



MEMORANDUM

TO: Alcoholic Beverage Control Board

DATE: March 19, 2021

FROM: Olivia Frank, OLE

RE: 5933 Slippery Salmon Bar & Grill

Requested Action: New license application

Statutory and Regulatory Authority: AS 04.06.090(b): “The board shall review all applications for licenses made under this title and may order the director to issue, renew, revoke, transfer, or suspend licenses and permits authorized under this title.”

- AS 04.11.400(d): “The board may approve
- (1) the issuance of a new beverage dispensary or restaurant or eating place license without regard to (a) of this section if it appears that the issuance will encourage the tourist trade by encouraging the construction or improvement of
 - (A) a hotel, motel, resort, or similar business relating to the tourist trade with a dining facility or having kitchen facilities in a majority of its rental rooms and at least a minimum number of rental rooms required according to the population of the incorporated city, unified municipality, or population area established under (a) of this section in which the facility will be located, as follows:
 - (i) 10 rental rooms if the population is less than 1,501;
 - (ii) 20 rental rooms if the population is 1,501 — 2,500;
 - (iii) 25 rental rooms if the population is 2,501 — 5,000;
 - (iv) 30 rental rooms if the population is 5,001 — 15,000;
 - (v) 35 rental rooms if the population is 15,001 — 25,000;
 - (vi) 40 rental rooms if the population is 25,001 — 50,000; and
 - (vii) 50 rental rooms if the population is greater than 50,000; or
 - (B) an airport terminal; and”
 - (2) the renewal or transfer of ownership of a beverage dispensary or restaurant or eating place license issued under (1) of this subsection if the
 - (A) holder of the license operates a hotel, motel, resort, or similar business relating to the tourist trade that
 - (i) has a dining facility on the licensed premises or kitchen facilities in a majority of its rental rooms; and

- (ii) maintains at least the minimum number of rental rooms that the hotel, motel, resort, or similar business had at the time of initial licensure or that were required at the time of initial licensure; or
- (B) licensed premises are located inside an airport terminal.

Staff Rec.: Approve with delegation

Background: This is an application to issue a Beverage Dispensary – Tourism license in the Municipality of Anchorage.

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. Staff has determined that the license is compliant with the room number requirements.

The applicant offers 90 rental rooms without kitchen facilities. This establishment offers a dining facility.

Attachment: Tourism Statement
AB-00
AB-02
AB-03



Alaska Alcoholic Beverage Control Board
Tourism Statement

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

A new, transfer, or renewal application for a beverage dispensary – tourism or restaurant / eating place – tourism license must be accompanied by a written statement that explains how the establishment encourages tourism and meets the requirements listed under AS 04.11.400(d) and 3 AAC 304.325.

This document must be submitted to AMCO's main office before any tourism license application will be reviewed.

Section 1 – Establishment Information

Enter information for the business seeking to have its license renewed. If any populated information is incorrect, please contact AMCO.

Table with 4 columns: Doing Business As, Slippery Salmon Bar & Grill, License #, 5933. License Type: Beverage Dispensary - Tourism.

Section 2 – Tourism Statement

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

The restaurant has been operating for several years and has a good reputation with Anchorage locals as well as visitors from out of town that have stayed at the hotel. We want to continue offering an affordable clean place to stay and a great dining experience. The convenience of an onsite restaurant and bar enhances the experience.

2.2. Explain how the facility was/will be constructed or improved as required by AS 04.11.400(d)(1):

Ongoing improvements over the past year since Rupinder Alaska has taken ownership of the property include; new hallway carpeting and laminant flooring in the guest rooms, replaced the old guest room furniture with new updated furniture, new in-room artwork. All the guest room bathrooms have new sink and countertops. Installed new high speed internet/wifi and security cameras. During the past summer the entire building was given a fresh coat of paint and the old flower boxes were taken out and replaced.

2.3 Does the licensee or applicant for this liquor license also operate the tourism facility in which this license is located?

YES [X] NO []

2.4 If "no" who operates the tourism facility?

[Empty text box for answer to question 2.4]



Alaska Alcoholic Beverage Control Board Tourism Statement

2.5 Do you offer room rentals to the traveling public?

YES

NO

If "yes" answer the following questions:

How many rooms are available?

90 guest rooms.

How many of the available rooms (if any) have kitchen facilities (defined as: a separate sink for food preparation along with refrigeration and cooking appliance devices, including a microwave)?

No

Do you stock or plan to stock alcoholic beverages in guest rooms?

YES

NO

If "no" is your facility located within an airport terminal?

YES

NO

2.6 If your establishment includes a dining facility, please describe that facility. If it does not please write "none".

The Slippery Salmon Bar and Grill is located in the hotel.

2.7 If additional amenities are available to your guests through your establishment (eg: guided tours or trips, rental equipment for guests, other activities that attract tourists), please describe them. If they are not offered, please write "none".

We have a brochure rack and tour directories located in the lobby. At the start of every summer season all employees are trained to be able to inform guests on the many tours that are available to them and to help with booking them.



Internal Checklist: Liquor License New & Transfer

This checklist should be used as a guide when processing liquor license applications. **However it is not exhaustive.** Please see the Examiner Desk Manual for more information.

General:

- What type of application is this? (Circle all that apply)**
 - **New**
 - **Transfer** *IF A TRANSFER IS OCCURRING IS THIS A TRANSFERRABLE LICENSE TYPE?* **YES/NO**
 - *Use the List of Non Transferrable licenses to confirm.*
 - **Location**
 - **Ownership**
 - **Controlling interest**
 - *If controlling interest is changing, check for any other licenses held by the entity, transfers will be required for all licenses held.*
 - **Security Interest**
 - **Involuntary retransfer**
- Are there available licenses of this type in this LGB?** **YES/NO**
 - *If NO, check to see if a request for expiration is required- if one is, write it on the master checklist.*
- Is there an existing license in this location?** **YES/NO**
 - *If YES, check to see if a request for expiration is required- if one is, write it on the master checklist.*
- Does anyone in the proposed ownership own any other licenses?** **YES/NO**
 - *If YES, discuss with the management team to ensure that prohibited financial interest is not violated.*
 - *Is prohibited financial interest violated?* **YES/NO**
- Is this a Brewpub or Beverage Dispensary-Duplicate?** **YES/NO**
 - *If YES, indicate the "master" license number _____.*
- Is this license in a location outside of a LGB?** **YES/NO**
 - *If YES, check to see if a petition is required. If it is, make sure that you have shown that on the supplemental checklist.*
- Is the premises diagram compliant with the requirements of the form?**
 - *Please ensure that you have reviewed against **all of the form requirements**, that it is **legible**, and that there are **no invisible walls/unlabeled area(s)**.*
 - *If there is **ANYTHING** strange about the premises, discuss with the management team.*

License Type Specific Checks:

- Wholesale**
 - **Is the premises in a personal storage unit?** **YES/NO**
- Tourism**
 - **Is this license in an airport terminal?** **YES/NO**
 - **Is this license in a Hotel/Motel Etc.?** **YES/NO**
 - *If yes:*
 - *Are there enough rooms based on population?* **YES/NO**
 - *Make sure that the other requirements are met and addressed in the Tourism Statement.*
- Outdoor Recreation Lodge**
 - *Does this establishment provide overnight accommodations and meals?* **YES/NO**
 - *Is the business primarily involved in offering outdoor recreation activities?* **YES/NO**
 - *Does it provide at least two guest rooms?* **YES/NO**
- Recreational Site**
 - *Do the service hours show that alcohol is being served no more than 1 hour before and after the recreational events that are being hosted?* **YES/NO**
 - *Are the events qualifying "recreational" events hosted during a season?* **YES/NO**



Master Checklist: New Liquor License Application

License Type:	Beverage Dispensary - Tourism	License Number:	5933
Doing Business As:	Slippery Salmon Bar & Grill	Date Received:	
Examiner:	OF	Date License Issued:	

Document	Received	Completed	Document	Received	Completed
AB-00: New Application	9/7	1/27	Entity Documents		1/27
AB-02: Premises Diagram	9/7	1/27	Lease or Deed		1/27
AB-07: Posting Affidavit	9/7	1/27	Fingerprint Cards		
Publisher's Affidavit	10/7	1/27	App, Lic, and FP Fees	10/7	
AB-08(a/b): Crim. History	9/7	1/27			
AB-09: Financial Interest	9/7	1/27	Suppl. Check. Rqd?	No	
Notes	Need food permit before effectuation				

Names on Received Fingerprint Cards:					
Owner ID #:	5325	Associate ID #s:	7337, 7338		

Correction Letter Date(s):	10/23, 1/5,	Det. Complete:	1/27
Board Meeting Date:	3/30/21	Board Action:	

Agency	Date & Response
Local Governing Body 1	
Local Governing Body 2	
DEC	
Fire Marshal	

Objections Received	
Staff Questions for Board	

Requirements for Finalization	
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Alaska Alcoholic Beverage Control Board
Supplemental Checklist:
New & Transfer Applications

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

RDP Document	Received	Completed	Notes
AB-03: RDP Application	9/7	1/27	Need food permit
Designation Floor Plan	9/7	1/27	
Menu	10/7	1/27	
RDP Fee	10/7	1/27	

WS/Manuf. Document	Received	Completed	Notes
TTB Permit			
AB-25: Supplier Cert (WS)			

Tourism Document	Received	Completed	Notes
Tourism Statement			
AB-19 Guest Room Stock			

Rec Site or Rec Lodge	Received	Completed	Notes
Rec Site Statement			
Rec Lodge Statement			

Public Conv. OR Outside/Unorganized	Received	Completed	Notes
Map of Radius for Sigs			
Narrative for Pop/Sigs			
AB-12: Petition			

Security Int Document	Received	Completed	Notes
UCC Statement and Docs			

Comm Carrier Document	Received	Completed	Notes
USCG Cert/FAA Inspec			



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Alaska Alcoholic Beverage Control Board
Form AB-00: New License Application

What is this form?

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

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

Section 1 - Establishment and Contact Information

Enter information for the business seeking to be licensed.

Licensee:	Rupinder Alaska Incorporated		
License Type:	Beverage Dispensary - Tourism	Statutory Reference:	AS 04.11.400 (d)
Doing Business As:	Slippery Salmon Bar + Grill		
Premises Address:	115 E. 3rd Avenue		
City:	Anchorage	State:	Alaska ZIP: 99501
Local Governing Body:	Municipality of Anchorage		
Community Council:	Downtown Community Council		
Mailing Address:	115 E 3rd Avenue		
City:	Anchorage	State:	AK ZIP: 99501
Designated Licensee:	Kanwalroop S Brar		
Contact Phone:	775-379-9288	Business Phone:	775-351-9955
Contact Email:	brar05@gmail.com		

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

OFFICE USE ONLY			
Complete Date:	License Years:	License #:	5933
Board Meeting Date:	Transaction #:	1346524	
Issue Date:	BRE:		

[Form AB-00] (rev 10/10/2016)

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AMCO REC'D
 11/20/20

AMCO
 SEP - 7 2020



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 550 W 7th Avenue, Suite 1600
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 Phone: 907.269.0350

Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application

Section 2 – Premises Information

Premises to be licensed is:



an existing facility



a new building



a proposed building

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

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

Fairview Elementary School is 1.5 miles (walking)

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.

First United Methodist Church is 1 mile (walking)

Section 3 – Sole Proprietor Ownership Information

This section must be completed by any sole proprietor who is applying for a license. Entities should skip to Section 4. If more space is needed, please attach a separate sheet with the required information.

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

This individual is an: applicant affiliate

Name:				
Address:				
City:	State:	ZIP:		

This individual is an: applicant affiliate

Name:				
Address:				
City:	State:	ZIP:		



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Alaska Alcoholic Beverage Control Board
Form AB-00: New License Application

Section 4 – Entity Ownership Information

This section must be completed by any entity, including a corporation, limited liability company (LLC), partnership, or limited partnership, that is applying for a license. Sole proprietors should skip to Section 5. If more space is needed, please attach a separate sheet with the required information.

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

Entity Official:	Kanwalroop S. Brar			
Title(s):	President	Phone:	775-379-9288	% Owned: 50
Address:	115 E 3rd Ave.			
City:	Anchorage	State:	AK	ZIP: 99501

Entity Official:	Kunjan Brar			
Title(s):	Treasurer	Phone:	775-997-3564	% Owned: 50
Address:	200 Mill Street			
City:	Reno	State:	NV	ZIP: 89501

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

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



Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application

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

DOC Entity #:	10117212	AK Formed Date:	11/8/19	Home State:	NV
Registered Agent:	Kanwalroop Brar		Agent's Phone:	775-319-9288	
Agent's Mailing Address:	115 E 3rd Ave.				
City:	Anchorage	State:	AK	ZIP:	99501

Residency of Agent:

Yes No

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

Section 5 - Other Licenses

Ownership and financial interest in other alcoholic beverage businesses:

Yes No

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

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

N/A

Section 6 - Authorization

Communication with AMCO staff:

Yes No

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

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

Angela Criswell - Mr. Criswell is our General Manager at the hotel.



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 Phone: 907.269.0350

Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application

Section 7 – Certifications

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

Initials

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

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

I certify that I understand that providing a false statement on this form or any other form provided by AMCO is grounds for rejection or denial of this application or revocation of any license issued.

I certify that all licensees, agents, and employees who sell or serve alcoholic beverages or check the identification of a patron will complete an approved alcohol server education course, if required by AS 04.21.025, and, while selling or serving alcoholic beverages, will carry or have available to show a current course card or a photocopy of the card certifying completion of approved alcohol server education course, if required by 3 AAC 304.465.

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

As an applicant for a liquor license, I declare under penalty of perjury that I have read and am familiar with AS 04 and 3 AAC 304, and that this application, including all accompanying schedules and statements, is true, correct, and complete.

Kanwalroop S. Brar
 Signature of licensee
Kanwalroop S. Brar
 Printed name of licensee

[Signature]
 Signature of Notary Public
 Notary Public in and for the State of Alaska

My commission expires: June 27, 2021

Subscribed and sworn to before me this 6 day of MARCH, 2020.



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

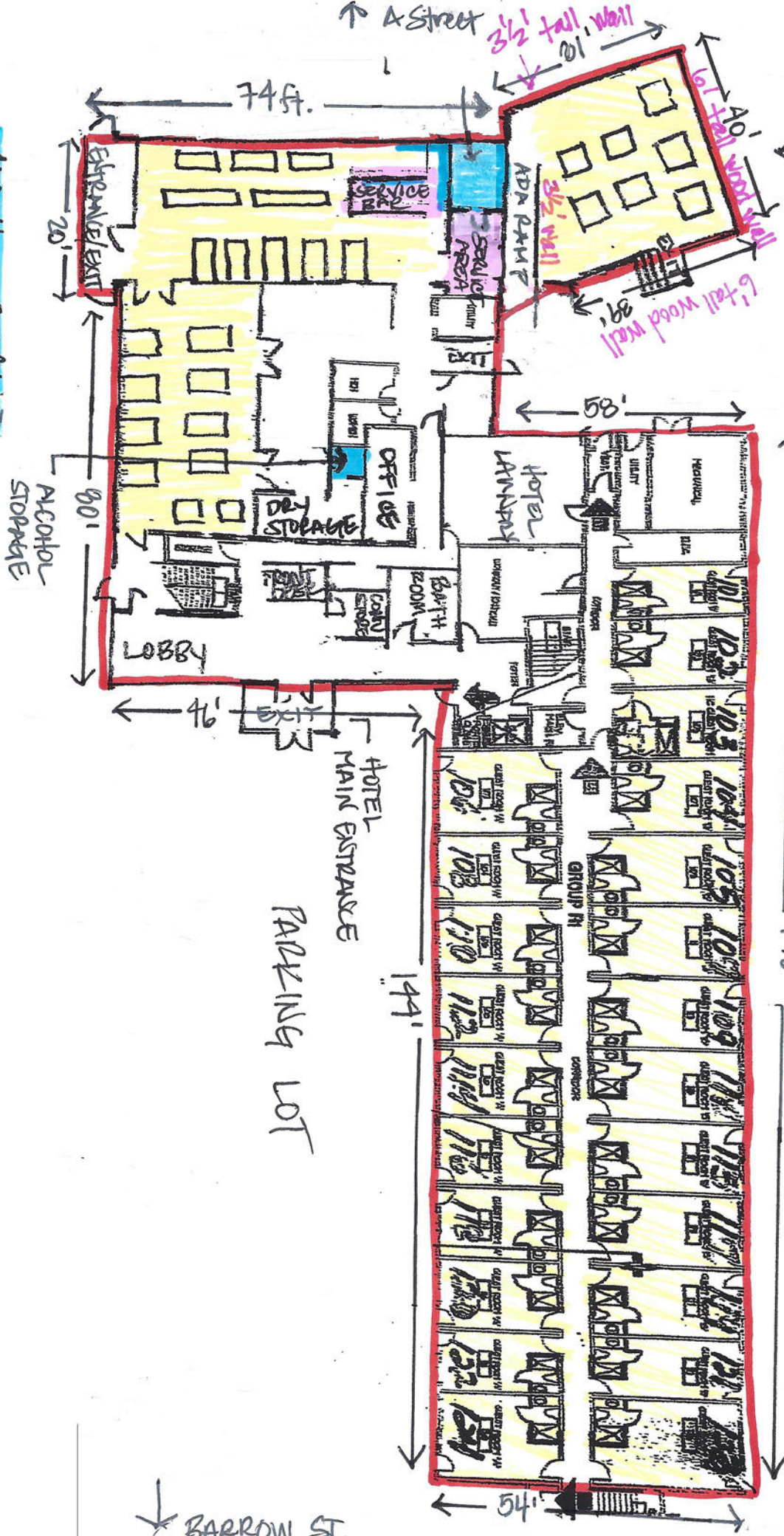
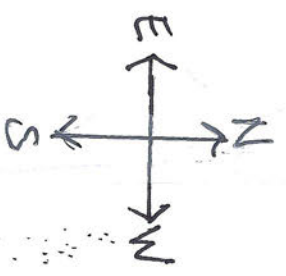
Enter information for the business seeking to be licensed, as identified on the license application.

Licensee:	Rupinder Alaska Incorporated	License Number:			
License Type:	Beverage Dispensary - Tourism				
Doing Business As:	Slippery Salmon Bar & Grill				
Premises Address:	115 E. 3rd Avenue				
City:	Anchorage	State:	AK	ZIP:	99501

OUTDOOR DECK

PAMADA FIRST FLOOR

BARROW PARK



A Street

ALCOHOL STORAGE

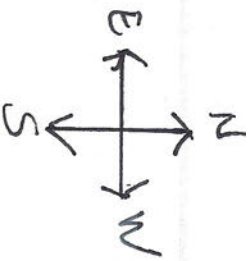
ALCOHOL SERVICE

ALCOHOL CONSUMPTION AREA

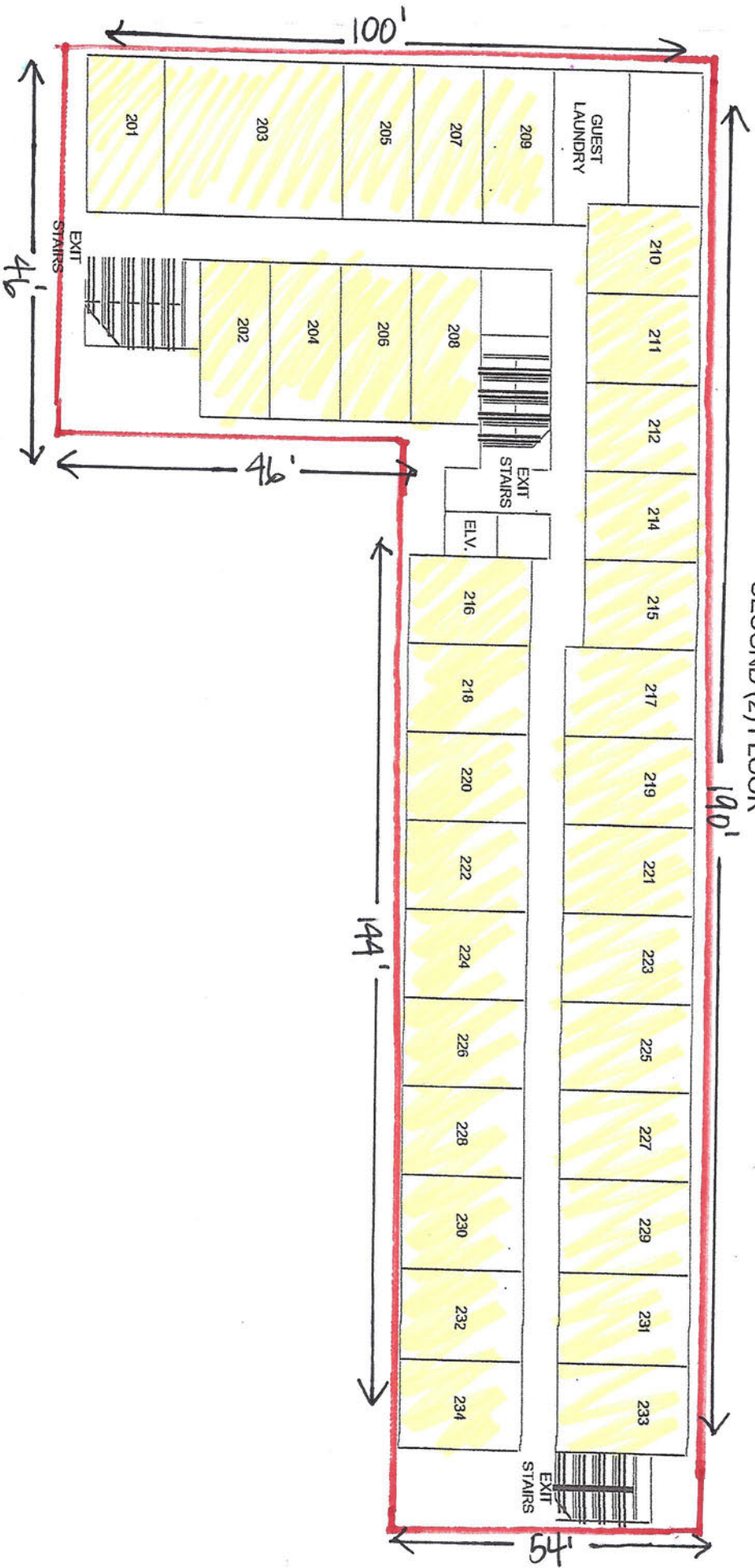
3rd Avenue

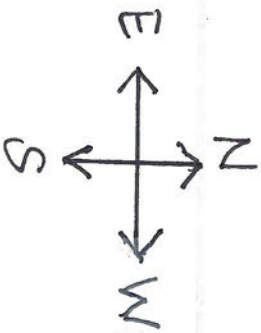
BARROW ST.

PARKING LOT

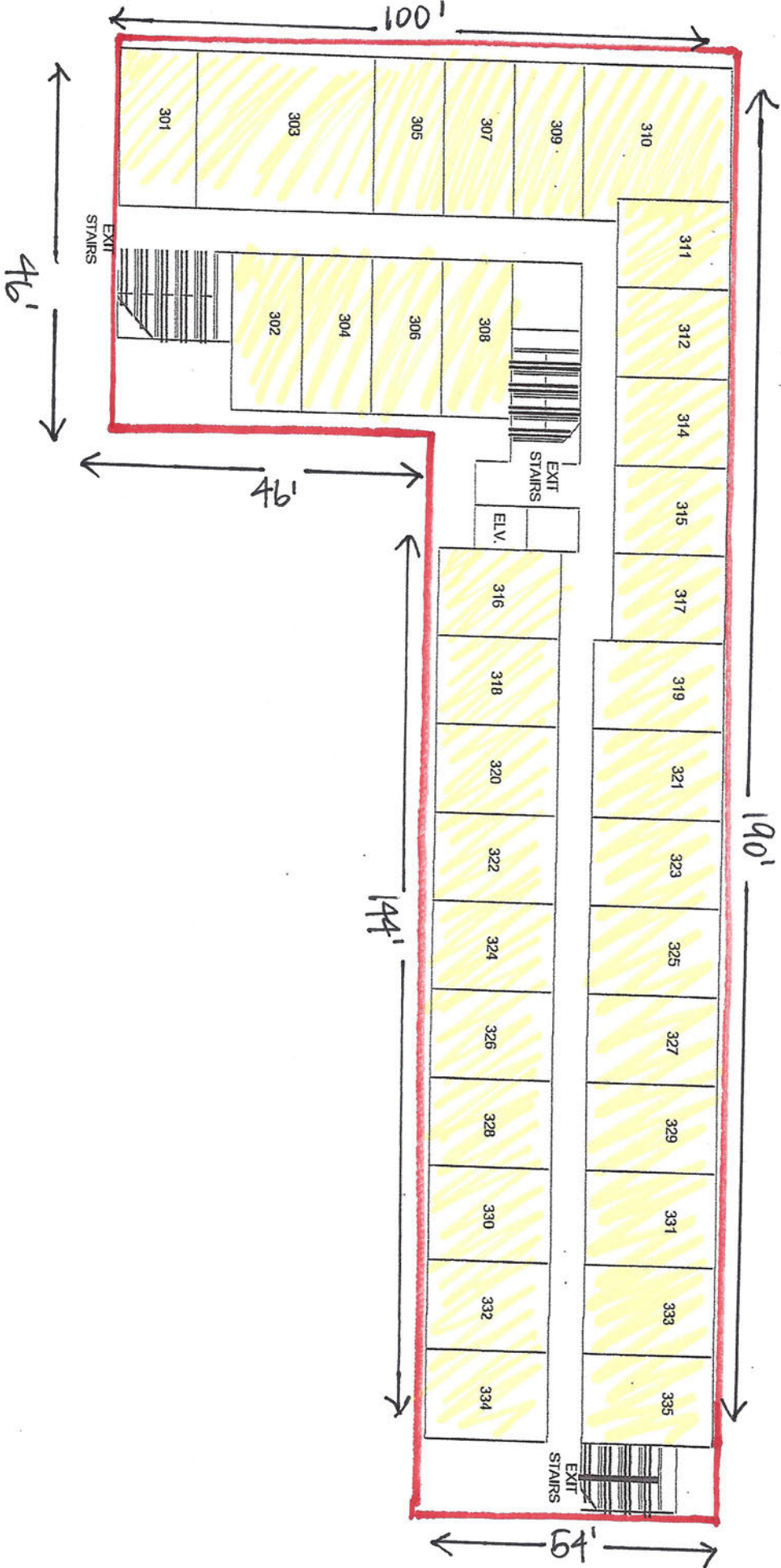


ZANABDA GUEST ROOMS SECOND (2) FLOOR





DAMADA GUEST ROOMS THIRD (3) FLOOR



SECURITY PLAN FOR DECK AT THE SLIPPERY SALMON BAR AND GRILL, License # 5933

The outdoor deck at the Slippery Salmon Bar & Grill is located on the northeast side of the restaurant and is accessible primarily by exiting out the back door of the restaurant. The deck is elevated approximately 30 inches above the ground and has 40 inch walls on all sides. By using the back door as the primary way to get to the deck guests must walk through the restaurant and can be easily monitored by staff. Guests seated on the deck can also be monitored through a window that is located adjacent to the deck as well as the multiple occasions staff is out on the deck to provide service. A secondary access could be obtained through the exit only stairs that are located on the northeast side of the deck. This set of stairs can also be easily viewed from the window that is adjacent to the deck. As required by AS 04.21.065 all proper signage is posted on the door to the deck and by the exit only stairs as well as any other required signs. Frequent appearances by management and staff on the deck ensure that no unaccompanied minors are allowed on the deck.



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

What is this form?

A restaurant designation permit application is required for a licensee desiring designation under 3 AAC 304.715 – 3 AAC 304.795 as a bona fide restaurant, hotel, or eating place for purposes of AS 04.16.010(c) or AS 04.16.049. Designation will be granted only to a holder of a beverage dispensary, club, recreational site, golf course, or restaurant or eating place license, and only if the requirements of 3 AAC 304.305, 3 AAC 304.725, and 3 AAC 304.745, as applicable, are met. A menu or expected menu listing the meals, including entrees prepared onsite and offered to patrons, and copy of the DEC Food Service Permit (or corresponding DHHS documentation for licenses located in the Municipality of Anchorage) must accompany this form. Applicants should review AS 04.16.049 – AS 04.16.052 and 3 AAC 304.715 – 3 AAC 304.795. All fields of this form must be completed. The required \$50 permit fee may be made by credit card, check, or money order.

Section 1 – Establishment Information

Enter information for licensed establishment.

Licensee:	Rupinder Alaska Incorporated				
License Type:	Beverage Dispensary-Tourism	License Number:			
Doing Business As:	Slippery Salmon Bar & Grill				
Premises Address:	115 E. 3rd Avenue				
City:	Anchorage	State:	AK	ZIP:	99501
Contact Name:	Kanwalroop Brar	Contact Phone:	775-379-9288		

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):

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

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

OFFICE USE ONLY	
Transaction #:	Initials:



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

Section 3 – Minor Access

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

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

No minors are currently employed. Future minors will only be employed and present in the kitchen, food prep and dishwashing area, dining area and bathrooms. Minors can not sit at the bar. Minors may only be seated at dining tables where alcohol may be served to adults, 21 years of age and over.

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

Our hotel is staffed 24 hours a day and our bar and alcohol products are kept under lock and key. There is a security system currently installed that views all internal areas of the restaurant and kitchen. Restaurant and kitchen staff are ServSafe and TAPS trained and certified. We request identification from all guests who wish to consume alcohol on the premises. An employee with a valid TAPS card walks with a hotel guest to the guest's room if they purchase a drink from the restaurant.

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

Yes No

Section 4 – DEC Food Service Permit

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

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

Please follow this link to the Municipality Food Safety Website:
<http://www.muni.org/Departments/health/Admin/environment/FSS/Pages/fssfood.aspx>

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

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

Initials

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



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

Section 5 – Hours of Operation

Review AS 04.16.010(c).

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

September - May, 6:00am to 2:00am. 7 days a week.
June, July, August - 5:00am to 2:00am. 7 days a week

Section 6 – Entertainment & Service

Review AS 04.11.100(g)(2)

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

Yes No

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

[Empty text box for describing entertainment]

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:

[Empty text box for describing other food and beverage service]



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Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

Section 7 - Certifications and Approvals

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

Initials

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

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

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

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

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

Signature of licensee

Kanwal roop S. Brar
 Printed name of licensee

Signature of Notary Public

Notary Public in and for the State of ALASKA

My commission expires: Jan 22, 2021



Subscribed and sworn to before me this 6 day of MARCH, 2020.

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

Approved Denied

Signature of local government official

Date

Printed name of local government official

Title



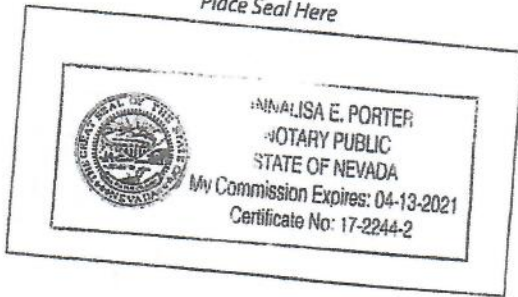
Jurat Certificate

State of Nevada

County of Washoe

Subscribed and sworn to (or affirmed) before me on this 26th
day of December, 2019, by Gunjan Brar

Place Seal Here



Notary Signature *[Signature]*

Description of Attached Document

Type or Title of Document

AMCO - Form AB-08a: Authorization of Records Release

Document Date

12-26-2019

Number of Pages

3 includ. Jurat Cert.

Signer(s) Other Than Named Above



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

AMCO Enforcement Review:

Enforcement Recommendation:

Approve

Deny

Signature of AMCO Enforcement Supervisor

Printed name of AMCO Enforcement Supervisor

Date

Enforcement Recommendations:

AMCO Director Review:

Approved

Denied

Signature of AMCO Director

Printed name of AMCO Director

Date

Limitations:



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-08a: Authorization of Records Release

What is this form?

This authorization of records release form is required for all liquor license applications. Each licensee and affiliate who is required to be listed on an application for a liquor license under AS 04.11.260 must provide written authorization for release of conviction and arrest records, as required by 3 AAC 304.105(a)(1).

The following individuals must complete this form:

- If the applicant is a sole proprietor, this form must be completed by the *applicant* and the applicant's *spouse*.
- If the applicant is a **corporation**, this form 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**, this form 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**, this form must be completed for each *partner with an interest of 10% or more*, and for each *general partner*.

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

Section 1 - Establishment Information

Enter information for licensed establishment.

Licensee:	Rupinder Alaska Trust Incorporated		
License Type:	Beverage Dispensary - Tourism	License Number:	
Doing Business As:	Slippery Salmon Bar & Grill		
Premises Address:	115 E 3rd Ave		
City:	Anchorage	State:	AK ZIP: 99501

Section 2 - Individual Information

Enter information for the individual licensee or affiliate.

Name:	Kanwalroop Brar
Title:	President
Date of Birth:	[REDACTED]



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-08a: Authorization of Records Release

Section 3 - Certifications and Approvals

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

I certify that I have **never** been convicted of a violation of AS 04 or regulations adopted by the ABC Board.

Initials

JB

I certify that I have **never** been convicted of a violation of the alcoholic beverage control laws of another state, as a licensee of that state.

JB

I certify that I have **not** been convicted of a felony in this state, the United States, or another state or territory, including a suspended imposition of sentence, during the 15 years immediately preceding the date of this form.

JB

Sign your initials to the following statement only if you are unable to certify one or more of the above statements:

I have been convicted of one or more of the above offenses, and I have attached a written explanation that includes the type of offense and why it would be in the public interest for the ABC Board to approve me as a licensee.

Initials

I understand that by signing this form, I am providing written authorization for release of my conviction and arrest records to the Alaska Alcoholic Beverage Control Board through the Alaska Alcohol & Marijuana Control Office under AS 04.11.295 and 3 AAC 304.105. I understand that my fingerprints will be used to check the criminal history records of the Federal Bureau of Investigation (FBI), and that I have the opportunity to complete or challenge the accuracy of the information contained in the FBI identification record. The procedures for obtaining a change, correction, or updating an FBI identification record are set forth in Title 28, CFR, 16.34.

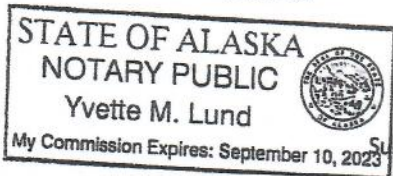
I declare under penalty of perjury that this form, including all attachments and accompanying schedules and statements, is true, correct, and complete.

JB
Signature of licensee/affiliate

Kenneth S. Brown
Printed name of licensee/affiliate

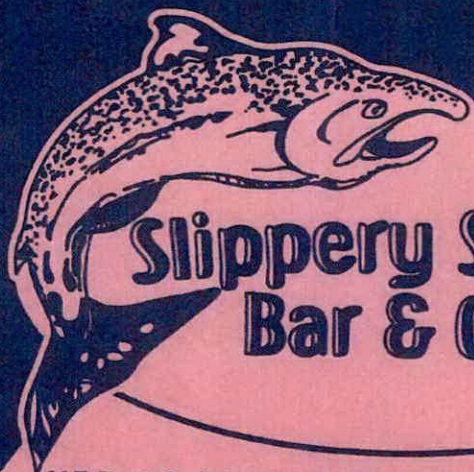
Yvette M. Lund
Signature of Notary Public

Notary Public in and for the State of Alaska



My commission expires: Sept 10, 2023

Subscribed and sworn to before me this 27th day of December, 2019.



Slippery Salmon Bar & Grill

115 East 3rd Ave. • Anchorage, Alaska • (907) 334-8410

Breakfast 6:00am – 11:00am Daily May 15 – Sept 15
Breakfast 6:00am – 11:00am Daily Sept 16 – May 14
Brunch 11:00am – 3:00pm Sat-Sunday
Dinner 4:00pm – 10:00pm Daily
Appetizers 11:00am to Closing

Kids Menu Available



A Special Welcome

Folks, welcome to the Slippery Salmon Bar and Grill. We are a family friendly Alaskan restaurant with a menu that promotes Alaskan Seafood dishes along with eclectic Mediterranean fusion treats. We provide in-house ground meats for our burgers, homemade chilies and soups and numerous variety dishes such as deep-fried baby back ribs, a King crab grilled cheese sandwich, a calamari steak sandwich and a great variety of healthy salad selections. We also have 26 beer taps to choose from.

If it's sunny out we hope you're enjoying our 1,700 sq. ft. patio and wonderful view of "Sleeping Lady". If it's raining, then welcome to our homemade Alaskan bar. Our tabletops and the bar top itself are made of hewn birch planks from property across from the Denali National Forest.

As you can see from the televisions on the walls, we support an active sports venue. We are not a loud bar, but rather one that makes you feel at home while enjoying as many sports opportunities as you can absorb, 365 days a year. We also host a weekly Wednesday night "poker league" along with "paint night" every weekend.

For your eating convenience, we offer "to-go-platters" of appetizers and sandwiches for meetings and party events outside of our facility. On the other hand, if you want to bring your group to our facility we can also offer a custom menu that will satisfy your tastes and meet your budget at the same time. Feel free to ask about our private parties as well.

As a final note, The Slippery Salmon Bar and Grill is a sister operation to the adjacent Ramada Inn. If you are a hotel guest, welcome to our family. If you are a local resident, please keep us in mind when you recommend hotel and food accommodations in Anchorage; your family can be part of our family. We consider ourselves a "local" bar and grill with an open armed-hospitality for all visitors.

Again, welcome to our home.

AMCO

OCT - 7 2020

Sandwiches & Unique Specialties

(Includes one side)

Sides: Choice of fries, tater tots, baked beans, coleslaw, potato salad or side salad;
Add mac n' cheese for an additional \$4, spicy or regular

King Crab Grilled Cheese Sandwich

– A succulent mixture of king crab, lump crab and a very rich and thick house-made tzatziki blend. Served on large slices of fresh Panini bread with Havarti cheese as the final gooey component. We've taken grilled cheese to a new level and there is no imitation crab in this dish. **\$19**

Halibut Sandwich – Beer-battered 7-8 oz. portion of halibut served on a Parmesan-cheddar bun. **\$24**

Halibut and Chips – Beer-battered halibut served with tartar sauce and lemon. **\$24**

Halibut Tacos – Three soft flour tacos with crispy halibut, topped with lettuce, tomato, onions, salsa, guacamole and sour cream. **\$22**

Salmon BLT – Grilled blackened salmon, bacon, lettuce, tomato, topped with fresh guacamole and a little Dijon. **\$19**

Alaskan Cod and Chips – Panko breaded cod marinated in buttermilk, Cholula and house spices. Served with tartar sauce and lemon. **\$19**

Calamari Steak – A generous portion of Panko breaded body meat marinated in buttermilk, Cholula and house spices. Served as a sandwich or open face. **\$17**

Pork Loin Sandwich (Tonkatsu) – Panko Breaded pork loin chop marinated in buttermilk, Cholula and house spices. Served as a sandwich or open face. **\$15**

Mediterranean Smoked Turkey

"Puller" – Our in-house, slow smoked and braised turkey layered on a bed of fresh spring mix with Mediterranean dressing in an artisan roll, topped with a melted layer of Havarti and Guryere cheese. **\$17**

Smoked Pulled Pork – Our pork shoulder is hand rubbed with a Spanish Chorizo blend, cold smoked in-house then braised in an amber beer. It's served with a spicy sauce to accent the smoky flavor. **\$17**

Crispy Chicken – Topped with pepper-jack cheese, fried onion strings and New Orleans style Remoulade sauce. **\$15**

The Dogs

Reindeer – An Alaskan reindeer sausage, grilled to perfection. Served with sautéed onions and relish on a premium bun. **\$13**

Beef – ¼ pound, 8 inch long dog ready to satisfy your ballpark cravings. **\$12**

Polish – Yet another ¼ pounder with that extra kick. **\$12**

Add; chili, cheese and onions to any of our Dogs for \$3

Grilled Cheese Sandwich – Two slices of white bread with cheddar cheese, grilled and served with your choice of side. **\$8**
Add a slice of ham for \$3

Flatbreads – An excellent plate to share

(No sides included)

Gyro – Roasted lamb, cucumbers, red onion and house-made tzatziki sauce on a delicious thin crust flatbread. **\$17**

Crab Artichoke – A generous portion of our crab-artichoke dip with red onion, salmon lox and Parmesan. Toasted to perfection. **\$17**

Chicken Bar-B-Q – Crispy diced chicken with tangy sauce, red onion, capers and Parmesan. **\$17**

Meat Lovers – It starts with an Italian sausage red sauce, then topped with pepperoni, Canadian bacon, red onion and Parmesan. **\$17**

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Dinner

4 pm to 10 pm Daily

Served with choice of soup or dinner salad and two sides of your choice.

Sides: Fries, tater tots, garlic-smashed potatoes and gravy, jasmine rice, baked beans, coleslaw, potato salad and chef's choice vegetables. Add mac n' cheese for an additional \$3, spicy or regular.

Eating raw or undercooked meats or fish can cause serious illness, do so at your own risk. Parties of 6 or more are subject to a gratuity of 18%.

Rib Eye – USDA Choice 14+ oz. rib eye steak seasoned and grilled to your liking plus two sides of your choice. **\$34**

Fillet – An 8-9 oz. USDA Prime Fillet seasoned and grilled to order plus two sides of your choice. **\$42**

Baby Back Ribs – Hand rubbed with our Spanish Chorizo blend, roasted till tender, then deep-fried to perfection with two sides of your choice. **\$25**

Grilled or Crispy Chicken Breast – Chicken breast with lemon pepper seasoning or a crispy breast served to perfection with two sides of your choice. **\$19**

Meat Loaf – A generous portion of savory house-made meatloaf served with chef's choice vegetables, garlic-smashed potatoes and gravy. **\$18**

Liver and Onions – Two pieces of beef liver grilled and topped with onions. Served with chef's choice medley, garlic-smashed potatoes and gravy. **\$15**

King Crab – One pound of split Alaskan King Crab served with your choice of fries, garlic-smashed potatoes with butter sauce, jasmine rice and chef's choice vegetables. **\$ Market Price**
Half Pound Split Alaskan Crab at \$ Market
Add a 9oz. New York for \$15

Halibut and Chips – Beer-battered halibut served with tartar sauce and lemon. **\$26**

Side Dishes

Potato Salad – Made with red onion, celery, egg, mayo and a hint of mustard. **\$6**

Coleslaw – A zesty slaw that's pineapple sweet with a hint of horseradish. **\$6**

Mac & Cheese – Our take on everyone's favorite, either mild or spicy. **\$6**

Home Fries – Crisp fried, thick-cut, skin-on red potato wedges. **\$6**

Skinny Fries – Lightly breaded and seasoned shoestring fries. **\$7**

Onion Rings – A generous portion of our finely breaded onion rings. **\$7**

Tater Tots – A generous portion of deep fried, house seasoned tasty tots. **\$7**

Garlic Mashed Potatoes – Coarsely mashed, skin-on red potatoes with roasted garlic. **\$6**

Chef's Choice Vegetables – A selection of veggies the chef thinks will satisfy your palette. **\$6**

Desserts

Cheesecake

New York Style – America's favorite topped with strawberries. **\$8**

Pomegranate – A delightful new flavor that adds a smooth pop to your taste buds. **\$8**

Vanilla Ice Cream – Two scoops of rich vanilla ice cream. **\$3**

Add any topping for \$2. Strawberries, Pineapple, Blueberries, or Chocolate.

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OCT - 7 2020

Breakfast

6 am – 11 am Daily • Brunch Sat & Sun 11 am – 3 pm

Classic – Three eggs any style with home fries or hash browns and toast. **\$11**

Classic with Meat – The Classic w/ choice of country smoked ham, sausage patty or links, chorizo patty or apple wood smoked bacon. **\$14**
(Substitute Reindeer Sausage \$3)

Heart Healthy – Three egg beaters, fruit, cottage cheese and toast. **\$11**

Yogurt Parfait – Vanilla yogurt, fresh fruit and granola. **\$8**

Slippery Salmon's Benedicts Plates served with home fries or hash browns

Traditional – Canadian bacon and hollandaise. **\$14**

Greek – Spinach, tomatoes, mushrooms, hollandaise and feta cheese. **\$14**

Smoked Salmon – Smoked salmon and hollandaise. **\$18**

Alaskan Benedict – Crab cakes and hollandaise. **\$18**

House Specialties

Eggs can be substituted with Egg beaters or egg whites for \$2 extra.

Slippery's Special – Two eggs, cakes and choice of our Classic meat options. **\$14**

Fisherman's Special – Three eggs, home fries or hash browns, pancakes and choice of our Classic meat options. **\$17** (Sub biscuits & country gravy for an additional \$2)

Chicken Fried Steak – Two eggs with chicken fried steak, country gravy and toast. **\$15**

New York Steak and Eggs – A 9 oz. New York with three eggs, home fries or hash browns and toast. **\$23**

Corned Beef Hash – Our house prepared hash with two eggs and toast. **\$15**

Biscuits and Gravy – Two buttermilk biscuits with country gravy. **\$11**

Breakfast Sandwich – Scrambled eggs on a croissant with your choice of our Classic meat options and cheese. **\$12**

Diced Ham Scramble – Two scrambled eggs, diced ham, choice of potatoes and toast. **\$12**

Specialty Plate Omelets

Three eggs served with home fries or hash browns and toast.

Skillet option for an additional \$2

Slippery – Bacon, sausage, ham, cheddar cheese, tomatoes, onions and green peppers. **\$16**

Ship Creek – Smoked salmon, shallots, dill, cream cheese and red onions. **\$17**

Crab – Delicious red crab, Swiss cheese, green onions, tomatoes and avocado. **\$18**

Alaskan – Reindeer sausage, bell peppers and Havarti cheese. **\$17**

Mediterranean – Spanish style chorizo, roasted red peppers and onions and Havarti cheese. **\$16**

Spanish – Cheddar cheese, onions, green peppers, salsa, sour cream and guacamole. **\$15**

Greek – Spinach, mushrooms, tomato, and feta cheese. **\$13**

Veggie – Broccoli, spinach, tomatoes and cheddar cheese. **\$13**

S.M.A – Spinach, mushrooms and sliced avocado. **\$14**

Ham-n-Cheese – Diced country ham and cheddar cheese. **\$14**

Western – Diced country ham, onions and green peppers. **\$14**

Denver – Diced country ham, cheddar

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From Our Griddle

Add any topping for \$2, choose from: Strawberries, blueberries, walnuts, pineapple, coconut or chocolate chips

French Toast \$10

Buttermilk Pancakes

Stack of three \$9 Short Stack \$7 Single \$4

Senior Breakfast – Your choice of:

Option 1: Half-Omlet or Option 2: One egg with either 2 Sausage or 2 Bacon and potatoes of your choice \$8

Side Orders

Ham, bacon, sausage link or patty or chorizo patty \$5 | Reindeer \$6
Egg \$3 | Oatmeal \$5 | Grits \$5

Hash browns or Home fries \$5 | Toast \$2 | Cup of Fruit \$3

Drinks

Coffee \$2.50 | Milk \$3 | Tazo Hot Tea \$3 | Hot Cocoa \$3

Juice – Orange, Apple, Grapefruit, Pineapple, Cranberry or Tomato \$3

Sodas – Coke, Diet Coke, Sprite or Dr. Pepper \$2.50

Lunch

11 am to 4 pm Daily

Soups

Soup of the Day – House-made special of the chef's choice. \$4 Cup, \$7 Bowl

French Onion Soup – A rich broth that starts with roasted beef bones, caramelized onions and an in-house blend of spices. Topped with a crusty bread slice and a combination of melted Havarti and Gruyere cheese. \$5 Cup, \$9 Bowl

Smoked Salmon Chowder – A delightful seafood chowder, made from scratch, topped with a generous helping of Alaska smoked salmon. \$6 Cup \$9 Bowl

Chili – Spanish style pork chorizo, roasted tomatillos and fennel with hominy as our go-to addition to give this dish its signature flavor. \$5 Cup Bowl \$9

Salads

Dressings: Mediterranean, Balsamic, Bleu Cheese, Caesar, Thousand Island, Ranch, Raspberry or Mango Vinaigrette

Classic Caesar Salad – Crisp romaine tossed with our own Caesar dressing, Parmesan cheese, and house-made croutons. \$13 Add chicken breast for \$5

House Salad – Fresh spring mix topped with tomatoes, cucumbers, red onion, black olives, Parmesan cheese, and house-made croutons. Served with your choice of dressing. \$13 Add: Chicken breast \$5 Grilled Salmon \$8

Island Salmon Salad – Grilled salmon on mixed greens tossed in our mango vinaigrette. Topped with pistachios, red onions, tomatoes, and pineapple bits. \$20

Wedge Salad – a generous portion of iceberg lettuce, topped with creamy Bleu cheese and crumbles, diced tomato and a side taste of fresh deep fried pork belly strips. \$13

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Appetizers

11 am to Closing

Steamed Clams – One pound of delicious clams steamed in a broth of white wine, butter and chopped garlic; with a finishing touch of red pepper flakes and extra virgin olive oil. Served with dipping bread on the side. **\$15**

Steamed Mussels – One pound of succulent mussels steamed in a broth of white wine, butter and chopped garlic; with a finishing touch of red pepper flakes and extra virgin olive oil. Served with bread on the side. **\$15**

Slippery Sliders – Choose from our Spanish Chorizo Sausage, Pulled Pork, in-house Ground Beef or Smoked "Puller" Turkey. Caramelized onions, house sauce and a side of slaw. Four to the order **\$15**
Half order \$8

Crab-Artichoke Dip – A delicious combination of snow crab, marinated artichokes, red onion and spices. Roasted then served warm with Parmesan toasted pita. **\$15**

Smoked Salmon Naan Bread – A "tear" of Naan is layered with a housemade tzatziki spread, capers, red onions, smoked salmon lox topped with shredded Parmesan before it visits our Salamander. **\$13**

Buenos Nachos – Tortilla chips covered with house-made chili or pulled pork with spicy queso, red onions, tomatoes, jalapeños, and melted cheddar cheese. Full Order **\$15** Half Order **\$9**

Twisted Cowgirl Dip – House-made queso mixed with our very own shredded pork and topped with a scoop of guacamole and pico de gallo. **\$13**

Chicken Wings – Boneless or bone-in chicken finished with your choice of blueberry BBQ, buffalo wing, regular barbecue, habanero, or plain for the lighter pallet. Includes celery and your choice of Bleu cheese or ranch dressing. **\$14**

Chicken Quesadilla – Grilled chicken, cheddar cheese with a side of sour cream, guacamole and Pico de Gallo. **\$14**

Hummus Platter – Zesty hummus served with tomatoes, cucumbers, feta cheese, black olives, garlic and Parmesan toasted pita. **\$14**

Add smoked salmon for \$5

Coconut Shrimp – Six large pieces of coconut shrimp with our sweet mango BBQ sauce. **\$15**

Baby Back Ribs – Hand rubbed with our Spanish Chorizo blend, roasted then deep-fried to perfection. Served with house sauce and a side of slaw. **\$14**

Cheese Curds – A generous serving of white cheddar cheese curds, breaded and deep fried to bring out the crunch and pop you are looking for. **\$7**

Flame-Grilled Burgers

Chorizo – A smoky, Spanish style burger made from in-house-ground pork butt, topped with Havarti cheese, fresh spring mix, tomato and onion. **\$15**

Mediterranean Turkey – With the flare of the Mediterranean, this 7.0 oz. turkey patty is basted with clarified butter then flame grilled. It is topped with roasted red peppers, onions and goat cheese. It is paired with a Mediterranean spring mix and roasted garlic puree, all on a crusty artisan roll. **\$15**

Beef Burger – Half-pound burger made from in-house ground beef chuck roast, served with lettuce, tomato and red onion. **\$14**

Additions – Choice of Pepper Jack, Havarti, Swiss, Bleu Cheese. Cheddar (included)

Bacon \$2 | Avocado \$2 | Chili, cheese and onions \$3 | Jalapeños \$1 | Mushrooms \$1

AMCO

OCT - 7 2020

THIS PERMIT MUST BE CONSPICUOUSLY POSTED IN A PUBLIC PLACE IN THE ESTABLISHMENT

Municipality of Anchorage
DEPARTMENT OF HEALTH & HUMAN SERVICES

PERMIT

FACILITY NAME RUPINDER ALASKA INCORPORATED DBA SLIPPERY SALMON BAF
OWNER'S NAME: RUPINDER ALASKA INCORPORATED
LOCATION: 115 E 3RD AVE

PERMIT NO.
FA0016860

ISSUED BY THE DEPARTMENT OF HEALTH & HUMAN SERVICES AND SUBJECT TO THE ANCHORAGE MUNICIPAL CODE OF ORDINANCES TITLES 15 AND 16. UNLESS THE OWNERSHIP CHANGES, THIS PERMIT IS VALID FROM 1/1/2020 TO 12/31/2020

RUPINDER ALASKA INCORPORATED DBA SLIPPE
200 MILL ST
RENO, NV 89501

70-031 Ver. 9_02*

THIS CERTIFICATE AND PERMIT IS NOT TRANSFERABLE
AND IS THE PROPERTY OF THE MUNICIPALITY OF ANCHORAGE

THIS PERMIT MUST BE CONSPICUOUSLY POSTED IN A PUBLIC PLACE IN THE ESTABLISHMENT

Municipality of Anchorage
DEPARTMENT OF HEALTH & HUMAN SERVICES

PERMIT

FACILITY NAME RUPINDER ALASKA INCORPORATED DBA SLIPPERY SALMON BAF
OWNER'S NAME: RUPINDER ALASKA INCORPORATED
LOCATION: 115 E 3RD AVE

PERMIT NO.
FA0016859

ISSUED BY THE DEPARTMENT OF HEALTH & HUMAN SERVICES AND SUBJECT TO THE ANCHORAGE MUNICIPAL CODE OF ORDINANCES TITLES 15 AND 16. UNLESS THE OWNERSHIP CHANGES, THIS PERMIT IS VALID FROM 1/1/2020 TO 12/31/2020

RUPINDER ALASKA INCORPORATED DBA SLIPPE
200 MILL ST
RENO, NV 89501

70-031 Ver. 9_02*

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Municipality of Anchorage
DEPARTMENT OF HEALTH & HUMAN SERVICES

PERMIT

FACILITY NAME RUPINDER ALASKA INCORPORATED DBA SLIPPERY SALMON BAR & GRII
OWNER'S NAME: RUPINDER ALASKA INCORPORATED
LOCATION: 115 E 3RD AVE

PERMIT NO.
FA0016859

ISSUED BY THE DEPARTMENT OF HEALTH & HUMAN SERVICES AND SUBJECT TO THE ANCHORAGE MUNICIPAL CODE OF ORDINANCES TITLES 15 AND 16. UNLESS THE OWNERSHIP CHANGES, THIS PERMIT IS VALID FROM

1/1/2020 TO 12/31/2020

RUPINDER ALASKA INCORPORATED DBA SLIPPERY S/
200 MILL ST
RENO, NV 89501

Municipality of Anchorage
DEPARTMENT OF HEALTH & HUMAN SERVICES

PERMIT

FACILITY NAME RUPINDER ALASKA INCORPORATED DBA SLIPPERY SALMON BAR & GRII
OWNER'S NAME: RUPINDER ALASKA INCORPORATED
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PERMIT NO.
FA0016860

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RUPINDER ALASKA INCORPORATED DBA SLIPPERY S/
200 MILL ST
RENO, NV 89501