



THE STATE
of **ALASKA**
GOVERNOR MIKE DUNLEAVY

Department of Commerce,
Community,
and Economic Development

ALCOHOL & MARIJUANA CONTROL OFFICE

550 West Seventh Avenue, Suite 1600
Anchorage, AK 99501
Main: 907.269.0350

November 7, 2023

Department of Revenue
Department of Labor, Employment Security
Department of Labor, Workers' Compensation
Via email: theresa.mitchell@alaska.gov; velma.thomas@alaska.gov; dawn.wilson@alaska.gov;
dor.tax.collections@alaska.gov; michele.wallrood@alaska.gov;

License Number:	6003
License Type:	Restaurant / Eating Place
Applicant:	Meta & Rose, Co.
Doing Business As:	Meta & Rose
Transferee EIN:	86-1411888
Transferor EIN:	86-1411888

Garic Hayes is transferring his shares to 100% Mae Hayes

Transfer of Ownership **Transfer of Controlling Interest**

AS 04.11.330(b) and AS 04.11.370(a)(6) require that an applicant for a liquor license operate in compliance with each applicable public health, fire, safety, and tax code and ordinance of the state and the local governing body in which the applicant's proposed licensed premises are located.

This letter serves to provide written notice and request for compliance status from the above referenced entities regarding the above application (see attached application documents for more information). **Please complete and return this form to the AMCO office at alcohol.licensing@alaska.gov.**

REVIEWER: Pangkou Vang

- DOR
- Employment Security
- Workers' Compensation

DATE: 11/08/2023 PHONE: 907-931-3537

Compliant Non-compliant

COMMENTS: _____

If you have any questions, please send them to alcohol.licensing@alaska.gov.

Sincerely,

Joan M. Wilson
Joan Wilson, Director



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

Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Why is this form needed?

This transfer license application form is required for all individuals or entities seeking to apply for the transfer of ownership and/or location of an existing 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, AS 04.11.280, AS 04.11.290, and 3 AAC 304.105.

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

Section 1 - Transferor Information

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

Licensee:	Meta & Rose Co.	License #:	6003
License Type:	RESTAURANT / EATING PLACE	Statutory Reference:	AS 04.11.100
Doing Business As:	Meta & Rose		
Premises Address:	290 N Yenlo Street Ste. 37		
City:	Wasilla	State:	Alaska
		ZIP:	99654
Local Governing Body:	CITY OF WASILLA / Mat-Su		

Transfer Type:

- Regular transfer
- Transfer with security interest
- Involuntary retransfer

OFFICE USE ONLY			
Complete Date:		Transaction #:	100406365
Board Meeting Date:		License Years:	22-23
Issue Date:		Examiner:	KRS

AMCO Received 9/13/22

AMCO Received 11/17/2022



Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Section 2 – Transferee Information

Enter information for the *new* applicant and/or location seeking to be licensed.

Licensee:	Meta & Rose Co.			
Doing Business As:	Meta & Rose			
Premises Address:	290 N Yenlo Street Ste. 37			
City:	Wasilla	State:	Alaska	ZIP: 99654
Community Council:	City of Wasilla NONE			

Mailing Address:	189 E Nelson Ave #205			
City:	Wasilla	State:	Alaska	ZIP: 99654

Designated Licensee:	Mae Hayes		
Contact Phone:	9079821449	Business Phone:	9079821449
Contact Email:	maemsraa@gmail.com		

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

Section 3 – 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.

0.9 Miles

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.

1.2 Miles



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

Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Section 4 – Sole Proprietor Ownership Information

This section must be completed by any sole proprietor who is applying for a license. Entities should skip to Section 5.
 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:	

Section 5 – 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 6.
 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:	Mae Hayes				
Title(s):	Owner President/Sec.	Phone:	9073543638	% Owned:	100
Address:	189 E Nelson Ave #205				
City:	Wasilla	State:	Alaska	ZIP:	99654



Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Entity Official:	Mae Hayes <i>N/A</i>			
Title(s):	Secretary	Phone:	907982149	% Owned: 0
Address:	189 E Nelson Ave #205			
City:	Wasilla	State:	Alaska	ZIP: 99654

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

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

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 #:	10148336	AK Formed Date:	11/23/2020	Home State:	Alaska
Registered Agent:	Mae Hayes	Agent's Phone:	9079821449		
Agent's Mailing Address:	189 E Nelson Ave #205				
City:	Wasilla	State:	Alaska	ZIP:	99654

Residency of Agent: Yes No

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



Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Section 6 – Other Licenses

Ownership and financial interest in other alcoholic beverage businesses:

Yes No

Does any representative or owner named as a transferee 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):

Section 7 – 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:



Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Section 8 – Transferor Certifications

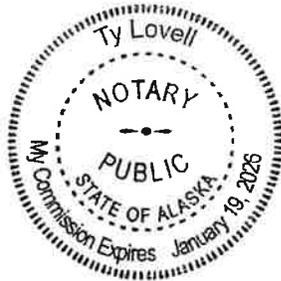
Additional copies of this page may be attached, as needed, for the controlling interest of the current licensee to be represented.

I declare under penalty of perjury that the undersigned represents a **controlling interest** of the current licensee. I additionally certify that I, as the current licensee (either the sole proprietor or the controlling interest of the currently licensed entity) have examined this application, approve of the transfer of this license, and find the information on this application to be true, correct, and complete.

[Signature]
Signature of transferor
Garic Hayes

Printed name of transferor

Subscribed and sworn to before me this 22 day of June, 2022.



[Signature]
Signature of Notary Public

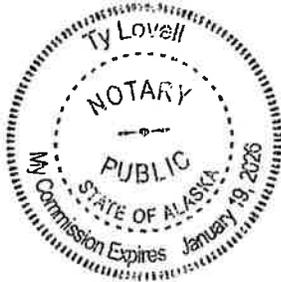
Notary Public in and for the State of Alaska

My commission expires: Jan 19 2026

[Signature]
Signature of transferor
Mae Hayes

Printed name of transferor

Subscribed and sworn to before me this 22 day of June, 2022.



[Signature]
Signature of Notary Public

Notary Public in and for the State of Alaska

My commission expires: Jan 19 2026



Alaska Alcoholic Beverage Control Board
Form AB-01: Transfer License Application

Section 9 – Transferee 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.

MH

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

MH

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.

MH

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.

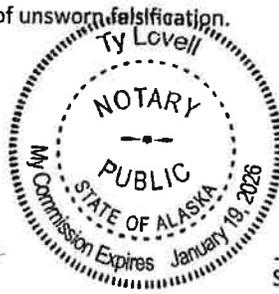
MH

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

MH

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.

MH



Mae Hayes

Signature of transferee

Mae Hayes

Printed name

Ty Lovell

Signature of Notary Public

Notary Public in and for the State of Alaska

My commission expires: Jan 19 2026

Subscribed and sworn to before me this 22 day of June, 2022.



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

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:	Meta & Rose Co.	License Number:	6003
License Type:	REPL (Public Convenience)		
Doing Business As:	Meta & Rose		
Premises Address:	290 North Yenlo Street, Suite 37		
City:	Wasilla	State:	Alaska ZIP: 99654

JUN - 4 2021

AMCO Received 10/7/2021

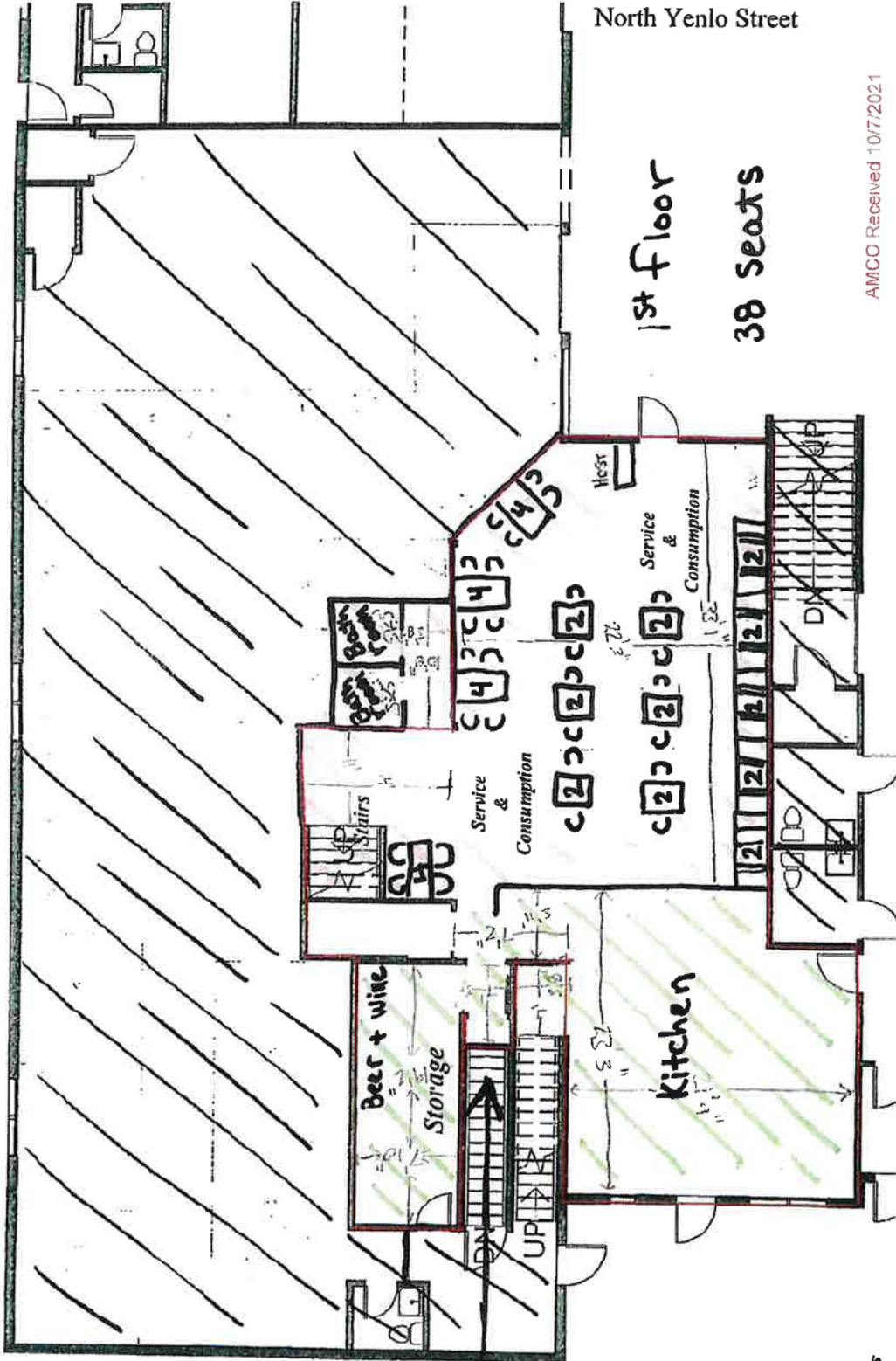
AMCO Received 11/17/2022

East Herring Ave.

True North

Meta & Rose Co.
Clock Tower Restaurant
290 North . Yenlo Street, Suite 37
Wasilla, Alaska 99654-7133

Estimated 1,929.79 sq ft.



DN To Basement Storage.

North Yenlo Street

1st floor

38 seats

North Boundary Street

AMCO Received 11/17/2022

Alley between Buildings

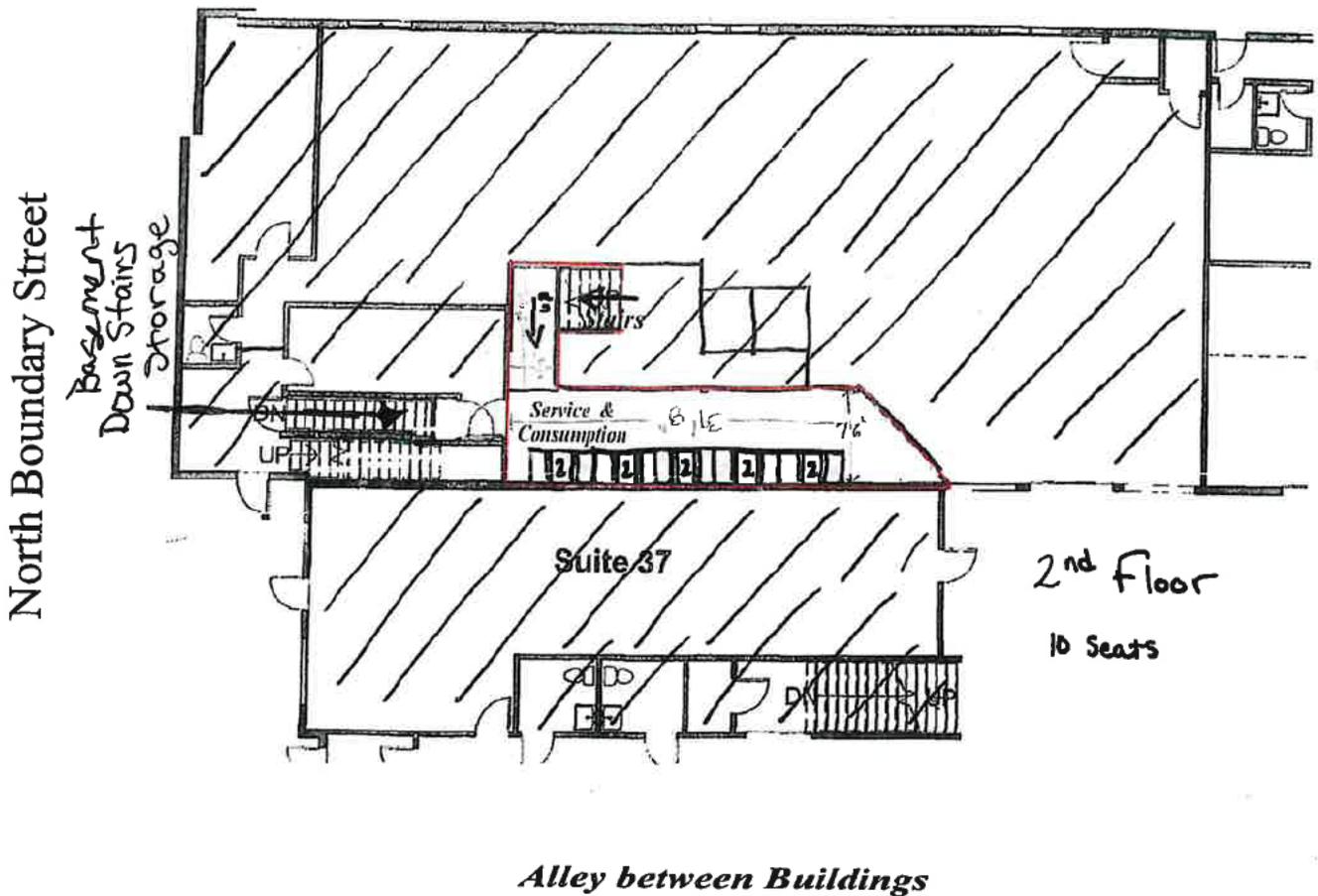
AMCO Received 10/7/2021

Meta & Rose Co.
Clock Tower Restaurant
290 North . Yenlo Street, Suite 37
Wasilla, Alaska 99654-7133

East Herning Ave.

North Yenlo Street

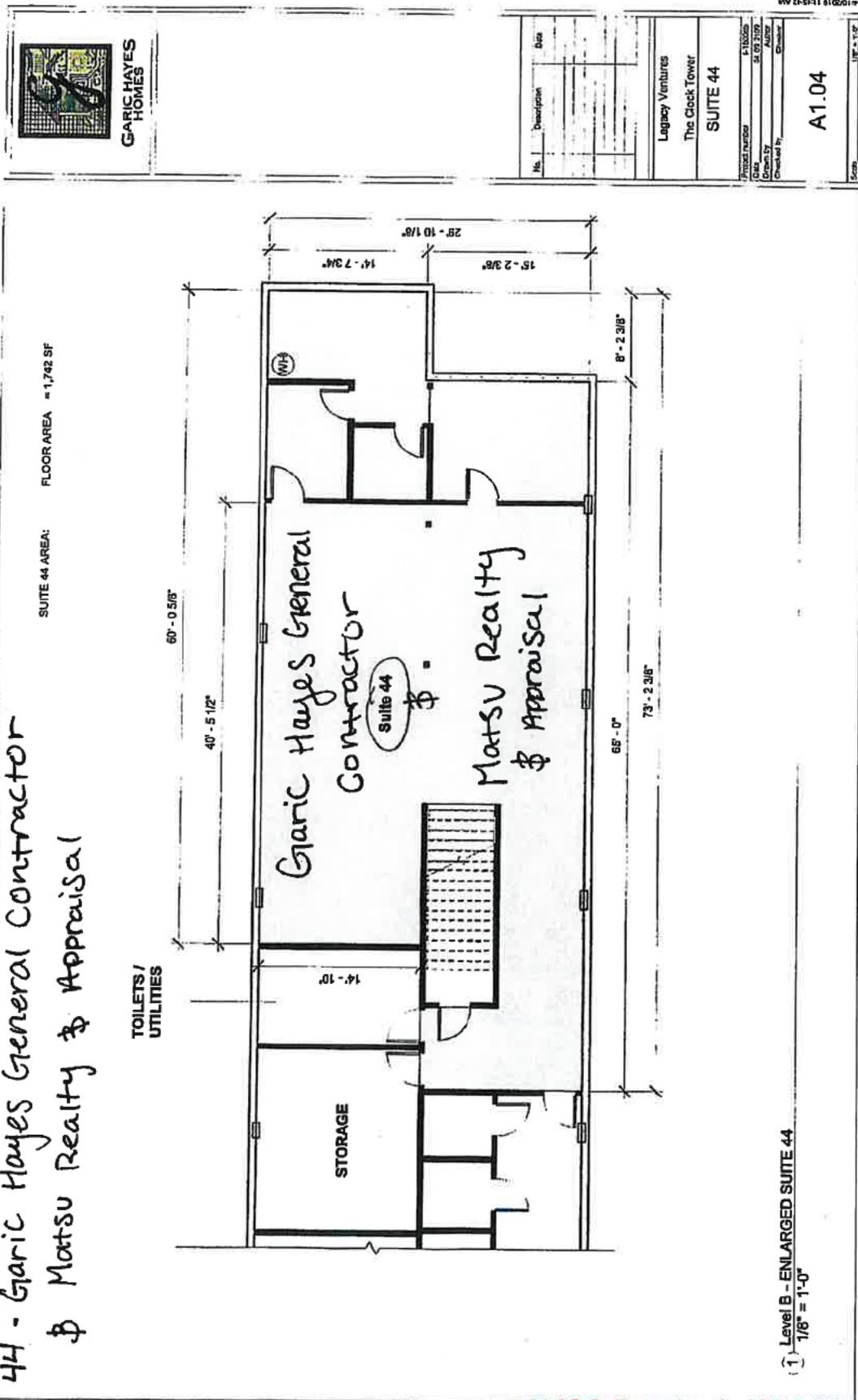
True North



AMCO Received 10/7/2021
AMCO Received 11/17/2022

Basement

44 - Garic Hayes General Contractor
 & Matsui Realty & Appraisal



No.	Description	Date

Project Number: 1100005
 Date: 04/07/2020
 Drawn by: AUSTIN
 Checked by: GIBSON

Legacy Ventures
 The Clock Tower
 SUITE 44

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

A1.04

Level B - ENLARGED SUITE 44
 1/8" = 1'-0"

AMCO Received 10/11/2021

AMCO Received 11/17/2022



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

Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

Why is this form needed?

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 entrées prepared on-site and offered to patrons, and copy of the DEC Food Service Permit (or corresponding DHHS 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:	Meta & Rose Co.		
License Type:	REPL.	License Number:	6003
Doing Business As:	Meta & Rose		
Premises Address:	290 N Yenlo Street		
City:	Wasilla	State:	Ak
		ZIP:	99654
Contact Name:	Mae Hayes	Contact Phone:	9079821449

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:	

AMCO Received 9/13/22

AMCO Received 11/17/2022



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

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.)

Minors will be allowed in the dining area, as well as employed in the dining area as well as the kitchen.

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

We Will have a barrier around the sections that will allow alcohol, we have a rule in place where every person is to provide ID at the time of ordering any alcoholic beverages. I have no staff under the age of 21 serving, all minors are hosts or dishwashers. there are cameras in every area of the restaurant, serving station, and kitchen. The cameras are monitored by myself, the GM, and owners. There is always a TAP cert. manager on duty.

All Servers are required to have TAP cert. within 30 days of hire.

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: _____ Initials

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

MH

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

AMCO Received 9/13/22

AMCO Received 11/17/2022



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

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 10AM – 9PM
Tuesday 10AM – 9PM
Wednesday 10AM – 9PM
Thursday 10AM – 9PM
Friday 10AM – 10PM
Saturday 10AM – 10PM
Sunday 10AM – 8PM

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:

[Empty box for describing entertainment]

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:

[Empty box for describing other food and beverage service]

AMCO Received 9/13/22

AMCO Received 11/17/2022



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.

MH

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.

MH

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.

MH

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.)

MH

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.

MH

Mac Hayes
Printed name of licensee

Mac Hayes
Signature of licensee

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



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

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:

| WINE LIST |

| HOUSE RED |

Hess Collection Cabernet
Glass 9 | Bottle 35

| HOUSE WHITE |

Hess Collection Chardonnay
Glass 9 | Bottle 35

| RED |

Bread & Butter Cabernet
Glass 9 | Bottle 40

Penfolds Shiraz Cabernet
Glass 14 | Bottle 78

1924 Double Black Cabernet
Glass 13 | Bottle 75

Casadei Cabernet Franc
Bottle 175

Stags Leap Cabernet
Bottle 195

Robert Hall Merlot
Glass 11 | Bottle 55

Sterling Merlot
Glass 11 | Bottle 56

Chateau St. Michelle Merlot
Glass 15 | Bottle 80

Santa Ema Merlot
Glass 16 | Bottle 88

La Crema Pinot Noir
Glass 11 | Bottle 56

Sokol Blosser Evolution Pinot Noir
Glass 15 | Bottle 79

Angeline Pinot Noir
Glass 15 | Bottle 77

Ratti Babera D'Asti
Glass 14 | Bottle 71

Seghesio Zinfandel
Glass 13 | Bottle 68

Cecchi Chinanti Classico
Glass 13 | Bottle 90

Henry Fessy Gamay Noir
Glass 21 | Bottle 115

Kaiken Estate Malbec
Glass 9 | Bottle 46

La Linda Malbec
Glass 18 | Bottle 94

Septima Malbec
Glass 13 | Bottle 68

Jam Jar Sweet Blend
Glass 9 | Bottle 45

Troublemaker Blend
Glass 11 | Bottle 57

1000 Stories Gold Rush Blend
Glass 15 | Bottle 80

Dows Port
Glass 9 | Bottle 47

Taylor Flag Tawny Port
Glass 15 | Bottle 78

B.R. Cohn Pinot Nior
Glass 18 | Bottle 90

B.R. Cohn Blend
Glass 16 | Bottle 80

| WHITE |

La Crema Sonoma Chardonnay
Glass 13 | Bottle 68

Simi Chardonnay
Glass 14 | Bottle 72

Born of fire Chardonnay
Glass 16 | Bottle 82

Les Tourelles de la Cree
Glass 31 | Bottle 157

La Crema Sauvignin Blanc
Glass 12 | Bottle 51

Unshackled Sauvignin Blanc
Glass 21 | Bottle 108

1924 Double Gold Sauvignin Blanc
Glass 13 | Bottle 75

Eroica Riesling
Glass 22 | Bottle 111

Pacific Rim Riesling
Glass 9 | Bottle 45

Willakenzie Estate Pinot Grigio
Glass 14 | Bottle 73

Chateau De Campuget Rosé
Glass 11 | Bottle 56

Bartenura Moscato
Glass 13 | Bottle 69

Sho Chiku Bai Sake
Glass 9 | Bottle 38

Montinore Borealis North White
Glass 11 | Bottle 56

Sokol Blosser Evolution Lucky No.9 Blend
Glass 12 | Bottle 62

D'Arenberg Marsanne Viognier Hermit Crab
Glass 13 | Bottle 68

Martin Codax Albarino
Glass 13 | Bottle 67

Pine Ridge Chenin Blanc Viognier
Glass 13 | Bottle 68

Mark Ryan Viognier
Bottle 200

| SPARKLING |

Argyle Vintage Brut
Glass 16 | Bottle 82

Rose D'or Brut Rose
Glass 22 | Bottle 120

J. Lassalle Brut
Glass 22 | Bottle 117

Simonnet-Febvre Brut
Glass 18 | Bottle 98

La Gioiosa Prosecco
Glass 9 | Bottle 45

| MIMOSAS |

| MIMOSA | 11

regular, guava, strawberry, raspberry

| BELLINI | 16

peach puree and prosecco

| MIMOSA PITCHER | 30

bottle of champagne, premium orange juice & orange slices. perfect for sharing

| BREAKFAST MIMOSA | 16

dressed with skewers of seasonal fruit and a house made pastry.

| BIRTHDAY MIMOSA | 14

cake pop garnish & sprinkles. perfect for any occasion.

| WINE BASED COCKTAILS |

Blueberry Mojito 16

Lemon Drop 12

Raspberry Lemon Drop 13

Cosmopolitan 12

Fuzzy Navel 12

Cranberry Mule 12

Sake Tini 12

Margarita 12

Gin & Tonic 12

The Mule 12

The Bellini 16

Raspberry Gin Fizz 14

Strawberry Daiquiri 12

Bay Breeze 12

New York Sour 14

The Rose 12

Bloody Mary 15

Not-so-long Iced Tea 14

| FLIGHTS AND BITES |

Each pour is magnificently paired with bites of foods that reveal the pours flavors and enhances them.

| WHITE WINE FLIGHT | 35

Hess Chardonnay & spiced butternut squash
La Crema Sauv Blanc & roasted pistachios
Eroica Riesling & spicy shrimp
La Tourelles De La Cree & brie & rosemary jelly

| RED WINE FLIGHT | 35

La Crema Pinot Nior & candied pecans
La Linda Malbec & stilton blue Cheese w/ dried cherries
Hess Cabernet & espresso rubbed tenderloin bite
Chateau St. Michelle Merlot & sea salt dark chocolate

| BEER LIST |

| BEER ON DRAFT |

Golden Dall Triple 9
Midnight Sun Ooski Amber 7
49th St Cultivar 7
Twister Creek 8
Kenia River Gummi Bear Beer 8
Blue Moon 7
Mat Maid Milk Stout 10
Founders Breakfast Stout 13
ACE Pineapple Cider 11
Matanuska Brewing Co. Pachanga 8
Kenia River Honeymoon Hefeweizen 8

| BOTTLED BEER |

Matanuska Brewing Co.
Gold Flake Ale 11
Heineken 0.0 6
Pink Petal Perry 7
Hibiscus Berry Cider 7
Founders Cherry Bourbon Ale 10

| DESSERT LIST |

| AFFOGATO | 13

AK ice cream, espresso, vanilla or
chocolate silk

| BIG DIPPER ICE CREAM | 12

(dairy free options available):
choice of white chocolate ganache,
raspberry coulis or chef's seasonal sauce

| SEASONAL SORBET | 9

Big Dipper sorbet with raspberry coulis

| FLOURLESS CHOCOLATE TORTE (GF) | 15

dark chocolate torte, raspberry coulis,
and white chocolate ganache

| BEIGNETS | 13

french doughnuts, powdered sugar,
white
chocolate ganache & raspberry coulis

| BEER COCKTAILS |

| BEERMOSA | 14

blue moon belgium white & orange juice

| BLOODY BEER | 14

hefeweizen and tomato juice, worchestershire,
black pepper, cayenne and lime

| BEER FLOAT | 14

founders espresso stout w/ chai ice cream
ace blood orange cider w/ vanilla ice cream

| BREAKFAST BEER |

espresso stout 13
founders cherry maple bourbon breakfast ale 10

| BEER FLIGHT & BITES | 35

GOLDEN DALL TRIPLE

w/ grapes & feta

DENALI BREWING CO. TWISTER CREEK IPA

w/ spiced cashews

OOSKI AMBER

w/ reindeer sausage

FOUNDERS BREAKFAST STOUT

w/Big Dipper ice cream

| COFFEE LIST |

| FRENCH PRESS POT | 9.50

24 oz. service for 2
served with cream and sugar in the raw

| POUR OVER POT | 10.50

24 oz. service for 2
served with cream and sugar in the Raw

| SIPHON BREW | 11

12 oz. service for 1
served with cream and sugar in the raw

| ESPRESSO |

doppio 5 americano 5
latte 6 cappuccino 6

House Made Syrups 1

[vanilla] lavender | ginger | caramel | blood orange|



| BRUNCH MENU |

Daily from 10 am to 1 pm

BISCUITS & GRAVY |6|12

comforting biscuits & country sausage gravy made all in house, a single order or treat yourself to a double

BERRY FRENCH TOAST|19

cardamon, cinnamon, nutmeg egg battered french bread, topped w/ berry sauce and vanilla whipped cream

PORK BELLY TOAST|22

korean pork belly, scallion omelet, micro greens, sesame, pickled radish, spicy sriracha mayo, toasted french bread, served w/ truffled potato

THE TRUFFLED EGGWICH|17

crispy pancetta, fried eggs, gruyere, truffle honey, arugula, toasted ciabatta bread, served w/ truffled potatoes

PLTA SANDWICH|14

crispy pancetta, fried eggs, gruyere, tomato, avocado, arugula, garlic aioli on toasted whole wheat bread, served w/ truffled potatoes

DUCK EGG WHITE OMLETTE|14

a heart health choice, w/ locally grown duck egg, spinach, mushrooms with feta cheese. served with a tomato slice

EGGS BENE "DUCK" |19

classic eggs benedict with 2 poached locally grown organic duck eggs topped with premium ham and our rich duck egg hollandaise sauce, served w/truffled potatoes, add tomato slice 1

CINNAMON SUGAR BEIGNETS|13

french doughnuts, cinnamon sugar, espresso chocolate ganache 13

CHICKEN AND WAFFLES|19

pan fried panko breaded chicken breast served over a buttermilk waffle topped in a hot honey

STEAK TAMPICO|24

6 oz. steak over truffled breakfast potatoes with grilled onions and peppers served with 2 eggs any style.

SIDES & EXTRA

cup of fresh fruit | 10
side of truffled potatoes | 8
ham slice | 5
two eggs | 2.5
two bacon | 4

eating certain raw or undercooked foods may increase the risk of foodborne illness



| BRUNCH MENU |

Daily from 10 am to 1 pm

BISCUITS & GRAVY |6|12

comforting biscuits & country sausage gravy made all in house, a single order or treat yourself to a double

BERRY FRENCH TOAST|19

cardamon, cinnamon, nutmeg egg battered french bread, topped w/ berry sauce and vanilla whipped cream

PORK BELLY TOAST|22

korean pork belly, scallion omelet, micro greens, sesame, pickled radish, spicy sriracha mayo, toasted french bread, served w/ truffled potato

THE TRUFFLED EGGWICH|17

crispy pancetta, fried eggs, gruyere, truffle honey, arugula, toasted ciabatta bread, served w/ truffled potatoes

PLTA SANDWICH|14

crispy pancetta, fried eggs, gruyere, tomato, avocado, arugula, garlic aioli on toasted whole wheat bread, served w/ truffled potatoes

DUCK EGG WHITE OMLETTE|14

a heart health choice, w/ locally grown duck egg, spinach, mushrooms with feta cheese. served with a tomato slice

EGGS BENE "DUCK" |19

classic eggs benedict with 2 poached locally grown organic duck eggs topped with premium ham and our rich duck egg hollandaise sauce, served w/truffled potatoes, add tomato slice 1

CINNAMON SUGAR BEIGNETS|13

french doughnuts, cinnamon sugar, espresso chocolate ganache 13

CHICKEN AND WAFFLES|19

pan fried panko breaded chicken breast served over a buttermilk waffle topped in a hot honey

STEAK TAMPICO|24

6 oz. steak over truffled breakfast potatoes with grilled onions and peppers served with 2 eggs any style.

SIDES & EXTRA

cup of fresh fruit | 10
side of truffled potatoes | 8
ham slice | 5
two eggs | 2.5
two bacon | 4

eating certain raw or undercooked foods may increase the risk of foodborne illness

| MIMOSAS | 11

regular, guava, strawberry, raspberry

| BELLINI | 16

peach puree and prosecco

| MIMOSA PITCHER | 30

bottle of champagne, premium orange juice and orange slices. perfect for sharing! (or not)

| BREAKFAST MIMOSA | 16

dressed with skewers of seasonal fruit and a variety of house made pastries.

| BIRTHDAY MIMOSA | 14

cake pop garnish & sprinkles. perfect for any occasion.

| BEERMOSA | 14

blue moon belgium white & orange juice

| BLOODY BEER | 14

hefeweizen and tomato juice, worchestershire, black pepper, cayenne and lime

| BLOODY MARIA | 15

tequila based wine, tomato juice, worchestershire, black pepper, cayenne and lime

| BLOODY MARY | 15

vodka based wine, tomato juice, worchestershire, black pepper, cayenne and lime

| BREAKFAST BEER |

espresso stout 13

founders cherry maple bourbon breakfast ale 10

| COFFEE |

Featuring Kaladi Bros. Coffee

| THE POUR OVER POT | 10.50

24 oz. service for 2

served with cream and sugar in the raw

| THE FRENCH PRESS POT | 9.50

24 oz. service for 2

served with cream and sugar in the raw

| THE SIPHON BREW | 11

12 oz. service for 1

served with cream and sugar in the raw

| THE ESPRESSO MENU |

doppio 5 | americano 5 | latte 6 | cappuccino 6

[house made syrups] 1

vanilla | lavender | ginger | caramel | blood orange

| SOFT DRINKS | 2

coke, diet coke, sprite, dr. pepper, ginger beer, lemonade, unsweetened ice tea

| TEA SERVICE | 2

berry, jasmine, chai, peppermint, earl grey, tamayokucha, chamomile. assam

| JUICE | 3

cranberry, orange, grapefruit juice, apple

| MIMOSAS | 11

regular, guava, strawberry, raspberry

| BELLINI | 16

peach puree and prosecco

| MIMOSA PITCHER | 30

bottle of champagne, premium orange juice and orange slices. perfect for sharing! (or not)

| BREAKFAST MIMOSA | 16

dressed with skewers of seasonal fruit and a variety of house made pastries.

| BIRTHDAY MIMOSA | 14

cake pop garnish & sprinkles. perfect for any occasion.

| BEERMOSA | 14

blue moon belgium white & orange juice

| BLOODY BEER | 14

hefeweizen and tomato juice, worchestershire, black pepper, cayenne and lime

| BLOODY MARIA | 15

tequila based wine, tomato juice, worchestershire, black pepper, cayenne and lime

| BLOODY MARY | 15

vodka based wine, tomato juice, worchestershire, black pepper, cayenne and lime

| BREAKFAST BEER |

espresso stout 13

founders cherry maple bourbon breakfast ale 10

| COFFEE |

Featuring Kaladi Bros. Coffee

| THE POUR OVER POT | 10.50

24 oz. service for 2

served with cream and sugar in the raw

| THE FRENCH PRESS POT | 9.50

24 oz. service for 2

served with cream and sugar in the raw

| THE SIPHON BREW | 11

12 oz. service for 1

served with cream and sugar in the raw

| THE ESPRESSO MENU |

doppio 5 | americano 5 | latte 6 | cappuccino 6

[house made syrups] 1

vanilla | lavender | ginger | caramel | blood orange

| SOFT DRINKS | 2

coke, diet coke, sprite, dr. pepper, ginger beer, lemonade, unsweetened ice tea

| TEA SERVICE | 2

berry, jasmine, chai, peppermint, earl grey, tamayokucha, chamomile. assam

| JUICE | 3

cranberry, orange, grapefruit juice, apple



NITE MENU

served from 4 pm to close

907-376-7673

METAANDROSE.COM

The Clock Tower

290 E Yenlo Street
Wasilla, AK 99654

APPETIZERS!

| Meta & Rose Charcuterie Board | 25
three artisanal meats & cheese, artichoke hearts, fresh fruit, spiced cashews, dijon mustard, french bread

| Hummus Board | 19
house hummus, naan, kalamata tapenade, toasted pine nuts, charred purple onion, marinated artichoke hearts, and tomato

| Fire Roasted Poblano & Artichoke Dip (v) | 17
fire-roasted poblano peppers, marinated artichoke hearts, cream cheese, & parmesan

| Bacon Wrapped Apricots | 19
apricot stuffed w/ goat cheese & spicy candied hazelnut wrapped in bacon & topped with balsamic drizzle on a bed of arugula and fennel w/ a champagne vinaigrette

HOUSE MADE SOUP

meta & rose offers two soup choices per day, always fresh and made in our kitchen. ask your server for a complementary sample of either, or both!

| Bowl 8 | Cup 4|

| Korean Pork Belly | 18
sesame-umami glazed and seared pork belly, chipotle aioli, pickled: radish, carrot, red onion

| Caprese Skewer(v) | 15
heirloom tomatoes, fresh mozzarella, olive, artichoke heart, fried basil, white balsamic reduction, roasted garlic aioli

| Sesame Ginger Ahi Poke | 19
umami marinated ahi tuna, sesame, sweet onion, avocado, ginger, wonton chips

| Green Chile Bison Sliders | 19
bison, beef, green chiles, chipotle aioli, gruyere, greens, slider bun

SIDE SALADS | 10

add halibut 8 | chicken 6 | shrimp 9

| Massaged Kale Salad |
tuscan kale, lemon champagne vinaigrette, fresh shaved parmesan, crispy pancetta, heirloom tomatoes
15 entree size

| Grilled Chipotle Caesar |
charred romaine, chipotle Caesar, shaved parmesan, roasted garlic croutons, grape tomatoes, grilled lemon
15 entree size

ENTREES

served with small salad or cup of soup, fresh seasonal veggies and roasted garlic truffle mashed potatoes.
(not including pasta, salad & sandwich entrees)

| Ribeye Steak | 42
16 oz certified angus beef 3 month dry aged ribeye cooked in a compound butter topped with sautéed mushroom and onions
add shrimp 9

| Cashew Encrusted Halibut Picatta | 37
halibut, cashew & white wine sauce

| Rosemary Tenderloin Duxelles | 51
seared beef tenderloin, mushroom, herb compound butter (GF)

| Dijon & Herb Encrusted Lamb Lollipops | 42
fresh herbs, panko, Dijon champagne cream sauce

| Stuffed Bone in Pork Chop | 45
butternut squash & French lavender stuffing w/ caramelized shallot & apple sauce

| Prime Rib Salad | 29
stone ground mustard peppercorn and salt encrusted prime rib, house made bleu cheese dressing, tomatoes, bleu cheese crumbles, onion straws and croutons

| Hazelnut Chicken | 32
hazelnut encrusted chicken breast, mango raspberry chutney & sweet + savory lemon reduction

| Dirty Chicken Alfredo | 32
Chicken sautéed in compound butter, white wine, garlic and a parmesan cream sauce
add shrimp 9 | add mushrooms 3

| Tequila Lime Chicken Fettuccini | 33
SW rubbed chicken, chorizo cream sauce & fettuccini
add shrimp 9

| Truffle Mushroom Medley Pasta(*v) | 31
mushroom medley, black & white truffle, roasted garlic, fettuccini

| Chicken & Roasted Squash Salad | 24
Blackened Halibut OR Chicken, greens, herb cheve, spiced cashews, grapes, cilantro lime dressing
substitute halibut 8

| Sesame Encrusted Tuna Salad | 29
rare sesame seared ahi, wonton strips, pickled veg, sesame ginger dressing

| Diablos Burger | 21
hand pressed patties, with a jalapeno avocado cream, and a spicy mango habanero sauce, bacon, caramelized onions, arugula tomato, cheddar, gruyere on top of a ciabatta roll, served with house chips

| Fried Halibut Sandwich | 24
fried alaskan halibut, crunchy purple cabbage, with a fresh dill tartar sauce on a ciabatta bun, served with house made chips

| Meatloaf Sandwich | 20
house made meatloaf, cheddar, gruyere, arugula & tomato on french bread served w/house made chips

Chip Choices
all seasonings and chips are made in house
BBQ | CAJUN | VINEGAR DILL | SALT & PEPPER

| COFFEE | *featuring Kaladi Bros. Coffee*

| THE ESPRESSO MENU |

Doppio 5 | Americano 5 | Latte 6 | Cappuccino 6
|House Made Syrups| 1
vanilla | lavender | ginger | caramel | blood orange

| THE POUR OVER POT | 10.50

24 oz. Service for 2
Served with Cream and Sugar in the Raw

| THE SIPHON BREW | 11

12 oz. Service for 1
Served with Cream and Sugar in the Raw

| THE FRENCH PRESS POT | 9.50

24 oz. Service for 2
Served with Cream and Sugar in the Raw

| SOFT DRINKS | 2

Coke, Diet Coke, Sprite, Dr. Pepper,
Ginger Beer, Lemonade, Unsweetened Ice Tea
2 bottomless

| TEA SERVICE | 2

Berry, Jasmine, Chai, Peppermint,
Earl Grey, Tamayokucha, Chamomile.
Assam bottomless

| FLIGHTS AND BITES |

each pour is
magnificently
paired with bites
of foods that
reveal the pours
flavors and
enhances
them.

*paired beer
and wine
flights*

| THE WHITE WINE FLIGHT | 35

Hess Chardonnay & Spiced Butternut Squash
La Crema Sauv Blanc & Roasted Pistachios
Eroica Riesling & Spicy Shrimp
La Tourelles De La Cree & Brie & Rosemary Jelly

| THE RED WINE FLIGHT | 35

La Crema Pinot Nior & Candied Pecans
La Linda Malbec & Stilton Blue Cheese w/ Dried Cherries
Hess Cabernet & Espresso Rubbed Tenderloin Bite
Chateau St. Michelle Merlot & Sea Salt Dark Chocolate

| THE BEER FLIGHT | 35

Glacier Brewhouse Hefe & Grapes & Feta
Denali Brewing Co. Twister Creek IPA & Spiced Cashews
New Belgium Fat Tire Amber & Reindeer Sausage
Founders Espresso Stout & Big Dipper Chai Ice Cream

**like our
ART?**

ASK YOUR SERVER TO
PULL IT & PURCHASE
IT WITH YOUR MEAL

| DESSERT |

*ask your server for a
coffee or wine pairing*

| Affogato | 13

AK ice cream, espresso, vanilla or chocolate silk

| Big Dipper Ice Cream | 12

(Dairy Free options available):

choice of white chocolate ganache, raspberry coulis or chef's seasonal sauce

| Seasonal Sorbet | 9

Big Dipper sorbet with raspberry coulis

| Flourless Chocolate Torte (gf) | 15

dark chocolate torte, raspberry coulis, and white chocolate ganache

| Beignets | 13

french doughnuts, powdered sugar, white
chocolate ganache & raspberry coulis

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages
may increase cancer risk, and, during pregnancy, can cause birth defects.



DAY MENU

served from 12 pm to 4pm

907-376-7673

METAANDROSE.COM

The Clock Tower

290 E Yenlo Street
Wasilla, AK 99554

APPETIZERS!

|Meta & Rose Charcuterie Board| 25
three artisanal meats & cheese, artichoke hearts, fresh fruit, spiced cashews, dijon mustard, french bread

|Hummus Board| 19
house hummus, naan, kalamata tapenade, toasted pine nuts, charred purple onion and tomato

|Sesame Ginger Ahi Poke| 19
Umami marinated ahi tuna, sesame, sweet onion, avocado, wonton chips

|Korean Pork Belly| 18
sesame-umami glazed and seared pork belly, chipotle aioli, pickled radish, carrot, red onion

|Caprese Skewer(v)| 15
heirloom tomatoes, fresh mozzarella, olive, artichoke heart, fried basil, white balsamic reduction, roasted garlic aioli

|Fire Roasted Poblano & Artichoke Dip| 17
fire-roasted poblano peppers, marinated artichoke hearts, cream cheese, parmesan

SIDE SALAD

add halibut 8 | chicken 6 | shrimp 9

| Massaged Kale Salad | 10
tuscan kale, lemon champagne vinaigrette, fresh shaved parmesan, crispy pancetta, heirloom tomatoes
15 entree size

| Grilled Chipotle Caesar | 10
charred romaine, chipotle Caesar, shaved parmesan, roasted garlic croutons, grape tomatoes, grilled lemon
15 entree size

ENTREE SALAD

|Chicken & Roasted Squash Salad| 24
Blackened Halibut OR Chicken greens, herb chevre, spiced cashews, grapes, cilantro lime dressing
substitute halibut 8

|Sesame Encrusted Tuna Salad| 29
rare sesame seared ahi, wonton strips, pickled veg, sesame ginger dressing

| Prime Rib Salad | 29
stone ground mustard peppercorn and salt encrusted prime rib, house made bleu cheese dressing, tomatoes, blue cheese crumbles, onion straws and croutons

HOUSE MADE SOUP

meta & rose offers two soup choices per day,
always fresh and made in our kitchen.
ask your server for a complementary sample of
either, or both!
| Bowl 8 | Cup 4 |

ENTREES!

*served with house made chips
salt & pepper - salt, vinegar & dill - bbq*

| French Wellington | 21
beef tenderloin, mushroom duxelles, brie, pancetta, french bread, garlic truffle aioli, rosemary au jus

| Green Chile Bison Sliders | 20
bison, beef, fire roasted green chiles, chipotle aioli, gruyere, greens, slider bun

| Fried Halibut Sandwich | 24
fried alaskan halibut, crunchy purple cabbage, with a fresh dill tartar sauce served on a ciabatta bun

|Meatloaf Sandwich| 20
house made meatloaf, cheddar, gruyere, arugula & tomato on french bread served w/house made chips

| 4 Cheese Grilled Cheese| 15
mozzarella, gruyere, cheddar, and a parmesan toasted bread, served w/ tomato bisque

| Pork Belly Banh Mi | 19
braised pork belly, cilantro, pickled radish and carrot, cucumber, spicy sriracha mayo, ciabatta bun

| Chicken Cordon Bleu | 19
lightly breaded & pan-fried chicken, honey ham, gruyere, tomato, and arugula, ciabatta bun

| Diablos Burger | 21
hand pressed patties, with a jalapeno avocado cream, and a spicy mango habanero sauce, bacon, caramelized onions, arugula tomato, cheddar, gruyere on top of a ciabatta roll, served with house chips

| COFFEE | *featuring Kaladi Bros. Coffee*

| THE ESPRESSO MENU |

Doppio 5 | Americano 5 | Latte 6 | Cappuccino 6
|House Made Syrups| 1
vanilla | lavender | ginger | caramel | blood orange

| THE POUR OVER POT | 10.50

24 oz. Service for 2
Served with Cream and Sugar in the Raw

| THE SIPHON BREW | 11

12 oz. Service for 1
Served with Cream and Sugar in the Raw

| THE FRENCH PRESS POT | 9.50

24 oz. Service for 2
Served with Cream and Sugar in the Raw

| SOFT DRINKS | 2

Coke, Diet Coke, Sprite, Dr. Pepper,
Ginger Beer, Lemonade, Unsweetened Ice Tea
2 bottomless

| TEA SERVICE | 2

Berry, Jasmine, Chai, Peppermint,
Earl Grey, Tamayokucha, Chamomile.
Assam bottomless

| FLIGHTS AND BITES |

*paired beer
and wine
flights*

each pour is
magnificently
paired with bites
of foods that
reveal the pours
flavors and
enhances
them.



| THE WHITE WINE FLIGHT | 35

Hess Chardonnay & Spiced Butternut Squash
La Crema Sauv Blanc & Roasted Pistachios
Eroica Riesling & Spicy Shrimp
La Tourelles De La Cree & Brie & Rosemary Jelly

| THE RED WINE FLIGHT | 35

La Crema Pinot Nior & Candied Pecans
La Linda Malbec & Stilton Blue Cheese w/ Dried Cherries
Hess Cabernet & Espresso Rubbed Tenderloin Bite
Chateau St. Michelle Merlot & Sea Salt Dark Chocolate

| THE BEER FLIGHT | 35

Glacier Brewhouse Hefe & Grapes & Feta
Denali Brewing Co. Twister Creek IPA & Spiced Cashews
New Belgium Fat Tire Amber & Reindeer Sausage
Founders Espresso Stout & Big Dipper Chai Ice Cream

| DESSERT |

*ask your server for a
coffee or wine pairing*

| Affogato | 13
AK ice cream, espresso, vanilla or chocolate silk

| Big Dipper Ice Cream | 12
(Dairy Free options available):
choice of white chocolate ganache, raspberry coulis or chef's seasonal sauce

| Seasonal Sorbet | 9
Big Dipper sorbet with raspberry coulis

| Flourless Chocolate Torte (gf) | 15
dark chocolate torte, raspberry coulis, and white chocolate ganache

| Beignets | 13
french doughnuts, powdered sugar, white
chocolate ganache & raspberry coulis

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.



**Alaska Food Code
2022 Establishment Permit**

Division of Environmental Health
Food Safety & Sanitation Program

Permit Number: 11703
Issued to: **META & ROSE CO**
For: **Meta & Rose**
For Operation of: **FF-1 Food Service**
Located at: **189 E Nelson AVE # 205 Wasilla, AK 99654**

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, 2022

Program Manager:

**If you have questions or concerns regarding
safe food handling practices call toll free:**

1-87-SAFE-FOOD

(In Anchorage call 334-2560)

