



March 26, 2019

Kenai Peninsula Borough
Attn: Borough Clerks

Via Email: joanne@borough.kenai.ak.us
jblankenship@borough.kenai.ak.us
tshassetz@kpb.us

License Type:	Restaurant/Eating Place	License Number:	5765
Licensee:	Six Mile Mermaid LLC		
Doing Business As:	Dirty Skillet		
Premises Address:	19702 Hope Highway		

New Application

Transfer of Location Application

Transfer of Ownership Application

Transfer of Controlling Interest Application

We have received a completed application for the above listed license (see attached application documents) within your jurisdiction. This is the notice required under AS 04.11.480.

A local governing body may protest the approval of an application(s) pursuant to AS 04.11.480 by furnishing the director **and** the applicant with a clear and concise written statement of reasons for the protest within 60 days of receipt of this notice, and by allowing the applicant a reasonable opportunity to defend the application before a meeting of the local governing body, as required by 3 AAC 304.145(d). If a protest is filed, the board will deny the application unless the board finds that the protest is arbitrary, capricious, and unreasonable. To protest the application referenced above, please submit your protest within 60 days and show proof of service upon the applicant.

AS 04.11.491 – AS 04.11.509 provide that the board will deny a license application if the board finds that the license is prohibited under as a result of an election conducted under AS 04.11.507.

AS 04.11.420 provides that the board will not issue a license when a local governing body protests an application on the grounds that the applicant's proposed licensed premises are located in a place within the local government where a local zoning ordinance prohibits the alcohol establishment, unless the local government has approved a variance from the local ordinance.

Sincerely,

Erika McConnell

Erika McConnell
Director, ABC Board

Last Name

Date

Page 2

amco.localgovernmentonly@alaska.gov



Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application

What is this form?

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 main 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:	Six Mile Mermaid LLC				
License Type:	Restaurant / Eating Place	Statutory Reference:	04.11.100		
Doing Business As:	Dirty Skillet				
Premises Address:	19702 Hope Highway				
City:	Hope	State:	AK	ZIP:	99605
Local Governing Body:	Kenai Peninsula Borough				
Community Council:	NA				

Mailing Address:	PO Box 35				
City:	Hope	State:	AK	ZIP:	99605

Designated Licensee:	Jeannine Jabaay				
Contact Phone:	907 748 1111	Business Phone:	907 748 1111		
Contact Email:	eat@dirtyskillet.com				

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

OFFICE USE ONLY					
Complete Date:	3/25/19	License Years:	19/20	License #:	5765
Board Meeting Date:	4/29/19	Transaction #:	201901035051		
Issue Date:		BRE:	CDC AMCO		



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.

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.

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:	



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-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:	Jeannine Jabaay				
Title(s):	Member	Phone:	907-748-1111	% Owned:	50
Address:	PO Box 35				
City:	Hope	State:	AK	ZIP:	99605

Entity Official:	Derrick Jabaay				
Title(s):	Member	Phone:	907-748-1112	% Owned:	50
Address:	PO Box 35				
City:	Hope	State:	AK	ZIP:	99605

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 #:	10092312	AK Formed Date:	Oct 2, 2018	Home State:	Alaska
Registered Agent:	Jeannine Jabaay	Agent's Phone:	907 748 1111		
Agent's Mailing Address:	PO BOX 35				
City:	Hope	State:	AK	ZIP:	99605

Residency of Agent: Alaska 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):

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.

JJ

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

JJ

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.

JJ

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.

JJ

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

JJ

As an applicant for a liquor license, I declare under penalty of perjury that I have read and am familiar with AS 04 and 3 AAC 304, and that this application, including all accompanying schedules and statements, is true, correct, and complete.

J Saboay

Signature of licensee

Jeannine Saboay

Printed name of licensee

Max Zurek

Signature of Notary Public

Notary Public in and for the State of Alaska.

My commission expires: August 11, 2019

Subscribed and sworn to before me this 1st day of January, 2019.





Alaska Alcoholic Beverage Control Board

Form AB-02: Premises Diagram

What is this form?

A detailed diagram of the proposed licensed premises is required for all liquor license applications, per AS 04.11.260 and 3 AAC 304.185. Your diagram must include dimensions and must show all entrances and boundaries of the premises, walls, bars, fixtures, and areas of storage, service, consumption, and manufacturing. If your proposed premises is located within a building or building complex that contains multiple businesses and/or tenants, please provide an additional page that clearly shows the location of your proposed premises within the building or building complex, along with the addresses and/or suite numbers of the other businesses and/or tenants within the building or building complex.

The second page of this form is not required. Blueprints, CAD drawings, or other clearly drawn and marked diagrams may be submitted in lieu of the second page of this form. The first page must still be completed, attached to, and submitted with any supplemental diagrams. An AMCO employee may require you to complete the second page of this form if additional documentation for your premises diagram is needed.

This form must be completed and submitted to AMCO's main office before any license application will be considered complete.

Yes No

I have attached blueprints, CAD drawings, or other supporting documents in addition to, or in lieu of, the second page of this form.

Section 1 - Establishment Information

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

Licensee:	Six Mile Mermaid, LLC	License Number:	
License Type:	Restaurant/Eating Place		
Doing Business As:	Dirty Skillet		
Premises Address:	19702 Hope Highway		
City:	Hope	State:	AK
		ZIP:	99605



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

Section 2 – Detailed Premises Diagram

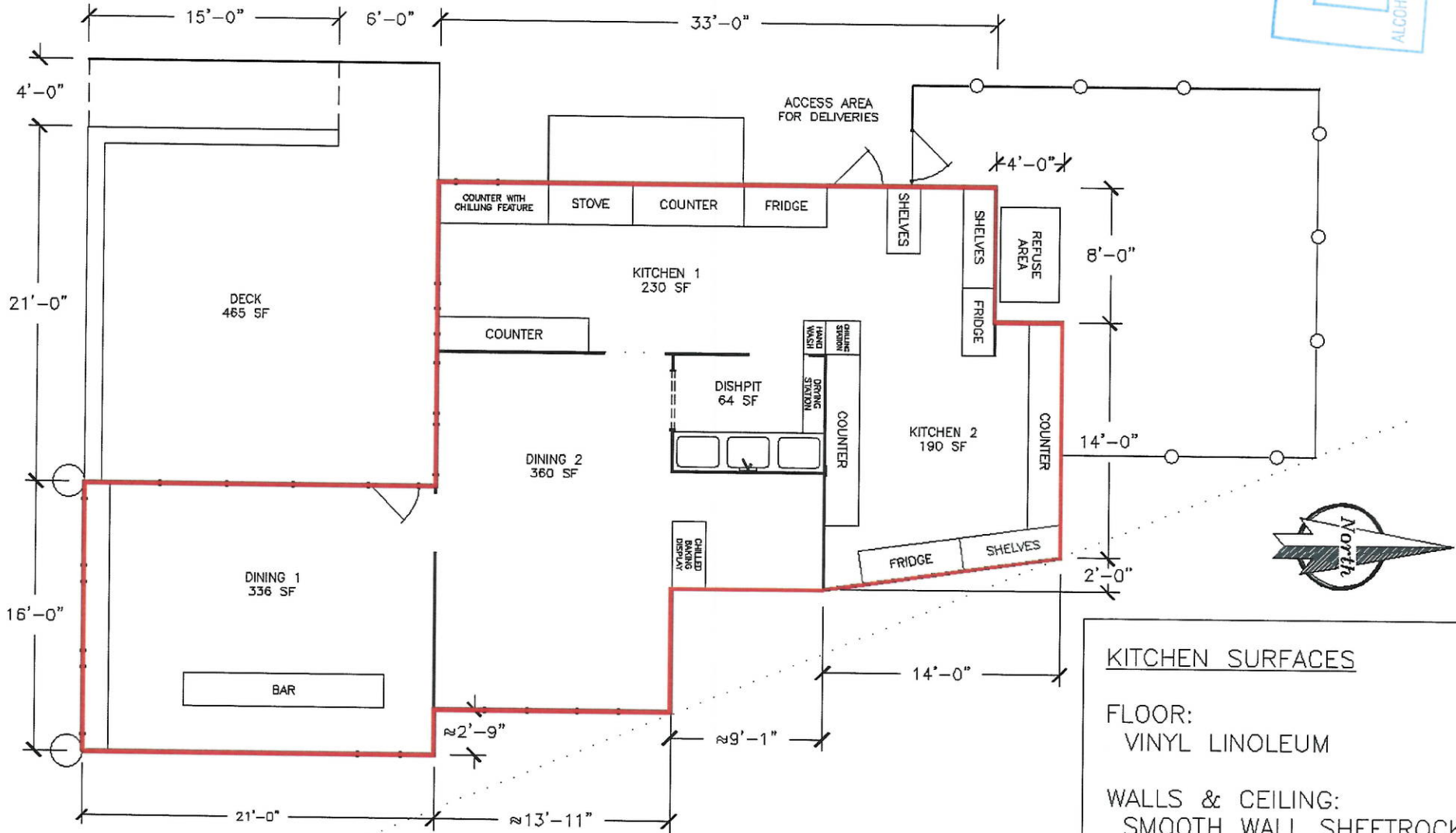
Clearly indicate the boundaries of the premises and the proposed licensed area within that property. Clearly indicate the interior layout of any enclosed areas on the proposed premises. Clearly identify all entrances and exits, walls, bars, and fixtures, and outline in red the perimeter of the areas 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 -

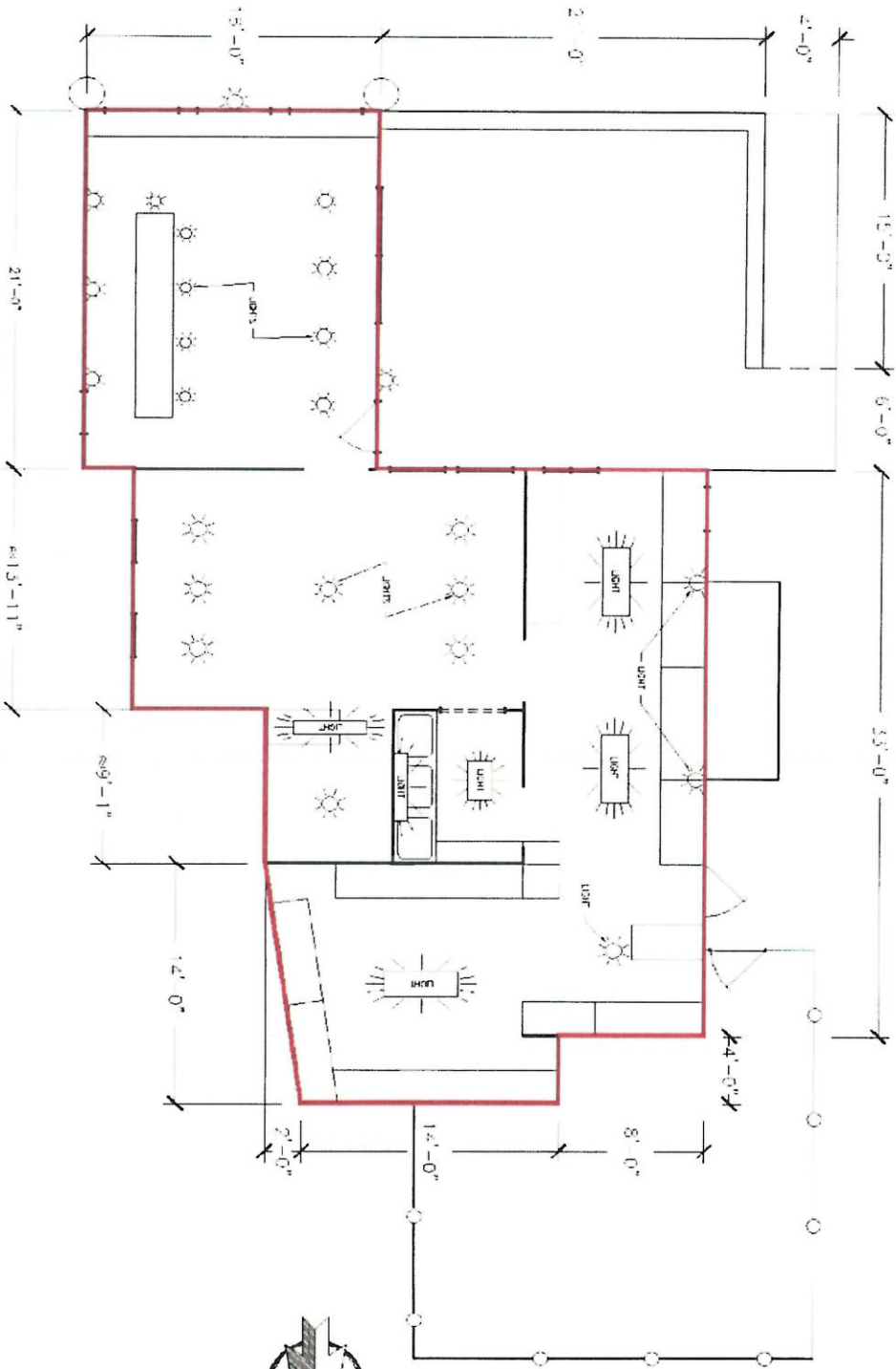
DIRTY SKILLET

APPLIANCE LAYOUT

RECEIVED
MAR 25 2019
ALCOHOL MARQUANA CONTROL OFFICE
STATE OF ALASKA



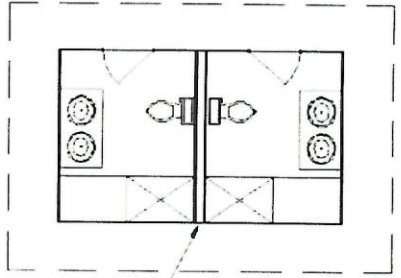
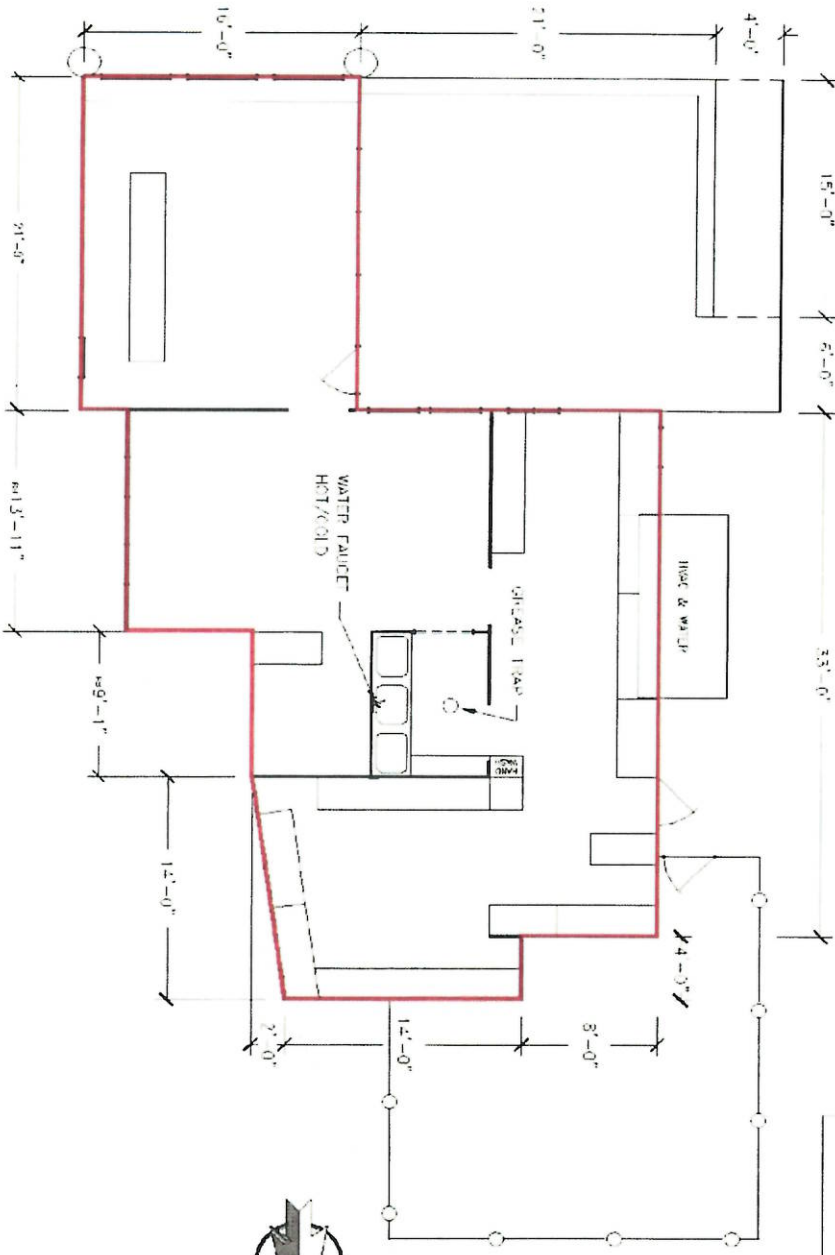
KITCHEN SURFACES
FLOOR:
VINYL LINOLEUM
WALLS & CEILING:
SMOOTH WALL SHEETROCK



DIRTY SKILLET

LIGHTING LAYOUT

RECEIVED
 MAR 25 2019
 ALCOHOL MARIJUANA CONTROL OFFICE
 STATE OF ALASKA



WASH SINK

DIRTY SKILLET

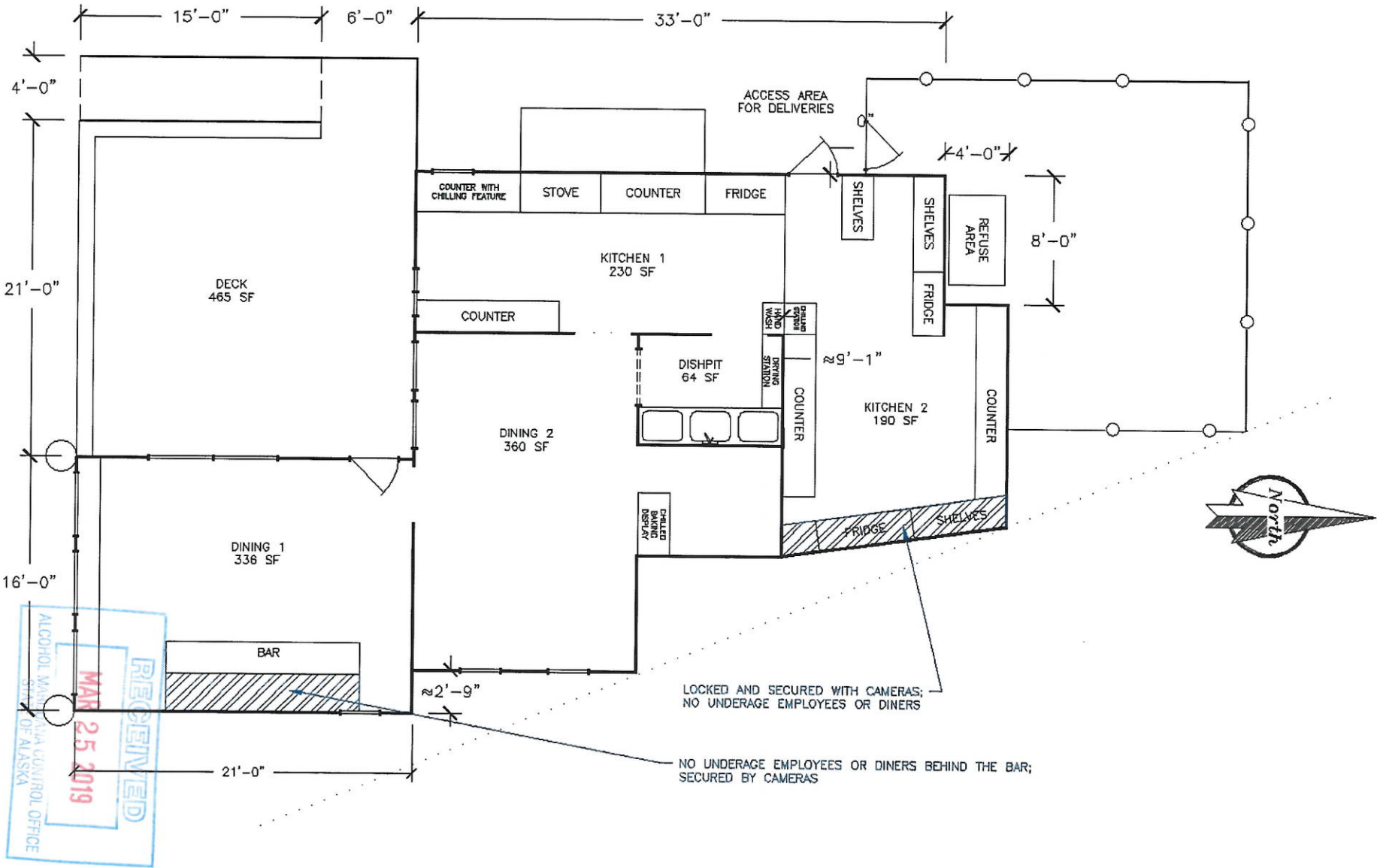
WATER LAYOUT

WATER
 WATER SOURCE:
 WELL WATER
 WATER DISPOSAL:
 SEPTIC SYSTEM

RECEIVED
 MAR 25 2019
 ALCOHOL MARIJUANA CONTROL OFFICE
 STATE OF ALASKA

DIRTY SKILLET

ALCOHOL SECURITY LAYOUT



ALCOHOL MANAGEMENT AND CONTROL OFFICE
STATE OF ALASKA
RECEIVED
MAR 25 2019

SECURITY PLAN FOR DIRTY SKILLET

This document addresses personnel and practices that will be used to prevent the transfer of alcohol across the premises boundary and the access of alcohol by a minor.

Dirty Skillet is a restaurant / eating place. It is located at 19702 Hope Highway in Hope, Alaska, and it is the restaurant for Hope Alaska's Bear Creek Lodge. Because Dirty Skillet is part of both a lodge and restaurant, some guests and employees may be under 21 years old. To prevent the transfer of alcohol from the premises boundary and to prevent the access of alcohol by a minor, we have put the following security measures in place.

Storage: All alcohol will be locked in secure storage. This will only be accessible by the restaurant owners, general manager and bar tender. Each of these individuals will be at least 21 years old and will hold on their persons a current TAP or eTIP card verifying that they have been trained to control the distribution and service of alcoholic beverages in Alaska. The ready-to-serve alcohol will be kept behind the bar, which will be strictly limited to the restaurant owners, general manager and bar tender. No server or diner, under 21 or over 21 years old, will be permitted behind the bar area where the alcohol is ready to serve. This area will be monitored by security cameras.

Service: No alcohol drinks will be served to a diner by a server, regardless of their age. Because all ready-to-serve alcohol will be behind the bar area only, the only individuals allowed behind the bar will be the restaurant owners, general manager and bar tender. While servers may take a drink order from a guest, they will not deliver an alcoholic drink to anyone, regardless of their age. Servers will be trained to state the following: "I can take your drink order, but the bar tender will be the one to deliver it to you. They're required by management to check every one's ID who orders an alcoholic drink." With that understanding, the bar tender is required as per restaurant policy to check the identification of every individual who orders an alcoholic drink.

Identification: All employees over 21 years old who deliver the alcohol will have their current TAP or eTIP card on their persons. They will have been trained to thoroughly examine each ID to assure that it is valid and current. Additionally, we will readily have a copy of ID Checking Guide available for employee reference. It is the policy of the restaurant and management to require that every ID be checked prior to the delivery of any alcoholic beverage.

Access: The restaurant is quite a small building with only one public entrance at the front dining room. There will be no alcohol sales or delivery outside the building walls. Dining guests must walk in and out the same door, which controls the transfer of alcohol. The ready-to-serve alcohol is stored behind the bar itself, which can only be accessed by the bar tender, general

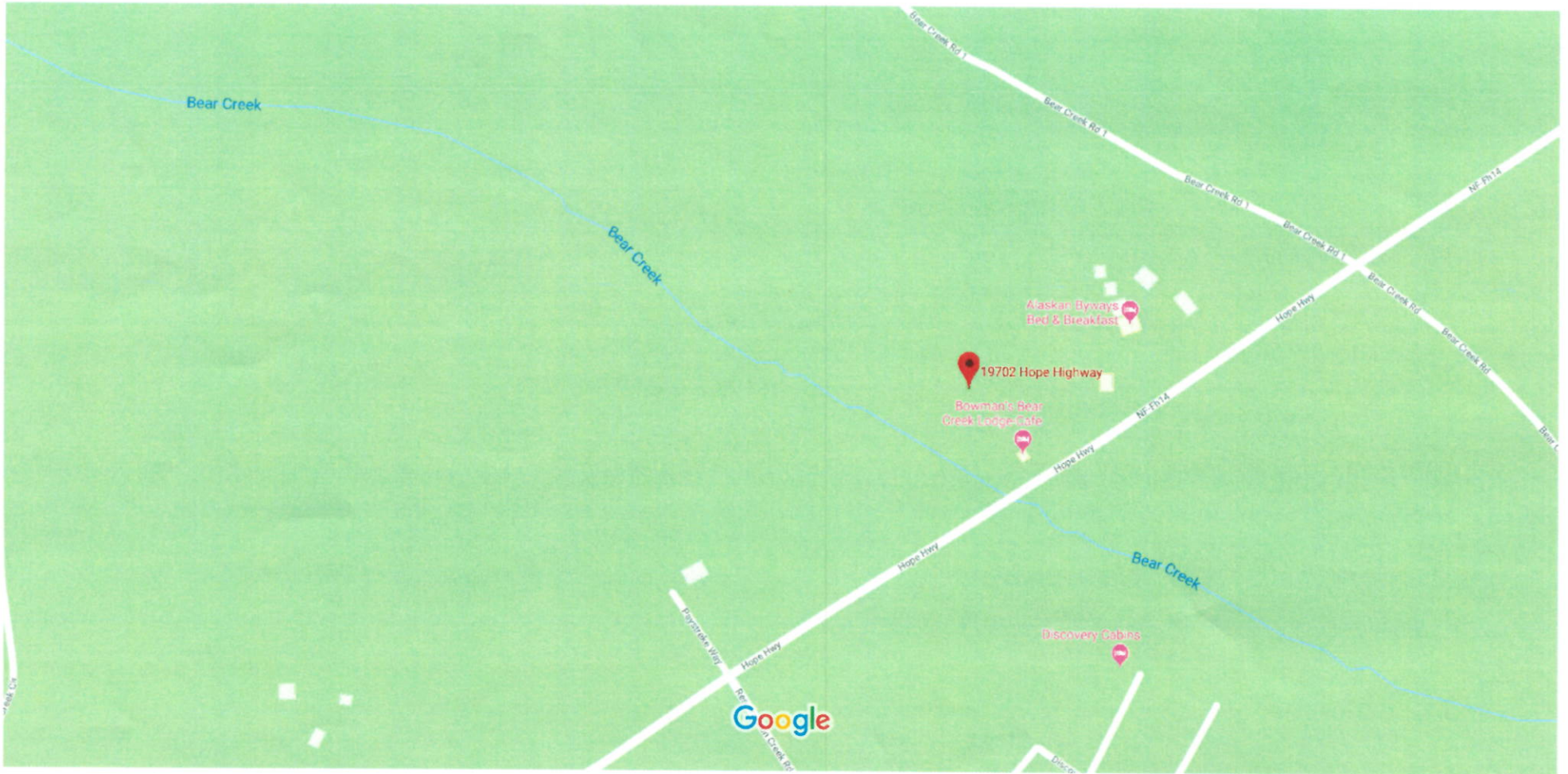


SECURITY PLAN FOR DIRTY SKILLET

manager and restaurant owners, all who have their TAP / eTIP card on their persons. The stored alcohol will be kept under lock and key in the storage area of the kitchen and monitored by security cameras. The only people with access to this will be the bar tender, general manager and restaurant owners. No underage employees or any diners will have access to the stored alcohol or the ready-to-serve alcohol behind the bar.

Security: We will employ a camera system that will be focused on the storage areas, entrance, bar area, and dining tables. Additionally, our inventory system will keep accurate count of the amount of alcohol on the premises.







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.

Licensee:	Six Mile Mermaid LLC				
License Type:	Restaurant / Eating Place	License Number:			
Doing Business As:	Dirty Skillet				
Premises Address:	19702 Hope Highway				
City:	Hope	State:	AK	ZIP:	99605
Contact Name:	Jeannine Jabaray	Contact Phone:	907-748-1111		

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					
Issue Date:		Transaction #:	1035051	BRE:	cdc



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

Section 3 – Additional Information

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

8am - Midnight Mon - Sun

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:

Live music occasionally, always ending by 11pm

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:

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



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

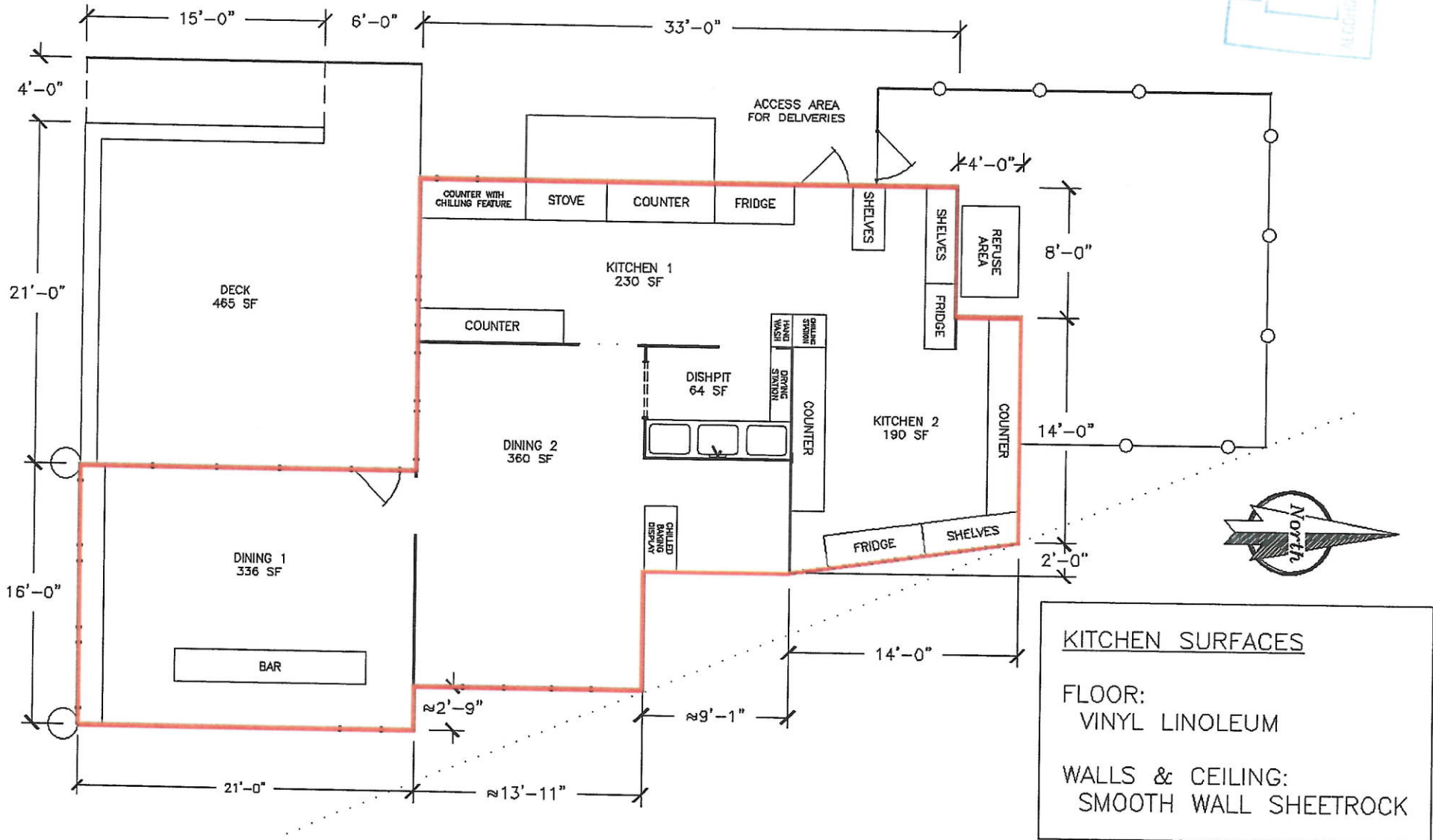
Section 4 – Detailed Floor Plan

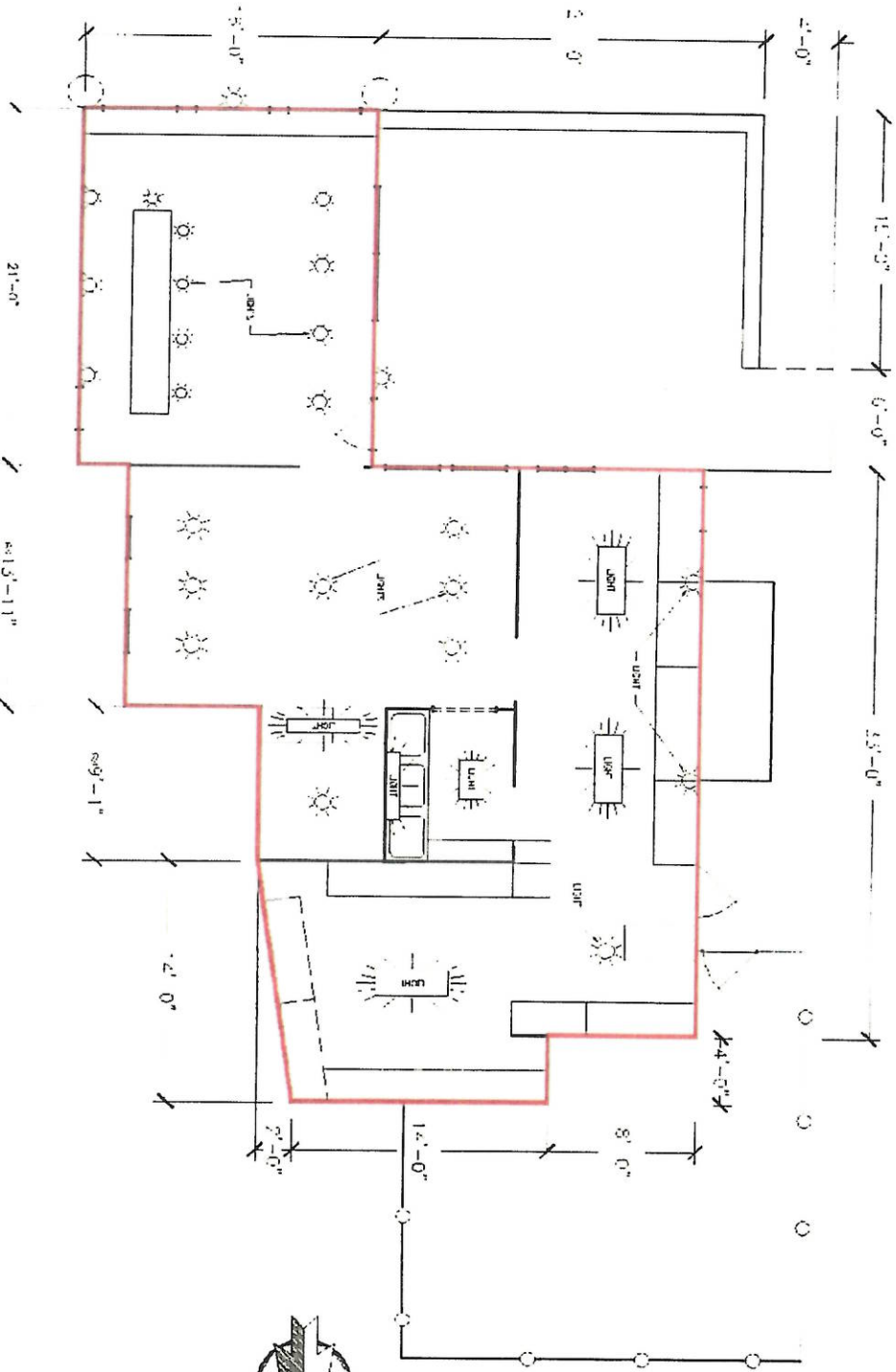
Provide a detailed floor plan that meets the requirements listed in Form AB-02 and clearly indicates the proposed designated and undesignated areas of the licensed business for purposes of this permit application.

- see attached -

DIRTY SKILLET

APPLIANCE LAYOUT



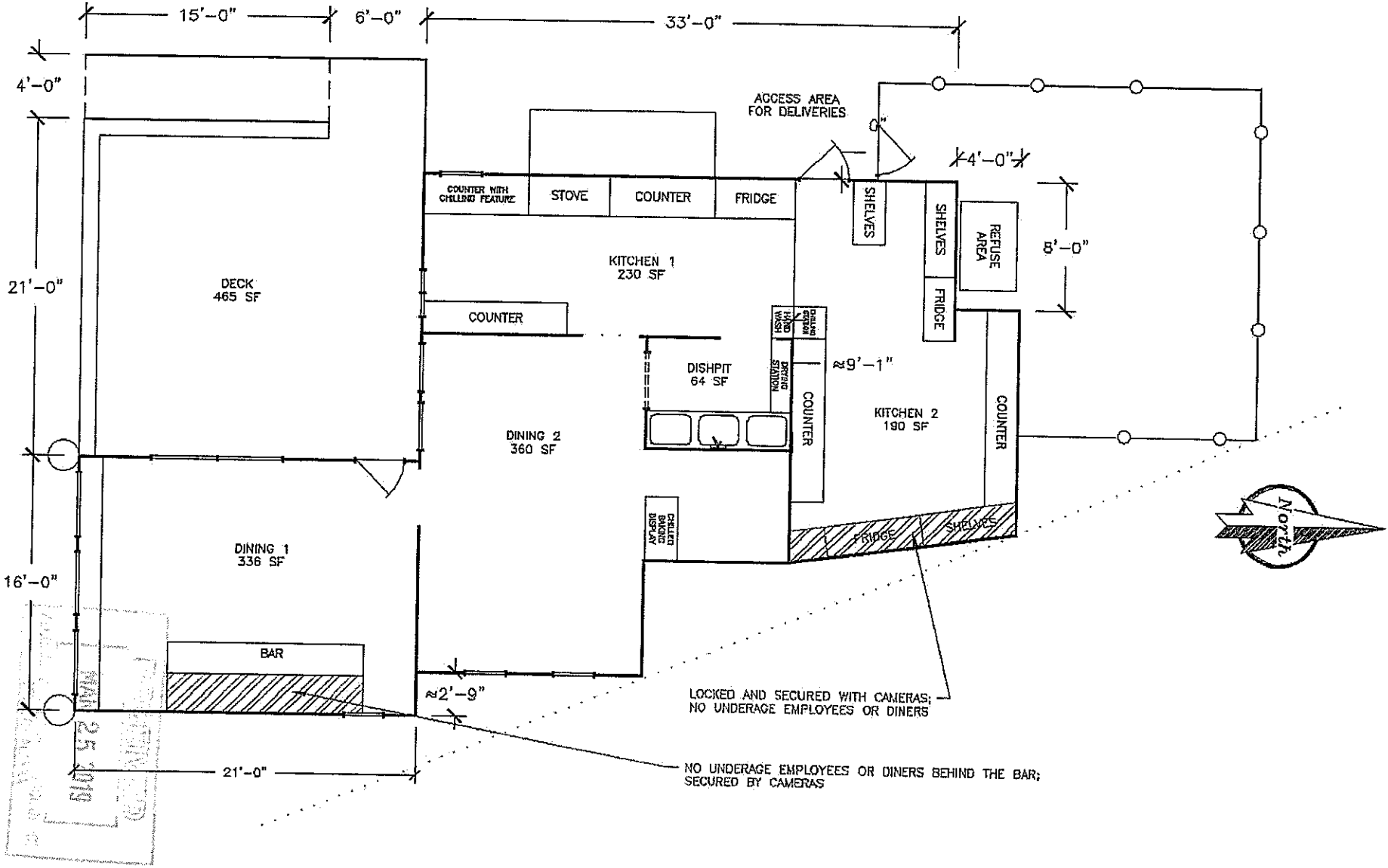


DIRTY SKILLET
LIGHTING LAYOUT

RECEIVED
MAR 25 2019
ALCOHOL AND GAMING CONTROL OFFICE
STATE OF ALASKA

DIRTY SKILLET

ALCOHOL SECURITY LAYOUT



SECURITY PLAN FOR DIRTY SKILLET

This document addresses personnel and practices that will be used to prevent the transfer of alcohol across the premises boundary and the access of alcohol by a minor.

Dirty Skillet is a restaurant / eating place. It is located at 19702 Hope Highway in Hope, Alaska, and it is the restaurant for Hope Alaska's Bear Creek Lodge. Because Dirty Skillet is part of both a lodge and restaurant, some guests and employees may be under 21 years old. To prevent the transfer of alcohol from the premises boundary and to prevent the access of alcohol by a minor, we have put the following security measures in place.

Storage: All alcohol will be locked in secure storage. This will only be accessible by the restaurant owners, general manager and bar tender. Each of these individuals will be at least 21 years old and will hold on their persons a current TAP or eTIP card verifying that they have been trained to control the distribution and service of alcoholic beverages in Alaska. The ready-to-serve alcohol will be kept behind the bar, which will be strictly limited to the restaurant owners, general manager and bar tender. No server or diner, under 21 or over 21 years old, will be permitted behind the bar area where the alcohol is ready to serve. This area will be monitored by security cameras.

Service: No alcohol drinks will be served to a diner by a server, regardless of their age. Because all ready-to-serve alcohol will be behind the bar area only, the only individuals allowed behind the bar will be the restaurant owners, general manager and bar tender. While servers may take a drink order from a guest, they will not deliver an alcoholic drink to anyone, regardless of their age. Servers will be trained to state the following: "I can take your drink order, but the bar tender will be the one to deliver it to you. They're required by management to check every one's ID who orders an alcoholic drink." With that understanding, the bar tender is required as per restaurant policy to check the identification of every individual who orders an alcoholic drink.

Identification: All employees over 21 years old who deliver the alcohol will have their current TAP or eTIP card on their persons. They will have been trained to thoroughly examine each ID to assure that it is valid and current. Additionally, we will readily have a copy of ID Checking Guide available for employee reference. It is the policy of the restaurant and management to require that every ID be checked prior to the delivery of any alcoholic beverage.

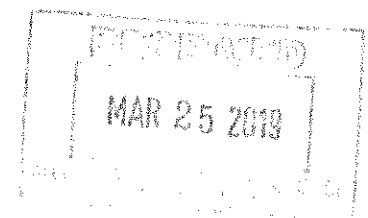
Access: The restaurant is quite a small building with only one public entrance at the front dining room. There will be no alcohol sales or delivery outside the building walls. Dining guests must walk in and out the same door, which controls the transfer of alcohol. The ready-to-serve alcohol is stored behind the bar itself, which can only be accessed by the bar tender, general

MAR 25 2019

SECURITY PLAN FOR DIRTY SKILLET

manager and restaurant owners, all who have their TAP / eTIP card on their persons. The stored alcohol will be kept under lock and key in the storage area of the kitchen and monitored by security cameras. The only people with access to this will be the bar tender, general manager and restaurant owners. No underage employees or any diners will have access to the stored alcohol or the ready-to-serve alcohol behind the bar.

Security: We will employ a camera system that will be focused on the storage areas, entrance, bar area, and dining tables. Additionally, our inventory system will keep accurate count of the amount of alcohol on the premises.

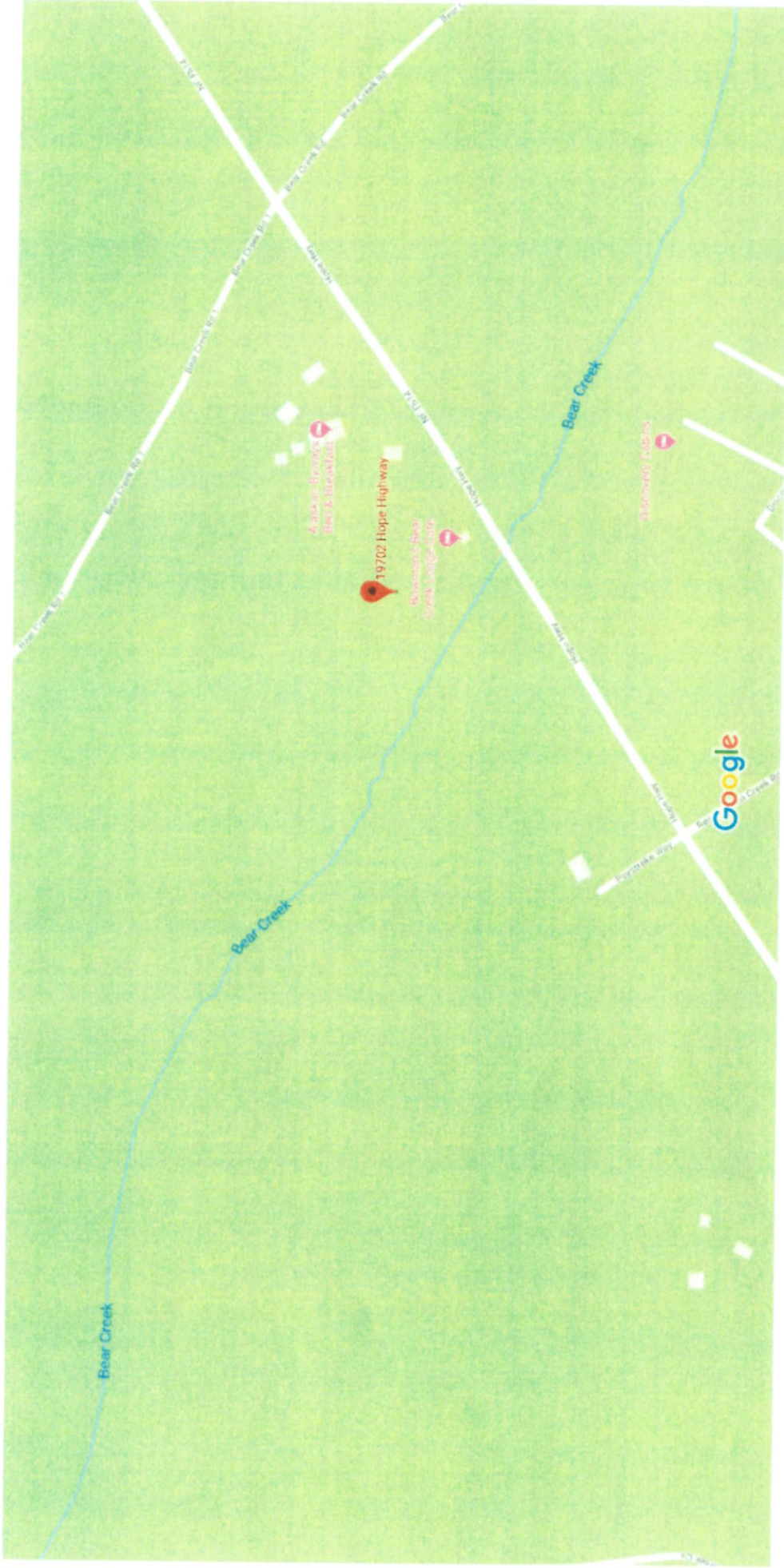


Google Maps

19702 Hope Hwy

Six Mile Mermaid LLC DBA Dirty Skillet

N ↑



Map data ©2019 Google 200 ft

Per 18 AAC 31.040 (7)

- (A) food items to be sold
 - (B) projected volumes;
 - (C) methods of preparation and processing, including whether foods will be ready-to-eat, cook-and-serve, complex, or a combination; and
 - (D) styles of service
- (A) See proposed menu attached.
- (B) The restaurant will be open for breakfast, lunch and dinner with a max occupancy of 42 guests. The town of Hope has 192 residents with many summer tourists. We anticipate 110 guests per weekend day and 40 guest per week day. We anticipate being closed to the public October through April each year.
- (C) Foods will be ready-to eat and cook-and-serve. Food will not be cooked, cooled and then reheated. There are 3 refrigerators and 2 chilling stations. There is a commercial double oven, 6 burners and flat grill top. Foods will not be held to keep warm.
- (D) Service will be casual dining. Servers will take table-side orders, drinks will be delivered by the bartender or manager only who have their TAPP and/or eTIPPs card and are over 21 years old.





Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

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.

Signature of licensee

Jeannine Jabray
Printed name of licensee

Signature of Notary Public

Notary Public in and for the State of Alaska

My commission expires: 8/11/2019

Subscribed and sworn to before me this 7th day of January, 2019.



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



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

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:

Dirty Skillet

Anticipated menu items

Breakfast (served all day)

- Breakfast Burrito - chorizo, eggs, potatoes, cheddar cheese, salsa fresca, sour cream
- Miner's Breakfast - 3 eggs any way you like 'em, sweet potato hash, slab of wood-fired ham, two strips of bacon
- Pancakes - they'll take up the entire plate
- Huevos Divorciados - rice and beans layered with eggs, pico de gallo, sour cream, green salsa, all piled on top of crisp corn tortillas and sprinkled with feta cheese
- Keep it Lite - oatmeal with sides of granola, brown sugar, whole milk, dried berries and walnuts
- Pastries of the Day

Lunch (served all day)

- Soup of the Day - somethin' hearty and from the large cauldron
- Grilled Sandwiches - choose from turkey, ham or roast chicken; choose from rye, wheat or white bread; choose from cheddar, pepper jack or provolone cheese
- Big Beautiful Salad - Loads of fresh greens, thin-sliced onions and peppers, black beans, shredded chicken, sliced hard boiled egg
- THE Burger - ½ POUND of ground meat, topped with avocado, bacon, bleu cheese, and finished off with lettuce, tomato and onion

Dinner (available after 5 pm)

- Meat & Potatoes - 16 oz ribeye steak, mashed potatoes, side of roasted carrots
- Alaskan Halibut - lightly seared and drizzled with lemon pepper sauce, served with a side of mashed potatoes and seasoned broccoli
- House Pasta - with or without chicken, your choice of white or red sauce

Kids & Little Appetites Menu

- Corn Dog and Chips
- PB&J with Fries
- ½ Waffle with Strawberries and Whipped Cream

Drinks For All

- Iced Tea
- Lemonade
- Pepsi, Diet Pepsi, 7-Up, Root Beer
- San Pellegrino
- Coffee
- Tea

Grown Up Drinks

- House White or Red
- Beer on Tap or By the Bottle
- Make it Bubbly
- Make it Bubbly with a Splash of OJ

Dessert

- Ooh-eeey Goo-eeey Chocolate Chip Cookie
- Fresh Made Vanilla Ice Cream with Chocolate Syrup
- Rhubarb Crisp with an Oatmeal Crunchy Top