



Application Amended 10/5/23 - Section 5 and Section 7

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

AMCO

OCT 9 2023

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 - Transfer Information

Enter information for the current licensee and licensed establishment.

Table with 4 columns: Licensee, License Type, Doing Business As, Premises Address, City, State, ZIP, Local Governing Body. Licensee: 18-1, LLC; License #: 301; License Type: Beverage Dispensary; Statutory Reference: 04.11.090; Doing Business As: The Office; Premises Address: 1987 E. Bogard Road, Units E&F; City: Wasilla; State: Alaska; ZIP: 99654; Local Governing Body: Mat-Su Borough

Transfer Type:

- Regular transfer (checked)
Transfer with security interest
Involuntary retransfer

OFFICE USE ONLY

Table with 4 columns: Complete Date, Board Meeting Date, Issue Date, Transaction #, License Years, Examiner. Transaction #: 100532387, 100669899; License Years: [blank]; Examiner: Gilliland, Trishia



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OCT 9 2023

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Section 2 – Transferee Information

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

Licensee:	18-1, LLC				
Doing Business As:	The Office				
Premises Address:	290 North Yenlo Street, Suite 37				
City:	Wasilla	State:	Alaska	ZIP:	99654
Community Council:	City of Wasilla				

Mailing Address:	101 N Ashlee Cir				
City:	Wasilla	State:	Alaska	ZIP:	99654

Designated Licensee:	Ashley Stetson				
Contact Phone:	907-232-1304	Business Phone:	907-232-1304		
Contact Email:	ashlee@wsiak.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.

0.8 miles *AS*

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.

0.5 miles *AS*



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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:	18-1 Trust				
Title(s):	Member	Phone:	907-232-1304	% Owned:	99
Address:	101 N Ashlee Cir				
City:	Wasilla	State:	Alaska	ZIP:	99654



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Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Entity Official:	Meta & Rose Restaurant Inc.				
Title(s):	Member	Phone:	907-982-1449	% Owned:	1
Address:	189 E Nelson Ave #205				
City:	Wasilla	State:	Alaska	ZIP:	99654

Entity Official:	Ashley Stetson				
Title(s):	Manager	Phone:	907-232-1304	% Owned:	0
Address:	101 N Ashlee Cir				
City:	Wasilla	State:	Alaska	ZIP:	99654

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 #:	10094401	AK Formed Date:	11/09/2018	Home State:	Alaska
Registered Agent:	Steven O'Hara	Agent's Phone:	907-223-5911		
Agent's Mailing Address:	2400 Nancy Circle				
City:	Anchorage	State:	Alaska	ZIP:	99516

Residency of Agent:

Yes No

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



AMCO

OCT 9 2023

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:

Mae Hayes - Meta & Rose Restaurant, Inc. (Corporate Officer of Member of 18-1 LLC)



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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.

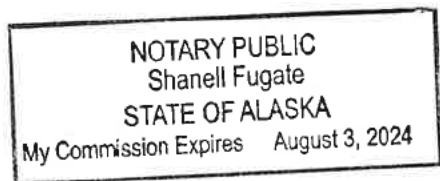
I declare under penalty of perjury that the undersigned represents a **controlling interest** of the current licensee. I additionally certify that I, as the current licensee (either the sole proprietor or the controlling interest of the currently licensed entity) have examined this application, approve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

Signature of transferor

Ashley Stetson

Printed name of transferor

Subscribed and sworn to before me this 5th day of October, 2023.



Signature of Notary Public

Notary Public in and for the State of Alaska.

My commission expires: August 3, 2024

Signature of transferor

Printed name of transferor

Subscribed and sworn to before me this ____ day of _____, 20____.

Signature of Notary Public

Notary Public in and for the State of _____.

My commission expires: _____



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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.

AS [Signature]

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

AS [Signature]

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.

AS [Signature]

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.

AS [Signature]

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

AS [Signature]

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.

AS [Signature]

NOTARY PUBLIC
Shanell Fugate
STATE OF ALASKA
My Commission Expires August 3, 2024

[Signature]
Signature of Notary Public

[Signature]

Signature of transferee

Ashley Stetson

Printed name

Notary Public in and for the State of Alaska

My commission expires: August 3, 2024

Subscribed and sworn to before me this 5th day of October, 2023



Application Amended 10/5/23 - Premises Diagram Drawings and Photos added to reflect Meta & Rose Seating Plan (and M&R previous redlines) Added Security Plan

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Alaska Alcoholic Beverage Control Board
Form AB-02: Premises Diagram

AMCO
OCT 9 2023

Why is this form needed?

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 may not be 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 Anchorage 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.

Checkboxes: one checked, one empty

Section 1 - Establishment Information

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

Table with license details: Licensee: 18-1, LLC; License Number: 301; License Type: Beverage Dispensary; Doing Business As: The Office; Premises Address: 290 North Yenlo Street, Suite 37; City: Wasilla; State: AK; ZIP: 99654

18-1, LLC dba The Office
290 North Yenlo Street, Suite 37
Wasilla, Alaska 99654

1st Floor Bar and Service Area:

Estimated 1,929.79 sq ft.

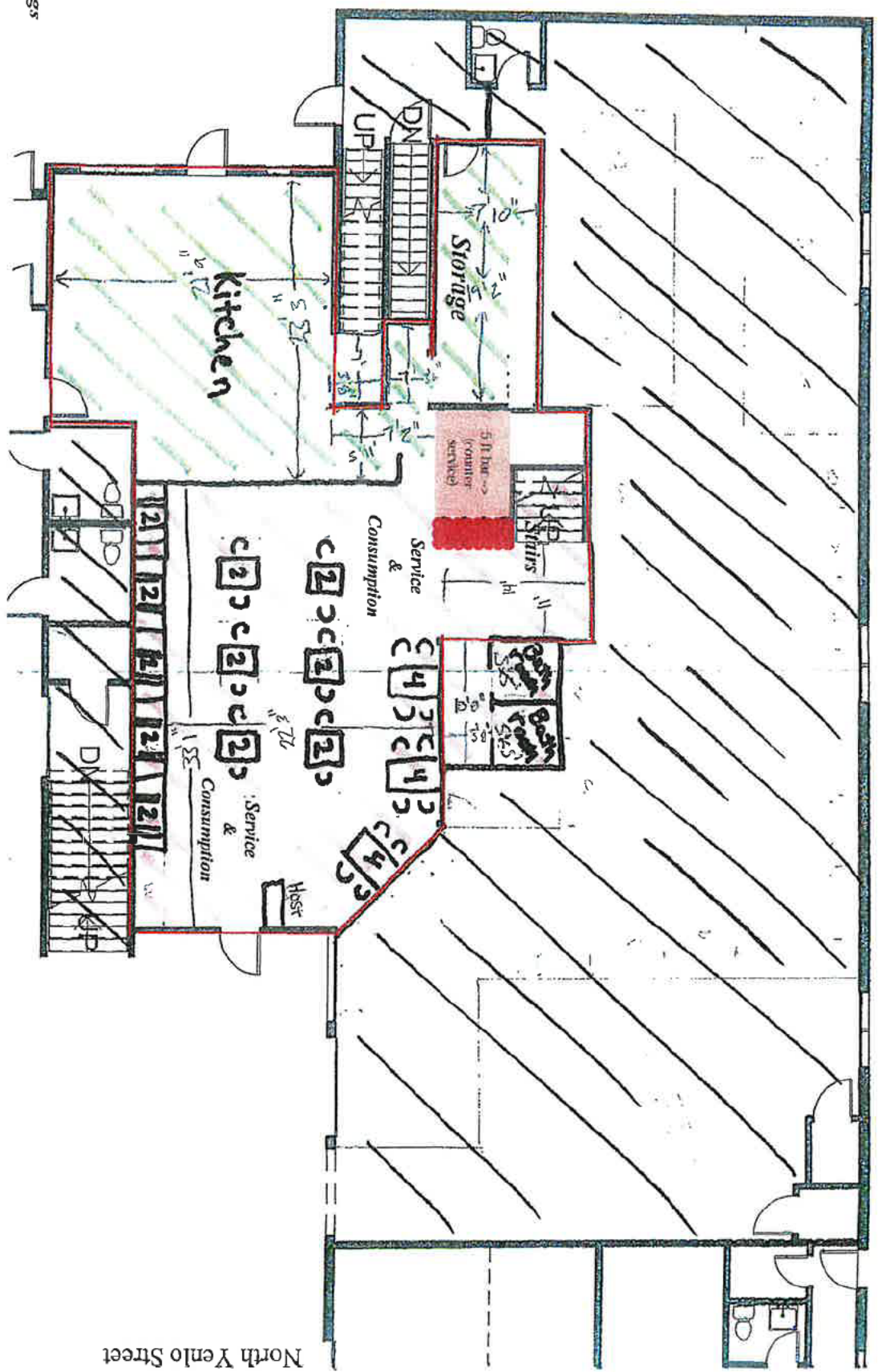
East Herring Ave.

North Boundary Street

North Yenlo Street

AMCO
OCT 9 2023

JAN 26 2023
AMCO



Alley between Buildings

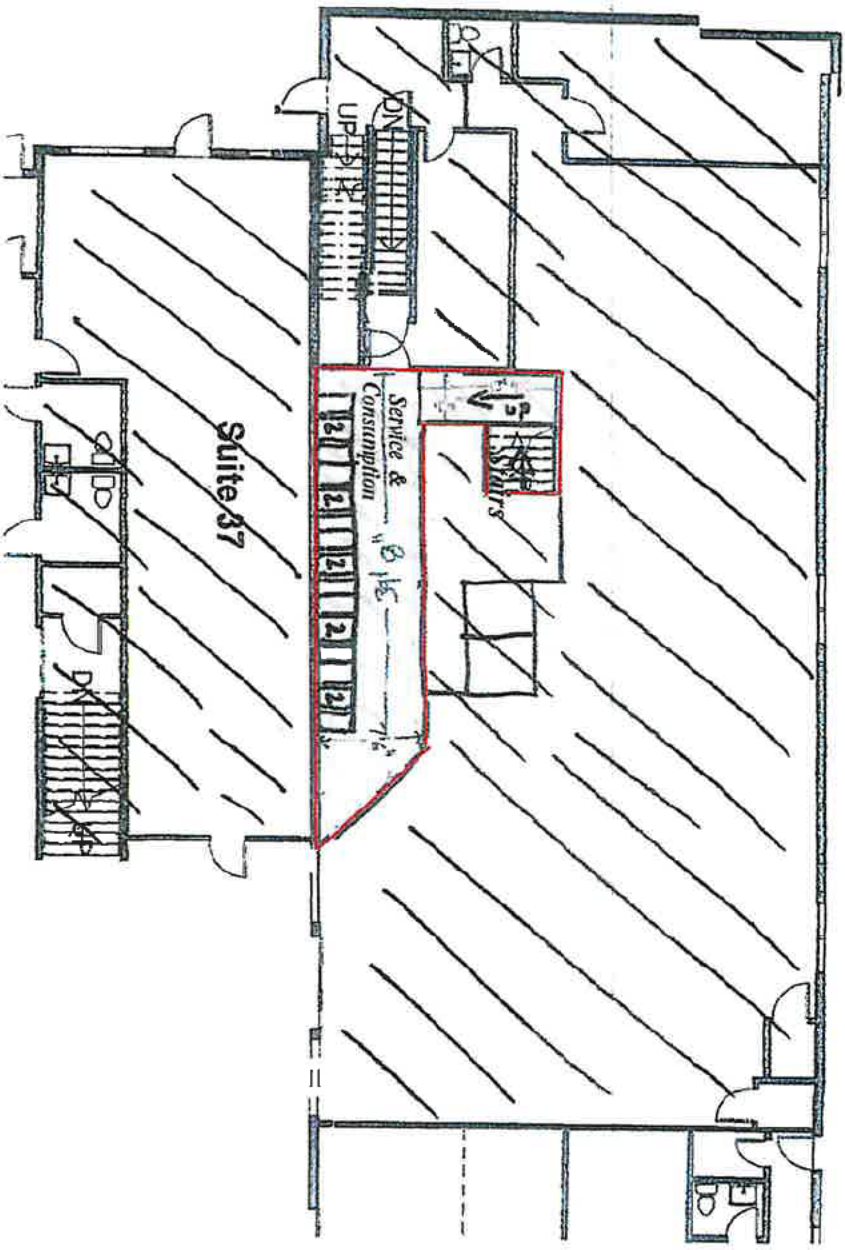
East Herring Ave.

18-1, LLC dba The Office
290 North Yenlo Street, Suite 37
Wasilla, Alaska 99654
2nd Floor Service Area Only:

AMCO
10CT 9 2023

North Yenlo Street

North Boundary Street

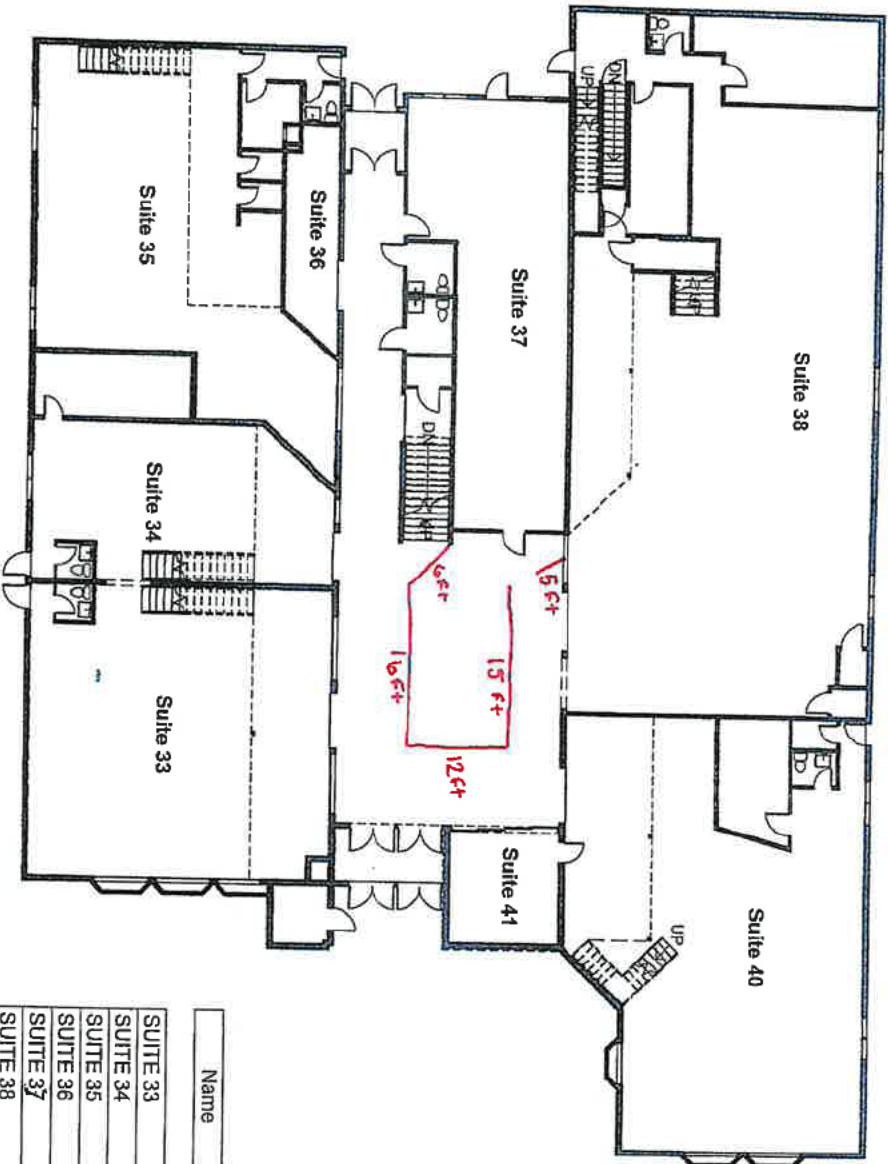


Alley between Buildings

AMCO
JAN 25 2025

AMGO

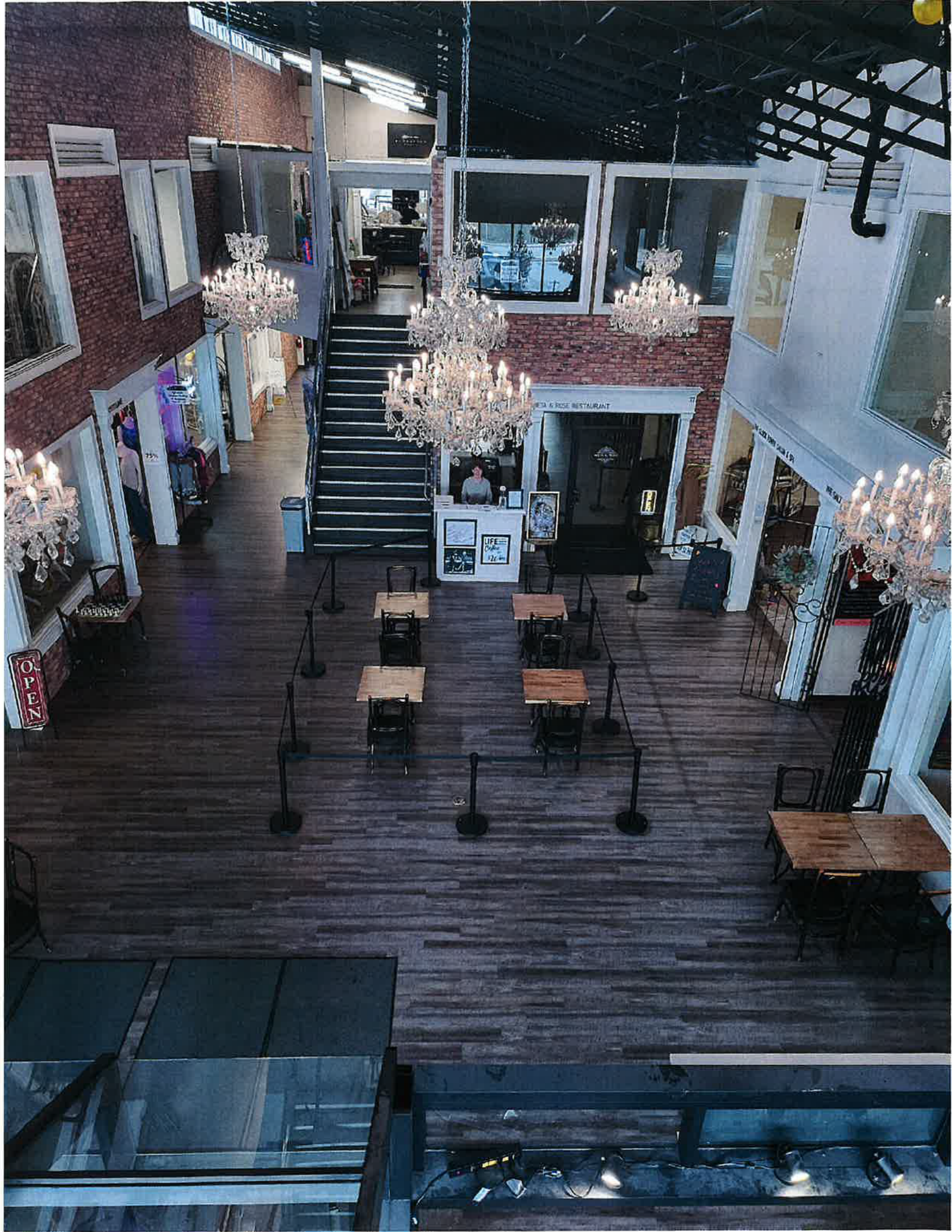
OCT 9 2023



Lobby Containment during
Clock Tower Shops hours

Name	Area
SUITE 33	1571 SF
SUITE 34	1026 SF
SUITE 35	1661 SF
SUITE 36	198 SF
SUITE 37	1016 SF
SUITE 38	3790 SF
SUITE 40	2212 SF
SUITE 41	223 SF

No. _____
Project No. _____
Scale _____
Checked by _____
Date _____
F





Indoor Seating Security Plan
(Special Events outside of Regular Restaurant Service)

AMCO
OCT 9 2023

1. All minors must be accompanied by an adult (age over 21) while in the restricted area when any alcohol is being served/sold/consumed (at any bar-setting events) outside of a table meal setting.
2. All new patrons are carded upon ordering alcohol.
3. All staff are trained (with current certifications) and in the identification of fake ID's.
4. 35INCH TALL VEVOR crowd control stanchion with a retractable belt and concrete and monitored closely by our trained alcohol servers.
5. ABC mandated posters as required by law are posted inside Meta & Rose.
6. All safety related operations for our current liquor service will additionally be enforced in the new service area.
7. Proper signage at points of entry indicating no minors without a parent or legal guardian will be posted (at any bar-setting events).
8. All servers will closely monitor that only the guests that have been carded will be served or allowed to otherwise consume alcoholic beverages.
9. Servers will be present in all areas to monitor consumption.

Meta & Rose Co.

Mae Hayes
Owner
907-982-1449
290 N Yenlo St #37
Wasilla, AK 99654

AMCO
OCT 9 2023

May 27th 2022

Dear AMCO,

This letter is to allow and confirm the usage for an indoor lobby seating for restaurant Meta & Rose Co. Inside The Clock Tower @ 290 N Yenlo Street Wasilla, AK 99654.

Meta & Rose Co. has permission on behalf of the building owners, Legacy Ventures LLC. Richard and Tyan Payne, to have lobby and patio containment areas; as well as after hour lobby usage for containment purposes.

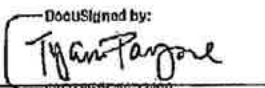
Thank You,
Meta & Rose Co.

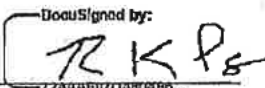
Tyan Payne

Richard Payne

Print

Print

DocuSigned by:

72AAAEV70A80480...

DocuSigned by:

72AAAEV70A80480...

Signature

Signature

5/28/2022

6/7/2022

Date

Date



Amended Application to include AB-03

AMCO
OCT 9 2023

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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:	18-1, LLC		
License Type:	Beverage Dispensary	License Number:	301
Doing Business As:	The Office		
Premises Address:	290 North Yenlo Street, Suite 37		
City:	Wasilla	State:	AK ZIP: 99654
Contact Name:	Ashley Stetson	Contact Phone:	907-232-1304

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):

- Dining after standard closing hours: AS 04.16.010(c)
- Dining by persons 16 – 20 years of age: AS 04.16.049(a)(2)
- Dining by persons under the age of 16 years, accompanied by a person over the age of 21: AS 04.16.049(a)(3)
- 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.

<i>OFFICE USE ONLY</i>	
Transaction #: 100669899	Initials: Approved



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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 only be allowed in the dining area for food service.

Minors may be employed as hosting, bussing or dishwashing. No minors will be employed as servers and at no time shall be permitted to serve alcohol.

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.

Pouring service will be limited to the bar (counter) area only. No minors will be employed as servers nor be permitted to stock or transfer alcohol.

All alcohol storage, stocking, pouring and serving will be performed by trained servers and under the supervision of the manager on duty. All alcohol will be securely stored that it will not be easily accessible for minor employees.

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.

AS

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



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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:

Sunday-Thursday: 9:00 am to 10:00 pm
Friday-Saturday: 9:00 am to 1:00 am

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:

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:



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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.

AS

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.

AS

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.

AS

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.)

AS

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.

AS

Ashley Stetson

Printed name of licensee

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



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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:

Indoor Seating Security Plan
(Special Events outside of Regular Restaurant Service)

AMCO
OCT 9 2023

1. All minors must be accompanied by an adult (age over 21) while in the restricted area when any alcohol is being served/sold/consumed (at any bar-setting events) outside of a table meal setting.
2. All new patrons are carded upon ordering alcohol.
3. All staff are trained (with current certifications) and in the identification of fake ID's.
4. 35INCH TALL VEVOR crowd control stanchion with a retractable belt and concrete and monitored closely by our trained alcohol servers.
5. ABC mandated posters as required by law are posted inside Meta & Rose.
6. All safety related operations for our current liquor service will additionally be enforced in the new service area.
7. Proper signage at points of entry indicating no minors without a parent or legal guardian will be posted (at any bar-setting events).
8. All servers will closely monitor that only the guests that have been carded will be served or allowed to otherwise consume alcoholic beverages.
9. Servers will be present in all areas to monitor consumption.

AMCO

OCT 9 2023



**Alaska Food Code
2023 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, 2023

Program Manager:

A handwritten signature in black ink, appearing to read "Amaly SSV", is written over the printed name of the 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)



DAY MENU

9 AM TO 4 PM

SCAN CODE
TO
PREVIEW
DISHES



BRUNCH

| BISCUITS & GRAVY | 8 | 16

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

| BERRY FRENCH TOAST | 19

Cardamom, cinnamon, nutmeg egg battered French bread, topped w/ berry sauce and vanilla whipped cream.

| PORK BELLY TOAST | 23

Korean pork belly, scallion omelet, micro greens, sesame, pickled radish and garlic aioli on toasted French bread served w/ truffled potatoes.

| BLT EGGWICH | 17

Crispy bacon, fried eggs, tomato, lettuce, garlic aioli on toasted white bread served w/ truffled potatoes.

| EGG WHITE OMLETE | 15

A heart health choice. Egg whites, spinach and mushrooms with feta cheese. Served with a tomato slice.

| CROQUE MADAM | 24

Grilled ham & cheese sandwich topped w/ egg of your choice & smothered in hollandaise. Add asparagus +3.

| EGGS BENEDICT | 19

Classic eggs benedict with 2 poached eggs topped with premium ham and our rich hollandaise sauce served w/ truffled potatoes.

Add tomato slice +1 | Add lobster +10

| CINNAMON SUGAR BEIGNETS | 13

French doughnuts, cinnamon sugar and espresso chocolate ganache.

| CHICKEN FRIED CHICKEN | 20

Pan fried breaded chicken breast served with house sausage gravy, eggs of your choice and truffled potatoes.

| STEAK & EGGS | 48

16 oz Certified Angus Ribeye Steak, 2 eggs, truffled breakfast potatoes, add grilled onions mushrooms and peppers +3.5.

| SIDES & EXTRAS |

Cup of Fresh Fruit | 10 Truffled Potatoes | 8

Ham Slice | 5 Two Eggs | 2.5

Two Slices Bacon | 4 Toast | 3 English Muffin | 3

| HOUSE MADE SOUP |

Meta & Rose offers two soup choices per day, always fresh and made in our kitchen.

| Bowl 10 | Cup 6 |

APPETIZERS

| KOREAN PORK BELLY | 19

Sesame-umami glazed and seared pork belly, chipotle aioli, pickled radish, carrot and red onion.

| PESTO CHICKEN FLATBREAD | 17

House made pesto, grilled chicken, roasted garlic and sun dried tomato.

| SESAME GINGER AHI POKE | 21

Umami marinated ahi tuna, sesame, green onion, avocado, ginger and wonton shells.

| FIRE ROASTED POBLANO & ARTICHOKe DIP (V) | 18

Fire-roasted poblano peppers, marinated artichoke hearts, cream cheese and parmesan.

ENTREE SALAD

| PRIME RIB WEDGE SALAD | 32

Stone ground mustard peppercorn and salt encrusted prime rib, bleu cheese dressing, tomatoes, bleu cheese crumbles, crispy bacon, onion straws and a balsamic reduction.

| SESAME ENCRUSTED TUNA SALAD | 30

Rare sesame seared ahi, wonton strips, pickled veg and sesame ginger dressing on a bed of fresh greens.

| META BRIE & PEAR SALAD | 26

Arugula, brie, candied pecans, pears and crispy bacon with a champagne vinaigrette.

| SIDE SALADS |

Add Halibut 8 | Chicken 6 | Shrimp 9 | Scallops 10 | Entree size 6

| CHIPOTLE CAESAR | 10

Romaine, chipotle Caesar, shaved parmesan, roasted garlic croutons, grape tomato and lemon.

| HOUSE SALAD | 10

Romaine, arugula, red cabbage, carrot, grape tomato with roasted garlic croutons and shaved parmesan.

LUNCH

Served with fries seasoned with your choice of Salt & Pepper, Vinegar & Dill, BBQ, or Cajun.

| THE BLT | 18

Truffle honey glazed bacon, lettuce, tomato and garlic aioli on toasted white bread.

| FRENCH WELLINGTON | 26

Beef tenderloin, mushroom, brie, bacon, French bread, garlic aioli and rosemary au jus.

| GREEN CHILE BISON

SLIDERS | 24

Bison, beef, fire roasted green chiles, chipotle aioli, gruyere, greens on a slider bun.

| FRIED HALIBUT SANDWICH | 26

Fried Alaskan halibut, slaw mix, tomato with fresh dill tartar sauce served on a ciabatta bun.

| THE GRILLED CHEESE | 19

Mozzarella, gruyere, cheddar, and a parmesan toasted bread served w/ a cup tomato bisque.

| HOT CHICKEN SANDWICH | 24

Freshly dredged and fried chicken breast served with our signature hot sauce, lettuce, tomato and garlic aioli served on a ciabatta roll.

| MUSHROOM & GRUYERE BURGER | 26

Hand pressed patty, garlic aioli, sautéed mushrooms, bacon & gruyere on top of a ciabatta roll.

| CLASSIC BURGER | 21

Hand pressed patty, lettuce, tomato, onion, cheddar cheese and garlic aioli on a toasted ciabatta roll.

| THE PHILLY CHEESESTEAK | 26

Peppercorn, sea salt and mustard encrusted Dry Aged Certified Angus Prime Rib, peppers and onions, provolone cheese with an herbed demi-glace on a house made torpedo roll. Add au jus + 1.50.

Meta & Rose

907.376.7673
290 N. VENLO ST.
WASILLA AK 99654

NITE MENU

4 PM TO CLOSING

SCAN
CODE TO
PREVIEW
DISHES



APPETIZERS

| PESTO CHICKEN FLATBREAD |17
House made pesto, grilled chicken, roasted garlic and sun dried tomato.

| FIRE ROASTED POBLANO &
ARTICHOKE DIP (V) |18
Fire-roasted poblano peppers, marinated artichoke hearts, cream
cheese and parmesan.

| BACON WRAPPED APRICOTS |21
Apricot stuffed w/ goat cheese and a spicy candied hazelnut,
wrapped in bacon & topped with a balsamic drizzle on a bed of
arugula and fennel w/ a champagne vinaigrette.

| GREEN CHILE BISON SLIDERS |20
Bison, beef, green chiles, chipotle aioli, gruyere, greens on a slider
bun.

| KOREAN PORK BELLY |19
Sesame-umami glazed and seared pork belly, chipotle aioli,
pickled radish, carrot, & red onion.

| BRUSCHETTA(V) |16
Marinated tomatoes, fresh mozzarella, fresh basil, balsamic
reduction over a crostini.

| SESAME GINGER AHI POKE |21
Umami marinated ahi tuna, sesame, green onion, avocado, ginger
and wonton shells.

| LOBSTER DEVILED EGGS |21
Local organic eggs, fresh dill, lemon, lemon infused olive oil topped
with chilled lobster seasoned with smoked paprika and onion served
with a lime wedge.

AMICO

OCT 9 2023

SOUP

Meta & Rose
offers two soup
choices per day!
Always fresh and
made daily
in our kitchen.
| Bowl 10 | Cup 6 |

SIDE SALADS

Add Halibut 8 | Chicken 6 | Shrimp 9 | Scallops 10 | Entree Size 6

| HOUSE SALAD |10
Romaine, arugula, red cabbage, carrot, grape tomato with roasted
garlic croutons and shaved parmesan.

| CHIPOTLE CAESAR |10
Romaine, chipotle caesar dressing, shaved parmesan, roasted
garlic croutons, grape tomato and lemon.

ENTREES

| RIBEYE STEAK |49
16 oz Certified Angus Beef 3-month Dry Aged Ribeye cooked in a
compound butter topped with sautéed mushrooms and onions served w/
asparagus & truffle mashed potatoes (GF). Add shrimp 9.

| ROSEMARY TENDERLOIN |51
Seared beef tenderloin, mushroom bordelaise, herb compound butter
served w/ asparagus & truffle mashed potatoes (GF).

| SLOW BRAISED SHORT RIBS |45
Red wine braised short ribs served w/ broccoli & truffle mashed
potatoes.

| LEMON GARLIC HALIBUT |37
Pan seared halibut, lemon garlic cream sauce, fried fingerling potatoes
and asparagus.

| BEER BRAISED CHICKEN
QUARTER |39
Chicken quarter braised in milk stout and fig, served with lemon
risotto & broccoli.

| HAZELNUT CHICKEN |38
Hazelnut encrusted chicken breast, mango raspberry chutney, lemon
reduction served w/ asparagus & truffle mashed potatoes.

| CAJUN SHRIMP & SAUSAGE |35
Creamy tomato based pasta, spicy shrimp & reindeer sausage.

| SCALLOP & PORKBELLY
SWEETPEA RISOTTO |39
Lemon and sweet pea risotto with pan seared scallops and porkbelly.

| DIRTY CHICKEN ALFREDO |32
Chicken sautéed in compound butter, white wine, garlic and parmesan
with rosemary asiago cream sauce. Add mushrooms 3. Add shrimp 9.

| PRIME RIB WEDGE SALAD |32
Stone ground mustard peppercorn and salt encrusted prime rib, house
made bleu cheese dressing, tomatoes, bleu cheese crumbles, crispy
bacon and onion straws with a balsamic reduction.

| META BRIE & PEAR SALAD |26
Arugula, brie, candied pecans, pears and crispy bacon with a champagne
vinaigrette.

| SESAME ENCRUSTED TUNA
ENTREE SALAD |30
Rare sesame seared ahi, wonton strips, pickled veg and avocado with
champagne vinaigrette on a bed of fresh greens.

| THE PHILLY CHEESESTEAK |26
Peppercorn, sea salt and mustard encrusted Dry Aged Certified Angus
Prime Rib, peppers and onions, provolone cheese with an herb demi-
glace on a house made torpedo roll. Served with seasoned steak fries.
Add au jus +1.50.

| FRENCH WELLINGTON
SANDWICH |26
Beef tenderloin, mushroom, brie, pancetta, French bread, garlic aioli and
rosemary au jus served with seasoned steak fries.

| MUSHROOM & GRUYERE
BURGER |26
Hand pressed patty, garlic aioli, sautéed mushrooms, bacon, gruyere on
top of a ciabatta roll, served with seasoned steak fries.

| CLASSIC BURGER |21
Hand pressed patty, lettuce, tomato, onion, cheddar cheese, garlic
aioli on a toasted ciabatta roll served with seasoned steak fries.

| *SAT. ONLY* | PRIME RIB
Slow cooked Certified Angus Beef (aged 3 mos) encrusted in
peppercorn, mustard seed and sea salt, w/ rosemary au jus and
horseradish cream fraiche, mashed potatoes and seasonal veggies.
Available after 5:30 pm on Saturday nite. 8 oz \$42 | 16 oz \$52