



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 Restaurant Endorsement Application

The new endorsement application form is required to apply for a restaurant endorsement to support your underlying license or pending license application. Applicants should review and become familiar with AS 04.09.450, Title 04 of Alaska Statutes and Chapter 305 of the Alaska Administrative Code. This form must be completed and submitted along with all other required forms and documents before any endorsement application will be considered complete and placed in the queue for our licensing examiners review.

Section 1 – Establishment and Contact Information

Enter information for the **current** licensee and licensed establish.

Licensee:	The Angry Salmon, LLC	License #:	1309
License Type:	Beverage Dispensary - Tourism	Doing Business As:	The Angry Salmon
Licensee Mailing Address:	1500 Bogard Road, Wasilla Alaska 99654		
Full Premises Address:	34358 Old Sterling Highway		
City:	Anchor Point	State:	Alaska
		ZIP:	99556
Local Governing Body:	Kenai Peninsula Borough	Email:	cjohnson@amgland.com

Section 2 – Endorsement Requested

Restaurant Endorsement:	AS 04.09.450. A restaurant endorsement authorizes the holder of a beverage dispensary license, fair license, golf course license, sporting activity or event license, club license, outdoor recreation lodge license, destination resort license, or beverage dispensary tourism license. The biennial fee for a hotel or motel endorsement is \$200.
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An application for a restaurant endorsement must specify the establishment or portion of the establishment that constitutes a bona fide restaurant. there is supervision on the premises adequate to reasonably ensure that a person under 21 years of age will not obtain alcoholic beverages. This endorsement application is for the request of a 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):

1. ☒ Dining after standard closing hours: AS 04.16.010(c)
2. ☒ Dining by persons 16 – 20 years of age: AS 04.16.049(a)
3. ☒ Dining by persons under the age of 16 years, accompanied by a person over the age of 21: AS 04.16.049(a)
4. ☐ Employment for any persons under 21 years of age: AS 04.16.049(c)

NOTE: Under AS 04.16.049(d), a Department of Labor and Workforce Development work permit is not required to employ a person 18 - 20 years of age.

Section 3 – Minor Access

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

Be specific in your 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 throughout the entire establishment where patrons are permitted for dining.



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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. Outline how and where alcohol is stored on premises. Acknowledge that employees serving alcohol must have a current Server Education Card.

The Angry Salmon will ensure that no minors gain access to alcohol while on the premises by checking the ID of every person who orders an alcohol beverage regardless of age assumption. Employees and management will keep a close eye on every patrons actions, ensuring that no person who has not had their ID checked is handed an alcoholic beverage, and quickly clean up unfinished drinks when customers leave. If an employee witness a customer handing a minor alcohol, they will immediately contact management who will deal with the situation accordingly. All servers will be over the age of 21, will be TAPS certified and will be extensively trained in identifying fake IDs.

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 – ADEC Food Service Permit

Per AS 04.21.080(b) 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.

Link to the Alaska Department of Environmental Conservation (ADEC) Food Safety Website:

<http://dec.alaska.gov/eh/fss/food/>

Link to the Municipality of Anchorage 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:

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

Initials

***Note:** If a plan review approval is submitted, a final permit will be required before finalization of any permit or license application.

Section 5 – Hours of Operation

Review AS 04.16.010(c).

Include variances in weekend/weekday hours, and indicate AM/PM:

Days/Hours of Operation

Weekday		
Sunday	12:00 PM	12:00 AM
Monday	12:00 PM	12:00 AM
Tuesday	12:00 PM	12:00 AM
Wednesday	12:00 PM	12:00 AM
Thursday	12:00 PM	12:00 AM
Friday	12:00 PM	12:00 AM
Saturday	12:00 PM	12:00 AM



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Section 3 – Areas Covered by Endorsement

Does the endorsement apply to your entire licensed premises as approved by the ABC Board? Yes ☒ No ☐

Does the requested endorsement expand your currently licensed premises? Yes ☐ No ☒

- If no, attach the approved diagram, no larger than 8 1/2" x 11" of the layout, and identify the portions of the premises covered by various requested endorsements.

You must use a solid, contiguous **colored** line in any color other than red (which outlines your exterior boundary) to outline the perimeter of the area of the premises covered by the requested endorsement(s).

- If endorsements are overlapping, provide a conspicuous means to distinguish each endorsement from the other (e.g., keyed map with varying colors for each requested endorsement).
- Your drawing **MUST** include. Dimensions in feet **not** square feet of all exterior walls and major interior walls (we do not accept diagrams drawn to scale. Include cross-streets, a north arrow, and any significant geographical features. Points of reference, such as a compass showing 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.
- **Any endorsement 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.



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Section 4 – Attestations

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.

Initial

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 3AAC 305.340.

CS

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

DS

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 of 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, and or endorsement. I further understand that this is a Class A misdemeanor under AS 11.56.210 to falsify an application and commit the crime of unsworn falsification.

US

DocuSigned by:

Cameron Johnson

Cameron Johnson

Printed name of licensee

Signature of licensee: 0A1D3A806AF84B1...

12/12/2023

Date

AMCO Received 12/12/2023



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Angry Salmon

Anchor Point X AK

Angry Salmon Main Menu



Starters

ANGRY SALMON BALLZ \$18

Alaskan smoked salmon, cheese, corn, poblanos, and habanero.
Deep fried and served with Anchor sauce. SERIOUSLY SPICY



KING NACHOS \$18

Tortilla chips heaped with melted cheese, beans, jalapeños,
tomato, onion and cilantro. Served with salsa and guacamole
ADD grilled chicken, ground beef or chili

Ground Beef \$5

Grilled Chicken \$5

Chili \$5

CHILI CHEESE FRIES \$15

House made chili, nacho cheese, melted cheddar, and green
onion over a bed of fries.

CLAMS \$22

1 lb. of clams and chorizo sauteed in garlic, butter, white wine,
lemon, and parsley. Served with garlic bread.

CHICKEN WINGS \$17

Bone-in deep fried wings served with carrots, celery and your
choice of ranch or blue cheese. Sauces: BBQ, Buffalo or Sticky
Thai

FRIED RAVIOLIS \$14

Breaded and deep fried cheese ravioli served with marinara

SHRIMP SKEWERS \$16

Blackened shrimp on two skewers. Served with corn salsa and
guacamole.



SALADS & CHILI

Salad sizes are small or full served with your choice of house made ranch, blue cheese,Caesar, honey mustard, or balsamic vinaigrette.

HOUSE SALAD

Mixed greens, tomato, carrot, pickled redonion and croutons

Half Size \$10

Full Size \$15

CAESAR SALAD

Romaine lettuce, parmesan, and croutons

Half Size \$10

Full Size \$15

ANCHOR CHILI

House made with ground beef, beans,onions, ancho chillies, and tomato.Topped with sour cream, green onionsand cheddar.

Bread Bowl \$16.50

Bowl \$13.50

Cup \$10.50



Buns

All beef burgers are a Wagyu blend smashed patty on brioche bun. Served with fries.

ANGRY BURGER \$22

House made Kenai dip, Angry sauce, bacon, lettuce, tomato, and caramelized onions

CLASSIC BURGER \$18

Lettuce, tomato, caramelized onion, and Anchor sauce

**MUSHROOM ONION
SWISSBURGER** \$20

Caramelized onion and mushrooms buried under melted swiss.

VEGGIE BURGER \$18

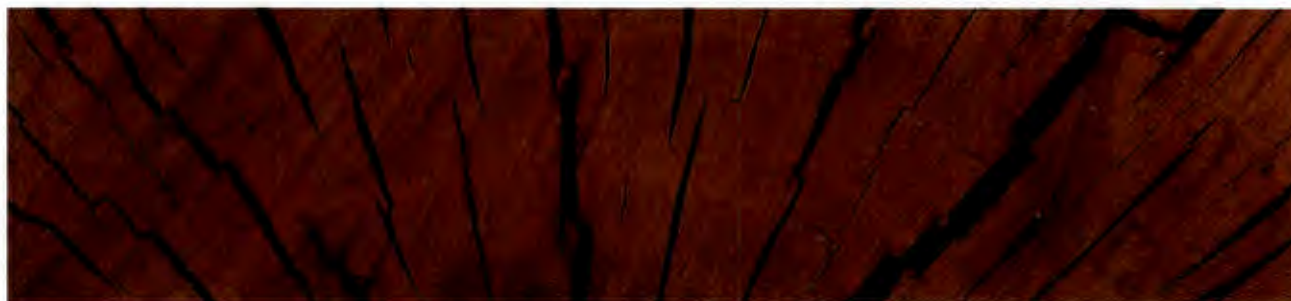
Mixed veggie and black bean patty, lettuce, tomato, caramelized onion, and Anchor sauce

FRIED CHICKEN SANDWICH \$16

Fried chicken, topped with Anchor sauce, slaw and pickles

SALMON BURGER \$26.50

House made Alaskan salmon burger topped with guacamole, and slaw



Mains

STEAK FRITES \$32

10oz New York, served with fries and slaw

Sauteed Mushrooms \$4.50

Caramelized Onion \$4

CHICKEN PARMESAN \$22

Fried chicken, topped with marinara, Parmesan and mozzarella cheese blend. Served over a bed of spaghetti noodles with garlic bread

BLACKENED SEAFOOD PASTA \$28

Alaskan smoked salmon, shrimp, clams, bacon, chorizo, mushroom, and bell pepper tossed in a spicy cream sauce over spaghetti noodles. Served with garlic bread.

FISH AND CHIPS

Chef's selection of Alaskan fish, hand-dipped and served with fries, slaw and tartar

FISH TACOS

Chef's selection of Alaskan fish seared on two corn tortillas, guacamole, slaw, pickled red onions, and cilantro. Served with chips and salsa.



CHICKEN AND WAFFLES \$20

Fried chicken stacked on top of a Belgium waffle served with syrup and fries



KIDDOS

KIDS BURGER \$12

Beef patty with cheese and fries

CHICKEN TENDERS \$13

chicken strips and fries

Kids Noodles \$10

Choice of butter or marinara.

STICKS AND RANCH \$7

carrot and celery sticks with ranch

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