MEMORANDUM

TO: Alcoholic Beverage Control Board

DATE: August 5, 2021

FROM: Carrie Craig, RLS with Kristina Serezhenkov, OLE

RE: #5317 Muse Transfer

Statutory & Regulatory Authority:

AS 04.11.100(b) Restaurant or Eating Place license
“A license may be issued under this section only if the board determines that the premises to be licensed are a bona fide restaurant or eating place.”

AS 04.16.049 Access of persons under the age of 21 to licensed premises
a) A person under 21 years of age may not knowingly enter or remain in premises licensed under this title unless
   1) accompanied by a parent, guardian, or spouse who has attained 21 years of age;
   2) the person is at least 16 years of age, the premises are designated by the board as a restaurant for the purposes of this section, and the person enters and remains only for dining;
   3) the person is under 16 years of age, is accompanied by a person over 21 years of age, the parent or guardian of the underaged person consents, the premises are designated by the board as a restaurant for the purposes of this section, and the person enters and remains only for dining

3 AAC 304.305 Restaurant or Eating Place License
a) In AS 04.11.100 and this section, a “bona fide restaurant or eating place” is an establishment, or portion of an establishment, where, during all times that beer or wine is served or consumed,
   1) the patron’s principal activity is consumption of food; and
   2) a variety of types of food items appropriate for meals is available for sale as shown on a menu provided to patrons and filed with the board;

b) In considering an application for issuance, transfer, or relocation of a restaurant or eating place license, the board will determine the portion of the premises or proposed premises that constitutes a restaurant or eating place, and will license only that portion for the sale and consumption of alcoholic beverages.

3 AAC 304.910 Restaurant Definition
a) The board will use the following guidelines when determining what qualifies as a bona fide restaurant or eating place:
   1) the applicant demonstrates minimum standards for a kitchen to prepare food onsite, in accordance with 18 AAC 31.040(c) or municipal ordinance;
   2) the applicant provides a menu of food items, including entrees, that are regularly sold and prepared by the licensee on the licensed premises;
   3) the establishment has tables or counters for consuming food in a dining area on the premises; and
   4) the applicant includes a detailed plan to
      A. prevent access to alcohol by minors; and
      B. ensure that introduction or removal of alcoholic beverages is in compliance with AS 04.16.120.
Background:

At the July 9, 2019 ABC meeting, the board considered the transfer of a Restaurant/Eating Place license #5317 from NANA Management Services, LLC to Muse with Laura Cole (current transferor). Staff recommendation at that time was to ask the board to reduce the proposed licensed premises only to the restaurant area (in accordance with AS 04.06.090(c)) and approve the transfer.

At the time, Director McConnell had referenced the above statutes and regulations in the board memo and expressed concern that the operation of the license would not be compliant with the requirements for a Restaurant/Eating Place license, as well as the risk of museum patrons under the age of 21 and not accompanied by a parent or guardian entering the premises.

The board listened to testimony from Sherman Ernouf and Dan Coffey, legal counsel for the licensee, and Brian Steele (Deputy Director of Anchorage Museum) in which they said they understood the Director’s concerns but the premises had been licensed for years in a similar manner. They were concerned about the time and effort it would take to address statute issues and proposing changes with the legislature, so they asked the board to allow them to keep their previous approved licensed premises. The board unanimously agreed, but there were some concerns from Member Rex Leath with approving a license that did not seem to match the statute.

With this current transfer of ownership application in the Municipality of Anchorage, the applicant and their counsel are requesting a similar, yet slightly reduced licensed premises as the 2019 proposal.

Staff Recommendation:

Staff asks the board to reduce the proposed licensed premises only to the restaurant area (in accordance with AS 04.06.090(c)) and approve the transfer.

Attachments:  
2021 Proposed Premises pages 3 – 8  
Current Approved Premises pages 9 – 11  
2019 Proposed Premises pages 12 – 19  
AB – 01 pages 20 – 26  
AB – 03 pages 27 – 34
Anchorage Museum
605 C Street
Anch. AK. 99501

PROPOSED PREMISES
2021

FLOOR PLAN - LEVEL 01

= 15,887 sq. ft. (1st floor)
Anchorage Museum
625 C Street
Anch AK 99501

PROPOSED PREMISES
2021

level 2 - (No Alcohol)

7th Ave
Anchorage Museum
605 S 3rd Street
Anch AK 99501

PROPOSED PREMISES
2021

LEVEL 3 (No Alcohol Service)

(7th Ave)
AvEnorAge Museum
635 C Street
Anch AK 99501

PROPOSED PREMISES
2021

□ = 995 sq. ft (4th Floor)

(7th Ave)
MUSE Restaurant, LLC
Security Plan

Outside Deck Area: MUSE Restaurant, LLC dba Muse is located at the Anchorage Museum. The outside deck/patio portion of the restaurant is segregated from the rest of the premises and includes a 3-foot-high steel railing around the entire perimeter of the patio with an opening/control point at the north end nearest to door for accessing the restaurant. There will be a manager on site at all times, and when the outdoor serving area is open (weather and staffing dependent), there will be waiting staff that are TAP trained walking between the indoor seating area, and outdoor area to monitor alcohol consumption. The safety and security of patrons is also monitored though CCTV and 24/7 on site security personnel. When the indoor seating area is open, and the outdoor seating area is closed, doors to the outdoor seating area will be closed and used only for emergency egress. Waiting staff in the indoor seating area will monitor to ensure patrons do not attempt to use the outside area when it is closed. Door alarms will also be activated in the event a patron tries to exit though a secured door.

Kiosk/Atrium: With regard to the atrium, and kiosk area waiting staff within these two areas will be TAP trained and employed by Muse Restaurant, LLC. Children are permitted in these areas when accompanied by an adult. Wait staff will monitor the service of alcohol and consumption of alcohol. Additionally, we have CCTV and 24/7 security personnel although they are not TAP trained or employed by Muse Restaurant, LLC they will monitor to ensure children do not get alcohol.

Level 4: With regard to level 4 waiting staff within this area who are selling and serving alcohol will be TAP trained and employed by Muse Restaurant, LLC. Children are permitted in this area when accompanied by an adult. Wait staff will monitor the service of alcohol and consumption of alcohol. Additionally, we have CCTV and 24/7 security personnel although they are not TAP trained or employed by Muse Restaurant, LLC they will monitor to ensure children do not get alcohol.

All Levels of Museum: Children are permitted on all 4 levels of the museum when accompanied by a parent or guardian. Security guards are on the premises 24/7, although they are not TAP trained as they will not be serving alcohol but are on the premises at all times. Security personnel are authorized to enforce all museum safety and security protocols in the facility. Additionally, we have surveillance cameras around the facility monitoring all areas of the museum. This is monitored by museum staff that are not TAP trained but again will monitor children do not get alcohol or that alcohol does not leave licensed areas.

AMCO Received 7/9/2021
CURRENT APPROVED PREMISES

ANCHORAGE MUSEUM
Atrium Service Area (Main Level)
CURRENT APPROVED PREMISES

ANCHORAGE MUSEUM
Muse Restaurant Service Area (First Floor)
CURRENT APPROVED PREMISES

ANCHORAGE MUSEUM
Chugach Service Area (4th Floor)

Diagram of 4th floor layout with Stairs, Elevator, and Restrooms.
Anchorage Museum - Level 1
625 C Street
Anchorage AK 99501

2019 PROPOSED PREMISES

Floor Plan - Level 1

June 18, 2019
2019 PROPOSED PREMISES

LEVEL 2 FLOOR PLAN
Anchorage Museum - Basement
625 C Street
Anch. AK 99501

(6th Ave)

(472 sq ft)

Elevator

Storage

(7th Ave)  

(30 B)
2019 PROPOSED PREMISES
Culinary Adventures with Laura Cole, LLC
Outside Security Plan

Culinary Adventures with Laura Cole, LLC dba Muse with Laura Cole is located at the Anchorage Museum. The outside deck/patio portion of the restaurant is segregated from the rest of the premises and includes a 3-foot-high steel railing around the entire perimeter of the patio with an opening/control point at the north end nearest to door for accessing the restaurant. There will be a manager on site at all times, and when the outdoor serving area is open (weather and staffing dependent), there will be waiting staff walking between the indoor seating area, and outdoor area to monitor alcohol consumption. The safety and security of patrons is also monitored through CCTV and 24/7 on site security personnel. When the indoor seating area is open, and the outdoor seating area is closed, doors to the outdoor seating area will be closed and used only for emergency egress. Waiting staff in the indoor seating area will monitor to ensure patrons do not attempt to use the outside area when it is closed. Door alarms will also be activated in the event a patron tries to exit though a secured door.
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.

<table>
<thead>
<tr>
<th>Licensee:</th>
<th>Culinary Adventures with Laura Cole</th>
<th>License #:</th>
<th>5317</th>
</tr>
</thead>
<tbody>
<tr>
<td>License Type:</td>
<td>Restaurant Eating Place</td>
<td>Statutory Reference:</td>
<td>04.11.100</td>
</tr>
<tr>
<td>Doing Business As:</td>
<td>Muse with Laura Cole</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Premises Address:</td>
<td>625 C Street</td>
<td></td>
<td></td>
</tr>
<tr>
<td>City:</td>
<td>Anchorage</td>
<td>State:</td>
<td>AK</td>
</tr>
<tr>
<td>Local Governing Body:</td>
<td>MOA</td>
<td>ZIP:</td>
<td>99501</td>
</tr>
</tbody>
</table>

Transfer Type:

☑ Regular transfer
☐ Transfer with security interest
☐ Involuntary retransfer

<table>
<thead>
<tr>
<th>OFFICE USE ONLY</th>
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</thead>
<tbody>
<tr>
<td>Complete Date:</td>
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<tr>
<td>Board Meeting Date:</td>
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<tr>
<td>Issue Date:</td>
</tr>
<tr>
<td>Transaction #:</td>
</tr>
<tr>
<td>License Years:</td>
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<tr>
<td>BRE:</td>
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</tbody>
</table>
# Section 2 - Transferee Information

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

<table>
<thead>
<tr>
<th>Licensee:</th>
<th>MUSE Restaurant, LLC</th>
</tr>
</thead>
<tbody>
<tr>
<td>Doing Business As:</td>
<td>Muse</td>
</tr>
<tr>
<td>Premises Address:</td>
<td>625 C Street</td>
</tr>
<tr>
<td>City:</td>
<td>Anchorage</td>
</tr>
<tr>
<td>Community Council:</td>
<td>Downtown</td>
</tr>
<tr>
<td>State:</td>
<td>AK</td>
</tr>
<tr>
<td>ZIP:</td>
<td>99501</td>
</tr>
<tr>
<td>Mailing Address:</td>
<td>625 C Street</td>
</tr>
</tbody>
</table>

| Designated Licensee: | Julie Decker         |
| Contact Phone:       | 907-929-9200         |
| Business Phone:      | 907-929-9200         |
| Contact Email:       | jdecker@anchorageumuseum.org |

Seasonal License? Yes [ ] No [ ] If “Yes”, write your six-month operating period: ____________________________

# Section 3 - Premises Information

Premises to be licensed is:

- [ ] an existing facility
- [ ] a new building
- [ ] a proposed building

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

- **What is the distance of the shortest pedestrian route from the public entrance of the building of your proposed premises to the outer boundaries of the nearest school grounds?** Include the unit of measurement in your answer.  
  0.58 Miles (Denali Montessori Elementary)

- **What is the distance of the shortest pedestrian route from the public entrance of the building of your proposed premises to the public entrance of the nearest church building?** Include the unit of measurement in your answer.  
  0.34 Miles (All Saints Episcopal)
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:  
-  

<table>
<thead>
<tr>
<th>Name:</th>
<th></th>
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<tbody>
<tr>
<td>Address:</td>
<td></td>
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<tr>
<td>City:</td>
<td>State:</td>
</tr>
</tbody>
</table>

This individual is an:  
-  

<table>
<thead>
<tr>
<th>Name:</th>
<th></th>
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<tbody>
<tr>
<td>Address:</td>
<td></td>
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<td>City:</td>
<td>State:</td>
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</tbody>
</table>

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.

<table>
<thead>
<tr>
<th>Entity Official:</th>
<th>Julie Decker</th>
</tr>
</thead>
<tbody>
<tr>
<td>Title(s):</td>
<td>Affiliate</td>
</tr>
<tr>
<td>Address:</td>
<td>625 C Street</td>
</tr>
<tr>
<td>City:</td>
<td>Anchorage</td>
</tr>
<tr>
<td>Entity Official</td>
<td>Title(s)</td>
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<td>----------------</td>
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</tr>
<tr>
<td></td>
<td>Muse Trust Member/Manager</td>
</tr>
<tr>
<td>Address</td>
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<tr>
<td>City</td>
<td></td>
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<tr>
<td></td>
<td>Anchorage</td>
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<table>
<thead>
<tr>
<th>Entity Official</th>
<th>Title(s)</th>
<th>Phone</th>
<th>% Owned</th>
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<table>
<thead>
<tr>
<th>Entity Official</th>
<th>Title(s)</th>
<th>Phone</th>
<th>% Owned</th>
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<tbody>
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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 (DUC) and have a registered agent who is an individual resident of the state of Alaska.

<table>
<thead>
<tr>
<th>DOC Entity #</th>
<th>AK Formed Date</th>
<th>Home State</th>
</tr>
</thead>
<tbody>
<tr>
<td>10150584</td>
<td>1/21/2020</td>
<td>AK</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Registered Agent</th>
<th>Agent's Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Julie Oecher</td>
<td>907 929 9200</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Agent's Mailing Address</th>
<th>City</th>
<th>State</th>
<th>ZIP</th>
</tr>
</thead>
<tbody>
<tr>
<td>625 C Street</td>
<td>Anchorage</td>
<td>AK</td>
<td>99501</td>
</tr>
</tbody>
</table>

Residency of Agent:
- [ ] Yes
- [x] No

In your corporation or LLC's registered agent an individual resident of the state of Alaska?
- [x] Yes
Section 6 - Other Licenses

Ownership and financial interest in other alcoholic beverage businesses: Yes No

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

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

Section 7 - Authorization

Communication with AMCO staff: Yes No

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

If “Yes”, disclose the name of the individual and the reason for this authorization:
The Law Offices of Ernouf & Coffey, P.C. is assisting with the license transfer.
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.

[Signature]
Laura Cole

Printed name of transferor

Subscribed and sworn to before me this ______ day of _______ , 20___

[Signature of Notary Public]
Clara Ramos

Notary Public in and for the State of _______.

My commission expires: _______ 13 15 24

[Signature of transferor]

Printed name of transferor

Subscribed and sworn to before me this ______ day of _______ , 20___

[Signature of Notary Public]

Notary Public in and for the State of _______.

My commission expires: _______
Section 9 – Transferee Certifications

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

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

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

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. [Initials]

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. [Initials]

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

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
Julie Decker

Printed name

Subscribed and sworn to before me this 8 day of July 2021.

[Signature of Notary Public]

Notary Public in and for the State of ALASKA

My commission expires: 01/01/2022
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 DHSS 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.

<table>
<thead>
<tr>
<th>Licensee:</th>
<th>MUSE Restaurant, LLC</th>
</tr>
</thead>
<tbody>
<tr>
<td>License Type:</td>
<td>Restaurant Eating Place</td>
</tr>
<tr>
<td>License Number:</td>
<td>5317</td>
</tr>
<tr>
<td>Doing Business As:</td>
<td>Muse</td>
</tr>
<tr>
<td>Premises Address:</td>
<td>625 C Street</td>
</tr>
<tr>
<td>City:</td>
<td>Anchorage</td>
</tr>
<tr>
<td>State:</td>
<td>AK</td>
</tr>
<tr>
<td>ZIP:</td>
<td>99501</td>
</tr>
<tr>
<td>Contact Name:</td>
<td>Julie Decker</td>
</tr>
<tr>
<td>Contact Phone:</td>
<td>907-929-9200</td>
</tr>
</tbody>
</table>

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.

<table>
<thead>
<tr>
<th>OFFICE USE ONLY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Transaction #:</td>
</tr>
<tr>
<td>Initials:</td>
</tr>
</tbody>
</table>
Section 3 - Minor Access

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: Minor will only be allowed in the dining area. OR Minors will only be employed and present in the kitchen.

Minor customers will be permitted in the dining area, deck area, kiosk, atrium & restroom areas which will be the areas where alcohol is served and consumed. Minor customers are to be accompanied by an adult, and staff in these areas are TAP trained and employed by Muse Restaurant, LLC.

Additionally, children are permitted on all 4 levels of the museum for viewing galleries when accompanied by an adult, we have museum CCTV and security personnel monitoring all areas of the museum 24/7.

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.

Storage: All alcohol will be locked in secure storage. This will only be accessible by the restaurant owners, general manager and bar tender. Each of these individuals will be at least 21 years old and will hold on their persons a current TAP or eTIP card verifying that they have been trained to control the distribution and service of alcoholic beverages in Alaska.

Access/Service: There will be no alcohol sales or delivery outside the building walls other than on the deck area which is a fenced of area. Additionally service and consumption of alcohol is permitted in the kiosk, and atrium. Dining guests must walk in and out the same door, which controls the transfer of alcohol. An owner or manager is always on site and monitors the consumption of alcohol. Staff in these areas are all TAP trained and employed by Muse Restaurant, LLC.

Additionally, we have CCTV and security personnel at the museum employed by a separate entity monitoring all areas of the museum 24/7.

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

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.

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

[Form AB-03] [rev 4/16/2019]
Section 5 – Hours of Operation

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

Summer: 9 to 6 daily, Fridays 9 -9;
Winter: 10 - 6, closed Mondays, open until 9pm Fridays)

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:

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:

[Form AB-03] (rev 4/16/2019)
Section 7 – Certifications and Approvals

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

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
Julie Decker

Printed name of licensee

Signature of Notary Public

Cynthia L. Burrill
Notary Public
State of Alaska
My Commission Expires Jan 1, 2022

Subscribed and sworn to before me this 21 day of January 2021.

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

Signature of local government official

Date

Printed name of local government official

Title

Approved

Denied

[Form AB-03] (rev 4/16/2019)
Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

<table>
<thead>
<tr>
<th>AMCO Enforcement Review:</th>
<th>Enforcement Recommendation:</th>
<th>Approve</th>
<th>Deny</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
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</tbody>
</table>

Signature of AMCO Enforcement Supervisor

Printed name of AMCO Enforcement Supervisor

Date

Enforcement Recommendations:

<table>
<thead>
<tr>
<th>AMCO Director Review:</th>
<th>Approved</th>
<th>Denied</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
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</tbody>
</table>

Signature of AMCO Director

Printed name of AMCO Director

Date

Limitations:

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[Form AB-03] (rev 4/16/2019)
# Muse Brunch

**BRUNCH**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Housemade Granola, Greek Yogurt, Fresh Berries, Cinnamon Honey</td>
<td>10</td>
</tr>
<tr>
<td>Buttermilk Pancakes, Blueberries, Vermont Maple Syrup</td>
<td>12</td>
</tr>
<tr>
<td>Eggs Benedict, French Bread, Poached Eggs, Housemade Hollandaise</td>
<td>16</td>
</tr>
<tr>
<td>Sauce, Crisped Prosciutto, Fresh Fruit</td>
<td></td>
</tr>
<tr>
<td>Add King Crab</td>
<td>10</td>
</tr>
<tr>
<td>Egg White Omelet, Tomatoes, Arugula, Feta Cheese, Fresh Fruit</td>
<td>14</td>
</tr>
<tr>
<td>Huevos Rancheros, Black Beans, Housemade Tortillas, Poached Eggs,</td>
<td>15</td>
</tr>
<tr>
<td>Adobo Sour Cream, Housemade Salsa, Fresh Fruit</td>
<td></td>
</tr>
<tr>
<td>Maple Cinnamon Toast, Seared Citrus Fruit, Crème Frâiche</td>
<td>10</td>
</tr>
<tr>
<td>Beef Hash, Potatoes, Poached Eggs, Crisped Prosciutto</td>
<td>16</td>
</tr>
<tr>
<td>Everything Baguette, House Smoked Wild Salmon, Cream Cheese, Roasted</td>
<td>16</td>
</tr>
<tr>
<td>Red Onion, Capers, Fresh Tomato, Fresh Fruit</td>
<td></td>
</tr>
<tr>
<td>Chickpeas and Garden Micro Greens, Kalamata Tapenade, Poached Eggs,</td>
<td>15</td>
</tr>
<tr>
<td>Feta, Fresh Fruit</td>
<td></td>
</tr>
<tr>
<td>King Crab Cakes, Paprika Aioli, Greens, Lemon Oil</td>
<td>16</td>
</tr>
<tr>
<td>Pork Belly Lettuce Tomato (PLT), Green Peppercorn Aioli, Pickled</td>
<td></td>
</tr>
<tr>
<td>Cucumber, House Bread</td>
<td>16</td>
</tr>
</tbody>
</table>

**ADD ON**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Made Reindeer Sausage</td>
<td>4</td>
</tr>
<tr>
<td>Dry Cured Bacon</td>
<td>4</td>
</tr>
<tr>
<td>Toast and Fresh Jam</td>
<td>4</td>
</tr>
<tr>
<td>Two Eggs Any Style</td>
<td>4</td>
</tr>
</tbody>
</table>

**DRINKS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Orange Juice</td>
<td>3</td>
</tr>
<tr>
<td>Wine Cooler, Passion Fruit, Ginger, Lime,</td>
<td>8</td>
</tr>
<tr>
<td>Fresh Strawberries</td>
<td></td>
</tr>
<tr>
<td>Mimosa, Orange or Passion Fruit</td>
<td>8</td>
</tr>
<tr>
<td>Passion Julius</td>
<td>5</td>
</tr>
<tr>
<td>Fruit Smoothie, Orange Juice, Coconut</td>
<td>5</td>
</tr>
<tr>
<td>Milk, Mixed Berries</td>
<td></td>
</tr>
<tr>
<td>Coffee</td>
<td>3</td>
</tr>
<tr>
<td>Tea</td>
<td>3</td>
</tr>
<tr>
<td>Espresso</td>
<td>3</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>4</td>
</tr>
<tr>
<td>Latte</td>
<td>4</td>
</tr>
</tbody>
</table>

*We strive to serve and define alaskan cuisine, each of our dishes are alaskan inspired and composed of ingredients from our friends, fazail, ranches, fisheries and gardens. We are proud members of Chef Collaborative - a nonprofit dedicated to connecting chefs with sustainable harvests.*
SPRING MENUS:

SNACKS
- Artichoke, smoked paprika, and green peppercorn aioli, lemon | 10
- York baby back rib, beet glaze, apples | 12
- Kalamata olive flatbread, fresh mozzarella, feta, red sauce, arugula | 12
- Chicken flatbread, fresh mozzarella, chevre, arugula, apple, prosciutto, lemon oil | 12
- Smoked paprika charred local carrots, chick pea, yogurt | 12
- Smashed baby potatoes, fresh greece, parmesan, balsamic | 8
- Crispy parsnip chips, house made "ranch" | 8
- Sesame brussel sprouts, garnet yams, thai chili, mint, basil, peanut rice crunch | 12

STARTERS
- Garden lettuce ceasar | 8
- Add free range chicken breast | 16
- Enoge, apple, lemon, thyme, walnut oil, marcona almonds, pecorino, crispy duck skin | 10
- Seared radicchio, balsamic reduction, tangerine oil, pecorino | 10
- A'la Rotisserie duck, lumpia, passion fruit 5 spice, greeks, scallions, daikon, sesame | 16
- Grilled artichoke soup, leeks, potatoes, vegetable broth, meyer lemon oil, parmesan | 8
- Ginger beef soup, bean thread noodles, black soy, carrots, scallions, ginger prawn broth | 14

FISH
- Portland ash scallops, haricots, masa potatoes, adobo crème fraiche, salsa roja | 20
- Fresh cod, fennel, olives, pistachio, orange, tomato, arugula, smashed potatoes, prosciutto | 20
- Smoked black cod, haricots, smashed potatoes, apple, horseradish, 5 spice glaze, meat cruds | 20
- Octopus, squid ink noodles, spicy tangerine oil, fresh greeks, tomatoes, snowy ham broth | 24
- Squalladaddie | halibut, cod, scallops, clams, saffron tomato seafood broth, saffron aioli crumps | 24
- Fresh bucatini, alaskan clams, tomatoes, garlic, bacon, leek, parsley | 20

GRAINS
- Best pasta, goat crème fraiche, tangerine oil, greeks, hazelnuts, beet chips | 20
- Rainbow chard and spinach phyllo, feta, herbed lemon quinoa | 20
- Charred squash, marcona almonds, pistou, tomatoes, tangerine oil | 20
- Zucchini napoleon, summer squash, sautéed zucchini, tomatoes, onions, crimini mushrooms, fresh mozzarella, parmesan, red sauce, spinach | 20

MEAT
- Heritage Ranch beef tenderloin, potatoes, haricots, toasted mustard demi, crispy onion | 26
- Reindeer ragu, lemon, tomato, garlic, lent, potato, house goat ricotta | 24
- Lake lollipops, arugula pesto, potato, haricots, crispy parsnips | 26
- Chicken Wellington, green onions, portabella mushrooms, phyllo, chicken jus | 24
- Pork belly, asian pear, radicchio, parsnip puree, almonds, walnut oil, cider gastric | 22

We reserve the right to make menu changes. Items of equal value may be substituted. This menu is subject to change due to ingredient availability or seasonal considerations. We reserve the right to make menu changes. A minimum of 24 hours notice is required for menu changes. We regret any inconvenience caused.
Municipality of Anchorage
DEPARTMENT OF HEALTH & HUMAN SERVICES

PERMIT

FACILITY NAME: MUSE RESTAURANT LLC
OWNER'S NAME: MUSE RESTAURANT LLC
LOCATION: 625 C ST

PERMIT NO. FA0016604

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 1/1/2021 TO 12/31/2021

MUSE RESTAURANT LLC
625 C ST
ANCHORAGE, AK 99501

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