



Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Why is this form needed?

This transfer license application form is required for all individuals or entities seeking to apply for the transfer of ownership and/or location of an existing liquor license. Applicants should review **Title 04 of Alaska Statutes** and **Chapter 304 of the Alaska Administrative Code**. All fields of this form must be completed, per AS 04.11.260, AS 04.11.280, AS 04.11.290, and 3 AAC 304.105.

This form must be completed and submitted to AMCO's Anchorage office, along with all other required forms and documents, before any license application will be considered complete.

Section 1 - Transferor Information

Enter information for the **current** licensee and licensed establishment.

Licensee:	U-Line Beverage Company, Inc.		License #:	649	
License Type:	Beverage Dispensary		Statutory Reference:	04.09.200	
Doing Business As:	Klondike Mike's Saloon				
Premises Address:	820 South Colony Way				
City:	Palmer	State:	AK	ZIP:	99645
Local Governing Body:	Matanuska-Susitna Borough / City of Palmer				

Transfer Type:

- Regular transfer
- Transfer with security interest
- Involuntary retransfer

OFFICE USE ONLY

Complete Date:		Transaction #:	100921193
Board Meeting Date:		License Years:	
Issue Date:		Examiner:	





Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Section 2 - Transferee Information

Enter information for the **new** applicant and/or location seeking to be licensed.

Licensee:	Uno Mas Restaurant Group LLC				
Doing Business As:	Klondike Mike's Bar & Garcias Grill				
Premises Address:	820 South Colony Way				
City:	Palmer	State:	AK	ZIP:	99645
Community Council:					

Mailing Address:	820 South Colony Way				
City:	Palmer	State:	AK	ZIP:	99645

Designated Licensee:	Jose Rivas				
Contact Phone:	907-317-0615	Business Phone:	907-745-2676		
Contact Email:	unomas4u@hotmail.com				

Seasonal License? Yes No If "Yes", write your six-month operating period: _____

Section 3 - Premises Information

Premises to be licensed is:

- an existing facility a new building a proposed building

The next two questions must be completed by beverage dispensary (including tourism) and package store applicants only:

What is the distance of the shortest pedestrian route from the public entrance of the building of your proposed premises to the outer boundaries of the nearest school grounds? Include the unit of measurement in your answer.

approximately 3,960 feet (@ 3/4 of a mile)

What is the distance of the shortest pedestrian route from the public entrance of the building of your proposed premises to the public entrance of the nearest church building? Include the unit of measurement in your answer.

approximately 5,280 feet (@ 1 mile)





Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Section 4 – Sole Proprietor Ownership Information

This section must be completed by any **sole proprietor** who is applying for a license. Entities should skip to Section 5.

If more space is needed, please attach a separate sheet with the required information.

The following information must be completed for each licensee and each affiliate (spouse).

This individual is an: applicant affiliate

Name:					
Address:					
City:		State:		ZIP:	

This individual is an: applicant affiliate

Name:					
Address:					
City:		State:		ZIP:	

Section 5 – Entity Ownership Information

This section must be completed by any **entity**, including a corporation, limited liability company (LLC), partnership, or limited partnership, that is applying for a license. Sole proprietors should skip to Section 6.

If more space is needed, please attach a separate sheet with the required information.

- If the applicant is a **corporation**, the following information must be completed for each **stockholder who owns 10% or more** of the stock in the corporation, and for each **president, vice-president, secretary, and managing officer**.
- If the applicant is a **limited liability organization**, the following information must be completed for each **member with an ownership interest of 10% or more**, and for each **manager**.
- If the applicant is a **partnership**, including a **limited partnership**, the following information must be completed for each **partner with an interest of 10% or more**, and for each **general partner**.

Entity Official:	Jose Rivas				
Title(s):	President Member	Phone:	907-317-0615	% Owned:	51
Address:	20239 Eagles Nest				
City:	Eagle River	State:	AK	ZIP:	99577





Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Entity Official:	Ronald Laurin				
Title(s):	Vice President Member	Phone:	480-698-4519	% Owned:	49
Address:	9825 Trennie Loop, #4				
City:	Palmer	State:	AK	ZIP:	99645

Entity Official:					
Title(s):		Phone:		% Owned:	
Address:					
City:		State:		ZIP:	

Entity Official:					
Title(s):		Phone:		% Owned:	
Address:					
City:		State:		ZIP:	

This subsection must be completed by any applicant that is a corporation or LLC. Corporations and LLCs are required to be in good standing with the Alaska Division of Corporations (DOC) and have a registered agent who is an individual resident of the state of Alaska.

DOC Entity #:	10272183	AK Formed Date:	05/30/2024	Home State:	AK
Registered Agent:	Ronald Laurin	Agent's Phone:	480-698-4519		
Agent's Mailing Address:	5940 West Tidewater Circle				
City:	Wasilla	State:	AK	ZIP:	99623

Residency of Agent: Yes No

Is your corporation or LLC's registered agent an individual resident of the state of Alaska?





Alaska Alcoholic Beverage Control Board Form AB-01: Transfer License Application

Section 6 – Other Licenses

Ownership and financial interest in other alcoholic beverage businesses: Yes No

Does any representative or owner named as a transferee in this application have any direct or indirect financial interest in any other alcoholic beverage business that does business in or is licensed in Alaska?

If "Yes", disclose which individual(s) has the financial interest, what the type of business is, and if licensed in Alaska, which license number(s) and license type(s):

Jose Rivas
Full service restaurant
2275 full dispensary

Section 7 – Authorization

Communication with AMCO staff: Yes No

Does any person other than a licensee named in this application have authority to discuss this license with AMCO staff?

If "Yes", disclose the name of the individual and the reason for this authorization:

Ronald Laurin
Entity official and registered agent





Alaska Alcoholic Beverage Control Board
Form AB-01: Transfer License Application

Section 8 – Transferor Certifications

Additional copies of this page may be attached, as needed, for the controlling interest of the current licensee to be represented.

I declare under penalty of perjury that the undersigned represents a **controlling interest** of the current licensee. I additionally certify that I, as the current licensee (either the sole proprietor or the controlling interest of the currently licensed entity) have examined this application, approve of the transfer of this license, and find the information on this application to be true, correct, and complete.



Signature of transferor

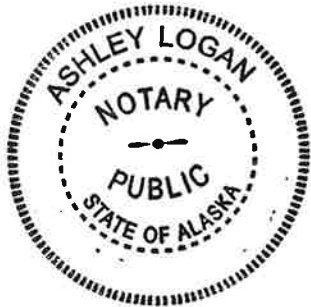
Lillian Nyborg

Printed name of transferor

Subscribed and sworn to before me this 26 day of July, 2024.



Signature of Notary Public



Notary Public in and for the State of Alaska.

My commission expires: 06/06/2026

Signature of transferor

Printed name of transferor

Subscribed and sworn to before me this ____ day of _____, 20____.

Signature of Notary Public

Notary Public in and for the State of _____.

My commission expires: _____





Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Section 9 – Transferee Certifications

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

Initials

I certify that all proposed licensees (as defined in AS 04.11.260) and affiliates have been listed on this application.

RF

I certify that all proposed licensees have been listed with the Division of Corporations.

RF

I certify that I understand that providing a false statement on this form or any other form provided by AMCO is grounds for rejection or denial of this application or revocation of any license issued.

RF

I certify that all licensees, agents, and employees who sell or serve alcoholic beverages or check the identification of a patron will complete an approved alcohol server education course, if required by AS 04.21.025, and, while selling or serving alcoholic beverages, will carry or have available to show a current course card or a photocopy of the card certifying completion of approved alcohol server education course, if required by 3 AAC 304.465.


RF

I agree to provide all information required by the Alcoholic Beverage Control Board in support of this application.

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



Signature of transferee

Ronald Laurin

Printed name





Signature of Notary Public

Notary Public in and for the State of Alaska

My commission expires: 6/11/2025

Subscribed and sworn to before me this 27th day of July, 2024.





Alaska Alcoholic Beverage Control Board

Form AB-02: Premises Diagram

Why is this form needed?

A detailed diagram of the proposed licensed premises is required for all alcohol license applications, per AS 04.11.260, 3 AAC 305.630 and 3 AAC 305.660. Your diagram must include dimensions and must show all entrances and boundaries of the premises, walls, bars, fixtures, and areas of storage, service, consumption, and manufacturing.

This form must be completed and submitted to AMCO's Anchorage office before any license application will be considered complete. You may attach blueprints or other detailed drawings that meet the requirements of this form.

The diagram MUST include:

- You must use a **solid, contiguous red line** to outline the outer perimeter of your premises with no breaks or separations.
 - The red outline is required to follow a physical barrier (wall, fence and even across doorways).
 - There should be no red lines within the perimeter.
- Each area should be clearly labeled in any color other than red where alcohol is:
 - Stored
 - Served/Sold
 - Manufactured
 - Consumed
- All diagrams must include:
 - Dimensions (AMCO does not accept diagrams drawn to scale)
 - Cross streets
 - Points of reference, such as a compass rose indicating True North
 - All entrances, exits, walls, bars, and fixtures
- If your premises include multiple floors, please include a separate diagram of each floor.
 - You must identify the stairs between each floor, and each hallway/corridor that leads to each set of stairs.
- If your premises includes multiple floors, please include a separate diagram of each floor. You must identify the stairs between each floor, and each hallway/corridor that leads to each set of stairs.
- 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.
- **Any license applications that include outdoor space** are required to submit a security plan that includes information about the barriers, practices, and personnel that are to be used to ensure that alcohol is not introduced or removed from the permitted premises and to prevent the access of alcohol by a minor during the permitted event. A security plan may be requested for other proposed locations on a case-by-case basis.

Section 1 – Establishment Information

Enter information for the business seeking to be licensed, as identified on the license application.

Licensee:	Uno Mas Restaurant Group LLC	License Number:	649	
License Type:	Beverage Dispensary			
Doing Business As:	Klondike Mike's Saloon Bar & Garcias Grill			
Premises Address:	820 South Colony Way			
City:	Palmer	State:	AK	ZIP: 99645





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

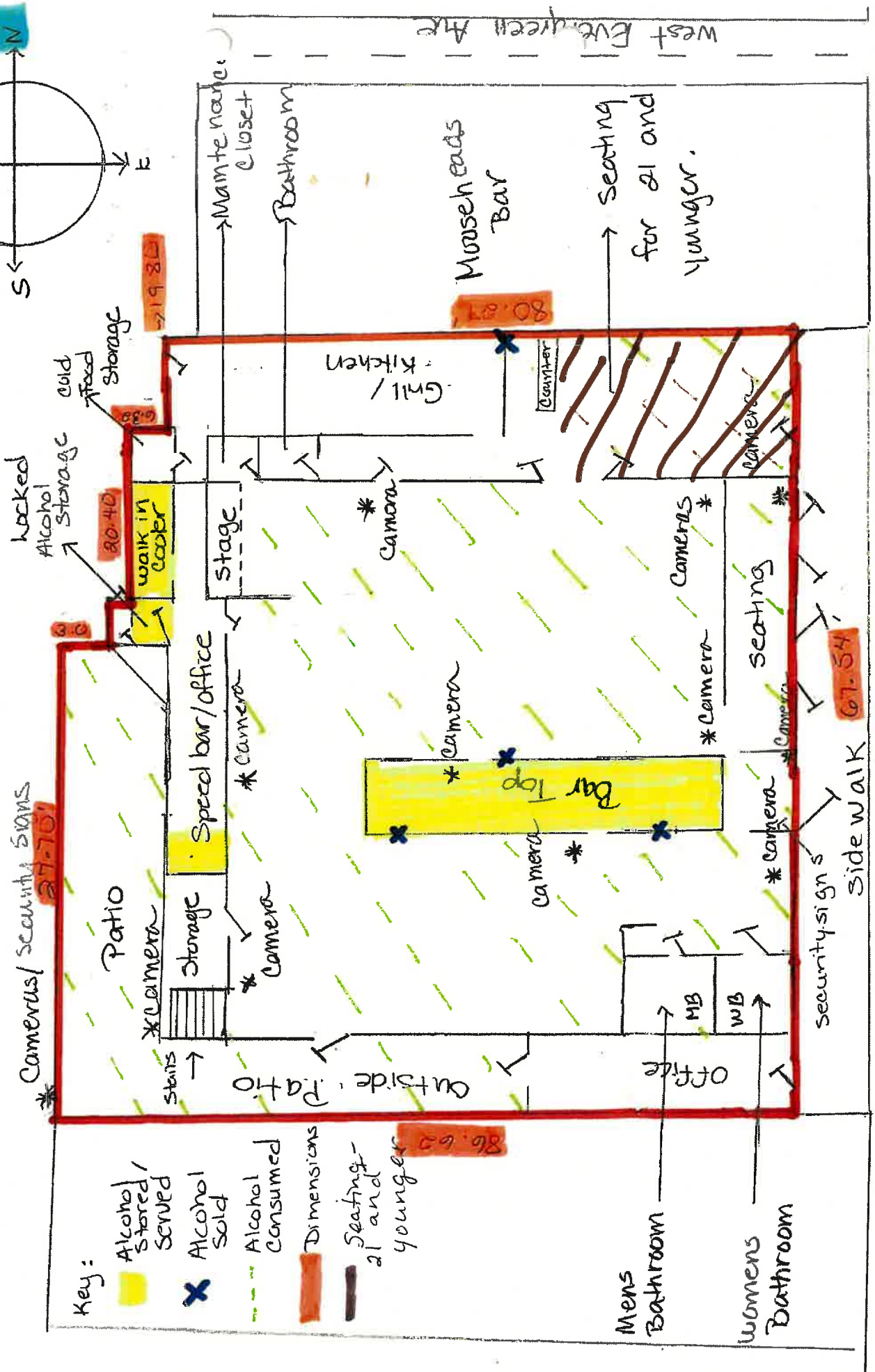
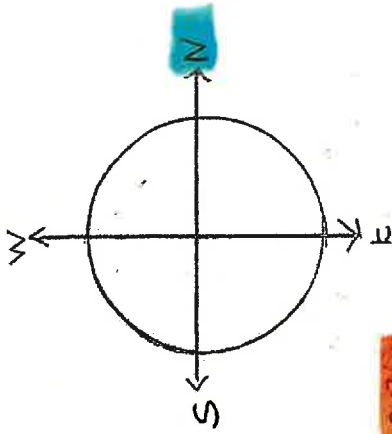
Section 2 – Detailed Premises Diagram

Clearly indicate the boundaries of the premises and the proposed licensed area within that property. See above for detailed instructions.

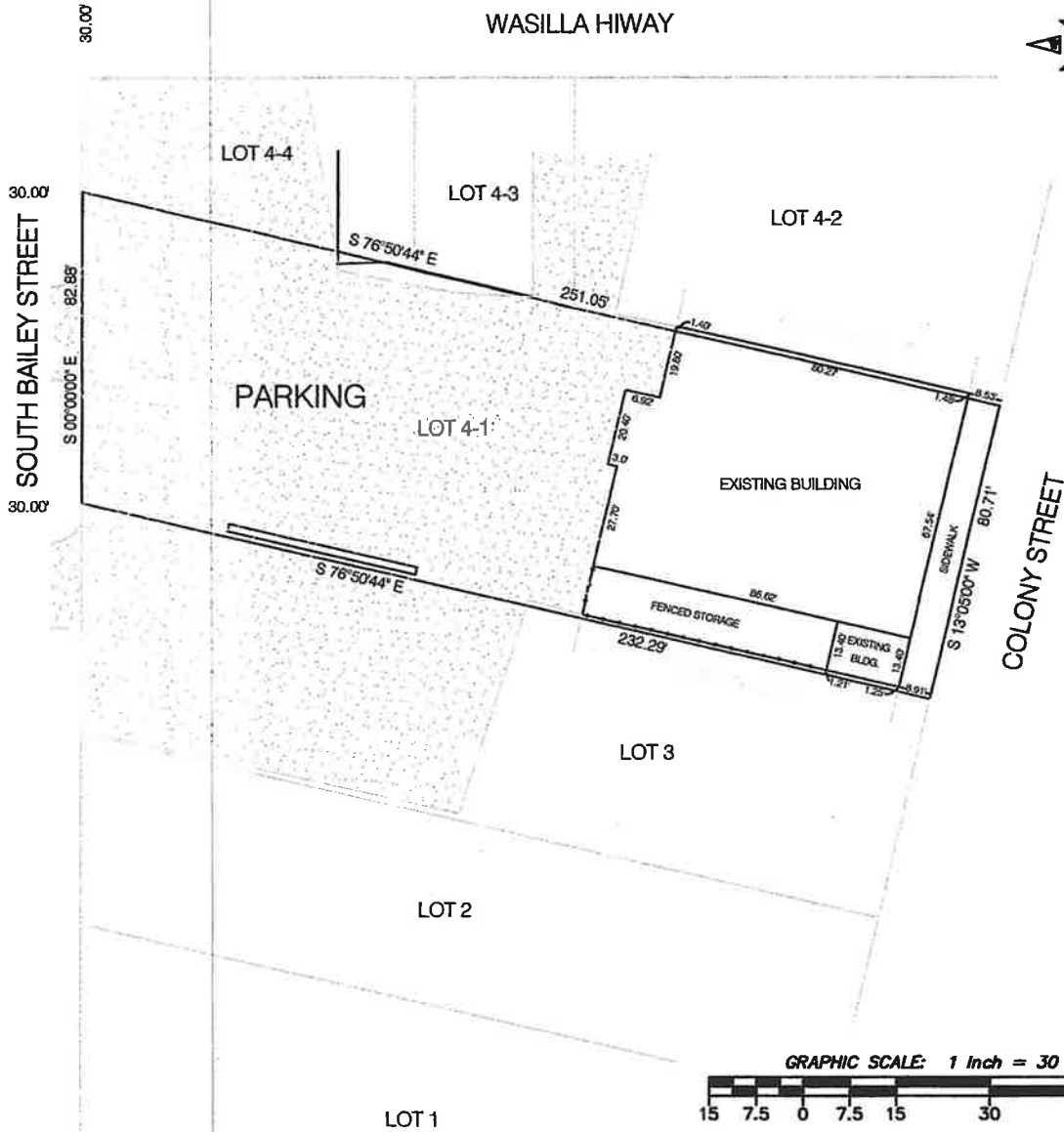
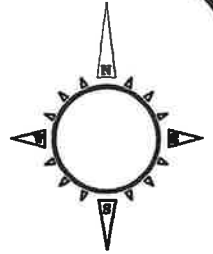
1. See Diagram (A)
2. See Survey measurements (B)



KLONDIKE MIKE'S BAR & GARCIA'S GRILL DIAGRAM



--- S. Colony Way ---



FOR: CHRIS COX	Date	Scale	Legal Description	
	6-3-04	1" = 30'	Lot 4-1	Block 1
<i>Little Bear Services</i> 525 W. 54th Ave. Anchorage, Alaska 99518 (907) 677-1040	Grid	AS-BUILT	SNODGRASS ADDITION TO PALMER TOWNSITE	
	Drawn by	Field Book		
	RJB			

I hereby certify that the property described hereon has been surveyed by me, or at my direction, and that the improvements situated thereon are within the property lines and do not overlap or encroach on the property lying adjacent thereto unless otherwise shown. That no improvements on the property lying adjacent thereto encroach on the premises in question and that there are no roadways, transmission lines or other easements on said property except as shown.

It is the responsibility of the owner or builder, prior to construction, verify proposed building grade relative to finish grade and utility connections and to determine the existence of any easements, covenants, or restrictions which do not appear on the recorded subdivision plat.

Listed distances prevail over scaling.
 Reproduction may cause distortion.



KLONDIKE MIKE'S BAR AND GARCIA'S GRILL

Outdoor/Indoor Serving Security Plan

1. All minors must be accompanied by an adult (age over 21) while in the restricted area when any alcohol is being served/sold/consumed.
2. All new patrons are carded upon ordering alcohol.
3. All staff is trained in the identification of fake IDs.
4. Wood fencing, over 6 feet tall is around the outdoor servicing area.
5. Underaged persons will be monitored closely by our professionally trained alcohol servers.
6. Proper egress from outdoor service area will always remain unobstructed.
7. ABC mandated posters as required by law are posted inside Klondike Mike's Bar and Garcia's Grill and at entrances of outdoor seating area.
8. All entrances and exits will provide clear notice that NO ALCOHOL IS ALLOWED BEYOND THE OUTDOOR SEATING AREA.
9. Keeping outdoor seating area viable without any increased risk to minors exposed to alcohol WILL continue to be part of our training for our staff.
10. All safety related operations for our current liquor service will additionally be enforced in the new service area.
11. Proper signage at points of entry indicating no minors without a parent or legal guardian will be posted.
12. All servers will loosely monitor that only the guests that have been carded will have alcoholic beverages.
13. Our top priority continues in providing safety for all guests regarding the service of alcoholic beverages.
14. Servers will be present in the outdoor area to monitor consumption.



Alaska Alcoholic Beverage Control Board

Restaurant Endorsement Application

The new endorsement application form is required to apply for a restaurant endorsement to support your underlying license or pending license application. Applicants should review and become familiar with AS 04.09.450, **Title 04 of Alaska Statutes** and **Chapter 305 of the Alaska Administrative Code**. This form must be completed and submitted along with all other required forms and documents before any endorsement application will be considered complete and placed in the queue for our licensing examiners review.

Section 1 – Establishment and Contact Information

Enter information for the **current** licensee and licensed establish.

Licensee:	UnoMas Restaurant Group, LLC	License #:	649
License Type:	Beverage Dispensary	Doing Business As:	Klondike Mikes Bar and Garcias Grill
Licensee Mailing Address:	820 S. Colony Way Palmer, AK 99645		
Full Premises Address:	820 S. Colony Way Palmer, AK 99645		
City:	Palmer	State:	AK
		ZIP:	99645
Local Governing Body:	Matanuska-Susitna Borough/Palmer	Email:	ronnlaurin@yahoo.com

Section 2 – Endorsement Requested

Restaurant Endorsement:	<p>AS 04.09.450. A restaurant endorsement authorizes the holder of a beverage dispensary license, fair license, golf course license, sporting activity or event license, club license, outdoor recreation lodge license, destination resort license, or beverage dispensary tourism license.</p> <p>The biennial fee for a restaurant endorsement is \$200 with a \$25 application fee.</p>
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An application for a restaurant endorsement must specify the establishment or portion of the establishment that constitutes a bona fide restaurant, that there is supervision on the premises adequate to reasonably ensure that a person under 21 years of age will not obtain alcoholic beverages. This **endorsement** application is for the request of a 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)
3. Dining by persons under the age of 16 years, accompanied by a person over the age of 21: AS 04.16.049(a)
4. Employment for any persons under 21 years of age: AS 04.16.049(c)

NOTE: Under AS 04.16.049(d), a Department of Labor and Workforce Development work permit is not required to employ a person 18 - 20 years of age.

Section 3 – Minor Access

Review AS 04.16.049(a); AS 04.16.049(c)

Be specific in your 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 to be in bar seating area, during the course of their dining, with their legal parent or guardian until 8:00 pm, after that no minors allowed in bar seating area.
 Minors will only be employed in kitchen area.



Alaska Alcoholic Beverage Control Board **Restaurant Endorsement Application**

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. Outline how and where alcohol is stored on premises. Acknowledge that employees who sell and serve alcohol must have a current Server Education Card.

There is always a TAP certified person on staff to ensure no minors are served. As well as door employees to card everyone upon entering on busy nights. We use hand stamps to verify patrons have been carded and verified. Unique stamp with our logo on it. Alcohol is only stored behind the bar and in a locked storage room with adjacent locked beer cooler room. All current wait/bar/management staff has up to date TAP cards.

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 – ADEC Food Service Permit

Per AS 04.21.080(b) 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.

Link to the Alaska Department of Environmental Conservation (ADEC) Food Safety Website:

<http://dec.alaska.gov/eh/fss/food/>

Link to the Municipality of Anchorage 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

RL

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

**Note: If a plan review approval is submitted, a final permit will be required before finalization of any permit or license application.*

Section 5 – Hours of Operation

Review AS 04.16.010(c).

Include variances in weekend/weekday hours, and indicate AM/PM:

Days/Hours of Operation

Weekday	Hours	Hours
Sunday	11:00 AM	3:00 AM
Monday	11:00 AM	3:00 AM
Tuesday	11:00 AM	3:00 AM
Wednesday	11:00 AM	3:00 AM
Thursday	11:00 AM	4:00 AM
Friday	11:00 AM	5:00 AM
Saturday	11:00 AM	5:00 AM



Alaska Alcoholic Beverage Control Board Restaurant Endorsement Application

Section 6 – Areas Covered by Endorsement

Does the endorsement apply to your entire licensed premises as approved by the ABC Board? Yes No
Does the requested endorsement expand your currently licensed premises? Yes No

- If No, attach the approved diagram, no larger than 8 1/2" x 11" of the layout, and identify the portions of the premises covered by various requested endorsements. You must use a solid, contiguous colored line in any color other than red to outline the outer perimeter of the area of the premises covered by the requested endorsement(s).
- If endorsements are overlapping, provide a conspicuous means to distinguish each endorsement from the other (e.g., keyed map with varying colors for each requested endorsement).
- Your drawing MUST include:
 - Dimensions in feet **not** square feet of all exterior walls and major interior walls (we do not accept diagrams drawn to scale)
 - Include cross-streets
 - A north arrow, and any significant geographical features. Points of reference, such as a compass showing North.
 - All entrances, exits, walls, bars, and fixtures
- If your premises includes multiple floors, please include a separate diagram of each floor. You must identify the stairs between each floor, and each hallway/corridor that leads to each set of stairs.
- **Any endorsement applications that include outdoor space** are required to submit a security plan that includes information about the barriers, practices, and personnel that are to be used to ensure that alcohol is not introduced or removed from the permitted premises and to prevent the access of alcohol by a minor during the permitted event. A security plan may be requested for other proposed locations on a case-by-case basis.

Section 7 – Attestations

I certify that I understand that providing a false statement on this form or any other form provided by AMCO is grounds for rejection or denial of this application or revocation of any license issued. Initials

I certify that all licensees, agents, and employees who sell or serve alcoholic beverages or check the identification of a patron will complete an approved alcohol server education course, if required by AS 04.21.025, and while selling or serving alcoholic beverages, will carry or have available to show a current course card or a photocopy of the card certifying completion of approved alcohol server education course, if required by 3AAC 305.340.

I agree to provide all information required by the Alcoholic Beverage Control Board in support of this application.

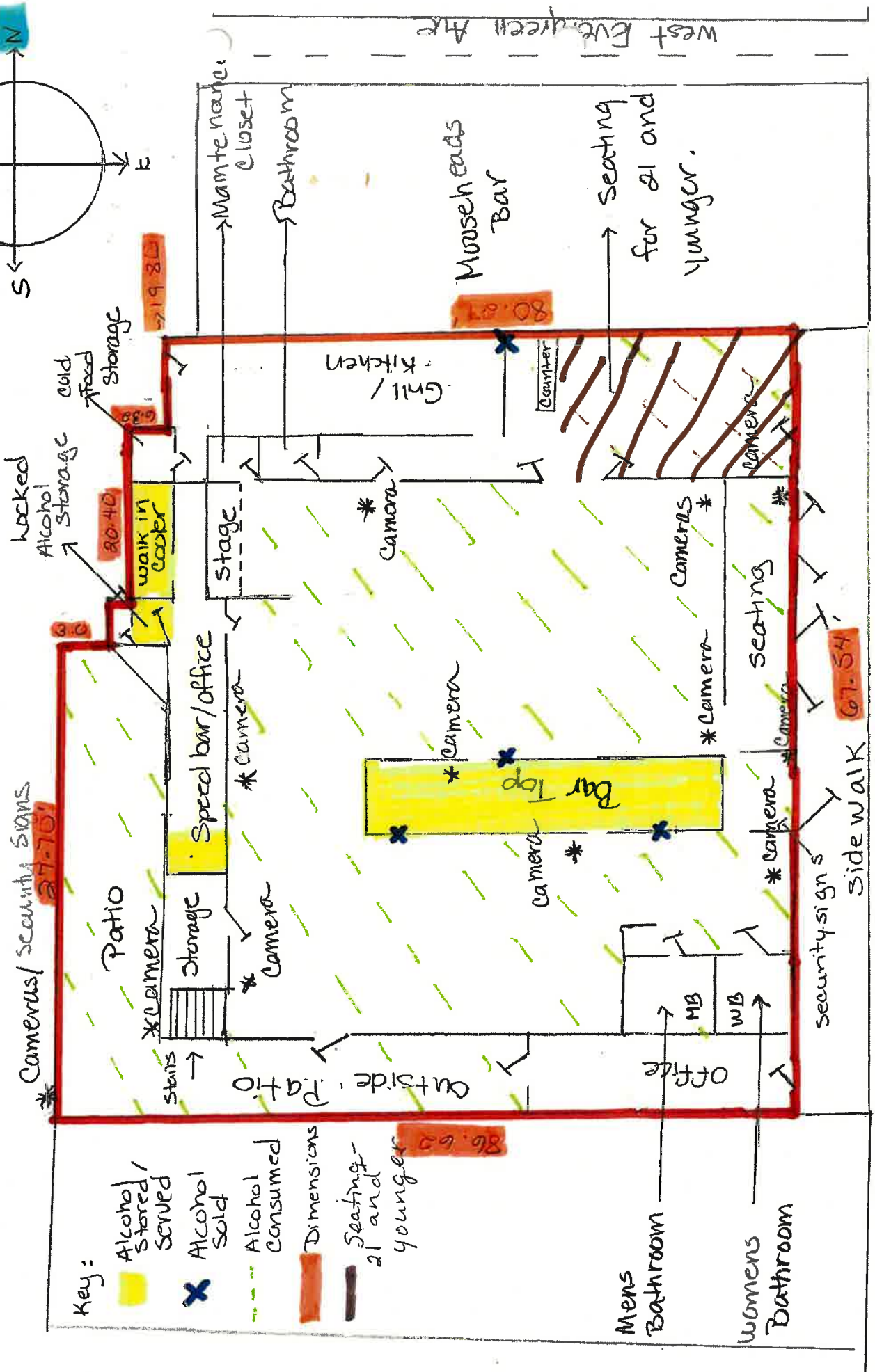
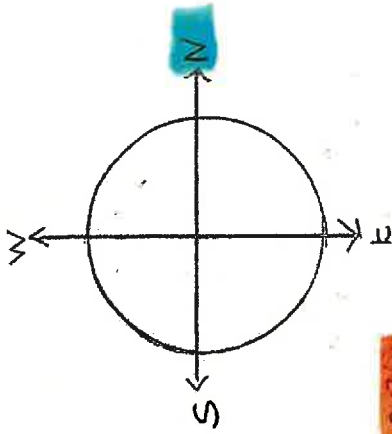
I hereby certify that I am the person herein named and subscribing to this application and that I have read the complete application, and I know the full content thereof. I declare that all of the information contained herein, and evidence of other documents submitted are true and correct. I understand 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, and or endorsement. I further understand that this is a Class A misdemeanor under AS 11.56.210 to falsify an application and commit the crime of unsworn falsification.

Ronald Laurin
Printed name of licensee

Ronald Laurin
Signature of licensee

01/09/2025
Date

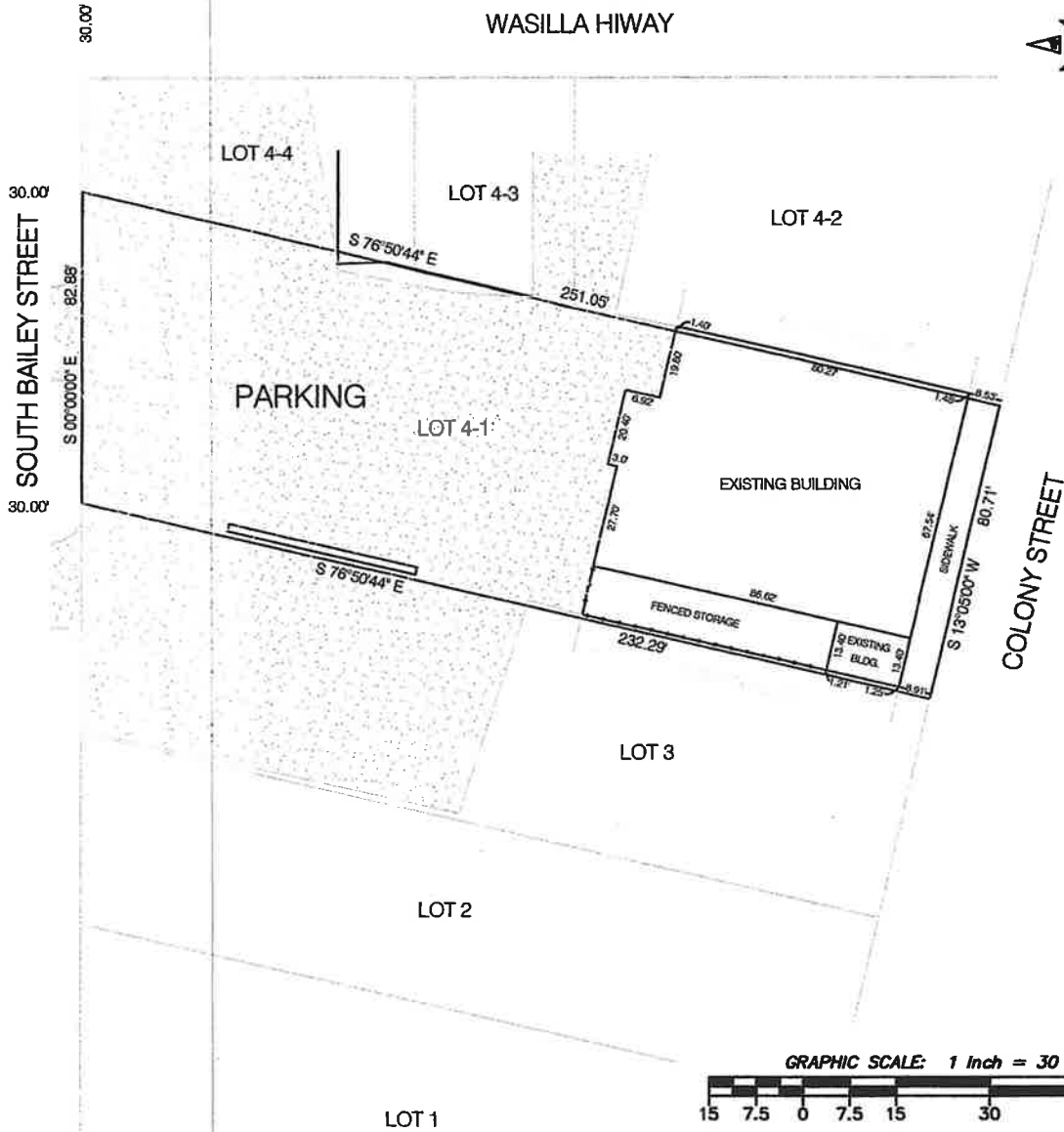
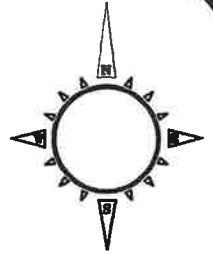
KLONDIKE MIKE'S BAR & GARCIA'S GRILL DIAGRAM



Key:

- Alcohol Stored/Served
- Alcohol Sold
- Alcohol Consumed
- Dimensions
- Seating - 21 and younger

--- S. Colony Way ---



FOR: CHRIS COX	Date	Scale	Legal Description	
	6-3-04	1" = 30'	Lot 4-1	Block 1
<i>Little Bear Services</i> 525 W. 54th Ave. Anchorage, Alaska 99518 (907) 677-1040	Grid	AS-BUILT	SNODGRASS ADDITION TO PALMER TOWNSITE	
	Drawn by	Field Book		
	RJB			

I hereby certify that the property described hereon has been surveyed by me, or at my direction, and that the improvements situated thereon are within the property lines and do not overlap or encroach on the property lying adjacent thereto unless otherwise shown. That no improvements on the property lying adjacent thereto encroach on the premises in question and that there are no roadways, transmission lines or other easements on said property except as shown.

It is the responsibility of the owner or builder, prior to construction, verify proposed building grade relative to finish grade and utility connections and to determine the existence of any easements, covenants, or restrictions which do not appear on the recorded subdivision plat.

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KLONDIKE MIKE'S BAR AND GARCIA'S GRILL

Outdoor/Indoor Serving Security Plan

1. All minors must be accompanied by an adult (age over 21) while in the restricted area when any alcohol is being served/sold/consumed.
2. All new patrons are carded upon ordering alcohol.
3. All staff is trained in the identification of fake IDs.
4. Wood fencing, over 6 feet tall is around the outdoor servicing area.
5. Underaged persons will be monitored closely by our professionally trained alcohol servers.
6. Proper egress from outdoor service area will always remain unobstructed.
7. ABC mandated posters as required by law are posted inside Klondike Mike's Bar and Garcia's Grill and at entrances of outdoor seating area.
8. All entrances and exits will provide clear notice that NO ALCOHOL IS ALLOWED BEYOND THE OUTDOOR SEATING AREA.
9. Keeping outdoor seating area viable without any increased risk to minors exposed to alcohol WILL continue to be part of our training for our staff.
10. All safety related operations for our current liquor service will additionally be enforced in the new service area.
11. Proper signage at points of entry indicating no minors without a parent or legal guardian will be posted.
12. All servers will loosely monitor that only the guests that have been carded will have alcoholic beverages.
13. Our top priority continues in providing safety for all guests regarding the service of alcoholic beverages.
14. Servers will be present in the outdoor area to monitor consumption.



Alaska Food Code 2025 Food Establishment Permit

Division of Environmental Health
Food Safety & Sanitation Program

Permit Number: 16750
Issued to: **UNOMAS RESTAURANT GROUP**
For: **Klondike Mike's Bar and Garcia's Grill FS**
For Operation of: **FF-1 Food Service**
Located at: **820 S Colony WAY Palmer, AK 99645**

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, 2025

Program Manager:

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

If you have questions or concerns regarding safe food handling practices call or text 907-764-9825 or visit our website to file a complaint (dec.alaska.gov/eh/fss/report-illness-issue/)





Alaska Food Code 2025 Food Establishment Permit

Division of Environmental Health
Food Safety & Sanitation Program

Permit Number: 16749
Issued to: **UNOMAS RESTAURANT GROUP**
For: **Klondike Mike's Bar and Garcia's Grill**
For Operation of: **FN-4A Bar/Tavern w/Limited Food Service at the Bar**
Located at: **820 S Colony WAY Palmer, AK 99645**

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, 2025

Program Manager:

A handwritten signature in black ink, appearing to read "Kimberly S. V.", is written over a faint, illegible background.

If you have questions or concerns regarding safe food handling practices call or text 907-764-9825 or visit our website to file a complaint (dec.alaska.gov/eh/fss/report-illness-issue/)



Botanas

GUACAMOLE DIP	12.00	QUESADILLA WITH CHEESE	13.00
Three generous scoops of fresh guacamole. Served with chips.		Grilled tortilla with melted cheese.	
ESPINACA CON QUESO <i>Favorite</i>		QUESADILLA WITH MEAT & CHEESE	14.00
A mix of jalapeño cheese, onions, ripe tomatoes, & spinach. Served with chips.		Grilled tortilla with melted cheese & your choice of shredded chicken, carne, machaca or street.	
Small \$9.00 Large \$15.00		CHICKEN WINGS	15.50
CHIPS WITH BEANS & SALSA	5.00	Eight wings coated in Spicy or Mild Honey Chipotle sauce, Honeyracha, Sweet & Spicy, Garlic Parm, Dry Buffalo, Salt & Pepper, Teriyak or Dry rub seasoning.	
Chips with our house made refried beans.		Served with ranch or blue cheese dressing.	
BASKET OF MINI CHIMIS (8) <i>Favorite</i>	14.00	TOTCHOS <i>Favorite</i>	15.00
Shredded chicken, shredded beef or combo		Crispy tater tots topped with nacho cheese, seasoned ground beef, onions, tomatoes, & jalapeños. Served with salsa and sour cream.	
served with our famous jalapeño cream cheese.			
CALAMARI	14.00		
Fried calamari served with chipotle ranch dressing.			

Tacos

★ = Served with Rice & Beans (Black Bean optional)

AL PASTOR TACOS ★ Two 18.00 Three 21.00	FAJITA TACOS ★ Two 17.00 Three 20.00
Red onion, cilantro, & seasoned pork, cooked with pineapple on a soft corn tortillas. Served with tomatillo sauce.	Choice of chicken, steak, or combo , red cabbage, cilantro, lettuce, avocado, & diced tomatoes, inside soft corn tortillas. Served with salsa.
FISH TACOS ★ Two 18.00 Three 21.00	SHRIMP TACOS ★ Two 18.00 Three 21.00
Soft corn tortillas with grilled seasoned Alaskan Cod, red cabbage, lettuce, cilantro, pico de gallo & avocado. Served with salsa.	Sautéed seasoned shrimp with caramelized onions, lettuce, pico de gallo, & avocado served inside soft corn tortillas.
STREET TACOS ★ Two 17.00 Three 20.00	TEQUILA CHICKEN ★ Two 17.00 Three 20.00
Seasoned pork, red onions, cilantro, & lime wedge on soft corn tortilla. Served with tomatillo sauce.	House-marinated chicken breast, topped with fresh Pico De Gallo splashed with silver tequila and drizzled with our special honey lime sour cream. Served inside soft corn tortillas.
CARNE ASADA TACOS ★ Two 17.00 Three 20.00	
Marinated steak, red onions, cilantro, inside soft corn tortillas. Served with lime & tomatillo sauce.	

Low Carb

DRESSINGS:

Thousand Island, Ranch, Blue Cheese, Fiesta, Chipotle Ranch, Carne Asada, Honey Mustard

MEXI CHICKEN BREAST	14.00	MEXI FAJITAS	17.00
Chicken breast topped with anaheim chile, monterey jack cheese, sautéed cabbage, cilantro, jalapeños. Served with dinner salad.		Choice of chicken, steak or combo fajitas with caramelized onions, Italian seasoning, & jalapeños. Served with sour cream & dinner salad.	

Especialidades

★ = Served with Rice & Beans (Black Bean optional)

POLLO FUNDIDO ★ <i>Favorite</i>	20.00	GRILLED BURRITO ★ <i>Favorite</i>	21.00
Shredded chicken rolled in flour tortilla, fried then baked with jalapeño cream cheese & cheddar cheese.		Served with your choice of carne asada, street, chicken or steak fajita with rice, cilantro, red onion <i>Make it a wet burrito.</i>	
SEAFOOD FUNDIDO ★	22.00	- Red Sauce - No Charge	
Imitation crab & shrimp rolled in flour tortilla, fried then baked with jalapeño cream cheese & monterey jack cheese.		- Espinaca Con Queso - \$4.00	
FAJITA QUESADILLA	17.00	CARNE ASADA OR STREET MEAT	
Choice of chicken, steak, combo or veggie fajitas , bell peppers, & onions, house-made pico de gallo & jalapeño cream cheese grilled in a flour tortilla. Served with guacamole & sour cream.		ENCHILADA PLATTER ★	19.00
CARNE ASADA SKILLET FRIES <i>Favorite</i>	19.00	Two enchiladas filled with carne asada, or street meat , red onion and Monterey jack cheese. Topped with carne dressing & monterey jack cheese.	
Fries served on a skillet covered with carne asada, con queso, red onions, pico de gallo, cilantro, & limes		SEAFOOD ENCHILADAS ★	21.00
FLAUTA PLATTER ★	19.00	Two soft flour tortillas filled with seafood, topped with melted Monterey jack cheese, sour cream & avocado slices.	
Four flour tortillas filled with shredded chicken, shredded beef or combo & deep-fried. Topped with guacamole, shredded cheese, & tomatoes.		SPINACH ENCHILADA ★	One For 16.50 Two For 21.00
TAQUITO PLATTER ★	19.00	Flour tortilla filled with pico de gallo. Monterey jack cheese & spinach. Red sauce.	
Four corn tortillas filled with shredded chicken, shredded beef & deep-fried. Topped with guacamole, shredded cheese, & fresh tomatoes.		TWO CHEESE ENCHILADAS COMBO ★	18.00
		with shredded beef, chicken, or both	19.00

Fajitas

Additional warm tortilla for 1.00

STEAK	CHICKEN	COMBO
23.00	23.00	23.00

Served on a sizzling skillet with bell peppers, onions, Topped with tomato wedges & squeezed lemon

Your meal includes three (3) warm tortillas along with toppings of sour cream, guacamole, & pico de gallo.

Add Shrimp (8) for additional 6.00

Yankee

All burgers, sandwiches are served with hand-cut fries or tots. **\$2.00 upcharge for sweet potato fries or side salad.**

GARCIA'S MEXI-BURGER* **17.00**
8 oz. burger patty topped anaheim pepper with monterey jack cheese. Served with fried jalapeño & guacamole.

MEXI SLIDERS (3)* **15.00**
3 oz patties. Con queso, monterey jack cheese, pickles & red onion.

GARCIA'S BURGER* **14.00**
8oz burger patty.

Build your way...
add Cheese **15.00**
add Bacon **15.00**
add Cheese & Bacon **16.00**

GRILLED CHICKEN SANDWICH **15.00**
add monterey jack cheese **16.00**

MEXICAN PHILLY **16.00**
Choice of **chicken, steak** or **combo**, grilled peppers, onions, mushrooms, & con queso. Served on a hoagie.

BBQ PULLED PORK **16.00**
House-made, hand-pulled pork smothered in house-made BBQ sauce served with mexi coleslaw

CHICKEN STRIPS **15.00**
Four Crispy chicken tenders served with hand cut fries and served with Ranch, Honey Mustard or BBQ.

Ensaladas

DRESSINGS: Thousand Island, Ranch, Blue Cheese, Fiesta, Chipotle Ranch, Carne Asada, Honey Mustard

CALIFORNIA SALAD WITH RANCH & BACON **15.00**
Chicken strips, red onions, avocado, bacon, cheese, salad mix, tomatoes, green onion, & ranch dressing.

FAJITA SALAD **15.00**
Salad mix, cheese, tomatoes, sauteéd onions & peppers, guacamole & your choice of **chicken** or **steak**

CARNE ASADA SALAD **16.00**
Salad mix, red onions, tomatoes, avocado, monterey jack cheese, cilantro, tortilla strips, & carne asada.
Carne Dressing: mix of jalapeño cream cheese & tomatillo sauce.

DINNER SALAD **8.00**
Salad mix, tomatoes, cheese & green onion. Served with your choice of dressing.

Soup

Cup 6.00 / Bowl 9.00

Chicken & Vegetable Tortilla Soup of the Day

Combo

SOUP COMBO **12.00**

Bowl of soup & one of the following

- Mexi Slider**
- Al Pastor Taco**
- Fish Taco**
- Fajita Taco**
- Street Taco**
- Shrimp Taco**
- Carne Asada Taco**
- Tequila Chicken Taco**

Kids

\$10

CHOOSE YOUR SIDE & BEVERAGE:
Fries, Tots, Rice, Beans, Side Salad, Fruit Cup

CHICKEN STRIPS
3 Crispy chicken tenders with BBQ or Ranch

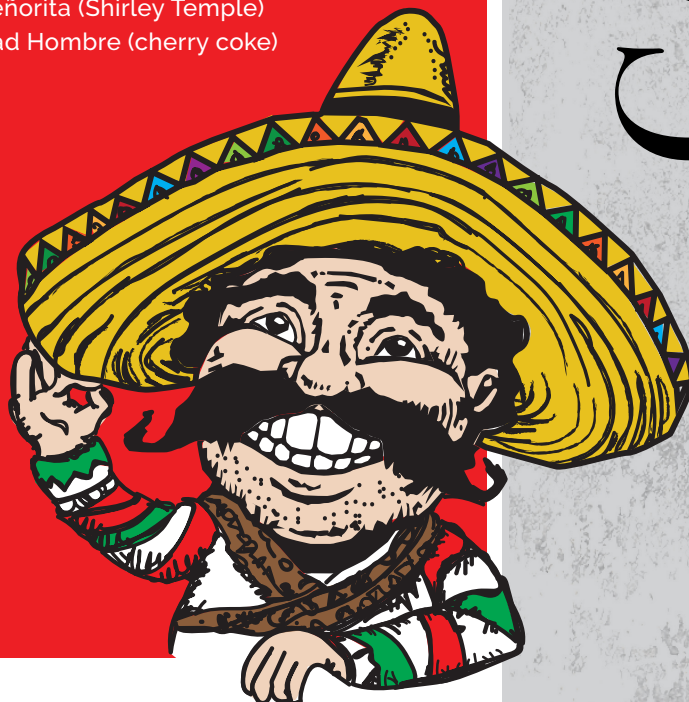
MINI CHIMIS
4 Mini chimis with cream cheese

SLIDERS
2 Cheese Sliders with pickle

QUESADILLA
Cheese quesadilla
ADD: Chicken or Shredded meat \$3.00

BEVERAGES:

White or Chocolate Milk, Iced Tea
Juice: Apple, Lemonade,
Soda: Coke, Dr. Pepper, Diet Coke, Root Beer, Sprite
Señorita (Shirley Temple)
Bad Hombre (cherry coke)



GARCIA'S *frijol*

♥ margarita's

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions.