MEMORANDUM

TO: Alcoholic Beverage Control Board
FROM: Kristina Serezhenkov, OLE
DATE: March 30, 2022
RE: #5994 Aviator

Statutory & Regulation Authority:

AS 04.11.480(a) A local governing body may protest the issuance, renewal, relocation, or transfer to another person of a license by sending the board and the applicant a protest and the reasons for the protest within 60 days of receipt from the board of notice of filing of the application. A protest received after the 60-day period may not be accepted by the board, and in no event may a protest cause the board to reconsider an approved renewal, relocation, or transfer. The local governing body may protest the continued operation of a license during the second year of the biennial license period by sending the board and the licensee a protest and the reasons for the protest by January 31 of the second year of the license. The procedures for action on a protest of continued operation of a license are the same as the procedures for action on a protest of a renewal application. The board shall consider a protest and testimony received at a hearing conducted under AS 04.11.510(b)(2) or (4) when it considers the application or continued operation, and the protest and the record of the hearing conducted under AS 04.11.510(b)(2) or (4) shall be kept as part of the board’s permanent record of its review. If an application or continued operation is protested, the board shall deny the application or continued operation unless the board finds that the protest is arbitrary, capricious, and unreasonable.

AS 04.11.510(b)(1): “If an application is denied, the notice of denial shall be furnished the applicant immediately in writing stating the reason for the denial in clear and concise language; the notice of denial must inform the applicant that the applicant is entitled to an informal conference with either the director or the board, and that, if not satisfied by the informal conference, the applicant is then entitled to a formal hearing conducted by the office of administrative hearings (AS 44.64.010); if the applicant requests a formal hearing, the office of administrative hearings shall adhere to AS 44.62.330 — 44.62.630 (Administrative Procedure Act); all interested persons may be heard at the hearing and unless waived by the applicant and the board, the formal hearing shall be held in the area for which the application is requested”

3 AAC 304.145(h) “The board may uphold a protest of an application or continued operation with a single abeyance period not to exceed 180 days if the local governing body indicates that the protest is subject to rescission and that it will be withdrawn if the applicant meets conditions set by the local governing body. If the local governing body notifies the board within the period of the abeyance that the protest has been removed, the application or continued operation is approved when all other applicable requirements have been met. If the local governing body has not notified the board within the period of the abeyance that it has removed the protest, the application or continued operation is denied. The period of abeyance may not be extended or renewed.”
**Update:** As of March 30, 2022, AMCO has not received a lifted protest from the Municipality.

**Background:** At the November 2, 2021 ABC Board meeting, the Board approved the new license application with delegation. On November 24, 2021, the Municipality of Anchorage protested the new application pending conditional use permit approved by the Assembly and certification from the Anchorage Fire Department. At the January 18, 2022 meeting Sherman Ernouf, counsel for the licensee, was present. The board tabled the protest hearing.

**Staff Recommendation:** Consider the Municipality of Anchorage protest and determine if the protest is arbitrary, capricious and unreasonable. If it is not, rescind the previous approval and deny the application with a 180-day abeyance period.

**Attachment:**
Municipality of Anchorage Protest
AB-00
AB-02
AB-03
November 24, 2021

Ms. Carrie Craig  
Alaska Alcohol and Marijuana Control Office  
550 W 7th Ave. Ste. 1600  
Anchorage, Alaska 99501

RE: Anchorage Assembly Action on Liquor Licenses

Dear Ms. Craig:

The Anchorage Municipal Assembly at its regular meeting on November 23, 2021 took the following final actions:

**WAIVE OF PROTEST**  
Transfer Liquor License  
- **Beverage Dispensary**  
  Mak Investors LL#3607 – AM 755-2021

**PROTEST**  
Transfer Liquor License  
- **Beverage Dispensary**  
  Odd Man Rush Brewing LL#3807 – AR 2021-379  
  Pending special land use permit has been approved by the Assembly.  
  -Per 3 AAC 304.145(d) the applicant was given the opportunity to defend their application by public hearing at the November 23, 2021 Assembly Meeting.

**New Liquor License**  
- **Beverage Dispensary-Tourism**  
  Aviator LL#5994 – AR 2021-380  
  Pending conditional use permit has been approved by the Assembly and certification from the Anchorage Fire Department has been received.  
  -Per 3 AAC 304.145(d) the applicant was given the opportunity to defend their application by public hearing at the November 23, 2021 Assembly Meeting.

If you require additional information or if I can be of any assistance, please call me.

Cordially,

Kiana Belser  
Business License Specialist

CC: Business Owners – Via Email
Tourism Statement
Alaska Hotel Group, 239 W. 4th Avenue, LP

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

The central focus of the business plan for the Aviator involves catering to out of town tourists, offering them clean, comfortable, and affordable accommodation with all the amenities any traveler would expect and prefer to see in their hotel, including a welcoming environment for the guests to eat and drink.

Aviator will also be serving beers, wines, and spirits as possible, giving our guests an opportunity to try Alaskan-made products.

*Explain how the facility was/will be constructed or improved in accordance with this application.*

This facility is located at 239 W. 4th Avenue, Anchorage, Alaska 99501. As such it is ideal for travelers who want a comfortable overnight stay in a clean, comfortable, location conveniently located in beautiful Anchorage downtown area. The hotel has annual upgrades to include painting, repairs, etc.

2. Who operates the facility for which a liquor license is being applied?

Alaska Hotel Group 239 W 4th Avenue LP will be operating the facility. Them and their staff are dedicated to serving alcohol in a responsible manner, while providing a fun and friendly environment to our out of state guests.

3. Do you offer room rentals to the traveling public? Yes.

4. If so, how many of these rooms are available? Do any of the rental rooms have kitchen facilities (defined as: a separate sink for food preparation along with refrigeration and cooking appliance devices, including a microwave)? If yes, how many of the rental rooms have kitchen facilities that meet this definition? Do you stock alcoholic beverages in guest rooms?
There are 251 rooms for rent at the Aviator. No rooms are equipped with kitchen facilities. We will not be stocking alcoholic beverages in guest rooms.

5. **Does your establishment include a dining facility?**

   Yes. Aviator will offer breakfast, lunch, and dinner daily in a comfortable setting as well as via room service.

6. **Are additional amenities available to your guests through your establishment (e.g., guided tours or trips, rental equipment for guests, other activities that attract tourists)?**

   Yes. Aviator does provide tourist type amenities to its guests such as a Fitness Center. We recommend tours, and have a list on our website of close by tours, trips, and rentals, for our guests. Aviator will continue to operate the facility as a tourist facility.

   In short, all of those things, which are routinely done by businesses in Alaska to encourage tourism, will continue to be done by the operators of the facility.
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

| Licensee: | Alaska Hotel Group, 239 W. 4th Avenue, LP |
| License Type: | Beverage Dispensary-Tourism |
| Statutory Reference: | 04.11.400 (p) |
| Doing Business As: | Aviator |
| Premises Address: | 239 W. 4th Avenue |
| City: | Anchorage |
| State: | AK |
| ZIP: | 99501 |
| Local Governing Body: | MOA |
| Community Council: | Downtown |
| Mailing Address: | 445 E 5th Avenue |
| City: | Anchorage |
| State: | AK |
| ZIP: | 99501 |
| Designated Licensee: | Mark Begich |
| Contact Phone: | 907-229-1465 |
| Business Phone: | 907-229-1465 |
| Contact Email: | markbegich@gmail.com |

Seasonal License? Yes ☐ No ☑ If “Yes”, write your six-month operating period: ______________________

OFFICE USE ONLY

| Complete Date: | 9-28-2021 |
| License Years: | |
| License #: | 5994 |
| Board Meeting Date: | 11-2-2021 |
| Transaction #: | 1000 9.27.21 95739 |
| Issue Date: | |
| BRE: | KRS |

[Form AB-00] (rev 10/10/2015)
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.

0.3 Miles (Bluffview 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.

0.1 Miles (Heart of the City)

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

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

This individual is an: ☐ applicant  ☐ affiliate

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

<table>
<thead>
<tr>
<th>Entity Official</th>
<th>Title(s):</th>
<th>Phone</th>
<th>% Owned:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mash, LLC</td>
<td>General Partner / Limited Partner</td>
<td>907-229-1465</td>
<td>20</td>
</tr>
<tr>
<td></td>
<td>State: AK</td>
<td>ZIP: 99501</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Entity Official</th>
<th>Title(s):</th>
<th>Phone</th>
<th>% Owned:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sheldon Fisher</td>
<td>Limited Partner</td>
<td>907-240-1101</td>
<td>10.96</td>
</tr>
<tr>
<td></td>
<td>State: AK</td>
<td>ZIP: 99501</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Entity Official</th>
<th>Title(s):</th>
<th>Phone</th>
<th>% Owned:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mark Begich</td>
<td>Limited Partner</td>
<td>229-1465</td>
<td>10.96</td>
</tr>
<tr>
<td></td>
<td>State: AK</td>
<td>ZIP: 99501</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Entity Official</th>
<th>Title(s):</th>
<th>Phone</th>
<th>% Owned:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grizzly Investments, LLC</td>
<td>Limited Partner</td>
<td>227-6955</td>
<td>10.96</td>
</tr>
<tr>
<td></td>
<td>State: AK</td>
<td>ZIP: 99518</td>
<td></td>
</tr>
</tbody>
</table>
Steven and Karen Compton
Limited Partner
10.96%
1811 Westchester Circle
Anchorage, Alaska 99517
Phone: 907-227-2527
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.

<table>
<thead>
<tr>
<th>DOC Entity #:</th>
<th>10139792</th>
<th>AK Formed Date:</th>
<th>7/31/2020</th>
<th>Home State:</th>
<th>AK</th>
</tr>
</thead>
<tbody>
<tr>
<td>Registered Agent:</td>
<td>Mark Begich</td>
<td>Agent's Phone:</td>
<td>907-229-1465</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Agent's Mailing Address:</td>
<td>445 E 5th Avenue</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>City:</td>
<td>Anchorage</td>
<td>State:</td>
<td>AK</td>
<td>ZIP:</td>
<td>99501</td>
</tr>
</tbody>
</table>

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):

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:
The Law Offices of Ernouf & Coffey, P.C. is assisting with the license transfer application process.
Section 7 – 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.

[Signature]
Mark Begich
Printed name of licensee

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

My commission expires: 12/4/2023

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

<table>
<thead>
<tr>
<th>Yes</th>
<th>No</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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.

<table>
<thead>
<tr>
<th>Licensee:</th>
<th>Alaska Hotel Group, 239 W. 4th Avenue, LP</th>
<th>License Number:</th>
</tr>
</thead>
<tbody>
<tr>
<td>License Type:</td>
<td>Beverage Dispensary-Tourism</td>
<td></td>
</tr>
<tr>
<td>Doing Business As:</td>
<td>Aviator</td>
<td></td>
</tr>
<tr>
<td>Premises Address:</td>
<td>239 W. 4th Avenue</td>
<td></td>
</tr>
<tr>
<td>City:</td>
<td>Anchorage</td>
<td>State:</td>
</tr>
<tr>
<td></td>
<td></td>
<td>ZIP: 99501</td>
</tr>
</tbody>
</table>
Section 2 – Detailed Premises Diagram

Clearly indicate the boundaries of the premises and the proposed licensed area within that property. Clearly indicate the interior layout of any enclosed areas on the proposed premises. Clearly identify all entrances and exits, walls, bars, and fixtures, and outline in red the perimeter of the areas designated for alcohol storage, service, consumption, and manufacturing. Include dimensions, cross-streets, and points of reference in your drawing. You may attach blueprints or other detailed drawings that meet the requirements of this form.
New BDL Duplicate to be located in this section of Floor 3
Alaska Hotel Group, 239 W. 4th Avenue, LP

Outside Security Plan

Alaska Hotel Group, 239 W. 4th Avenue, LP d.b.a. Aviator is located at 239 W. 4th Avenue, Anchorage, Alaska 99501. The outside deck/patio areas do not have any public access. The decks can only be accessed via two controlled entrances within the hotel. The upper decks will include hard-surfaced fencing that will be a minimum of 42” high. The street-level dining areas will also have hard-surfaced fencing between 42-48” high.

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. 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.
Kristina,

We have discussed this with our client. We will be applying for a duplicate license for floor 3 only. I will be starting this process next week. Floor 1 will be a portable bar. Let me know what you want me to do with the diagrams in light of this for this application?

Secondly, attached is the revised AB03 per instructions below:

Thank you

Amanda

Amanda Shawcross
Office Manager & Book Keeper
Law Offices of Ernouf & Coffey, P.C.
PO Box 212314
Anchorage, Alaska 99521-2314
Phone: (907) 274-3385
Fax: (907) 274-4258
ashawcross@eclawfirm.org

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On Sep 9, 2021, at 1:25 PM, Alcohol Licensing, CED ABC (CED sponsored) <alcohol.licensing@alaska.gov> wrote:

Good afternoon,

Upon review of the submitted documents I need some clarification on the diagrams for Floor 1 and Floor 3. It appears to me that the main and fixed bar is in the consumption area on level/floor 2. Please clarify that levels 1 and 3 will or will not also have a fixed bar for
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.

<table>
<thead>
<tr>
<th>Licensee:</th>
<th>Alaska Hotel Group, 239 W. 4th Avenue, LP</th>
</tr>
</thead>
<tbody>
<tr>
<td>License Type:</td>
<td>Beverage Dispensary-Tourism</td>
</tr>
<tr>
<td>License Number:</td>
<td></td>
</tr>
<tr>
<td>Doing Business As:</td>
<td>Aviator</td>
</tr>
<tr>
<td>Premises Address:</td>
<td>239 W. 4th Avenue</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>Mark Begich</td>
</tr>
<tr>
<td>Contact Phone:</td>
<td>907-229-1465</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.

Transaction #: Initials: AMCC AMCC
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 only be permitted in the dining area, deck area, and restroom areas.
Minor Employees only permitted in the kitchen area.

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. 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.

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.

*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 variations in weekend/weekday hours and indicate am/pm.

- Monday: 10 am - 2:30 am
- Saturday/Sunday: 10 am - 2:30 am

Room service 24/7  No alcohol service between
- Mon-Fri: 2:30 am - 10 am  or Sat/Sun: 3 am - 10 am

Section 6  Entertainment & Service

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

Yes [X]  No [ ]

If yes: Describe the entertainment offered or available and the hours in which the entertainment occurs.

There will be occasional live music:
- Monday: 6 pm - 2:30 am
- Friday: 6 pm - 2:30 am
- Saturday/Sunday: 5 pm - 2 am

Food and beverage service offered or anticipated:

- Table service [X]
- Counter service [X]
- Other [X]

If other, describe the manner of food and beverage service offered or anticipated:

Room service to guests.
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
Mark Begich

Signature of Notary Public
Alaska

Notary Public in and for the State of

My commission expires: 02/04/2023

Subscribed and sworn to before me this 2 day of April, 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

[Form AB-03] (rev 4/16/2019)
# Form AB-03: Restaurant Designation Permit Application

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<tr>
<th>AMCO Enforcement Review:</th>
<th>Enforcement Recommendation:</th>
<th>Approve</th>
<th>Deny</th>
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Signature of AMCO Enforcement Supervisor  
Printed name of AMCO Enforcement Supervisor

Date

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<tr>
<th>AMCO Director Review:</th>
<th>Approved</th>
<th>Denied</th>
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Signature of AMCO Director  
Printed name of AMCO Director

Date

Limitations:
Food & Beverage Operations for the Aviator Hotel

Proposed Menu: The Aviator

Breakfast Food:
Hot Mess
Paris Café’s brioche roll is double-split to create a double decker breakfast sandwich: cheddar, ham, chipotle gouda, pecanwood-smoked bacon, red onion, arugula, two fresh “over medium” fried eggs & bacon-basil mayo. 16

Biscuits & Chorizo Gravy
Rich fluffy biscuits smothered in our house made spicy chorizo gravy and topped with bacon, cilantro, and green onions. Half or Full Order. 6 | 11 Add fried egg 4

Breakfast Sliders
Biscuits & Chorizo Gravy Fresh over easy egg, house made fennel sausage patty, creamy provolone, crisp arugula, and poblano cilantro aioli piled high on toasted English muffins and served with our signature breakfast potatoes. 14

Green Eggs No Ham
Fresh spinach scrambled eggs finished with cotija cheese and fresh avocado served with cumin roasted tomatoes, and our signature breakfast potatoes. 12

Burrito 2 Ways
Fresh scrambled eggs, 3 cheese blend, crushed avocado, roasted peppers & onions, and organic corn salsa wrapped in a chipotle tortilla; baked with Green and Red heat hot sauce, finished with cotija cheese, and served with our signature breakfast potatoes. 14
Add pecanwood-smoked bacon, ham, fennel sausage patties 3
Add house made chorizo 1
Southwest Poutine
Fresh spinach scrambled eggs finished with cotija cheese and fresh avocado served with cumin roasted tomatoes, and our signature breakfast potatoes. 11
Breakfast potatoes smothered in our house made chorizo gravy and fresh cheese curds, finished with two over easy eggs. 14

Fruit of the Day
Fresh available fruit layered with granola and all-natural vanilla yogurt. 10

**Breakfast Beverage Menu N/A**
House-made Sodas 3
Fresh Brewed Coffee 3
Fresh Juice 3
Fresh Brewed Cold Tea 2

**Salad Menu - Lunch/Dinner**
Seasonal Salad - “I need a Vacation”
Chipotle marinated shrimp on a bed of spinach and mixed greens accompanied with pineapple pico de gallo, sliced radishes, spicy pepitas, and smashed avocados. 18

Cashew Chicken
Local mixed greens, cabbage, carrots, mandarin oranges, and green onions topped with roasted cashews, sesame seeds, and soy-sesame chicken all tossed in a cilantro-ginger dressing. 14

Harvester’s Delight
Local mixed greens and kale tossed with diced apples, candied pepitas, roasted butternut squash, radish, bleu cheese crumbles, and maple-spiced vinaigrette with a balsamic drizzle. 16
Southwest Caesar
Local mixed greens fiestas with parmesan, cojita, garlic coutons, spicy pepitas, and cilantro-poblano dressing. 16

Greek
Local mixed greens, tomatoes, kalamata olives, radish, red onions, cucumbers, pepperoncinis, and feta are tossed in our creamy feta dressing. 15

Field of Dreams
Local mixed greens, green onions, cucumbers, radish, and tomatoes flourish in an herbed dijon vinaigrette. 14

Soup Menu
Kodiak Brown Cheddar
Rich velvety cheddar ale soup made with our signature Kodiak Brown Ale, special spices, and premium cheddar cheese. Cup 6 | Bowl 10 Kodiak Brown Cheddar
Choose 2 topping stir-ins: Sweet cheeks, bacon, chorizo, broccoli, croutons.

Daily Soup
Check our specials board or ask your server – Market Rate

Lunch Menu

Ancho Beef Dip
Slow-roasted ancho-rubbed tri-tip sliced and stacked to perfection on a baguette. Served with au jus and horseradish sauce. 15
Add roasted onions & mushrooms 2 Add provolone 1
Food & Beverage Operations for the Aviator Hotel

The Mountain
Thinly sliced ham, pecanwood-smoked bacon, tomatoes, avocado, basil mayo, and cheddar cheese on a brioche bun. 15

Bigger Better BLT
Pecanwood-smoked bacon, arugula, roma tomatoes, and basil mayo piled high on fresh made foccacia. 15
Add fresh mozzarella or avocado 2 Add seasoned chicken 3

Southwest Chicken Wrap
Seasoned chicken with pecanwood-smoked bacon, roma tomatoes, cabbage, and chipotle gouda, drizzled in chipotle ranch and stuffed in a chipotle wrap. Enjoy cold or grilled! 15
Add avocado 2

The Smackdown
Ancho-rubbed tri-tip, pulled pork, smoked ham, pecanwood-smoked bacon, and chipotle mayo on a baguette served with beer-cheese dipping sauce. 20
Add provolone 1 Add two fried eggs 3

Sweet Cheeks
Sweet and juicy slow-roasted adobada pulled pork meets smokin’ chipotle heat on a baguette. Creamy southwest slaw contributes coolness while pickled purple cabbage brings bright colors and bold twang to our most popular sandwich. 15

Go Gyro Way
Warm pita filled with spinach, tomato, cucumber, red onion, feta crumbles, and house made tzatziki sauce. 11
Add green chili hummus 2 Add seasoned chicken 3 Add ancho roast beef 3
Food & Beverage Operations for the Aviator Hotel

Peanut Butter Dipper
Peanut butter, honey, and wheat bread grilled to perfection and served with a berry dipping sauce. 11
Add banana 1 Add pecanwood-smoked bacon 3

Mediterranean Melt
Layers of flavors: IPA pesto, arugula, roasted red peppers, roasted onions, mushrooms, feta, and provolone on a focaccia, grilled panini-style. 14
Add ancho roast beef, pecanwood-smoked bacon, or seasoned chicken 3

Fromage ~A~ Trios
An arousing arrangement of brie, dutch swiss, and creamy provolone combined with fresh arugula and pickled onions served on sourdough to tantalize your taste buds. 14
Add pecanwood-smoked bacon 3 Add smoked ham 3 Add proscuitto 3 Add roma tomatoes 1

Pizza Menu (Lunch/Dinner)

Caprese
Mozzarella, provolone, tomatoes, basil, and IPA pesto drizzled with extra virgin olive oil and sprinkled with salt & black pepper. 14

Beer-B-Q
Panty Peeler BBQ sauce topped with spicy marinated chicken, pecanwood-smoked bacon, mozzarella cheddar blend, and finished with pickled red onions and fresh cilantro. 18

Brewhouse
Mozzarella, provolone, white cheddar layered over tomato sauce. Pepperoni, sausage, bacon, green bell peppers, mushrooms, onions, olives, and jalapenos. 20
Food & Beverage Operations for the Aviator Hotel

The White Pizza
Mozzarella, provolone, dutch swiss, and brie with sundried tomatoes on olive oil base. 16

Fig-n-pig
Mozzarella, brie with pickled onions, fig, bacon on an olive oil base. 16

The Vegan
Olive oil base, covered with soy cheese, onions, peppers, large portabello mushrooms. 17

Tapas Menu

Ahi Poke Bowl
Fresh ahi cubes marinated in a special house sauce & sesame oil. Served with avocado, sriracha-mayo, green onion, sesame seeds, wakame salad, shredded cabbage, and a side of warm sticky rice. 16

Brewer’s Plates
Cheese - Chef’s selection of American and European cheeses paired with organic fig chutney, sweet horseradish pickles, house-made spent grain crackers and pickled onions. 16
Combo - Chef’s selection of local and artisan meats and cheeses paired with beer mustard, pickled onions, and horseradish pickle chips. 20

Ceviche
Local fresh caught Alaska Spot Shrimp marinated in lime and lemon 16

Fried Pickles
Dill pickle spears, fried to perfection and served with dipping sauces 10
Food & Beverage Operations for the Aviator Hotel

Dinner Menu

Seasonal Available Fish
Seasonally changing available fish, sourced direct from commercial fishermen.
Market Rate

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Seasonally changing available fish, sourced direct from commercial fishermen.
Market Rate

Wild Alaskan Crab
Crab sourced sustainably from around Alaska, seasonably available Dungeness, Red King Crab, Opilio Crab. Market Rate

Musk Ox Steak
Locally sourced musk ox steak accompanied by Alaska grown beets, turnips and carrots, roasted to perfection with olive oil. 40

Dry aged Rib-eye
Aged for 30 days, grass fed free range beef, cooked to order with sides (TBD) 38

Street Tacos
3 tacos, with your choice of veggies, carne asada, fresh market fish, or adobo chicken, or pork carnitas.
Veggie 14  Meat 18  Fish 22
Municipality of Anchorage
DEPARTMENT OF HEALTH & HUMAN SERVICES

PERMIT

FACILITY NAME: ALASKA HOTEL GROUP LP - RESTAURANT
OWNER'S NAME: ALASKA HOTEL GROUP, 239 W. 4TH AVENUE, L
LOCATION: 239 W 4TH AVE

PERMIT NO.: FA0016918

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

ALASKA HOTEL GROUP LP - RESTAURANT
445 E 5TH AVE 201
ANCHORAGE, AK 99501

THIS CERTIFICATE AND PERMIT IS NOT TRANSFERABLE AND IS THE PROPERTY OF THE MUNICIPALITY OF ANCHORAGE
Municipality of Anchorage
DEPARTMENT OF HEALTH & HUMAN SERVICES
PERMIT

FACILITY NAME: ALASKA HOTEL GROUP LP - BAR
OWNER'S NAME: ALASKA HOTEL GROUP, 239 W. 4TH AVENUE, L
LOCATION: 239 W 4TH AVE

PERMIT NO. FA0016919

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

ALASKA HOTEL GROUP LP - BAR
445 E 5TH AVE 201
ANCHORAGE, AK 99501

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

AMCO
AUG 05 2021

AMCO
APR 23 2021