



Alaska Alcoholic Beverage Control Board

**Form AB-03: Restaurant Designation Permit Application**

**What is this form?**

A restaurant designation permit application is required for a licensee desiring designation under 3 AAC 304.715 – 3 AAC 304.795 as a bona fide restaurant, hotel, or eating place for purposes of AS 04.16.010(c) or AS 04.16.049. Designation will be granted only to a holder of a beverage dispensary, club, recreational site, golf course, or restaurant or eating place license, and only if the requirements of 3 AAC 304.305, 3 AAC 304.725, and 3 AAC 304.745, as applicable, are met. A **menu** or expected menu listing the meals, including entrees prepared onsite and offered to patrons, and copy of the DEC Food Service Permit (or corresponding DHHS documentation for licenses located in the Municipality of Anchorage) must accompany this form. Applicants should review AS 04.16.049 – AS 04.16.052 and 3 AAC 304.715 – 3 AAC 304.795. All fields of this form must be completed. The required \$50 permit fee may be made by credit card, check, or money order.

**Section 1 – Establishment Information**

Enter information for licensed establishment.

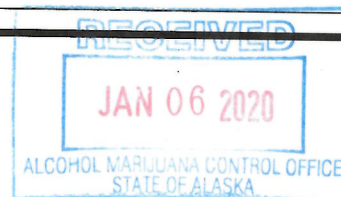
Licensee:	Trail Lake Lodge Corp				
License Type:	Beverage Dispensary-Tourism	License Number:	3113		
Doing Business As:	Trail Lake Lodge				
Premises Address:	33654 Depot Road				
City:	Moose Pass	State:	AK	ZIP:	99631
Contact Name:	Scott Rohr	Contact Phone:	310-433-9323		

**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:





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**Section 3 – Minor Access**

Review AS 04.16.049(a)(2); AS 04.16.049(a)(3); AS 04.16.049(c)

List where within the premises minors are anticipated to have access in the course of either dining or employment as designated in Section 2. (Example: Minors will only be allowed in the dining area. OR Minors will only be employed and present in the Kitchen.)

Minors will be allowed in the dining area.

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 staff in the dining area will have State approved alcohol training and follow the laws and guidelines for serving alcohol.

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>

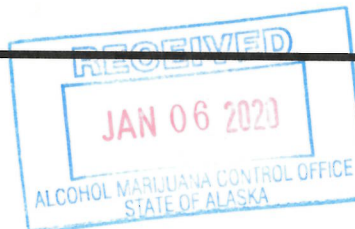
**IF you are unable to certify the below statement, please discuss the matter with the AMCO office:**

Initials

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

SR

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





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**Section 5 – Hours of Operation**

Review AS 04.16.010(c).

Enter all hours that your establishment intends to be open. Include variances in weekend/weekday hours, and indicate am/pm:

The hours of operation are 8AM until 12AM, 7 days a week during the operating season.

**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:

Live music may occasionally be performed in the bar area during during the evening.

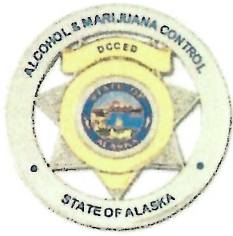
Food and beverage service offered or anticipated is:

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]





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**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.

SR

I have included with this form a menu, or an expected menu, listing the meals to be offered to patrons. This menu includes entrees that are regularly sold and prepared by the licensee at the licensed premises.

SR

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.

SR

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.)*

SR

I declare under penalty of perjury that this form, including all attachments and accompanying schedules and statements, is true, correct, and complete.

Scott Rohr  
Signature of licensee

\_\_\_\_\_  
Signature of Notary Public

**Scott Rohr**  
Printed name of licensee

Notary Public in and for the State of \_\_\_\_\_

My commission expires: \_\_\_\_\_

Subscribed and sworn to before me this \_\_\_\_\_ day of \_\_\_\_\_, 20\_\_\_\_.

*Please see Attachment #*

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

Approved

Denied

\_\_\_\_\_  
Signature of local government official

\_\_\_\_\_  
Date

\_\_\_\_\_  
Printed name of local government official

\_\_\_\_\_  
Title



# All-purpose Acknowledgment California only

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

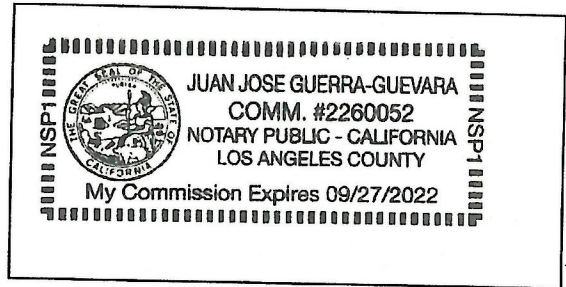
State of California

County of Los Angeles

On 1/6/2020 before me, Juan Jose Guerra-Guevara, Notary Public (here insert name and title of the officer),

personally appeared Scott Thomas Rohr

who proved to me on the basis of satisfactory evidence to be the person(s) whose name(s) is/are subscribed to the within instrument and acknowledged to me that he/she/they executed the same in his/her/their authorized capacity(ies), and that by his/her/their signature(s) on the instrument the person(s), or the entity upon behalf of which the person(s) acted, executed the instrument.



Notary Seal

I certify under PENALTY OF PERJURY under the laws of the State of California that the foregoing paragraph is true and correct.

WITNESS my hand  
and official seal.

Signature [Handwritten Signature]

**For Bank Purposes Only**

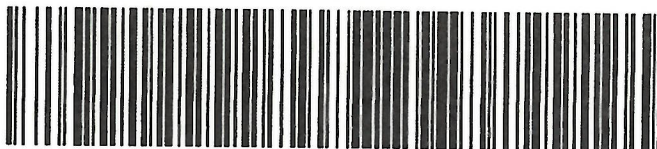
Description of Attached Document

Type or Title of Document Restaurant Designation Permit Application

Document Date 1/6/2020

Number of Pages 2

Signer(s) Other Than Named Above Ø



FO01-000DSG5350CA-01





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**Form AB-03: Restaurant Designation Permit Application**

AMCO Enforcement Review: \_\_\_\_\_ Enforcement Recommendation: Approve Deny

\_\_\_\_\_  
Signature of AMCO Enforcement Supervisor

\_\_\_\_\_  
Printed name of AMCO Enforcement Supervisor

\_\_\_\_\_  
Date

**Enforcement Recommendations:**

[Empty box for Enforcement Recommendations]

AMCO Director Review: \_\_\_\_\_ Approved Denied

\_\_\_\_\_  
Signature of AMCO Director

\_\_\_\_\_  
Printed name of AMCO Director

\_\_\_\_\_  
Date

**Limitations:**

[Empty box for Limitations]





## Alaska Food Code 2020 Establishment Permit

Division of Environmental Health  
Food Safety & Sanitation Program

Permit Number: 3452  
Issued to: Trail Lake Adventures LLC  
For: Trail Lake Lodge Bar  
For Operation of: FN-4 Tavern/Bar  
Located at: 33654 Seward HWY Moose Pass, AK 99631

This permit, issued under the provisions of 18 AAC 31, is valid until the noted expiration date or unless suspended or revoked by the department.

This permit is not transferable for change of ownership, facility location, or type of operation. It must be posted in plain view in the establishment and is the property of the State of Alaska.

Expiration Date:  
December 31, 2020

Program Manager:

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

# 1-87-SAFE-FOOD

(In Anchorage call 334-2560)



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ALCOHOL MARIJUANA CONTROL OFFICE  
STATE OF ALASKA



## Alaska Food Code 2020 Establishment Permit

Division of Environmental Health  
Food Safety & Sanitation Program

Permit Number: 3453  
Issued to: Trail Lake Adventures LLC  
For: Trail Lake Lodge Restaurant  
For Operation of: FF-1 Food Service  
Located at: 33654 Seward HWY Moose Pass, AK 99631

This permit, issued under the provisions of 18 AAC 31, is valid until the noted expiration date or unless suspended or revoked by the department.

This permit is not transferable for change of ownership, facility location, or type of operation. It must be posted in plain view in the establishment and is the property of the State of Alaska.

Expiration Date:  
December 31, 2020

Program Manager:

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

# 1-87-SAFE-FOOD

(in Anchorage call 334-2560)





# BREAKFAST

## SIGNATURE BREAKFAST

THESE DISHES COME WITH YOUR CHOICE OF TOAST AND HASHBROWNS OR HOME FRIES.

### TWO EGGS PLUS

TWO EGGS COOKED YOUR FAVORITE WAY, WITH YOUR CHOICE OF MEAT.

**\$12**

### SAUSAGE SCRAMBLE

THREE EGGS SCRAMBLED WITH SAUSAGE AND AMERICAN CHEESE.

**\$13**

### SAUSAGE SKILLET

HASHBROWNS TOPPED WITH SAUSAGE, GREEN PEPPERS, ONIONS, CHEDDAR CHEESE, AND TWO EGGS COOKED YOUR WAY.

**\$13**

### ALL AMERICAN OMELETTE

DICED HAM AND AMERICAN CHEESE.

**\$13**

### PROSPECTOR OMELETTE

DICED GREEN PEPPERS, ONIONS, BACON, AND AMERICAN CHEESE.

**\$13**

### GARDEN GROVE OMELETTE

DICED ONIONS, SPINACH, GREEN PEPPERS, AND MUSHROOMS.

**\$13**

### A la Cart

-1 Biscuit and gravy \$5 -Potato Side \$3

-Meat Side \$5.00 -Toast Side \$3

-One Egg \$2-Two Egg \$4

## THE CLASSICS

### EGGS BENEDICT

TWO POACHED EGGS PLACED ON TOP OF SLICED HAM AND AN ENGLISH MUFFIN THEN COVERED IN HOUSE MADE HOLENDAISE, SERVED W/HASHBROWNS OR HOMEFRIES

**\$15**

### BREAKFAST BURRITO

SCRAMBLED EGGS WITH BACON, CHEDDAR CHEESE, GREEN PEPPERS, AND ONIONS ROLLED IN A WARM FLOUR TORTILLA, SERVED WITH SALSA AND HASHBROWNS OR HOME FRIES.

**\$14**

### BISCUITS & GRAVY

HOUSEMADE BISCUITS TOPPED WITH SAUSAGE COUNTRY GRAVY, TWO EGGS YOUR WAY AND SERVED WITH HASHBROWNS OR HOME FRIES.

**\$12**

### FRENCH TOAST

FOUR SLICES OF THICK CUT SOURDOUGH BREAD DIPPED IN A SWEET CUSTARD BATTER. SERVED WITH BERRY COMPOTE.

FULL ORDER **\$12** HALF ORDER **\$6**

### BUTTERMILK PANCAKES

FULL STACK **\$10** / SHORT STACK **\$5**

ADD BLUEBERRIES FOR **\$2**

### BREAKFAST SANDWICH

YOUR CHOICE OF MEAT AND CHEESE SERVED ON A ENGLISH MUFFIN OR TOAST WITH EGG.

**\$6**

**PLEASE ASK YOUR SERVER FOR  
TODAY'S BREAKFAST SPECIALS!!**



# APPETIZERS & STARTERS

## SIDE SALAD

CRISP ROMAINE, ONIONS, TOMATOES,  
SHREDDED CHEESE, AND CROUTONS  
W/ YOUR CHOICE OF DRESSING

\$5.00

SIDE ORDER OF  
FRENCH FRIES, SWEET  
POTATO FRIES OR ONION  
RINGS

SMALL \$5.00

Large \$8.00

## FRIED CHICKEN WINGS TOSSED IN YOUR CHOICE OF SAUCE

FRANK'S ORIGINAL RED HOT  
HOUSE MADE BLUE-BQ  
SRIRACHA & LIME  
ORIGINAL CATTLEMAN'S BBQ

ONE DOZEN REGULAR- \$17.00

TWO DOZEN REGULAR- \$33.00

ONE DOZEN BREADED- \$18.00

TWO DOZEN BREADED- \$35.00

## CLAM STRIPS

BREADED & FRIED CLAM STRIPS SERVED W/  
TARTAR & COCKTAIL SAUCE

\$14.00

## POTATO SKINS

CRISPY BAKED POTATO SKINS FILLED W/  
MELTED CHEDDAR, BACON, AND GREEN  
ONIONS. SERVED W/ A SIDE OF SOUR CREAM

\$10.00

## NACHOS

FRESHLY FRIED CORN TORTILLA CHIPS  
TOPPED W/CHEDDAR, CHILI, TOMATOES,  
ONIONS AND OLIVES, COMES W/ HOUSE  
MADE SALSA.

\$12.00

## SANTA FE EGGROLLS

FLOUR TORTILLAS STUFFED W/ CHICKEN,  
BLACK BEANS, CORN, AND MEXICAN SPICES.  
SERVED FRIED W/ OUR SWEET  
SOUTHWESTERN DIPPING SAUCE

\$12.00

## CHILI CHEESE FRIES

CRISP FRENCH FRIES TOPPED W/CHEDDAR  
CHEESE & HOUSE MADE CHILI

\$12.00

## CHIPS & SALSA

FRESH FRIED CORN TORTILLA  
CHIPS SERVED W/ SOUR  
CREAM & HOUSE MADE  
SALSA ON SIDE

\$9.00



# BURGERS & SANDWICHES

ALL BURGERS ARE 8OZ PATTIES OF CERTIFIED 100% ANGUS BEEF AND ARE SERVED W/ LETTUCE, TOMATO, ONION & PICKLE ON SIDE. AS WELL AS YOUR CHOICE OF FRENCH FRIES, SWEET FRIES, ONION RINGS, SALAD, SOUP OR CHILI.

## THE CLASSIC

ANGUS BEEF TOPPED W/ YOUR CHOICE OF CHEESE. SERVED ON A TOASTED BRIOCHE BUN

\$12.00

## MUSHROOM SWISS

ANGUS BEEF TOPPED W/ GRILLED MUSHROOMS & SWISS CHEESE. SERVED ON A TOASTED BRIOCHE BUN

\$14.00

## THE GRUBSTAKE

ANGUS BEEF TOPPED W/ REINDEER SAUSAGE, BACON, AMERICAN & SWISS CHEESE, AND AN OVER EASY EGG. SERVED ON A TOASTED BRIOCHE BUN

\$16.00

## THE FRISCO

ANGUS BEEF, GRILLED ONIONS, AMERICAN CHEESE, AND THOUSAND ISLAND DRESSING SANDWICHED BETWEEN TWO TOASTED SLICES OF SOURDOUGH BREAD

\$13.00

## THE TEXAS BURGER

ANGUS BEEF TOPPED W/ GRILLED ONIONS & JALAPENOS, AND PEPPERJACK CHEESE. SERVED ON A TOASTED BRIOCHE BUN

\$13.00

## BLACK & BLEU

BLACKENED ANGUS BEEF TOPPED W/ BACON & BLEU CHEESE. SERVED ON A TOASTED BRIOCHE BUN

\$14.00

## REUBEN

GRILLED CORNED BEEF, SAUERKRAUT, SWISS CHEESE, AND THOUSAND ISLAND DRESSING SERVED ON GRILLED MARBLE RYE

\$13.00

## PHILLY CHEESESTEAK

THINLY SLICED STEAK, GRILLED PEPPERS & ONIONS, AND SWISS CHEESE SERVED ON A TOASTED ROLL

\$12.00

## FRENCH DIP

HOT ROAST BEEF SERVED ON A TOASTED ROLL W/ AU JUS

\$12.00

## TURKEY MELT

HOUSE BRINED ROASTED TURKEY BREAST, BACON, TOMATO, SWISS AND DIJON MUSTARD SERVED ON TOASTED SOURDOUGH BREAD

\$14.00

## BLT

GRILLED BACON, LETTUCE, TOMATO, AND MAYO SERVED ON TOASTED SOURDOUGH BREAD

\$13.00

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- > ANY BURGER MAY BE SUBSTITUTED FOR A BLACK BEAN BURGER OR CHICKEN BREAST IF REQUESTED.
- > CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.
- > ALL MEATS ARE COOKED WELL DONE UNLESS REQUESTED OTHERWISE.
- > 18% GRATUITY ADDED FOR PARTIES OF SIX OR MORE.

# SALADS

## HOUSE SALAD

MIXED GREENS W/ TOMATOES, ONIONS,  
CUCUMBERS, SHREDDED CHEDDAR &  
CROUTONS, SERVED WITH YOUR  
CHOICE OF DRESSING.

**\$10.00**

ADD FRIED OR GRILLED CHICKEN \$5.00  
ADD STEAK \$7.00

## CHICKEN CAESAR SALAD

CRISP ROMAINE TOSSED IN CAESAR  
DRESSING TOPPED W/ A GRILLED  
CHICKEN BREAST, SHREDDED  
PARMESAN, AND CROUTONS

**\$15.00**

## GOAT CHEESE SALAD

CHOPPED ROMAINE, TART DRIED  
CHERRIES, AND TOASTED WALNUTS  
TOSSED IN HOUSE MADE RED WINE  
VINAIGRETTE TOPPED WITH GOAT  
CHEESE MEDALLIONS.

**\$14.00**

## OTHER ENTREES

### CRISPY CHICKEN WRAP

CRISPY CHICKEN TENDERS, SHREDDED  
LETTUCE, TOMATO, ONION, SHREDDED  
CHEDDAR, AND MAYO WRAPPED IN A  
WARM FLOUR TORTILLA

**\$13.00**

### SOUTHWESTERN CHICKEN QUESADILLA

SPICY GRILLED CHICKEN, SHREDDED  
SHEDDAR CHEESE, TOMATOES, ONIONS,  
AND SRIRACHA FOLDED IN A GRILLED FLOUR  
TORTILLA, SERVED WITH SOUR CREAM AND  
HOUSE MADE SALSA.

**\$13.00**

### CRISPY CHICKEN TENDERS

FOUR CRISPY CHICKEN TENDERS,  
FRENCH FRIES, AND YOUR CHOICE OF  
DIPPING SAUCE

**\$13.00**

### FISH AND CHIPS

BEER BATTERED ALASKAN COD  
OR ROCKFISH SERVED W/ A  
CHOICE OF SIDE, COLESLAW  
AND TARTAR SAUCE.

**\$17.00**

### BEEF BURRITO

SHREDDED BEEF, GRILLED PEPPERS AND  
ONIONS ROLLED INTO A FLOUR  
TORTILLA AND SMOTHERED IN HOUSE  
MADE PORK GREEN CHILI, LETTUCE AND  
TOMATO.

**\$16.00**

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ALCOHOL MARIJUANA CONTROL OFFICE  
STATE OF ALASKA

ASK YOUR SERVER ABOUT DELICIOUS DAILY HOUSE  
MADE DESSERT OPTIONS!!