



Document reference ID : 3531

Licensing Application Summary

Application ID: 3531

Applicant Name: The Lodge at Yes Bay, LLC

License Type applied for: Outdoor Recreation Lodge License (ORL) (AS 04.09.280)

Application Status: In Review

Application Submitted On: 05/28/2025 12:02 PM AKDT

Entity Information

Business Structure: Limited liability company

FEIN/SSN Number: [REDACTED]

Member Managed or Manager Managed: Member Managed

Alaska Entity Number (CBPL): 10276840

Alaska Entity Formed Date: 07/07/2024

Home State: AK

Entity Contact Information

Name	Phone	Email	Relation
Beaux Martin	318-547-6496	Beaux.yesbay@gmail.com	Executive Management
Renee Hall	253-261-7108	Renee.yesbay@gmail.com	Designated Licensee
Entity Address:		PO Box 5700, Ketchikan, AK, 99901, USA	

Initial Application Information

Authority Type: I am authorized user by the designated licensee with binding authority

Prefix: Mrs

Legal First Name: Renee

Legal Last Name: Hall

Email Address: renee.yesbay@gmail.com

Phone Number: 253-261-7108

Registered Agent Information

Name Alexander Kubitz

Agent's Phone Number 907-312-5564

Agent's Email agent@alaskaregisteredagent.com

Address821 N St ste 102, Anchorage, AK, 99501-3285, 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
The Lodge at Yes Bay, LLC	Renee Hall	Member	50
The Lodge at Yes Bay, LLC	Alan Hall	Member	50
The Lodge at Yes Bay, LLC	Beaux Martin	Affiliate, Manager	

Premises Address

Nearest municipality, city, and/or borough:Ketchikan

Lot, Block, Parcel, Landmarks and Directions:Yes Bay approximately 39 miles NNW of Ketchikan Alaska

Latitude:55.91640

Longitude:-131.79748

Country, State, Zip:AK, United States, 99901

Does the proposed site include a valid street address?No

Basic Business information

Business/Trade Name:Yes Bay Lodge

What is your primary business at this location?Recreation

Premises Contact Details

Contact Person NameRenee Hall

Business Phone Number253-261-7108

Email AddressRenee.yesbay@gmail.com

Local Government and Community Council Details

City/MunicipalityNo Local Government

BoroughKetchikan Gateway Borough

Property Ownership

Do you, the applicant, own the land, building, and/or warehouse at this proposed licensed location?No

Property Utilization StatusAn Existing Facility

Are you operating under?Lease

Add Copy of Lease\Sublease document[2024.07.09 Lease Agreement \(Halls -- YBL\) Execution.pdf](#)

Premises Diagram

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

Premises Diagram

- [YBL Full Premises Diagram.pdf](#)

Security Plan

- [YBL Security Plan.pdf](#)

Seasonal Information

Are you conducting seasonal business? Yes

Please Provide your six-month operating period 06/01 - 09/30

Operation Period Details Our Lodge operates from June 1 until September 30 of each year. We will offer our guests alcohol on the premises during this time period.

Outdoor Recreation Lodge Statement

Is the applicant a licensed business that provides overnight accommodations and meals, is primarily involved in offering opportunities for persons to engage in outdoor recreation activities and has a minimum of two guest rooms? : Yes

Describe your outdoor recreation lodge facilities and recreation activities offered? : Yes Bay Lodge is a fishing lodge offering guided saltwater fishing trips for its guests. The Lodge is arranged with 16 guest rooms with a couple bed options to choose from. The facilities inside the lodge include a restaurant, a recreational area (pool table/ping-pong), a lounge and bar area, a gym, and a gift shop.

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) Ketchikan USPS Bulletin, 3609 Tongass Ave, Ketchikan, AK, 99901

What was the first day you posted your application? 11/18/2024

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 that we provide overnight accommodations and meals, we also have at least 2 guest rooms, and they are primarily involved in offering opportunities for outdoor recreation activities.

Signature

This application was digitally signed by : Renee Hall on 11/03/2024 11:41 AM AKST

Payment Info

Payment Type : CC

Payment Id: cdc32a99-3be1-4bcc-b289-0bb94ef205bc

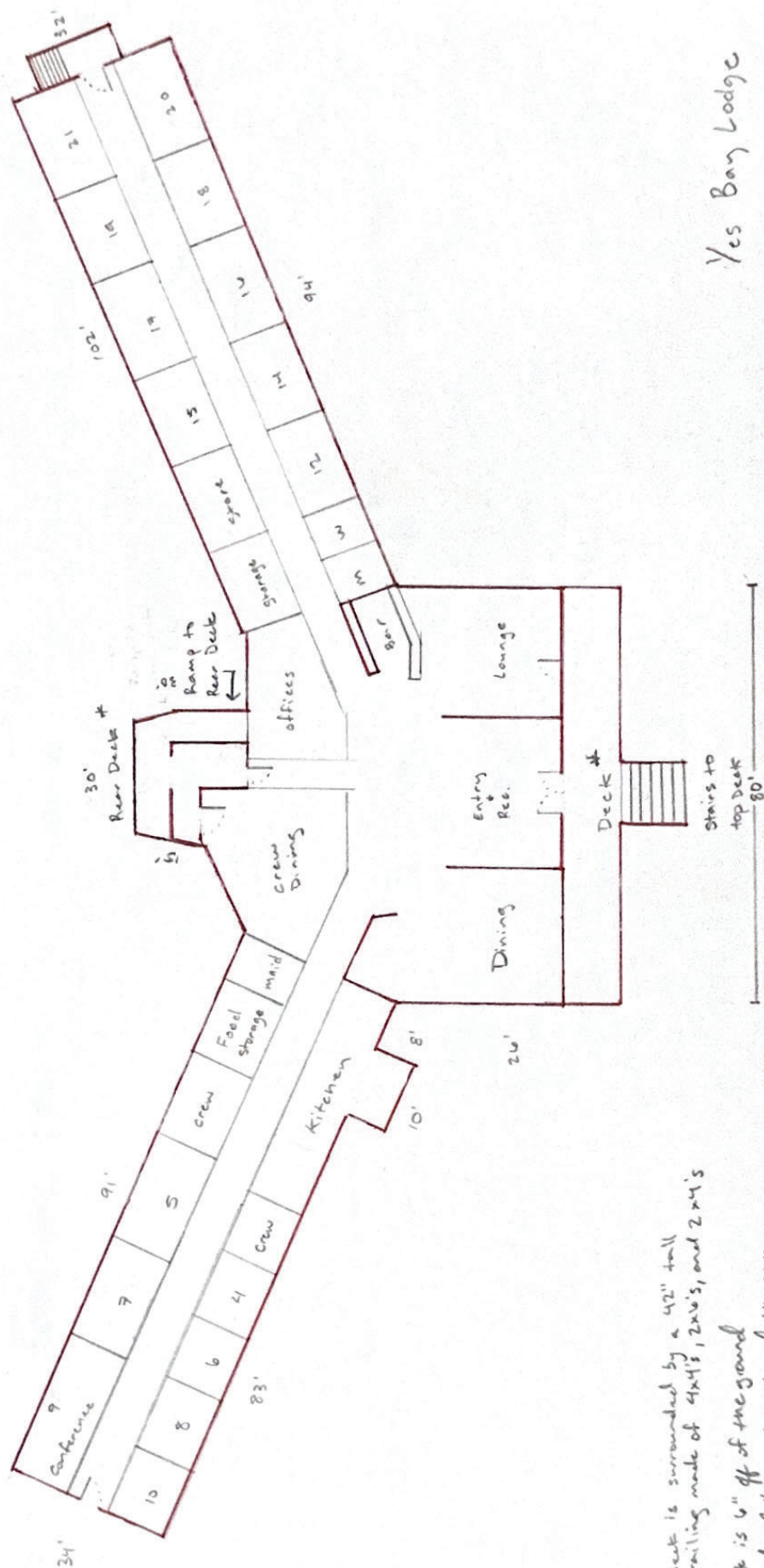
Receipt Number: 100980660

Payment Date: 12/05/2024 11:19 AM AKST

Documents

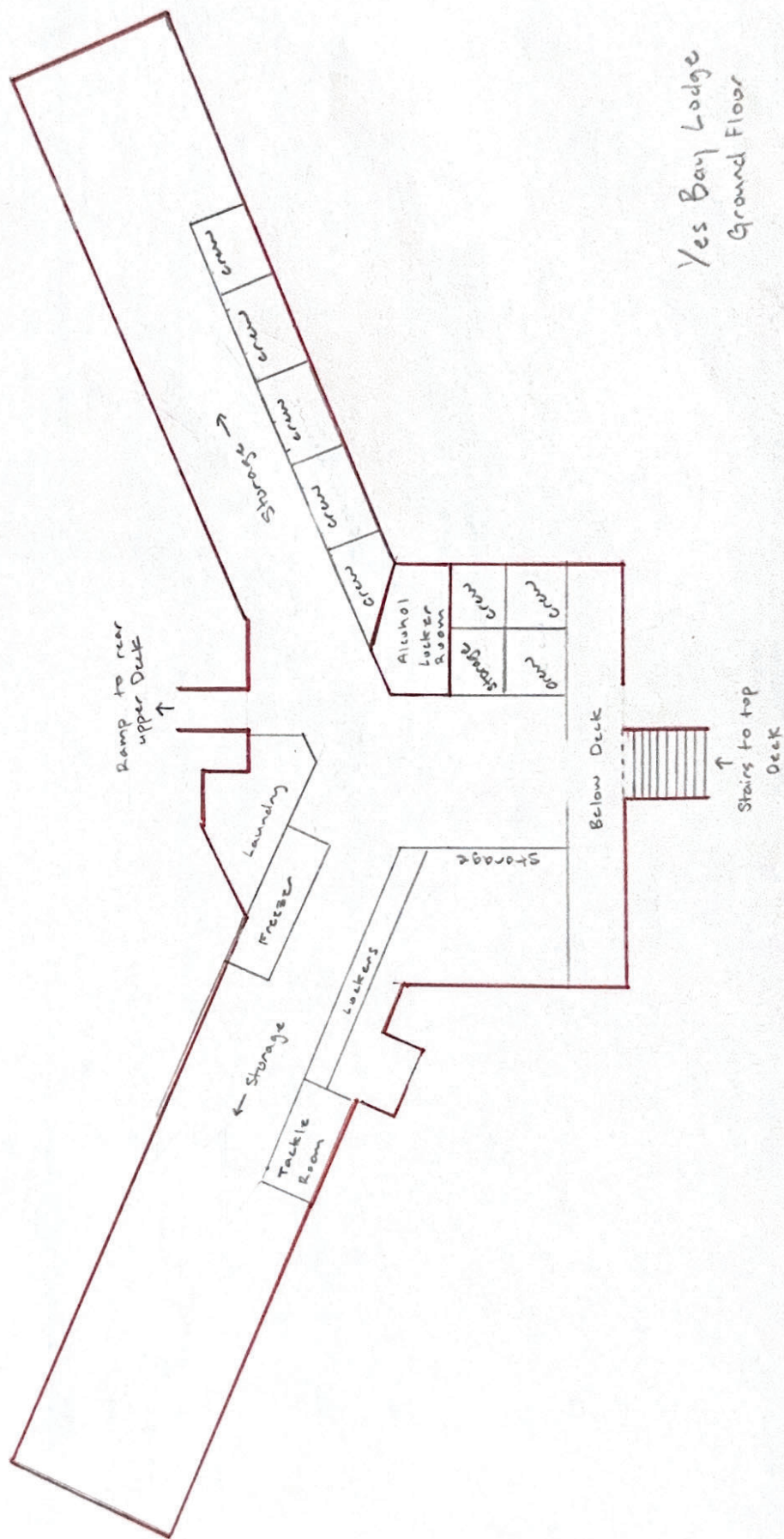
#	File Name	Type	Added On
1	2024.07.09 Lease Agreement (Halls -- YBL) Execution.pdf	License Lease\Sublease document	11/02/2024 12:20 PM AKDT
2	YBL Full Premises Diagram.pdf	License Location Diagram Document	05/23/2025 01:52 PM AKDT
3	YBL Security Plan.pdf	License Location Diagram Security Plan Document	05/23/2025 01:52 PM AKDT
4	AB-07 with Publisher's Affidavit.pdf	Publishers Affidavit	05/28/2025 12:05 PM AKDT
5	Application Summary-3531.pdf	License Paper Form Application Document	05/28/2025 12:05 PM AKDT

Download

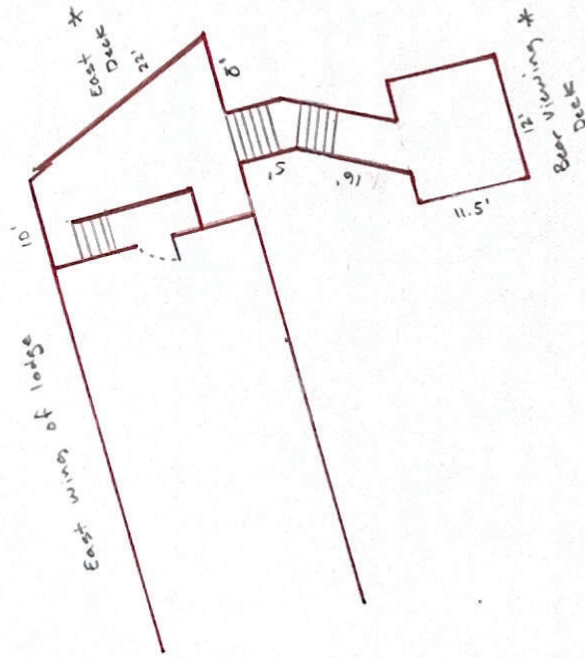


Yes Bay Lodge
Main Floor

- * Front Deck is surrounded by a 42" tall cedar railing made of 4x4's, 2x6's, and 2x4's
- * Rear Deck is 6" off of the ground
- * 42" cedar rail separates it and the ramp

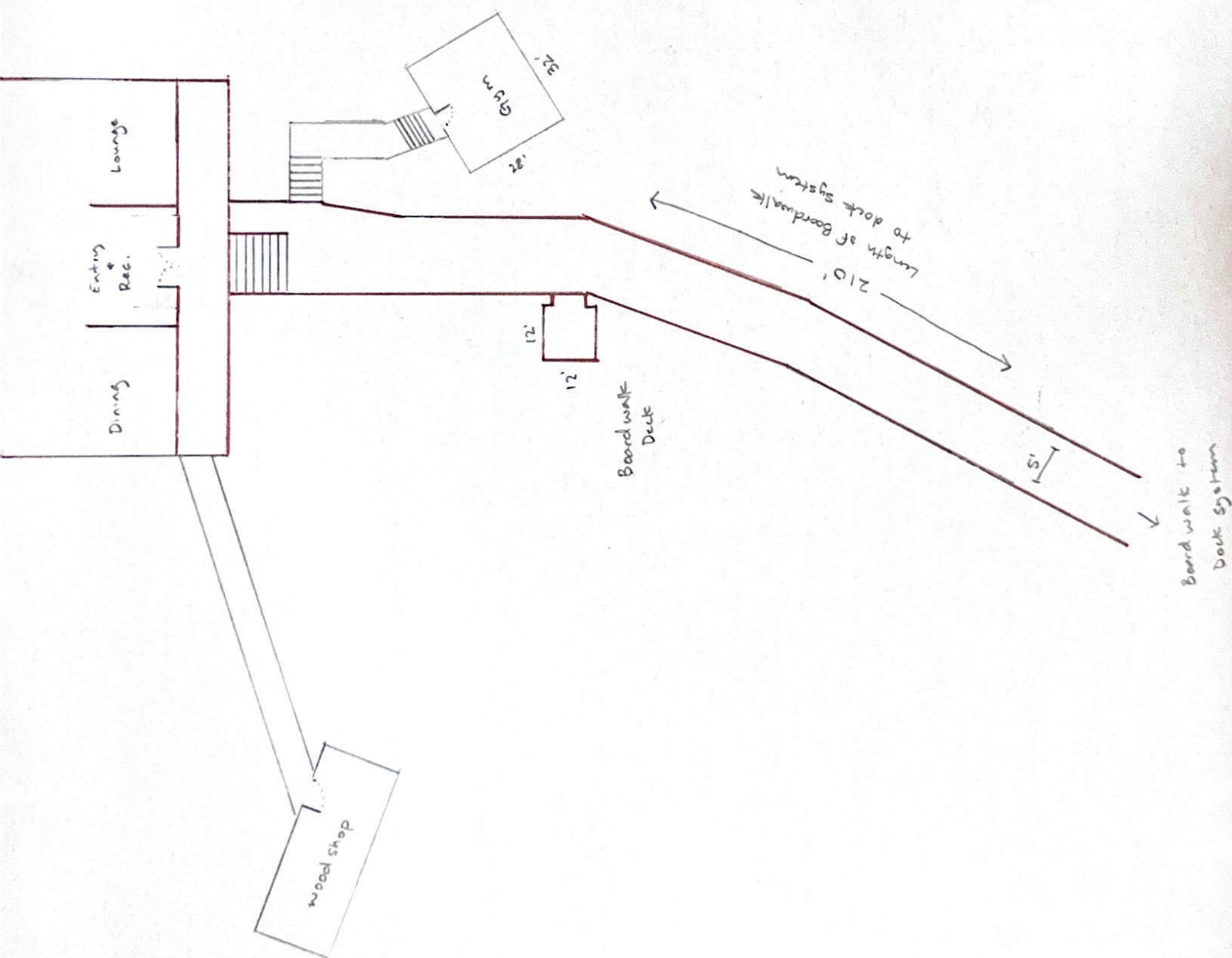


Yes Bay Lodge
Ground Floor

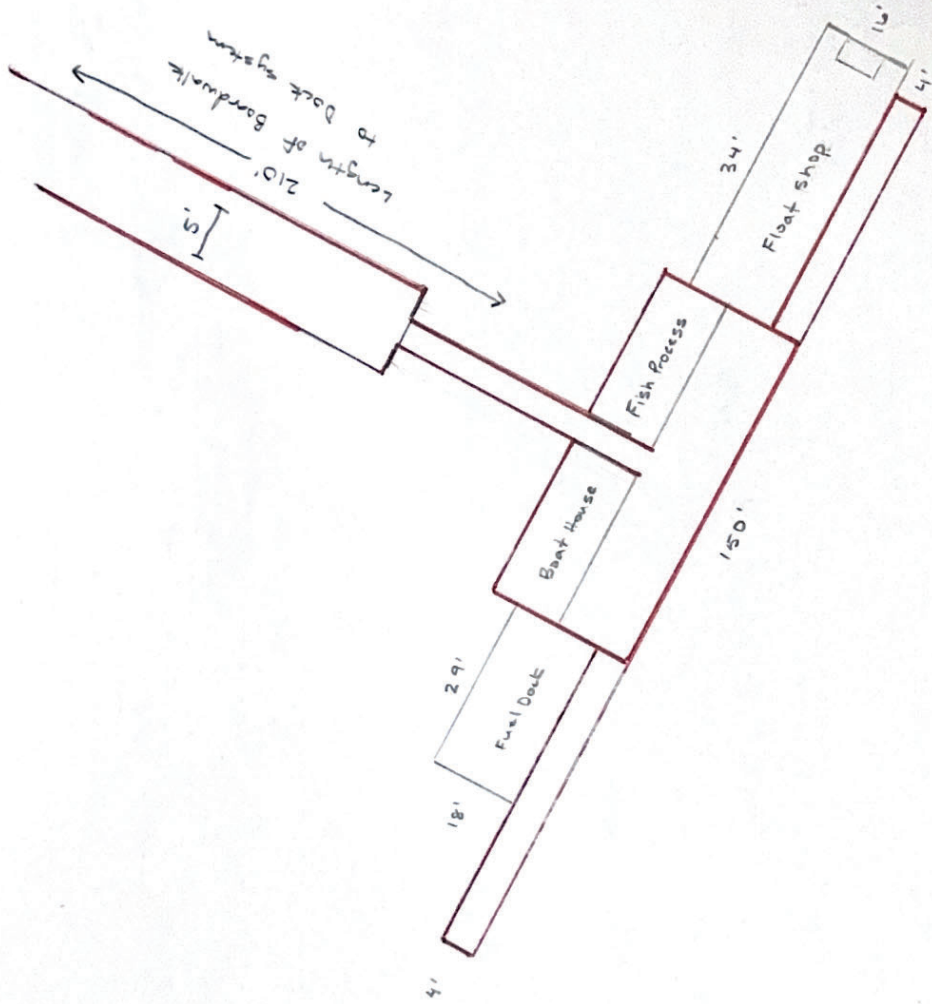


*A railing of 42" height runs the perimeter of the east deck and stairway down to and around the beer viewing deck.

Yes Bay Lodge
East Deck &
Bear Viewing Deck



Yes Bay Lodge
Boardwalk to Dock

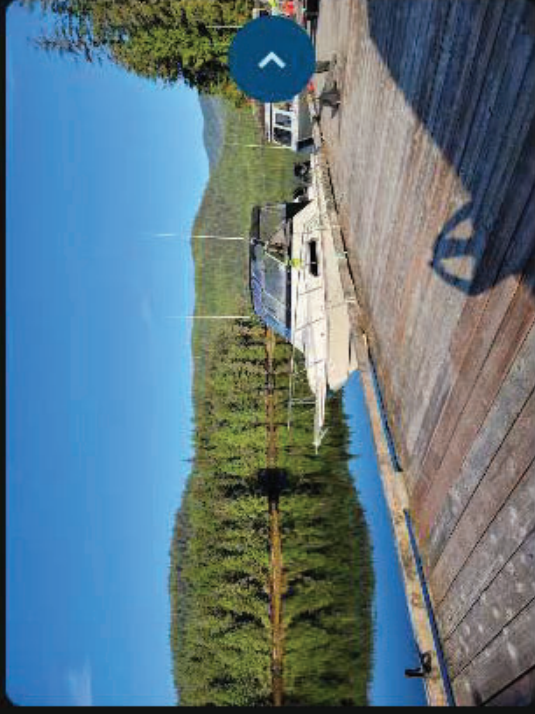


Yes Bay Lodge
Boardwalk + Dock

Wolverine Creek

Yes Bay Lodge

Yes Bay Lodge



Yes Bay Lodge, Ketchikan, AK 99901



yesbay.com

Save to project



3D

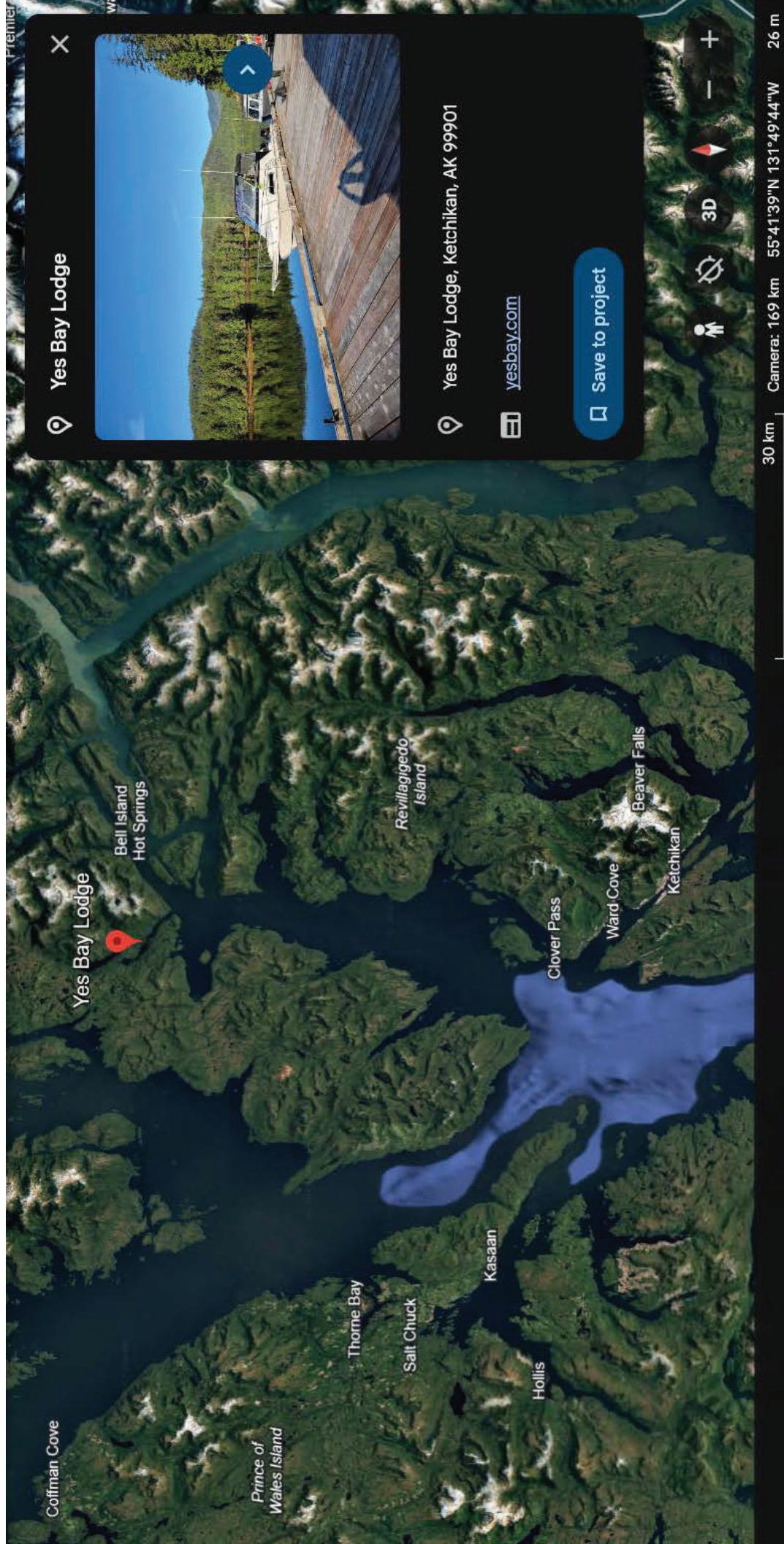


100 m

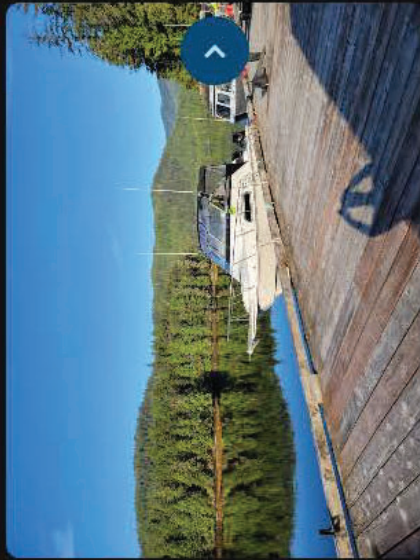
Camera: 630 m

55°55'00"N 131°47'54"W

15 m



Yes Bay Lodge



Yes Bay Lodge, Ketchikan, AK 99901



yesbay.com



Save to project



30 km

Camera: 169 km

55°41'39"N 131°49'44"W

26 m

The Lodge at Yes Bay
Outdoor/Indoor Serving Security Plan

1. All minors must be accompanied by an adult (age over 21) while in the restricted area when any alcohol is being served/sold/consumed.
2. All new patrons are carded upon ordering alcohol.
3. All staff is trained in the identification of fake IDs.
4. A 42 inch tall cedar railing made of 4x4's, 2x6's, and 2x4's is around the outdoor servicing area including the front deck and the full length of the walkway down to the dock.
5. Underaged persons will be monitored closely by our professionally trained alcohol servers.
6. Proper egress from the outdoor service area will always remain unobstructed.
7. ABC mandated posters as required by law are posted inside The Lodge at Yes Bay and at the entrances of the outdoor seating area.
8. All entrances and exits will provide clear notice that NO ALCOHOL IS ALLOWED BEYOND THE OUTDOOR SEATING AREA.
9. Keeping outdoor seating area viable without any increased risk to minors exposed to alcohol WILL continue to be a part of our training for our staff.
10. All safety related operations for our current liquor service will additionally be enforced in the new service area.
11. Proper signage at points of entry indicating no minors without a parent or legal guardian will be posted.
12. All servers will closely monitor that only the guests that have been carded will have alcoholic beverages.
13. Our top priority continues in providing safety for all guests regarding the service of alcoholic beverages.
14. Servers will be present in the outdoor area to monitor consumption.



Document reference ID : 5598

Licensing Application Summary

Application ID: 5598
Applicant Name: The Lodge at Yes Bay, LLC
License Type applied for: Restaurant Endorsement (RE) (AS 04.09.450)
Application Status: In Review
Application Submitted On: 05/15/2025 03:40 PM AKDT

Entity Information

Business Structure: Limited liability company
FEIN/SSN Number: [REDACTED]
Member Managed or Manager Managed: Member Managed
Alaska Entity Number (CBPL): 10276840
Alaska Entity Formed Date: 07/07/2024
Home State: AK

Entity Contact Information

Name	Phone	Email	Relation
Beaux Martin	318-547-6496	Beaux.yesbay@gmail.com	Executive Management
Renee Hall	253-261-7108	Renee.yesbay@gmail.com	Designated Licensee
Entity Address:		PO Box 5700, Ketchikan, AK, 99901, USA	

Initial Application Information

Authority Type: I am authorized user by the designated licensee with binding authority
Prefix: Mrs
Legal First Name: Renee
Legal Last Name: Hall
Email Address: Renee.yesbay@gmail.com
Phone Number: 907-617-6841

Additional Authorized Users

Legal Name	Relation with Applicant
Beaux Martin	Family Member

Registered Agent Information

Name	Alexander Kubitz
Agent's Phone Number	907-312-5564
Agent's Email	agent@alaskaregisteredagent.com
Address	821 N St ste 102, Anchorage, AK, 99501-3285, 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
The Lodge at Yes Bay, LLC	Renee Hall	Member	50
The Lodge at Yes Bay, LLC	Alan Hall	Member	50
The Lodge at Yes Bay, LLC	Beaux Martin	Affiliate, Manager	

Premises Address

Nearest municipality, city, and/or borough:	Ketchikan
Lot, Block, Parcel, Landmarks and Directions:	Yes Bay approximately 39 miles NNW of Ketchikan Alaska
Latitude:	55.91640
Longitude:	-131.79748
Country, State, Zip:	AK, United States, 99901
Does the proposed site include a valid street address?	No

Primary license number

Primary License Information	Application ID - 3531 - New Outdoor Recreation Lodge License Application - In Review
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Basic Business information

Business/Trade Name:	Yes Bay Lodge
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Local Government and Community Council Details

City/Municipality	No Local Government
Borough	Ketchikan Gateway Borough

Premises Diagram

Will the license or permit embrace the entire premises address?	Yes
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Premises Diagram

- [YBL Liquor Diagram.pdf](#)
- [YBL Liquor Diagram Ground Floor.pdf](#)

Security Plan

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.)

Minors will be allowed in the dining, entrance & recreational, and lounge area with servers monitoring that only carded guests have alcohol. Minors will also be employed and present in the kitchen and a part of the serving staff.

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.

We can assure minors will not be able to gain access to alcohol by selling alcohol at only one location. We also have cameras on the premises. We will have numerous employees working during the hours that guests may have alcohol. Before guest arrivals, all of our employees will know the age of each person coming and responsible for monitoring alcohol consumption.

Is an owner, manager, or assistant manager who is 21 years of age or older always present on the premises during business hours?	Yes
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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.	Food Service Permit.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:	Table Service

Restaurant Declaration

Please upload the finalized or expected Food and Alcohol Menu. [Yes Bay Cycle Menu 2025.pdf](#)
[BAR REFERENCE SHEET.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	06:00 AM - 12:00 AM
Monday	06:00 AM - 12:00 AM
Tuesday	06:00 AM - 12:00 AM
Wednesday	06:00 AM - 12:00 AM
Thursday	06:00 AM - 12:00 AM
Friday	06:00 AM - 12:00 AM
Saturday	06:00 AM - 12:00 AM

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 : Renee Hall on 05/15/2025 03:39 PM AKDT

Payment Info

Payment Type : CC

Payment Id: cab6f392-5aef-484a-8ec4-2631ef6f3ae5

Receipt Number: 101068706

Payment Date: 05/15/2025 03:43 PM AKDT

Documents

#	File Name	Type	Added On
1	YBL Liquor Diagram.pdf	License Location Diagram Document	05/15/2025 02:20 PM AKDT
2	YBL Liquor Diagram Ground Floor.pdf	License Location Diagram Document	05/15/2025 02:20 PM AKDT
3	YBL Security Plan.pdf	License Location Diagram Security Plan Document	05/15/2025 02:20 PM AKDT
4	Food Service Permit.pdf	LicenseRestaurantDetailFoodServicePermitDocument	05/15/2025 03:13 PM AKDT
5	Yes Bay Cycle Menu 2025.pdf	LicenseRestaurantDeclarationFoodAlcoMenuDocument	05/15/2025 03:37 PM AKDT
6	BAR REFERENCE SHEET.pdf	LicenseRestaurantDeclarationFoodAlcoMenuDocument	05/15/2025 03:37 PM AKDT

Download

Bumblebee Team Menu
Yes Bay Resort

Day one:

Wednesday, July 17, 2025

One: Happy Hour Hors d'oeuvres, this will vary daily but may include things like duck liver mousse, birch syrup smoked trout and deep-fried Yes Bay shrimp toast.

Two: Salad, Today's harvest Dungeness crab, baby frisee, radicchio, pickled lemon, lemon-wasabi Louis. Pinot Grigio, (Tasting notes: Hay colored, pears and old-school apples, peaches, toasted nuts.)

Three: Fish Entrée, Salmon fillet straight from the bay broiled with agave nectar-lime butter, leeks and mandarin oranges, fresh pineapple salsa, cilantro infused basmati, spaghetti squash ratatouille. Chardonnay, (Tasting notes: Velvety, vanilla pudding, banana bread, notes of wet rock.)

Four: Dessert, peach poached in Port wine, pecan ice cream, fresh gathered Wolverine Creek berries macerated in orange cognac.

Day two:

Thursday, July 18, 2025

Breakfast: Fresh baked buttermilk biscuits, elk sausage and cracked black pepper gravy, egg frittata with fines herbes, citrus fruit with rain forest berries, Yes Bay famous buttered cinnamon bear bread.

Lunch: Hot soup: chicken, lime, tequila, poblano and tortilla crisps. Turkey and spinach wrap, chipotle aioli. Bean and corn salad. White chocolate macadamia nut cookies.

Dinner:

One: Happy Hour Hors d'oeuvres, this will vary daily but may include things like cold smoked salmon, truffle scented baked Camembert, lavender toast and fresh fruit.

Two: Salad, fresh caught Alaskan shrimp tossed with deviled egg dressing, bibb lettuce, baby dill, yellow tomatoes, miniature olive oil croutons. Sauvignon Blanc, (Tasting notes: A mix of bright citrus including lemon, lime with mineral highs and maybe green pepper.)

Three: Fowl Entrée, whole roasted game hen, flash fried rosemary, pure wild rice, lemon butter, baby carrots braised with Belgian endive with ale. Pinot Noir, (Tasting notes: cherry and raspberry right off, then the smell of forest and mushrooms.) *or* Chardonnay (Tasting notes: unoaked, this Chablis style wine is crisp and chalky with hints of lemon zest, grapefruit and green apple.)

Four: Dessert, cinnamon bread pudding, single barrel whiskey butter sauce, maple-cardamon infused cream.

Day 3

Friday, July 19, 2025

Breakfast: Wild blueberry pancakes, maple-vanilla whipped cream, birch butter, huckleberry jam, peppered bacon, fried Spam, fluffy-puffy cheese egg scramble.

Lunch: Thinly shaved Missouri Ozark hickory ham and Italian prosciutto, mild baby Swiss cheese, shallot and Cognac mustard on traditional seeded rye. Baby red potato and parsley salad. Black bean brownies.

Dinner:

One: Happy Hour Hors d'oeuvres, this will vary daily but may include things like rockfish, crab and avocado quesadillas, fresh fried corn chips, and an assortment of salsas and guacamole.

Two: Soup, our signature Yes Bay chowder, traditionally prepared with salt pork, Dungeness crab, our fresh shrimp and butterball potatoes. Fresh baked saltine crackers and bacon butter. Riesling, (Tasting notes: Clean and off dry with profiles of peach and apricot and just a hint of gas or paint thinner.) Chef's note: This is also great with IPA.

Three: Fish Entrée, Halibut baked in emulsified Martini sauce with Seattle's Big Gin, chive infused duchesse potatoes, green beans sauteed with woodland mushrooms. Chardonnay (Tasting notes: soft and rich with deep vanilla undertones, stone fruit, golden.)

Four: Dessert, white chocolate cheesecake, vanilla bean and sea salt ice cream, fudge drizzle, candied nuts.

Day 4

Saturday, July 20, 2025

Breakfast Buffet. Cheese grits souffle, bacon, ham, sausage, waffles, assorted Danishes and pastries, hashed browns, fruit, savory oatmeal bar, local jams and jellies.

Lunch: Hot soup: Dungeness crab and rockfish bisque, Sherry cream and roasted Hungarian pepper. Chicken salad sandwich on fresh baked croissant, micro-greens. House cooked kettle chips. Chocolate, coffee, nut candy bar.

Dinner:

One: Happy Hour Hors d'oeuvres, this will vary daily but may include things like an elegant cheese and charcuterie board with crackers and fruit or tempura shrimp and vegetables flash fried on the deck.

Two: Iceberg Wedge Salad Bar: various toppings like bacon, green onion, shredded cheese, radishes, herbal croutons, and dressing choices like classic Roquefort, 1000 Island and a Greek style lemon vinaigrette. Chardonnay, (Tasting notes: Velvety and luscious with pineapple and pear hints and notes of vanilla cookie.)

Three: Beef, USDA Prime grade primal rib, dry-aged in house for five weeks, slowly roasted in a crust of cracked pepper, garlic and shallot. Au jus, fresh grated horseradish root, twice baked russet potato, grilled asparagus. Cabernet Sauvignon, (Tasting notes: backbone softened with a range of dark fruits; black current, blackberry, black cherry with underlying nose of tobacco and wood.)

Four: Dessert, Hot gooey fudge cake, caramel swirl ice cream, dark rum chocolate sauce, black cherry.

Day 5

Sunday, July 20, 2025

Breakfast buffet: Grilled breakfast burritos, assorted Danishes and pastries, cereal variety.

Lunch: Thinly carved roast beef, fresh baked sour dough, Swiss cheese, black truffle mustard. Herb pasta salad. Nutty house made chocolate bar.

Dinner:

One: Happy Hour Hors d'oeuvres,

Two: Soup, our signature Yes Bay chowder, traditionally prepared with salt pork, Dungeness crab, our fresh shrimp and butterball potatoes. Fresh baked saltine crackers and bacon butter. Riesling, (Tasting notes: Clean and off

dry with profiles of peach and apricot and just a hint of gas or paint thinner.) Chef's note: This is also great with IPA.

Three: Fish Entrée, Halibut baked in emulsified Martini sauce with Seattle's Big Gin, chive infused duchesse potatoes, green beans sauteed with woodland mushrooms. Chardonnay (Tasting notes: soft and rich with deep vanilla undertones, stone fruit, golden.)

Four: Dessert, white chocolate cheesecake, vanilla bean and sea salt ice cream, fudge drizzle, candied nuts.

Day 5

Sunday, July 20, 2025

Breakfast buffet: Grilled breakfast burritos, assorted Danishes and pastries, cereal variety.

Lunch: Thinly carved roast beef, fresh baked sour dough, Swiss cheese, black truffle mustard. Herb pasta salad. Nutty house made chocolate bar.

Dinner:

One: Happy Hour Hors d'oeuvres,

Two: Soup, our signature Yes Bay chowder, traditionally prepared with salt pork, Dungeness crab, our fresh shrimp and butterball potatoes. Fresh baked saltine crackers and bacon butter. Riesling, (Tasting notes: Clean and off

dry with profiles of peach and apricot and just a hint of gas or paint thinner.) Chef's note: This is also great with IPA.

Three: Fish Entrée, Halibut baked in emulsified Martini sauce with Seattle's Big Gin, chive infused duchesne potatoes, green beans sauteed with woodland mushrooms. Chardonnay (Tasting notes: soft and rich with deep vanilla undertones, stone fruit, golden.)

Four: Dessert, white chocolate cheesecake, vanilla bean and sea salt ice cream, fudge drizzle, candied nuts.

Breakfast buffet: Grilled breakfast burritos, assorted Danishes and pastries, cereal variety.



Alaska Food Code 2025 Establishment Permit

Division of Environmental Health
Food Safety & Sanitation Program

Permit Number: 17111
Issued to: **THE LODGE AT YES BAY**
For: **YES BAY LODGE**
For Operation Of: **FF-1 Food Service**
Located at: **39mi NW of Ketchikan in Yes Bay Ketchikan, AK 99901**

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

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

Expiration Date:
December 31, 2025

Program Manager:

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

**If you have questions or concerns regarding safe food handling practices call or text
907-764-9825 or visit our website to file a complaint
(dec.alaska.gov/eh/fss/report-illness-issue/)**





Alaska Food Code 2025 Establishment Permit

Division of Environmental Health
Food Safety & Sanitation Program

Permit Number: 17112
Issued to: **THE LODGE AT YES BAY**
For: **YES BAY LODGE**
For Operation Of: **FN-4 Tavern/Bar**
Located at: **39mi NW of Ketchikan in Yes Bay Ketchikan, AK 99901**

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

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

Expiration Date:
December 31, 2025

Program Manager:

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

**If you have questions or concerns regarding safe food handling practices call or text
907-764-9825 or visit our website to file a complaint
(dec.alaska.gov/eh/fss/report-illness-issue/)**

