

Alcohol and Marijuana Control Office  
 550 W 7<sup>th</sup> Avenue, Suite 1600  
 Anchorage, AK 99501  
[alcohol.licensing@alaska.gov](mailto: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 menu or expected menu listing the meals, including entrees prepared onsite 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:	Trinity Business Services LLC		
License Type:	seasonal beer/wine REPL <sup>seasonal</sup>	License Number:	5510
Doing Business As:	Halibut Point Crab & Chowder Brew		
Premises Address:	4513 Halibut Point Road		
City:	Sitka	State:	AK ZIP: 99835
Contact Name:	Rebecca Friske	Contact Phone:	9077383811

OR: Benjamin Hilberg: ~~907~~ (253) 405-0389

**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 #: 100355498	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.)

Minors will not have direct access to alcohol while working in restaurant. Alcohol in use will be kept behind the bar and only those over the age of 21 will be allowed behind the bar. Minors will be only in the dining area, kitchen, or wait station where there is no 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.

Alcohol will be kept behind bar at all times. No minors will be allowed behind bar. Minors will not bring alcoholic beverages to customers. Alcohol will be stored in a secured locked storage area. A manager over the age of 21 will be on the premises at all times. Our restaurant is a casual dining area targeted at cruise ship passengers looking for quality seafood.

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

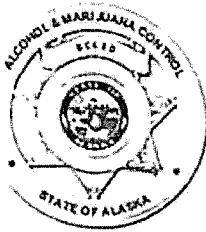
I have attached a copy of the current food service permit for this premises OR the plan review approval.

ON File

Permit # 11646

Expires: 12-31-22

\*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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## Form AB-03: Restaurant Designation Permit Application

### 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:

Monday through Friday, 9am-9pm. Our hours depend on the cruise ship schedules.

### 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?

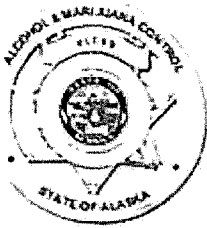
Yes  No

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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**Form AB-03: Restaurant Designation Permit Application**

**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.

RF

I have included with this form a menu, or an expected menu, listing the meals to be offered to patrons. This menu includes entrees that are regularly sold and prepared by the licensee at the licensed premises.

RF

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.

RF

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.)*

RF

I declare under penalty of perjury that this form, including all attachments and accompanying schedules and statements, is true, correct, and complete.

*[Handwritten Signature]*

Signature of licensee

*[Handwritten Signature]*

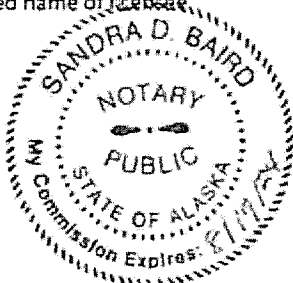
Signature of Notary Public

*[Handwritten Name]*

Printed name of licensee

Notary Public in and for the State of Alaska

My commission expires: 3/19/2024



Subscribed and sworn to before me this 15 day of March, 2022

Local Government Review (to be completed by an appropriate local government official):

Approved

Denied

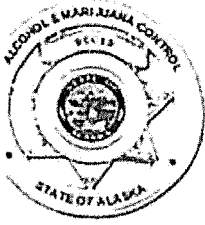


Signature of local government official

Date

Printed name of local government official

Title



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**Form AB-03: Restaurant Designation Permit Application**

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:

## HALIBUT POINT CRAB & CHOWDER 2022 MENU

### APPETIZERS

MODIFER 1 MODIFER 2 MODIFER 3 ADD \$

#### Crab Cocktail

Fresh Dungeness Crab meat on a bed of our house made slaw with cocktail sauce and a lemon Wedge

#### Prawn Cocktail

Locally Harvested Alaska Spot prawns served in a zesty cold broth with celery, fresh avocado, lemon and specialty cracker

#### Chowder

##### Homemade

Bread Bowl Bowl Cup

Our own special, and secret, recipe developed 45 years ago. A Favorite!

### SEAFOOD

#### Halibut & Chips

##### Fries

Our Halibut is harvested right here in our "front yard" lightly breaded, and served with our own Alaskan Sourdough Fritters or French Fries, Housemade Cole Slaw, Fresh Lemon and our own tarter sauce

#### Cod & Chips

##### Fries

#### Black Cod & Chips

##### Fries

#### Salmon & Chips

##### Fries

#### Fish Sampler

1 piece of each fish

A portion of Halibut, Cod, Salmon and Black Cod served with your choice of our own Alaskan Sourdough Fritters or Fries, Housemade ColeSlaw , Fresh Lemon and our own tartar sauces

#### Rock Fish Tacos

3 fish tacos

Locally caught Rock Fish is seasoned and sauteed, served on a bed of cabbage with our own Pico de Gallo

#### Salmon Burger

Thanks to our local fisherman we are provided with the freshest and best Coho Salmon, served on a toasted Bun with your French Fries, Lettuce, Tomato, Onion, Pickles and condiments on the side

#### Miso Black Cod

Marinated Black Cod                      Sub fries for rice              Sub fries for veg  
Pilaf  
Vegetables

Locally Harvested Black Cod is marinated in our own creation, served with Rice Pilaf and Fresh Vegetable Medley

Herbed Halibut  
Oven baked with fresh herbs                      Sub fries for rice              Sub fries for veg  
Pilaf  
Vegetables

Local Halibut lightly seasoned with our own blend and baked to perfection. Served with rice Pilaf and Fresh Vegetable Medley

Halibut Olympia  
Oly Sauce    Sub fries for rice              Sub fries for veg

A local favorite. A generous halibut portion is pan seared and topped with our Olympia sauce and finished in the oven. Served with Rice Pilaf and Fresh Vegetable Medley

Halibut Sitka  
Our own creation, we top a Halibut Filet with Alaska Spot prawn, Fresh Avocado and a light white wine cream sauce. Served with Rice Pilaf and Fresh vegetables

Alaska Crab Combo  
Welcome to the Crab Capital of the World. Our combo is a half of a fresh Dungeness Crab and a King Crab leg. That's not it....Alaskan Sourdough Fritters, Coles Slaw, warm butter and a Bib

Whole Dungee  
Fritters    Sub fries for fritters  
Slaw

A whole Fresh Dungeness Crab, cleaned and cooked to optimum temperature, preserving its natural sweetness. It come with Housemade cole slaw and our famous Alaskan Sourdough Corn Fritters

Half Dungee  
Fritters    Sub fries for fritters  
Slaw

Asian Style  
White rice    Sub fries for fritters

The whole Fresh Dungeness Crab is cooked in its entirety. We remove the back shell and serve it over a generous portion of Calrose rice. A delicacy!

Caesar Salad

Freshly prepared hearts of romaine are mixed with our signature Caesar Dressing, Alaskan Sourdough Croutons, Shaved Parmesan Cheese, and a Lemon Wedge. Accompanied by a piece of Alaskan Sourdough Garlic Bread

**NONSEAFOOD ITEMS**

Burger

L/T/O on side

Fries

Rare/Med/Well

Sub fritter for fries

\$ Bacon

A blended ¼ pound burger of choice cuts is broiled open flame and served on a toasted Bun. French Fries, and Lettuce, Tomatoe, Onions , Pickles, and condiments are on the side

Bacon Cheeseburger

Rare/Med/Well

Sub fritter for fries

L/T/O on side

Fries

Same with Aged Cheddar Cheese or Open Eye Swiss Cheese

Add Cheeseburger

Top Sirloin

Rare/Med/Well

Sub fritter for fries

Sub

fritter for veg

Fries (baker in PM)

Veggies

NY Strip

Rare/Med/Well

Sub fritter for fries

Sub fritter for veg

Fries (baker in PM)

Veggies

**BEVERAGES**

Coke

Diet Coke

Sprite

Orange

Root Beer

Ginger Ale

Bottled Water

Sparkling Water

**BEER/WINE**

Baranof Beer

Pint

Mug

Schooner

Alaskan Beer



Pint                      Mug                      Schooner

Bottled Beer  
Names of beer

Premium Beer  
Names of beer

House Wine  
Chard/Gris/Pinot/Cab Sav/Blend

Premium Wine



## Alaska Food Code 2022 Establishment Permit

Division of Environmental Health  
Food Safety & Sanitation Program

Permit Number: 11646  
Issued to: TRINITY BUSINESS SERVICES LLC  
For: Halibut Point Crab and Chowder  
For Operation of: FF-6 Deli/Takeout/Drive-in Food Service  
Located at: 4513 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:

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

# 1-87-SAFE-FOOD

**(in Anchorage call 334-2560)**





Alaska Alcoholic Beverage Control Board

Form AB-14: Licensed Premises Diagram Change

Why is this form needed?

This licensed premises diagram change form is required for all liquor licensees seeking to alter the functional floor plan or reduce or expand the area of the establishment's existing licensed premises, under 3 AAC 304.185. The required \$250 licensed premises diagram change fee may be made by check, cashier's check, money order, or credit card (VISA, MasterCard, American Express or Discover).

Your diagram must include dimensions and must show all entrances and boundaries of the premises, walls, bars, fixtures, and areas of storage, service, and consumption. 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.

If approved, this form will replace the existing licensed premises diagram on file. All sections of the currently licensed area that you wish to remain licensed must be included in the outlined area, as described on Page 2 of this form. Blueprints, CAD drawings, or other clearly drawn and marked diagrams may be submitted in lieu of the second page of this form, as long as it meets the requirements listed on this form. The first and third pages 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 prior to altering the existing floor plan. The licensed premises may not be altered unless and until the AMCO director has given written approval on this form. Please note that licensees seeking to change licensed premises diagrams for multiple licenses must submit a separate completed copy of this form and pay a separate fee for each license.

Section 1 - Establishment Information

Enter information for the licensed establishment.

Licensee:	Trinity Business Service LLC	License Number:	5510
License Type:	restaurant/eating place	seasonal	
Doing Business As:	Halibut Point Crab and Brew		
Premises Address:	4513 Halibut Point Road		
City:	Sitka	State:	AK
		ZIP:	99835

Section 2 - Summary of Changes

Provide a summary of the changes for which you are requesting approval.

Our restaurant has moved from a shelter that we took down every fall, to a permanent structure at the same address.

# 100372850

AMCO Received 5/5/2022

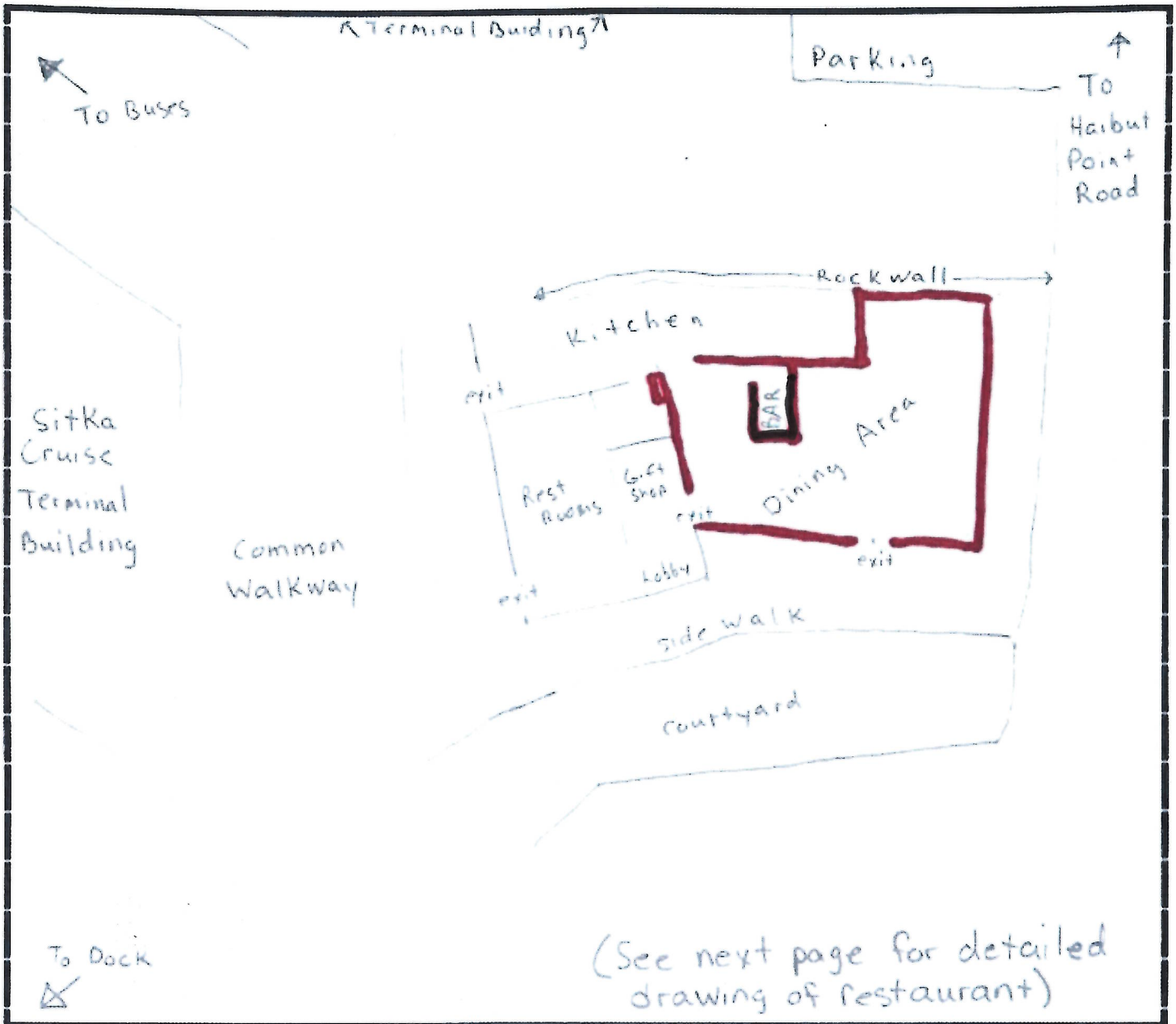


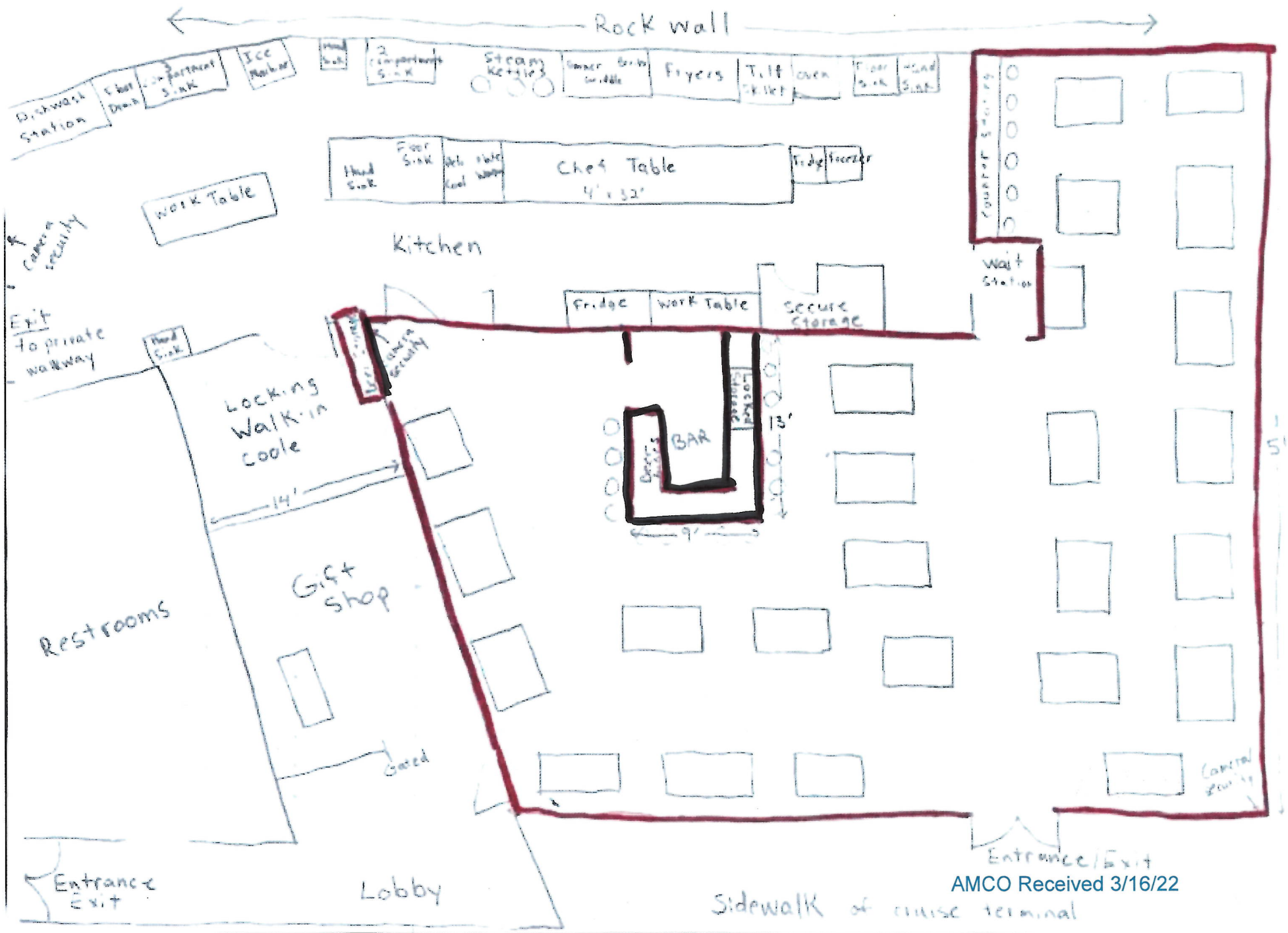
Alaska Alcoholic Beverage Control Board  
~~FORM AB-14~~  
~~Form AB-02: Premises Diagram~~

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**Section 2 - Detailed Premises Diagram**

Clearly indicate the boundaries of the premises and the proposed licensed area within that property. Clearly indicate the interior layout of any enclosed areas on the proposed premises. Clearly identify all entrances and exits, walls, bars, and fixtures, and outline in red the perimeter of the areas designated for alcohol storage, service, consumption, and manufacturing. Include dimensions, cross-streets, and points of reference in your drawing. You may attach blueprints or other detailed drawings that meet the requirements of this form.



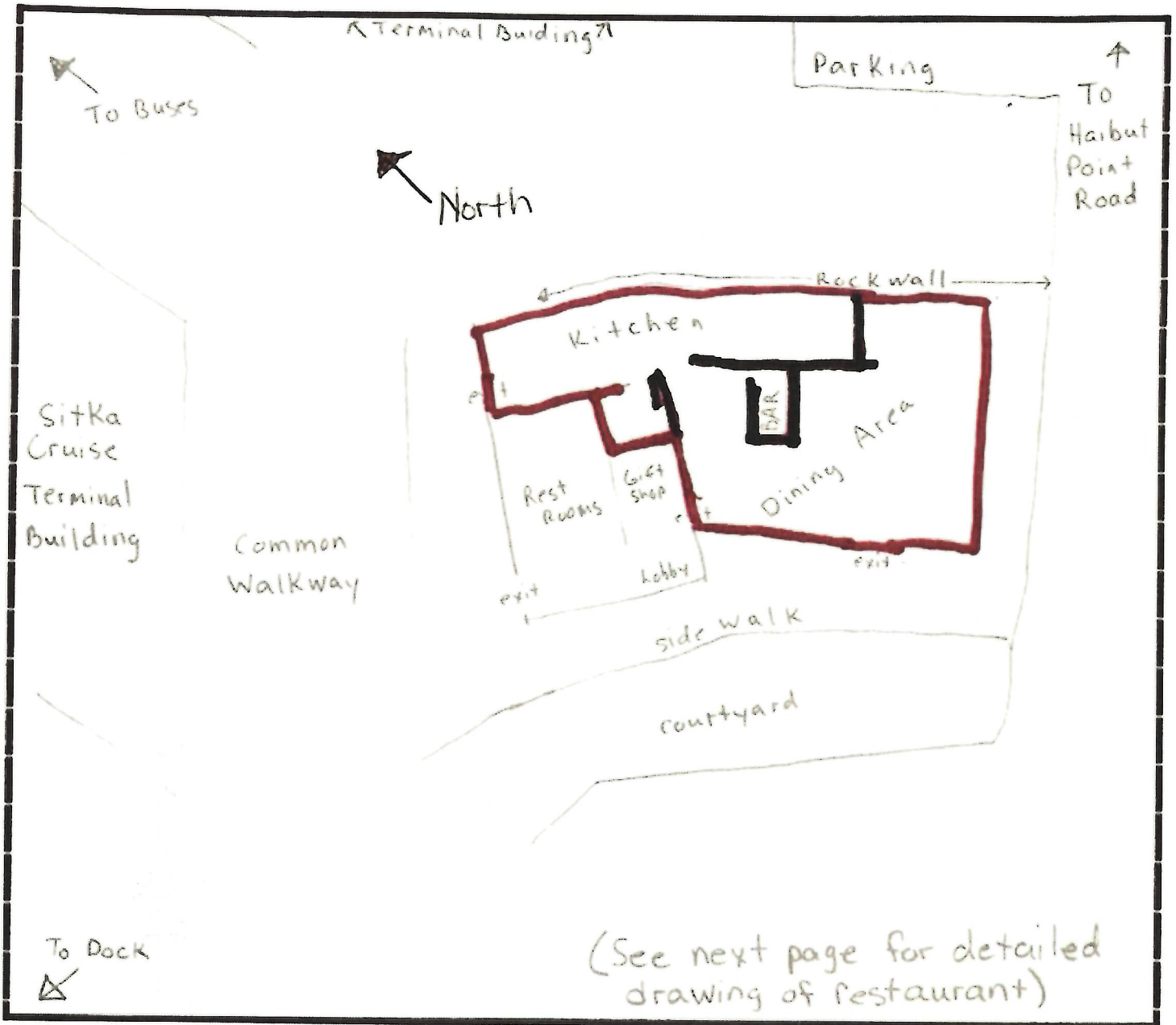




Alaska Alcoholic Beverage Control Board  
**Form AB-4 : Premises Diagram**

**Section 2 - Detailed Premises Diagram**

Clearly indicate the boundaries of the premises and the proposed licensed area within that property. Clearly indicate the interior layout of any enclosed areas on the proposed premises. Clearly identify all entrances and exits, walls, bars, and fixtures, and outline in red the perimeter of the areas designated for alcohol storage, service, consumption, and manufacturing. Include dimensions, cross-streets, and points of reference in your drawing. You may attach blueprints or other detailed drawings that meet the requirements of this form.





Rock wall 80'



AMCO Received 5/5/2022

Sidewalk of cruise terminal



Alaska Alcoholic Beverage Control Board

**Form AB-14: Licensed Premises Diagram Change**

**Section 4 - Declarations**

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

Initials

The proposed changes conform to all applicable public health, fire, and safety laws.

*RF*

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.

*RF*

Rebecca Friske  
Printed name of licensee

*Rebecca Friske*  
Signature of licensee

**Section 5 - Local Government & AMCO Review**

Local Government Review (to be completed by an appropriate local government official):

Yes No Pending

The proposed changes shown on this form conform to all local restrictions and laws.

A local building permit is required for the proposed changes.

\_\_\_\_\_  
Signature of local government official

\_\_\_\_\_  
Building Permit #

\_\_\_\_\_  
Date

\_\_\_\_\_  
Printed name of local government official

\_\_\_\_\_  
Title

AMCO Review:

Approved Disapproved

\_\_\_\_\_  
Signature of AMCO Enforcement Supervisor

\_\_\_\_\_  
Signature of Director

\_\_\_\_\_  
Printed name of AMCO Enforcement Supervisor

\_\_\_\_\_  
Printed name of Director

\_\_\_\_\_  
Date

AMCO Comments:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_