



**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 **detailed floor plan** of the proposed designated and undesignated areas of the licensed business and a **menu** or expected menu listing the meals to be offered to patrons 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.

<b>Licensee:</b>	Homestead Restaurant, LLC				
<b>License Type:</b>	Beverage Dispensary	<b>License Number:</b>	523		
<b>Doing Business As:</b>	Homestead Restaurant License # 523				
<b>Premises Address:</b>	55829 (8.2 Mile) East End Road				
<b>City:</b>	Homer	<b>State:</b>	AK	<b>ZIP:</b>	99603
<b>Contact Name:</b>	Zachary Casey	<b>Contact Phone:</b>	(504) 491-2288		

**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				
<b>Issue Date:</b>		<b>Transaction #:</b>		<b>BRE:</b>





Alcohol and Marijuana Control Office  
550 W 7<sup>th</sup> Avenue, Suite 1600  
Anchorage, AK 99501  
[alcohol.licensing@alaska.gov](mailto:alcohol.licensing@alaska.gov)  
<https://www.commerce.alaska.gov/web/amco>  
Phone: 907.269.0350

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**Section 3 – Additional Information**

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

Daily, 5:00 p.m. - 10:00 p.m.

Are any forms of entertainment offered or available within the licensed business or on the proposed designated portions of the premises?  Yes  No

If "Yes", describe the entertainment offered or available:

[Empty box for describing entertainment]

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 box for describing food and beverage service]

Is an owner, manager, or assistant manager 21 years of age or older always present on the premises during business hours?  Yes  No

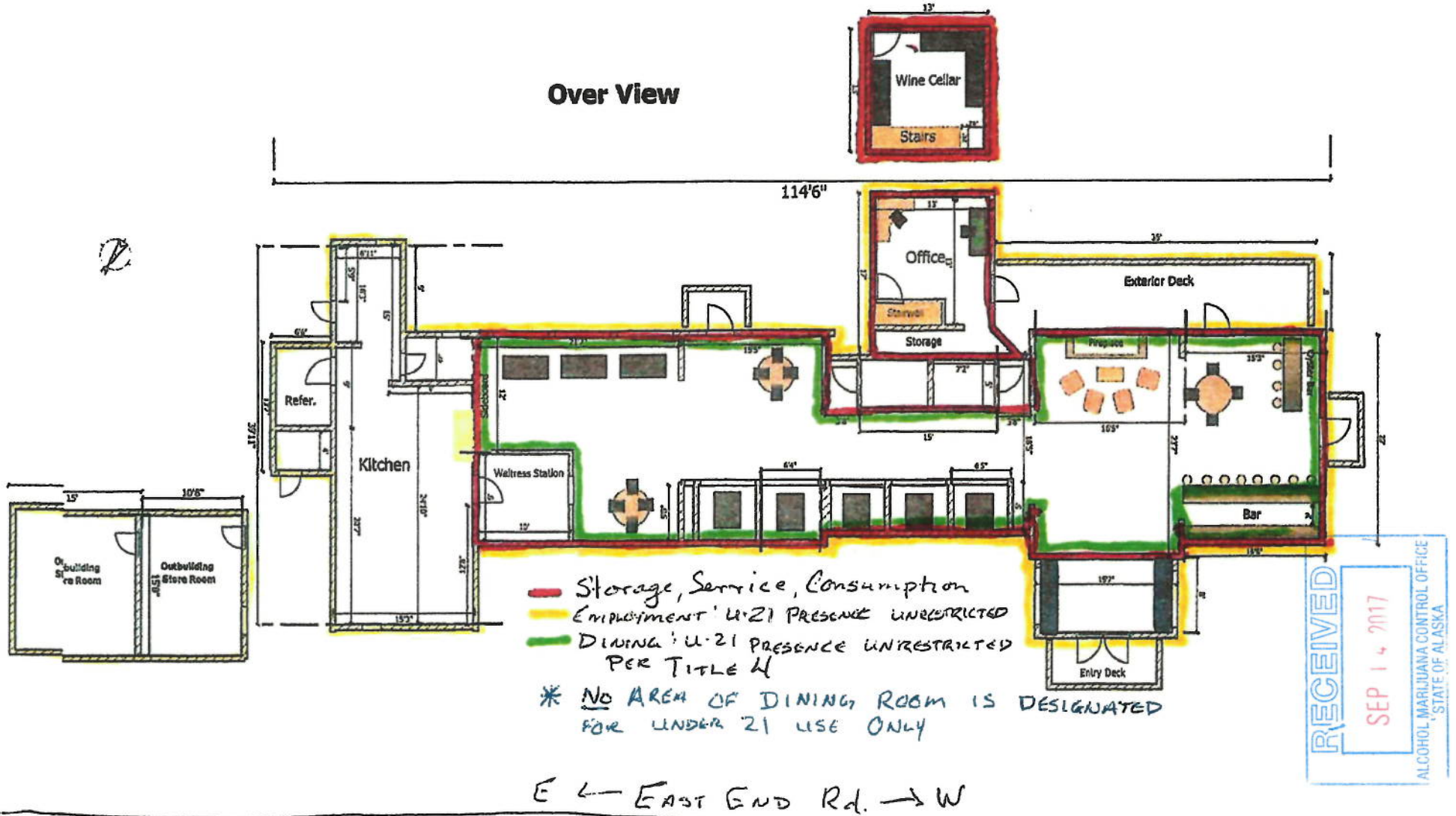
Blueprints, CAD drawings, or other clearly drawn and marked diagrams may be submitted in lieu of the third page of this form.

I have attached blueprints, CAD drawings, or other supporting documents in addition to, or in lieu of, the third page of this form that meet the requirements of this form.  Yes  No



New

Over View







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Section 5 – Certifications and Approvals

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

Initials

I have included with this form a detailed floor plan of the proposed designated and undesignated areas of the licensed business for purposes of this application. I understand that this diagram is different than my licensed premises diagram.



I have included with this form a menu, or an expected menu, listing the meals to be offered to patrons.



I certify that the license for which I am requesting designation is either a beverage dispensary, club, recreational site, golf course, or restaurant or eating place license.



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

Zachary A. Casey  
Signature of licensee

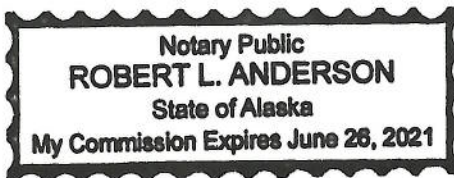
[Signature]  
Signature of Notary Public

Zachary A. Casey  
Printed name of licensee

Notary Public in and for the State of ALASKA

My commission expires: 6-26-2

Subscribed and sworn to before me this 29 day of July, 2017.



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

Approved

Disapproved

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

\_\_\_\_\_  
Date

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

\_\_\_\_\_  
Title





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**AMCO Enforcement Review:**

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

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

**Enforcement Recommendations:**

**AMCO Director Review:**

Approved      Disapproved

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

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

\_\_\_\_\_  
Date

**Limitations:**



# The Homestead Restaurant

Homer, Alaska  
Established in 1961

**Singapore Sling**  
Gin, Cherry Brandy  
Lime Juice, Soda

**Shaker Margarita**  
Sauza Conmemorativo  
¡Qué Rico!

**Cosmopolitan**  
Vodka, triple-sec  
cranberry

Classic Martini \* Manhattan \* Old Fashioned

**A trio of beer sampler from Homer Brewing Co.**

## **Feature Wines**

### **Cabernet Sauvignon, Double Canyon, Horse Heaven Hills, Washington '14**

*Wine Spectator Score #91*

*78% Cabernet Sauvignon, 12% Syrah, 5% Petit Verdot, 3% Merlot, 2% Malbec*

Smooth and Supple!  
Plush Blueberry, Dark Plum, Spice Flavors.

— 44 bottle / 12 glass —

### **Txakolina, Allema Getariako, Zarautz, Spain '14**

*100% Hondarrabi Zuri*

Smooth and crisp! Mineral, green apple, and litchi flavors.  
Perfect with seafood especially oysters.

— 26 bottle / 8 glass —

## **Appetizers**

### **Alaskan King Crab**

Pound King Crab Steamed in the Shell with Drawn Butter for Dipping. *Market Price*  
*Champagne*

### **Kachemak Bay Oysters!**

Fresh Local Oysters Served on the Half Shell. 16 Chef Special. 18  
*Pinot Grigio*

### **Halibut Cove Mussels**

Steamed Mussels, Garlic, Tomato, Basil, Garlic, Grilled Focaccia. 15  
*Chardonnay*

### **Rockfish Ceviche**

Red Onion, Red Pepper, Cilantro, Tri-Citrus, Local Radishes and Crispy Tortilla Chips. 15  
*New Zealand Sauvignon Blanc*

### **Calamari**

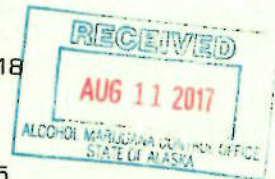
Lightly Dusted and Fresh Fried, Chipotle Aioli. 14  
*Sparkling Wine*

### **Fried Green Tomatoes**

Panko Encrusted and Pan Seared Local Green Tomatoes.  
Whipped Feta, Preserved Ginger and Watermelon, Local Greens, Lemon Vinaigrette. 13  
*Rosé*

### **Southern Fried Chicken**

Crispy Boneless Chicken Breast, Toasted Black Pepper Gravy, Corn Relish. 15  
*Sauvignon Blanc or Grüner Veltliner*





## **Salads**

Add 4 Grilled Shrimp \$12 or Pan Roasted Scallops 6 oz. \$18  
Chicken Breast \$15 or Fish 6 oz. Market Price

### **House Salad**

Crisp Greens, Carrots, Red Cabbage, Radish.  
With a choice of: Buttermilk Garlic, Blue Cheese, or Balsamic-Orange Vinaigrette. 11/6 side  
*Chardonnay or Dry Riesling*

### **Ultimate Salad**

Crisp Greens, Dried Cranberries, Blue Cheese, Sweet-n-Spicy Pecans, Balsamic-Orange Vinaigrette. 11/6 side  
*Sauvignon Blanc*

### **Caesar Salad\***

Crisp Romaine, Croutons, Parmesan, Creamy Garlic Dressing. 11/6 side  
Classic table side for two or more. 11 per person  
*Chardonnay*

## **Entrées**

**Add Pan Roasted Scallops 4 oz. or 4 Grilled Shrimp \$12**

### **Alaskan King Crab**

Sweet & Succulent. One and Half Pounds.  
Poached in the Shell with Drawn Butter for Dipping. Seasonal Sides. 84  
*Champagne*

### **Duet de Mar**

Pan Roasted Scallops, Grilled Shrimp,  
Mint Pea Sauce, Creamy Risotto. 32  
*Sauvignon Blanc or Rosé*

### **Okono-Mi Sablefish**

Braised Bok Choy, Asian Slaw, Okonomiyaki Bacon-Cabbage Pancake. 30  
*Chardonnay*

### **Bouillabaisse**

Wild Shrimp, Scallops, Mussels, Fin Fish,  
Fennel, Roasted Potatoes, Stewed Tomatoes, Seafood Fumet. Grilled Focaccia. 32  
*Rosé*

### **Crispy Tofu**

Lightly Dusted and Flash Fried, Root Vegetables, Local Sprouts, Glass Noodles in a Ginger Soy Broth. 22  
*Sauvignon Blanc*

### **Pork Chop**

Center Cut Bone-in, Served Medium Rare,  
Green Apple Lavender Chutney, Charred Broccoli, Cheesy Grits...12 oz. 28  
*Albariño or Gewürztraminer*

### **Szechuan Duck**

Searched Duck Breast Served Medium Rare. Szechuan Peppercorn Vinaigrette.  
Lemongrass Forbidden Black Rice, Local Wasabi Arugula and Radish Salad...8 oz. 30  
*Pinot Noir*

### **Filet Mignon**

Sautéed Mushrooms and Balsamic Marinated Onions,  
Charred Broccoli, Potato Purée...10 oz. 44  
*Cabernet Sauvignon & Barbera*

### **Rustic Grilled Ribeye**

Roasted Garlic and Chive Butter. Crispy Onions, Charred Broccoli, Potato Purée...16 oz. 39  
*Cabernet Sauvignon & Shiraz*

### **Homestead Prime Rib**

Dry rubbed and smoked. Seasonal Sides.  
City cut...12oz. 32 The Homestead cut...16 oz. 38  
FRIDAY, SATURDAY, & SUNDAY upon Availability  
*Merlot*

For your convenience 18% gratuity added to parties of 6 or more \* Please no separate checks for parties greater than six.  
**We proudly support Alaskan fishermen, farmers, brewers and winemakers.**  
*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness.*