



MEMORANDUM

TO: Alcoholic Beverage Control Board

DATE: August 7, 2023

FROM: Audrey Saylor OLE

RE: #1309 The Angry Salmon

Requested Action: Transfer of ownership

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.: Approve the transfer application with delegation.

Background: This is an application to transfer a Beverage Dispensary – Tourism license to The Angry Salmon LLC. in the Kenai Peninsula Borough.

AS 04.11.400(d)(2)(A)(ii) requires that the facility must maintain at least the minimum number of rental rooms required at original licensure. Staff has determined that the license is compliant with the room number requirements.

This facility has 20 guest rooms with no kitchen facilities. There is a dining area which is separate from the bar and seat up to 60 customers.

Attachment: Tourism Statement
AB-01
AB-02
AB-03

Alcoholic Beverage Control Board
550 West. 7th Avenue, Suite 1600
Anchorage, Alaska 99501

Re: Tourism Statement

To Whom It May Concern:

The Angry Salmon, LLC would like to take the opportunity to introduce themselves to this Board:

Alexis Gevorgian- Real estate developer, owner of Settlers Bay Lodge (beverage dispensary license) and Chop House (tourism liquor license) restaurants as well as Best Western Hotel Lake Lucille. Mr. Gevorgian also owns and operates countless apartment complexes as well as long- and short-term rental properties.

Cameron Johnson (CJ Land Consultants Retirement Trust, LLC) - Real estate developer, owner of Settlers Bay Lodge (beverage dispensary license) and Chop House (tourism liquor license) restaurants as well as Best Western Hotel Lake Lucille. Mr. Johnson also owns and operates countless apartment complexes as well as long- and short-term rental properties.

Robert Yundt- Real estate developer, owns and operates countless apartment complexes as well as long- and short-term rental properties. Mr. Yundt has is also the founder of Robert Yundt Homes LLC, a Golden Spike winning construction company, which has been building Alaskans their dream homes for over 16 years.

Joshua Broda (Broda Management, LLC) Owner / operator Settlers Bay Lodge (beverage dispensary license) and Chop House (tourism liquor license) restaurants as well as Best Western Hotel Lake Lucille. Mr. Broda has been an executive chef in major hotels and worked in the hospitality industry for well over 15 years.

Recently we purchased the landmark “Bed and Breakfast”, known as Anchor River Inn (hereinafter referred to as “The Angry Salmon”), a local landmark in Anchor Point. The Angry Salmon will have 19 renovated rooms, 10 completed currently, 9 under renovation currently. All rooms will have a mini fridge, microwave and a coffee pot, and a total of rooms two (2) will have a complete kitchen equipped with a full-size fridge, stove top/oven and sink. There will be no stocking of alcoholic beverages in any rooms. The entire Inn will be completely renovated with updated amenities, including high speed internet and WiFi available at no extra cost in each room. The Angry Salmon is not located within an airport terminal. We feel that this approach and design of the lodge will encourage and promote tourism to the area as this lodge will provide a venue for families to stay, eat, and enjoy the dynamic environment of the beautiful Kenai Peninsula.

The Angry Salmon will be a full dining restaurant, catering to both a family and casual dining experience, serving local harvests of fresh salmon, halibut, crab, oysters and for the refined taste of the youngest, a hamburger and fries. The goal of the menu is to provide meals that can be budget friendly for families, but also provide options for a finer dining Alaskan seafood experience.

The Angry Salmon, which is located near the Anchor River, feeding into the Gulf of Alaska which is renowned for world class salmon fishing, bringing in nearly 200,000 people from outside the state to Anchor Point according to rome2rio. The Angry Salmon will help promote tourism in this area and surrounding areas.

The tourism industry is a major economic driver for the Kenai Peninsula. The average out-of-state visitor spent \$333, with the total varying by method of travel and cruise passengers spending very little directly.

The average visitor stayed five (5) nights on the peninsula, versus a total average of eleven (11) nights in Alaska. About thirty (30) percent of the peninsula's visitors were returning after a prior visit, the tourism business is a significant amount of the Kenai Peninsula's economy.

The central focus of The Angry Salmon's business plan is catering to out of town tourists, local and regional guests. We intend to also include the traveling Anchorage and other Alaskan communities in our tourism expansions. We feel they deserve just as much recognition to the expansion of tourism, as the money is being spent the same to benefit Anchor Point and the Kenai Peninsula.

Obtaining a liquor license will encourage tourism and increase the revenue of both Anchor Point and The Angry Salmon. The ability to serve a fine glass of wine while dining at The Angry Salmon or a beer with their burgers, can mean the difference from guests staying an extra night or two rather than traveling back to an Anchorage hotel where they can receive these amenities and a motive to plan a return visit.

We want to offer all our guests the amenities offered in one stop, as does Anchorage, so our guests will have everything available to make their stay as comfortable, memorable and returnable as we possibly can.



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:	Anchor River Lodge, LLC	License #:	1309		
License Type:	Beverage Dispensary Tourism	Statutory Reference:			
Doing Business As:	Anchor River Inn				
Premises Address:	34358 Old Sterling Highway				
City:	Anchor Point	State:	Alaska	ZIP:	99556
Local Governing Body:	Kenai Peninsula Borough				

Transfer Type:

- Regular transfer
 Transfer with security interest
 Involuntary retransfer

OFFICE USE ONLY

Complete Date:		Transaction #:	100553913
Board Meeting Date:		License Years:	
Issue Date:		Examiner:	



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:	The Angry Salmon, LLC				
Doing Business As:	The Angry Salmon				
Premises Address:	34358 Old Sterling Highway				
City:	Anchor Point	State:	Alaska	ZIP:	99556
Community Council:	N/A				

Mailing Address:	1500 Bogard Road				
City:	Wasilla	State:	Alaska	ZIP:	99654

Designated Licensee:	Cameron Johnson				
Contact Phone:	8183072398	Business Phone:			
Contact Email:	cjohnson@amgland.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.

679.1` feet

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.

1191.7 feet



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:	CJ Land Consultants Retirement Trust				
Title(s):	Member	Phone:	818-825-5488	% Owned:	30
Address:	3930 Tarrytown Lane				
City:	Agorua Hills	State:	California	ZIP:	91301



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Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Entity Official:	Alexis Gevorgian				
Title(s):	Member	Phone:	818-380-2600	% Owned:	35
Address:	PO Box 260770				
City:	Encino	State:	California	ZIP:	91426-5488

Entity Official:	Broda Management, LLC				
Title(s):	Member	Phone:		% Owned:	15
Address:	1120 Huffman Road, Suite 24-478				
City:	Anchorage	State:	Alaska	ZIP:	99515

Entity Official:	Robert Yundt II				
Title(s):	Member	Phone:	907-232-8340	% Owned:	20
Address:	357 W Parks Hwy				
City:	Wasilla	State:	Alaska	ZIP:	99654

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 #:	10209986	AK Formed Date:	10/07/2022	Home State:	Alaska
Registered Agent:	Daniel Hacker		Agent's Phone:	8183072398	
Agent's Mailing Address:	1500 Bogard Road				
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?



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<https://www.commerce.alaska.gov/web/amco>
Phone: 907.269.0350

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):

Alexis Gevorgian and Cameron Johnson have financial interest in license #4251

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:

JDW Counsel - Attorney Weltzin and staff



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 Anchorage, AK 99501
 alcohol.licensing@alaska.gov
<http://www.commerce.alaska.gov/web/amco>
 Phone: 907.269.0350

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.

Brittnay Uwekoolani

Signature of transferor

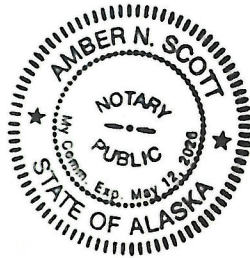
Brittnay Uwekoolani

Printed name of transferor

Subscribed and sworn to before me this 5th day of December, 2022.

[Signature]

Signature of Notary Public



Notary Public in and for the State of Alaska

My commission expires: May 12th, 2026

[Signature]

Signature of transferor

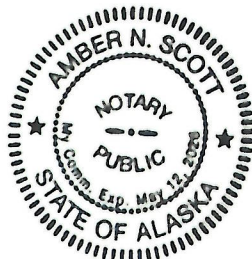
William Walker

Printed name of transferor

Subscribed and sworn to before me this 5th day of December, 2022.

[Signature]

Signature of Notary Public



Notary Public in and for the State of Alaska

My commission expires: May 12th, 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.

[Handwritten initials]

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

[Handwritten initials]

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.

[Handwritten initials]

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.

[Handwritten initials]

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

[Handwritten initials]

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.

[Handwritten initials]

[Handwritten signature]

Signature of transferee
Cameron Johnson

Printed name

[Handwritten signature]
Signature of Notary Public

Notary Public in and for the State of _____

My commission expires: _____

Please see attached. -JS

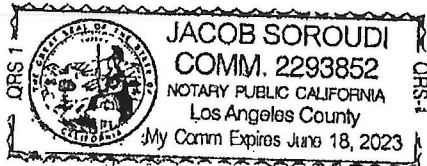
Subscribed and sworn to before me this _____ day of _____, 20____.

A notary public or other officer completing this certificate verifies only the identity of the individual who signed the document to which this certificate is attached, and not the truthfulness, accuracy, or validity of that document.

State of California
County of Los Angeles

Subscribed and sworn to (or affirmed) before me on this 30th
day of November, 2022, by Cameron Johnson

proved to me on the basis of satisfactory evidence to be the
person(s) who appeared before me.



(Seal)

Signature

Jacob Soroudi



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:	The Angry Salmon, LLC	License Number:	1309		
License Type:	Beverage Dispensary Tourism				
Doing Business As:	The Angry Salmon				
Premises Address:	34358 Old Sterling Highway				
City:	Anchor Point	State:	Alaska	ZIP:	99556



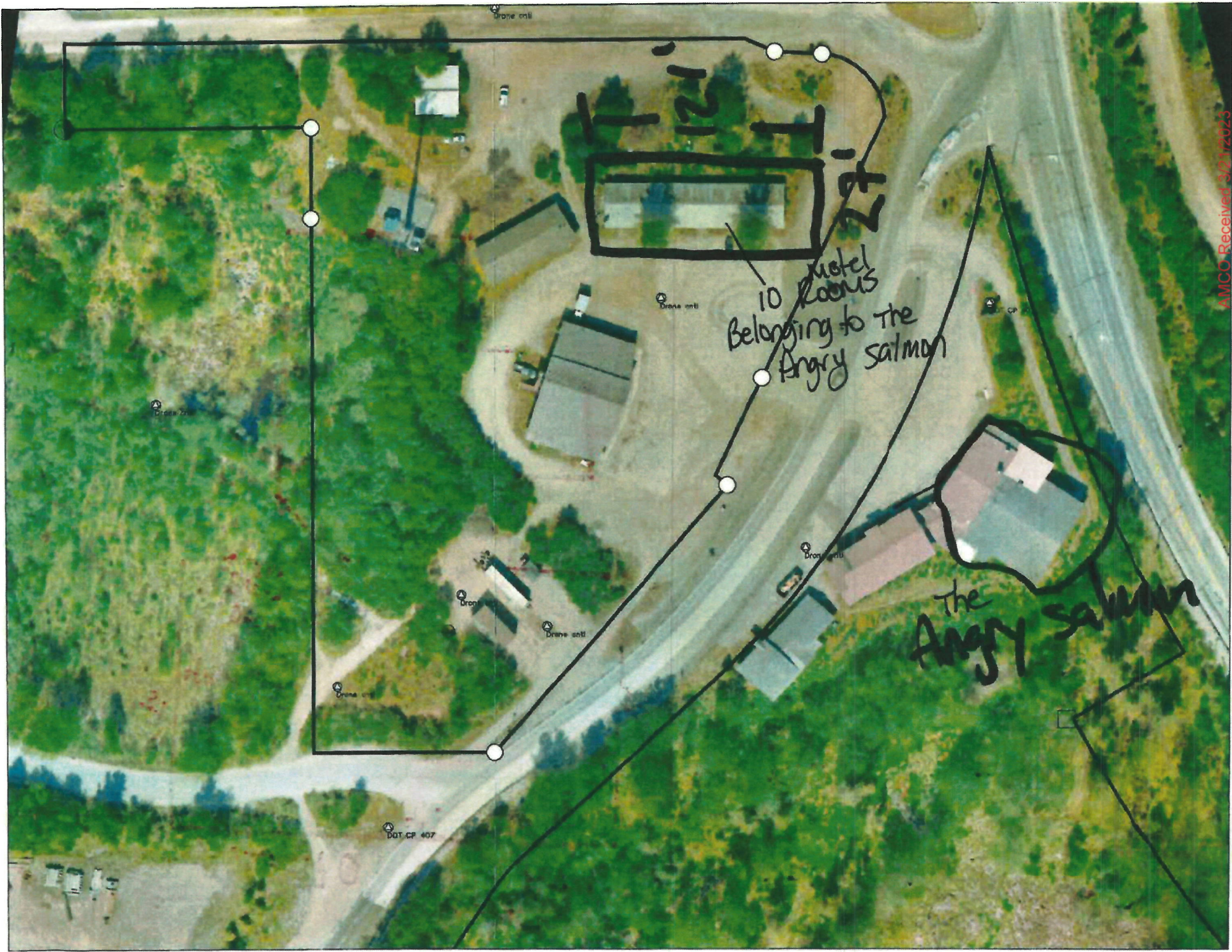
Alaska Alcoholic Beverage Control Board

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.

See Attached



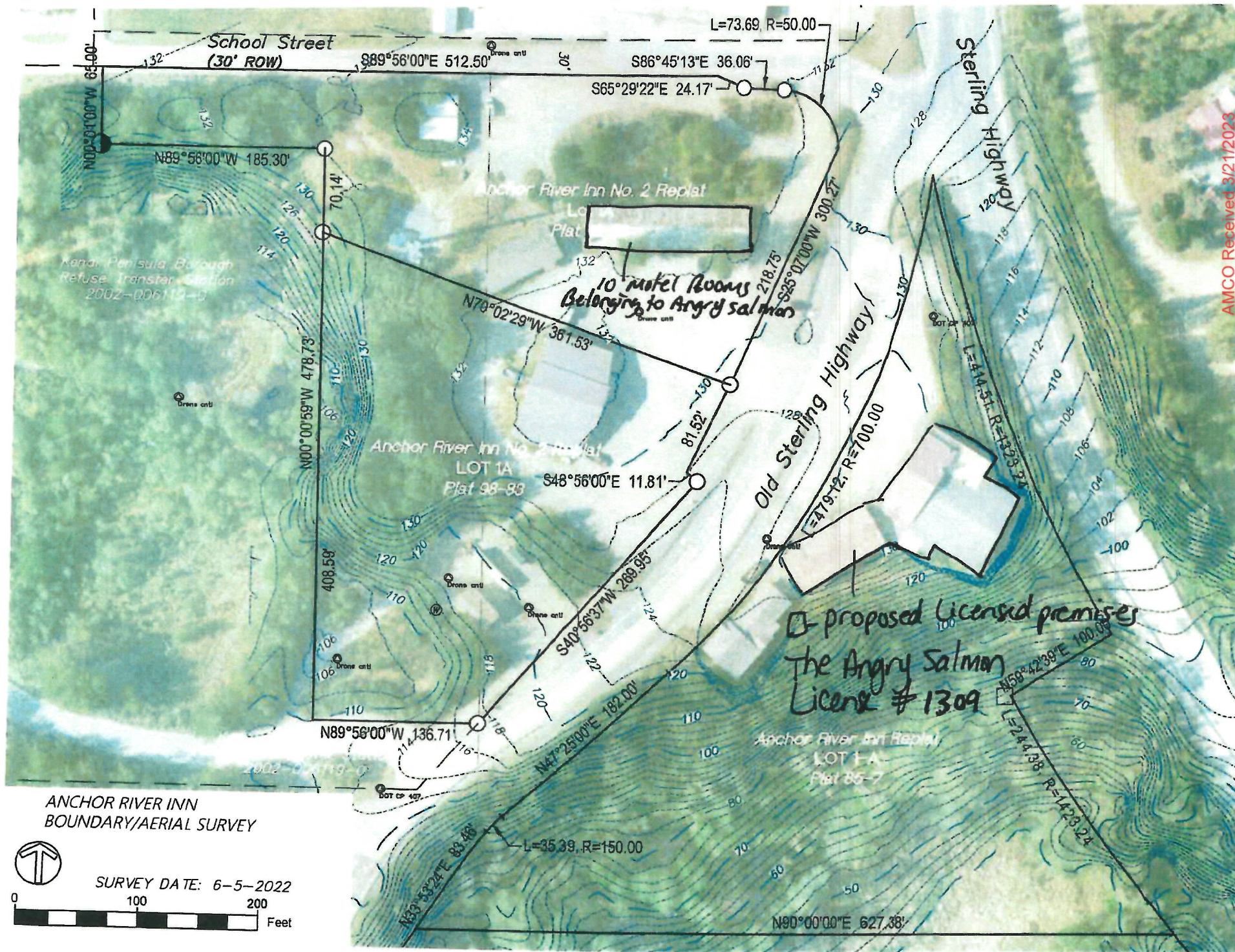
Drone on!

10 Motel Rooms
Belonging to the
Angry Salmon

The
Angry Salmon

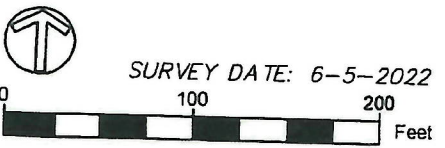
Dot CP 407

AMCO Received 3/21/2023



AMCO Received 3/21/2023

ANCHOR RIVER INN
BOUNDARY/AERIAL SURVEY



SURVEY DATE: 6-5-2022



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 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:	The Angry Salmon, LLC				
License Type:	Beverage Dispensary Tourism	License Number:	1309		
Doing Business As:	The Angry Salmon				
Premises Address:	34358 Old Sterling Highway				
City:	Anchor Point	State:	Alaska	ZIP:	99556
Contact Name:	Cameron Johnson	Contact Phone:	8183072398		

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 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 #:	100553913
Initials:	



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 throughout the entire establishment where patrons are permitted for dining.

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.

The Angry Salmon will ensure that no minors will gain access to alcohol while on the premises by checking the ID of every person who orders an alcoholic beverage regardless of age assumption. Employees and management will keep a close eye on all patrons' actions, ensuring that no person who has not had their ID checked is handed an alcoholic beverage, and quickly clean up unfinished drinks when patrons leave. If an employee witnesses a patron handing a minor alcohol, he/she will immediately contact management, who, in turn, will contact local law enforcement and the patron will be dealt with accordingly. All servers will be over the age of 21 and will be extensively trained in verifying valid government issued photo identification.

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.



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:

The Angry Salmon will be open Monday through Sunday from 12 noon until 12 midnight.

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:

The Angry Salmon intends to have live music on weekends from 7pm until 12 midnight; pool tables - available during operating hours; darts - available during operating hours; trivia nights - monthly or weekly, depending on patron interest.

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:



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

Cameron Johnson

Printed name of licensee

Signature of Notary Public

Notary Public in and for the State of _____

Please see attached.
-JS

My commission expires: _____

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

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

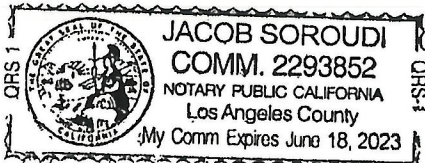
Limitations:

A notary public or other officer completing this certificate verifies only the identity of the individual who signed the document to which this certificate is attached, and not the truthfulness, accuracy, or validity of that document.

State of California
County of Los Angeles

Subscribed and sworn to (or affirmed) before me on this 30th
day of November, 2022, by Cameron Johnson

proved to me on the basis of satisfactory evidence to be the
person(s) who appeared before me.



(Seal)

Signature

Jacob Soroudi

Angry Salmon Food and Beverage Menu

Appetizers

1. Angry Anchor Fritters – Smoked salmon, habanero, and cheese. Breaded and deep fried. Served with ranch-tartar dipping sauce.
2. Corn Flake Shrimp – Fried and served with a dipping sauce of your choice.
3. Baked Mac and Cheese - Topped with panko.
4. Steamer Clams - Sauteed in butter, garlic and white wine. Served with toast points.
5. Bacon-wrapped scallops – Sauteed and served with a bourbon glaze drizzle.
6. Bacon Guacamole Bombs - Guacamole rolled in bacon bits, deep fried and served with sour cream.
7. Shrimp cocktail – Chilled shrimp served with cocktail sauce.
8. Chips and Salsa
9. Big ol' Wings... Whole-wing chicken wings with ranch or blue cheese. Choose a flavor:
 - a. Buffalo
 - b. Spicy Buffalo
 - c. Asian
 - d. The Reverse – Tossed in a blue cheese sauce and served with regular or spicy buffalo dipping sauce.

10. King Nachos – A pan of corn tortilla chips layered with cheddar, black beans, ground beef, Pico de gallo, guacamole, sour cream, sliced jalapeños, and fresh cilantro.
11. Mozzarella Sticks – Breaded and fried, served with marinara.
12. Onion Bloom – Breaded and fried. Served with ranch or black garlic aioli.
13. Fries – Served standard or make them:
 - a. Poutine – Covered in gravy and melted cheese curds.
 - b. Garlic – Tossed in garlic and sprinkled with parmesan cheese.

Salads

1. Cobb – A bed of romaine topped with bacon, avocado, chicken breast, diced tomato, and a hard-boiled egg. Served with house-made vinaigrette.
2. House Salad – A bed of mixed greens topped with seasonal vegetables.
3. Apple Spinach – Bed of spinach topped with apple, bacon, red onion, feta, and walnuts. Served with cider vinaigrette.
4. Quinoa Power Bowl - Quinoa, black beans, avocado, cabbage slaw, tomato, red onion, spinach and spiced lemon dressing.

Entrees

1. Browned Butter Garlic Salmon – Alaskan salmon sauteed in browned butter, honey, and garlic.
2. Grilled/Fried Fish Tacos – Soft corn tortillas, local salmon, halibut or rockfish, (seasonal/availability dependent), cabbage slaw, and aioli. Served with tortilla chips and salsa.
3. Anchor Cheeseburger – House-ground beef patty on a toasted bun, served with cheddar, lettuce, tomato, and onion. Add:
 - a. Swiss or Blue
 - b. Bacon
 - c. Jalapeno
 - d. Sauteed Mushrooms
 - e. Sauteed Onion
 - f. Avocado
4. Fish and Chips - Local Halibut, Rockfish, or Salmon (seasonal/availability dependent). Deep fried and served with house fries.
5. Buttermilk Chicken Strip Basket w/ Fries – Hand-dipped, fried chicken served with choice of dipping sauce.
6. Alaska Jambalaya – Cajun-style and loaded with reindeer sausage, shrimp, and rockfish.
7. Chicken Parmesan – Breaded chicken covered in marinara and melted parmesan. Served over a bed of spaghetti with garlic bread.
8. Spaghetti and Meatballs – House-made meatballs and marinara over a bed of spaghetti noodles.
9. Steak Frites – USDA Choice Ribeye, house fries, gravy and a melted cheese curd.

Sandwiches - Served with a choice of fries or side salad.

1. Spicy Buttermilk Fried Chicken Sandwich – Hand-dipped chicken tossed in honey-habanero sauce. Topped with cabbage slaw and aioli.
2. Meatball Sub – House-made meatballs, marinara and melted parmesan served on a hoagie roll.
3. Fried Oyster Po’Boy – Fried oysters, shredded romaine, pickles and remoulade.
4. Quinoa Burger – Quinoa, black bean, and walnut patty. Topped with arugula, tomato, onion and aioli.
5. BLT – The classic served with aioli.
 - A. Add avocado
 - B. Double bacon
 - C. Add onion

Kids Menu

1. Corn Dog with fries
2. Burger – Just cheese and fries
3. Chicken strips with fries
4. Mac and Cheese - half portion of the appetizer size

Draft Beer List (Domestic Heavy, Domestic Light, IPA, Mid-weight (Pale/Red/Amber), Dark (Porter/Stout), Light (Blonde/Pilsner))

1. Grace Ridge Brewing Sadie Peak IPA
2. Budweiser
3. Coors Light
4. Homer Brewing Porter
5. Kassiks Beavertail Blonde
6. Cooper Landing Pale Ale

Cans & Bottles

Light Domestics:

1. Michelob Ultra
2. Miller Light
4. Coors Light
5. High Life
6. Coors Banquet
7. MGD
8. PBR
9. Mike's Hard Lemonade

Alaskan Craft:

1. Magnitude 9.2 – Double Citrus Ale – Matanuska Brewing
2. AK Lake Day – Double IPA – Kassiks Brewing
3. Alaskan Amber – Alaskan Brewing
4. Alaskan White – Alaskan Brewing
5. Honeymoon Hefe - Hefeweizen – Kenai River Brewing
6. Twister Creek – IPA – Denali Brewing
7. Blueberry Mojito – Denali Brewing
8. Alaskan Seltzers (assorted flavors) – Alaskan Brewing

Signature Cocktails

1. Anchor River Bloody Mary – Vodka, House-made bloody mary mix, candied bacon, celery stick, homemade pickled veggies, salted bacon rim.
2. Angry Margarita – Made with habanero-infused Tequila.
3. Blueberry Lemonade – Blueberry vodka and lemonade.
4. Anchor Old Fashioned – House-made porter reduction syrup, Woodford Reserve, Angostura Bitters and a spritz of orange peel.

Liquors

Whiskey:

1. Jack Daniels
2. Seagram's 7
3. Jim Beam – Well
4. Maker's Mark
5. Pendleton
6. Crown Royal
7. Crown Royal Peach
8. Crown Royal Apple
9. Angel's Envy
10. Fireball
11. Southern Comfort
12. Jameson
13. Basil Hayden

Scotch:

1. Jonnie Walker Black
2. Jonnie Walker Red
3. Jonnie Walker Blue
4. Dewar's White Label
5. Glenlivet 12 Year

Brandy:

1. E & J
2. Hennessy
3. Remi Martin

Vodka:

1. Anchorage Distillery Ghost Pepper vodka
2. Grey Goose
3. Titos - Well
4. Kettle One
5. Absolute
6. Absolute Ruby Red
7. Absolute Vanilla
8. Kettle One Blueberry

Gin:

1. Tanqueray – well
2. Bombay Sapphire
3. Beefeater
4. Engine Gin
5. Port Chilkoot's 50 Fathoms Gin

Rum:

1. Bacardi Silver - Well
2. Bacardi Gold
3. Gosling's Dark Rum
4. Sailor Jerry's
5. Captain Morgan

Tequila:

1. Patron Silver
2. Don Julio 1942
3. Espolon Blanco
4. Casamigos
5. Jose Cuervo -well

Cordials:

1. Bailey's
2. St. Germaine
3. Peach Schnapps
4. Triple Sec
5. Sweet Vermouth
6. Dry Vermouth
7. Kahlua
8. Midori
9. Blue Curacao
10. Apple Pucker
11. Watermelon Pucker
12. Chambord
13. Grand Marnier
14. St. Germaine

Non-alcoholic beverages:

1. Coca-Cola
2. Diet Coke
3. Root Beer
4. Sprite
5. Lemonade
6. Dr. Pepper
7. Ginger Ale
8. Ginger Beer



Application for Food Establishment Permit

Alaska Department of Environmental Conservation
Division of Environmental Health
Food Safety and Sanitation Program



Permit ID:

Section 1 - GENERAL INFORMATION (All applicants complete entire section - please print)

Purpose (check one) New Information Change Extensive Remodel Change of owner/operator Reactivate

Owner/Business Information	Name of Entity or Owner Responsible for Food Service The Angry Salmon, LLC (formerly Anchor River Lodge, LLC)		AK Business License # 2168274	
	Business/Corporate Mailing Address 1500 Bogard Road		City Wasilla	State Alaska
	Business/Corporate Phone 818-307-2398		Email cjohnson@amgland.com	
	Owner(s) or Corporate Officer(s) & Title(s) or Responsible Party Cameron Johnson		Fax	
	Type of Entity <input type="checkbox"/> Individual <input type="checkbox"/> Partnership <input checked="" type="checkbox"/> Corporation <input type="checkbox"/> Other:			

Establishment Information	Establishment Name The Angry Salmon		Physical Location Anchor Point		Nearest Community Anchor Point	
	Establishment Mailing Address 1500 Bogard Road		City Wasilla	State Alaska	Zip 99654	
	Establishment Phone 8183072398		Fax		Contact Person Cameron Johnson	
	Establishment Physical Address 34358 Old Seward Highway		City Anchor Point	State Alaska	Zip 99556	

SEATING: (Food Service Only) N/A 25 or less 26-100 > 101

TYPE OF OPERATION Please describe the type of facility you plan to open below (i.e. restaurant, bar, grocery store, etc.)

Tourism restaurant with liquor license and motel services

SECTION 2 - NEW OR EXTENSIVELY REMODELED FACILITIES

a. A plan review will be required if your facility has never been permitted by the Alaska's Food Safety and Sanitation Program; has not had an active permit in the last five years; will be extensively remodeled; or is a new construction. If any of these apply, a Plan Review Application is required to process your application. Have you attached the Plan Review Application? Yes No

SECTION 3 - COMPLETE FOR ALL FOOD ESTABLISHMENTS (All applicants fill in this section)

FOOD SERVICE ESTABLISHMENTS

a. A copy of your menu will be required. Have you attached a copy of the proposed menu? Yes No

b. Attach appropriate label, placard, or menu notation for the consumer advisories if you serve:
 Wild Mushrooms Unpasteurized juices Farmed halibut, salmon, or sablefish
 Raw/undercooked animal foods such as beef, shell eggs, lamb, pork, poultry, seafood, and shellfish.

c. Methods of food preparation (check the one that most closely describes the establishment):
 Assembly of Ready to Eat Foods Cook and Serve
 Hot or cold Service for 2 hours or more is done
 Complex (Preparation 1 day or more in advance, cooling and reheating is done).

d. Style of Service: Counter Service Self Service (i.e. buffet line, salad bar) Table Service
 Other:

e. Do you plan to operate as a caterer? Yes No
If yes, list all the equipment used to protect food from contamination and maintain product temperature during:
Transportation: Hot or Cold Holding:

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