



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:	The Duck Inn Inc				
License Type:	Beverage Dispensary Tourism	License Number:	2147		
Doing Business As:	The Duck Inn				
Premises Address:	43187 Kalifornsky Beach Road				
City:	Soldotna	State:	AK	ZIP:	99669
Contact Name:	Bailey Cook	Contact Phone:	9073943597		

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):

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)(2)
3. Dining by persons under the age of 16 years, accompanied by a person over the age of 21: AS 04.16.049(a)(3)
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.

OFFICE USE ONLY	
Transaction #:	Initials: <i>CC</i>



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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 are welcome to dine in the cafe or bar only while accompanied by their parent or legal guardian. Minors will only be employed in the restaurant or kitchen where they do not have access to handling or serving alcohol.

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 Bartenders and Bar Employees are 21 years of age or older and TAPS certified including the DJ. There are employees greeting customers at the door and checking IDs to ensure all customers who walk into the bar are of legal drinking age. Employees also check identification before serving alcohol to any individual. The Duck Inn also keeps current on all postings of warning signs. Minors are only allowed in the bar when accompanied by a parent or legal guardian and closely monitored by the trained staff.

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.

**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 Duck Inn is open every day of the week, year-round excluding occasional special holidays like Christmas. They typically serve food and/or alcohol in the restaurant from 9 am to 12 am daily, hours vary seasonally based on business.
They serve food and alcohol in the Bar/Lounge as early as 9 am until 2 am sometimes as late as 4 am, depending on business.

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:

The Duck Inn offers various forms of entertainment including Karaoke every Thursday night, Live Music or live DJs daily, and trivia every Tuesday night. The Duck also hosts special events like Pool League, Sunday and Monday night Football parties, and other holiday parties.

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.

AC

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.

AC

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.

AC

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.)

AC

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.

AC

Alyssa Clyde
Printed name of licensee

Alyssa Clyde
Signature of licensee

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

AMCO

FEB 23 2023



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

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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.



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(AB-03 applications that accompany a new or transfer license application will not be required to submit an additional copy of their premises diagram.)

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.



Bailey Cook
Printed name of licensee

Bailey Cook
Signature of licensee

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

AMCO

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AMCO Enforcement Review:

Enforcement Recommendation:

Approve

Deny

Signature of AMCO Enforcement Supervisor

Printed name of AMCO Enforcement Supervisor

Date

Enforcement Recommendations:

AMCO Director Review:

Approved

Denied

Signature of AMCO Director

Printed name of AMCO Director

Date

Limitations:

AMCO
FEB 23 2023

Welcome To

The Duck Inn Restaurant

**43187 K-Beach Road
Soldotna, AK**

**Dine In OR Take Out
262-2656**

**Your Food is served FRESH and cooked to order,
This takes time & your patience is appreciated!!
Our Full Service Bar is available**

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNES**

**AMCO
FEB 23 2023**

~Salads~



grilled chicken caesar salad \$17.50

A grilled or blackened chicken breast on a bed of fresh, crisp romaine lettuce tossed with our creamy Caesar dressing, parmesan cheese & homemade seasoned croutons & served with a side of garlic bread.

*Add blackened \$18.50 OR grilled or blackened Alaskan Halibut *market price**

chef salad \$17.50

Generous servings of ham, smoked turkey, Swiss & American cheeses, black olives, cucumber, carrot sticks & sliced egg served on a bed of crisp salad greens served with garlic bread.

taco salad \$17.95

Have it your way with spicy beef OR chicken with lettuce, tomato, cheddar cheese, black olives, green onions, Jalapenos, sour cream & salsa served in a hand made flour tortilla bowl.

cobb salad \$17.50

This salad is served with bleu cheese crumbles, cheddar cheese, black olives, cucumber, Carrot sticks, bacon & sliced egg on a bed of crisp salad greens served with our garlic bread.

Add Grilled Chicken \$19.50 OR Blackened Chicken \$20.50

Make it a Blackened Prime Cobb \$24.50

~Sandwiches~

Duck Inn sandwiches are served with french fries, tater tots, or coleslaw

Upgrade soup or Salad \$4.95

the Reuben \$16.95

Thin slices of corned beef on our marble rye topped with sauerkraut, swiss cheese and thousand island

the k-beach \$16.95

Slices of tender roast beef topped with grilled onions, green peppers, melted swiss cheese & served on a French roll.

the Suzie-Q \$17.95

Thin slices of our tender roast beef, bacon, melted swiss cheese & horseradish sauce served on a garlic toasted French roll.

green chili chicken sub \$16.95

A grilled chicken breast topped with green chilis. Melted Monterey jack cheese & served on a French roll.

brick oven turkey sub \$16.95

Slices of smoked turkey breast with grilled mushrooms, melted swiss cheese on a French roll, baked in our brick oven & served with cranberry sauce.

chicken & bacon stacker \$17.95

Seasoned, grilled chicken, bacon, jack cheese, lettuce, tomato, green pepper, onion & ranch dressing served on a French roll

french dip \$15.50

This is a classic with thin slices of roast beef served on a French roll with au jus.

Add cheese \$1.00

duck inn b.l.t. \$14.95

This sandwich is big enough to be duck inn style! DOUBLE layers of bacon, lettuce & tomato served on white OR wheat bread.

the duck inn club \$15.95

A TRIPLE DECKER! With smoked turkey, ham, bacon, lettuce, tomato, Swiss & American cheese served on sourdough bread

Alaskan halibut sandwich

Grilled or Deep fried or Blackened *market price* Add Cheese Additional \$1.00

Batter dipped, grilled OR blackened served on a French roll with lettuce, tomato, onion, pickles & our homemade tartar sauce.

Cup Soup \$5.95 Bowl of Soup \$8.95 Side Salad \$6.95 Side of Garlic Bread \$6.00

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****Gourmet Burgers & Pitas**

****All burgers and pitas are served with fries or TOTS OR SUBSTITUTE homemade soup or fresh salad for \$4.95**

all American hamburger \$14.95

*Our signature burger grilled and put on a Kaiser roll with fresh lettuce, tomatoes, onions & pickles on request
~add Swiss & American Cheese \$15.95 OR add Bacon or Mushrooms \$17.95*

the DUCK burger \$18.95

Grilled to perfection and topped with grilled ham, crispy bacon, Swiss & American cheeses

the mack daddy 'T' \$20.95

Double patty, double Swiss & American cheeses, onion, lettuce, tomato, & pickles

buffalo chicken burger \$20.95

Breaded chicken breast hand-dipped in our own spicy hot wing sauce, topped with bacon and finished off with melted cheddar and bleu cheese in our brick oven

spring chicken burger \$16.95

Grilled chicken breast with honey mustard, fresh grilled mushrooms, bacon & Swiss cheese

chicken pesto pita \$15.95

Grilled chicken with a pesto spread, Monterey Jack cheese, lettuce, tomato & red onion wrapped in pita bread

honey chicken pita \$15.95

Grilled chicken glazed with honey mustard, lettuce, tomato, onion & cheddar cheese wrapped in pita bread

veggie pita (grilled or fresh~ you choose) \$14.50

Served with Fresh lettuce, tomato, red onion, mushrooms, green pepper with cucumber sauce & wrapped in pita bread

****House Favorites**

chicken strips \$15.50

buffalo chicken strips Add \$2.00

*Hand dipped & hand breaded chicken strips served with choice of dressing and French fries,
SUBSTITUTE fresh soup OR salad for \$4.95*

chicken fried steak \$18.95 OR chicken fried chicken \$18.95

Southern style chicken served with mashed potatoes & country gravy, veggies & Texas toast

steak fingers \$16.95

Hand dipped and hand breaded steak fingers served with French fries

fish 'n chips *market price*

*A Hearty serving of Hand dipped Alaskan HALIBUT chunks served with French fries & homemade tartar
~And your choice of soup or salad~*

patty melt \$15.95

An old fashioned (always good!) burger topped with sautéed onions, swiss cheese & served on rye bread

gyro plate \$18.95

Seasoned chicken OR lamb/beef topped with cucumber sauce, onions, tomato, wrapped in pita bread & served with French Fries

broasted chicken ~ 2 piece \$19.25 4 piece \$23.25

Our juicy chicken is broasted & served with mashed potatoes, homemade country gravy, coleslaw & our jumbo buttermilk biscuit

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~Pizza~

Our gourmet pizza dough is homemade & brushed with a specialty garlic & butter seasoning.

Make it GF or Keto ADD a cauliflower crust for \$5.00

veggie lover \$18.95 & \$22.95

Onions, green peppers, mushrooms, black olives & fresh tomatoes

duck inn special \$21.95 & \$26.95

Pepperoni, Italian sausage, onions, green peppers, mushrooms & black olives

italian trio \$23.95 & \$27.95

3 meats & 3 cheeses! Salami, pepperoni, Italian sausage, mozzarella, parmesan & cheddar cheese.

mama mia \$23.95 & \$27.95

Pepperoni, Italian sausage, Canadian bacon, green peppers, mushrooms, black olives, extra cheese & fresh tomatoes

greek pizza \$22.95 & \$26.95

Butter crust, pepperoni, Canadian bacon, onions, green peppers, mushrooms, feta cheese & fresh tomatoes

garlic chicken pesto \$21.95 & \$25.95

Garlic pesto crust, grilled chicken, yellow onion, tomatoes & mozzarella cheese.

manhandler \$25.95 & \$29.95

5 meats & 4 cheeses! Canadian bacon, ground beef, bacon, pepperoni, Italian sausage, Monterey, parmesan, cheddar and mozzarella



Additional Toppings \$2.50 each

Black olives, mushrooms, pineapple, jalapenos, green peppers, hamburger, Italian sausage, pepperoni, cheddar, bacon, fresh tomato, feta cheese, garlic, onion, chicken, Canadian bacon, and pesto! Whew!

	1 topper	2 topper	3 topper
Small	\$14.00	\$16.50	\$19.00
Large	\$18.25	\$20.95	\$23.50

~BEVERAGES~

Iced Tea, Lemonade, Sprite, Dr. Pepper, Coke, Diet Coke & Root Beer \$3.00 (bottomless)

Coffee & Hot Tea \$2.75

Hot Cocoa \$2.95

Milk & Juice Small \$3.00 Large \$4.95

Dessert

chocolate cobbler \$8.95

A warm, gooey, hand baked brownie covered with ice cream, chocolate syrup & whipped cream.

cheesecake \$7.95

With strawberry or blueberry toppings.

pie of the day...\$7.25

These yummy pies vary from pecan to apple, cherry, fruit of the forest, pumpkin, ask what is available!

ADD A scoop of ice cream for \$3.00

real fruit smoothies \$6.25

Banana, mango, strawberry, raspberry, peach & wildberry ~ OR you pick the combination!

frosty root beer float \$6.95

sundaes \$6.25 (ask if available!)

Blueberry, caramel, chocolate, strawberry & vanilla

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Did you enjoy your Meal? Buy the kitchen a round for \$20

Appetizers

Combo Platter \$23.75

This huge platter serves four!

Served with chicken strips, jalapeno poppers, mozzarella sticks, deep fried mushrooms & onion rings with One dipping sauce

CHEESY BREADSTICKS \$13.00

FRESH VEGGIE TRAY \$9.95

FRIED MUSHROOMS \$15.75

JALAPENO POPPERS \$14.75

MOZARELLA STICKS \$14.75

COCONUT CHICKEN STRIPS \$16.95

POTATO SKINS \$15.95

HOT WINGS \$16.50

NACHOS GRANDE \$16.75

This includes chips, ground taco beef, olives, tomatoes, cheese, green onions, jalapenos, salsa & sour cream

FRIED CALAMARI \$17.75

BLACKENED PRIME BITES * market price *

COCONUT PRAWNS \$19.95

HALIBUT BITES * market price *

loaded cheese fries OR Tot's \$14.95 half order \$10.95

French fries or Tot's smothered with Monterey jack & Cheddar cheese,

bacon bits & green onions and thoroughly melted in our brick oven with choice of dipping sauce

**Steaks, Seafood & Specialties

Dinners are served with soup or salad, dinner roll, veggies & your choice of potato duck in style...

prime rib

(offering at MARKET PRICE ask if available)

*Our prime is oven roasted slowly served in your choice of size with Horsey sauce & Au jus.
Jack Cut...8 Ounces ~ \$28.50 Queen Cut...12 Ounces ~ \$34.50 King Cut...16 Ounces ~ \$37.50
~Friday and Saturday Night special Prime for TWO...12 Ounces \$62.00*

jumbo prawns served your way! \$29.95

*Sauteed with fresh mushrooms, green peppers & onions in a garlic wine sauce
~OR~*

fland dipped in our seasoned batter and deep fried

seafood combo \$33.95

*Always a favorite at the Duck, halibut and jumbo prawns hand dipped in our specialty batter
deep fried ~ OR ~ grilled*

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**** Breakfast**

biscuits & gravy full order \$11.50 1/2 order \$8.25

basic breakfast \$13.95

2 eggs, hash browns & toast with your choice of ham, bacon or sausage links

frenchy \$14.50

2 French toast, 2 eggs & 2 bacon strips or sausage links

old fashioned oatmeal \$8.95

Served with brown sugar, raisins and toast

mini \$11.95

1 egg, 1 pancake & 2 bacon strips or sausage links

sourdough breakfast \$15.50

Reindeer sausage, 2 eggs, hash browns & toast.

k~beach breakfast \$15.50

2 eggs, 2 bacon strips & 2 sausage links, served with either hash browns & toast OR 2 pancakes

chicken fried steak and eggs \$18.50

"Duck inn sized" chicken fried steak with country gravy, 2 eggs, hash browns & toast.

french toast ~2 slices \$7.95 3 slices \$10.25

Pancakes

short stack (2) ~ \$7.75....full stack (3) ~ \$10.95.....

blueberry (2) \$9.75 ~ chocolate (2) \$8.75

**** Omelets**

All omelets are served with hashbrowns & toast

Added cost for each additional ingredient.

the alaskan \$15.95

Alaskan reindeer sausage, onions, potato, green peppers & cheddar cheese, Alaskan style at the Duck!

the veggie \$13.50

Tomatoes, green peppers, onions, mushrooms & cheese cooked to perfection!

bacon, ham & cheese omelet \$14.95

Bacon, ham, Monterey jack & cheddar cheese

the manhattan \$13.50

Swiss cheese and mushrooms wrapped in an egg omelet

the denver \$14.50

Served with diced ham, onions, green peppers & cheddar cheese.

the santa fe \$14.95

Chicken, diced green chilies, tomato, onions & cheddar cheese wrapped in eggs.

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**** KIDS**

for children under 10 & Senior Citizens Only!

Grilled Cheese & Fries \$9.95 Hamburger & Fries \$11.95 Cheeseburger & Fries \$12.95

Chicken Strips & Fries \$12.95 Mini Pizza \$12.95

A La Carte

Bacon 6.00

Sausage Links 6.00

Reindeer 7.50

Pancake 4.00

1 Egg \$3.95 2 Eggs 5.95

Hash Browns 5.00

Sausage Patty 6.00

HamSteak 6.00

Sausage Gravy 4.50

Toast 4.00

~All sides cost extra and you will be charged, please ask your server if you have questions~





Alaska Food Code 2023 Establishment Permit

Division of Environmental Health
Food Safety & Sanitation Program

Permit Number: 3475
Issued to: ROSIN INVESTMENTS INC
For: Duck Inn Bar
For Operation of: FN-4 Tavern/Bar
Located at: 43187 Kalifornsky Beach RD Soldotna, AK 99669

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, 2023

Program Manager:

A handwritten signature in black ink, appearing to read "Kimberly S. O'Neil".

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

1-87-SAFE-FOOD

(in Anchorage call 334-2560)



AMCO

FEB 23 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 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 may not be 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 Anchorage office before any license application will be considered complete.

Yes No

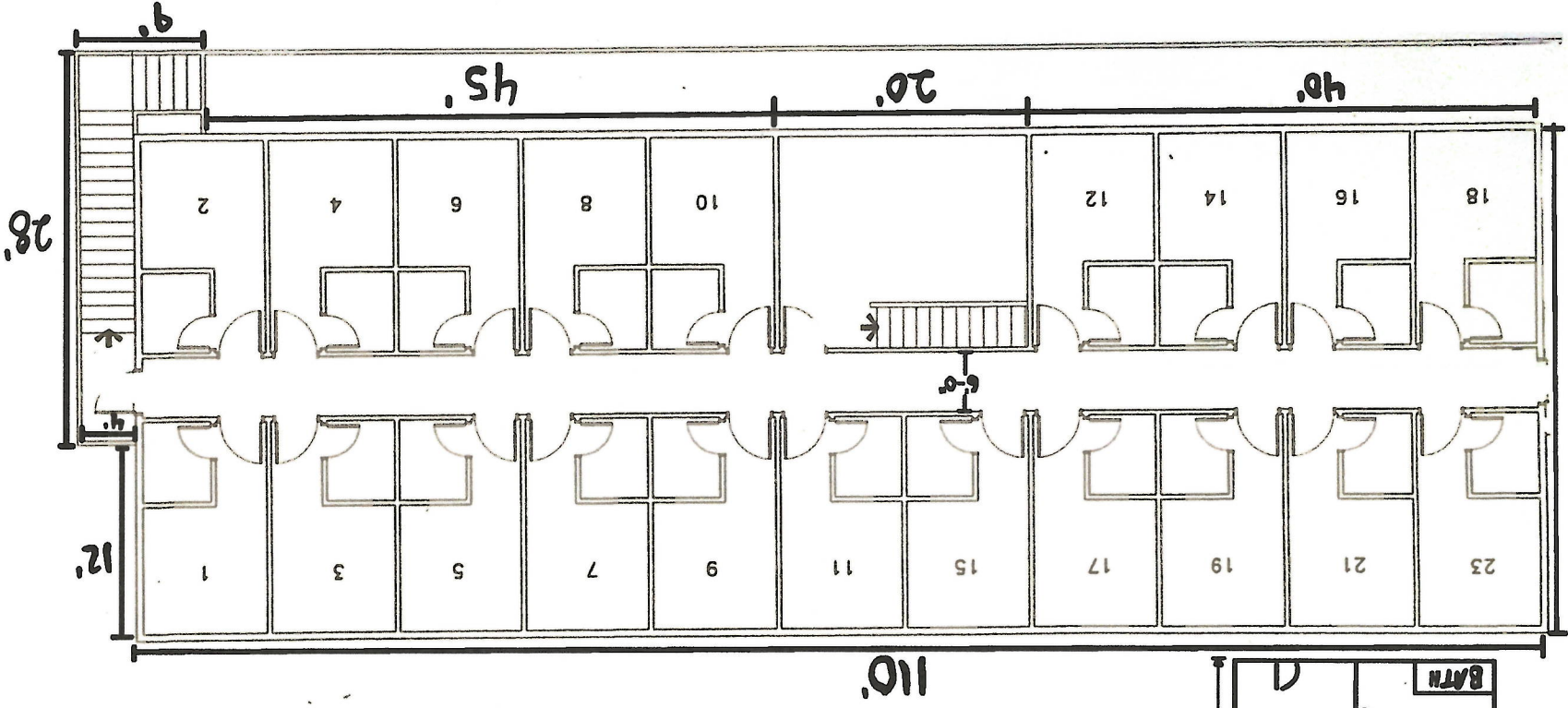
I have attached blueprints, CAD drawings, or other supporting documents in addition to, or in lieu of, the second page of this form.

Section 1 – Establishment Information

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

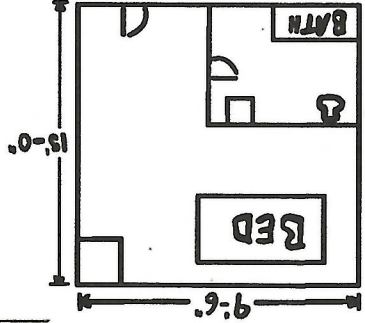
Licensee:	The Duck Inn Inc	License Number:	2147		
License Type:	Beverage Dispensary Tourism				
Doing Business As:	The Duck Inn				
Premises Address:	43187 Kalifornsky Beach Rd				
City:	Soldotna	State:	AK	ZIP:	99669

2nd Floor Plan Motel Rooms



36'

DUCK INN
SOLDOTNA ALASKA
43187 Kalifornsky Beach Rd.
Soldotna, AK 99669



TYP
20 Rm

North

FEB 23 2023

AMCO



KALIFORSKY BEACH ROAD

RECEIVED
MAY 25 2000

Submitted to
Environmental Commission
ID#

RECORD DRAWING
THIS RECORD DRAWING WAS PREPARED BASED ON OUR CONSTRUCTION
PERMITS AND CONTRACTS. OWNER'S RESPONSIBILITY IS TO VERIFY
COMPLIANCE WITH ALL APPLICABLE REGULATIONS AND TO PROVIDE TO SHOW
SHEETS FOR INFORMATION AND RECORD PURPOSES ONLY AND NOT
FOR CONSTRUCTION.

PROJECT NO. CE 8300 DATE 5-22-00

APPROXIMATE SITE PLAN
SCALE: 1"=40'

NOTES
APPROXIMATE SITE PLAN BASED ON
CONTRACTS AND PERMITS. THIS DRAWING
IS FOR INFORMATION AND RECORD PURPOSES ONLY.

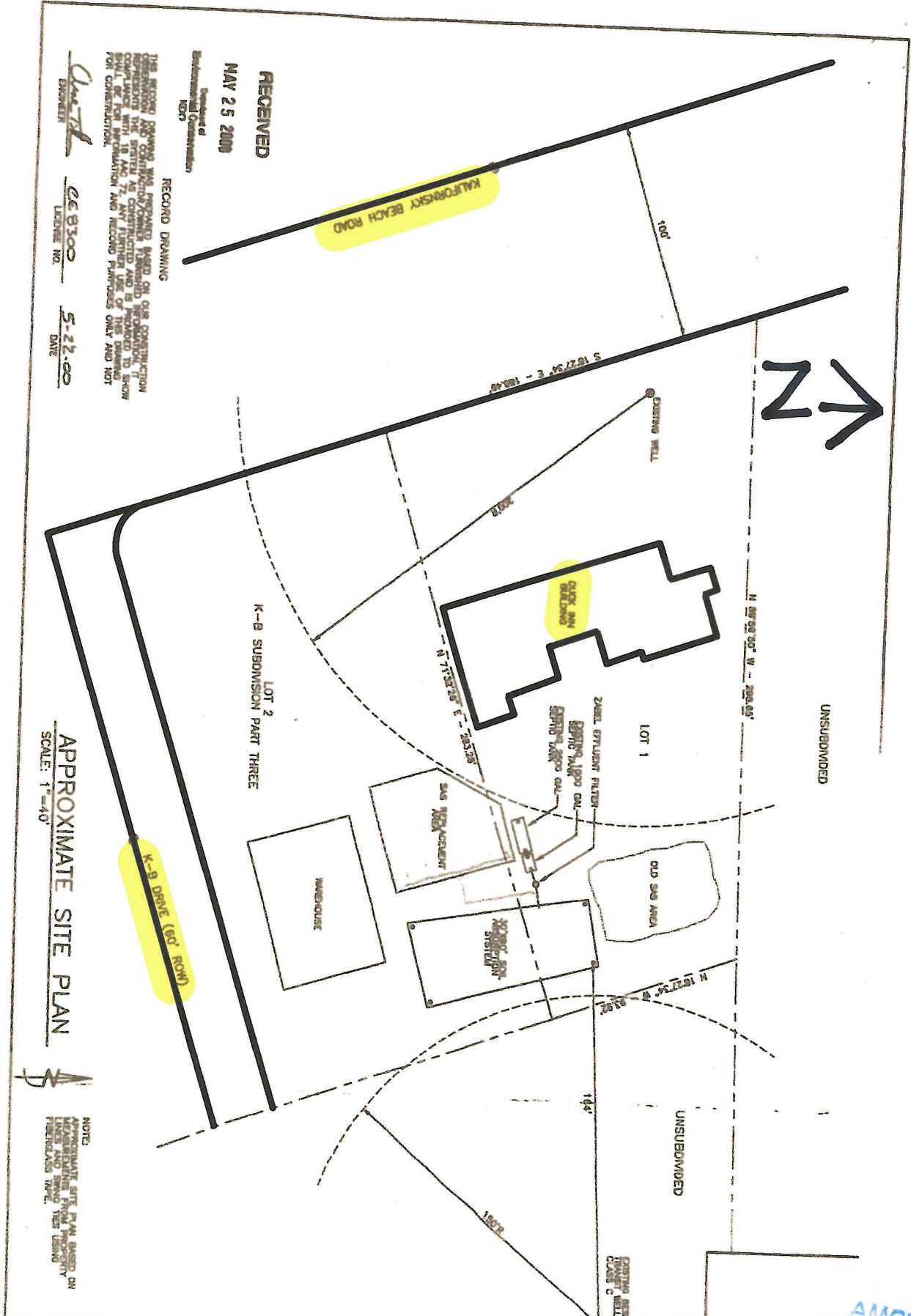
DATE:	APRIL 2000
DRAWN BY:	ARNE K. TIKKA
CHECKED BY:	ARNE K. TIKKA
SCALE:	AS SHOWN
PROJECT NO.:	CE 8300

ALASKA CONSULTING AND ENVIRONMENTAL ENGINEERING
ARNE K. TIKKA, P.E.
P.O. BOX 3411 SOLDOTNA, ALASKA 99669
(907) 262-3197 FAX 262-9013

DUCK INN
REPLACEMENT SOIL
ABSORPTION SYSTEM

RECORD
DRAWING
APPROXIMATE
SITE PLAN

AMCO
FEB 23 2023

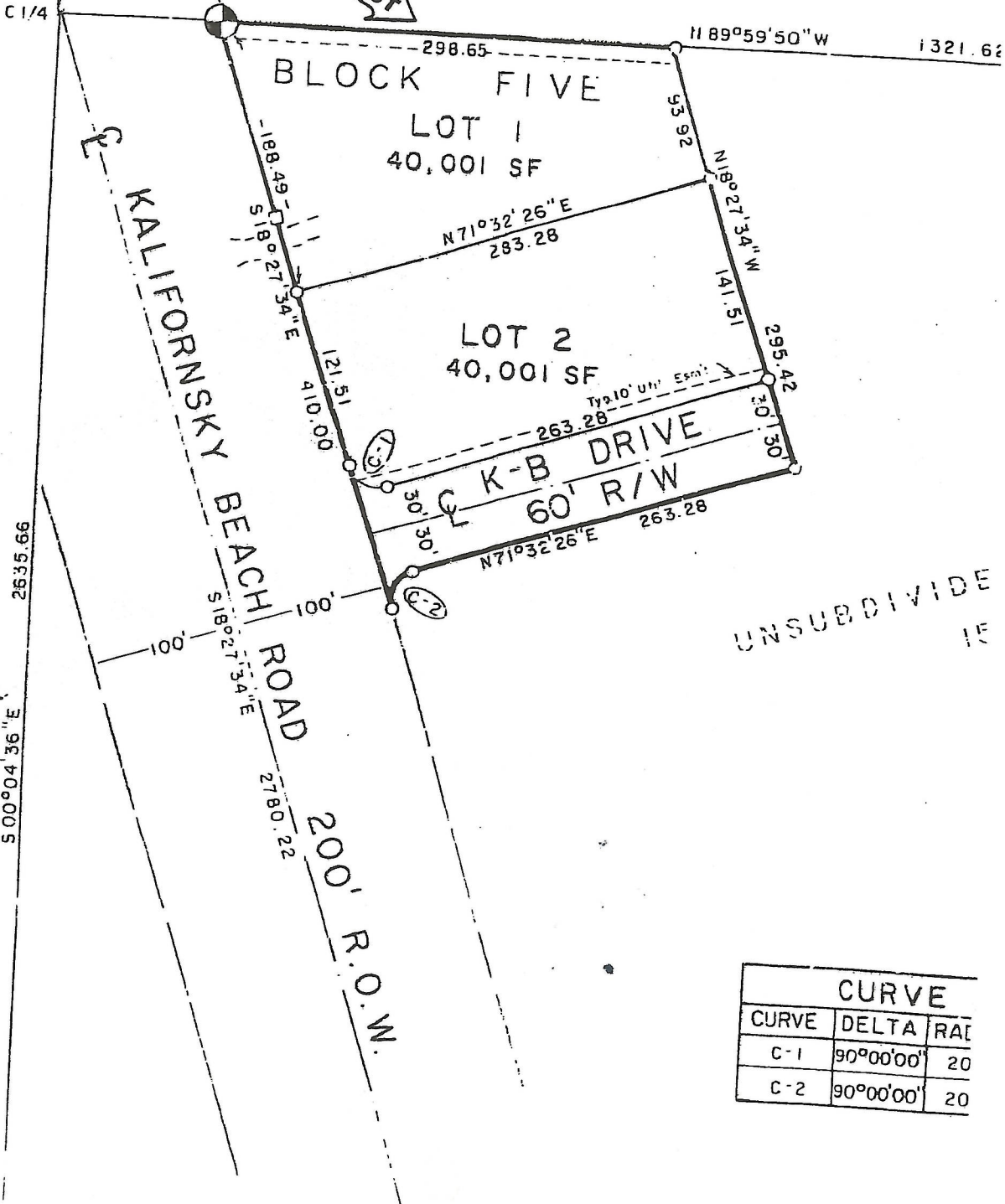


WC
C 1/4
S-26
4537
198

SUBJECT

SEE DETAIL

UNDIVIDED



R. W. mon. 0.48
NE of R./W line



UNSUBDIVIDE
15

CURVE		
CURVE	DELTA	RAD
C-1	90°00'00"	20
C-2	90°00'00"	20

in accordance with
any noted restrictions
DATE

S 2E
1/4
S 35

Plat Map

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End PK nail