



MEMORANDUM

TO: Alcoholic Beverage Control Board

DATE: November 20, 2025

FROM: Anna White, Licensing Examiner II

RE: 16648 Timber and Tide Surf & Turf Tacos,
Timber & Tide, LLC,
New Seasonal Restaurant or Eating Place
Tourism License (SREPTL) Application

Background: This is the first New Seasonal Restaurant or Eating Place Tourism License (SREPTL) for the City of Ketchikan for the 2025 calendar year. There are currently 2 SREPTLs issued in the City of Ketchikan. Based off the tourism population from the Alaska Visitor Volume Summer 2024 by the Alaska Travel Industry Association as part of the application, and the equation provided in 3 AAC 305.310, there are 6 SREPTLs allowed in the City of Ketchikan. If approved, this will be the 3rd SREPTL approved in the City of Ketchikan.

Equation: Visitor Count / 182 = x / 1,500 visitors per visitor day

Visitor Counts:

- 1,497,700 Cruise Ship passengers
- 33,584 Airline passengers (839,600 total airline passengers to Alaska summer 2024 x 4% traveling through City of Ketchikan)

The Math: 1,497,700 (Cruise Ship passengers) + ~33,584 (Airline passengers) = 1,531,284 (Visitor Count)

$$1,531,284 / 182 = 8,413 / 1,500 = 5.61 \text{ rounds up to } 6$$

Attachments: Memo, New SREPTL Application Summary, Premises Diagram, Security Plan, Menu, Alaska Visitor Volume Summer 2024

Applicable statute: AS 04.09.360. Seasonal restaurant or eating place tourism license.

(a) A seasonal restaurant or eating place tourism license authorizes a restaurant or eating place to

(1) sell brewed beverages and wine for consumption only on the licensed premises for a period not to exceed six months in each calendar year; and

(2) allow a person

(A) under 21 years of age access as provided in (f) of this section to the licensed premises; and

(B) to enter or remain on the licensed premises to consume food or nonalcoholic beverages as authorized under [AS 04.16.010\(c\)\(5\)](#).

(b) The biennial seasonal restaurant or eating place tourism license fee is \$1,250.00

(c) The board may issue or renew a license under this section only if

(1) the board determines that

(A) the licensed premises is a bona fide restaurant as defined in [AS 04.21.080\(b\)](#);

(B) there is supervision on the premises adequate to reasonably ensure that a person under 21 years of age will not obtain alcoholic beverages; and

(C) it is unlikely that persons under 21 years of age not employed on the premises will enter and remain on the licensed premises for purposes other than dining; and

(2) the sale and service of food and alcoholic beverages and any other business conducted on the licensed premises of the restaurant or eating place is under the sole control of the licensee.

- (d) The board may issue a license under this section only in a municipality or established village that
 - (1) has a population of 40,000 or less; and
 - (2) receives more than 4,000 visitors a year, as determined by the board in regulation.
- (e) The board may issue a license or approve an application for the transfer of ownership of a license under this section if it appears that issuance or transfer will encourage the tourism trade.
- (f) The board may authorize the holder of a seasonal restaurant or eating place tourism license
 - (1) to allow a person who is at least 16 years of age but under 21 years of age to enter and remain on the licensed premises for dining only;
 - (2) to allow a person who is under 16 years of age to enter and remain on the licensed premises for dining only if
 - (A) the person is accompanied by a person who is 21 years of age or older; and
 - (B) the parent or guardian of the person consents to the person being on the licensed premises; and
 - (3) subject to [AS 04.16.049](#), to employ or permit the employment of a person who is at least 16 years of age but under 21 years of age on the licensed premises if the employer provides adequate supervision to ensure that the person does not obtain alcoholic beverages.
- (g) The holder of a seasonal restaurant or eating place tourism license shall ensure that gross receipts from the sale of food for consumption on the licensed premises are not less than the total of the gross receipts from the sale of alcoholic beverages for consumption on the licensed premises in each calendar year. At the time the holder submits an application for renewal of the license, the holder shall submit a statement to the board certifying that the holder has met the requirement under this subsection for the designated period of the license under [AS 04.11.680](#). The board may renew a seasonal restaurant or eating place tourism license only if the licensee provides evidence satisfactory to the board that, during the designated period of the license under [AS 04.11.680](#), the gross receipts from the sale of food for consumption on the licensed premises were not less than the total of the gross receipts from the sale of alcoholic beverages for consumption on the licensed premises.
- (h) The board shall adopt a regulation establishing a formula to limit the number of seasonal restaurant or eating place tourism licenses.
- (i) The holder of a seasonal restaurant or eating place tourism license may provide entertainment on or adjacent to the licensed premises only between the hours of 10:00 a.m. and 11:00 p.m. unless additional hours are approved by the director upon the written request of the licensee for a specific occasion. The director may not grant approval for additional hours of entertainment on or adjacent to the licensed premises of an individual licensee more than three times in a calendar year. In this subsection, “entertainment” includes dancing, karaoke, live performances, or similar activities, but does not include recorded or broadcast performances without live participation.
- (j) Except as provided under [AS 04.09.620](#), [04.09.640](#), and [AS 04.16.120\(c\)](#), the holder of a seasonal restaurant or eating place tourism license commits the offense of failure to comply with the terms of a seasonal restaurant or eating place tourism license if the person sells brewed beverages or wine in violation of (a) of this section, engages in activity not authorized by the board under (f) of this section, or fails to comply with the requirements of (f), (g), or (i) of this section.
- (k) Failure to comply with the terms of a seasonal restaurant or eating place tourism license is a violation.

Applicable regulations: [3 AAC 305.305. Seasonal restaurant or eating place tourism license.](#)

- (a) Subject to the limitations of licenses as set out under [3 AAC 305.900](#), the board may approve an application for a seasonal restaurant or eating place tourism license under [AS 04.09.360](#). The board may approve an application for the transfer of ownership of a seasonal restaurant or eating place tourism license to a person who files a license application under [AS 04.11.260](#), if the applicant's licensed premises qualify as a bona fide restaurant or eating place under the sole control of the applicant and is
 - (1) located in a municipality or established village that has a population of 40,000 or less; and
 - (2) receives more than 4,000 visitors a year as determined under [3 AAC 305.910](#).
- (b) The holder of a seasonal restaurant or eating place tourism license may provide entertainment as set out and identified in [AS 04.09.360](#).

[3 AAC 305.310. Determining available seasonal restaurant or eating place tourism licenses.](#)

- (a) The board will not issue seasonal restaurant or eating place tourism licenses in municipalities or established villages that qualify for this license type if the issuance results in more than one seasonal restaurant or eating place tourism license per 1,500 visitors per visitor day.
- (b) Visitor count or fraction of visitor per visitor day is calculated by dividing the total annual visitor count as set out under [3 AAC 305.910](#) by 182.
- (c) The board may further limit the available seasonal restaurant or eating place tourism licenses upon application if the number of restaurant and eating place licenses issued under [AS 04.09.210](#) exceed the restaurant and eating place licenses permissible under [AS 04.11.400\(a\)](#), or as public interest requires.

3 AAC 305.312. Unlicensed portion of business holding restaurant or eating place or seasonal restaurant or eating place tourism licenses.

- (a) In considering an application for issuance, transfer, or relocation of a restaurant or eating place license or a seasonal restaurant or eating place tourism license, the board will determine the portion of the premises or proposed premises that constitutes a restaurant or eating place and will license only that portion for the sale and consumption of alcoholic beverages.
- (b) The board may require the licensed premises to be separated from the unlicensed portion of the business in a manner acceptable to the board. The board must approve changes in the structure, layout, or use of any portion of the licensed premises before a licensee may begin those changes.
- (c) Gross receipts generated from business conducted on unlicensed portions of a licensed business are excluded from the calculation of gross receipts for the of this section, [AS 04.09.210](#), and 04.09.360.

3 AAC 305.910. Determining visitor population.

- (a) For the purposes of determining whether a municipality or established village receives more than 4,000 visitors a year, the board may rely on visitor statistics generated annually by a reliable government, trade association, nonprofit, or commercial source presented by
 - (1) the municipality or established village;
 - (2) an applicant that would qualify for a seasonal restaurant or eating place tourism license; or
 - (3) an applicant for a transfer of ownership of a seasonal restaurant or eating place tourism license.
- (b) The board will apply the same annual visitor count to every application filed under [AS 04.11.260](#) for a seasonal restaurant or eating place tourism license in a specific qualifying municipality or established village during each calendar year. The board may reconsider that visitor count and how it calculates that visitor count each calendar year.



Document reference ID : 4358

Licensing Application Summary

Application ID: 4358
Applicant Name: Timber & Tide, LLC
License Type applied for: Seasonal REPL Tourism License (SRTL) (AS 04.09.360)
Application Status: In Review
Application Submitted On: 12/27/2024 12:18 PM AKST

Entity Information

Business Structure: Limited liability company
FEIN/SSN Number: [REDACTED]
Member Managed or Manager Managed: Member Managed
Alaska Entity Number (CBPL): 10288865
Alaska Entity Formed Date: 10/20/2024
Home State: AK

Entity Contact Information

Name	Phone	Email	Relation
Britney Taylor	801-857-5732	timbertidetaylors@gmail.com	Designated Licensee
Mailing Address:		802 Monroe St, Ketchikan, AK, 99901, USA	

Designated Licensee Information

Authority Type: I am authorized by the licensee w/o binding authority
Prefix: Mrs
Legal First Name: Britney
Legal Last Name: Taylor
Email Address: timbertidetaylors@gmail.com
Phone Number: 801-857-5732

Additional Authorized Users

Legal Name	Relation with Applicant
Ron Taylor	Other
Travis Taylor	Other
Vicki Taylor	Other

Registered Agent Information

Name	Vicki Taylor
Agent's Phone Number	907-617-6300
Agent's Email	taylorvicki@mac.com
Address	802 Monroe St, Ketchikan, AK, 99901-5738, 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
Timber & Tide, Llc	Britney Taylor	Member	25
Timber & Tide, Llc	Ronald Taylor	Member	25
Timber & Tide, Llc	Travis Taylor	Member	25
Timber & Tide, Llc	Vickijo Taylor	Member	25

Premises Address

Address:	55 Schoenbar Ct, Ste 104, Ketchikan, AK, 99901, USA
Does the proposed site include a valid street address?	Yes

Basic Business information

Business/Trade Name:	Timber and Tide Surf & Turf Tacos
What is your primary business at this location?	Restaurant

Premises Contact Details

Contact Person Name	Britney Don Taylor
Business Phone Number	801-857-5732
Alternate Phone Number	907-617-6300
Email Address	timbertidetaylors@gmail.com

Local Government and Community Council Details

City/Municipality	Ketchikan (City of)
Borough	Ketchikan Gateway Borough

Property Ownership

Do you, the applicant, own the land, building, and/or warehouse at this proposed licensed location?
No
Property Utilization Status
An Existing Facility
Are you operating under?
Lease
Add Copy of Lease\Sublease document

Premises Diagram

Will the license or permit embrace the entire premises address?

Yes

Premises Diagram

- [20 COMMERCIAL LEASE.pdf](#)

Security Plan

- [security.pdf](#)

Seasonal Information

Are you conducting seasonal business?

Yes

Please Provide your six-month operating period

04/01-09/30

Operation Period Details

Our Restaurant and Bar will be open exclusively from April to September. We operate solely during the tourist season, and our doors will be closed October to March.

Restaurant Detail

Dining after standard closing hours: AS 04.16.010(c)

Yes

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.)

In our restaurant, minors may have access to the following areas during dining or employment: 1. **Dining Area:** The main dining space where families and patrons enjoy their meals. Minors will be present as guests accompanied by adults. 2. **Patio Area:** The outdoor seating area where minors can dine with their families while enjoying the pleasant weather. 3. **Restrooms:** All patrons, including minors, will have access to the restroom facilities located within the premises. 4. **Entry and Exit Points:** Minors will naturally have access to the entrance and exit of the restaurant, especially when arriving or leaving with guardians. 5. **Employee Break Area:** If applicable, there may be designated staff break areas where minors who are employed may take their breaks. 6. **Kitchen (for employed minors):** If minors are employed in roles such as dishwashing or food preparation, they may have access to the kitchen area under supervision. 7. **Event Spaces:** If the restaurant hosts special events, minors may access designated areas where events are taking place, accompanied by adults. To ensure safety and compliance with alcohol regulations, access to areas where alcohol is served will be carefully monitored, and minors will not be allowed in those sections without adult supervision.

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.

Policies, Practices, and Procedures to Prevent Minors from Accessing Alcohol

****1. Strict ID Verification Policy:** All patrons ordering alcohol will be required to present valid identification to verify their age. Staff will be trained to recognize acceptable forms of ID and to refuse service to anyone unable to provide proof of age.

****2. Controlled Access to Alcohol Areas:** Designated areas where alcohol is served, such as the bar and specific sections of the dining area, will be clearly marked and monitored. Minors will not be allowed in these areas unless accompanied by an adult.

****3. Staff Training:** All employees, particularly those involved in serving alcohol, will undergo comprehensive training on alcohol service laws, responsible serving practices, and how to identify minors. This training will emphasize the importance of preventing underage access to alcohol.

****4. Clear Signage:** Prominent signage will be displayed throughout the premises, including at the entrance and within alcohol service areas, stating that minors are not permitted to access alcohol and must be accompanied by an adult when dining.

****5. Monitoring and Supervision:** Staff will be assigned to monitor dining areas, especially during peak hours, ensuring that minors do not access alcohol. Supervisors will conduct regular checks to ensure compliance with the policies.

****6. Employee Policies for Minors:** For minors employed at the restaurant, specific roles will be designated that do not involve alcohol service. Their access to areas where alcohol is stored or served will be restricted, and they will be briefed on the importance of not engaging with alcoholic beverages.

****7. Incident Reporting:** Any incidents involving minors attempting to access alcohol will be documented and addressed immediately. Staff will be trained on how to respond to such situations and report them to management for further action.

****8. Alcohol Inventory Management:** Alcohol inventory will be securely stored in locked cabinets or designated areas that are not accessible to minors. Only authorized staff will have access to these storage areas.

****9. Parental Supervision Requirement:** Minors dining in the restaurant will be required to be accompanied by an adult at all times. Staff will remind patrons of this policy if necessary. By implementing these comprehensive policies, practices, and procedures, we are committed to ensuring that minors do not gain access to alcohol while dining or employed within our establishment.

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?	No
Do you have Approved food service permit for this premises?	Yes
Copy of the current food service permit for this premises OR the plan review approval.	Britney Creek (2).pdf

Entertainment & Service

Are any forms of entertainment offered or available within the licensed business or within the proposed licensed premises?	No
Food and beverage service offered or anticipated is:	Counter Service

Restaurant Declaration

Please upload the finalized or expected Food and Alcohol Menu.	menu for license.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 designation 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	07:00 AM - 09:00 PM
Monday	07:00 AM - 09:00 PM
Tuesday	07:00 AM - 09:00 PM
Wednesday	07:00 AM - 09:00 PM
Thursday	07:00 AM - 09:00 PM
Friday	07:00 AM - 09:00 PM
Saturday	07:00 AM - 09:00 PM

Other Licenses Involvement

Does any representative or owner named in this application have any direct or indirect financial interest in any other alcoholic beverage business that does business in or is licensed in Alaska?
No

Tourism Statement

Explain how issuance of a alcoholic beverage license at your establishment has/will encourage tourism.	
Offering a curated selection of local Alaskan beers and creative signature cocktails is a key strategy to enhance our restaurant's appeal to tourists. By highlighting regional brews, we provide visitors with a unique opportunity to taste the flavors of Alaska, making their dining experience memorable and authentic. Our fun cocktails, crafted with some local ingredients, not only complement our amazing seafood but also create a vibrant atmosphere that encourages socializing and enjoyment. Tourists often seek out local libations as part of their culinary adventure, and by featuring these beverages prominently, we position ourselves as a must-visit destination. This focus on Alaskan alcohol, and alcohol not only enriches the dining experience but also promotes tourism by attracting those eager to explore the local drinking scene and indulge in the culture of the region.	
Documentation establishing visitor counts in the municipality or established village in which the license will be located.	Screenshot 2024-12-04 114229.jpg

Individual Certification and Financial Interest

I hereby certify that no person other than a proposed licensee listed on the liquor license application has a direct or indirect financial interest, as defined in AS 04.11.450(f) in the business for which a liquor license is being applied for.

I hereby certify that any ownership change shall be reported to the board as required under AS 04.11.040, AS 04.11.045, AS 04.11.050, and AS 04.11.055.

Public Notice Posting Attestation and Publishers Affidavit

Have you posted your application at both required locations for ten consecutive days?	Yes
What was the other conspicuous location of your post? (Please include the full address)	55 Schoenbar Ct, Ketchikan, AK 99901 and 2417 Tongass Ave, Ketchikan, AK 99901
What was the first day you posted your application?	12/13/2024
If the newspaper advertisement was published did you advertise once a week for three consecutive weeks or if by radio twice week for three successive weeks?	Yes
What was the final date your advertisement was published/broadcasted?	12/27/2024

Newspaper/Publishers Affidavit

[newspaper.pdf](#)

I attest that I have met the public posting notice requirement set forth under AS 04.11.310 by posting a copy of my application for the 10-day period at the location of the proposed licensed premises and at another conspicuous location in the area of the proposed premises as listed in this application.

I hereby attest 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.

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.

I certify I understand that failure to comply with the terms of the Seasonal REPL – Tourism license is a violation.

I certify I understand that with each renewal application, I must provide a statement (Form AB-33) that the gross receipts from the sale of food for consumption on the licensed premises are not less than the total of the gross receipts from the sale of alcoholic beverages for consumption on the licensed premises in each calendar year.

I certify that any provided entertainment will be in compliance with AS 04.09.360, which states: The holder of a seasonal restaurant or eating place tourism license may provide entertainment on or adjacent to the licensed premises only between the hours of 10:00 a.m. and 11:00 p.m. unless additional hours are approved by the director upon the written request of the licensee for a specific occasion. The director may not grant approval for additional hours of entertainment on or adjacent to the licensed premises of an individual licensee more than three times in a calendar year. In this subsection, "entertainment" includes dancing, karaoke, live per or similar activities, but does not include recorded or broadcast performances without live participation.

I certify that I have provided a written statement attached to this application that explains how the establishment will encourage tourism and meets the requirements under AS 04.09.360, 3 AAC 305.305,305.310, 305.900 and 305.910.

I certify that I have provided appropriate documentation to establish visitor counts in the municipality or an established village in which the license will be located.

I certify that I understand the ABC Board will limit the availability of Seasonal REPL Tourism licenses as described at 3 AAC 305.310.

I certify that the licensed premises are located in a municipality or an established village has a population of 40,000 or less and receives more than 4,000 visitors a year as determined under 3 AAC 305.910.

Signature

This application was digitally signed by : Vicki Taylor on 12/04/2024 09:44 AM AKST

Payment Info

Payment Type : CC

Payment Id: 3ec5bf1b-8b10-46e6-a986-e5ea5b8f3cc4

Receipt Number: 101000121

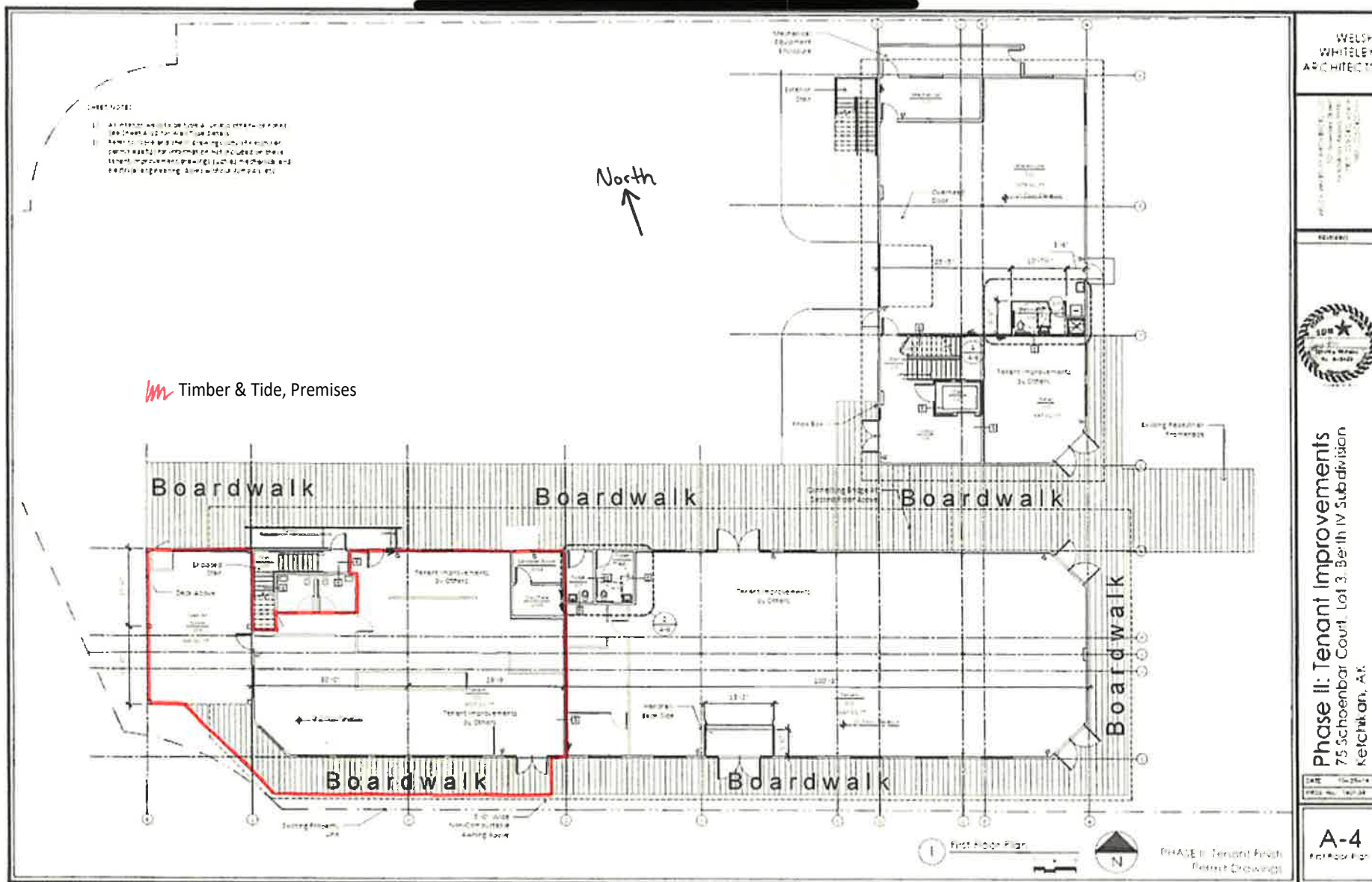
Payment Date: 12/27/2024 12:19 PM AKST

Documents

#	File Name	Type	Added On
1	Lease - Timber and Tide LLC - Survey Point Holdings 2025-2029 Final (1).pdf	License Lease\Sublease document	12/04/2024 07:31 AM AKST
2	20 COMMERCIAL LEASE.pdf	License Location Diagram Document	12/04/2024 08:08 AM AKST
3	security.pdf	License Location Diagram Security Plan Document	12/04/2024 08:08 AM AKST
4	Britney Creek (2).pdf	LicenseRestaurantDetailFoodServicePermitDocument	12/04/2024 08:54 AM AKST
5	menu for license.pdf	LicenseRestaurantDeclarationFoodAlcoMenuDocument	12/04/2024 09:35 AM AKST
6	Screenshot 2024-12-04 114229.jpg	Visitors Count Document	12/04/2024 09:43 AM AKST
7	newspaper.pdf	Publishers Affidavit	12/27/2024 12:18 PM AKST

Download

APPENDIX A to Commercial Floor Plan, Store Premises, P



SHEET NOTES

- 1) All interior walls to be type A, unless otherwise noted. See Sheet A-02 for wall type details.
- 2) Refer to "note and plan" drawings (city of Anchorage permit #16132) for information not included on these tenant improvement drawings such as mechanical and electrical engineering, doors without symbols, etc.

Freezer, stove,
and prep tables

These are 2 separate bathrooms,
one for women and one for men.

Stairs are on outside of
our building and are for
the upstairs tenants, we
do not have access to
the stairs.

This is our kitchen

This is our fridge, alcohol
will be stored here

Tongass
and
Jewelry
NOT OUR
AREA

These are
where our
booths and
our tables
are. this
is, as well
as the patio
are where
the alcohol
will be
served to
customers

Boardwalk

Boardwalk

Boardwalk

Boardwalk

TONGASS
THIS IS NOT OUR AREA

Boardwalk

Outdoor patio with a 4 foot high
wall around all areas patrons will
be sitting.

This is the bar and register, this is
where alcohol will be poured and picked
up by server. server will deliver to
customer.

The bar is rectangle

This is our server area, food and coffee are
prepared and picked up from this area. No alcohol
will be coming into this hallway!

WELSH
WHITELEY
ARCHITECTS

WELSH WHITELEY ARCHITECTS, LLC
1000 25th Avenue North
Anchorage, Alaska 99503
(907) 253-2321

REVISIONS



Phase II: Tenant Improvements
75 Schoenbar Court, Lot 3, Berth IV Subdivision
Kelcatikan, AK

DATE: 10-28-14
THIS DRAWING: 1001040

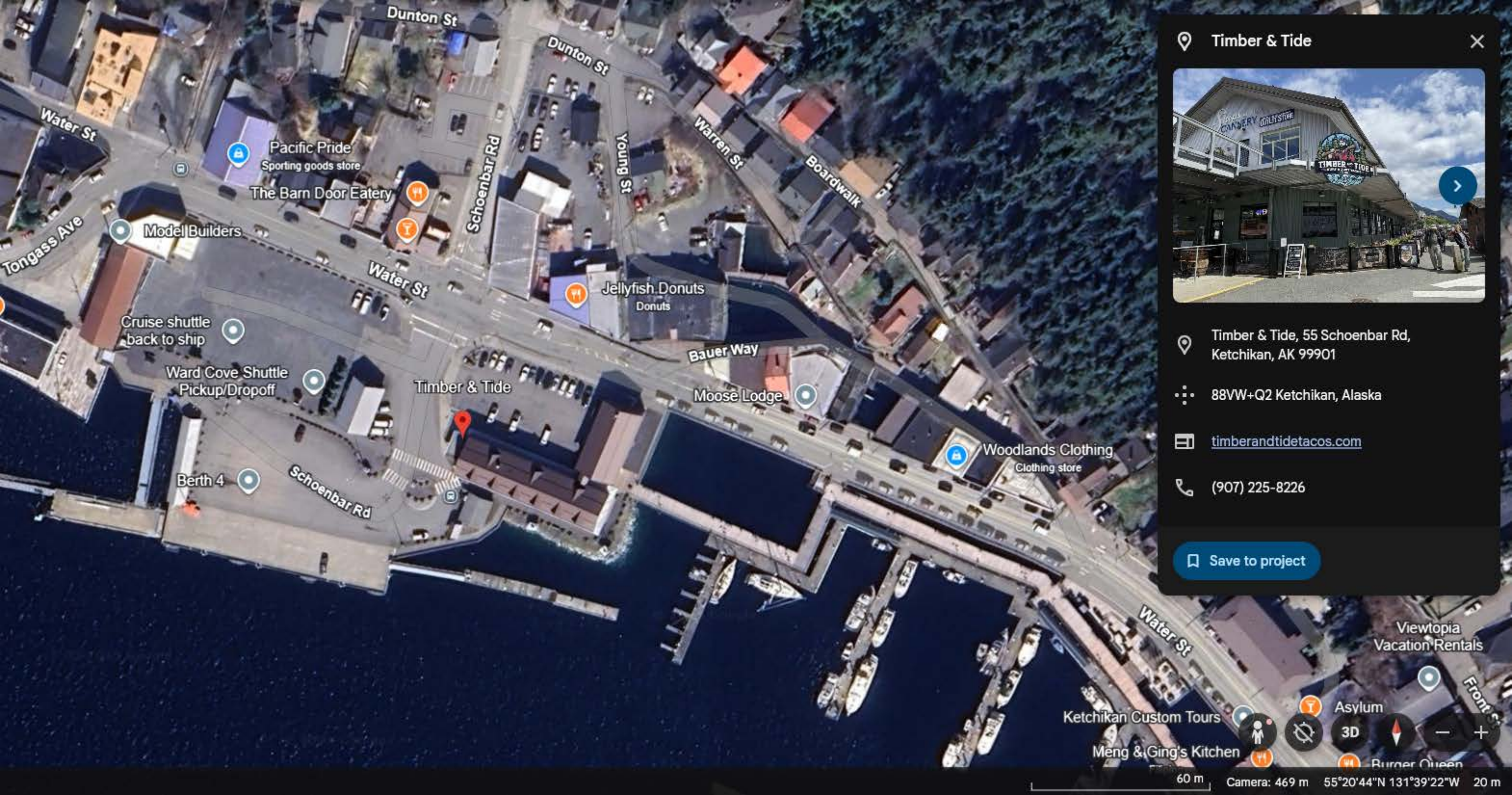
A-4

First Floor Plan

PHASE II: Tenant Finish
Permit Drawings

1 First Floor Plan





Timber & Tide



Timber & Tide, 55 Schoenbar Rd, Ketchikan, AK 99901

88VW+Q2 Ketchikan, Alaska

timberandtidetacos.com

(907) 225-8226

Save to project

Ketchikan Custom Tours
Meng & Ging's Kitchen
Asylum
Burger Queen
Viewtopia Vacation Rentals

60 m Camera: 469 m 55°20'44"N 131°39'22"W 20 m

Security Plan

Here's a **Security Plan** tailored to your restaurant, considering your layout and access points:

Restaurant Security Plan

1. Overview

This security plan outlines the procedures and infrastructure needed to ensure the safety of staff, patrons, and assets within our restaurant. Our establishment includes:

- **14 indoor tables**
 - **1 patio area**, fully fenced, with controlled and accessible entry/exit points
 - **Multiple access doors** (front entrance, back door to patio, emergency/delivery access point)
-

2. Goals

- Protect patrons, staff, and property from harm or theft
 - Maintain smooth emergency access and egress
 - Ensure accessibility and compliance with ADA regulations
 - Monitor and control all public and private access points
-

3. Access Points & Controls

Front Door (Main Entrance)

- **Primary access point for patrons**
- Ensure clear sightlines from host station to door
- Install **surveillance camera** at the front door
- Consider a **chime or bell** to alert staff of new entries

Back Door (Leads to Patio)

- Used by staff and patrons
- Install **keypad or alarmed lock** to restrict after-hours access
- **Camera positioned to cover door and adjacent patio area**

- Check that door **swings freely** for emergency egress

Emergency/Delivery Access (Chain-Gated Section)

- Keep the **chain secure** at all times unless used for deliveries or emergencies
- Install **“Emergency Exit Only” signage**
- Periodically test for **unobstructed emergency access**
- Place **motion-detection lighting** and **camera coverage** for this point

Patio Access Points

- **Patio Entrance Near Front Door:** Patron access; well-lit, monitored via security camera
 - **Rear Patio Exit (Wheelchair Accessible):** Dual function – patron use and emergency egress
 - Install **ramp with handrails**, if not already present
 - Ensure **ADA compliance** for width and gradient
 - Consider **alarmed push-bar exit** to prevent misuse
-

4. Surveillance & Monitoring

Cameras

Install cameras in the following locations:

- Front entrance
- Interior dining area (covering the 14 tables, not infringing on privacy)
- Behind the bar or service station
- Back door to patio
- Patio area (entire perimeter)
- Emergency/delivery access point

Ensure:

- Cameras are weatherproof outdoors
- Footage is stored for **at least 14 days**
- Only **authorized personnel** can access recordings

Lighting

- Maintain **adequate lighting** in all outdoor and indoor public areas

- Install **motion-activated lights** around the patio fence perimeter and delivery area
-

5. Staff Protocols

Opening Procedures

- Inspect all entry points for signs of tampering
- Disarm any alarm systems
- Unlock front door; back and delivery doors stay locked until needed

Closing Procedures

- Conduct a full sweep of the indoor and patio areas
- Lock all doors, including patio access points
- Arm the alarm system
- Secure chain gate at delivery access

Training

- All staff trained on:
 - Emergency evacuation routes
 - Handling disturbances or threats
 - Using panic buttons or contacting law enforcement
 - First Aid and CPR (key staff)
-

6. Emergency Procedures

Evacuation Routes

- Clearly marked interior exit signs
- Maintain clear, accessible paths to:
 - Front entrance
 - Back patio exit
 - Chain gate (only opened during emergencies)

Fire Safety

- Keep fire extinguishers up to code and easily accessible

- Inspect extinguishers monthly
- Coordinate with local fire department for annual safety review

Medical Emergency

- Staff trained to call 911 and assist patrons appropriately
 - First aid kit in a known, accessible location
-

7. Patron Safety & Comfort

- Train staff to **monitor for suspicious activity**
 - Ensure patio fencing and exits deter walk-offs or loitering
 - Maintain **clear, level walking paths** throughout patio and restaurant for accessibility
 - Conduct regular inspections for hazards (e.g., loose boards, blocked exits)
-

8. Incident Response & Documentation

- Maintain a **Security Logbook** to record:
 - Suspicious incidents
 - Maintenance issues
 - Security breaches
 - Report serious incidents to management and, if necessary, local authorities
 - Backup all camera footage regularly
-

9. Review & Updates

- Review the security plan **bi-annually** or after any major incident
 - Update access controls, camera placements, and staff protocols as needed
-

To prevent the unauthorized transfer of alcohol across the premises boundary and to ensure that minors do not have access to alcohol, particularly in our outdoor patio area.

Personnel Practices:

Staff Training: All staff members, particularly those managing alcohol service, will undergo comprehensive training on responsible alcohol service, identification checking, and recognizing signs of intoxication.

ID Verification: Staff will strictly check the identification of all patrons ordering alcohol. Only individuals aged 21 and older will be served.

Physical Barriers:

Fencing: The patio is enclosed with a 3-foot high fence on two sides. This barrier will deter minors and unauthorized individuals from easily accessing the area.

Mobile Bar and Tables: The mobile bar will be positioned strategically within the fenced area to ensure that it is not easily accessible from outside the premises. Tables will be set up in a way that maintains clear sightlines for staff to monitor all patrons.

Management of Access Points:

Staff Presence: Staff members aged 21 and older will be stationed at every opening of the patio to monitor entry and exit points. They will be responsible for checking IDs and ensuring that no alcohol is taken outside the designated area.

Signage: Clear signage will be posted around the patio area indicating that alcohol cannot be removed from the premises and reminding patrons that minors are not permitted to consume alcohol.

Monitoring and Enforcement:

Regular Patrols: Staff will conduct regular patrols of the patio area to ensure compliance with alcohol policies and to address any potential issues promptly.

Incident Reporting: Any incidents of suspected underage drinking or unauthorized alcohol transfer will be documented and addressed immediately, with appropriate measures taken to prevent recurrence.

This security plan establishes a comprehensive approach to managing alcohol service in our patio area, ensuring a safe environment for all patrons while preventing access to alcohol by minors and unauthorized individuals. With trained staff, physical barriers, and proactive management practices, we are committed to maintaining compliance with all alcohol service regulations.



BREAKFAST

7am-11am only

-SANDWICHES-

Local SALMON BAGEL

BACON EGG & CHEESE BISCUIT

SAUSAGE EGG & CHEESE BISCUIT

GF options available

-PASTRIES-

CINNAMON ROLL

MUFFINS

DANISH

TRES LECHES

-COFFEE-

SIMPLE BLACK, LATTE, FRAPACHINO

MACHIADO, MOCHA, ESPRESSO

flavors & creams

-BEER & COCKTAILS-

8am-5pm only

DOMESTIC AND LOCAL BEER OPTIONS

SIGNATURE COCKTAILS

MULTIPLE LIQUOR OPTIONS

21+ ONLY

LUNCH & DINNER

11am-9pm

-STARTERS-

BEER QUESO & CHIPS

Local SMOKED SALMON DIP & KELP
PICKLES

-SOUP-

Local SMOKED SALMON CHOWDER
COMES WITH A SLICE OF SOUR DOUGH TOAST

-BASKETS-

COCONUT SHRIMP & CHIPS

Local HALIBUT & CHIPS

-TACOS-

CHOICE OF A FLOUR OR CORN TORTILLA
EACH TACO INCLUDES OUR SIGNATURE FISH SAUCE,
ONIONS, CILANTRO, PURPLE CABBAGE, LIMES,
AVOCADO, AND QOJITA CHEESE

STEAK

Local BLACKENED SHRIMP

Local BLACKENED SALMON

Local BEER BATTERED HALIBUT

Local OYSTERS

Local DUNGENESS CRAB

VEGETARIAN AND VEGAN OPTIONS

BLACK BEAN

-CRAB LEGS-

SERVED WITH GARLIC BUTTER AND LEMON

Local 1/2 lb. DUNGENESS

Local 1 lb. DUNGENESS

ALASKA VISITOR VOLUME

Summer 2024



February 2025

PREPARED FOR:

Alaska Travel Industry Association





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Visitor Volume: Summer 2024

Total Volume

An estimated 2.7 million out-of-state visitors traveled to Alaska between May and September 2024, 66% of whom were cruise visitors, 31% were air visitors, and 3% were highway/ferry visitors.

Cruise visitors include any visitor that overnighted on a cruise ship within Alaska. Air visitors flew both in and out of Alaska, and exclude cruise passengers. Highway/ferry visitors entered and/or exited the state via highway or ferry.

**Table 1. Alaska Visitor Volume,
Summer 2024, by Transportation Market**

Transportation Market	# of Visitors	% of Total
Cruise visitors	1,785,000	66%
Air visitors	839,600	31%
Highway/ferry visitors	78,300	3%
Total visitors	2,702,900	100%

Note: Cruise passengers traveling in the "winter" months of April and October are included.

The total visitor volume of 2,702,900 represents a 2.1% increase from summer 2023. The increase is largely attributable to a 3.8% growth in cruise passenger volume. Air visitors were down by 1.5%, while highway/ferry visitors were up by 1.6%. The share of cruise passengers out of all visitors grew from 65% in 2023 to 66% in 2024.

**Table 2. Alaska Visitor Volume,
Summers 2023 and 2024, by Transportation Market**

Transportation Market	Summer 2023	Summer 2024	% Change
Cruise visitors	1,719,000	1,785,000	+3.8%
Air visitors	852,500	839,600	-1.5%
Highway/ferry visitors	77,100	78,300	+1.6%
Total visitors	2,648,600	2,702,900	+2.1%

Cruise Visitors

Three-quarters of 2024 cruise passengers (74%) were on round-trip itineraries, while the remaining 26% were on cross-gulf itineraries, sailing between Whittier or Seward and ports outside of Alaska, mostly Seattle and Vancouver. This ratio was similar to 2023 (76/24).

**Table 3. Alaska Cruise
Passenger Volume, 2024, By Cruise Type**

Cruise Type	# Passengers	% of Total
Round-trip passengers	1,324,000	74%
Cross-gulf passengers	461,000	26%
Total passengers	1,785,000	100%

Sources: Cruise Line Agencies of Alaska and non-CLAA lines.

Twelve Alaska ports received at least 10,000 cruise passengers in 2024, with the top three receiving over 1 million each (Juneau, Ketchikan, and Skagway). The top five ports each experienced modest (2% to 5%) growth in 2024 with the exception of Ketchikan, which was flat. Ports with fewer passengers tend to see more fluctuations in traffic, most pronounced in Dutch Harbor (+79%), Kodiak (+61%), Valdez (-39%), and Wrangell (-27%).

Table 4. Alaska Cruise Passenger Volume, 2023 and 2024, by Port (>10,000 pax)

Port	2023	2024	% change
Juneau	1,669,500	1,732,000	+3.7%
Ketchikan	1,497,200	1,497,700	0.0%
Skagway	1,195,100	1,257,000	+5.2%
Glacier Bay	677,100	702,200	+3.7%
Sitka	588,400	602,600	+2.4%
Icy Strait Point	484,200	541,200	+11.8%
Whittier	223,500	240,800	+7.7%
Seward	191,500	220,200	+15.0%
Haines	73,200	87,700	+19.8%
Valdez	44,900	27,500	-38.8%
Wrangell	23,000	16,900	-26.5%
Kodiak	12,600	20,300	+61.1%
Dutch Harbor	7,600	13,600	+78.9%

Sources: Cruise Line Agencies of Alaska and non-CLAA lines.

Air Visitors

Air visitor volume is largely based on passenger enplanements for flights exiting the state. Air exits are measured in terms of five major airports, an “other airports” category, and international. In summer 2024, 72% of visitor air exits were attributable to Anchorage; 11% to Fairbanks; 7% to Juneau; 4% to Ketchikan; 3% to Sitka, and 1% to other. (These exits include some cruise passengers.) Visitor exits via international flights represented 1% of total air exits.

Note that “visitor exits” are not equivalent to the “air visitor market,” which is adjusted to account for cruise passengers exiting via air as well as highway/ferry visitors who exit the state via air.

Table 5. Air Visitor Exits Share by Airport, Summer 2024

Airport	% of Total
Anchorage	72
Fairbanks	11
Juneau	7
Ketchikan	4
Sitka	3
Other	2
International	1

Sources: Airports and airlines; MRG estimates.

Highway/Ferry Visitors

An estimated 78,300 visitors entered and/or exited Alaska via highway or ferry in summer 2024. The main component of highway/ferry visitors are highway travelers in personal vehicles. The Klondike Highway (outside of Skagway) is the most common border crossing for these travelers, representing 43% of all personal vehicle crossings, followed by Alaska Highway (at Beaver Creek) at 36%, Haines Highway at 14%, and Top of the World at 7%.

Ferry passengers represented only 4% of highway/ferry visitor exits (and 0.1% of statewide visitor exits).

Table 6. Highway Personal Vehicle Crossings Share by Border, Summer 2024

Border	% of Total
Klondike Highway	43
Alaska Highway	36
Haines Highway	14
Top of the World Highway	7

Sources: Department of Homeland Security; MRG estimates.

Indicators

The following indicators help illustrate how the most recent summer season fared compared to the previous year in terms of tax revenues, fishing/hunting license sales, and hotel statistics.

Bed tax revenues in summer 2024 were up in all cities except Ketchikan, with increases ranging between 5% and 13%. Ketchikan saw a modest 1% decrease over the same time period. Anchorage vehicle tax revenues were down by 5%, while RV rental tax revenues were down by just 1%. Meanwhile, state vehicle tax revenues were up: +5% from vehicle rentals and +7% from RV rentals. Note that changes in tax revenues can reflect changes in rates as well as volume.

Non-resident sportfishing/hunting license sales were up less than 1%. (While this reflects full year and not summer-only sales, nearly all non-resident license sales occur in the summer months.)

According to hotel statistics provided by STR, Anchorage showed the highest occupancy in 2023 among the three largest markets at 81%, followed by Fairbanks at 79% and Juneau at 70%. Compared to summer 2023, occupancy was down by between -2% and -7% in all three reporting communities.

Average daily rates (ADR) were highest in Anchorage (\$269) followed by Juneau (\$248) and Fairbanks (\$241). Compared to the previous summer, ADRs were up by between 8% and 10% in the three communities.

**Table 7. Tax and Hotel Indicators,
Summers 2023 vs. 2024**

		% Change
Bed Tax Revenues		
Fairbanks (inc. City & Bor.)		+13%
Denali		+11%
Sitka		+6%
Anchorage		+5%
Juneau		+5%
Ketchikan (City)		-1%
Vehicle Tax Revenues	Alaska	Anchorage
Vehicle	+5%	-5%
RV	+7%	-1%
Sportfishing/Hunting Licenses		
Total sales to non-residents		+<1%
Hotel Occupancy		
Anchorage	81%	-4%
Fairbanks	79%	-2%
Juneau	70%	-7%
Hotel ADR (Average Daily Rate)		
Anchorage	\$269	+8%
Juneau	\$248	+9%
Fairbanks	\$241	+10%

Sources: Municipality of Anchorage, Explore Fairbanks; Alaska Department of Revenue; City and Borough of Juneau, City of Ketchikan, City and Borough of Sitka, Denali Borough, Alaska Department of Fish & Game, STR.

Note: Not all hotel properties participate in STR reporting; 78% of Anchorage properties, 72% of Fairbanks properties, and 66% of Juneau properties contributed data.

Long-Term Trend

Alaska's summer visitor volume has completely recovered from the COVID-related downturn in 2020-21. The 2024 total was 22% up from 2019, and 63% up from a decade earlier (2014). The growth in the last decade has largely been driven by the cruise market, which grew by 84% between 2014 and 2024.

The air market grew by 33% over that same time period. The highway/ferry market saw more fluctuations, growing by 42% between 2014 and 2018, then dropping by 19% between 2018 and 2024. (See following page for more detail.)

Figure 1. Visitor Volume to Alaska, Summers 2006-2024

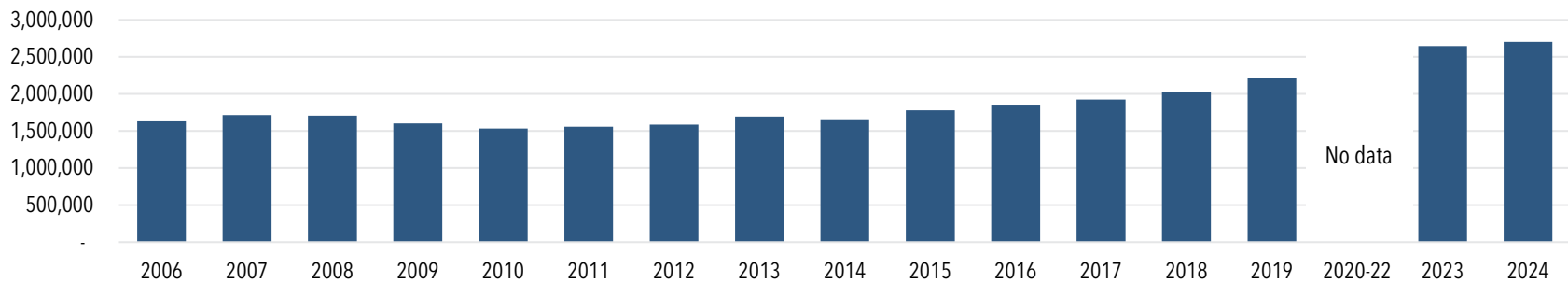


Figure 2. Visitor Volume to Alaska by Transportation Market, Summers 2014-2024

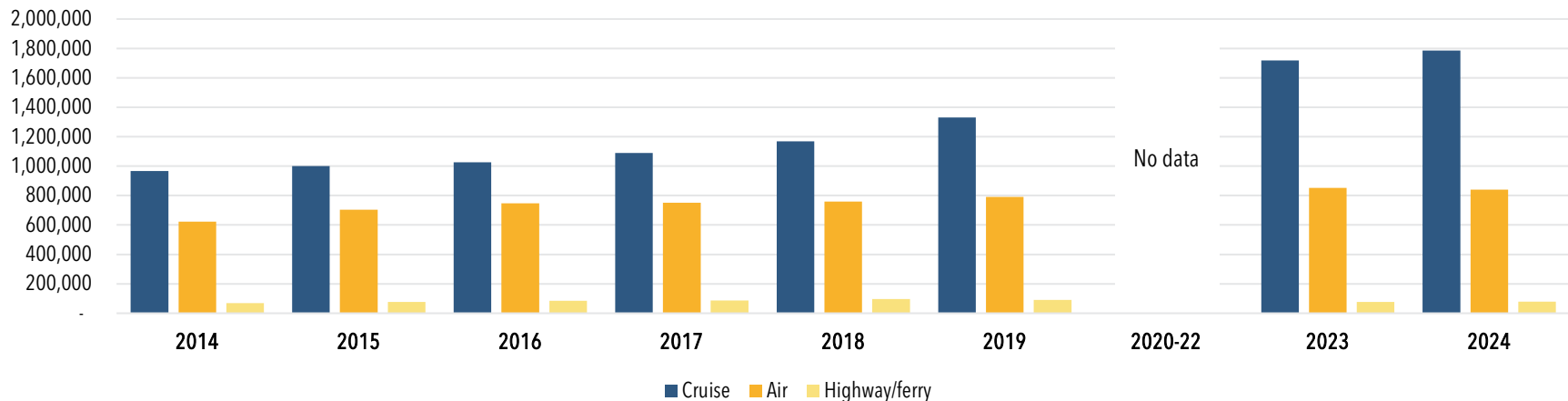


Table 8. Visitor Volume to Alaska by Transportation Market, Summers 2014-2024

	2014	2015	2016	2017	2018	2019	2020-22	2023	2024	% change 2014-24
Cruise	967,500	999,600	1,025,900	1,089,700	1,169,000	1,331,600		1,719,000	1,785,000	+84%
Air	623,600	703,400	747,100	750,500	760,100	790,900	No data	852,500	839,600	+35%
Highway/ferry	68,500	77,000	84,500	86,100	97,200	90,500		77,100	78,300	+14%
Total	1,659,600	1,780,000	1,857,500	1,926,300	2,026,300	2,213,000		2,648,600	2,702,900	+63%
% change YOY	-	+7.3%	+4.4%	+3.7%	+5.2%	+9.2%	n/a	+19.7%*	+2.1%	

*Change from 2019.

Methodology

The study team collected traffic data for Alaska's major "points of exits", by month and location:

- **AIR:** Enplaning passengers at five major airports (ANC, FAI, JNU, KTN, SIT) who were on outbound flights i.e., flights exiting the state. A fifth "other airports" category covered passengers flying out of smaller airports where outbound flights occur (WRG, PTB, YAK, CDV).
- **CRUISE:** Cruise passengers, counted both in total and as passengers exiting the state (sailing southbound, both on round-trip and cross-gulf itineraries).
- **FERRY:** Ferry passengers disembarking at Bellingham.
- **HIGHWAY:** Highway travelers crossing the border into the U.S. from Canada at four border stations. For purposes of this visitor volume estimates, "entries" into Alaska are assumed to be equivalent to "exits." Bus passenger crossings at the Skagway border are adjusted to reflect the large number of cruise passengers that cross the border on shore excursions.

A visitor "ratio" was applied to each of the above exit modes and locations to arrive at the visitor volume. Ratios are largely based on 2019 ratios¹ with some adjustments made for population changes in the five airport hub communities. One exception for summer 2024 was Anchorage air exiters. A new survey of Wi-Fi users at the

Anchorage Airport, conducted by MRG for Visit Anchorage, allowed for ratios to be updated to reflect 2024 survey results. (Respondents who were exiting Alaska that day provided their origin.)

The highway ratio reflects "last exit" visitors, who are not planning to re-enter Alaska. AMHS provided 2024 data on residency of passengers disembarking at Bellingham, allowing for up-to-date ratios.

Visitor volume by exit mode was adjusted for "transportation market" in the following ways:

- **AIR:** Cruise passengers exiting the state via air were removed, as were visitors who entered via highway or ferry but exited by air.
- **CRUISE:** The cruise total includes all visitors who traveled by cruise ship in Alaska, whether they were on a round-trip cruise; cross-gulf cruise (flying one way and cruising one-way); or an in-state cruise (small cruise ships starting and ending their cruise in Alaska, whose passengers fly both in and out of the state). Note that all cruise passengers are included in the "summer" total, even though a small percentage travel in April or October.
- **HIGHWAY/FERRY:** Highway/ferry exits were combined, then adjusted upwards slightly to account for travelers who enter the state by highway or ferry, then exit by air.

¹ 2019 ratios were mostly based on 2016 ratios which resulted from nearly 50,000 "tallies" conducted at airports and on the highway. Some adjustments are made to

reflect the changing number of cross-gulf cruise passengers flying out of the Anchorage and Fairbanks airports.

Sources

CRUISE VISITORS

- Cruise Line Agencies of Alaska (CLAA)
- Non-CLAA lines (UnCruise, Alaskan Dream, American Cruise Line)

AIR VISITORS

- Alaska Department of Transportation and Public Facilities (DOT&PF) for Anchorage and Fairbanks enplanements
- Alaska Air for outbound enplanements by airport
- Delta Air for Ketchikan and Sitka enplanements
- Juneau Airport for Delta enplanements

HIGHWAY/FERRY VISITORS

- Alaska Marine Highway System
- U.S. Customs and Border Protection

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