



THE STATE  
of **ALASKA**  
GOVERNOR MIKE DUNLEAVY

**Department of Commerce, Community,  
and Economic Development**

ALCOHOL & MARIJUANA CONTROL OFFICE  
550 West 7<sup>th</sup> Avenue, Suite 1600  
Anchorage, AK 99501  
Main: 907.269.0350

**MEMORANDUM**

TO: Alcoholic Beverage Control Board

DATE: November 8, 2022

FROM: Kristina Serezhenkov, OLE

RE: #204 The White Moose & #3032 Pizza  
Paradisos

**Requested Action:** Transfer license applications for two adjoined Beverage Dispensary licenses with a shared kitchen business model.

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.

**Background:** These are applications to transfer two Beverage Dispensary licenses located in the same building with an additional request to share a kitchen for purposes of issuance of an AB-03 Restaurant Designation Permit.

Attachment:

AB-01 The White Moose  
AB-02 The White Moose  
AB-03 The White Moose  
AB-01 Pizza Paradisos  
AB-02 Pizza Paradisos  
AB-03 Pizza Paradisos



Alaska Alcoholic Beverage Control Board

## Form AB-01: Transfer License Application

### Why is this form needed?

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 Anchorage 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:	G&P, Inc.	License #:	204		
License Type:	Beverage Dispensary	Statutory Reference:	04.11.090		
Doing Business As:	The White Moose				
Premises Address:	815 Frontage Road				
City:	Kenai	State:	AK	ZIP:	99611
Local Governing Body:	City of Kenai				

### Transfer Type:

- ☒ Regular transfer  
☐ Transfer with security interest  
☐ Involuntary retransfer

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### OFFICE USE ONLY

Complete Date:	11-29-22	Transaction #:	100461692
Board Meeting Date:	12-12-2022	License Years:	22-23
Issue Date:		Examiner:	KMS



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:	G&P, Inc.				
Doing Business As:	The White Moose				
Premises Address:	815 Frontage Road				
City:	Kenai	State:	AK	ZIP:	99611
Community Council:					

Mailing Address:	P.O. Box 151				
City:	Kenai	State:	AK	ZIP:	99611

Designated Licensee:	Joanna Pitsilionis				
Contact Phone:	907-953-2222	Business Phone:	907-953-2222		
Contact Email:	gianainc@gmail.com				

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

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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.

0.2 Miles

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.

0.2 Miles



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:	Joanna Pitsilionis				
Title(s):	President, Secretary	Phone:	907-953-2222	% Owned:	100
Address:	P.O. Box 151				
City:	Kenai	State:	AK	ZIP:	99611



## Alaska Alcoholic Beverage Control Board

**Form AB-01: Transfer License Application**

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

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

Entity Official:					
Title(s):		Phone:		% Owned:	
Address:					
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 (DOC) and have a registered agent who is an individual resident of the state of Alaska.

DOC Entity #:	64845D	AK Formed Date:	9/24/1998	Home State:	AK
Registered Agent:	George Pitsilionis	Agent's Phone:	907-953-2222		
Agent's Mailing Address:	PO BOX 2917				
City:	Kenai	State:	AK	ZIP:	99611

Residency of Agent:

Yes No

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



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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):

Joanna Pitsilionis has ownership in Package #643 in Kenai, and Package #2592 in Kenai.

#643 dba Discount Liquor

#2592 Red Diamond Liquor Barn

**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 Ernout & Coffey, P.C. is assisting with the application process.

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Alaska Alcoholic Beverage Control Board


## Form AB-01: Transfer License Application

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

### 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

George Pitsilionis

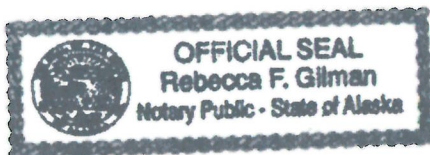
\_\_\_\_\_  
Printed name of transferor

Subscribed and sworn to before me this 10 day of August, 2022

  
\_\_\_\_\_  
Signature of Notary Public

Notary Public in and for the State of Alaska

My commission expires: 06/07/2026



\_\_\_\_\_  
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: \_\_\_\_\_



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:

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.

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

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

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

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.

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Signature of transferee  
Joanna Pitsilionis

Printed name

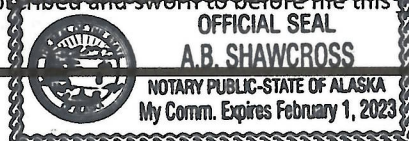
Signature of Notary Public

Notary Public in and for the State of Alaska

My commission expires: 21/123

Subscribed and sworn to before me this

1<sup>st</sup> day of September, 20 22





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:	G&P, Inc.	License Number:	204		
License Type:	Beverage Dispensary				
Doing Business As:	The White Moose				
Premises Address:	815 Frontage Road				
City:	Kenai	State:	AK	ZIP:	99611

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**From:** [Alcohol Licensing, CED ABC \(CED sponsored\)](#)  
**To:** [Serezhenkov, Kristina R \(CED\)](#)  
**Subject:** FW: #204 dba The White Moose Incomplete Liquor License Transfer Application Notice  
**Date:** Tuesday, October 25, 2022 11:55:51 AM

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**From:** Amanda Shawcross <ashawcross@eclawfirm.org>  
**Sent:** Monday, October 17, 2022 11:25 AM  
**To:** Alcohol Licensing, CED ABC (CED sponsored) <alcohol.licensing@alaska.gov>  
**Cc:** gianainc@gmail.com; Sherman Ernouf <sernouf@eclawfirm.org>  
**Subject:** Re: #204 dba The White Moose Incomplete Liquor License Transfer Application Notice

**CAUTION:** This email originated from outside the State of Alaska mail system. Do not click links or open attachments unless you recognize the sender and know the content is safe.

Good Morning Kristina,

Please find corrections and comments below:

AB02:

The White Moose is adjacent to Pizza Paradisos. The door can be locked or unlocked as is necessary.

Pizza Paradisos kitchen is used for food preparations for the The White Moose.

AB03:

The White Moose food preparations are done in the Pizza Paradisos kitchen as mentioned above. Food is prepared and walked through the doorway which connects the two establishments. Each facility has its own bar and liquor service as indicated on the premises diagrams.

I have confirmed the client will not allow 16-20 years old in the facility without an adult. So no changes are necessary to the RDP form.

Our client contacted DEC about updating the address on the food permit. DEC is not able to do this since they need the 2 businesses to have separate addresses on file? Please advise if this is okay.

Please let us know if you have any further questions and or concerns.

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

# White Moose Bar

Alaska Alcohol and Marijuana Control Office, Alaska Alcoholic Beverage Control Board  
Site Plan for Application for Transfer of Alcoholic Beverage License

# 204

APPLICANT: \_\_\_\_\_

ATTACHMENTS FOR FORM: AB-02

DETAILED PREMISIS DIAGRAM: FIGURE 1 OF 4



This information has been compiled at the request of Giana Pitsilionis.

All dimensions and images contained in this packet are close approximations and were produced based on visual observations, hand measurements, and generalized estimates produced during physical examination of the identified structure located at 815 Frontage Road, Kenai AK 99611.

All images contained in this packet should be considered as artistic works and are intended for reference and use in completing the government form listed above.

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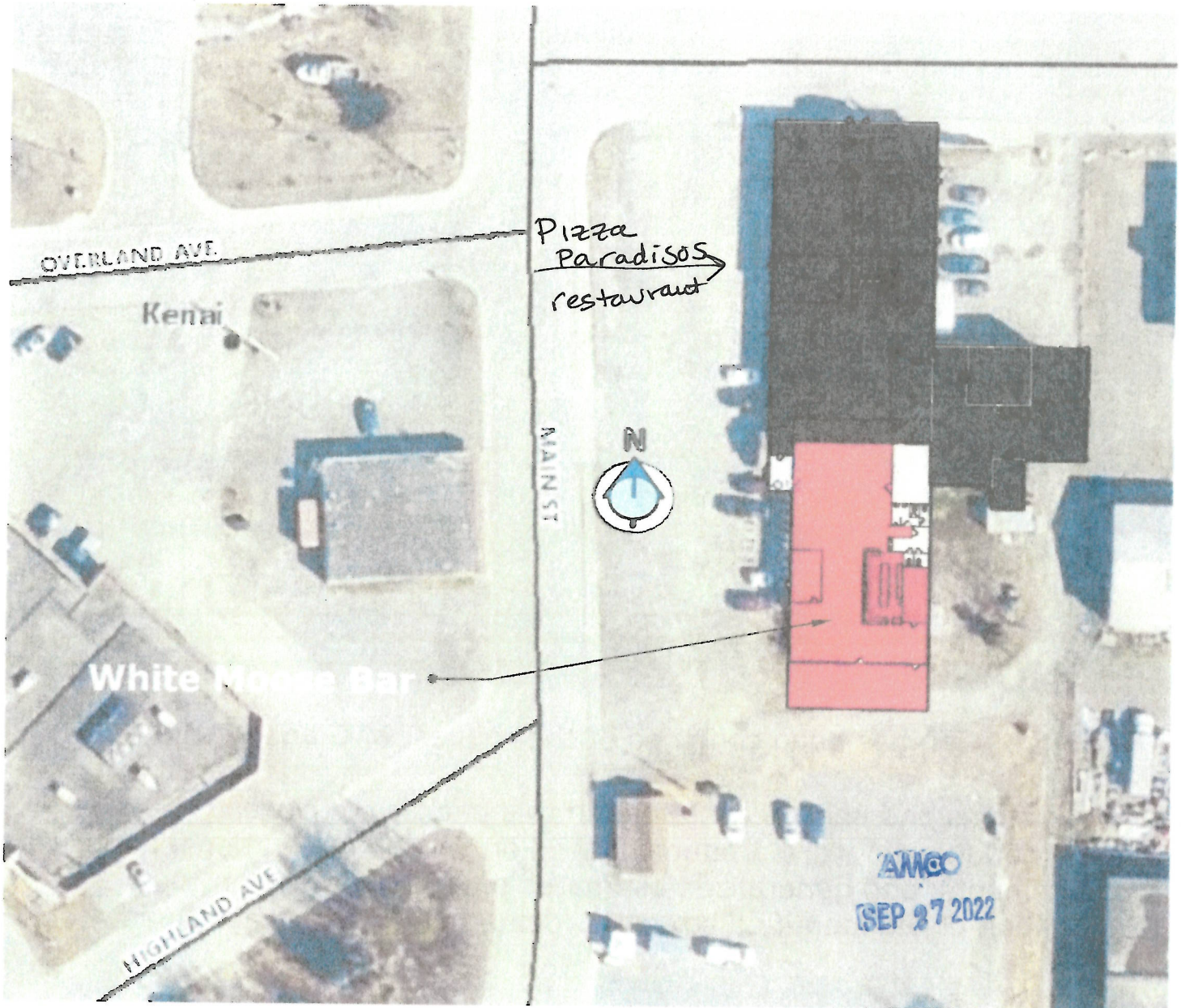
# White Moose Bar

Alaska Alcohol and Marijuana Control Office, Alaska Alcoholic Beverage Control Board  
Site Plan for Application for Transfer of Alcoholic Beverage License  
# \_\_\_\_\_

APPLICANT: \_\_\_\_\_

ATTACHMENTS FOR FORM: AB-02

DETAILED PREMISIS DIAGRAM: FIGURE 2 OF 4



Areas appearing in "Red" indicate designated spaces in which, "alcohol storage, service, consumption, and manufacturing," occur as required and defined by Form AB-02.

Areas appearing in "White" are designated spaces where the activities defined in AB-02 do not occur.

Areas appearing in "Gray or Black" are spaces not otherwise included in this application or the identified license.

# White Moose Bar

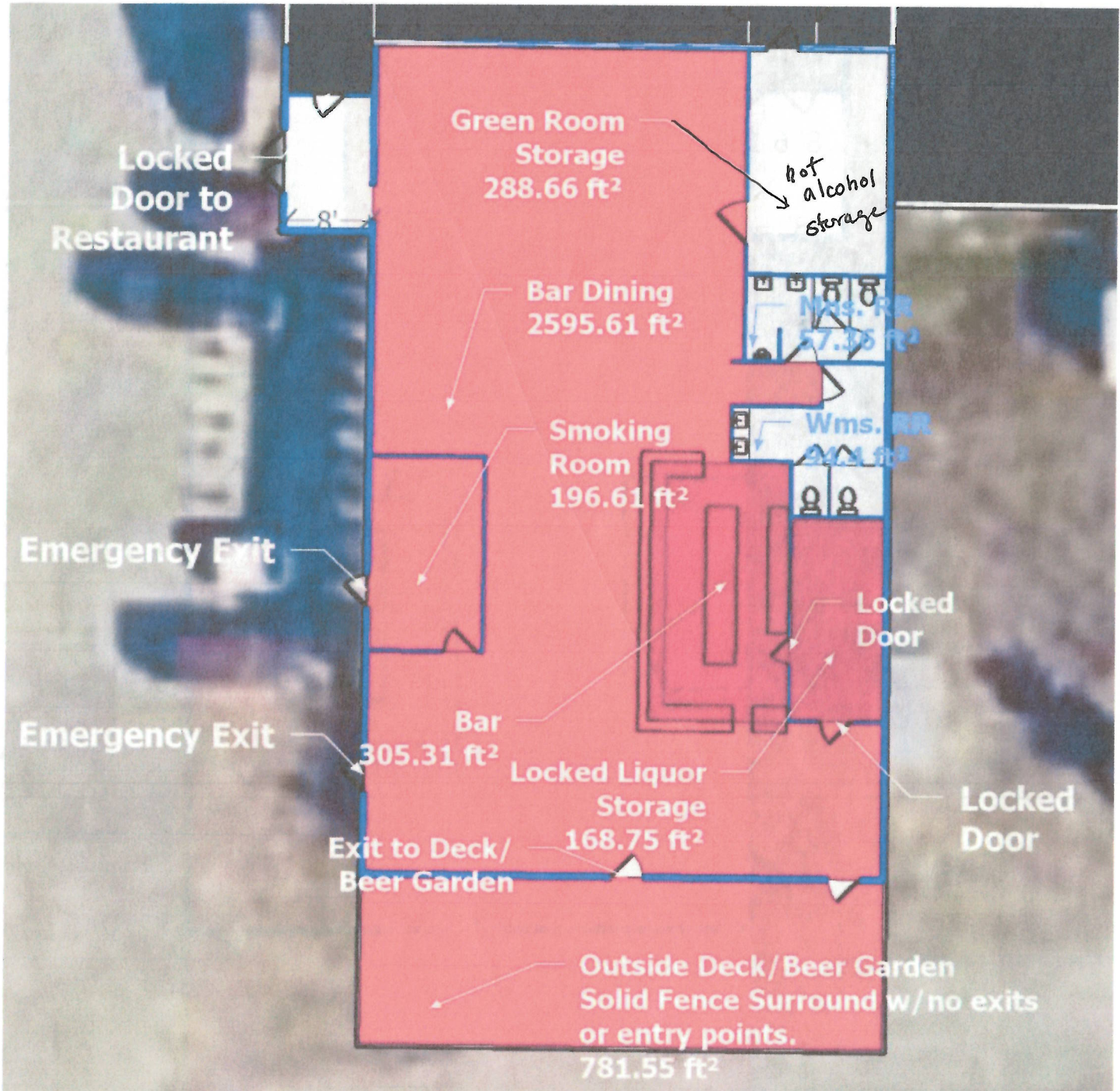
Alaska Alcohol and Marijuana Control Office, Alaska Alcoholic Beverage Control Board  
Site Plan for Application for Transfer of Alcoholic Beverage License

# \_\_\_\_\_

APPLICANT: \_\_\_\_\_

ATTACHMENTS FOR FORM: AB-02

DETAILED PREMISIS DIAGRAM: FIGURE 3o OF 4



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# White Moose Bar

Alaska Alcohol and Marijuana Control Office, Alaska Alcoholic Beverage Control Board  
Site Plan for Application for Transfer of Alcoholic Beverage License  
# \_\_\_\_\_

APPLICANT: \_\_\_\_\_

ATTACHMENTS FOR FORM: AB-02

DETAILED PREMISIS DIAGRAM: FIGURE 4 OF 4



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## **The White Moose Outdoor Area Security Plan**

Guests that order alcohol will be required to present valid ID prior to the purchase of alcoholic beverages. Staff will monitor the outdoor premise to ensure that the attempt of any adult to pass any sort of beverage to a minor will lead to the appropriate authorities being notified, and the patron being escorted out of the premise and prosecuted to the fullest extent of the law.

These rules, along with all the mandated signs will be posted outside the entrance to our establishment. They will be clearly visible to any customer prior to being able to place any order for food, drinks or otherwise.

There are walls 5ft high, only access is from within the building. Solid on the bottom 3.5ft and lattice fence on top to enclose the area so no-one can exit with alcohol.

All servers are TAP certified and will monitor the service area at all times. All patrons will have to enter the outdoor area via the one door, requiring them to walk through the interior of our premise, where we'll have additional staff monitoring the patrons.

The outside deck will operate the summer months typically between May and September weather permitting.

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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:	G & P, Inc.				
License Type:	Beverage Dispensary	License Number:	204		
Doing Business As:	The White Moose				
Premises Address:	815 Frontage Road				
City:	Kenai	State:	AK	ZIP:	99611
Contact Name:	Joanna Pitsilionis	Contact Phone:	907-953-2222		

### 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):

- ☐ Dining after standard closing hours: AS 04.16.010(c)
- ☐ Dining by persons 16 – 20 years of age: AS 04.16.049(a)(2)
- ☒ Dining by persons under the age of 16 years, accompanied by a person over the age of 21: AS 04.16.049(a)(3)
- ☐ 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.

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#### OFFICE USE ONLY

Transaction #:		Initials:	
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## 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 permitted in the dining area & restroom area.  
We do not employ minors.

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.

All alcohol is locked in secure storage. It is only accessible by Rest. owners, GM, & bar tenders. Each of these individuals is 21 years old & hold current TAP or ETIP cards, so they have been trained to control distribution & service of alcohol. Dining guests must walk in & out the same doors, which controls transfer 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:

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:

Sun - Thur. 4pm to 3am, Friday and Saturday 9am to 3am

**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:

Karaoke Friday and Saturday 9pm - 12am.

Random Live Music on some Saturday nights, times vary.

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:

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## Alaska Alcoholic Beverage Control Board

**Form AB-03: Restaurant Designation Permit Application****Section 7 – Certifications and Approvals**

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

Initials

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

I have included with this form a menu, or an expected menu, listing the meals to be offered to patrons.  
This menu includes entrées 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 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.

Joanna Pitsilionis

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

AMCO

SEP 27 2022



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:

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# MENU

## BREAKFAST

Served 9:00 AM to 1:00 PM

#1 Biscuits & Gravy .....\$6.95  
2 Biscuits Topped with Country Gravy

#2 Butter Croissant .....\$7.95  
Croissant with Scramble Egg, Sausage and Cheese

#3 Breakfast Burrito .....\$9.95  
Eggs, Potatoes, Sausage and Cheese

#4 Buttermilk Pancakes .....\$10.95  
2 Pancakes with crispy bacon

#5 White Moose Classic .....\$11.95  
3 Slices of Bacon, 1 Biscuit with Country Gravy,  
2 Eggs Your Choice, and a Slice of Texas Toast

#6 Skillet .....\$12.95  
House Potatoes, Sautéed Onions, Mushrooms, Ham,  
Shredded Cheese & 2 Eggs Your Way

#7 Trio Omelette .....\$13.95  
Choose 3 ingredients  
Bacon, Ham, Sausage, Cheese, Mushrooms, Onions,  
Green Peppers, Black Olives, Tomatoes and Jalapenos  
Extra ingredients add \$2

#8 Vegetarian Omelette .....\$14.95  
Sautéed Mushrooms, Onions, Spinach, Tomato,  
and Avocado

#9 Grande Breakfast .....\$19.95  
New York Steak 6 oz., sautéed Mushrooms, Hash Browns,  
and Scrambled Eggs

All Menu Se  
Cooked in  
Restaurant  
On

AMCO

SEP 27 2022

## APPETIZERS

- Mozzarella Sticks .....\$8.95  
Served with marinara sauce
- Cream Cheese Poppers .....\$9.95  
Breaded poppers fried to perfection
- Bacon Cheese Fries .....\$9.95  
Golden fries topped with queso & bacon
- Chicken Strips and Fries .....\$11.95  
Premium white meat strips & golden fries
- Buffalo Style Wings .....\$12.95  
Wing sauce choice: Mexican Lime, BBQ, Medium and Hot
- Deep Fried Calamari .....\$13.95  
With Tartar Sauce



## SALADS

- Garden Salad .....\$5.95  
Fresh Romaine lettuce, cucumber, tomato, onion, sliced black olives, carrot, and celery sticks. Served with your choice of dressing
- Caesar Salad .....\$11.95  
Romaine lettuce tossed with parmesan cheese, homemade croutons, and caesar dressing.  
Add \$3.00 for chicken
- Taco Salad .....\$13.95  
Shredded lettuce, beans, cheese, salsa, sour cream, and guacamole in a tostada with choice of Beef or Chicken



## HOT SANDWICHES

- BLT .....\$9.95  
Fresh lettuce, bacon, and tomatoes on a croissant
- The Classic Wrap .....\$10.95  
Chicken, bacon, ranch, avocado, lettuce and pepper jack cheese
- Club Sandwich .....\$11.95  
Sliced turkey, bacon, tomatoes, lettuce and cheese on a croissant or toasted bread
- Grilled Philadelphia Sandwich .....\$12.95  
Sliced beef with bell and pepperoncini peppers, onions, mozzarella and Italian dressing on French bread
- Add Fries, Soup or Onion Rings .....\$2.50



## BURGERS

**Hamburger** .....\$8.95  
8 oz. fresh ground beef topped with lettuce, tomato, onion, pickle, and mayo on a toasted bun

**Cheeseburger** .....\$9.95  
8 oz. fresh ground beef topped with melted cheese, lettuce, tomato, onion, pickle, and mayo on a toasted bun

**Big Boy Burger** .....\$11.95  
8 oz. grilled hamburger patty topped with onions, lettuce, tomatoes, Canadian bacon, American cheese and mayonnaise, served on a bun

**Mexican Burger with Cheese** .....\$12.95  
8 oz. grilled hamburger patty topped with onions, lettuce, tomatoes, avocado, juicy jalapenos and mayonnaise, on a bun

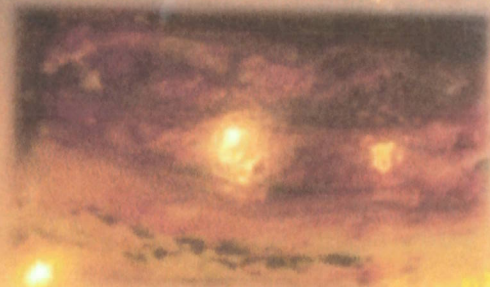
*Add Fries, Soup or Onion Rings.....\$2.50*



## PASTA

**Spaghetti** .....\$12.95  
Served with meat sauce or marinara. Add meatballs, Italian sausage or mushrooms for \$3.50 additional

**Lasagna** .....\$14.95  
Three cheeses with meat sauce between layers of pasta, topped with mozzarella and oven baked



## MEXICAN PLATES

**Nachos** .....\$9.95  
Corn chips with cheese and jalapenos

**Tostaditos** .....\$11.95  
Beef or Chicken, beans and cheese baked on corn chips, topped with lettuce and jalapenos

**Enchiladas** .....\$11.95  
Two soft rolled tortillas filled with a choice of cheese, beef, or chicken with Colorado sauce and melted cheese

**Tacos** .....\$11.95  
Two soft or crisp corn tortillas with chicken or beef, topped with lettuce, cheese and salsa

**Baby Tostada** .....\$12.95  
Chicken or Beef, Lettuce, Cheese and Salsa in a Flour Tortilla Bowl topped with Guacamole & Sour Cream

## Soup of the Day

Cup \$3.50 ..... Bowl \$5.50



## DESSERTS

Warm Chocolate Fudge Cake ..	\$8.50
with Vanilla Ice Cream	
Carrot Cake ..	\$7.50
Chocolate Cake ..	\$7.50
Baklava ..	\$6.50
Sopapillas ..	\$7.00
Sopapillas with Ice Cream ..	\$11.00
Vanilla or Spumoni Ice Cream ..	\$4.00



## BEVERAGES

Coffee ..	\$2.50
Hot Tea ..	\$2.50
Hot Chocolate ..	\$3.00
Orange Juice ..	\$3.00
V8 / Tomato Juice ..	\$3.00
Pineapple Juice ..	\$3.00
Cranberry Juice ..	\$3.00
Grapefruit Juice ..	\$3.00
FULL Pitcher Soft Drink ..	\$7.50
1/2 Pitcher Soft Drink ..	\$5.00
Coke (fountain) ..	\$2.50
Diet Coke (fountain) ..	\$2.50
Sprite (fountain) ..	\$2.50
Root Beer (fountain) ..	\$2.50
Dr. Pepper (fountain) ..	\$2.50
Iced Tea (Unsweetened) ..	\$2.50
Milk ..	\$3.00
Apple Juice ..	\$3.00

**Full Bar • Cocktails • Tap Beers & Wine Available**  
Please ask your server for a wine menu!



**For Sports & Music,  
Great Food & Drinks!  
Friends & Family Meet  
at The White Moose!**  
Open 7 Days a Week  
807-395-0419





## **Alaska Food Code 2022 Establishment Permit**

Division of Environmental Health  
Food Safety & Sanitation Program

Permit Number: 7406  
Issued to: **G & P INC.**  
For: **White Moose**  
For Operation of: **FN-4 Tavern/Bar**  
Located at: **513 Main ST Kenai, AK 99611**

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. O'Neil", 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)**



**AMCO**  
**SEP 27 2022**



Alaska Alcoholic Beverage Control Board

## Form AB-01: Transfer License Application

### Why is this form needed?

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 Anchorage 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:	George Pitsilionis	License #:	3032
License Type:	Beverage Dispensary	Statutory Reference:	04.11.090
Doing Business As:	Pizza Paradisos		
Premises Address:	815 Frontage Road		
City:	Kenai	State:	AK
		ZIP:	99611
Local Governing Body:	City of Kenai		

### Transfer Type:

- ☒ Regular transfer  
☐ Transfer with security interest  
☐ Involuntary retransfer

### OFFICE USE ONLY

Complete Date:	11-29-2022	Transaction #:	100461692
Board Meeting Date:	12-12-22	License Years:	
Issue Date:		Examiner:	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:	Solitaire, LLC				
Doing Business As:	Pizza Paradisos				
Premises Address:	815 Frontage Road				
City:	Kenai	State:	AK	ZIP:	99611
Community Council:					

Mailing Address:	P.O. Box 151				
City:	Kenai	State:	AK	ZIP:	99611

Designated Licensee:	Joanna Pitsilionis				
Contact Phone:	907-953-2222	Business Phone:	907-953-2222		
Contact Email:	gianainc@gmail.com				

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.

0.2 Miles

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.

0.2 Miles



## 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:	Joanna Pitsilionis				
Title(s):	Member	Phone:	907-953-2222	% Owned:	100
Address:	P.O. Box 151				
City:	Kenai	State:	AK	ZIP:	99611



Alaska Alcoholic Beverage Control Board

## Form AB-01: Transfer License Application

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

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

Entity Official:					
Title(s):		Phone:		% Owned:	
Address:					
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 (DOC) and have a registered agent who is an individual resident of the state of Alaska.

DOC Entity #:	10203497	AK Formed Date:	8/8/2022	Home State:	AK
Registered Agent:	Joanna Pitsilionis	Agent's Phone:	907-953-2222		
Agent's Mailing Address:	PO BOX 151				
City:	Kenai	State:	AK	ZIP:	99611

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):

Joanna Pitsilionis has ownership in Package #643 in Kenai, and Package #2592 in Kenai.

#643 Discount Liquor

#2592 Red Diamond Liquor Barn

**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 application process.

AMCO

SEP 27 2022



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.

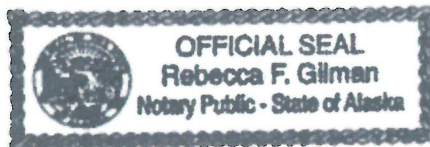
Signature of transferor

George Pitsilionis

Printed name of transferor

Subscribed and sworn to before me this 10 day of August, 20 22

Signature of Notary Public



Notary Public in and for the State of Alaska

My commission expires: 06/07/2026

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: \_\_\_\_\_



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.



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



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



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



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



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.



Signature of transferee  
Joanna Pitsilionis

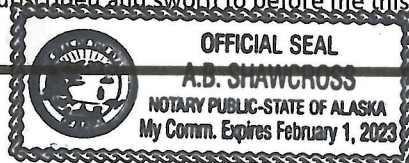
Printed name

Signature of Notary Public

Notary Public in and for the State of Alaska

My commission expires: 21/23 <sup>ABS</sup>

Subscribed and sworn to before me this 1<sup>st</sup> day of September, 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:	Solitaire, LLC	License Number:	3032		
License Type:	Beverage Dispensary				
Doing Business As:	Pizza Paradisos				
Premises Address:	815 Frontage Road				
City:	Kenai	State:	AK	ZIP:	99611

# PIZZA PARADISOS RESTAURANT

Alaska Alcohol and Marijuana Control Office, Alaska Alcoholic Beverage Control Board  
Site Plan for Application for Transfer of Alcoholic Beverage License

# 3032

APPLICANT: \_\_\_\_\_

ATTACHMENTS FOR FORM: AB-02

DETAILED PREMISIS DIAGRAM: FIGURE 1 OF 7



This information has been compiled at the request of Giana Pitsilionis.

All dimensions and images contained in this packet are close approximations and were produced based on visual observations, hand measurements, and generalized estimates produced during physical examination of the identified structure located at 815 Frontage Rd, Kenai AK 99611.

All images contained in this packet should be considered as artistic works and are intended for reference and use in completing the government form listed above.

AMCO

SEP 27 2022

# PIZZA PARADISOS RESTAURANT

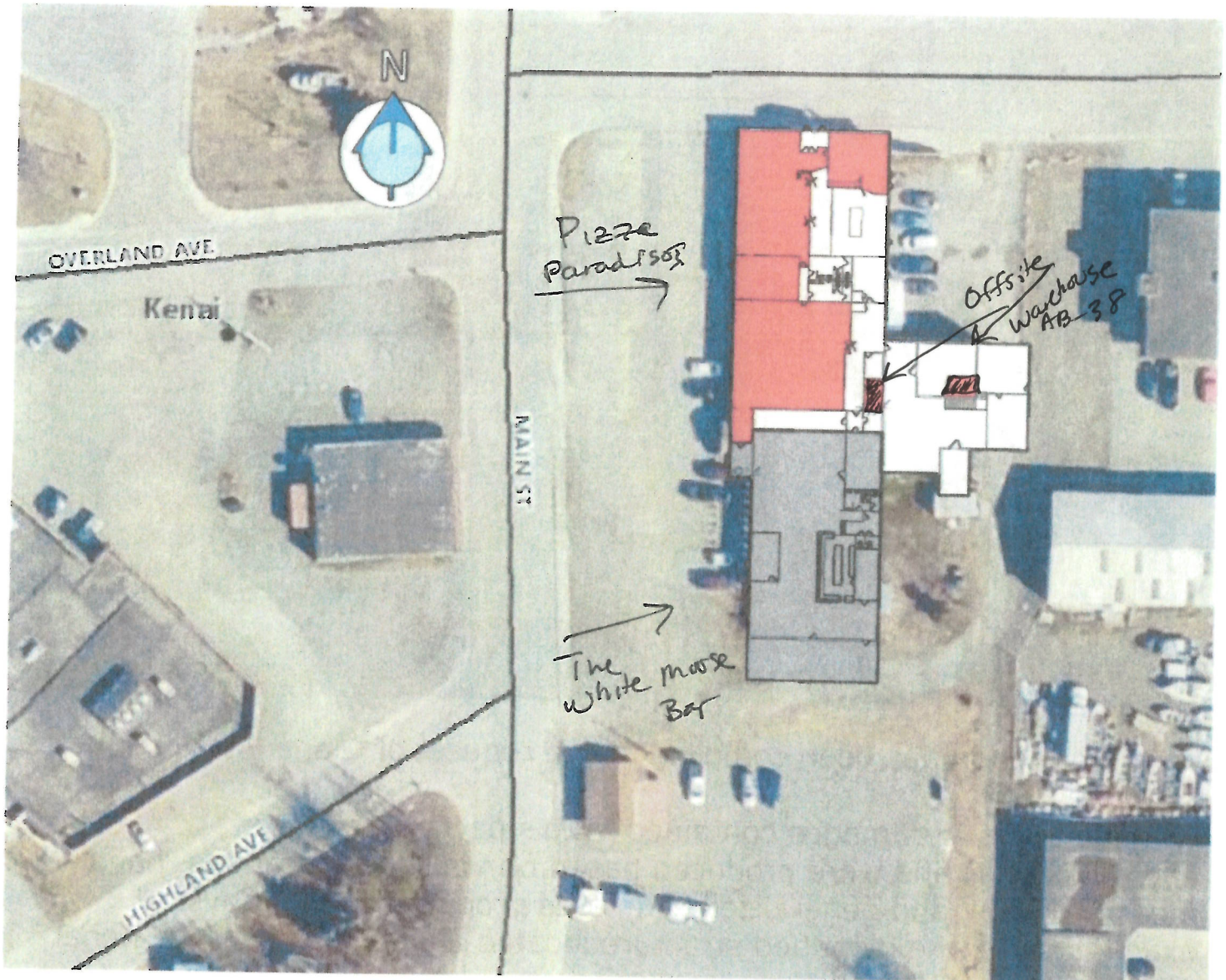
Alaska Alcohol and Marijuana Control Office, Alaska Alcoholic Beverage Control Board  
Site Plan for Application for Transfer of Alcoholic Beverage License

# \_\_\_\_\_

APPLICANT: \_\_\_\_\_

ATTACHMENTS FOR FORM: AB-02

DETAILED PREMISES DIAGRAM: FIGURE 1 OF 7



Areas appearing in "Red" indicate designated spaces in which, "alcohol storage, service, consumption, and manufacturing," occur as required and defined by Form AB-02.

Areas appearing in "White" are designated spaces where the activities defined in AB-02 do not occur.

Areas appearing in "Gray or Black" are spaces not otherwise included in this application or the identified license.

AMCO  
SEP 27 2022

# PIZZA PARADISOS RESTAURANT

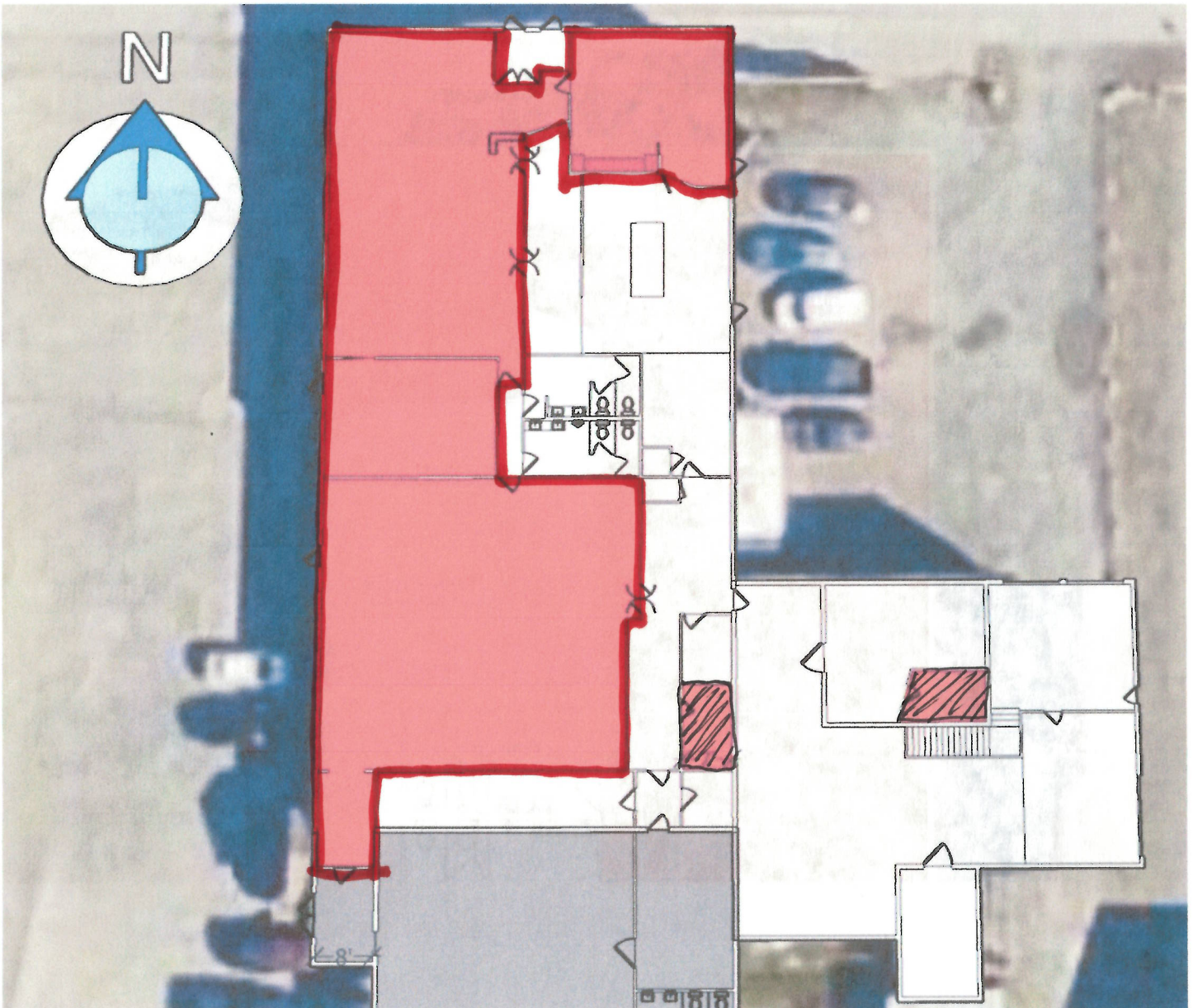
Alaska Alcohol and Marijuana Control Office, Alaska Alcoholic Beverage Control Board  
Site Plan for Application for Transfer of Alcoholic Beverage License

# \_\_\_\_\_

APPLICANT: \_\_\_\_\_

ATTACHMENTS FOR FORM: AB-02

DETAILED PREMISIS DIAGRAM: FIGURE 2 OF 7  
(Close-up excluding attached structure not otherwise included in this application)



AMCO

SEP 27 2022

# PIZZA PARADISOS RESTAURANT

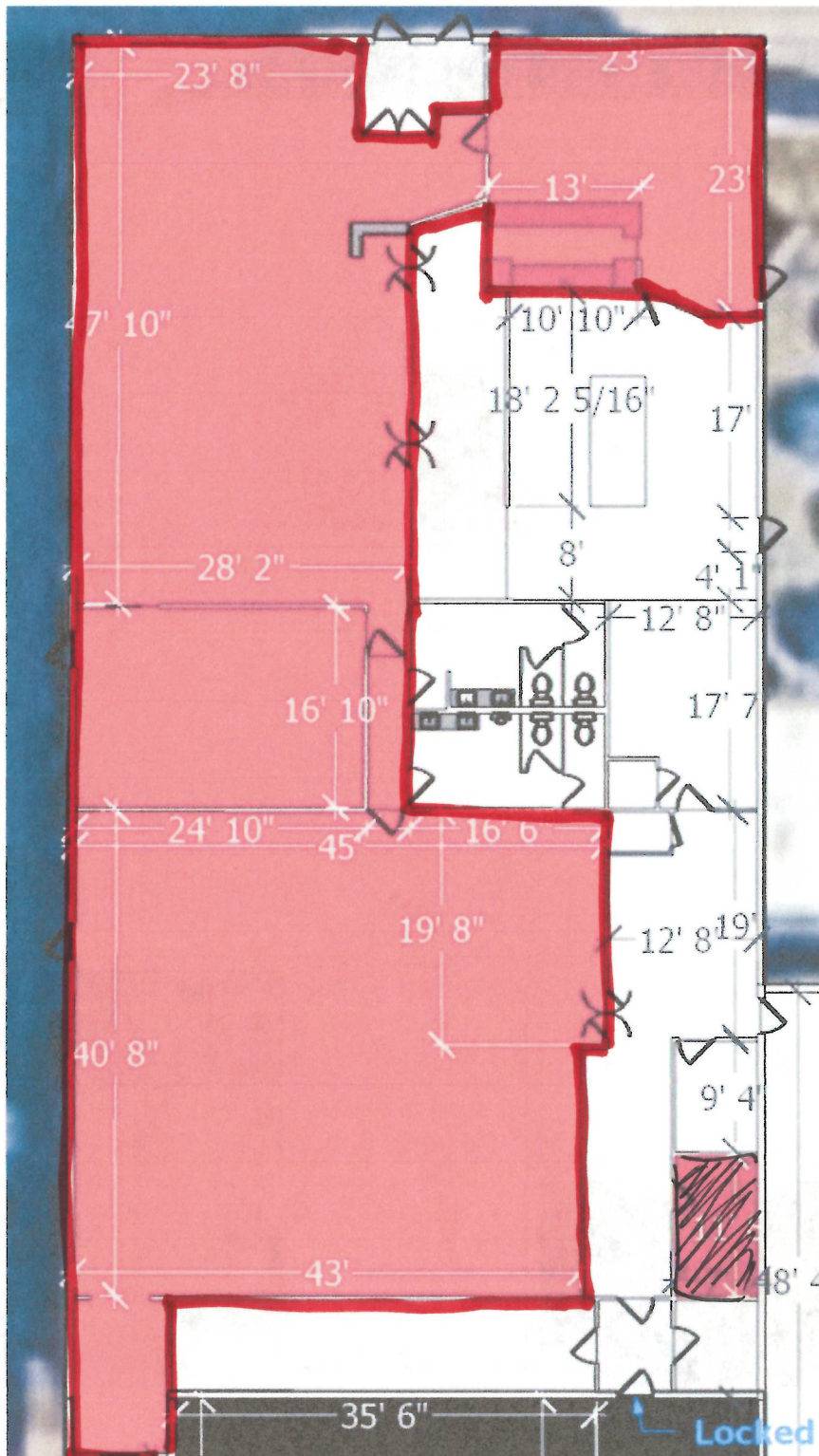
Alaska Alcohol and Marijuana Control Office, Alaska Alcoholic Beverage Control Board  
Site Plan for Application for Transfer of Alcoholic Beverage License

# \_\_\_\_\_

APPLICANT: \_\_\_\_\_

ATTACHMENTS FOR FORM: AB-02

DETAILED PREMISES DIAGRAM: FIGURE 6 OF 7--Dimension 1 of 2  
(Close-up excluding attached structure not otherwise included in this application)



AMCO  
SEP 27 2022

# PIZZA PARADISOS RESTAURANT

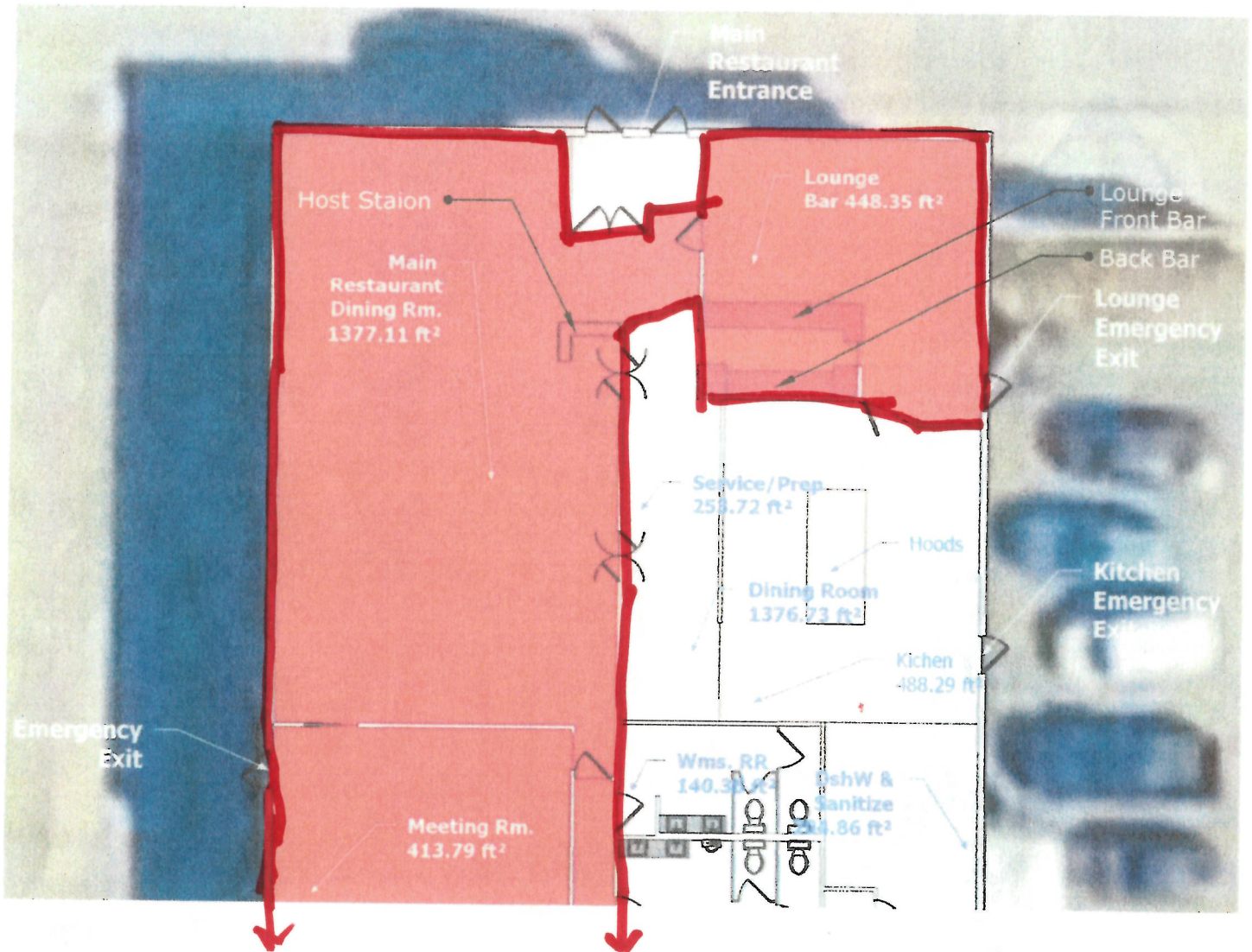
Alaska Alcohol and Marijuana Control Office, Alaska Alcoholic Beverage Control Board  
Site Plan for Application for Transfer of Alcoholic Beverage License

# \_\_\_\_\_

APPLICANT: \_\_\_\_\_

ATTACHMENTS FOR FORM: AB-02

DETAILED PREMISIS DIAGRAM: FIGURE 3 OF 7--Labels 1 of 3  
(Close-up excluding attached structure not otherwise included in this application)



AMCO

SEP 27 2022

# PIZZA PARADISOS RESTAURANT

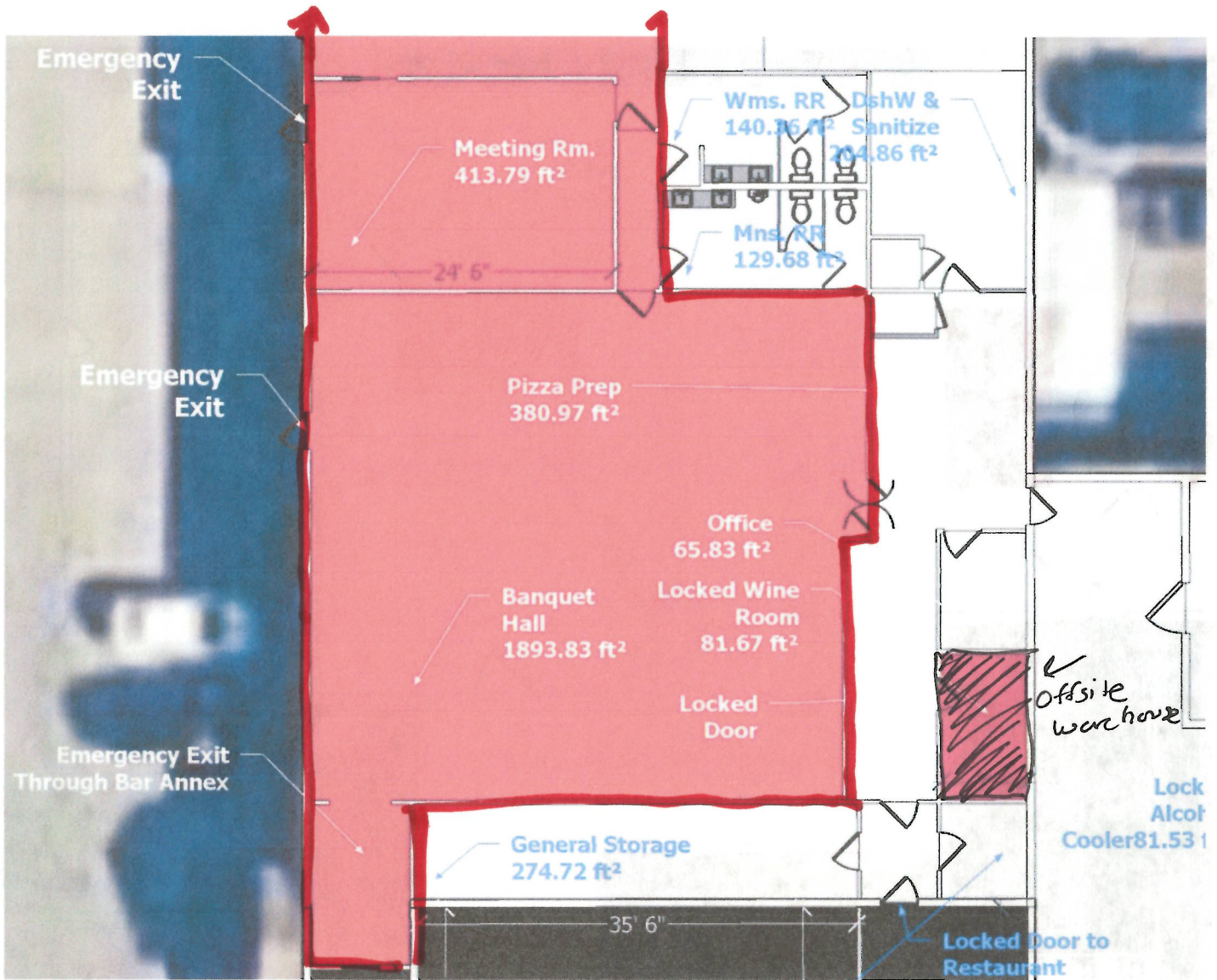
Alaska Alcohol and Marijuana Control Office, Alaska Alcoholic Beverage Control Board  
Site Plan for Application for Transfer of Alcoholic Beverage License

# \_\_\_\_\_

APPLICANT: \_\_\_\_\_

ATTACHMENTS FOR FORM: AB-02

DETAILED PREMISIS DIAGRAM: FIGURE 4 OF 7--Labels 2 of 3  
(Close-up excluding attached structure not otherwise included in this application)



AMCO

SEP 27 2022

# PIZZA PARADISOS RESTAURANT

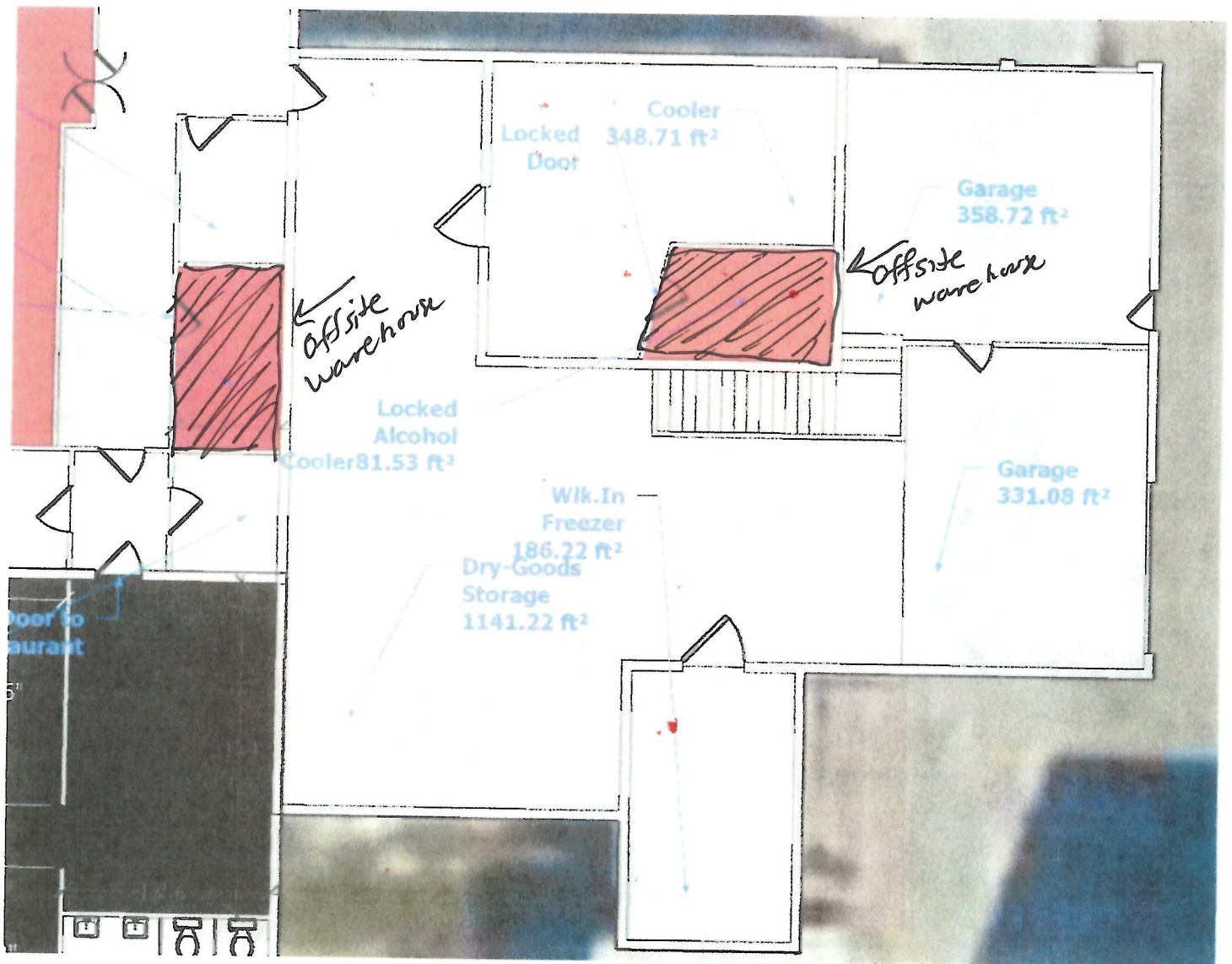
Alaska Alcohol and Marijuana Control Office, Alaska Alcoholic Beverage Control Board  
Site Plan for Application for Transfer of Alcoholic Beverage License

# \_\_\_\_\_

APPLICANT: \_\_\_\_\_

ATTACHMENTS FOR FORM: AB-02

DETAILED PREMISIS DIAGRAM: FIGURE 5 OF 7--Labels 3 of 3  
(Close-up excluding attached structure not otherwise included in this application)



AMCO

SEP 27 2022

# PIZZA PARADISOS RESTAURANT

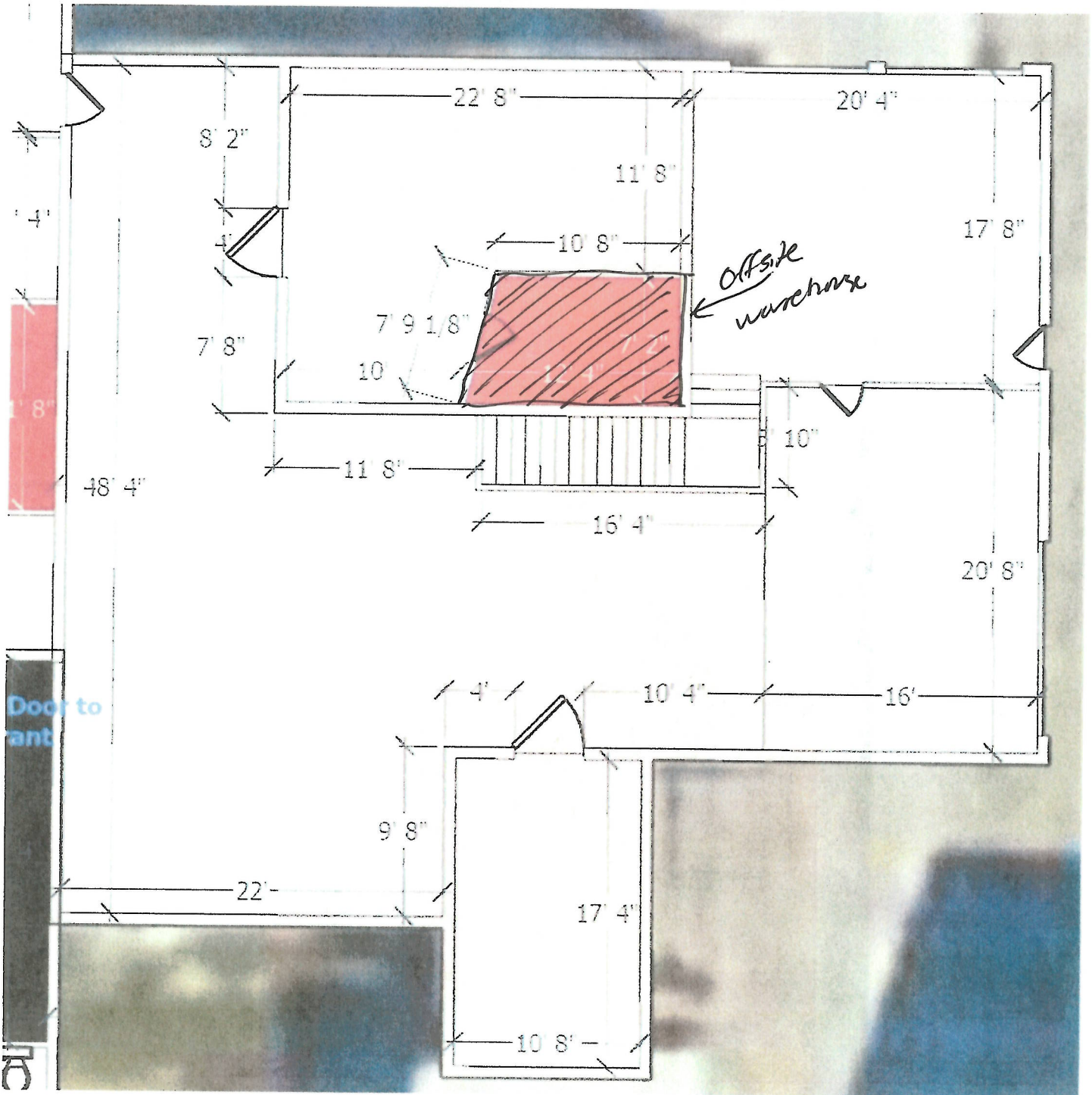
Alaska Alcohol and Marijuana Control Office, Alaska Alcoholic Beverage Control Board  
Site Plan for Application for Transfer of Alcoholic Beverage License

# \_\_\_\_\_

APPLICANT: \_\_\_\_\_

ATTACHMENTS FOR FORM: AB-02

DETAILED PREMISIS DIAGRAM: FIGURE 7 OF 7--Dimension 2 of 2  
(Close-up excluding attached structure not otherwise included in this application)



AMCO

SEP 27 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:	Solitaire, LLC				
License Type:	Beverage Dispensary	License Number:	3032		
Doing Business As:	Pizza Paradisos				
Premises Address:	815 Frontage Road				
City:	Kenai	State:	AK	ZIP:	99611
Contact Name:	Joanna Pitsilionis	Contact Phone:	907-953-2222		

### 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):

- ☐ Dining after standard closing hours: AS 04.16.010(c)
- ☒ Dining by persons 16 – 20 years of age: AS 04.16.049(a)(2)
- ☒ Dining by persons under the age of 16 years, accompanied by a person over the age of 21: AS 04.16.049(a)(3)
- ☒ 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:	

AMCO



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 only be permitted in the dining area, and restroom areas.

Minor employees will only be permitted in the dining area, kitchen area, and restroom areas.

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. 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:

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:

11am - 10pm Monday through Sunday.

**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:



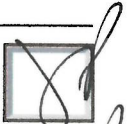
## Alaska Alcoholic Beverage Control Board

**Form AB-03: Restaurant Designation Permit Application****Section 7 – Certifications and Approvals**

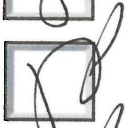
Read each line below, and then sign your initials in the box to the right of each statement:

Initials

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



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.



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.

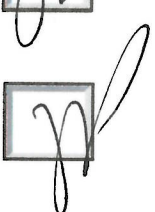


I have included with this application a copy of the most recent AB-02 or AB-14 for the premises to be permitted.



*(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 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.



Joanna Pitsilionis

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



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:

## APPETIZERS

<b>FRITTO MISTO</b>	<b>\$25.00</b>
Deep fried mozzarella sticks, onion rings, poppers and calamari with assorted dipping sauces	
<b>HALIBUT TIDBITS</b>	<b>\$25.00</b>
8oz of Alaskan halibut tempura batter fried, and served with tartar sauce	
<b>SCALLOPS ALLA FRANCESE</b>	<b>\$30.00</b>
7 Scallops sauteed with shallots, brandy, lemon in chicken stock, and served with bread sticks	
<b>SHRIMP COCKTAIL</b>	<b>\$25.00</b>
5 Jumbo shrimp chilled, served with cocktail sauce, and bread sticks	
<b>BUFFALO WINGS</b> Medium, Hot, Mexican Lime or BBQ	<b>\$17.00</b>
<b>NACHOS</b> Corn chips topped with melted cheese, and jalapenos	<b>\$14.00</b>
<b>TOSTADITOS</b>	<b>\$18.00</b>
Beef or chicken, beans and cheese baked on corn chips topped with lettuce and jalapenos	
<b>QUESADILLA</b>	<b>\$12.00</b>
Flour tortilla baked with Mexican cheese. Add chicken or Beef for only \$4.00	
<b>MEDITERRANEAN QUESADILLA</b>	<b>\$14.00</b>
Made with fresh spinach, mushrooms, onions, and mixed cheeses in a flour tortilla	
<b>MOZZARELLA BREAD</b> Served with meat sauce	<b>\$12.00</b>
<b>MOZZARELLA STICKS</b> Served with meat sauce	<b>\$12.00</b>
<b>GREEK PLATTER</b>	<b>\$25.00</b>
Gyros meat, tomatoes, onions, feta, greek olives, dolmathes, tzatziki, and pita	
<b>TZATZIKI AND PITA</b>	<b>\$12.00</b>
Greek dip made with yogurt, sour cream, cucumber and greek spices	
<b>CREAM CHEESE POPPERS</b>	<b>\$14.00</b>
<b>DEEP FRIED CALAMARI</b> Calamari Rings	<b>\$16.00</b>

## SALADS

**Salads are served with bread sticks**

<b>GARDEN SALAD</b>	<b>\$7.00</b>
Fresh Romaine lettuce, cucumber, tomato, onions, sliced black olives, carrot, and celery sticks	
Served with your choice of dressing	
<b>CAESAR SALAD</b>	<b>\$15.00</b>
Romaine lettuce tossed with parmesan cheese, homemade croutons, and caesar dressing	
Add deep fried or grilled chicken only for \$4.00 or 3 shrimp for \$12.00	
<b>SEAFOOD SALAD</b>	<b>\$18.00</b>
Snow crab, shrimp, avocado, tomato, onions and bell peppers served in a flour tostada with your choice of dressing	
<b>GREEK SALAD</b>	<b>\$16.00</b>
Feta cheese, kalamata olives, cucumbers, tomatoes, onions, green peppers and romaine lettuce tossed with olive oil, and greek oregano	
<b>TACO SALAD</b>	<b>\$16.00</b>
Shredded lettuce, beans, cheese, sour cream, and guacamole in a tostada with choice of Beef or Chicken and side of salsa	

<b>ASK FOR THE SOUP OF THE DAY</b>	<b>CUP</b>	<b>\$5.00</b>	<b>BOWL</b>	<b>\$7.00</b>
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**\*\*No substitutions please, as we have a large menu\*\***

**AMCO**

**SEP 27 2022**

## PIZZA

<b>MOZZARELLA CHEESE</b>	<b>SMALL</b>	<b>\$14.00</b>	<b>MEDIUM</b>	<b>\$16.00</b>	<b>LARGE</b>	<b>\$19.00</b>
<b>EXTRA INGREDIENTS</b>	<b>SMALL</b>	<b>\$2.00</b>	<b>MEDIUM</b>	<b>\$2.00</b>	<b>LARGE</b>	<b>\$3.00</b>
Pepperoni, Ham, Italian Sausage, Ground Beef, Salami, Mushrooms, Onions, Pineapple, Tomatoes Black Olives Green Peppers, Jalapenos, Garlic						
<b>SPECIAL INGREDIENTS</b>	<b>SMALL</b>	<b>\$3.00</b>	<b>MEDIUM</b>	<b>\$3.00</b>	<b>LARGE</b>	<b>\$4.00</b>
Feta Cheese, Ricota Cheese, Artichoke, Spinach, Anchovies, Bacon, Chicken, Pepperoncini						

**Small \$21**

**Medium \$25**

**Large \$31**

### **CHICKEN RANCH**

Thin crust with ranch dressing, mozzarella, grilled chicken, onions, mushrooms, and diced tomatoes

### **VEGETARIAN**

Mushrooms, black olives, green peppers, onions, and fresh tomatoes

### **PARADISOS SPECIAL**

Pepperoni, ham, Italian sausage, mushrooms, onions, black olives, and green peppers

### **MEDITERRANEAN**

Light olive oil crust with fresh spinach, onions, mushrooms, artichoke hearts, garlic, feta, and spices

### **GYRO SPECIAL**

Thin crust brushed with olive oil, mozzarella, gyro meat, onions, garlic, diced tomatoes, and tzatziki

### **GREEK PIZZA**

Light butter crust with ham, pepperoni, mushrooms, green peppers, onions, feta, and Greek spices

### **MEAT LOVERS**

Pepperoni, ham, Italian sausage, ground beef, bacon and salami

### **MAMA MIA**

Thick crust, pepperoni, ham, sausage, mushrooms, onions, black olives, green peppers, fresh tomatoes, and extra cheese

**\$35.00**

## **CALZONE**

**\$25**

### **PARADISOS SPECIAL CALZONE**

Stuffed with pepperoni, ham, mushrooms, olives, green peppers, onions, ricotta, and parmesan cheese

Served with meat sauce

### **GREEK CALZONE**

Olive oil, garlic, onions, mozzarella, feta, mushrooms, and fresh spinach. Served with marinara sauce

### **VEGETARIAN CALZONE**

Mushrooms, olives, onions, green peppers, ricotta, parmesan, and mozzarella. Served with marinara sauce

### **MEAT LOVERS CALZONE**

Pepperoni, ham, Italian sausage, ground beef, salami, and bacon

**\*Full Cocktail Lounge Available\***

**\*\*No substitutions please, as we have a large menu\*\***

AMCO

SEP 27 2022

# SUNDAY BRUNCH

Opens At 11am

BUFFET

CHILDREN \$14

ADULTS \$ 22

## BEVERAGES

All fountain drinks limited to one refill

COFFEE	\$2.50	COKE (fountain)	\$2.50
HOT TEA	\$2.50	DIET COKE (fountain)	\$2.50
HOT CHOCOLATE	\$3.50	SPRITE (fountain)	\$2.50
ORANGE (Juice)	\$3.50	ROOT BEER (fountain)	\$2.50
V8/TOMATO (Juice)	\$3.50	DR. PEPPER (fountain)	\$2.50
PINEAPPLE (Juice)	\$3.50	ICED TEA (Unsweetend)	\$2.50
CRANBERRY (Juice)	\$3.50	MILK	\$3.50

FULL PITCHER SOFT DRINK	\$9.00
1/2 PITCHER	\$6.00

## FOR THE KIDS

STRAWBERRY (DAIQUIRI) (Virgin)	\$8.00	PINA' COLADA (Virgin)	\$8.00
ROOT BEER FLOAT	\$6.00	PINK LEMONADE	\$3.50
SHIRLEY TEMPLE	\$3.50	ROY ROGERS	\$3.50

**FULL BAR, COCKTAILS, TAP BEERS AND WINE AVAILABLE**

**PLEASE ASK YOUR SERVER FOR OUR DESSERT AND WINE MENUS**

**\*\* BANQUET AND CATERING FACILITIES AND SERVICES AVAILABLE \*\***

AMCO

SEP 27 2022

# **PARADISOS SPECIALS**

**Served with garlic bread or bread sticks**

<b>SPAGHETTI</b>	<b>\$15.00</b>
With meat sauce or marinara. Add meatballs, Italian sausage or mushrooms for only \$3.50	
<b>LASAGNA</b>	<b>\$17.00</b>
Three cheeses with meat sauce between layers of pasta, topped with mozzarella and oven baked	
<b>MEDITERRANIAN PASTA</b>	<b>\$17.00</b>
Pasta tossed in olive oil, fresh basil and garlic with tomatoes and grilled chicken	
<b>SPAGHETTI CARBONARA</b>	<b>\$17.00</b>
Pasta smothered in a rich cream sauce with prosciutto ham, topped with romano and parmesan	
<b>GRILLED LEMON CHICKEN</b>	<b>\$19.00</b>
Served with sauteed vegetables and choice of side (french fries, salad or soup)	
<b>CHICKEN FETTUCCINE ARRABIATA</b>	<b>\$19.00</b>
Chicken breasts sauteed with mushrooms, onions and garlic in a cajun cream sauce	
<b>SMALL SOUVLAKI</b>	<b>\$22.00</b>
Top sirloin steak or chicken with green peppers, onions and mushrooms marinated in Greek spices, then flame broiled. Served with Anna potatoes, salad, or soup	
<b>SEAFOOD FETTUCCINI ARRABIATA</b>	<b>\$30.00</b>
Prawns, Alaskan halibut and scallops sauteed with garlic in a cajun cream sauce	
<b>FISH AND CHIPS</b>	<b>\$30.00</b>
Alaskan halibut battered in tempura, deep fried, with tartar sauce and french fries	

## **SALADS**

**Salads are served with bread sticks**

<b>CAESAR SALAD</b>	<b>\$15.00</b>
Romaine lettuce tossed with parmesan cheese, homemade croutons and caesar dressing	
Add crispy or grilled chicken for \$4.00, 3 shrimp for \$14.00, halibut for \$20	
<b>SEAFOOD SALAD</b>	<b>\$18.00</b>
Snow crab, shrimp, avocado, tomato, onions, bell peppers served in a flour tostada with your choice of dressing	
<b>GREEK SALAD</b>	<b>\$16.00</b>
Feta cheese, kalamata olives, cucumbers, tomatoes, onions, green peppers and romaine lettuce, tossed with olive oil and Greek oregano	
<b>TACO SALAD</b>	<b>\$16.00</b>
Shredded lettuce, beans, cheese, sour cream and guacamole in a tostada with choice of beef or chicken served with side of salsa	
<b>FREDDY'S SALAD</b>	<b>\$18.00</b>
Fresh romaine lettuce with avocado, cilantro, feta cheese and grilled chicken tossed with olive oil dressing and Greek spices	
<b>CHICKEN GYRO SALAD</b>	<b>\$18.00</b>
Fresh romaine lettuce, cucumbers, tomatoes and onions with tzatziki dressing	
<b>THE DIG IT</b>	<b>\$18.00</b>
Grilled chicken, bacon, sliced apples, avocado and romaine lettuce with your choice of dressing	
<b>GARDEN SALAD</b>	<b>\$7.00</b>
Fresh romaine lettuce, cucumber, tomato, onions, sliced black olives, celery and carrot sticks	
Served with your choice of dressing	

<b>ASK FOR THE SOUP OF THE DAY</b>	<b>CUP</b>	<b>\$5.00</b>	<b>BOWL</b>	<b>\$7.00</b>
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**\*Full Cocktail Lounge Available\***

**\*\*No substitutions please, as we have a large menu\*\***

AMCO

SEP 27 2022

## PIZZA

<b>MOZZARELLA CHEESE</b>	<b>SMALL</b>	<b>\$14.00</b>	<b>MEDIUM</b>	<b>\$16.00</b>	<b>LARGE</b>	<b>\$19.00</b>
<b>EXTRA INGREDIENTS</b>	<b>SMALL</b>	<b>\$2.00</b>	<b>MEDIUM</b>	<b>\$2.00</b>	<b>LARGE</b>	<b>\$3.00</b>
Pepperoni, Ham, Italian Sausage, Ground Beef, Salami, Mushrooms, Onions, Pineapple Black Olives, Green Peppers, Tomatoes, Jalapenos, Garlic						
<b>SPECIAL INGREDIENTS</b>	<b>SMALL</b>	<b>\$3.00</b>	<b>MEDIUM</b>	<b>\$3.00</b>	<b>LARGE</b>	<b>\$4.00</b>
Feta Cheese, Ricota Cheese, Artichoke, Spinach, Anchovies, Bacon, Chicken, Pepperoncini						
<b>Small \$21</b>		<b>Medium \$25</b>		<b>Large \$31</b>		

### **CHICKEN RANCH**

Thin crust with ranch dressing, mozzarella, grilled chicken, onions, mushrooms and diced tomatoes

### **VEGETARIAN**

Mushrooms, black olives, green peppers, onions and fresh tomatoes

### **PARADISOS SPECIAL**

Pepperoni, ham, Italian sausage, mushrooms, onions, black olives and green peppers

### **MEDITERRANEAN**

Light olive oil crust with fresh spinach, onions, mushrooms, artichoke hearts, garlic, feta and spices

### **GYRO SPECIAL**

Thin crust brushed with olive oil, mozzarella, gyro meat, onions, garlic, diced tomatoes and tzatziki

### **GREEK PIZZA**

Light butter crust with ham, pepperoni, mushrooms, green peppers, onions, feta and Greek spices

### **MEAT LOVERS**

Pepperoni, ham, Italian sausage, ground beef, bacon and salami

### **MAMA MIA**

**Large Only**

**\$35**

Thick crust, pepperoni, ham, sausage, mushrooms, onions, black olives  
green peppers, fresh tomatoes and extra cheese

### **CALZONE**

Pepperoni, ham, mushrooms, olives, green peppers, onions, ricotta and parmesan  
Served with meat sauce

### **GREEK CALZONE**

Olive oil, garlic, onions, mozzarella, feta, mushrooms and fresh spinach. Served with marinara sauce

## APPETIZERS

### **FRITTO MISTO**

Deep fried mozzarella sticks, poppers, onion rings and calamari with assorted dipping sauces

**\$25.00**

### **HALIBUT TIDBITS**

8oz of Alaskan Halibut tempura batter fried and served with tartar sauce

**\$25.00**

### **SCALLOPS ALLA FRANCESE**

7 Scallops sauteed with shallots, brandy, lemon in chicken stock, served with bread sticks

**\$30.00**

### **SHRIMP COCKTAIL**

5 Jumbo shrimp chilled, served with cocktail sauce and bread sticks

**\$25.00**

### **BUFFALO WINGS** Medium, Hot, Mexican Lime or BBQ

**\$17.00**

### **NACHOS** Corn chips topped with melted cheese and jalapenos

**\$14.00**

### **TOSTADITOS**

Beef or chicken, beans and cheese baked on corn chips topped with lettuce, and jalapenos

**\$18.00**

### **QUESADILLA**

Flour tortilla baked with Mexican cheese. Add Chicken or Beef only for \$4.00

**\$12.00**

### **MEDITERRANEAN QUESADILLA**

Made with fresh spinach, mushrooms, onions and mixed cheeses in a flour tortilla

**\$14.00**

### **MOZZARELLA BREAD** Served with meat sauce

**\$12.00**

### **MOZZARELLA STICKS** Served with meat sauce

**\$12.00**

### **GREEK PLATTER**

Gyro meat, tomatoes, onions, feta, Greek olives, dolmathes, tzatziki and pita

**\$25.00**

### **TZATZIKI AND PITA**

Greek dip made with yogurt, sour cream, cucumber and Greek spices

**\$12.00**

### **CREAM CHEESE POPPERS**

**\$14.00**

### **DEEP FRIED CALAMARI** Calamari Rings

**\$16.00**

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## **SANDWICHES**

**Served with french fries, soup or salad**

<b>MEATBALL SANDWICH</b>	<b>\$15.00</b>
Meatballs, meat sauce, parmesan and mozzarella wrapped in a fresh pizza dough and oven baked	
<b>ITALIAN SAUSAGE SANDWICH</b>	<b>\$15.00</b>
Italian sausage, meat sauce, parmesan and mozzarella wrapped in a fresh pizza dough and oven baked	
<b>SUBMARINE SANDWICH</b>	<b>\$16.00</b>
Salami, pepperoni and ham wrapped in a fresh pizza dough oven baked and finished with tomato, lettuce, mustard, mozzarella cheese, American cheese, parmesan and mayonnaise	
<b>GRILLED PHILADELPHIA SANDWICH</b>	<b>\$16.00</b>
Sliced beef with bell and cherry peppers, onions, mozzarella and italian dressing on a French bread	
<b>BROILED CHICKEN SANDWICH</b>	<b>\$16.00</b>
Grilled chicken breast with lettuce, tomato and onions on a croissant	
<b>JUNIOR CLUB SANDWICH</b>	<b>\$15.00</b>
Sliced Turkey, bacon, tomatoes, lettuce and cheese on a croissant or toasted bread	
<b>THE CLASSIC WRAP</b>	<b>\$15.00</b>
Chicken, bacon, avocado, lettuce and pepper jack cheese on a flour tortilla	
<b>BLTA</b>	<b>\$15.00</b>
Fresh lettuce, bacon, tomatoes and avocado on a croissant	
<b>GYRO SANDWICH</b>	<b>\$19.00</b>
Roasted gyro meat with onions, tomatoes and tzatziki wrapped in pita bread	

## **BURGER'S**

**Add Bacon to any Burger \$2.50**

**Served with french fries, soup or salad**

<b>HAMBURGER</b>	<b>\$14.00</b>
Fresh ground 8oz beef patty topped with lettuce, tomato, onions and pickle on a toasted bun	
<b>CHEESEBURGER</b>	<b>\$15.00</b>
Fresh ground 8oz beef patty topped with melted cheese, lettuce, tomato, onions and pickle on a toasted bun	
<b>GEORGE'S BIG BOY BURGER</b>	<b>\$16.00</b>
Grilled 8oz hamburger patty topped with onions, lettuce, tomato, Canadian bacon, American cheese and mayonnaise served on a toasted bun	
<b>PEDRO'S MEXICAN BURGER</b>	<b>\$16.00</b>
Grilled 8oz hamburger patty topped with onions, lettuce, tomato, avocado, jalapenos and mayonnaise served on a toasted bun	
<b>GREEK BURGER</b>	<b>\$16.00</b>
Grilled 8oz hamburger patty topped with Greek spices, feta cheese, lettuce, tomato and onion on a toasted bun	

**\*Full Cocktail Lounge Available\***

**\*\*No substitutions please, as we have a large menu\*\***

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## **MEXICAN PLATES**

Served with rice and beans, chips and salsa

<b>1. COMBINATION</b>	<b>\$17.00</b>
One or two beef, cheese or chicken enchiladas, one soft or crisp beef or chicken taco	
<b>2. TACOS</b>	<b>\$17.00</b>
Three soft or crisp corn tortillas with chicken or beef, topped with lettuce, cheese, and salsa	
<b>3. ENCHILADAS</b>	<b>\$17.00</b>
Three soft rolled tortillas, filled with a choice of cheese, beef or chicken with colorado sauce, spices, topped with pico de gallo and cheese	
<b>4. CARNE ASADA TACOS</b>	<b>\$18.00</b>
Two soft or crispy corn tortillas filled with sauteed strips of beef, onions, tomatoes and Mexican spices, topped with pico de gallo and cheese	
<b>5. CHIMICHANGA</b>	<b>\$18.00</b>
A deep fried burrito filled with beans and beef, topped with colorado sauce, cheese, sour cream and guacamole	
<b>6. BURRITO</b>	<b>\$18.00</b>
Chicken or beef and beans stuffed flour tortilla topped with cheese, sour cream and guacamole	
<b>7. FAJITAS</b>	<b>\$20.00</b>
Beef or chicken sauteed with onions, bell peppers, tomatoes, and spices. Served with guacamole, sour cream, pico de gallo, and flour tortillas	
<b>8. TOSTADA GRANDE</b>	<b>\$17.00</b>
Beef, beans, lettuce, salsa and cheese in a fried flour tortilla bowl, topped with guacamole, and sour cream	
<b>9. HALIBUT ENCHILADAS</b>	<b>\$28.00</b>
Three soft corn tortillas filled with sauteed Alaskan halibut in a cream sauce with melted cheese	
<b>10. HALIBUT TACOS</b>	<b>\$28.00</b>
Alaskan halibut sauteed with Mexican spices, served with flour tortilla, and pico de gallo	

## **MEXICAN LUNCH SPECIALS -Until 4pm**

Served with rice and Beans

<b>CHOICE OF ONE TACO OR ENCHILADA</b>	<b>\$12.00</b>
<b>CHOICE OF TWO TACO OR ENCHILADAS</b>	<b>\$13.00</b>

( Choice of Chicken or Beef Taco )

( Choice of Chicken, Beef or Cheese Enchilada )

## **Kids Menu-12 and Under \$9**

**Meat Ravioli**

**Spaghetti with Meat Sauce or Marinara**

**Chicken Strips and French Fries**

**Grilled Cheese and French Fries**

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SEP 27 2022

## PASTA

Served with garlic bread and choice of soup or salad

<b>SEAFOOD FETTUCCHINI ARRABIATA</b>	<b>\$39</b>
Prawns, Alaskan Halibut and scallops sauteed with garilic in a Cajun Cream Sauce	
<b>CHICKEN FETTUCCHINE ARRABIATA</b>	<b>\$26.00</b>
Chicken breasts sauteed with mushrooms, onions, and garlic in a Cajun cream sauce	
<b>FETTUCCHINE ALFREDO</b>	<b>\$21.00</b>
Classic Italian garlic cream sauce with parmesan in a Fettuccine pasta	
<b>SPAGHETTI</b>	<b>\$18.00</b>
Served with meat sauce or marinara. Add meatballs, Italian sausage or mushrooms for \$3.50 addl	
<b>GEORGE'S SPAGHETTI</b>	<b>\$19.00</b>
Sauteed with olive oil, fresh garlic, fresh parsley, spices, and parmesan cheese in a Spaghetti noodles	
<b>MEAT RAVIOLI</b>	<b>\$19.00</b>
Ravioli pasta filled with beef, and five cheeses served with meat sauce	
<b>RAVIOLI FLORENTINE</b>	<b>\$20.00</b>
Square pillows of pasta dough filled with spinach, and five cheeses in a pesto cream sauce	
<b>RIGATONI ALFORNO</b>	<b>\$19.00</b>
Rigatoni pasta in meat sauce baked with parmesan, and mozzarella cheese	
<b>LASAGNA</b>	<b>\$21.00</b>
Three cheeses with meat sauce between layers of pasta, topped with mozzarella and oven baked	
<b>SPAGHETTI DE LA CASA</b>	<b>\$21.00</b>
With zucchini, onions, capers, olives sauteed in olive oil, and red wine in a spaghetti pasta	

## PARADISOS SPECIALS

<b>SKEWERED SOUVLAKI</b>	<b>\$30.00</b>
Top sirloin steak or chicken with green peppers, onions, and mushrooms marinated in Greek spices then flame broiled. Served with Anna potatoes, baked potatoes	
<b>GREEK CHICKEN</b>	<b>\$25.00</b>
Broiled chicken breast with Greek spices, olive oil, and lemon juice. With Anna or baked potatoe	
<b>CHICKEN MARSALA</b>	<b>\$25.00</b>
Chicken breast with sauteed mushrooms, onions, and fresh garlic in a Marsala wine sauce	
<b>CHICKEN DIJON</b>	<b>\$25.00</b>
Chicken breast sauteed with mushrooms, onions, green peppers, and zucchini in a Dijon cream sauce. Served with Anna or baked potatoes	
<b>CHICKEN PARMIGIANA</b>	<b>\$25.00</b>
Chicken breast baked with meat sauce, mozzarella, and parmesan cheese. Served with spaghetti	
<b>EGGPLANT PARMIGIANA</b>	<b>\$22.00</b>
Eggplant with marinara sauce, baked with mozzarella, and parmesan cheese. Served with spaghetti	

All dinners served with garlic bread or breadsticks and choice of soup or garden salad

<b>GYRO PLATE</b>	<b>\$22.00</b>
Roasted gyro meat with onions, tomatoes, and tzatziki. Served with pita bread	
Choice of French fries or salad	
<b>HAMBURGER</b>	<b>\$14.00</b>
Fresh ground 8oz beef patty topped with lettuce, tomato, onions, and pickle on a toasted bun	
<b>CHEESEBURGER</b>	<b>\$15.00</b>
Fresh ground 8oz beef patty topped with melted cheese, lettuce, tomato, onions and pickle on a toasted bun. Choice of French fries or salad	

Gyro plate and Burgers served with french fries, salad or soup

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# **STEAK AND SEAFOOD**

All steaks are U.S.D.A Choice Cut

Dinners are served with soup or a garden salad, garlic bread, and choice of Anna potatoes, baked potato, spaghetti or french fries

<b>FILET MIGNON</b>	<b>\$42.00</b>
Broiled 9oz. choice cut filet with blanched vegetables	
<b>PEPPER STEAK</b>	<b>\$44.00</b>
9oz. choice cut filet sauteed with brandy, cream, shallots, green peppercorns, and fresh blanched vegetables	
<b>NEW YORK STEAK</b>	<b>\$40.00</b>
Broiled 12oz. Black Angus choice cut steak with fresh blanched vegetables	
<b>RIBEYE STEAK</b>	<b>\$40.00</b>
Broiled 12 oz Black Angus choice steak with fresh blanched vegetables	
<b>DEEP FRIED HALIBUT</b>	<b>\$40.00</b>
Alaskan Halibut in tempura with tartar sauce, and fresh blanched vegetables	
<b>HALIBUT LOUISIANA</b>	<b>\$40.00</b>
Pan roasted Alaskan Halibut fillet with Cajun spices, tartar sauce with fresh blanched vegetables	
<b>HALIBUT ROSSINI</b>	<b>\$41.00</b>
Sauteed Alaskan Halibut, shrimp, and scallops in a basil cream sauce with fresh blanched vegetables	
<b>GREEK HALIBUT</b>	<b>\$41.00</b>
Alaskan Halibut baked with lemon, garlic, tomato, olive oil and parsley with fresh blanched vegetables	
<b>DEEP FRIED PRAWNS</b>	<b>\$40.00</b>
6 Jumbo Prawns tempura fried with fresh blanched vegetables and served with cocktail sauce	
<b>SCAMPI DE LA CASA</b>	<b>\$40.00</b>
6 Jumbo Prawns sauteed with garlic and shallots, in a light white wine reduction	
<b>SCAMPI DIABLO</b>	<b>\$40.00</b>
6 Jumbo Prawns sauteed with garlic in a spicy marinara sauce with fresh blanched vegetables	
<b>SCALLOPS PARADISOS</b>	<b>\$40.00</b>
7 scallops sauteed with shallots, onions, mushrooms in a light white wine reduction	
<b>CAPTAIN'S PLATTER</b>	<b>\$42.00</b>
2 Jumbo Prawns, 3 Scallops, 6oz. Alaskan Halibut, and calamari rings. Deep fried and served with blanched vegetables	
<b>ALASKAN KING CRAB</b>	<b>Market Price</b>
1 Lb. of steamed Alaskan Jumbo King Crab, served with drawn butter and fresh blanched vegetables	

10 oz. King Crab, addl. MARKET PRICE  
Add 3 Deep Fried or Grilled Prawns Add \$14

**\*Full Cocktail Bar Lounge Available\***

**\*\*No Substitution please, as we have a large menu \*\***

AMCO

SEP 27 2022



## Alaska Food Code 2022 Establishment Permit

Division of Environmental Health  
Food Safety & Sanitation Program

Permit Number: 6082  
Issued to: **GEORGE PITSILIONIS**  
For: **Pizza Paradisos Bar**  
For Operation of: **FN-4 Tavern/Bar**  
Located at: **811 Frontage RD STE 1400 Kenai, AK 99611**

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. V.", 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)**



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SEP 27 2022