



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:	Elim Cafe Inc	License #:	5088
License Type:	New Restaurant Eating Place License	Statutory Reference:	Sec. 04.11.100
Doing Business As:	Elim Cafe		04.09.210
Premises Address:	561 West Dimond Blvd		
City:	Anchorage	State:	Alaska
		ZIP:	99515
Local Governing Body:	Municipality of Anchorage		

Transfer Type:

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

OFFICE USE ONLY			
Complete Date:		Transaction #:	100762017
Board Meeting Date:		License Years:	
Issue Date:		Examiner:	





Alaska Alcoholic Beverage Control Board

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Section 2 – Transferee Information

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

Licensee:	Tommy P Inc				
Doing Business As:	Tommy's Burger Stop Dimond				
Premises Address:	561 West Dimond Blvd				
City:	Anchorage	State:	Alaska	ZIP:	99515
Community Council:	Taku/Campbell 8170 Woodgreen Circle Anchorage Alaska 99518				

Mailing Address:	561 West Dimond Blvd				
City:	Anchorage	State:	Alaska	ZIP:	99515

Designated Licensee:	Thomas J Persons			
Contact Phone:	(907)223-9569	Business Phone:	(907)677-7867	
Contact Email:	tommypersons@hotmail.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.

Anchorage Lutheran School 0.26 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.

Bethel Missionary Baptist Church .20 miles





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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

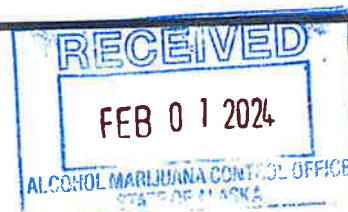
Name:					
Address:					
City:		State:		ZIP:	

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:	Thomas J Persons				
Title(s):	President/Owner	Phone:	(907)223-9569	% Owned:	100
Address:	5369 Sandhill Loop				
City:	Anchorage	State:	Alaska	ZIP:	99502





Alaska Alcoholic Beverage Control Board

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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 #:	72640D	AK Formed Date:	04/18/2002	Home State:	Alaska
Registered Agent:	Thomas J Persons	Agent's Phone:	907.223.9569		
Agent's Mailing Address:	5369 Sandhill Loop				
City:	Anchorage	State:	Alaska	ZIP:	99502

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

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Section 6 – Other Licenses

Ownership and financial interest in other alcoholic beverage businesses:

Yes No

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

☐☒

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

Section 7 – Authorization

Communication with AMCO staff:

Yes No

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

☐☒

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





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.

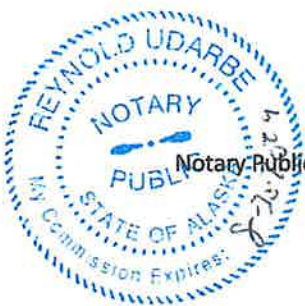


Signature of transferor

Russell Ball

Printed name of transferor

Subscribed and sworn to before me this 19th day of July, 2023.





Signature of Notary Public

Notary Public in and for the State of Alaska

My commission expires: 8-3-2024

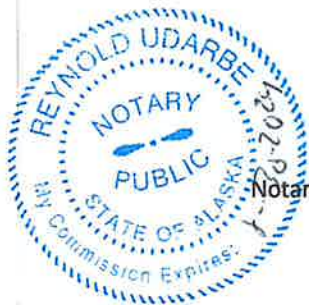


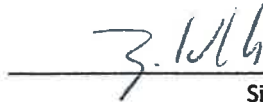
Signature of transferor

Chae Ball

Printed name of transferor

Subscribed and sworn to before me this 19th day of July, 2023.





Signature of Notary Public

Notary Public in and for the State of Alaska

My commission expires: 8-3-2024





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.

TJP

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

TJP

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.

TJP

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.

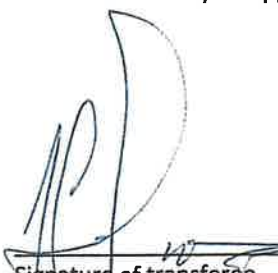
TJP

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


TJP

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.

TJP


Signature of transferee
Thomas J Persons
Printed name

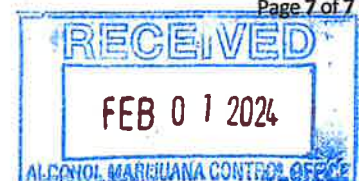
NOTARY PUBLIC
TANIN SHILPI
STATE OF ALASKA


Signature of Notary Public

Notary Public in and for the State of Alaska

My commission expires: 12/12/2026

Subscribed and sworn to before me this 11th day of July, 2023.





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:	Tommy P Inc	License Number:	5088		
License Type:	New Restaurant Eating Place				
Doing Business As:	Tommy's Burger Stop Dimond				
Premises Address:	561 West Dimond Blvd				
City:	Anchorage	State:	Alaska	ZIP:	99515



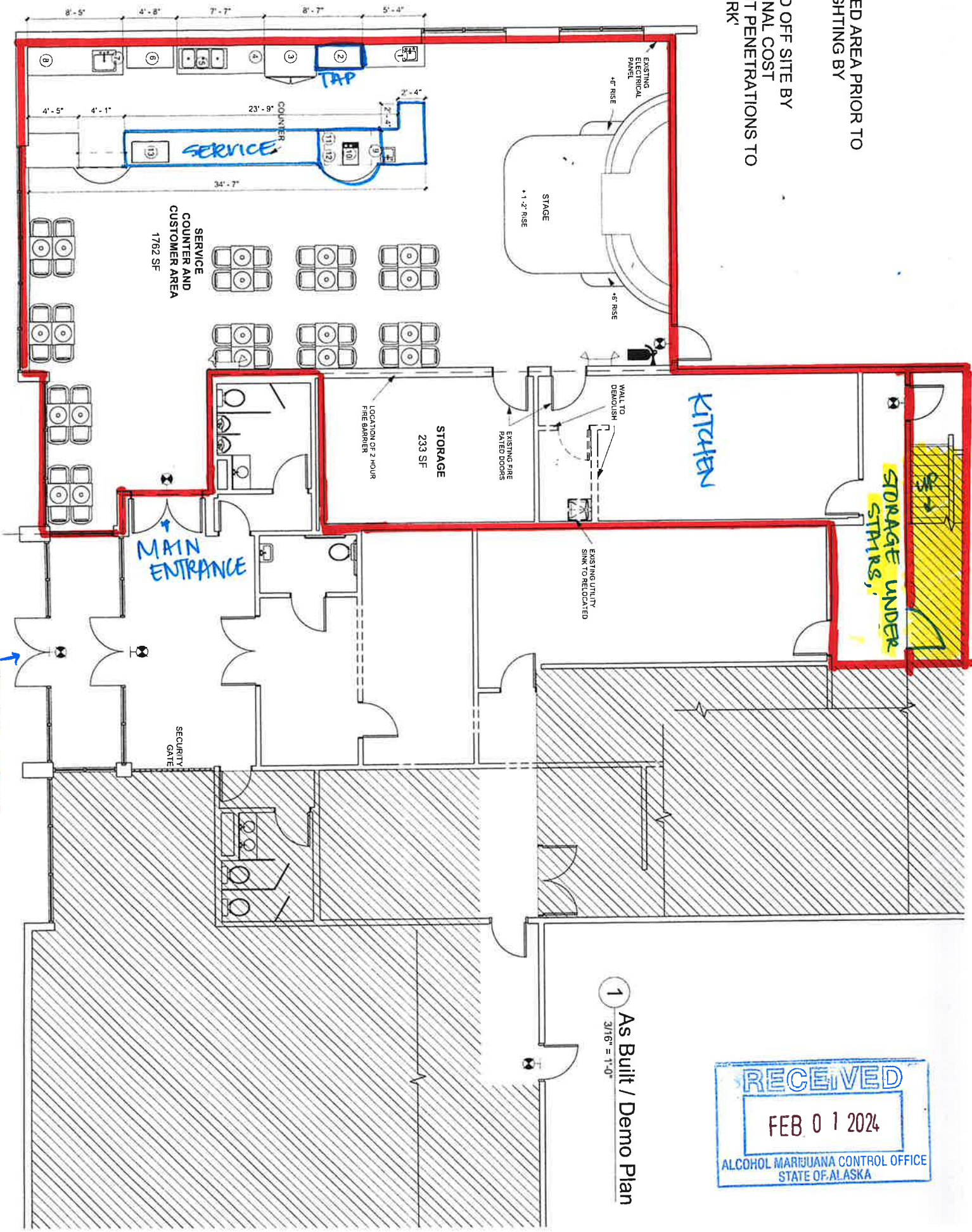
2 AFFECTED AREA PRIOR TO
 RARY LIGHTING BY
 WHERE:
 3 ITEMS
 4 HAULED OFF SITE BY
 5 ADDITIONAL COST
 6 AND JOINT PENETRATIONS TO
 7 PATCHWORK

AWINGS

Arctic Blvd

FRONT DOOR

DIAMOND BLVD



1 As Built / Demo Plan
 3/16" = 1'-0"





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.

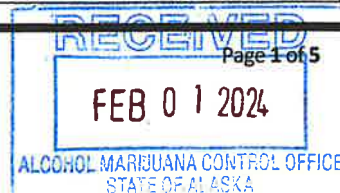
Licensee:	Tommy P Inc				
License Type:	New Restaurant Eating Place License	License Number:	5088		
Doing Business As:	Tommy's Burger Stop Dimond				
Premises Address:	561 West Dimond Blvd				
City:	Anchorage	State:	Alaska	ZIP:	99515
Contact Name:	Thomas J Persons	Contact Phone:	(907)223-9569		

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 any persons under 21 years of age: AS 04.16.049(c)
NOTE: Under AS 04.16.049(d), a Department of Labor and Workforce Development work 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 may be employed in the kitchen and/or at the counter

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 applicable laws will be followed. No minors will be allowed to consume, handle, or serve alcohol on the premises. All alcohol will be kept/stored under lock. Keys for locked alcohol will be kept by an over 21 years of age manager. An owner, manager, or assistant manager 21 years of age or older with current TAM card will always be present on the premises during business hours.

Inventory will closely monitored and maintained to address and calculate any possible shrinkage or missing stock.

Unconsumed alcohol will be disposed of immediately.

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.

TJP

**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:

Mon-Fri 10:30am-9pm
Sat 11am-9pm
Sun 12pm-6pm

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

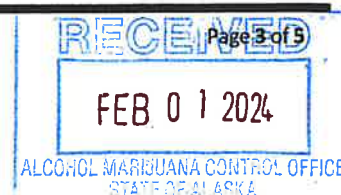
☒

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.

TJP

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.

TJP

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.

TJP

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

TJP

*(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.

TJP

Thomas J Persons

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

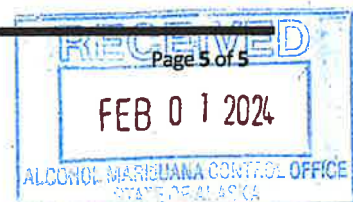
☐☐

Signature of AMCO Director

Printed name of AMCO Director

Date

Limitations:

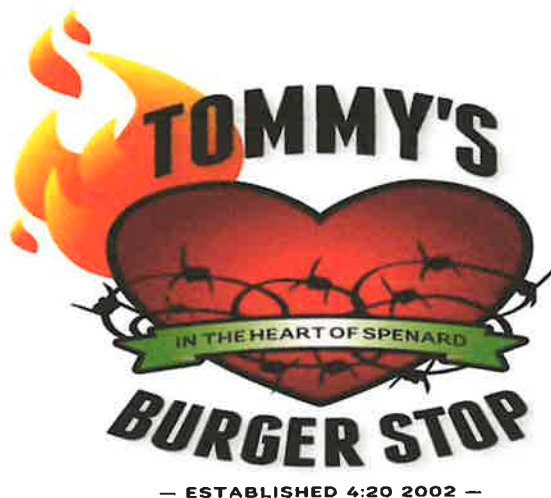


TOMMY'S BURGER STOP & PO BOY SHOPPE

1106 W. 29TH PLACE (SPENARD AND BENSON)

PHONE: 561-5696

TOMMYSBURGERSTOP.COM



LOUISIANA STYLE PO-BOYS

Po Boys are served on a fresh baked 14" baguette from French Oven Bakery. Dry grilled and served with mayo, pickles, tomatoes, and crisp chopped lettuce.

Add Fries for \$2.00 or Onion Rings for \$3.50

HAMBURGER PO-BOY 12.00

Three 2.75 oz perfectly seasoned beef patties seared on the grill and stacked onto a baguette.

CHEESEBURGER PO-BOY 12.50

Our classic Hamburger Po-Boy topped with American Cheese slices.

BLACK FOREST HAM PO-BOY 13.00

Succulent smoked ham caramelized on the grill with Tommy's homemade Creole Mustard.

FRIED SHRIMP PO-BOY 14.50

Gulf shrimp dipped in egg wash and dredged in Cajun seasoned flour and fried to golden perfection with Tommy's homemade remoulade sauce.

FRIED CHICKEN PO-BOY 13.50

Southern Style crispy and golden with Tommys homemade Creole Mustard.

FRIED HALIBUT PO-BOY 14.50

Deep fried golden strips of halibut with Tommy's homemade remoulade sauce.

TOMMYS FAMOUS BURGERS

We feature lean 100% USDA grade beef from Australia. Each 5.5 oz patty is then seasoned with Cajun seasoning and seared to perfection. All of our burgers are served on a toasted bun with mayo, crisp green lettuce, freshly sliced tomatoes, onions & pickles.

Add Fries for \$2.00 or Onion Rings for \$3.50

CLASSIC AMERICAN BURGERS

Served on a fresh toasted potato bread bun with all the fixin's.

THE BURGER STOP 7.75

Signature cajun seasoned grilled hamburger with all the fixins!

BURGER STOP CHEESEBURGER 8.00

Signature cajun seasoned grilled hamburger with American cheese.

BACON CHEESEBURGER 9.25

Signature cajun seasoned grilled hamburger with American Cheese and Hormel Bacon.

*Make it a **SPENARD** by adding a fried egg. 10.25

THE MINI STOP 6.75

Petite 3.5 oz signature cajun seasoned grilled hamburger. Perfect for kids.

SPECIALTY BURGERS

All of our inventive, gourmet specialty burgers are served on a fresh baked and toasted Sesame Kaiser roll from French Oven Bakery with all the fixin's.

ALOHA BURGER 12.00

A taste of the islands. Classic Burger Stop with Teriyaki sauce, Pineapple Rings, and Grilled Onions. Mahalo.

PAPA "D" BURGER 12.00

Some like it hot. Classic Burger Stop loaded with grilled jalapenos, pepperoncinis, sweet bell peppers, and topped with pepper jack cheese.

STELLA BLEU BURGER 13.00

Bleu cheese lovers delight. Classic Burger Stop topped with a hot "cheese patty" of Bleu Cheese crumbles and Mozzarella.

THE GUNSLINGER 13.00

Westside urban cowboy fave. Classic Burger Stop loaded with Grilled Mushrooms, Bacon, BBQ Sauce, Grilled Cheddar Cheese topped with Beer Battered Onion Rings.

SOUTHWESTERN VEGGIE BURGER 12.00

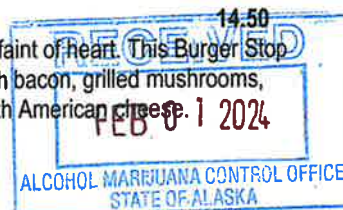
Perfectly seared and seasoned black bean patty with fresh Haas avocado and Grilled Onions.

SWEET CHARLOTTE 13.00

This beauty is a Burger Stop Burger loaded with grilled mushrooms, avocado and Jarlsberg Swiss cheese. So Sweet.

R.L.E HELLO BURGER 14.50

Our most infamous Burger is not for the faint of heart. This Burger Stop Burger has two 5.5 oz patties loaded with bacon, grilled mushrooms, onions and jalapeno peppers, topped with American cheese.



TRADITIONAL PHILLY CHEESE STEAKS

All Philly's are made with 100% sirloin steak or 100% white meat chicken. Served on a fresh baked and toasted 8" baguette from French Oven Bakery.

BEEF PHILLY 11.00

Seasoned and grilled sliced steak with sautéed onions and sweet bell peppers; topped with American cheese.

TERIYAKI ALOHA BEEF PHILLY 12.00

Seasoned and grilled sliced steak with sautéed onions and sweet bell peppers, pineapples, and teriyaki sauce; topped with American cheese. Mahalo.

CHICKEN PHILLY 11.00

Seasoned and grilled diced chicken with sautéed onions and sweet bell peppers; topped with American cheese.

TERIYAKI ALOHA CHICKEN PHILLY 12.00

Seasoned and grilled diced chicken with sautéed onions and sweet bell peppers, pineapples, and teriyaki sauce; topped with American cheese. Mahalo.

MUSHROOM PHILLY 12.00

Seasoned and grilled sliced steak with sautéed mushrooms, onions and sweet bell peppers; topped with American cheese.

HOTWING PHILLY 12.00

Seasoned and grilled diced chicken with sautéed onions and Tommys hot wing sauce; topped with blue cheese crumbles and American cheese.

R.I.E HELLO PHILLY 13.75

Our Infamous burger transformed into a Philly. Seasoned and grilled sliced steak with sautéed onions, mushrooms, jalapeno peppers, bacon and American cheese.

GOURMET SALADS

All of our incredible salads are served with your choice of house made dressings; Ranch, Blue Cheese or Sweet Vinaigrette.

THE GARDEN SALAD 7.50

Spring mix greens with fresh mushrooms, tomatoes, sweet bell peppers and onions.

THE COLD CHEF SALAD 11.00

Our Garden salad with cold deli sliced black forest ham and roasted turkey breast topped with grated mozzarella and cheddar cheese.

THE HOT CHEF SALAD 13.00

Our pinnacle of salads! Our garden salad with generous portions of sizzling hot, diced chicken and sliced beef cooked in a teriyaki glaze topped with grated mozzarella and cheddar cheese.

FOR THE KIDDOS

GRILLED CHEESE SAMMY 6.00

Our classic features American cheese melted in between two slices of fresh baked and toasted Sourdough bread from French Oven Bakery.

CHICKEN NUGGETS 5.00

The kids have to eat too! 7 piece fried chicken nuggets.

CHICKEN STRIPS 3 PC/5 PC

7.00/9.00

SIDE ORDERS

Cajun Seasoned French Fries

SMALL 2.00 /LARGE 4.00

Beer Battered Onion Rings

SMALL 3.50 /LARGE 7.00

Cheese Fries

LARGE ONLY 6.50

Chili Cheese Fries

LARGE ONLY 7.50

Sauces:

.50 EACH

Red Light, Ranch, Bleu Cheese, Sweet Vin, BBQ Sauce, Creole Mustard, Remoulade.

ADD ONS

Extra Patty 3.00

Extra Shrimp 3.00

Double Shrimp 6.00

Extra Philly Meat 2.00

Double Philly Meat 4.00

Avocado 2.00

Ham 2.00

Bacon 2.50

Fried Egg 1.00

American cheese .50

Cheddar, Mozzarella, Pepperjack, Swiss 1.00

Bleu Cheese 1.50

Garlic .50

Jalapenos .50

Pepperoncinis .50

Grilled Bell Peppers .75

Grilled Mushrooms 1.00

Grilled Onions 1.00

SPECIALTY DESSERTS

Cajun Delight

5.00

Buttered Pecan Crust filled with whipped cream cheese, chocolate and vanilla pudding; topped with whipped cream.

Double Musky Pie

5.00

World famous. Cracker Meringue crusted double fudge brownie topped with whipped cream.

Double Musky Carrot Cake

5.00

Pineapple and Coconut for added flavor, topped with cream cheese frosting and roasted pecans.

SHAKES AND FLOATS

Old Fashioned Milkshakes 4.50

Vanilla, chocolate, strawberry, pineapple, coffee, peanut butter

Henry Weinhard RootBeer Floats 4.50

Classic Coca-Cola Float 4.00

BEVERAGES

FOUNTAIN DRINK 2.50

BOTTLE WATER 2.00

HENRY WEINHARDS 3.00

LEMONADE 3.50

MEXICAN COCA-COLA 3.00

ROCKSTAR 3.50

PEAK TEA 3.50

ORANGE OR APPLE JUICE 3.00

