



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:	Six Mile Mermaid LLC		
License Type:	Restaurant/Eating Place	License Number:	5765
Doing Business As:	Dirty Skillet		
Premises Address:	19702 Hope Hwy		
City:	Hope	State:	AK
		ZIP:	99605
Contact Name:	Jeannine Jabaay	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):

- 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 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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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

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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 dining will only be allowed in the dining area and must be accompanied by a guardian at least 21 years or older. Minors employed will only be allowed in the kitchen and dining areas. Alcohol storage is restricted, locked and under camera surveillance. The bar area is restricted from minors.

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 minors dining will be accompanying by a guardian who is 21+ years old, and they will only be allowed in the dining areas. All employed minors will always be supervised by an adult with a TAPs card, and they will never be allowed to work behind the bar. The storage area for alcohol is restricted, locked and under camera surveillance, and minors will not be given access to that area.

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:

8 am to midnight, 7 days a week

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 accoustic music during dinner hours (typically 6-10 pm)

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:



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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.

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.

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 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.)

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.

Jeannine Jabaay

Printed name of licensee

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



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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:

NEED A PLACE TO STAY TONIGHT? WE HAVE CABINS!
JUST ASK YOUR SERVER FOR AVAILABILITY.

THE DIRTY MENU

Share-able Appetizers - \$12 each

Dusty Road Rice Balls

Alaskan sausage is mixed with a cheesy rice that has been deep fried to a crispy deliciousness. Served with our secret mustard dipping sauce.

Gold Panner's Salmon Spread*

Creamy smoked Alaskan salmon is combined with fresh herbs and seasoning, served with pita bread triangles. *Can be served gluten-free upon request.*

Second Base Crab Cakes

What's better than having one Alaskan-sized delicious baked Alaskan crab cake? Having a SECOND Alaskan-sized delicious baked Alaskan crab cake. Duh. Served with a house-dipping sauce.

Fresh & Hot Soup

Grandpa's Roast Veggie Lentil Soup

(cup \$10; bowl \$15) (V) (VG) (GF)

There's a different vegetable in every bite. Perfect for a lighter meal. Served with corn tortilla chips.

SPECIAL: Steamy Couple Soup & Sandwich - \$18

The heady aroma of our mouthwatering caramelized French Onion-styled three cheese grilled sandwich will have you dreaming of passionate nights of delectable foods. And the soup? Don't get us started on our hot, inviting, creamy tomato bisque soup with a basil crema on top. Oh, yes. Please. And thank you.

**DIRTY
SKILLET**



Fancy Greens

Cast Iron Caesar Salad* - \$14

Fresh chopped lettuce is tossed with a house made creamy caesar dressing and homemade croutons. *Add a touch of protein to any salad: chicken for \$6; Alaskan salmon for \$12; Alaskan crab cakes for \$12*

Side Green Salad (V) (GF) (DF) - \$8

Simple. Classic. Fresh. Your choice of Italian, Bleu Cheese or Ranch Dressing. *Add a touch of protein to any salad: chicken for \$6; Alaskan salmon for \$12; Alaskan crab cakes for \$12*

Autumn Harvest Salad - \$14 (VG) (GF)

We are ushering in fall with style and taste! Quinoa and squash are mixed with a caramelized onion and thyme vinaigrette which is served on a bed of greens. *Add a side of goat cheese for \$2. Add a touch of protein to any salad: chicken for \$6; Alaskan salmon for \$12; Alaskan crab cakes for \$12*

Mini Miners (under 10 yrs only) - \$12 each

Chicken Strippers for Kids Only*

Crispy fried chicken strips served with rosemary fries. (sub carrots upon request)

Moose Nuggets, aka: Kiddo's Mini Corn Dogs

Whole grain chicken corn dogs are served with rosemary fries. (sub carrots upon request)

Grilled Cheese for Kids Only

A classic never goes out of style. Soft white bread and grilled cheddar served with rosemary fries. (sub carrots/GF bread upon request)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
DIRTY SKILLET IS OPEN SUNDAY-THURSDAY, 3-9 PM; FRIDAY & SATURDAY, 3-10 PM; CLOSED MONDAYS.

NOTE: Groups of 6 or more will be placed on one ticket with an automatic 20% gratuity.

NEED A PLACE TO STAY TONIGHT? WE HAVE CABINS!
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DINNER MENU

SPECIAL: The Striped Gopher: Toasted Turkey & Brie Sandwich - \$19

Thin-sliced roasted turkey is layered on a pretzel bun with melted brie and a cranberry chutney then topped with fresh arugula. A whole junk ton of rosemary fries are served on the side. *Confused about what a striped gopher is? We are too. Just ask Jamie.*

SPECIAL: Murgh Kari Indian Chicken Curry - \$26 (GF)

Straight from India then made with our own "Dirty" flair, this Indian-inspired red curry boasts warm spices and coconut milk topped with a yogurt curried chicken served over jasmine rice

Whiskey Bacon Mac & Cheese - \$22

Whiskey + Bacon + Salsa + Cheese + Penne Pasta 'Nuf said. *Can be made vegetarian w/o bacon.*

Kettle Bottom Steak*(GF) - \$42

This is it! The mother of all steaks. 22 oz bone in Angus Rib Eye is served with a heap of rosemary fries and a side of veggies. This fine hunk of meat takes approximately 25 minutes to cook to perfection.

SPECIAL: Miner's Pie - \$24

Our take on a classic shepherd's pie, made with a beer gravy and beef stew and topped with horseradish mashed potatoes. Served with a fresh-baked biscuit.

Note: This is NOT a to-go item.

DIRTY SKILLET



Dirty Burgers

Made with 1/2 lb savory beef and served with rosemary fries. *Sub fries for a side green salad for \$3. Sub beef for vegan veggie patty for \$3. Gluten free bread available upon request for \$1. Keto-friendly bread available upon request for \$1.*

The Ball & Chain Burger* - \$18

White wine caramelized onions and bleu cheese finish off the Ball & Chain, spiced with fresh arugula and rosemary garlic aioli. Fancy, just like the ol' ball & chain should be.

The Big D Burger* - \$18

Made just the way Derrick loves it - spicy rubbed burger meat, topped with pepper jack cheese, spicy guacamole, and a roasted jalapeno on the side, finished with lettuce and tomato.

The Basic B* - \$16

Yeah, you heard us. It's basic... but oh-so-amazing. Our savory beef burger is made complete with lettuce, tomato and cheddar cheese. She be basic, but she be great. (Note: this does not come with a pumpkin spice latte.)

SPECIAL: Lucky Fisherman Salmon Burger- \$20

A beautiful and simply seasoned wild Alaskan salmon patty is served with a house-made garlic and lemon caper aioli, topped with a pile of arugula and slice of tomato then served on a pretzel bun. Comes with a junk ton of rosemary fries.

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DIRTY DESSERTS

Fresh Baked Homemade Pies - \$8 per slice *Based on availability*

- Peanut Butter Chocolate Pie with Seasalt
- Caramel Apple Crumble

Homemade Ice Cream - \$5 per scoop

- Turnagain Mud, our signature ice cream made with vanilla, cinnamon & activated charcoal
- ASK ABOUT TONIGHT'S ADDITIONAL ICE CREAM FLAVORS

**DIRTY
SKILLET**



Drinks

- Orange Juice: \$3
- Coke: \$3
- Dr. Pepper: \$3
- Diet Soda by the Can: \$3
- Topo Chico Sparkling Mineral Water: \$3
- Root Beer by the bottle: \$3
- Sprite by the Can: \$3
- Ginger Beer: \$5
- Kombucha by the Bottle: \$5
- Help-Yourself Coffee, Tea & Cocoa: \$3
- Freezing Cold Tea (similar to iced tea... but we have zero ice): \$3 (sorry, no free refills)

- Beer by the Can, Bottle, or Tap Pint: \$6
- Wine by the Glass: \$9
- Mimosa (Bubbly Wine with Orange Juice, Cranberry Juice, or Guava Orange Juice): \$9
- Hot Tub Mimosa (Sangria with Prosecco and Sprite): \$9
- Mulled Wine (Red wine served piping hot with fall spices and seasonings): \$9

Dirty on the Side

We aren't calling you a snob, or anything... you just know what you like.

- Bucket of fries - \$8
- Sauteed onion - \$2
- Pita Triangles - \$2
- Baon - \$3
- Guacamole - \$3
- Cheese - \$2
- Fresh sliced onion - \$1
- House-Made Sauces - \$2

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AMCO Received 4/12/2022



**Alaska Food Code
2022 Establishment Permit**

Division of Environmental Health
Food Safety & Sanitation Program

Permit Number: 9484
Issued to: **SIX MILE MERMAID LLC**
For: **Dirty Skillet**
For Operation of: **FF-1 Food Service**
Located at: **19702 Hope HWY Hope, AK 99605**

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, 2022

Program Manager:

A handwritten signature in black ink, appearing to read "Kimberly S. ...", is written over the printed name of the 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)

