



Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application**Why is this form needed?**

This application for a license is required for all individuals or entities seeking to apply for a new alcoholic beverage license. Applicants should review **Title 04** of **Alaska Statutes** and **Chapter 305** of the **Alaska Administrative Code**. All fields of this form must be completed, per AS 04.11.260 and 3 AAC 305.045.

This form must be completed and submitted to AMCO's Anchorage office, along with all other required forms and fees before any license application will be considered complete and placed in the queue for a licensing examiner review.

Section 1 – Establishment and Contact Information

Enter information for the business seeking to be licensed.

Applicant:	Discover Deishu Inc.				
License Type:	Restaurant Eating Place License	Statutory Reference:	AS 04.09.210		
Doing Business As:	Taste of Deishu				
Premises Address:	142 Beach Road				
City:	Haines	State:	Alaska	ZIP:	99827
Local Governing Body/Bodies:	Haines Borough				
Community Council, (If applicable):					

Mailing Address:	PO Box 591				
City:	Haines	State:	Alaska	ZIP:	99827

Designated Individual with Binding Authority to apply for this License:	Zach Wentzel				
Contact Phone:	907-314-0816	Business Phone:	907-766-2876		
Contact Email:	zwentzel@deishu.com				

Seasonal License? Yes No

If "Yes", write your operating period not exceeding
Six months each year: _____

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



Alaska Alcoholic Beverage Control Board

Alcohol and Marijuana Control Office

550 W 7th Avenue, Suite 1600

Anchorage, AK 99501

alcohol.licensing@alaska.gov

<https://www.commerce.alaska.gov/web/amco>

Phone: 907.269.0350

Form AB-00: New License Application

Section 2 – Premises Information

Premises to be licensed

an existing facility a new building a proposed building

The next two questions must be completed by an applicant for a beverage dispensary or beverage dispensary tourism license and package store applicant only:

What is the distance of the shortest pedestrian route from the public entrance of the building of your proposed premises to the outer boundaries of the nearest school grounds? Include the unit of measurement in your answer.

1.0 mi

What is the distance of the shortest pedestrian route from the public entrance of the building of your proposed premises to the public entrance of the nearest church building? Include the unit of measurement in your answer.

0.7 mi

Section 3 – Sole Proprietor Ownership Information

This section must be completed by any sole proprietor who is applying for a license. Entities should skip to Section 4.

If more space is needed, please attach a separate sheet with the required information.

The following information must be completed for each licensee and each affiliate (spouse).

This individual is an: applicant affiliate

Name:			
Address:			
City:	State:	ZIP:	
Email:	Phone Number:		

This individual is an: applicant affiliate

Name:			
Address:			
City:	State:	ZIP:	
Email:	Phone Number:		



Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application**Section 4 – Entity Ownership Information**

This section must be completed by any entity, including a corporation, limited liability company (LLC), partnership, or limited partnership, that is applying for a license. Sole proprietors should skip to Section 5.

If more space is needed, please attach a separate sheet with the required information.

- If the applicant is a corporation, the application shall be executed by an authorized officer of the Corporation. Information must be completed below for each *stockholder who owns 10% or more* of the stock in the corporation, and for each *president, vice-president, secretary, and managing officer*.
- If the applicant is a limited liability organization, whether manager managed or member managed, the following information must be completed for each *member with an ownership interest of 10% or more* and for each *manager regardless of ownership share*.
- If the applicant is a partnership, including a limited partnership, the following information must be completed for each *partner with an interest of 10% or more*, and for each *general partner*.
- For any entity, identify all affiliates for your organization as defined at 3 AAC 305.950.

Entity Official:	James Hart				
Title(s):	Director, President	Phone:	907-766-2323	% Owned:	
Address:	PO Box 490				
City:	Haines	State:	Alaska	ZIP:	99827
Email:	hkattenhorn@chilkoot-nsn.gov				

Entity Official:	William A Thomas				
Title(s):	Affiliate	Phone:	907-766-2323	% Owned:	
Address:	PO Box 490				
City:	Haines	State:	Alaska	ZIP:	99827
Email:	hkattenhorn@chilkoot-nsn.gov				

Entity Official:	Andrea Ferrin				
Title(s):	Director, Secretary, Treasurer	Phone:	907-766-2323	% Owned:	
Address:	PO Box 490				
City:	Haines	State:	Alaska	ZIP:	99827

Entity Official:	Zachary Robert Wentzel				
Title(s):	Affiliate	Phone:	907-766-2323	% Owned:	
Address:	PO Box 591				
City:	Haines	State:	Alaska	ZIP:	99827



Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application

Section 4 – Entity Ownership Information

This section must be completed by any entity, including a corporation, limited liability company (LLC), partnership, or limited partnership, that is applying for a license. Sole proprietors should skip to Section 5.

If more space is needed, please attach a separate sheet with the required information.

- If the applicant is a corporation, the application shall be executed by an authorized officer of the Corporation. Information must be completed below for each **stockholder who owns 10% or more** of the stock in the corporation, and for each **president, vice-president, secretary, and managing officer**.
- If the applicant is a limited liability organization, whether manager managed or member managed, the following information must be completed for each **member with an ownership interest of 10% or more** and for each **manager regardless of ownership share**.
- If the applicant is a partnership, including a limited partnership, the following information must be completed for each **partner with an interest of 10% or more**, and for each **general partner**.
- For any entity, identify all affiliates for your organization as defined at 3 AAC 305.950.

Entity Official:	Chilkoot Indian Association				
Title(s):	Shareholder	Phone:	907-766-2323	% Owned:	100%
Address:	PO Box 490				
City:	Haines	State:	AK	ZIP:	99827
Email:	hkattenhorn@chilkoot-nsn.gov				

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

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

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



Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application

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

This subsection must be completed by any applicant that is a corporation or LLC or who has registered as a business entity with the Division of Corporations, Business, and Professional Licensing (CBPL). Any entity registered or required to be registered with CBPL must be in good standing and have a registered agent as defined at AS 04.11.430.

CBPL Entity #:	10307387	AK Formed Date:	04/03/2025	Home State:	Alaska
Registered Agent:	FAULKNER BANFIELD LAW, P.C.		Agent's Phone:	907-586-2210	
Agent's Mailing Address:	ONE SEALASKA PLAZA, SUITE300				
City:	Juneau	State:	Alaska	ZIP:	99801
Email:	frontdesk@faulknerbanfield.com				

Does your registered agent satisfy the requirement of AS 04.11.430?

Yes No

Section 5 – Other Licenses

Ownership and financial interest in other alcoholic beverage businesses.

Yes No

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?

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

(Large empty box for disclosure)

Section 6 – Authorization

Communication with AMCO staff:

Yes No

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

If "Yes", disclose the name of the individual and contact information for the individual, including phone number and email, and the authority for this authorization:

(Large empty box for disclosure)



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Phone: 907.269.0350

Section 7 – Attestations

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

Initials

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

ZW

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.

ZW

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.

ZW

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

ZW

I hereby certify that I am the person herein named and subscribing to this 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.

ZW

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

ZW

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.

ZW

Zach Wentzel

Printed name of licensee

Signature of licensee



Alaska Alcoholic Beverage Control Board

Form AB-02: Premises Diagram

Why is this form needed?

A detailed diagram of the proposed licensed premises is required for all alcohol license applications, per AS 04.11.260, 3 AAC 305.630 and 3 AAC 305.660. Your diagram must include dimensions and must show all entrances and boundaries of the premises, walls, bars, fixtures, and areas of storage, service, consumption, and manufacturing.

This form must be completed and submitted to AMCO's Anchorage office before any license application will be considered complete. You may attach blueprints or other detailed drawings that meet the requirements of this form.

The diagram MUST include:

- You must use a **solid, contiguous red line** to outline the outer perimeter of your premises with no breaks or separations.
 - The red outline is required to follow a physical barrier (wall, fence and even across doorways).
 - There should be no red lines within the perimeter
- Each area should be clearly labeled in any color other than red where alcohol is:
 - Stored
 - Served/Sold
 - Manufactured
 - Consumed
- All diagrams must include:
 - Dimensions (AMCO does not accept diagrams drawn to scale)
 - Cross streets
 - Points of reference, such as a compass rose indicating True North
 - All entrances, exits, walls, bars, and fixtures
- If your premises include multiple floors, please include a separate diagram of each floor.
 - You must identify the stairs between each floor, and each hallway/corridor that leads to each set of stairs.
- If your premises includes multiple floors, please include a separate diagram of each floor. You must identify the stairs between each floor, and each hallway/corridor that leads to each set of stairs.
- If your proposed premises is located within a building or building complex that contains multiple businesses and/or tenants, please provide an additional page that clearly shows the location of your proposed premises within the building or building complex, along with the addresses and/or suite numbers of the other businesses and/or tenants within the building or building complex.
- **Any license applications that include outdoor space** are required to submit a security plan that includes information about the barriers, practices, and personnel that are to be used to ensure that alcohol is not introduced or removed from the permitted premises and to prevent the access of alcohol by a minor during the permitted event. A security plan may be requested for other proposed locations on a case-by-case basis.

Section 1 – Establishment Information

Enter information for the business seeking to be licensed, as identified on the license application.

Licensee:	Discover Deishu, Inc.	License Number:	AS 04.09.210					
License Type:	Restaurant Eating Place License							
Doing Business As:	Taste of Deishu							
Premises Address:	142 Beach Rd							
City:	Haines	State:	AK	ZIP:	99827			



Alaska Alcoholic Beverage Control Board

Form AB-02: Premises Diagram

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

Section 2 – Detailed Premises Diagram

Clearly indicate the boundaries of the premises and the proposed licensed area within that property. See above for detailed instructions.

Please see attached documents:

FirstFloorPlan.pdf

SecondFloorPlan.pdf

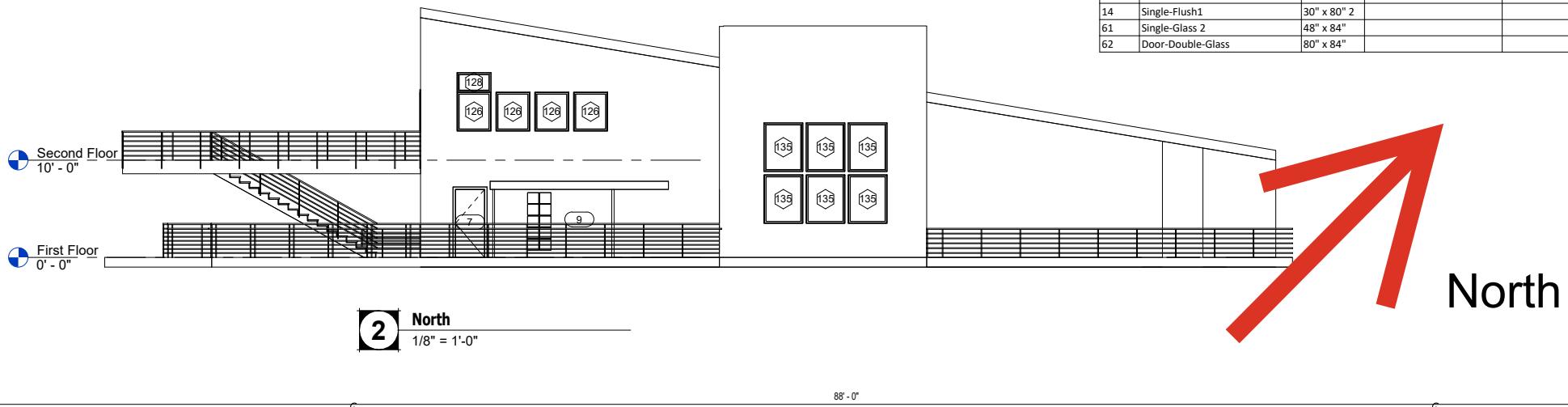
PlotPlan.pdf

Premise Perimeter

Serving Area

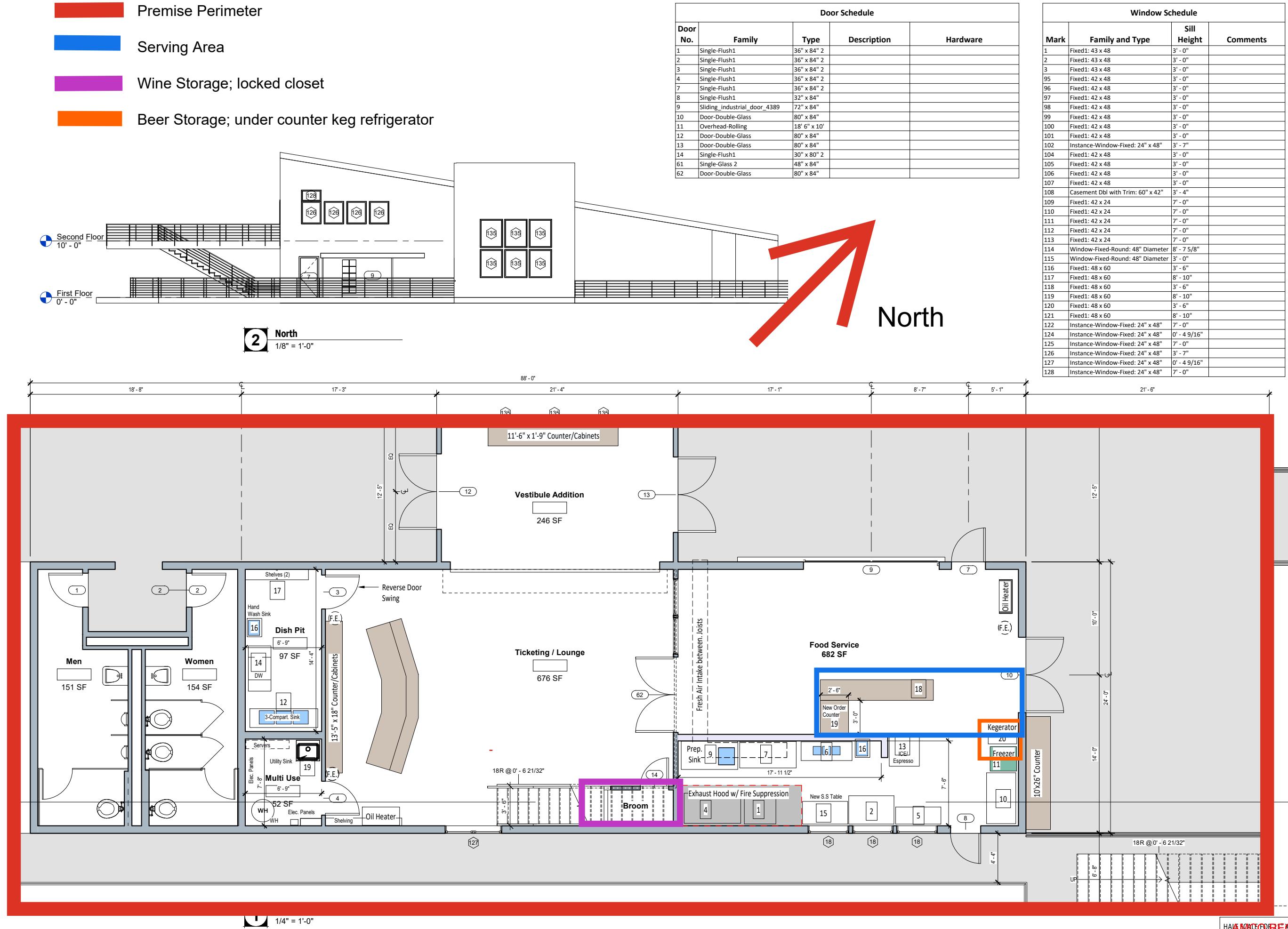
Wine Storage; locked closet

Beer Storage; under counter keg refrigerator



Door Schedule				
Door No.	Family	Type	Description	Hardware
1	Single-Flush1	36" x 84" 2		
2	Single-Flush1	36" x 84" 2		
3	Single-Flush1	36" x 84" 2		
4	Single-Flush1	36" x 84" 2		
7	Single-Flush1	36" x 84" 2		
8	Single-Flush1	32" x 84"		
9	Sliding_industrial_door_4389	72" x 84"		
10	Door-Double-Glass	80" x 84"		
11	Overhead-Rolling	18' 6" x 10'		
12	Door-Double-Glass	80" x 84"		
13	Door-Double-Glass	80" x 84"		
14	Single-Flush1	30" x 80" 2		
61	Single-Glass 2	48" x 84"		
62	Door-Double-Glass	80" x 84"		

Window Schedule			
Mark	Family and Type	Sill Height	Comments
1	Fixed1: 43 x 48	3' - 0"	
2	Fixed1: 43 x 48	3' - 0"	
3	Fixed1: 43 x 48	3' - 0"	
95	Fixed1: 42 x 48	3' - 0"	
96	Fixed1: 42 x 48	3' - 0"	
97	Fixed1: 42 x 48	3' - 0"	
98	Fixed1: 42 x 48	3' - 0"	
99	Fixed1: 42 x 48	3' - 0"	
100	Fixed1: 42 x 48	3' - 0"	
101	Fixed1: 42 x 48	3' - 0"	
102	Instance-Window-Fixed: 24" x 48"	3' - 7"	
104	Fixed1: 42 x 48	3' - 0"	
105	Fixed1: 42 x 48	3' - 0"	
106	Fixed1: 42 x 48	3' - 0"	
107	Fixed1: 42 x 48	3' - 0"	
108	Casement Db with Trim: 60" x 42"	3' - 4"	
109	Fixed1: 42 x 24	7' - 0"	
110	Fixed1: 42 x 24	7' - 0"	
111	Fixed1: 42 x 24	7' - 0"	
112	Fixed1: 42 x 24	7' - 0"	
113	Fixed1: 42 x 24	7' - 0"	
114	Window-Fixed-Round: 48" Diameter	8' - 7 5/8"	
115	Window-Fixed-Round: 48" Diameter	3' - 0"	
116	Fixed1: 48 x 60	3' - 6"	
117	Fixed1: 48 x 60	8' - 10"	
118	Fixed1: 48 x 60	3' - 6"	
119	Fixed1: 48 x 60	8' - 10"	
120	Fixed1: 48 x 60	3' - 6"	
121	Fixed1: 48 x 60	8' - 10"	
122	Instance-Window-Fixed: 24" x 48"	7' - 0"	
124	Instance-Window-Fixed: 24" x 48"	0' - 4 9/16"	
125	Instance-Window-Fixed: 24" x 48"	7' - 0"	
126	Instance-Window-Fixed: 24" x 48"	3' - 7"	
127	Instance-Window-Fixed: 24" x 48"	0' - 4 9/16"	
128	Instance-Window-Fixed: 24" x 48"	7' - 0"	



Chilkat Indian Association Dock

C.I.A. Offices

Beach Road, Haines, Alaska

COPYRIGHT PROTECTED CONTENT:
PROPRIETARY DESIGN AND DETAILS

First Floor Plan

SCALE As indicated
PROJECT NO. 0652
STATUS 90%
DATE March 26, 2025

AMC RECEIVED 04/02/2025

111

ALASKA OFFICE:
P.O. BOX 45
HAINES, AK 99827
(907) 766-2242 PHONE & FAX
(928) 225-9542 MOBILE

www.deadtreedesign.com
llarson@deadtreedesign.com

CLIENT
C.I.A. Offices
Client Address
Haines, AK 99827
907.303.0043

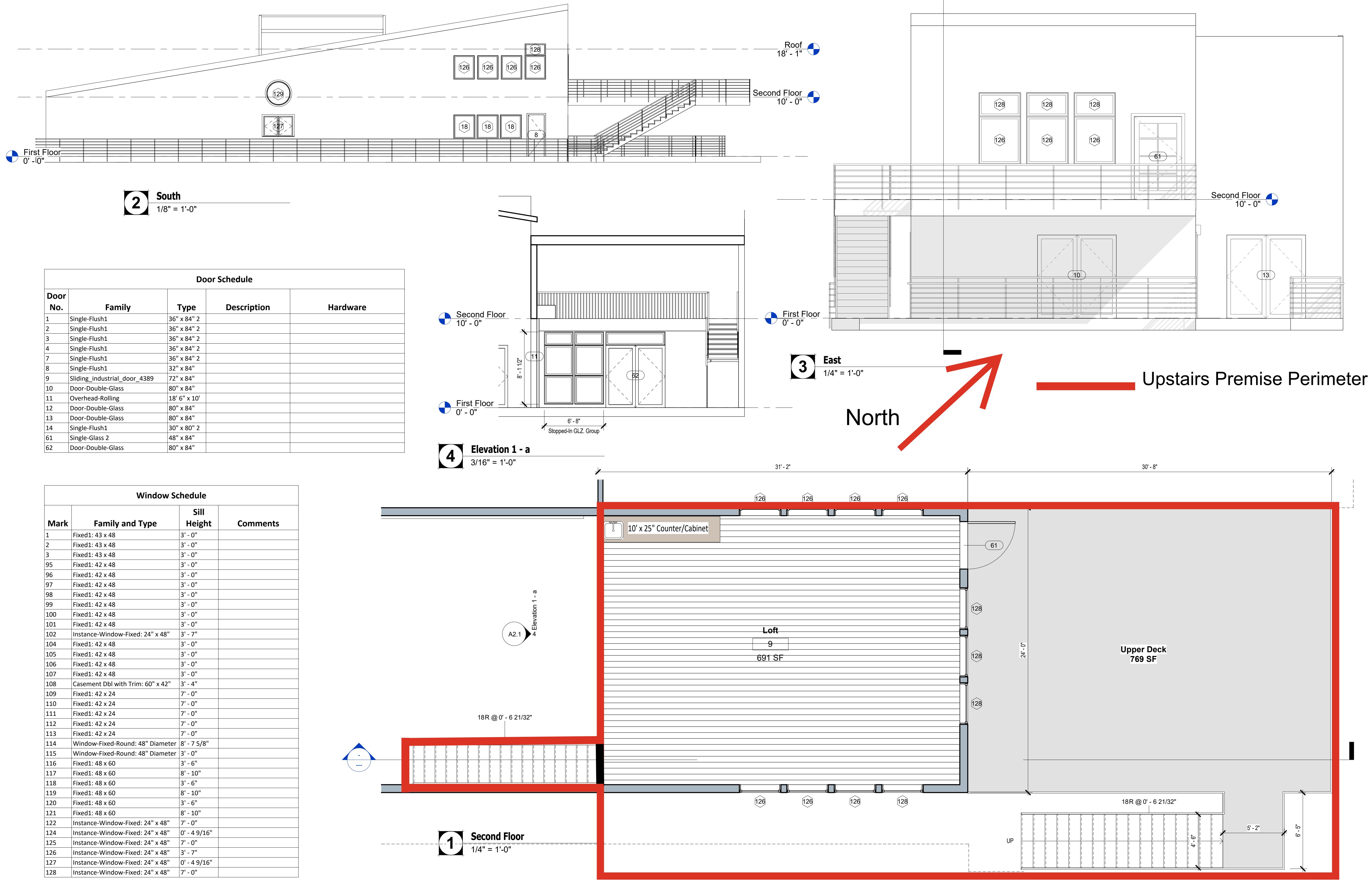
3/26/2025 2:56:05 PM

Deadtree
design
Since 1980

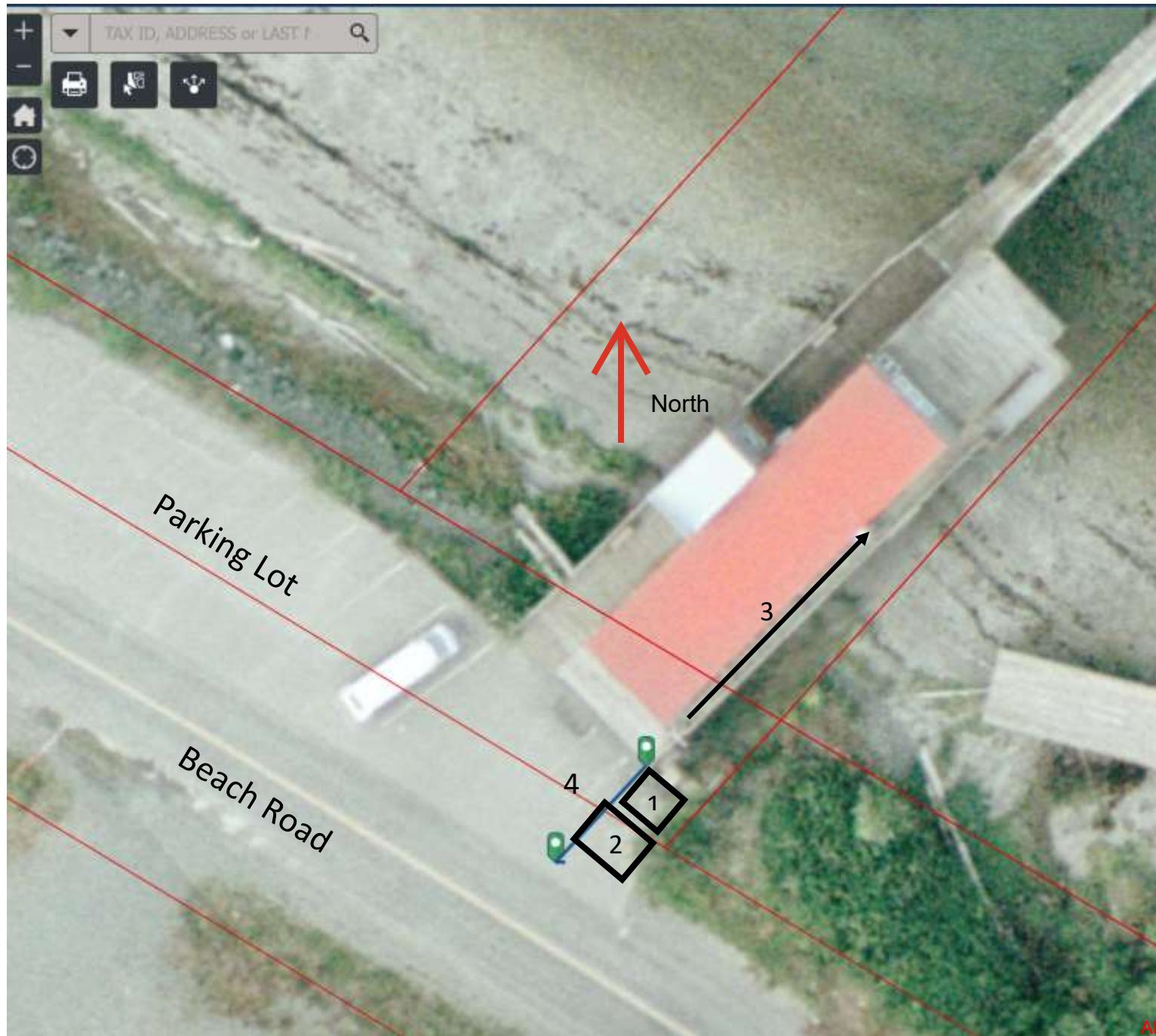
Chilkat Indian Association Dock

C.I.A. Offices
Beach Road, Haines, Alaska

A2.1



PORTAGE COVE DOCK RESTAURANT-PLOT PLAN



AMCO RECEIVED: 04/02/2025

Security Plan

Chilkoot Indian Association

Dba **Taste of Deishú**

Outdoor/Indoor Serving Security Plan

1. All minors must be accompanied by an adult (age over 21) or be given consent by parent/guardian to remain on premises for the purpose of dining only while 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. 3ft wooden barriers are around the outdoor seating area.
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 **Taste of Deishu** 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/DESIGNATED BOUNDARY OF PERMITTED ALCOHOL CONSUMPTION.
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.
11. Proper training and signage at order counter and on menu allowing a person at least 16 yrs old but under 21 yrs old to enter and remain on the licensed premises for dining only
12. Proper training and signage at order counter and on menu detailing the age mandates (21yrs and older) for alcohol consumption, and that persons at least 16yrs old but younger than 21 yrs may remain on premises for dining only, and that person under 16 yrs old must be accompanied by an adult or have parent/guardian permission to remain on premises for dining only.
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. Only employees 21 yrs and older will be allowed to pour beer/wine for patrons. Employees under 21 yrs old will not be allowed to pour alcoholic beverages and will be consistently supervised by a person 21 yrs or older.
14. Servers and surveillance cameras will be present in the outdoor area to monitor consumption.



RESTAURANT QUESTIONNAIRE FOR REPL LICENSE UNDER AS 04.09.210- NO FEE REQUIRED

Alaska Alcoholic Beverage Control Board

Restaurant Endorsement Application

This endorsement application form is required to apply for a restaurant endorsement to support your underlying license or pending license application. Applicants should review and become familiar with AS 04.09.450, Title 04 of Alaska Statutes and Chapter 305 of the Alaska Administrative Code. This form must be completed and submitted along with all other required forms and documents before any endorsement application will be considered complete and placed in the queue for our licensing examiners review.

Section 1 – Establishment and Contact Information

Enter information for the *current* licensee and licensed establish.

Licensee:	Discover Deishu Inc.	License #:	
Doing Business As:	Taste of Deishu	License Type:	
Licensee Mailing Address:	PO Box 591 Haines AK 99827	Phone Number:	907-766-2876
Full Premises Address:	142 Beach Road		
City:	Haines	State:	Alaska
Local Governing Body:	Haines Borough	Email:	zwentzel@deishu.com

Section 2 – Endorsement Requested

Restaurant Endorsement:	AS 04.09.450. A restaurant endorsement authorizes the holder of a beverage dispensary license, fair license, golf course license, sporting activity or event license, club license, outdoor recreation lodge license, destination resort license, or beverage dispensary tourism license. The biennial fee for a restaurant endorsement is \$200 with a \$25 application fee.	<input checked="" type="checkbox"/>
-------------------------	---	-------------------------------------

An application for a restaurant endorsement must specify the establishment or portion of the establishment that constitutes a bona fide restaurant, that there is supervision on the premises adequate to reasonably ensure that a person under 21 years of age will not obtain alcoholic beverages. This endorsement application is for the request of a designation as a bona fide restaurant, hotel, or eating place for purposes of AS 04.16.010(c) or AS 04.16.049, and for the request of the following designation(s) (check all that apply):

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

NOTE: Under AS 04.16.049(d), a Department of Labor and Workforce Development work permit is not required to employ a person 18 - 20 years of age.

Section 3 – Access to Persons Under 21 Years of Age

Review AS 04.16.049(a); AS 04.16.049(c)

Be specific in your list where within the premises persons under 21 years of age are anticipated to have access in the course of either dining or employment as designated in Section 2. (Example: Persons under 21 years of age will only be allowed in the dining area OR will only be employed and present in the kitchen).

Dining: patrons under 21 years of age will only be allowed in the dining area.

Employment: employees under 21 years of age will only be allowed in the kitchen and serving areas to prepare and serve food.



Alaska Alcoholic Beverage Control Board

Restaurant Endorsement Application

Describe the policies, practices and procedures that will be in place to ensure that persons under 21 years of age do not gain access to alcoholic beverages while dining or employed at your premises. Outline how and where alcoholic beverages are stored on premises. Acknowledge that employees who sell and serve alcoholic beverages must have a current Server Education Card.

Alcohol will be kept under lock in key when not in the designated serving space, only accessible by shift manager over the age of 21. Policies are not to serve underage patrons and therefore train our staff accordingly. All employees serving alcohol will have a current server education card and will adhere to industry best practices as they relate to responsible alcohol serving.

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

 Yes No**Section 4 – Food Service Establishment Permit**

Per AS 04.21.080(b) for an establishment to qualify as a bona fide restaurant, a Food Service Permit or (for licenses within the Municipality of Anchorage) corresponding Department of Health and Human Services documentation is required.

Link to the Alaska Department of Environmental Conservation (ADEC) Food Safety Website:

<http://dec.alaska.gov/eh/fss/food/>

Link to the Municipality of Anchorage Food Safety Website:

<http://www.muni.org/Departments/health/Admin/environment/FSS/Pages/fssfood.aspx>

IF you are unable to certify the below statement, please discuss the matter with the AMCO office:

I have attached a copy of the current food service permit for this premises OR the plan review approval.

Initials

**Note: If a plan review approval is submitted, a final permit will be required before finalization of any permit or license application.*

Section 5 – Hours of Operation

Review AS 04.16.010(c).

Include variances in weekend/weekday hours, and indicate AM/PM:

Days/Hours of Operation

Weekday	From Time of Day	To Time of Day
Sunday	7:30AM	9PM
Monday	7:30AM	9PM
Tuesday	7:30AM	9PM
Wednesday	7:30AM	9PM
Thursday	7:30AM	9PM
Friday	7:30AM	9PM
Saturday	7:30AM	9PM



Alaska Alcoholic Beverage Control Board Restaurant Endorsement Application

Section 6 – Areas Covered by Endorsement

Does the endorsement apply to your entire licensed premises as approved by the ABC Board? Yes No

Does the requested endorsement expand your currently licensed premises? Yes No

- If no, attach the approved diagram, no larger than 8 1/2" x 11" of the layout, and identify the portions of the premises covered by various requested endorsements. You must use a solid, contiguous *colored* line in any color other than red to outline the outer perimeter of the area of the premises covered by the requested endorsement(s).
- If endorsements are overlapping, provide a conspicuous means to distinguish each endorsement from the other (e.g., keyed map with varying colors for each requested endorsement).
- **Your drawing MUST include:**
 - Dimensions in feet **not** square feet of all exterior walls and major interior walls (we do not accept diagrams drawn to scale)
 - Include cross-streets
 - A north arrow, and any significant geographical features. Points of reference, such as a compass showing North.
 - All entrances, exits, walls, bars, and fixtures
- **If your premises includes multiple floors, please include a separate diagram of each floor.** You must identify the stairs between each floor, and each hallway/corridor that leads to each set of stairs.
- **Any endorsement application that includes outdoor space** are required to submit a security plan that includes information about the barriers, practices, and personnel that are to be used to ensure that alcohol is not introduced or removed from the permitted premises and to prevent the access of alcohol by a minor during the permitted event. A security plan may be requested for other proposed locations on a case-by-case basis.

Section 7 – Entertainment & Service

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

Yes No

If yes, describe the entertainment offered or available and the hours in which the entertainment may occur.

Entertainment as described by AS 04.09.210, includes dancing, karaoke, live performances, or similar activities, but does not include recorded or broadcast performances without live participation.

Live music may be offered at a later date.

Food and beverage service offered or anticipated is:

Table Service Buffet Service Counter Service Other: _____



Alaska Alcoholic Beverage Control Board

Restaurant Endorsement Application**Section 8 – Attestations**

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.

Initials

 ZW

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 3AAC 305.340.

 ZW

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

 ZW

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 of 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, and or endorsement. I further understand that this is a Class A misdemeanor under AS 11.56.210 to falsify an application and commit the crime of unsworn falsification.

 ZW**Zachary Wentzel**

Printed name of licensee

Signature of licensee

01/15/2026

Date

Café

Pour Over Coffee

Drip Coffee

Tea

Select caffeinated and herbal teas as well as locally sourced herbal teas by the cup or pot. Locally sourced herbs include nettle, mint, sweet gale, devil's club bark, red clover, yarrow.

Bubbly water

Locally sourced carbonated water on tap with options for local fruit shrubs and sodas: red currant/cherry/raspberry/apple/highbush cranberry

Kombucha

Locally brewed kombucha on tap, flavors dependent on availability

Baked Goods

Buttermilk Biscuits, Muffins/scones featuring local fruits/berries, cookies, fried fritters, cherry coffee cake, sourdough loaves, sourdough bagels

Grab-and-Go; served cold and ready to eat

Ingredients will be listed on menu signage as well as printed and available for consumers.

Smoked Salmon Dip

Salmon Salad featuring smoked local sockeye or coho, slice of fresh baked sourdough bread, and pickled local veggie (spring: carrot; summer: turnips, radishes, cucumbers; fall: beets, carrots)

Thai Sockeye Wrap

Pan-cooked local sockeye, local salad greens, shredded carrots, local cilantro, brown rice, peanut sauce, wrapped in whole wheat tortilla.

Jilkoot Roll

Sushi roll with smoked salmon, chives, cream cheese, carrot, cucumber

L'ook kaháakw (Coho Caviar)

Brined Coho roe caviar. Served with fresh-baked sourdough bread and whipped spruce tip cream cheese.

Smoked Salmon Candy

Lynn Canal sockeye or coho smoked at a Dejon Delights. Sold with a box of crackers and cream cheese.

Chilkat Goddess Salad or Wrap

Local Greens, cucumber, tomato, turnips, radishes, and carrots, topped with tahini/wild sorrel dressing and fresh wild flowers

Fresh fruit

Un-cut, washed fruit. Local fruit/berries when available

Full Service; Lunch/Dinner

Wild Mushroom Dip**

Seasonal wild mushrooms (*Cantharellus cibarius* and *Boletus edulis*) in a creamy, cheesy dip served with fresh-baked sourdough bread.

Fish and Chips

Local Sockeye, Ling Cod, or Halibut dipped in Haines Brewing Company Red Beer batter. Served with hand-cut fries or onion rings and spruce tip tartar.

Ling Cod Biscuit Sandwich

SEAK caught ling cod dipped in Haines Brewing Company Red Beer batter, served as a sandwich with a fresh baked buttermilk biscuit, chipotle aioli, local arugula, tomato, pickled red onions, and a side of onion rings.

Fry Bread

Fresh fried bread served with either butter and/or cinnamon and sugar

Blackened Sockeye or Halibut Ceasar Salad (GF)

Spicy and sweet blackened local sockeye or halibut on top of a mountain of local greens with creamy Caesar dressing, house croutons, grated Parmesan cheese and halved cherry tomatoes. Served with garlic butter fry bread???

Halibut or Salmon tacos (GF)

Pan-cooked local halibut or salmon with butter and oregano on corn tortillas with local greens or cabbage (depending on harvest), tomatillo salsa, chipotle aioli, Barnacle Foods piripiri hot sauce, local cilantro, spring greens chimichurri (lovage/sorrel/spruce tip + lime)

Steamed crab (half or whole) (GF)

Local Dungeness crab steamed, served with local garlic and local herb butter.

Oysters on the half shell* (GF)

Fresh, raw oysters on the half shell. Served with spruce-tip cocktail sauce

Salmon Belly or Collars or Heads (GF)

Roasted until crispy. Served hot wings style with Franks/butter sauce or Ginger/Soy sauce

Halibut Ceviche*

Local Halibut cooked in fresh squeezed lime juice, mixed with pico de gallo, topped with chipotle aioli, fresh local cilantro. Served with fresh fried tortilla chips.

Salmon Melt

Local sockeye or coho salad on toasted sourdough with melted Havarti, local greens, and pickled local veggie (turnip, radish, cucumber). Side of soup, salad, or fries.

Smoked Salmon Fettuccine Alfredo

Creamy rich fettuccine alfredo featuring local smoked sockeye, parsley, and fresh parmesan. Served with a slice of fresh baked sourdough.

Tayhéeni (Soup)

Sockeye coconut red curry

Local sockeye in a creamy coconut red curry with local carrots, garlic, ginger, potatoes, local cilantro. Served with brown rice.

Halibut chowder with sourdough bread

Local halibut in a creamy chowder with local carrots, celery, potatoes. Served with a hearty slice of fresh-baked sourdough

Smoked Black Cod Chowder

Rich and creamy smoked black cod chowder featuring local veggies. Served with a hearty slice of fresh-baked sourdough.

Carrot Ginger Soup

Local carrots in a garlicky-gingery soup. Topped with local garlic-sorrel sour cream and a slice of sourdough bread.

Potato Leek Soup

Local potatoes and leeks in a thick and creamy soup. Topped with local chives and a served with a slice of sourdough bread,

Cioppino

Shrimp, crab, ling cod, and salmon in a rich tomato-based soup with local fennel, carrots, and onions. Served with a slice of sourdough bread.

Salmon Head Miso Soup

Traditional Tlingit salmon head soup with a miso-twist. Served with udon noodles, red dulse seaweed, local carrots and sunflower sprouts.

Desserts on Rotation

Blueberry Cheesecake

Rhubarb Custard Pie

Strawberry Shortcake

Carrot Cake with cream cheese frosting

Chocolate Mint Zucchini Cake

Creme Brulee (this could be in a jar for the grab and go)

Spruce Tip Shortbread cookies

***These products are served raw. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have a medical condition.**

****Wild mushrooms; not an inspected product**

L'ook kaháakw (Coho Caviar); Coho Roe Caviar Processing

- Either fresh roe & skein (caught no more than one day prior, removed from fish, and refrigerated) or frozen coho salmon roe & skein will be used for making caviar.
- Gloves will be worn for every step of this process as roe caviar is a ready-to-eat food.
- Roe & skein will be soaked in an ice-cold super salinated brine for 5 minutes to help removal of skein from eggs.
- Roe will be passed through an appropriately sized meshed sieve to remove all parts of the skein.
- After the eggs are separated from the skein, they will be soaked in a sake/tamari brine for ~ 30 minutes in the refrigerator.
- Brined eggs will then be rinsed under cold water. A small portion of the eggs will be labeled with the date and refrigerated for immediate use in the restaurant (but not to be served after 1 week) and the remainder will be portioned, vacuum sealed, labeled with the date and frozen for later use in the restaurant.
- When a frozen portion of caviar is pulled for use. It will be thawed in a refrigerator overnight or run under cold water for immediate use.