



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-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:	The Flats Inc.		
License Type:	Beverage Dispensary	License Number:	642
Doing Business As:	The Flats Bistro		
Premises Address:	39847 Kalifornsky Beach Road		
City:	Kerai	State:	AK
Contact Name:	Lucas Thibodeau	ZIP:	99611
		Contact Phone:	907 741 2722

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 #:	
		BRE:	





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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:

We will be open from 11:30 AM to 10pm Monday through Wednesday. We will be open 11:30 A.M. to 12 A.M. Thursday, Friday and Saturday. Open 10 AM to 10pm Sunday.

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 will be offered Thursday, Friday & Saturday.

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:

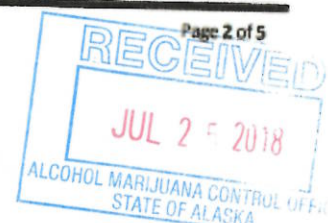
Is an owner, manager, or assistant manager 21 years of age or older always present on the premises during business hours?

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.

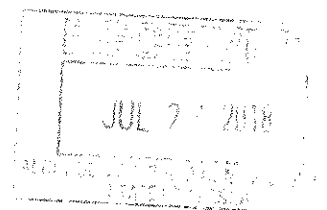
Yes ☒ No ☐



Flats Bistro Security Plan Statement

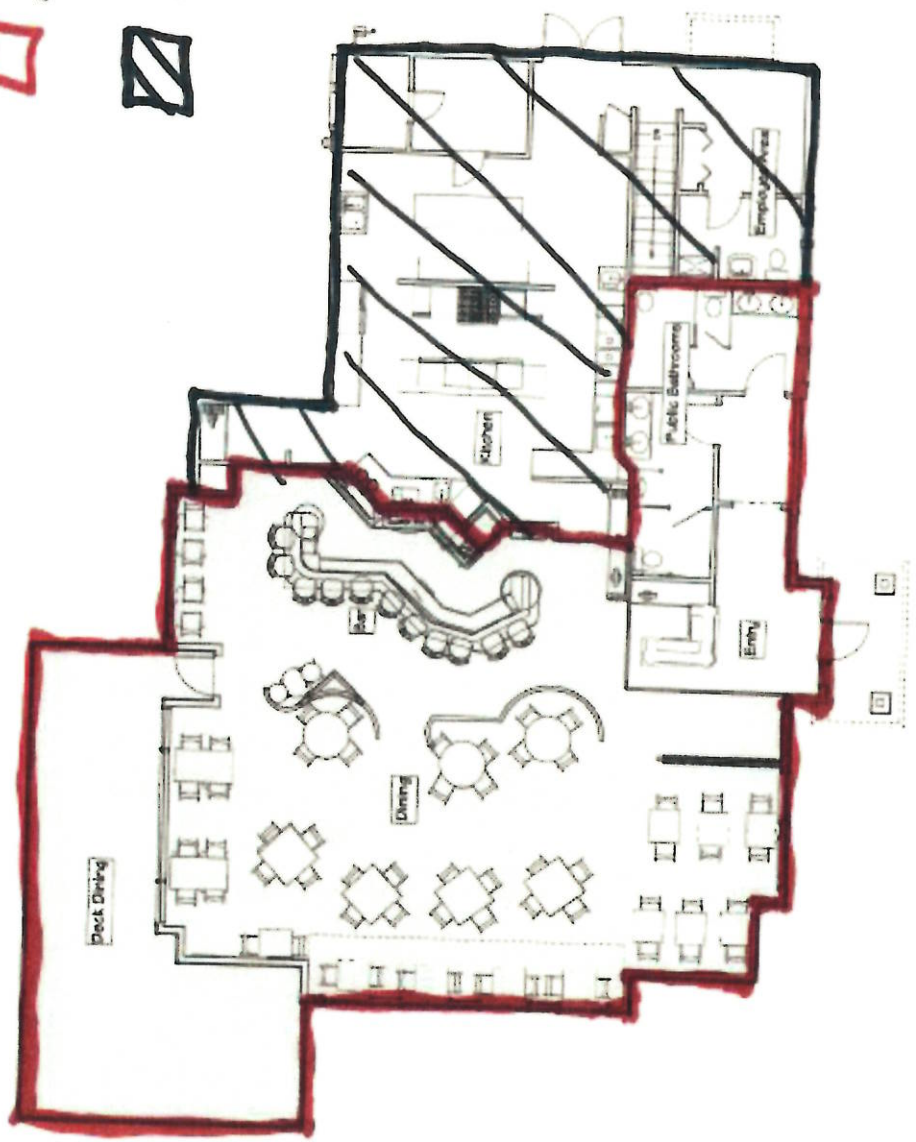
July 24, 2018

The outdoor eating area is completely enclosed by a 44 inch metal railing that prevents people from entering from the outside. Signs will be posted along railing that read "No Alcohol Beyond This Point." All servers will be trained to ask for legal identification from all customers that order or consume alcohol. All servers will be over the age of 21 and have valid TAP cards. The open floor plan at The Flats allows all servers to observe the customers at all time. The deck is also visible from the bar area by four large windows.



Kalifornsky Beach Road

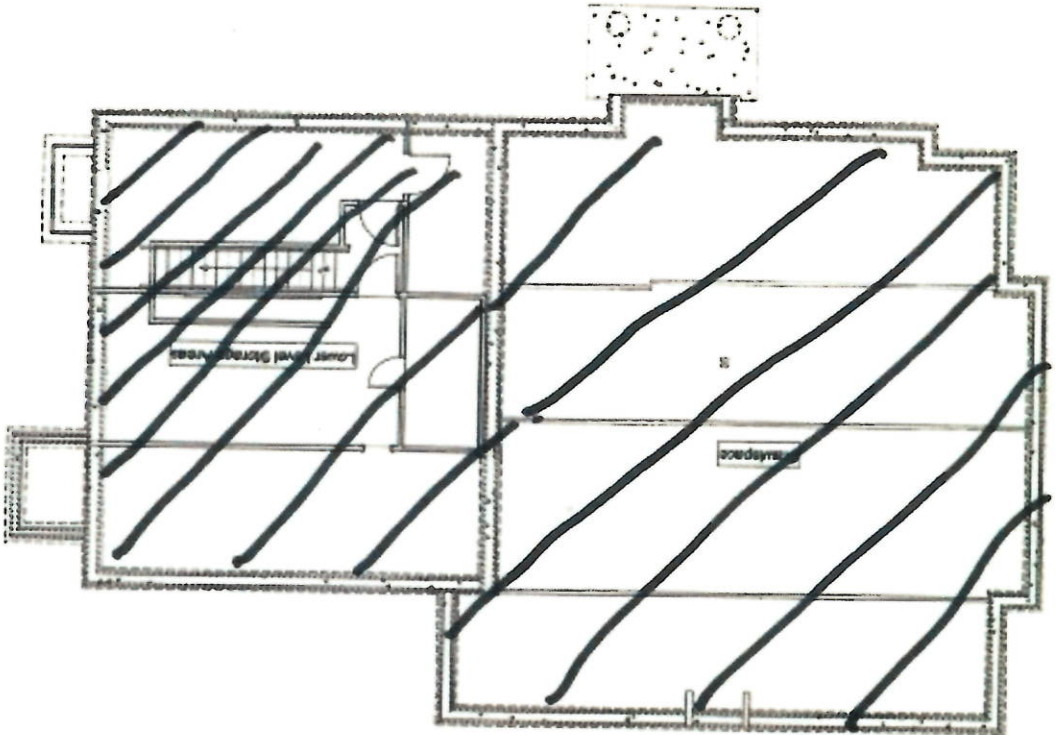
□ designated Area
▨ undesignated Area



1 Floor Plan 1/8" = 1'

1

Floor Plan 1/8" = 1'



■ - Undesignated Area
□ designated Area

AB-03

AS

DATE

10/20/18

CD

Crabbe Douglas

Flats Bistro

RECEIVED

JUL 26 2018

ALCOHOL MARIJUANA CONTROL OFFICE
STATE OF ALASKA



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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.

LT

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

LT

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.

LT

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

Lucas Thibodeau
Printed name of licensee

Signature of Notary Public

Notary Public in and for the State of Alaska

My commission expires: 10-10-18

Subscribed and sworn to before me this 24th day of July, 2018



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:



DESSERTS

BUTTERMILK PIE 7
Custard base pie, berry glaze

BLONDIE SUNDAE 7
Chocolate chip peanut butter brownie, vanilla ice cream, salted caramel

CREME BRULEE 7
Vanilla bean custard, caramel sugar

RHUBARB CRISP 6
Local rhubarb, streusel topping, vanilla ice cream

FLOURLESS CHOCOLATE CAKE 6
Mixed berry compote



LUNCH MENU

39847 Kalifornsky Beach Rd.
www.theflatsbistro.com
(907)335-1010



APPETIZERS

HOUSE PICKLED VEGGIE CROCK	6
FRIED ROOT WEDGES Sweet potato wedges, spicy aioli	8
BACON WRAPPED DATES Herb goat cheese, maple syrup glaze	12
WARM SPINACH & ARTICHOKE DIP Served hot & bubbly with crostinis Extra bread 2	13
SMOKED MAC & CHEESE Smoked cheese blend, orecchiette pasta, herb crust	11
BEETS & SQUASH Chilled beets, butternut squash, goat cheese, pepitas, seasonal pesto	10
SPICY BATTERED PICKLE SPEARS Dill pickle wedges, beer batter, ranch	8
BEER BATTERED CALAMARI Buttermilk brined Calamari steaks, fried jalepenos, jalepeno remoulade	16

FRIES 5 W/GARLIC PARM 6

SOUP & SALADS

CAESAR SALAD Tossed romaine lettuce, toasted croutons, grated parmesan cheese Add anchovies 3	9/5
WEDGE SALAD Iceberg lettuce, bacon, bleu cheese dressing, hard-boiled egg, house pickled veggies	10/6
CHARMOULA FLANK STEAK Mixed greens, pickled vegetables, goat cheese	15
DUCK CONFIT Crispy duck, mixed greens, pickled apricots, cherries, toasted sunflower vinaigrette	17

MIXED GREEN SALAD 5

SOUP OF THE DAY
Cup 4
Bowl 7

ENTREES

REUBEN SANDWICH Beer braised corned beef brisket, house made sauerkraut, 1000 island dressing, swiss cheese, marble rye	15
GRILLED CHICKEN CAESAR WRAP Grilled chicken breast, caesar salad, flour tortilla	14
SOCKEYE SALMON BLT Grilled salmon fillet, bacon, lettuce, tomato, lemon aioli	16
FRENCH DIP House roasted beef, toasted baguette, swiss cheese	16
FISH & CHIPS Alaskan cod, beer batter, remoulade Half 14 Whole 22	
BUILD YOUR OWN BURGER 7 oz. handmade burger or chicken breast lettuce, tomato, onion, your choice of cheese	14

Burger Sides -
\$1.50 each: caramelized onions, sauteed mushrooms, bacon, fried egg, -
\$.75 each: pickled jalapenos, peanut butter

Entrees come with house made potato chips or fries
Substitute side salad or soup \$2 Garlic Parm fries add \$1

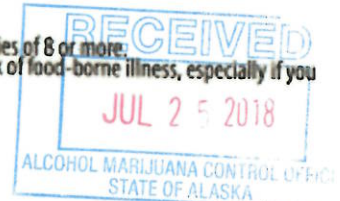
SIDES

Grilled Chicken Breast	7
Blackened Shrimp	10
Grilled Flank Steak	8
Crispy Chicken Tenders	6

DRINKS

Coke Products	2
Brewed Iced Tea	2
Shirley Temple	3
Hot Tea	3
Coffee Roasters Coffee	3
Cock 'N Bull Ginger Beer	4
Glacier Brewhouse Draft Root Beer	4

NOTE: We do not split checks for parties of 6 or more. Automatic gratuity will be added for parties of 8 or more.
IMPORTANT WARNING: Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.





DINNER MENU



SMALL PLATES

OYSTERS			
Fresh Alaskan oysters, apple-celery mignonette	3/\$9	6/\$16	12/\$30
PIMENTO CHEESE HUSH PUPPIES			
Alabama white sauce			7
ROOT WEDGES			
Seasoned sweet potato wedges, spicy aioli			8
SAFFRON ARANCINI			
Crispy risotto, lemon & garlic marinated, herb pesto			11
WARM SPINACH & ARTICHOKE DIP			
House-made sourdough bread			13
SCOTCH EGG		extra bread	2
Runny egg, house-made sausage, maple mustard			11
ROASTED BRUSSELS SPROUTS			
Tustumena slab bacon, onions, parmesan			12
BEETS & SQUASH			
Chilled beets and butternut squash, goat cheese, pepitas, pesto			10
SMOKED MAC & CHEESE			
Orecchiette Pasta, house smoked cheese blend, herb parmesan crust			11
RAZOR CLAMS			
Fried Razor Clams, lemon aioli, green tomato chow chow			14
CHARMOULA GRILLED FLANK STEAK			
Mixed greens, pickled vegetables, goat cheese, celery seed vinaigrette			13
MONGOLIAN GLAZED LAMB RIBS			
House-made winter green kimchi			17
BACON WRAPPED DATES			
Goat cheese, maple syrup glaze			12

GREENS

CAESAR SALAD			
Tossed Romaine lettuce, toasted croûtons, grated parmesan			9/5
Add house smoked salmon or anchovies	3		
DUCK CONFIT			
Crisp duck confit, mixed greens, shaved fennel, pickled apples, roasted squash, toasted sunflower vinaigrette			16/9
WEDGE SALAD			
Iceberg lettuce, bacon, bleu cheese dressing, hard-boiled egg			10/6

MIXED GREEN SIDE SALAD

3



LARGE PLATES

IPA BRINED CAULIFLOWER STEAK	18
White bean cassoulet, caramelized onions, charmoula, shaved parmesan	
FENNEL & LEMON STUFFED TROUT	27
Butterflied skin-on trout, turnip & potato latke, shaved vegetable salad, herb remoulade	
SHRIMP CURRY	26
Wild caught prawns, rice noodles, coconut curry broth, shaved vegetables, smoked chili oil	
BEEF STROGANOFF	21
Red wine braised beef, egg noodles, house-made creme fraiche	
CHICKEN	27
Pan-seared, free range, organic chicken breast and thigh, garlic mash potatoes, tobacco sorghum glazed carrots	
BONE-IN JUNIPER PORK CHOP	25
12 oz. center cut chop, roasted local potatoes, seared cabbage, apple-onion chutney	
NEW YORK	27
10 oz. grilled New York steak, potato gratin, butter poached green beans, hazelnut butter, fried leeks	
FILET MIGNON	38
Grilled 8 oz. beef tenderloin, aged cheddar tapioca, beef fat braised vegetables, merlot sauce	
<i>Burger and Fish & Chips come with fries- sub green salad, soup or sweet potato wedges for \$2 Garlic Parmesan fries add \$1</i>	
FISH & CHIPS	Half 14 Full 22
Beer battered Alaskan Cod, house-made remoulade	
BUILD YOUR OWN BURGER	14
7 oz. house-ground burger, telera roll, lettuce, onion, your choice of cheese.	
Burger Sides - \$.75 each: pickled jalapeños, peanut butter	
\$1.50 each: Caramelized onions, sautéed mushrooms, bacon, fried egg, pimento cheese	

SIDES

AGED CHEDDAR TAPIOCA	5	GRILLED CHICKEN BREAST	7
WHITE BEAN CASSOULET	4	BLACKENED SHRIMP	10
GARLIC MASH POTATOES	4	GRILLED FLANK STEAK	8
GREEN TOMATO CHOW CHOW	3	SOUP CUP 4 BOWL 7	
FRIES 3	W/ GARLIC PARM 5		

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DESSERTS

BUTTERMILK PIE Seasonal glaze	6
BLONDIE SUNDAE Peanut butter chocolate chip brownie, vanilla ice cream, salted caramel	8
CREME BRULEE Vanilla bean custard, caramel sugar	6
CINNAMON APPLE BREAD PUDDING House made sourdough bread, roasted apples, cinnamon brown sugar	6
FLOURLESS CHOCOLATE CAKE Mixed berry compote	6

DESSERT WINE

SANDEMAN 10 YEAR <u>TAWNY PORT</u>	11	OTIMA 10 YEAR <u>TAWNY PORT</u>	10
SANDEMAN RESERVE <u>RUBY PORT</u>	8	DOW'S 20 YEAR <u>TAWNY PORT</u>	12
ROYAL TOKAJI(500ML.) <u>LATE HARVEST</u> 6/26			

BEVERAGES

COCK 'N BULL	4	HOT TEA	3
SOFT DRINKS	2	ICED TEA	2
COFFEE ROASTERS COFFEE	2		

