



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:	ZenHen, LLC				
License Type:	Beverage Dispensary	License Number:	212		
Doing Business As:	Channel Club				
Premises Address:	2906 Halibut Point Road				
City:	Sitka	State:	AK	ZIP:	99835
Contact Name:	Luis Antonio "Tony" Hernandez		Contact Phone:	(435) 658-3877	

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		
Transaction #:	Initials:	



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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.)

See attached Security Plan; Minors will be allowed in the dining room and minors will be employed and present in the kitchen. Minors will not be allowed access to alcohol, and there will always be a manager above the age of 18 present, and any employees handling/serving alcohol must have a current TAPS Card.

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.

See attached Security Plan

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.

LAH

**Please note, if a plan review approval is submitted, a final permit will be required before finalization of any permit or license application.*

Channel Club

Security Plan

To ensure that restricted persons, including minors will not be served or consume alcohol on the premises, Channel Club will do the following:

- Check IDs for every member purchasing alcohol
- Underage persons will be monitored closely by the professionally trained alcohol servers
- All servers will closely monitor that only the guests that have been carded will have alcohol beverages
- All staff is trained to identify fake IDs
- ABC mandated posters as required by law are posted inside the business
- All entrances and exits will provide clear notice that NO ALCOHOL IS ALLOWED OUTSIDE PREMISES
- Alcohol sales WILL continue to be a part of our training for our staff.
- All safety related operations for our current liquor service will additionally be enforced
- Providing safety for all guests regarding the service of alcoholic beverages



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 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:

Wednesday-Sunday 4pm-10pm

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:

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.

LAH

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.

LAH

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.

LAH

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.)*

LAH

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.

LAH

Luis Antonio Hernandez

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:

STARTERS

LAMB LOLLIPOPS – MONGOLIAN MARINATED NEW ZEALAND LAMB CHOPS GRILLED,
SERVED WITH CHINESE MUSTARD - \$23

BLACK COD SPRING ROLLS – FILLED WITH BLACK COD TIPS & VEGGIES, PAN SEARED &
SERVED WITH A HOISIN SAUCE - \$21

CALAMARI – TENDER CALAMARI STRIPS, FRIED GOLDEN BROWN WITH SWEET BANANA
PEPPERS, ORANGE REMOULADE & BELL PEPPERS - \$21

SWEET & TANGY PORK BELLY – SLOW ROASTED PORK BELLY SERVED WITH HAWAIIAN
GLAZE & CABBAGE SLAW - \$19

BRAISED SHORT RIBS – BRAISED & SLOW COOKED SHORT RIBS, WEATHERVANE
SCALLOPS OVER GNOCCHI & FINISHED WITH DEMI GLAZE - \$26

SALADS & SOUP

CHANNEL CHOP – FRESHLY CHOPPED
ROMAINE, TURKEY, PROVOLONE,
TOMATO, BACON, HARD BOIL EGGS, RED
ONIONS & BANANA PEPPERS - \$16

CLUB CAESAR – WHOLE LEAF
ROMAINE SERVED WITH CROUTONS &
SHAVED PARMESAN - \$16

HOUSE SOUP & SALAD - \$16
1000 ISLAND, BLEU CHEESE, ITALIAN OR RANCH

HOUSE SALAD - \$9
1000 ISLAND, BLEU CHEESE, ITALIAN OR RANCH

SOUP OF THE DAY – CUP \$7 BOWL \$9

ENTREES

CHOICE OF SOUP OR SALAD WITH ENTRÉE

SALAD DRESSINGS – 1000 ISLAND, BLEU CHEESE, ITALIAN OR RANCH

KING SALMON – SPICE RUBBED KING SALMON, TOPPED WITH BEURRE BLANC, SERVED
OVER CILANTRO LIME RICE & SEASONAL VEGETABLES - \$46

LOBSTER & SCALLOP MAC & CHEESE - 6 OZ WARM WATER LOBSTER TAIL, ALASKAN
SEA SCALLOPS, WITH APPLE WOOD SMOKED BACON & GREEN ONIONS - \$44

PAN SEARED HALIBUT CHEEKS – SERVED OVER BASIL RISOTTO & ROASTED BELL PEPPER
BUERRE BLANC - \$38

HALIBUT FISH & CHIPS – SERVED WITH HOUSE FRIES, COLESLAW & TARTAR SAUCE - \$41

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs of unpasteurized milk may increase your risk of foodborne illness.

AMCO Received 10/26/2022

STEAKS

CHOICE OF SOUP OR SALAD

1000 ISLAND, BLEU CHEESE, ITALIAN OR RANCH

16 OZ. NEW YORK STRIP \$48

Served with Yukon gold mash & seasonal vegetables

8 OZ. BASEBALL CUT TOP SIRLOIN \$38

Served with Yukon gold mash potatoes & seasonal vegetables

16 OZ. RIBEYE \$52

Served with Yukon gold mash & seasonal vegetables

SEA SALT ENCRUSTED PRIME RIB INFUSED W/ ROSEMARY GARLIC BUTTER
(WHILE SUPPLIES LAST)

Served with Yukon gold mash & seasonal vegetables

12 OZ. - \$44 OR 16 OZ. - \$48

NO SUBSTITUTIONS WITH THE ABOVE

ENTRÉE ENHANCEMENTS

LOBSTER TAIL - \$21

GORGONZOLA CRUSTED - \$6

CHIMICHURRI - \$6

CREOLE DUSTED - \$4

CARAMELIZED ONIONS - \$5

SAUTÉED MUSHROOMS - \$9

AU POIVRE - \$8

SIDES

HOUSE MADE MAC & CHEESE - \$12

CONTAINS APPLEWOOD SMOKED BACON & ONIONS

SEASONAL VEGETABLES - \$8

YUKON GOLD MASH POTATO - \$6

HOUSE MADE FRENCH FRIES - \$9

ROSEMARY PARMESAN FRIES - \$11

CHANNEL CLUB BURGERS

CHANNEL BURGER – COMBINATION BRISKET & CHUCK, COOKED TO ORDER WITH LETTUCE, TOMATO, & ONION, SERVED WITH HOUSE MADE FRIES - \$21

ADD A TOPPING – CHEDDAR, SWISS, PEPPER JACK, GORGONZOLA, SAUTÉED MUSHROOMS OR CARAMELIZED ONIONS - \$1 EA. **ADD APPLE WOOD BACON** - \$2.

ADDITIONAL BREAD \$3

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

AMCO Received 10/26/2022



**Alaska Food Code
2022 Establishment Permit**
Division of Environmental Health
Food Safety & Sanitation Program

Permit Number: 4788
Issued to: The Channel LLC
For: The Channel Club
For Operation of: FF-1 Food Service
Located at: 2906 Halibut Point RD Sitka, AK 99835

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

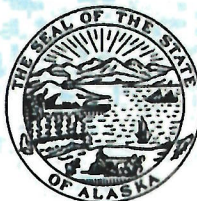
Program Manager:

A handwritten signature in black ink, appearing to read "Kimberly S. Brown".

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

1-87-SAFE-FOOD

(in Anchorage call 334-2560)



AMCO Received 10/26/2022



**Alaska Food Code
2022 Establishment Permit**

Division of Environmental Health
Food Safety & Sanitation Program

Permit Number: 4789
Issued to: The Channel LLC
For: The Channel Club Bar
For Operation of: FN-4 Tavern/Bar
Located at: 2906 Halibut Point RD Sitka, AK 99835

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. V.", 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)

