



MEMORANDUM

TO: Alcoholic Beverage Control Board

DATE: October 22, 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 August 17, 2021 meeting, the board heard from staff, the applicant and their counsel, Sherman Ernouf and after discussion, the board voted to table the consideration of the transfer application pending more information regarding the proposed premises.

On August 31st, Director Klinkhart, Rick Helms and Carrie Craig meet with the applicant and Mr. Ernouf to review a proposal to remove the 4th floor from the proposed licensed premises, which staff was agreeable to.

Previous 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 consider the new proposed licensed premises, decide if it is in accordance with AS 04.06.090(c) and approve the transfer with delegation.

Attachments: Sherman Ernouf's Updated Memo
2021 Proposed Premises pages
Current Approved Premises pages
2019 Proposed Premises pages
AB - 01 pages
AB - 03 pages

LAW OFFICES OF ERNOUF & COFFEY, P.C.

P.O. Box 212314
ANCHORAGE, ALASKA 99521
(907) 274-3385

MEMO TO ALCOHOL BEVERAGE CONTROL BOARD

TO: CHAIRMAN WALUKIEWICZ, MEMBERS OF ALCOHOL
BEVERAGE CONTROL BOARD

FROM: W. SHERMAN ERNOUF

RE: **ANCHORAGE MUSEUM (MUSE) PREMISES REDUCTION**

DATE: October 25, 2021

At the September 2021 ABC Board Meeting, the Board tabled consideration of the transfer of a restaurant eating place liquor license to the Anchorage Museum at the Museum's request and due to concern voiced by the Board over the size of the premises being proposed.

After the Board meeting, we met with the Director and his team to discuss potential solutions to address the Board's concerns. The outcome of the meeting was positive and we believe resulted in a solution that will work for the Museum, this Board, and which is appropriate under Title 4 of Alaska law.

First, the whole fourth floor has now been excluded from the premises diagram. As you will recall, this was one of the main concerns voiced by staff and this Board. This space been eliminated and will be utilized using catering and/or special events permits when needed.

Second, alcohol service will be contained to the Muse Restaurant and the Museum's Kiosk/Atrium area. This area is a confined space which can be monitored and secured by the Museum's roaming security team, food service employees who will be TAP trained, and by their security team monitoring video surveillance.

Lastly, private functions and events will occur in the Muse and in the Atrium and Kiosk areas. These private events would be for adults and no minors would be on the premises.

The Anchorage Museum respectfully requests approval of the transfer with the reduced premises discussed herein.

ANCHORAGE MUSEUM
625 C Street
ANCH. AK. 99501

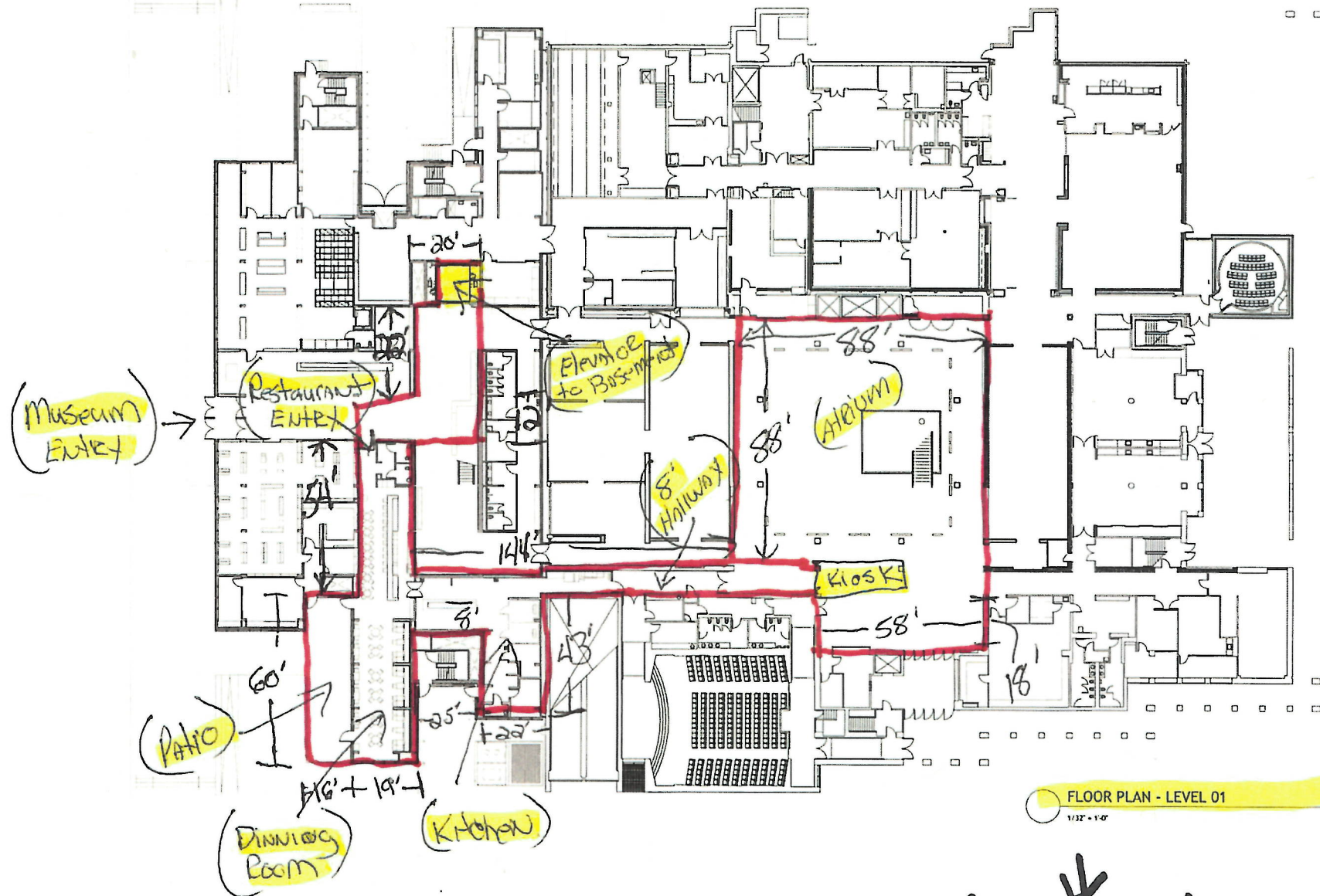
PROPOSED PREMISES

2021

(6th Ave)
↑



AMCO Received 7/8/2021

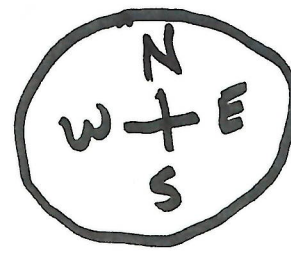


FLOOR PLAN - LEVEL 01
1/32" = 1'-0"

□ = 15,887 sq. ft. (1st floor)

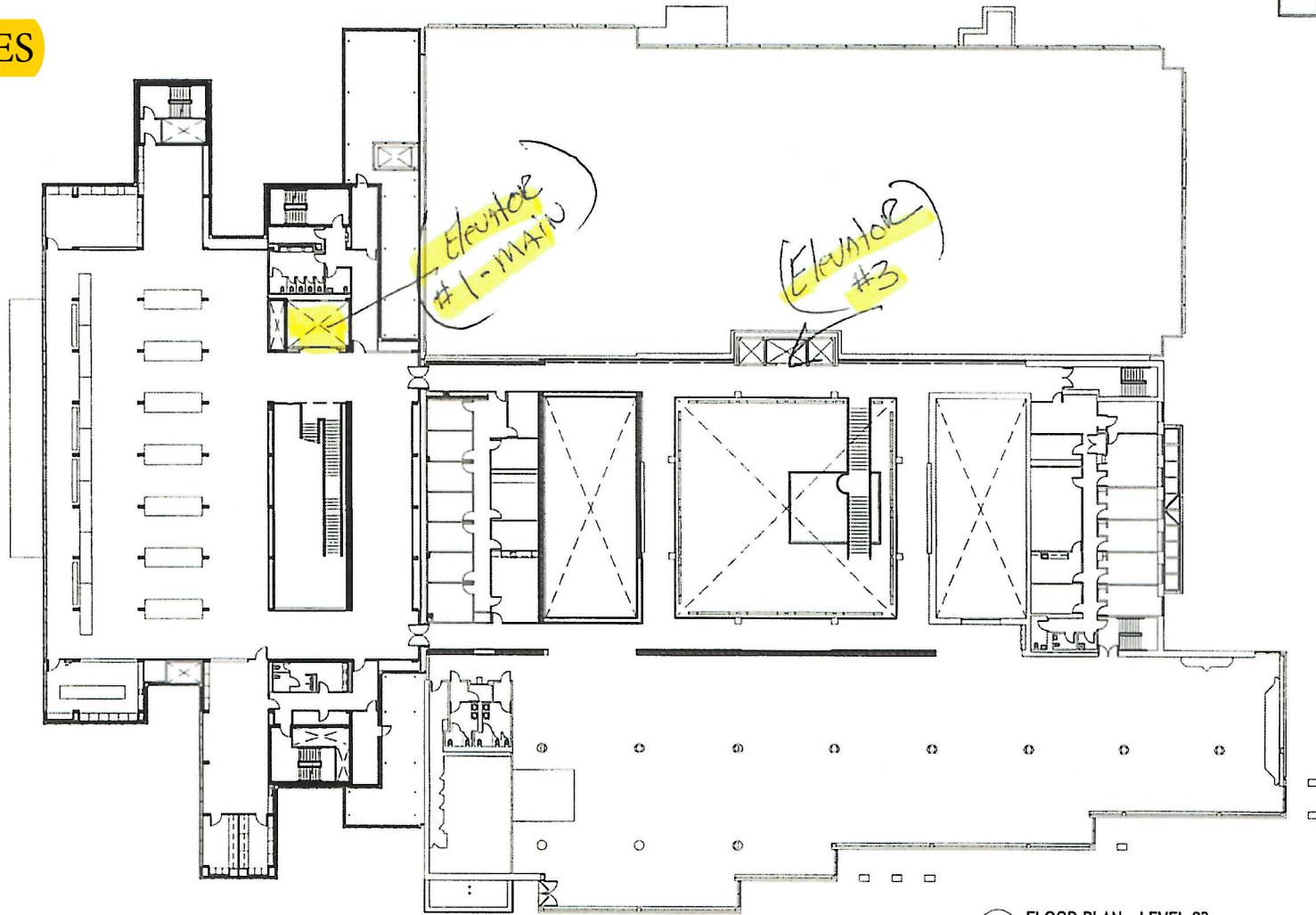
(7th Ave)
↓

Anchorage Museum
625 C Street
Anch AK 99501



(6th Ave)
↑

PROPOSED PREMISES
2021



level 2 - (No Alcohol)
service

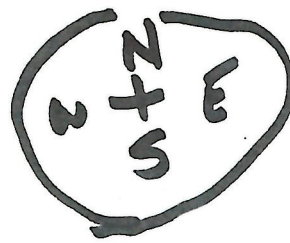
FLOOR PLAN - LEVEL 02
1/12" = 1'-0"



(7th Ave)

AMCO Received 7/8/2021

Anchorage Museum
605 C Street
Anch AK 99501



(6th Ave)
↑

PROPOSED PREMISES
2021



AMCO Received 7/8/2021

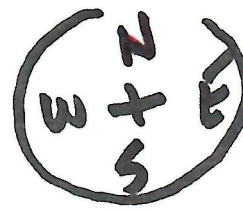
Level 3 (No Alcohol
Service)

FLOOR PLAN - LEVEL 03
1/12" = 1'-0"



(7th Ave)
↓

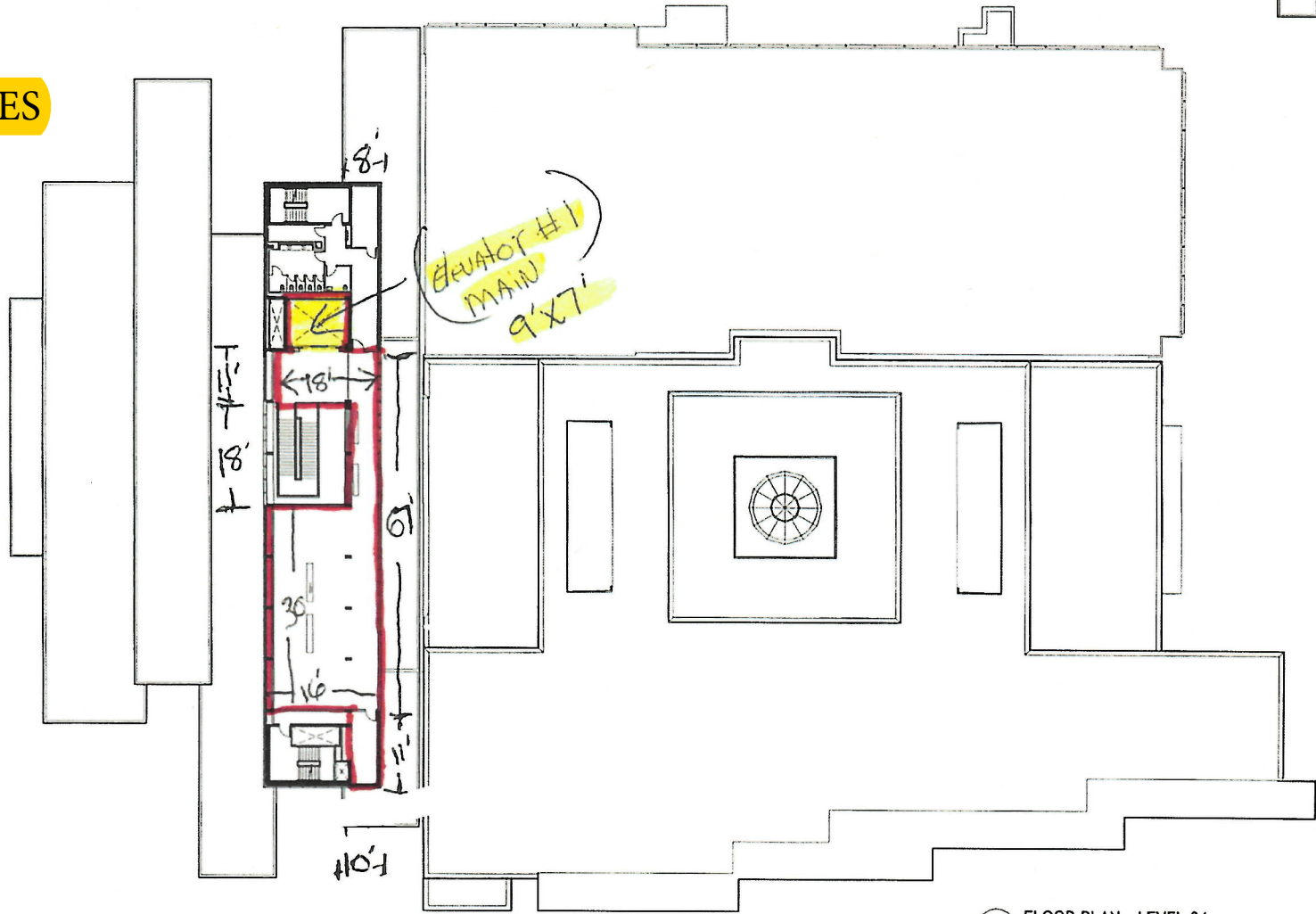
Anchorage Museum
625 C Street
Anch AK 99501



(6th Ave)
↑

PROPOSED PREMISES

2021



FLOOR PLAN - LEVEL 04
1/32" = 1'-0"



AMCO Received 7/8/2021

☐ = 995 sq. ft (4th Floor)

(7th Ave)
↓

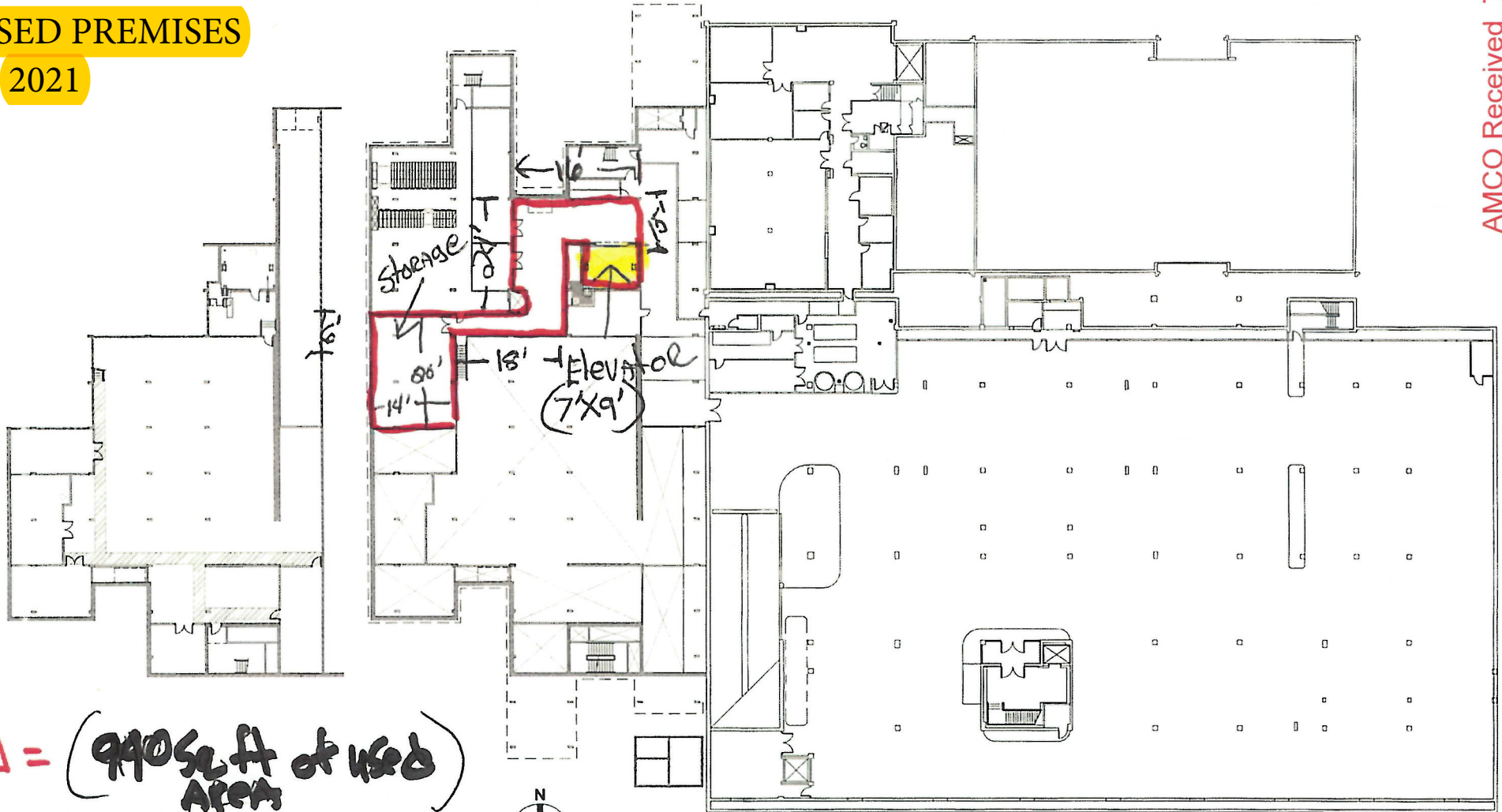
Anchorage Museum - "Basement"
625 C Street
ANCH AK 99501

(6th Ave.)



PROPOSED PREMISES

2021



AMCO Received 7/8/2021

□ = (940 sq ft of used area)

○ LOWER BASEMENT PLAN - LEVEL 00 B
1/32" = 1'-0"

○ BASEMENT PLAN - LEVEL 00 A
1/32" = 1'-0"

(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 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 through 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.

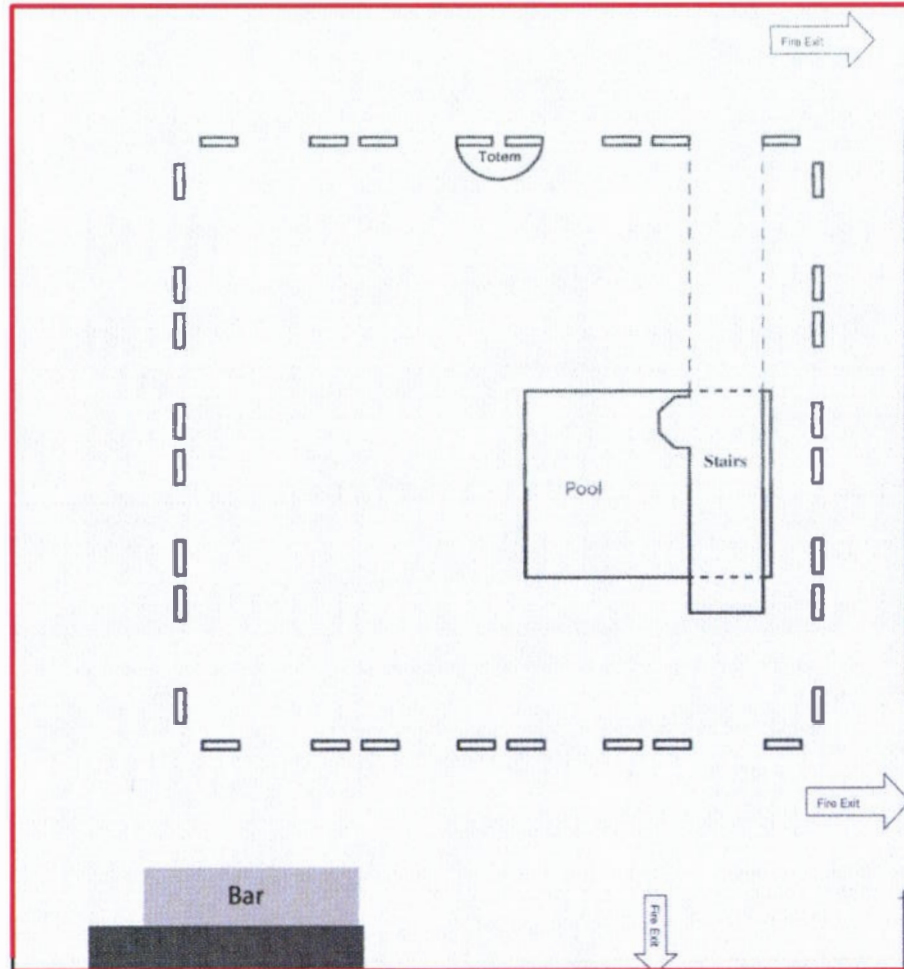
Additionally, we have CCTV and 24/7 security personnel although they are not TAP trained or employed by Muse Restaurant, LLC they will monitor to ensure children do not get alcohol.

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.

CURRENT APPROVED PREMISES

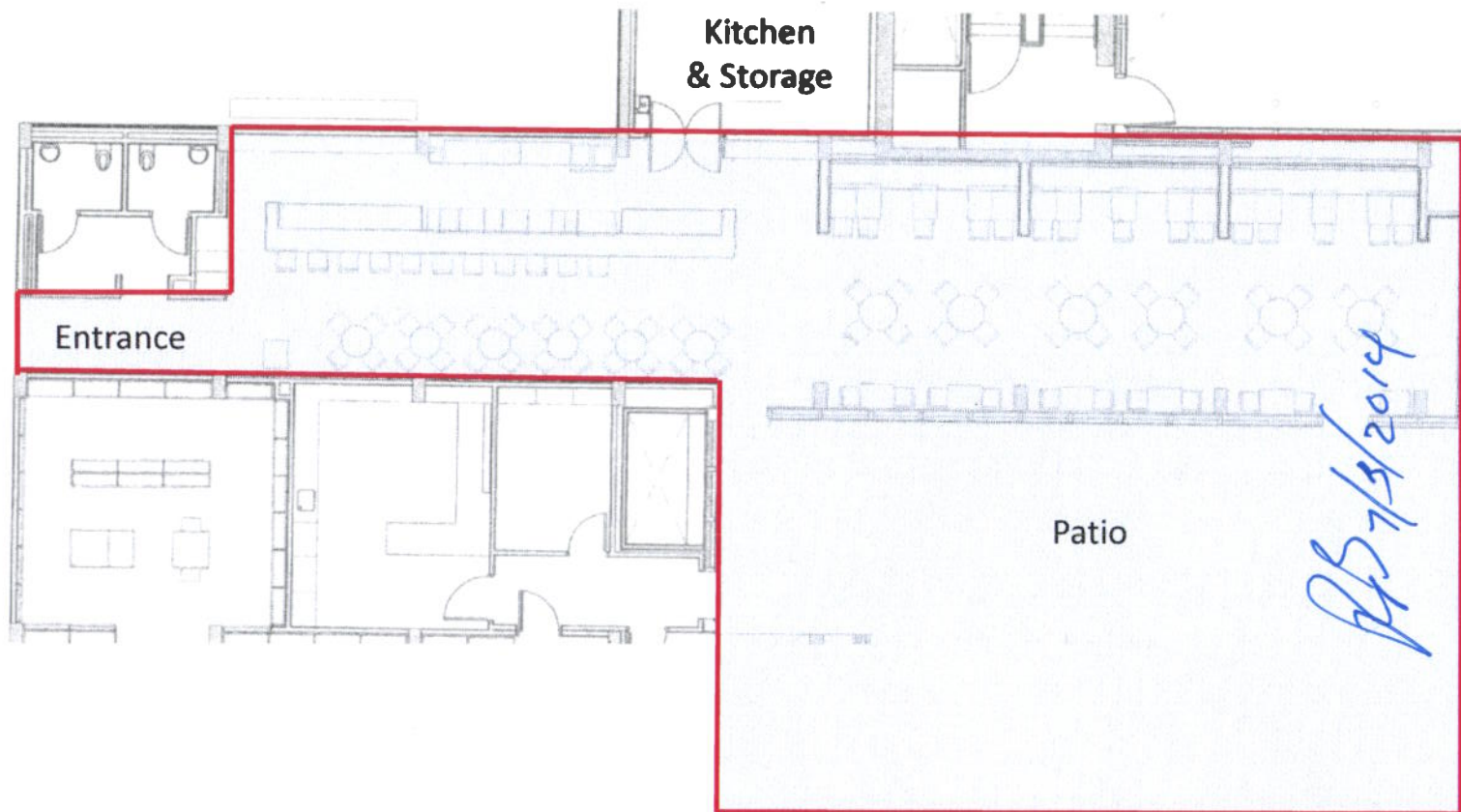
**ANCHORAGE MUSEUM
Atrium Service Area (Main Level)**



JB 1/2/2014

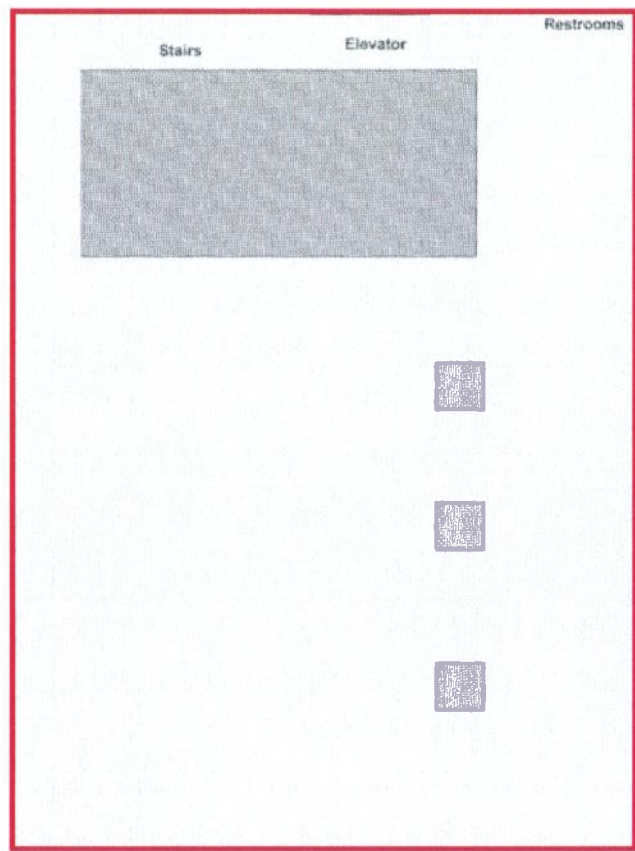
CURRENT APPROVED PREMISES

**ANCHORAGE MUSEUM
Muse Restaurant Service Area (First Floor)**



CURRENT APPROVED PREMISES

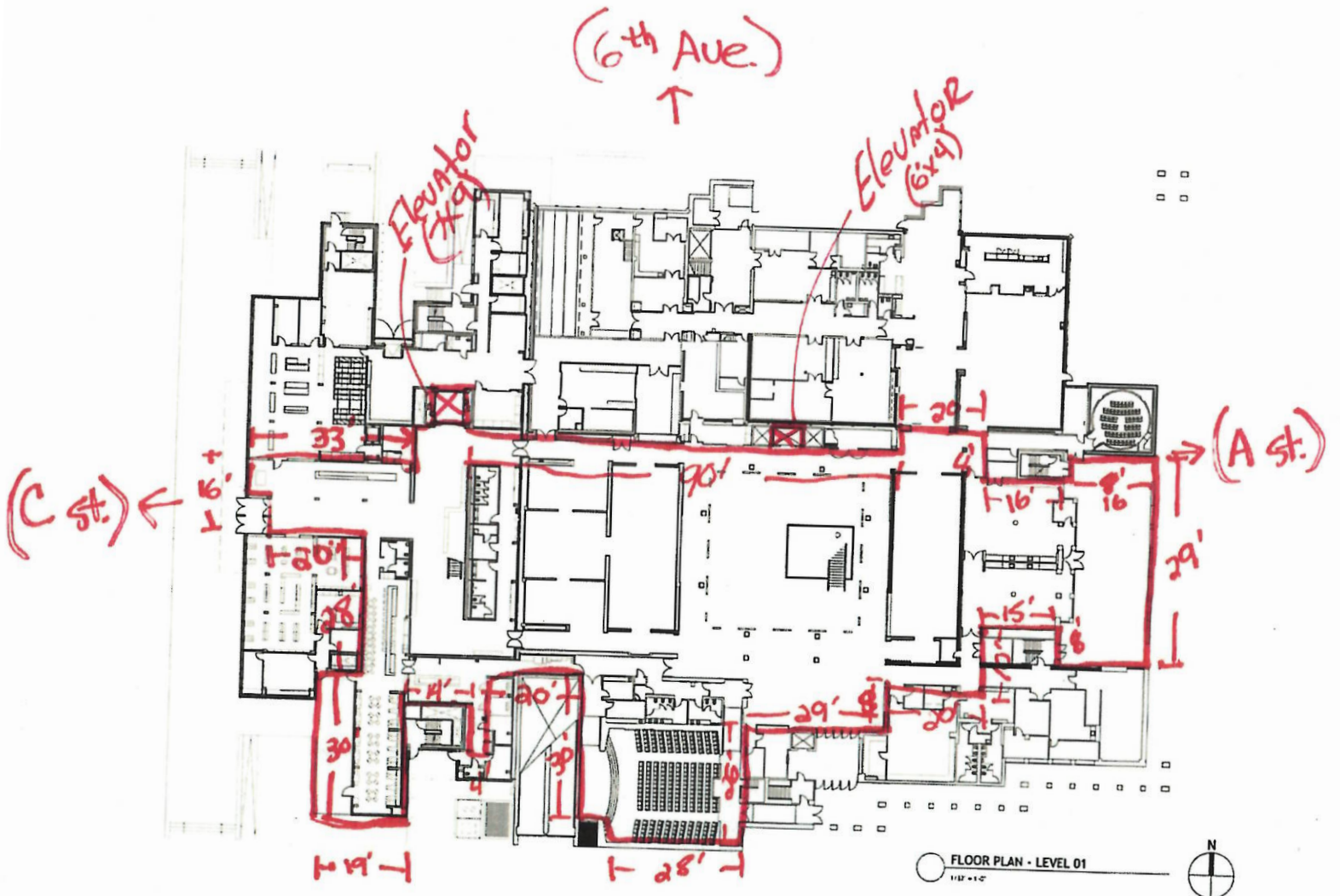
**ANCHORAGE MUSEUM
Chugach Service Area (4th Floor)**



Handwritten signature and date: 7/9/2014

Anchorage Museum - Level 1
625 C Street
ANCH AK 99501

2019 PROPOSED PREMISES



RECEIVED
JUN 18 2019
ALCOHOL BEVERAGE CONTROL OFFICE
STATE OF ALASKA

(9915 sq. ft.)

2019 PROPOSED PREMISES

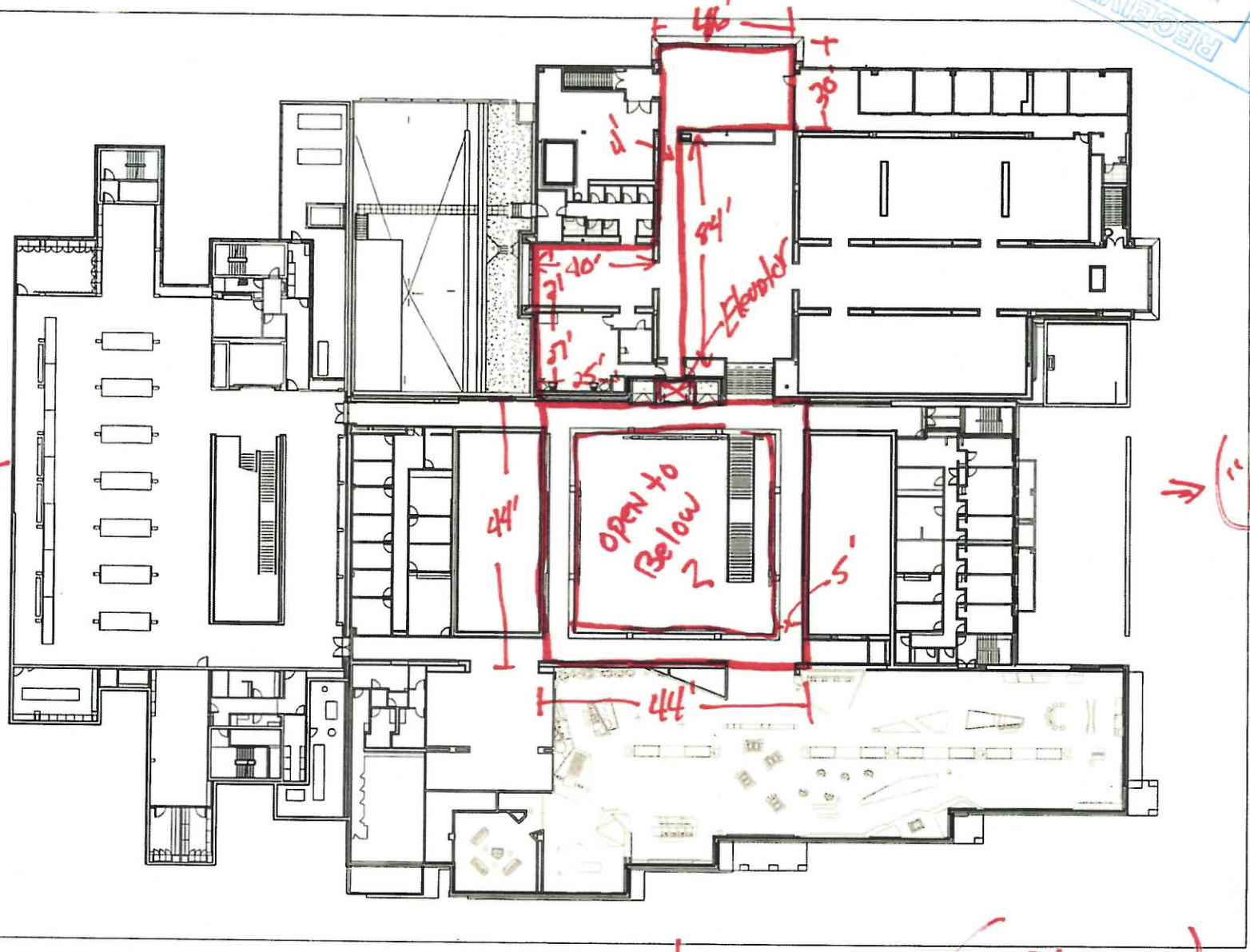
RECEIVED
 JUN 18 2019
 ALCOHOL BEVERAGE CONTROL OFFICE
 STATE OF ALASKA



NOTE: DRAWING ARE FOR REFERENCE ONLY.

PLEASE CONDUCT ASBUILT FOR LATEST INFORMATION AND ACCURACY.

N
 W + E
 S



(C' St.) ←

→ (A' St.)

Anch. Museum
 LEVEL 2

(7th Ave)

(3231 sq. ft.)

GALLERY
 PROJECT ANCHORAGE MUSEUM
 SHEET NAME LEVEL 2 FLOOR PLAN

PROJECT NO.
 DRAWN BY Author
 CHECKED BY Checker
 SCALE 1/32" = 1'-0"
 DATE
 10-9-2017
 SHEET NUMBER

A200

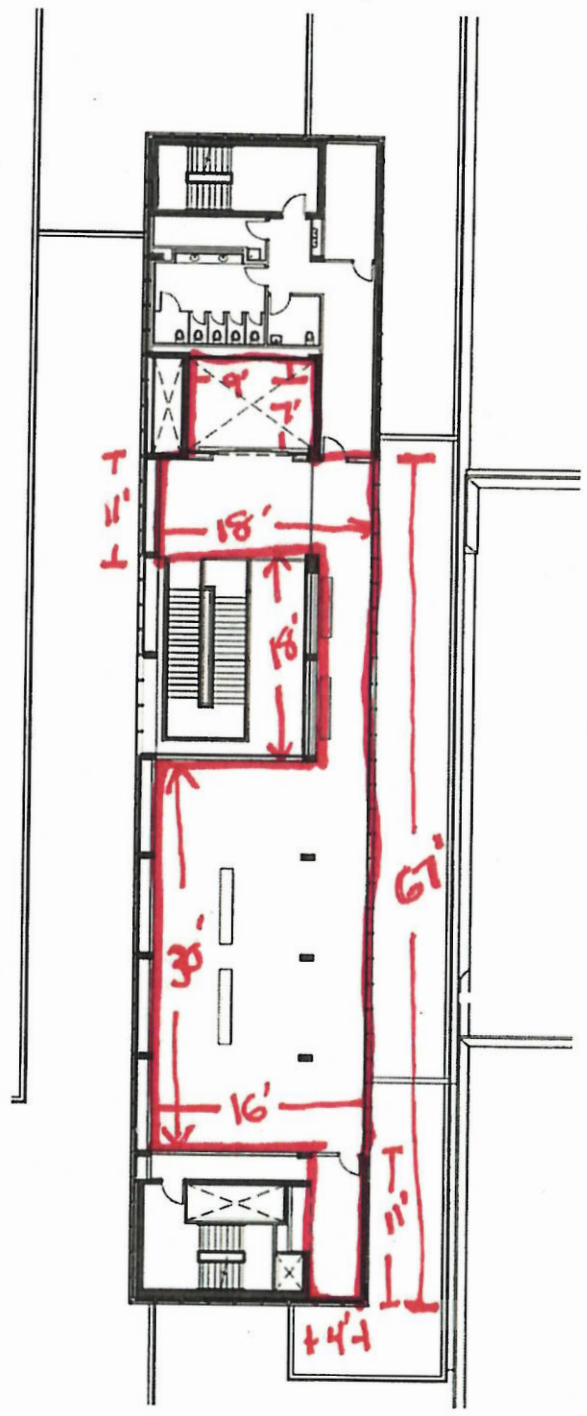
Anchorage Museum - LEVEL 4
625 C Street
Anch AK 99501

2019 PROPOSED PREMISES

6th Ave
↑

← C St.
A.

→ A St.



7th Ave. (794 sq ft.)
↓

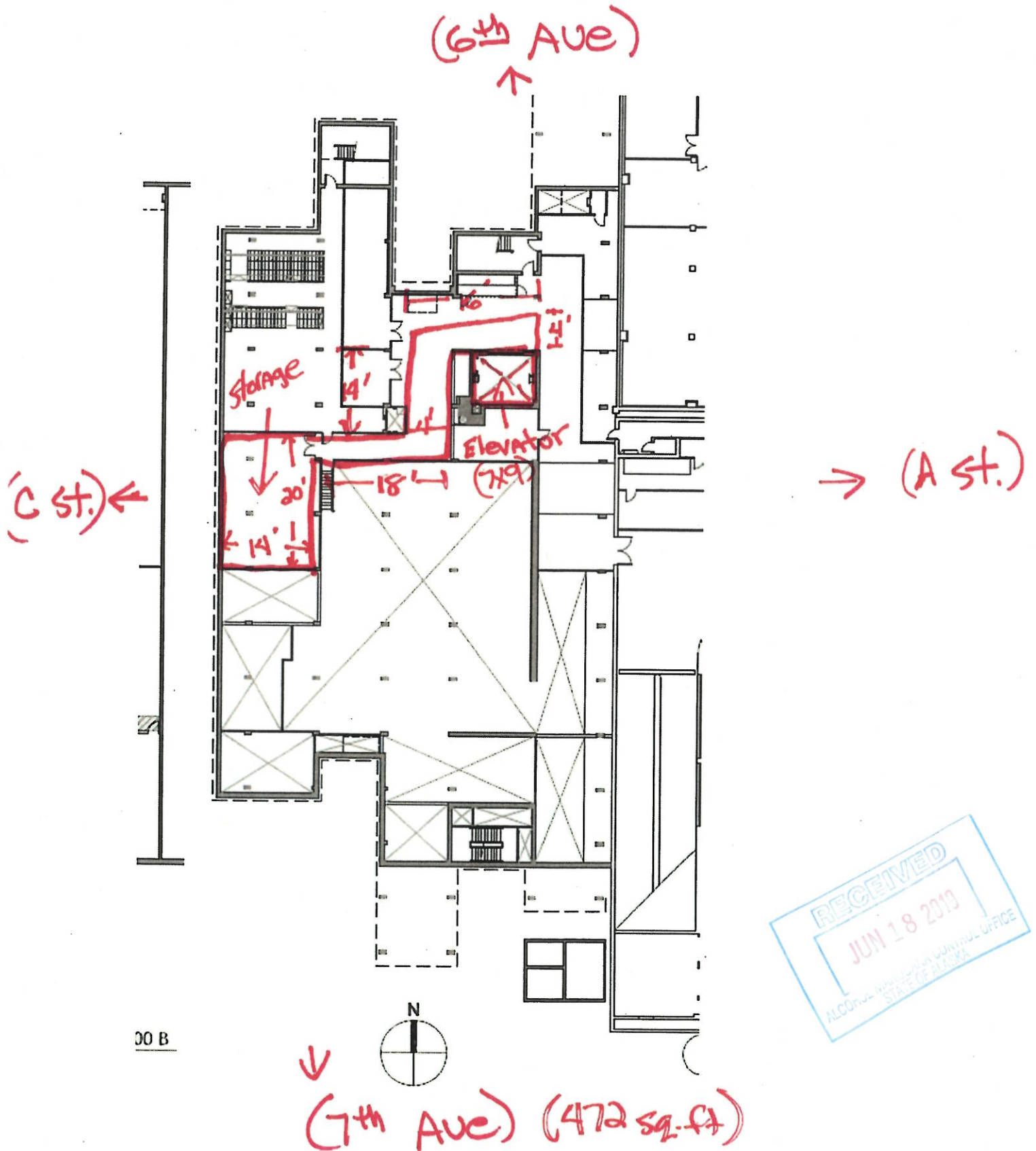
RECEIVED
JUN 18 2019
ALCOHOL AND GAMING CONTROL OFFICE
STATE OF ALASKA

N
W + E
S

Anchorage Museum - Basement

625 C Street
Anch. AK 99501

2019 PROPOSED PREMISES



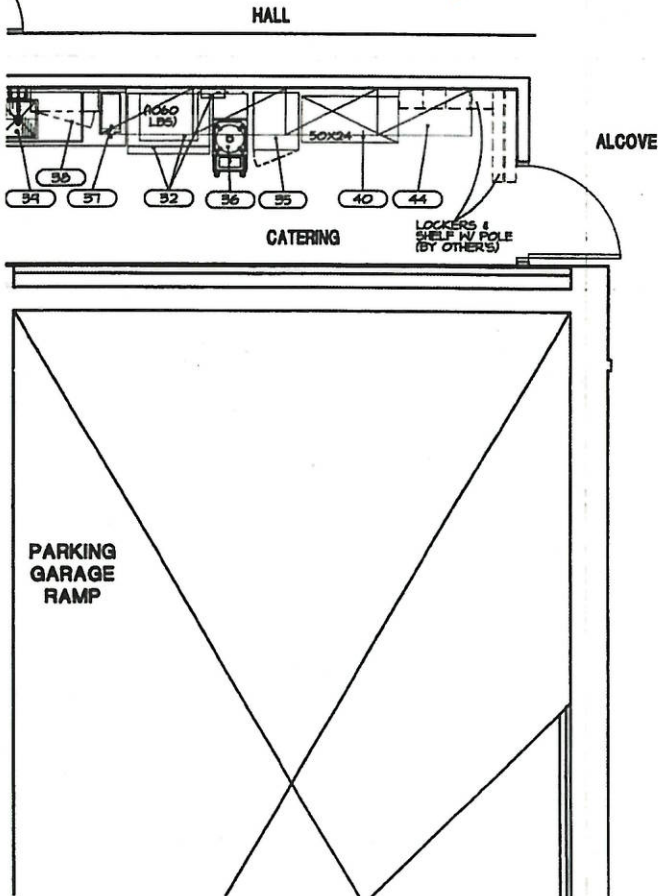
Anch Museum

Eq. List

(pg. 1 of 2)

2019 PROPOSED PREMISES

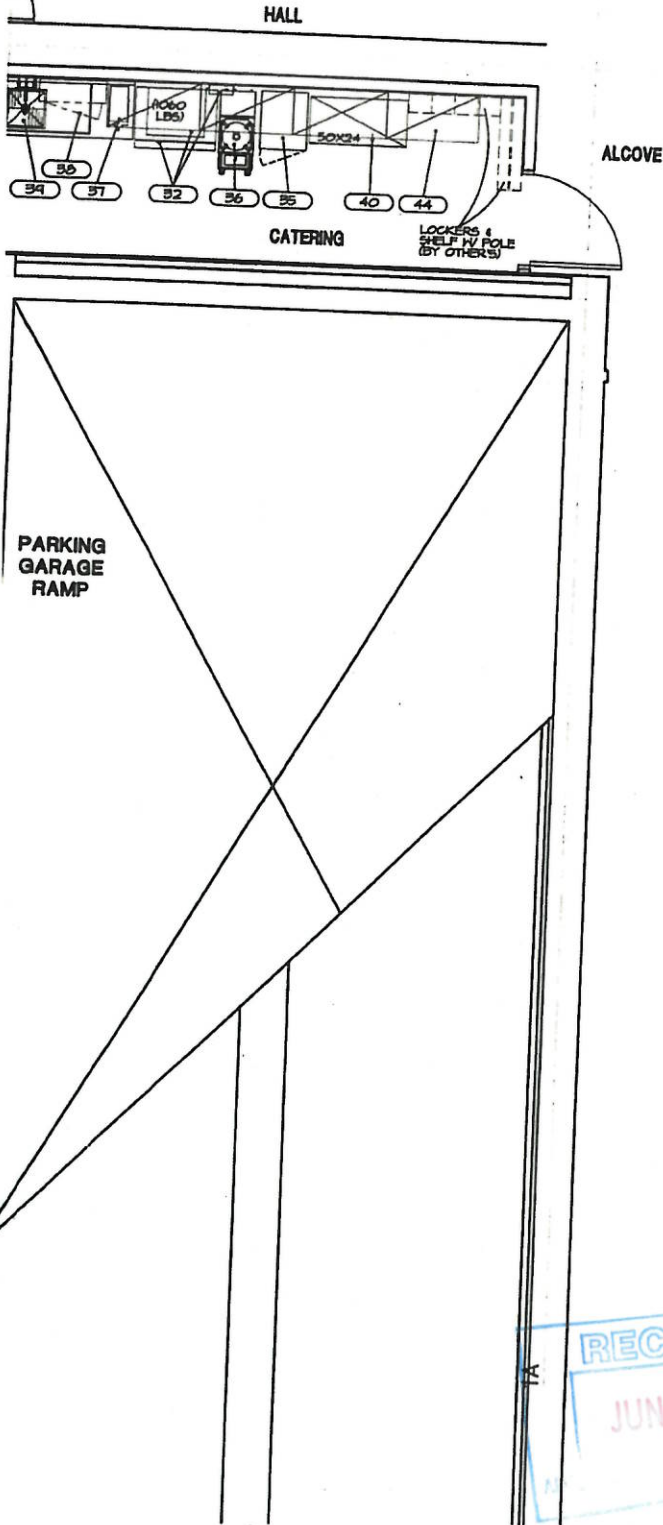
RECEIVED
 JUN 18 2019
 ALCOHOL BEVERAGE CONTROL OFFICE
 STATE OF ALASKA



KITCHEN EQUIPMENT		
ITEM R NO	QTY	DESCRIPTION
1	1	REFRIGERATION RACK
2	-	SPARE NUMBER
3	-	SPARE NUMBER
4	1	MAT RACK
5	1	MOP AND BROOM RACK/ SHELF
6	1	FLOOR TROUGH AND GRATE
7	1	ICE MAKER W/ BIN & FILTER
8	1	WORKTABLE
9	3	INGREDIENT BINS
10	1	FOOD PROCESSOR
11	1	CAN OPENER
12	1	MIXER (20 QT)
13	1	SALAD SPINNER
14	4	WALL SHELF
15	1	HAND SINK W/SOAP AND TOWEL DISPENSER
16	1	FOOD CUTTER
17	1	PREP TABLE W/SINKS
18	1	MOBILE MIXER TABLE
19	4	HIGH MOUNT WALL SHELVING
20	-	SPARE NUMBER
21	-	SPARE NUMBER
22	1	MOBILE RACK
23	5	STORAGE SHELVING
24	5	FREEZER SHELVING
25	1	UNIT COOLER (FREEZER)
26	4	MOBILE RACK
27	1	UNIT COOLER (COOLER)
28	3	COOLER SHELVING
29	2	POT SHELVING
30	1	WALK IN COOLER/FREEZER ASSEMBLY
31	-	SPARE NUMBER
32	1	ICE MAKER W/ BIN & FILTER
33	-	SPARE NUMBER
34	-	SPARE NUMBER
35	1	STORAGE CABINET
36	1	COFFEE MAKER W/ SHUTTLE
37	1	ICE TEA MAKER (BY VENDOR)
38	1	WALL CABINET
39	1	COUNTER W/ ICING SINK
40	1	SECURITY SHELVING
41	2	WALL SHELF
42	1	DISHWASHER
43	-	SPARE NUMBER
44	5	HIGH MOUNT WALL SHELVING
45	1	HAND SINK W/SOAP AND TOWEL DISPENSER
46	1	SOILED DISHTABLE
47	1	RACK SHELF
48	1	SCRAP COLLECTOR
49	1	PRE-RINSE
50	1	EXHAUST HOOD
51	1	CLEAN DISHTABLE
52	-	SPARE NUMBER
53	1	UTENSIL RACK W/ SHELF
54	1	3-COMPARTMENT SINKS
55	1	HAND SINK W/SOAP AND TOWEL DISPENSER
56	1	W/ CONTROL CABINET
57	-	SPARE NUMBER
58	1	PAN SHELF
59	1	REACH-IN REFRIGERATOR/FREEZER
60	1	ICE CREAM CABINET
61	1	DIPPERWELL ASSEMBLY
62	2	WALL SHELF
63	1	COUNTER W/ SINK
64	1	PANNINI GRILL
65	1	EXHAUST HOOD
66	1	SALAMANDER BROILER, GAS
67	1	6 OB RANGE W/ CONVECTION OVEN
68	1	PAN SHELF
69	1	FRYER ASSEMBLY W/FILTER
70	1	TOASTER
71	1	SPREADER
72	1	MICROWAVE
73	1	HOT FOOD HELLS
74	1	BROILER
75	1	SOLID TOP RANGE
76	2	FOOD WARMER
77	1	STEAMER
78	1	CHEF'S COUNTER
79	1	CONVECTION OVEN (DOUBLE STACKED)
80	1	FLOOR TROUGH AND GRATE
81	1	6 OB RANGE W/ CONVECTION OVEN
82	1	CATERING TABLE W/ OVERSHELF
83	1	BRAISING PAN (30 GAL)
84	1	FIRE SUPPRESSION SYSTEM
85	1	WALL FLASHING
86	-	SPARE NUMBER
87	-	SPARE NUMBER
88	-	SPARE NUMBER
89	-	SPARE NUMBER
90	-	SPARE NUMBER
91	1	MOBILE ICE BIN
92	1	COUNTER W/ ICING SINK & WALL FLASHING
93	2	GLASS RACK DOLLY
94	1	ICE TEA MAKER (BY VENDOR)
95	1	COFFEE MAKER (BY VENDOR)
96	1	MOBILE REACH-IN REFRIGERATOR
97	1	BANQUET TRANSPORT CART
98	1	MOBILE TABLE
99	1	HAND SINK W/SOAP AND TOWEL DISPENSER
100	1	WALL CABINET
101	-	SPARE NUMBER
102	1	COUNTER W/SINK
103	1	COFFEE MAKER (BY VENDOR)

2019 PROPOSED PREMISES

Anon. Museum
Eq. List.
(pg. 2 of 2)

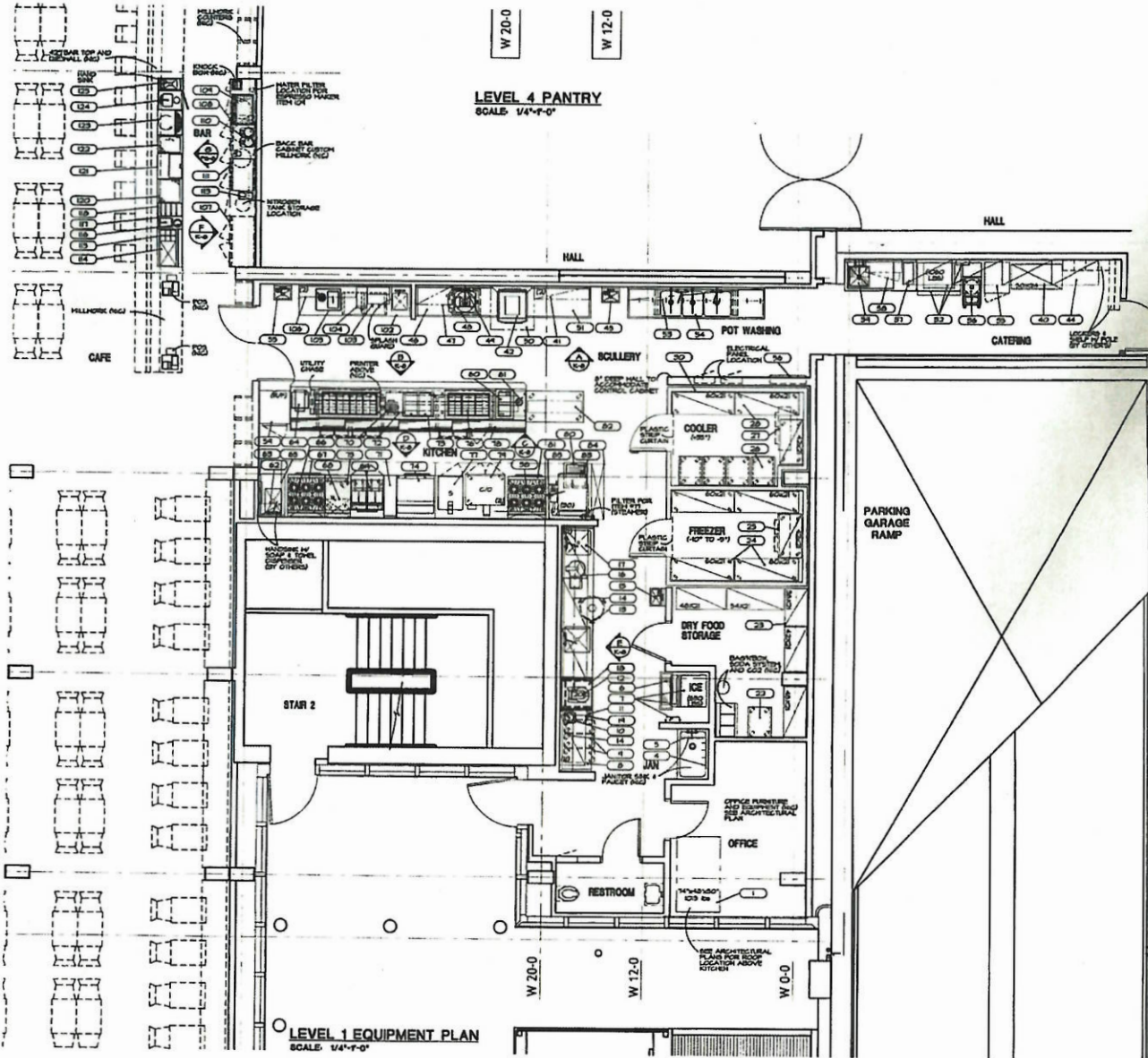


27	1	UTENSIL RACK
28	3	UNIT COOLER (COOLER)
29	2	COOLER SHELVING
30	2	POT SHELVING
31	1	WALK IN COOLER/FREEZER ASSEMBLY
32	-	SPARE NUMBER
33	1	ICE MAKER W/ BIN & FILTER
34	-	SPARE NUMBER
35	-	SPARE NUMBER
36	1	STORAGE CABINET
37	1	COFFEE MAKER W/ SHUTTLE
38	1	ICE TEA MAKER (BY VENDOR)
39	1	WALL CABINET
40	1	COUNTER W/ ICING SINK
41	2	SECURITY SHELVING
42	1	WALL SHELF
43	1	DISHWASHER
44	-	SPARE NUMBER
45	5	HIGH MOUNT WALL SHELVING
46	1	HAND SINK W/ SOAP AND TOWEL DISPENSER
47	1	SOILED DISHTABLE
48	1	RACK SHELF
49	1	SCRAP COLLECTOR
50	1	PRE-RINSE
51	1	EXHAUST HOOD
52	1	CLEAN DISHTABLE
53	-	SPARE NUMBER
54	1	UTENSIL RACK W/ SHELF
55	1	3-COMPARTMENT SINKS
56	1	HAND SINK W/ SOAP AND TOWEL DISPENSER
57	1	WM CONTROL CABINET
58	-	SPARE NUMBER
59	1	PAN SHELF
60	1	REACH-IN REFRIGERATOR/FREEZER
61	1	ICE CREAM CABINET
62	1	DIPPERWELL ASSEMBLY
63	2	WALL SHELF
64	1	COUNTER W/ SINK
65	1	PANNINI GRILL
66	1	EXHAUST HOOD
67	1	SALAMANDER BROILER, GAS
68	1	6 OB RANGE W/ CONVECTION OVEN
69	1	PAN SHELF
70	1	FRYER ASSEMBLY W/FILTER
71	1	TOASTER
72	1	SPREADER
73	1	MICROWAVE
74	1	HOT FOOD WELLS
75	1	BROILER
76	1	SOLID TOP RANGE
77	2	FOOD WARMER
78	1	STEAMER
79	1	CHEF'S COUNTER
80	1	CONVECTION OVEN (DOUBLE STACKED)
81	1	FLOOR TROUGH AND GRATE
82	1	6 OB RANGE W/ CONVECTION OVEN
83	1	CATERING TABLE W/ OVERSHELF
84	1	BRAISING PAN (30 GAL)
85	1	FIRE SUPPRESSION SYSTEM
86	1	WALL FLASHING
87	-	SPARE NUMBER
88	-	SPARE NUMBER
89	-	SPARE NUMBER
90	-	SPARE NUMBER
91	-	SPARE NUMBER
92	1	MOBILE ICE BIN
93	1	COUNTER W/ ICING SINK & WALL FLASHING
94	2	GLASS RACK DOLLY
95	1	ICE TEA MAKER (BY VENDOR)
96	1	COFFEE MAKER (BY VENDOR)
97	1	MOBILE REACH-IN REFRIGERATOR
98	1	BANQUET TRANSPORT CART
99	1	MOBILE TABLE
100	1	HAND SINK W/ SOAP AND TOWEL DISPENSER
101	1	WALL CABINET
102	-	SPARE NUMBER
103	1	COUNTER W/ SINK
104	1	COFFEE MAKER (BY VENDOR)
105	1	ICE TEA MAKER (BY VENDOR)
106	1	WATER/ICE STATION
107	2	WALL SHELF
108	1	BACK BAR COOLER
109	1	KEG COOLER
110	1	ESPRESSO MACHINE
111	2	ESPRESSO GRINDER
112	1	WINE DISPLAY
113	-	SPARE NUMBER
114	1	COFFEE WARMER
115	1	SODA GUN WITH CARBONATOR (BY VENDOR)
116	1	COCKTAIL STATION
117	1	BLENDER
118	1	BLENDER STATION
119	1	LIGUOR DISPLAY
120	-	SPARE NUMBER
121	1	DRAIN BOARD
122	1	MJS FROSTER
123	1	DRAIN BOARD
124	1	GLASS WASHER
125	1	DUMP SINK
126	1	HANDSINK

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JUN 18 2019
OFFICE

Ds
Dr
Dr
E

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JUN 18 2019
ALCOHOL BEVERAGE CONTROL OFFICE
STATE OF ALASKA



Aven. Museum
Kitchen PLAN

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 through 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.

Licensee:	Culinary Adventures with Laura Cole, LLC		License #:	5317	
License Type:	Restaurant Eating Place		Statutory Reference:	04.11.100	
Doing Business As:	Muse with Laura Cole				
Premises Address:	625 C Street				
City:	Anchorage	State:	AK	ZIP:	99501
Local Governing Body:	MOA				

Transfer Type:

- Regular transfer
- Transfer with security interest
- Involuntary retransfer

OFFICE USE ONLY

Complete Date:	7-12-2021	Transaction #:	100066986
Board Meeting Date:	8-17-2021	License Years:	21-22
Issue Date:		BRE:	Krs



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:	MUSE Restaurant, LLC			
Doing Business As:	Muse			
Premises Address:	625 C Street			
City:	Anchorage	State:	AK	ZIP: 99501
Community Council:	Downtown			
Mailing Address:	625 C Street			
City:	Anchorage	State:	AK	ZIP: 99501
Designated Licensee:	Julie Decker			
Contact Phone:	907-929-9200	Business Phone:	907-929-9200	
Contact Email:	jdecker@anchagemuseum.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)



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:	Julie Decker				
Title(s):	Affiliate	Phone:	907-929-9200	% Owned:	0
Address:	625 C Street				
City:	Anchorage	State:	AK	ZIP:	99501



Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Entity Official:	Muse Trust		
Title(s):	Member/Manager	Phone:	907 929 9200
Address:	625 C Street	% Owned:	100
City:	Anchorage	State:	AK
		ZIP:	99501

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

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

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

DOC Entity #:	10150534	AK Formed Date:	12/21/2020	Home State:	AK
Registered Agent:	Julie Decker	Agent's Phone:	907 929 9200		
Agent's Mailing Address:	625 C Street				
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?



Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Section 6 – Other Licenses

Ownership and financial interest in other alcoholic beverage businesses:

Yes No

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

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

Section 7 – Authorization

Communication with AMCO staff:

Yes No

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

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

The Law Offices of Ernouf & Coffey, P.C. is assisting with the license transfer.



Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Section 8 - Transferor Certifications

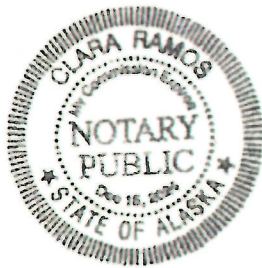
Additional copies of this page may be attached, as needed, for the controlling interest of the current licensee to be represented.

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.


Signature of transferor
Laura Cole

Printed name of transferor

Subscribed and sworn to before me this 1 day of March, 2021




Signature of Notary Public

ALASKA

Notary Public in and for the State of _____

My commission expires: 12/16/24

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: _____

AMCO Received 7/7/2021



Alaska Alcoholic Beverage Control Board
Form AB-01: Transfer License Application

Section 9 – Transferee Certifications

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

Initials

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

JMD

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

JMD

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.

JMD

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.

JMD

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

JMD

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 20 21.



Cynthia L. Burrell
Signature of Notary Public

ALASKA

Notary Public in and for the State of

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 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:	MUSE Restaurant, LLC				
License Type:	Restaurant Eating Place	License Number:	5317		
Doing Business As:	Muse				
Premises Address:	625 C Street				
City:	Anchorage	State:	AK	ZIP:	99501
Contact Name:	Julie Decker	Contact Phone:	907-929-9200		

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.)

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.

& level
H

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 off 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.

&
level
H

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:

Initials

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



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:

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:



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.

JD

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.

JD

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.

JD

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.)

JD

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

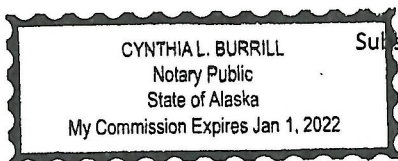
Signature of licensee
Julie Decker

Cynthia L. Burrill
Signature of Notary Public

Notary Public in and for the State of ALASKA

Printed name of licensee

My commission expires: 01/01/2022



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

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

Approved Denied

Approval checkboxes

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: _____ 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:

MUSE BRUNCH

BRUNCH

HOUSEMADE GRANOLA, GREEK YOGURT, FRESH BERRIES, CINNAMON HONEY | 10

BUTTERMILK PANCAKES, BLUEBERRIES, VERMONT MAPLE SYRUP | 12

EGGS BENEDICT, FRENCH BREAD, POACHED EGGS, HOUSEMADE HOLLANDAISE SAUCE, CRISPED PROSCIUTTO, FRESH FRUIT | 16
ADD KING CRAB | 10

EGG WHITE OMELET, TOMATOES, ARUGULA, FETA CHEESE, FRESH FRUIT | 14

HUEVOS RANCHEROS, BLACK BEANS, HOUSEMADE TORTILLAS, POACHED EGGS, ADOBO SOUR CREAM, HOUSEMADE SALSA, FRESH FRUIT | 15

MAPLE CINNAMON TOAST, SEARED CITRUS FRUIT, CRÈME FRAÎCHE | 10

BEEF HASH, POTATOES, POACHED EGG, CRISPED PROSCIUTTO | 16

EVERYTHING BAGUETTE, HOUSE SMOKED WILD SALMON, CREAM CHEESE, ROASTED RED ONION, CAPERS, FRESH TOMATO, FRESH FRUIT | 16

CHICKPEAS AND GARDEN MICRO GREENS, KALAMATA TAPENADE, POACHED EGGS, FETA, FRESH FRUIT | 15

KING CRAB CAKES, PAPRIKA AIOLI, GREENS, LEMON OIL | 16

PORK BELLY LETTUCE TOMATO (PLT), GREEN PEPPERCORN AIOLI, PICKLED CUCUMBER, HOUSE BREAD | 16

ADD ON

HOUSE MADE REINDEER SAUSAGE | 4

DRY CURED BACON | 4

TOAST AND FRESH JAM | 4

TWO EGGS ANY STYLE | 4

DRINKS

FRESH ORANGE JUICE | 3

WINE COOLER, PASSION FRUIT, GINGER, LIME, FRESH STRAWBERRIES | 8

MIMOSA, ORANGE OR PASSION FRUIT | 8

PASSION JULIUS | 5

FRUIT SMOOTHIE, ORANGE JUICE, COCONUT MILK, MIXED BERRIES | 5

COFFEE | 3

TEA | 3

ESPRESSO | 3

CAPPUCCINO | 4

LATTE | 4

WE STRIVE TO SERVE AND DEFINE ALASKAN CUISINE. EACH OF OUR DISHES ARE ALASKAN INSPIRED AND COMPOSED OF INGREDIENTS FROM OUR FRIENDS' FARMS, RANCHES, FISHERIES AND GARDENS. WE ARE PROUD MEMBERS OF CHIEF COLLABORATIVE - A NONPROFIT DEDICATED TO CONNECTING CHEFS WITH SUSTAINABLE HARVESTERS.

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 CRESS, PARMESAN, BALSAMIC | 8
- CRISPY PARSNIP CHIPS, HOUSE MADE "RANCH" | 8
- BECHUAN BRUSSEL SPROUTS, GARNET YAMS, THAI CHILI, MINT, BASIL, PEANUT RICE CRUNCH | 12

STARTERS

- GARDEN LETTUCE CAESAR | 8 ADD FREE-RANGE CHICKEN BREAST | 16
- ENDIVE, APPLE, LEMON, THYME, WALNUT OIL, MARCONA ALMONDE, PECORINO, CRISPY DUCK SKIN | 10
- SEARED RADICCHIO, BALSAMIC REDUCTION, TANGERINE OIL, PECORINO | 10
- 1/2 ROTISSERIE DUCK, LUMIPA, PASSION FRUIT & SPICE, GREENS, SCALLIONS, DAIKON, SESAME | 16
- GRILLED ARTICHOKE SOUP, LEEKS, POTATOES, VEGETABLE BROTH, MEYER LEMON OIL, PARMESAN | 8
- GINGER BEEF SOUP, BEAN THREAD NOODLES, BOK CHOY, 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, & SPICE GLAZE, BEET CHIPS | 25
- OCTOPUS, SQUID INK NOODLES, SPICY TANGERINE OIL FRESH CRESS, TOMATOES, SMOKY HAM BROTH | 24
- BOULLABAISSE | HALIBUT, COD, SCALLOPS, CLAMS, SAFFRON TOMATO SEAFOOD BROTH, SAFFRON AIOLI CRISPE | 24
- FRESH BUCATINI, ALASKAN CLAMS, TOMATOES, GARLIC, BACON, LEMON, PARSLEY | 20

**GRAINS
GREENS**

- BEET PASTA, GOAT CRÈME FRAICHE, TANGERINE OIL, GREENS, HAZELNUTS, BEET CHIPS | 20
- RAINBOW CHARD AND SPINACH PHTLLO, FETA, HERBED LEMON QUINOA | 20
- CHARRED SQUASH, MARCONA ALMONDS, PISTOU, TOMATOES, TANGERINE OIL | 20
- ZUCCHINI NAPOLEON, | SUMMER SQUASH, BREADED ZUCCHINI, TOMATOES, ONIONS, CRIMINI MUSHROOMS, FRESH MOZZARELLA, PARMESAN, RED SAUCE, SPINACH | 20

MEAT

- HERITAGE RANGH BEEF TENDERLOIN, POTATOES, HARICOTS, TOASTED MUSTARD SEMI, CRISPY ONION | 26
- REINDEER RASU, LEMON, TOMATO, GARLIC, MINT, POTATO, HOUSE GOAT RICOTTA | 24
- LAMB LOLLYPOPS, ARUGULA PESTO, POTATO, HARICOTS, CRISPY PARSNIPS | 26
- CHICKEN WELLINGTON, GREEN ONIONS, PORTABELLA MUSHROOMS, PHTLO, CHICKEN JUS | 24
- PORK BELLY, ASIAN PEAR, RADICCHIO, PARSNIP PURÉE, ALMONDS, WALNUT OIL, CIDER GASTRIC | 22

WE STRIVE TO SERVE AND BEHIND ALASKAN CUISINE. EACH OF OUR BIRTHS ARE ALASKAN INSPIRED AND COMPOSED OF INGREDIENTS FROM OUR FRIENDLY FARMERS, RANGHES, FISHERMEN AND CRAFTERS. WE ARE PROUD MEMBERS OF CHITS COLLABORATIVE - A NONPROFIT DEDICATED TO CONNECTING CHITS WITH SUSTAINABLE BIRTHS/ARTS.
CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

THIS PERMIT MUST BE CONSPICUOUSLY DISPLAYED IN THE ESTABLISHMENT
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.
FA0016904

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

70-031 Ver 9_02 *

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

AMCO Received 7/7/2021