



Alaska Alcohol and Marijuana 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:	Hector Barragan				
License Type:	Resturant Eating Place	License Number:	5204		
Doing Business As:	Pizza Express				
Premises Address:	1321 Sawmill Creek Road Suite E,F,G,H,I				
City:	Sitka	State:	AK	ZIP:	99835
Contact Name:	Hector Barragan	Contact Phone:	907- 966-2428		

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:



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

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 only be allowed in the dining area except for employees. Employed minors will be allowed in the dining and kitchen area.

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 alcohol policy attached.

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.

HB

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



Alaska Alcoholic Beverage Control Board

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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:

Between 9am and 2am seven 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 music until 11pm.

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]



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

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

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.

HB

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.

HB

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.

HB

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.)

HB

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

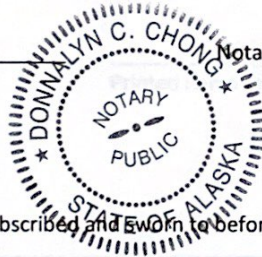
Signature of licensee

Hector Barragan

Printed name of licensee

Signature of Notary Public

Notary Public in and for the State of ALASKA



My commission expires: 12-08-2020

Subscribed and sworn to before me this 15th day of May, 2020

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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Alaska Alcoholic Beverage Control Board

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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:



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 Phone: 907 269.0350

Alaska Alcoholic Beverage Control Board

Form AB-14: Licensed Premises Diagram Change

What is this form?

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 or MasterCard).

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 main 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:	Hector Barragan	License Number:	5204
License Type:	Restaurant/Eating Place		
Doing Business As:	Pizza Express		
Premises Address:	1321 Sawmill Creek Road Suite E,F,G,H,I		
City:	Sitka	State:	AK
		ZIP:	99835

Section 2 – Summary of Changes

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

Expansion of seating area and adding bar with seating.
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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

Alaska Alcoholic Beverage Control Board

Form AB-14: Licensed Premises Diagram Change

Section 3 – 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, and consumption. 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.

See attached drawings.



Alcohol and Marijuana Control Office
 550 W 7th Avenue, Suite 1600
 Anchorage, AK 99501
 alcohol.beverage@alaska.gov
<https://www.commerce.alaska.gov/amlaw/>
 Phone: 907 769 0350

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

INITIAL HERE ----->

HB

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

As a liquor licensee, I declare under penalty of perjury that this form, including all attachments, is true, correct, and complete.

[Signature]
 Signature of licensee

[Signature]
 Notary Public in and for the State of Alaska.

Hector Barragan
 Printed name of licensee

My commission expires: September 17, 2021

Subscribed and sworn to before me this 23rd day of March, 2020.

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]
 Signature of local government official

17099
 Building Permit #

3-25-2020
 Date

PATRICK SWEDEN
 Printed name of local government official

Building Official
 Title

AMCO Review:

Approved Disapproved

Signature of AMCO Enforcement Supervisor

Signature of Director

Printed name of AMCO Enforcement Supervisor

Printed name of Director

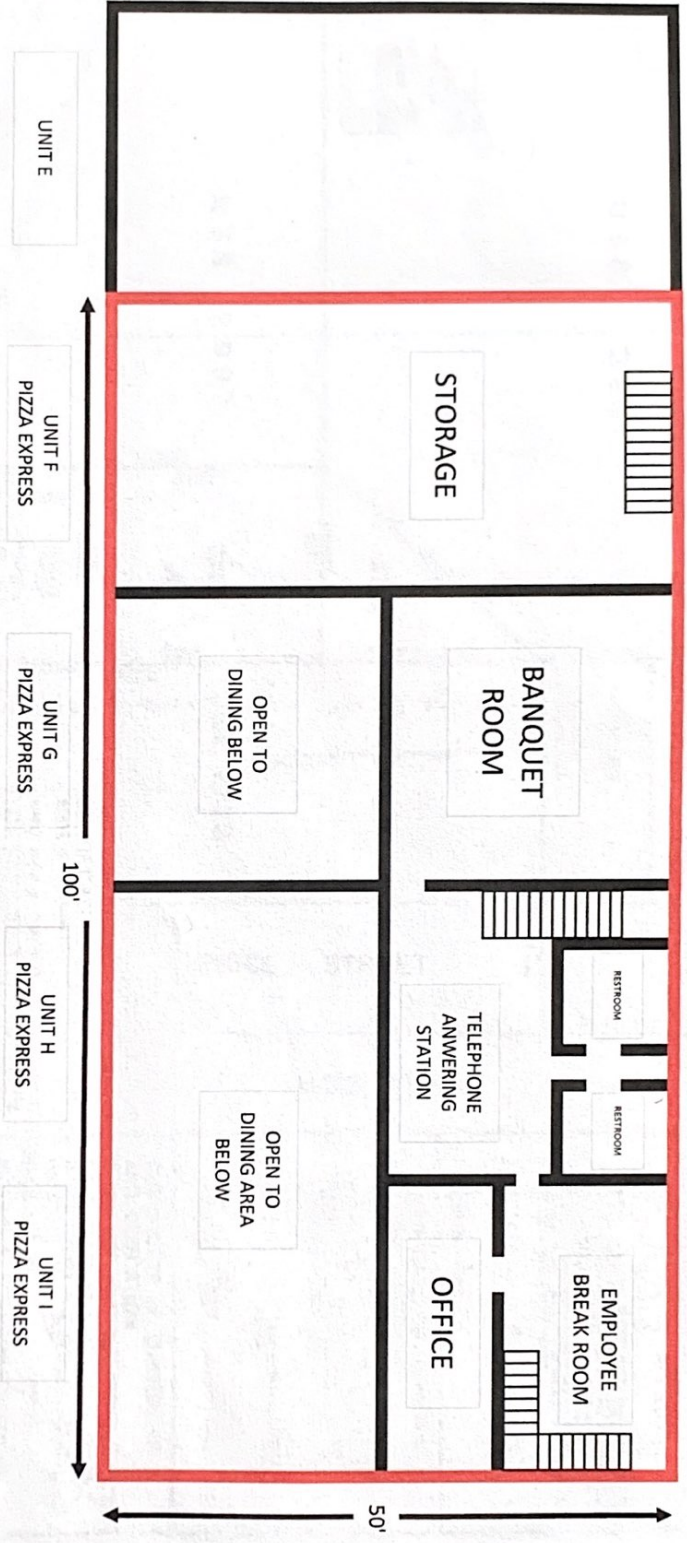
Date

AMCO Comments:

[Empty box for AMCO Comments]

SAWMILL CREEK ROAD

PIZZA EXPRESS, 2ND FLOOR LAYOUT, UNITS F, G, H AND I, LOCATED AT 1321 SAWMILL CREEK ROAD SITKA, AK 99835



UNIT E

UNIT F
PIZZA EXPRESS

UNIT G
PIZZA EXPRESS

UNIT H
PIZZA EXPRESS

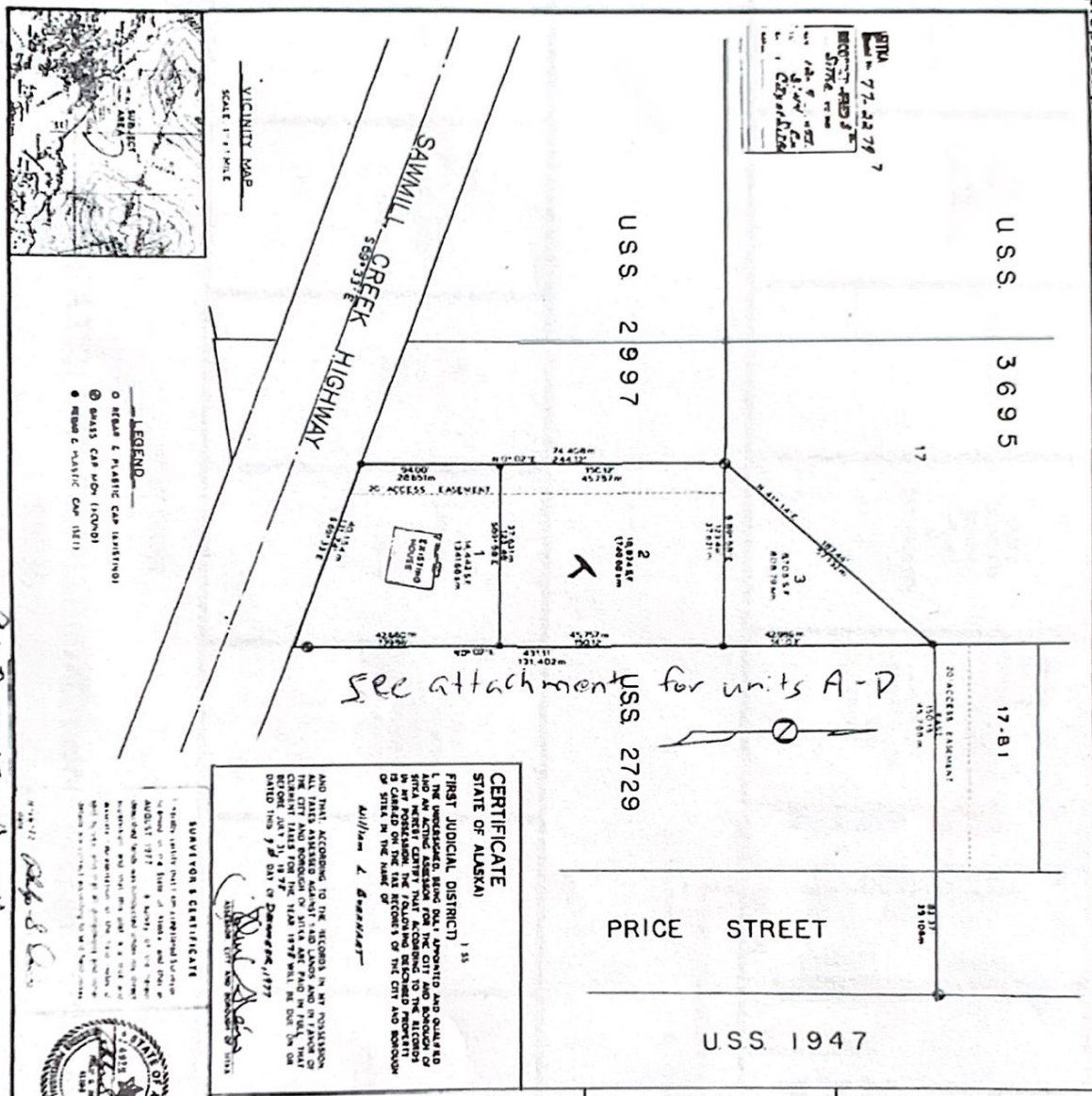
UNIT I
PIZZA EXPRESS

PRICE STREET

50'

100'

1. outline proposed premises in red 2. Add the addresses and/or suite numbers of the other businesses and/or tenants within the building or building complex.



See attachment for units A-D

Blk 77-77-35

PRICE STREET
USS 1947

CERTIFICATE
STATE OF ALASKA
FIRST JUDICIAL DISTRICT
135
AND THAT ACCORDING TO THE RECORDS IN MY POSSESSION ALL TAXES ASSESSED AGAINST SAID LANDS AND IN FAVOR OF THE CITY AND BOROUGH OF SITKA ARE PAID IN FULL, THAT BEFORE JULY 21, 1977, THE YEAR 1977 SHALL BE DULY SO ON DATED THIS 9th DAY OF December, 1977
William L. Burkhart
SITKA CITY AND BOROUGH CLERK

CERTIFICATE OF APPROVAL BY THE BOARD
RECEIVED FROM THE BOARD OF SUPERVISORS THAT SUPERVISOR HARRIS HAS BEEN FOUND TO COMPLY WITH THE SUBDIVISION RECORDS OF THE CITY AND BOROUGH OF SITKA PLATTING BOARD AND THAT SAID PART HAS BEEN APPROVED BY THE BOARD BY RESOLUTION NO. 1977-10-17 AND THAT THE PLAT SPOON SECTION HAS BEEN APPROVED FOR RECORDING IN THE OFFICE OF THE DISTRICT REGISTRAR. IS ORDERED RECORDERS SITKA ALASKA
11-8-77
[Signatures]

CERTIFICATE OF APPROVAL BY THE ASSEMBLY
I HEREBY CERTIFY THAT THE SUBDIVISION PLAT SPOON SECTION HAS BEEN FOUND TO COMPLY WITH THE SUBDIVISION RECORDS OF THE CITY AND BOROUGH OF SITKA PLATTING BOARD AS RECORD NO. 1977-10-17 AND THAT THE PLAT SPOON SECTION HAS BEEN APPROVED FOR RECORDING IN THE OFFICE OF THE DISTRICT REGISTRAR. IS ORDERED RECORDERS SITKA ALASKA
11-8-77
[Signatures]

CERTIFICATE OF OWNERSHIP AND DEDICATION
I HEREBY CERTIFY THAT WE ARE THE OWNERS OF THE PROPERTY DESCRIBED IN THE FOREGOING AND THAT WE HAVE A PLAN OF SUBDIVISION WITH OUR FULL CONSENT AND DEEDS TO SAID PROPERTY AND WE HAVE BEEN ADVISED BY THE DISTRICT REGISTRAR THAT SAID PROPERTY IS NOT SUBJECT TO ANY OTHER INTERESTS OR ENCUMBRANCES.
[Signatures]

NOTARY'S ACKNOWLEDGEMENT
FIRST JUDICIAL DISTRICT
STATE OF ALASKA
I, the undersigned, being duly appointed and qualified as a Notary Public for the State of Alaska, do hereby certify that the foregoing is a true and correct copy of the original as presented to me for my signature and attestation on this 9th day of December, 1977.
[Signature]

BURKHART SUBDIVISION
LOT 18
U.S. SURVEY 3895
DAVIS SWANSON
24 AUG 1977 PH L DAVIS 15282-01-00
1 500 30

MAR 26 2020

Pizza Express

Alcohol Policies for serving and security purposes

The following policies are effective as of 4/16/20 and may be updated or modified as needed in the future.

Servers

All servers of alcoholic beverages, their supervisors, and persons providing security must be 21 years of age or older and provide Pizza Express with proof of receiving an approved alcohol server training (TAPS) either before or within the first thirty days of employment. Each server, supervisor, or security person must renew their TAPS training certification every three years and provide Pizza Express with a copy the renewed certificate. You must have your current TAPS card on your person when working and or a copy of your current TAPS card needs to be on file at Pizza Express while you are working.

Employees ages 16-20 MAY NOT serve alcohol, they may however clear tables of and wash dishes of empty or partially emptied alcoholic containers; provided any remaining alcohol is immediately dumped into a waste drain or waste container. Employees ages 16-20 when performing these duties must also be supervised by an employee that is 21 years or older and TAPS certified.

Employees must physically check the ID of anyone ordering an alcoholic beverage that does not appear to be well over the age of 21.

No minor or intoxicated person shall be served alcoholic beverages. Employees who willfully violate this policy will be terminated immediately. Serving under aged and intoxicated persons is unlawful and can have criminal penalties. Furthermore, if an intoxicated person, after leaving our establishment, should be involved in an accident the injured parties may file a lawsuit against the company and YOU.

Despite all your good efforts, a customer may become intoxicated and should not be served additional alcohol. If this occurs, every effort should be made to stop alcohol service. Here are some suggestions to use when “cutting off” a customer.

- Avoid a confrontation.
- Do not attempt any physical confrontation.
- Make the manager and all personnel aware of the problem.
- Bring menus to the table or casually suggest an appetizer.
- Suggest an alternative form of transportation. If the patron insists on driving report this to your supervisor at once.

Always remember-there is no reason over service should occur. Use your own “common sense” as well as what you have learned in your TAP Server Certification course and the above helpful hints, and there should never be a problem

SECURITY

Boundaries - No alcohol is permitted outside of the “red line”, the red line area is that area inside of the walls and doors of the establishment. *Please see attached drawing with red line location.* It is every employee’s responsibility watch for and if needed, inform patrons that they cannot take alcohol outside of the red line.

There is one outside exception to the “walls and doors” red line boundary. Seasonally or during good weather, we may (when decided by management) put up additional seating outside where alcohol service may occur. This area is also outlined in an attached redline drawing, look it over so you are familiar with all the boundaries. The outdoor seating area, when open, shall be clearly marked with roped off boundaries approximately 3’ high and signage stating no alcohol beyond this point. It is every employee’s responsibility watch for and, if needed, inform patrons that they cannot take alcohol outside of this red line area as well when open.

Cameras- several security cameras are placed throughout establishment and record continuously, 24 x 7. Copies of the recordings are backed up, in the office, if management, law enforcement or other authorities should need to review them.

Pizza Express
Authentic Mexican Food & Homemade Pizza

OPEN DAILY FOR LUNCH AND DINNER,
DINE-IN, CARRY-OUT & FREE DELIVERY

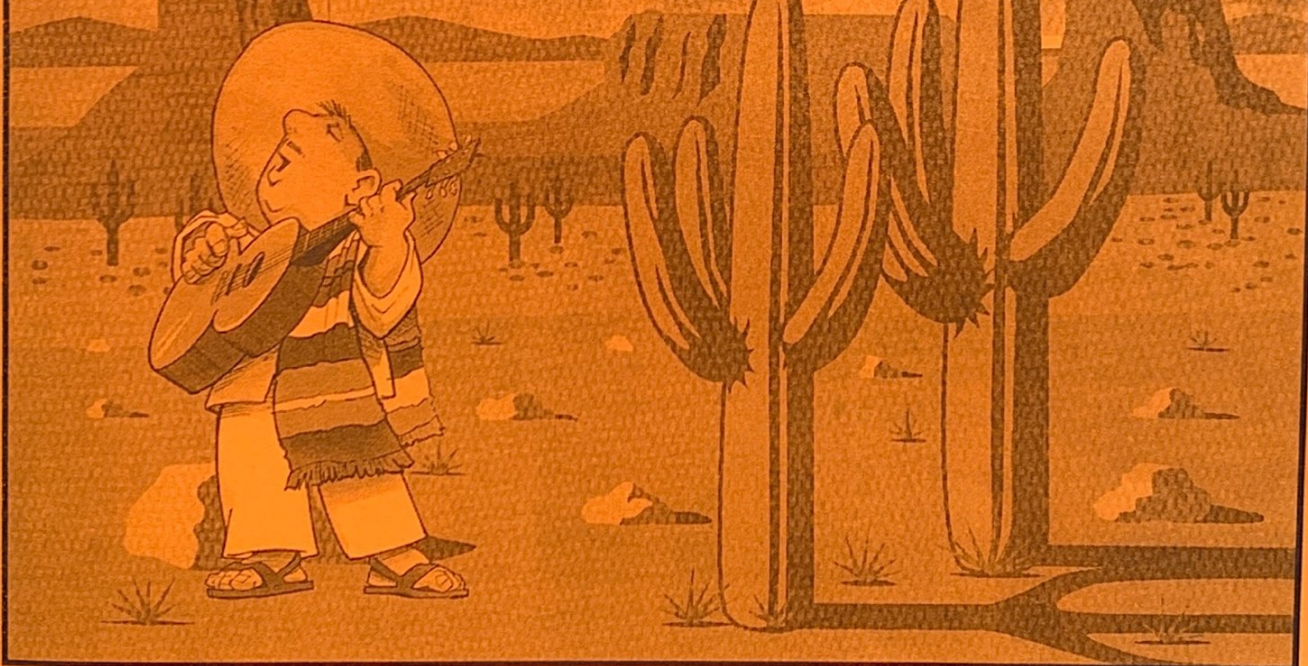
1321 Sawmill Creek Rd.
Sitka, Alaska 99835
(907)966-2428



Pizza Express

Authentic Mexican Food & Homemade Pizza

*Bienvenidos
Amigos!*



Appetizers

Nachos	\$12.95
Chips topped with melted cheese & jalapenos	
Super Nachos	Half Order \$9.50 \$17.00
Chips covered with beans & your choice of ground beef, shredded beef or chicken, then topped with cheese, jalapenos, diced tomatoes, black olives, green onions & served with guacamole & sour cream.	
Onion Rings Appetizer with Ranch	\$8.75
Tostaditas	Half Order \$9.50 \$17.00
Chips covered with beans, your choice of meat, topped w/ lettuce, diced tomatoes, black olives, green onions cheese & jalapenos.	
Quesadilla	Full \$12.50
Grilled flour tortillas filled with melted cheese	Half \$9.00
Quesadilla Deluxe	Full \$12.50
.....	Half \$9.00
Grilled flour tortillas filled with cheese & your choice of meat, topped with sour cream & guacamole.	
House Appetizer	\$17.95
Combination of nachos, quesadillas, taquitos & flautas, served with sour cream, guacamole, garnished with black olives, tomatoes, jalapenos & green onions.	
Bread Sticks (8)	\$10.25
Homemade breadsticks, covered with parmesan cheese, served with marinara sauce.	
Mozzarella Sticks (8)	\$10.25
Breaded cheese sticks served with marinara sauce.	
Chicken Tenders (5)	\$12.50
Breaded chicken strips, served with french fries and honey mustard.	
Jalapeno Poppers (6)	\$9.00
Taquitos Appetizer (4)	\$12.75
Corn Tortilla filled with your choice of meat, with sour cream and guacamole.	
Chicken Wings	\$10.75
Choice of Diablo spicy, crispy, BBQ sauce or Habanero sweet sauce.	
Greek Bread	\$11.25
Topped with garlic butter, parmesan cheese and oregano served w/ ranch dressing.	
Sampler Plate	\$18.50
3 Jalapeno Poppers, 3 Mozzarella sticks, 3 Chicken tenders, 3 Crispy Wings.	
Served with French Fries, ranch & honey mustard.	

Children's Menu (10 Years & Younger)

Mexican Food
Served with Rice & Beans

Taco • Enchilada • Burritos • Quesadilla

Choice of One	\$9.50
Kids Nachos	\$8.25
Hamburger with Fries	\$9.00
Cheeseburger with Fries	\$9.95
Chicken Strips with Fries	\$10.95
Fish with Fries	\$11.95
Mini Pizza (Choice of three toppings)	\$11.00
Kids Spaghetti & Garlic Bread	\$10.25

Mexican Lunch Specials

Served until 3 p.m.

All served with rice & beans

Enchilada • Quesadilla • Taco • Flauta • Burrito • Taquito	
Choice of One	\$10.25
Choice of Two	\$12.50
Tostada	\$11.85
Tamale (1)	\$12.00
Mini Chimichanga	\$12.00
Chile Relleno (1)	\$12.00
Beef or Chicken Fajitas	\$13.25
Shrimp Fajitas	\$15.50
Huevos Rancheros	\$11.95
Two eggs over medium on a flat tortilla, covered with ranchero sauce and cheese, accompanied by guacamole and sourcream.	

Pasta

Served with Small Green Salad & Garlic Bread

Spaghetti with Meat Sauce	\$16.25
Spaghetti with Meat Balls	\$18.50
Ravioli with Meat Sauce	\$16.25
Lasagna	\$17.50
Ravioli or Spaghetti with Marinara Sauce	\$15.00

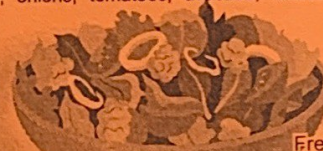
Fish

Battered Halibut Fillets with Fries or Salad	\$17.00
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Hot Sandwiches

All Sandwiches served with french fries,
jojitos, or green salad. (Onions rings for an extra \$1)

Alpine Sub	\$12.00
Hot sub sandwich with mayonnaise, Canadian bacon, pepperoni, melted cheese, lettuce & tomatoes.	
Meatball Sub	\$12.00
Hot homemade meatball sub with marinara sauce & cheese.	
Steak Sandwich Sub	\$14.85
Thin cut of steak with mayonnaise, cheese, lettuce & tomatoes.	
Turkey Sub	\$12.65
Hot sub of sliced turkey, melted cheese, mayonnaise, with lettuce & tomatoes.	
Club Sub	\$13.00
Ham, turkey, bacon, mayonnaise, cheese with lettuce & tomatoes.	
Texas Burger	\$14.60
Two beef patties topped with a stack of onion rings, cheese, onions, lettuce, tomato, on Texas toast, and BBQ sauce on the side.	
Burger Deluxe	\$12.95
Burger with ham & cheese.	
Double Cheeseburger	\$14.00
Two beef	beef patties \$10.75
Hamburger	\$11.50
Cheeseburger	\$13.00
Bacon Cheeseburger	\$13.00
Mushroom Cheeseburger	\$13.00
Jalapeno Cheeseburger	\$13.75
Guacamole Burger	\$13.75
Beef patty covered with guacamole & garnish.	
Gyro Sandwich	\$12.00
Grilled Chicken Burger	\$11.50
French Dip Sandwich	\$12.65
Chicken Wrap	\$12.00
Chicken, onions, tomatoes, avocado, lettuce, cheese and ranch dressing.	
Chicken or Beef Fajita Wrap	\$12.95
12" flour tortilla with chicken or beef, sour cream and guacamole.	
Halibut Wrap	\$14.85
Halibut, onions, tomatoes, avocado, lettuce, cheese and ranch dressing.	



A la Carte

Tostada	\$8.75
Taco (1)	\$4.25
Chile Relleno (1)	\$6.00
Enchilada (1)	\$4.50
Flauta (1)	\$6.00
Taquito (1)	\$5.75
Tamale (1)	\$5.75
Fish Taco (1)	\$6.75

Side Orders

French Fries	\$6.00
Tortillas (3)	\$2.75
Mexican Rice	\$6.50
Beans	\$6.50
Chips & Salsa	\$7.00
Guacamole	\$6.75
Sour Cream	\$3.75
Jalapenos	\$3.75
Salad Dressing	\$3.75
Pico de Gallo	\$3.75



Mexican Dinners



Served with Rice & Beans ~ Choice of Ground Beef, Shredded Beef or Chicken

Substitutions may change price • There are peanuts in our enchilada sauce

1. Two Soft Tacos \$15.75
Flour tortillas filled with your choice of meat, lettuce, cheese & mild salsa.
2. Two Crispy Corn Tacos \$15.75
Corn tortillas filled with your choice of meat, lettuce, cheese, topped with mild salsa.
3. Two Enchiladas \$15.75
Corn tortillas filled with your choice of meat or cheese, topped with enchilada sauce.
4. Burrito \$16.25
Large burrito filled with your choice of meat & beans, topped with enchilada sauce, cheese, sour cream and guacamole.
5. Two Tamales \$16.50
Seasoned pork wrapped in a corn maza dough, topped with enchilada sauce & cheese.
6. Two Chile Relleno \$16.50
Green chiles stuffed with cheese, dipped in egg batter & deep-fried to a golden brown, topped with ranchero sauce.
7. Two Flautas \$16.25
Made with flour tortillas filled with your choice of meat & deep fried, topped with guacamole & sour cream.
8. Two Taquitos \$16.25
Made with corn tortillas filled with your choice of meat then grilled until crisp, topped with guacamole & sour cream.
9. Two Enchilada Rancheros \$16.25
Covered with our own ranchero sauce & filled with your choice of meat, served with guacamole & sour cream.
10. Chimichanga \$16.75
A deep-fried burrito filled with beans & your choice of meat, covered with enchilada sauce & cheese, served with guacamole & sour cream.
11. Tostada \$16.25
A flat crisp tortilla layered with beans & your choice of meat, topped with lettuce, cheese, black olives, tomatoes, guacamole & sour cream.
12. Chile Colorado \$17.50
Tender chunks of steak simmered in a spicy red sauce, served with corn or flour tortillas.
13. Chile Verde \$17.50
Chunks of pork simmered in a green tomatillo sauce, served with corn or flour tortillas.
14. Carne Azada \$18.50
Steak cooked on the grill, served with corn or flour tortillas, pico de gallo, sour cream and guacamole.
15. Fajitas \$18.50
A specialty of the house, strips of marinated chicken or beef sauteed with fresh bell peppers, onions & mushrooms, served with guacamole, sour cream & corn or flour tortillas.
- Shrimp Fajitas \$21.95

16. Arroz con Pollo \$18.50
A delicious plate of boneless chicken breast in a special sauce with onions, green peppers & mushrooms. Served on a bed of Mexican rice & topped with cheese, guacamole & sour cream with corn or flour tortillas
17. Combination of Taco & Enchilada \$15.95
18. Combination of Chile Relleno & Enchilada \$17.25
19. Combination of Chile Relleno, Enchilada & Taco \$18.50
20. Fish Tacos \$16.75
Two flour tortillas, with halibut fillets, pico de gallo, served with sour cream and guacamole.
21. Pastel Azteca \$16.75
Crispy corn tortillas layered with your choice of meat, covered in enchilada sauce, cheese, topped with pico de gallo and avocado slices.
22. Mexican Flag Enchiladas \$19.50
Three enchiladas: one in green sauce, one in white sauce, one in red, with your choice of meat, served with sour cream and guacamole.
23. Carne Azada & Cheese Enchilada \$18.00
Steak cooked on the grill and a cheese enchilada served with our special pico de gallo, sour cream and guacamole and your choice of flour or corn tortilla.
24. Two Steak Tacos \$18.00
Two flour tortillas filled with steak, lettuce, guacamole, pico de gallo, and cheese
25. Fajitas Presidente \$21.50
Our special combination of strips of marinated chicken, beef and shrimp sauteed with fresh bell peppers, onions, mushrooms and served with sour cream, guacamole and your choice of flour or corn tortilla
26. Chile Verde Burrito \$17.50
Served with rice and beans, sour cream and guacamole.
27. Diablo Shrimp \$21.95
Jumbo shrimp cooked with garlic butter, special spicy red sauce, served with rice, beans and flour or corn tortillas.
28. Camarones Con Arroz \$21.95
Jumbo shrimp cooked with garlic butter, lemon juice and a touch of wine, served on a bed of rice with slices of avocado and flour or corn tortillas.
29. Fiesta Shrimp \$21.95
Jumbo shrimp cooked with garlic, butter, pico de gallo and a touch of wine, served with rice, flour or corn tortillas, sour cream and guacamole.
30. Chile Verde Enchiladas \$17.50
Two corn tortilla enchiladas filled with pork, simmered in a green tomatillo sauce, topped with green sauce & cheese, accompanied with sour cream and guacamole.
31. White Sauce Chicken Enchiladas \$17.50
Two flour tortilla enchiladas covered with our delicious white sauce and melted cheese, topped with chopped onion and tomatoes, accompanied with rice, beans and sour cream.
- Or Dungeness Crab Enchiladas \$20.75

Salads

- Aguacate Tostada \$11.50
Avocado, beans, lettuce, sour cream, guacamole, tomato, cheese & black olives.
- Taco Salad \$12.95
A deep-fried flour tortilla bowl filled with beans, your choice of meat, topped with lettuce, cheese, black olives, tomatoes, sour cream & guacamole.
- Caesar Salad \$10.50
Romaine lettuce tossed with Caesar dressing & topped with sliced tomatoes, black olives, croutons and parmesan cheese.
- Caesar Salad with Chicken \$12.95
Caesar salad topped with our own grilled chicken fajita meat.
- Green Dinner Salad \$8.50
Tossed green salad topped with your choice of dressing - ranch, thousand island, blue cheese, Italian or Caesar.
- Chef Salad \$12.95
Large green salad topped with turkey, ham, cheese & hard-boiled egg.
- Shrimp Louis \$13.75
Green salad with shrimp, sliced avocados, black olives & tomatoes.
- Chicken Salad \$12.95
Green salad with chicken, black olives & tomatoes.
- Fried Chicken Strips Salad \$12.95
Chicken salad with fried chicken strips topped with black olives, tomatoes, cheese and your choice of dressing.



Burritos Ala Carte

- Chimichanga \$13.25
Deep-fried burrito filled with your choice of meat, beans and cheese, topped with enchilada sauce, sour cream and guacamole.
- Burrito Deluxe \$12.95
Filled with your choice of meat, beans and cheese, topped with enchilada sauce, sour cream and guacamole.
- Burrito Ranchero \$12.95
Filled with your choice of meat, beans and cheese, topped with our special sauce, tomatoes, onions, green peppers, sour cream and guacamole.
- Burrito Chile Colorado \$14.50
Filled with beans, chunks of steak and cheese, topped with spicy red sauce, sour cream and guacamole.
- Burrito Chile Verde \$13.50
Filled with beans, chunks of pork and cheese, topped with a green tomatillo sauce, sour cream and guacamole.
- Veggie Burrito \$11.95
Large tortilla filled with beans, cheese, fajita veggies, covered in enchilada sauce, sour cream and guacamole.
- Carne Azada Burrito \$14.25
Large tortilla filled with thin cuts of steak cooked on the grill, with beans, covered in your choice of enchilada or ranchero sauce, sour cream and guacamole.

Homemade Pizza

Pizza Toppings

Italian Sausage

Artichoke

Jalapenos

Ground Beef

Shrimp

Chicken

Spinach

Black Olives

Pepperoni

Canadian Bacon

Onions

Fresh Tomatoes

Pineapple

Anchovies - \$4.⁵⁰

Pepperoncini

Mushrooms

Green Peppers

Feta Cheese

Extra Cheese

Extra Crust

Create your own pizza

	12" Small	14" Medium	16" Large	18" X-Large
One Topping.....	\$15.00	\$17.00	\$20.00	\$24.50
Extra Toppings.....	\$2.00	\$2.50	\$2.75	\$3.75

Specialty Pizzas:

Hawaiian Delight ~ Canadian bacon & pineapple

Meat Lovers ~ Canadian bacon, pepperoni, Italian sausage, ground beef

Butter Crust ~ Garlic & butter base, Canadian bacon, pepperoni, mushrooms, onions & feta cheese

Vegetarian ~ Mushrooms, black olives, green peppers, onions & tomatoes

Veggie Pesto ~ Mushrooms, black olives, green peppers, onions, artichokes and pesto sauce

Garlic Chicken Pizza ~ White sauce, pieces of chicken with fresh garlic & mushrooms

Taco Pizza ~ Ground beef & beans topped with lettuce, tomatoes, black olives & cheddar cheese

Barbecue Chicken Pizza ~ Chicken in barbecue sauce

Hawaiian Barbecue Chicken Pizza ~ Chicken in barbecue sauce with onions & pineapple

Chicken Fajita Pizza ~ White sauce, chicken fajita meat, green & red peppers, mushrooms & onions

Chicken Diablo Pizza ~ Spicy chicken, red peppers, mushrooms and ranch sauce

Chicken Ranch Pizza ~ Ranch sauce, chicken and mushrooms

Express Deluxe ~ Pepperoni, Canadian bacon, Italian sausage, black olives & green peppers

Mafia ~ Pesto sauce, chicken, garlic, artichoke, tomatoes, feta cheese

Juan's Special ~

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

Potato Delight ~

Ranch sauce, potatoes, diced tomatoes, green onions & bacon

Pizza Pie ~

Cream Cheese, pepperoni, Canadian bacon, Italian sausage, mushrooms, black olives, green peppers

Pizza Primavera

White sauce, chicken, spinach, ricotta, feta cheese, pepperoncinis, and red bell peppers on a thin crust

Mama Mia ~

Extra large pizza with pepperoni, Canadian bacon, Italian sausage, mushrooms, black olives, green peppers, onions, pineapple, fresh tomatoes & extra cheese

Deluxe Calzone \$18.75

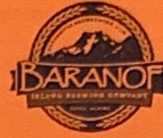
Pocket pizza filled with pizza sauce, ricotta cheese, pepperoni, Canadian bacon, mushrooms, black olives, green peppers & onions.

Create your own Calzone \$18.75

With up to seven toppings.

Desserts

Sopapillas	\$9.85
Flan	\$7.00
Mudpie	\$9.85
Deep-Fried Ice Cream	\$10.00
Cheesecake Xango	\$7.25
Churros	\$10.95
Sweet Pieces of fried dough rolled in hot cinnamon and sugar with a crunchiness outside and a warm, soft center. Served with a bowl of vanilla icecream.	



Local Baranof
Brewing Rootbeer
\$3.75

"Jarritos"
Mexican Soda
\$3.25

Fruit Punch
Madarin
Pineapple
Mango
Lime
Strawberry
Tamarind
Grapefruit
Apple

Drinks

Milk - lg	\$3.95
Orange, Apple, Cranberry Juice	\$3.75
Coffee	\$2.75
Hot Tea	\$2.75
Hot Chocolate	\$2.75
Ice Tea	\$3.50
Mex. Liquados	\$5.95

Fountain Drinks:

Coke, Diet Coke, Cherry Coke, Lemonade, Sprite, Root Beer Large	\$3.00
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Small Medium..... Large X-Large

\$15.50 \$17.75 \$21.00 \$27.95

\$17.50 \$19.50 \$23.00 \$29.95

\$17.75 \$21.00 \$24.00 \$30.95

\$17.50 \$19.50 \$23.00 \$29.95

\$17.50 \$20.25 \$24.50 \$31.50

\$18.25 \$22.50 \$24.50 \$31.50

\$18.00 \$22.00 \$24.25 \$31.50

\$18.00 \$22.00 \$24.00 \$30.95

\$17.75 \$21.00 \$24.25 \$31.50

\$17.25 \$22.50 \$24.50 \$31.50

\$17.50 \$19.75 \$24.75 \$31.75

\$17.50 \$19.75 \$24.75 \$31.75

\$17.50 \$19.75 \$23.75 \$31.75

\$17.50 \$19.75 \$24.75 \$31.75

\$18.00 \$21.00 \$26.00 \$33.00

\$17.50 \$20.50 \$24.25 \$31.75

\$18.95 \$23.95 \$28.95 \$35.95

\$18.25 \$22.50 \$26.50 \$33.50

.....\$37.00 \$37.00

We are not responsible for lost or stolen items ~ We retain the right to refuse service to anyone for any reason.



**Alaska Food Code
2020 Establishment Permit**

Division of Environmental Health
Food Safety & Sanitation Program

Permit Number: 4126
Issued to: **Hector Barragan**
For: **Pizza Express Cantina**
For Operation of: **FN-4 Tavern/Bar**
Located at: **1321 Sawmill Creek RD STE 1 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, 2020

Program Manager:

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





**Alaska Food Code
2020 Establishment Permit**

Division of Environmental Health
Food Safety & Sanitation Program

Permit Number: 4125
Issued to: **Hector Barragan**
For: **Pizza Express**
For Operation of: **FF-6 Deli/Takeout/Drive-in Food Service**
Located at: **1321 Sawmill Creek RD STE 1 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, 2020

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)

