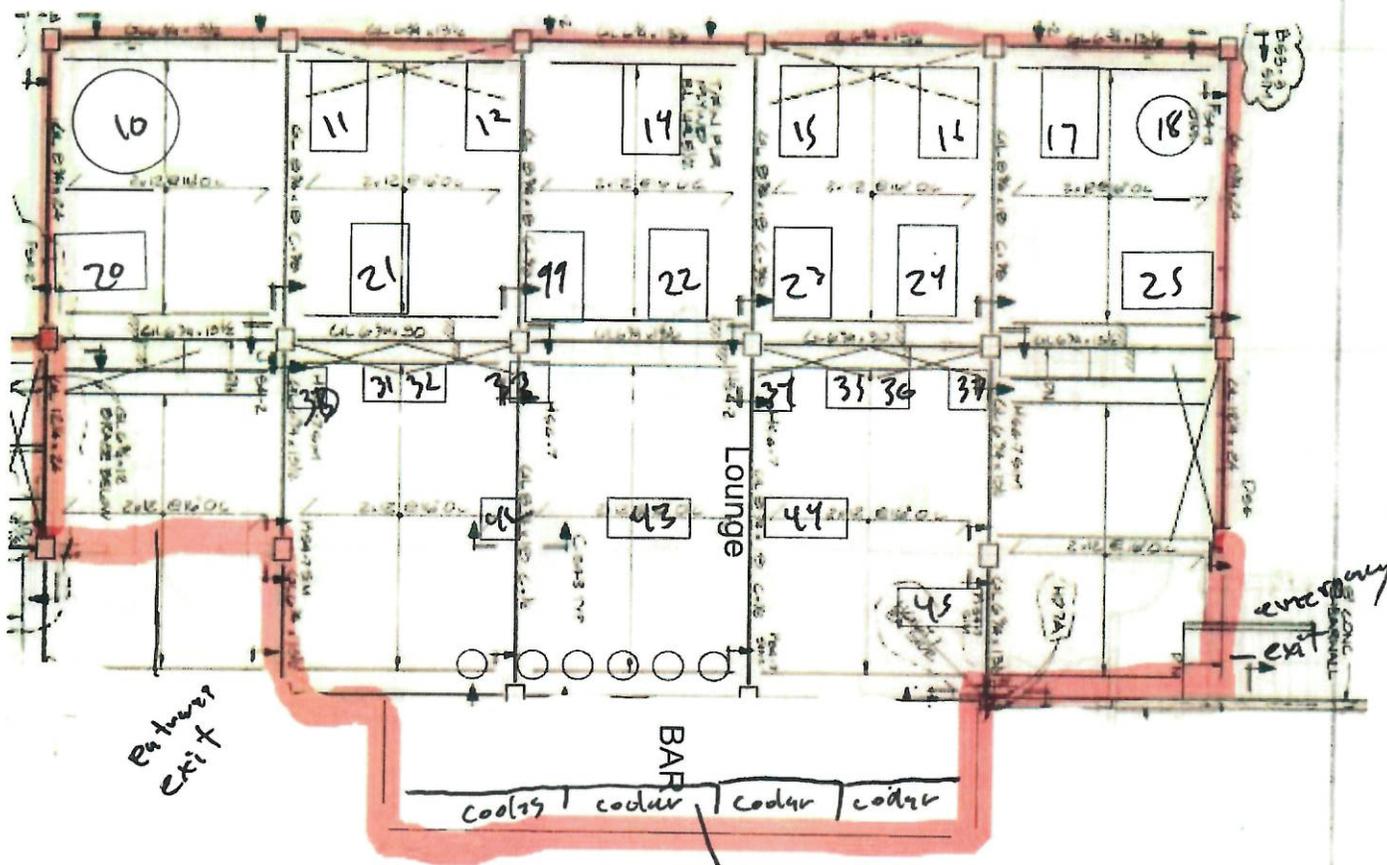


115'-0"

115'-0"





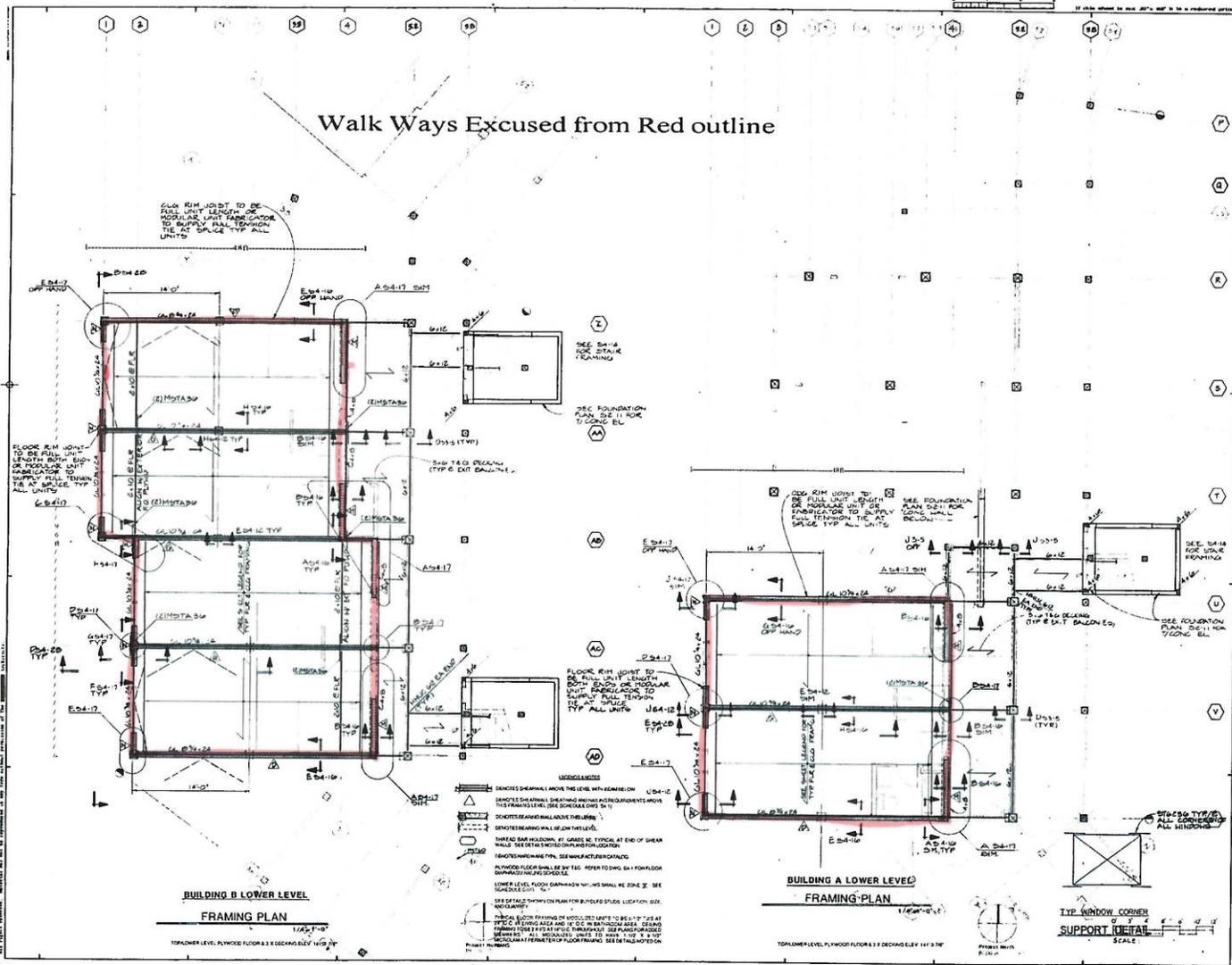


electric garage door to lock at night.

Separate diagram of Restaurant & lounge

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 STATE OF ALASKA

# Walk Ways Excused from Red outline



**BUILDING B LOWER LEVEL  
FRAMING PLAN**

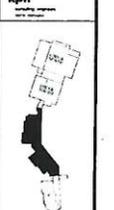
**BUILDING A LOWER LEVEL  
FRAMING PLAN**



**Cape Fox Lodge**  
Ketchikan, Alaska

James Outer Architects  
225 Park Ave  
Whiting, WA 98149  
206-848-1410

ARCHITECT'S CONSULTANT:  
**THE HUNGARDNER ARCHITECTS**  
1000 1st Ave  
Ketchikan, Alaska



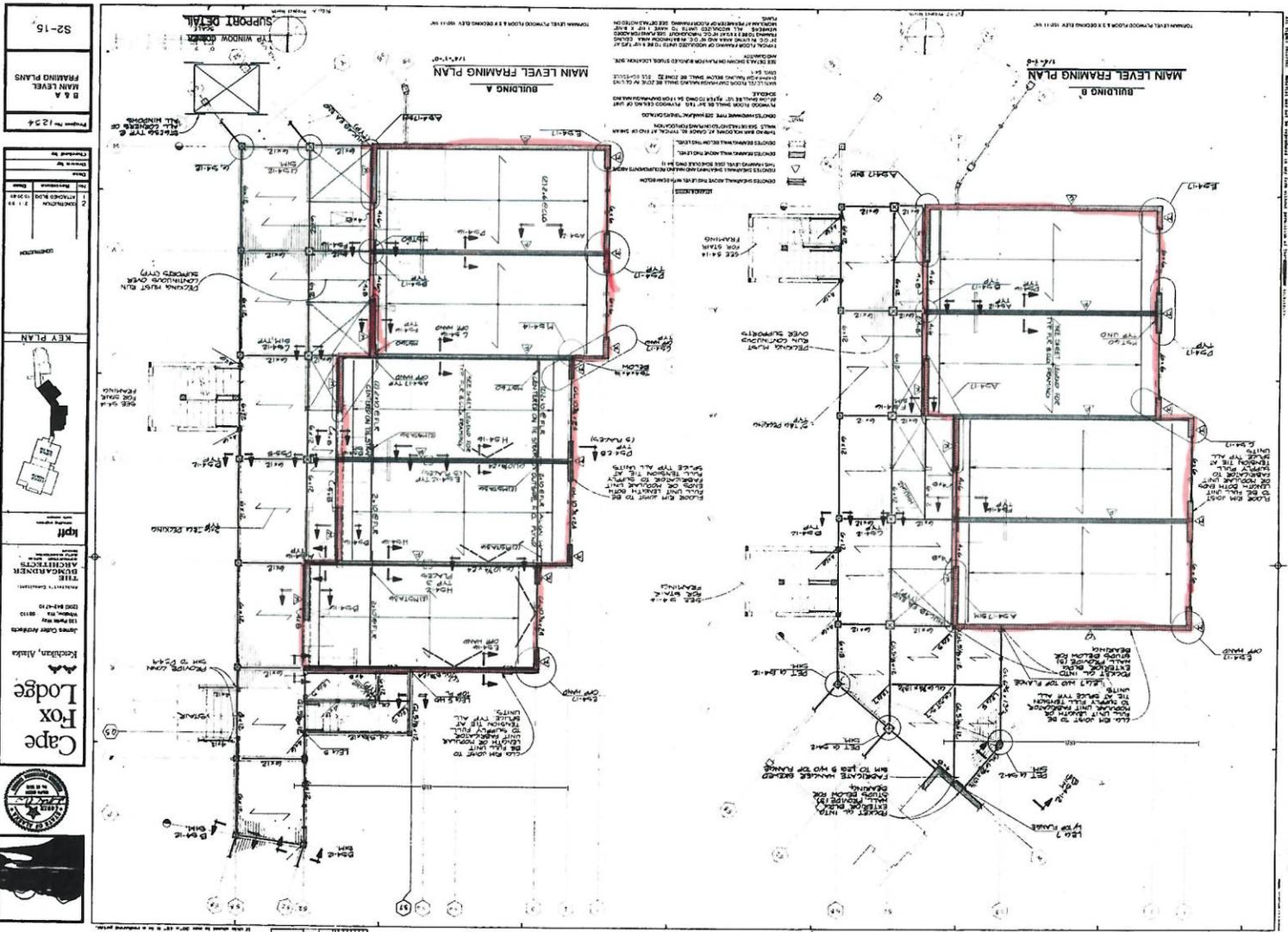
**KEY PLAN**

C. CONSENT	3.1.15
U. ATTACHED	10.2015
Other	
Checked by	

Project No. 1254  
**B & A LOWER LEVEL FRAMING PLANS**  
S2-13

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ALCOHOL MANUFACTURE CONTROL OFFICE  
STATE OF ALASKA

ALCOHOL AND GAMING CONTROL OFFICE  
STATE OF ALASKA  
**RECEIVED**  
APR 29 2019



**S2-15**  
B & A  
MAIN LEVEL  
FRAMING PLANS  
Project No. 12-24

DATE: 04/29/19  
DRAWN BY: J. J. JENSEN  
CHECKED BY: J. J. JENSEN  
SCALE: AS SHOWN

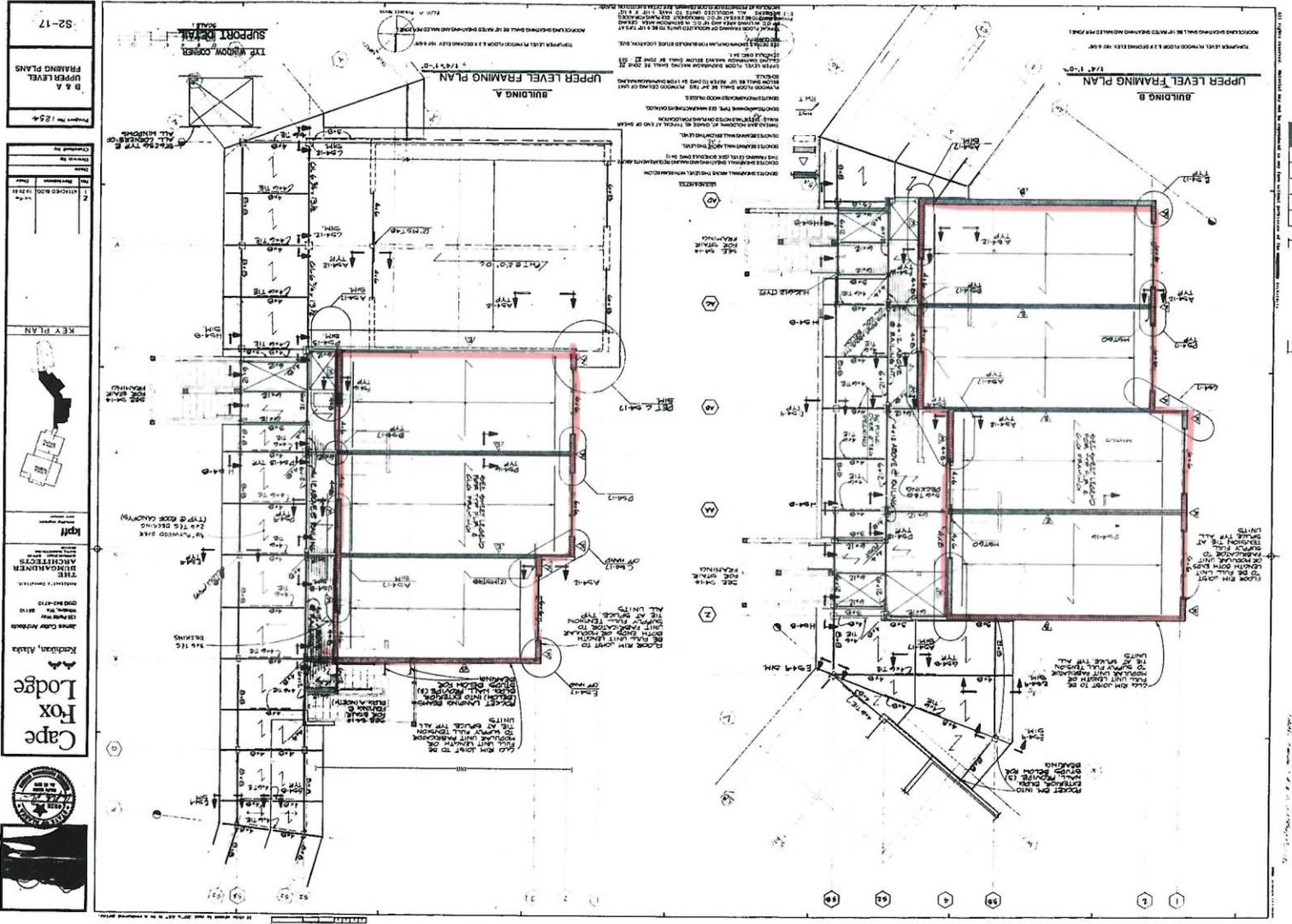
**KEY PLAN**

**ipff**

**ARCHITECT**  
JAMES O'NEILL ARCHITECTS  
1000 W. 10TH AVENUE  
ANCHORAGE, ALASKA 99501  
TEL: 907-562-4100  
WWW.JOARCHITECTS.COM

**Client:** Lodge Fox Cape  
Ketchikan, Alaska

STATE OF ALASKA  
ALCOHOL BEVERAGE CONTROL OFFICE  
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APR 29 2019



Project No. 1254  
B & A  
UPPER LEVEL  
FRAMING PLANS  
S2-17

NO.	DESCRIPTION	DATE
1	ISSUED FOR PERMIT	12/15/18
2	ISSUED FOR PERMIT	12/15/18

KEY PLAN

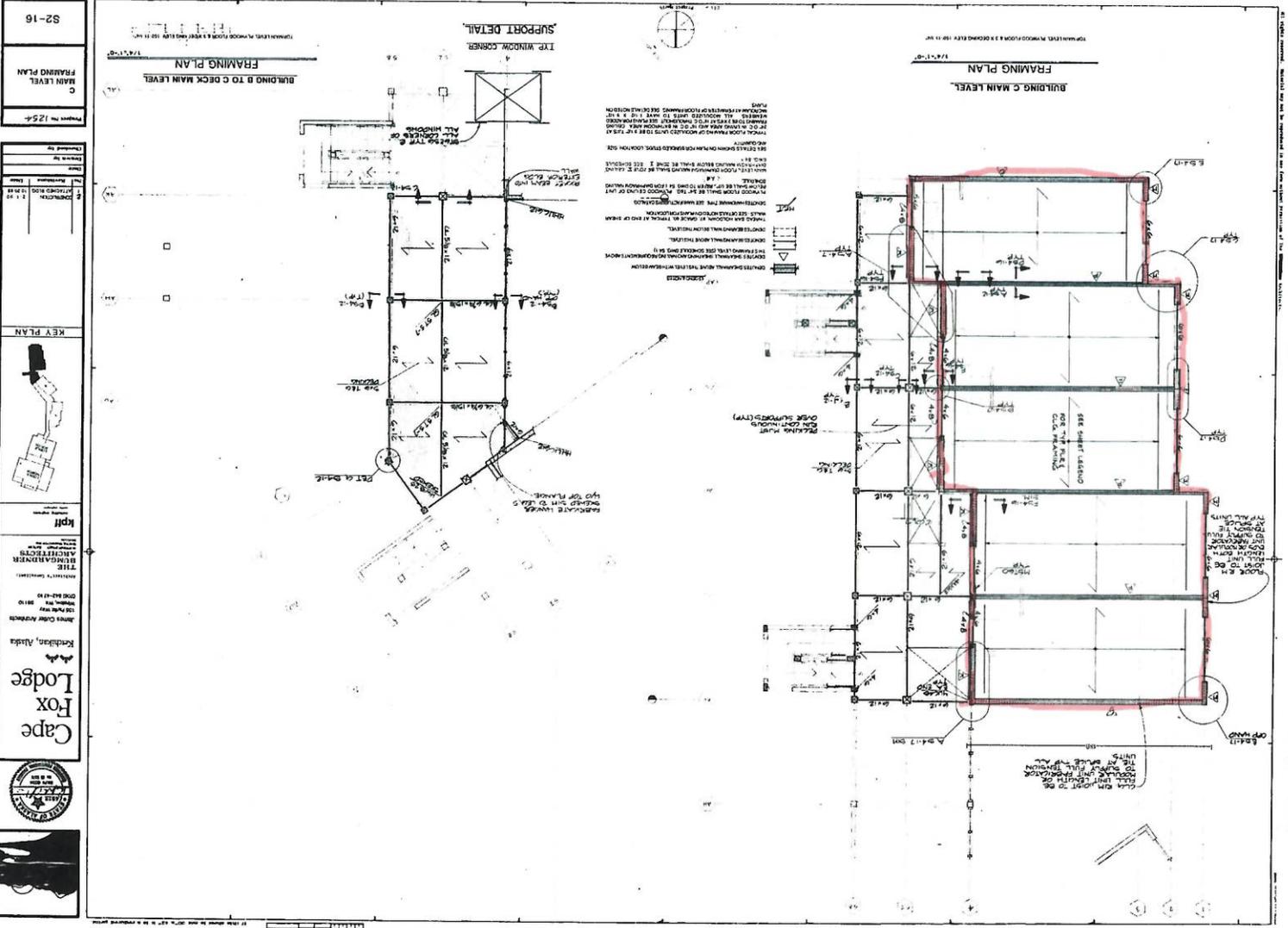
THIS ARCHITECTURE  
ENGINEER  
REGISTERED IN THE  
STATE OF ALASKA  
NO. 1254  
JAMES CLAY ANDERSON  
ARCHITECT  
Ketchikan, Alaska

**Cape Fox Lodge**

Vertical text on the right edge of the drawing, likely a title block or project information, partially obscured and difficult to read.



ALCOHOL BEVERAGE CONTROL OFFICE  
STATE OF ALASKA  
APR 29 2019  
RECEIVED



Project No. 1254

Client: Cape Fox Lodge

Location: Kodiak, Alaska

Architect: [Firm Name]

Scale: 1/4" = 1'-0"

Sheet: S2-16

DATE: 04/18/19

THESE PLANS ARE THE PROPERTY OF [Firm Name] AND ARE NOT TO BE REPRODUCED OR COPIED IN ANY MANNER WITHOUT THE WRITTEN PERMISSION OF [Firm Name].





Alaska Alcoholic Beverage Control Board

**Form AB-03: Restaurant Designation Permit Application**

**What is this form?**

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

**Section 1 – Establishment Information**

Enter information for licensed establishment.

<b>Licensee:</b>	Cape Fox Lodge, LLC				
<b>License Type:</b>	Beverage Dispensary - Tourism	<b>License Number:</b>	2948		
<b>Doing Business As:</b>	Cape Fox Lodge				
<b>Premises Address:</b>	800 Venetia Way				
<b>City:</b>	Ketchikan	<b>State:</b>	AK	<b>ZIP:</b>	99901
<b>Contact Name:</b>	Tim Leiws	<b>Contact Phone:</b>	907-782-9471		

**Section 2 – Type of Designation Requested**

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

- Dining after standard closing hours: AS 04.16.010(c)
- Dining by persons 16 – 20 years of age: AS 04.16.049(a)(2)
- Dining by persons under the age of 16 years, accompanied by a person over the age of 21: AS 04.16.049(a)(3)
- Employment for persons 16 or 17 years of age: AS 04.16.049(c)

NOTE: Under AS 04.16.049(d), this permit is not required to employ a person 18 - 20 years of age.

OFFICE USE ONLY					
<b>Issue Date:</b>		<b>Transaction #:</b>	1053855	<b>BRE:</b>	ADC



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:

6:30am to 12am 7 days a week

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:

On special Holidays we will do light live music

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:

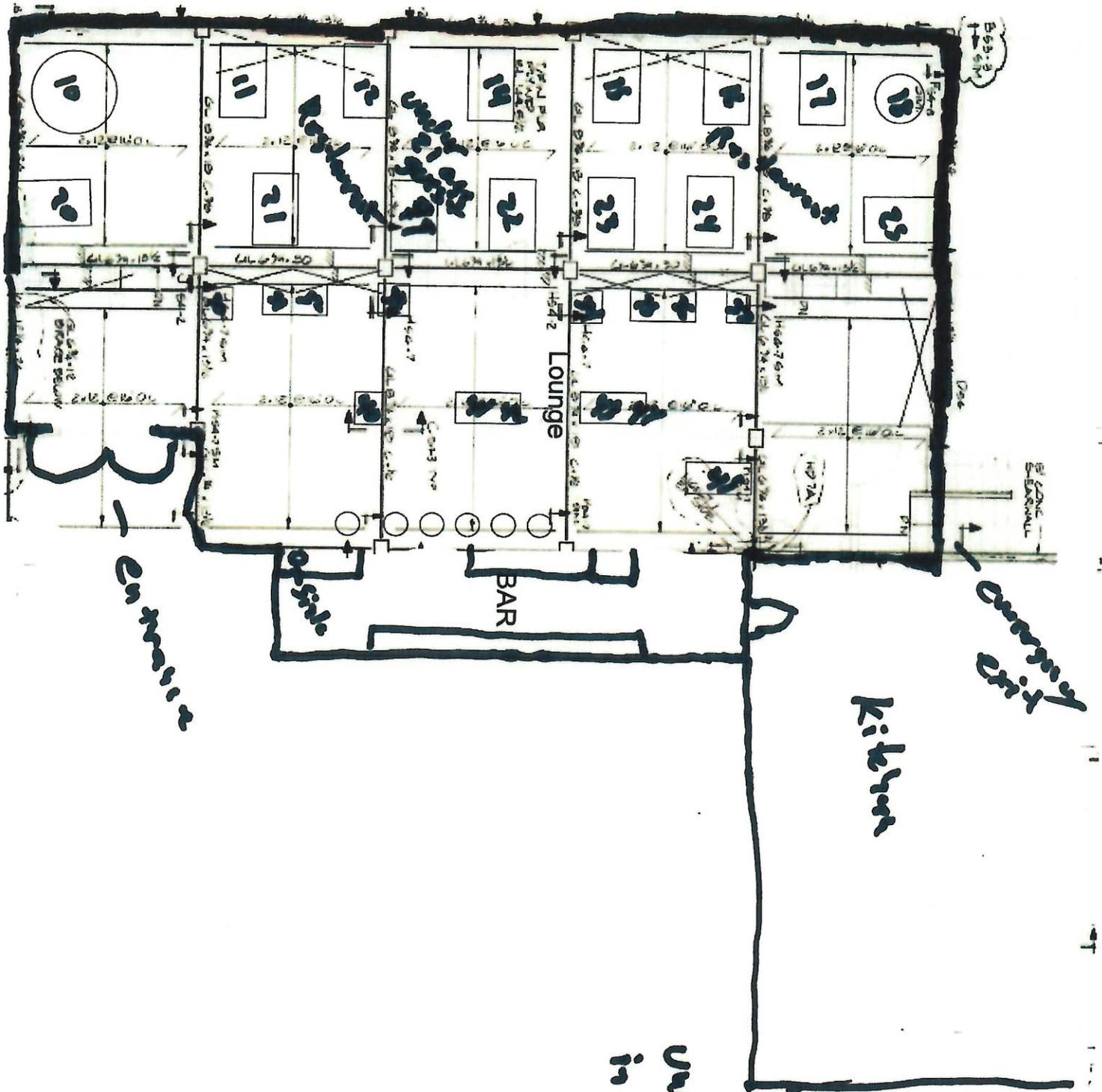
Is an owner, manager, or assistant manager 21 years of age or older always present on the premises during business hours?

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



Under 21 guests  
in restaurant only

~~XXXXXXXXXX~~

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APR 29 2019  
ALCOHOL REGULATORY CONTROL OFFICE  
STATE OF ALASKA



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.

Chris Luchterfeld  
Signature of licensee

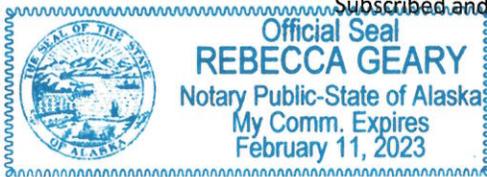
Chris Luchterfeld  
Printed name of licensee

R Geary  
Signature of Notary Public

Notary Public in and for the State of Alaska

My commission expires: 2-11-2023

Subscribed and sworn to before me this 1<sup>th</sup> day of March, 2019.



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

Approved Disapproved

Signature of local government official

Date

Printed name of local government official

Title



Alaska Alcoholic Beverage Control Board

**Form AB-03: Restaurant Designation Permit Application**

**AMCO Enforcement Review:**

\_\_\_\_\_  
Signature of AMCO Enforcement Supervisor

\_\_\_\_\_  
Printed name of AMCO Enforcement Supervisor

**Enforcement Recommendations:**

**AMCO Director Review:**

Approved      Disapproved

\_\_\_\_\_  
Signature of AMCO Director

\_\_\_\_\_  
Printed name of AMCO Director

\_\_\_\_\_  
Date

**Limitations:**

Security Plan for Cape Fox Lodge Liquor License #2948



Location:

13194 S Tongass Hwy  
Ketchikan, AK 99901

To Whom It May Concern;

The Cape Fox Lodge is the premier hotel and event property in Ketchikan AK. The hotel boast 72 rooms and meeting facilities for up to 200 guest. Our restaurant is located in the lobby area overlooking the Tongass Narrows. We require our entire hotel staff to go through taps training just to make sure everyone knows the laws.

Our hotel is staffed 24 hours a day and our bar and all of our alcohol products are kept under lock and key. We ID all guest that wish to consume alcohol on premise and a staff member walks a hotel guest to the room if they purchase a drink from the Restaurant and Lounge.

We do not employ anyone under the age of 21 who would be responsible to serve alcohol. We do not allow anyone under 21 in the lounge area, we ask them to be seated in the dining room. We do have a host on duty at the entrance of the restaurant for our service shifts who interacts with our guest as they come and go.

Sincerely,

Timothy Lewis

Commercial Business manager

Cape Fox Corporation



# BREAKFAST MENU



6:30AM - 11AM

## OMELETTE

<b>DENVER OMELETTE</b> .....	12
3 EGGS • ONIONS • HAM • PEPPERS CHEDDAR CHEESE • HASH BROWNS	
<b>MEAT LOVERS OMELETTE</b> .....	14
3 EGGS • BACON • SAUSAGE • HAM SWISS • CHEDDAR • HASH BROWNS	
<b>GREEK OMELETTE</b> .....	12
3 EGGS • SPINACH • BASIL • TOMATOES FETA CHEESE • HASH BROWNS	
<b>HALIBUT OMELETTE</b> .....	22
GRILLED HALIBUT • SMOKEY CHEDDAR BACON • HASH BROWNS	

## • PANCAKES, WAFFLES & FRENCH TOAST •

<b>FRENCH TOAST</b> .....	9
FRENCH TOAST • MAPLE SYRUP	
<b>CAPE FOX PANCAKES</b> .....	9
3 PANCAKES • WHIPPED CREAM • BUTTER MAPLE SYRUP	
<b>CAPE FOX WAFFLE</b> .....	12
BELGIUM WAFFLE • CHOICE OF BLUEBERRY, RASPBERRY, BANANA, APPLES OR PEACH TOPPING WHIPPED CREAM	
<b>WAFFLE DOGS</b> .....	12
REINDEER SAUSAGE DIPPED IN WAFFLE BATTER MAPLE SYRUP • HASH BROWNS	

## BREAKFAST

<b>LODGE BREAKFAST</b> .....	9	<b>ALASKAN SMOKED SALMON SPREAD</b> .....	9
2 EGGS • HASH BROWNS OR BREAKFAST POTATOES ADD MEAT \$3		SMOKED SALMON SPREAD • CAPERS • ONIONS TOASTED BAGEL	
<b>EGGS BENEDICT</b> .....	14	<b>LODGE OATMEAL</b> .....	8
2 EGGS BENEDICT HASH BROWNS OR BREAKFAST POTATOES		BROWN SUGAR • RAISINS • MILK	
<b>SALMON BENEDICT</b> .....	16	<b>HUEVOS RANCHEROS</b> .....	12
2 SALMON EGGS BENEDICT HASH BROWNS OR BREAKFAST POTATOES		TOSTADA SHELLS • STEAK • REFRIED BEANS GOUDA • PEPPER JACK • AVOCADO SALSA • POACHED EGG	
<b>BISCUITS AND GRAVY</b> .....	12	<b>STEAK &amp; EGGS</b> .....	18
2 EGGS • BISCUITS AND SAUSAGE GRAVY HASH BROWNS		6oz SIRLOIN • 2 EGGS • HASH BROWNS OR BREAKFAST POTATOES SUB PRIME RIB FOR AN ADDITIONAL \$2	
<b>CREEK STREET SCRAMBLE</b> .....	10	<b>HEEN KAHIDI BREAKFAST</b> .....	12
3 EGGS • HAM • CHEDDAR HASH BROWNS OR BREAKFAST POTATOES		2 EGGS • CHOICE OF MEAT • 2 PANCAKES OR FRENCH TOAST	
<b>JOE'S SCRAMBLE</b> .....	10	<b>ELK &amp; REINDEER HASH</b> .....	16
3 EGGS • SPINACH • MUSHROOMS • SWISS HASH BROWNS OR BREAKFAST POTATOES		3 EGGS • ELK & REINDEER SAUSAGE POTATOES	
<b>TONGASS SCRAMBLE</b> .....	12	<b>THE BEAR</b> .....	15
3 EGGS • REINDEER SAUSAGE • CHEDDAR MUSHROOMS • SWISS CHEESE • HASH BROWNS OR BREAKFAST POTATOES		COLD SMOKED SALMON • FLATBREAD CREAM CHEESE • FRESH DILL • CHIVES RED ONION • CAPERS • RASPBERRY YOGURT	
<b>COUNTRY FRIED STEAK</b> .....	18	<b>BREAKFAST SKILLET</b> .....	14
COUNTRY FRIED BEEF STEAK • 2 EGGS HASH BROWNS • BISCUIT		3 EGGS • SHALLOTS • BELL PEPPER • ONIONS • GRAVY SAUSAGE • HAM • BACON • POTATOES • CHEDDAR	
<b>CORN BEEF HASH</b> .....	16	<b>BAGEL AND LOX</b> .....	16
CORNED BEEF • POTATOES • ONIONS AND PEPPERS 3 EGGS • BISCUIT		EVERYTHING BAGEL • FRESH SALMON LOX CAPERS • ONION • DILL • FRESH FRUIT	
<b>SMOKED SALMON SCRAMBLE</b> .....	18	<b>HUNTERS DELIGHT</b> .....	18
SMOKED SALMON • GOUDA • GARLIC SCRAMBLED EGGS • HASH BROWNS • BISCUIT		ONE WAFFLE • ELK AND REINDEER SAUSAGE PATTY 3 EGGS • BACON • CHEDDAR TOPPED WITH A LODGE PANCAKE	
<b>BOSTWICK BROIL</b> .....	19		
BUTTERED CRAB • GRILLED TOMATOES • CHEDDAR FRENCH BREAD • FRESH FRUIT			

CONSUMPTION OF RAW OR UNDERCOOKED FOODS OF ANIMAL ORIGIN MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS. 20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

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# BREAKFAST MENU

6:30AM - 11AM

## À La CART

1 EGG ANY STYLE .....	2
2 EGGS ANY STYLE .....	3
3 EGGS ANY STYLE .....	4
GRILLED HAM .....	4
BACON .....	4
SAUSAGE .....	4
REINDEER SUASAGE .....	5
ELK & REINDEER SAUSAGE PATTY .....	6
2 BISCUITS WITH GRAVY .....	3
HASH BROWNS .....	4
BREAKFAST POTATOES .....	4
FRESH PASTRIES .....	4
FRESH FRUIT & COTTAGE CHEESE .....	8
GREEK YOGURT & RASPBERRY SAUCE .....	4
EVERYTHING BAGEL & CREAM CHEESE ..	4

## • COFFEE SHOP •

DRIP COFFEE .....	2.50
ESPRESSO .....	2.50
AMERICANO .....	3.00
BREVE .....	4.00
CAPPUCCINO .....	4.50
LATTE .....	4.50
MOCHA .....	4.50
CHAI LATTE .....	4.50
*BIRCH HOT CHOCOLATE .....	5.00

PROUDLY SERVING RAVEN'S BREW COFFEE

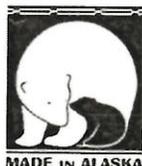


## MILK • JUICE • BOTTLE WATER

MILK .....	3
CHOCOLATE MILK .....	3
ORANGE JUICE .....	4
APPLE JUICE .....	4
CRANBERRY JUICE .....	4
GRAPEFRUIT JUICE .....	4
BOTTLED WATER .....	3
SAN PELLEGRINO .....	4
*ALASKA WILD BIRCH WATER BTL .....	5
•WILD LINGONBERRY	
•WILD BLUEBERRY LIME	
•WILD CHAGA LEMON	

## SIPPING STREAMS HOT TEA

EARL GREY .....	4
WEST LAKE DRAGON WELL GREEN TEA..	4
ASSAM CTC BLACK TEA .....	4
MASALA CHAI WITH BLACK TEA .....	4
YUKON QUEST 1 CUP IS ENOUGH .....	4
LAVENDER MATE LOOSE LEAF YERBA.....	4
MIDNIGHT SUN HERBAL BLEND .....	4
NORTHERN SERENITY .....	4



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# LUNCH MENU



11AM - 5PM

## HORS D'OEUVRES

<b>COCONUT CRUSTED HALIBUT NUGGETS</b> .....	24
SWEET & SPICY DIPPING SAUCE	
<b>SESAME CRUSTED AHI TUNA</b> .....	17
WASABI VINAIGRETTE	
<b>SOFT PRETZELS</b> .....	12
SPICY MUSTARD AIOLI • BREWERY CHEESE SAUCE	
<b>DILL DUSTED CALAMARI</b> .....	16
TUBES & TENTACLES • GARLIC AIOLI	
<b>HEEN KAHIDI SHRIMP</b> .....	17
THAI PEANUT SAUCE	
<b>HOT PIG NACHOS</b> .....	15
BBQ PULLED PORK • ALL THE FIXINS	
<b>DEVILS ON HORSEBACK</b> .....	18
BACON WRAPPED SCALLOPS • HOLLANDAISE	
<b>CRAB &amp; JALAPENO WONTONS</b> .....	16
SWEET CHILI DIPPING SAUCE	
<b>ALASKAN SALMON SAMPLER</b> .....	19
FRESH LOX • SALMON SPREAD • CAPERS DILL • RED ONION • CRACKERS	
<b>BAKED BRIE &amp; CRAB</b> .....	16
APPLES • WARM SOURDOUGH	

## • CHEF RECOMMENDED SHELLFISH •

<b>ALASKAN SHELLFISH PAIL</b> .....	89
KING CRAB • CLAMS • DUNGENESS CRAB PRAWNS • MUSSELS • REINDEER POTATOES • CORN	
<b>OYSTERS ON HALF SHELL</b> .....	17
TABASCO • CRACKERS • LEMON	
<b>OYSTER CASINO</b> .....	19
BACON • RED PEPPER BUTTER	
<b>VERMOUTH CLAMS</b> .....	17
HERB BROTH • WARM ROLLS	
<b>ALASKAN KING CRAB</b> .....	49
1LB • DRAWN BUTTER	
<b>ALASKAN DUNGENESS CRAB</b> .....	30
1LB DUNGENESS • DRAWN BUTTER	
<b>SEAFOOD COCKTAIL</b> .....	26
CRAB & PRAWN SALAD • 3 PRAWNS CELERY • TOMATO • LEMON • COCKTAIL SAUCE	

## SOUP & CHOWDER

MADE FRESH DAILY

<b>CUP OF SEAFOOD CHOWDER</b> .....	6
<b>CUP OF REINDEER CHILI</b> .....	5
<b>BOWL OF SEAFOOD CHOWDER</b> .....	9
<b>BOWL OF REINDEER CHILI</b> .....	8
<b>BREAD BOWL OF CHOWDER</b> .....	12
<b>BREAD BOWL OF REINDEER CHILI</b> ....	10

## SKILLET FRIES

<b>SMOKED PORK FRIES</b> .....	12
PULLED PORK • SMOKED GOUDA • BBQ SAUCE CANDIED BACON • COLE SLAW	
<b>CANDIED BACON FRIES</b> .....	12
CHICKEN • CANDIED BACON • CHEDDAR CHEESE PARMESAN CHEESE • GREEN ONION	
<b>HALIBUT GRUYERE FRIES</b> .....	17
ROSEMARY FRIES • HALIBUT • GRUYERE SAUCE	

CONSUMPTION OF RAW OR UNDERCOOKED FOODS OF ANIMAL ORIGIN MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS. 20% GRATUITY ADDED TO PARTIES OF 6 OR MORE.

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# LUNCH MENU



11AM - 5PM

## SEAFOOD

<b>ALASKAN KING CRAB</b> .....	74
DRAWN BUTTER • 1.5LB CRAB • SOUP OR SALAD • 1 SIDE	
<b>ALASKAN DUNGENESS CRAB</b> .....	60
DRAWN BUTTER • 2LB CRAB • SOUP OR SALAD • 1 SIDE	
<b>CRAB FEAST</b> .....	79
1LB KING CRAB • DUNGENESS CRAB 1LB SOUP OR SALAD • 1 SIDE	
<b>FRESH CATCH SPLIT PLATE</b> .....	24
4oz SALMON • 4oz HALIBUT • BLACKENED OR GRILLED 2 SIDES • LINGONBERRY SAUCE	
<b>SEAFOOD FETTUCCINI</b> .....	19
SHRIMP • SCALLOPS • CRAB • PARMESAN CREAM SAUCE	
<b>GRILLED RED PEPPER PESTO SALMON</b> .....	21
ROSEMARY FRIES	

## SPECIALTIES

<b>ALASKAN MAC &amp; CHEESE</b> .....	19
REINDEER SAUSAGE • SPECIALTY HOUSE CHEESE BLEND • SEASONED BREAD CRUMBS	
<b>SLOW SMOKED PORK RIBS</b> .....	18
FRENCH FRIES • COLE SLAW	
<b>SMOKED BBQ CHICKEN</b> .....	16
FRENCH FRIES • COLE SLAW	
<b>SMOKE HOUSE PLATTER</b> .....	24
RIBS • 1/4 JERK CHICKEN • PULLED PORK FRIES • COLE SLAW	
<b>JERK CHICKEN</b> .....	17
1/2 CHICKEN • JERK MARINADE PINEAPPLE MANGO SALSA • 2 SIDES	
<b>CHICKEN YAKISOBA</b> .....	19
GRILLED CHICKEN • VEGETABLES SPICY SAUCE • YAKISOBA NOODLES	

## LODGE TACOS

<b>ALASKAN FISH TACOS</b> .....	18
GRILLED HALIBUT • CORN SALSA CHIPOTLE CREAM • MEXI SLAW	
<b>JAMAICAN JERK CARIBOU</b> ....	18
MEXI SLAW • JERK AIOLI PINEAPPLE MANGO SALSA	
<b>BLACKENED AHI TUNA</b> .....	16
MEXI SLAW • CHIPOTLE CREME PINEAPPLE MANGO SALSA	

## SIDES

RICE PILAF • CHEF'S VEGETABLES  
ROSEMARY FRIES • BLACK & TAN ONION RINGS  
COLE SLAW • SWEET POTATO FRIES

## FISH AND CHIPS

<b>2 PC HALIBUT &amp; CHIPS</b>	18	<b>1 PC COD &amp; CHIPS</b>	14
<b>3 PC HALIBUT &amp; CHIPS</b>	21	<b>2 PC COD &amp; CHIPS</b>	16
<b>2 PC SALMON &amp; CHIPS</b>	17	<b>CLAM STRIPS &amp; CHIPS</b>	14
<b>3 PC SALMON &amp; CHIPS</b>	20	<b>CAPTAINS PLATTER</b>	26
		HALIBUT • SALMON • SHRIMP • CLAMS • FRIES	

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# LUNCH MENU

11AM - 5PM

## BURGERS

### HAND CRAFTED DAILY

SERVED WITH ROSEMARY FRIES.  
SUBSTITUTE  
BLACK AND TAN ONION RINGS, SWEET FRIES  
OR A HOUSE SALAD FOR AN ADDITIONAL \$2

- BIG ALASKAN BURGER..... 16**  
2 ELK PATTIES • CHEDDAR CHEESE • LETTUCE  
TOMATO • ONION • BACON • PICKLES • 1000 ISLAND
- CAPE FOX BURGER..... 14**  
1/2lb BURGER • LETTUCE • MAYO • TOMATO • ONION  
PICKLE • CHEESE
- GREEN CHILI BUFFALO BURGER..... 15**  
BUFFALO BURGER • GREEN CHILI • PEPPER JACK  
CHIPOTLE MAYO • LETTUCE • TOMATO • ONION
- PRETZEL BURGER..... 15**  
1/2lb BURGER • NACHO CHEESE • CANDIED BACON  
LETTUCE • ONION • TOMATO • STONE GROUND MUSTARD  
PRETZEL BUN
- MUSHROOM SWISS BURGER..... 15**  
1/2lb BURGER PATTY • MUSHROOMS & SAUTEED ONIONS  
BACON • SWISS CHEESE • LETTUCE • TOMATO
- SMOKEY BBQ BISON BURGER..... 15**  
BUFFALO BURGER • SMOKED CHEDDAR CHEESE  
BACON • BBQ SAUCE • LETTUCE • TOMATO • ONION
- CARIBOU SLIDERS ..... 17**  
GRILLED CARIBOU • CARAMELIZED ONIONS • BRIE  
CHEESE • LINGONBERRIES • BALSAMIC MAYO

## FRESH GARDEN

- SPINACH SALAD..... 13**  
FETA • CRAISINS • SPICED PECANS  
APPLE HERB VINAIGRETTE
- BUFFALO CHICKEN SALAD..... 16**  
BUFFALO CHICKEN • BLUE CHEESE CRUMBLES  
TOMATOES • ONIONS • CHIPOTLE RANCH
- COCONUT CURRY PRAWN SALAD..... 17**  
CARROT • TOMATOES • CUCUMBERS • EGG  
COCONUT PRAWNS • CURRY DRESSING
- SESAME CRUSTED TUNA SALAD ..... 18**  
SESAME TUNA • TOMATOES • ONIONS • CARROTS  
MANGO SALSA • MANGO VINAIGRETTE
- CAPE FOX CAESAR ..... 12**  
CROUTONS • CAESAR DRESSING
- JAMAICAN CARIBOU SALAD..... 17**  
CARIBOU STEAK • BELL PEPPER • CARROTS  
CUCUMBER • AVOCADO • TOMATO • MOZZARELLA  
MANGO • WASABI • PINEAPPLE MANGO SALSA
- GRILLED SIRLOIN SALAD ..... 19**  
GRILLED SIRLOIN • CHIMICHURRI • GRILLED TOMATOES  
ROASTED ONIONS • FRIED PROSCIUTTO • HERB VIN
- SALMON AND AVOCADO TIER..... 16**  
LOX • AVOCADO • CROUTONS • CHAMPAGNE VIN
- BLUEBERRY HALIBUT SALAD ..... 19**  
GRILLED HALIBUT & BLUEBERRY BUTTER  
CANDIED PECANS • SMOKED MOZZARELLA  
TOMATOES • WHITE BALSAMIC VIN
- GRILLED SALMON SALAD ..... 17**  
GRILLED SALMON • TOMATOES • CUCUMBERS  
CARROTS • WHITE BALSAMIC DRESSING

### GARDEN ADD ON'S

GRILLED SALMON...8 • BLACKENED SALMON...8 GRILLED CHICKEN...4  
BLACKENED CHICKEN...4 • BLACKENED SHRIMP...9 • PRIME RIB...10

## SIGNATURE SANDWICHES

- ALASKAN GOLD RUSH..... 18**  
FRIED HALIBUT • CANDIED BACON • PROVOLONE  
HONEY MUSTARD • POTATO BUN
- HALIBUT GRUYERE..... 17**  
GRILLED HALIBUT • GRUYERE SAUCE • LETTUCE  
TOMATO • ONION • POTATO BUN
- FRENCH DIP ..... 16**  
SHAVED PRIME RIB • HORSERADISH • AU JUS  
FRESH HOAGIE ROLL
- BOSTWICK BROIL ..... 17**  
BUTTERED CRAB • GRILLED TOMATOES • CHEDDAR  
CHEESE • FRENCH BREAD
- CAPE FOX CHICKEN SANDWICH..... 14**  
BUFFALO FRIED CHICKEN STRIPS • HONEY MUSTARD  
CANDIED BACON • PROVOLONE • POTATO BUN
- GRILLED SALMON..... 17**  
SALMON • TARTAR SAUCE • LETTUCE  
TOMATO • ONION • POTATO BUN
- CHICKEN CAESAR WRAP ..... 13**  
BLACKENED CHICKEN • CAESAR DRESSING  
FLOUR WRAP
- THE BEAR..... 16**  
SMOKED SALMON LOX • FLATBREAD • DILL • CHIVES  
CREAM CHEESE • ONION • CAPERS • YOGURT BERRIES
- PORKY PIG SANDWICH ..... 15**  
SMOKED PULLED PORK • BBQ SAUCE • COLE SLAW  
SWISS CHEESE • CANDIED BACON • POTATO BUN
- CAPE FOX RUEBEN..... 13**  
CORNED BEEF • SAUERKRAUT • SWISS CHEESE  
1000 ISLAND DRESSING
- GRILLED EGGPLANT & PORTOBELLO .... 13**  
EGGPLANT • ROASTED RED PEPPER • GARLIC AIOLI  
SMOKED MOZZARELLA • PORTOBELLO MUSHROOM  
GRILLED FOCACCIA
- TURKEY AVOCADO BAGEL ..... 12**  
TURKEY • AVOCADO • CHEDDAR • LETTUCE  
TOMATO • MAYO • GARLIC AIOLI • EVERYTHING BAGEL

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APR - 1 2019

# LUNCH MENU

11AM - 5PM

## DESSERT

<b>WARM FRIED DONUTS.....</b>	<b>8</b>
CINNAMON SUGAR • CARAMEL • STRAWBERRY • CHOCOLATE	
<b>VANILLA BEAN CHEESECAKE.....</b>	<b>8</b>
STRAWBERRY SAUCE	
<b>MUD PIE.....</b>	<b>8</b>
COOKIES AND CREAM • VANILLA BEAN • ALMOND MOCHA FUDGE OREO COOKIE CRUST	
<b>BANANA CREAM DREAM.....</b>	<b>8</b>
DEEP FRIED BANANA CHEESECAKE • RUM CARMEL SAUCE VANILLA BEAN ICE CREAM • GREEN APPLES	
<b>BREAD PUDDING.....</b>	<b>8</b>
TRADITIONAL BREAD PUDDING • BOURBON SOAKED RAISINS CARMEL GLAZE • VANILLA BEAN ICE CREAM	
<b>BURNT CREAM.....</b>	<b>8</b>
LUSCIOUS CUSTARD • CARAMELIZED SUGAR • WHIPPED CREAM	
<b>SALTED CARAMEL COOKIE.....</b>	<b>8</b>
SALTED CARAMEL COOKIE • VANILLA BEAN ICE CREAM	
<b>DOCKSIDE GALLEY PIE.....</b>	<b>8</b>
SEE SERVER FOR FLAVOR	
<b>CHOCOLATE CAKE.....</b>	<b>8</b>
RASPBERRY	

## ALASKA BREWS

### 49TH STATE BREWERY

22OZ BOTTLES

BAKED BLONDE  
PROSPECTORS GOLD  
SOLSTICE IPA  
907 FRONTIER STYLE LAGER

### ALASKAN BREWING CO.

DRAFT

WHITE  
AMBER  
4 ROTATING SELECTIONS

### DENALI BREWING CO.

DRAFT

MOTHER ALE  
SINGLE ENGINE RED  
1 ROTATING SELECTION

## HAND CRAFTED SIGNATURE COCKTAILS

### BLOODY MARY

KETTLE ONE VODKA,  
HOUSE BLOODY MARY MIX AND ALL THE FIXING'S

### CAPE FOX MIMOSA

TRADITIONAL STYLE MIMOSA  
ASK YOUR SERVER FOR OUR AVAILABLE  
FLAVORS TO BE ADDED

### FOXY COSMO

GREY GOOSE CITRON, LIME JUICE, FRESH  
RASPBERRY AND COINTREAU

### PINEAPPLE EXPRESS

PINEAPPLE INFUSED VODKA, MALIBU RUM,  
ORANGE JUICE AND SIERRA MIST

### MOSCOW MULE

VODKA, FRESH LIME JUICE, GINGER BEER  
COPPER MUG

### DIRTY MARTINI

GREY GOOSE VODKA, DRY VERMOUTH, OLIVE  
JUICE, BLUE CHEESE STUFFED OLIVES

### BLUEBERRY PATCH

STOLI BLUEBERRY, SIERRA MIST AND BLUEBERRIES

## CAPE FOX SANGRIA

RED SANGRIA  
WHITE SANGRIA

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# DINNER MENU

5PM - 9PM

## HORS D'OEUVRES

<b>COCONUT CRUSTED HALIBUT NUGGETS</b> .....	24
SWEET & SPICY DIPPING SAUCE	
<b>SESAME CRUSTED AHI TUNA</b> .....	17
WASABI VINAIGRETTE	
<b>SOFT PRETZELS</b> .....	12
SPICY MUSTARD AIOLI • BREWERY CHEESE SAUCE	
<b>DILL DUSTED CALAMARI</b> .....	16
TUBES & TENTACLES • GARLIC AIOLI	
<b>HEEN KAHIDI SHRIMP</b> .....	17
THAI PEANUT SAUCE	
<b>HOT PIG NACHOS</b> .....	15
BBQ PULLED PORK • ALL THE FIXINS	
<b>DEVILS ON HORSEBACK</b> .....	18
BACON WRAPPED SCALLOPS • HOLLANDAISE	
<b>CRAB &amp; JALAPENO WONTONS</b> .....	16
SWEET CHILI DIPPING SAUCE	
<b>ALASKAN SALMON SAMPLER</b> .....	19
FRESH LOX • SALMON SPREAD CAPERS • DILL • RED ONION • CRACKERS	
<b>BAKED BRIE &amp; CRAB</b> .....	16
APPLES • WARM SOURDOUGH	
<b>BLACKENED STEAK BITES</b> .....	18
HOLLANDAISE • CHIMICHURRI • BUFFALO BLUE CHEESE	
<b>SALMON AND AVOCADO TIER</b> .....	16
LOX • AVOCADO • CHAMPAGNE VIN • FRESH ROLLS	

## • CHEF RECOMMENDED SHELLFISH •

<b>ALASKAN SHELLFISH PAIL</b> .....	89
KING CRAB • CLAMS • DUNGENESS CRAB PRAWNS • MUSSELS • REINDEER SAUSAGE POTATOES • CORN	
<b>OYSTERS ON HALF SHELL</b> .....	17
TABASCO • CRACKERS • LEMON	
<b>OYSTER CASINO</b> .....	19
BACON • RED PEPPER BUTTER	
<b>VERMOUTH CLAMS</b> .....	17
HERB BROTH • WARM ROLLS	
<b>ALASKAN KING CRAB</b> .....	49
DRAWN BUTTER • 1LB	
<b>ALASKAN DUNGENESS CRAB</b> .....	30
1LB DUNGENESS • DRAWN BUTTER	
<b>SEAFOOD COCKTAIL</b> .....	26
CRAB & PRAWN SALAD • 3 PRAWNS • COCKTAIL SAUCE • CELERY • TOMATO • LEMON	

## SOUP & CHOWDER

MADE FRESH DAILY

<b>CUP OF SEAFOOD CHOWDER</b> .....	6
<b>CUP OF REINDEER CHILI</b> .....	6
<b>BOWL OF SEAFOOD CHOWDER</b> .....	9
<b>BOWL OF REINDEER CHILI</b> .....	10
<b>BREAD BOWL OF CHOWDER</b> .....	12
<b>BREAD BOWL OF REINDEER CHILI</b> ..	12

## SKILLET FRIES

<b>SMOKED PORK FRIES</b> .....	12
PULLED PORK • SMOKED GOUDA • BBQ SAUCE COLE SLAW • CANDIED BACON	
<b>CANDIED BACON FRIES</b> .....	12
CHICKEN • CANDIED BACON • CHEDDAR CHEESE PARMESAN CHEESE • GREEN ONION	
<b>HALIBUT GRUYERE FRIES</b> .....	17
ROSEMARY FRIES • HALIBUT • GRUYERE SAUCE	

CONSUMPTION OF RAW OR UNDERCOOKED FOODS OF ANIMAL ORIGIN MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

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# DINNER MENU

5PM - 9PM

## BUTCHER SHOP

### STEAKS

<b>20oz BONE-IN RIBEYE</b> .....	44
CHIMICHURRI SAUCE	
<b>BACON WRAPPED FILET MIGNON</b> .....	42
BOURBON HORSERADISH DEMI-GLAZE	
<b>CENTER CUT NEW YORK</b> .....	30
BLACK AND TAN ONION RING	
<b>SIRLOIN</b> .....	28
BOURBON HORSERADISH DEMI-GLAZE	
<b>PEPPER STEAK</b> .....	29
CRUSHED BLACK PEPPER DEGLAZED WITH BRANDY	
<b>SLOW BRAISED SHORT RIBS</b> .....	28
KOREAN BBQ SAUCE • RICE • VEGETABLES	
<b>PRIME RIB</b> .....8oz 26 • 10oz 28 • 12oz 30	
HERB CRUSTED	

### ADD - ONS

<b>1/2LB KING CRAB</b> .....	19
<b>DUNGENESS CRAB</b> .....	12
<b>3 PRAWNS</b> .....	10
<b>SALMON</b> .....	9
<b>HALIBUT</b> .....	12
<b>BLUE CHEESE CRUSTED</b> .....	3
<b>MUSHROOMS AND ONIONS</b> ...	3
<b>PEPPER GRAVY</b> .....	4

## SMOKEHOUSE

<b>SLOW SMOKED PORK RIBS</b> .....	22	<b>JERK CHICKEN</b> .....	18
FRENCH FRIES • COLE SLAW		MANGO SALSA • 2 SIDES	
<b>SMOKED BBQ CHICKEN</b> .....	17	<b>SMOKE HOUSE PLATTER</b> .....	27
FRENCH FRIES • COLE SLAW		RIBS • 1/4 JERK CHICKEN • PULLED PORK • FRIES COLE SLAW	

### FRESH PASTA

<b>ALASKAN MAC &amp; CHEESE.</b> .....	19
REINDEER SAUSAGE	
<b>SEAFOOD FETTUCCINI</b> .....	25
SHRIMP • SCALLOPS • CRAB	
<b>CHICKEN FETTUCCINI</b> .....	18
<b>AVOCADO FETTUCCINI</b> .....	19
GRILLED CHICKEN	
<b>CHICKEN YAKISOBA</b> .....	19
GRILLED CHICKEN • VEGETABLES	

### SIDES

RICE PILAF • CHEF'S VEGETABLES  
 ASPARAGUS • BLACK & TAN ONION RINGS  
 BAKED POTATO • MASHED POTATOES  
 ROASTED POTATOES • ROSEMARY FRIES  
 SWEET FRIES

CONSUMPTION OF RAW OR UNDERCOOKED FOODS  
 OF ANIMAL ORIGIN MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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# DINNER MENU

5PM - 9PM

## SEAFOOD

SEAFOOD ENTREE'S ARE SERVED WITH CHOICE OF HOUSE OR CAESAR SALAD AND ONE SIDE

<b>CEDAR PLANK SALMON</b> .....	29
FRESH CUT SALMON • LINGONBERRY SAUCE	
<b>HORSERADISH CRUSTED SALMON</b> .....	29
FRESH CUT SALMON • HORSERADISH CRUST	
<b>SHRIMP SCAMPI</b> .....	36
SUCCULENT SHRIMP SCAMPI	
<b>SHRIMP &amp; SCALLOP KABOBS</b> .....	32
FRESH SHRIMP • SEA SCALLOPS • LEMONS	
<b>PAN SEARED SCALLOPS</b> .....	32
LEMON BEURRE BLANC	
<b>BACON WRAPPED STUFFED PRAWNS</b> .....	32
JALAPENO CREAM CHEESE STUFFING • TOMATO SAUCE	
<b>HALIBUT GRUYERE</b> .....	38
GRUYERE CHEESE • CREAMY DILL SAUCE	
<b>COCONUT CRUSTED HALIBUT</b> .....	38
TOPPED WITH MALIBU CREAM SAUCE	
<b>HERB CRUSTED HALIBUT</b> .....	38
FRESH HALIBUT • PANKO & HERBS	
<b>GRILLED SALMON WITH RED PEPPER PESTO</b> .....	29
SALMON FILET • GLUTEN-FREE RED PEPPER PESTO	
<b>ALASKAN KING CRAB</b> .....	74
1.5 LB • DRAWN BUTTER	
<b>ALASKAN DUNGENESS CRAB</b> .....	60
2LB • DRAWN BUTTER	
<b>CRAB FEAST</b> .....	79
KING CRAB 1LB • DUNGENESS CRAB 1LB	
<b>ROSEMARY CRUSTED HALIBUT</b> .....	38
TOPPED WITH ROASTED APPLES	
<b>PAN FRIED HALIBUT CHEEKS</b> .....	37
HALIBUT CHEEKS • LEMON BEURRE BLANC	

## FISH & CHIPS

<b>2 PC HALIBUT &amp; CHIPS</b>	19	<b>1 PC COD &amp; CHIPS</b>	16
<b>3 PC HALIBUT &amp; CHIPS</b>	22	<b>2 PC COD &amp; CHIPS</b>	18
<b>2 PC SALMON &amp; CHIPS</b>	18	<b>CLAM STRIPS &amp; CHIPS</b>	16
<b>3 PC SALMON &amp; CHIPS</b>	21	<b>CAPTAINS PLATTER</b>	29
		HALIBUT • SALMON • SHRIMP • CLAMS • FRIES	



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### SIDES

RICE PILAF • CHEF'S VEGETABLES  
 ASPARAGUS • BLACK & TAN ONION RINGS  
 BAKED POTATO • MASHED POTATOES  
 ROASTED POTATOES • ROSEMARY FRIES  
 SWEET FRIES

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# DINNER MENU

5PM - 9PM

## BURGERS

### HAND CRAFTED DAILY

SERVED WITH ROSEMARY FRIES.  
SUBSTITUTE  
BLACK AND TAN ONION RINGS, SWEET FRIES  
OR A HOUSE SALAD FOR AN ADDITIONAL \$2

<b>BIG ALASKAN BURGER</b> .....	16
2 ELK PATTIES • CHEDDAR CHEESE • LETTUCE TOMATO • ONION • BACON • PICKLES • 1000 ISLAND	
<b>CAPE FOX BURGER</b> .....	14
1/2lb BURGER • LETTUCE • MAYO • TOMATO • ONION PICKLE • CHEESE	
<b>GREEN CHILI BUFFALO BURGER</b> .....	15
BUFFALO BURGER • GREEN CHILI • PEPPER JACK CHIPOTLE MAYO • LETTUCE • TOMATO • ONION	
<b>PRETZEL BURGER</b> .....	15
1/2LB BURGER • NACHO CHEESE • CANDIED BACON LETTUCE • ONION • TOMATO • STONE GROUND MUSTARD PRETZEL BUN	
<b>MUSHROOM SWISS BURGER</b> .....	15
1/2LB BURGER PATTY • SAUTEED MUSHROOMS & ONIONS BACON • SWISS CHEESE • LETTUCE • TOMATO • MAYO	
<b>SMOKEY BBQ BISON BURGER</b> .....	15
BUFFALO BURGER • SMOKED CHEDDAR CHEESE BACON • BBQ SAUCE • LETTUCE • TOMATO • ONION	

## DESSERT

<b>WARM FRIED DONUTS</b> .....	8
CINNAMON SUGAR • CARAMEL • STRAWBERRY SAUCE	
<b>VANILLA BEAN CHEESECAKE</b> .....	8
STRAWBERRY SAUCE	
<b>MUD PIE</b> .....	8
COOKIES AND CREAM • VANILLA BEAN • ALMOND MOCHA FUDGE OREO COOKIE CRUST	
<b>BANANA CREAM DREAM</b> .....	8
DEEP FRIED BANANA CHEESECAKE • RUM CARAMEL SAUCE VANILLA BEAN ICE CREAM • GREEN APPLES	
<b>BREAD PUDDING</b> .....	8
TRADITIONAL BREAD PUDDING • BOURBON SOAKED RAISINS CARAMEL GLAZE • VANILLA BEAN ICE CREAM	
<b>BURNT CREAM</b> .....	8
LUSCIOUS CUSTARD • CARAMELIZED SUGAR • WHIPPED CREAM	
<b>SALTED CARAMEL COOKIE</b> .....	8
SALTED CARAMEL COOKIE • VANILLA BEAN ICE CREAM	
<b>DOCKSIDE GALLEY PIE</b> .....	8
SEE SERVER FOR FLAVORS	
<b>CHOCOLATE CAKE</b> .....	8
RASPBERRY	

## FRESH GARDEN

<b>SPINACH SALAD</b> .....	13
FETA • CRAISINS • SPICED PECANS • APPLES APPLE HERB VINAIGRETTE	
<b>BUFFALO CHICKEN SALAD</b> .....	16
BUFFALO CHICKEN • BLUE CHEESE CRUMBLES TOMATOES • ONIONS • CHIPOTLE RANCH	
<b>COCONUT CURRY PRAWN SALAD</b> .....	17
CARROT • TOMATOES • CUCUMBERS • EGG COCONUT PRAWNS • CURRY DRESSING	
<b>SESAME CRUSTED TUNA SALAD</b> .....	18
SESAME TUNA • TOMATOES • ONIONS • CARROTS MANGO SALSA • MANGO VINAIGRETTE	
<b>CAPE FOX CAESAR</b> .....	12
CROUTONS • CAESAR DRESSING	
<b>JAMAICAN CARIBOU SALAD</b> .....	17
CARIBOU STEAK • BELL PEPPER • CARROTS CUCUMBER • AVOCADO • TOMATO • SMOKED MOZZARELLA • MANGO WASABI • PINEAPPLE MANGO SALSA	
<b>BLUEBERRY HALIBUT SALAD</b> .....	19
GRILLED HALIBUT TOPPED WITH BLUEBERRY BUTTER • CANDIED PECANS • SMOKED MOZZARELLA CHERRY TOMATOES • WHITE BALSAMIC VIN	
<b>GRILLED SALMON SALAD</b> .....	17
GRILLED SALMON • TOMATOES • CUCUMBERS CARROTS • WHITE BALSAMIC VINAIGRETTE	
<b>GRILLED SIRLOIN SALAD</b> .....	19
GRILLED SIRLOIN • CHIMICHURRI • GRILLED TOMATOES ROASTED ONIONS • FRIED PROSCIUTTO • HERB VIN	

### GARDEN ADD ON'S

SALMON...8 • CHICKEN...4  
SHRIMP...9 • PRIME RIB...10

### • AFTER DINNER DRINKS •

#### THE MANHATTAN

KNOB CREEK BOURBON, BITTERS, SWEET  
VERMOUTH, ORANGE PEEL AND A CHERRY

#### BRANDY ALEXANDER

BRANDY, GROUND NUTMEG, CREME DE  
CACAO AND HALF & HALF

#### COFFEE NUDGE

BRANDY, CREME DE CACAO, BAILEY'S, KAHULA  
AND COFFEE

#### THE DISTINGUISHED GENTLEMAN

DISARONNO AMARETTO, SCOTCH, BITTERS  
AND AN ORANGE PEEL

#### THE NATIVE ROSE

APRICOT BRANDY, GIN, DRY VERMOUTH,  
LEMON AND GRENADINE

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APR - 1 2019



## Alaska Food Code 2019 Establishment Permit

Division of Environmental Health  
Food Safety & Sanitation Program

Permit Number: 6705  
Issued to: CAPE FOX LODGE, LLC  
For: Cape Fox Lodge # 048 Restaurant  
For Operation of: FF-7 Food Service and Caterer  
Located at: 800 Venetia WAY Ketchikan, AK 99901

This permit, issued under the provisions of 18 AAC 31, is valid until the noted expiration date or unless suspended or revoked by the department.

This permit is not transferable for change of ownership, facility location, or type of operation. It must be posted in plain view in the establishment and is the property of the State of Alaska.

Expiration Date:  
**December 31, 2019**

Program Manager:

A handwritten signature in black ink, appearing to read "Kimberly S. O'Neil".

**If you have questions or concerns regarding  
safe food handling practices call toll free:**

# 1-87-SAFE-FOOD

**(in Anchorage call 334-2560)**

