



MEMORANDUM

TO: Alcoholic Beverage Control Board

DATE: August 9, 2023

FROM: Audrey Saylor OLE

RE: #6156 Lavell's Bistro

Requested Action: New Beverage Dispensary-Tourism

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 with delegation.

Background: This is an application for a Beverage Dispensary- Tourism License. This licensee has a current Beverage Dispensary at this location. They will transfer it on approval.

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 is a restaurant/bar located inside the Springhill Suites in Fairbanks that has 140 rooms. The Board has approved similar Tourism licenses in the past.

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



Statement

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

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Alaska Alcoholic Beverage Control Board Form AB-37: Tourism

A new, transfer, or renewal application for a Beverage Dispensary – Tourism or Restaurant/Eating Place – Tourism license must be accompanied by a written statement that explains how the establishment encourages tourism and meets the requirements listed under AS 04.11.400(d) and 3 AAC 304.325.

This document must be completed and submitted to AMCO's Anchorage office before any tourism license application will be reviewed.

Section 1 – Establishment Information

Enter information for the licensed establishment or the business seeking to be licensed.

Doing Business As:	Lavelle's Bistro	License #:	6156
License Type:	Beverage dispensary Tourism		

Section 2 – Tourism Statement

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

The liquor license we currently have in the restaurant in the Springhill Suites hotel is a necessary attribute for the success of Lavelle's Bistro. We have a 3000 bottle wine cellar and it is a great marketing feature that attracts hundreds of guests to the hotel every week. We want to move license 727 to another location that will also attract tourists but doesn't qualify for the tourism license.

2.2. Explain how the facility was/will be constructed or improved as required by AS 04.11.400(d)(1):

Lavelle's Bistro is located inside the Springhill Suites hotel which has more than the 50 rental rooms required if the population is more than 50,000

YES NO

2.3 Does the licensee or applicant for this liquor license also operate the tourism facility in which this license is located? The applicant only operates the restaurant which should be considered a tourism facility as we estimate over 70% of our guests are tourists.

2.4 If "no" who operates the tourism facility?

Block 13 Hotel, LLC, an Alaska Limited liability Company.



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How many rooms are available? Over 125

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Alaska Alcoholic Beverage Control Board

Form AB-37: Tourism Statement

2.5 Do you offer room rentals to the traveling public?

YES NO

If "yes" answer the following questions:

Block 13 offers rooms to the public. The applicant offers food & beverage.

How many of the available rooms (if any) have kitchen facilities (defined as: a separate sink for food preparation along with refrigeration and cooking appliance devices, including a microwave)?

0

Do you stock or plan to stock alcoholic beverages in guest rooms?

YES NO

If "no" is your facility located within an airport terminal?

YES NO

2.6 If your establishment includes a dining facility, please describe that facility. If it does not please write "none".

The hotel provides an area where breakfast is served and also hosts Lavelle's Bistro which has a long term lease with Block 13.

2.7 If additional amenities are available to your guests through your establishment (eg: guided tours or trips, rental equipment for guests, other activities that attract tourists), please describe them. If they are not offered, please write "none".

Lavelle's Bistro offers a separate dining area in the hotel that is suitable for private dinners, wine tastings, weddings etc.



Section 3 – Certification

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Alaska Alcoholic Beverage Control Board

Form AB-37: Tourism

Statement

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

Printed name of licensee/affiliate

Franklin Eagle

Signature of licensee/affiliate

MM



Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application

Why is this form needed?

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

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

Section 1 – Establishment and Contact Information

Enter information for the business seeking to be licensed.

Licensee:	Cafe de Paris Catering Company		
License Type:	Beverage Dispensary License	Statutory Reference:	04.11.090
Doing Business As:	Lavelle's Bistro		
Premises Address:	575 First Ave		
City:	Fairbanks	State:	Alaska
		ZIP:	99701
Local Governing Body:	City of Fairbanks		
Community Council:			

Mailing Address:	575 First Ave.		
City:	Fairbanks	State:	Alaska
		ZIP:	99701

Designated Licensee:	Franklin Eagle		
Contact Phone:	907-378-1954	Business Phone:	907-456-1669
Contact Email:	frank@lavellesbistro.com		

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

OFFICE USE ONLY			
Complete Date:		License Years:	License #: 6156
Board Meeting Date:		Transaction #:	100586544
Issue Date:		Examiner:	



Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application

Section 2 – Premises Information

Premises to be licensed is:

- an existing facility a new building a proposed building

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

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

.7 mile

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 mile

Section 3 – Sole Proprietor Ownership Information

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

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

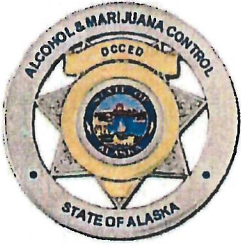
The following information must be completed for each licensee and each affiliate (spouse).

This individual is an: applicant affiliate

Name:					
Address:					
City:		State:		ZIP:	

This individual is an: applicant affiliate

Name:					
Address:					
City:		State:		ZIP:	



Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application

Section 4 – Entity Ownership Information

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

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

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

Entity Official:	Franklin Eagle			
Title(s):	Sec/treas	Phone:	907-378-1954	% Owned: 50
Address:	912 Kellum St			
City:	Fairbanks	State:	Alaska	ZIP: 99701

Entity Official:	Kathleen Lavelle			
Title(s):	President	Phone:	907-388-3650	% Owned: 50
Address:	912 Kellum St.			
City:	Fairbanks	State:	Alaska	ZIP: 99701

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

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



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

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 #:	68784D	AK Formed Date:	12/29/1999	Home State:	Alaska
Registered Agent:	Franklin Eagle		Agent's Phone:	907-378-1954	
Agent's Mailing Address:	575 First Ave				
City:	Fairbanks	State:	Alaska	ZIP:	99701

Residency of Agent: Yes No

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

Section 5 – Other Licenses

Ownership and financial interest in other alcoholic beverage businesses: Yes No

Does any representative or owner named in this application have any direct or indirect financial interest in any other alcoholic beverage business that does business in or is licensed in Alaska?

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

Kathleen Lavelle and Franklin Eagle both have interest in a BDL #727 located in Lavelle's Bistro at 575 First Ave. Fairbanks, Alaska 99701

Section 6 – Authorization

Communication with AMCO staff: Yes No

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

If "Yes", disclose the name of the individual and the reason for this authorization:



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

Section 7 – Certifications

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

Initials

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

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

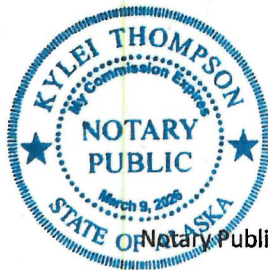
I certify that I understand that providing a false statement on this form or any other form provided by AMCO is grounds for rejection or denial of this application or revocation of any license issued.

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.

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

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.

Franklin Esple
Signature of licensee
Franklin Esple
Printed name of licensee



Kyle Thompson
Signature of Notary Public
Notary Public in and for the State of Alaska

My commission expires: 03-09-2026

Subscribed and sworn to before me this 17th day of April, 2023.



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

Why is this form needed?

A detailed diagram of the proposed licensed premises is required for all 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.

Section 1 – Establishment Information

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

Licensee:	Cafe de Paris Catering Company	License Number:	
License Type:	Beverage dispensary license (tourism)		
Doing Business As:	Lavelle's Bistros		
Premises Address:	575 1 st Ave		
City:	Fairbanks	State:	AK
		ZIP:	99701



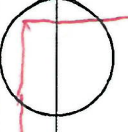
Alaska Alcoholic Beverage Control Board
Form AB-02: Premises Diagram

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

AMCO
APR 17 2023



FLOOR PLAN

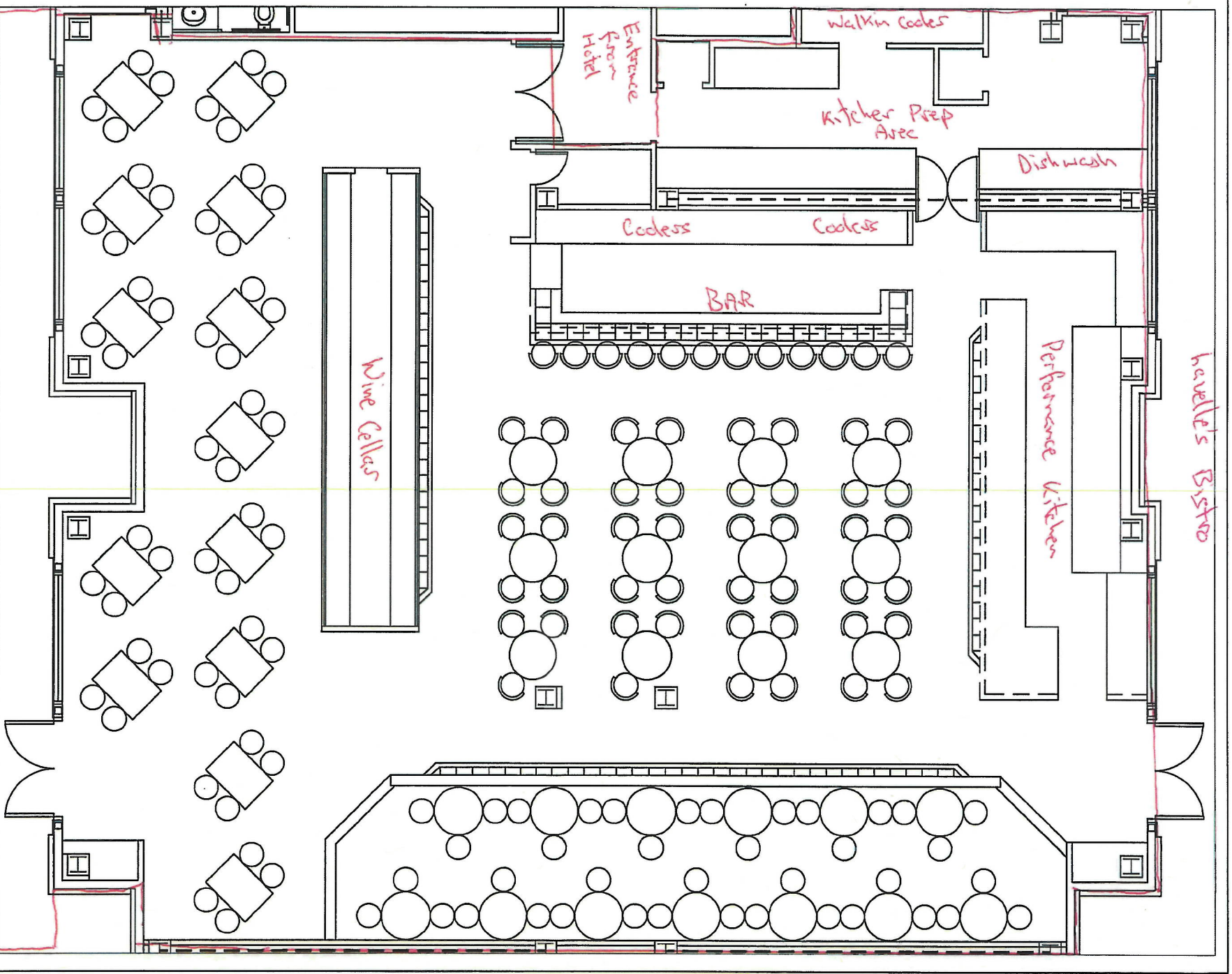
1/8" = 1'-0"

PLAN

2nd Avenue

Outdoor seating
Summer Cakes

AMCO
APR 17 2023



havelle's Bistro

Performance Kitchen

Dishwash

Kitchen Prep Area

Walkin cooler

Coolers

Coolers

BAR

Wine Cellar

Entrance from Hotel



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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:	Cafe de Paris Catering Company				
License Type:	Bev, Disp Tourism	License Number:	6156		
Doing Business As:	Lavelle's Bistro				
Premises Address:	575 First Ave				
City:	Fairbanks	State:	Ak	ZIP:	99701
Contact Name:	Franklin Eagle	Contact Phone:	907-378-1954		

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.

OFFICE USE ONLY	
Transaction #:	Initials:



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Alcohol and Marijuana Control Office
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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 have access to dining area and 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.

All minors will be closely watched by their supervisors who are over the age of 21.

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.

fe

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



AMCO
AUG 07 2023

Alaska Food Code 2023 Establishment Permit

Division of Environmental Health
Food Safety & Sanitation Program

Permit Number: 5952
Issued to: **Cafe De Paris Catering Co**
For: **Lavelle's Food Service**
For Operation of: **FF-7 Food Service and Caterer**
Located at: **575 1st AVE Fairbanks, AK 99701**

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.



Alaska Food Code 2023 Establishment Permit

Division of Environmental Health
Food Safety & Sanitation Program

Permit Number: 3923
Issued to: **Cafe De Paris Catering Co**
For: **Lavelle's Bar**
For Operation of: **FN-4 Tavern/Bar**
Located at: **575 1st AVE Fairbanks, AK 99701**

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.



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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:

Summer hours 4:30pm until 10:00pm for food service closing fully by 1:00am
Winter hours 4:30pm until 9:00 pm for food service closing fully by 12:00am.

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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AUG 07 2023

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Phone: 907.269.0350

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.

fe

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.

fe

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.

fe

I have included with this application a copy of the most recent AB-02 or AB-14 for the premises to be permitted.

fe

(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 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.

fe

Franklin Eggle

[Handwritten Signature]

Printed name of licensee

Signature of licensee

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

Approved

Denied

[Handwritten Signature]

8/2/23

Signature of local government official

Date

David Pruhs

Mayor - City of Fairbanks

Printed name of local government official

Title



AMCO
AUG 07 2023

Alcohol and Marijuana Control Office
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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:

havelle's Bistro

AMCO

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Performance Kitchen

Dishwash

Walkin Coolest

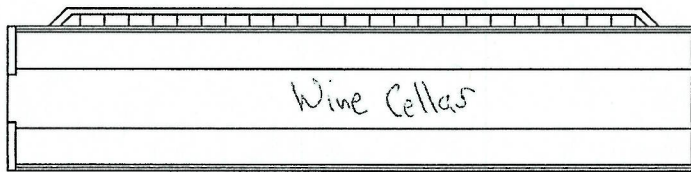
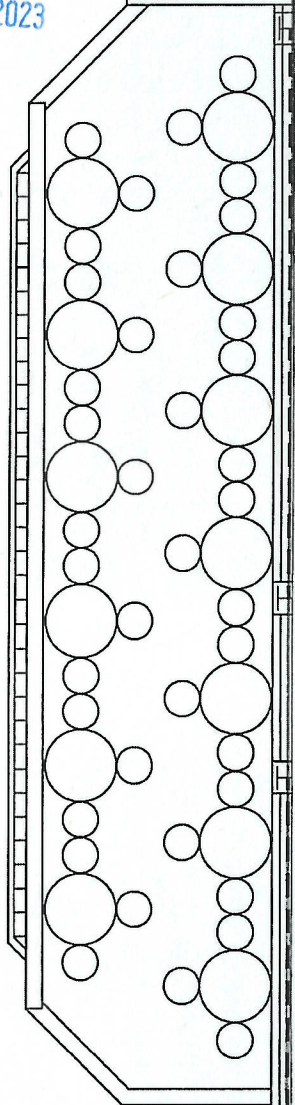
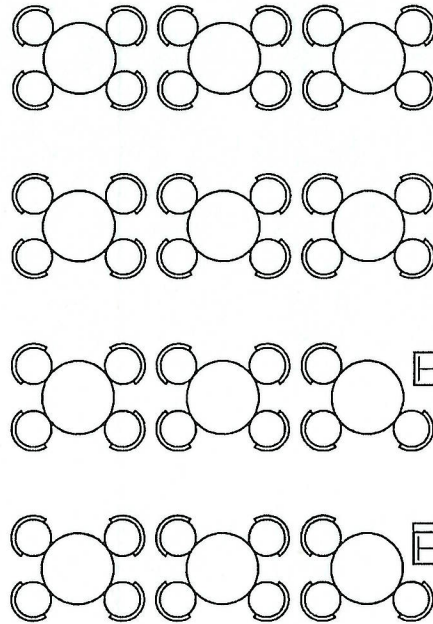
Kitchen Prep Area

Coolest

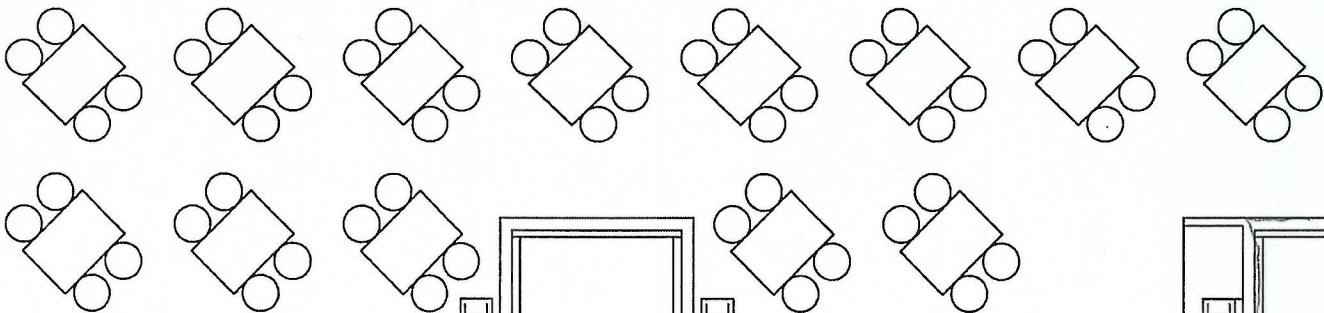
Coolest

BAR

Entrance from Hotel



Wine Cellar



FLOOR PLAN

Outdoor seating
Summer only

1/8" = 1' 0"

PLAN

2nd Avenue

Lavelle's Prospects

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Shrimp Cocktail *

Half a dozen cold-water shrimp served with an Asian wasabi cocktail sauce. 18.95

Wine Recommendation: Pine Ridge Sparkling Chenin Blanc/ Viognier



Baked Brie

Brie Cheese topped with a cranberry brandy sauce baked to perfection in flaky puff pastry dough. 19.95

Wine recommendation: Smith & Hook Proprietary Blend

Beer Battered Halibut

From the icy depths, our halibut comes to you hot and crisp. Served on skewers with tartar sauce. 28.95

With French fries 31.95

Recommendation: Ask about our draft beers! (some things are better with beer)

Chili Rubbed Ahi *

Seared chili rubbed Yellow Fin Tuna served with a wasabi cream sauce and seaweed salad 21.95

Wine Recommendation: Roederer Brut Sparkling Wine



Lavelle's Lobster Cakes

Delicious Maine Lobster Cakes served over spring greens with a remoulade sauce. 21.95

Wine: Jam Cellars Chardonnay

Honey Sriracha Shrimp

Crispy pan fried shrimp in a honey-sriracha sauce. Served with jasmine rice. 19.95

Wine Recommendation:

Chateau St. Michelle Riesling



Three Cheese Mac and Cheese

House made three cheese blend tossed with Cavatappi pasta and topped with herb bread crumbs. 19.95

Add smoked Applewood bacon: 3.50

Wine Recommendation:

Pine Ridge Chenin Blanc + Viognier

Quinn's Cheese Pizza 7"

Some things you can't improve! Tomato sauce topped with shredded mozzarella & cheddar cheese. 9.95

Add Pepperoni add 2.00

Recommendation: Rootbeer

Lavelle's Chicken Wings

One Pound of meaty chicken wings served with your choice of sauce: ranch, blue cheese, BBQ or Lavelle's Signature hot sauce. 18.95

Recommendation: Ask about our draft beers!

Crab & Artichoke Dip

Words can't describe this rich indulgence. Served warm with Parmesan cheese, sliced almonds and fresh pita chips. 18.95

Wine Recommendation: Butter Chardonnay

Calamari

This tender Lavelle's appetizer is deep-fried and served with a lemon aioli—Superb! 14.95

Wine Recommendation: Kim Crawford Sauvignon Blanc

Bourbon Street Shrimp

Blackened Louisiana style shrimp sautéed in a brandy cream lobster sauce finished with cheese. 18.95

Wine recommendation: Mumms Blanc de Noir Brut Rosé

Salmon and Tomato Provençal

Tender chunks of Alaskan salmon sautéed with garlic and herbs in a white wine butter broth.

Served with crusty old world bread. 21.95

Wine Recommendation: J. Lohr Cabernet Sauvignon



Lavelle's Flat Bread

Grilled flat bread topped with an herbed cream cheese and feta, roasted red peppers, artichokes and fresh spinach. 16.95

Wine Recommendation: Kim Crawford Sauvignon Blanc

Lemon Scallops and Spinach

Pan seared Alaskan scallops served with fresh spinach and capers over a lemon beurre blanc. 23.95

Wine Recommendation: Silverado Chardonnay



Beef Tips

Sautéed beef tips with shallots and mushrooms in a rich demi-glace sauce.

Served with crusty old world bread. 21.95

Wine Recommendation: Cold Creek Cabernet



Mini Rack of Lamb *

A half rack served with a vibrant demi-glace, kiwi lime marmalade and mashed potatoes. 26.95

Wine Recommendation: Girard Petite Sirah

Chinese Potstickers

A Café de Paris favorite. Minced pork and vegetables in a wonton wrapper, fried crisped and served with a sweet chili and a spiced soy sauce. 14.95

Wine Recommendation: Hahn Pinot Noir SLH

French Onion Soup

Sweet onions simmered in a rich homemade stock then topped with crusty French Bread and Gruyere 14.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,

Lavelle's Salads

AMCO
AUG 07 2023

Classic Caesar *

Crisp Romaine lettuce tossed with our herbed croutons, Parmesan cheese, and our fabulous Lavelle's Caesar dressing.

Classic Caesar 19.95 W/grilled Chicken 23.95 W/grilled shrimp 25.95

Wine recommendation: Roederer Brut Sparkling Wine

Sesame Salad Teresa

A bed of field greens, with celery, green onions, wontons and toasted sliced almonds topped with a sweet sesame vinaigrette. 20.95

W/grilled Chicken 22.95 W/pan fried Scallops 29.95

Wine recommendation: Pine Ridge Sparkling Chenin Blanc/ Viognier



Lavelle's Salad

A bed of field greens, topped with gorgonzola cheese, caramelized walnuts, seasonal fruit and Lavelle's house dressing.

Large: 19.95 Small: 9.95

Wine recommendation: Jam Cellars Butter Chardonnay



Grilled Shrimp Spinach Salad

Spinach greens with fresh mozzarella, tomatoes, bacon and almonds with balsamic vinaigrette. Capped with grilled wild Patagonia shrimp 28.95

Wine recommendation: Artesa Pinot Noir



Crispy Duck Salad

Crispy seared duck breast served over a bed of field greens with shaved red onion, grapes, chevre and pine nuts with house-made balsamic vinaigrette. 28.95

Wine recommendation: Hahn Pinot Noir SLH



Roasted Beet Salad

Salt roasted beets, fresh feta, pickled shallots, toasted macadamia nuts, and mandarin oranges on a bed of field greens. Served with a mint vinaigrette. 22.95

Wine recommendation: Montinore Pinot Noir



Steak Salad *

Thinly sliced steak served chilled over field greens with tomatoes, blue cheese crumbles, almonds and green onions with our balsamic vinaigrette. 28.95

Wine recommendation: Emmolo Merlot

Warm Blue Cheese & Green Apple

Grilled chicken, a warm blue cheese medallion, toasted pecans and freshly sliced Granny Smith apple over fresh field greens with our maple syrup

vinaigrette dressing make this combination incomparable! 25.95

Wine recommendation: J. Lohr Arroyo Vista Chardonnay



Warm Red Cabbage Salad

Sautéed red cabbage tossed with green onions, crisp bacon, caramelized walnuts, dried cranberries and chevre. 20.95

Wine recommendation: Marietta Old Vine

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03/31/2023 WMK

Lavelle's Discovery

AMCO
AUG 07 2023

Rack of Lamb

Pan Seared and then oven roasted, these chops are served with a vibrant demi-glace, kiwi lime marmalade, fresh sautéed vegetables and mashed potatoes.

45.95

Wine Recommendation: Emmolo Merlot

Oven Roasted Half Duck

Finished with a raspberry glaze and served with mashed potatoes and fresh sautéed vegetables.

39.95

Wine Recommendation: Montinore Pinot Noir

Potato-Crusted Salmon

This extraordinary way of cooking produces a moist and tender filet of salmon cooked inside a crust of potatoes. Served with sautéed vegetables and finished with lemon beurre blanc.

39.95

Wine Recommendation: Hahn Pinot Noir SLH

Honey Apple Halibut

Pan Seared Alaskan Halibut topped with a honey-apple cream sauce. Served with mashed potatoes and fresh sautéed vegetables.

42.95

Wine Recommendation: Sonoma Cutrer Chardonnay

Seasonal Vegetable Risotto

Deliciously creamy risotto with seasonal harvest vegetables. Ask your server about Preparing this entrée vegan or adding a protein to make it a little heartier.

24.95

Wine Recommendation: Silverado Chardonnay

Wild Caught Alaskan King Crab Legs

No other shellfish in the world projects a more elegant image on your plate! One hefty pound of crab served with baked potato and fresh sautéed vegetables.

99.95

Wine Recommendation: Jam Cellars Chardonnay

Filet Mignon

Pan-seared to perfection, this tender entrée is served with a blue cheese-risotto pancake, a rich cabernet wine sauce and fresh sautéed vegetables.

45.95

Wine Recommendation: Dry Creek Cabernet Sauvignon

Grilled N.Y. Steak

Our Empire selection New York steak is served with caramelized shallots and sautéed mushrooms, with a vibrant demi-glace, fresh sautéed vegetables and a baked potato.

42.95

Wine Recommendation: J. Lohr Cabernet Sauvignon

Crispy Skin Pork Belly

Brined Pork Belly slow roasted with a Hoisin glaze and topped with fried shallots. Served with Jasmine rice and sautéed vegetables.

29.95

Wine Recommendation: Hahn Pinot Noir SLH

Lavelle's Chicken Champignon

Crispy skin breast of chicken topped with a medley of mushrooms, and a brandy cream sauce. Accompanied by mashed potatoes and fresh sautéed vegetables.

32.95

Wine Recommendation: Rodney Strong Chalk Hill Chardonnay

Lollipop Pork Chop

Pan roasted bone-in pork chop finished with brie cheese and horseradish apricot marmalade. Served with mashed potatoes and fresh sautéed vegetables.

34.95

Wine Recommendation: Napa Cellars Merlot

Meatloaf

Twenty-five ingredients make this a good candidate for the best meatloaf you've ever had! Served with mashed potatoes and fresh sautéed vegetables.

24.95

Wine Recommendation: Glass of Milk

Vegetarian Lasagna

Fire-roasted tomatoes, spinach, fresh herbs, shaved parmesan and fresh mozzarella cheese.

24.95

Wine Recommendation: Emmolo Merlot

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COCKTAILS

THAI SPICE MARTINI: Ketel One vodka, fresh lime, agave nectar, muddled fresh cilantro, cayenne sugar rim. 14.95

LEMONTINI D'ITALIA: Absolut Citron vodka, Caravella limoncello, fresh lemon, simple syrup, sugar rim. 12.95

JUDY KAY: Tito's vodka, St. Germain elderflower liqueur, grapefruit, Prosecco, lemon twist, served up. 11.95

TEXAS RANGER: La Gritona Tequila, fresh lime juice, simple syrup, pineapple juice. 14.95

NEGRONI BIANCO: Hendrick's gin, Campari, Lillet Blanc, pinch of salt, orange twist. 17.95

TOKYO CHERRY LIMEADE: Suntory Roku gin, Domaine de Canton ginger liqueur, cherry juice, fresh lime, nanami tōgarashi. 13.95

ROSEMARY MAPLE WHISKEY SOUR: Knob Creek Kentucky Straight Bourbon, rosemary infused Vermont maple syrup, fresh lemon juice, egg white. 10.95

BLACK WALNUT OLD FASHIONED: High West Double Rye, Fee Brothers black walnut bitters, Demerara sugar, amarena cherry, orange slice, cinnamon. 12.95

NEW YORK SOUR: Bulleit Rye whiskey, house sour, float of Campo Viejo Rioja Reserva Tempranillo. 10.95

LAVENDER GIN FIZZ: Ginraw, fresh lemon juice, egg whites and lavender simple syrup. 12.95

MOVIN' TO THE COUNTRY: Batch #12 Whiskey, Coconut Malibu, peach puree, orange juice. 11.95

KONA EXPRESS: Malibu coconut rum, Frangelico hazelnut liqueur, pineapple juice, dash of nutmeg. 9.95

BEE'S KNEES: New Deal Gin, honey simple syrup, lemon juice, plum bitters. 11.95

VEGAS, BABY!: X-Rated Fusion liqueur, Malibu coconut rum, peach schnapps, pineapple juice, served up. 12.95

APEROL SPRITZ: Aperol, Prosecco, club soda, fresh orange slice. 11.95

CUCUMBER KAMIKAZE: Cucumber vodka, triple sec, lime juice, cucumber garnish. 10.95

ESPRESSO MARTINI: Absolut Citron vodka, Stoli Vanilla Vodka, fresh shot of espresso (decaf available), simple syrup, served chilled. 11.95

GODIVA CHOCOLATE MARTINI: Godiva Milk Chocolate liqueur, Godiva White Chocolate liqueur, Stoli Vanilla vodka, crème de cacao, dark chocolate shavings. 15.95

AFTER DINNER DELIGHT: Kahlua rum & coffee liqueur, salted caramel vodka, cream, single shot espresso (decaf available), whipped cream. 12.95

DESSERTS

FRIED BANANA WONTONS: A Lavelle's original, fresh bananas, toasted walnuts & pecans, Myer's Rum crème anglaise. 8.95

GEORGE'S WARM BANANA BREAD PUDDING: House made banana bread in a sweet cream custard, topped with caramel sauce. 8.95

CHOCOLATE MOLTEN LAVA CAKE: Warm chocolate cake with a molten fudge core, served with Fairbanks' own Hot Licks Vanilla ice cream. 9.95

VANILLA BEAN CRÈME BRÛLÉE: Rich, vanilla custard set beneath a caramelized sugar crust. 8.95

BLACK BOTTOM CRÈME BRÛLÉE: A velvety combo of chocolate and vanilla custard set beneath a caramelized sugar crust. 8.95

DOUBLE CHOCOLATE MOUSSE: Silky, sweet whipped chocolate, served chilled. 8.95

LAVELLE'S CHEESECAKE: New York style vanilla cheesecake with raspberry, chocolate or caramel sauce. 8.95

LEMON BERRY MASCARPONE CAKE: Moist lemon layer cake, sweet mascarpone cream, berries. 8.95

APPLE TART: Flaky crust, cast-iron baked with caramel drizzle and local Hot Licks ice cream. 9.95

PEDRO ICE: A Spanish tradition! Pedro Ximenez Gran Reserva Sherry and a scoop of Fairbanks' own Hot Licks Vanilla ice cream. 12.95

PORTS & DESSERT WINES

GRAHAM'S 10 YEAR OLD TAWNY PORT	12.95
GRAHAM'S 20 YEAR OLD TAWNY PORT	18.95
GRAHAM'S 30 YEAR OLD TAWNY PORT	25.95
GRAHAM'S 40 YEAR OLD TAWNY PORT	42.95
100 YEARS OF PORT	
(Flight of 1.5 oz. Graham's 10, 20, 30 & 40 year)	54.95
QUINTA DO VESUVIO VINTAGE PORT	26.95

	<u>GLASS</u>	<u>BOTTLE</u>
BIN 3116 MONDAVI MOSCATO D'ORO	12.95	46.00
BIN 8915 INNISKILLIN ICE WINE GOLD	29.00	120.00
BIN 8647 INNISKILLIN ICE WINE		
SILVER RIESLING	29.00	120.00
BIN 3009 CHATEAU LES JUSTICES SAUTERNES	16.50	66.00
BIN 2575 PEDRO XIMENEZ GRAN RESERVA	19.95	75.00

Prices are based on a standard 3 oz pour (excluding the 100 Years of Port flight)