Document reference ID : 5745

# Licensing Application Summary

| | |
|---|---|
| **Application ID:** | 5745 |
| **Applicant Name:** | 108 E. 8th, Llc |
| **License Type applied for:** | Restaurant Endorsement (RE) (AS 04.09.450) |
| **Application Status:** | In Review |
| **Application Submitted On:** | 08/05/2025 10:02 AM AKDT |

## Entity Information

| | |
|---|---|
| **Business Structure:** | Limited liability company |
| **FEIN/SSN Number:** | 332644619 |
| **Member Managed or Manager Managed:** | Manager Managed |
| **Alaska Entity Number (CBPL):** | 10295838 |
| **Alaska Entity Formed Date:** | 12/30/2024 |
| **Home State:** | AK |

## Entity Contact Information

| Name | Phone | Email | Relation |
|---|---|---|---|
| Leonard Hyde | 907-279-8068 | lhyde@jlproperties.com | Designated Licensee |
| Anton Villacorta | 907-279-8090 | avillacorta@jlproperties.com | Executive Management |

| Name | Phone | Email | Relation |
|---|---|---|---|

**Mailing Address:** P.O. Box 202845, Anchorage, AK, 99520-2845, USA

## Designated Licensee Information

**Authority Type:** I am authorized by the licensee w/o binding authority

**Legal First Name:** Amanda

**Legal Last Name:** Shawcross

**Email Address:** ashawcross@eclawfirm.org

**Phone Number:** 907-274-3385

## Additional Authorized Users

| Legal Name | Relation with Applicant |
|---|---|
| Ernouf & Coffey | Legal Counsel |

## Registered Agent Information

**Name** Leonard Hyde

**Agent's Phone Number** 907-279-8068

**Agent's Email** lhyde@jlproperties.com

**Address** PO Box 202845, Anchorage, AK, 99520-2845, USA

**The registered agent is either an individual resident of the state or a domestic corporation authorized to transact business in the state and whose business office is the same as the registered office?** Yes

## Ownership / Principal Party Details

| Principal Parent Entity | Principal Party | Role | %Ownership |
|---|---|---|---|
| 108 E. 8th, Llc | 108 E. 8th, Llc | Member | 100 |
| 108 E. 8th, Llc | Jonathan Rubini | Affiliate | |
| 108 E. 8th, Llc | Leonard Hyde | Affiliate | |

## Premises Address

**Address:** 108 E 8th Ave, Anchorage, AK, 99501-3614, USA

**Does the proposed site include a valid street address?** Yes

## Primary license number

**Primary License Information** Application ID - 5654 - New Beverage Dispensary Tourism License Application - In Review

## Basic Business information

**Business/Trade Name:** 108 E 8th

## Local Government and Community Council Details

**City/Municipality** Anchorage (Municipality of)

**Community Council Name** Downtown

## Premises Diagram

**Will the license or permit embrace the entire premises address?**

No

**Premises Diagram**

- Site Plan - Liqour License Area (2)FINAL.pdf

# Restaurant Detail

| | |
|---|---|
| **Dining after standard closing hours: AS 04.16.010(c)** | No |
| **Dining by persons 16 – 20 years of age: AS 04.16.049(a)(2)** | Yes |
| **Dining by persons under the age of 16 years, accompanied by a person over the age of 21: AS 04.16.049(a)(3)** | Yes |
| **Employment for any persons under 21 years of age: AS 04.16.049(c)** | Yes |

**List where within the premises minors are anticipated to have access in the course of either dining or employment. (Example: Minors will only be allowed in the dining area. OR Minors will only be employed and present in the Kitchen.)**

Persons under 21 will be allowed in the dining area and employed and present in the kitchen.

**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 alcoholic beverages will be locked in secure storage. This will only be accessible by authorized managers of the property and bartenders on staff. 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.

| | |
|---|---|
| **Is an owner, manager, or assistant manager who is 21 years of age or older always present on the premises during business hours?** | Yes |

# Food Service Permit

| | |
|---|---|
| **Is your license located in Municipality of Anchorage?** | Yes |
| **Do you have Approved food service permit for this premises?** | No |
| **Copy of the current food service permit for this premises OR the plan review approval.** | FoodPermitUpdate.pdf |

# Entertainment & Service

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

**Describe the entertainment offered or available and the hours in which the entertainment may occur:**

during special events or occasions live entertainment may be offered during the normal operating hours. Not likely a regular scheduled event.

**Food and beverage service offered or anticipated is:** Table Service

# Restaurant Declaration

**Please upload the finalized or expected Food and Alcohol Menu.** Aloft Food Menu 2025.pdf

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 desigation is either a Beverage Dispensary, Beverage Dispensary Tourism, Club, Sporting Activity or Event License, Outdoor Recreation Lodge, Golf Course, Destination Resort, OR Restaurant or Eating Place, Seasonal REPL Tourism License.

# Hours Of Operation

| | |
|---|---|
| **Sunday** | Close |
| **Monday** | Close |
| **Tuesday** | Close |
| **Wednesday** | Close |
| **Thursday** | Close |
| **Friday** | Close |
| **Saturday** | Close |

Hours of Operation for Restaurant 5pm - 12a.m. Monday through Sunday.

# Attestations

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

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 305.700.

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.

I certify that all proposed licensees have been listed with Division of Corporation, Business, and Professional Licensing.

I certify that I and any individual identified in the business entity ownership section of this application, has or will read AS 04 and its implementing regulations.

I certify I have provided a menu of a variety of types of food appropriate for meals that are prepared on the licensed premises.

I certify that non-employees under 21 years of age will not enter and remain on the licensed premises except for the purposes of dining only.

I certify that the sale and service of food and alcoholic beverages and any other business on the licensed premises is under the sole control of the licensee.

I certify the licensed premises is a bona fide restaurant as defined in AS 04.21.080(b).

I certify there is supervision on the licensed premises adequate to reasonably ensure that a person under 21 years of age will not gain access to alcoholic beverages.

# Signature

This application was digitally signed by : Jonathan Rubini on 08/05/2025 10:01 AM AKDT

# Payment Info

Payment Type : CC

Payment Id: f822204d-f964-4708-8371-03da2ed4159c

Receipt Number: 101089753

Payment Date: 08/05/2025 10:05 AM AKDT

# Documents

| # | File Name | Type | Added On |
|---|---|---|---|
| 1 | Site Plan - Liqour License Area (2)FINAL.pdf | License Location Diagram Document | 07/02/2025 10:27 AM AKDT |
| 2 | FoodPermitUpdate.pdf | LicenseRestaurantDetailFoodServicePermitDocument | 08/04/2025 01:18 PM AKDT |
| 3 | Aloft Food Menu 2025.pdf | LicenseRestaurantDeclarationFoodAlcoMenuDocument | 08/04/2025 01:21 PM AKDT |

# Kitchen Equipment & How It Supports the Menu

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## 1. Stainless Steel Work Tables (84" w/ Weld-In Sink + 36" Prep Table)

**Use:**

- Primary food-prep surfaces for assembling pizzas, burgers, sandwiches, charcuterie, and salads.
- Integrated sink used for washing produce for salads and sandwich vegetables.
- Provides sanitary stainless space for opening US Foods packaged items, portioning meats/cheeses for charcuterie, and staging ingredients before cooking.

---

## 2. Wall-Mounted Shelving (72" + 60")

**Use:**

- Dry storage for US Foods ingredients (dry spices, pizza boxes, paper goods).
- Holds smallwares, cutting boards, mixing bowls, hotel pans used to prep salad greens, toppings, and mise en place.

---

## 3. Reach-In Refrigerator (Everest ESR1)

**Use:**

- Cold storage for all perishable US Foods proteins: raw burger patties, raw chicken breasts, wings, sliced deli meats, cheese, and salad components.
- Holds cut vegetables (lettuce, tomatoes, onions), charcuterie meats & cheeses, dressings, mustards, olives, and garnishes.

---

## 4. Reach-In Freezer (Everest ESF1)

**Use:**

- Storage of frozen US Foods products (wings if purchased frozen, burger patties if frozen, frozen bread products, backup inventory).
- Holds backup frozen items for pizza program if needed (cheese blends, frozen dough).

---

## 5. Sandwich/Salad Prep Table

**Use:**

- Direct service station for **burger toppings**, **sandwich toppings**, **charcuterie ingredients**, **pizza toppings**, and **salad components**.
- Keeps cut vegetables, sliced meats, cheeses, dressings, olives, nuts, and garnishes cold and easily accessible.
- Built-in cutting board supports assembly of cold and hot sandwiches and salad bowls.

---

## 6. Three-Compartment Corner Sink (Advance Tabco 94-K2-24D)

**Use:**

- Manual washing, rinsing, sanitizing of prep smallwares, cutting boards, tongs, charcuterie knives, pizza trays, and microwave accessories.
- Required for food-service warewashing under code.

---

## 7. Merrychef Rapid Cook Ovens (Two Units)

- **Pizzas:** high-speed impingement + microwaves bake US Foods flatbreads/pizzas quickly with crisp bottom and melted cheese.
- **Burgers:** reheating or finishing pre-cooked US Foods burgers if using a speed-scratch program.
- **Chicken Breast:** cooks grilled chicken sandwich proteins quickly and evenly.
- **Wings:** reheats par-baked or fully cooked US Foods wings to temperature before tossing in buffalo/BBQ sauce.
- **Hot Sandwiches:** melts cheese on turkey/provolone or ham/cheddar sandwiches.
- **Charcuterie Components:** warms toasted baguette, crostini.
  **Summary:** These two ovens perform all main cooking duties in a ventless environment.

---

## 8. Induction Soup Rethermalizer (Vollrath Mirage 11-qt)

**Use:**

- For any hot holding of sauces, chili, or soups if added to menu later.
- (Currently your Juneau Bar Menu does not list soup—this item can remain for future expansion.)

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## 9. Hand Sink (7-PS-EC-SP-X)

**Use:**

- Required sanitary handwashing at the kitchen prep/cook area.

---

## 10. Ice Maker + Ice Bin (Manitowoc IDT0750A + D570 Bin)

**Use:**

- Bar ice production for cocktails, sodas, and general beverage service.
- Supports charcuterie station if iced displays or chilled plating needed.

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## 11. Glasswasher (Moyer Diebel 601HRG)

**Use:**

- High-temp sanitizing of beer/wine/cocktail glassware.
- Ensures proper flavor integrity by removing residues (important for draft beer).

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## 12. Underbar POS Cabinet (Krowne KR24-PC18)

**Use:**

- Secure POS station: storing handhelds, paper, smallwares.
- Keeps bar workflow organized during food service.

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## 13. Underbar Ice Bin w/ Cold Plate (Krowne KR19-24-10)

**Use:**

- Supports **bar service** for cocktails and mixed drinks.
- Cold plate chills soda lines feeding soft drinks used in bar food pairings.

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## 14. Raised Liquor Display (Krowne 18-12RD)

**Use:**

- Back bar display for spirits, supporting cocktail sales paired with food items.

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## 15. Underbar Hand Sink (Krowne KR24-12ST)

**Use:**

- Required bar handwashing sink for staff handling garnishes and beverages.

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## 16. Draft Beer Tower (Glastender BT-6-SS)

**Use:**

- 6-tap draft beer service accompanying burgers, pizza, wings, and charcuterie.

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## 17. Underbar Drainboard (Krowne KR24-SD18)

**Use:**

- Glass drying, staging, and air-drying space adjacent to bar sink & glasswasher.
- Supports sanitary beverage service.

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## 18. Back Bar Refrigerated Cabinet (Krowne BS84)

**Use:**

- Storage of bottled beer, canned beverages, mixers, chilled wines.
- Holds pre-cut garnishes (lemons/limes) used at the bar.

---

## 19. Glass Froster (Krowne MC24S)

**Use:**

- Pre-chills beer and cocktail glassware, enhancing beverage presentation.
- Important for high-volume tap beer service.

## 20. Plastic MetroMax Shelving (Dry & Walk-In)

**Use:**

- Dry storage of bulk US Foods supplies, charcuterie crackers, condiments, disposables.
- Walk-in/walk-through cooler organization for boxed meats, wings, and salad ingredients.

## 21. One-Compartment Prep/Utility Sink

**Use:**

- Utility sink for washing produce, draining packaged ingredients, filling pots/containers.
- Helps with wing preparation (marinating/tossing pans), salad rinsing, and cleaning tasks.

# Menu Preparation

### Pizza (Cheese, Pepperoni)

- Prep on stainless tables
- Toppings held in prep table
- Cooked entirely in the Merrychef ovens

### Burgers & Cheeseburgers

- Patties stored in fridge or freezer
- Finished/reheated in Merrychef
- Assembled on prep table using toppings from sandwich prep unit

### Grilled Chicken Sandwich

- Chicken cooked in Merrychef
- Lettuce/tomato/onion from prep refrigerator
- Assembly on stainless table

### Caesar Salad (Half & Full)

- Romaine stored in reach-in
- Cut & washed at prep sink
- Assembled using salad prep table ingredients

### Chicken Wings (Buffalo, BBQ, Plain)

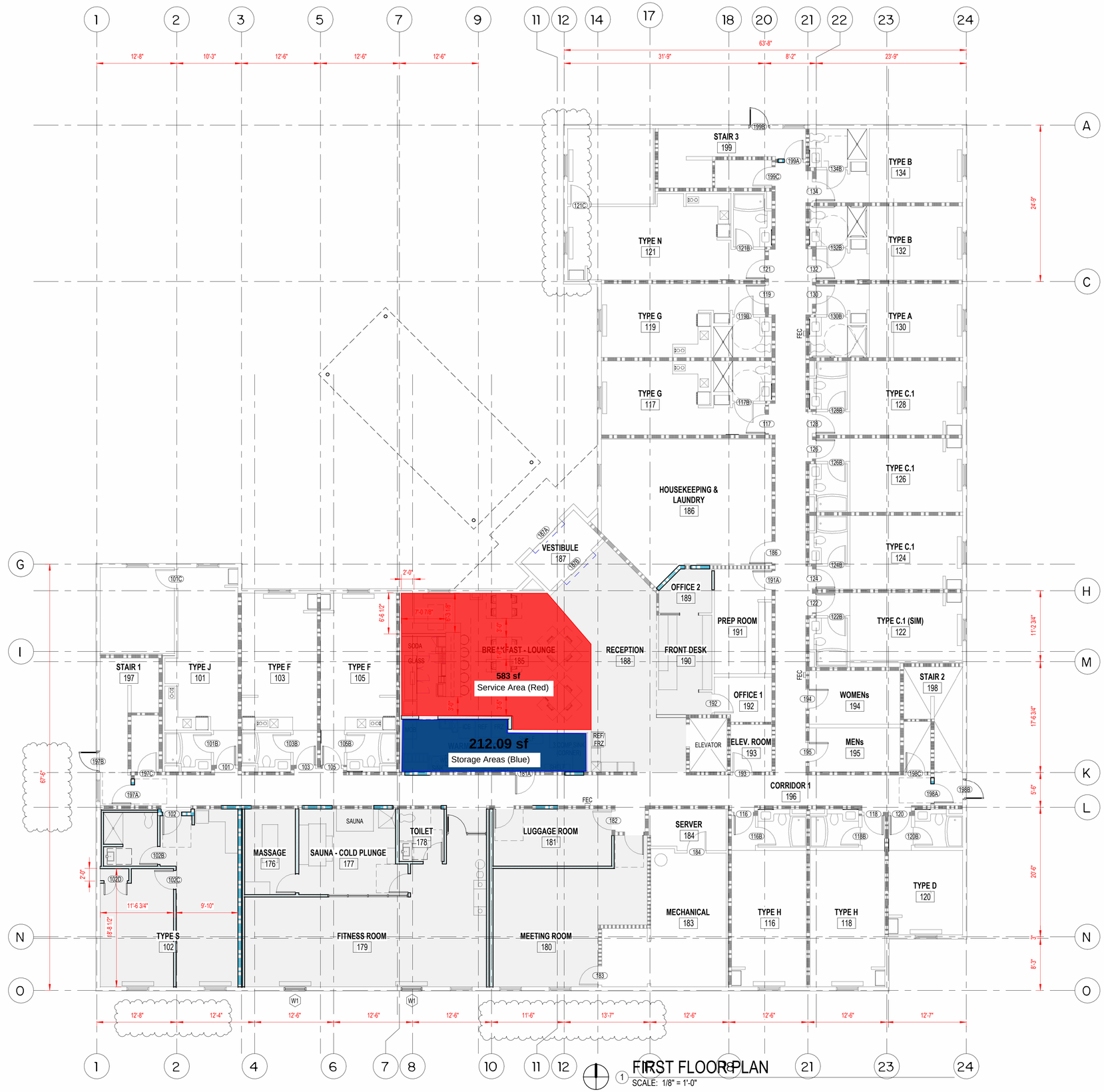
- Stored in freezer or refrigerator
- Cooked or reheated in Merrychef
- Sauced at stainless work table

### Hot/Cold Sandwiches (Turkey/Provolone, Ham/Cheddar)

- Deli meats/cheeses held in prep table pans
- Toasting/warming done in Merrychef
- Assembled on prep table

### Charcuterie Plate

- Meats/cheeses stored in reach-in
- Crostini warmed in Merrychef
- Assembly on stainless work table




FIRST FLOOR PLAN

1 SCALE: 1/8" = 1'-0"

61 NORTHARCHITECTS
3401 DENALI STREET SUITE 102
ANCHORAGE, ALASKA 99503
PH. 907-274-4446

## LEGEND

- EXISTING SMOKE PROTECTED WALL ASSEMBLY
- EXISTING 1 HOUR WALL ASSEMBLY
- EXISTING 2 HOUR WALL ASSEMBLY
- NEW SMOKE PROTECTED WALL ASSEMBLY
- NEW 1 HOUR WALL ASSEMBLY
- NEW 2 HOUR WALL ASSEMBLY
- X — WALL ASSEMBLY

NEW TAGGED WALL ASSEMBLIES: SEE SHEET A105

- FE — 2A10BC FIRE EXTINGUISHER (10 LBS)
- FEC — 2A10BC FIRE EXTINGUISHER AND SEMI-RECESSED CABINET (10 LBS)
- 1 — DRAWING NUMBER
- 4 AX 2 3 — SHEET NUMBER
- 123X — DOOR IDENTIFICATION TAG
- SFX — WINDOW IDENTIFICATION TAG
- PHASE II SCOPE OF WORK AREA

## GENERAL NOTES

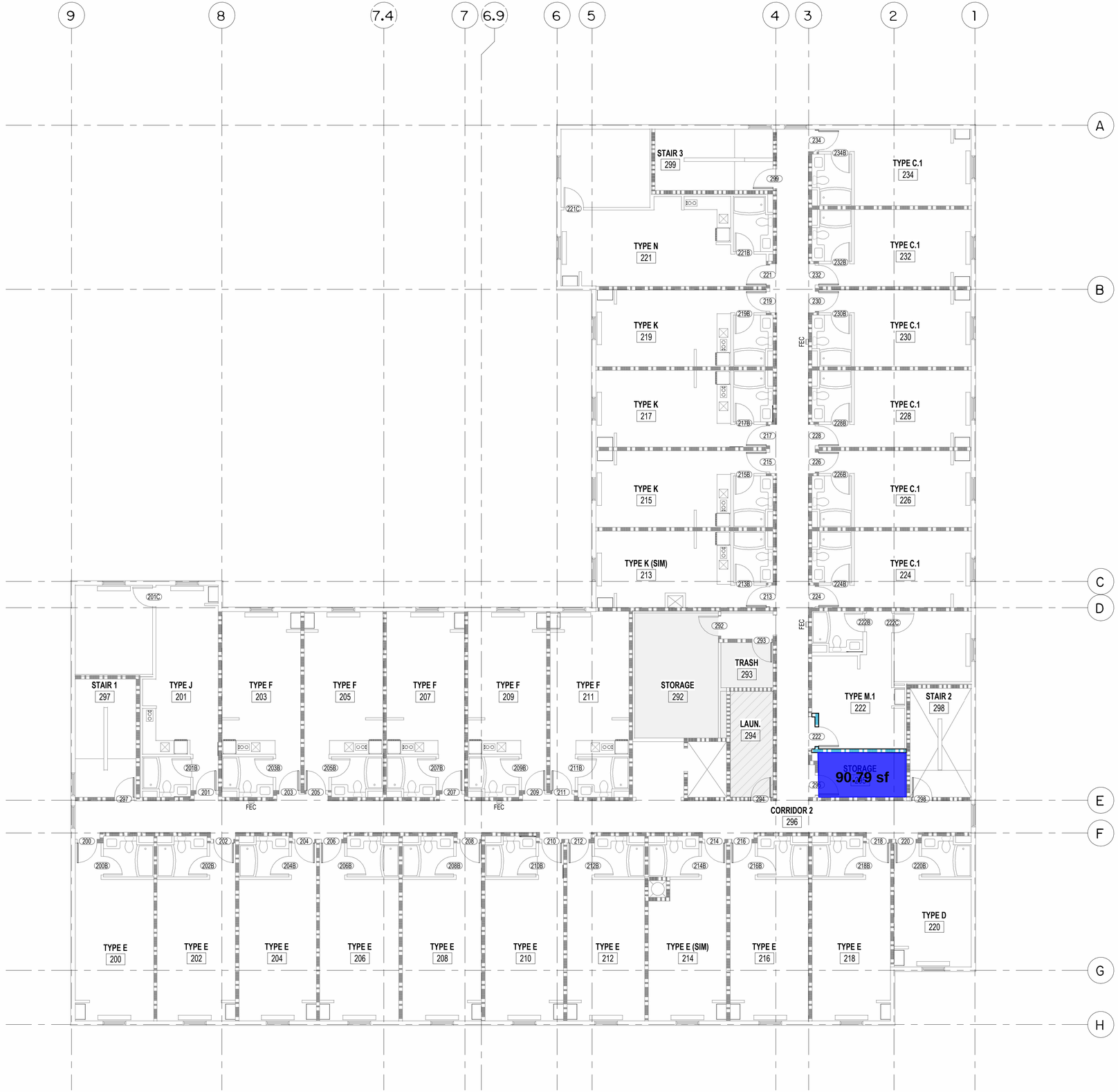
1. PROVIDE NEW CORNER GUARDS WHERE EXISTING CORNER GUARDS OCCUR (OWNER FURNISHED CONTRACTOR INSTALLED).
2. PROVIDE NEW FLOORING IN ALL GUEST ROOMS, COMMON CORRIDORS, STAIRS AND AS DENOTED ON PLAN.
3. ALL GUEST ROOM WORK IS SHOWN IN THE ENLARGED PLANS LOCATED IN THE A400s.
4. REPAIR AND PAINT ALL GWB INTERIOR WALL / CEILING SURFACES, ALL REMAINING TRIM AND DOORS.
5. PROVIDE ALL NEW WALL BASE AS PER INTERIOR DESIGN.
6. REPLACE ALL ROOM IDENTIFICATION SIGNAGE (OWNER FURNISHED CONTRACTOR INSTALLED).

PROJECT ADDRESS:
108 EAST 8TH AVENUE
ANCHORAGE, ALASKA
61 PROJECT NO. 2K25002

FIRST FLOOR PLAN
A301

DATE: 7.7.2025
PHASE II - PROGRESS PLAN

ANCHORAGE EXTENDED STAY - DOWNTOWN - REFRESH - PHASE II




1 SECOND FLOOR PLAN
SCALE: 1/8" = 1'-0"

61 NORTHARCHITECTS
3401 DENALI STREET SUITE 102
ANCHORAGE, ALASKA 99503
PH. 907-274-4446

## LEGEND

- SMOKE PROTECTED WALL ASSEMBLY
- 1 HOUR WALL ASSEMBLY
- 2 HOUR WALL ASSEMBLY
- X — WALL ASSEMBLY

NEW TAGGED WALL ASSEMBIES: SEE SHEET A105

- FE — 2A10BC FIRE EXTINGUISHER (10 LBS)
- FEC — 2A10BC FIRE EXTINGUISHER AND SEMI-RECESSED CABINET (10 LBS)
- 1 — DRAWING NUMBER
- 4 AX 2 / 3 — SHEET NUMBER
- 123X — DOOR IDENTIFICATION TAG
- SFX — WINDOW IDENTIFICATION TAG
- AREA NOT IN CONTRACT
- SCOPE OF WORK IN THIS AREA: NEW FLOORING AND BASE ONLY
- PHASE II GUEST ROOMS (NOT IN CURRENT SCOPE)

## GENERAL NOTES

1. PROVIDE NEW CORNER GUARDS WHERE EXISTING CORNER GUARDS OCCUR (OWNER FURNISHED CONTRACTOR INSTALLED).

2. PROVIDE NEW FLOORING IN ALL GUEST ROOMS, COMMON CORRIDORS, STAIRS AND AS DENOTED ON PLAN.

3. ALL GUEST ROOM WORK IS SHOWN IN THE ENLARGED PLANS LOCATED IN THE A400s.

4. PAINT ALL WAINSCOT TRIM.

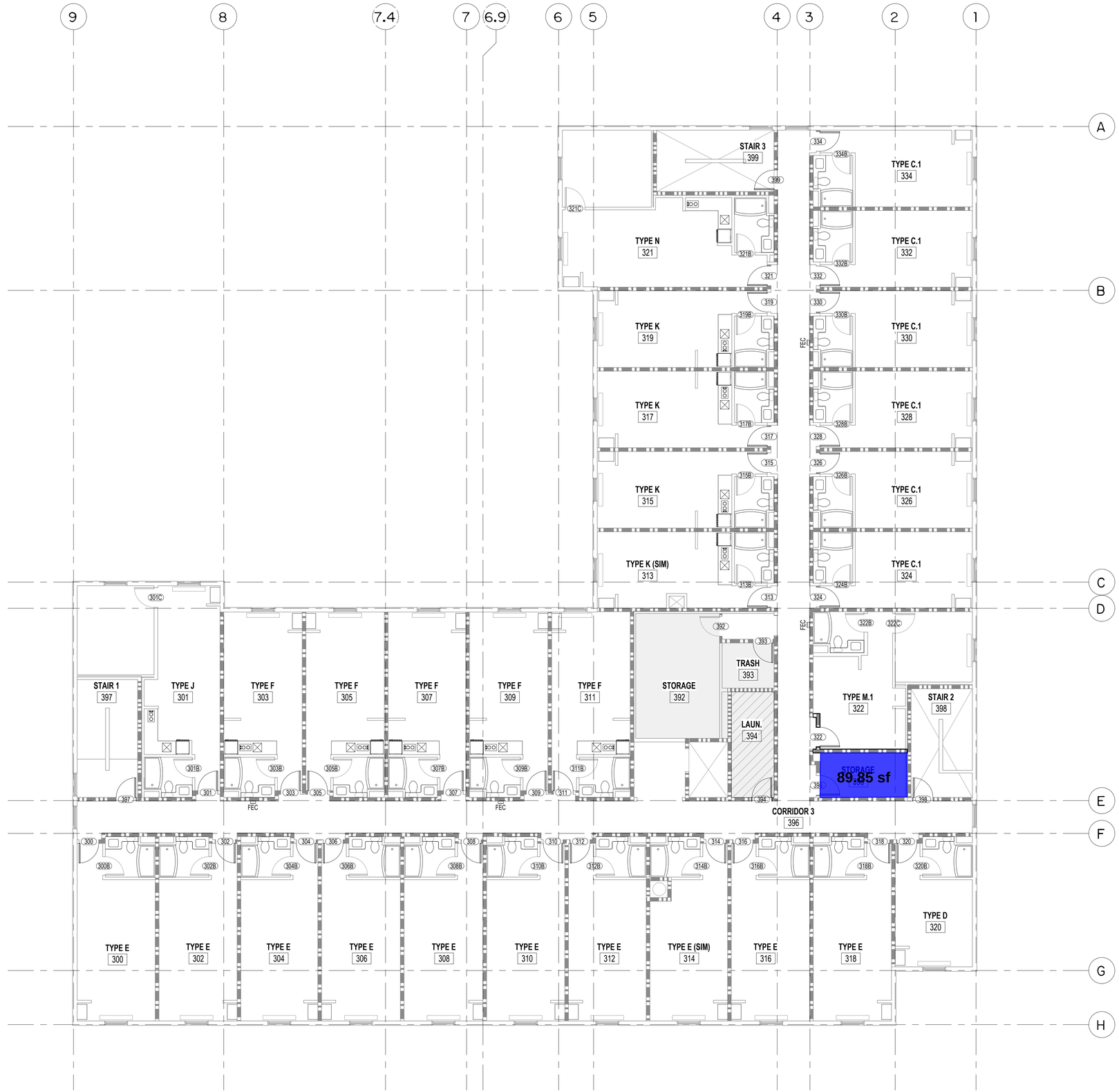
5. SIGNAGE

ANCHORAGE EXTENDED STAY - DOWNTOWN - REFRESH - PHASE I

PROJECT ADDRESS:
108 EAST 8TH AVENUE
ANCHORAGE, ALASKA
61 PROJECT NO. 2K25002

SECOND FLOOR PLAN
A302

DATE: 5.22.2025
PROGRESS SET




## THIRD FLOOR PLAN

1 SCALE: 1/8" = 1'-0"

61 NORTHARCHITECTS
3401 DENALI STREET SUITE 102
ANCHORAGE, ALASKA 99503
PH. 907-274-4446

## LEGEND

- SMOKE PROTECTED WALL ASSEMBLY
- 1 HOUR WALL ASSEMBLY
- 2 HOUR WALL ASSEMBLY
- X — WALL ASSEMBLY

NEW TAGGED WALL ASSEMBIES: SEE SHEET A105

- FE — 2A10BC FIRE EXTINGUISHER (10 LBS)
- FEC — 2A10BC FIRE EXTINGUISHER AND SEMI-RECESSED CABINET (10 LBS)
- 1 — DRAWING NUMBER
- 4 AX 2 / 3 — SHEET NUMBER
- 123X — DOOR IDENTIFICATION TAG
- SFX — WINDOW IDENTIFICATION TAG
- AREA NOT IN CONTRACT
- SCOPE OF WORK IN THIS AREA: NEW FLOORING AND BASE ONLY
- PHASE II GUEST ROOMS (NOT IN CURRENT SCOPE)

## GENERAL NOTES

1. PROVIDE NEW CORNER GUARDS WHERE EXISTING CORNER GUARDS OCCUR (OWNER FURNISHED CONTRACTOR INSTALLED).

2. PROVIDE NEW FLOORING IN ALL GUEST ROOMS, COMMON CORRIDORS, STAIRS AND AS DENOTED ON PLAN.

3. ALL GUEST ROOM WORK IS SHOWN IN THE ENLARGED PLANS LOCATED IN THE A400s.

4. PAINT ALL WAINSCOT TRIM.

5. SIGNAGE

ANCHORAGE EXTENDED STAY - DOWNTOWN - REFRESH - PHASE I

PROJECT ADDRESS:
108 EAST 8TH AVENUE
ANCHORAGE, ALASKA
61 PROJECT NO. 2K25002

THIRD FLOOR PLAN
A303

DATE: 5.22.2025
PROGRESS SET

1 FOURTH FLOOR PLAN
SCALE: 1/8" = 1'-0"

61 NORTHARCHITECTS
3401 DENALI STREET SUITE 102
ANCHORAGE, ALASKA 99503
PH. 907-274-4446

## LEGEND

- SMOKE PROTECTED WALL ASSEMBLY
- 1 HOUR WALL ASSEMBLY
- 2 HOUR WALL ASSEMBLY
- X — WALL ASSEMBLY

NEW TAGGED WALL ASSEMBIES: SEE SHEET A105

- FE — 2A10BC FIRE EXTINGUISHER (10 LBS)
- FEC — 2A10BC FIRE EXTINGUISHER AND SEMI-RECESSED CABINET (10 LBS)
- 1 — DRAWING NUMBER
- 4 AX 2 3 — SHEET NUMBER
- 123X — DOOR IDENTIFICATION TAG
- SFX — WINDOW IDENTIFICATION TAG
- AREA NOT IN CONTRACT
- SCOPE OF WORK IN THIS AREA: NEW FLOORING AND BASE ONLY
- PHASE II GUEST ROOMS (NOT IN CURRENT SCOPE)

## GENERAL NOTES

1. PROVIDE NEW CORNER GUARDS WHERE EXISTING CORNER GUARDS OCCUR (OWNER FURNISHED CONTRACTOR INSTALLED).

2. PROVIDE NEW FLOORING IN ALL GUEST ROOMS, COMMON CORRIDORS, STAIRS AND AS DENOTED ON PLAN.

3. ALL GUEST ROOM WORK IS SHOWN IN THE ENLARGED PLANS LOCATED IN THE A400s.

4. PAINT ALL WAINSCOT TRIM.

5. SIGNAGE

ANCHORAGE EXTENDED STAY - DOWNTOWN - REFRESH - PHASE I

PROJECT ADDRESS:
108 EAST 8TH AVENUE
ANCHORAGE, ALASKA
61 PROJECT NO. 2K25002

FOURTH FLOOR PLAN
A304

DATE: 5.22.2025
PROGRESS SET

Facility under construction/renovation.  Food Permit has been applied for but cannot be issued until constructions is complete so Health Dept. can inspect and issue permit at that time.  This should be complete sometime towards end of 2025.  Upon receipt a copy will be sent to your offices for the license file.