



MEMORANDUM

TO: Alcoholic Beverage Control Board

DATE: July 12, 2022

FROM: Kristina Serezhenkov, OLE

RE: #6063 Camp Denali

Requested Action: New license application

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

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

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

Staff Rec.: Consider new license application under AS 04.11.400(d)(1)(A)

Background: This is an application to issue a Beverage Dispensary – Tourism Seasonal license to Denali National Park Wilderness Centers LTD in the Denali Borough.

The applicant offers 20 rental rooms without kitchen facilities. This establishment offers a dining facility serving breakfasts and dinners with packed lunches to go.

Attachment: Tourism Statement

AB-00

AB-02

AB-03



Alaska Alcoholic Beverage Control Board

Form AB-37: Tourism Statement

A new, transfer, or renewal application for a Beverage Dispensary – Tourism or Restaurant/Eating Place – Tourism license must be accompanied by a written statement that explains how the establishment encourages tourism and meets the requirements listed under AS 04.11.400(d) and 3 AAC 304.325.

This document must be completed and submitted to AMCO’s Anchorage office before any tourism license application will be reviewed.

Section 1 – Establishment Information

Enter information for the licensed establishment or the business seeking to be licensed.

| | | | |
|--------------------|--|------------|------|
| Doing Business As: | Camp Denali | License #: | 6063 |
| License Type: | Beverage Dispensary - Tourism Seasonal | | |

Section 2 – Tourism Statement

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

Camp Denali is a lodge, located in the heart of Denali National Park. We have been offering travelers from around the world a true Alaskan adventure since 1952. With the closure of the Denali National Park Road, Camp Denali will operate as a fly-in only lodge. There are significantly higher costs associated with being air-based rather than road-based and having to increase our guest rates is prompting us to pursue a Beverage Dispensary Liquor License, because the higher rates will likely change guest’s expectations. We aim to provide our guests with full and excellent service. Many of our guests have expressed that they would appreciate being able to return from a day of hiking to relax with a beer as they enjoy the views, or enjoy a glass of wine with their dinner.

The dining experience is an integrated part of our mission - to provide active learning experiences and foster stewardship of the natural world through community and place. Mealtimes cultivate community and our menus are designed to be uniquely Alaskan. 100% of the meat, poultry, eggs, and seafood served in our dining room are Alaska-sourced. We have also built relationships with small, organic local farms to provide our produce. Being able to thoughtfully curate a small selection of beer and wine pairings will elevate our dining experience and allow us to highlight some of Alaska’s amazing craft breweries.

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

Camp Denali offers twenty (20) separate guest rooms. Our main lodge, "Potlatch", includes a kitchen, dining room, staff dining room, and an exterior porch. Alcohol service would be limited to this lodge and porch. If furnished with a liquor license, we intend to offer Camp Denali guests a limited selection of beer and wine beginning when guests return from day hikes at 4 p.m., through dinner, and until the conclusion of our evening programs at 9:30 p.m. Alcoholic beverages must be consumed in Potlatch or on the attached porch, and trained staff will be present at all times. Between the hours of 4 p.m. – 9:30 p.m., when alcoholic beverages may be present, guests under the age of 21 will be required to be accompanied by their parent or guardian in those spaces

We will have a dedicated upright refrigerator with a padlock for beer and white wine, a locking metro rack security cage for red wine, and back-up storage in our locked walk-in refrigerator. All three storage areas will be located in the Potlatch kitchen. We will not have any fixed "bars."Our trained servers will go into the kitchen to retrieve the requested beverages.

At the East End Office (see attached Form AB-38, Off-Site Storage Application for this location), we will have a two-door cooler and a storage chest, both secured with padlocks. Those will be located inside the attached garage, and the building will be fully locked whenever staff are not present.

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

YES

NO

2.4 If "no" who operates the tourism facility?



Alaska Alcoholic Beverage Control Board

Form AB-37: Tourism Statement

2.5 Do you offer room rentals to the traveling public?

YES

NO

If "yes" answer the following questions:

How many rooms are available?

Twenty (20)

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

None

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

YES

NO

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

YES

NO

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

Yes, our main lodge, Potlatch, serves as our dining facility. We offer breakfasts and dinners for all guests. Lunches are packed to-go for guests to take with them on their daily guided outings. As described above, all alcohol service will be limited to the hours of 4:00 P.M - 9:30 PM.

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

Camp Denali is well-known for our guided hikes, and those are a big draw for our guests. In addition to the guided hikes, we also have a menu of independent activities for our guests to choose from, including biking, canoeing, fishing (fishing licenses required), and hiking local trails. We maintain a supply of gear onsite for guest use—bicycles and helmets, day packs, rain gear, trekking poles, boots, etc. In the evenings, guests join us for evening programs, presented by our curated guest speakers or by our naturalist guides.



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

Alaska Alcoholic Beverage Control Board
Form AB-37: Tourism Statement

Section 3 – Certification

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

Initials

I hereby certify that I am the person herein named and subscribing to this application and that I have read the complete application, and I know the full content thereof. I declare that all of the information contained herein, and evidence or other documents submitted are true and correct. I understand that any falsification or misrepresentation of any item or response in this application, or any attachment, or documents to support this application, is sufficient grounds for denying or revoking a license/permit. I further understand that it is a Class A misdemeanor under Alaska Statute 11.56.210 to falsify an application and commit the crime of unsworn falsification.



Simon Hamm

Printed name of licensee/affiliate

Signature of licensee/affiliate



Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application

What is this form?

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

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

Section 1 – Establishment and Contact Information

Enter information for the business seeking to be licensed.

| | | | |
|-----------------------|--|----------------------|-----------------|
| Licensee: | Denali National Park Wilderness Centers, LTD | | |
| License Type: | Beverage Dispensary - Tourism, Seasonal | Statutory Reference: | AS 04.11.400(d) |
| Doing Business As: | Camp Denali | | |
| Premises Address: | Mile 89 Denali National Park Road | | |
| City: | Denali National Park | State: | AK |
| | | ZIP: | 99755 |
| Local Governing Body: | Denali Borough Assembly | | |
| Community Council: | N/A | | |

| | | | |
|------------------|----------------------|--------|-------|
| Mailing Address: | P.O. Box 67 | | |
| City: | Denali National Park | State: | AK |
| | | ZIP: | 99755 |

| | | | |
|----------------------|----------------------|-----------------|--------------|
| Designated Licensee: | Simon Hamm | | |
| Contact Phone: | 907-602-0692 | Business Phone: | 907-683-2290 |
| Contact Email: | simon@campdenali.com | | |

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

| OFFICE USE ONLY | | | |
|---------------------|-----------|----------------|-----------------|
| Complete Date: | 7-12-22 | License Years: | License #: 6063 |
| Board Meeting Date: | 9-20-2022 | Transaction #: | 100372921 |
| Issue Date: | | BRE: | KRS |



Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application

Section 2 – Premises Information

Premises to be licensed is:

- an existing facility a new building a proposed building

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

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

N/A - 102 miles, no pedestrian route

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.

N/A - 103 miles, no pedestrian route

Section 3 – Sole Proprietor Ownership Information

This section must be completed by any sole proprietor who is applying for a license. Entities should skip to Section 4.

If more space is needed, please attach a separate sheet with the required information.

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

This individual is an: applicant affiliate

| | | | | | |
|----------|--|--------|--|------|--|
| Name: | | | | | |
| Address: | | | | | |
| City: | | State: | | ZIP: | |

This individual is an: applicant affiliate

| | | | | | |
|----------|--|--------|--|------|--|
| Name: | | | | | |
| Address: | | | | | |
| City: | | State: | | ZIP: | |



Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application

Section 4 – Entity Ownership Information

This section must be completed by any entity, including a corporation, limited liability company (LLC), partnership, or limited partnership, that is applying for a license. Sole proprietors should skip to Section 5.

If more space is needed, please attach a separate sheet with the required information.

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

| | | | | | |
|------------------|----------------------|--------|--------------|----------|-------|
| Entity Official: | Simon Hamm | | | | |
| Title(s): | President | Phone: | 907-602-0692 | % Owned: | 50 |
| Address: | P.O. Box 67 | | | | |
| City: | Denali National Park | State: | AK | ZIP: | 99755 |

| | | | | | |
|------------------|----------------------------|--------|--------------|----------|-------|
| Entity Official: | Jenna Hamm | | | | |
| Title(s): | Vice President , Secretary | Phone: | 907-505-0534 | % Owned: | 50 |
| Address: | P.O. Box 67 | | | | |
| City: | Denali National Park | State: | AK | ZIP: | 99755 |

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

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



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

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

| | | | | | |
|--------------------------|----------------------|-----------------|----------------|--------------|-------|
| DOC Entity #: | 50933D | AK Formed Date: | 01/19/1993 | Home State: | AK |
| Registered Agent: | Simon Hamm | | Agent's Phone: | 907-683-2290 | |
| Agent's Mailing Address: | P.O. Box 67 | | | | |
| City: | Denali National Park | State: | AK | ZIP: | 99755 |

Residency of Agent: Yes No

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

Section 5 – Other Licenses

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

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

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

N/A

Section 6 – Authorization

Communication with AMCO staff: Yes No

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

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

Jenna Hamm, Vice President--Oversees Camp Denali's Food & Beverage Service



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

Section 7 – Certifications

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

Initials

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

SH

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

SH

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.

SH

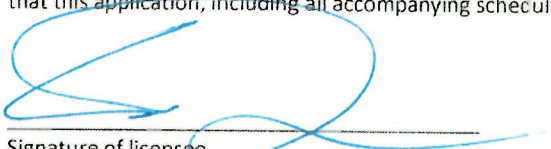
I certify that all licensees, agents, and employees who sell or serve alcoholic beverages or check the identification of a patron will complete an approved alcohol server education course, if required by AS 04.21.025, and, while selling or serving alcoholic beverages, will carry or have available to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

SH

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

SH

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 licensee

Simon Hamm

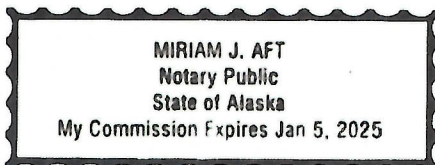
Printed name of licensee


Signature of Notary Public

Notary Public in and for the State of Alaska

My commission expires: Jan 5, 2025

Subscribed and sworn to before me this 13th day of April, 2022.





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

Why is this form needed?

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 may not be 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 Anchorage office before any license application will be considered complete.

Yes No

I have attached blueprints, CAD drawings, or other supporting documents in addition to, or in lieu of, the second page of this form.

Section 1 – Establishment Information

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

| | | | |
|--------------------|--|-----------------|-------|
| Licensee: | Denali National Park Wilderness Centers, LTD | License Number: | TBD |
| License Type: | Beverage Dispensary - Tourism, Seasonal | | |
| Doing Business As: | Camp Denali | | |
| Premises Address: | Mile 89 Denali National Park Road | | |
| City: | Denali National Park | State: | AK |
| | | ZIP: | 99755 |

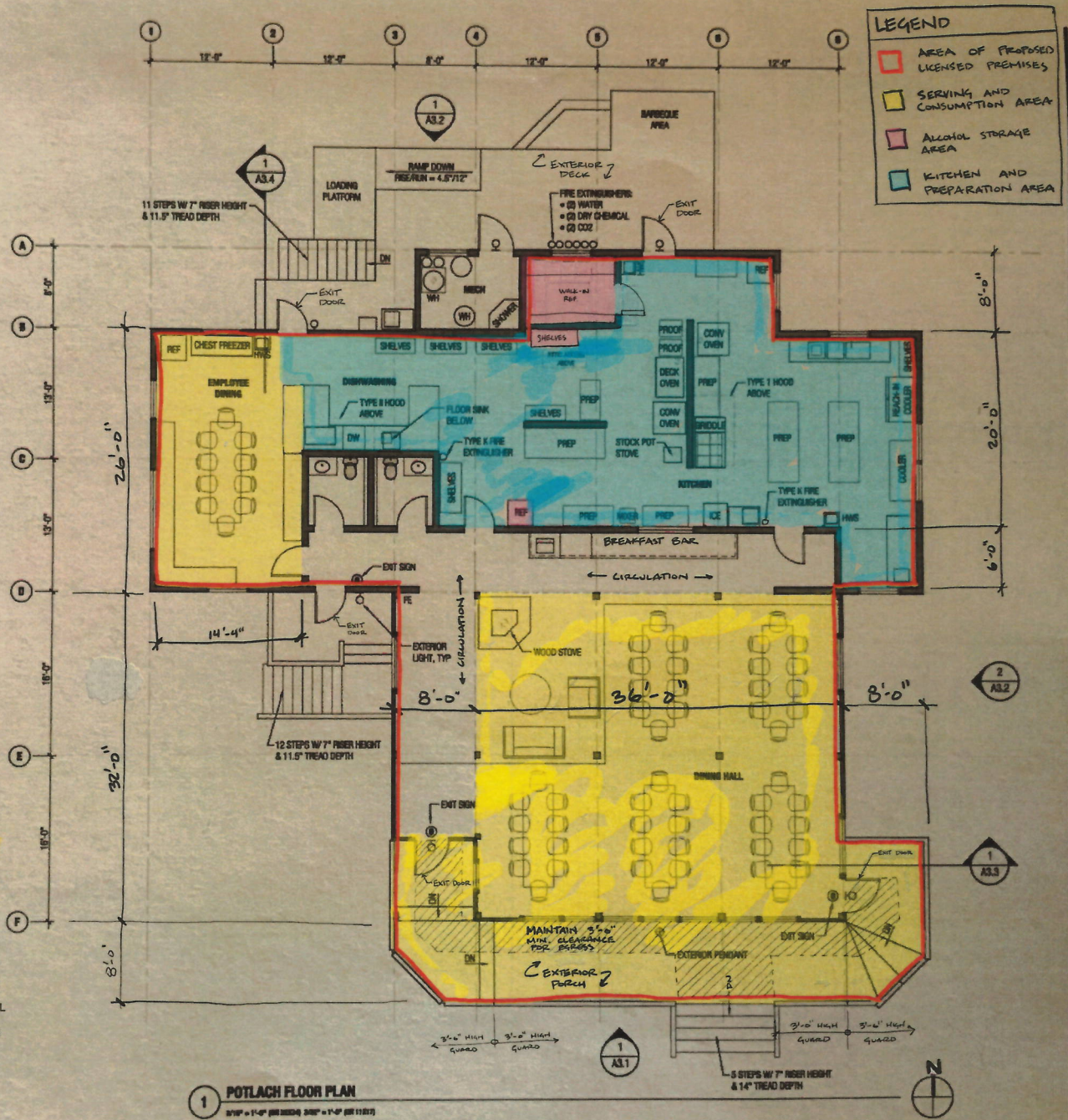


POTLATCH CODE SUMMARY

| | |
|-------------------------|--|
| CONSTRUCTION TYPE: | VII, NON-SPRINKLED |
| FIRE RESISTANCE RATING: | NO RATING REQUIRED PER TABLE 601 |
| OCCUPANCY: | A-2 ASSEMBLY |
| ALLOWABLE HEIGHT/AREA: | 1-STORY / 6,000 SF PER STORY |
| ACTUAL HEIGHT/AREA: | 1-STORY / 3,840 SF |
| OCCUPANT LOAD: | UNCONCENTRATED ASSEMBLY: 15 NET KITCHEN: 200 GROSS |
| | <ul style="list-style-type: none"> ⊙ DINING HALL: 1320 SF/15 = 88 ⊙ KITCHEN: 1,850 SF/200 = 9.25 |
| | TOTAL OCCUPANT LOAD FOR BUILDING: 87 |
| EXITING: | 2 EXITS ARE REQUIRED, 5 EXITS ARE PROVIDED. EXIT TRAVEL DISTANCE IS LESS THAN THE REQUIRED 200' FOR NON-SPRINKLERED BUILDINGS. |
| INTERIOR FINISHES: | CLASS C INTERIOR FINISH MATERIALS ARE PERMITTED IN PLACES OF ASSEMBLY WITH AN OCCUPANT LOAD OF 300 PERSONS OR LESS PER TABLE 603.0. ALL WOOD IS CONSIDERED A MINIMUM OF CLASS C. |
| SPRINKLER SYSTEM: | A SPRINKLER SYSTEM IS NOT REQUIRED BECAUSE THE FIRE AREA DOES NOT EXCEED 5,000 SF OR 100 OCCUPANTS PER IBC 903.2.1.2 |
| FIRE ALARM & DETECTION: | THE OCCUPANT LOAD IS LESS THAN 300 SO A FIRE ALARM AND DETECTION SYSTEM IS NOT REQUIRED PER IBC 907.2.1. |
| PLUMBING FIXTURE COUNT: | 1 WATER CLOSET IS REQUIRED PER 75 MEN AND 75 WOMEN 1 LAVATORY IS REQUIRED PER 200 MEN AND 200 WOMEN |
| | TOTAL OCCUPANTS IS 87, 49 WOMEN & 48 MEN THEREFORE 2 BATHROOMS ARE REQUIRED, 1 FOR EACH SEX. |

OUTDOOR/INDOOR SERVING SECURITY PLAN

1. ALL MINORS MUST BE ACCOMPANIED BY AN ADULT (AGE 21 OR OLDER) WHILE IN THE RESTRICTED AREA WHEN ANY ALCOHOL IS BEING SERVED, SOLD, OR CONSUMED.
2. PROPER SIGNAGE INDICATING NO MINORS WITHOUT A PARENT OR LEGAL GUARDIAN SHALL BE POSTED AT ENTRY POINTS.
3. ALL NEW PATRONS SHALL BE CARDED UPON ORDERING ALCOHOL.
4. ALL STAFF SHALL BE TRAINED IN THE IDENTIFICATION OF FAKE IDs.
5. UNDERAGE PERSONS WILL BE MONITORED CLOSELY BY OUR PROFESSIONALLY TRAINED SERVERS.
6. ALL SERVERS WILL CLOSELY MONITOR THAT ONLY GUESTS THAT HAVE BEEN CARDED HAVE ALCOHOLIC BEVERAGES.
7. A 3'-0" HIGH GUARDRAIL (3'-6" HIGH IN SOME LOCATIONS) IS AROUND THE OUTDOOR SERVICE AREA (PORCH). GUARDRAIL IS CONSTRUCTED OF SOLID WOOD POSTS AND TOP RAIL WITH STEEL BARS IN BETWEEN.
8. PROPER EGRESS THROUGH THE OUTDOOR SERVICE AREA (PORCH) SHALL REMAIN CLEAR AND UNOBSTRUCTED.
9. ABC MANDATED POSTERS SHALL BE POSTED INSIDE CAMP DENALI DINING AREAS AND AT THE ENTRANCES TO THE OUTDOOR SERVICE AREAS, AS REQUIRED BY LAW.
10. ALL ENTRANCES AND EXITS SHALL PROVIDE CLEAR NOTICE THAT NO ALCOHOL IS ALLOWED BEYOND THE OUTDOOR SEATING AREA.
11. PREVENTING ANY INCREASED RISK TO MINORS EXPOSED TO ALCOHOL, WHILE UTILIZING THE OUTDOOR SERVICE AREA, SHALL BE PART OF STAFF TRAINING AND WILL CONTINUE TO BE EMPHASIZED.
12. SERVERS WILL BE PRESENT IN THE OUTDOOR SERVICE AREA TO MONITOR CONSUMPTION OF ALCOHOL.
13. PROVIDING SAFETY FOR ALL GUESTS AND STAFF, IN GENERAL, AND IN PARTICULAR WITH REGARDS TO THE SERVICE OF ALCOHOLIC BEVERAGES, SHALL REMAIN OUR TOP PRIORITY.



1 POTLATCH FLOOR PLAN
 3/17" = 1'-0" (SEE SCHEDULE) SHIP = 1'-0" (SEE 1107)

Camp Denali & North Face Lodge
 Denali National Park, Alaska

OLBERDING WHITE ARCHITECTS

18 Olberding Ave. L202 AP
 Steeple White AK
 704 West 2nd Ave, Suite A
 Anchorage, Alaska 99501
 Office: 907 548 8080
 Web: www.olwarch.com

CLIENT: Simon & James Partners
 P.O. Box 87
 Denali National Park, Alaska 99750

DATE ADDRESS: Mile 88
 Denali Park Road

DATE: 06.23.2022

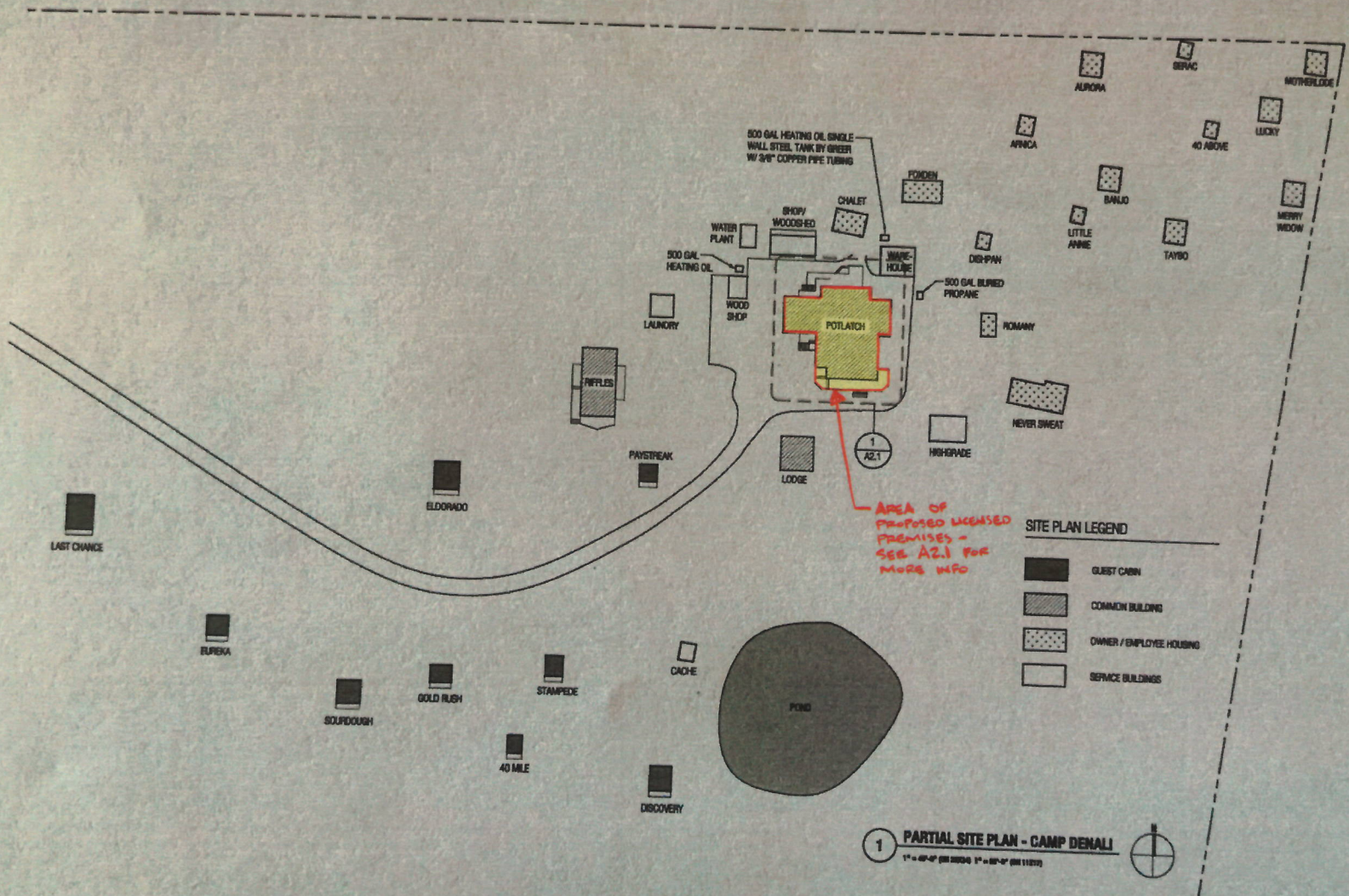
SUBMITTAL: ALCOHOL LICENSE APPLICATION

DRAWING TITLE: FLOOR PLAN

DRAWING NUMBER:

A2.1

AMCO Received 6/28/2022



1 PARTIAL SITE PLAN - CAMP DENALI
 1" = 60'-0" (SEE 20030 1" = 60'-0" (SEE 11070)

Camp Denali & North Face Lodge
 Denali National Park, Alaska

OLBERGING WHITE ARCHITECTS

Liz Olberging AIA, LEED AP
 Erica White AIA
 704 West 2nd Ave, Suite A
 Anchorage, Alaska 99501
 Office: 907-645-8090
 Web: www.olwarch.com

CLIENT:
 Simon & Jovana Partners
 P.O. Box 67
 Denali National Park, Alaska 99750

SITE ADDRESS:
 Mile 80
 Denali Park Road

DATE:
 06-25-2022

SUBMITTAL:
 ALCOHOL LICENSE
 Application

DRAWING TITLE:
 SITE PLAN

DRAWING NUMBER:

A1.2

Camp Denali & North Face Lodge
Denali National Park, Alaska

OLDBERGING WHITE ARCHITECTS

125 Oldenburg Avenue
Etnes Harbor, AK
99744
Phone: 907.648.0000
Web: www.olbwhite.com

CLIENT:
Denali National Park, Alaska
1000 Denali Park Road, Fairbanks, AK 99701

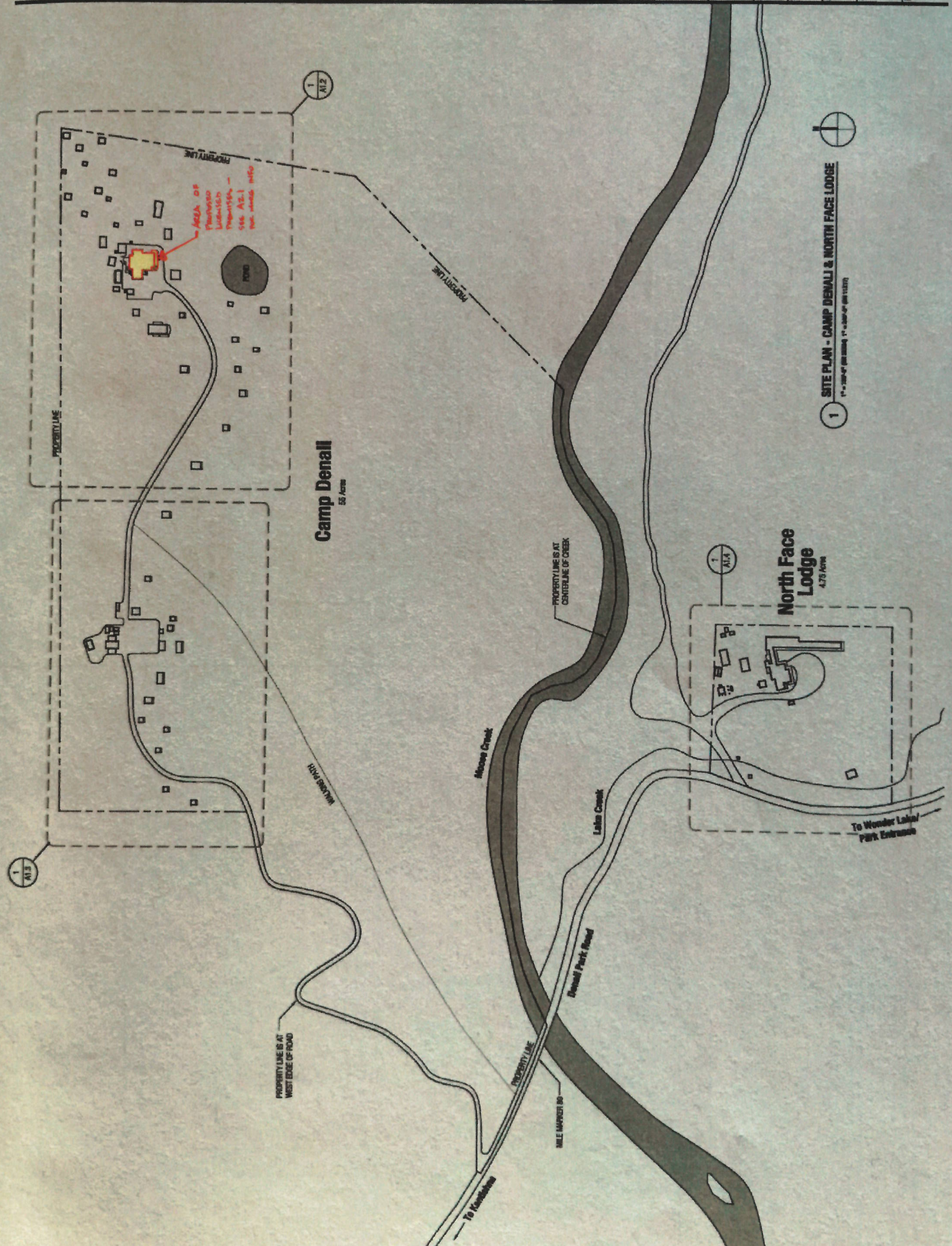
SITE ADDRESS:
Denali Park Road

DATE:
06.25.2022

SUBMITTAL:
Alaska License Application

DRAWING TITLE:
SITE PLAN

DRAWING NUMBER:
A1.1



1 SITE PLAN - CAMP DENALI & NORTH FACE LODGE
1" = 200'-0" (PERMITS)

AMCO Received 6/28/2022



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

Why is this form needed?

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 entrées prepared on-site 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: | Denali National Park Wilderness Centers, LTD | | | | |
| License Type: | Beverage Dispensary - Tourism, Seasonal | License Number: | 6063 | | |
| Doing Business As: | Camp Denali | | | | |
| Premises Address: | Mile 89 Denali National Park Road | | | | |
| City: | Denali National Park | State: | AK | ZIP: | 99755 |
| Contact Name: | Simon Hamm | Contact Phone: | 907-683-2290 | | |

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.)

Minors must be accompanied by a parent or guardian when in our dining room or on the attached porch during the hours that alcohol may be present (4 p.m. - 9:30 p.m.). These are the only areas that are proposed to have alcohol service or consumption.

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.

Alcohol will only be served by trained staff 21+ who are versed on how to check IDs. Staff will only serve one drink per person at a time and monitor to make sure drinks stay with the individual by whom they were ordered. Proper signage will be posted, and alcohol must be consumed within the designated spaces for which we have received approval by the AK Alcoholic Beverage Control Board. Inventory of alcohol will be located in the kitchen, where guests do not have access, and it will be kept in locked storage containers.

Camp Denali operates on a fixed schedule with new guests arriving twice per week. We capture the ages of children as part of our standard reservation process, and we will be sure to brief staff on any minors who will be part of the upcoming session.

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:

We are a fly-in lodge, and our dining room is only open to Camp Denali guests. We do not have posted hours. Breakfasts and dinners are served, seven days per week, at set times of 7:30 a.m. and 6:30 p.m. respectively. We will only serve alcohol between the hours of 4 p.m. - 9:30 p.m., daily.

Section 6 – Entertainment & Service

Review AS 04.11.100(g)(2)

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

Yes No

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

[Empty text box for describing entertainment]

Food and beverage service offered or anticipated is:

table service buffet service counter service other

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

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



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.

SPH

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

SPH

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.

SPH

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.)

SPH

I hereby certify that I am the person herein named and subscribing to this application and that I have read the complete application, and I know the full content thereof. I declare that all of the information contained herein, and evidence or other documents submitted are true and correct. I understand that any falsification or misrepresentation of any item or response in this application, or any attachment, or documents to support this application, is sufficient grounds for denying or revoking a license/permit. I further understand that it is a Class A misdemeanor under Alaska Statute 11.56.210 to falsify an application and commit the crime of unsworn falsification.

SPH

Simon Hamm

Printed name of licensee

Signature of licensee

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

Approved

Denied

Signature of local government official

Date

Printed name of local government official

Title



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

Alaska Alcoholic Beverage Control Board

Form AB-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:

BREAKFAST MENU 2022

(we do not have printed menus, these are what we use for our kitchen staff)

| Early/Mid Summer | monday | tuesday | wednesday | thursday | friday | saturday | sunday |
|----------------------|---|--|---|---|---|---|---|
| entree | Hash Smoked salmon, potatoes, beets, red onion, poached eggs | Pancakes sourdough whole wheat pancakes, AK reindeer sausage links, berry compote | Frittata Crab, red pepper, pecorino Roasted potatoes | Breakfast Bowl Rice, black beans, pico de gallo, sour cream, over easy egg | Breakfast Sandwich Sheet pan eggs, chili jam, gruyere, spicy greens, Herb aioli | French Toast Brioche, whipped butter, toasted pecans, jam from CD, | English Breakfast Scrambled eggs, AK sausage/AK bacon, baked beans, tomato |
| garnish | dill | | micros | scallions/chives | n/a | Powdered sugar | micros |
| bakery | Apple cinnamon muffins | n/a | Cinnamon sugar buns | conchas | English muffin or roll | brioche | Soda bread |
| fruit/salad | Grapes and mixed berries | strawberry | Breakfast salad; granola, fennel, lemon/shallot/t arragon vinaigrette | Orange and grapefruit wedges | apple/mint/golden raisin and yoghurt | Breakfast salad, Sweet granola, black pepper and maple vinaigrette | Orange and grapefruit wedges |
| Hot cereal | Rolled oats | Steel cut oats | Peppy kernels | 3 grain blend | Rolled oats | Steel cut oats | Peppy kernels |
| Dietary alternatives | Veg: no salmon Vegan: no salmon, add tofu scram Gf: as is | Veg: lentil sausage Vegan: lentil sausage, oatmilk pancake Gf: buckwheat pancake | Veg: artichoke Vegan: artichoke, tofu bake Gf: as is | Veg: as is Vegan: no sour cream, tofu scram Gf: as is | Veg: as is Vegan: tofu scram, lentil patty, veganaise Gf: gf roll, corn griddle cake? | Veg: as is Vegan: buckwheat pancakes Gf: buckwheat pancakes | Veg: lentil patty Vegan: tofu scram, lentil patty Gf: as is |

BREAKFAST MENU 2022

| Late Summer | monday | tuesday | wednesday | thursday | friday | saturday | sunday |
|----------------------|---|--|---|---|--|--|---|
| entree | Kale & Sweet potato hash Garlicky kale, sweet potato, mushrooms, AK barley cous cous, pickled onion, tahini, poached egg | Pancakes sourdough whole wheat pancakes, AK reindeer sausage links, berry compote | Frittata Crab, red pepper, pecorino Roasted potatoes | Breakfast Bowl Rice, black beans, pico de gallo, sour cream, over easy egg | Breakfast Sandwich Sheet pan eggs, Su lox, gruyere, spicy greens, Herb aioli, salted radish with dill | French Toast Brioche, whipped butter, toasted pecans, jam from CD, AK bacon | English Breakfast Scrambled eggs, AK sausage/AK bacon, baked beans, tomato |
| garnish | micros | | micros | scallions/chives | dill | Powdered sugar | micros |
| bakery | Coffee cake | n/a | biscuits | Conchas | English muffin or roll | Brioche (thur) | Soda bread |
| fruit/salad | Grapes and mixed berries | strawberry | Breakfast salad; granola, fennel, lemon/shallot/t arragon vinaigrette | Orange and grapefruit wedges | | Breakfast salad, Sweet granola, black pepper and maple vinaigrette | Orange and grapefruit wedges |
| Hot cereal | Rolled oats | Steel cut oats | Peppy kernels | 3 grain blend | Rolled oats | Steel cut oats | Peppy kernels |
| Dietary alternatives | Veg: as is Vegan: no egg, add tempeh Gf: quinoa in place of barley cous-cous | Veg: lentil sausage Vegan: lentil sausage, oatmilk pancake Gf: buckwheat | Veg: artichoke Vegan: artichoke, tofu bake Gf: as is | Veg: as is Vegan: no sour cream, tofu scram Gf: as is | Veg: as is Vegan: tofu scram, lentil patty, veganaise Gf: gf roll, corn griddle cake? | Veg: as is Vegan: buckwheat pancakes Gf: buckwheat pancakes | Veg: lentil patty Vegan:tofu scram, lentil patty Gf: as is |

| Draft Lunch Menu 2022 | | | | | | | |
|------------------------------|-------------------------------|---|------------------------------|---|---|---|------------------------------|
| | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday | Sunday |
| Meat sandwich | BLAT | AK Chicken Salad | Sliced AK Ham | AK Reindeer salami, turkey | BLAT (possibly red lentil & salmon rilette) | AK Chicken Salad | AK Sliced Ham |
| Veg sandwich | Tempeh BLT | Marinated white bean salad | Baked tofu | Tomato/basil/mozzarella, roasted zucchini | Tempeh BLT | Marinated white bean salad | Baked tofu |
| Cheese | n/a | Provolone | Swiss | Smoked mozz | n/a | Provolone | Swiss |
| Spread | Avocado | GH pesto | Golden beet and horseradish | Olive tapenade | Avocado | GH pesto | Golden beet and horseradish |
| Condiments | GH herb aioli | n/a | Dijon mustard Mayo | Whole grain mustard | GH herb aioli | n/a | Dijon mustard mayo |
| Toppings | Bibb lettuce Tomato | Romaine lettuce Pickled red onion | Sliced onion Dill pickles | Bibb lettuce Roasted red pepper | Bibb lettuce Tomato | Romaine lettuce Pickled red onion | Sliced onion Dill pickles |
| Bread | Sourdough WW | Multigrain Roll | Rye loaf | Ciabatta | Sourdough WW | Multigrain roll | Rye loaf |
| Tea | GH herb lemonade | Black Currant | Green | Hot Cinnamon | GH herb lemonade | Green | Hot Cinnamon |
| Cookie of the day | Idk yet... | | | | | | |

Dinner Menu June 2022-- Early Summer

| | monday | tuesday | Wednesday | Thursday | Friday | Saturday | Sunday |
|---------------------------------|--|---|--|--|---|--|--|
| Soup/Salad | spring mix shaved fennel, radish , balsamic vinaigrette | Carrot soup GH herbs and sour cream | GH spring mix cotija, pepita, radish , avocado dressing | GH leaf lettuce waldorf style (apple, celery, walnut, grape) | Stinging nettle bisque chicken stock, onion, celery, parsnip, GH chive oil | Spring mix carrot/ginger/mis o dressing | Leaf lettuce radishes , turnips , cucumber, garlic confit and lemon dressing |
| Entrée | Gnocchi red sauce, pecorino | Herb-crusted halibut (rockfish for staff) buerre rouge | AK chicken chili verde white bean, tomatillo, chix stock | Stuffed AK pork loin mushroom, bacon | Shepherd's pie AK beef, brown sauce, carrots, peas, potato top | Salmon sesame/soy/birc h glaze | Lamb kofta, served on skewers |
| Garnish | GH parsley | Pea shoot salad | Fried tortilla strips | GH sage | n/a | Chives | GH parsley & dill |
| Starch | n/a | Quinoa | GH cilantro rice | Roasted potatoes | n/a | Miso mashed sweet potato | Hummus |
| Vegetable | Roasted cauliflower | Peach and corn salad | Grilled radicchio | Roasted broccoli | Asparagus and lemon | Sauteed zucchini | Za'atar carrots |
| Vegetarian Entrée | n/a | Panko tofu cutlet | Whitebean chili with jackfruit | Braised tempeh | Shepherd's pie with ground tofu & walnut | Katsu tempeh | Jackfruit kofta |
| Bread | Rosemary focaccia | Semolina polenta boule | Cornbread | Baguette | Sourdough whole wheat | Japanese milk roll | Flatbread |
| Dessert | Strawberry rhubarb galette | Carrot cake with cream cheese frosting | Cinnamon chocolate tart | Caramel pot de creme with candied spruce tip | Rhubarb crisp with whipped cream | Black sesame ice cream | chocolate orange cake |
| Dietary Restrictions | Vegan: tofu ricotta GF: GF pasta? potato dumplings? | Vegan: tofu panko, cauli puree GF: gf breading, cauli puree | Vegan: same as veg, no cotija/sub cashew crumble GF: omit tortilla garnish if flour, use corn | Vegan: same as veg GF: as is | Vegan: same as veg, vegan butter GF: as is | Vegan: same as veg, adjust breading, vegan butter in potatoes GF: tamari, check miso for starter | Vegan: same as veg GF: as is |

Dinner Menu July 2022-- Mid-Summer

| | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday | Sunday |
|-----------------------------|--|---|--|---|--|--|---|
| Soup/Salad | Bitter greens & arugula with bagna cauda & shaved parm | Tomato bisque with GH parsley | GH spinach salad, lemon-white pepper vinaigrette, | GH spring mix ranch, tomato, AK bacon, cucumber, bleu cheese | GH spinach and arugula poppy dressing, cranberry, pistachio, turnip | miso soup ginger, miso, GH scallion | GH leaf lettuce grilled orange yogurt dressing, mint, dill, cucumber |
| Entrée | Gnocchi GH basil pesto, herb ricotta, toasted lemon-panko breadcrumbs | AK shrimp & grits onion, celery, bell pepper, cajun spices | Chicken tikka masala tomato and coconut milk curry base | Cabbage rolls AK corned beef onion, tomato, rice | Grilled AK Pork chop rhubarb and plum chutney | AK salmon sesame, soy, AK birch glaze | AK lamb tagine stock, almond, dried apricot, tomato |
| Garnish | Pea shoots | GH thyme | GH cilantro | GH chives | GH sage | GH chives | GH sunshoots |
| Starch | n/a | Polenta; white cheddar and GH herbs | Aromatic rice with cinnamon, bay leave, cardamom | Mashed red potatoes | Herb pilaf | mashed sweet potato | AK barley couscous with GH herbs |
| Vegetable | Grilled GH radicchio | GH Kale | Roasted cauliflower with turmeric & golden raisin | GH Chard | GH Kale | roasted broccoli | Roast carrots; cinnamon, cumin, honey, chili oil |
| Vegetarian Entrée | n/a | Beech mushroom croquettes | Chana masala | Tempeh cabbage rolls | Oyster mushroom steak | nori wrapped tofu | Jackfruit tagine |
| Bread | Ciabatta | Sourdough whole wheat | Naan | Sesame boule | Sourdough country loaf | japanese milk bread | Flatbread |
| Dessert | Chocolate orange cake | Lemon tart | Buttermilk panna cotta with fruit | Plum cake with whipped cream | Golden beet/purple beet semifreddo | peach galette with whipped cream | Mint cake with GH mint |
| Dietary Restrictions | Vegan: silk tofu in pesto GF: gf pasta? potato dumpling? | Vegan: same as veg GF: as is | Vegan: same as veg GF: as is | Vegan: veg opt GF: as is | Vegan: veg opt, skip butter in pilaf GF: as is | vegan: veg opt GF: tamari | Vegan: veg opt GF: sub quinoa for barley |

Dinner Menu August 2022-- Late Summer

| | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday | Sunday |
|---------------------------------|---|---|---|---|--|---|---|
| Soup/Salad | GH Kale caesar with pecorino | Corn soup corn, cream, chicken stock, GH herb oil | GH spring mix sweet chili dressing, toasted peanuts, mango | GH leaf lettuce radish, cucumber, fennel | GH romaine pepitas, turnips, corn, chipotle-lime dressing | cauliflower ajo blanco GH parsley & mint | GH spring mix sesame, creamy miso dressing, carrots, radish |
| Entrée | Pasta e fagioli white bean, white wine, onion, parmesan | Su Salmon crispy skin with blueberry salsa | Thai basil & chicken (breast & thigh meat?), red pepper, stir fry sauce | Pierogi AK pork sausage link, pickled mustard seeds | Chili AK beef, mild pepper broth, red beans, tomato | Salmon burger Su Salmon red onion, leaf lettuce, tartar sauce | Hunan lamb leeks, onion, ginger, garlic |
| Garnish | GH basil/parsley | GH tarragon | GH thai basil & GH scallion | GH Dill, sour cream | GH micros | GH sunshoots | GH scallion greens/chives |
| Starch | n/a | GH rosemary red potatoes | Coconut rice | n/a | AK barley cous cous | AK zuke & squash | Rice |
| Vegetable | Roasted broccolini | GH Kale | Wok bok choy | Caramelized onion and sauteed cabbage | Roasted zucchini | GH chard | Bok choy |
| Vegetarian Entrée | n/a | King oyster mushroom scallops | Tofu stir fry | n/a | Tempeh chili | Artichoke heart crab cake | Hunan jackfruit |
| Bread | Olive focaccia | sourdough sesame boule | Japanese milk bread | Rye loaf | Cornbread | Brioche bun | Flatbread |
| Dessert | Blueberry frangipane tart | Chocolate lava cake | Mint cake | Blueberry panna cotta | Blueberry galette | Lemon tart with blueberries | Ginger ice cream |
| Dietary Restrictions | Vegan: omit parm GF: gf pasta or potato dumpling | Vegan: veg opt, veg stock GF: as is | Vegan: veg opt GF: as is | Vegan: almond ricotta, vegan link GF: lazy vareniki | Vegan: veg opt GF: as is | Vegan: veg opt with flax binder GF: 50/50 breeding of masa/rice flour | Vegan: veg opt GF: change dressing |



**Alaska Food Code
2022 Establishment Permit**

Division of Environmental Health
Food Safety & Sanitation Program

Permit Number: 4678
Issued to: DENALI NATIONAL PARK WILDERNESS CENTERS LTD
For: Camp Denali
For Operation of: FF-1 Food Service
Located at: Mile 90 Denali National Park RD Denali National Park, AK 99755

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

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

Expiration Date:
December 31, 2022

Program Manager:

A handwritten signature in black ink, appearing to read "Kimberly S. [unclear]", is written over the printed name of the Program Manager.

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

1-87-SAFE-FOOD

(In Anchorage call 334-2560)

