



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: | Slack Tide, LLC | License #: | 6092 | | |
| License Type: | Restaurant/Eating Place | Statutory Reference: | | | |
| Doing Business As: | Sunnyside Eatery | | | | |
| Premises Address: | 25 State Dock Road | | | | |
| City: | Gustavus | State: | AK | ZIP: | 99826 |
| Local Governing Body: | City of Gustavus | | | | |

Transfer Type:

- Regular transfer
 Transfer with security interest
 Involuntary retransfer

| OFFICE USE ONLY | | | |
|---------------------|--|----------------|------------|
| Complete Date: | | Transaction #: | #100788800 |
| Board Meeting Date: | | License Years: | |
| Issue Date: | | Examiner: | |

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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-01: Transfer License Application

Section 2 – Transferee Information

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

| | | | | | |
|--------------------|-----------------------|--------|----|------|-------|
| Licensee: | Gustavus Holdings LLC | | | | |
| Doing Business As: | Red Rooster | | | | |
| Premises Address: | 25 State Dock Road | | | | |
| City: | Gustavus | State: | AK | ZIP: | 99826 |
| Community Council: | City of Gustavus | | | | |

| | | | | | |
|------------------|-----------|--------|----|------|-------|
| Mailing Address: | Po Box 14 | | | | |
| City: | Gustavus | State: | AK | ZIP: | 99826 |

| | | | | | |
|----------------------|-----------------------|-----------------|--------------|--|--|
| Designated Licensee: | Gustavus Holdings LLC | | | | |
| Contact Phone: | 907-209-0305 | Business Phone: | 907-697-2481 | | |
| Contact Email: | Toshcoak@gmail.com | | | | |

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

Section 3 – Premises Information

Premises to be licensed is:

an existing facility a new building a proposed building

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

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

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.

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Alaska Alcoholic Beverage Control Board

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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: | Layne Parker | | | | |
| Title(s): | Managing Member | Phone: | 907-209-0305 | % Owned: | 100 |
| Address: | Po Box 14 | | | | |
| City: | Gustavus | State: | AK | ZIP: | 99826 |

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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-01: Transfer License Application

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

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

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

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

| | | | | | |
|--------------------------|-------------------------|-----------------|--------------|-------------|-------|
| DOC Entity #: | 101757 | AK Formed Date: | 6/12/2006 | Home State: | AK |
| Registered Agent: | Layne Parker | Agent's Phone: | 907-209-0305 | | |
| Agent's Mailing Address: | 2 Denasty Rd, Po Box 14 | | | | |
| City: | Gustavus | State: | AK | ZIP: | 99826 |

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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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:

Rachel Patrick, Restaurant Manager





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.

[Handwritten Signature]

Signature of transferor

Camille Bacon-Schulter

Printed name of transferor

Subscribed and sworn to before me this 28th day of February, 2024.

[Handwritten Signature]

Signature of Notary Public



Notary Public in and for the State of Alaska.

**POSTMASTER
PO BOX 9998
GUSTAVUS AK 99826**

My commission expires: 07/08/2027

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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MAR 24 2025**



Alaska Alcoholic Beverage Control Board

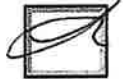
Form AB-01: Transfer License Application

Section 9 – Transferee Certifications

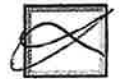
Read each line below, and then sign your initials in the box to the right of each statement:

Initials

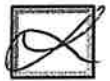
I certify that all proposed licensees (as defined in AS 04.11.260) and affiliates have been listed on this application.



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



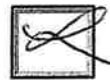
I certify that I understand that providing a false statement on this form or any other form provided by AMCO is grounds for rejection or denial of this application or revocation of any license issued.



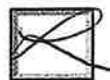
I certify that all licensees, agents, and employees who sell or serve alcoholic beverages or check the identification of a patron will complete an approved alcohol server education course, if required by AS 04.21.025, and, while selling or serving alcoholic beverages, will carry or have available to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

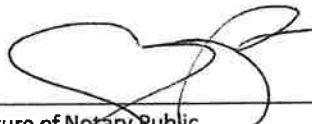


I hereby certify that I am the person herein named and subscribing to this application and that I have read the complete application, and I know the full content thereof. I declare that all of the information contained herein, and evidence or other documents submitted are true and correct. I understand 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.




Signature of transferee
Layne Parker
Printed name




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

My commission expires: 07/08/2027
Subscribed and sworn to before me this 16th day of February, 2024.

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MAR 24 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 alcohol license applications, per AS 04.11.260, 3 AAC 305.630 and 3 AAC 305.660. 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.

This form must be completed and submitted to AMCO's Anchorage office before any license application will be considered complete. You may attach blueprints or other detailed drawings that meet the requirements of this form.

The diagram MUST include:

- You must use a **solid, contiguous red line** to outline the outer perimeter of your premises with no breaks or separations.
 - The red outline is required to follow a physical barrier (wall, fence and even across doorways).
 - There should be no red lines within the perimeter
- Each area should be clearly labeled in any color other than red where alcohol is:
 - Stored
 - Served/Sold
 - Manufactured
 - Consumed
- All diagrams must include:
 - Dimensions (AMCO does not accept diagrams drawn to scale)
 - Cross streets
 - Points of reference, such as a compass rose indicating True North
 - All entrances, exits, walls, bars, and fixtures
- If your premises include multiple floors, please include a separate diagram of each floor.
 - You must identify the stairs between each floor, and each hallway/corridor that leads to each set of stairs.
- If your premises includes multiple floors, please include a separate diagram of each floor. You must identify the stairs between each floor, and each hallway/corridor that leads to each set of stairs.
- 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.
- **Any license applications that include outdoor space** are required to submit a security plan that includes information about the barriers, practices, and personnel that are to be used to ensure that alcohol is not introduced or removed from the permitted premises and to prevent the access of alcohol by a minor during the permitted event. A security plan may be requested for other proposed locations on a case-by-case basis.

Section 1 - Establishment Information

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

| | | | | | |
|--------------------|---------------------------|-----------------|------|------|-------|
| Licensee: | Gustavus Holdings, LLC | License Number: | 6092 | | |
| License Type: | Restaurant / Eating Place | | | | |
| Doing Business As: | Red Rooster | | | | |
| Premises Address: | 25 State Dock Road | | | | |
| City: | Gustavus | State: | AK | ZIP: | 99826 |



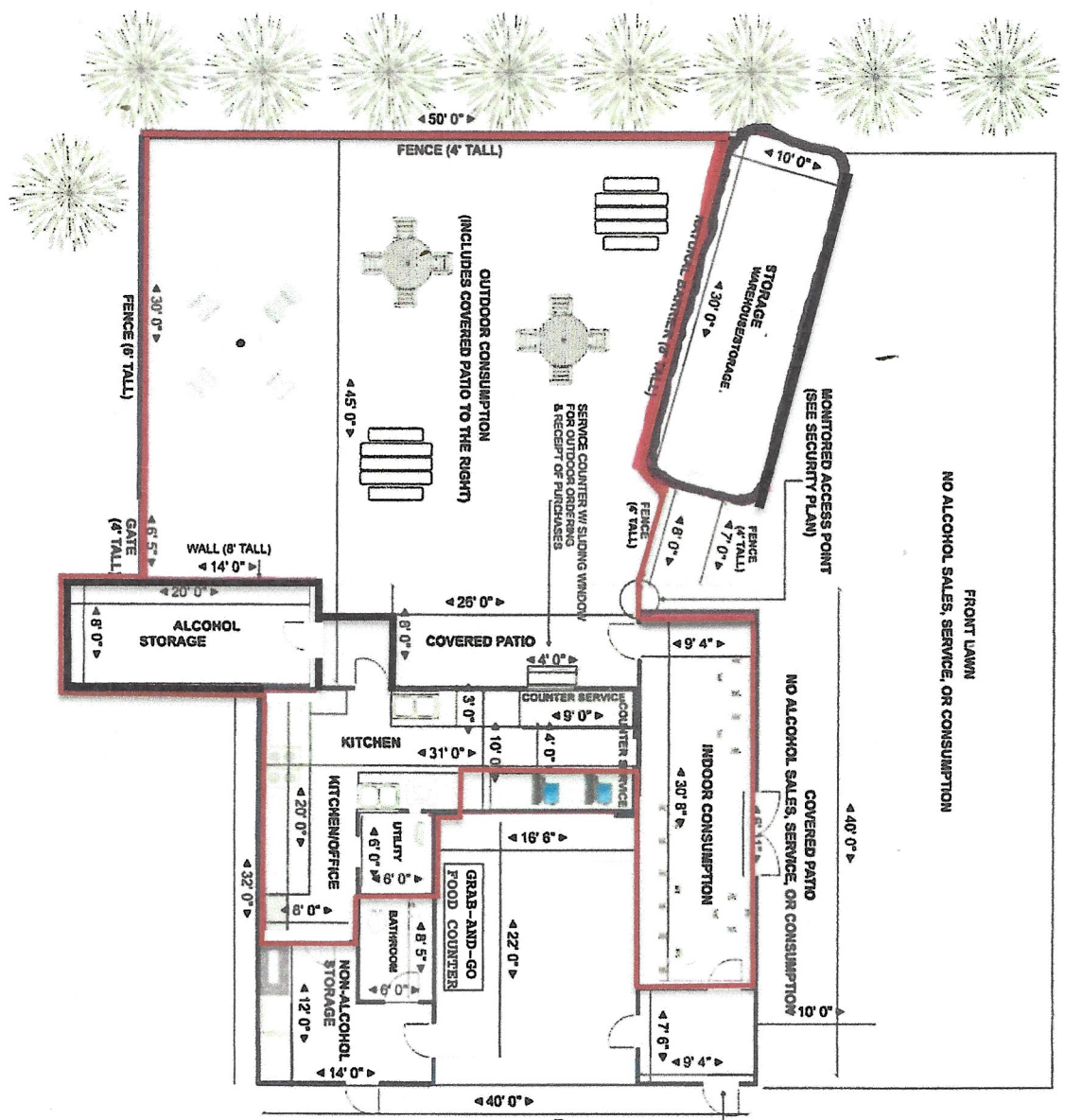
Alcohol and Marijuana Control Office
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Anchorage, AK 99501
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<https://www.commerce.alaska.gov/web/amco>
Phone: 907.269.0350

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. See above for detailed instructions.

See Attached Diagram



FRONT LAWN
NO ALCOHOL SALES, SERVICE, OR CONSUMPTION

COVERED PATIO
NO ALCOHOL SALES, SERVICE, OR CONSUMPTION

PARKING AREA
NO ALCOHOL SALES, SERVICE, OR CONSUMPTION



STATE DOCK ROAD

GUSTAVUS ROAD

Security Plan

For

Gustavus Holdings, LLC DBA Red Rooster

For purpose of this security plan. The term "*Premises*" means the area designated for alcohol service and/or consumption on the diagram provided with this application, which area is outlined in red thereon.

1. All minors on the premises must be accompanied by an adult over the age of 21 when any alcohol is being served/sold/consumed on the premises. Proper signage at points of entry indicating no minors without a parent or legal guardian over the age of 21 will be posted.
2. All patrons will be carded to verify they are at least 21 years old before they are permitted to purchase or consume alcohol on the Premises. The owner and all staff will be trained in the identification of fake IDs.
3. The owner and/or trained staff will be present at all times to monitor the consumption of alcohol on the Premises and to ensure compliance with all rules. Underage persons in particular will be monitored closely by our trained staff to ensure that only those patrons who are over the age of 21 and have been carded purchase and/or consume alcoholic beverages.
4. Alcohol will only be sold at the areas designated for counter service on the attached diagram.
5. Alcohol will only be consumed in the areas designed for outdoor consumption and indoor consumption on the attached diagram. Patrons will not be permitted to take alcohol from the outdoor consumption area or the indoor consumption area of the premises to any other area.
6. The outdoor consumption area is demarcated by the following barrier/boundaries:
 - The southern boundary is a 4-foot-tall wooden fence, as shown on the attached diagram.
 - The eastern boundary is a 6-foot-tall wooden fence and a 4-foot-tall gate, all as shown on the attached diagram.

- The northern boundary is the exterior southern wall of the building itself, all as shown on the attached diagram.
 - The western boundary is an 8-foot-tall root cellar and a 4-foot-tall fence attached thereto, all as shown on the attached diagram.
7. The area identified as a “monitored access point” on the attached diagram (see the middle of the western boundary of the Premises, between the 4 foot fence demarcating the western boundary of the outdoor consumption area and the exterior southern wall of the indoor consumption area) will be monitored by trained staff to ensure (i) alcohol is not carried through this access point and (ii) all minors passing into the Premises via the access point are accompanied by an adult over the age of 21.
 8. Proper egress from Premises (including the areas for outdoor and indoor consumption) will always remain unobstructed per life and safety guidelines and applicable law.-
 9. AMCO mandated posters and any others required by applicable law will be posted within the Premises and at the entrances and exits of the indoor consumption area and the outdoor consumption area, as applicable.
 10. All entrances to, and exits from, the outdoor consumption area and indoor consumption area will provide clear signage that NO ALCOHOL IS ALLOWED BEYOND DESIGNATED ALCOHOL CONSUMPTION AREAS (or such other language as AMCO requests be used on such signage). Our trained staff will monitor the outdoor consumption area, the indoor consumption area and the areas on the property outside the Premises to ensure that patrons understand and abide by this rule. Patrons will not be permitted to take alcohol from the outdoor consumption area, except to the indoor consumption area, and vice versa.
 11. The Alcohol Storage Room is only accessible through the kitchen as shown on the attached diagram. This lockable room is accessible only by staff and under 24/7 video surveillance. Under no circumstances will the Alcohol Storage Room be accessible by any patron or other member of the public regardless of age. The transport of alcohol from the Alcohol Storage Room to the counter service area will be done by the manager and/or trained staff only.
 12. The safety of all patrons and ensuring the outdoor and indoor consumption areas are functional without any increased risk to minors with respect to alcohol access or exposure, will ALWAYS be top priorities for Red Rooster and an integral part of our training regime for our staff.

Red Rooster

Made To Order Sandwiches

Pick your bread:

White, Wheat, Rye, Sourdough, Gluten Free 7 Grain

Pick your meat:

Turkey, Ham, Corned Beef, Roast Beef

Pick your Cheese:

Cheddar, Swiss, American, Pepperjack

Pick your Sauces:

Mayonnaise, Mustard, 1000 Island, Chipotle Mayo, BBQ

Pick your Toppings:

Lettuce, Tomato, Onion, Pepperoncini, Jalapenos

Add Ons (additional price per item)

Bacon, Avocado Spread, Double Meat, Double Cheese, Toasted

Fixed Menu Sandwiches

Grilled Cheese- (Grilled on white with cheddar cheese)

Reuben- (Grilled on Rye with Corned beef, 1000 Island and Sauerkraut)

Club- (Toasted on white with Turkey, Bacon, Cheddar, Mayo, Ham, Swiss, Lettuce and Tomato)

BLT- (Toasted on white with Bacon Lettuce Tomato and Mayo)

Grab and Go

Hotdog-

- Combo (fountain drink)
- Add Chili

Hot Wings- (6pc)

- Combo (fountain drink)

Pulled Pork Sandwich -

- Combo (fountain drink)

Spicy Chicken Sandwich -

- Combo (fountain drink)

Nachos- With Cheese

Soup Of the Day- Cup

Chili- Cup

Fountain Soda-

Red Bull Spritzer-

Soft Serve

Cone or Cup- (Rotating flavors. Assorted toppings at an additional charge)

Motherlode- (Vanilla ice cream base, choose up to 2 toppings mixed in)

Red Rooster

Made To Order Sandwiches

Pick your bread:

White, Wheat, Rye, Sourdough, Gluten Free 7 Grain

Pick your meat:

Turkey, Ham, Corned Beef, Roast Beef

Pick your Cheese:

Cheddar, Swiss, American, Pepperjack

Pick your Sauces:

Mayonnaise, Mustard, 1000 Island, Chipotle Mayo, BBQ

Pick your Toppings:

Lettuce, Tomato, Onion, Pepperoncini, Jalapenos

Add Ons (additional price per item)

Bacon, Avocado Spread, Double Meat, Double Cheese, Toasted

Fixed Menu Sandwiches

Grilled Cheese- (Grilled on white with cheddar cheese)

Reuben- (Grilled on Rye with Corned beef, 1000 Island and Sauerkraut)

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Hotdog-

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Hot Wings- (6pc)

- Combo (fountain drink)

Pulled Pork Sandwich -

- Combo (fountain drink)

Spicy Chicken Sandwich -

- Combo (fountain drink)

Nachos- With Cheese

Soup Of the Day- Cup

Chili- Cup

Fountain Soda-

Red Bull Spritzer-

Soft Serve

Cone or Cup- (Rotating flavors. Assorted toppings at an additional charge)

Motherlode- (Vanilla ice cream base, choose up to 2 toppings mixed in)



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: | Slack Tide, LLC | | |
| License Type: | Restaurant/Eating Place - Public Convenience | License Number: | 6092 |
| Doing Business As: | Sunnyside Eatery | | |
| Premises Address: | 25 State Dock Road | | |
| City: | Gustavus | State: | AK |
| | | ZIP: | 99826 |
| Contact Name: | Camille Bacon-Schulte | Contact Phone: | 907-419-5408 |

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 #: | 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 only be permitted in the area designated for indoor alcohol consumption and the area designated for outdoor alcohol consumption (as identified on the diagram provided with Form AB-02) if accompanied by an adult 21 years old or older, during times when any alcohol is being sold or consumed on the premises. Minors will not be employed.

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.

Please see the attached Security Plan, which was also provided with Form AB-02.

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.

Pending application

*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:

Monday to Wednesday, 9am to 7pm. Thursday & Friday, 9am to 9pm. Saturday, 11am to 9pm.
Sunday, 11am to 7pm.

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:

Local musicians may very occasionally offer music. If so, they will be scheduled between the hours of 3-6pm if on Sunday and between 6-9pm if on Thursday, Friday or Saturday. They will not be scheduled Monday through Wednesday.

Food and beverage service offered or anticipated is:

table service buffet service counter service other

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

[Empty text box for describing other food and beverage service]



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.

CBS

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.

CBS

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.

CBS

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.)

CBS

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.

CBS

Camille Bacon-Schulte

Printed name of licensee

Signature of licensee

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

Approved

Denied

**See attached email*
 Signature of local government official

Date

Printed name of local government official

Title

From: [AMCO Local Government Only \(CED sponsored\)](#)
To: [Alcohol Licensing, CED ABC \(CED sponsored\)](#)
Subject: FW: #6092 dba Sunnyside Eatery New LGB Notice
Date: Tuesday, September 20, 2022 1:33:49 PM
Attachments: [image001.png](#)



Jacqueline Drulis

Local Government Specialist
Alcohol & Marijuana Control Office (AMCO)
550 West 7th Avenue, Suite 1600
Anchorage, Alaska 99501
(907) 334-2195

From: Karen Platt [mailto:Karen.Platt@gustavus-ak.gov]
Sent: Tuesday, September 20, 2022 9:41 AM
To: AMCO Local Government Only (CED sponsored) <amco.localgovernmentonly@alaska.gov>
Subject: Re: #6092 dba Sunnyside Eatery New LGB Notice

CAUTION: This email originated from outside the State of Alaska mail system. Do not click links or open attachments unless you recognize the sender and know the content is safe.

Good morning,

I understand that the hearing is this afternoon for the Sunnyside Eatery new application. I have not finished typing up the minutes, but I have uploaded the recording of last night's meeting to our website. There was no protest filed by the council. Let me know if you require my pending minutes or if the recording will suffice. You can find the liquor application agenda item at about 1:21 minutes into the meeting.

<https://cms.gustavus-ak.gov/sites/default/files/audio/09-19-2022GeneralMeetingRecording.mp3>

Karen Platt, CMC

she/her/hers pronouns

City Clerk, City of Gustavus, Alaska

P.O. Box 1, Gustavus, AK 99826

Office: (907) 697-2451. Fax: (907) 697-2136

clerk@gustavus-ak.gov

<https://cms.gustavus-ak.gov/>

PUBLIC RECORDS LAW DISCLOSURE: This e-mail and responses to this email are subject to provisions of the Alaska Statutes and may be made available to the public upon request.

From: AMCO Local Government Only (CED sponsored) <amco.localgovernmentonly@alaska.gov>
Sent: Tuesday, August 23, 2022 11:45 AM
To: Karen Platt <Karen.Platt@gustavus-ak.gov>
Cc: AMCO Local Government Only (CED sponsored) <amco.localgovernmentonly@alaska.gov>
Subject: #6092 dba Sunnyside Eatery New LGB Notice

Good afternoon,

Attached is correspondence regarding a complete liquor license application within your jurisdiction. Also attached is a copy of the application and Form AB-03: Restaurant Designation Permit Application, which requires separate local government approval.

If you have any questions or concerns, please direct them to amco.localgovernmentonly@alaska.gov.

Thank you,

Kristina Serezhenkov
Licensing Examiner
Alcohol and Marijuana Control Office
550 West 7th Avenue, Suite 1600
Anchorage, Alaska 99501



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

AMCO Enforcement Review: _____ Enforcement Recommendation: Approve Deny

[Signature]
Signature of AMCO Enforcement Supervisor

James Hoelscher
Printed name of AMCO Enforcement Supervisor

1/13/2023
Date

Enforcement Recommendations:

Items 2 & 3 approved.
Items #2 & #3 - Unaccompanied minors may not be present during live entertainment.

AMCO Director Review: _____ Approved Denied

[Signature]
Signature of AMCO Director

Jean M Wilson
Printed name of AMCO Director

1/17/23
Date

Limitations:

[Empty box for limitations]

AMCO Received 8/19/22

Security Plan

for

Slack Tide, LLC DBA Sunnyside Eatery

For purposes of this security plan, the term “*Premises*” means the area designated for alcohol service and/or consumption on the diagram provided with this application, which area is outlined in red thereon. For purposes of this security plan, the term “*Alcohol Storage Area*” means the area designated for alcohol storage on the diagram provided with this application, which area is separately outlined in red thereon. For the avoidance of doubt, the Premises does not include the Alcohol Storage Area. Please see *AB-38 Off-Site Warehouse/Storage Application* for further details on the Alcohol Storage Area.

1. All minors on the Premises must be accompanied by an adult over the age of 21 when any alcohol is being served/sold/consumed on the Premises. Proper signage at points of entry indicating no minors without a parent or legal guardian over the age of 21 will be posted.
2. All patrons will be carded to verify they are at least 21 years old before they are permitted to purchase or consume alcohol on the Premises. Owner and all staff will be trained in the identification of fake IDs.
3. The owner and/or trained staff will be present at all times to monitor the consumption of alcohol on the Premises and to ensure compliance with all rules. Underage persons in particular will be monitored closely by our trained staff to ensure that only those patrons who are over the age of 21 and have been carded purchase and/or consume alcoholic beverages.
4. Alcohol will only be sold at the areas designated for counter service on the attached diagram.
5. Alcohol will only be consumed in the areas designed for outdoor consumption and indoor consumption on the attached diagram. Patrons will not be permitted to take alcohol from the outdoor consumption area or the indoor consumption area of the Premises to any other area.
6. The outdoor consumption area is demarcated by the following barriers/boundaries:
 - The southern boundary is a 4 foot tall wooden fence, as shown on the attached diagram.
 - The eastern boundary is a 6 foot tall wooden fence and a 4 foot tall gate, all as shown on the attached diagram.
 - The northern boundary is comprised of the 8 foot tall wall of a storage container (non-alcohol) and the exterior southern wall of the building itself, all as shown on the attached diagram.
 - The western boundary is an 8 foot tall root cellar and a 4 foot tall fence attached thereto, all as shown on the attached diagram. This root cellar also serves as the Alcohol Storage Area. Please see *AB-38 Off-Site Warehouse/Storage Application* for further details.

7. The area identified as a “monitored access point” on the attached diagram (*see* the middle of the western boundary of the Premises, between the 4 foot fence demarcating the western boundary of the outdoor consumption area and the exterior southern wall of the indoor consumption area) will be monitored by trained staff to ensure (i) alcohol is not carried through this access point and (ii) all minors passing into the Premises via this access point are accompanied by an adult over the age of 21.
8. Proper egress from the Premises (including the areas for outdoor and indoor consumption) will always remain unobstructed per life and safety guidelines and applicable law.
9. AMCO mandated posters and any others required by applicable law will be posted within the Premises and at the entrances and exits of the indoor consumption area and the outdoor consumption area, as applicable.
10. All entrances to, and exits from, the outdoor consumption area and indoor consumption area will provide clear signage that NO ALCOHOL IS ALLOWED BEYOND DESIGNATED ALCOHOL CONSUMPTION AREAS (or such other language as AMCO requests be used on such signage). Our trained staff will monitor the outdoor consumption area, the indoor consumption area and the areas on the property outside the Premises to ensure that patrons understand and abide by this rule. Patrons will not be permitted to take alcohol from the outdoor consumption area, except to the indoor consumption area, and vice versa.
11. The Alcohol Storage Area is accessible only by a single door (no windows), as shown on the attached diagram. This door will remain locked and closed to patrons at all times. In no circumstances will the Alcohol Storage Area be left open to, or be accessible by, any patron or other member of the public, regardless of age, other than owner and trained staff. During the transport of alcohol from the Alcohol Storage Area to the Premises by owner and/or trained staff, owner and/or a trained staff member other than the staff member moving the alcohol will closely monitor the door to guard against unauthorized access. Following the transport of alcohol from the Alcohol Storage Area to the Premises, the door will be immediately re-locked. If at all possible, alcohol will only be transported from the Alcohol Storage Area to the Premises outside of business hours to minimize all associated risks; the foregoing rules will apply in any event.
12. The safety of all patrons and ensuring the outdoor and indoor consumption areas are viable without any increased risk to minors with respect to alcohol access or exposure will ALWAYS be top priorities for Sunnyside Eatery and an integral part of our training regime for our staff.

Permit ID(s)

Establishment Name(s)

Sunnyside Eatery

| | |
|----|--|
| f. | Will your food establishment be a <u>kiosk</u> or <u>mobile unit</u> ? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| | Are employee toilets available within 200 feet? <input type="checkbox"/> Yes <input type="checkbox"/> No <i>If you have an agreement with another business to use their restrooms, please attach written verification.</i> |
| | Portable water tanks, plumbing, and hoses are NSF or FDA approved components? <input type="checkbox"/> Yes <input type="checkbox"/> No |
| | If you have a kiosk, is it located outside of a building? <input type="checkbox"/> Yes <input type="checkbox"/> No |
| | Will you have a service provide water or remove wastewater? <input type="checkbox"/> Yes <input type="checkbox"/> No <i>If yes, provide a letter of agreement from water hauler or wastewater hauler outlining services provided and frequency.</i> |

g. Will another permitted food establishment (commissary) provide support to your facility? If yes, attach a copy of the Commissary Agreement. Yes No

FOOD PROCESSORS

a. A copy of a label for each type of product you will produce is required. Have you attached food labels of each product to be produced? Yes No

b. Describe who you will be distributing your product to (i.e. grocery stores, etc):

c. Will you be doing any of the following processes? Check all that apply.
 Reduced Oxygen Packaging Smoking Other:
 Low Acid Canned Foods Curing
 Shelf Stable Acidified Foods Dehydrating
Be sure to check with your local Environmental Health Officer for any applicable forms and FDA requirements.

d. Do you have a HACCP Plan? Yes No N/A
Required for high hazard food processors such as smoking, curing, acidifying, dehydrating, thermally processing low acid foods, reduced oxygen packaging, etc.

e. You are required to have a product coding system and a recall plan. Have you attached a copy of the coding system and recall procedures? Yes No

MOBILE RETAIL VENDOR SELLING SEAFOOD

a. A list of products that you will be selling is required. Have you attached a copy of the list of products? Yes No

b. Provide names of suppliers where you will be purchasing your product:

c. Will all of your product be prepackaged? Yes No

d. Will another permitted food establishment (commissary) provide support to your facility? If yes, attach a copy of the Commissary Agreement. Yes No

MACHINES VENDING POTENTIALLY HAZARDOUS FOODS

a. Have you attached the label that will be affixed to the front of each machine with name, physical address, and phone number of the permitted food establishment servicing the machine? Yes No

SECTION 4 – Food Managers Certification/Alaska Safe Food Worker Card

a. Have you attached a copy of a Food Manager's Certification? Yes No N/A
The operator of a food establishment that serves and prepares unwrapped or unpackaged food, except for a bar, tavern, or limited food service, must have at least one Certified Food Protection Manager who is involved in the daily operations of the establishment.

b. Does everyone who works or will work at the food establishment have a Food Worker Card? Yes No N/A
An operator of a food establishment shall keep on file a copy of the Food Worker Card issued by the department for each employed food worker and make the copy available to the Department upon request.

I declare, under penalty of unsworn falsification, that this application (including any accompanying statements) has been examined by me and to the best of my knowledge and belief is true, correct, and complete. I agree to pay all fees before operating.

Applicant's Signature  Date 7/26/2022

Applicant's Printed Name **Camille Bacon-Schulte** Title **Sole & Managing Member, Slack Tide, LLC**

SUNNYSIDE EATERY

DRAFT MENU (Proposed July 2022)

All items to be homemade from purchased ingredients (wholesale or retail, as available) unless otherwise indicated below. None of the items below will be fried in oil.

All Items May Not Be Available Every Day

Breakfast Offerings:

- Donuts
 - *Flour (wheat or gluten free blend), rising agent (Yeast or Baking Soda), Butter, Egg (as applicable to recipe), Sugar, Spices (as applicable).*
 - *May be Iced/Glazed (Powdered Sugar, Butter, Spice Blend) or filled with jam (assorted flavors).*
 - *Baked; Made previous night for sale next morning, or made same-morning.*
- Blueberry Muffins
 - *Flour (wheat or gluten free blend), rising agent (Yeast or Baking Soda), Butter, Egg (as applicable to recipe), Sugar, Spices (as applicable), Blueberries (may be fresh picked if in season).*
 - *Baked; Made previous night for sale next morning, or made same-morning.*
- Cranberry Orange Muffins
 - *Flour (wheat or gluten free blend), rising agent (Yeast or Baking Soda), Butter, Egg (as applicable to recipe), Sugar, Spices (as applicable), Cranberries (may be fresh picked if in season), Orange Zest.*
 - *Baked; Made previous night for sale next morning, or made same-morning.*
- Cinnamon Rolls
 - *Flour (wheat or gluten free blend), rising agent (Yeast or Baking Soda), Butter, Egg (as applicable to recipe), Sugar, Spices (assorted), Pecans or Walnuts (some batches only).*
 - *May be Iced/Glazed (Powdered Sugar, Butter, Spice Blend).*
 - *Baked; Made previous night for sale next morning, or made same-morning.*

- Fresh Breads
 - *Flour (wheat or gluten free blend), rising agent (Yeast or Baking Soda), Butter, Egg (as applicable to recipe), Sugar and/or Salt, Herbs (as applicable) (e.g., Rosemary), Olive Oil (as applicable to recipe).*
 - *Baked; Made within week of consumption.*

Lunch Offerings:

- Daily Soup Special (Rotating; Exact Schedule TBD) - To be prepared in slow cooker or on stove-top, as applicable, unless indicated otherwise.
 - Vegetable
 - *Vegetable or Beef Stock, Carrots, Potatoes, Beans (all as available), Salt and Assorted Spices and Herbs.*
 - French Onion
 - *Prepackaged Mix For Onion Soup Base, Cheese, Bread and/or Croutons, Assorted Spices and Herbs.*
 - *Once the onion soup base is ready, this soup is also baked to melt and crisp the cheese on top.*
 - Chili + Cornbread
 - *Chili: Tomato Paste, Diced Tomatoes, Assorted Beans (Black, Kidney, as available), Corn, Ground Beef (pre-cooked; some batches only, others will be vegan), Assorted Spices and Herbs.*
 - *Cornbread: Pre-Packaged Mix, Egg and Milk (as per recipe).*
 - Chicken Tortilla
 - *Chicken Stock, Shredded Chicken (pre-cooked), Tortilla Strips, Assorted Spices and Herbs.*
 - Chicken & Dumplings
 - *Chicken Stock, Shredded Chicken (pre-cooked), Assorted Spices and Herbs, Dumplings (Flour, Milk, Salt, Baking Soda).*
- Paninis and Wraps
 - *Bringing back the offerings of a prior owner - See Exhibit A*

- Cold Sandwiches
 - *Choice of Bread, Choice of Meat and/or Cheese, Choice of Greens (if available) (local greens may be used).*
 - *Custom Made to Order*
- Flat Bread Pizza
 - *Naan, Pasta Sauce, Cheese, Assorted Herb Blend, and option of: Pepperoni or Shredded Chicken (pre-cooked), Jalapenos, and/or Pepperoncini.*
 - *Baked; Custom Made to Order*

Dinner Offerings:

- Pizza
 - *Crust: Flour, Salt, Baking Soda or Yeast, Sugar, Assorted Spices and/or Herbs.*
 - *Toppings (optional; assembled to order; as available): Cheese, Pepperoni, Shredded Chicken, Jalapenos, Pepperoncini, Black Olives, Onion, Bell Pepper, Sausage, Fresh Basil (may be local grown), Fresh Arugula (may be local grown).*
 - *Sauce (option of, as available): Pasta Sauce, BBQ Sauce, or Olive Oil (all pre-made; no processing).*
 - *Assemble and bake to order. Dough for crust may be prepared ahead of time for efficiency (<48 hours, and stored in an airtight container in the refrigerator).*
- Chicken Pot Pie
 - *Pie Crust: Flour, Salt, Baking Soda or Yeast, Sugar, Butter, Assorted Spices and/or Herbs or Pillsbury or similar ready-made pie crust.*
 - *Filling: Chicken (pre-cooked; baked and cubed or shredded), Flour, Chicken Broth, Frozen Mixed Vegetables (pre-packaged), Assorted Spices and/or Herbs.*
 - *Filling to be prepared on stove-top. Once assembled, pies to be baked. To be served same-day or frozen for consumption within the next 2 weeks.*
- Baked Mac & Cheese (w/ or w/out Meat)
 - *Noodles, Cream and/or Milk, Cheese, Spice Blend, Topping (Crushed Cheeze-Its or other Cracker).*

- *To be prepared on stove-top, then topped with topping and stored in refrigerator (covered) for up to 24 hours and then baked to order. If not served same-day, to be frozen for consumption within the next 2 weeks.*
- Tacos
 - *Hard Shell or Soft Tortilla (Flour or Corn, as available), and option of: Ground Beef or Shredded Chicken (each, pre-cooked), Cheese, Sour Cream, Salsa, Lettuce (as available, may be local grown), Corn (as available), Guacamole (as available).*
 - *Ground Beef to be prepared in advance, same day or night before and stored in refrigerator (covered). Otherwise, made to order.*
- Chili & Cornbread
 - *Chili: Tomato Paste, Diced Tomatoes, Assorted Beans (Black, Kidney, as available), Corn, Ground Beef (pre-cooked; some batches only, others will be vegan), Assorted Spices and Herbs.*
 - *Cornbread: Pre-Packaged Mix, Egg and Milk (as per recipe).*

Drinks:

- Assorted soft drinks, still and sparkling waters, juices and teas
 - *Canned or bottled by wholesaler for retail; no processing*
- Bubble teas
 - *Milk (dairy and non-dairy), Tea (black or green), Tapioca Pearls (optional), Ice, Sugar, flavoring syrup, as applicable*
 - *Flavors (syrups to be purchased from wholesaler; not made in house) - Vanilla, Strawberry, Taro, Honeydew, Lychee, Mango, Peach, Coffee*
 - *Made to order*
- Coffee
 - *Water, Ground Coffee Beans, Milk (dairy or non-dairy) (as applicable), Flavoring (Assorted Syrups, Chocolate, Caramel, Cinnamon) (as applicable).*
 - *Espresso Drinks: Made fresh to order*
 - *Drip and Pour Over: Made fresh every 2 hours*

- Tea
 - *Water, Tea, and option of: Milk (dairy or non-dairy) (as applicable) and/or Sugar or Honey (as applicable).*
 - *Made to order.*
- Spiced Apple Cider (Seasonal; Non-Alcoholic)
 - *Apple Juice, Cinnamon, Nutmeg, Orange Zest*
 - *Prepared in slow cooker (e.g., crock pot) for same day consumption*

Snacks:

- Pretzel Bites
 - *Flour, Salt, Baking Soda or Yeast, Butter, Egg, Sugar, Assorted Spices and/or Herbs.*
 - *Baked; Made within week of consumption; re-heated in oven prior to consumption.*
- French Fries
 - *Pre-Packaged French Fries, Salt*
 - *Baked; made to order.*
- Loaded French Fries
 - *Pre-Packaged French Fries, Salt, Cheese, Jalapenos*
 - *Assemble and bake; made to order.*
- Chips + Salsa
 - *Tortilla Chips, Salsa.*
 - *No processing, but may briefly warm chips in oven; made to order.*
- Nachos
 - *Tortilla Chips, Cheese, and option of: Black Beans, Sour Cream, Jalapenos, Salsa, and Ground Beef or Shredded Chicken (each pre-cooked), all as available.*
 - *Made to order.*

Sweets:

- Brownies
 - *Flour (wheat or gluten free blend), rising agent (Yeast or Baking Soda), Butter, Egg (as applicable to recipe), Sugar, Spices (as applicable), cocoa.*
 - *Baked; sell or discard w/in 3 days (store in covered display).*
- Strawberry Shortcake
 - *Shortcake: Flour (wheat or gluten free blend), rising agent (Yeast or Baking Soda), Butter, Egg (as applicable to recipe), Sugar, Salt, Spices (as applicable).*
 - *Filling: Strawberries (may be locally picked if in season), Sugar, Water, Whipped Cream (store-bought or fresh made from store-bought cream).*
 - *Shortcake to be baked; assemble components and store in refrigerator or temperature control display case (covered) for up to 3 days. Sell or discard within said 3 days.*
- Key Lime Pie Tartlets:
 - *Crust: Crushed Graham Crackers, Butter.*
 - *Filling: Condensed Milk, Sour Cream, Lime Juice, Lime Zest.*
 - *Topping: Whipped Cream (store-bought or fresh made from store-bought cream).*
 - *Assembled and baked; store in refrigerator or temperature control display case (covered) for up to 3 days. Sell or discard within said 3 days.*
- Soft Serve Ice Cream (cones and cups)
 - *Prepackaged mix from TBD wholesaler, milk or water, as applicable per mix's instructions*
 - *Flavors: Vanilla, Chocolate, Strawberry, TBD Seasonal Flavors (e.g., Pumpkin Spice).*
 - *Made to order*

Exhibit A

Paninis and Wraps



From: [CED ABC Alcohol Licensing \(CED sponsored\)](#)
To: [Wilson, Joan M \(CED\)](#)
Subject: FW: Transfer License 6092 follow up
Date: Thursday, June 20, 2024 3:29:53 PM

Anna White

Occupational Licensing Examiner
Alcohol and Marijuana Control Office
550 W. 7th Avenue, Suite 1600
Anchorage, AK 99501
(907)269-0350
alcohol.licensing@alaska.gov

From: Layne Parker <theredrooster907@gmail.com>
Sent: Monday, June 17, 2024 3:02 PM
To: CED ABC Alcohol Licensing (CED sponsored) <alcohol.licensing@alaska.gov>
Subject: Re: Transfer License 6092 follow up

Thank you

To clarify we do have a commercial kitchen, Sorry for the confusion. We offer daily soups and specials like Philly cheesesteaks, meatball subs, taco plates in addition to grab and go hot food and deli sandwiches.

The written menu I submitted is just the deli made to order. But I can write a full course menu for you right now.

Rachel Patrick

On Mon, Jun 17, 2024 at 2:58 PM CED ABC Alcohol Licensing (CED sponsored) <alcohol.licensing@alaska.gov> wrote:

Hello, Rachel.

This application will go forward (you will see a notice of completion soon), but I am a bit concerned about the menu. The REPL license generally requires a commercial kitchen and more than a few sandwiches. Here is what was in place at the Sunnyside Eatery. I will be asking the Board to consider whether

the menu you provided is sufficient for this license. Please be available to answer any board questions.

Thank you.

Respectfully,

Joan M. Wilson
AMCO Director

From: Layne Parker <theredrooster907@gmail.com>

Sent: Monday, June 17, 2024 1:25 PM

To: CED ABC Alcohol Licensing (CED sponsored) <alcohol.licensing@alaska.gov>

Subject: Re: Transfer License 6092 follow up

Hello Joan,

Attached is the Operating Agreement and Menu. Please let me know if you have any questions or need anything else.

Rachel Patrick
General Manager
Red Rooster

On Sat, Jun 15, 2024 at 6:36 PM CED ABC Alcohol Licensing (CED sponsored) <alcohol.licensing@alaska.gov> wrote:

Hello, Rachel.

I know Layne is going to talk to you about get the LLC's operating agreement to me on Monday. Please provide the menu for Red Rooster as well. Thank you. We are still in good shape for getting this application on the agenda.

Respectfully,

Joan M. Wilson
AMCO Director
(907) 269-0351

From: Layne Parker <theredrooster907@gmail.com>

Sent: Wednesday, May 8, 2024 1:54 PM

To: CED AMCO Enforcement (CED sponsored) <amco.enforcement@alaska.gov>; CED ABC Alcohol Licensing (CED sponsored) <alcohol.licensing@alaska.gov>

Subject: Transfer License 6092 follow up

CAUTION: This email originated from outside the State of Alaska mail system. Do not click links or open attachments unless you recognize the sender and know the content is safe.

Hello,

Just checking in on the status of our Beer and Wine license transfer application Submitted March 25th. Licence number is 6092. Any updates would be greatly appreciated or if you need more information or have questions we are available 24/7.

Thank you

Rachel Patrick
Gustavus Holdings LLC
dba Red Rooster