



MEMORANDUM

TO: Alcoholic Beverage Control Board

DATE: February 15, 2022

FROM: Kristina Serezhenkov, OLE

RE: #6010 Aviator

Requested Action: New application

Statutory and Regulatory Authority: AS 04.06.090(b): “The board shall review all applications for licenses made under this title and may order the director to issue, renew, revoke, transfer, or suspend licenses and permits authorized under this title.”

- AS 04.11.400(d): “The board may approve
- (1) the issuance of a new beverage dispensary or restaurant or eating place license without regard to (a) of this section if it appears that the issuance will encourage the tourist trade by encouraging the construction or improvement of
 - (A) a hotel, motel, resort, or similar business relating to the tourist trade with a dining facility or having kitchen facilities in a majority of its rental rooms and at least a minimum number of rental rooms required according to the population of the incorporated city, unified municipality, or population area established under (a) of this section in which the facility will be located, as follows:
 - (i) 10 rental rooms if the population is less than 1,501;
 - (ii) 20 rental rooms if the population is 1,501 — 2,500;
 - (iii) 25 rental rooms if the population is 2,501 — 5,000;
 - (iv) 30 rental rooms if the population is 5,001 — 15,000;
 - (v) 35 rental rooms if the population is 15,001 — 25,000;
 - (vi) 40 rental rooms if the population is 25,001 — 50,000; and
 - (vii) 50 rental rooms if the population is greater than 50,000; or
 - (B) an airport terminal; and”
 - (2) the renewal or transfer of ownership of a beverage dispensary or restaurant or eating place license issued under (1) of this subsection if the
 - (A) holder of the license operates a hotel, motel, resort, or similar business relating to the tourist trade that
 - (i) has a dining facility on the licensed premises or kitchen facilities in a majority of its rental rooms; and

- (ii) maintains at least the minimum number of rental rooms that the hotel, motel, resort, or similar business had at the time of initial licensure or that were required at the time of initial licensure; or
- (B) licensed premises are located inside an airport terminal.

Staff Rec.: Evaluate the Tourism Statement for compliance with statutes and regulations.

Background: This is an application for a new Beverage Dispensary – Tourism Duplicate license for licensee Alaska Hotel Group 239 W 4th Avenue LP in the Municipality of Anchorage.

AS 04.11.400(d)(1)(A) requires that the facility must maintain at least the minimum number of rental rooms required for the population. Staff has determined that the license is compliant with the room number requirements.

The applicant offers 251 rental rooms without kitchen facilities. This establishment offers multiple dining facilities on the premises.

Attachment: Tourism Statement
AB-00
AB-02
AB-03

Tourism Statement
Alaska Hotel Group, 239 W. 4th Avenue, LP

1. Explain how the issuance of a liquor license at your establishment has/will encourage tourism.

The central focus of the business plan for the Aviator involves catering to out of town tourists, offering them clean, comfortable, and affordable accommodation with all the amenities any traveler would expect and prefer to see in their hotel, including a welcoming environment for the guests to eat and drink.

Aviator will also be serving beers, wines, and spirits as possible, giving our guests an opportunity to try Alaskan-made products.

Explain how the facility was/will be constructed or improved in accordance with this application.

This facility is located at 239 W. 4th Avenue, Anchorage, Alaska 99501. As such it is ideal for travelers who want a comfortable overnight stay in a clean, comfortable, location conveniently located in beautiful Anchorage downtown area. The hotel has annual upgrades to include painting, repairs, etc.

2. Who operates the facility for which a liquor license is being applied?

Alaska Hotel Group 239 W 4th Avenue LP will be operating the facility.. Them and their staff are dedicated to serving alcohol in a responsible manner, while providing a fun and friendly environment to our out of state guests.

3. Do you offer room rentals to the traveling public? Yes.

4. If so, how many of these rooms are available? Do any of the rental rooms have kitchen facilities (defined as: a separate sink for food preparation along with refrigeration and cooking appliance devices, including a microwave)? If yes, how many of the rental rooms have kitchen facilities that meet this definition? Do you stock alcoholic beverages in guest rooms?

AMCO

NOV 03 2021

PTO

There are **251 rooms** for rent at the Aviator. No rooms are equipped with kitchen facilities. We will not be stocking alcoholic beverages in guest rooms.

5. Does your establishment include a dining facility?

Yes. Aviator will offer breakfast, lunch, and dinner daily in a comfortable setting as well as via room service.

6. Are additional amenities available to your guests through your establishment (eg: guided tours or trips, rental equipment for guests, other activities that attract tourists)?

Yes, Aviator does provide tourist type amenities to its guests such as a Fitness Center. We recommend tours, and have a list on our website of close by tours, trips, and rentals, for our guests. Aviator will continue to operate the facility as a tourist facility.

In short, all of those things, which are routinely done by businesses in Alaska to encourage tourism, will continue to be done by the operators of the facility.



Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application

What is this form?

This new license application form is required for all individuals or entities seeking to apply for a new liquor license. Applicants should review **Title 04 of Alaska Statutes** and **Chapter 304 of the Alaska Administrative Code**. All fields of this form must be completed, per AS 04.11.260 and 3 AAC 304.105.

This form must be completed and submitted to AMCO's main office, along with all other required forms and documents, before any license application will be considered complete.

Section 1 – Establishment and Contact Information

Enter information for the business seeking to be licensed.

Licensee:	Alaska Hotel Group, 239 W. 4th Avenue, LP		
License Type:	Duplicate Beverage Dispensary-Touris	Statutory Reference:	04.11.400 (d)
Doing Business As:	Aviator		
Premises Address:	239 W. 4th Avenue		
City:	Anchorage	State:	AK
		ZIP:	99501
Local Governing Body:	MOA		
Community Council:	Downtown		

Mailing Address:	445 E 5th Avenue		
City:	Anchorage	State:	AK
		ZIP:	99501

Designated Licensee:	Mark Begich		
Contact Phone:	907-229-1465	Business Phone:	907-229-1465
Contact Email:	markbegich@gmail.com		

Seasonal License? Yes No If "Yes", write your six-month operating period: _____

OFFICE USE ONLY			
Complete Date:	2-15-2022	License Years:	License #: 6010
Board Meeting Date:	4-12-2022	Transaction #:	100321578
Issue Date:		BRE:	KRS

AMCO
 NOV 03 2021



Alaska Alcoholic Beverage Control Board Form AB-00: New License Application

Section 2 - Premises Information

Premises to be licensed is:

- an existing facility a new building a proposed building

The next two questions must be completed by beverage dispensary (including tourism) and package store applicants only:

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

0.3 Miles (Bluffview Elementary)

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.

0.1 Miles (Heart of the City)

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:	

This individual is an: applicant affiliate

Name:					
Address:					
City:		State:		ZIP:	

AMCO
NOV 03 2021



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 following information must be completed for each **stockholder who owns 10% or more** of the stock in the corporation, and for each **president, vice-president, secretary, and managing officer**.
- If the applicant is a **limited liability organization**, the following information must be completed for each **member with an ownership interest of 10% or more**, and for each **manager**.
- If the applicant is a **partnership**, including a **limited partnership**, the following information must be completed for each **partner with an interest of 10% or more**, and for each **general partner**.

Entity Official:	Mash, LLC			
Title(s):	General Partner/Limited Partner	Phone:	907-229-1465	% Owned: 20
Address:	445 E 5th Avenue			
City:	Anchorage	State:	AK	ZIP: 99501

Entity Official:	Sheldon Fisher			
Title(s):	Limited Partner	Phone:	907-240-1101	% Owned: 10.96
Address:	445 E 5th Avenue			
City:	Anchorage	State:	AK	ZIP: 99501

Entity Official:	Mark Begich			
Title(s):	Limited Partner	Phone:	907-229-1465	% Owned: 10.96
Address:	445 E. 5th Ave.			
City:	Anchorage	State:	AK	ZIP: 99501

Entity Official:	Grizzly Investments, LLC			
Title(s):	Limited Partner	Phone:	907-227-6255	% Owned: 10.96
Address:	5317 Arctic Blvd.			
City:	Anchorage	State:	AK	ZIP: 99518

AMCO
NOV 03 2021

ABOI R Host.

Steven and Karen Compton

Limited Partner

10.96%

1811 Westchester Circle

Anchorage, Alaska 99517

Phone: 907-227-2527

AMCO

NOV 03 2021



Alaska Alcoholic Beverage Control Board
Form AB-00: New License Application

This subsection must be completed by any applicant that is a corporation or LLC. Corporations and LLCs are required to be in good standing with the Alaska Division of Corporations (DOC) and have a registered agent who is an individual resident of the state of Alaska.

DOC Entity #:	10139792	AK Formed Date:	7/31/2020	Home State:	AK
Registered Agent:	Mark Begich		Agent's Phone:	907-229-1465	
Agent's Mailing Address:	445 E 5th Avenue				
City:	Anchorage	State:	AK	ZIP:	99501

Residency of Agent: Yes No

Is your corporation or LLC's registered agent an individual resident of the state of Alaska?

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):

BD Tourism #5994 in Anchorage, AK.

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 the reason for this authorization:

The Law Offices of Ernouf & Coffey, P.C. is assisting with the license transfer application process.

AMCO
 NOV 03 2021



Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application

Section 7 - Certifications

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

Initials

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

MB

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

MB

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.

MB

I certify that all licensees, agents, and employees who sell or serve alcoholic beverages or check the identification of a patron will complete an approved alcohol server education course, if required by AS 04.21.025, and, while selling or serving alcoholic beverages, will carry or have available to show a current course card or a photocopy of the card certifying completion of approved alcohol server education course, if required by 3 AAC 304.465.

MB

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

MB

As an applicant for a liquor license, I declare under penalty of perjury that I have read and am familiar with AS 04 and 3 AAC 304, and that this application, including all accompanying schedules and statements, is true, correct, and complete.

Mark Begich

Signature of licensee

Mark Begich

Printed name of licensee

Marilyn Alvarenga-Gayola

Signature of Notary Public

Notary Public in and for the State of Alaska.

My commission expires: 12/07/2023



Subscribed and sworn to before me this 5 day of October, 2021.

AMCO
NOV 03 2021



Alaska Alcoholic Beverage Control Board

Form AB-02: Premises Diagram

What is this form?

A detailed diagram of the proposed licensed premises is required for all liquor license applications, per AS 04.11.260 and 3 AAC 304.185. Your diagram must include dimensions and must show all entrances and boundaries of the premises, walls, bars, fixtures, and areas of storage, service, consumption, and manufacturing. If your proposed premises is located within a building or building complex that contains multiple businesses and/or tenants, please provide an additional page that clearly shows the location of your proposed premises within the building or building complex, along with the addresses and/or suite numbers of the other businesses and/or tenants within the building or building complex.

The second page of this form is not required. Blueprints, CAD drawings, or other clearly drawn and marked diagrams may be submitted in lieu of the second page of this form. The first page must still be completed, attached to, and submitted with any supplemental diagrams. An AMCO employee may require you to complete the second page of this form if additional documentation for your premises diagram is needed.

This form must be completed and submitted to AMCO's main office before any license application will be considered complete.

Yes No

I have attached blueprints, CAD drawings, or other supporting documents in addition to, or in lieu of, the second page of this form.



Section 1 – Establishment Information

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

Licensee:	Alaska Hotel Group, 239 W. 4th Avenue, LP	License Number:	
License Type:	Duplicate Beverage Dispensary-Tourism		
Doing Business As:	Aviator		
Premises Address:	239 W. 4th Avenue		
City:	Anchorage	State:	AK
		ZIP:	99501

AMCO



Alaska Alcoholic Beverage Control Board

Form AB-02: Premises Diagram

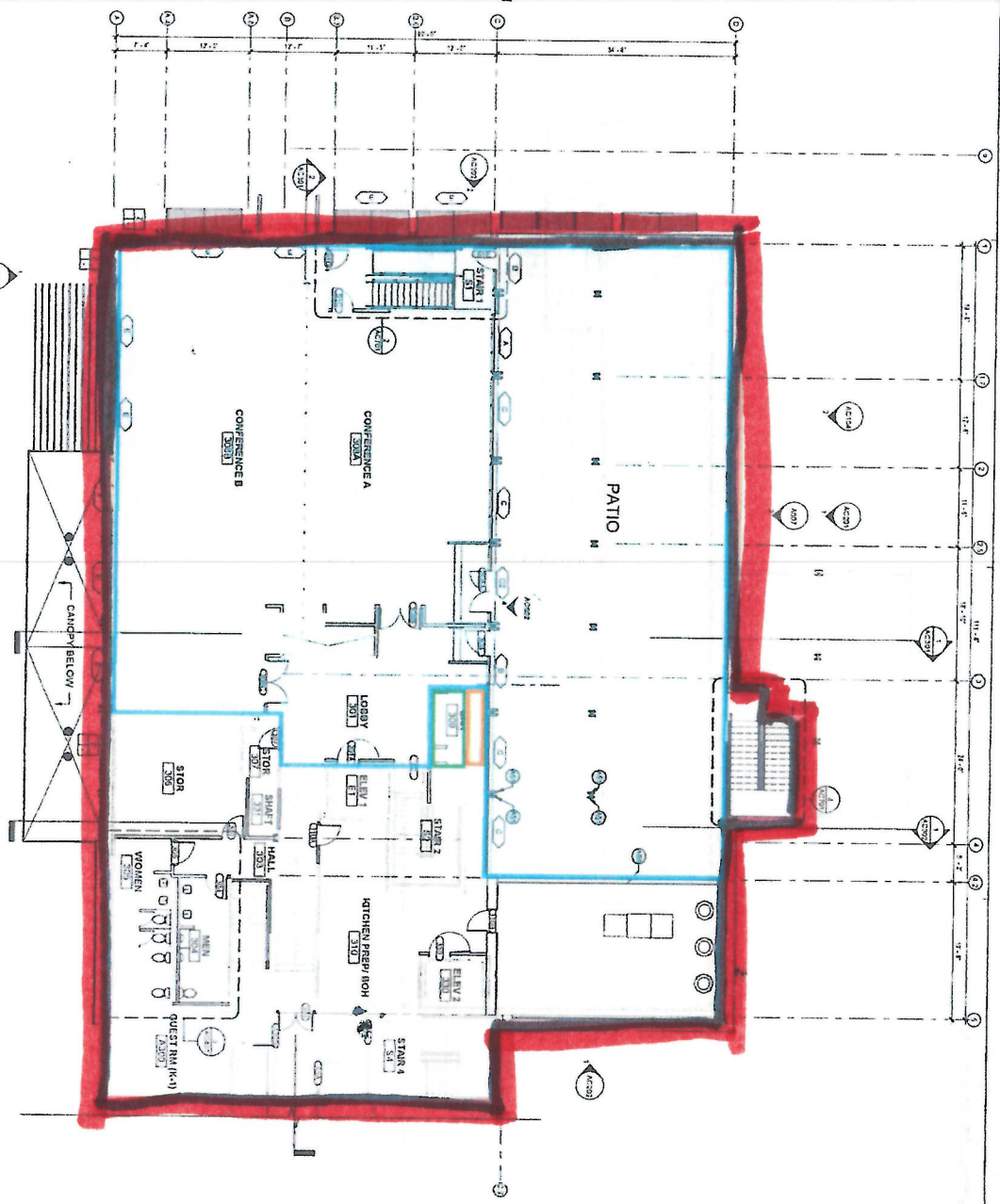
Section 2 – Detailed Premises Diagram

Clearly indicate the boundaries of the premises and the proposed licensed area within that property. Clearly indicate the interior layout of any enclosed areas on the proposed premises. Clearly identify all entrances and exits, walls, bars, and fixtures, and outline in red the perimeter of the areas designated for alcohol storage, service, consumption, and manufacturing. Include dimensions, cross-streets, and points of reference in your drawing. You may attach blueprints or other detailed drawings that meet the requirements of this form.


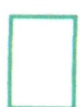

AMCO
NOV 03 2021

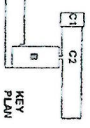
FLOOR PLAN - LEVEL 3 COMMERCIAL AREA

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



*New BDL
Duplicate
located in
this section
of Floor 3

	CONSUMPTION
	SERVED
	ALCOHOL STORAGE

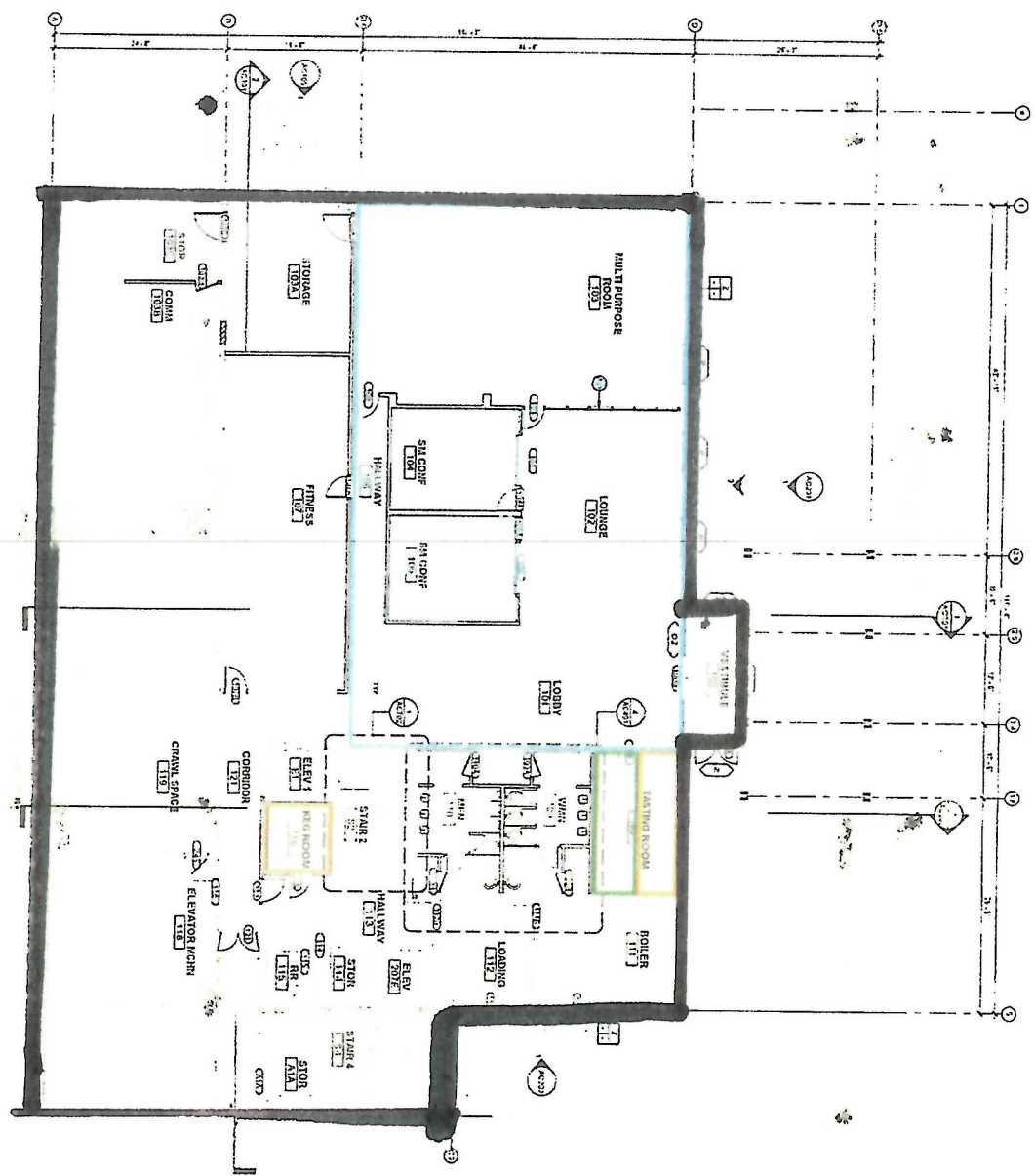


AC113

ALASKA HOTEL GROUP
JDVANC RENOVATION

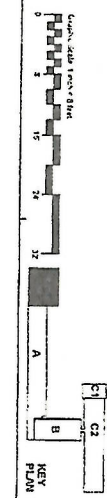
AMCO
NOV 03 2021

1 FLOOR PLAN - LEVEL 1 COMMERCIAL AREA
[ARCH] SCALE: 1/8" = 1'-0"

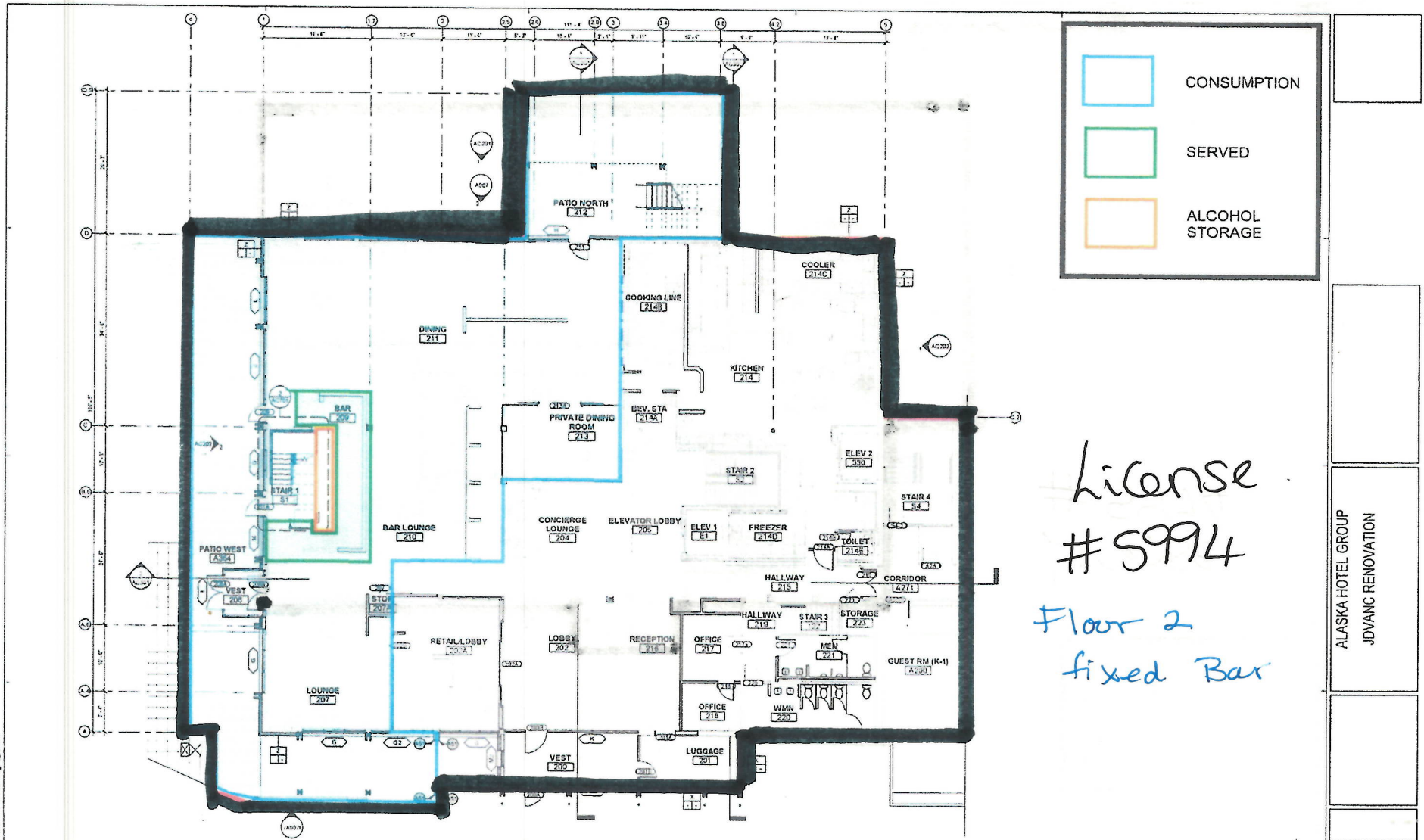


License # S994
Floor 4
portable Bar

CONSUMPTION
SERVED
ALCOHOL STORAGE



ALASKA HOTEL GROUP JDVANC RENOVATION		
DATE: 01/20/14	PROJECT: AC111	



License
#5994
Floor 2
fixed Bar

ALASKA HOTEL GROUP
JUVANIC RENOVATION

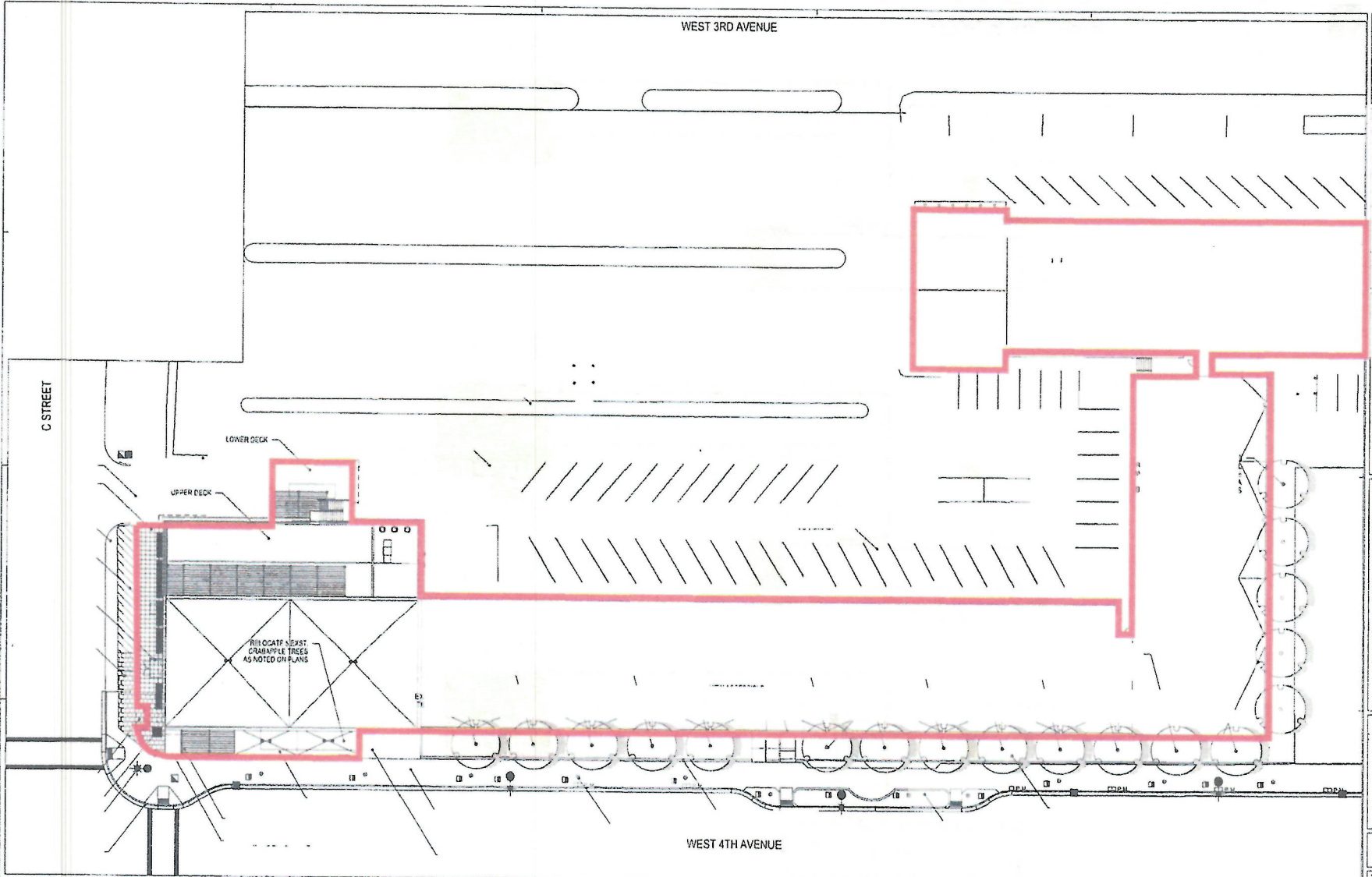
1 FLOOR PLAN - LEVEL 2 COMMERCIAL AREA
[1/1004] Scale: 1/8" = 1'-0"



SHEET NAME
COMMERCIAL AREA
SHEET NO.
AC112

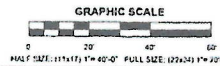
AMCO

NOV 03 2021



ALASKA HOTEL GROUP
JUVANC RENOVATION

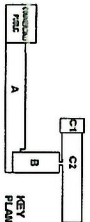
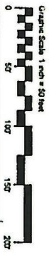
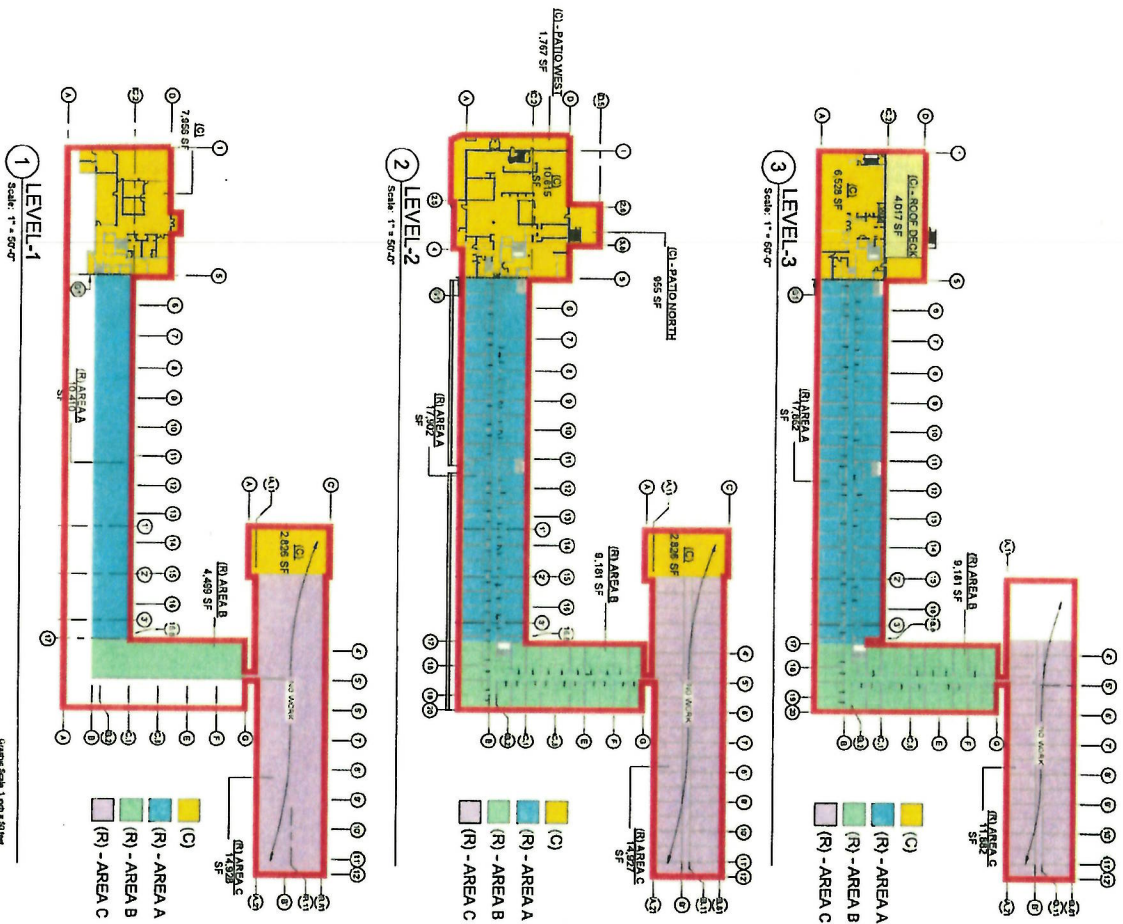
ARCHITECTURAL SITE PLAN



SHEET NAME
ARCHITECTURAL
SITE PLAN

NOV 03 2021
A001

AMCO Received 8/26/2021



AMCO Received 8/26/2021

PROJECT NO. G101	ALASKA HOTEL GROUP JDVANC RENOVATION			
ARCHITECT AMCO				
DATE 8/26/2021				
SCALE AS SHOWN				

Alaska Hotel Group, 239 W. 4th Avenue, LP
Outside Security Plan

Alaska Hotel Group, 239 W. 4th Avenue, LP d.b.a. Aviator is located at 239 W. 4th Avenue, Anchorage, Alaska 99501. The outside deck/patio areas do not have any public access. The decks can only be accessed via two controlled entrances within the hotel. The upper decks will include hard-surfaced fencing that will be a minimum of 42" high. The street-level dining areas will also have hard-surfaced fencing between 42-48" high.

There will be a manager on site at all times, and when the outdoor serving area is open (weather and staffing dependent), there will be waiting staff walking between the indoor seating area, and outdoor area to monitor alcohol consumption. When the indoor seating area is open and the outdoor seating area is closed, doors to the outdoor seating area will be closed and used only for emergency egress. Waiting staff in the indoor seating area will monitor to ensure patrons do not attempt to use the outside area when it is closed.

AMCO
NOV 03 2021



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

What is this form?

A restaurant designation permit application is required for a licensee desiring designation under 3 AAC 304.715 – 3 AAC 304.795 as a bona fide restaurant, hotel, or eating place for purposes of AS 04.16.010(c) or AS 04.16.049. Designation will be granted only to a holder of a beverage dispensary, club, recreational site, golf course, or restaurant or eating place license, and only if the requirements of 3 AAC 304.305, 3 AAC 304.725, and 3 AAC 304.745, as applicable, are met. A menu or expected menu listing the meals, including entrees prepared onsite and offered to patrons, and copy of the DEC Food Service Permit (or corresponding OHHS documentation for licenses located in the Municipality of Anchorage) must accompany this form. Applicants should review AS 04.16.049 – AS 04.16.052 and 3 AAC 304.715 – 3 AAC 304.795. All fields of this form must be completed. The required \$50 permit fee may be made by credit card, check, or money order.

Section 1 – Establishment Information

Enter information for licensed establishment.

Licensee:	Alaska Hotel Group, 239 W. 4th Avenue, LP		
License Type:	Duplicate Beverage Dispensary-Tourism	License Number:	
Doing Business As:	Aviator		
Premises Address:	239 W. 4th Avenue		
City:	Anchorage	State:	AK ZIP: 99501
Contact Name:	Mark Begich	Contact Phone:	907-229-1465

Section 2 – Type of Designation Requested

This application is for the request of designation as a bona fide restaurant, hotel, or eating place for purposes of AS 04.16.010(c) or AS 04.16.049, and for the request of the following designation(s) (check all that apply):

1. Dining after standard closing hours: AS 04.16.010(c)
2. Dining by persons 16 – 20 years of age: AS 04.16.049(a)(2)
3. Dining by persons under the age of 16 years, accompanied by a person over the age of 21: AS 04.16.049(a)(3)
4. Employment for persons 16 or 17 years of age: AS 04.16.049(c)
 NOTE: Under AS 04.16.049(d), this permit is not required to employ a person 18 - 20 years of age.

OFFICE USE ONLY	
Transaction #:	Initials: 100321578

AMCO
 NOV 03 2021



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

Section 3 – Minor Access

Review AS 04.16.049(a)(2); AS 04.16.049(a)(3); AS 04.16.049(c)

List where within the premises minors are anticipated to have access in the course of either dining or employment as designated in Section 2. (Example: Minors will only be allowed in the dining area. OR Minors will only be employed and present in the Kitchen.)

Minor customers will only be permitted in the dining area, deck area, and on the sidewalk with parental guidance on the corner of 4th Ave., and C Street as well as restroom areas.
Minor Employees only permitted in the kitchen area.

Describe the policies, practices and procedures that will be in place to ensure that minors do not gain access to alcohol while dining or employed at your premises.

Storage: All alcohol will be locked in secure storage. This will only be accessible by the restaurant owners, general manager and bar tender. Each of these individuals will be at least 21 years old and will hold on their persons a current TAP or eTIP card verifying that they have been trained to control the distribution and service of alcoholic beverages in Alaska.
Access/Service: There will be no alcohol sales or delivery outside the building walls other than on the deck areas which will be fenced off areas, as well as the corner of 4th Ave., and C Street on the sidewalk. Dining guests must walk in and out the same door, which controls the transfer of alcohol. An owner or manager is always on site and monitors the consumption of alcohol.

Is an owner, manager, or assistant manager who is 21 years of age or older always present on the premises during business hours? Yes No

Section 4 – DEC Food Service Permit

Per 3 AAC 304.910 for an establishment to qualify as a Bona Fide Restaurant, a Food Service Permit or (for licenses within the Municipality of Anchorage) corresponding Department of Health and Human Services documentation is required.

Please follow this link to the DEC Food Safety Website: <http://dec.alaska.gov/eh/fss/food/>
Please follow this link to the Municipality Food Safety Website:
<http://www.muni.org/Departments/health/Admin/environment/FSS/Pages/fssfood.aspx>

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

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

Initials

**Please note, if a plan review approval is submitted, a final permit will be required before finalization of any permit or license application.*

AMCO
NOV 03 2021



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

Section 5 – Hours of Operation

Review AS 04.16.010(c).

Enter all hours that your establishment intends to be open. Include variances in weekend/weekday hours, and indicate am/pm:

Monday through Friday: 10am - 2:30am
 Saturday/Sunday 10am - 3am

Room Service 24/7 No alcohol service between Monday through Friday 2:30am to 10am OR Sat/Sun 3am to 10am.

Section 6 – Entertainment & Service

Review AS 04.11.100(g)(2)

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

Yes No

If "Yes", describe the entertainment offered or available and the hours in which the entertainment may occur:

There will be occasional live music Monday to Friday 6pm - 2:30am, and Saturday and Sunday 5pm - 3am.

Food and beverage service offered or anticipated is:

table service buffet service counter service other

If "other", describe the manner of food and beverage service offered or anticipated:

Room Service to guests

AMCO
 NOV 03 2021



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

Section 7 – Certifications and Approvals

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

Initials

There are tables or counters at my establishment for consuming food in a dining area on the premises.



I have included with this form a menu, or an expected menu, listing the meals to be offered to patrons. This menu includes entrees 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, club, recreational site, golf course, or restaurant or eating place license.



I have included with this application a copy of the most recent AB-02 or AB-14 for the premises to be permitted. (AB-03 applications that accompany a new or transfer license application will not be required to submit an additional copy of their premises diagram.)



I declare under penalty of perjury that this form, including all attachments and accompanying schedules and statements, is true, correct, and complete.

Signature of licensee
 Mark Begich

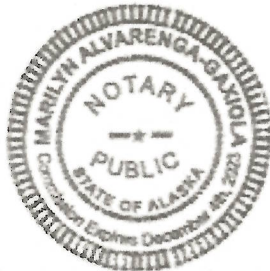
Signature of Notary Public

Alaska

Notary Public in and for the State of

Printed name of licensee

My commission expires: 12/04/2023



Subscribed and sworn to before me this 2 day of November, 2021.

Local Government Review (to be completed by an appropriate local government official):

Approved

Denied



Signature of local government official

Date

Printed name of local government official

Title



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

AMCO Enforcement Review: _____ Enforcement Recommendation: Approve Deny

Signature of AMCO Enforcement Supervisor

Printed name of AMCO Enforcement Supervisor

Date

Enforcement Recommendations:

AMCO Director Review: _____ Approved Denied

Signature of AMCO Director

Printed name of AMCO Director

Date

Limitations:



Proposed Menu: The Aviator

Breakfast Food:

Hot Mess

Paris Café's brioche roll is double-split to create a double decker breakfast sandwich: cheddar, ham, chipotle gouda, pecanwood-smoked bacon, red onion, arugula, two fresh "over medium" fried eggs & bacon-basil mayo. 16

Biscuits & Chorizo Gravy

Rich fluffy biscuits smothered in our house made spicy chorizo gravy and topped with bacon, cilantro, and green onions. Half or Full Order. 6 | 11 Add fried egg 4

Breakfast Sliders

Biscuits & Chorizo Gravy Fresh over easy egg, house made fennel sausage patty, creamy provolone, crisp arugula, and poblano cilantro aioli piled high on toasted English muffins and served with our signature breakfast potatoes. 14

Green Eggs No Ham

Fresh spinach scrambled eggs finished with cotija cheese and fresh avocado served with cumin roasted tomatoes, and our signature breakfast potatoes. 12

Burrito 2 Ways

Fresh scrambled eggs, 3 cheese blend, crushed avocado, roasted peppers & onions, and organic corn salsa wrapped in a chipotle tortilla; baked with Green and Red heat hot sauce, finished with cotija cheese, and served with our signature breakfast potatoes. 14

Add pecanwood-smoked bacon, ham, fennel sausage patties 3

Add house made chorizo 1

AMCC

APP 23 2021
AMCO

NOV 03 2021



Southwest Poutine

Fresh spinach scrambled eggs finished with cotija cheese and fresh avocado served with cumin roasted tomatoes, and our signature breakfast potatoes. 11
Breakfast potatoes smothered in our house made chorizo gravy and fresh cheese curds, finished with two over easy eggs. 14

Fruit of the Day

Fresh available fruit layered with granola and all-natural vanilla yogurt. 10

Breakfast Beverage Menu N/A

House-made Sodas 3

Fresh Brewed Coffee 3

Fresh Juice 3

Fresh Brewed Cold Tea 2

Salad Menu - Lunch/Dinner

Seasonal Salad - "I need a Vacation"

Chipotle marinated shrimp on a bed of spinach and mixed greens accompanied with pineapple pico de gallo, sliced radishes, spicy pepitas, and smashed avocados. 18

Cashew Chicken

Local mixed greens, cabbage, carrots, mandarin oranges, and green onions topped with roasted cashews, sesame seeds, and soy-sesame chicken all tossed in a cilantro-ginger dressing. 14

Harvester's Delight

Local mixed greens and kale tossed with diced apples, candied pepitas, roasted butternut squash, raddish, bleu cheese crumbles, and maple-spiced vinaigrette with a balsamic drizzle. 16

AMCO

APR 23 2021
AMCO

NOV 03 2021



Southwest Caesar

Local mixed greens fiestas with parmesan, cojita, garlic coutons, spicy pepitas, and cilantro-poblano dressing. 16

Greek

Local mixed greens, tomatoes, kalamata olives, radish, red onions, cucumbers, pepperoncinis, and feta are tossed in our creamy feta dressing. 15

Field of Dreams

Local mixed greens, green onions, cucumbers, radish, and tomatoes flourish in an herbed dijon vinaigrette. 14

Soup Menu

Kodiak Brown Cheddar

Rich velvety cheddar ale soup made with our signature Kodiak Brown Ale, special spices, and premium cheddar cheese. Cup 6 | Bowl 10 Kodiak Brown Cheddar
Choose 2 topping stir-ins: Sweet cheeks, bacon, chorizo, broccoli, croutons.

Daily Soup

Check our specials board or ask your server – Market Rate

Lunch Menu

Ancho Beef Dip

Slow-roasted ancho-rubbed tri-tip sliced and stacked to perfection on a baguette. Served with au jus and horseradish sauce. 15

Add roasted onions & mushrooms 2 Add provolone 1

AMCO
NOV 03 2021

AMCO
APR 23 2021



The Mountain

Thinly sliced ham, pecanwood-smoked bacon, tomatoes, avocado, basil mayo, and cheddar cheese on a brioche bun. 15

Bigger Better BLT

Pecanwood-smoked bacon, arugula, roma tomatoes, and basil mayo piled high on fresh made foccacia. 15

Add fresh mozzarella or avocado 2 Add seasoned chicken 3

Southwest Chicken Wrap

Seasoned chicken with pecanwood-smoked bacon, roma tomatoes, cabbage, and chipotle gouda, drizzled in chipotle ranch and stuffed in a chipotle wrap. . Enjoy cold or grilled! 15

Add avocado 2

The Smackdown

Ancho-rubbed tri-tip, pulled pork, smoked ham, pecanwood-smoked bacon, and chipotle mayo on a baguette served with beer-cheese dipping sauce. 20

Add provolone 1 Add two fried eggs 3

Sweet Cheeks

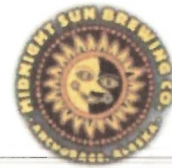
Sweet and juicy slow-roasted adobada pulled pork meets smokin' chipotle heat on a baguette. Creamy southwest slaw contributes coolness while pickled purple cabbage brings bright colors and bold twang to our most popular sandwich. 15

Go Gyro Way

Warm pita filled with spinach, tomato, cucumber, red onion, feta crumbles, and house made tzatziki sauce. 11

Add green chili hummus 2 Add seasoned chicken 3 Add ancho roast beef 3

AMCO
NOV 03 2021
AMCO
APR 23 2021



Peanut Butter Dipper

Peanut butter, honey, and wheat bread grilled to perfection and served with a berry dipping sauce. 11

Add banana 1 Add pecanwood-smoked bacon 3

Mediterranean Melt

Layers of flavors: IPA pesto, arugula, roasted red peppers, roasted onions, mushrooms, feta, and provolone on a focaccia, grilled panini-style. 14

Add ancho roast beef, pecanwood-smoked bacon, or seasoned chicken 3

Fromage ~A~ Trios

An arousing arrangement of brie, dutch swiss, and creamy provolone combined with fresh arugula and pickled onions served on sourdough to tantalize your taste buds. 14

Add pecanwood-smoked bacon 3 Add smoked ham 3 Add proscuitto 3 Add roma tomatoes 1

Pizza Menu (Lunch/Dinner)

Caprese

Mozzarella, provolone, tomatoes, basil, and IPA pesto drizzled with extra virgin olive oil and sprinkled with salt & black pepper. 14

Beer-B-Q

Panty Peeler BBQ sauce topped with spicy marinated chicken, pecanwood-smoked bacon, mozzarella cheddar blend, and finished with pickled red onions and fresh cilantro. 18

Brewhouse

Mozzarella, provolone, white cheddar layered over tomato sauce. Pepperoni, sausage, bacon, green bell peppers, mushrooms, onions, olives, and jalapenos. 20

AMCO

APR 23 2021

AMCO

NOV 03 2021



The White Pizza

Mozzarella, provolone, dutch swiss, and brie with sundried tomatoes on olive oil base. 16

Fig-n-pig

Mozzarella, brie with pickled onions, fig, bacon on an olive oil base. 16

The Vegan

Olive oil base, covered with soy cheese, onions, peppers, large portabello mushrooms. 17

Tapas Menu

Ahi Poke Bowl

Fresh ahi cubes marinated in a special house sauce & sesame oil. Served with avocado, sriracha-mayo, green onion, sesame seeds, wakame salad, shredded cabbage, and a side of warm sticky rice. 16

Brewer's Plates

Cheese - Chef's selection of American and European cheeses paired with organic fig chutney, sweet horseradish pickles, house-made spent grain crackers and pickled onions. 16

Combo - Chef's selection of local and artisan meats and cheeses paired with beer mustard, pickled onions, and horseradish pickle chips. 20

Ceviche

Local fresh caught Alaska Spot Shrimp marinated in lime and lemon 16

Fried Pickles

Dill pickle spears, fried to perfection and served with dipping sauces 10

AMCO

APR 23 2021

AMCO

NOV 03 2021



Dinner Menu

Seasonal Available Fish

Seasonally changing available fish, sourced direct from commercial fishermen.

Market Rate

Seasonal Available Fish

Seasonally changing available fish, sourced direct from commercial fishermen.

Market Rate

Wild Alaskan Crab

Crab sourced sustainably from around Alaska, seasonably available Dungeness, Red King Crab, Opilio Crab. Market Rate

Musk Ox Steak

Locally sourced musk ox steak accompanied by Alaska grown beets, turnips and carrots, roasted to perfection with olive oil. 40

Dry aged Rib-eye

Aged for 30 days, grass fed free range beef, cooked to order with sides (TBD)

38

Street Tacos

3 tacos, with your choice of veggies, carne asada, fresh market fish, or adobo chicken, or pork carnitas.

Veggie 14 Meat 18 Fish 22

AMCO

APR 23

AMCO

NOV 03 2021

Food & Beverage Operations for the Aviator Hotel



AMCO

APR 23 2021

AMCO

NOV 03 2021

THIS PERMIT MUST BE CONSPICUOUSLY POSTED IN A PUBLIC PLACE IN THE ESTABLISHMENT
Municipality of Anchorage

DEPARTMENT OF HEALTH & HUMAN SERVICES

PERMIT

FACILITY NAME ALASKA HOTEL GROUP LP - RESTAURANT
OWNER'S NAME ALASKA HOTEL GROUP, 239 W 4TH AVENUE, L
LOCATION 239 W 4TH AVE

PERMIT NO.
FA0016918

ISSUED BY THE DEPARTMENT OF HEALTH & HUMAN SERVICES AND SUBJECT TO THE ANCHORAGE MUNICIPAL CODE OF
ORDINANCES TITLES 15 AND 16. UNLESS THE OWNERSHIP CHANGES, THIS PERMIT IS VALID FROM 1/1/2021 TO 12/31/2021

ALASKA HOTEL GROUP LP - RESTAURANT
445 E 5TH AVE 201
ANCHORAGE, AK 99501

70-024 Ver. 4-021

THIS CERTIFICATE AND PERMIT IS NOT TRANSFERABLE
AND IS THE PROPERTY OF THE MUNICIPALITY OF ANCHORAGE

AMCC

APR 23 2021

AMCO

NOV 03 2021

THIS PERMIT MUST BE CONSPICUOUSLY POSTED IN A PUBLIC PLACE IN THE ESTABLISHMENT

Municipality of Anchorage
DEPARTMENT OF HEALTH & HUMAN SERVICES
PERMIT

FACILITY NAME ALASKA HOTEL GROUP LP - BAR
OWNER'S NAME ALASKA HOTEL GROUP, 239 W. 4TH AVENUE, L
LOCATION 239 W 4TH AVE

PERMIT NO
FA0016919

ISSUED BY THE DEPARTMENT OF HEALTH & HUMAN SERVICES AND SUBJECT TO THE ANCHORAGE MUNICIPAL CODE OF ORDINANCES TITLES 15 AND 16. UNLESS THE OWNERSHIP CHANGES, THIS PERMIT IS VALID FROM 1/1/2021 TO 12/31/2021

ALASKA HOTEL GROUP LP - BAR
445 E 5TH AVE 201
ANCHORAGE, AK 99501

29-001 ver 9.02

THIS CERTIFICATE AND PERMIT IS NOT TRANSFERABLE
AND IS THE PROPERTY OF THE MUNICIPALITY OF ANCHORAGE

AMCC

APR 29 2021

AMCO

NOV 03 2021